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⁽¹⁾ Text with EEA relevance.

II

(Information)

INFORMATION FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Non-opposition to a notified concentration

(Case M.8537 — Moody's/Bureau Van Dijk Electronic Publishing)

(Text with EEA relevance)

(2017/C 253/01)

On 28 July 2017, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004 (1). The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- in the merger section of the Competition website of the Commission (http://ec.europa.eu/competition/mergers/cases/).
 This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (http://eur-lex.europa.eu/homepage.html?locale=en) under document number 32017M8537. EUR-Lex is the online access to European law.

(1) OJ L 24, 29.1.2004, p. 1.

Non-opposition to a notified concentration

(Case M.8538 — IFM/OHL/OHL Mexico)

(Text with EEA relevance)

(2017/C 253/02)

On 11 July 2017, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004 (1). The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- in the merger section of the Competition website of the Commission (http://ec.europa.eu/competition/mergers/cases/). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (http://eur-lex.europa.eu/homepage.html?locale=en) under document number 32017M8538. EUR-Lex is the online access to European law.

⁽¹⁾ OJ L 24, 29.1.2004, p. 1.

Non-opposition to a notified concentration

(Case M.8521 — Segro/PSPIB/SELP/CAT Site)

(Text with EEA relevance)

(2017/C 253/03)

On 11 July 2017, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004 (1). The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- in the merger section of the Competition website of the Commission (http://ec.europa.eu/competition/mergers/cases/). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (http://eur-lex.europa.eu/homepage.html?locale=en) under document number 32017M8521. EUR-Lex is the online access to European law.

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Euro exchange rates (1)

3 August 2017

(2017/C 253/04)

1 euro =

	Currency	Exchange rate		Currency	Exchange rate
USD	US dollar	1,1860	CAD	Canadian dollar	1,4951
JPY	Japanese yen	130,91	HKD	Hong Kong dollar	9,2724
DKK	Danish krone	7,4381	NZD	New Zealand dollar	1,5986
GBP	Pound sterling	0,90318	SGD	Singapore dollar	1,6130
SEK	Swedish krona	9,6093	KRW	South Korean won	1 336,54
CHF	Swiss franc	1,1501	ZAR	South African rand	15,7628
ISK	Iceland króna	1,1701	CNY	Chinese yuan renminbi	7,9726
NOK	Norwegian krone	9,3768	HRK	Croatian kuna	7,4063
	o .		IDR	Indonesian rupiah	15 804,04
BGN	Bulgarian lev	1,9558	MYR	Malaysian ringgit	5,0780
CZK	Czech koruna	25,965	PHP	Philippine peso	59,625
HUF	Hungarian forint	303,74	RUB	Russian rouble	71,6789
PLN	Polish zloty	4,2526	THB	Thai baht	39,429
RON	Romanian leu	4,5655	BRL	Brazilian real	3,7017
TRY	Turkish lira	4,1992	MXN	Mexican peso	21,1435
AUD	Australian dollar	1,4943	INR	Indian rupee	75,5210

⁽¹⁾ Source: reference exchange rate published by the ECB.

COMMISSION IMPLEMENTING DECISION

of 3 August 2017

on the publication in the Official Journal of the European Union of the single document referred to in Article 94(1)(d) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council and of the publication reference of the specification for a name in the wine sector

(Picpoul de Pinet (PDO))

(2017/C 253/05)

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Regulation (EU) No 1308/2013 of the European Parliament and of the Council of 17 December 2013 establishing a common organisation of the markets in agricultural products and repealing Council Regulations (EEC) No 922/72, (EEC) No 234/79, (EC) No 1037/2001 and (EC) No 1234/2007 (1), and in particular Article 97(3) thereof,

Whereas:

- (1) France has sent an application for protection of the name 'Picpoul de Pinet' in accordance with Section 2 of Chapter I of Title II of Part II of Regulation (EU) No 1308/2013.
- (2) The name 'Languedoc Picpoul-de-Pinet' enjoyed protection up to 2013 under Articles 51 and 54 of Council Regulation (EC) No 1493/1999 (²) and Article 28 of Commission Regulation (EC) No 753/2002 (³). In 2013 the name 'Languedoc Picpoul-de-Pinet' was removed from the register of protected designations of origin and protected geographical indications by Commission Implementing Regulation (EU) No 172/2013 (*).
- (3) In accordance with Article 97(2) of that Regulation, the Commission examined France's application and found that the conditions laid down in Articles 93 to 96, 97(1), 100, 101 and 102 of Regulation (EU) No 1308/2013 had been met. Although the name 'Picpoul de Pinet' contains the term 'Picpoul', which is the name of a wine grape variety, it is established that the name has been traditionally used in the territory of the Member State at issue because the application for registration follows the removal of the old name 'Languedoc Picpoul-de-Pinet' from the register of protected designations of origin and protected geographical indications. Consequently, the name 'Picpoul de Pinet' constitutes a protected designation of origin within the meaning of Article 93(2) of Regulation (EU) No 1308/2013. The possible registration of the designation of origin 'Picpoul de Pinet' as requested will not prevent the use of the name of the 'Picpoul' wine grape variety in the labelling of wines produced from the 'Picpoul' grape variety but not according to the specifications of 'Picpoul de Pinet', because the provisions laid down by Article 100(3) of Regulation (EU) No 1308/2013 are not met.
- (4) In order to allow for the submission of statements of objection in accordance with Article 98 of Regulation (EU) No 1308/2013, the single document referred to in Article 94(1)(d) of that Regulation and the publication reference of the specification made during the national procedure for examining the application for protection of the name 'Picpoul de Pinet' should therefore be published in the Official Journal of the European Union,

HAS DECIDED AS FOLLOWS:

Sole Article

The single document established in accordance with Article 94(1)(d) of Regulation (EU) No 1308/2013 and the reference to the publication of the product specification for the name 'Picpoul de Pinet' (PDO) are contained in the Annex to this Decision.

 $[\]begin{tabular}{ll} (^1) & OJ~L~347,~20.12.2013,~p.~671. \end{tabular}$

⁽²⁾ Council Regulation (EC) No 1493/1999 of 17 May 1999 on the common organisation of the market in wine (OJ L 179, 14.7.1999, p. 1).

⁽³⁾ Commission Regulation (EC) No 753/2002 of 29 April 2002 laying down certain rules for applying Council Regulation (EC) No 1493/1999 as regards the description, designation, presentation and protection of certain wine sector products (OJ L 118, 4.5.2002, p. 1).

⁽⁴⁾ Commission Implementing Regulation (EU) No 172/2013 of 26 February 2013 on the removing of certain existing wine names from the register provided for in Council Regulation (EC) No 1234/2007 (OJ L 55, 27.2.2013, p. 20).

In accordance with Article 98 of Regulation (EU) No 1308/2013, the publication of this Decision shall confer the right to object to the protection of the name specified in the first paragraph of this Article within two months from the date of its publication in the Official Journal of the European Union.

Done at Brussels, 3 August 2017.

For the Commission
Phil HOGAN
Member of the Commission

ANNEX

SINGLE DOCUMENT

'PICPOUL DE PINET'

PDO-FR-N1672

Date of submission of the application: 6.1.2014

1. Name(s) to be registered

Picpoul de Pinet

2. Type of geographical indication

PDO — Protected Designation of Origin

3. Categories of grapevine products

1. Wine

4. Description of the wine(s)

Picpoul de Pinet

The controlled designation of origin 'Picpoul de Pinet' is reserved for still, dry white wines.

The wines have a minimum natural alcoholic strength per volume of 12 %.

The fermentable sugar content of wines ready to be marketed does not exceed 3 g/l.

Wine with the designation 'Picpoul de Pinet' is produced exclusively from white wine from a single variety, the Piquepoul Blanc.

The wines have a shiny golden or pale colour, with green reflections in the case of young wines. Their fine and elegant nose is most often floral (linden, hawthorn) with fruity citrusy notes (grapefruit, lemon) and a mineral hint.

The flavour has a fine and fresh balance and a characteristic acidic edge, which distinguishes these wines from the region's other whites.

5. Winemaking practices

a. Essential oenological practices

Oenological practices

Specific oenological practice:

The use of wood chips is forbidden.

It is forbidden to use charcoal, whether alone or mixed in preparations, for oenological purposes.

The wines are obtained by pressing, with or without prior maceration of the entire grape harvest.

The prior maceration of the entire grape harvest is carried out on a harvest protected by inertisation.

Cultivation practice:

The minimal planting density of the vines is 4 400 plants per hectare.

The distance between the rows of vines must not exceed 2,25 m.

The area available for each plant must not exceed 2,25 m².

The vines must be trained on espaliers.

b. Maximum yields

66 hl/ha

6. Demarcated area

The grapes are harvested and the wines made, developed and aged on the territory of the following municipalities of the department of Hérault: Castelnau-de-Guers, Florensac, Mèze, Montagnac, Pinet, and Pomerols.

7. Main wine grapes

Piquepoul blanc (B)

8. Description of the link(s)

The geographical area is located next to the Etang de Thau, near the Mediterranean Sea, on both sides of the 'Via Domitia', between the municipalities of Agde, Pézenas and Sète.

Geological and soil formations dating back to the Cretaceous and Pliocene form rolling hills sloping gently down to the lagoon and generally facing north-west/south-east. The vineyards are tiered along the banks of the lagoon up to an altitude of 100 m. On the plateau the vineyards are contiguous, whereas in the northern part of the geographical area they are scattered amidst pine forests and garrigues [scrubland].

In the geographical area the annual rainfall is low, especially during the summer. The average annual temperature is high. The water bodies play a decisive role in limiting temperature variations: the proximity of the sea and the Etang de Thau reduces both annual and daily temperature variations, while the sea breeze limits diurnal temperature rises in the summer. The spontaneous vegetation is testimony to this warm maritime environment, with groves of pine, holm oak or kermes oak dotted throughout the countryside.

Remains of Gallo-Roman villas are evidence of vine-growing in the geographical area of the 'Picpoul de Pinet' designation since Roman times.

Located close to the ancient ports of Agde and Sète, this is one of the historical vineyards of the Mediterranean coast. Also known as the 'Marine Vineyard' or simply 'The Marine', its white wines enjoy an age-old reputation.

The Piquepoul B grape variety has been long established in one of its ideal sites and was mentioned by Olivier de Serres in 1608 among the noble vine varieties as 'Pique-Poule blanc'. It is characterised by its easily removable seeds and, traditionally, trays are placed under the stumps to collect the well-ripened grapes. The decree of 11 December 1945 classified 'Piquepoul de Pinet' among the Languedoc whites, and on 26 November 1954, the white wines from this geographical areas received official recognition in the form of the 'Picpoul de Pinet' 'Appelation d'origine vin délimité de qualité supérieure' [delimited wine of superior quality' designation of origin]. In 1960 a project combining 15 historical designations of origin for delimited wines of superior quality of the Department of the Hérault and Aude, obtained recognition as the 'Coteaux du Languedoc' designation of origin for delimited wine of superior quality. The name 'Languedoc' itself now upholds the historical and cultural values of this thousand-year old vine-growing activity.

The producers of the 'Picpoul de Pinet' designation of origin for delimited wine of superior quality joined this project in 1984. When the 'Coteaux du Languedoc' controlled designation of origin was recognised in 1985, the use of the name 'Picpoul de Pinet' was kept, with the possibility of adding the complementary geographical designation 'Picpoul de Pinet' (white wines produced solely from the Piquepoul B variety) to the name of the controlled designation of origin.

The wine-growing know-how is shown by the location of the vineyard on gently sloping parcels with good irrigation and drainage and no hindrance to the rooting process.

It is also shown in the choice of the training systems. Short pruning is preferred to make the variety stronger and limit production, with a traditional open-centre or Royat cordon vine training system, production control with moderate return on planting, plant density of over 4 400 vines per hectare and a high level of ripeness of the grapes in line with traditional practices.

Lastly, the wine-growing expertise can be seen in the strict arrangements established in order to ensure the quality of this thin-skinned variety during transport as well as in the pressing of a harvest that is protected so as to preserve the aromatic delicacy and the balance of wines.

With a view to safeguarding the diverse heritage of this iconic variety of the geographical area, producers have built a clone conservatory used as the basis for selecting plants.

Picpoul de Pinet' is a white wine produced solely from the Piquepoul B variety, which is perfectly adapted to the local natural environment. The area has low rainfall levels, but the deep well-draining soil, combined with a humid maritime climate, favour the optimal ripening of this Picpoul late-budding variety. This explains its floral and fruity aromas, citrusy notes and mineral hint, combined with an acidic edge, which distinguishes 'Picpoul de Pinet' from the region's other whites.

The wine growers' expertise is evidenced both in the selected location of the vineyards and in the choice of the training systems used for this robust variety, favouring a traditional vine training method and production control, which ensure an optimal ripeness of the grapes in line with traditional practices.

Lastly, producers guarantee and preserve the fine aromas and balance of the wines by taking the utmost possible care during the harvest transport and pressing phases.

9. Essential further conditions

Complementary geographical name

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Wines having the controlled designation of origin may specify on their labels the broader geographical unit 'Languedoc'. The size of the letters for this broader geographical unit must not be larger, either in height or width, than half of the size of the letters forming the name of the controlled designation of origin.

Additional provisions relating to labelling

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The size of the letters of all optional terms whose use, under Community provisions, may be regulated by the Member States, must not be larger, either in height or width, than half of the size of the letters forming the name of the controlled designation of origin.

Area in immediate proximity

Legal framework:

National legislation

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

The area in immediate proximity, defined by derogation for the making, development and ageing of the wines, comprises the territory of the following municipalities of the Department of the Hérault: Agde and Marseillan.

Reference to publication of the specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document administratif-b0a39007-4c88-4090-8523-f19de64abead

NOTICES FROM MEMBER STATES

Reorganisation measures — Decision on a reorganisation measure in respect of TRADE UNION MUTUAL INSURANCE CO-OPERATIVE - TUMICO

(Publication made in accordance with Article 271 of Directive 2009/138/EC of the European Parliament and of the Council on the taking-up and pursuit of the business of Insurance and Reinsurance (Solvency II))

(2017/C 253/06)

Insurance undertaking	TRADE UNION MUTUAL INSURANCE CO-OPERATIVE - TUMICO		
	Decision on the restriction of the free disposal of assets		
decision	Date: 16.6.2017		
Competent authorities	Financial Supervision Commission		
	Address: 16, Budapeshta str., Sofia 1000, Bulgaria		
Supervisory authority	Financial Supervision Commission		
	Address: 16, Budapeshta str., Sofia 1000, Bulgaria		
Administrator appointed	Rozalina Gradinarova-Stoyanova		
	Address: 16 Uzundzhovska Str., floor 3, Sofia 1000, Bulgaria		
Applicable law	Republic of Bulgaria, Article 633, para 2 with regard to Article 587, para 3, point 3 of the Bulgarian Code on Insurance		

Reorganisation measures — Decision on a reorganisation measure in respect of Insurance company 'Nadejda'

(Publication made in accordance with Article 271 of Directive 2009/138/EC of the European Parliament and of the Council on the taking-up and pursuit of the business of Insurance and Reinsurance (Solvency II))

(2017/C 253/07)

Insurance undertaking	Insurance company 'Nadejda'		
Date, entry into force and nature of decision	Decision on the restriction of the free disposal of assets Date: 16.6.2017		
Competent authorities	Financial Supervision Commission Address: 16 Uzundzhovska Str., floor 3, Sofia 1000, Bulgaria		
Supervisory authority	Financial Supervision Commission Address: 16, Budapeshta str., Sofia 1000, Bulgaria		
Administrator appointed	Rozalina Gradinarova-Stoyanova Address: 999 VETs Simeonovo, Zh.k. Vitosha, Lozenets district, Sofia 1700, Bulgaria		
Applicable law	Republic of Bulgaria, Article 633, para 2 with regard to Article 587, para 3, point 3 of the Bulgarian Code on Insurance		

V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION POLICY

EUROPEAN COMMISSION

Prior notification of a concentration

(Case M.8409 — ProSiebenSat.1 Media/Television Française 1/Mediaset/JV)

Candidate case for simplified procedure

(Text with EEA relevance)

(2017/C 253/08)

- 1. On 27 July 2017, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 (¹) by which the undertakings ProSiebenSat.1 Media SE ('P7S1', Germany), Television Française 1 S.A. ('TF1', France), belonging to the Bouygues Group and Mediaset S.p.A. ('Mediaset', Italy), controlled by the Fininvest group acquire within the meaning of Article 3(1)(b) and 3(4) of the Merger Regulation joint control of a newly created company constituting a joint venture (the 'JV)' by way of a purchase of shares.
- 2. The business activities of the undertakings concerned are:
- for P7S1: the holding company of one of Germany's major free-to-air television networks. The core business of P7S1 and its subsidiaries is free-to-air television financed by advertising offered in Germany, Austria and Switzerland. In addition, P7S1 is mainly active in the areas of multimedia and merchandising,
- for TF1: the holding company of one of France's major free-to-air television networks. TF1 and its subsidiaries operate French-language free-to-air and pay-TV channels and are engaged in various business activities related to the audio-visual sector. TF1 is part of the Bouygues Group, a diversified group of companies with activities in the construction, telecoms and media sectors,
- for Mediaset: the holding company of one of Italy's major television networks. Through its controlling stake in Mediaset España Comunicación S.A., Mediaset also holds one of Spain's major TV networks. They operate Italian-language and Spanish-language free-to-air television and pay-TV channels and are engaged in various business activities related to the audio-visual sector including the sale of advertising across various distribution platforms. Mediaset is part of the Fininvest group of companies with activities in the media, publishing, sports and financial sectors,
- for the JV: international marketing and sale of video advertising inventory served before, during and after video content available on digital media operated by the Parties or by third parties.
- 3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of the Merger Regulation. However, the final decision on this point is reserved. Pursuant to the Commission Notice on a simplified procedure for treatment of certain concentrations under the Council Regulation (EC) No 139/2004 (²) it should be noted that this case is a candidate for treatment under the procedure set out in this Notice.

⁽¹⁾ OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

⁽²⁾ OJ C 366, 14.12.2013, p. 5.

4. The Commission invites interested third parties to submit their possible observations on the proposed operation to the Commission.

Observations must reach the Commission not later than 10 days following the date of this publication. Observations can be sent to the Commission by fax (+32 22964301), by email to COMP-MERGER-REGISTRY@ec.europa.eu or by post, under reference M.8409 — ProSiebenSat.1 Media/Television Française 1/Mediaset/JV, to the following address:

European Commission Directorate-General for Competition Merger Registry 1049 Bruxelles/Brussel BELGIQUE/BELGIË

Prior notification of a concentration

(Case M.8564 — Viacom International Media Networks Italia/De Agostini Editore/DeA Broadcast JV) Candidate case for simplified procedure

(Text with EEA relevance)

(2017/C 253/09)

- 1. On 28 July 2017, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 (¹) by which the undertakings Viacom International Media Networks Italia srl (belonging to the Viacom group, 'VIMNI', United States) and De Agostini Editore SpA (belonging to the De Agostini group, 'DeA Editore', Italy) acquire within the meaning of Article 3(1)(b) of the Merger Regulation joint control of the undertaking DeA Broadcast srl ('JV', Italy), a newly created company constituting a joint venture, by way of purchase of shares.
- 2. The business activities of the undertakings concerned are:
- for VIMNI: part of Viacom group, active in the development of television programs, motion pictures, short-form content, applications, games, consumer products, social media experiences and other entertainment content,
- for DeA Editore: part of DeAgostini group, active in publishing, media and communications, gaming, and financial investment services,
- for the JV: development of a thematic channel and its related website.
- 3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of the Merger Regulation. However, the final decision on this point is reserved. Pursuant to the Commission Notice on a simplified procedure for treatment of certain concentrations under Council Regulation (EC) No 139/2004 (²) it should be noted that this case is a candidate for treatment under the procedure set out in this Notice.
- 4. The Commission invites interested third parties to submit their possible observations on the proposed operation to the Commission.

Observations must reach the Commission not later than 10 days following the date of this publication. Observations can be sent to the Commission by fax (+32 22964301), by email to COMP-MERGER-REGISTRY@ec.europa.eu or by post, under reference M.8564 — Viacom International Media Networks Italia/De Agostini Editore/DeA Broadcast JV, to the following address:

European Commission Directorate-General for Competition Merger Registry 1049 Bruxelles/Brussel BELGIQUE/BELGIË

⁽¹⁾ OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

⁽²⁾ OJ C 366, 14.12.2013, p. 5.

Prior notification of a concentration

(Case M.8549 — Groupe Lactalis/Omira)

(Text with EEA relevance)

(2017/C 253/10)

- 1. On 26 July 2017, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 (¹) by which the undertaking BSA International S.A. ('BSA', Belgium), belonging to the Lactalis group ('Groupe Lactalis', France) acquires within the meaning of Article 3(1)(b) of the Merger Regulation sole control of the whole of Omira Industrie GmbH ('Omira Industrie', Germany) and all the other subsidiaries of Omira Oberland-Milchverwertung GmbH ('Omira Milchverwertung', Germany) as well as of substantially all assets of Omira Milchverwertung (targets jointly referred to as 'Omira', Germany), by way of purchase of shares and assets.
- 2. The business activities of the undertakings concerned are:
- for Groupe Lactalis: production and marketing of milk, butter, cheeses, fresh dairy, cream and industrial dairy products.
 Lactalis is active in a number of EU Member States,
- for Omira: manufacturing of dairy products. Omira is mainly active on the Germany dairy markets, and to a lesser extent in other European countries like Italy and Slovenia.
- 3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of the Merger Regulation. However, the final decision on this point is reserved.
- 4. The Commission invites interested third parties to submit their possible observations on the proposed operation to the Commission.

Observations must reach the Commission not later than 10 days following the date of this publication. Observations can be sent to the Commission by fax (+32 22964301), by email to COMP-MERGER-REGISTRY@ec.europa.eu or by post, under reference M.8549 — Groupe Lactalis/Omira, to the following address:

European Commission Directorate-General for Competition Merger Registry 1049 Bruxelles/Brussel BELGIQUE/BELGIË

⁽¹⁾ OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

OTHER ACTS

EUROPEAN COMMISSION

Publication of an application for approval of a minor amendment in accordance with the second subparagraph of Article 53(2) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(2017/C 253/11)

The European Commission has approved this minor amendment in accordance with the third subparagraph of Article 6(2) of Commission Delegated Regulation (EU) No 664/2014 (¹).

APPLICATION FOR APPROVAL OF A MINOR AMENDMENT

Application for approval of a minor amendment in accordance with the second subparagraph of Article 53(2) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council (2)

'POMODORINO DEL PIENNOLO DEL VESUVIO'

EU No: IT-PDO-02146 - 24.6.2016

PDO(X)PGI()TSG()

1. Applicant group and legitimate interest

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The protection association 'Consorzio di Tutela del Pomodorino del Piennolo del Vesuvio DOP' is entitled to submit an application for registration pursuant to Article 13(1) of Ministry of Agricultural, Food and Forestry Policy Decree No 12511 of 14 October 2013.

2. Member State or Third Country

Italy

- 3. Heading in the product specification affected by the amendment(s)
 - \boxtimes Description of product
 - □ Proof of origin
 - ⊠ Production method
 - \square Link
 - ⊠ Labelling
 - ⊠ Other [legal references and inspection body updates]

4. Type of amendment(s)

— ☐ Amendment to product specification of registered PDO or PGI to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012, that requires no amendment to the published single document.

⁽¹⁾ OJ L 179, 19.6.2014, p. 17.

⁽²⁾ OJ L 343, 14.12.2012, p. 1.

—	☑ Amendment to product specification of registered PDO or PGI to be qualified as minor in accordance with
	the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012, that requires an amendment to
	the published single document.

- □ Amendment to product specification of registered PDO or PGI to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012, for which a single document (or equivalent) has not been published.
- □ Amendment to product specification of registered TSG to be qualified as minor in accordance with the fourth subparagraph of Article 53(2) of Regulation (EU) No 1151/2012.

Amendment(s)

Description of product

Amendment 1

The text of Article 2 of the specification:

'The "Pomodorino del Piennolo del Vesuvio" protected designation of origin (PDO) designates the fruit of the small tomato ecotypes of the Lycopersicon esculentum Mill species linked to the folk names "Fiaschella", "Lampadina", "Patanara", "Principe Borghese" and "Re Umberto" and traditionally grown on the slopes of Mount Vesuvius [...].'

The text of the single document (point 3.2):

"Pomodorino del Piennolo del Vesuvio" PDO designates the fruit of the small tomato ecotypes linked to the folk names "Fiaschella", "Lampadina", "Patanara", "Principe Borghese" and "Re Umberto" and traditionally grown on the slopes of Mount Vesuvius [...].'

now reads:

The "Pomodorino del Piennolo del Vesuvio" protected designation of origin (PDO) designates the fruit of the small tomato ecotypes of the Lycopersicon esculentum Mill. species that originally derive from those known by the folk names "Fiaschella", "Lampadina", "Patanara", "Principe Borghese" and "Re Umberto" traditionally grown on the slopes of Mount Vesuvius […]."

Reasons

The text has been redrafted in line with Article 6 of the product specification – Link with the environment – to clarify that the PDO covers all the local ecotypes which originally derive from tomatoes known by the folk names 'Fiaschella', 'Lampadina', 'Patanara', 'Principe Borghese' and 'Re Umberto' that were once cultivated in the area and have morphological, chemical and physical characteristics typical of the 'Pomodorino del Piennolo del Vesuvio'.

The amendment is in keeping with the age-old practice, referred to in Article 6 of the product specification, of small farmers keeping the seed of the best fruit for the following year's crop. Over time this practice has led to seeds being used that originally derive from the ecotypes known by the folk names referred to above.

Article 6 of the product specification states that: 'As was customary for family vegetable plots, farmers would select the fruit they considered the most suitable and would use the seed of that fruit as reproductive material for the following year. Small tomatoes known as "Fiaschella", "Lampadina", "Principe Borghese", "Re Umberto" and "Patanara", from which today's ecotypes derive, were already widely known and used in the first half of the 19th century.'

The amendment does not affect the distinctive characteristics of 'Pomodorino del Piennolo del Vesuvio'. It is therefore considered that the amendment meets the conditions set out in Article 53(2)(a)-(e) of Regulation (EU) No 1151/2012 and can be classified as minor.

Amendment 2

The text of Article 2 of the specification and point 3.2 of the single document:

'In order to be eligible for protection, they must have the following characteristics:

When fresh, within four days of being picked:

Size: no greater than 25 g;

now reads:

'In order to be eligible for protection, they must have the following characteristics:

- (a) When fresh, within four days of being picked:
 - Size: no greater than 30 g;'.

Reasons

The change in value is based on the results of studies carried out by the Centro Orticolo Campano on behalf of SeSIRCA and CRAA (Consorzio per la ricerca applicata in agricoltura – Association for applied research in agriculture) which confirmed the empirical evidence reported by farmers that tomatoes harvested from the first branches, known as 'mamme', often weigh as much as 30 g each. The amendment is in line with what is stated in the second paragraph of point 5.2 of the single document: 'Besides its small size, the specific characteristics of the "Pomodorino del Piennolo del Vesuvio" are a weight of between 20 g and 30 g ...'. Since a weight of up to 30 grams is already mentioned among the tomato's characteristics, it is considered that the amendment meets the conditions set out in Article 53(2)(a)-(e) of Regulation (EU) No 1151/2012 and can be classified as minor.

Production method

Amendment 3

The text of Article 5 of the specification:

Planting arrangements and distances: the planting distances must be between 15 and 30 cm within the row and between 80 and 120 cm between rows. The plants must be arranged in parallel rows, ensuring a regular distance between the plants in each row and between rows. The planting density must not exceed 45 000 plants per hectare; [...]'

now reads:

'Planting arrangements and distances: the planting distances must be between 15 and 30 cm within the row and between 80 and 120 cm between rows. The plants must be arranged in parallel rows, ensuring a regular distance between the plants in each row and between rows. The planting density must not exceed 55 000 plants per hectare; [...]'

Reasons

Increasing the maximum planting density to 55 000 plants per hectare would allow farmers to vary planting patterns to take account of variations in soil fertility. At higher altitudes, due to the extreme dryness of volcanic soil, it is good farming practice to increase the planting density per hectare so as to make better use of water resources and maintain the yields and quality characteristics of the fruit (for example, a planting distance of 90-100 cm between rows and 20 cm within rows gives a planting density of around 50 000-55 000 plants per hectare). It is therefore considered that the amendment meets the conditions set out in Article 53(2)(a)-(e) of Regulation (EU) No 1151/2012 and can be classified as minor.

Amendment 4

The text of Article 5 of the specification:

'Cultivation method: "Pomodorino del Piennolo del Vesuvio" tomatoes are only cultivated in the field; the plants are grown vertically up to a height of 80 cm [...]'

now reads:

'Cultivation method: "Pomodorino del Piennolo del Vesuvio" tomatoes are only cultivated in the field; the plants are grown vertically up to a height of 1 m [...]'

Reasons

This amendment is justified by the finding that the tomato plants naturally grow taller in certain parts of the production area with fresher and more fertile soil, such as in the municipalities around Mount Somma. The amendment aims to adapt the product specification to actual growing conditions in the production area, without affecting the quality of the fruit or compliance with the conditions set out in Article 53(2)(a)-(e) of Regulation (EU) No 1151/2012. For these reasons, the amendment may be classified as minor.

Amendment 5

The text of Article 5 of the specification:

'The maximum production per hectare as a single crop is set at 16 tonnes.'

now reads:

'The maximum production per hectare as a single crop is set at 25 tonnes.'

Reasons

The yield of 16 tonnes per hectare provided for in the specification is considerably lower than the average obtained by the producers at various altitudes. This was first observed by members of the protection association and subsequently confirmed by the scientific studies conducted by the Centro Orticolo Campano on behalf of SeSIRCA and CRAA. As a maximum yield of 25 tonnes per hectare is in line with the actual crops of 'Pomodorino del Piennolo del Vesuvio' PDO and does not affect the quality characteristics of the fruit, it is considered that this amendment can be classified as 'minor' in line with Article 53(2)(a)-(e) of Regulation (EU) No 1151/2012.

Labelling

Amendment 6

The text of Article 8 of the specification:

However, the use of wordings referring to companies, names, business names and private trademarks which are not laudatory in nature and are not likely to mislead the purchaser are permitted. These indications may appear on the label in smaller characters to indicate the protected designation of origin.'

now reads:

'However, the use of wordings referring to companies, names, business names and private trademarks which are not laudatory in nature and are not likely to mislead the purchaser are permitted. These indications may appear on the label in smaller characters than those used to indicate the protected designation of origin and should not appear in the same field of vision as the designation of origin, the PDO logo and the EU logo.'

Reasons

The amendment clarifies the provision of the specification aimed at giving the registered name and the EU logo greater visibility on the label. As the amendment affects only the labelling of the product, it is considered that it can be classified as 'minor' under Article 53(2)(a)-(e) of Regulation (EU) No 1151/2012.

Updated legal references and inspection body

The references to Regulation (EC) No 510/2006 have been replaced with Regulation (EU) No 1151/2012.

The details of the inspection body have been added in Article 7 of the specification.

SINGLE DOCUMENT

'POMODORINO DEL PIENNOLO DEL VESUVIO'

EU No: IT-PDO-02146 - 24.6.2016 PDO (X) PGI ()

Name

'Pomodorino del Piennolo del Vesuvio'

2. Member State or Third Country

Italy

3. Description of the agricultural product or foodstuff

3.1. Type of product

Class 1.6: Fruit, vegetables, cereals, fresh or processed

3.2. Description of the product to which the name in 1 applies

The 'Pomodorino del Piennolo del Vesuvio' protected designation of origin (PDO) designates the fruit of the small tomato ecotypes of the *Lycopersicon esculentum Mill.* species that originally derive from those known by the folk names 'Fiaschella', 'Lampadina', 'Patanara', 'Principe Borghese' and 'Re Umberto' traditionally grown on the slopes of Mount Vesuvius. They are oval or slightly plum-shaped with a pointed apex, frequent ribbing towards the stalk and thick skin. Hybrids may not be used. In order to be eligible for protection, they must have the following characteristics. When fresh: size: average weight of the fruit no greater than 30 g; shape parameters: ratio between the largest and smallest diameters of between 1,2 and 1,3; external colour: vermilion; colour of the flesh: red; texture: very firm; taste: sweet and sour, lively and intense; refractive index: min 6,5 °Bx; strongly attached to the stalk. When stored on 'piennolo' bunches: external colour: dark red; colour of the flesh: red; texture: firm; taste: lively and intense; turgidity: low at the end of storage.

3.3. Feed (for products of animal origin only) and raw materials (for processed products only)

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3.4. Specific steps in production that must take place in the identified geographical area

Production and storage activities must take place in the production area, and the following instructions for storing the tomatoes on 'piennolo' bunches must be followed:

- after being harvested, the natural bunches (known as 'schiocche') must be placed on plant fibre twine and tied in a circle so as to make a single large bunch ('piennolo') weighing between 1 kg and 5 kg at the end of storage. The 'piennolo' bunches made in this way must be hung above ground in a dry, ventilated place using hooks or appropriate supports,
- during the storage phase, the product, whether on 'piennolo' bunches or packaged, may undergo no chemical treatment. Use may be made only of physical systems for better protecting the product, which cannot adversely affect its characteristics, such as insect nets and ultrasound devices,
- the useful life of the 'piennolo' bunches is not precisely determined and is linked to how long the tomatoes retain their ideal appearance and organoleptic characteristics.
- 3.5. Specific rules concerning the slicing, grating, packaging, etc. of the product the registered name refers to

Packaging of the tomatoes in the form in which they are marketed - either fresh or preserved - must take place on the production holdings or in the immediate vicinity, within the production area, so as to:

- limit all handling when the fruit is at its most resistant,
- prevent the transport over long distances of produce which is unpackaged and, as such, not adequately protected and thus exposed to possible mechanical stress and damage,
- help ensure traceability.
- 3.6. Specific rules concerning labelling of the product the registered name refers to

'Pomodorino del Piennolo del Vesuvio' must be released for consumption in one of the following forms:

- fresh: the product must be put on sale as individual fruit or in bunches, placed in bulk in appropriate sealed containers, with a maximum capacity of 10 kg,
- on 'piennolo' bunches: the 'piennolo' bunches must weigh no more than 5 kg and be put on sale individually with the identifying logo of the PDO or in appropriate sealed containers,
- preserved, as individual fruit or bunches, placed in bulk in appropriate sealed containers, with a maximum capacity of 10 kg.

The labels must include the following: the wordings 'Pomodorino del Piennolo del Vesuvio' and Protected Designation of Origin in larger characters than any other wording or element featured; the EU logo; the name, company name and address of the packager or producer; the quantity of the product contained within the packaging. The logo is composed of a silhouette of the 'Pomodorino del Piennolo del Vesuvio', including a stalk which extends to depict the profile of Mount Vesuvius. The specific details of the logo and its colours are described exhaustively in the product specification.



4. Concise definition of the geographical area

The production and storage area for 'Pomodorino del Piennolo del Vesuvio' PDO covers the following municipalities in Naples Province: Boscoreale, Boscotrecase, Cercola, Ercolano, Massa Di Somma, Ottaviano, Pollena Trocchia, Portici, Sant'Anastasia, San Giorgio a Cremano, San Giuseppe Vesuviano, San Sebastiano al Vesuvio, Somma Vesuviana, Terzigno, Torre Annunziata, Torre del Greco, Trecase, and the part of Nola municipality with the following perimeter boundaries: the provincial road linking Piazzola di Nola and Rione Trieste (the stretch known as 'Constantinopoli'), the Lagno Rosario stream, the border of Ottaviano municipality and the border of Somma Vesuviana municipality.

5. Link with the geographical area

The specific nature of the area where the 'Pomodorino' is grown lies in the volcanic origin of the soils. This area owes its specific characteristics to the pyroclastic nature of the soils, which characterises the entire volcanic fabric of the Somma-Vesuvio complex. These soils have formed on the lava and layers of ash and lapillus and are characterised by a high degree of fertility, a sandy texture that makes them very loose and well-drained and a neutral or sub-alkaline pH with a high level of available macro and micro elements. The climate is prevalently dry, with moderate wind and high temperatures. Wide temperature variations between night and day help to naturally combat parasitic diseases.

Besides its small size, the specific characteristics of the 'Pomodorino del Piennolo del Vesuvio' are a weight of between 20 g and 30 g, a low ratio of 1,2-1,3 between the largest and smallest diameters, the significant firmness of the skin, a particularly strong attachment to the stalk which is such as to ensure that the bunches tend to hold together well during harvesting and storage, a high concentration of sugars, acids and other soluble solids which mean that it is a product with a long shelf-life during which none of its organoleptic qualities suffer ill effects. The high osmotic pressure of the juice contained in the tomatoes, generated by the high concentration of soluble solids, means that the fruit maintains its typical turgidity for a long period, losing only a little water during storage.

Growing practices are conditioned by the characteristic configuration of the plots, which are very fragmented and often terraced and laid out in an irregular manner. The majority of growing activities are carried out by hand following traditional agricultural practices.

The specific characteristics of 'Pomodorino del Piennolo del Vesuvio' are very closely linked to the area where it is grown. The volcanic origin of the soils and all the pyroclastic material accumulated during the eruptions of the Somma-Vesuvio volcanic complex have made this land highly fertile. The sandy texture has made it very loose and well-drained and led to a neutral or sub-alkaline pH with a high level of available macro and micro elements. When grown, the product absorbs all of this and thus takes on its very characteristic qualities. Parasitic diseases are naturally combated by the dry climate characterised by wide temperature variations between night and day. Small tomatoes, stored on 'piennolo' bunches or preserved, are one of the oldest and most traditional products of the Vesuvius area. The earliest documented and technically detailed evidence can be found in the 1885, 1902 and 1916 publications of the 'Regia Scuola Superiore di Agricoltura' [Royal Higher School of Agriculture] in Portici. In past centuries, growing this type of tomato became popular owing to its ease of cultivation and its suitability for

long storage over the winter months as a result of the firmness of its skin. The diffusion of this type of tomato in the past was linked to the need to have fresh tomatoes in the winter months in order to be able to properly garnish home-cooked dishes, which have always been very common in the Naples area, such as pizzas and pasta dishes requiring intense flavour and aromas. The effect of the human factor was to put in place a well-calibrated growing and storage method which is typical of the area and involves the selection of the best tomatoes for production of the seed, the pruning needed to ensure that the plants can grow in an unrestricted direction, tying of the stalks and elimination of the excess shoots until the tomatoes have been harvested. During harvesting, natural bunches are picked whole when at least 70 % of the tomatoes are red, with the remainder still maturing. The procedure for storing the tomatoes on 'piennolo' bunches, which makes it possible to consume them, whole and unprocessed, for the whole winter following the harvest, links this product to the area. The traditional procedure involves picking the natural bunches of tomatoes whole and interweaving the stalks with hemp rope, thereby making a single large bunch which is hung from the roof of special ventilated rooms or on verandas or terraces. All of this, combined with the specific environmental context of the Vesuvius area, has created a product which is unique for its type as regards its organoleptic qualities and shelf life, and this is the product that is still grown and stored to this day.

Reference to publication of the specification

(second subparagraph of Article 6(1) of this Regulation)

The Ministry launched the national objection procedure with the publication of the proposal for amending 'Pomodorino del Piennolo del Vesuvio' PDO in Official Gazette of the Italian Republic No 103 of 4 May 2016.

The consolidated text of the product specification is available on the internet: http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335

or alternatively:

by going directly to the homepage of the Ministry of Agricultural, Food and Forestry Policy (www.politicheagricole.it) and clicking on 'Prodotti DOP IGP' (at the top right-hand side of the screen), then on 'Prodotti DOP IGP STG' (on the left-hand side of the screen), and finally by clicking on 'Disciplinari di Produzione all'esame dell'UE'.



