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EN

[1] Text with EEA relevance.

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I

(Resolutions, recommendations and opinions)

RECOMMENDATIONS

EUROPEAN CENTRAL BANK

RECOMMENDATION OF THE EUROPEAN CENTRAL BANK

of 24 August 2017

to the Council of the European Union on the external auditors of the Banco de Portugal

(ECB/2017/24)

(2017/C 292/01)

THE GOVERNING COUNCIL OF THE EUROPEAN CENTRAL BANK,

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

Having regard to the Statute of the European System of Central Banks and of the European Central Bank, and in particular Article 27.1 thereof,

Whereas:

(1) The accounts of the European Central Bank (ECB) and national central banks of the Member States whose currency is the euro are audited by independent external auditors recommended by the ECB's Governing Council and approved by the Council of the European Union.

(2) The mandate of the Banco de Portugal's current external auditors, PricewaterhouseCoopers & Associados — Sociedade de Revisores Oficiais de Contas, Lda. ended after the audit for the financial year 2016. It is therefore necessary to appoint external auditors from the financial year 2017.

(3) Banco de Portugal has selected Deloitte & Associados — Sociedade de Revisores Oficiais de Contas S.A. as its external auditors for the financial years 2017 to 2021,

HAS ADOPTED THIS RECOMMENDATION:

It is recommended that Deloitte & Associados — Sociedade de Revisores Oficiais de Contas S.A. should be appointed as the external auditors of Banco de Portugal for the financial years 2017 to 2021.

Done at Frankfurt am Main, 24 August 2017.

The President of the ECB

Mario DRAGHI

II

(Information)

INFORMATION FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Non-opposition to a notified concentration

(Case M.8546 — Intermediate Capital Group/Domusvi Group)

(Text with EEA relevance)

(2017/C 292/02)

On 14 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 32017M8546. 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.8573 — CVC Group/Arzignanese/Pasubio)

(Text with EEA relevance)

(2017/C 292/03)

On 21 August 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 32017M8573. 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.8577 — Norsk Hydro/Sapa)

(Text with EEA relevance)

(2017/C 292/04)

On 17 August 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 32017M8577. 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.8587 — Bridgepoint/Groupe Primonial)

(Text with EEA relevance)

(2017/C 292/05)

On 30 August 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 French 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 32017M8587. EUR-Lex is the online access to European law.

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

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Interest rate applied by the European Central Bank to its main refinancing operations [1]**:**

0,00 % on 1 September 2017

Euro exchange rates [2]

1 September 2017

(2017/C 292/06)

1 euro =

	Currency	Exchange rate		Currency	Exchange rate
USD	US dollar	1,1920	CAD	Canadian dollar	1,4830
JPY	Japanese yen	131,29	HKD	Hong Kong dollar	9,3272
DKK	Danish krone	7,4378	NZD	New Zealand dollar	1,6638
GBP	Pound sterling	0,92075	SGD	Singapore dollar	1,6146
SEK	Swedish krona	9,4778	KRW	South Korean won	1 335,36
CHF	Swiss franc	1,1441	ZAR	South African rand	15,4185
ISK	Iceland króna		CNY	Chinese yuan renminbi	7,8185
NOK	Norwegian krone	9,2555	HRK	Croatian kuna	7,4215
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	15 875,38
CZK	Czech koruna	26,077	MYR	Malaysian ringgit	5,0904
HUF	Hungarian forint	305,09	PHP	Philippine peso	60,900
PLN	Polish zloty	4,2406	RUB	Russian rouble	68,8223
RON	Romanian leu	4,5963	THB	Thai baht	39,539
TRY	Turkish lira	4,0981	BRL	Brazilian real	3,7423
AUD	Australian dollar	1,5021	MXN	Mexican peso	21,2608
			INR	Indian rupee	76,3275

(1) Rate applied to the most recent operation carried out before the indicated day. In the case of a variable rate tender, the interest rate is the marginal rate.

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

COURT OF AUDITORS

Special Report No 11/2017

'The Bêkou EU trust fund for the Central African Republic: a hopeful beginning despite some shortcomings'

(2017/C 292/07)

The European Court of Auditors hereby informs you that Special Report No 11/2017 'The Bêkou EU trust fund for the Central African Republic: a hopeful beginning despite some shortcomings' has just been published.

The report can be accessed for consultation or downloading on the European Court of Auditors' website: http://eca.europa.eu

V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF THE COMMON COMMERCIAL POLICY

EUROPEAN COMMISSION

Notice of the impending expiry of certain anti-dumping measures

(2017/C 292/08)

1. As provided for in Article 11(2) of Regulation (EU) 2016/1036 of the European Parliament and of the Council of 8 June 2016 on protection against dumped imports from countries not members of the European Union [1], the Commission gives notice that, unless a review is initiated in accordance with the following procedure, the anti-dumping measures mentioned below will expire on the date mentioned in the table below.

2. **Procedure**

Union producers may lodge a written request for a review. This request must contain sufficient evidence that the expiry of the measures would be likely to result in a continuation or recurrence of dumping and injury. Should the Commission decide to review the measures concerned, importers, exporters, representatives of the exporting country and Union producers will then be provided with the opportunity to amplify, rebut or comment on the matters set out in the review request.

3. **Time limit**

Union producers may submit a written request for a review on the above basis, to reach the European Commission, Directorate-General for Trade (Unit H-1), CHAR 4/39, 1049 Brussels, Belgium [2] at any time from the date of the publication of the present notice but no later than three months before the date mentioned in the table below.

4. This notice is published in accordance with Article 11(2) of Regulation (EU) 2016/1036.

Product	Country(ies) of origin or exportation	Measures	Reference	Date of expiry [1]
Tungsten electrodes	The People's Republic of China	Anti-dumping duty	Council Implementing Regulation (EU) No 508/2013 imposing a definitive anti-dumping duty on imports of certain tungsten electrodes originating in the People's Republic of China following an expiry review pursuant to Article 11(2) of Regulation (EC) No 1225/2009 (OJ L 150, 4.6.2013, p. 1)	5.6.2018

[1] The measure expires at midnight of the day mentioned in this column.

[1] OJ L 176, 30.6.2016, p. 21.
[2] TRADE-Defence-Complaints@ec.europa.eu

OTHER ACTS

EUROPEAN COMMISSION

Publication of an application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(2017/C 292/09)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council [1].

SINGLE DOCUMENT

'SLAVONSKI MED'

EU No: PDO-HR-02187 – 26.9.2016

PDO (X) PGI ( )

1. **Title**

'Slavonski med'

2. **Member State or Third Country**

Croatia

3. **Description of the agricultural product or foodstuff**

3.1. *Product type*

Class 1.4. Other products of animal origin (eggs, honey, various dairy products except butter, etc.)

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

'Slavonski med' is honey produced by native grey honeybees (*Apis mellifera carnica*, Pannonian subtype) from the nectar of melliferous plants or the secretions of living parts of plants or excretions of plant-sucking insects on the living parts of plants, which the bees collect, combine with specific substances of their own, store, dehydrate, and deposit in honeycomb cells to mature within the geographical area referred to in point 4.

According to its mode of production, 'Slavonski med' is comb honey, chunk honey or cut comb in honey and extracted honey. 'Slavonski med' is:

1. black locust honey;
2. linden honey;
3. rapeseed honey;
4. sunflower honey:
5. chestnut honey;
6. blossom honey;
7. Hungarian Oak honeydew honey

The common characteristic properties of 'Slavonski med' having an influence on the quality of the product are percentage water content and quantity of hydroxymethylfurfurals (HMFs). 'Slavonski med' is at most 18,3 % water and the maximum amount of HMFs is 16,5 mg/kg. Another specific feature of 'Slavonski med' is the presence in it of pollen from plant species in the *Brassicaceae* family, *Robinia* spp. and the *Rosaceae* family, as either secondary pollen (at least 16 %) or minor pollen (up to 15 %). The amount of sucrose in 'Slavonski med' is less than the prescribed values.

[1] OJ L 343, 14.12.2012, p. 1.

Physicochemical, organoleptic and pollen characteristics for various types of honey are shown in the following tables:

Honey	Water [%]	HMF [mg/kg]	Pollen characteristics [%]	Electrical conductivity [mS/cm]	Diastase activity (Schade scale)	Sucrose content g/100g
BLACK LOCUST	18,3 max.	16,5 max.	20 min.	0,2 max.	8 min.	9 max.
LINDEN	18,3 max.	16,5 max.	25 min.	0,5 min.	8 min.	4 max.
RAPESEED	18,3 max.	16,5 max.	61 min.	0,3 max.	8 min.	4 max.
SUNFLOWER	18,3 max.	16,5 max.	45 min.	0,6 max.	8 min.	4 max.
CHESTNUT	18,3 max.	16,5 max.	86 min.	0,8 min.	8 min.	4 max.
BLOSSOM	18,3 max.	16,5 max.	x	0,8 max.	8 min.	4 max.
HUNGARIAN OAK HONEYDEW HONEY	18,3 max.	16,5 max.	x	0,8 min.	8 min.	4 max.

Honey	ORGANOLEPTIC CHARACTERISTICS OF HONEY		
	Colour	Taste	Smell
BLACK LOCUST	yellow to light yellow	pleasant taste of black locust	unpronounced, weak smell
LINDEN	light yellow to faintly greenish	pleasant, slightly bitter taste	pronounced taste of linden blossoms
RAPESEED	light yellow to straw yellow	medium sweet to faintly sour	herbal, pronounced
SUNFLOWER	amber	sweet to slightly astringent	slight smell of sunflowers
CHESTNUT	brown colour	bitter, faintly sour	strong penetrating smell of overripe apples
BLOSSOM	yellow with reddish to darker shades	pleasantly sweet, a little bitter	weak to intense smell
HUNGARIAN OAK HONEYDEW HONEY	pronouncedly dark, nearly black	medium sweet, markedly sour	smell of forest honey

Honey	Species of plant (dominant, secondary and minor pollen)
Black locust	*Robinia pseudoacacia* (black locust) min. 20 %, *Brassicaceae, Rosaceae*
Linden	*Tilia* (linden) min. 25 %, *Robinia* spp. (locust)
Rapeseed	*Brassica napus* (rapeseed) min. 61 %, *Rosaceae*, *Salix* spp. (willow)
Sunflower	*Helianthus annuus* (sunflower) min. 45 %, *Brassicaceae*

Honey	Species of plant (dominant, secondary and minor pollen)
Chestnut	*Castanea sativa* (sweet chestnut) min. 86 %
Blossom	*Brassicaceae*, *Rosaceae*, *Salix* spp. (willow)
Hungarian Oak honeydew honey	elements of honeydew (spores and hyphae), *Castanea sativa* (sweet chestnut)

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

Bees may be artificially fed during the non-foraging period (early in the spring and late in the autumn, depending on weather conditions). The bees may be fed sugar, but this must have been produced in the defined geographical area referred to in point 4. The honey may not be placed on the market as 'Slavonski med' if the conditions relating to artificial feeding have not been met and if artificial feeding constitutes the bees' source of food.

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

All steps in the production and extraction of 'Slavonski med' must take place within the identified geographical area referred to under point 4.

3.5. *Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to*

'Slavonski med' must be packaged in the defined geographical area referred to in point 4 so as to better protect the authenticity and quality of 'Slavonski med' and ensure the traceability of and controls on the product.

Only in this way can quality be preserved and any changes to the physico-chemical and organoleptic characteristics be averted. Transporting the goods to a new location leads to changes in temperature, humidity and the absorption of extraneous odours, and an increase in the quantity of HMFs and diastases.

Packaging 'Slavonski med' in the defined area reduces the risk of it mixing with honey outside the area defined in point 4.

3.6. *Specific rules concerning labelling of the product the registered name refers to*

Each item of packaging placed on the market must be marked with the logo displayed in the figure. All users of the brand who place the product on the market in accordance with its specification have the right to use the logo under the same conditions. The logo is brown and black in colour, trimmed with Croatian interlace, and has a bee depicted in its upper left corner. On the left of the logo is a map of Croatia, and on the right is the year '1879' and the old coat of arms of Slavonia. In the middle of the logo is a wicker beehive. In the upper part of the logo is the name 'Slavonski med', and three oak leaves are depicted in the lower part.

Figure: Logo of 'Slavonski med'

4. Concise definition of the geographical area

'Slavonski med' is produced in Slavonia, within the administrative boundaries of towns and municipalities in the following counties: all of Vukovar-Syrmia County, Osijek-Baranja County, Brod-Posavina County, Požega-Slavonia County, Bjelovar-Bilogora County and Virovitica-Podravina County and the towns and villages of Novska, Lipovljani and Jasenovac in Sisak-Moslavina County.

5. Link with the geographical area

5.1. *Details of the geographical area of origin*

Natural factors

The region of Slavonia is bounded by the watercourses of three large lowland rivers: the Drava to the north, Danube to the east and Sava to the south. The key environmental determinant in this region is the difference in terrain and geomorphological features between the mountainous west and the predominantly flat east of the area. The lowest point (78 metres above sea level) is located in the far southeastern corner of the region, in Spačva.

Arable land accounts for 52 % (655 468 hectares) of Slavonia's 1 248 600 hectares of surface area, forests 29 % (359 605 hectares), meadowlands 4,2 % and pasturelands 1,2 %.

Given such a land use arrangement and pronounced differences in climatic conditions, the shape of the terrain and the features of its vegetation, conditions in Slavonia are ideal for the production of 'Slavonski med', which can derive from black locust honey, linden honey, rapeseed honey, sunflower honey, chestnut honey, blossom honey and Hungarian oak honeydew honey.

In recognition of the uniqueness of Slavonia's specific climatic, soil and water characteristics and the richness of its flora and fauna, the Republic of Croatia has placed three areas within its boundaries under protection, i.e. created three nature parks. These are Kopački Rit, Papuk and Lonjsko Polje.

Slavonia's low altitude, being situated on the Pannonian Plain and exposed to the interior of the European continent, are the factors having the greatest influence on its climatic and weather conditions. For most of the winter, the area lies under a mass of cold air, but heats up considerably in summer. The temperature in summer rises the further east one travels, with a concomitant decline in the amount of precipitation.

Temperatures conducive to the growth and development of melliferous plants persist throughout all four seasons. The average spring temperature is 11,8 °C, the average summer temperature is 21,1 °C, the average autumn temperature is 11,3 °C and the average winter temperature is 1,0 °C. The average temperature in the growing season (from April to September) is 18,3 °C.

The annual pattern and distribution of precipitation is favourable for plant production and beekeeping. Precipitation falls between 104 and 160 days a year.

The mean monthly wind speed is greatest in the months of spring (March and April) and lowest in late summer and at the start of autumn (August and September). Winds blow most often from the northwest and southeast, with winds from the southwest and northeast the next most common.

Melliferous plants that grow in the defined area of Slavonia flower at different times (between March and November), thus giving bees a broad choice of sources of nectar and pollen.

Human factors

Beekeepers in Slavonia have been carrying on the tradition of making honey for as long as 130 years. Most common is the small-scale production of honey as a means of supplementing family income on family farms in rural areas. Many years of keeping bees in Slavonia has also led to the development and transfer of beekeeping know-how in the form of people's practices, skills, capabilities and knowledge.

The bee-keeping practices that beekeepers have inherited from their ancestors with regard to the production of 'Slavonski med' are as follows:

— most beehives are made of wood;

— beekeepers take great care to use smokers employing dry plant residue as fuel, which generates a mild form of smoke;

— the bees must never be artificially fed during the foraging period;

— honeycomb is uncapped in the traditional way, using a comb, a knife or brush;

— the honey is extracted from the frame without heating by centrifugation;

— the honey is not pasteurised;

— the maximum temperature at which the honey may be decrystallised is 43 °C.

5.2. *Details of the quality and characteristics of the product*

'Slavonski med' is distinguished by having a maximum HMF value of 16,5 mg/kg and a maximum water content of 18,3 % when fresh. 'Slavonski med' has a pollen spectrum; in other words, it contains pollen from plant species in the *Brassicaceae* and *Rosaceae* families, and from *Robinia* spp., in most monofloral and polyfloral honeys. This distinguishes it from honey produced in other areas. The amount of sucrose in 'Slavonski med' is less than the prescribed values.

The characteristics of 'Slavonski med' are reflected in its physical, chemical, pollen and organoleptic characteristics. The product may be decrystallised at a maximum temperature of 43 °C, which ensures that its properties, derived from the flora specific to the defined area and the bees, remain unchanged.

The name 'Slavonski med' is used both on the market and in common parlance (receipt (2014); note of thanks for a donation (2015); letter of thanks (2015); stamp on the packaging).

5.3. *Causal link between the area and the product's characteristics*

Because of favourable climatic and soil conditions and the abundance of melliferous plant species in Slavonia's pastures, meadows, fields and extensive forests, and the alluvial bogs and marshlands along the Sava, Drava and Danube Rivers, native grey bees (*Apis mellifera carnica*, of the Pannonian subtype) have been able to find abundant nectar and pollen pasture for thousands of years. A unique agroecological area has been created, enabling 'Slavonski med' to stand out as a pure varietal honey. It is recognised and respected as such on the market.

Apiary work and conditions determining honey yields are directly linked to the climate, which in Slavonia is conducive to the production of 'Slavonski med'.

Spring temperatures enable the early and abundant growth of spring-flowering plants, fruit trees and meadows, while summer temperatures are favourable for the ripening of agricultural crops, some of which are melliferous and vital for 'Slavonski med'.

The climatic conditions in autumn are suitable for bees as they prepare for hibernation, whereas climatic conditions in winter are good for hibernation and give the bees a good start to the new season.

The optimal spring and summer temperatures are conducive for the secretion of nectar from most plants. Spring-flowering plants secrete nectar at lower temperatures, whereas summer-flowering plants require a higher nocturnal temperature in order for secretion not to diminish or cease.

Precipitation falls on less than a third of the days in a year (but on at least 104 days), meaning that there are enough days in the year without precipitation during which bees can collect nectar.

Bees have a larger amount of nectar available to them in spring. From this they derive energy and are able to resist air currents more easily. In late summer wind strength and the amount of nectar decline, the bees expend less energy in resisting wind and retain it more easily to prepare for hibernation.

A report of the Đakovo subsidiary published in 1845 in the *List mesečni horvatsko-slavonskog Gospodarskoga družtva* [Monthly Journal of the Croatian and Slavonian Commercial Enterprise] states that 'there is not one town or municipality in Slavonia which does not produce good-quality honey'. The Slavonian Beekeeping Association was established in Osijek in 1879, the first and oldest association of its kind in southeastern Europe, and the journal *Slavonska Pčela* [Slavonian Bee] was founded as the bulletin of the Slavonian Beekeeping Association as early as March 1881. Branches of the Association began to establish themselves very rapidly after the journal was founded. The Slavonian Beekeeping Association has been actively involved in the advancement of beekeeping in Slavonia and improving the quality of 'Slavonski med', encouraging the involvement of primary-school teachers in the development of beekeeping, raising awareness of advances in beekeeping, disseminating the latest news on beekeeping and bee forage calendars, etc. The importance of its contribution to the development of beekeeping in Slavonia, and in Croatia more generally, is attested to by the fact that Bogdan Penjić (1852-1918), founder and long-standing secretary of this oldest of associations and, at the same time, editor of *Slavonska pčela*, is referred to as the father of modern beekeeping in Croatia. He was responsible for the introduction of the first beehives with adjustable combs (in 1871), the first honey extractors and the adoption of artificial wax foundation (in 1879). The first beekeeping exhibition was organised in Osijek in 1889, and in 1903 the Beekeeping Association of Vukovar published an initiative in the newspaper Gospodarski list to organise a honey market.

The mutual interaction of specific soil and climatic conditions, the local population's centuries-long experience of beekeeping, and the mutual interaction between the two influence 'Slavonski med' in such a way that it has a specific physicochemical composition and specific organoleptic properties which make it a renowned and appreciated honey among consumers.

Reference to publication of the specification

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

http://www.mps.hr/UserDocsImages/HRANA/SLAVONSKI%20MED/Izmijenjena%20Specifikacija%20proizvoda-Slavonski%20med%20.pdf

Publication of an amendment application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(2017/C 292/10)

This publication confers the right to oppose the amendment application, pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council [1].

APPLICATION FOR APPROVAL OF NON-MINOR AMENDMENTS TO THE PRODUCT SPECIFICATION FOR A PROTECTED DESIGNATION OF ORIGIN/PROTECTED GEOGRAPHICAL INDICATION

Application for approval of an amendment in accordance with the first subparagraph of Article 53(2) of Regulation (EU) No 1151/2012

'NÜRNBERGER BRATWÜRSTE'/'NÜRNBERGER ROSTBRATWÜRSTE'

EU No: PGI-DE-02191 — 28.9.2016

PDO ( ) PGI (X)

1. **Applicant group and legitimate interest**

Applicant (group):

Schutzverband Nürnberger Bratwürste e.V.
Am Trödelmarkt 58
90403 Nürnberg
DEUTSCHLAND

Tel. +49 9119373877
Email: info@nuernberger-bratwuerste.de

The Schutzverband Nürnberger Bratwürste e.V. is an association of producers of 'Nürnberger Bratwürste'.

2. **Member State or Third Country**

Germany

3. **Heading in the product specification affected by the amendment(s)**

— ☐ Name of product

— ☐ Description of product

— ☐ Geographical area

— ☐ Proof of origin

— ☐ Method of production

— ☐ Link with the geographical area

— ☐ Labelling

— ☒ Other (packaging, inspection bodies)

4. **Type of amendment(s)**

— ☒ Amendments to the product specification of a registered PDO or PGI not to be qualified as minor within the meaning of the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012

— ☐ Amendments to the product specification of a registered PDO or PGI for which a Single Document (or equivalent) has not been published and which cannot be qualified as minor within the meaning of the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012

5. **Amendment(s)**

e) ***Method of production:***

After the following final paragraph:

All steps in the production of 'Nürnberger Bratwürste'/'Nürnberger Rostbratwürste' take place in the identified geographical area. These are:

— reduction of the meat by grinding or mincing,

[1] OJ L 343, 14.12.2012, p. 1.

— mixing of the reduced meat and mixing with spices to create the sausage mixture,

— filling of the sheep casings,

the following is added:

and

— packaging of the sausages.

Justification:

'Nürnberger Bratwürste'/'Nürnberger Rostbratwürste' are traditionally packaged at the manufacturer's establishment, and therefore within the defined geographical area. In particular, the quality of the sausages requires quick packaging in order to preserve the freshness and taste characteristics. 'Nürnberger Bratwürste'/'Nürnberger Rostbratwürste' are highly sensitive minced meat products which are particularly delicately seasoned and have a relatively short shelf life, and must be continuously chilled. If packaging does not take place immediately after production, this can lead to a permanent loss of quality. Even transporting the sausages by normal means which meet hygiene requirements can lead to permanent reductions in quality in terms of freshness and aspects of taste and appearance, such as drying out and brown discolouration. Transporting the sausages to another location also carries a significant risk of impurities or pathogens contaminating them, especially when raw. The results of two studies carried out by independent food testing institutes show that, just a few hours after sending unpackaged 'Nürnberger Bratwürste'/'Nürnberger Rostbratwürste' in bulk, deviations in sensory and microbiological quality characteristics increasingly appear. There is therefore a risk that, if the packaging process takes place later, these impairments will be retained. Finally, transporting the product to another location can also harm the reputation of the geographical designation.

The packaging process also includes important production steps contained in the specification, in which sausages that are too long or too short are rejected. It also includes quality control, in which any deviations in quality are immediately identified by specialists.

Due to the type of product, if packaging were not performed immediately after production by the PDO business itself, the traceability and certainty of origin of 'Nürnberger Bratwürste'/'Nürnberger Rostbratwürste' could not be ensured. If 'Nürnberger Bratwürste'/'Nürnberger Rostbratwürste' were sold as loose goods or in bulk, this would carry the risk of similar sausages becoming mixed in. It then becomes difficult to work out whether you are dealing with the original product only.

g) ***Inspection structure(s):***

The name and address of the competent state authorities are to be updated as follows:

For inspections of producers:

Name: Bayerische Landesanstalt für Landwirtschaft
Institut für Ernährungswirtschaft und Märkte
Address: Menzinger Str. 54
80638 München
DEUTSCHLAND

Tel. +49 89178000
Fax +49 8917800313

For checks on abusive practices:

Name: Bavarian State Ministry for Environment and Health
Address: Rosenkavalierplatz 2
81925 München
DEUTSCHLAND

Tel. +49 8912610
Fax +49 8912611122

Justification:

The name and address of the state authorities responsible for inspecting producers and checking for abusive practices were no longer up to date. The reference to Lacon GmbH needs to be deleted. Producers can currently choose between several authorised inspection bodies in Bavaria.

SINGLE DOCUMENT

'NÜRNBERGER BRATWÜRSTE'/'NÜRNBERGER ROSTBRATWÜRSTE'

EU No: PGI-DE-02191 — 28.9.2016

PDO ( ) PGI (X)

1. **Name(s)**

'Nürnberger Bratwürste'/'Nürnberger Rostbratwürste'

2. **Member State or Third Country**

Germany

3. **Description of the agricultural product or foodstuff**

3.1. *Type of product*

Class 1.2. Meat products (cooked, salted, smoked, etc.)

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

7-9 cm long grilling sausage in a tight sheep casing, medium-chopped; unit weight raw approximately 20-25 g;

Composition:

Roughly defatted pigmeat, fatty meat, particularly pork belly, belly fat, jowl, jowl fat, back and back fat, no filler, not cured (with the exception of smoked Bratwürste), the spice mixture varies according to the traditional recipe, marjoram especially is typical; there must be not less than 12 % of meat protein free of connective tissue protein, and an absolute fat content of not more than 35 %; the percentage of meat protein free of connective tissue protein in the meat protein is not less than 75 % vol. (histometrically) and not less than 80 % (chemically).

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

Fatty meat, particularly pork belly, belly fat, jowl, jowl fat, back and back fat; the fat content of the end product is limited to 35 %, there must not be less than 12 % of meat protein free of connective tissue protein (MPFCP); spice mixture, especially marjoram; sheep casings.

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

All steps in the production of 'Nürnberger Bratwürste'/'Nürnberger Rostbratwürste' take place in the identified geographical area. These are:

— reduction of the meat by grinding or mincing,

— mixing of the reduced meat and mixing with spices to create the sausage mixture,

— filling of the sheep casings.

3.5. *Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to*

The sausages must also be packaged in the defined geographical area. Packaging takes places immediately after production at the manufacturer's establishment. This serves to ensure quality, particularly in terms of the product's freshness and taste characteristics, and reduces the risk of impurities and contamination associated with transportation to another location. 'Nürnberger Bratwürste'/'Nürnberger Rostbratwürste' are highly sensitive minced meat products. Even conventional transportation adhering to hygiene rules can lead to a permanent reduction in the quality of unpackaged 'Nürnberger Bratwürste'/'Nürnberger Rostbratwürste' within a few hours.

Immediate packaging at the manufacturer's production site also ensures greater traceability and certainty of origin. If 'Nürnberger Bratwürste'/'Nürnberger Rostbratwürste' were sold as loose goods or in bulk and packaged later, it would be almost impossible to check whether only original sausages are present.

3.6. *Specific rules concerning labelling of the product the registered name refers to*

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4. **Concise definition of the geographical area**

Area of the city of Nuremberg.

5. **Link with the geographical area**

Specificity of the geographical area

The production of Bratwürste in Nuremberg is a centuries-old tradition which can be proved to go back to 1313. The typical reduction of the length and weight of 'Nürnberger Bratwürste'/'Nürnberger Rostbratwürste' can be traced back to at least 1573. Nuremberg's location at the intersection of two important trade routes meant that oriental spices were available in Nuremberg for making sausages from an early time.

The tradition of Bratwurst production in Nuremberg continues on a large scale today. 'Nürnberger Bratwürste'/'Nürnberger Rostbratwürste' were greatly appreciated by Goethe and Jean Paul, for example. The Bratwurst-Glöcklein in the St. Sebald area was one of the most famous public houses in 19th century Germany; not only was it open to aristocrats and plutocrats, but it was also an essential stop for every visitor to the city.

Specificity of the product

'Nürnberger Bratwürste'/'Nürnberger Rostbratwürste' are characterised by their unusual small shape and marjoram notes. They conform to a high quality standard which has long been controlled, are known well beyond the Nuremberg region and are highly regarded by consumers.

This is reflected in the fact that the standard programme of a city visit today includes eating 'Nürnberger Bratwürste'/'Nürnberger Rostbratwürste' in one of the many 'Bratwurstküchen' or 'Wurstbratereien' in Nuremberg's city centre.

Causal link between the geographical area and a specific quality, the reputation or other characteristics of the product

The centuries-old tradition of Bratwurst production in Nuremberg, the high quality standard which has long been controlled and the unusual small shape have made 'Nürnberger Bratwürste'/'Nürnberger Rostbratwürste' known and highly appreciated throughout Germany and the world.

The speciality emerged in the former Imperial City of Nuremberg as a result of its geographical location as a key intersection on the trade and spice routes from East Asia, introducing spices such as marjoram, nutmeg and pepper. It was the availability of these spices from Asia that made production possible in the first place. As Nuremberg was a city involved in much long-distance trade and with a number of refined modern traditions, ever smaller, more refined, better spiced sausages were produced here, which in time became the famous 'Nürnberger Bratwürste'. Unlike the country areas, the city placed greater emphasis on quality from the outset. While quantity took precedence elsewhere, the principle on which production in Nuremberg was based was quality over quantity, and it was this which resulted in the small size of the sausages.

Compliance with the recipe and quality date back to the supervisory rules of the Nuremberg city council. Nuremberg may well lay claim to the oldest foodstuffs supervision scheme, which is mentioned in the penal code dating from the year 1300. By publishing the recipe, exercising strict supervision and restricting production to the city area, the city of Nuremberg has helped to ensure that the character of the sausage is an indication of its origin. The link with the geographical area was therefore based initially on the geographical location as a key intersection on spice and trade routes and on the early introduction of supervision of foodstuffs. The geographical location and foodstuffs supervision and the associated protection of the recipe therefore resulted in the particular quality of the sausages. The imperial city with its extensive trade network across the world resulted in a speciality which was very well known from the Middle Ages onwards. Today the link is based on the renown enjoyed by this speciality which is traditionally appreciated worldwide.

Reference to publication of the product specification

(Article 6(1), second subparagraph, of the Regulation)

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