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⁽¹⁾ Text with EEA relevance.

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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.8572 — Pamplona Capital/Parexel)****(Text with EEA relevance)**

(2017/C 294/01)

On 25 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 32017M8572. 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

Euro exchange rates ⁽¹⁾

4 September 2017

(2017/C 294/02)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,1905	CAD	Canadian dollar	1,4774
JPY	Japanese yen	130,60	HKD	Hong Kong dollar	9,3150
DKK	Danish krone	7,4371	NZD	New Zealand dollar	1,6588
GBP	Pound sterling	0,91855	SGD	Singapore dollar	1,6150
SEK	Swedish krona	9,4733	KRW	South Korean won	1 345,07
CHF	Swiss franc	1,1399	ZAR	South African rand	15,4097
ISK	Iceland króna		CNY	Chinese yuan renminbi	7,7728
NOK	Norwegian krone	9,2933	HRK	Croatian kuna	7,4150
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	15 869,55
CZK	Czech koruna	26,062	MYR	Malaysian ringgit	5,0840
HUF	Hungarian forint	306,02	PHP	Philippine peso	60,953
PLN	Polish zloty	4,2406	RUB	Russian rouble	68,8889
RON	Romanian leu	4,5962	THB	Thai baht	39,465
TRY	Turkish lira	4,0826	BRL	Brazilian real	3,7379
AUD	Australian dollar	1,4960	MXN	Mexican peso	21,2598
			INR	Indian rupee	76,2395

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

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 294/03)

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⁾
Bicycles	The People's Republic of China	Anti-dumping duty	Council Regulation (EU) No 502/2013 of 29 May 2013 amending Implementing Regulation (EU) No 990/2011 imposing a definitive anti-dumping duty on imports of bicycles originating in the People's Republic of China following an interim review pursuant to Article 11(3) of Regulation (EC) No 1225/2009 (OJ L 153, 5.6.2013, p. 17).	6.6.2018

⁽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

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION
POLICY

EUROPEAN COMMISSION

Prior notification of a concentration
(Case M.8619 — Bridgepoint/Miller Homes)

Candidate case for simplified procedure

(Text with EEA relevance)

(2017/C 294/04)

1. On 28 August 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 Bridgepoint Group Limited ('Bridgepoint', United Kingdom) acquires within the meaning of Article 3(1)(b) of the Merger Regulation sole control over Miller Homes Holdings Limited ('Miller Homes', United Kingdom), by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- for Bridgepoint: independently owned private equity group focused on investing in established European middle market businesses in a broad range of sectors, including consumer/retail, business services, industrials, financial services, healthcare, media and technology,
- for Miller Homes: residential real estate company active across the United Kingdom.

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.8619 — Bridgepoint/Miller Homes, 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.8610 — CKI/CKP/ista Group)

Candidate case for simplified procedure

(Text with EEA relevance)

(2017/C 294/05)

1. On 28 August 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 undertaking CK Hutchison Holdings Limited ('CKHH', the Cayman Islands), indirectly via CK Infrastructure Holding Limited ('CKI', Bermuda), and Cheung Kong Property Holding Limited ('CKP', Cayman Islands) acquire within the meaning of Article 3(1)(b) of the Merger Regulation control of the whole of the ista Group, whose ultimate holding company is ista Luxembourg GmbH Sarl ('ista' Luxembourg) by way of a purchase of shares.

2. The business activities of the undertakings concerned are:

- for CKHH: active in five core businesses (i) ports and related services, (ii) retail, (iii) infrastructure, (iv) energy and (v) telecommunications. Within CKHH, CKI manages diversified investments in energy infrastructure, transportation infrastructure, water infrastructure, waste management, waste-to-energy and infrastructure related businesses;
- for CKP: property development and investment, hotel and serviced suite operation, property and project management, infrastructure investments and aircraft leasing;
- for ista: the provision of heat and water sub-metering services as well as related services mainly in the EEA, with a focus on Germany, France and Denmark.

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.

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.8610 — CKI/CKP/ista Group, 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.8632 — TSR Recycling/Remondis)
Candidate case for simplified procedure
(Text with EEA relevance)
(2017/C 294/06)

1. On 29 August 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 Remondis SE & Co. KG ('Remondis', Germany) acquires within the meaning of Article 3(1)(b) of the Merger Regulation sole control over TSR Recycling GmbH & Co. KG ('TSR Recycling', Germany) by way of a purchase of shares.
2. The business activities of the undertakings concerned are:
 - Remondis belongs to the Rethman Group and is active in waste disposal and recycling, predominantly in Germany, other EU Member States and Australia,
 - TSR Recycling is active worldwide in processing and supply of scrap metal. It is currently jointly controlled by Remondis and ALFA Acciai SpA.
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.8632 — TSR Recycling/Remondis, 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.8620 — KKR/WBA/PharMerica)
Candidate case for simplified procedure
(Text with EEA relevance)
(2017/C 294/07)

1. On 30 August 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 KKR & Co. L.P. ('KKR', USA) and Walgreens Boots Alliance, Inc. ('WBA', USA) acquire within the meaning of Article 3(1)(b) of the Merger Regulation joint control of the undertaking PharMerica Corporation ('PharMerica', USA) by way of a purchase of shares.

2. The business activities of the undertakings concerned are:

- KKR is a global investment firm which offers a broad range of alternative asset management services to public and private market investors and provides capital markets solutions for the firm, its portfolio companies, and clients.
- WBA is a global pharmacy-led, health and wellbeing enterprise, operating retail pharmacies across the United States and Europe, as well as a global pharmaceutical wholesale and distribution network, with distribution centres delivering to pharmacies, doctors, health centres and hospitals in more than 20 countries.
- PharMerica provides long term care pharmacy, infusion therapy, and specialty pharmacy services in the United States.

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.

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.8620 — KKR/WBA/PharMerica, 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.

OTHER ACTS

EUROPEAN COMMISSION

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 294/08)

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⁾.

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

Application for approval of amendments in accordance with the first subparagraph of Article 53(2) of Regulation (EU) No 1151/2012**'OIGNON DOUX DES CEVENNES'**

EU No: PDO-FR-02284 – 27.1.2017

PDO (X) PGI ()

1. Applicant group and legitimate interest

Association de Défense de l'Oignon doux des Cévennes (ADOC).
Maison de la formation et des entreprises.
30b, route du Pont-de-la-Croix,
30120 Le Vigan.

Telephone: +33 467827678.
Email: defenseoignon doux.cevennes@wanadoo.fr

Composition and legitimate interest: The applicant group is composed of producers and packagers of the PDO 'Oignon doux des Cévennes', grouped in an association governed by the Law of 1 July 1901. It therefore has a legitimate right to request amendments to the product specification.

2. Member State or Third Country

France

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

- Product name
- Description of product
- Geographical area
- Proof of origin
- Method of production
- Link
- Labelling
- Other [geographical area, link, contact details of the group, 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

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

- 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)

— *Proof of origin*

The procedure for the identification of operators provided for in the specification chapter 'Evidence that the product originates from the geographical area' is amended as follows:

- Amendment of the date for submitting the files applying for the identification

The date for submitting the declaration of identification, currently set at 31 May of the year of planting, is brought forward to 30 November of the year preceding the year of planting, to maintain consistency with the parcel identifications and the season. This will also allow better planning of on-the-spot checks and simplifies matters for producers.

- Amendment of the planting declaration: Addition of a 'request for voluntary withdrawal'

The inclusion of the request for voluntary withdrawal on this declaration ensures better updating of the list of authorised operators and allows for regular monitoring of the operators in the PDO 'Oignon doux des Cévennes'.

- Amendment of the marketing declaration:

In order to clarify what kind of operators have to complete this declaration, it is specified that this declaration is addressed only to those that market the onions, that is, the producer-packagers (direct sales) and the packagers. The word 'packagers' is thus added after 'producers'. The provision thus reads: 'Every year the producer-packagers and the packagers send a marketing declaration to the group before 31 May of the year following the harvest.'

- Addition of the possibility to conduct organoleptic and analytical tests of the batches ready for packaging

The aspects concerning the inspection of the product included in the chapter 'Evidence that the product originates from the geographical area' of the specification are amended as follows: in order to enhance the organoleptic and analytical tests of the 'Oignon doux des Cévennes', the possibility to pre-sample the batches ready for packaging is added. The checks on the packaged product are retained.

This is taken into account in point 3.5 of the single document with the addition of 'or batches that are ready to be packaged' at the end of the following sentence: 'Lastly, organoleptic and analytical testing, which ensures that the onions comply with the organoleptic profile, is done by sampling packaged batches or batches that are ready to be packaged.'

— *Method of production*

Seeds

- Training the flowering stems intended for the production of home-grown seeds

The requirement to train the flowering stems for the production of home-grown seeds is deleted, since other methods also exist, such as the earthing up of the stems (which allows the flowering stems to be supported efficiently by piling up soil at the base of the plant). For this reason, the earthing-up option is added to the specification.

Thus, the sentence 'The flowering stems must be trained at the latest when they have reached half their natural height' is replaced by: 'The flowering stems must be trained at the latest when they have reached half their natural height or be earthed-up.'

Cultivation cycle

- Prohibition of planting on sown parcels

To date producers could plant onions on parcels that had already been used for sowing in the same year. After several years of technical monitoring, it has emerged that planting onions on these parcels regularly leads to plant health problems and weakens the quality of onions (fragility of the layers, for example). This practice by growers encourages the incidence and spread of the agricultural pest *Thrips tabaci*, a source of contamination for neighbouring parcels. With a view to long-term sustainable agriculture and to maintaining production, it is therefore important to prohibit this practice.

Thus, the following sentence is inserted: 'Planting on a parcel that was already used for sowing the same year is prohibited.'

— Amendment of the date of the last application of nitrogen

The current product specification states that the last application of mineral nitrogen must be no later than one month before harvesting. This provision is amended by allowing the last application of nitrogen to be no later than one and a half months after planting, in order to facilitate inspection. As the date of planting is recorded, it is easier to determine the date of the last application of nitrogen. This provision also allows the producers to avoid applying nitrogen too late in the event of an earlier than expected harvest.

— Amendment of the harvest start date

The current product specification provides for the 'Oignon doux des Cévennes' to be harvested during August and September. To take account of recently observed climatic variations, the August to September harvesting period is brought forward to the period between 20 July and 20 September in order to allow the harvest to start earlier in hotter years.

The provision relating to the requirement to begin harvesting when 50 % of the plant tops have fallen is retained.

Storage and transport

— Amendment of the containers for transport of the onions to a packaging plant

Technical progress in terms of storage and conservation has prompted some producers to use larger containers for these two stages in order to limit handling, and also to optimise space in the buildings and to allow for better preservation. After sorting and preparation, some producers wished to have the option of delivering their products in containers larger than 20 kg boxes (container size laid down by the current specification) and wished to use box pallets with a maximum height of 75 cm for a maximum weight of 350 kg of onions.

The group's main concern remains the quality of the handling of the onions. The box pallets to be used for the transport are therefore designed to keep the onions undamaged: the inner walls of the box pallets are lined with foam, the edges are less prominent than those of the crates currently used, and as they are never being filled to the maximum, there is no risk of the onions being squashed by the containers on top. The machine used to empty the pallet boxes has also been specifically designed to reduce bumps: once in the machine, a padded protective cover the same size as the inside of the box pallet is placed mechanically on the box pallet to stop it from spilling. All the operations are mechanical and controlled manually by the machine operator, who can stop the process at any time. The operator has the machine first swing the box pallet in the direction of the conveyor belt leading to the sorter, and then progressively open the cover, controlling a steady discharge of the onions.

This also has the advantages of streamlining the work and ensuring the safety of the producers and staff of the packaging plants: a motorised lift makes it easier to transport and manipulate the box pallets. This limits the strain on the producers and operators of the packaging plants who no longer have to lift boxes manually, while also reducing the threat from piles of plastic palletised boxes, which are much less stable than a pile of box pallets.

In terms of the quality of the onions, the group conducted sensory tests on the onions prepared and transported with this type of container. The result of these sensory tests showed that transport in box pallets is not detrimental to the quality of the onions for qualifying for the PDO 'Oignon doux des Cévennes'.

Thus, the sentence: 'The onions are transported to a packaging plant in plastic boxes or cartons of a maximum of 20 kg.' is replaced by the sentence: 'The onions are transported to a packaging plant in containers with a maximum height of 75 cm and a maximum weight of 350 kg of onions.'

Packaging

To prevent any ambiguity, it is noted that the packing plant is situated within the defined geographical area.

— Addition of a quality check on the batches in packaging plants

In order to ensure the quality of the product after packaging, a systematic examination of the batches on their arrival in the packaging plants is introduced. This is conducted within 24 hours of the batches leaving the farm. The 24-hour period takes account of current practices: Most of the batches arriving in the morning (or overnight) are packaged that day and are delivered to the client in the afternoon or the following day at the latest.

— Deletion of the requirement to use a system for closing the packaging

The current specification requires that: 'The packaging must be closed by a system in such a way that the package cannot be closed again once it has been opened.' This requirement cannot be met for retail sales. As retail sales are expanding, it is proposed to delete this requirement.

Point 3.5 of the single document takes account of the deletion of this requirement.

— Simplification of the type of packaging

In the sentence in point 3.5 of the single document 'The onions are packaged in boxes and plastic film with a maximum capacity of 12 kg or in mesh bags with a maximum capacity of 5 kg.', the words 'and plastic film' have been deleted to allow operators that do not have plastic film equipment to place their products on the market, particularly for retail sales, without degrading the quality of the packaging in any way. This deletion is also consistent with the deletion of the requirement to have a system for closing the packaging.

Labelling

In order to delete the labelling provisions under the general rules of the specification, the name of the packager and the date of packaging are deleted.

This deletion is included in point 3.6 of the single document.

Other

— Geographical area

The geographical area is not amended; the amendment concerns the parcel identification procedure set out in the 'Geographical area' chapter of the specification.

In order to facilitate the parcel identification procedure, the applications for parcel identification that the producers are required by the current specification to send to the INAO must be addressed to the group so that the group submits a single file to the INAO.

Furthermore, with the aim of adapting the deadline for this procedure to the growing schedule (as sowing can begin from 1 January), the deadline for submitting applications for parcel identification is amended and brought forward from 31 December to 31 May of the year preceding the planting of the new parcels.

— Link

The wording was revised to summarise the link. There was no change to the meaning. The link provided in the single document remains unchanged.

— Update of the contact details of the applicant group

The reference to the fax has been deleted.

— Inspection bodies

The contact details of the inspection body have been replaced with those of the competent authorities for control. the National Institute of Origin and Quality (INAO) and the Directorate-General for Competition, Consumer Affairs and Fraud Prevention (DGCCRF). This amendment aims to prevent changes being made to the specification in the event that the control body changes.

SINGLE DOCUMENT

'OIGNON DOUX DES CÉVENNES'

EU No: PDO-FR-02284 – 27.1.2017

PDO (X) PGI ()

1. **Name(s)**

'Oignon doux des Cévennes'

2. Member State or Third Country

France

3. Description of the agricultural product or foodstuff

3.1. Type of product

Class 1.6. Fruit, vegetables and cereals, fresh or processed

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

'Oignon doux des Cévennes' is a storage onion cultivated on terraces. It is pearly white to coppery in colour, with a roundish to elongated bulb, a shiny appearance and fine and translucent tunics. The scales are thick with a white, moderately firm and juicy flesh. The dry matter content is less than 10 %. Eaten raw, the flesh is crunchy, juicy and sugary, not sharp or bitter, and has a fine, balanced flavour. Eaten cooked, it keeps its shine and becomes translucent, unctuous, juicy and sugary in taste, with no bitterness and a roasted, chestnut flavour.

Onions packaged after 15 May of the year following the year of harvest may not bear the protected designation of origin 'Oignon doux des Cévennes'. The onions must be marketed in the original packaging used exclusively for the designation. Marketing may not begin before 1 August of the year of harvest.

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

—

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

The onions must be sown and produced in the geographical area.

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

Packaging takes place in the geographical area defined in point 4 of this single document. It is carried out in packaging plants identified by the group. The onions are packaged in boxes with a maximum capacity of 12 kg or in mesh bags with a maximum capacity of 5 kg.

Packaging must be done in the prescribed geographical area to maintain quality.

The onions are packaged by the producer or are delivered to a packaging plant. Packaging within the prescribed area prevents excessive handling. This in turn preserves the onions' characteristics, in particular their fine, translucent and very fragile tunics, and does not alter the product. Lastly, organoleptic and analytical testing, which ensures that the onions comply with the organoleptic profile, is done by sampling packaged batches.

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

In addition to the compulsory information provided for by legislation on the labelling and presentation of foodstuffs, onions with the designation of origin 'Oignon doux des Cévennes' labels must include the following

in the same field of vision and on the same label:

— the name of the designation of origin 'Oignon doux des Cévennes' written in a font at least as large as the largest font used on the label,

— 'AOP' and/or 'appellation d'origine protégée', which must appear immediately before or after the name of the designation with no text in between,

— the European Union PDO logo.

— A specific identification number that corresponds to the producer code followed by the parcel code. For packages of a maximum of 5 kg it may be replaced by a code covering batches entered on the same day.

4. Concise definition of the geographical area

The production area of the designation of origin 'Oignon doux des Cévennes' extends over the territories of the following 32 municipalities of the Department of Gard:

Arphy; Arre; Arrigas; Aulas; Aumessas; Avèze; Bez-et-Esparon; Bréau-et-Salagosse; Cognac; Cros; Lasalle; Mandagout; Mars; Molières-Cavaillac; Monoblet; Notre-Dame-de-la-Rouvière; Pommiers; Roquedur; Saint-André-de-Majencoules; Saint-André-de-Valborgne; Saint-Bonnet-de-Salendrinque; Saint-Bresson; Sainte-Croix-de-Caderle; Saint-Julien-de-la-Nef; Saint-Laurent-le-Minier; Saint-Martial; Saint-Roman-de-Codières; Soudorgues; Sumène; Vabres; Valleraugue; Vigan (le).

5. Link with the geographical area

Specificity of the geographical area

The geographical area of the designation of origin 'Oignon doux des Cévennes' extends principally over granitic and schistose rocks on the southeast edge of the Massif Central and, in particular, along the slopes of the massif de l'Aigoual (1 565 m). The climate, which is Mediterranean, is characterised by summer drought and large amounts of rainfall in the autumn and to a lesser extent in the spring, the average being 1 500 mm. Temperatures also fluctuate greatly. There is plenty of sunshine in the summer, while the weather is rather cold from autumn to spring, with occasional snowfall. The average annual temperature is 12– 13 °C.

The hilly topography of Cévennes consists of ridges, the 'serres', that alternate with deep and narrow valleys that are oriented towards the northwest/southeast, the 'valats'. The slope effect on these steep slopes leads to marked climatic contrasts, and the strong equinox rains accentuate erosion, sometimes causing devastating floods. In order to manage this topography, Cévennes farmers have transformed the slopes into terraces by identifying slightly deeper silted-up land and by building over large areas walls made of dry stones, a typical feature of the Cévennes landscape.

Specificity of the product

The organoleptic qualities of 'Oignon doux des Cévennes' has earned it a regional as well as a national reputation: the onion is characterised by great sweetness without any bitterness or sharpness, and a juiciness that gives it a very pleasant texture in the mouth, whether raw or cooked.

Furthermore, it is visually recognisable and appreciated owing to its roundish to elongated bulb, its shininess, its pearly white, sometimes coppery, colour and its fine and translucent skins.

Its low dry matter content (less than 10 %) does not prevent it from keeping well until the end of winter.

Causal link

Cultivated on the southern slopes of the Massif Central, 'Oignon doux des Cévennes' is an original and specific onion, in terms of both its cultivation method and its physical and gustatory qualities.

In this particular environment man has known how to manage the land in order to take advantage of it, select a well-adapted variety and develop cultivation techniques that highlight a special product.

The natural constraints of the geographical area — the scarcity of level surfaces and the damage caused by erosion — have obliged farmers to organise the available space so that it can be used efficiently. The terracing of land, which is gravity-irrigated by the Béal, a canal bringing water from upstream rivers, rapidly became widespread starting in the 18th century and made it possible to increase the meagre farmable land areas. This helped feed a sizeable population and also protected the soil against erosion.

Fruits and vegetables were cultivated on the terraces that had the most favourable orientation and were half-way down the slope, irrigable and close to the hamlets. Soils formed from the decomposition of granites and schists are acid, sandy, filtering and poor in clay. Often they are fertilised with manure from neighbouring sheep and goat farms. Sweet onions started being cultivated in the area, first as a food crop before becoming a genuine form of agricultural production. The parcels where the onion had traditionally been grown, sometimes for more than 50 years, were called 'Cébières'.

The traditional variety, improved and maintained by producers for many generations on the basis of appearance, sweetness and keeping properties, is well adapted to the local climate: it is a long-day plant, which is sowed in January in the most favourably oriented parcels so that it can benefit from the spring warmth. It is then transplanted manually and irrigated regularly; the bulbs are harvested at the end of summer, before the equinox rains of September. In this way they can dry in the field and be preserved in good, healthy conditions.

The cultural practices and the natural environment affect the characteristics of the onion throughout its growth cycle. Vigorous seedlings are obtained rapidly by sowing on the best parcels. With precise manual transplanting it is possible to optimise plant densities in order to be able to harvest bulbs having a sufficient size and a harmonious appearance, without any flat sides. The soil's poor clay content contributes to the sweetness of the onion but its sandy texture keeps the water reserves low. Therefore irrigation is necessary during the summer, and water is provided regularly in small amounts. This prevents waste and, above all, limits the hydric stress of the plant and the appearance of bitter and sharp tastes, but it keeps the scales juicy. Finally, parcels oriented towards the north-east to southwest are selected while moist valley bottoms are avoided so that the onions can be cultivated only on parcels with favourable microclimates. This results in earlier ripeness, with a smaller risk of plant-health problems. Consequently, inputs can be reduced and the product keeps better.

The combination of natural factors in the geographical area, used effectively by farmers who have known how to employ the potential of the environment to the best advantage, have enabled all the original characteristics of 'Oignon doux des Cévennes' to be brought out.

Reference to publication of the specification

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

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-2d5ebdde-8e40-4f43-8e99-92aed84216dd/telechargement

Publication of an application pursuant to Article 17(6) of Regulation (EC) No 110/2008 of the European Parliament and of the Council on the definition, description, presentation, labelling and the protection of geographical indications of spirit drinks and repealing Council Regulation (EEC) No 1576/89

(2017/C 294/09)

This publication confers the right to oppose the application pursuant to Article 17(7) of Regulation (EC) No 110/2008 of the European Parliament and of the Council ⁽¹⁾.

MAIN SPECIFICATIONS OF THE TECHNICAL FILE

‘ТРОЗДОВА РАКИЯ ОТ ТЪРГОВИЩЕ’/‘GROZDOVA RAKYA FROM TARGOVISHTE’

EU No PGI-BG-01864 — 7.1.2014

1. Geographical indication to be registered

‘Троздова ракия от Търговище’/‘Grozdova rakya from Targovishte’

2. Category of the spirit drink

Винена дестилатна спиртна напитка/Wine spirit

3. Description of the spirit drink

3.1. Physical, chemical and/or organoleptic characteristics

Wine spirit with the geographical indication ‘Троздова ракия от Търговище’/‘Grozdova rakya from Targovishte’ has a pale yellow colour, a pleasant aroma of vanilla and a harmonious mild taste. Its specific physico-chemical and organoleptic characteristics are due to the following factors: raw material, geographical area, method of production, and human factor applying good manufacturing practices and combining tradition with modern technology.

3.2. Specific characteristics (compared to other spirit drinks of the same category)

Wine spirit with the geographical indication ‘Троздова ракия от Търговище’/‘Grozdova rakya from Targovishte’ is produced using a traditional Bulgarian method and has the following physico-chemical properties:

- the minimum alcoholic strength of the drink is 40 % vol.,
- a volatile substance content (including higher alcohols, total acids, esters and aldehydes) of 267-365 g/hl of 100 % vol. alcohol,
- a maximum methanol content of 120 g/hl of 100 % vol. alcohol.

The wood from which the barrels used for maturing the distillate are made and the mineral water which, after softening, is used for diluting the wine distillate also contribute to the drink’s distinctive taste.

4. Geographical area concerned

Wine spirit with the geographical indication ‘Троздова ракия от Търговище’/‘Grozdova rakya from Targovishte’ is produced in the province of Targovishte, which is situated in the eastern part of the Danube plain. The vineyards are located in the municipality of Targovishte, in six localities belonging to the villages of Kralevo, Dalgach, Ovcharovo, Pevets, Strazha and Ruets.

5. Method for obtaining the spirit drink

Wine spirit with the geographical indication ‘Троздова ракия от Търговище’/‘Grozdova rakya from Targovishte’ is produced from the following grape varieties:

- white — Chardonnay, Rkatsiteli, Muscat Ottonel, Dimyat, Tamyanka, Traminer, Sauvignon Blanc, Aligoté, Riesling Italico,
- red — Cabernet Sauvignon and Pamid.

⁽¹⁾ OJ L 39, 13.2.2008, p. 16.

Production begins with the harvesting of the grapes. On receipt, they are graded by variety, general outward appearance and sugar content, then pressed. The resultant pulp is macerated in rotary strainers for 4-12 hours. The grape must is then clarified and the clear fractions are transferred on for fermentation. Alcoholic fermentation takes place over approximately 20 days at temperatures of 14 to 18 °C. The finished wine is transported for single or double distillation in a K-5 distillation column at less than 65 % vol. alcohol. The resulting wine distillate is stored in separate compartments for maturing in oak barrels and blending (coupage).

6. Link with the geographical environment or origin

6.1. Details of the geographical area or origin relevant to the link

The geographical area is mostly hilly or undulating. The average elevation is 200-520 m above sea-level. It has a mild, temperate continental climate with maritime influences. Autumns are warm, dry and long, which greatly favours the accumulation of sugars in the grapes. The annual average temperature in the area is approximately 10,7 °C. In terms of annual average precipitation, maximum levels mostly occur in late spring and early summer. The soils in the area are sandy-loamy chernozem and grey forest soils.

6.2. Specific characteristics of the spirit drink attributable to the geographical area

Wine spirit with the geographical indication 'Гроздова ракия от Търговище'/'Grozdova rakya from Targovishte' is produced in the province of Targovishte where a favourable combination of topography, soils, and climate helps the grapes attain optimum technical ripeness and allows the cultivation of quality grapes. Many of the distinctive qualities of the drink are due to the special oak of the species *Quercus Frainetto* (Blagun oak) from which the barrels used for maturing the distillate are made. Softened mineral water from the Boaza spring, situated 8 km to the south-west of the city of Targovishte, is used for diluting the distillate. Subsequent blending results in a quality product with stable organoleptic characteristics — a pale yellow colour, a pleasant aroma of vanilla and a harmonious mild taste. The aromatic substances contained in the grapes which form the bouquet and the aroma of the drink are preserved by using both traditional and modern production methods.

7. European Union or national/regional provisions

In Bulgaria, the procedure for approving spirit drinks with a geographical indication is set out in Section VII, 'Production of spirit drinks with a geographical indication' and Chapter Nine, 'Spirit drinks' of the Wine and Spirit Drinks Act (ZVSN), published in State Gazette No 45 of 15 June 2012.

'Гроздова ракия от Търговище'/'Grozdova rakya from Targovishte' was approved as a wine spirit with a geographical indication by Order No T-RD-27-13 of the Minister for the Economy of 27 November 2013, which has been published on the Ministry of the Economy's website at: <http://www.mi.government.bg/bg/library/zapoved-zatutvarjdavane-na-vinena-destilatna-spirtna-napitka-grozdova-rakiya-s-geografsko-ukazanie-t-68-c28-m361-1.html>

8. Applicant

Member State, third country or legal/natural person:

Република България, Министерство на икономиката/Republic of Bulgaria, Ministry of the Economy.

— Full address (street number and name, town/city and postal code, country):

гр. София 1052, ул. 'Славянска' № 8, Република България/8 Slavyanska Street, 1052 Sofia, Bulgaria.

9. Specific labelling rules

The rules on the labelling of spirit drinks with a geographical indication produced in Bulgaria and intended for the Bulgarian market are laid down in Articles 170(1) and 172(1) of the Wine and Spirits Act (ZVSN).

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Publications Office of the European Union
2985 Luxembourg
LUXEMBOURG

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