

# Official Journal of the European Union

# C 187



English edition

## Information and Notices

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<sup>(1)</sup> 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.8833 — Alps/Alpine)****(Text with EEA relevance)**

(2018/C 187/01)

On 24 May 2018, 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 <sup>(1)</sup>. 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 32018M8833. EUR-Lex is the online access to European law.

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<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1.

**Non-opposition to a notified concentration****(Case M.8895 — 3i Group/FSI/Hermes/Scandlines)****(Text with EEA relevance)**

(2018/C 187/02)

On 25 May 2018, 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 <sup>(1)</sup>. 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 32018M8895. EUR-Lex is the online access to European law.

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<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1.

## IV

(Notices)

## NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

## EUROPEAN COMMISSION

Euro exchange rates <sup>(1)</sup>

31 May 2018

(2018/C 187/03)

## 1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,1699	CAD	Canadian dollar	1,5038
JPY	Japanese yen	127,33	HKD	Hong Kong dollar	9,1818
DKK	Danish krone	7,4436	NZD	New Zealand dollar	1,6681
GBP	Pound sterling	0,87680	SGD	Singapore dollar	1,5656
SEK	Swedish krona	10,2683	KRW	South Korean won	1 261,25
CHF	Swiss franc	1,1526	ZAR	South African rand	14,7031
ISK	Iceland króna	122,90	CNY	Chinese yuan renminbi	7,4951
NOK	Norwegian krone	9,5375	HRK	Croatian kuna	7,3870
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	16 269,80
CZK	Czech koruna	25,797	MYR	Malaysian ringgit	4,6562
HUF	Hungarian forint	318,89	PHP	Philippine peso	61,507
PLN	Polish zloty	4,3058	RUB	Russian rouble	72,5759
RON	Romanian leu	4,6508	THB	Thai baht	37,472
TRY	Turkish lira	5,2628	BRL	Brazilian real	4,3626
AUD	Australian dollar	1,5414	MXN	Mexican peso	23,2461
			INR	Indian rupee	78,8020

<sup>(1)</sup> Source: reference exchange rate published by the ECB.

## NOTICES FROM MEMBER STATES

**Commission information notice pursuant to Article 17(5) of Regulation (EC) No 1008/2008 of the European Parliament and of the Council on common rules for the operation of air services in the Community**

**Invitation to tender in respect of the operation of scheduled air services in accordance with public service obligations**

(Text with EEA relevance)

(2018/C 187/04)

Member State	Sweden
Routes concerned	Arvidsjaur-Arlanda (Stockholm) Gällivare-Arlanda (Stockholm)
Period of validity of the contract	September 2018-October 2019
Deadline for submission of tenders	Two months after the day of publication of this tender invitation
Address from which the text of the invitation to tender and any relevant information and/or documentation relating to the public tender and the public service obligation can be obtained	For further information please contact: The Swedish Transport Administration SE-781 87 Borlänge SWEDEN <a href="http://www.trafikverket.se/Foretag/Upphandling/Aktuella-upphandlingar/">http://www.trafikverket.se/Foretag/Upphandling/Aktuella-upphandlingar/</a> RFT reference: CTM: 184689 Tel. +46 771921921 Contacts: Håkan Jacobsson: <a href="mailto:hakan.jacobsson@trafikverket.se">hakan.jacobsson@trafikverket.se</a> Lisa Berglund: <a href="mailto:lisa.a.berglund@trafikverket.se">lisa.a.berglund@trafikverket.se</a>

## V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION  
POLICY

EUROPEAN COMMISSION

**Prior notification of a concentration**  
**(Case M.8901 — HSBC/Global Payments)**  
**Candidate case for simplified procedure**  
**(Text with EEA relevance)**  
(2018/C 187/05)

1. On 28 May 2018, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 <sup>(1)</sup>.

This notification concerns the following undertakings:

- HSBC Holdings plc. ('HSBC', United Kingdom),
- Global Payments Inc. ('GP', United States),
- Joint Venture ('JV', Mexico).

HSBC and GP acquire within the meaning of Article 3(1)(b) and 3(4) of the Merger Regulation joint control of the whole of JV.

The concentration is accomplished by way of purchase of shares in a newly created company constituting a joint venture.

2. The business activities of the undertakings concerned are:

- for HSBC: provision of retail banking, commercial banking, insurance, asset management and global liquidity as well as cash management products,
- for GP: provision of services relating to card payment processing, and
- for JV: provision of merchant acquiring services in Mexico.

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 <sup>(2)</sup> it should be noted that this case is a candidate for treatment under the procedure set out in the 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. The following reference should always be specified:

M.8901 — HSBC/Global Payments

<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

<sup>(2)</sup> OJ C 366, 14.12.2013, p. 5.

Observations can be sent to the Commission by email, by fax, or by post. Please use the contact details below:

Email: COMP-MERGER-REGISTRY@ec.europa.eu

Fax +32 22964301

Postal address:

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

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**Prior notification of a concentration**  
**(Case M.8889 — Teva/PGT OTC Assets)**  
**(Text with EEA relevance)**  
(2018/C 187/06)

1. On 25 May 2018, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 <sup>(1)</sup>.

This notification concerns the following undertakings:

- Teva Pharmaceuticals Industries Ltd ('Teva', Israel),
- Part of the over-the-counter ('OTC') business that Teva previously contributed to a joint venture ('PGT') controlled by The Procter & Gamble Company ('P&G', United States) ('Target').

Teva acquires within the meaning of Article 3(1)(b) of the Merger Regulation sole control of the Target.

The concentration is accomplished by way of contract or any other means.

2. The business activities of the undertakings concerned are:

- for Teva: global pharmaceutical company involved in the development, production and marketing of generic and proprietary pharmaceutical products, as well as biopharmaceuticals and active pharmaceutical ingredients,
- for Target: number of OTC pharmaceutical products previously contributed by Teva to PGT, including marginal sales in cosmetic products, medical devices, food supplements and general articles.

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. The following reference should always be specified:

M.8889 — Teva/PGT OTC Assets

Observations can be sent to the Commission by email, by fax, or by post. Please use the contact details below:

Email: COMP-MERGER-REGISTRY@ec.europa.eu

Fax +32 22964301

Postal address:

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

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<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').



## OTHER ACTS

## EUROPEAN COMMISSION

**Publication of an application for approval of minor amendments 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**

(2018/C 187/07)

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

## APPLICATION FOR APPROVAL OF MINOR AMENDMENTS

**Application for approval of minor amendments in accordance with the second subparagraph of Article 53(2) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council <sup>(2)</sup>****‘COMTÉ’****EU No: PDO-FR-0116-AM02 – 5.10.2017****PDO ( X ) PGI ( ) TSG ( )****1. Applicant group and legitimate interest**

Name: Comité interprofessionnel de Gestion du Comté (CIGC)  
Address: Avenue de la résistance  
BP 20026  
39801 Poligny Cedex  
FRANCE

Tel. +33 384372351  
Email: cigc@comte.com

The CIGC is made up of milk producers, processors and ripeners involved in the production of the ‘Comté’ PDO, and therefore it has a legitimate right to submit this application.

**2. Member State or Third Country**

France

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

- Description of product
- Proof of origin
- Method of production
- Link
- Labelling
- Other: [Editorial changes: Geographical area, References to the inspection body]

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

- Amendment to the product specification of a 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 and requiring no amendment to the published single document.

<sup>(1)</sup> OJ L 179, 19.6.2014, p. 17.

<sup>(2)</sup> OJ L 343, 14.12.2012, p. 1.

- Amendment to the product specification of a 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 and requiring an amendment to the published single document.
- Amendment to the product specification of a 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 the product specification of a registered TSG to be qualified as minor in accordance with the fourth subparagraph of Article 53(2) of Regulation (EU) No 1151/2012.

## 5. Amendment(s)

*Chapter 5. 'Description of the method of production'*

*Sub-chapter 5.1.18 'Milking':*

The provision of the current specification whereby 'Milking must take place twice a day, at regular times in the morning and evening, and therefore self-service milking is not possible.' has been replaced by: 'Milking must take place twice a day, at regular times in the morning and evening, and therefore self-service milking is not possible. The use of a robotic milkers is prohibited.'

The provision 'Self-service milking is not possible' in the current specification aims at preserving the know-how and the image of the 'Comté' PDO. At the time of drafting the provision of the current specification, which coincided with the appearance of the very first prototypes of robotic milkers, it was not possible for the provision to be more specific. Today it seems preferable to explicitly ban robotic milkers.

After all, the know-how involves a specific action at each stage of the method of production of 'Comté':

- Milking by the farmer,
- Draining of the vat by the cheesemaker,
- Sorting of the cheeses by the ripener.

Milking for the purpose of making a raw-milk cheese requires the breeder to have specific expertise. The aim is to preserve the raw milk's flora during this critical phase of the production process. The breeder is the only one capable of determining case-by-case the best method of cleaning the teats so as to guarantee that the milk can express its full potential, which is the source of the cheese's typical characteristics. Besides, milking is a valuable opportunity for the breeder to be present and monitor the health of his herd, detect even slight signals in the animals' behaviour and then act before any problems appear.

Using a robotic milker would therefore partly undermine the principle of producing 'Comté' using traditional know-how guaranteeing the typical characteristics of the cheese.

This wording also allows the operator to better understand the production requirement and makes checks easier.

Other: updating of the wording

Under the heading 'Definition of the geographical area', the list of municipalities comprising the geographical area has been updated following the merger of certain municipalities, without changes to the perimeter.

The heading 'References to the inspection body' has been updated:

- The name and contact details of the responsible department of the Member State have been included.
- The name and contact details of the certification body have been replaced by: 'In accordance with the provisions of Article 37 of Regulation (EU) No 1151/2012, verification of compliance with the specification, before placing the product on the market, is carried out by a product certification body whose name and contact details are available on the INAO's website and in the European Commission's database.'

Single document:

In the published single document, the wording of the description of the geographical area has been updated owing to changes to the perimeter of certain cantons, without this affecting the perimeter of the geographical area.

## 6. Updated product specification (only for PDO and PGI)

[https://info.agriculture.gouv.fr/gedei/site/bo-agri/document\\_administratif-d4e5a722-a6f6-4790-a181-94ea41f1a5dd](https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-d4e5a722-a6f6-4790-a181-94ea41f1a5dd)

## SINGLE DOCUMENT

## 'COMTÉ'

EU No: PDO-FR-0116-AM02 – 5.10.2017

PDO (X) PGI ( )

## 1. Name(s)

'Comté'

## 2. Member State or Third Country

France

## 3. Description of the agricultural product or foodstuff

## 3.1. Type of product

Class 1.3. Cheeses

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

'Comté' is made of cow's milk used in raw condition. It is a cheese with pressed, cooked paste that is salted on the surface or in brine. At the time of marketing, which takes place after a minimum ripening period of 120 days, the cheese's paste has an ivory to yellow colour and generally an 'opening' that may reach the size of a small cherry.

'Comté' contains a minimum of 45 g and a maximum of 54 g of fat per 100 g of cheese after total desiccation and has a dry matter content not below 62 g per 100 g of cheese. The salt content is not less than 0,6 g of sodium chloride per 100 g of cheese. The water content of the defatted cheese does not exceed 54 %.

'Comté' is presented to consumers in the form of a wheel that weighs 32 to 45 kg and has a diameter of 55 to 75 centimetres and a straight or slightly convex heel 8-13 cm in height. It has a scrubbed, solid and grainy rind that is golden yellow to brown in colour. The cheese must not be more than 1,4 times higher at the centre than at the outer rim.

'Comté' may also be presented in packaged portions or grated.

'Comté' has a complex taste. While the general sensorial features of all the wheels are the same, no two wheels of Comté are identical. Six main groups of aromas can be distinguished in 'Comté' (fruity, milky, roasted, plant-like, animal-like, spicy) and they include more than 90 nuances.

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

The milk comes from a dairy herd of Montbéliarde cows of breed type 46, or from French Simmental cows of breed type 35, or from crosses of these two breeds of certified descent.

The milk is collected from within a circular area measuring no more than 25 km in diameter. This rule limits the duration of transport and therefore protects the milk from structural degradation. This ensures that the milk is processed in the conditions laid down in the specification (raw milk). These conditions favour the development of endogenous lactic flora.

In order to maintain the quality and specificity of the product, the productivity of milk animals is limited per hectare of potential forage areas.

As regards the use of the milk, the capacity of the vats is limited to a maximum of 12 cheeses per vat in order to guarantee the quality of the product. Over a period of 24 hours not more than three production rounds may be carried out in the same vat.

In order to guarantee a close link between the region and the product by using specific feed from the geographical area, supplementary feed is limited to 1 800 kg per dairy cow per year. On the farm, the grazing area actually used is at least equal to 1 hectare per dairy cow. Grazing is obligatory for as long as the weather conditions, the soils' bearing capacity and the presence of grass allow. Compliance with these provisions means that at least 70 % of the herd's feed comes from the geographical area. The dairy cows' basic intake comes entirely from the geographical area.

In order to maintain the traditional practice of grazing, farm production systems where all the feed is supplied in troughs during the growing season are forbidden and grazing remains the main practice.

Fermented fodder, whether silage products or other, are not to be used in the feed of the dairy herd at any time of the year owing to the technological risks related to these practices during the production and refining of cheeses.

Only raw materials and supplementary feed derived from non-transgenic products are authorised for the dairy herd so as to preserve the traditional nature of the feed.

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

The milk is produced and the cheeses manufactured and refined in the geographical area.

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

The procedure of cutting and packaging pieces of 'Comté' is part of an extended refining process. It requires particular know-how and has a direct and definite effect on the quality of the product, because it is necessary to sort the wheels to remove those that may not be fit for prepacking. These conditions make it possible to comply fully with the conditions for preserving the cheese after it has been formed into wheels and to guarantee the physical and organoleptic integrity of 'Comté' until it reaches the consumer.

If the cheese is prepacked, these are the reasons for cutting or grating it in the geographical area.

If the cheese is prepacked,

- the wheels may be cut within not more than two weeks of leaving the ripening cellar. During this time they are kept at a temperature of 4 °C to 8 °C with a humidity level at least equal to 85 %,
- the rind may be removed from portions weighing less than 40 grams each or intended to be grated. If the rind is too moist or if it has deteriorated, it is removed immediately after the cheese has been cut into portions. If the rind is in good condition, it is removed within 8 hours of the first cutting. Pieces whose rind has been removed may not be stored in the open air for more than 72 hours; after that, they are vacuum-packed. Vacuum-packing must take place within two weeks,
- no simultaneous operations involving a product other than 'Comté' take place on the cutting and packaging line.

The cheese may be cut and grated outside the geographical area if this is done in front of the consumer.

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

All cheeses with the registered designation of origin 'Comté' bear a label showing the designation in a font at least two thirds as large as the largest font shown on the label.

The label contains the European Union PDO logo. It may also include the words 'appellation d'origine protégée' ('protected designation of origin').

The producer, refiner or prepacker affixes its name and address clearly, and the address must be located in the geographical area.

The use of any term or other reference accompanying the designation is prohibited on the labelling and in advertising, invoices or commercial documents, with the exception of specific trademarks.

Cheeses sold under the designation of origin 'Comté' bear the required identifying marks. Prior to the cheese leaving the ripening cellar, a green or brick-brown band is affixed to the side of each wheel. Each packaged portion bears the 'Comté clochettes vertes' logo featuring small green bells. For consumer portions, it is obligatory to affix the 'Comté clochettes vertes' logo and the name 'Comté' on the front in a font at least two thirds as large as the largest font using the Pantone 349C green colour code.

If the wheel is sold whole, it bears on the side under the band an oval-shaped green casein plate bearing the following words printed in black: France, 'Comté', the number of the production plant and the production month. The production day is indicated using a casein plate placed near the green casein plate.

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

*In Ain:*

The cantons of Bellegarde-Sur-Valserine, Nantua, Oyonnax, Pont-d'Ain, Thoiry.

The cantons of Ambérieu-En-Bugey, except for the municipalities of Château-Gaillard and Saint-Maurice de Remens; of Gex, except for the municipalities of Sauverny and Versonnex; of Hauteville-Lompnes, except for the municipality of Armix; of Saint-Etienne-Du-Bois, except for the municipalities of Marboz, Cormoz and Beaupont.

The municipalities of Saint-Benoît, Ceyzeriat, Druillat, Journans, Revonnas, Saint-Martin-du-Mont, Tossiat, Bénonces, Briord, Groslée-Saint-Benoit (only Groslée), Innimond, Lhuis, Lompnas, Marchamp, Montagnieu, Ordonnaz, Saint-Sorlin-en-Bugey, Sault-Brénaz, Seillonaz, Serrières-De-Briord, Souclin, Villebois.

*In Doubs:*

The cantons of Besançon, Frasne, Morteau, Ornans, Pontarlier, Saint-Vit, Valdahon.

The cantons of Baume-Les-Dames, except for the municipalities of Abbenans, Avilley, Bonnal, Cubrial, Cubry, Cuse-et-Adrisans, Fontenelle-Montby, Gondenans-Montby, Gondenans-les-Moulins, Gouhelans, Huanne-Montmartin, Mesandans, Mondon, Montagney-Servigney, Montussaint, Nans, Puessans, Rognon, Romain, Rougemont, Tallans, Tournans, Tressandans, Trouvans, Uzelle, Viethorey; of Maïche, except for Bondeval, Thulay, Meslières, Abbevillers; of Valentigney, except for the municipalities of Bourguignon, Écot, Mandeuve, Mathay.

The municipalities of Anteuil, Belvoir, Branne, Chauv-lès-Clerval, Chazot, Crosey-le-Grand, Crosey-le-Petit, Fontaine-lès-Clerval, (L') Hôpital-Saint-Lieffroy, Hyémondans, Lanans, Lanthenans, Orve, Pays de Clerval, Pompierre-sur-Doubs, Rahon, Randevillers, Roche-lès-Clerval, Saint-Georges-Armont, Sancey, Servin, Surmont, Valonne, Vaudrivillers, Vellerot-lès-Belvoir, Vellefans, Vernois-lès-Belvoir, Vyt-lès-Belvoir.

*In the Jura:*

The entire department, except for the municipalities of Annoire, Aumur, Champdivers, Chemin, Longwy-sur-le-Doubs, Molay, Pesieux, Petit-Noir, Saint-aubin, Saint-Loup, Tavaux.

*In Saône-et-Loire:*

The municipalities of Beaurepaire-En-Bresse, Beauvernois, Bellevesvre, Fretterans, Mouthier-en-Bresse, Savigny-en-Revermont, Saillenard, Torpes, Flacey-en-Bresse, Joudes, Cuiseaux, Champagnat, Sagy.

*In Haute-Savoie:*

The municipality of Challonges (just two parcels).

#### 5. Link with the geographical area

The geographical area comprises the arc of the Jura mountains, a set of limestone plateaux, and its extension into a small part of the adjoining plain.

The agricultural areas in question are characterised by their poor soils and significant contours and by the calcareous and molassic nature of the geological substratum.

The climate of the area tends towards both continental and northern with big temperature differences between the seasons and rainfall that, although it is even throughout the year, is heavy in the summer, with a low annual average temperature and a high number of days of frost.

It is a very wet mountain or sub-mountain environment with annual rainfall always in excess of 900 mm and generally in excess of 1 000 mm. This rainfall is already considerable at low altitude and increases towards the interior of the mountain range. Seasonal distribution is characterised by the lack of a dry season.

This area is divided between woodland and grassland. The area's particular geo-climatic conditions (heavy rainfall, no summer drought, etc.) contribute very favourably to high-quality grass production. They allow the development of natural grassland that has a very rich flora (dicotyledons, in particular) and a specific, principally limestone, flora.

In this area which is well-suited to grazing, dairy cows feed in this manner for as long as the weather conditions, the soils' bearing capacity and the presence of grass allow. Breeders have selected the Montbéliarde breed, which is well adapted to the conditions in the area and makes up nearly all of the dairy herds in the geographical area. The extensive farming of grassland has been maintained (stocking density and the use of nitrogen and concentrates, etc. are limited). In addition, the geographical area has a particular 'cheese-making tradition'. This tradition, based on the pooling of milk for the purpose of making a large cheese, has led to a strong sense of solidarity and common rules.

Since the 11th century farmers in this region have worked together to pool every day the milk produced by their various herds in order to make a large wheel. Still today the great majority of milk producers belong to cooperatives and pool their milk in a processing plant called 'fruitière', the local cheese dairy.

The traditional methods of making this cheese live on and are maintained, on the one hand, in the way the animals are bred using a specific system for the management of pastures and the drying of mowed grass and, on the other, in the way the cheese is made by carefully timing the cutting of the curd, its stirring and heating, the extraction and pressing and then the salting, prerefining and refining.

'Comté' is a cheese made from raw cow's milk. It has a cooked pressed paste and is in the shape of a large wheel 55 to 75 cm in diameter. It is refined for a long time and is therefore a long-keeping cheese.

'Comté' has a limited fat content and this distinguishes it from other cheeses with a cooked pressed paste.

'Comté' has a complex taste. While the general sensorial features of all the wheels are the same, no two wheels of Comté are identical. Six main groups of aromas can be distinguished (fruity, milky, roasted, plant-like, animal-like, spicy) and they include more than 90 nuances.

It is in this difficult environment, where the landscape is divided between woodland and grassland and where it was impossible to develop other resources, that large hard cheeses became the product of choice. For the people living on this land, a long-keeping cheese was the only preserved food that could be made from the abundant supply of summer milk and that would keep through the long winter. Therefore local breeders selected a cow breed that was particularly well suited to the local conditions and to the making of a particular cheese. The milk was pooled in the 'fruitières' for the purpose of producing a large, long-keeping cheese that would allow the breeders to make the best use of the richness of this land outside the geographical area. The choice of a cheese with a cooked paste was based on the abundance of firewood in the area.

The distinctive characteristics of the grassland are expressed in the cheese with the help of specific expertise applied at every production stage.

First of all, the great floral richness of the natural environment of the geographical area contributes strongly to the development of the cheese's aromatic components. This diversity is preserved through the extensive farming of the grassland by the breeders. The close link between floral diversity and the rich aroma of 'Comté' was demonstrated by two scientific studies in 1994. By limiting the fat content during cheese-making it is possible to avoid off-tastes due to lipolysis and reinforce the typical aromas of 'Comté'. By laying down a minimum dry matter content and a maximum water content for the defatted cheese, it is possible to avoid excess water in the cheese and help bring out all the aromas. The aromas are enhanced also by the minimum salt content of the cheese. The obligation to use open vats allows the cheesemakers to maintain their skills, such as the correct timing of the cutting of the curd and of the extraction. Finally, the ripeners use their know-how to carefully adjust the ripening conditions of each lot. The cheese's aroma, which is the result of natural factors such as the grass and the microbe ecosystem, is fully developed only after a long period of ripening on spruce boards, which are particularly well suited to the ripening of 'Comté'. The production of 'Comté' allows the maintenance of traditional agricultural activities and contributes greatly to achieving a balanced local economy.

### **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-d4e5a722-a6f6-4790-a181-94ea41f1a5dd](https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-d4e5a722-a6f6-4790-a181-94ea41f1a5dd)

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**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**

(2018/C 187/08)

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 <sup>(1)</sup>.

APPLICATION FOR APPROVAL OF AN AMENDMENT TO THE PRODUCT SPECIFICATION OF PROTECTED DESIGNATIONS OF ORIGIN/PROTECTED GEOGRAPHICAL INDICATIONS WHICH IS NOT MINOR

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

**‘MAHÓN-MENORCA’**

**EU No: PDO-ES-0083-AM02 – 15.6.2017**

**PDO ( X ) PGI ( )**

**1. Applicant group and legitimate interest**

Consejo Regulador de la Denominación de Origen Protegida ‘Mahón-Menorca’ (Regulatory Council for the ‘Mahón-Menorca’ Protected Designation of Origin)

Ctra. Des Grau, km. 0,5  
07700-Mahón (Menorca)  
Balears  
ESPAÑA

Tel. +34 971362295

Email: quesomahon@infotelecom.es

Body representing the producers and processors in matters of defending, guaranteeing and promoting the Protected Designation of Origin

**2. Member State or Third Country**

Spain

**3. Heading in the product specification affected by the amendment**

- Name of product
- Product Description
- Geographical area
- Proof of origin
- Method of production
- Link
- Labelling
- Others (please specify)

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

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

<sup>(1)</sup> OJ L 343, 14.12.2012, p. 1.

## 5. Amendment(s)

### 5.1. Amendment:

Section B. of the specification — Description of product — is amended as follows:

— Amendment to the weight range from between 1 kg and 4 kg to between 0,6 kg and 4 kg.

The weight of the cheeses covered has been amended, keeping the upper limit at 4 kg but changing the lower limit from 1 kg to 0,6 kg.

Previous text: 'Weight: between 1 kg and 4 kg.'

Replacement text: 'Weight: between 0,6 kg and 4 kg.'

Grounds:

The weight of the product has been amended as, in recent years, there has been a growing demand for smaller cheeses from a significant sector of the market.

Cheeses weighing between 1 kg and 0,6 kg must comply with all the other characteristics laid down in the specification for the 'Mahón-Menorca' PDO.

For this reason, in order to check that the organoleptic characteristics (aroma, texture and flavour) remain unchanged, a study was conducted by the Department of Chemistry at the University of the Balearic Islands on samples of cheese weighing more than 0,6 kg and less than 1 kg and made by businesses registered under the 'Mahón-Menorca' PDO in accordance with the specification, checking the raw materials, production conditions and maturation.

The objectives of the study were on the one hand to analyse whether the cheeses weighing less than 1 kg and made by businesses registered under the 'Mahón-Menorca' PDO have different organoleptic characteristics to those cheeses covered by the PDO, and on the other hand to analyse the degree of maturity of the cheeses on the basis of average moisture content, distribution of moisture (moisture profiles) and texture. An evaluation was also carried out on the time required to achieve the same degree of maturity in cheeses weighing less than 1 kg as in cheeses covered by the 'Mahón-Menorca' PDO.

The study concluded that the cheeses weighing between 0,6 kg and 1 kg did not present different organoleptic characteristics to cheeses covered by the PDO. It also found that, like the average moisture content, the degree of maturity of the cheeses weighing between 0,6 kg and 1 kg is similar to that of cheeses covered by the 'Mahón-Menorca' PDO.

It has therefore been confirmed that decreasing the minimum weight of the cheeses to 0,6 kg will not affect compliance with the characteristics laid down in the specification.

### 5.2. Amendment:

Section H. of the specification — Labelling — is amended as follows:

— Change to the logo of the 'Mahón-Menorca' PDO and to the type of labelling

Previous text: Cheese intended for consumption must bear a numbered secondary label issued by the Regulatory Board. Two different types of secondary label have been laid down, for 'Mahón' and 'Mahón Artesano' cheese.

Replacement text: The labelling of cheese intended for consumption must include the logo of the PDO and a control number:





Grounds:

The logo of the Protected Designation of Origin has been updated in order to make it easier to identify the product; a clearer design has been introduced which makes it more recognisable for consumers.

On the other hand, the requirement to include the logo on a secondary label issued by the Regulatory Board has been replaced with the option to include the logo on the product label itself.

SINGLE DOCUMENT

**'MAHÓN-MENORCA'**

**EU No: PDO-ES-0083-AM02 – 15.6.2017**

**PDO (X) PGI ( )**

**1. Name**

'MAHÓN-MENORCA'

**2. Member State or Third Country**

Spain

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

**3.1. Type of product**

Class 1.3. Cheeses

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

Pressed cheese made from whole milk from Friesian, Mahonesa/Menorquina and/or Brown Alpine breeds of cow, possibly involving the addition of milk from the Menorquina breed of sheep in a maximum ratio of 5 parts per 100.

Two types of cheese are covered: 'Mahón-Menorca Artesano' is made in artisanal cheese dairies using raw milk, while 'Mahón-Menorca' is made in industrial cheese dairies using milk which has been subjected to some form of process and/or method of preservation.

For both types, two designations have been set out: 'semicurado' (semi-cured) if it has been matured for less than 150 days, and 'curado' (cured) if it has been matured for longer, bearing in mind that for 'Mahón-Menorca Artesano', the minimum maturing period is 60 days.

When matured, the cheese has the following average characteristics:

Shape: a square-based parallelepiped with rounded corners and edges.

Height: between 5 cm and 9 cm.

Weight: between 0,6 kg and 4 kg.

The rind has a compact, greasy consistency and varies in colour between yellow and yellowish-brown, with marks from the folds of the cloth ('fogasser') on the upper surface of the artisanal cheeses.

The body of the cheese is firm, remains intact when cut and is ivory yellow in colour.

The flavour contains light hints of acidity, delicate milky notes and a prevailing pungency in the 'curado' cheeses which becomes more acute as maturity increases. It contains eyes which are more or less round, are distributed irregularly and in small numbers, and are of varying size no larger than a pea.

Fat content no less than 38 % in dry matter; total dry matter no less than 50 %.

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

Livestock are fed according to traditional practices, using the best pastures in the area.

The natural grasslands are generally situated on land formerly dedicated to labour and on which agriculture has been replaced by livestock farming. These are spontaneous formations of dense tall grass, in which grasses and legumes with high grazing value predominate.

The main types of fodder grown are sulla, barley, oats, maize, clover and ryegrass.

The pastures are usually grazed from November to May. Surplus fodder is turned into silage or hay in spring (April-May) in order to support the livestock during the months when pasture is scarce. This fodder is supplemented by concentrates and by-products.

The variation in the amount and, above all, the distribution of precipitation throughout the year, combined with the strength of the wind, known as the 'tramontana', makes it difficult to guarantee for every agricultural season that all fodder consumed is produced on the island. In any case, 70 % of the fodder used to feed the livestock is grown on the island of Menorca.

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

The production of the milk and the production and maturing of the cheese must take place in the geographical area comprising the entire island of Menorca.

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

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

Labels must bear the following wording: Queso 'Mahón-Menorca' ('Mahón-Menorca' cheese).

The labelling of cheese intended for consumption must include the logo of the PDO and a control number:



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

The area in which the milk must be produced and the cheese must be made and matured is the island of Menorca. It is located 18 nautical miles from Mallorca and 130 nautical miles from Barcelona, with the following coordinates: from 39°48'N to 40°05'N and from 3°47'E to 4°20'E.

5. **Link with the geographical area**

5.1. *Specific nature of the geographical area*

Due to the soil and climate conditions, in particular the influence of the wind, livestock farming has always been of greater importance than agriculture in Menorca.

The island of Menorca has an area of approximately 689 km<sup>2</sup> and can be divided into two distinct areas: the 'Tramontana' in the north, which is more abrupt, and the 'Migjorn' in the south, which has a smoother and more homogeneous relief, though with deeper gullies. The highest point of the island is Monte Toro at 358 m in altitude.

The climate is mild and temperatures do not exceed 34 °C in summer or fall below 5 °C in winter. The average temperature is 23 °C in summer and 10 °C in winter.

Average annual rainfall is a little over 600 mm. This, combined with the abundant dew caused by the relatively high humidity due to the proximity to the sea, provides enough grazing resources on the island to feed almost 20 000 cattle, of which approximately 15 000 are dairy cows.

The pastures are grazed from November to May. Surplus fodder is turned into silage or hay in spring (April-May) in order to support the livestock during the months when pasture is scarce.

The flora consists mainly of sulla, ryegrass, agropyron, barley, oats, clover and ray grass.

Rural property is divided into 'llocs', agricultural holdings normally run by one family who live in the farmhouse, cultivating the land and rearing the livestock in accordance with traditional practices.

The characteristic image of Menorca's landscape for a good part of the year is a combination of different shades of green, depending on the crops, pastures and wooded areas, broken up by a dense network of stone walls which relate to the island's specialisation in livestock farming and are a consequence of its shallow soil and abundance of rocky outcrops. There are an estimated 15 000 km of stone walls which create walled enclosures or 'tanques', making it easier to ration grazing and cutting down on the labour required to tend to the livestock.

#### 5.2. *Specificity of the product*

'Mahón-Menorca' cheese comes in the form of a square-based parallelepiped with rounded corners and edges. The rind varies in colour between yellow and yellowish-brown. The flavour contains light hints of acidity, delicate milky notes and a prevailing pungency in the 'curado' cheeses which becomes more acute as maturity increases.

#### 5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDOs)*

The physical environment is essentially shaped by the Mediterranean climate, with average annual rainfall a little over 600 mm. This, combined with the abundant dew caused by the relatively high humidity due to the proximity to the sea, allows for the production of high-quality fodder, which results in the milk and cheese obtained from the animals principally fed on this fodder acquiring different physico-chemical and organoleptic characteristics which are typical of this type of cheese.

The particular shape of the cheese is due to the traditional method of moulding the curds, which is to place them in a square cotton cloth called a 'fogasser' and suspend it from its four corners.

Another particular practice in making 'Mahón-Menorca Artesano' cheese is the act of treating the surface of the rind during the maturing stage by rubbing it with butter, olive oil or a mixture of olive oil and paprika. This operation, which is carried out several times during the maturing process, prevents the cheese's rind from abruptly drying out and gives it a characteristic colour and external appearance.

#### **Reference to publication of the specification**

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

[http://www.caib.es/sites/qualitatagroalimentaria/es/formatge\\_mahon-menorca-46241](http://www.caib.es/sites/qualitatagroalimentaria/es/formatge_mahon-menorca-46241)

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**INFORMATION NOTICE — PUBLIC CONSULTATION****Geographical Indications from Colombia to be protected as Geographical Indications in the European Union**

(2018/C 187/09)

In the framework of the Trade Agreement between the European Union, and its Member States, and Colombia, Peru <sup>(1)</sup> and Ecuador <sup>(2)</sup>, the Colombian authorities have presented the annexed list of Geographical Indications, protected as Geographical Indications in Colombia, for protection under the Agreement. The European Commission is currently considering whether these Geographical Indications shall be also protected in the EU.

The Commission invites any Member State or third country or any natural or legal person having a legitimate interest, resident or established in a Member State or in a third country, to submit oppositions to such protection by lodging a duly substantiated statement.

Statements of opposition must reach the Commission within two months of the date of this publication. Statements of opposition should be sent to the following email address: AGRI-A3@ec.europa.eu

Statements of opposition shall be examined only if they are received within the time-limit set out above and if they show that the protection of the name proposed would:

- (a) conflict with the name of a plant variety or an animal breed and as a result is likely to mislead the consumer as to the true origin of the product;
- (b) be wholly or partially homonymous with that of a name already protected in the Union under Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs <sup>(3)</sup>, or contained in the agreements the Union has concluded with the following countries:
  - SADC EPA States (comprising Botswana, Lesotho, Mozambique, Namibia, Swaziland and South Africa) <sup>(4)</sup>
  - Switzerland <sup>(5)</sup>
  - Republic of Korea <sup>(6)</sup>
  - Central America <sup>(7)</sup>
  - Colombia, Peru and Ecuador <sup>(8)</sup>

<sup>(1)</sup> OJ L 354, 21.12.2012, p. 1.

<sup>(2)</sup> OJ L 356, 24.12.2016, p. 1.

<sup>(3)</sup> OJ L 343, 14.12.2012, p. 1.

<sup>(4)</sup> Council Decision (EU) 2016/1623 of 1 June 2016 on the signing, on behalf of the European Union and provisional application of the Economic Partnership Agreement between the European Union and its Member States, of the one part, and the SADC EPA States, of the other part (OJ L 250, 16.9.2016, p. 1).

<sup>(5)</sup> Decision of the Council, and of the Commission 2002/309/EC as regards the Agreement on Scientific and Technological Cooperation of 4 April 2002 on the conclusion of seven Agreements with the Swiss Confederation (OJ L 114, 30.4.2002, p. 1) and in particular the Agreement between the European Community and the Swiss Federation on trade in agricultural products — Annex 7.

<sup>(6)</sup> Council Decision 2011/265/EU of 16 September 2010 on the signing, on behalf of the European Union, and provisional application of the Free Trade Agreement between the European Union and its Member States, of the one part, and the Republic of Korea, of the other part (OJ L 127, 14.5.2011, p. 1).

<sup>(7)</sup> Council Decision 2012/734/EU of 25 June 2012 on the signing, on behalf of the European Union, of the Agreement establishing an Association between the European Union and its Member States, on the one hand, and Central America on the other, and the provisional application of Part IV thereof concerning trade matters (OJ L 346, 15.12.2012, p. 1).

<sup>(8)</sup> Council Decision 2012/735/EU of 31 May 2012 on the signing, on behalf of the Union, and provisional application of the Trade Agreement between the European Union and its Member States, of the one part, and Colombia and Peru, of the other part (OJ L 354, 21.12.2012, p. 1) and Council Decision (EU) 2016/2369 of 11 November 2016 on the signing, on behalf of the Union, and provisional application of the Protocol of Accession to the Trade Agreement between the European Union and its Member States, of the one part, and Colombia and Peru, of the other part, to take account of the accession of Ecuador (OJ L 356, 24.12.2016, p. 1).

— Canada <sup>(1)</sup>

— Georgia <sup>(2)</sup>;

- (c) in the light of a trade mark's reputation and renown and the length of time it has been used, be liable to mislead the consumer as to the true identity of the product;
- (d) jeopardise the existence of an entirely or partly identical name or of a trade mark or the existence of products which have been legally on the market for at least five years preceding the date of the publication of this notice;
- (e) or if they can give details from which it can be concluded that the name for which protection is considered is generic.

The criteria referred to above shall be evaluated in relation to the territory of the Union, which in the case of intellectual property rights refers only to the territory or territories where the said rights are protected. The protection of these names in the European Union is subject to the successful conclusion of this procedure and subsequent legal act adding these names to the abovementioned Agreement.

**List of Geographical Indications from Colombia to be protected as Geographical Indications in the European Union for agricultural products and foodstuffs <sup>(3)</sup>**

Name	Short description
'CAFÉ DE SANTANDER'	Coffee
'ARROZ DE LA MESETA DE IBAGUÉ'	Rice

<sup>(1)</sup> Council Decision (EU) 2017/37 on the signing on behalf of the European Union of the Comprehensive Economic and Trade Agreement (CETA) between Canada, of the one part, and the European Union and its Member States, of the other part (OJ L 11, 14.1.2017, p. 1).

<sup>(2)</sup> Council Decision 2014/494/EU of 16 June 2014 on the signing, on behalf of the European Union, and provisional application of the Association Agreement between the European Union and the European Atomic Energy Community and their Member States, of the one part, and Georgia, of the other part (OJ L 261, 30.8.2014, p. 1).

<sup>(3)</sup> List provided by the Colombian authorities.





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