

# Official Journal of the European Union

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## 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

**Initiation of proceedings****(Case M.9064 — Telia Company/Bonnier Broadcasting Holding)****(Text with EEA relevance)**

(2019/C 239/01)

On 10 May 2019, the Commission decided to initiate proceedings in the abovementioned case after finding that the notified concentration raises serious doubts as to its compatibility with the internal market. The initiation of proceedings opens a second phase investigation with regard to the notified concentration, and is without prejudice to the final decision on the case. The decision is based on Article 6(1)(c) of Council Regulation (EC) No 139/2004 <sup>(1)</sup>.

The Commission invites interested third parties to submit their observations on the proposed concentration to the Commission.

In order to be fully taken into account in the procedure, observations should reach the Commission not later than 15 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 No M.9064 — Telia Company/Bonnier Broadcasting Holding, to the following 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').

**Non-opposition to a notified concentration****(Case M.9382 — Toyota Financial Services/Mazda Motor Corporation/SMM Auto Finance)****(Text with EEA relevance)**

(2019/C 239/02)

On 5 July 2019, 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 32019M9382. 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>

15 July 2019

(2019/C 239/03)

## 1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,1269	CAD	Canadian dollar	1,4684
JPY	Japanese yen	121,62	HKD	Hong Kong dollar	8,8201
DKK	Danish krone	7,4669	NZD	New Zealand dollar	1,6751
GBP	Pound sterling	0,89873	SGD	Singapore dollar	1,5283
SEK	Swedish krona	10,5563	KRW	South Korean won	1 329,00
CHF	Swiss franc	1,1071	ZAR	South African rand	15,6215
ISK	Iceland króna	141,70	CNY	Chinese yuan renminbi	7,7484
NOK	Norwegian krone	9,6223	HRK	Croatian kuna	7,3935
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	15 712,00
CZK	Czech koruna	25,569	MYR	Malaysian ringgit	4,6299
HUF	Hungarian forint	325,66	PHP	Philippine peso	57,506
PLN	Polish zloty	4,2622	RUB	Russian rouble	70,5998
RON	Romanian leu	4,7333	THB	Thai baht	34,816
TRY	Turkish lira	6,4258	BRL	Brazilian real	4,2100
AUD	Australian dollar	1,6023	MXN	Mexican peso	21,3466
			INR	Indian rupee	77,2205

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

## NOTICES FROM MEMBER STATES

**Notice of the Government of Denmark pursuant to Council Directive 2009/119/EC imposing an obligation on Member States to maintain minimum stocks of crude oil and/or petroleum products**

(2019/C 239/04)

In accordance with Article 9(4) of Council Directive 2009/119/EC of 14 September 2009 imposing an obligation on Member States to maintain minimum stocks of crude oil and/or petroleum products <sup>(1)</sup>, Denmark hereby notifies its undertaking to maintain specific stocks.

1. The level of the specific stocks that Denmark undertakes to maintain is equivalent to 30 days of average daily consumption.
2. The undertaking applies to the period from 1 July 2019 to 30 June 2020.
3. The specific stocks will be composed of the following product categories:
  - Motor gasoline
  - Gas/diesel oil
4. The stocks will be owned and held by the central Danish stockholding entity, Foreningen Danske Olieberedskabslagre (FDO).

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<sup>(1)</sup> OJ L 265, 9.10.2009, p. 9.

**Commission communication pursuant to Article 16(4) 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**

**Establishment of public service obligations in respect of scheduled air services**

(Text with EEA relevance)

(2019/C 239/05)

Member State	Czech Republic
Concerned routes	Ostrava (OSR) Czech Republic – Vienna (VIE) Austria Ostrava (OSR) Czech Republic – Munich (MUC) Germany
Date of entry into force of the public service obligations	1 September 2019
Address where the text and any relevant information and/or documentation related to the modified public service obligations can be obtained	For further information please contact attorney of Moravian-Silesian Region: CÍSAŘ, ČEŠKA, SMUTNÝ s.r.o., advokátní kancelář Hvězdova 1716/2b 140 00 Praha 4 CZECH REPUBLIC  Tel. +420 224827884 Fax +420 224827879 kucera@akccs.cz www.akccs.cz

**Commission communication 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)

(2019/C 239/06)

Member State	Czech Republic
Concerned routes	Ostrava (OSR) Czech Republic – Vienna (VIE) Austria Ostrava (OSR) Czech Republic – Munich (MUC) Germany
Period of validity of the contract	4 years following the start of operations
Deadline for submission of tenders	30 September 2019
Address where the text of the invitation to tender and any relevant information and/or documentation related to the public tender and the modified public service obligations can be obtained	For further information please contact attorney of Moravian-Silesian Region: CÍSAŘ, ČEŠKA, SMUTNÝ s.r.o., advokátní kancelář Hvězdova 1716/2b 140 00 Praha 4 CZECH REPUBLIC Tel. +420 224827884 Fax +420 224827879 kucera@akccs.cz www.akccs.cz  Tender documentation will be published at: <a href="https://nen.nipez.cz/profil/MSK">https://nen.nipez.cz/profil/MSK</a>

## V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION  
POLICY

EUROPEAN COMMISSION

**Prior notification of a concentration**

**(Case M.9402 — Patrizia/KGAL/HHH/CVV/KW/RW/Control.IT)**

**Candidate case for simplified procedure**

**(Text with EEA relevance)**

(2019/C 239/07)

1. On 9 July 2019, 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:

- Patrizia Acquisition Holding delta GmbH, controlled by Patrizia AG (jointly referred to as 'Patrizia', Germany),
- KGAL GmbH & Co. KG ('KGAL', Germany),
- HHH Real Estate GmbH ('HHH', Germany),
- control.IT Unternehmensberatung GmbH ('control.IT', Germany).

Patrizia, KGAL and the current shareholders of control.IT – HHH and Jan Körner (via control.IT Vermögensverwaltungs KG, 'CVV'), Klaus Weinert ('KW'), Riëks Westers ('RW') – acquire within the meaning of Article 3(1)(b) and 3(4) of the Merger Regulation joint control of control.IT.

The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- Patrizia: active on the German and European real estate market, mostly indirectly through investment companies,
- KGAL: asset management firm providing real capital investments in the areas of real estate, aeroplanes and infrastructure (in particular renewable energies),
- HHH: provides real estate investment services in Germany and Europe, for example in the areas of asset and portfolio management and property management,
- control.IT: German software- and IT-consulting firm providing software solutions for asset and portfolio management.

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.

<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 must reach the Commission not later than 10 days following the date of this publication. The following reference should always be specified:

M.9402 — Patrizia/KGAL/HHH/CVV/KW/RW/Control.IT

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.9398 — Centerbridge Partners/AmTrust Corporate Member)**  
**(Text with EEA relevance)**  
(2019/C 239/08)

1. On 9 July 2019, 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:

- Centerbridge Partners L.P. ('Centerbridge', USA),
- AmTrust Corporate Member Limited and certain other business assets ('AmTrust', UK).

Centerbridge acquires within the meaning of Article 3(1)(b) of the Merger Regulation sole control of the whole of AmTrust.

The concentration is accomplished by way of purchase of shares and assets.

2. The business activities of the undertakings concerned are:

- Centerbridge is an investment management firm organised in the USA focused on private equity and distressed investment opportunities. It also provides non-life insurance and reinsurance services through Canopius AG ('Canopius', Switzerland),
- AmTrust provides non-life insurance and reinsurance services.

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.9398 — Centerbridge Partners/AmTrust Corporate Member

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 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**

(2019/C 239/09)

This publication confers the right to oppose the application pursuant to Article 27 of Regulation (EU) 2019/787 of the European Parliament and of the Council <sup>(1)</sup>

## MAIN SPECIFICATIONS OF THE TECHNICAL FILE

**'NORSK AKEVITT'/'NORSK AQUAVIT'/'NORSK AKVAVIT'/'NORWEGIAN AQUAVIT'****File number: PGI-NO-02239 — 25.11.2016****1. Geographical indication to be registered**

'Norsk Akevitt'/'Norsk Aquavit'/'Norsk Akvavit'/'Norwegian Aquavit'

**2. Category of the spirit drink**

Akvavit or aquavit (Category 24 of Annex II to Regulation (EC) No 110/2008)

**3. Description of the spirit drink*****Principal physical characteristics***

'Norsk Akevitt'/'Norsk Aquavit'/'Norsk Akvavit'/'Norwegian Aquavit' ranges in colour from near colourless to dark amber.

***Principal chemical characteristics***

The content of ethyl alcohol is between 37,5 %vol and 60 %vol.

The flavour components origin predominantly from ethanol-based distillates of dill seeds or caraway, ensuring the aquavit contains the volatile substances limonene and (S)-carvone. Distillates and/or macerates of other herbs and spices may contribute with other volatile substances such as anisol, anethol, eugenol, S- and R-linalool. The cask maturation process add lignin derivates such as various guayacol compounds; eugenol; vanillin, vanillic acid and similar substances; tannins and other polyphenols; oak lactone ( $\beta$ -methyl- $\gamma$ -octalactone).

***Principal organoleptical characteristics***

The aquavit is soft on the palate with a defined flavour and aroma of caraway/dill, and notes of other herbs and spices. These include, but are not limited to, aniseed, celery seeds, chamomile flowers, coriander seeds, fennel seeds, grain of paradise, dried lemon peel, dried pomeranse peel and star anise. Depending on the time of maturation, aromas originating from the cask will be more dominant and the aromas originating from the spices will be more subtle. The cask will contribute with flavours such as chocolate, coconut, cloves, coffee, toffee, caramel, smoky and/or nutty characters.

***Specific characteristics compared with spirit drinks of the same category***

The use of potatoes as raw material is one of the specificities of 'Norsk Akevitt'/'Norsk Aquavit'/'Norsk Akvavit'/'Norwegian Aquavit', distinguishing it from other aquavits, which are usually produced using grains as raw material for the agricultural ethyl alcohol.

<sup>(1)</sup> OJ L 130, 17.5.2019, p. 1.

Norwegian aquavit is perceived as sweeter, rounder and more complex in flavour compared to other products in the same category due to compounds originating from the cask and reaction products from the maturation process. The aquavit is traditionally consumed neat at room temperature.

#### 4. Geographical area concerned

Production of 'Norsk Akevitt'/'Norsk Aquavit'/'Norsk Akvavit'/'Norwegian Aquavit' takes place within the borders of the Kingdom of Norway.

#### 5. Method for obtaining the spirit drink

There are five stages in the production of 'Norsk Akevitt'/'Norsk Aquavit'/'Norsk Akvavit'/'Norwegian Aquavit': production of potato spirit, distillation of herbs and spices, pre-maturation blending, cask maturation and post-maturation blending and bottling.

##### **Production of the potato spirit**

Potatoes, of which at least 95 % are of Norwegian origin, are boiled and mixed with water. Natural enzymes in the form of barley malt or exogenous, starch degrading enzymes are added, creating a sugary liquid ('wash'). The starch in the wash is broken down to sugars by the enzymes and the wash is cooled down. The wash is added cultivated yeast to initiate fermentation in which the sugars in the liquid are converted to ethanol, other alcohols and congeners. The fermented liquid is then distilled in batches or continuously using a column still. In the column still, a flow of wash is passed through a series of plates. Steam is applied at the base of the column, heating the wash to boiling temperatures, thus creating a vapour moving through the perforated plates removing alcohols and congeners from the liquid phase. The alcohol-rich vapour is condensed at the top section of the column. The final spirit has a minimum alcohol content of 96,0 %vol ethanol, containing no more than 10 g methanol per hectolitre 100 % ethanol.

##### **Production of spice distillates**

The aquavit must be flavoured with one or more distillates of caraway (*Carum carvi*) and/or dill seeds (*Anethum graveolens*). The potato spirit is re-distilled in a pot still with dry or macerated caraway (*Carum carvi*) and/or dill seeds (*Anethum graveolens*). Other herbs and spices may be used in addition to caraway and/or dill seeds. The herbs or spices are added water and ethyl alcohol, and may be given time to macerate before distillation. The water-to-ethyl alcohol ratio and the maceration time is dependent on the local recipe. The quantity and selection of herbs and spices may vary according to the recipes.

The spice distillates are produced in copper containing pot stills removing all bitter tasting substances and colour. The contact between the volatile components and copper surfaces of the stills removes unwanted off-flavour components, such as sulphur-containing compounds. The first few litres of the distillate ('head') is discarded, as is the last litres of the distillate ('tails'). The so-called 'heart' of the distillate is kept and used for aquavit. In Norwegian aquavit production, the end cut-point of the 'heart' collected is earlier than what is common in the rest of the category. This gives Norwegian aquavit spice distillates that is perceived as fresher and lighter, compared to other products in the category.

##### **Pre-maturation blending**

The spice distillate(s) may be directly added to wooden casks for maturation, or may be blended with ethanol, water, sugar or spice macerates at the discretion of the blender.

##### **Cask maturation**

The aquavit, i.e. the spiced spirit, is matured in Norway in wooden casks for at least 6 months in casks smaller than 1 000 l or for at least 12 months in casks larger than 1 000 l. The distinguishing in maturation times in different size casks is due to the geometry of the casks as the surface area of the cask will affect the extraction of flavour components and evaporation of volatile compounds, affecting the flavour development of the aquavit. Larger casks have smaller surface areas relative to the volume in the cask, compared to smaller ones, and the maturation time is prolonged to ensure the effect on flavour. Traditionally there have been produced aquavits aged from 6 months up to several decades.

The casks used are traditionally oak casks previously used to mature fermented alcoholic beverages, such as sherry, madeira and port wine. New casks are also used to mature aquavit.

Cask maturation is important for the organoleptic perception of 'Norsk Akevitt'/'Norsk Aquavit'/'Norsk Akvavit'/'Norwegian Aquavit', and the organoleptic qualities that make it unique in the aquavit category. During cask maturation, flavour and colour compounds will be extracted directly from the wood and from decomposition products of wood macromolecules. These molecules include, but are not limited to, lignin derivatives such as various guayacol compounds (giving smoky, spicy and clove-like character); eugenol (giving clove-like character); vanillin, vanillic acid and similar substances (giving sweet, vanilla-like character). Tannins and other polyphenols are extracted from the wood, as is oak lactone ( $\beta$ -methyl- $\gamma$ -octalactone) which adds sweet flavours of wood and coconut. These characteristics are not found in aquavits that are not cask-matured.

In addition, reactions take place between wood components and constituents of the maturing spirit; between only wood extractives and between only distillate components, producing more flavour compounds. These molecules include, but are not limited to, acetaldehyde and acetic acid. Oxidation of volatile components from the distilled spices soften the flavour impression of the spices and gives the aquavit a smooth, not-burning mouth-feel. This will occur no matter the age and previous use of the cask.

Thirdly, evaporation of volatile compounds during maturation change the character of the spirit. As water and ethyl alcohol evaporates out of the casks during maturation, the ethyl alcohol concentration of the product inside the cask change. This will affect the solubility of flavour compounds such as lactones, tannins and lignin derivatives. The ethanol-to-water ratio of the vapour is dependent on the warehouse temperature and humidity.

The cask maturation is unique for the traditional, Norwegian production process and distinguishes 'Norsk Akevitt'/'Norsk Aquavit'/'Norsk Akvavit'/'Norwegian Aquavit' from other aquavits.

#### **Post-maturation blending and bottling**

After maturation, the Norwegian aquavit from several casks of the same or different production batches are blended in order to obtain a balanced and complex tasting aquavit. The flavour can be adjusted with small amounts of spice distillates. The aquavit may be added sugar, but not exceeding a dry matter content of 15 g per litre.

The blender may add plain caramel colouring in order to adjust the colour of the finished product. Norwegian aquavit gains its colour mainly from the maturation in wooden casks, however there are cask-to-cask variation in the amount of colour components that are dissolved in the aquavit thus giving different colour to the contents of each cask. The blender will seek to produce a final product with a consistent quality, and it may therefore be necessary to use a small amount of plain caramel colouring to adjust the colour. Plain caramel colour is added only as a colouring agent, not for flavouring or sweetening.

Norwegian aquavits are filtered prior to bottling to remove any wood particles that may have accumulated in the spirit during cask maturation. The aquavit may be stabilised through chill filtering in order to prevent the form of chill haze in the bottled product.

## **6. Link with the geographical environment or origin**

'Norsk Akevitt'/'Norsk Aquavit'/'Norsk Akvavit'/'Norwegian Aquavit' has both a reputation and a special quality, which are linked to the demarcated geographical area.

#### **Reputation**

The first documentary evidence of aquavit being produced in Norway dates back to 1531, when a package containing such aquavit was sent from the nobleman Eske Bille in Bergen to the last archbishop of Norway, Olav Engelbrektsson. In 1776, Christopher Blix Hammer who lived in the community Melbostad at Hadeland, published the dissertation 'Chymiskoeconomisk Afhandling om norske Akeviter, Bær-Tinkurer og Bær-Safter' (eng. 'chemical-economic dissertation on Norwegian aquavits, berry-macerates and berry juices'). The paper describes the production of aquavits using grain spirit combined with different herbs and spices. Christopher Blix Hammer also elaborates on Norwegian aquavit in 'Norsk Kogebok' (eng. 'Norwegian cookbook') published in 1793.

Though the first Norwegian aquavits were made using grain spirits, the potato became the preferred raw material from the 1830s. The first documentation of using potatoes as raw material for spirit production in Norway dates back to 1791 in a letter to the Danish-Norwegian king in Copenhagen, who controlled the spirit production in Norway at that time. The introduction of the potato in Norwegian farming rescued Norwegians from famine, due to a threefold increase in starch yield per square meter of field when growing potatoes compared to grain. The potato was further appreciated when the discovery of using barley malt enzymes to break down the starch to fermentable sugars was made, and the potato became the raw material of choice for making aquavit.

The fact that Norwegian aquavit is made from Norwegian potatoes is general knowledge, and an expectation among aquavit consumers in Norway, making it an important part of the reputation of Norwegian aquavit.

The tradition of spice trade traces back to medieval time. Caraway and dill seeds have been used as remedies to improve digestion of wholesome, Norwegian, traditional meals and were thus the spices of choice for producing a spiced spirit, i.e. aquavit.

The Norwegian Lysholm family pioneered cask maturation of aquavit, both at sea and on land. The history of this highlights the origin of Norwegian aquavit.

The maturation of aquavit dates back to 1807. Two years previously, Catharina Lysholm shipped five oak casks with Norwegian aquavit to the East Indies on the brig 'Thronhjems Prøve'. Unable to sell the Norwegian spirit, the Captain returned to Norway with the spirit. The aquavit was thought to have spoiled during the journey, but a tasting revealed that the spirit had actually mellowed and undergone a very favourable quality improvement.

The Lysholm family kept this a closely guarded secret, and when they established their distillery in Trondheim in 1821, the aquavit was matured in fortified wine casks. Combining aquavit maturation at sea with a large export of clip fish to South America, the World's oldest aquavit brand — 'Linie Aquavit' — was established. The 'linie' part of the name refers to the crossing of the equator, which maximised the effect of maturation.

Lysholm's distillery built their warehouses near the sea in Trondheim, as they discovered that the aquavit maturation was favoured by the higher humidity by the sea compared to the dry warehouses further inland. The Lysholm distillery pioneered the cask maturation of Norwegian aquavit, but they were by no means alone in producing aquavit in this way. Lysholm's great success with their cask-matured aquavits tempted distilleries established from 1856 to follow suit, and cask maturation became a vital part of the production of Norwegian aquavit. Recipes from these distilleries suggest that aquavits could be matured for 20 to 30 years to produce the most premium products.

In 1916, prohibition in Norway outlawed the production and consumption of spirits. When the prohibition was repealed in 1927, the Norwegian government kept control of the Norwegian spirits producers through a state-owned production monopoly that overtook the rights to all the previous spirits recipes, equipment and brand rights. During the 78 years of production monopoly until 2005, product development and category care were not adapted to the market. This meant that the recipes from the pre-prohibition spirits producers were kept mostly intact during this period. The Norwegian legislation determining the use of cask maturation in the production of 'Norsk Akevitt'/'Norsk Aquavit'/'Norsk Akvavit'/'Norwegian Aquavit' was put in place to protect the traditional, Norwegian production methods of aquavit, and ensuring that any product named 'Norsk Akevitt'/'Norsk Aquavit'/'Norsk Akvavit'/'Norwegian Aquavit' follows the requirements mentioned.

After the fall of the production monopoly in 2005, several new producers have been established, producing a range of Norwegian aquavits following the same, traditional production methods as previously described.

On the international aquavit scene, the systematic cask maturation is what distinguishes Norwegian aquavit from other aquavits. It has also given rise to the international reputation of the quality of Norwegian aquavit, both historically and in recent years. Several awards have been obtained by Norwegian aquavits at worldwide competitions like San Francisco World Spirits Competition, China Wine & Spirits Award, International Wine & Spirits Competition, International Spirits Challenge, Berlin International Spirits Competition, New York Spirit competition, Brussel International exposition (1897), Copenhagen world fair (1888), World fair in Bergen (1898), UK world Expo (1907).

### **Special quality**

'Norsk Akevitt'/'Norsk Aquavit'/'Norsk Akvavit'/'Norwegian Aquavit' is a distinctive aquavit, which uses several different spice distillate formulae, blending recipes, cask maturation times and post-maturation blending recipes. Each of these steps are vital in creating the typical character of Norwegian aquavit.

*Production process**Spices used*

The selection of spices used in making the spice distillates are of vital importance in the character of the spirit.

*Spice distillation*

The size and shape of the pot stills used in making the spice distillates affect the spice distillate produced, thus shaping the character of the finished product. The shape and size of the pot stills vary from producer to producer, giving each aquavit producer a unique product. The selection of the 'heart' spice distillate also vary between producers, adding to the individual uniqueness of the Norwegian aquavits.

*Cask maturation*

The cask maturation step contributes with flavour, aroma and sensory components unique to 'Norsk Akevitt'/'Norsk Aquavit'/'Norsk Akvavit'/'Norwegian Aquavit'. Due to the cask maturation adding flavour components to the spirit, Norwegian aquavit is enjoyed at room temperature, unlike non-cask-matured aquavits which are usually enjoyed chilled.

*Human factors*

The experience and expertise of individuals in the production of 'Norsk Akevitt'/'Norsk Aquavit'/'Norsk Akvavit'/'Norwegian Aquavit' is essential for acquiring the well-renowned, traditional character of the spirit.

*Distiller*

The distiller manages the production of the spice distillates used. The knowledge and experience of the distiller is vital in order to obtain the right quality 'heart' spice distillate.

*Blender*

The blender uses smell, taste and knowledge in order to blend the aquavit prior to cask maturation. The result of the maturation is dependent on the blender's foresight of the maturation process and instinct on how the maturation affects the aquavit. Post maturation, the blender's competence is vital in order blend casks to obtain a consistent, high-quality product.

**7. European Union or national/regional provisions**

The basic requirements are laid down in Regulation (EC) No 110/2008 as incorporated in the EEA Agreement and implemented in § 2 of the Norwegian Regulation 11 October 2006 No 1148 on spirit drinks and aromatised drinks.

Any product labelled and distributed with the term 'Norsk Akevitt'/'Norsk Aquavit'/'Norsk Akvavit'/'Norwegian Aquavit' is protected by — and must therefore comply with — the special provisions of Chapter III, § 6a of the Norwegian Regulation on spirit drinks and aromatised drinks:

§ 6a of the Norwegian Regulation requires that the aquavit must be produced in Norway; that 95 % of the potato raw material must be grown in Norway; and that the ethyl alcohol and the aquavit must be produced in Norway. In addition, the aquavit must be matured in Norway in wooden casks for at least 6 months in casks smaller than 1 000 l or for at least 12 months in casks larger than 1 000 l.

**8. Applicant**

Norway  
The Norwegian Ministry of Agriculture and Food  
P.O. BOX 8007 Dep.  
0030 Oslo  
NORWAY

**9. Supplement to the geographical indication**

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**10. Specific labelling rules**

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**CORRIGENDA****Corrigendum to the Non-Binding Criteria for the application of Articles 290 and 291 of the Treaty on the Functioning of the European Union — 18 June 2019**

*(Official Journal of the European Union C 223 of 3 July 2019)*

(2019/C 239/10)

On the cover, in the table of contents, and on page 1, in the heading:

*for:* 'COUNCIL',

*read:* 'EUROPEAN PARLIAMENT

COUNCIL

EUROPEAN COMMISSION'.

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