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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.9522 — Brookfield/ENGIE/TAG Pipelines Sur)****(Text with EEA relevance)**

(2019/C 344/01)

On 2 October 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 ⁽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 32019M9522. 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⁾

10 October 2019

(2019/C 344/02)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,1030	CAD	Canadian dollar	1,4678
JPY	Japanese yen	118,52	HKD	Hong Kong dollar	8,6522
DKK	Danish krone	7,4684	NZD	New Zealand dollar	1,7422
GBP	Pound sterling	0,90155	SGD	Singapore dollar	1,5187
SEK	Swedish krona	10,8415	KRW	South Korean won	1 315,87
CHF	Swiss franc	1,0948	ZAR	South African rand	16,6898
ISK	Iceland króna	138,50	CNY	Chinese yuan renminbi	7,8567
NOK	Norwegian krone	10,0535	HRK	Croatian kuna	7,4280
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	15 609,10
CZK	Czech koruna	25,893	MYR	Malaysian ringgit	4,6205
HUF	Hungarian forint	333,51	PHP	Philippine peso	56,970
PLN	Polish zloty	4,3183	RUB	Russian rouble	71,2901
RON	Romanian leu	4,7523	THB	Thai baht	33,537
TRY	Turkish lira	6,4936	BRL	Brazilian real	4,5186
AUD	Australian dollar	1,6307	MXN	Mexican peso	21,5223
			INR	Indian rupee	78,3555

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

EUROPEAN SYSTEMIC RISK BOARD

DECISION OF THE EUROPEAN SYSTEMIC RISK BOARD

of 30 July 2019

on the appointment of the Data Protection Officer of the European Systemic Risk Board (ESRB/2019/17)

(2019/C 344/03)

THE GENERAL BOARD OF THE EUROPEAN SYSTEMIC RISK BOARD,

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

Having regard to Regulation (EU) No 1092/2010 of the European Parliament and of the Council of 24 November 2010 on European Union macro-prudential oversight of the financial system and establishing a European Systemic Risk Board ⁽¹⁾,Having regard to Regulation (EU) 2018/1725 of the European Parliament and of the Council of 23 October 2018 on the protection of natural persons with regard to the processing of personal data by the Union institutions, bodies, offices and agencies and on the free movement of such data, and repealing Regulation (EC) No 45/2001 and Decision No 1247/2002/EC ⁽²⁾, and in particular to Article 43 thereof,Having regard to Decision ESRB/2012/1 of the European Systemic Risk Board of 13 July 2012 implementing rules on data protection at the European Systemic Risk Board ⁽³⁾, and in particular Article 3 thereof,

Whereas:

- (1) On 31 August 2018, the General Board of the European Systemic Risk Board (ESRB) adopted Decision ESRB/2018/6 of the European Systemic Risk Board ⁽⁴⁾, which appointed Ms Barbara Eggl as Data Protection Officer (DPO) of the ESRB for a second term of office, until 14 May 2020.
- (2) At the request of Ms Eggl, her second term of office will terminate on 31 July 2019. The appointment of her successor as DPO of the ESRB from 1 August 2019 is therefore necessary.
- (3) In line with Article 43(2) of Regulation (EU) 2018/1725, the DPO of the European Central Bank (ECB) also currently acts as DPO of the ESRB.
- (4) On 19 March 2019, the Executive Board of the ECB appointed Ms Evanthia Chatziliasi to succeed Ms Barbara Eggl as DPO of the ECB for a term of five years starting on 1 August 2019,

HAS ADOPTED THIS DECISION:

*Article 1***Appointment of the Data Protection Officer of the European Systemic Risk Board**

Ms Evanthia Chatziliasi is appointed as Data Protection Officer (DPO) of the European Systemic Risk Board with effect from 1 August 2019 until 31 July 2024, in her capacity as member of staff and DPO of the European Central Bank.

⁽¹⁾ OJ L 331, 15.12.2010, p. 1.⁽²⁾ OJ L 295, 21.11.2018, p. 39.⁽³⁾ OJ C 286, 22.9.2012, p. 16.⁽⁴⁾ Decision ESRB/2018/6 of the European Systemic Risk Board of 31 August 2018 on the appointment of the Data Protection Officer of the European Systemic Risk Board (OJ C 347, 28.9.2018, p. 3).

Article 2

Entry into force

This Decision shall enter into force on 31 July 2019.

Done at Frankfurt am Main, 30 July 2019.

*Head of the ESRB Secretariat,
on behalf of the General Board of the ESRB*
Francesco MAZZAFERRO

V

(Announcements)

ADMINISTRATIVE PROCEDURES

EUROPEAN COMMISSION

CALL FOR PROPOSALS

'Support for information measures relating to the EU Cohesion policy'

(2019/C 344/04)

1. OBJECTIVES AND THEMES

This is a call for proposals for funding information measures within the meaning of Article 58(f) of Regulation (EU) No 1303/2013 of the European Parliament and of the Council ⁽¹⁾ from appropriations in the 2019 budget as announced by Commission Decision C(2018) 8730 ⁽²⁾.

With the current call for proposals, the European Commission seeks to select potential beneficiaries for the implementation of a number of information measures ⁽³⁾ co-financed by the EU. The main aim is to provide support for the production and dissemination of information and content linked to EU Cohesion policy ⁽⁴⁾, while respecting complete editorial independence of the actors involved.

There are two main actions foreseen:

Action 1 – Support for the production and dissemination of information and content linked to EU Cohesion policy by media and other eligible entities (see 'Eligible applicants');

Action 2 – Promotion of EU Cohesion policy by Universities and other educational institutions.

Applicants can submit only one application for one action for this call for proposals.

The specific objectives of this call for proposals are:

- To promote and foster a better understanding of the role of Cohesion policy in supporting all EU's regions;
- To increase awareness of projects funded by the EU - through Cohesion policy in particular - and of their impact on people's lives;
- To disseminate information and encourage an open dialogue on Cohesion policy, its results, its role in delivering on the EU's political priorities and on its future;
- To encourage civic participation in matters related to Cohesion policy and to foster citizens' participation to setting priorities for the future of this policy.

⁽¹⁾ OJ L 347, 20.12.2013, p. 320.

⁽²⁾ https://ec.europa.eu/regional_policy/sources/tender/pdf/official/2019_financing_decision_ta.pdf

⁽³⁾ For the purpose of this call for proposals, an 'information measure' is a self-contained and coherent set of information activities relating to the EU Cohesion policy.

⁽⁴⁾ With this call for proposals the European Commission is supporting information measures relating to the EU Cohesion policy, which is delivered through three main funds: the European Regional Development Fund (ERDF), the Cohesion Fund (CF) and the European Social Fund (ESF). In this sense, a project which addresses the impact of any of these three Funds in a region is eligible.

The proposals shall illustrate and assess the role of Cohesion policy in delivering the European Commission's political priorities and in addressing current and future challenges for the EU, its Member States, its regions and the local level. More specifically, they should relate to the contribution of Cohesion policy to:

- boosting jobs, growth and investment at the regional and national level, and improving citizens' quality of life;
- helping deliver on the EU's and Member States' major priorities – which include, in addition to job and growth creation, addressing climate change, protecting environment, enhancing research and innovation, among others;
- enhancing economic, social and territorial cohesion in the EU while reducing disparities between and within EU countries and regions;
- helping regions harness globalisation by finding their niche in the world economy;
- reinforcing the European project as Cohesion policy directly serves EU citizens.

2. ELIGIBLE APPLICANTS

Action 1:

Eligible applicants (lead and co-applicants as well as affiliated entities if any) must be legal entities established and registered in an EU Member State. Examples of eligible applicants ⁽⁵⁾ are:

- media organisations/news agencies (television, radio, written press, online media, new media, combination of different media);
- non-profit organisations;
- universities and educational institutions;
- research centres and think-tanks;
- associations of European interest;
- private entities;
- public authorities ⁽⁶⁾ (national, regional and local), with the exception of the authorities in charge of the implementation of Cohesion policy in accordance with Article 123 of Regulation (EU) No 1303/2013 of the European Parliament and of the Council of 17 December 2013.

Action 2:

Eligible applicants (lead and co-applicants as well as affiliated entities if any) must be legal entities established and registered in an EU Member State. Only universities and educational institutions are eligible for Action 2.

Natural persons, as well as entities established for the sole purpose of the implementation of the projects within this call for proposals are not eligible applicants (neither for Action 1 nor for Action 2).

For British applicants: the eligibility criteria must be complied with for the entire duration of the grant. If the United Kingdom withdraws from the EU during the grant period without concluding an agreement with the EU ensuring in particular that British applicants continue to be eligible, you will cease to receive EU funding (while continuing, where possible, to participate) or be required to leave the project on the basis of Article II.17 of the grant agreement.

Applicants who participated in the call launched by the European Commission in 2017 and in 2018 are eligible notwithstanding the outcome of their previous application.

⁽⁵⁾ Non-exhaustive list.

⁽⁶⁾ Public law bodies or bodies governed by private law with a public service mission.

3. EXCLUSION AND SELECTION CRITERIA

The applicant (lead and co-applicants) and affiliated entities must sign a declaration on their honour certifying that they are not in one of the situations referred to in Articles 136(1) and 141 of the Financial Regulation (FR) ⁽⁷⁾ (concerning exclusion and rejection from the procedure respectively).

The applicant (lead and co-applicants) must have the professional competencies as well as appropriate qualifications necessary to complete the proposed information measure as well as stable and sufficient sources of funding to maintain their activity throughout the period during which the project is being carried out or the year for which the grant is awarded and to participate in its funding.

4. AWARD CRITERIA

Applications will be assessed on the basis of the following criteria:

	Criteria	Elements to be taken into consideration	Weighting (points)
1.	Relevance of the measure and contribution to the objectives of the call for proposals	<ul style="list-style-type: none"> — Relevance of the objectives of the proposal with regard to the objectives and priorities of the call for proposals — Relevance of the types of information actions used with regards to the region(s) — Added value to existing initiatives across the regions in Europe — Innovative character of the project with regard to the evolution of the communication landscape 	30 points; (minimum threshold 50 %)
2.	Outreach and effectiveness of the measure	<ul style="list-style-type: none"> — Specific, measurable, attainable and relevant objectives in terms of outreach and dissemination — Ability of the outreach plan (including for example a broadcast schedule, channel(s) of distribution and number of guaranteed contacts based on previous records) to maximise reach per target audience at local, regional, multiregional and national level (multiplier effect), for example via cooperation of applicants with networks and/or regional actors/media — Effectiveness of proposed methodologies to reach the objectives of this call, including methods for content production, mechanism to ensure editorial independence and methods to build technical solutions — Publicity planned for the activities and methods for disseminating results — Measures to monitor progress — Ex-post evaluation methodology — Possibilities for continuation of the project beyond the requested period of EU support 	40 points; (minimum threshold 50 %)
3.	Efficiency of the measure	<ul style="list-style-type: none"> — Cost-effectiveness in terms of the proposed resources, taking into account costs as well as expected results 	20 points; minimum threshold 50 %)

⁽⁷⁾ Regulation (EU, Euratom) 2018/1046 of the European Parliament and of the Council of 18 July 2018 on the financial rules applicable to the general budget of the Union, amending Regulations (EU) No 1296/2013, (EU) No 1301/2013, (EU) No 1303/2013, (EU) No 1304/2013, (EU) No 1309/2013, (EU) No 1316/2013, (EU) No 223/2014, (EU) No 283/2014, and Decision No 541/2014/EU and repealing Regulation (EU, Euratom) No 966/2012 (OJ L 193, 30.7.2018, p. 1).

	Criteria	Elements to be taken into consideration	Weighting (points)
4.	Organisation of the project team and quality of the project management	<ul style="list-style-type: none"> — Quality of the proposed coordination mechanisms, quality control systems and arrangements to manage risks — Quality of the allocation of tasks in view of implementing the activities of the proposed measure 	10 points; minimum threshold 50 %)

A maximum of 100 points will be awarded for the quality of the proposal. The required minimum overall score is 60 points out of 100, while a minimum score of 50 % is required for each criterion. Only the proposals meeting the above-mentioned quality thresholds will be put onto the ranking list. Reaching the threshold does not automatically imply award of the grant.

5. BUDGET AND PROJECT DURATION

The total budget earmarked for the co-financing of information measures under this call is estimated at EUR 4 800 000 (EUR 4 000 000 for Action 1 and EUR 800 000 for Action 2).

The grant amount will be minimum EUR 70 000 and maximum EUR 300 000. The EU grant will take the form of reimbursement of up to 80 % of the actual eligible costs of the action. Applicants must guarantee the co-financing of the remaining amount covered by their own resources.

The Commission reserves the right not to distribute all the funds available.

The maximum duration of the projects is 12 months.

6. TIMETABLE AND DEADLINE FOR APPLICATIONS

Stages	Date and time period
Deadline for submitting applications	10 December 2019
Evaluation period (indicative)	January to March 2020
Information to applicants (indicative)	April 2020
Signature of grant agreements (indicative)	May 2020-July 2020

7. FURTHER INFORMATION

The application forms as well as additional information on the call for proposals can be found in the guidelines for applicants available at http://ec.europa.eu/regional_policy/en/newsroom/funding-opportunities/calls-for-proposal/

Applications must comply with the requirements set out in the above-mentioned guidelines for applicants.

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION POLICY

EUROPEAN COMMISSION

Prior notification of a concentration**(Case M.9451 — Mall Group/Československá obchodní banka/MallPay)****Candidate case for simplified procedure****(Text with EEA relevance)**

(2019/C 344/05)

1. On 1 October 2019, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾.

This notification concerns the following undertakings:

- Mall Group a.s. ('Mall Group', Czechia), jointly controlled by (i) Rockaway e-commerce a.s. and its group ('Rockaway' Czechia), (ii) EC Investments a.s. and its group ('ECI', Czechia), and (iii) BONAK a.s. and its group (as part of PPF Group N.V. and its group, 'PPF', Czechia),
- Československá obchodní banka, a. s. ('CSOB', Czechia), controlled by KBC Bank ('KBC', Belgium),
- MallPay s.r.o. ('MallPay', Czechia).

Mall Group and CSOB acquire within the meaning of Articles 3(1)(b) and 3(4) of the Merger Regulation joint control of the whole of MallPay. MallPay is currently solely controlled by Mall Group.

The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- Mall Group: provision of e-commerce services in Central and Eastern Europe through a number of e-shops,
- CSOB: provision of banking and financial services,
- MallPay: provision of online payment solutions.

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 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.9451 — Mall Group/Československá obchodní banka/MallPay

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

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

⁽²⁾ OJ C 366, 14.12.2013, p. 5.

Fax +32 22964301

Postal address:

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

OTHER ACTS

EUROPEAN COMMISSION

Publication of an application for approval of amendments, which are not minor, to a product specification 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

(2019/C 344/06)

This publication confers the right to oppose the amendment application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council ⁽¹⁾ within three months from the date of this publication.

APPLICATION FOR APPROVAL OF AMENDMENTS, WHICH ARE NOT MINOR, TO THE PRODUCT SPECIFICATION OF 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**‘SAUCISSE DE MORTEAU’/‘JÉSUS DE MORTEAU’****EU No: PGI-FR-0556-AM01 — 11.8.2017****PDO () PGI (X)****1. Applicant group and legitimate interest**

Association de défense et de promotion des charcuteries et salaisons IGP de Franche-Comté (A2M) [Association for the defence and promotion of PGI cured meat products from the Franche-Comté region]

‘Valparc’
12, rue de Franche-Comté
25480 Ecole Valentin
FRANCE

Tel. +33 3 81 54 71 70

Fax +33 3 81 54 71 54

Email: accueil@interporc-fc.fr

The association includes all economic operators in the ‘Saucisse de Morteau’/‘Jésus de Morteau’ PGI sector, i.e. pig farmers, slaughterhouses, cutting plants, as well as industrial and small-scale producers, and therefore has a legitimate right to request amendments to the specification.

2. Member state or third country

France

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

- Name of product
- Description of product
- Geographical area
- Proof of origin
- Method of production

(1) OJ L 343, 14.12.2012, p. 1.

- Link
- Labelling
- Other: updating the contact details; inspection bodies; national requirements; updating the glossary.

4. Type of amendment(s)

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

5. Amendment(s)

5.1. Description of product

- The introductory sentence to the description of the product, “Saucisse de Morteau” and “Jésus de Morteau” have various characteristics:’, is deleted. This is an editorial amendment.
- The sentence “Saucisse de Morteau” is a straight sausage with a regular, cylindrical form and a diameter of at least 40 mm (diameter of the casing at the time of filling) made from pork.’ is replaced by the sentence “Saucisse de Morteau” is a straight sausage made from pork with a regular, cylindrical form and a minimum diameter (of the casing at the time of filling) of 34 mm for “Saucisse de Morteau” weighing less than 150 g, and 40 mm for “Saucisse de Morteau” weighing 150 g or more’. A lower minimum diameter of 34 mm is added. Adding this smaller diameter for sausages weighing 150 g or less allows the same size to be maintained for all ‘Saucisse de Morteau’, regardless of their measurements. As a result, ‘Saucisse de Morteau’ in its various sizes keeps the same proportions, as indicated by the description of the product (straight, with a regular, cylindrical form). The minimum diameter of 40 mm is retained for sausages weighing at least 150 g.
- The colouring of the casing is specified: the fact that ‘only its natural pigmentation is allowed’ is added for both ‘Saucisse de Morteau’ and ‘Jésus de Morteau’. The purpose of this amendment is to exclude only the artificial colouring of the casing, not its natural pigmentation.
- The following sentence is added: ‘The string used has shades of white, cream, ecru or beige’. The choice of a limited palette of close colours maintains the traditional visual aspect of the product and makes it easier to preserve anonymity during organoleptic checks.
- Details are provided on the shape of the small wooden stick. The following sentence is added: ‘It has the shape of a straight, circular cylinder, without any sharp ends.’. This description guarantees the same appearance for all ‘Saucisse de Morteau’.
- As regards ‘Jésus de Morteau’, the sentence ‘If a caecum casing is used, the small wooden stick is not always present as the caecum is naturally closed at one end.’ is replaced by: “‘Jésus de Morteau’ is closed by a small wooden stick at one end when a large intestine casing is used, though not always when a caecum casing is used.’. The reason is that the caecum is naturally closed at one end, so there is no need to close it twice.
- In the sentence ‘When cooked, each slice of “Saucisse de Morteau” and “Jésus de Morteau” has a coarsely minced yet uniform texture and is consistent and firm in appearance.’, the adjective ‘consistent’ is deleted, as it is not appropriate.
- A detailed list of the various forms of presentation allowed when marketing the product is added. Before the sentence ‘For reasons of food safety, the frozen, cooked or sliced product must be packaged when passed on to the consumer’, the following sentence is added: “‘Saucisse de Morteau’ and ‘Jésus de Morteau’ are sold in raw or cooked form. They are sold whole or in slices. They are sold fresh, frozen, or deep-frozen, including pre-cooked frozen or deep-frozen.’. It is current practice to present the product in pre-cooked frozen or deep-frozen form, which is now codified.
- As regards its organoleptic characteristics, the sentence ‘The elements of the characteristic sensory profile of “Saucisse de Morteau” and “Jésus de Morteau” are the following in internal cross-section’ is replaced by: ‘The elements of the characteristic sensory profile of cooked “Saucisse de Morteau” or “Jésus de Morteau” are the following’. It is clarified that the elements of the characteristic sensory profile relate to the cooked product, to avoid any ambiguity. This is because the product is only consumed after it has been cooked. The words ‘in internal cross-section’ are deleted, as they are inaccurate. The colour, for example, relates to the product’s exterior.

- A paragraph on recipes is deleted, as it does not provide useful information on the organoleptic characteristics.

The section of the Single Document on the description of the product is amended to take account of the amendments to the specification. The organoleptic characteristics are added in the Single Document to make the description more accurate.

5.2. *Geographical area*

In the section on the geographical area, the reference to the restructured administrative region is deleted, and only the departments are referred to. The geographical area has not changed. The same changes have been made in the Single Document.

5.3. *Proof of origin*

- The introductory paragraph referring to two complementary traceability systems is deleted. The reason is that traceability is described for each step of the production process, and there is no need to point out that there is an in-house system for each company and a more general system.
- Sentences that are descriptive or not specific to the PGI 'Saucisse de Morteau'/Jésus de Morteau' are deleted (e.g. 'At this stage, the carcass is in line with the parameters of the specification'), as they do not contain any information on traceability.
- In the paragraph on traceability in pig farming, the category of 'post-weaner-fattener' is added. This category is included in the broader concept of 'fattening units' in the current specification. The words 'in line with legislation' and 'in line with regulations' are deleted, as they are not useful. They are replaced by 'an indication of the site of birth' required upon entry in the fattening unit and 'an indication of their place of fattening' required before slaughter. This wording aims to clarify the documents required for traceability in pig farming.
- The minimum duration for keeping documents is reduced from 5 to 3 years. This provision applies to the slaughterhouse, the cutting plant and the production plant. Three years is sufficient for inspection purposes, as the product has a lifespan of 90 days.
- Information on the traceability of casings has been added to ensure full traceability for the PGI 'Saucisse de Morteau'/Jésus de Morteau'.
- The category of 'meat wholesalers' is added to the list of economic operators involved in the overall monitoring of the flow of raw materials, given their presence on the market for the PGI 'Saucisse de Morteau'/Jésus de Morteau'. This addition guarantees the traceability of the product for this category.
- The gathering and transmission of information on the flow of raw materials are already specified in the current specification. It is clarified that such information can be transmitted at the request of the applicant group, guaranteeing consistency in the flow of raw materials among operators.
- The summary table on the elements of traceability is updated to take account of the changes made.

5.4. *Method of production*

Superfluous information on the EEC approval of slaughterhouses and cutting plants already laid down in the general regulations, and descriptive sentences that provide no useful information on the method of production, are deleted.

Characteristics of the fattening feed

- The amended specification states that all pigs housed in a particular building are fed in line with the specification. This amendment is in line with practice and makes it easier to carry out inspections.

In the current specification, whey is the only compulsory milk product in the feed during the fattening phase. In the amended specification, whey may be partly replaced by other milk products with similar analytical characteristics, as they contain milk proteins, lactose and saturates. These milk products are available for pig feeding, and their use retains a link to the origin of the PGI 'Saucisse de Morteau'/Jésus de Morteau'. This is because pig farming and dairy farming co-exist in the production area. This new list of milk products authorised in pig feeding does not alter the characteristics of the finished product.

Whey accounts for at least 50 % of the quantity of milk products and by-products. The rest is made up of one or more milk products (cream, milk, cheese, curd, yoghurt) or milk by-products (whey permeate, milk permeate, yoghurt whey, buttermilk).

An analytical characteristic of the milk products is added: the rate of total nitrogenous content must be greater than or equal to 4 g per 100 g of dry matter to allow only milk products that can provide the pigs with quality feed. An additional analytical characteristic is added for whey: the rate of lactose must be greater than or equal to 20 %, so as to select only the best whey.

Loading and transport conditions

- Regarding the requirement to fast the animals, a distinction is added according to whether slaughter is on the same day as, or the day after, loading (or later). If the animal is slaughtered the next day (or later), it will have been fasted for at least three hours before loading. This amendment helps avoid excessive fasting, which would be harmful to the animals' well-being, not to mention the quality of the meat.

Slaughter conditions

- The period of 30 minutes prior to anaesthesia during which the pigs are rinsed down before slaughter is deleted, because it is too precise and has no effect on the quality of the meat.
- The possibility not to spray the pigs upon arrival when the ambient external temperature is lower than + 10 °C is extended to spraying prior to anaesthesia to take account of the animals' welfare. Spraying upon arrival and prior to anaesthesia can also be dispensed with in the event of night frost. This is for practical reasons, as the water pipes used for spraying must be drained in the event of frost.

Carcass characteristics

- As regards blemishes of carcasses, the sentence 'Blemishes are limited to 5 % for all carcasses in a client batch.' is replaced by 'When selling carcasses to a customer, at most 5 % of the carcasses may have one or more blemishes.'. This new wording, which makes it easier for inspectors to understand the rule, does not change the substance of the sentence, as the maximum 5 % rate for blemishes is retained.
- The sentences 'The ultimate pH (taken at least 18 hours after slaughter) falls within the range $5,50 \leq \text{pH} < 6,20$. The measurement is taken 5 cm above the sirloin end at a depth of 2-3 cm.' are deleted. The reason is that the pH measurement is relevant only for pieces of whole meat or for dry-cured meats. It is irrelevant for a product divided into pieces such as the PGI 'Saucisse de Morteau'/Jésus de Morteau'. According to a study by the French National Institute for Agricultural Research (INRA — Vautier, A., Lebret, B., Brossard, L. (2006). Indicateurs de qualité de viande chez le porc. Importances respectives du pH ultime et du taux de lipides intramusculaires dans la détermination de la qualité sensorielle. <http://prodinra.inra.fr/record/28922>), the pH has an effect on the colour, tenderness and succulence of the meat, but not on the overall flavour or typical flavour, which are affected only by volatile compounds resulting from the breakdown of lipids.

Characteristics of the cuts

- It is added that it is forbidden 'to use mechanically separated meat and minced meat less than 8 mm in size'. Meat of this type, produced by means of a cutting technique using mechanical systems that recover the flesh that remains stuck to the bone after manual cutting, may physically resemble minced meat, but it does not comply with the specific characteristics of the PGI 'Saucisse de Morteau'/Jésus de Morteau'. Meat that sticks to the bone has a different structure to the other pieces of meat of the animal. It is more stringy, due to everyday wear and tear, and less rich in fat, which are important factors for the texture of the sausage meat. This amendment involves the codification of current practice in the industry.

- The proportions of hard fat ('15-35 % of the meat to be used in the mixture') and lean meat ('65-85 % of the meat to be used in the mixture') that can be used are deleted. The reason for this amendment is that an examination of the fat content of the final product will show whether the proportion of fat and lean meat used is consistent and correct.
- In the current specification, the minimum rate of frozen raw materials per mixture is 15 %. This is replaced by a rate of 50 %. Comparative tests performed by an independent body showed that there was no change in the organoleptic characteristics of the finished product between the absence of frozen raw materials in the mixture and the use of 50 % frozen raw materials (*Maisons du goût*, test report No 13/55, p. 22). Moreover, the industry faces problems obtaining the raw material used to produce the PGI 'Saucisse de Morteau'/Jésus de Morteau' during the summer period. The product is in considerable demand among consumers in summer. Yet most pig slaughtering is carried out in winter. In other words, consumer demand does not correlate with farming and slaughter practices. Increasing the maximum rate of frozen raw material per mixture from 15 % to 50 % would help satisfy the considerable demand for the PGI 'Saucisse de Morteau'/Jésus de Morteau' in summer without any effect on farming practices.
- The maximum periods between thawing and mincing ('within 24 hours of thawing'), and mincing and smoking ('smoked within 24 hours of the thawed meat being minced'), are deleted, as they are superfluous to the general sanitary regulations in force.

Additives

- A maximum limit of cooking salt (NaCl) of 22 g/kg of mixture is added. This limit codifies the current practice among operators. Adding too much salt would give the product a pronounced salty taste not in keeping with the characteristics of the finished product.
- Glucose syrup is added to the list of sugars that may be included in the mixture as additives. Glucose syrup is similar to dextrose, which the specification already allows, especially in terms of its sweetening power. Its inclusion has no effect on the taste of the finished product.
- The terms 'saltpetre' and 'nitrite salt' are replaced by their official international nomenclature: 'saltpetre' is replaced by 'E252' and 'nitrite salt' by 'E250'.
- References to 'ascorbic acid (E300) and salts' and to 'rosemary and rosemary extract' are added. These antioxidants help combat the risk of lipid peroxidation and instability of the colour, especially in sausages presented in slices and/or deep-frozen, without changing their characteristics. In doing so, they help preserve the organoleptic characteristics of the PGI. Rosemary (or rosemary extract) is used in very small doses for its anti-oxidising properties, not for its aromatic virtues.
- The rate of wine that can be added to the mixture is reduced from 8 % to 6,5 %. The 8 % rate is not applied by operators at present, who confine themselves to 6,5 %. This information has been added to the specification. Limiting the rate strengthens the product's characteristics.
- The possibility of introducing water 'in liquid form' to help the additives spread throughout the mixture, or 'in the form of ice' to regulate the temperature, has been added. The rate of water added cannot exceed 3 %. The amount of water added is limited so as not to distort the nature of the finished product.

Preparing the meat, filling or pushing and closing

The changes referred to in the description of the product (diameter, weight, colour of the string, shape of the wooden stick) are indicated. The purpose is to include these changes in the method of production section.

Drying

- It is pointed out that the temperature measured is the 'ambient' temperature.
- The maximum temperature for drying is raised from 30 °C to 40 °C. The purpose of drying is to prepare the surface of the casing for optimum smoking of the product. Limiting the maximum drying temperature to 30 °C does not always allow the sausage to reach an ambient smoking temperature capable of favouring smoking above undesirable compounds such as polycyclic aromatic hydrocarbon.
- The last two paragraphs, which merely explain the role of this optional stage of drying, were considered unnecessary and are deleted.

Smoking

- Smoking is defined as the actual duration of exposure to smoke. Adding this definition provides clarification and corresponds to the practice among operators.
- Closely related to the above addition, the maximum duration for smoking in a conventional smokehouse is specified. The current specification does not set any minimum duration for all drying and smoking operations, whether outside or inside the smokehouse. This could result in insufficient time inside a conventional smokehouse. The current method of evaluating smoking time increases the microbiological risk. Setting a minimum smoking time inside a conventional smokehouse prevents any lengthy waiting period in the open air, which could be harmful to the quality of the product, and enables the product's specific characteristics to be better regulated. A minimum smoking period of 6 hours has therefore been set where smoking occurs in a conventional smokehouse. Smoking is an essential operation in the production of 'Saucisse de Morteau'. It must be a slow process.
- Minimum and maximum durations are also added when a traditional smokehouse and a conventional smokehouse are used successively for a single 'Saucisse de Morteau' or 'Jésus de Morteau', or vice versa. These requirements enable the basic operation of smoking to be better regulated. The minimum period for smoking within a conventional smokehouse is set at 3 hours, the maximum at 48 hours. For smoking in a 'thué', or traditional smokehouse, the minimum period is 12 hours, the maximum period 7 days.
- The fact that 'The use of liquid smoke is forbidden' is added. This is in keeping with the specific characteristics of the PGI 'Saucisse de Morteau'/'Jésus de Morteau', as only natural smoke from resinous wood is allowed.
- A maximum temperature of 40 °C for smoking in a conventional smokehouse is added. This helps prevent any deterioration in quality. The purpose of this amendment is to better comply with the specific characteristics of 'Saucisse de Morteau'/'Jésus de Morteau'.
- A descriptive, general paragraph on the purpose of smoking is deleted. It does not describe a stage in the production method and cannot lead to inspections.

Products sold frozen

- The presentation of the product in pre-cooked frozen or deep-frozen form is added to the specification. Long practised, it was overlooked when the specification was first drafted.
- The maximum temperature for preserving the product after freezing or deep-freezing is set at -18 °C. This is a clarification.

Products sold cooked

- The maximum cooking temperature of 90 °C is deleted. This obligation makes no difference to the characteristics of the product sold, since the key element is the core temperature during cooking.
- For that reason, the following sentence is added: 'The core temperature during cooking shall reach a minimum of 68 °C'. This sentence clarifies that it is a minimum temperature.

The section of the Single Document on animal feed and raw materials has been revised so as to include certain amendments to the specification, in particular the pigs' diet, feeding conditions prior to slaughter, and the minimum weight of carcasses.

5.5. Link

The section 'Link with the geographical area' has been shortened and restructured to better highlight the specific characteristics of the geographical area, the specificities of the product and the causal link. Only the form is amended.

Regarding the animals' feed, the reference to milk products replaces the reference to whey. This does not alter the link between the PGI 'Saucisse de Morteau' or 'Jésus de Morteau' and its specific characteristics, however, which are the product of the co-existence of dairy farming, cheese production, pig farming, and local processing practices. Pig farming makes the most of the by-products of milk used in cheese-making, mainly whey, but also cream, milk, cheese, curd and yoghurts.

The section of the Single Document entitled 'Link with the geographical area' has been adapted to take account of these amendments.

5.6. Labelling

- The word ‘exclusively’ is added between the word ‘smoked’ and the words ‘in a ‘thué’ smokehouse’ to allow only operators performing the entire smoking process in a ‘thué’ to use the image of this type of smokehouse in their labelling. This is because when several types of smokehouse are used, the image of a ‘thué’ in the labelling could be misleading.
- To promote the individual labelling of each ‘Saucisse de Morteau’ or ‘Jésus de Morteau’, the following information is added to better inform consumers: ‘The producer must ensure compliance with the following rules on the positioning of the name under which the product is sold and the European symbol for Protected Geographical Indications. This name and European symbol shall be indicated in the following paragraphs on ‘Labelling’.
- Any PGI ‘Saucisse de Morteau’/‘Jésus de Morteau’ intended for distribution to consumers without pre-packaging shall bear an individual label attached to it.
- Any PGI ‘Saucisse de Morteau’/‘Jésus de Morteau’ intended for distribution to consumers pre-packaged and accompanied by products other than ‘Saucisse de Morteau’ in the pre-packaging shall bear an individual label.
- Any pre-packaging intended for consumers and containing one or more PGI ‘Saucisse de Morteau’/‘Jésus de Morteau’, excluding any other product, shall contain at least one label, for example on the pre-packaging film, but there is no obligation to package each sausage individually.
- In the case of PGI ‘Saucisse de Morteau’/‘Jésus de Morteau’ intended for secondary processing, including in the catering industry, there is no obligation to package each sausage individually.’

These amendments to the specification have been carried over to the section of the Single Document on labelling.

5.7. Other changes

- The contact details of the applicant group have been updated. Also, the composition of the applicant group is added.
- References to the inspection body have been updated in line with current national guidelines aimed at harmonising the drafting of specifications. Under this heading, the contact details of the authorities responsible for national inspections are now provided, i.e. the National Institute of Origin and Quality (INAO) and the Directorate-General for Competition, Consumer Affairs and Fraud Prevention (DGCCRF). The name and contact details of the certification body can now be consulted on the website of the INAO and the European Commission’s database.
- The main elements to be examined under the national requirements are updated to bring them into line with the amendments requested.
- Additions are made to the glossary.
- The annexes to the specification are deleted, as they do not contain any binding provisions.

The Single Document is revised in more general terms to bring it into line with current regulations.

SINGLE DOCUMENT

‘Saucisse de Morteau’/‘Jésus de Morteau’

EU No: PGI-FR-0556-AM01 — 11.8.2017

PDO () PGI (X)

1. Name(s)

‘Saucisse de Morteau’/‘Jésus de Morteau’

2. Member State or third country

France

3. Description of the agricultural product or foodstuff

3.1. Type of product

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

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

'Saucisse de Morteau' is a straight sausage made from pork with a regular, cylindrical form and a minimum diameter (of the casing at the time of filling) of 34 mm for 'Saucisse de Morteau' weighing less than 150 g, and 40 mm for 'Saucisse de Morteau' weighing 150 g or more. It is filled into a natural, colourless pork casing; only its natural pigmentation is allowed. The casing is closed at one end by a straight, cylindrically shaped wooden stick without any sharp ends, and by a string made of natural fibre at the other end. The string used has shades of white, cream, ecru or beige.

'Jésus de Morteau' is a particular form of 'Saucisse de Morteau' with a less regular appearance and a diameter of at least 65 mm (diameter of the casing at the time of filling). 'Jésus de Morteau' is not always closed by a small wooden stick when a caecum casing is used.

When cooked, each slice of 'Saucisse de Morteau'/'Jésus de Morteau' has a coarsely minced yet uniform texture and is firm in appearance.

Smoking gives 'Saucisse de Morteau'/'Jésus de Morteau' a typical amber colour, somewhere between brown and golden.

They have a firm consistency to the touch.

The smoky flavour is one of the major characteristics of 'Saucisse de Morteau' and 'Jésus de Morteau' and is due both to the sawdust and resinous wood used and to the duration of the smoking process. In the raw product, this flavour is distinct. However, when cooked and in the mouth, the smoky flavour is balanced and lasting, without being sharp or bitter. 'Saucisse de Morteau' and 'Jésus de Morteau' are also characterised by their meaty taste, without being too dry or too fatty.

The texture of cooked 'Saucisse de Morteau'/'Jésus de Morteau' is tender and smooth, with coarse, firm mincing. In the mouth, the product must not be tough or rubbery, but firm and succulent.

The physico-chemical properties of the product are:

- moisture content with fat removed: ≤ 75 %
- fat: ≤ 30 % for a moisture content of 75 %
- collagen/protein: ≤ 16 %
- sugar content: ≤ 1 % for a moisture content of 75 %

Organoleptic characteristics:

The elements of the characteristic sensory profile of the cooked PGI 'Saucisse de Morteau'/'Jésus de Morteau' are the following:

- smoky: Balanced flavour, an aroma of smoke that lingers in the mouth, rather than a strongly acidic, harsh fragrance.
- Tender: An impression of tender meat and of fat, releases juices, smooth when chewed, rather than a harsh, rubbery texture.
- Firm: Coarse, firm mincing, holds together well, does not disintegrate when cut.
- Lean: An impression of meat, without seeming too dry, rather than fatty.
- Colour: amber, from smoking. Between brown and golden.

The PGI 'Saucisse de Morteau'/'Jésus de Morteau' is sold raw or cooked, whole or in slices, fresh, frozen or deep-frozen, including pre-cooked frozen or pre-cooked deep-frozen.

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

The animals selected for fattening are females and castrated males. The proportion of fattening pigs sensitive to halothane must be less than 3 % and all must be non-carriers of the RN- allele. The diet of the fattening pigs contains milk products and/or by-products which may be mixed and may account for between 15 % and 35 % of dry matter in the fattening diet. Whey accounts for at least 50 % of the quantity of these milk products and/or by-products.

The complementary feed for these products contains at least 50 % grains and miller's offals. The overall fattening diet (milk products/by-products, complementary feed) contains less than 1,7 % linoleic acid.

If slaughter occurs the same day as the animals are loaded for transport to the slaughterhouse, the animal will have been fasted for at least 12 hours at the time of loading. If the animal is slaughtered the next day (or later), it will have been fasted for at least three hours before loading.

There is a waiting time of at least two hours prior to slaughter. The pigs are rinsed down when they arrive at the slaughterhouse and prior to anaesthesia, except when the ambient external temperature is lower than + 10 °C or in the event of night frost, when the water pipes have to be drained.

The minimum warm weight for pig carcasses is 80 kg.

The cuts that may be used in the mixture are as follows (no other cuts are permitted):

- leg
- shoulder
- belly
- backfat
- loin
- trimmings (if used, the jowl must be prepared and not have any glands or red blotches)

It is forbidden to use mechanically separated meat and minced meat less than 8 mm in size.

The use of frozen raw materials (pork fat and/or lean meat) is permitted and limited to 50 % of the mixture. Cuts that can be used for making 'Saucisse de Morteau' and 'Jésus de Morteau' cannot be frozen for longer than 12 months (lean meat) or 9 months (fat).

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

Production, from preparation of the mixture through to smoking, must take place within the geographical area.

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

The frozen, cooked or sliced product must be packaged when passed on to the consumer.

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

The product labelling must contain the name 'Saucisse de Morteau' or 'Jésus de Morteau'. Only one of these names may be used to sell a single product.

If 'Saucisse de Morteau' or 'Jésus de Morteau' has not been smoked exclusively in a 'thue' smokehouse, then visual or written communications relating to the product cannot make reference to this type of smokehouse.

Any PGI 'Saucisse de Morteau'/'Jésus de Morteau' intended for distribution to consumers without pre-packaging bears an individual label attached to it.

Any PGI 'Saucisse de Morteau'/'Jésus de Morteau' intended for distribution to consumers pre-packaged and accompanied by products other than 'Saucisse de Morteau' in the pre-packaging bears an individual label.

Any pre-packaging intended for consumers and containing one or more PGI 'Saucisse de Morteau'/'Jésus de Morteau', excluding any other product, contains at least one label, for example on the pre-packaging film, but there is no obligation to package each sausage individually.

In the case of PGI 'Saucisse de Morteau'/'Jésus de Morteau' intended for secondary processing, including in the catering industry, there is no obligation to package each sausage individually.

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

The geographical area of production is made up of all four departments of the Doubs, Jura, Haute-Saône and Territoire de Belfort.

This geographical area corresponds to the area with traditional expertise for making and smoking the PGI 'Saucisse de Morteau'/'Jésus de Morteau'. It also corresponds to the area where 'tuyés' and traditional smokehouses are to be found throughout the entire Franche-Comté region.

5. Link with the geographical area

As the activity to have played a major role in shaping the landscape, agriculture in the Franche-Comté region is geared mainly towards cattle and dairy farming.

There is a large number of 'fruitières' (as the cheese dairies are known locally) scattered throughout the area.

These dairies produce by-products of milk, especially whey, choice raw materials for animal feed because they are low in fat and unsaturated fatty acids yet relatively rich in lysine and threonine (essential amino acids for pigs in particular). It is the development of these cheese dairies that enabled pig farming to develop in the Franche-Comté region. The link between cheese production and pig production is therefore a direct and traditional one.

There is a relatively dense network of small and medium-sized slaughterhouses and cutters in the area of production supplying a network of local processors. The fact that there are still so many is a reflection of the dynamism of the area.

A characteristic feature of Franche-Comté is its large, mainly coniferous, forest, particularly in the mountainous zone. A dense network of sawmills allows this resinous wood to be exploited on site, as well as providing the fuel required for traditional smoking.

In colder, mountainous areas, the process of smoking could be tied in with the need to heat dwellings. This gave rise to the concept of the 'thué' in Franche-Comté. A 'thué' was the farm's heating centre and smokehouse, used to temporarily store pork in order to dry, smoke and thus preserve it.

It is this practice, which was initially developed in the Haut-Doubs department, that lies behind an expertise in smoking that spread throughout the Franche-Comté region with the appearance of smoking structures based on the principles of the 'thué'. Morteau is also the name of a municipality of the Haut-Doubs.

'Saucisse de Morteau' is a straight sausage with a regular, cylindrical form and a relatively large diameter. It is closed by a small wooden stick at one end and a piece of string at the other. 'Jésus de Morteau' is a particular form of 'Saucisse de Morteau' with a less regular appearance and a larger diameter. 'Saucisse de Morteau' and 'Jésus de Morteau' have a typical amber colour, somewhere between brown and golden. The smoky flavour is one of the major characteristics of 'Saucisse de Morteau' and 'Jésus de Morteau'. 'Saucisse de Morteau'/'Jésus de Morteau' has a firm, coarsely minced texture.

The link between 'Saucisse de Morteau'/'Jésus de Morteau' and the geographical area is based on the product's specific characteristics and its reputation.

The pigs are fed on milk products and by-products with a restricted linoleic acid content (1,7 % of their diet), and so it is possible to select fat that is only slightly unsaturated. This characteristic yields fat grains which are distinctly separate in the mixture and have a pleasing white colour. It also makes 'Saucisse de Morteau' and 'Jésus de Morteau' more resistant to heat during smoking or cooking.

Unsaturated fatty acids are also more adhesive, and limiting their levels by feeding the pigs on milk products and by-products allows the product to capture the smoke better.

Using feed that is rich in milk products, including whey, combined with selective genetic criteria for the pigs, produces a meat that is uniformly pink in colour. In conjunction with the firm, white fats, this helps keep the special grain of 'Saucisse de Morteau' and 'Jésus de Morteau' very visible.

Originally, 'Saucisse de Morteau' was closed by a small wooden stick, which allowed the sausage to be hung in the 'thué' smokehouse. The large size of the sausage corresponds to the filling in the pig's large intestine. Producers still use a natural pork casing closed at one end by a small wooden stick.

Historically, the meat was cut simply using a knife, a preparation method that accounts for the coarseness of the mince, both for the fat and the meat. Today, producers prepare the product using a mincer or cutter and have preserved a coarse mince.

The presence of conifers means that the smoking process which 'Saucisse de Morteau' and 'Jésus de Morteau' undergo was developed solely on the basis of resinous woods – in contrast to other types of smoked sausage sold at French and European level, which are smoked using wood from deciduous trees. The smoking practice for the PGI 'Saucisse de Morteau'/'Jésus de Morteau' has the same characteristics as the 'thué' method. It is a slow smoking process, which allows the product to be impregnated — deeply, not superficially — with smoke. Slow smoking is necessary, given the product's size, particularly that of 'Jésus de Morteau'.

Controlling the duration and temperature of the smoking regulates the humidity level and prevents the product from fermenting. The producer controls the fire, adapting it to the quantity of meat to be smoked, the ambient temperature and humidity, and the moisture content of the fuel.

This skill of slow-smoking using resinous wood is an extremely specific characteristic of 'Saucisse de Morteau'/'Jésus de Morteau', giving it its amber colour and characteristic smoky taste, which are closely linked to the production area.

The reputation of 'Saucisse de Morteau' and 'Jésus de Morteau', which dates back to the 18th century, spread outside the original area as people could identify it clearly both due to its high degree of recognisability (coarse grain, colour, wooden stick) and to its organoleptic qualities (coarse mince, smoky taste).

'Saucisse de Morteau' is well-known among the general public, restaurant owners and consumers alike. A poll carried out among consumers in 2008 showed that 71 % had heard of the product. It is immediately regarded as a symbol of Franche-Comté cuisine, alongside the various cheeses and wines of the region. This strong link between Franche-Comté and 'Saucisse de Morteau' remains alive to this day and places the product at the heart of Franche-Comté's culinary heritage. Although this reputation is due mainly to 'Saucisse de Morteau', the name 'Jésus de Morteau' is also well-known in its own right, particularly in the region, where it can often be found alongside 'Saucisse de Morteau' on shop shelves.

This strong territorial link and the continued existence in the geographical area of a dense network of operators contribute greatly to the reputation of the product.

Reference to publication of the specification

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

<https://extranet.inao.gouv.fr/fichier/CDC-MorteauModif2017-QCOMUE18.pdf>

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