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Information and Notices

Contents

EN

[1] Text with EEA relevance.

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Euro exchange rates [1]

6 April 2020

(2020/C 115/01)

1 euro =

	Currency	Exchange rate		Currency	Exchange rate
USD	US dollar	1,0791	CAD	Canadian dollar	1,5280
JPY	Japanese yen	117,54	HKD	Hong Kong dollar	8,3651
DKK	Danish krone	7,4660	NZD	New Zealand dollar	1,8200
GBP	Pound sterling	0,87800	SGD	Singapore dollar	1,5480
SEK	Swedish krona	10,9788	KRW	South Korean won	1 326,04
CHF	Swiss franc	1,0560	ZAR	South African rand	20,3534
ISK	Iceland króna	155,50	CNY	Chinese yuan renminbi	7,6519
NOK	Norwegian krone	11,3875	HRK	Croatian kuna	7,6255
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	17 710,73
CZK	Czech koruna	27,603	MYR	Malaysian ringgit	4,7097
HUF	Hungarian forint	365,24	PHP	Philippine peso	54,667
PLN	Polish zloty	4,5643	RUB	Russian rouble	82,4810
RON	Romanian leu	4,8335	THB	Thai baht	35,459
TRY	Turkish lira	7,3136	BRL	Brazilian real	5,7056
AUD	Australian dollar	1,7790	MXN	Mexican peso	27,0896
			INR	Indian rupee	82,1060

[1] *Source*: reference exchange rate published by the ECB.

V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION POLICY

EUROPEAN COMMISSION

Prior notification of a concentration

(Case M.9753 – Hexcel/Woodward)

Candidate case for simplified procedure

(Text with EEA relevance)

(2020/C 115/02)

1. On 27 March 2020, the Commission received notification of a proposed concentration pursuant to Article 4 and following a referral pursuant to Article 4(5) of Council Regulation (EC) No 139/2004 ([1]).

This notification concerns the following undertakings:

— Hexcel Corporation ('Hexcel', US),

— Woodward, Inc. ('Woodward', US).

Hexcel enters into a full merger within the meaning of Article 3(1)(a) of the Merger Regulation with Woodward.

The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are:

— for Hexcel: development, manufacture and supply of lightweight, high-performance structural materials, including carbon fibres, specialty reinforcements, 'prepregs', and other fibre-reinforced matrix materials, adhesives and composite structures, for use in commercial aerospace, space and defence, and other industrial sectors,

— for Woodward: design, manufacture, supply and servicing of control solutions for the aerospace and other industrial sectors.

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.

([1]) OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').
([2]) 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.9753 – Hexcel/Woodward

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

OTHER ACTS

EUROPEAN COMMISSION

Publication of a communication of approval of a standard amendment to a product specification for a name in the wine sector referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

(2020/C 115/03)

This communication is published in accordance with Article 17(5) of Commission Delegated Regulation (EU) 2019/33 ([1]).

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

'GAILLAC'

PDO-FR-A0502-AM03

Date of communication: 19.12.2019

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Reference to the Official Geographical Code**

In Section IV(1)(a) and (b) of Chapter 1, the words 'on the basis of the 2019 Official Geographical Code' are added after 'Tarn'.

The geographical area is based on the current version of the Official Geographical Code, updated yearly by the National Institute of Statistics and Economic Studies (INSEE). The perimeter of the area remains absolutely identical.

The single document is not affected by this amendment.

2. **Editorial changes**

In Section IV(1)(b) of Chapter 1, the municipality name 'Bellegarde-Marsal' is added, and the municipality names 'Bellegarde' and 'Marsal' are deleted.

This change reflects the merger of the two municipalities. The geographical area has not been altered.

Point 6 of the single document has been amended accordingly.

3. **Demarcated parcel area**

In Section IV(2) of Chapter 1, the words 'and 18–19 June 2019' are added after '6 November 2014'.

The purpose of this amendment is to add the date on which the relevant national authority approved changes to the demarcated parcel area within the geographical area of production. Parcels are demarcated by identifying the parcels within the geographical area of production that are suitable for producing the product covered by the protected designation of origin.

The single document is not affected by this amendment.

([1]) OJ L 9, 11.1.2019, p. 2.

4. **Circulation between authorised warehouses**

Section IX(5)(b) of Chapter 1 concerning the date from which the wines can be circulated between authorised warehouses is deleted.

The single document is not affected by this amendment.

5. **Transitional measure**

Section XI(4) of Chapter 1 is deleted.

This amendment reflects the termination of a transitional measure upon expiry.

The single document is not affected by the amendment.

6. **National Institute of Origin and Quality (INAO) reference**

In Section II of Chapter 3, the municipality name 'Montreuil sous-bois' is replaced by the municipality name 'Montreuil'.

This amendment is designed to take account of a change in the name of the municipality.

The single document is not affected by the amendment.

SINGLE DOCUMENT

1. **Name of the product**

Gaillac

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine

5. Quality sparkling wine

6. Quality aromatic sparkling wine

4. **Description of the wine(s)**

Still white wines

The still white wines have a minimum natural alcoholic strength by volume of 10,5 %.

Sold in bulk or bottled batches, they have a fermentable sugar content of ≤ 4 g/l.

These wines do not exceed a total alcoholic strength by volume of 13 % after enrichment.

The wines are characterised by fruity and floral aromas and moderate acidity. They may be designated 'primeur' ('early'), in which case they are made to be consumed quickly in the months following their production.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	
Maximum volatile total acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

Still white wines designated 'doux' ('sweet')

The still white wines that are designated 'doux' have a minimum natural alcoholic strength by volume of 12,5 %.

Sold in bulk or bottled batches, they have a fermentable sugar content of ≥ 45 g/l.

These wines do not exceed a total alcoholic strength by volume of 15 % after enrichment.

The wines often develop aromas of ripe apples, of pears and of exotic fruits and will keep for up to five years.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	10
Minimum total acidity	
Maximum volatile total acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

Still white wines designated 'vendanges tardives' ('late harvest')

The still white wines that are designated 'vendanges tardives' ('late harvest') have a minimum natural alcoholic strength by volume of 17 %.

In bottled batches, they have a fermentable sugar content of ≥ 100 g/l.

These wines develop aromas of dried or candied fruits or honeyed scents. The balance between acidity, alcohol and smoothness gives these wines the potential to develop greater complexity over the years.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11
Minimum total acidity	
Maximum volatile total acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

Still red wines

The wines have a minimum natural alcoholic strength by volume of 11 %.

The wines that are designated 'primeur' ('early') have a minimum natural alcoholic strength by volume of 10,5 %.

Sold in bulk or bottled batches, the wines with a natural alcoholic strength by volume of ≤ 14 % have a fermentable sugar content of ≤ 2.5 g/l.

Sold in bulk or bottled batches, the wines with a natural alcoholic strength by volume of > 14 % have a fermentable sugar content of ≤ 4 g/l.

In bottled batches, the wines designated 'primeur' have a fermentable sugar content of ≤ 2 g/l.

For batches of wine ready for sale in bulk or bottled, the malic acid content is ≤ 0.4 g/l.

For batches of wine sold in bulk that may be labelled 'primeur', the volatile acidity content is ≤ 10,2 meq/l.

These wines do not exceed a total alcoholic strength by volume of 13,5 % after enrichment.

The wines designated 'primeur' do not exceed a total alcoholic strength by volume of 13 % after enrichment.

In the mouth, the wines are often characterised by aromas of red fruits and spicy notes. Tannins are present and bring structure and roundness to the ageing wines. The wines are pleasant to drink young and also age well.

The wines designated 'primeur' are balanced wines, characterised by fruity aromas, combining aromatic lightness and finesse, and are produced exclusively from the Gamay N grape variety.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	
Maximum volatile total acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

Still rosé wines

The still rosé wines have a minimum natural alcoholic strength by volume of 11 %.

Sold in bulk or bottled batches, they have a fermentable sugar content of ≤ 4 g/l.

These wines do not exceed a total alcoholic strength by volume of 13,5 % after enrichment.

The rosé wines have a more or less intense cherry-red colour. They release fruity aromas and a pleasant freshness.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	
Maximum volatile total acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

Sparkling wines

The sparkling wines have a minimum natural alcoholic strength by volume of 9 %.

The sparkling wines made by secondary fermentation in the bottle have a fermentable sugar content of < 50 g/l after the secondary fermentation and the addition of the expedition liqueur.

If the grape must has been enriched, the total alcoholic strength by volume of the wines does not exceed 13 %.

The sparkling wines made by secondary fermentation in the bottle are based on a predominantly acidic structure that gives the wines their freshness and finesse. This acidity is accompanied by fruity notes.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	
Maximum volatile total acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

Sparkling wines designated 'méthode ancestrale' ('ancestral method')

The sparkling wines that are designated 'méthode ancestrale' are quality aromatic sparkling wines.

The sparkling wines designated 'méthode ancestrale' have fine bubbles and abundant frothing. They are rich in aromas and may be reminiscent of apple, a characteristic of the Mauzac B grape variety.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	8
Minimum total acidity	
Maximum volatile total acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

Sparkling wines designated 'doux' ('sweet')

The sparkling wines that are designated 'doux' have a minimum natural alcoholic strength by volume of 11 %.

After secondary fermentation, they have a fermentable sugar content of ≥ 50 g/l and a free sulphur dioxide content of 25 mg/l or less.

If the must has been enriched, the total alcoholic strength by volume of the wines does not exceed 14 %.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	7
Minimum total acidity	
Maximum volatile total acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	25

The analytical characteristics not specified here are compliant with Community legislation.

5. **Winemaking practices**

a. *Essential oenological practices*

Density and distance

Cultivation method

The minimum planting density of the vines is 4 000 plants per hectare, with a maximum distance of 2,5 metres between rows.

The spacing between plants in the same row is at least 0,8 metres.

For goblet-trained vines, the maximum distance between rows is 2,2 metres.

For vines planted on terraces, the maximum surface area per plant is no more than 2,5 square metres.

Pruning rules

Cultivation method

The vines are pruned:

— either short, using the goblet or Cordon de Royat method, or by means of the simple Guyot pruning method, with a maximum of 12 buds per plant,

— or by means of the double Guyot method, known as the 'tirette' method, with a maximum of 10 buds per plant.

Regardless of the pruning method, the number of fruit-bearing branches per plant for the year is no more than 10 after flowering (phenological growth stage 23 on the Eichhorn-Lorenz scale).

Irrigation

Cultivation method

Irrigation may be authorised.

Special harvesting provisions

Cultivation method

The red wines that may be labelled 'primeur' ('early') and the sparkling wines that may be labelled 'méthode ancestrale' ('ancestral method') are derived from grapes harvested by hand.

The wines that may be labelled 'vendanges tardives' ('late harvest') are derived from grapes harvested by hand in multiple passes.

Special provisions relating to transport of the harvest

Cultivation method

The containers carrying the grape harvest intended for the production of red wines that may be labelled 'primeur' and of sparkling wines that may be labelled 'méthode ancestrale' are limited to a loading height not exceeding 0.60 metres when transporting such a harvest from the vines to the winery.

Use of oenological charcoal

Winemaking restriction

For making rosé wines, the use of oenological charcoal, on its own or mixed into preparations, is prohibited.

Enrichment

Specific oenological practice

Reductive methods of enrichment are permitted for the red wines with the maximum partial concentration rate set at 10 % in relation to the volumes used.

After enrichment, the wines do not exceed a total alcoholic strength by volume of:

— 13 % for the still white wines,

— 13 % for the sparkling wines, if the must has been enriched,

— 13 % for the red wines that may be labelled 'primeur',

— 13,5 % for the red and rosé wines,

— 14 % for the sparkling wines that may be labelled 'doux' ('sweet'), (if the must has been enriched,

— 15 % for the still white wines that may be labelled 'doux'.

b. *Maximum yields*

Still white wines and sparkling wines

72 hectolitres per hectare

Still white wines that may be labelled 'doux' and sparkling wines designated 'doux'

54 hectolitres per hectare

White wines designated 'vendanges tardives' ('late harvest')

25 hectolitres per hectare

Still red and rosé wines

66 hectolitres per hectare

6. **Demarcated geographical area**

For the still white wines the grapes are harvested and the wines made and developed, and for the sparkling wines and the still white wines that may be labelled 'vendanges tardives' ('late harvest') the grapes are harvested and the wines made, developed, aged and bottled in the territory of the following communes in the department of Tarn: Alos, Amarens, Andillac, Aussac, Bernac, Bournazel, Brens, Broze, Busque, Les Cabannes, Cadalen, Cahuzac-sur-Vère, Campagnac, Carlus, Castanet, Castelnau-de-Lévis, Castelnau-de-Montmiral, Cestayrols, Combefa, Cordes-sur-Ciel, Coufouleux, Donnazac, Fayssac, Fénols, Florentin, Frausseilles, Gaillac, Giroussens, Itzac, Labastide-de-Lévis, Labessière-Candeil, Lagrave, Larroque, Lasgraisses, Lisle-sur-Tarn, Livers-Cazelles, Loubers, Loupiac, Milhavet, Montans, Montels, Mouzieys-Panens, Noailles, Parisot, Peyrole, Puycelci, Rabastens, Rivières, Rouffiac, Saint-Beauzile, Saint-Marcel-Campes, Saint-Sulpice, Sainte-Cécile-du-Cayrou, Sainte-Croix, Salvagnac, Senouillac, Souel, Técou, Tonnac, Le Verdier, Vieux, Villeneuve-sur-Vère, Vindrac-Alayrac, Virac.

For the rosé wines the grapes are harvested and the wines made and developed, and for the red wines the grapes are harvested and the wines made, developed and aged in the territory of the following communes in the department of Tarn: Alos, Amarens, Andillac, Arthès, Aussac, Bellegarde-Marsal, Bernac, Bournazel, Brens, Broze, Busque, Les Cabannes, Cadalen, Cahuzac-sur-Vère, Cambon, Campagnac, Carlus, Castanet, Castelnau-de-Lévis, Castelnau-de-Montmiral, Cestayrols, Combefa, Cordes-sur-Ciel, Coufouleux, Cunac, Donnazac, Fayssac, Fénols, Florentin, Frausseilles, Fréjairolles, Gaillac, Giroussens, Itzac, Labastide-de-Lévis, Labessière-Candeil, Lagrave, Larroque, Lasgraisses, Lisle-sur-Tarn, Livers-Cazelles, Loubers, Loupiac, Milhavet, Montans, Montels, Mouzieys-Panens, Mouzieys-Teulet, Noailles, Parisot, Peyrole, Puycelci, Rabastens, Rivières, Rouffiac, Saint-Beauzile, Saint-Grégoire, Saint-Juéry, Saint-Marcel-Campes, Saint-Sulpice, Sainte-Cécile-du-Cayrou, Sainte-Croix, Salvagnac, Senouillac, Souel, Técou, Tonnac, Le Verdier, Vieux, Villeneuve-sur-Vère, Vindrac-Alayrac, Virac.

7. **Main wine grapes**

Fer N – Fer Servadou, Braucol, Mansois, Pinenc

Len de l'El B – Loin de l'Oeil

Ondenc B

Prunelard N

Syrah N – Shiraz

Muscadelle B

Mauzac B

Duras N

8. **Description of the link(s)**

Still wines

The oceanic climate provides favourable conditions for springtime vine growth and makes for mild winters, limiting the risk of severe frost. The Mediterranean influence is reflected in dry, hot summers and autumns, which promote steady optimum ripening of the grapes with moderate water stressing in summer. The warm, dry and generally strong south-easterly wind known as the 'Autan' plays an important part throughout the growing season, particularly by accelerating bud burst, flowering and the start of ripening. It can blow strongly in early autumn, when its warming and drying effect promotes the ripening of the grapes and limits the development of diseases. From mid-September, the alternation of cool and often damp nights and warm days is conducive to the establishment of the fungus Botrytis cinerea and of 'noble rot' on unharvested parcels. At the beginning of autumn, the 'Autan' wind can blow strongly. The fruits that have not yet been harvested are subject to a rapid accumulation of sugars and acids These grapes, having reached overripeness and producing concentration from their being left to ripen on the vine, thanks to the 'Autan' wind or through the action of 'noble rot', are harvested by hand in multiple passes after the harvesting time for sweet white wines. They are at the origin of the wines designated 'vendanges tardives' ('late harvest').

The late onset of the first frosts means that a good lignification process can take place in the shoots.

Reflecting local customs and knowledge, demarcated parcel areas that are tailored to each geographical entity are conducive to well-drained soils with good heat absorption, thereby excluding cold and frosty conditions, and to the most fertile of vineyards.

In these situations, wine grape varieties Mauzac B and Mauzac Rose Rs, native to the Gaillac region, bring their qualities to bear in the making of dry still white wines. They give soft wines with low acidity and pleasant apple aromas. On well-exposed slopes, the grapes can deliver a rich sugar content if left to overripen.

The Len de l'El B variety is also native to the Gaillac region; there is no record of its use in other winegrowing areas. It lends a bouquet and finesse to white wines, and it accounts for most of the grapes used in late-harvest wines. Its grapes, in fact, may produce significant concentration from being left to ripen on the vine, thanks to the 'Autan' wind or through the action of noble rot, and this applies to all of the natural regions that make up the geographical area covered by the designation. The wine grape varieties used in the production of white wines also include the Ordenc B variety, which was once widespread in the south-west of France but it has survived in the Gaillac area alone, where it is prized for its pleasant taste and its good concentration qualities on the vine.

The grape varieties favoured for the production of red and rosé wines are also original and local or regional varieties, such as the Duras N grape, which probably had its origins in the Gaillac region and is almost exclusively to be found in that region, the Fer N variety, originating in the south-west of France, and the Prunelard N grape, a Gaillac variety cited by Dr Guyot in 1868; its cultivation was abandoned in the 20th century but revived in the late 1990s.

The richness of the Gaillac winegrowing region stems from its location at a climatic crossroads and its wide range of pedological conditions. The geographical area, a land of transit, became a blending ground for original and essentially native wine grape varieties, selected and preserved over generations, each with its favoured ecological niche within that natural environment. Producers mastered the cultivation of these varieties by developing their expertise, particularly by adopting pruning and training methods that ensured good distribution of bunches, and thus succeeded in preserving the viticultural tradition.

This expertise is also reflected in the growers' mastery of techniques that enable them to get the best out of their grapes by adapting or passing on their winemaking methods. The ageing period for red wines after fermentation established itself as the key to a wine with more complex aromas but also to the development of rounded and silky tannins, especially with original but rustic grape varieties. To achieve these objectives, the product specification prescribes a minimum ageing period lasting until 1 February of the year following the vintage.

Wines designated 'late harvest' are subject to ageing until at least 15 May of the second year following the vintage, including a minimum of two months in bottles. This long ageing period enhances the balance of the wines and develops their aromatic complexity. So as to preserve these characteristics and the specific nature of the product, and hence its reputation, the bottling of these wines takes place within the geographical area. All batches of wines that may be labelled 'vendanges tardives' ('late harvest') are subject to systematic checks in the geographical area at the end of the ageing period.

Sparkling wines

Over generations, producers have developed expertise in processing sparkling wines using various winemaking methods. The process known as the 'ancestral method' is based on mastery of the phenomenon of fermentation in bottled wines stored in cellars. These wines are made entirely from Mauzac B and Mauzac Rose Rs, grapes that are recognised for their aptitude for abundant secondary fermentation and fineness of bubbles. When overripened on well-exposed slopes, these varieties can be used to make sweet sparkling white wines.

After mastering this first technique, producers developed the method of second fermentation in bottles, thereby creating much drier (brut) products while preserving territorial originality in the composition of their blends. Lastly, long ageing in a horizontal position 'on racks' contributes to good secondary fermentation and development of the complexity of the fruity aromas.

The wines from this region, where vines have been grown for more than 2,000 years, have been exported via the rivers Tarn and Garonne, as testified by amphorae fragments originating in the Montans district that have been found in locations ranging from the south of Spain to the north of Scotland. When the Benedictines founded the Abbey of Saint Michel, they chose sites that were best suited to the production of wine, exercised remarkable skill in organising a trading network on the Tarn and carved out a sizeable network of cellars. The wine was transported down the Tarn, then the Garonne, to the port of Bordeaux, from where it set out to conquer France and northern Europe. In 1253, Richard III of England had 20 casks of Gaillac wine sent to him. The fame of the wines from the Gaillac region spread. For instance, in 1306 and 1307, years for which accounts have been preserved, Gaillac accounted for 40 % of the wines transported through the Garonne basin to Bordeaux for export.

Since the 1980s, although the total surface area of vineyards in the Tarn department has been diminishing, the percentage of wine output bearing the registered designation of origin 'Gaillac' has been increasing. Most of that output is marketed in bottles. Thanks to their dynamism and expertise, the Gaillac vintners are maintaining the fame and reputation of the wines from that region.

9. **Essential further conditions (packaging, labelling, other requirements)**

Labelling

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Wines with the registered designation of origin may specify on their labels the broader geographical unit 'Sud-Ouest'. The name of this broader geographical unit may also feature on any leaflets and containers.

The size of the lettering for the broader geographical unit must not be larger, either in height or width, than the size of the letters forming the name of the registered designation of origin.

Supplementary indications

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The name of the registered designation of origin may be followed by the indication 'méthode ancestrale' ('ancestral method') for the wines that comply with the production conditions laid down for that indication in the product specification.

The name of the registered designation of origin may be followed by the indication 'primeur' ('early') for the wines that comply with the production conditions laid down for that indication in the product specification.

The name of the registered designation of origin may be followed by the indication 'doux' ('sweet') for the wines that comply with the production conditions laid down for that indication in the product specification.

The name of the registered designation of origin may be followed by the indication 'vendanges tardives' ('late harvest') for the wines that comply with the production conditions laid down for that indication in the product specification.

The labels of the wines designated 'primeur' and the wines designated 'vendanges tardives' must also indicate the vintage.

Sparkling wines and sparkling wines designated 'méthode ancestrale' ('ancestral method')

Legal framework:

National legislation

Type of further condition:

Packaging in the demarcated area

Description of the condition:

All production processes, from the harvesting of the grapes to disgorging, or to removal of the sediment, must be carried out in the geographical area.

The sparkling wines are made by second fermentation in the bottle, and the duration of storage in the bottle in contact with the lees must be no less than nine months.

Sparkling wines designated 'ancestral method' are made by means of single fermentation. That fermentation commences in the tank. Secondary fermentation takes place entirely in the bottle on the basis of partly fermented grape must.

The duration of storage in bottles in contact with the lees must be no less than two months.

Since the winemaking process involves secondary fermentation in bottles, the bottling of the wines takes place within the geographical area.

The wines made by secondary fermentation in the bottle are placed on the market for the consumer after a minimum period of nine months' storage in bottles in contact with the lees after the tirage and no earlier than 1 September of the year following the vintage.

The wines designated 'méthode ancestrale' are placed on the market for the consumer after a minimum period of two months' storage in bottles in contact with the lees.

Still white wines designated 'vendanges tardives' ('late harvest')

Legal framework:

National legislation

Type of further condition:

Packaging in the demarcated area

Description of the condition:

Wines designated ‘vendanges tardives’ are subject to ageing until at least 15 May of the second year following the vintage, including a minimum of two months in bottles. This long ageing period enhances the balance of the wines and develops their aromatic complexity.

They are bottled in the demarcated geographical area, and all batches are subject to systematic checks at the end of the ageing period. Producers pursue the aim, on the one hand, of optimum preservation of the essential characteristics of products subject to long ageing, which requires consummate skill, and, on the other hand, of guaranteeing and safeguarding the quality and specificity of their products, and hence the reputation of the registered designation of origin, by means of checks carried out in the region of production, which require particular organoleptic expertise.

Link to the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-1d5b3ef7-29eb-4f86-a2bf-d9d8dd9d6274

Notice to undertakings intending to import or export controlled substances that deplete the ozone layer to or from the European Union in 2021 and undertakings intending to produce or import these substances for essential laboratory and analytical uses in 2021

(2020/C 115/04)

1. This Notice is addressed to undertakings that are concerned by the Regulation (EC) No 1005/2009 of the European Parliament and of the Council of 16 September 2009 on substances that deplete the ozone layer ([1]) (the Regulation) and which intend in 2021:

   (a) to **import or export** to or from the European Union substances listed in Annex I of the Regulation; or

   (b) to produce or import these substances for essential laboratory and analytical uses in the European Union.

   Undertakings are invited to note that the withdrawal of the United Kingdom of Great Britain and Northern Ireland ('the United Kingdom') from the European Union may affect if and to the extent to which, they will be concerned in 2021.

   The Withdrawal Agreement provides for a transition period during which Regulation (EC) No 1005/2009 applies to and in the United Kingdom in accordance with that Agreement. That period will end on 31 December 2020, unless the Joint Committee established by the Withdrawal Agreement adopts, before 1 July 2020, a single decision extending the transition period for up to 1 or 2 years.

   After the transition period Regulation (EC) No 1005/2009 will no longer apply to and in Great Britain. However, it will continue to apply to and in Northern Ireland in accordance with the Protocol on Ireland/Northern Ireland included in the Withdrawal Agreement and Political Declaration on the future relationship between the United Kingdom and the European Union.

2. The following groups of substances are concerned:

Group I:	CFC 11, 12, 113, 114 or 115
Group II:	other fully halogenated CFCs
Group III:	halon 1211, 1301 or 2402
Group IV:	carbon tetrachloride
Group V:	1,1,1 trichloroethane
Group VI:	methyl bromide
Group VII:	hydrobromofluorocarbons
Group VIII:	hydrochlorofluorocarbons
Group IX:	bromochloromethane

3. Any import or export of controlled substances ([2]) requires a licence by the Commission, except in cases of transit, temporary storage, customs-warehousing or free zone procedure as referred to in Regulation (EC) No 450/2008 of the European Parliament and of the Council ([3]), lasting not longer than 45 days. Any production of controlled substances for essential laboratory and analytical uses requires prior authorisation.

([1]) OJ L 286, 31.10.2009, p. 1.
([2]) Note that only import or export exempted from the general import and export ban pursuant to Article 15 and 17 may be permitted.
([3]) OJ L 145, 4.6.2008, p. 1.

4. Furthermore, the following activities are subject to quantitative limits:

   (a) Production and import for laboratory and analytical uses;

   (b) Import for free circulation in the European Union for critical uses (halons);

   (c) Import for free circulation in the European Union for feedstock uses;

   (d) Import for free circulation in the European Union for process agent uses.

   The Commission allocates quotas for (a), (b), (c), and (d). The quotas are determined on the basis of the quota applications and:

   — in accordance with Article 10(6) of the Regulation and Commission Regulation (EU) No 537/2011 ([4]) for the case (a) above,

   — in accordance with Article 16 of the Regulation for the cases (b), (c) and (d) above.

For activities listed in paragraph 4

5. Any undertaking that in 2021 wishes to import or produce controlled substances for essential laboratory and analytical uses, or to import controlled substances for critical uses (halons), for feedstock uses, or for process agent uses needs to follow the procedure described in paragraph 6 to 9.

6. The undertaking, which has not yet registered in the ODS Licensing System (https://webgate.ec.europa.eu/ods2) needs to do so before **19 May 2020**.

7. The undertaking needs to complete and submit the *quota application form* available online in the ODS Licensing System.

   The *quota application form* will be available online as of **19 May 2020** in the ODS Licensing System.

8. Only duly completed *quota application forms* that are free of errors received by **19 June 2020** will be considered as valid by the Commission.

   Undertakings are encouraged to submit their *quota application forms* as soon as possible and sufficiently ahead of the deadline to allow for potential corrections and resubmissions before the deadline.

9. The submission of a *quota application form* by itself does not give any right to import or produce controlled substances for essential laboratory and analytical uses or to import controlled substances for critical uses (halons), for feedstock uses, or for process agent uses. Before such an import or production takes place in 2021, undertakings must apply for a licence using the *licence application form* available online in the ODS Licensing System.

For import for uses other than those listed in paragraph 4 and for export

10. Any undertaking that in 2021 wishes to export controlled substances or import controlled substances for uses other than those listed in paragraph 4 needs to follow the procedure described in paragraph 11 and 12.

11. The undertaking, which has not yet registered in the ODS Licensing System needs to do so as soon as possible.

12. Before an import for uses other than those listed in paragraph 4 or an export takes place in 2021, undertakings must apply for a licence using the *licence application form* available online in the ODS Licensing System.

([4]) OJ L 147, 2.6.2011, p. 4.

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

(2020/C 115/05)

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

PRODUCT SPECIFICATION OF A TRADITIONAL SPECIALITY GUARANTEED

'BERTHOUD'

EU No: TSG-FR-02466 – 15.11.2019

'France'

1. **Name(s) to be registered**

'Berthoud'

2. **Type of product**

Class 2.21. prepared meals

3. **Grounds for registration**

3.1. *The product*

☐ results from a mode of production, processing or composition corresponding to traditional practice for that product or foodstuff;

☒ is produced from raw materials or ingredients that are those traditionally used.

'Berthoud' is an individual warm dish traditionally based on melted 'Abondance' PDO cheese.

3.2. *The name*

☒ has been traditionally used to refer to the specific product;

'Berthoud' is a traditional recipe that was created and given its name at the beginning of the 20th century. It was originally a common surname in the Chablais area (in the northern part of Haute-Savoie).

☐ identifies the traditional character or specific character of the product.

4. **Description**

4.1. *Description of the product to which the name under point 1 applies, including its main physical, chemical, microbiological or organoleptic characteristics showing the product's specific character (Article 7(2) of the Regulation)*

'Berthoud' is an individual warm dish based on melted 'Abondance' PDO cheese.

Presentation

The product is served in an oven dish, called a 'Berthoud dish' ('assiette à Berthoud'), made of porcelain.

The product's texture is that of melted cheese when hot, and the crust that forms during cooking is golden to brown in colour.

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

The specific characteristics of 'Berthoud' are varied:

1. The basic ingredient of the recipe

   — 'Abondance' cheese: a cheese that is made of raw whole cow's milk and derives its name from the Abondance Valley and the village of the same name. 'Abondance' cheese has been made for centuries and is today recognised as a Protected Designation of Origin. It has never been produced elsewhere than in the Haute-Savoie mountains.

   The pressed, semi-cooked paste of 'Abondance' gives 'Berthoud' a smooth and creamy texture when cooked.

2. Other specific ingredients of the recipe

   — 'Vin de Savoie' or 'Savoie': a white wine with a Protected Designation of Origin, produced in the departments of Savoie and Haute-Savoie in France.

   — 'Madeira': a liqueur wine with a Protected Designation of Origin, produced on the Portuguese archipelago of Madeira.

   OR

   — 'Port': a liqueur wine with a Protected Designation of Origin, produced in the region of Alto Douro in Portugal.

   — whole cloves of garlic: used to rub the bottom of the Berthoud plate

   — nutmeg: a pinch of nutmeg may be added to the preparation.

   — pepper

3. An individual serving dish ensuring that it has a particular texture

   'Berthoud' is served as an individual portion. It is a dish that must be eaten hot and quickly as the texture changes during consumption and becomes increasingly stringy and elastic as the dish cools. Serving it individually makes it possible to eat 'Berthoud' more quickly than if it was in a larger dish for sharing.

4.2. *Description of the production method of the product to which the name under point 1 applies that the producers must follow including, where appropriate, the nature and characteristics of the raw materials or ingredients used, and the method by which the product is prepared (Article 7(2) of the Regulation)*

Ingredients (for one person)

Mandatory ingredients:

— 'Abondance' PDO cheese (without the rind): minimum 180 g

— 'Vin de Savoie' PDO: between 3 cl and 4 cl

— 'Madeira' PDO or 'Port' PDO: between 1 cl and 2 cl

— Garlic: enough to ensure that the interior of the recipient is rubbed throughout with cloves of garlic.

— Pepper

Optional ingredient:

— Nutmeg: a pinch

No ingredients other than those referred to above may be added to 'Berthoud'.

If other ingredients are added to the recipe, they must be served as accompaniments.

Method of production

The method of production corresponds to the traditional recipe for 'Berthoud'.

First, the bottom of the Berthoud dish must be rubbed with garlic.

This dish must be made of porcelain and be relatively thick so that it remains hot.

It must be between 12 and 15 cm in diameter and 2,5 and 4,5 cm in height, with a bottom thickness of at least 0,7 cm.

These dimensions make it possible to homogenise the quantities of 'Abondance' used, give the dish a smooth and creamy texture on the inside and a grilled surface, and limit heat loss.

The rind of the 'Abondance' cheese must be removed, and the cheese must then be cut into thin strips or grated (minimum 180 g per person) and placed in the Berthoud dish.

'Vin de Savoie' and 'Madeira' or 'Port' are then poured onto it.

A pinch of nutmeg may also be added to the dish, at the cook's discretion.

Finally, pepper is added and the dish is cooked au gratin in a traditional oven at a temperature of between 180 and 200 degrees, for 8 to 15 minutes, until the cheese melts and the surface turns golden-brown.

The dish is served immediately and may not be re-heated.

The use of a microwave oven is prohibited.

Specific characteristics of the recipe

— Use of 'Abondance' cheese: to bring out its aromas optimally during cooking, 'Abondance' must be cut into thin strips or grated after first removing the rind. It is never placed as a single piece in the recipient.

— Cooking time: unlike for other cheese-based recipes, the cooking time of 'Berthoud' is relatively short, with 8 to 15 minutes being sufficient to obtain a golden-brown surface.

Specific labelling rules

In addition to the name 'Berthoud', each establishment displays the European TSG logo on its menus, in the same visual field.

The words 'Traditional Speciality Guaranteed' or the corresponding abbreviation 'TSG' may also appear on menus, either before or after the name 'Berthoud' and with no text in between.

4.3. *Description of the key elements establishing the product's traditional character (Article 7(2) of the Regulation)*

The traditional character of 'Berthoud' is based on the use of 'Abondance' cheese (a PDO since 1996) as the principal ingredient (and the only cheese), as well as white wine; these have been local products from the Chablais area (north of Haute-Savoie, on the Swiss border) for centuries.

The presence, availability and long-established nature of these products in the region in which 'Berthoud' originates explain why they are used as ingredients in the recipe. 'Abondance' is the emblematic cheese of this region (it has been made there since the 12th century). White wine, for its part, has long been the main type of wine produced in Chablais, and is nowadays covered by the designation 'Vin de Savoie'.

Other aromatic ingredients ('Port' or 'Madeira' and garlic) have also been used for at least 30 years.

'Berthoud' was created at the beginning of the 20th century, at the Cercle Républicain, a bistro in Concise (in Thonon-les-Bains) run by the Berthoud family, who were from the municipality of Abondance in the Abondance Valley.

The customers used to eat a dish made of melted 'Abondance' cheese with garlic and white wine, pepper and nutmeg. It acquired the name of the family who prepared, becoming known as 'Berthoud'.

The recipe for 'Berthoud' can be found in Eugénie Julie's work 'Cuisine Savoyarde: recettes traditionnelles et modernes', Editions ATRA, pp. 25-26. The book was edited in 1978, showing that the name has been used for more than 40 years.

'Berthoud' is mentioned in many works of the 20th century, for example:

— in the book 'Le Fromage d'Abondance', Laurent Chapeau, Syndicat agricole du Val d'Abondance, p. 10, published in 1981.

— in the books of Marie-Thérèse Hermann:

  — 'La cuisine paysanne de Savoie', Philippe Sers Publishers, p. 169, published in 1982;

  — 'La Savoie traditionnelle', Curandera Publishers, p. 37, published in 1987;

  — 'Dictionnaire de la cuisine de Savoie: traditions et recettes', Christine Bonneton Publishers, p. 21, published in 1992.

— in a work by Roger Lallemand, 'Les Savoies gastronomiques', Charles Corlet Publishers, p. 32-33, published in 1988.

— in the CNAC Guide (National Council of Culinary Arts) 'Inventaire du patrimoine culinaire de la France Edition Rhône-Alpes, *1995*' (p. 395 concerns 'Abondance').

— in Bruno Gillet's work 'Au fil de la Dranse', *1992*.

— in Didier Richard's work 'Les gourmandises du terroir: traditions, recettes, emplettes…', Didier-Richard Publishers, p. 58, published in 1997.

— A work by a dietetic association (association des diététiciens de la langue française) entitled 'Recettes régionales et menus équilibrés', Solal Publishers, p. 13, published in 1997.

There is even a wrapping paper of the Fermiers Savoyards (used by professionals in the sector until 1985), which describes recipes for 'Fondue savoyarde', 'Raclette' and 'Berthoud'.

ANNEX

Main points to be checked

Provision of the specification	Assessment method
Use of the basic ingredient of the recipe, 'Abondance' cheese	— Visual or document-based
Compliance with the list of mandatory ingredients in the recipe	— Visual or document-based
Individual format of the Berthoud dish	— Visual

Publication of an application for approval of an amendment, which is 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

(2020/C 115/06)

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 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

'Piave'

EU No: PDO-IT-0686-AM02 – 5.4.2019

PDO (X) PGI ( )

1. **Applicant group and legitimate interest**

Consorzio di tutela del formaggio 'Piave' DOP [Protection association for 'Piave' PDO cheese] with registered office at Via Nazionale 57/A, 32030 Busche di Cesiomaggiore (BL).

The Association is made up of producers of 'Piave' and is entitled to submit an amendment application pursuant to Article 13(1) of Decree No 12511 of the Ministry of Agricultural, Food and Forestry Policy of 14 October 2013.

2. **Member State or Third Country**

Italy

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

☐ Name of product

☒ Description of product

☐ Geographical area

☐ Proof of origin

☒ Method of production

☐ Link

☐ Labelling

☐ Other [to be specified]

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

☒ Amendment to 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.

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

5. **Amendment(s)**

Product description

Characteristics of the cheese have been further specified. The amendment concerns the last paragraph of Article 2 (characteristics of the product) and the last paragraph of point 3.2 of the Single Document.

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

Current wording:

'Consistency and appearance: characterised by a lack of eyes. It is white and smooth in the Fresco variety but becomes straw yellow with a drier, grainier and more crumbly consistency as it ages, with typical light flaking in the Vecchio, Vecchio Selezione Oro and Vecchio Riserva varieties.'

Amended text:

'Consistency and appearance: closed, compact, light-coloured and smooth in the Fresco variety but darker in colour with a drier, more grainy and more crumbly consistency as the cheese ages. In all types, occasional small eyes and slight irregularities (flaking) of the cheese may be tolerated but eye formation that is pronounced and/or due to the activity of propionic acid bacteria is prohibited.'

The aim of the proposed amendment is to define the sensory profile of 'Piave' PDO in a more appropriate way by including terminology that is more suited and relevant to the dairy sector. The definition of the colour of the more mature cheeses has been broadened from just straw yellow to better reflect the darker and more variable colouring of these cheeses. This is due to the time of year that they are produced, which also depends on the inflorescences in the cows' diet.

With regard to the presence of eyes, it is reiterated that 'Piave' PDO is a closed cheese which can however occasionally have small eyes, caused by mechanical means or otherwise, due on the one hand to the various pressing systems and on the other to the presence of sparse colonies of gas-producing microorganisms in the natural starter cultures. Pronounced eye formation, especially due to the activity of propionic acid bacteria is of course to be avoided, this being a sign of abnormal and uncontrolled fermentation. What is meant by the term 'flaking' has also been clarified.

These amendments are necessary because the previous wording does not provide any flexibility in terms of checking these characteristics and could result in some cheese not being certified as 'Piave' cheese despite having the necessary characteristics.

Method of production

The paragraph concerning the production of raw material in Article 5 of the product specification and point 3.3 of the Single Document has been reworded as regards cattle breeds and the cows' diet.

Current wording:

'All milk used to produce 'Piave' cheese comes from the area referred to in Article 3 of this document, with at least 80 % produced by cattle breeds that are typical of the production area and that are particularly hardy and suited to mountain areas, namely Bruna Italiana (Italian Brown), Pezzata Rossa Italiana (Italian Red Pied) and Frisona Italiana (Italian Friesian).'

Amended text:

'All milk used to produce 'Piave' cheese comes from the area referred to in Article 3 of this document. At least 80 % is produced by cattle breeds that are typical of the production area and that are particularly hardy and suited to mountain areas, namely Bruna Italiana (Italian Brown), Pezzata Rossa Italiana (Italian Red Pied), Frisona Italiana (Italian Friesian), Grigio Alpina (Alpine Grey) and their crossbreeds.'

The purpose of the requested amendment is to reinstate the local Alpine Grey breed, which was abandoned in the past due to its lower productivity, but has been rediscovered in recent years due to its distinct rustic nature and its adaptability to the mountainous terrain. The Alpine Grey breed, which is a medium-sized, rustic and frugal cow, with a strong instinct for foraging for food even on inaccessible pastures, has proven to be particularly suited to exploiting the natural resources of the area. The dual purpose of the Alpine Grey, which is also used to produce meat, and its particular suitability for mountainous terrain, are characteristics that are increasingly encouraging the reintroduction of this breed on farms in the mountainous area of the province of Belluno. Cheese made using milk from the Alpine Grey fully corresponds to the characteristics of 'Piave' cheese. Another characteristic of cattle farming that is typical of the mountains and thus of the whole 'Piave' cheese production area has also been made explicit, namely the frequent crossing of the aforementioned breeds of cattle. Historically, the farms in the mountain area, which are not especially suited to targeted genetic selection, have used the usual progeny of the herd.

Current wording:

'The ration may not include the following prohibited feedstuffs:

— industrial medicated feed;

— vegetables, fruit and rapeseed;

— urea, urea phosphate, biuret.'

Amended text:

'The ration may not include the following feedstuffs:

— industrial medicated feed;

— fresh vegetables, fruit and rapeseed, used directly;

— urea, urea phosphate, biuret.'

The purpose of the amendment introduced is to make it clear that vegetables, fruit and rapeseed are prohibited as feedstuffs only if they are used directly in their fresh form, as their moisture content can result in unwanted fermentation which causes changes in the sensory profile of the milk. However, this problem does not arise if the same foods are used in the ration of the cows in a dry or concentrated form; there is therefore no need to prohibit such feedstuffs in the cow's diet.

The adjective 'prohibited' repeats the concept of 'may not include' and has therefore been removed.

Article 5 *Storage, collection and transport*

The method of milk collection has been updated.

Current wording:

'Milk is collected from two or four milking sessions, with a maximum of 72 hours between the first milking session and processing.'

Amended text:

'Milk is collected over a maximum of three consecutive days.'

The purpose of the amendment is to move away from the idea of two or four milking sessions understood as traditional milking sessions, i.e. two per day. The introduction of automated milking has made it possible to increase the number of consecutive milking sessions over the course of the day. From a scientific point of view, the use of automatic milking systems does not affect the properties of the milk; in particular, its composition is statistically comparable, in terms of fats and protein content, to that of milk obtained by traditional milking. In fact, the use of these systems improves the cows' health, as it eliminates the stress caused by milking them only twice a day during lactation peaks. The possibility of milking large quantities more than twice a day also has the effect of subjecting the udder and teats to less stress, improving the microbiological quality of the milk and reducing the occurrence of mastitis. In addition, it improves the rheological properties of the milk, which are a measure of the strength of the curds, i.e. how fast they react to the enzymatic effect of the rennet and how they resist the mechanical action of the 'lira' used to separate them.

With regard to the timing of milk collection/processing, the amendment is due to the fact that today's milking and refrigeration systems and the milk storage conditions on the farm ensure optimal product hygiene standards and maintain the milk's characteristics for more days than in the past, meaning that it is no longer necessary to put a limit on the time that passes between collection and processing; this is all supported by processing tests and microbiological findings, which show that the milk is suitable for processing for more than three days after milking.

This change should meet the needs of small livestock farmers who often, in particular during the winter, have to deal with road conditions affected by typical mountain weather conditions.

Heat treatment

The heat treatment method has been brought into line with actual production possibilities.

Current wording:

'Milk pasteurisation at 72 °C +/– 2 °C for 16 seconds achieving a negative reaction to a phosphatase test.'

Amended text:

'Heat treatment

Milk used to produce "Piave" PDO cheese may be pasteurised.'

The amendment to the paragraph is justified by the fact that the parameters of the treatment may vary depending on the type of system used; it is thus necessary to provide also for systems that give the same result by applying different durations and temperatures (e.g. tubular pasteurisers compared to plate pasteurisers). Therefore, the pasteurisation stage remains unchanged, but, for the reasons stated above, no fixed reference values are indicated, as they are inherent in the definition of pasteurisation itself and are regulated by specific legislation.

The amendment also meets the requirements of a number of undertakings in the Belluno area, such as mountain holdings or small mountain dairies, which do not have the possibility to pasteurise milk. This amendment will allow the use of raw milk in keeping with tradition.

Cheesemaking

Some technological parameters of the cheese-making have been better defined.

Current text:

'Cooking at 44–47 °C and stirring-leaving to settle for a total duration of 1,5–2 hours'

Amended text:

'Cooking at 44-47 °C'

This amendment will allow the processing times to be adapted to the type of system used. The various stages can vary depending on the type and capacity of vats. Setting a minimum and maximum duration has therefore been found, over the years, to limit the range of production systems that could be used.

Deleting the words 'stirring-leaving to settle' is justified because this stage is an intrinsic part of the production technology for cooked cheeses and specifying it is unnecessary and only serves to make the text more cumbersome.

Salting

Current text:

'Salting is carried out by immersion in brine for a minimum of 48 hours.'

Amended text:

'Salting is carried out by immersion in brine.'

Over the years, it has been found that setting a minimum duration for soaking in brine is a very limiting constraint which does not allow this stage to be adapted to different production situations. In fact, the methods and duration of salting vary according to the different types of brine, which differ in terms of volume, water circulation method, temperature, immersion method, procedures for cleaning the brine, etc. These differences mean varying degrees of effectiveness in terms of the salt's penetration into the cheese; it was therefore considered appropriate to abolish the minimum duration for immersion in brine.

The removal of this constraint meets the production needs of the small undertakings that highlighted its limitations as they do not have the automated systems or staff necessary to manage this stage in a strict way. However, the correct degree of salting is guaranteed by the sensory profile of 'Piave' PDO.

SINGLE DOCUMENT

'Piave'

EU No: PDO-IT-0686-AM02 – 5.4.2019

PDO (X) PGI ( )

1. **Name(s) of PDO or PGI**

'Piave'

2. **Member State or Third Country**

Italy.

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*

'Piave' is a hard, aged, cylindrical cooked cheese made from cows' milk.

The cheese is marketed with the following types:

Fresco [fresh]: aged more than 20 days and less than 60 days; diameter 320 mm ± 20 mm; height of the heel 80 mm ± 20 mm; weight 6,8 kg ± 1 kg.

Mezzano [medium]: aged more than 60 days and less than 180 days; diameter 310 mm ± 20 mm; height of the heel 80 mm ± 20 mm; weight 6,6 kg ± 1 kg.

Vecchio [aged]: aged more than 6 months; diameter 290 mm ± 20 mm; height of the heel 80 mm ± 20 mm; weight 6 kg ± 1 kg.

Vecchio Selezione Oro [aged – gold selection]: aged more than 12 months; diameter 280 mm ± 20 mm; height of the heel 75 mm ± 20 mm; weight 5,8 kg ± 1 kg.

Vecchio Riserva [aged – reserve]: aged more than 18 months; diameter 275 mm ± 20 mm; height of the heel 70 mm ± 20 mm; weight 5,5 kg ± 1 kg.

'Piave' cheese has the following characteristics:

Fat content: Fresco 33 % ± 4 %, Mezzano 34 % ± 4 %, Vecchio > 35 %.

Protein content: Fresco 24 % ± 4 %, Mezzano 25 % ± 4 %, Vecchio > 26 %.

— Taste: initially it has a sweet, lactic taste, especially in the Fresco variety but also discernible in the Mezzano variety; as the cheese ages, the taste becomes stronger and steadily more intense and full-bodied until becoming slightly sharp in the more mature cheeses.

— Rind: obvious, soft and light-coloured in the Fresco variety but thicker and harder as the cheese ages, becoming hard and increasingly dark in colour tending towards ochre in the Vecchio, Vecchio Selezione Oro and Vecchio Riserva varieties.

— Consistency and appearance: closed, compact, light yellow in colour and smooth in the Fresco variety but darker in colour with a drier, more grainy and more crumbly consistency as the cheese ages. In all types, occasional small eyes and slight irregularities (flaking) of the cheese may be tolerated but eye formation that is pronounced and/or due to the activity of propionic acid bacteria is prohibited.

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

The diet of the dairy cows must comply with the following requirements:

at least 70 % of the fodder and 50 % of the dry matter must be produced in the production area indicated in point 4, located wholly in mountain areas.

The ration may not include the following feedstuffs:

— industrial medicated feed;

— fresh vegetables, fruit and rapeseed, used directly;

— urea, urea phosphate, biuret.

The milk used to produce 'Piave' cheese comes exclusively from the province of Belluno, with at least 80 % produced by cattle breeds that are typical of the production area, namely Bruna Italiana (Italian Brown), Pezzata Rossa Italiana (Italian Red Pied), Frisona Italiana (Italian Friesian), Grigio Alpina (Alpine Grey) and their crossbreeds.

The other raw materials used also comply with the criteria of respecting local tradition. Use is made of a specific starter culture and whey starter which are produced locally from milk from the province of Belluno and from processing serum containing cultures belonging to indigenous strains.

The acidity of the starter culture is 10 °SH/50 ± 3.

The acidity of the whey starter is 27 °SH/50 ± 3.

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

The whole production process (milk production, titration, heat treatment, introduction of cultures, curdling, pouring/moulding, pressing, stamping, allowing to settle prior to ageing, salting and ageing) must take place within the area indicated in point 4.

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

—

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

The name of the product ('Piave') is stamped vertically on the whole heel with the word shown in the opposite direction on alternate lines (height 70 mm ± 5 mm).

Each wheel of cheese must indicate the production batch allowing the day, month and year of production to be identified. The batch code must be stamped on the heel or on one side of the wheel.

A label is attached to the other side of the wheel, with the following wording:

— 'Piave' Denominazione d'Origine Protetta [Protected Designation of Origin];

— Fresco, Mezzano or Vecchio (Vecchio Selezione Oro – Vecchio Riserva);

— mark or trade name of producer.

4. Concise definition of the geographical area

The area of production of 'Piave' cheese comprises the territory of the province of Belluno.

5. Link with the geographical area

The province of Belluno is situated wholly in a mountain area and its geographic borders are marked by mountain ranges which separate the territory of Belluno from the region of Friuli Venezia Giulia to the east, the Veneto plain of the provinces of Treviso and Vicenza to the south, Trentino Alto Adige to the west and Austria to the north. The Piave river runs through the territory from the north to the south and south-east from its source on Monte Peralba in Val Visdende in the area of Comelico in the most northerly part of the province of Belluno.

The existence and distribution of the mountain ranges, specifically the Dolomites in the north-west and the Alpine foothills in the south-east, together with the Piave river, which runs through the area for its whole length, create a particular environment which differs from that of adjacent areas, with very high average annual rainfall and minimum average annual temperatures which tend to be lower than in neighbouring areas. These particular environmental features of temperature and rainfall permit typical mountain species of vegetation to develop. The province of Belluno is located in the Dolomite area of the Italian Alps and contains two important parks: the Parco Nazionale delle Dolomiti Bellunesi [National Park of the Belluno Dolomites] and the Parco Naturale Regionale delle Dolomiti d'Ampezzo [Regional Natural Park of the Ampezzo Dolomites].

The territory of the province of Belluno is entirely mountainous. Because of the lack of low-lying and hilly areas and the altitude and slope of the terrain, the whole province is classified as a less-favoured area for farming, but the same features also contribute to its suitability for milk and cheese production. The province of Belluno is characterised by considerable grazing area totalling about 13 000 hectares, and the resulting figure of 4,38 hectares per animal is well above the average for neighbouring areas (0,67 hectares per animal).

'Piave' cheese has the following characteristics:

— a distinctive taste profile during the various stages of ageing, caused by processes of proteolysis and lipolysis which are the combined result of two types of culture and indigenous microorganisms;

— firmness as a result of the absence of fermenting gases;

— a lactic aroma, stronger in the younger products;

— a flavour which gradually becomes intense and full-bodied, and slightly sharp in varieties that have been aged for longer, without ever becoming excessive, thus typifying the unique, balanced and easily recognised flavour of 'Piave' cheese.

These quality characteristics are linked to two main factors:

(a) the milk used for production, which is creamier and richer in protein than milk in other areas (even other parts of Veneto).

The milk used to produce 'Piave' cheese comes exclusively from the province of Belluno and its average fat content (3,93 %) and protein content (3,35 %) are higher than those of milk produced in other provinces of the Veneto region (3,69 % for fat and 3,27 % for protein) and also above the national average (3,7 % for fat and 3,28 % for protein).

(b) the typical lactic microflora used, which are indigenous.

The starter and whey cultures used to produce 'Piave' are produced locally from milk and processing serum containing cultures belonging to indigenous strains. Since they are reproduced directly in the area, the microbial flora produced by these natural cultures represents a kind of microbiological imprint of the geographical area of production. The complex interactions which take place between the various organisms which they contain may be considered one of the decisive factors in achieving the particular organoleptic characteristics of 'Piave' cheese.

The organoleptic and nutritional characteristics of 'Piave' cheese are derived from the particular geographical, environmental and production features of the mountain area where it is produced.

The notable properties of the milk used to produce 'Piave', with its higher fat and protein content, are a result of farming in mountain areas.

A feature of mountain areas in general but especially of the province of Belluno is their low production indices for milk. The production of milk per hectare of permanent forage area/grazing in the province of Belluno (less than 10 litres compared with an average of 272 litres per hectare of grazing in other provinces) and the productivity per animal (44 hectolitres per year compared with a regional average of 57 hectolitres) are well below the average figures in other areas. The grazing load of animals in the province of Belluno is also much lower than in neighbouring areas and provinces. As indicated earlier, the area of permanent forage/grazing available to cattle in the area where 'Piave' cheese is produced (4,38 hectares per animal) is well above the figure for neighbouring areas and the regional average (0,67 hectares per animal).

An additional factor is that the environmental conditions, such as temperature and average rainfall, which differ significantly from adjacent areas, permit the development of typical mountain species of vegetation which provide particular aromatic components to milk in the province of Belluno and thus to 'Piave' cheese.

All these factors – low milk production indices in the identified area, the large area available for grazing and the ample supply of fodder and typical mountain species of vegetation for cattle feed – result in a specific ecological niche and create the particular features which typify the quality of the milk produced in the province of Belluno.

These particular qualities, together with the use of two locally produced cultures (starter culture and whey starter), are the decisive factors which give 'Piave' cheese its particular organoleptic characteristics.

The production of 'Piave' cheese has been handed down from generation to generation in the province of Belluno. Its origin dates from the end of the 19th century when the first rotating dairies were set up in mountain areas in Italy.

The first products classified as 'Piave' – a river of renown for a product of renown – date back to 1960, when a third of the 10 tonnes of milk per day supplied to the dairy cooperative Latteria Sociale Cooperativa della Vallata Feltrina was set aside for the production of 'Piave' and 'Fior di Latte' cheeses.

'Piave' cheese takes its name from the river of the same name, which crosses the whole province of Belluno from the north to the south and south-east.

Nowadays the product is well known and appreciated by consumers, so much so that since the 1980s it has received important awards for its particular and typical characteristics both nationally, where it obtained the Spino d'Oro award in 1986, 1992 and 1994 at the 23rd, 26th and 27th Mostra delle Produzioni Casearie cheese fairs in Thiene, and at international events, such as the Mountain Cheese Olympics in Verona in 2005 when it won the Buonitalia flavour award for the best exported cheese, at the World Cheese Awards in Dublin where it won first prize for mature cheeses and at the World Food Exhibition in Moscow in 2007.

Reference to publication of the specification

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

The full text of the product specification is available on the following website: http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335

or alternatively:

by going directly to the home page of the Ministry of Agricultural, Food and Forestry Policy (www.politicheagricole.it) and clicking on 'Qualità' (at the top right of the screen), then on 'Prodotti DOP IGP STG' (on the left-hand side of the screen) and finally on 'Disciplinari di Produzione all'esame dell'UE'.

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