

# Official Journal of the European Union

# C 231



English edition

## Information and Notices

Volume 63

14 July 2020

### Contents

#### IV Notices

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

##### **European Commission**

|               |  |   |
|---------------|--|---|
| 2020/C 231/01 | Euro exchange rates — 13 July 2020 ..... | 1 |
|---------------|--|---|

##### NOTICES FROM MEMBER STATES

|               |  |   |
|---------------|--|---|
| 2020/C 231/02 | Update of the list of border crossing points as referred to in Article 2(8) of Regulation (EU) 2016/399 of the European Parliament and of the Council on a Union Code on the rules governing the movement of persons across borders (Schengen Borders Code) (codification) ..... | 2 |
|---------------|--|---|

#### V Announcements

##### OTHER ACTS

##### **European Commission**

|               |   |   |
|---------------|---|---|
| 2020/C 231/03 | Publication of the amended single document following the approval of a minor amendment pursuant to the second subparagraph of Article 53(2) of Regulation (EU) No 1151/2012 ..... | 7 |
|---------------|---|---|

# EN



## IV

(Notices)

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

## EUROPEAN COMMISSION

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

13 July 2020

(2020/C 231/01)

1 euro =

| Currency |                   |         | Exchange rate |                       |           |
|----------|-------------------|---------|---------------|-----------------------|-----------|
| Currency |                   |         | Exchange rate |                       |           |
| USD      | US dollar         | 1,1329  | CAD           | Canadian dollar       | 1,5366    |
| JPY      | Japanese yen      | 121,40  | HKD           | Hong Kong dollar      | 8,7809    |
| DKK      | Danish krone      | 7,4448  | NZD           | New Zealand dollar    | 1,7226    |
| GBP      | Pound sterling    | 0,89938 | SGD           | Singapore dollar      | 1,5743    |
| SEK      | Swedish krona     | 10,3833 | KRW           | South Korean won      | 1 361,37  |
| CHF      | Swiss franc       | 1,0685  | ZAR           | South African rand    | 18,9726   |
| ISK      | Iceland króna     | 159,40  | CNY           | Chinese yuan renminbi | 7,9309    |
| NOK      | Norwegian krone   | 10,6650 | HRK           | Croatian kuna         | 7,5340    |
| BGN      | Bulgarian lev     | 1,9558  | IDR           | Indonesian rupiah     | 16 342,08 |
| CZK      | Czech koruna      | 26,648  | MYR           | Malaysian ringgit     | 4,8306    |
| HUF      | Hungarian forint  | 353,83  | PHP           | Philippine peso       | 55,998    |
| PLN      | Polish zloty      | 4,4758  | RUB           | Russian rouble        | 80,1470   |
| RON      | Romanian leu      | 4,8443  | THB           | Thai baht             | 35,562    |
| TRY      | Turkish lira      | 7,7824  | BRL           | Brazilian real        | 6,0494    |
| AUD      | Australian dollar | 1,6248  | MXN           | Mexican peso          | 25,4857   |
|          |                   |         | INR           | Indian rupee          | 85,2160   |

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

## NOTICES FROM MEMBER STATES

**Update of the list of border crossing points as referred to in Article 2(8) of Regulation (EU) 2016/399 of the European Parliament and of the Council on a Union Code on the rules governing the movement of persons across borders (Schengen Borders Code) (codification) <sup>(1)</sup>**

(2020/C 231/02)

The publication of the list of border crossing points as referred to in Article 2(8) of Regulation (EU) 2016/399 of the European Parliament and of the Council of 9 March 2016 on a Union Code on the rules governing the movement of persons across borders (Schengen Borders Code) <sup>(2)</sup> is based on the information communicated by the Member States to the Commission in conformity with Article 39 of the Schengen Borders Code.

In addition to the publication in the Official Journal, a regular update is available on the website of the Directorate-General for Migration and Home Affairs.

FRANCE

*Replacement of the information published in OJ C 64, 27.2.2020, p. 17.*

**LIST OF BORDER CROSSING POINTS*****Air borders***

- (1) Ajaccio-Napoléon-Bonaparte
- (2) Albert-Bray
- (3) Angers-Marcé
- (4) Angoulême-Brie-Champniers
- (5) Annecy-Methet
- (6) Auxerre-Branches
- (7) Avignon-Caumont
- (8) Bâle-Mulhouse
- (9) Bastia-Poretta
- (10) Beauvais-Tillé
- (11) Bergerac-Dordogne-Périgord
- (12) Béziers-Vias
- (13) Biarritz-Pays Basque
- (14) Bordeaux-Mérignac
- (15) Brest-Bretagne
- (16) Brive-Souillac
- (17) Caen-Carpiquet
- (18) Calais-Dunkerque
- (19) Calvi-Sainte-Catherine
- (20) Cannes-Mandelieu

<sup>(1)</sup> See the list of previous publications at the end of this update.

<sup>(2)</sup> OJ L, 23.3.2016, p. 1.

- (21) Carcassonne-Salvaza
- (22) Châlons-Vatry
- (23) Chambéry-Aix-les-Bains
- (24) Châteauroux-Déols
- (25) Cherbourg-Mauperthus
- (26) Clermont-Ferrand-Auvergne
- (27) Colmar-Houssen
- (28) Deauville-Normandie
- (29) Dijon-Longvic
- (30) Dinard-Pleurtuit-Saint-Malo
- (31) Dôle-Tavaux
- (32) Epinal-Mirecourt
- (33) Figari-Sud Corse
- (34) Grenoble-Alpes-Isère
- (35) Hyères-le Palivestre
- (36) Paris-Issy-les-Moulineaux
- (37) La Môle-Saint-Tropez (from 1 July to 15 October 2020)
- (38) La Rochelle-Ile de Ré
- (39) La Roche-sur-Yon
- (40) Laval-Entrammes
- (41) Le Havre-Octeville
- (42) Le Mans-Arnage
- (43) Le Touquet-Côte d'Opale
- (44) Lille-Lesquin
- (45) Limoges-Bellegarde
- (46) Lorient-Lann-Bihoué
- (47) Lyon-Bron
- (48) Lyon-Saint-Exupéry
- (49) Marseille-Provence
- (50) Metz-Nancy-Lorraine
- (51) Monaco-Héliport
- (52) Montpellier-Méditerranée
- (53) Nantes-Atlantique
- (54) Nice-Côte d'Azur
- (55) Nîmes-Garons

- (56) Orléans-Bricy
- (57) Orléans-Saint-Denis-de-l'Hôtel
- (58) Paris-Charles de Gaulle
- (59) Paris-le Bourget
- (60) Paris-Orly
- (61) Pau-Pyrénées
- (62) Perpignan-Rivesaltes
- (63) Poitiers-Biard
- (64) Quimper-Pluguffan (open from the beginning of May to the beginning of September)
- (65) Rennes Saint-Jacques
- (66) Rodez-Aveyron
- (67) Rouen-Vallée de Seine
- (68) Saint-Brieuc-Armor
- (69) Saint-Etienne Loire
- (70) Saint-Nazaire-Montoir
- (71) Strasbourg-Entzheim
- (72) Tarbes-Lourdes-Pyrénées
- (73) Toulouse-Blagnac
- (74) Toulouse-Francazal
- (75) Tours-Val de Loire
- (76) Troyes-Barberey

***Sea borders***

- (1) Ajaccio
- (2) Bastia
- (3) Bayonne
- (4) Bordeaux
- (5) Boulogne
- (6) Brest
- (7) Caen-Ouistreham
- (8) Calais
- (9) Cannes-Vieux Port
- (10) Carteret
- (11) Cherbourg
- (12) Dieppe

- (13) Douvres
- (14) Dunkerque
- (15) Granville
- (16) Honfleur
- (17) La Rochelle-La Pallice
- (18) Le Havre
- (19) Les Sables-d'Olonne-Port
- (20) Lorient
- (21) Marseille
- (22) Monaco-Port de la Condamine
- (23) Nantes-Saint-Nazaire
- (24) Nice
- (25) Port-de-Bouc-Fos/Port-Saint-Louis
- (26) Port-la-Nouvelle
- (27) Port-Vendres
- (28) Roscoff
- (29) Rouen
- (30) Saint-Brieuc
- (31) Saint-Malo
- (32) Sète
- (33) Toulon

**Land borders**

- (1) Bourg Saint Maurice railway station (open from the beginning of December to mid-April)
- (2) Moutiers railway station (open from the beginning of December to mid-April)
- (3) Ashford International railway station
- (4) Avignon-Centre railway station
- (5) Cheriton/Coquelles
- (6) Chessy-Marne-la-Vallée railway station
- (7) Fréthun railway station
- (8) Lille-Europe railway station
- (9) Paris-Nord railway station
- (10) St-Pancras railway station
- (11) Ebbsfleet railway station
- (12) Pas de la Case-Porta

**List of previous publications**

- OJ C 316, 28.12.2007, p. 1.  
OJ C 134, 31.5.2008, p. 16.  
OJ C 177, 12.7.2008, p. 9.  
OJ C 200, 6.8.2008, p. 10.  
OJ C 331, 31.12.2008, p. 13.  
OJ C 3, 8.1.2009, p. 10.  
OJ C 37, 14.2.2009, p. 10.  
OJ C 64, 19.3.2009, p. 20.  
OJ C 99, 30.4.2009, p. 7.  
OJ C 229, 23.9.2009, p. 28.  
OJ C 263, 5.11.2009, p. 22.  
OJ C 298, 8.12.2009, p. 17.  
OJ C 74, 24.3.2010, p. 13.  
OJ C 326, 3.12.2010, p. 17.  
OJ C 355, 29.12.2010, p. 34.  
OJ C 22, 22.1.2011, p. 22.  
OJ C 37, 5.2.2011, p. 12.  
OJ C 149, 20.5.2011, p. 8.  
OJ C 190, 30.6.2011, p. 17.  
OJ C 203, 9.7.2011, p. 14.  
OJ C 210, 16.7.2011, p. 30.  
OJ C 271, 14.9.2011, p. 18.  
OJ C 356, 6.12.2011, p. 12.  
OJ C 111, 18.4.2012, p. 3.  
OJ C 183, 23.6.2012, p. 7.  
OJ C 313, 17.10.2012, p. 11.  
OJ C 394, 20.12.2012, p. 22.  
OJ C 51, 22.2.2013, p. 9.  
OJ C 167, 13.6.2013, p. 9.  
OJ C 242, 23.8.2013, p. 2.  
OJ C 275, 24.9.2013, p. 7.  
OJ C 314, 29.10.2013, p. 5.  
OJ C 324, 9.11.2013, p. 6.  
OJ C 57, 28.2.2014, p. 4.  
OJ C 167, 4.6.2014, p. 9.  
OJ C 244, 26.7.2014, p. 22.  
OJ C 332, 24.9.2014, p. 12.  
OJ C 420, 22.11.2014, p. 9.  
OJ C 72, 28.2.2015, p. 17.  
OJ C 126, 18.4.2015, p. 10.  
OJ C 229, 14.7.2015, p. 5.  
OJ C 341, 16.10.2015, p. 19.  
OJ C 84, 4.3.2016, p. 2.  
OJ C 236, 30.6.2016, p. 6.  
OJ C 278, 30.7.2016, p. 47.  
OJ C 331, 9.9.2016, p. 2.  
OJ C 401, 29.10.2016, p. 4.  
OJ C 484, 24.12.2016, p. 30.  
OJ C 32, 1.2.2017, p. 4.  
OJ C 74, 10.3.2017, p. 9.  
OJ C 120, 13.4.2017, p. 17.  
OJ C 152, 16.5.2017, p. 5.  
OJ C 411, 2.12.2017, p. 10.  
OJ C 31, 27.1.2018, p. 12.  
OJ C 261, 25.7.2018, p. 6.  
OJ C 264, 26.7.2018, p. 8.  
OJ C 368, 11.10.2018, p. 4.  
OJ C 459, 20.12.2018, p. 40.  
OJ C 43, 4.2.2019, p. 2.  
OJ C 64, 27.2.2020, p. 17.
-

## V

*(Announcements)*

## OTHER ACTS

## EUROPEAN COMMISSION

**Publication of the amended single document following the approval of a minor amendment pursuant to the second subparagraph of Article 53(2) of Regulation (EU) No 1151/2012**

(2020/C 231/03)

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

The application for approval of this minor amendment can be consulted in the Commission's eAmbrosia database.

## SINGLE DOCUMENT

**'Radicchio di Chioggia'****EU No: PGI-IT-0484-AM01 – 5.12.2019**

PDO () PGI (X)

**1. Name(s)**

'Radicchio di Chioggia'

**2. Member State or third country**

Italy

**3. Description of the agricultural product or foodstuff****3.1. Type of product**

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

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

The 'Radicchio di Chioggia' PGI is reserved for products obtained from plants belonging to the Asteraceae family, *Cichorium* genus, *inthybus* species, *silvestre* variety. 'Radicchio di Chioggia' comes in two types: 'early' and 'late'.

The plant has roundish, closely interlaced leaves forming a characteristic spherical head. The leaves are red to deep red in colour with white central veins.

The distinctive characteristics of the two types are:

- 'early': closed head, weighing between 200 and 600 grams, with characteristic scarlet to amaranth-coloured, crispy leaves, with a sweet to slightly bitter taste,
- 'late': very compact head, weighing between 200 and 600 grams, with deep amaranth-coloured, fairly crispy leaves, with a bitter taste.

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

'Radicchio di Chioggia' is marketed with the root (taproot) cut cleanly below the collar.

The heads must be whole, squat, look fresh and have no parasites or damage caused by parasites or excess moisture, even if this requires trimming.

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

—

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

All cultivation and harvesting operations shall take place in the defined geographical area.

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

When released for consumption, radicchio bearing the name 'Radicchio di Chioggia' must be packaged in containers of such a nature as to permit proper storage of the product. In the case of product intended for the processing industry, this may also be placed on the market in suitable containers (bins).

All containers may have a sealed cover in such a way as to prevent the contents being tampered with; Alternatively, each package shall have a weight traceability system by means of batch numbers.

Following trimming in the field, 'Radicchio di Chioggia' may be packaged for sale ready-to-eat. Such packaging may also be carried out in processing centres outside the production area defined in point 4.

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

The logo shows an ornate shield with a white background, yellow border, brown edge and black profile containing a medieval-style red lion around which are the words *RADICCHIO DI CHIOGGIA I.G.P.* in red upper case characters.

Font: *Garamond*.

Character size: maximum 50 – minimum 10.

Diameter of circle: maximum 15 – minimum 3.

Logo colour:

Red = Magenta 95 % – Yellow 80 %;

Yellow = Magenta 7 % – Yellow 85 %;

Brown = Cyan 12 % – Magenta 60 % – Yellow 95 %;

Black = 0 black 100 %.

If a 'Radicchio di Chioggia PGI' logo label is affixed to containers, it may not be reused.

The containers must also include information making it possible to identify:

- the name and address, or company name and registered office, of the individual producer or association of producers and the packer,
- the net weight as sold and the category,
- any additional information that is not of a laudatory nature and does not mislead the consumer as to the nature and characteristics of the product.

Any other wording used alongside *Radicchio di Chioggia* must be in characters significantly smaller than those used for the aforementioned geographical indication.

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

Late 'Radicchio di Chioggia' is grown throughout the territory of the municipalities of Chioggia, Cona and Cavarzere in the province of Venice, Codevigo and Correzzola in the province of Padua, and Rosolina, Ariano Polesine, Taglio di Po, Porto Viro and Loreo in the province of Rovigo, while the early variety is grown only in the municipalities of Chioggia and Rosolina, where the particular soil and climatic conditions bring out the characteristics of the variety.

## 5. Link with the geographical area

The lagoon area is characterised by two features: a narrow temperature range, both during the day and from one day to the next, and dominant winds and breezes, the typical Adriatic 'bore', which help to mix the lower atmospheric strata and so prevent pockets of humidity that would adversely affect the health of the crop.

The loose, clayey soils favour the cultivation of the late variety, and excessive heat would prevent the head from closing up to produce the traditional globular shape and would cause bolting.

The early variety can be grown only in the coastal municipalities of Chioggia and Rosolina, owing to a combination of factors involving sandy soil, proximity to the sea, which ensures a difference in temperature compared with inland areas, more wind and the availability of water for irrigation from a water table lying very close to the surface, tapped by digging holes known locally as 'buse'.

The sandy soils and climate of the coastal areas of the municipalities of Chioggia and Rosolina have been found to create the ideal conditions for growing this product: studies have shown that it is vital to protect 'Radicchio di Chioggia' from stress caused by wide temperature ranges and drastic variations in moisture levels in the soil, and that production in any other environment results in bolting levels of up to 50–60 %, with serious losses in production and a dramatic reduction in the colouring of the head.

The product differs from other radicchios in that the protein content of the dry plant varies from 1,0 % to 1,4 % and it contains high levels of potassium, phosphorus and calcium, while having a low calorific value, making it the preferred choice from the dietary point of view.

Evidence of vegetable growing in the Chioggia area dates back to as far ago as 1700, as revealed by maps of the 'Villa Episcopale' and the statistics collected by Alessandro Ottolini on the schools of the 'Podestà di Chiazza' (present-day Chioggia), which showed that the 'Scuola di S. Giovanni di Ortolani' (School of St John of Market Gardeners), with its 544 students, was second only to the renowned 'Scuola dei pescatori' (Fishermen's School).

In the March 1923 edition of the monthly notebook of the Istituto Federale di Credito per il Risorgimento delle Venezie, published by the Premiate Officine Grafiche Ferrari, radicchio was listed with other vegetables as a rotation crop. Further proof can be found in the work 'Cenni di economia orticola' (an outline of vegetable growing) by Pagani-Gallimberti (1929), which describes the method of growing radicchio in lagoon market gardens created from sandy areas reclaimed from the sea.

The creation of a large fruit and vegetable market near the production area has resolved the problems of marketing and distribution, for which the Verona–Chioggia railway line had been used since 1860.

## 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](http://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'.

---



ISSN 1977-091X (electronic edition)  
ISSN 1725-2423 (paper edition)



**Publications Office of the European Union**  
2985 Luxembourg  
LUXEMBOURG

EN