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⁽¹⁾ Text with EEA relevance.

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II

*(Information)*INFORMATION FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES
AND AGENCIES

EUROPEAN COMMISSION

Non-opposition to a notified concentration**(Case M.9948 — Allianz/GE/JV)****(Text with EEA relevance)**

(2020/C 435/01)

On 10 December 2020, 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 32020M9948. EUR-Lex is the on-line 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⁾

15 December 2020

(2020/C 435/02)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,2140	CAD	Canadian dollar	1,5473
JPY	Japanese yen	126,08	HKD	Hong Kong dollar	9,4110
DKK	Danish krone	7,4427	NZD	New Zealand dollar	1,7174
GBP	Pound sterling	0,90795	SGD	Singapore dollar	1,6195
SEK	Swedish krona	10,1928	KRW	South Korean won	1 327,69
CHF	Swiss franc	1,0770	ZAR	South African rand	18,1409
ISK	Iceland króna	154,80	CNY	Chinese yuan renminbi	7,9462
NOK	Norwegian krone	10,6140	HRK	Croatian kuna	7,5262
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	17 196,01
CZK	Czech koruna	26,361	MYR	Malaysian ringgit	4,9222
HUF	Hungarian forint	355,32	PHP	Philippine peso	58,334
PLN	Polish zloty	4,4426	RUB	Russian rouble	89,4183
RON	Romanian leu	4,8688	THB	Thai baht	36,467
TRY	Turkish lira	9,5295	BRL	Brazilian real	6,1783
AUD	Australian dollar	1,6113	MXN	Mexican peso	24,4905
			INR	Indian rupee	89,3400

⁽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.10037 — Mitsui/Veolia/JV)

Candidate case for simplified procedure

(Text with EEA relevance)

(2020/C 435/03)

1. On 8 December 2020, 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:

- Mitsui & Co., Ltd ('Mitsui', Japan),
- Veolia Japan K.K. ('Veolia', Japan), controlled by Veolia Environnement (France)

Mitsui and Veolia acquire within the meaning of Article 3(1)(b) and 3(4) of the Merger Regulation joint control of a newly created company constituting a joint venture, namely Circular PET Co., Ltd ('Circular PET', Japan).

The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- Mitsui is a trading, business management and project development company, headquartered in Tokyo, Japan. Mitsui operates worldwide and is active in various sectors, including: (i) iron & steel products; (ii) mineral & metal resources; (iii) infrastructure projects; (iv) mobility; (v) basic chemicals; (vi) performance chemicals; (vii) energy; (viii) food resources; (ix) consumer services; and (x) IT & communication / corporate development,
- Veolia is active in environmental management services. It designs and provides water, waste and energy management solutions. Veolia is a wholly owned subsidiary of Veolia Environnement, which is listed on the Paris stock exchange and operates worldwide. Veolia Environnement is headquartered in Paris, France,
- Circular PET will be active in the manufacture of recycled polyethylene terephthalate using waste polyethylene terephthalate bottles in Japan.

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.

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

Pursuant to the Commission Notice on a simplified procedure for treatment of certain concentrations under the Council Regulation (EC) No 139/2004 ^(?) 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.10037 — Mitsui/Veolia/JV

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

^(?) OJ C 366, 14.12.2013, p. 5.

Prior notification of a concentration**(Case M.10028 — Black Diamond Capital Management/Investindustrial Group/Phenolic Specialty Resins Business of Hexion)****(Text with EEA relevance)**

(2020/C 435/04)

1. On 04 December 2020, 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:

- Black Diamond Capital Management LLC ('Black Diamond', U.S.A.),
- Fusion Investment S.a.r.l ('FI', Luxembourg), controlled by Investindustrial S.A. ('Investindustrial', Luxembourg), and
- Phenolic Specialty Resins Business of Hexion ('Target'), belonging to Hexion Inc ('Hexion', U.S.A.).

Black Diamond and Investindustrial acquire within the meaning of Articles 3(1)(b) and 3(4) of the Merger Regulation joint control of Hexion's Phenolic Specialty Resins Business (Black Diamond and Investindustrial collectively: the 'Notifying Parties') (the 'Proposed Transaction').

The concentration is accomplished by way of purchase of assets.

2. The business activities of the undertakings concerned are:

- for Black Diamond: an investment advisory firm with a focus on four investment areas: (i) control distressed/private equity funds; (ii) hedge funds; (iii) a non-control stress/distressed closed end fund; and (iv) collateralized loan obligations.
- for Investindustrial: a group of independently managed investment, holding and financial advisory companies. Independently managed subsidiaries of funds managed by companies of Investindustrial invest predominantly in medium-sized companies active in industry sectors such as consumer and leisure; healthcare and services; and industrial manufacturing.
- for Hexion: a producer of thermosetting resins, or thermosets, and adhesive and structural resins and coatings. The Target is mainly a producer of phenolic specialty resins, which are used in applications that require extreme heat resistance and strength, such as after-market automotive and OEM truck brake pads, filtration, aircraft components and foundry resins.

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of the Merger Regulation. However, the final decision on this point is reserved.

4. The Commission invites interested third parties to submit their possible observations on the proposed operation to the Commission.

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

M.10028 — Black Diamond Capital Management/Investindustrial Group/Phenolic Specialty Resins Business of Hexion

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

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

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 435/05)

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

COMMUNICATION OF STANDARD AMENDMENT MODIFYING THE SINGLE DOCUMENT

'RIBEIRA SACRA'**PDO-ES-A1128-AM03****Date of communication: 15.9.2020****DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT****1. Removal of vintage blending restrictions**

AMENDMENT:

This amendment consists of deleting the last paragraph of point 3 of the product specification, on specific oenological practices, whereby up to 15 % of a given year's vintage wine could be made up of wine from the previous vintage, or, in particularly atypical years, the previous two vintages.

Point 3(b) of the product specification and point 5(a) of the Single Document have therefore been amended.

This is deemed to be a standard amendment because it does not fall under any of the circumstances listed in Article 14(1) of Commission Delegated Regulation (EU) 2019/33 of 17 October 2018 supplementing Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards applications for protection of designations of origin, geographical indications and traditional terms in the wine sector, the objection procedure, restrictions of use, amendments to product specifications, cancellation of protection, and labelling and presentation.

JUSTIFICATION:

The rule that has been removed was more restrictive than the more general industry legislation: the only condition imposed by Article 49 of Commission Delegated Regulation (EU) 2019/33 for labelling wines with a vintage is that at least 85 % of the grapes used to make those wines must have been harvested that year. In other words, the remaining 15 % may be from any vintage, without limitations on years.

This amendment is justified because the wines now have properties that mean they are still drinkable several years after being made. At some wineries, once the wines have stabilised, they spend at least a year in the tank before being bottled. Moreover, the COVID-19 pandemic has had a serious impact on the wine industry because of export difficulties and restrictions on activity in the hotel and restaurant sector, which accounts for a large proportion of the sales of wines from this designation of origin. In this situation, and with the possibility of further health crises occurring in the future, it makes sense to introduce measures, such as this one, that make it easier to sell the wines.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

SINGLE DOCUMENT

1. Name of the product

Ribeira Sacra

2. Geographical indication type

PDO - Protected Designation of Origin

3. Categories of grapevine product

1. Wine

4. Description of the wine(s)

Ribeira Sacra Summum red and Ribeira Sacra red

'Ribeira Sacra' *Summum* reds:

- Appearance: clear and brilliant; medium to high intensity of colour; cherry-red to purple-red.
- Smell: fruity scents of red berries (forest fruits) or tree fruits (red stone fruits) (at least one of these categories).
- Taste: sound wines; red berries or tree fruits (aromas from at least one of these categories); balanced alcohol, acidity and astringency; long finish.

'Ribeira Sacra' reds:

- Appearance: clear and brilliant; medium to high intensity of colour; cherry-red to purple-red.
- Smell: fruity scents of red berries (forest fruits) or tree fruits (red stone fruits) (at least one of these categories).
- Taste: sound wines; red berries or tree fruits (aromas from at least one of these categories); balanced alcohol, acidity and astringency; long finish.

* For all values not given below, the wines must comply with current legislation.

 General analytical characteristics

Maximum total alcoholic strength (in % volume):	
Minimum actual alcoholic strength (in % volume):	11
Minimum total acidity:	4,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	11,67
Maximum total sulphur dioxide (in milligrams per litre):	120

WHITE WINE: 'Ribeira Sacra' *Summum* whites

- Appearance: clear and brilliant; from pale to golden yellow.
- Smell: sound wines; tree fruit scents (white pome and stone fruits).
- Taste: sound wines; tree fruit aromas; balanced alcohol and acidity; long finish.

* For all values not given below, the wines must comply with current legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume):	
Minimum actual alcoholic strength (in % volume):	11
Minimum total acidity:	4,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	11,67
Maximum total sulphur dioxide (in milligrams per litre):	160

RED WINE: 'Ribeira Sacra' *Súmmun Barrica* reds and 'Ribeira Sacra' *Súmmun Garda* reds

As well as meeting the above requirements for each type of wine, to be marketed as *Barrica* ['barrel'], wines must also have the following characteristics:

- Smell: spices, wood or oak (aromas from at least one of these categories).
- Taste: spices, wood or oak (aromas from at least one of these categories).

* For all values not given below, the wines must comply with current legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume):	
Minimum actual alcoholic strength (in % volume):	12
Minimum total acidity:	4,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	16,67
Maximum total sulphur dioxide (in milligrams per litre):	140

WHITE WINE: 'Ribeira Sacra' *Barrica* whites and 'Ribeira Sacra' *Garda* whites

As well as meeting the above requirements for each type of wine, to be marketed as *Barrica* ['barrel'], wines must also have the following characteristics:

- Smell: spices, wood or oak (aromas from at least one of these categories).
- Taste: spices, wood or oak (aromas from at least one of these categories).

* For all values not given below, the wines must comply with current legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume):	
Minimum actual alcoholic strength (in % volume):	12
Minimum total acidity:	4,5 in grams per litre expressed as tartaric acid

Maximum volatile acidity (in milliequivalents per litre):	16,67
Maximum total sulphur dioxide (in milligrams per litre):	160

ROSÉ WINE: 'Ribeira Sacra' *Súmmum rosés*

- Appearance: clear and brilliant; low to medium intensity of colour; pale pink to cherry-red.
- Smell: fruity scents of forest fruits or red stone fruits (at least one of these categories).
- Taste: sound wines; forest fruits or red stone fruits (aromas from at least one of these categories); balanced alcohol and acidity; long finish.

* For all values not given below, the wines must comply with current legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume):	
Minimum actual alcoholic strength (in % volume):	11
Minimum total acidity:	4,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	11,67
Maximum total sulphur dioxide (in milligrams per litre):	120

5. Wine-making practices

a. Specific oenological practices

Specific oenological practice

- The extraction rate must not be more than 69 l of wine per 100 kg of grapes, and 40 l of wine per 100 kg of grapes in the case of rosé wines.
- In order to use the term *Barrica*, wines need to have been aged in wooden barrels, respecting the following requirements with regard to minimum ageing periods and maximum volumes:
 - Reds: a minimum of six months in barrels with a maximum capacity of 500 l;
 - Whites: a minimum of three months in barrels with a maximum capacity of 600 l.
- To use the term *Garda* [referring to wines being 'kept' or 'stored'], wines need to have been aged for at least seven months in the case of reds and four months in the case of whites in vats made of wood, concrete or – with the exception of steel and polyester – other materials authorised under food law, meeting the following volume requirements:
 - For reds:
 - wooden vats with a capacity of between 225 l and 10 000 l;
 - vats made of concrete or other materials with a capacity of up to 5 000 l.
 - For whites:
 - wooden vats with a capacity of between 225 l and 8 000 l;
 - vats made of concrete or other materials with a capacity of up to 5 000 l.

Relevant restriction on making the wines

- The red grape varieties Mencía, Brancellao, Merenzao, Sousón, Caíño Tinto, Caíño Longo and Caíño Bravo and the white grape varieties Godello, Loureira, Treixadura, Dona Branca, Albariño, Torrontés, Branco Lexítimo and Caíño Blanco are considered the preferred or main varieties, and must make up at least 85 % of the composition of *Súmmum* wines. Red wines that are not marketed as *Súmmum* must be at least 70 % Mencía.
- The use of continuous presses or high-speed centrifugal crushers is not permitted.
- Thermovinification – the pre-heating of grapes or the heating of must or wine to extract colour from the pomace – is not permitted.
- When making 'Ribeira Sacra' rosés, the period of skin contact cannot exceed 48 hours.
- Oak chips cannot be used during winemaking or in subsequent processes.

Cultural practice

- Utmost care must be taken when harvesting the grapes, picking them by hand into crates authorised by the Regulatory Board. Only sound and sufficiently ripe grapes may be used to make the protected wines.

b. *Maximum yields*

Red grape varieties

9 500 kilograms of grapes per hectare

Red grape varieties

65,55 hectolitres per hectare

White grape varieties

12 000 kilograms of grapes per hectare

White grape varieties

82,80 hectolitres per hectare

6. **Demarcated geographical area**

The demarcated area is made up of five sub-areas covering parts of the following municipalities:

- Amandi sub-area: Sober and Monforte de Lemos
- Chantada sub-area: Portomarín, Taboada, Chantada, Carballedo and A Peroxa.
- Quiroga-Bibei sub-area: Monforte de Lemos, A Pobra de Brollón, Quiroga, Ribas de Sil, a Pobra de Trives, Manzaneda and San Xoán de Río.
- Ríbeiras do Miño sub-area: Paradela, O Saviñao, Pantón, Sober and Monforte de Lemos.
- Ríbeiras do Sil sub-area: A Teixeira, Parada do Sil, Castro Caldelas and Nogueira de Ramuín.

These municipalities are spread across the provinces of Lugo and Ourense in the Autonomous Community of Galicia.

7. **Main wine grape variety(ies)**

ALBARIN BLANCO - BRANCO LEXITIMO

ALBARIÑO

BRANCELLAO

CAÍÑO BLANCO

CAÍÑO BRAVO

CAÍÑO LONGO

CAÍÑO TINTO

DOÑA BLANCA - DONA BRANCA

GODELLO

LOUREIRA - LOUREIRO BLANCO

MENCÍA

MERENZAO

SOUSÓN

TORRONTÉS

TREIXADURA

8. Description of the link(s)

The main hallmark of these wines is the vine-growing practice known as *viticultura heroica* [heroic viticulture], in which vines are grown on steep terraced hillsides which form an impressive anthropogenic landscape. This landscape formation means there are numerous microclimates. Therefore, the choice of altitude and the orientation of the vines is a crucial factor in ensuring that the grapes ripen properly. Furthermore, the grapes used are primarily varieties that are native to the area. They have been selected by winegrowers over the centuries and have adapted to the local climate and soil. The area produces mainly red wines, with Mencía being the most prominent variety. The wines are fruity, with a cherry-red colour and balanced acidity.

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

Legal framework:

In national legislation

Type of further condition:

Derogation on the production in the demarcated geographical area

Description of the condition:

The production area is comprised mainly of steep hillsides, making it difficult to build wineries. The wines can therefore be made in wineries built on land located in some parishes found adjacent to the production area, in the following sub-areas and municipalities:

Amandi: Sober.

Chantada: Carballedo, A Peroxa, Portomarín, Taboada and Chantada.

Ribeiras do Miño: Pantón and O Saviñao.

Ribeiras do Sil: A Teixeira and Castro Caldelas.

Legal framework:

In national legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

The wines must be bottled at source. Transporting and bottling the wine outside the winemaking area can jeopardise quality, as the wine can be exposed to oxidation-reduction, variations in temperature and other influences. The further the wine travels, the greater the risk. Bottling in the area of origin allows the product's characteristics and quality to be preserved.

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The characters used to display the name of the designation of origin must be at least 4 mm tall. The name of the sub-area and variety are to be indicated using characters no more than half the height of those used for the PDO name.

The use of the trademark is compulsory. If the wines are labelled with trademarks that are also used for other designation of origins, the name 'Ribeira Sacra' must be in the same field of vision as the trademark and at least three times bigger than it. The name 'Ribeira Sacra' must also appear on the same background and in the same lettering style as that trademark.

A numbered secondary label, including the logo of the designation of origin, must be affixed to all bottles.

Link to the product specification

https://mediorural.xunta.gal/sites/default/files/produtos/en-tramitacion/PLIEGO_DE_CONDICIONES_DO_RIBEIRA_SACRA_julio_2020_final.pdf

Publication of an application for registration of a name 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 435/06)

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.

SINGLE DOCUMENT

'BAYRAMIÇ BEYAZI'

EU No: PDO-TR-02391 – 1 February 2018

PDO (X) PGI ()

1. Name(s) [of PDO or PGI]

'Bayramiç Beyazı'

2. Member State or Third Country

Turkey

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

Bayramiç Beyazı is the fruit of local nectarine variety belonging to the species *Prunus persica*. The fruits have even, smooth shape and thin skin. The stones are attached to the flesh. It has a sweet, aromatic and slightly acidic taste.

The fruit has the following characteristics:

- Colour: From pale green to yellow on the outside and pulp colour from white to pale yellow. Skin colour is between Pantone 583-587 C values or L* a* b* values of 56 – 58, 15 -14 and 24 - 24,5 respectively.
- Weight and size of the fruit: 30-60 g in weight, 38-52 mm diameter, 36-42 mm length.
- Degrees Brix: minimum 9,5°
- Acidity (% malic acid): minimum 0,3 and maximum 0,5
- Fruit flesh firmness: minimum 5,0 and maximum 7,0 kg/cm²
- Aroma: Fresh and sweet with a blend of apricot, peach and plum

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 steps in the production of Bayramiç Beyazı must take place in the identified geographical area including Budding, planting, pruning and harvesting.

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

—

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

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

The identifying logo of 'Bayramiç Beyazı' must be affixed to all packages including crates.



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

The geographical area is the district of Bayramiç. It is situated in the province of Çanakkale in the northwest of Turkey.

5. **Link with the geographical area**

Specificity of the geographical area

Natural factors

Bayramiç District is made up of lowlands and plateaus at 500-1000 m elevations near Kaz Mountain, the biggest mass of the Biga Peninsula. High level of sunshine due to elevation increases photosynthesis, giving Bayramiç Beyazı a sweeter taste. High temperature during day (monthly average temperature 32-34 °C for July) and low temperature during night time (monthly average temperature 12-15 °C for July) during the ripening period due to elevation, are dominant in the district. The low night temperature slows down the respiration rate and metabolism of the plant. Therefore, there is more water in the intercellular gaps resulting in higher fruit firmness.

District of Bayramiç has loamy soil, rich with nutrients with plenty of streams and springs and precipitation amount up to 600 – 700 mm which makes ideal conditions for cultivating fruit and vegetables. The pH value of the soil is between 6 and 7 in Bayramiç District. This pH value is the most suitable for trees to take up mineral elements as ions from the roots. In this way, the mineral elements dissolved in the groundwater are taken up by the plants to produce firm fruits. The region is also very rich in insect fauna and apiculture which results in more efficient pollination and stronger fruits. The underground water level is approximately 2 m in the area which is too deep for plant roots to reach and does not cause root flooding that decreases the quality of fruit.

Human factors

One of the essential elements in the production of 'Bayramiç Beyazı' is the skill of the local producers, particularly during pruning and harvest. During pruning the trees are given canopy shape to ensure that more light and air reach the fruits. This increases photosynthesis, carotenoid production and other metabolic activities which results in sweeter taste, distinct skin colour and stronger aroma. The harvest relies on the farmer to judge the right time to harvest the nectarines. The nectarines are handpicked for 2-3 times for each tree. Hand picking ensures better protection of the crops and prevents any damage.

Specificity of the product

Bayramiç Beyazı is a local nectarine genotype which has thrived in the natural conditions of Bayramiç District over the years. It is characterized by its fresh and sweet aroma with a blend of apricot, peach and plum aromas. Numerous studies have confirmed that 'Bayramiç Beyazı' grown in the geographical area have higher volatile components and stronger aroma compared to the ones grown in other districts. The specific aroma and smell of the fruits are characterized especially by 2-Hexenal, Hexenal and (E)-2-Hexenal which were found to be higher in Bayramiç Beyazı grown in Bayramiç district than in other Turkish areas.

Causal link

The environmental conditions (High level of sunshine, high temperature during day, and low temperature at night and high precipitation), the special pruning of trees to allow strong sunshine during ripening, affect the outer colour, the sweetness and firmness of the Bayramiç Beyazı grown in the area.

Many springs and rich water sources in the area provide sufficient irrigation, mineral rich soil together with its diverse insect fauna and the tradition of apiculture creates ideal conditions for fruit growth which results in desirable fruit size and shape. The pH of the soil is ideal for the roots of the trees to take up minerals which result in firmer fruits.

Factors other than natural conditions adding to the specificity of the product include the heritage of local producers. The skill of determining the right time to harvest and hand picking the fruit from the same tree in 2-3 instances relate to the know-how in the area. Because the fruits in each tree does not ripen at the same time, this method of harvesting is used to provide uniform fruit with similar skin color, size, dry matter and aroma. Hand picking also prevents any damage to the fruit.

Reference to publication of the specification

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

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