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Information and Notices

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Contents

EN

[1] Text with EEA relevance.

I

(Resolutions, recommendations and opinions)

OPINIONS

EUROPEAN COMMISSION

COMMISSION OPINION

of 16 April 2021

relating to the plan for the predisposal management of radioactive waste arising from the decommissioning and dismantling of the Maišiagala radioactive waste storage facility, located in Lithuania

(Only the Lithuanian text is authentic)

(2021/C 136/01)

The assessment below is carried out under the provisions of the Euratom Treaty, without prejudice to any additional assessments to be carried out under the Treaty on the Functioning of the European Union and the obligations stemming from it and from secondary legislation ([1]).

On 17 September 2020 the European Commission received from the Government of Lithuania, in accordance with Article 37 of the Euratom Treaty, General Data relating to the plan for the predisposal management of radioactive waste ([2]) arising from the decommissioning and dismantling of the Maišiagala radioactive waste storage facility.

On the basis of these data and additional information requested by the Commission on 18 December 2020 and on 29 January 2021 and provided by the Lithuanian authorities on 14 January 2021 and on 1 February 2021, and following consultation with the Group of Experts, the Commission has drawn up the following opinion:

1. The distance between the site and the nearest border with another Member State, in this case the Republic of Poland, is 125 km. The Republic of Latvia is the next nearest Member State at a distance of 130 km. The border of the Republic of Belarus, as a neighbouring country, is at a distance of 50 km.

2. During normal decommissioning and dismantling operations, the discharges of gaseous radioactive effluents are not liable to cause an exposure of the population of another Member State or a third country that would be significant from the point of view of health, in respect of the dose limits laid down in the Basic Safety Standards (Council Directive 2013/59/Euratom) ([3]).

3. Normal dismantling operations will not lead to discharges of liquid radioactive effluents.

([1]) For instance, under the Treaty on the Functioning of the European Union, environmental aspects should be further assessed. Indicatively, the Commission would like to draw attention to the provisions of Directive 2011/92/EU on the assessment of the effects of certain public and private projects on the environment, as amended by Directive 2014/52/EU; to Directive 2001/42/EC on the assessment of the effects of certain plans and programmes on the environment, as well as to Directive 92/43/EEC on the conservation of natural habitats and of wild fauna and flora and to Directive 2000/60/EC establishing a framework for Community action in the field of water policy.

([2]) The disposal of radioactive waste in the meaning of point 1 of Commission Recommendation 2010/635/Euratom of 11 October 2010 on the application of Article 37 of the Euratom Treaty (OJ L 279, 23.10.2010, p. 36).

([3]) Council Directive 2013/59/Euratom of 5 December 2013 laying down basic safety standards for protection against the dangers arising from exposure to ionising radiation (OJ L 13, 17.1.2014, p. 1).

4. Solid radioactive waste, both dismantling and operational waste, will temporarily be stored on site before shipment to the Ignalina NPP site in Lithuania for further handling, treatment and storage.

   Non-radioactive solid waste and residual materials will be released from regulatory control for disposal as conventional waste or for reuse or recycling in compliance with the clearance criteria laid down in the Basic Safety Standards Directive (Directive 2013/59/Euratom).

5. In the event of unplanned releases of radioactive effluents that may follow the accident of the type and magnitude considered in the General Data, the doses likely to be received by the population of another Member State or a third country would not be significant from the point of view of health, in respect of the reference levels laid down in the Basic Safety Standards (Directive 2013/59/Euratom).

In conclusion, the Commission is of the opinion that the implementation of the plan for the predisposal management of radioactive waste in whatever form, arising from the decommissioning and dismantling of the Maišiagala radioactive waste storage facility in Lithuania, in normal operation as well as in the event of the accidents of the type and magnitude considered in the General Data, is not liable to result in a radioactive contamination, significant from the point of view of health, of the water, soil or airspace of another Member State or a of third country, in respect of the provisions laid down in the Basic Safety Standards (Directive 2013/59/Euratom).

Done at Brussels, 16 April 2021.

For the Commission
Kadri SIMSON
Member of the Commission

II

(Information)

INFORMATION FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Non-opposition to a notified concentration

(Case M.10199 — Goldman Sachs/Advania)

(Text with EEA relevance)

(2021/C 136/02)

On 6 April 2021, 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 32021M10199. EUR-Lex is the online access to European law.

([1]) OJ L 24, 29.1.2004, p. 1.

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

COUNCIL

Notice for the attention of certain persons and entities subject to the restrictive measures provided for in Council Decision 2010/413/CFSP and Council Regulation (EU) No 267/2012 concerning restrictive measures against Iran

(2021/C 136/03)

The following information is brought to the attention of Mr Anis NACCACHE (No 13), Mr. Davoud BABAEI (No 23), Armed Forces Geographical Organisation (No 2), Shahid Ahmad Kazemi Industrial Group (No 38) and Organisation of Defensive Innovation and Research (SPND) (No 153), persons and entities appearing in Annex II, Part I, to Council Decision 2010/413/CFSP ([1]) and in Annex IX, Part I, to Council Regulation (EU) No 267/2012 ([2]) concerning restrictive measures against Iran.

The following information is also brought to the attention of Rear Admiral Ali FADAVI (no 2) and Mr. Mohammad Ali JAFARI (No 6), persons appearing in Annex II, Part II, to Decision 2010/413/CFSP and in Annex IX, Part II, to Regulation (EU) No 267/2012 concerning restrictive measures against Iran.

The Council intends to maintain the restrictive measures against the above-mentioned persons and entities with new statements of reasons. The persons and entities concerned are hereby informed that they may submit a request to the Council to obtain the intended statement of reasons for their designation, by 28 April 2021, to the following address:

Council of the European Union
General Secretariat
RELEX.1.C
Rue de la Loi/Wetstraat 175
1048 Bruxelles/Brussel
BELGIQUE/BELGIË
Email: sanctions@consilium.europa.eu

([1]) OJ L 195, 27.7.2010, p. 39.
([2]) OJ L 88, 24.3.2012, p. 1.

EUROPEAN COMMISSION

Euro exchange rates ([1])

16 April 2021

(2021/C 136/04)

1 euro =

	Currency	Exchange rate		Currency	Exchange rate
USD	US dollar	1,1986	CAD	Canadian dollar	1,4986
JPY	Japanese yen	130,37	HKD	Hong Kong dollar	9,3152
DKK	Danish krone	7,4368	NZD	New Zealand dollar	1,6725
GBP	Pound sterling	0,86793	SGD	Singapore dollar	1,5980
SEK	Swedish krona	10,1055	KRW	South Korean won	1 335,70
CHF	Swiss franc	1,1011	ZAR	South African rand	17,0967
ISK	Iceland króna	151,90	CNY	Chinese yuan renminbi	7,8157
NOK	Norwegian krone	10,0180	HRK	Croatian kuna	7,5668
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	17 420,96
CZK	Czech koruna	25,927	MYR	Malaysian ringgit	4,9466
HUF	Hungarian forint	361,10	PHP	Philippine peso	58,001
PLN	Polish zloty	4,5509	RUB	Russian rouble	90,8921
RON	Romanian leu	4,9263	THB	Thai baht	37,420
TRY	Turkish lira	9,6692	BRL	Brazilian real	6,7400
AUD	Australian dollar	1,5459	MXN	Mexican peso	23,8806
			INR	Indian rupee	89,2355

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

COMMISSION COMMUNICATION

(2021/C 136/05)

The European Capitals of Culture 2025 are Chemnitz (Germany) and Nova Gorica (Slovenia).

V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION POLICY

EUROPEAN COMMISSION

Notice to economic operators

New round of requests for the suspension of the autonomous Common Customs Tariff duties on certain industrial and agricultural products

(2021/C 136/06)

Economic operators are informed that the Commission has received requests in accordance with the administrative arrangements foreseen in the Commission Communication concerning autonomous tariff suspensions and quotas (2011/C 363/02) ([1]) for the January round of 2022.

The list of the products for which a duty suspension is requested is now available on the Commission's thematic (Europa) website on the customs union ([2]).

Economic operators are also informed that the deadline for objections against new requests to reach the Commission, via the national administrations, is 17 June 2021 which is the date of the second scheduled meeting of the Economic Tariff Questions Group.

Interested operators are advised to consult the list regularly in order to be informed on the status as the requests.

More information on the autonomous tariff suspension procedure can be found on the Europa website:

http://ec.europa.eu/taxation_customs/customs/customs_duties/tariff_aspects/suspensions/index_en.htm

([1]) OJ C 363, 13.12.2011, p. 6.
([2]) http://ec.europa.eu/taxation_customs/dds2/susp/susp_home.jsp?Lang=en

OTHER ACTS

EUROPEAN COMMISSION

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

(2021/C 136/07)

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 3 months from the date of this publication.

SINGLE DOCUMENT

'VÄRMLÄNDSKT SKRÄDMJÖL'

EU No: PGI-SE-02414 – 5.4.2018

PDO ( ) PGI (X)

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

'Värmländskt skrädmjöl'

2. **Member State or Third Country**

Sweden

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*

'Värmländskt skrädmjöl' is the name of stone-ground flour produced from roasted oats of the botanical species oats (*Avena sativa* L.), a cereal traditionally grown in Värmland.

'Värmländskt skrädmjöl' has the following characteristics:

Colour: pale yellow – reminiscent of the pale shade of onionskin.

Scent: newly threshed grain, rounded, fleshy and nutty with notes of roasting.

Taste: rounded with roasted nuances, notes of nut and a long, pleasant aftertaste.

Consistency: Powder with a grain size of 0,2-0,3 mm

Protein content: 9-14 %

Fat content: 4-7 %

Carbohydrates: 60-75 %

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

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

Raw materials: 'Värmländskt skrädmjöl' is produced from oats (*Avena sativa* L.) cultivated in the geographical area described under point 4. The variety currently grown is Symphony, a variety that matures early and has large grains, little variation in size and medium fat content (thousand-grain weight approx. 45 g, crude fat approx. 4,8 % and protein approx. 10 % of dry matter).

The oats' fat content and grain size are crucial to the production of 'Värmländskt skrädmjöl'.

The size of the grains and the variation in grain size is primarily important for roasting and dehulling. In order to ensure they are roasted evenly, the oat grains must be as homogeneous in size as possible. The oats used have a grain size of 2-4 mm and a water content of ≤ 14 %.

The fat content is primarily important for grinding. Oats are a cereal with a relatively high fat content. A high fat content causes the flour to clump together during grinding and clog the millstones. Therefore only varieties with a fat content below 5 % of dry matter are used to produce 'Värmländskt skrädmjöl'.

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

The entire production process – from cultivation of the raw material to roasting, dehulling and grinding – must take place within the geographical area indicated under point 4.

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

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

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4. Concise definition of the geographical area

The production area for 'Värmländskt skrädmjöl' comprises the county of Värmland.

5. Link with the geographical area

The link is based on the distinctive characteristics of the product.

Specific details of the geographical area:

Värmland has distinctly acidic and poor mineral soils with a low organic matter content. Because of their structure, the soils have a good capacity to retain water. The climate is characterised by cold, snowy winters and relatively hot summers. In spring, daily temperatures vary from below freezing during the night to above freezing during the day. Combined with the soil's capacity to hold water, this causes ice to form, which in turn pushes autumn-sown crops out of the frozen soil.

Because of the physical conditions in Värmland, spring sowing oats became the dominant method of cultivating grain when Värmland was colonised by migrants from the eastern provinces (present-day Finland) in the late-16th century.

For the producers of 'Värmländskt skrädmjöl', production begins with the cultivation of oats. This means that the farmer grows oats specially intended for the production of 'Värmländskt skrädmjöl', with a grain size and water and fat content that is appropriate for the production of 'Värmländskt skrädmjöl' in the individual mills.

Oats grown in the geographical area described under point 4 are threshed and dried to a maximum water content of 14 %. To produce 'Värmländskt skrädmjöl' the oats are roasted in birch wood-fired ovens, which give an even temperature curve. They are stirred constantly during roasting to prevent burning. The oats must be roasted deeply and thoroughly in order to draw out the characteristic nutty scent and taste of 'Värmländskt skrädmjöl'. In order to ensure they are roasted evenly, the oat kernels must be as homogeneous in size as possible.

The remaining water in the oats evaporates during the roasting process, which takes around two hours. The exact length of time depends on the temperature and the oat variety. Once roasting is finished, the temperature in the roasting oven is around 220 °C.

After roasting, the oats are dehulled and the groats (kernels) are separated from the hulls. The groats are ground between two large millstones (the size of which varies between mills) into flour with a particle size of 0,2-0,3 mm. The miller feels the flour and adjusts the millstones to obtain the desired consistency.

Special characteristics of the product:

The part of the refining process that contributes most significantly to the properties of 'Värmländskt skrädmjöl' is the roasting of the oats. It is the roasting that gives 'Värmländskt skrädmjöl' its characteristic scent of newly threshed grain with distinct notes of nut, and the rounded, long, nutty taste with distinct and rounded notes of roasting. It is for this taste that 'Värmländskt skrädmjöl' is today in demand to add flavour and as an ingredient in various dishes and baked goods.

Causal link:

The tradition of cultivating oats goes back to the 16th century and the Finnish immigration to Värmland. The immigrants settled in the sparsely populated parts of the county and began to grow crops, including oats. The problem with the oats was that they were difficult to grind. In order to make them easier to grind, the oats first had to be dehulled, which involves separating the grain from the chaff. In order to remove the hulls, the oats first had to be dried. This was originally carried out by roasting them in a bread oven or sauna. Dehulling not only made grinding easier, it also meant that the oat flour kept for longer.

Keyland (1919) reports in 'Svensk vegetabilisk allmogekost' that construction of special mills for roasting, dehulling and grinding oats began in the mid-19th century. Cultivation of oats and the technique of roasting the grain to facilitate dehulling and grinding came to be of great importance to the diet of people in Värmland. According to Keyland, dehulling and the use of oats came to be a speciality of Värmland. 'Perhaps in no other Swedish province was oat flour used for human consumption as much as it was there.'

Production of 'Värmländskt skrädmjöl' is dependent on human factors, with the cooperation between the farmer and the miller being crucial to the product's quality. This cooperation means that the farmer grows oats specially intended for the production of 'Värmländskt skrädmjöl', with a grain size and water and fat content that is appropriate for the further production process in the skrädmjöl mills. The miller must in turn adapt the roasting, dehulling and grinding to the characteristics of the oats and adjust the various stages of production so that they form a unified whole.

The entire process of roasting, dehulling and grinding is a craft, and knowledge of the properties of the raw material and how it behaves during the refining process is the key to the characteristics of 'Värmländskt skrädmjöl'.

Millers can tell when the oats have finished roasting based on the consistency and taste of the oats and the colour of the smoke given off during the roasting process. The technique is described in old records from Värmland. 'If the oats were to be ground into flour, it was a good idea to dry the grain in the sauna. It was important that it was not too hot, rather the grain was dried more slowly. When the grain was dry enough for grinding, the kernel should pop when put between the teeth and bitten into.' Production of 'Värmländskt skrädmjöl' is therefore entirely dependent on the miller's knowledge and experience of the raw material and its behaviour during the roasting, dehulling and grinding processes.

There is considerable local support for 'Värmländskt skrädmjöl', with local village events putting the spotlight on the flour and the culinary traditions linked to it. The flour has also gained wider distribution, being used to add flavour to different dishes and baked goods.

Reference to publication of the specification

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

https://www.livsmedelsverket.se/globalassets/produktion-handel-kontroll/livsmedelsinformation-markning-halsopastaenden/skyddade-beteckningar/ansokan_skradmjol_2020_05_28.pdf

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

(2021/C 136/08)

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

COMMUNICATION OF A STANDARD AMENDMENT TO THE SINGLE DOCUMENT

'CRÉMANT DU JURA'

PDO-FR-A0740-AM01

Submitted on: 2 February 2021

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Updated list of municipalities in the geographical area**

Chapter I of the specification of the controlled designation of origin 'Crémant du Jura' has been amended:

at section IV, point (1)(a), a reference to the 2018 official geographical code has been added and the list of municipalities updated. The date of approval of the geographical area of the designation by the competent national committee of the National Institute of Origin and Quality has also been added. These amendments change the wording but do not have any effect on the boundary of the geographical area in question. They are necessary as a result of mergers and splits among municipalities, or parts of municipalities, or name changes. The new wording ensures that the municipalities in the geographical area continue to be clearly identified in the specification.

At section IV, point (1)(b), the same amendments have been made for the same reasons.

Point 1.6 of the single document, 'Demarcated geographical area', has been amended accordingly.

The following sentence has been inserted after points (a) and (b) for the producers' information: 'Maps showing the geographical area can be viewed on the website of the National Institute of Origin and Quality'.

This amendment does not affect the single document.

2. **Planting density**

At Chapter 1, section VI, point (1)(a), the following has been added: 'parcels may have alleys of between 2 and 3,2 metres in width, distributed every six rows, in order to allow specialised machinery to pass'. The previous rules prohibited distances of more than 2 metres between rows.

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

Spacing between rows is a fundamental consideration in calculating the area of vegetation cover, which in turn is included in the calculation of the expected yield for vineyards with a designation of origin. In order to enable this provision to be checked, the average spacing has been laid down in the specification.

These new rules in the specification have been added to the single document under point 1.5 'Wine-making practices'.

3. **Rules on trellising and leaf height**

At Chapter 1, section VI, point (1)(c), the rule on the height of the trellised leaves has been amended to cover vines with an average spacing between rows of over 1,6 metres but not exceeding 2 metres, and vines with an average spacing between rows of 1,6 metres or less. In addition, for these two types of vine, the following has been added: 'the height of the trellised leaves must provide for a canopy with an external surface area of at least 1,2 square metres for every kilo of grapes produced'.

These additions to the operators' practices ensure that the canopy will have sufficient surface area to allow the grapes to ripen properly. These additions are necessary because wines from the vineyards of Jura are being produced from vines planted in densities higher than the minimum by reducing the spacing between rows.

This amendment does not affect the single document.

4. **Average maximum crop load per parcel and yields**

At Chapter 1, section VI, point (1)(d), the average maximum crop load per parcel has been set at 16 000 kilograms per hectare for vineyard parcels with an average spacing between rows of 1,6 metres or less. These vines have higher planting densities than vines with an average spacing between rows of over 1,6 metres. Taking into account the other rules on vineyard management, these vines produce more grapes.

At section VIII, point (1), the yield has been set at 78 hectolitres per hectare for vineyard parcels with an average spacing between rows of 1,6 metres or less. For denser vines, the yield and maximum crop load per parcel have been increased. This is because the planting densities and leaf height make it possible to achieve this level of productivity while maintaining the expected quality.

The yield remains 74 hectolitres per hectare for vines with an average spacing between rows of more than 1,6 metres but less than or equal to 2 metres.

A paragraph has been added concerning the advance declaration of parcel assignment, an obligation already laid down in Chapter II of the version of the specification approved in 2011. It is now stated that, in the absence of such a declaration, the maximum authorised yield for the harvest in question must be that of the designation of origin 'Côtes du Jura' (white wine) if the latter is below that authorised for the designation 'Crémant du Jura'. This advance declaration makes it easier to check for compliance with the production conditions specific to 'Crémant du Jura' allowing a higher yield than is authorised for the still wines in the geographical area.

At Chapter I, section VIII, point (2), 'First production', the target yield has been set at 90 hectolitres per hectare for vineyard parcels with an average spacing between rows of 1,6 metres or less.

The target yield remains 80 hectolitres per hectare for vines with an average spacing between rows of between 1,6 and 2 metres.

These amended yields take into account the trends observed in the yields of Jura vineyards from vines used to produce Crémant. For the vines with the highest densities, yields may be increased to the proposed levels. The required minimum surface area of the canopy ensures that the grapes will ripen to the quality expected at harvest.

The amendment to the maximum yield has been made at point 1.5.2 of the single document.

5. **Other crop-related practices**

At Chapter 1, section VI, point (2)(a), in the case of the parcels on the steepest slopes, without rainwater collection systems, the maximum length for rows has been replaced by an obligation to manage planted or naturally occurring vegetation. This new rule allows for better monitoring of erosion and takes into account the development of managed grass cover in the vineyard.

At Chapter 1, section VI, point (2)(a) and (b), the start date for the implementation of these rules and their restricted application solely to new plantations have been deleted.

Current cultivation practices mean that these rules can be applied to all the vines.

These amendments do not affect the single document.

6. **Harvest start date**

At Chapter 1, section VII, point (1)(a), the provision on establishing a start date for the harvests has been removed. On each parcel, the harvest date is set by the operators according to the level of ripeness and taking into account the minimum sugar content of the grapes laid down in the specification.

This amendment does not affect the single document.

7. **Bottle fermentation (*tirage*)**

At Chapter 1, section IX, point (2)(c), the following has been added regarding *tirage*: '*Tirage* is authorised only for base wines which, on organoleptic examination, comply with the conditions in the monitoring plan.'

This rule has been included to prevent the use in second fermentation (*prise de mousse*) of any base wines that could cause defects in the finished product.

This amendment does not affect the single document.

8. **Storage**

At Chapter 1, section IX, point 4, it is specified that the need for a dedicated place for storing the packaged products also applies to wines resting on the lees. This is to preserve the expected quality during the second fermentation, which is the vital stage for this type of wine, and to facilitate monitoring.

This amendment does not affect the single document.

9. **Causal link**

At Chapter 1, section X, point (3), the 1st paragraph contains the following sentence: 'Production conditions in the specification contribute to preserving these soils and limit the current risks of erosion, e.g. limited length of rows and strips of grass cover'. The words 'limited length of rows' have been deleted.

This is due to the introduction of a new rule on vineyard management: the obligation to manage planted or naturally occurring vegetation (at section VI, point (2) on vineyard management). This rule replaces the obligation concerning the maximum length of the rows. The new rule allows for better monitoring of erosion and takes into account the development of managed grass cover in the vineyard.

This amendment has been moved in the single document to the 'Causal link' paragraph at point 1.8.

10. **Transitional measures**

At Chapter 1, section XI, point (1), in the case of parcels planted before 1 August 1994 and not complying with the minimum planting density, there is a transition period during which their harvests continue to have the right to the controlled designation of origin. That period ends with the 2024 harvest. Previously that right was available until the date on which the vines were grubbed up.

It is now specified that these parcels must comply with all the other rules on vineyard management and yields applying to vines with an average spacing between rows of over 1,6 metres but no more than 2 metres.

Section XI, point (3) concerned the period during which *tirage* operations meant that there was specific measure concerning the date on which the product could be made available to the consumer on the market. That reference has been removed as the period has expired.

These amendments do not affect the single document.

11. **Advance declaration of the assignment of parcels**

At Chapter II, section I, point (1), the final date for making the advance declaration, or for cancelling automatic renewal, has been put back from the 1 to 30 June. This is to allow producers to have a better idea of the forthcoming harvest, and to decide how best to use the grapes.

This amendment does not affect the single document.

12. **Claim declaration**

At Chapter II, section I, point (5), the information provided in this declaration must include the batch number of the base wine, in order to guarantee traceability following the organoleptic examination of the base wine.

This information strengthens compliance with the obligation to withdraw any base wines from the production of 'Crémant du Jura' if they could lead to a substandard finished product.

This amendment does not affect the single document.

13. **Main points for checking and evaluation methods**

At Chapter III, section I, the table of the main points to be checked and the corresponding evaluation methods has been updated in line with certain amendments to Chapter I, and to specify certain evaluation methods.

This amendment does not affect the single document.

14. **References to the inspection body**

At Chapter III, section I: the rules on wording in this section were amended following approval of the specification in December 2011. The purpose was to remove full references to the inspection authority where monitoring is conducted by a certification body.

The reference to accreditation by COFRAC of the monitoring body has been removed as this reference changes quite regularly. This would make it necessary to amend the specification each time to provide the correct information.

This amendment does not affect the single document.

SINGLE DOCUMENT

1. **Product name**

Crémant du Jura

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine products**

5. Quality sparkling wine

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

White or rosé quality sparkling wines.

a) When there is enrichment using must, following the second fermentation and prior to disgorgement, the total alcoholic strength by volume of the wines must not exceed 13 %.

b) The total acidity, volatile acidity and total sulphur dioxide content, in sugars and the pressure of carbon dioxide measured at 20 degrees centigrade, are laid down by EU legislation.

The sparkling white wine, made mainly from the variety Chardonnay B, is delicate and of high quality. It has an aromatic palette that is complex but subtle, often with notes of apple, brioche and hazelnut.

The sparkling rosé is made mainly from the Pinot noir N variety. It very often has red berry notes.

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

5. **Wine-making practices**

a. **Specific oenological practices**

Specific oenological practice

a) The use of wood chips is not permitted.

b) The use of oenological charcoal in making the rosé wines is prohibited, whether alone or mixed in preparations.

c) In addition to the above provisions, all wine-making practices followed must also comply with the requirements laid down at EU level and in the Rural and Maritime Fishing Code.

d) The pressing sites must meet criteria concerning the delivery of the harvest, the pressing facilities and presses, loading of presses, separation of juices and hygiene.

Cultivation method

Planting density

The minimum planting density is 5 000 plants per hectare, except for vines planted on terraces.

In the case of vines not planted on terraces, and terraces with fewer than two rows of vines, each plant has a maximum area available of 2 square metres. This area is calculated by multiplying the distance between rows and the spacing between plants in the each row. The distance between the rows of these vines must not be more than 2 metres.

Parcels may have alleys of between 2 and 3,2 metres in width, distributed every six rows, in order to allow specialised machinery to pass.

The average spacing between rows is calculated by dividing the widest measurement of the parcel by the actual number of rows in the widest part.

Pruning rules

The vines may be pruned in single or double Guyot, or spur pruning can be used with cordon training ('cordon du Royat') with a maximum of 20 buds per plant and 120 000 buds per hectare.

Pruned to single or double Guyot, the number of buds is a maximum of 10 on the cane, with a maximum of two spurs with two buds each.

Transport of the harvest

The grapes may only be transported in unsealed containers, in conditions that keep the grapes intact and drain any juice produced by the grapes being pressed together.

b. **Maximum yields**

Parcels with an average spacing between rows of 1,6 metres or less

90 hectolitres per hectare

Parcels with an average spacing between rows of over 1,6 metres but not exceeding 2 metres

80 hectolitres per hectare

6. **Demarcated geographical area**

a) The grapes are harvested and the wines are produced, developed, aged and packaged in the following municipalities in the department of Jura, based on the 2018 Official Geographic Code, as approved by the competent national committee on 16 November 2010: Abergement-le-Grand, Abergement-le-Petit, Aiglepierre, Arbois, Arlay, Les Arsures, Augea, Aumont, Balanod, Baume-les-Messieurs, Beaufort, Bersaillin, Blois-sur-Seille, Brainans, Bréry, Buvilly, Césancey, La Chailleuse (only the territory of the former municipality of Saint-Laurent-La-Roche), Champagne-sur-Loue, La Chapelle-sur-Furieuse, Château-Chalon, Chevreaux, Chille, Chilly-le-Vignoble, Conliège, Courbouzon, Cousance, Cramans, Cuisia, Darbonnay, Digna, Domblans, L'Etoile, Frébuans, Frontenay, Gevingey, Gizia, Grange-de-Vaivre, Grozon, Ladoye-sur-Seille, Lavigny, Lons-le-Saunier, Le Louverot, Macornay, Mantry, Marnoz, Mathenay, Maynal, Menétru-le-Vignoble, Mesnay, Messia-sur-Sorne, Miéry, Moiron, Molamboz, Monay, Montagna-le-Reconduit, Montaigu, Montain, Montholier, Montigny-lès-Arsures, Montmorot, Mouchard, Nevy-sur-Seille, Orbagna, Pagnoz, Pannessières, Passenans, Perrigny, Le Pin, Plainoiseau, Les Planches-près-Arbois, Poligny, Port-Lesney, Pretin, Pupillin, Quintigny, Revigny, Rotalier, Ruffey-sur-Seille, Saint-Amour, Saint-Cyr-Montmalin, Saint-Didier, Saint-Jean-d'Etreux, Saint-Lamain, Saint-Lothain, Sainte-Agnès, Salins-les-Bains, Sellières, Les Trois Châteaux, Toulouse-le-Château, Tourmont, Trenal, Vadans, Val-Sonnette (only the territory of the former municipalities of Grusses, Vercia et Vincelles), Vaux-sur-Poligny, Vernantois, Le Vernois, Villeneuve-sous-Pymont, Villette-lès-Arbois, Voiteur.

b) The wines can also be produced, developed, aged and packaged in the following municipalities in the department of Jura, based on the 2018 Official Geographic Code, as approved by the competent national committee on 16 November 2010: Le Chateley, La Ferté, Hauteroche (only the territory of the former municipality of Crançot) and Pont-du-Navoy.

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

Chardonnay B

Pinot gris G

Pinot noir N

Poulsard N - Ploussard

Savagnin blanc B

Trousseau N

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

Details of the geographical area

a) Description of the natural factors relevant to the link

The geographical area of the designation 'Crémant du Jura' is part of the natural region of Revermont. It is bordered to the east by the limestone elevation known as the Premier Plateau (first plateau) of the Jura Massif, at an average altitude of 550 metres. To the west, it is bordered by the lowland at the eastern edge of the Bresse plain. Vineyards are dotted over an 80 kilometre strip varying in width from 2 to 5 kilometres. They are largely west-facing and at between 300 and 450 metres in altitude.

The vineyards cover a complex chain of hills running from north to south, sheltered by the higher ground that dominates the landscape while rising some 50 to 100 metres above the valleys running between them. This configuration is directly connected to the overthrust of Jura on the Bresse plain with the formation of the Alps. The higher ground is a straight-sided formation corresponding to the edge of the Premier Plateau of Jura. Geologically, it comprises a hard limestone bedrock of the mid-Jurassic period above a thick series of marls and clays from the Triassic and Liassic periods. The hills are formed of fragments broken off from the plateau and conveyed onto the thrust faults. They generally extend more in a north-south direction, for 2 to 3 kilometres, compared with 0,5 to 1 kilometre in an east-west direction. The strong resistance to erosion of these limestone fragments has enabled them to continue to rise from the landscape of the geographical area. The valleys, by contrast, have a marly subsoil. They represent the mass of the thick series of marls, over 200 metres in depth at the base, that was displaced and transported over the Bresse plain in portions at the time of the overthrust.

Erosion was especially active on these brittle marls, chiselling them into sharp reliefs. Most of the parcels demarcated for the grape harvest cover the mid and lower incline below the wooded overhang of the plateau, as well as the more exposed sides of the foothills benefiting from more sunlight. Limestone is ubiquitous. This permeable and soluble rock is very beneficial to vines, especially the varieties of Jura. On the slopes abutting the limestone plateau, the soils are a fairly complex blend of marls, clays and limestone scree.

The geographical area enjoys a cool maritime climate with abundant rainfall and notable continental influences. These include a broad annual range of temperatures, with an average of 10,5 degrees centigrade, and hot, damp summers. Annual rainfall exceeds 1 000 millimetres, evenly distributed through the year.

b) Description of the human factors relevant to the geographical link

There have been vineyards in the Jura since Roman times. References to the Jura vineyards are plentiful from the 11th century onwards.

The production of sparkling wines in Jura has ancient origins. The method involving a second fermentation in the bottle has existed since the 17th century. This is a traditional product. Even in controlled designations of origin such as 'Arbois' and 'L'Étoile' some of the production would be reserved for making sparkling wine. These sparkling wines of Jura acquired a certain reputation. In the 20th century, families of producers specialised in making sparkling wines. Their techniques were refined to produce high quality wines, for example: keeping the grapes intact, gentle pressing, and storing the bottles horizontally for a long time during the second fermentation.

The controlled designation of origin 'Crémant du Jura' was recognised on 9 October 1995. The producers then ceased to produce sparkling wines bearing other controlled designations of origin from Jura, such as 'Arbois', 'Côtes du Jura' and 'L'Étoile'.

The grape varieties of Jura have been grown there for several centuries. Winegrowers selected three varieties typical of Jura: Poulsard N, for which there are written records dating back to 1620 in Jura; Trousseau N, which can be traced back to 1732 in Jura with certainty; and Savagnin B, for which the evidence dates back to 1717. Winegrowers also adapted two varieties that originated in the vineyards of neighbouring Burgundy: Chardonnay B, present in Jura since 1717, and Pinot noir N, for which the earliest written reference dates from 1385 under the name of 'Savagnin noir'. All of these varieties are used to produce 'Crémant du Jura'.

In 2009, some 310 hectares of vineyards produced around 17 000 hectolitres of sparkling white wines and 2 000 hectolitres of sparkling rosé wines.

Information on the quality and characteristics of the product

The sparkling white wine, made mainly from the variety Chardonnay B, is delicate and of high quality. It has an aromatic palette that is complex but subtle, often with notes of apple, brioche and hazelnut.

The sparkling rosé is made mainly from the Pinot noir N variety. It very often has red berry notes.

Causal link

The grapes derive their specific characteristics from the marly, clay-limestone, soils scattered with limestone pebbles. Below the surface, the vines are kept cool while above, the thick layer of stony scree effectively warms the soils and provides good drainage. Production conditions in the specification, e.g. strips of grass cover, contribute to the preservation of these soils and limit the ongoing risk of erosion.

The tradition of producing sparkling wines in the Jura has made it possible for successive generations to continue adapting the ancestral techniques. By collecting the grapes intact in unsealed containers, and using very gentle and gradual pressing, the essential qualities of the grapes are preserved, especially their aromatic potential resulting from the natural environment.

Pressing facilities must therefore comply with strict rules and are subject to tightly controlled authorisation. A long period spent 'on the lees' during the second fermentation in the bottle enables the secondary aromas to develop and confirms the special characteristics of the wine that link it to its origins.

In 1734, a winegrower from Poligny named Chevalier described in detail his recipe for '*vin gris*, in the style of the wine of Champagne'. Since the early 17th century, sparkling wine has been referred to by the colourful expression *vin fou* ('mad wine') which has been taken up [as a brand name] by a well-known wine merchant in Arbois.

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

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The size of the letters of optional terms whose use, under Community provisions, may be regulated by the Member States, must not be larger, either in height or width, than twice the size of the letters forming the name of the controlled designation of origin.

Legal framework:

National legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

a) All production operations, from the harvesting of the grapes to disgorging, must be carried out in the geographical area.

b) In view of this process, the wines are packed in the geographical area.

c) The bottling in glass bottles, where the secondary fermentation takes place, may only be done as of 1 December following the harvest.

d) The wines are made available to the consumer on the market after a minimum ageing period of 12 months from the bottling date.

Link to the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-3639eb82-2655-461f-a811-87ed70ec6303

Publication of the amended product specification following the approval of a minor amendment pursuant to the second subparagraph of Article 53(2) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council

(2021/C 136/09)

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 ([1]).

The application for approval of this minor amendment can be consulted in the Commission's *e*Ambrosia database

SINGLE DOCUMENT

'MEJILLÓN DE GALICIA'/'MEXILLÓN DE GALICIA'

EU No: PDO-ES-0165-AM02 – 18.9.2020

PDO (x) PGI ( )

1. **Name**

'Mejillón de Galicia'/'Mexillón de Galicia'

2. **Member State or Third Country**

Spain

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

3.1. *Type of product [listed in Annex XI]*

Class 1.7. Fresh fish, molluscs, crustaceans and fish based products

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

Fresh mussels of the *Mytilus galloprovincialis* species grown in the 'batea' system of floating platforms or rafts.

This bivalve mollusc's shell is formed by two equal valves (equivalves) of calcium carbonate and enclosed by a cover called the 'periostracum'. Since the main production region is the Galician rias [flooded river valleys], which generates a huge wealth of marine flora and fauna, the periostracum often has adhesions featuring barnacles, polychaetes, bryozoa and seaweed.

The meat is on the inside. Usually a creamy orange in colour, it is formed by two fleshy lobes with a wavy dark violet band running along its edge.

In order for the mussels to be covered by the Protected Designation of Origin 'Mejillón de Galicia' when they reach the fresh-consumption market, they must pass through a purification/dispatch centre in accordance with Regulation (EC) No 853/2004. They must also be purified using seawater from the Galician rias in the provinces of A Coruña and Pontevedra to ensure that the quality and characteristics deriving from geographical factors linked to cultivation remain unchanged.

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

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

All operations - from obtaining the seed to processing the final product before it is prepared for sale and placed on the market - must be carried out inside the defined geographical area.

([1]) OJ L 179, 19.6.2014, p. 17.

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

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

The Council will apply its own label, which must identify all packaging containing mussels covered by the Protected Designation of Origin. The words 'Denominación de Origen Protegida Mexillón de Galicia' [Protected Designation of Origin, Mexillón de Galicia] must be displayed prominently on the label, beneath the logo. The control codes uniquely identifying the mussels in accordance with the parameters set must also be featured on the label.

Products manufactured using 'Mejillón de Galicia DOP' [Mejillón de Galicia PDO] as the primary material (including where a technological treatment or conservation process has been followed) may be sent to the consumer in packages featuring the discretionary use of the EU logo beside the wording 'elaborado con Denominación de Origen Protegido Mejillón de Galicia' [Made with Protected Designation of Origin Mejillón de Galicia] and in a font that is the same size or smaller than the latter, provided that:

— 'Mejillón de Galicia DOP', certified as such, is the exclusive component of the product category concerned, and

— that parties using the words 'Elaborado con Denominación de Origen Protegida Mejillón de Galicia' have been authorised.

In that regard, as the holder of the intellectual property rights granted by the registration of the 'Mejillón de Galicia DOP' designation of origin, the Regulatory Council will authorise the use of the wording and logos on the labels of all products that have undergone technological processing and conservation.

The Regulatory Council will enter those authorised to use the words 'elaborado con Denominación de Origen Mejillón de Galicia' in the relevant registers, ensure the conformity of the products and that the wording and logos are used correctly.

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

Geographical area. The cultivation area will be the internal maritime area of the Galician rias in the provinces of A Coruña and Pontevedra, which are authorised to cultivate mussels using rafts. It will comprise the following areas: Ría de Ares-Sada, Ría de Muros-Noia, Ría de Arousa, Ría de Pontevedra and Ría de Vigo.

The purification/dispatch area is limited to the coastal provinces of: A Coruña and Pontevedra

5. **Link with the geographical area**

As far as the historical link is concerned, mussels have from earliest times been a source of food for the first inhabitants of the Galician coast. There is ample evidence of this in the 'castros' [fortified villages] and in historical documents (Navaz, 1942, Vázquez Varela and García Quintela, 1998, VVAA 1988 and 1998, Senén-López Gómez, 1999). Following on from these beginnings, it should be highlighted that mussels have featured in the most outstanding gastronomic events from the past (e.g. at the Spanish Hapsburg court, with the 'escabeche real' royal brine). There is no doubt that the history of Galicia and its coast is closely linked to mussels. This relationship dates back to the sixth century BC and continues to the present day, as evidenced by the multitude of place-names, personal names and gastronomic festivals (mejillonadas), etc. Galicia's very landscape would be inconceivable today without the rafts in its rias, reflecting the development of the mussel sector. A specific vocabulary with words deriving from mussel cultivation has even been coined: mexilla (breeding of mussels), thinning (part of the production process), etc. Such is the historical tradition that it has engendered a specific system of cultivation which is recognised internationally as the 'Galician system', with specially-designed equipment and materials and traditional working methods which result in a distinctive product (López Capont, 1973; López Capont and Fidalgo Fernández, 1977; Otero Pedrayo, 1980; Lorenzo, 1982; Calo-Lourido, 1985 a, b and c).

As far as the link with the natural environment is concerned, the Galician rias are considered to be ecosystems and have significant primary production, involving the cultivation of bivalve molluscs and mussels in particular. These species are low down the food chain, which is essential in order to obtain large yields. Differences in production (growth and meat yield) observed in mussels in the Galician rias are due to physiological adaptive processes connected with nutrient absorption (Fernández Reiriz and Labarta). The unique quality of mussels cultivated in the Galician rias is due to their adaptation to the characteristics of the ecosystem where they are cultivated, and is directly linked to food availability and quality.

Reference to publication of the specification

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

https://mar.xunta.gal/sites/default/files/fileadmin/arquivos/mar/prego_condicions_dop_mexillon_de_galicia_2020.pdf

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