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Information and Notices

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<sup>(1)</sup> Text with EEA relevance.

II

(Information)

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

# **EUROPEAN COMMISSION**

Non-opposition to a notified concentration (Case M.10596 – OTPP / KKR / GREENCOLLAR)

(Text with EEA relevance)

(2022/C 74/01)

On 7 February 2022, 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 policy' 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 32022M10596. EUR-Lex is the online point of access to European Union law.

<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1.

#### COMMUNICATION FROM THE COMMISSION

Updating of data used to calculate lump sum and penalty payments to be proposed by the Commission to the Court of Justice of the European Union in infringement proceedings

(2022/C 74/02)

#### I. Introduction

Under the Treaty on the Functioning of the European Union (TFEU), where the Commission refers a Member State to the Court of Justice of the European Union for failing to fulfil an obligation under the Treaties, the Court may impose financial sanctions in two situations:

- (a) where the Member State has not taken the necessary measures to comply with an earlier judgment of the Court finding an infringement of EU law (Article 260(2) TFEU);
- (b) where the Member State has failed to fulfil its obligation to notify measures transposing a directive adopted under a legislative procedure (Article 260(3) TFEU) (1).

In both cases, the sanction imposed by the Court of Justice may be composed of a *lump sum payment*, to penalise the continuation of the infringement (²), and a *daily penalty payment*, to prompt the Member State concerned to bring the infringement to an end as soon as possible after the delivery of the judgment (³). The Commission proposes amounts for the financial sanctions to the Court, which takes the final decision.

The general approach of the Commission when calculating the proposed sanctions is well-established. Since 1997 (4) and as set out in successive Communications (5), it has applied an approach that reflects both the capacity to pay of the Member State concerned and its institutional weight. This is applied through what is known as the 'n' factor (6). The 'n' factor is combined with other factors – the seriousness of the infringement, and its duration – in the Commission's calculation of the proposed sanctions.

The calculation of the 'n' factor is based on the Gross Domestic Product (GDP) of Member States, and the number of seats for representatives in the European Parliament allocated to each Member State. The method for its calculation was updated several times (7), most recently on 13 April 2021 (8), when the Commission adjusted the method following the withdrawal of the United Kingdom from the Europan Union.

- (¹) The 2011 Commission Communication on the implementation of Article 260(3) TFEU (OJ C 12, 15.1.2011, p. 1) and and the 2017 Commission Communication 'EU law: Better results through better application' (OJ C 18, 19.1.2017, p. 10.) emphasise that the Commission applies the same method as established by the 2005 Communication (Communication on the application of Article 228 of the EC Treaty (SEC(2005) 1658)) for the calculation of the financial sanctions under Article 260(3) TFEU.
- (2) Communication from the President: Re-cast Communication on the application of Article 228 of the EC Treaty (SEC(2005) 1658), point 10.3
- (3) SEC(2005) 1658, point 14.
- (\*) Method of calculating the penalty payments provided for pursuant to Article 171 of the EC Treaty (OJ C 63, 28.2.1997, p. 2).
- (5) See in particular Communication from the Commission Implementation of Article 260(3) of the Treaty (OJ C 12, 15.1.2011, p.1) and Communication from the Commission EU law: Better results through better application (OJ C 18, 19.1.2017, p. 10).
- (6) SEC(2005) 1658, point 14. The 'n' factor is calculated as follows  $\sqrt{\frac{GDP_n}{GDP_{avg}}} \times \frac{Seat_n}{Seat_{avg}}$  Where: GDP n = GDP of Member State concerned, in millions of euros; GDP avg = average GDP of all Member States; Seat n = number of seats of the Member State concerned in the European Parliament; Seat avg = average number of seats in European Parliament of all Member States.

  (7) Communication from the Commission Modification of the calculation method for lump sum payments and daily penalty payments

(1) Communication from the Commission - Modification of the calculation method for lump sum payments and daily penalty payments proposed by the Commission in infringements proceedings before the Court of Justice of the European Union C(2019) 1396 final

(OJ C 70, 25.2.2019, p. 1).

(8) Communication from the Commission 'Adjustment of the calculation for lump sum and penalty payments proposed by the Commission in infringement proceedings before the Court of Justice of the European Union, following the withdrawal of the United Kingdom' C(2021) 2283 final, (OJ C 129, 13.4.2021, p. 1).

In its Communication of 2010 (\*) on the updating of the data used for this calculation, the Commission established that the 'n' factor as well as other macroeconomic data should be adjusted every year (10), in order to take into account inflation and GDP movements.

This year's update (11) is based on developments in the inflation and GDP of each Member State. The relevant statistics that are to be used relating to the rate of inflation and GDP are those established two years prior to the update ('t-2 rule'), i.e. 2020, as two years is the minimum period of time necessary for gathering relatively stable macroeconomic data. The inflation rate for the reference year is set at 1.6 %.

An important factor affecting this year's update is the COVID-19 pandemic. Indeed, the pandemic strongly impacted Member States' GDP in 2020 with a decrease of 4.4 % at EU-27 level and varying impacts at country level, which in turn affect 'n' factors.

# II. Components of the update

The list of economic criteria to be updated is as follows:

- the standard flat-rate amount for the penalty payment (12), currently fixed at EUR 2 683 (13), to be revised in line with inflation.
- the standard flat-rate amount for the lump sum (14), currently fixed at EUR 895 (15), to be revised in line with inflation,
- the 27 'n' factors, to be revised in line with the GDP of the Member State in question, taking into account the number of seats it has in the European Parliament; the 'n' factor is identical for the calculation of lump sum and daily penalty payments,
- minimum lump sum payments (16) to be revised in line with inflation.

#### III. Updates

The Commission will apply the following updated figures to calculate the amount of the financial sanctions (lump sum or penalty payments) when it brings a case to the Court of Justice under Article 260(2) and (3) TFEU:

- 1) the standard flat rate for calculating the penalty payment is EUR 2 726;
- 2) the standard flat rate for calculating the daily amount in order to determine the lump sum is EUR 909;
- 3) the 'n' factors and the minimum lump sums for the 27 Member States are:

Member State	Special 'n' factor	Minimum lump sum (EUR 1 000)
Belgium	0,860	1 940
Bulgaria	0,280	632
Czechia	0,590	1 331

<sup>(9)</sup> SEC(2010) 923/3.

<sup>(\*\*</sup>o\*) See updates in in 2011 [SEC(2011) 1024 final], in 2012 [C(2012) 6106 final], in 2013 [C(2013) 8101 final], in 2014 [C(2014) 6767 final], in 2015 [C(2015) 5511 final], in 2016 [C(2016) 5091 final], in 2017 [C(2017) 8720 final], in 2018 [C(2018) 5851 final], in 2019 [C(2019) 6434 final], and in 2020 [C(2020) 6043 final] for the yearly adjustment of economic data.

<sup>(11)</sup> The GDP data for this year's update were extracted on 10 January 2022. Inflation is measured using the implicit GDP deflator.

<sup>(12)</sup> The amount of the daily penalty payment is calculated by multiplying the standard flat-rate amount, first by factors for seriousness and duration, and then by the 'n' factor.

<sup>(13)</sup> C(2021) 2283 final.

<sup>(14)</sup> The daily amount for the lump sum is calculated by multiplying the *standard flat-rate amount* (different from the one for daily penalty payments) by a factor for seriousness and the 'n' factor. The lump sum is then calculated based on the *number of days the infringement* persists (either from the first Court ruling until compliance or until judgment for cases under Article 260(2) TFEU, or from the date of transposition of the Directive until compliance or until judgment for cases under Article 260(3) TFEU). The lump sum calculated on that basis should apply when the result of the above-mentioned calculation exceeds the minimum lump sum.

<sup>(15)</sup> C(2021) 2283 final.

<sup>(16)</sup> The minimum fixed lump sum payment is determined for each Member State according to the special 'n' factor. The minimum fixed lump sum will be proposed to the Court when the summed-up daily lump sum payments do not exceed the minimum fixed lump sum.

Member State	Special 'n' factor	Minimum lump sum (EUR 1 000)
Denmark	0,580	1 308
Germany	5,000	11 277
Estonia	0,120	271
Ireland	0,610	1 376
Greece	0,520	1 173
Spain	2,260	5 097
France	3,750	8 458
Croatia	0,220	496
Italy	3,110	7 014
Cyprus	0,100	226
Latvia	0,140	316
Lithuania	0,210	474
Luxembourg	0,170	383
Hungary	0,470	1 060
Malta	0,080	180
Netherlands	1,340	3 022
Austria	0,750	1 692
Poland	1,450	3 270
Portugal	0,570	1 286
Romania	0,750	1 692
Slovenia	0,170	383
Slovakia	0,320	722
Finland	0,510	1 150
Sweden	0,880	1 985

The Commission will apply the updated figures to decisions it takes to bring a case before the Court of Justice under Article 260 TFEU as from the adoption of this Communication.

# IV

(Notices)

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

# **EUROPEAN COMMISSION**

# Euro exchange rates (¹) 14 February 2022

(2022/C 74/03)

1 euro =

	Currency	Exchange rate		Currency	Exchange rate
USD	US dollar	1,1316	CAD	Canadian dollar	1,4431
JPY	Japanese yen	130,60	HKD	Hong Kong dollar	8,8283
DKK	Danish krone	7,4411	NZD	New Zealand dollar	1,7112
GBP	Pound sterling	0,83720	SGD	Singapore dollar	1,5247
SEK	Swedish krona	10,6158	KRW	South Korean won	1 354,50
CHF	Swiss franc	1,0472	ZAR	South African rand	17,1310
ISK	Iceland króna	142,60	CNY	Chinese yuan renminbi	7,1937
NOK	Norwegian krone	10,0693	HRK	Croatian kuna	7,5293
	, and the second		IDR	Indonesian rupiah	16 190,53
BGN	Bulgarian lev	1,9558	MYR	Malaysian ringgit	4,7420
CZK	Czech koruna	24,527	PHP	Philippine peso	58,114
HUF	Hungarian forint	357,06	RUB	Russian rouble	86,3480
PLN	Polish zloty	4,5400	THB	Thai baht	36,800
RON	Romanian leu	4,9457	BRL	Brazilian real	5,8965
TRY	Turkish lira	15,3510	MXN	Mexican peso	23,1331
AUD	Australian dollar	1,5902	INR	Indian rupee	85,4715

 $<sup>(^{\</sup>scriptscriptstyle 1})$  Source: reference exchange rate published by the ECB.

#### **COMMISSION DECISION**

### of 13 December 2021

on instructing the Central Administrator of the European Union Transaction Log to enter the national aviation allocation tables of Belgium, Bulgaria, Czechia, Denmark, Germany, Estonia, Ireland, Greece, Spain, France, Croatia, Italy, Cyprus, Latvia, Lithuania, Luxembourg, Hungary, Malta, Netherlands, Austria, Poland, Portugal, Romania, Slovenia, Slovakia, Finland and Sweden into the European Union Transaction Log

(2022/C 74/04)

THE EUROPEAN COMMISSION.

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

Having regard to Directive 2003/87/EC of the European Parliament and of the Council of 13 October 2003 establishing a system for greenhouse gas emission allowance trading within the Union and amending Council Directive 96/61/EC (¹),

Having regard to Commission Regulation (EU) 2019/1122 of 12 March 2019 supplementing Directive 2003/87/EC of the European Parliament and of the Council as regards the functioning of the Union Registry (²), and in particular Article 49 thereof.

Whereas:

- (1) By its Decision C(2020) 9188 (3), the Commission instructed the central administrator of the European Union Transaction Log to enter the national aviation allocation tables of Belgium, Bulgaria, Cyprus, Czechia, Denmark, Germany, Estonia, Ireland, Greece, Spain, France, Croatia, Iceland, Italy, Latvia, Lithuania, Luxembourg, Hungary, Malta, the Netherlands, Norway, Austria, Poland, Portugal, Romania, Slovenia, Slovakia, Finland and Sweden, for the years 2021-2023, into the European Union Transaction Log.
- (2) In that Decision, the Commission considered that, following the expiry of the transitional period laid down in the Agreement on the withdrawal of the United Kingdom of Great Britain and Northern Ireland from the European Union and the European Atomic Energy Community (4), flights between aerodromes situated in the territory of the European Union and aerodromes situated in the United Kingdom and flights between aerodromes situated in the United Kingdom were not subject to reporting and compliance obligations under the Union Emissions Trading System (EU ETS), in accordance with the temporary derogation, set in Article 28a(1) of Directive 2003/87/EC, pursuant to which Member States should consider the requirements of that Directive regarding emissions from certain flights to and from aerodromes located in countries outside the territory of the European Economic Area (EEA) satisfied.

<sup>(1)</sup> OJ L 275, 25.10.2003, p. 32.

<sup>(2)</sup> OJ L 177, 2.7.2019, p. 3.

<sup>(3)</sup> Commission Decision C(2020) 9188 of 16 December 2020 on instructing the central administrator to enter the national aviation allocation tables of Belgium, Bulgaria, Cyprus, Czechia, Denmark, Germany, Estonia, Ireland, Greece, Spain, France, Croatia, Iceland, Italy, Latvia, Lithuania, Luxembourg, Hungary, Malta, the Netherlands, Norway, Austria, Poland, Portugal, Romania, Slovenia, Slovakia, Finland and Sweden into the European Union Transaction Log.

<sup>(4)</sup> OJ C 384 I, 12.11.2019, p. 1.

- (3) An agreement between the Union and the United Kingdom of Great Britain and Northern Ireland was reached in December 2020 (§). The Trade and Cooperation Agreement between the European Union and the European Atomic Energy Community, of the one part, and the United Kingdom of Great Britain and Northern Ireland, of the other part ('the Agreement') was signed by the Union on the basis of Council Decision (EU) 2020/2252 (§) and was approved by the Union on the basis of Council Decision (EU) 2021/689 (7). The Agreement was provisionally applied until its entry into force on 1 May 2021 (§). The Agreement provides that each party is to have in place an effective system of carbon pricing that covers aviation and that flights from aerodromes situated in the territory of the EEA to aerodromes situated in the United Kingdom are to be regulated under the EU ETS.
- (4) Pursuant to Article 28a(7) of Directive 2003/87/EC, the derogation in Article 28a(1) of Directive 2003/87/EC is to apply only in line with the terms of the Agreement.
- (5) On 17 June 2021, the Commission adopted Delegated Regulation (EU) 2021/1416 amending Directive 2003/87/EC of the European Parliament and of the Council, as regards the exclusion from the EU ETS of incoming flights from the United Kingdom (°).
- (6) It is therefore necessary to revise the number of aviation allowances allocated to each aircraft operator for the years 2021-2023 and upload the corresponding national aviation allocation tables into the European Union Transaction Log to take account of the inclusion in the scope of the EU ETS of flights departing from an aerodrome situated in the territory of the EEA and arriving at an aerodrome situated in the United Kingdom.
- (7) Belgium, Bulgaria, Czechia, Denmark, Germany, Estonia, Ireland, Greece, Spain, France, Croatia, Italy, Cyprus, Latvia, Lithuania, Luxembourg, Hungary, Malta, Netherlands, Austria, Poland, Portugal, Romania, Slovenia, Slovakia, Finland and Sweden notified the national aviation allocation tables to the Commission.
- The Commission considers that the national aviation allocation tables notified by Belgium, Bulgaria, Czechia, Denmark, Germany, Estonia, Ireland, Greece, Spain, France, Croatia, Italy, Cyprus, Latvia, Lithuania, Luxembourg, Hungary, Malta, Netherlands, Austria, Poland, Portugal, Romania, Slovenia, Slovakia, Finland and Sweden are in accordance with Article 28a of Directive 2003/87/EC.
- (9) The central administrator should therefore be instructed to upload the revised national aviation allocation tables in the European Union Transaction Log,
- (5) Trade and Cooperation Agreement between the European Union and the European Atomic Energy Community, of the one part, and the United Kingdom of Great Britain and Northern Ireland, of the other part (OJ L 444, 31.12.2020, p. 14).
- (°) Council Decision (EU) 2020/2252 of 29 December 2020 on the signing, on behalf of the Union, and on provisional application of the Trade and Cooperation Agreement between the European Union and the European Atomic Energy Community, of the one part, and the United Kingdom of Great Britain and Northern Ireland, of the other part, and of the Agreement between the European Union and the United Kingdom of Great Britain and Northern Ireland concerning security procedures for exchanging and protecting classified information (OJ L 444, 31.12.2020, p. 2).
- (7) Council Decision (EU) 2021/689 of 29 April 2021 on the conclusion, on behalf of the Union, of the Trade and Cooperation Agreement between the European Union and the European Atomic Energy Community, of the one part, and the United Kingdom of Great Britain and Northern Ireland, of the other part, and of the Agreement between the European Union and the United Kingdom of Great Britain and Northern Ireland concerning security procedures for exchanging and protecting classified information (OJ L 149, 30.4.2021, p. 2).
- (8) Notice concerning the entry into force of the Trade and Cooperation Agreement between the European Union and the European Atomic Energy Community, of the one part, and the United Kingdom of Great Britain and Northern Ireland, of the other part, and of the Agreement between the European Union and the United Kingdom of Great Britain and Northern Ireland concerning security procedures for exchanging and protecting classified information (OJ L 149, 30.4.2021, p. 2560).
- (°) Commission Delegated Regulation (EU) 2021/1416 of 17 June 2021 amending Directive 2003/87/EC of the European Parliament and of the Council as regards the exclusion of incoming flights from the United Kingdom from the Union emissions trading system (OJ L 305, 31.8.2021, p. 1).

# HAS DECIDED AS FOLLOWS:

# Sole Article

The central administrator shall enter the national aviation allocation tables of Belgium, Bulgaria, Czechia, Denmark, Germany, Estonia, Ireland, Greece, Spain, France, Croatia, Italy, Cyprus, Latvia, Lithuania, Luxembourg, Hungary, Malta, Netherlands, Austria, Poland, Portugal, Romania, Slovenia, Slovakia, Finland and Sweden with the final annual amounts for the free allocation of aviation emission allowances for the period from 2021 to 2023, as set out in the Annex, in the European Union Transaction Log.

Done at Brussels, 13 December 2021.

For the Commission Frans TIMMERMANS Executive Vice-President

# ANNEX

# Changes to National allocation tables for the years 2021 to 2023

Note: The values from 2021 to 2023 are total values resulting from the application of the annual linear reduction factor of 2,2 %.

**Member State:** 

Belgium

ETSID	Operator name	2021	2022	2023
1905	3M COMPANY	14	14	14
00123	ABELAG AVIATION	293	287	280
7649	ABX Air Inc	9 507	9 294	9 080
33612	Allied Air Ltd	54	53	52
1084	Belgian Air Force	154	151	147
908	Brussels Airlines N.V. / S.A.	271 849	265 734	259 619
4369	CAL CARGO AIRLINES	1 079	1 054	1 030
f11336	Corporate Wings LLC	1	1	1
f11102	FedEx Express Corporate Aviation	4	3	3
13457	Flying Partners CVBA	77	75	73
29427	Flying Service	247	242	236
24578	G.A.F.I. Ltd	3	3	3
29980	Hainan Airlines	37	36	35
24997	JET AIRWAYS (INDIA) LTD	33	32	32
28582	Jet Aviation Business Jets AG for INTER-WETAIL AG	14	13	13
27709	Kalitta Air LLC	1 560	1 525	1 490
31207	N604FJ LLC	3	2	2

2344	SAUDI ARABIAN AIRLINES	2 962	2 895	2 828
27769	SEA AIR	21	20	20
26784	Southern Air Inc	50	49	48
27011	TNT Airways S.A.	101 181	98 905	96 629
30011	TUI Airlines Belgium	95 794	93 639	91 484
36269	VF International SAGL	19	19	18
	TOTAL	484 956	474 046	463 137

Member State:	Bulgaria		
11775	AIR VIA Ltd.	48 27 3	4
28445	BH Air Ltd	27 434	

11775	AIR VIA Ltd.	48 273	47 187	46 101
28445	BH Air Ltd	27 434	26 817	26 200
29056	BULGARIAN AIR	73 968	72 304	70 640
27538	BULGARIAN AIR CHRTR.	26 925	26 319	25 713
	TOTAL	176 600	172 627	168 654

Member State:	Czechia

34430	CAIMITO ENTERPRISES LIMITED	13	13	13
859	Ceské aerolinie a.s.	245 321	239 802	234 284
24903	Travel Service a.s.	115 423	112 826	110 230
	TOTAL	360 757	352 641	344 527

**Member State:** Denmark

9918	Star Air A/S	86 243	84 303	82 363
142	P/F Atlantic Airways	605	591	578
12230	Nordic Aviation Capital A/S	9	8	8
32158	Jet Time A/S	41 154	40 228	39 302
26272	Execujet Europe A/S	35	34	33
366	Danish Air Transport A/S	5 556	5 431	5 306
22466	Air Greenland AS	155	151	148
3456	Air Alsie A/S	380	372	363

Member State:	Germany
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3647	Adolf Würth GmbH & Co. KG	152	148	145
6802	Aero Personal s.a. de c.v.	9	9	8
156	Aeroflot - Russian Airlines	273	267	261
35126	Aerologic GmbH	8 091	7 909	7 727
201	AIR CANADA	123	120	118
33133	Air China Cargo Co. Ltd	8 537	8 345	8 153
786	Air China Limited	31	31	30

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2	2	2	Challenge Aero AG	35418
192 078	196 602	201 127	Condor Flugdienst GmbH	824
402	411	421	DC Aviation GmbH	26466
3	3	3	Deere & Company	30996
582	596	609	Delta Air Lines Inc.	4484
7	8	8	Delta Technical Services Ltd	8980
1 910 921	1 955 932	2 000 943	Deutsche Lufthansa AG	1776
1 957	2 003	2 049	DHL Air Limited	35715
13	13	14	Direct Air Service GmbH & Co. KG	967
20	20	21	Dr. August Oetker KG	2044
16	16	17	DULCO Handel GmbH & Co. KG	28795
3	3	3	E.I. du Pont de Nemours and Company	8082
24	25	25	ebm-papst Mulfingen GmbH & Co. KG	24568
235	241	246	EGYPTAIR	996
13 095	13 403	13 712	EMIRATES	9807
191	196	200	ETIHAD AIRWAYS	29929
288 298	295 089	301 879	European Air Transport Leipzig GmbH	36121
6 944	7 108	7 271	Farnair Switzerland AG	8272
15	15	16	Firma Steiner Film Inhaber Herr Siegfried Steiner	14557
11	11	12	Fresena Flug Gmbh & CO KG	32678
346 104	354 256	362 409	Germanwings GmbH	28944
20	20	21	Hansgrohe AG	26105
13	13	14	HeidelbergCement AG	32953
14	14	15	Herrenknecht Aviation GmbH	33269
549	562	575	HURKUS HAVAYOLU TASIMACILIK VE TICARET A.S. (d.b.a. FREEBIRD AIRLINES)	27680

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BAXTER HEALTH CARE

6890	BECTON DICKINSON	2	2	2
33247	BLUE CITY HOLDINGS LLC	2	2	2
29250	CENTURION AVTN SRVCS	7	7	6
21455	CITYJET LIMITED	54 321	53 099	51 877
36082	CMC GROUP INC	3	3	3
131	Comhfhorbairt Gaillimh (trading as Aer Arann)	13 383	0	0
32509	COOK AIRCRAFT LEASING	3	3	3
28444	CROSS AVIATION LTD	36	35	34
6064	DUBAI AIR WING	42	42	41
1009	Eli Lilly and Company	2	2	2
23828	EMC Corporation	90	88	86
29521	FAIRMONT AVIATION SE	3	3	3
21578	FEDERAL-MOGUL	2	2	2
18781	FJ900 Inc.	5	5	5
9532	FL AVIATION CORPORATION	7	7	6
f10208	FLIGHTSTAR CORPORATION	3	3	3
22958	GROUP HOLDINGS Inc	3	3	3
28219	Harley-Davidson Motor Company Group LLC.	2	2	2
29387	HARBERT FUND ADVISORS INC.	1	1	1
21857	HARSCO Corporation	4	4	4
21409	IRVING AIR SERVICE INC	2	2	2
f10275	JELD-WEN Inc.	1	1	1
1584	JOHNSON & JOHNSON	2	1	1
f10286	KANSAS CITY LIFE INSURANCE COMPANY	2	2	2
20894	KOHLER CO	3	3	3
1823	LOCKHEED MARTIN CORPORATION	1	1	1
27893	MERCK & CO	2	2	2
2079	OWENS-ILLINOIS GENERALINC.	6	6	6

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1	1	1	PNC FINANCIAL SERVICES GROUP	F10361
8	8	8	PRIME AVIATION JSC	32096
3 397 686	3 477 717	3 557 748	RYANAIR LIMITED	8651
2	2	2	TEXAS INSTRUMENTS INC	3696
2	2	3	THE BOEING COMPANY	25363
6	6	6	THE HERTZ CORPORATION	26380
12	12	12	UNITED STATES STEEL	2797
9	9	9	VEN AIR	29120
165	169	173	VIRGIN ATLANTIC AIRWAYS LTD	8142
1	1	1	WARNER CHILCOTT	36499
6	6	6	Washington Penn Plastic Company	f10815
2	2	2	XEROX CORPORATION	f10485
3 918 231	4 010 523	4 116 197	TOTAL	

Member State: Greece	
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	TOTAL	558 752	546 183	533 614
31109	SKY EXPRESS S.A.	2 936	2 870	2 804
9012	S & K (BERMUDA)	41	40	39
34624	OLYMPIC AIR	184 160	180 017	175 874
31722	GAINJET S.A.	225	220	215
40100	ELLINAIR S.A.	1 591	1 556	1 520
39537	AIR CANADA ROUGE LP	44	43	42
20514	AEGEAN AIRLINES SA	369 755	361 437	353 120

Member State:	Spain

26560	245 Pilot Services	1	1	1
8740	ABBOTT LABORATORIES	5	5	5
160	Aerolíneas Argentinas	25	24	23
2880	Aerovías de Mexico S.A de C.V	33	32	32
9345	AIR EUROPA LINEAS AEREAS S.A.U	239 195	233 814	228 434
22380	AIR NOSTRUM	169 923	166 101	162 278
f10006	Air Products & Chemicals Inc	1	1	1
36793	AIRLEASE CORPORATION	1	1	1
29159	AIRMAX LLC	1	1	1
36637	Alba Star, S.A.	12 627	12 343	12 059
21575	ARABASCO	6	6	6
12669	BA CITYFLYER LTD	9 534	9 319	9 105
2621	Binter Canarias, S.A.	2	2	1
24180	CORPORACION YGNUS AIR S.A.	8 684	8 489	8 293
35909	COVINGTON AVIATION	1	1	1
8808	Eastman Kodak Company	2	2	2
30842	EJS AVIATION SERVICES LTD	1	1	1
4025	EMBRAER	3	3	3
31186	ENGUIA GEN CE LTDA	1	1	1
40052	Evelop Airlines, S.L.	11 949	11 680	11 411
27226	Executive Airlines S.L.	306	299	292
26852	Executive Skyfleet Inc	5	5	5
5453	FLYBE limited	50 188	49 059	47 930
10992	FLYING LION Ltd	3	3	3
4402	GESTAIR S.A.	225	220	215

25841	GF AIR	4	3	3
38329	IBERIA EXPRESS	21 971	21 476	20 982
1475	IBERIA Líneas Aéreas de España S.A. Operadora	744 366	727 622	710 877
28586	Jet Aviation Business Jets AG (JBJA) for GO AHEAD INTERNATIONAL LTD.	18	17	17
7532	JET2.COM LIMITED	142 061	138 865	135 669
6281	JOHNSON SC AND SON	1	1	1
30440	Lark Aviation	1	1	1
1689	Latam Airlines Group, S.A.	20 850	20 381	19 912
15453	OJSC «TRANSAERO Airlines»	7	7	7
35266	PCS Aviation Services LLC	1	1	1
32000	PRIVILEGE STYLE S.A.	12 570	12 287	12 005
32852	Priyan Foundation	6	6	6
29804	PUNTO FA S.L.	18	17	17
f11770	REAL WORLD TOURS INC	1	1	1
29825	SAS Institute Inc.	7	7	7
30794	SLEEPWELL AVIATION LTD	4	4	4
31936	SQUADRON AVIATION SERVICES LIMITED	3	3	3
11309	SWIFTAIR S.A.	15 862	15 505	15 149
34933	TAILWIND HAVA YOLLARI A.S.	106	104	102
30131	TUI Airways Limited	366 484	358 240	349 996
24765	UNICASA IND DE MOVEIS SA	1	1	1
29086	Vim Airlines	7	7	7
38266	VOLOTEA, S.A.	97 868	95 666	93 465
30190	VUELING AIRLINES S.A.	679 072	663 797	648 521
29378	WAMOS AIR S.A.	16 262	15 896	15 530
	TOTAL	2 620 273	2 561 328	2 502 388

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4306	ACCOR SA	14	14	14
28604	AFRIQIYAH AIRWAYS	60	58	57
186	AIR ALGERIE	27	27	26
35192	Air Arabia Maroc	25	24	24
29420	AIR AUSTRAL	2 157	2 109	2 060
30304	AIR CARAIBES	47	46	45
227	Air France	1 488 354	1 454 873	1 421 393
252	AIR MADAGASCAR	557	544	532
261	Air Mauritius Ltd	739	723	706
5636	AIR SEYCHELLES	1 554	1 519	1 484
5633	AIR TRANSAT	2 722	2 661	2 599
29815	Aircairo	966	944	922
24094	Airbus Transport International	26 163	25 575	24 986
369	AMERICAN AIRLINES	613	599	585
35644	AMY'S KITCHEN INC.	5	5	4
35895	ANDROMEDA LTD	1	1	1
6188	Apex Oil Company Inc.	4	4	4
406	ARKIA ISRAELI AIRLINES LTD ("Arkia")	37	36	35
27518	ASL AIRLINES FRANCE SA	56 895	55 615	54 335
436	AURIGNY AIR SERVICES LIMITED	8	8	8
29467	AVIALAIR	12	11	11
6323	BANLINE AVIATION	18	18	17
9170	BEL AIR LIMITED	7	7	7
30067	BONGRAIN BENELUX S.A.	22	22	21

4790	BOUYGUES	23	23	22
32578	CALVIN KLEIN STUDIO LLC	1	1	1
10054	CCM Airlines	63 991	62 551	61 112
31445	Celestial Airways	1	1	1
f10770	Charles Schwab	2	2	2
29834	China Cargo Airlines Co.Ltd.	8 522	8 330	8 138
12141	China Eastern Airlines Co.Ltd.	11	11	11
31057	CLOUD AIR SERVICES LTD	3	3	3
9049	COLLEEN CORP	2	2	1
6369	Corsair	5 254	5 135	5 017
30051	COSTA AZZOURA LTD.	2	2	2
12219	Cox Enterprises Inc	1	1	1
35062	CPI Aviation LLC	8	8	8
F10210	CROWN CORK & SEAL	3	3	3
33204	CTC AVIATION JET SERVICES LTD	19	19	18
18972	DASSAULT AVIATION	20	20	19
1139	Dassault Falcon Jet	3	3	3
9703	Disney Aviation Group	1	1	1
944	DONINGTON AVIATION	14	13	13
7028	Dow Chemical Company The	5	5	5
24571	DSWA LLC	1	1	1
32311	Elysair-OpenSkies	121	118	115
23881	EXECUTIVE JET MANAGEMENT	52	51	50
1147	Federal Express Corporation d/b/a FedEx Express	72 383	70 755	69 127
7521	FORMULA ONE MNGMT	68	67	65
35426	FTC Consulting AG	1	1	1

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10326	NOUVELAIR TUNISIE	3 093	3 024	2 954
2088	PAKISTAN INTERNATIONAL AIRLINES CORP.	3 229	3 1 5 6	3 084
17921	PLANE SAILING LTD	7	7	7
31920	PRESTBURY TWO LLP	2	2	2
28189	ProAir-Charter-Transport GmbH	4	4	4
22432	QATAR AMIRI FLIGHT	224	219	214
31585	QUALCOMM Incorporated	2	2	2
35828	Related Companies	2	2	2
258	Royal Air Maroc	1 301	1 271	1 242
25946	Salem Aviation	4	4	4
5432	SAUDI OGER	31	30	30
32411	Scotts Miracle-Gro	5	5	5
1249	SELIA	47	46	44
2752	Société Tunisienne de l'Air "TUNISAIR"	1 093	1 068	1 043
2642	SYRIAN ARAB AIRLINES	892	872	852
159	TAG AVIATION S.A.	119	117	114
26684	TAG AVIATION UK LTD	338	330	322
4386	TAM Linhas Aéreas S.A.	103	101	99
799	The Coca-Cola Company	3	2	2
4744	TITAN AIRWAYS	2 164	2 115	2 067
32673	Transavia France	57 154	55 868	54 582
28237	TWIN JET	1 975	1 930	1 886
19445	Vietnam Airlines	5	5	5
33703	Viking Aviation Ltd	1	1	1
23592	Vulcan Inc.	3	3	3
32120	WILDERNESS POINT ASSOC	1	1	1
	TOTAL	1 806 509	1 765 870	1 725 233

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Member State:	Croatia

12495	Croatia Airlines hrvatska zrakoplovna tvrtka d.d.	71 755	70 140	68 526
	TOTAL	71 755	70 140	68 526

Member State: Italy

11698 AIR ITALY S.P.A.	228 648	223 504	218 361
23132 Albanian Airlines	4	4	3
28123 AMRASH	3	3	3
36153 BAYHAM LIMITED	8	8	8
20198 Belavia - Belarusian Airlines	29	29	28
8974 BERWIND CORPORATION	3	3	3
590 BRITISH AIRWAYS PLC	542 984	530 769	518 555
35318 CARGOLUX ITALIA	7 824	7 648	7 472
26954 Carnival Corporation	2	2	2
36770 CHEMIPLASTICA AVIATION LTD	2	2	2
f10307 Colony Advisors, LLC	5	5	5
32850 Consolidated Press Holdings Limited	5	4	4
31211 CSC TRANSPORTATION INC	1	1	1
33586 E+A Aviation Ltd.	4	3	3
1039 Ethiopian Airlines Enterprise	10 851	10 607	10 363
35213 GEDEAM TOURISM S.A.	22	21	21

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GTC Management Services	2	2	2
J C BAMFORD EXCAVATORS LIMITED	35	34	33
LUCKY FIVES LLC	4	4	3
MERIDIAN AIR COMPANY LTD.	309	302	295
Neos	16 061	15 700	15 338
Petroff Air Ltd	12	12	11
Poste Air Cargo S.R.L.	14 741	14 409	14 078
SERVICIOS AEREOS SUDAMERICANOS S.A.	3	3	3
SIRIO S.p.A.	310	303	296
Società Aerea Italiana S.p.A.	966 446	944 706	922 966
TAVISTOCK	4	4	4
Trinity Broadcasting of FL. Inc.	1	1	1
WIDEWORLD SERVICES LTD.	6	6	5
Wind Jet S.p.a.	137 603	134 507	131 412
TOTAL	1 929 164	1 885 765	1 842 368
	J C BAMFORD EXCAVATORS LIMITED  LUCKY FIVES LLC  MERIDIAN AIR COMPANY LTD.  Neos  Petroff Air Ltd  Poste Air Cargo S.R.L.  SERVICIOS AEREOS SUDAMERICANOS S.A.  SIRIO S.p.A.  Società Aerea Italiana S.p.A.  TAVISTOCK  Trinity Broadcasting of FL. Inc.  WIDEWORLD SERVICES LTD.  Wind Jet S.p.a.	J C BAMFORD EXCAVATORS LIMITED         35           LUCKY FIVES LLC         4           MERIDIAN AIR COMPANY LTD.         309           Neos         16 061           Petroff Air Ltd         12           Poste Air Cargo S.R.L.         14 741           SERVICIOS AEREOS SUDAMERICANOS S.A.         3           SIRIO S.p.A.         310           Società Aerea Italiana S.p.A.         966 446           TAVISTOCK         4           Trinity Broadcasting of FL. Inc.         1           WIDEWORLD SERVICES LTD.         6           Wind Jet S.p.a.         137 603	J C BAMFORD EXCAVATORS LIMITED         35         34           LUCKY FIVES LLC         4         4           MERIDIAN AIR COMPANY LTD.         309         302           Neos         16 061         15 700           Petroff Air Ltd         12         12           Poste Air Cargo S.R.L.         14 741         14 409           SERVICIOS AEREOS SUDAMERICANOS S.A.         3         3           SIRIO S.p.A.         310         303           Società Aerea Italiana S.p.A.         966 446         944 706           TAVISTOCK         4         4           Trinity Broadcasting of FL. Inc.         1         1           WIDEWORLD SERVICES LTD.         6         6           Wind Jet S.p.a.         137 603         134 507

Member State:	Cyprus

10639	AIRSTAR CORPORATION	3	3	3
7132	Joannou & Paraskevaides (Aviation) Limited	16	16	15
	TOTAL	19	19	18

Member State:	Latvia

23085	"AirBaltic Corporation" A/S	181 349	177 270	173 190
21470	SmartLynx Airlines Limited	9 005	8 803	8 600
	TOTAL	190 354	186 073	181 790

724	Cargolux Airlines Interantional SA	20 344	19 887	19 429
f11328	eBay Inc.	1	1	1
26052	Global Jet Luxembourg	257	251	246
1781	LUXAIR Société de Navigation Aérienne S.A.	51 827	50 661	49 495
29957	West Air Luxembourg SA	5 350	5 229	5 109
32947	YANGTZE RIVER EXPRESS AIRLINES Company Limited	3 324	3 249	3 174
	TOTAL	81 103	79 278	77 454

Member State:	Hungary
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29227	CityLine Hungary Kft	3 189	3 118	3 046
27768	Smartwings Hungary Kft.	5 577	5 451	5 326
30078	WIZZ AIR HUNGARY LTD	604 841	591 235	577 629
	TOTAL	613 607	599 804	586 001

Member State: Malta

256	AIR MALTA PLC	141 734	138 546	135 358
34461	Comlux Malta Ltd.	58	56	55
38482	Vista Jet Ltd	87	85	83
	TOTAL	141 879	138 687	135 496

Member State: The Netherlands

2297	ALIA ROYAL JORDANIAN	518	506	495
29157	BROKERAGE & MANAGMT	4	4	4
6984	China Airlines	5 538	5 414	5 289
24134	CHINA SOUTHERN	3 177	3 106	3 035
30777	Corendon Airlines	645	631	616
37301	Corendon Dutch Airlines B.V.	36 571	35 749	34 926
22713	Eastman Chemical Company	2	2	2
29824	EIE EAGLE INC ESTABLISHMENT	2	2	2
1005	ELAL israeli airlines	1 245	1 217	1 189
14846	EVA AIR	5 039	4 925	4 812
3735	KENYA AIRWAYS	45	44	43
12405	KOM Activity I B.V.	10	10	9
1640	Koninklijke Luchtvaart maatschappij NV	701 677	685 893	670 109

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29439	Liberty Global Europe BV	22	21	21
f11885	Liberty Global Inc.	2	2	2
1801	MALAYSIA AIRLINES	1 075	1 050	1 026
1833	Martinair Holland N.V.	1 686	1 648	1 611
278	Nippon Cargo Airlines	6 378	6 234	6 091
2440	Shell Aircraft International	18	17	17
2723	Transavia Airlines CV	399 711	390 719	381 728
30852	TUI Airlines Nederland BV	35 028	34 240	33 452
	TOTAL	1 198 393	1 171 434	1 144 479

Member State:	Austria
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31943	AMGEN	4	4	4
27885	Austin Jet Holding GmbH	14	13	13
440	Austrian Airlines AG	400 165	391 164	382 162
33061	Avcon Jet Aktiengesellschaft	77	75	74
45083	easyJet Europe Airline GmbH	1 793 005	1 752 672	1 712 338
30323	International Jet Management GmbH	135	131	128
9965	Magna International Inc.	2	2	2
35956	Pegasus Jet Ltd.	5	5	5
45298	Sparfell GmbH	175	171	167
25989	The Flying Bulls GmbH	14	14	13
19210	Ukraine International Airlines	3 216	3 144	3 071
	TOTAL	2 196 812	2 147 395	2 097 977

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36143	Enter Air Sp. Z o.o.	67 529	66 010	64 491
30797	Magellan Pro-Service Sp. z o.o.	11	11	11
1763	POLSKIE LINIE LOTNICZE LOT S.A.	211 759	206 995	202 232
38446	Smartwings Poland Sp. z o.o.	53	52	51
	TOTAL	279 352	273 068	266 785

**Member State:** 

Portugal

9568	Air Bear	4	4	4
10014	ANADARKO PETROLEUM CORPORATION	1	1	1
24973	Flight Management Corporation	2	1	1
32417	IBIS PARTICIPACOES E SERVICOS LTDA	3	3	3
23781	Netjets Transportes Aereos SA	3 146	3 075	3 005
25573	SATA INTERNACIONAL S.A.	469	459	448
5683	SWAGELOK	2	2	2
388	TAAG - Linhas Aéreas de Angola - Angola Airlines	2	2	2
2649	TRANSPORTES AEREOS DECABO VERDE-SA	15	15	14
2656	Transportes Aéreos Portugueses S.A.	484 086	473 197	462 307
27218	White Airways S.A.	1 970	1 926	1 882
	TOTAL	489 700	478 685	467 669

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	TOTAL	1 446 081	1 413 550	1 381 023
20170	West Air Sweden AB	13 197	12 900	12 604
23235	TUIfly Nordic AB	91 821	89 755	87 690
2351	Scandinavian Airlines System SAS	1 198 730	1 171 765	1 144 800
24970	Nova Airlines AB	56 716	55 440	54 164
1116	MIL SWEDEN	90	88	86
22830	Braathens Regional Airways AB	75 880	74 173	72 466
21131	ATRAN	2 338	2 285	2 233
31345	ATLANTIC AIRLINES UK	1 799	1 758	1 718
30326	Amapola Flyg AB	5 510	5 386	5 262

# Operators currently administered by Switzerland

33938	AMAC AEROSPACE	4	4	4
2850	easyJet Switzerland SA	152 013	148 594	145 174
6101	Edelweiss Air AG	15 466	15 118	14 770
29471	Jet Aviation Zurich-Airport AG	99	97	94
31311	MSC Aviation S.A.	23	22	22
28494	Swiss International Air Lines Ltd.	229 766	224 597	219 429
	TOTAL	397 371	388 432	379 493

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(Announcements)

# PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION POLICY

# EUROPEAN COMMISSION

# Prior notification of a concentration (Case M.10620 – GIP / SSE / OTPP / SCOTIA GAS NETWORKS) Candidate case for simplified procedure

(Text with EEA relevance)

(2022/C 74/05)

1. On 7 February 2022, 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:

- Global Infrastructure Partners ('GIP') (USA),
- Ontario Teachers' Pension Plan Board ('OTPP') (Canada),
- SSE plc ('SSE') (UK),
- Scotia Gas Networks Ltd ('SGN') (UK).

GIP, OTPP and SSE will acquire within the meaning of Article 3(1)(b) and 3(4) of the Merger Regulation joint control of SGN.

The concentration is accomplished by way of purchase of shares.

- 2. The business activities of the undertakings concerned:
- GIP: a leading independent infrastructure fund manager focused on the transport, energy, waste and other sectors,
- OTPP: administration of pension benefits and the investment of pension plan assets,
- SSE: a multinational energy company. SSE's core businesses consist of three segments: i) SSEN Transmission, which owns, operates and maintains the electricity transmission network in the north of Scotland; ii) SSEN Distribution, which owns, operates and maintains the electricity distribution networks in the north of Scotland and central southern England; and iii) SSE Renewables, which carries out the development, construction, operation, and ownership of assets that generate electricity from renewable sources,
- SGN: the second largest gas distribution network in the UK. SGN owns Scotland Gas Networks plc and Southern Gas Networks plc. These two networks cover the whole of Scotland, south London and the south east of England.

<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

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

Pursuant to the Commission Notice on a simplified procedure for treatment of certain concentrations under Council Regulation (EC) No 139/2004 (²) it should be noted that this case is a candidate for treatment under the procedure set out in the Notice.

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

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

M.10620 - GIP | SSE | OTPP | SCOTIA GAS NETWORKS

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

Email: COMP-MERGER-REGISTRY@ec.europa.eu

Fax +32 22964301

Postal address:

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

#### OTHER ACTS

# **EUROPEAN COMMISSION**

Publication of 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

(2022/C 74/06)

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 eAmbrosia database.

PRODUCT SPECIFICATION OF A TRADITIONAL SPECIALITY GUARANTEED

## 'SALINĀTĀ RUDZU RUPJMAIZE'

EU No: TSG-LV-1043-AM01 - 30 December 2020

#### Member State or third country 'Latvia'

## 1. Name(s) to be registered:

'Salinātā rudzu rupjmaize'

## 2. Type of product [as in Annex XI]

Class 2.24. bread, pastry, cakes, confectionery, biscuits and other baker's wares

## 3. Grounds for registration

# 3.1. Whether the product:

- results from a mode of production, processing or composition corresponding to traditional practice for that product or foodstuff;
- $\square$  is produced from raw materials or ingredients that are those traditionally used.

'Salinātā rudzu rupjmaize' owes its specific character to its recipe and the technique used for its production.

In contrast to other types of rye bread, the recipe for 'salinātā rudzu rupjmaize' does not involve the use of baker's yeast, but includes coarse rye flour, approx. 0,8 % caraway seeds, 8-16 % sugar, and up to 3 % unfermented rye malt.

The production technique is specific in that before the preparation of the dough, approx. 30 % of the rye flour is 'sweetened', i.e. scalded, and the scalded flour is then set aside and fermented for at least 12 hours. Moreover, the scalded flour is prepared in tubs made from deciduous wood, and after scalding the flour cools more slowly in these tubs than it would in bowls made from metal or other materials. Once the flour has been scalded with hot water (85-95 °C), it is kept at 63-65 °C for a further 2-4 hours to allow starch to be broken down into sugars, giving the product its sweet taste. In addition, microflora containing lactic acid bacteria is preserved on the sides of the tub from scalded flour fermented previously, and this gradually brings about the fermentation of lactic acid and the

increasing of the scalded flour's acidity as it cools. Lactic acid fermentation hinders the development of undesired microorganisms. The length of the process for preparing the scalded flour and ferment allows microorganisms to multiply in sufficient quantities to give the bread the required sourness, aroma and porosity, and therefore baker's yeast is not added.

Another of the specific characteristics of Latvian 'salinātā rudzu rupjmaize' is that caraway seeds are added during the preparation of the scalded flour and the dough, giving the bread its special caraway-seed aroma.

Latvian 'salinātā rudzu rupjmaize' is also known for the elongated form of the loaf, which is at least twice as long as it is wide, with rounded ends shaped by hand, its smooth and glossy dark-brown crust, coated with starch paste, and its aromatic crumb. 'Salinātā rudzu rupjmaize' is baked on a hot hearth, not on baking trays or in moulds. This ensures an intensive transmission of heat, preserving the hand-shaped form of the bread and creating a larger loaf with a stronger crust.

#### 3.2. Name:

- ☑ has been traditionally used to refer to the specific product;
- identifies the traditional character or specific character of the product.

The word 'salināt' means to make sweet, to sweeten, e.g. by pouring hot water onto flour (K. Karulis, *Latviešu etimoloģijas vārdnīca* [Etymological dictionary of the Latvian language], Vol. II, 1992). This is an ancient word, which was already in common use in the western part of Latvia in the 18th century.

The term 'salinātā rudzu rupjmaize' refers to bread baked from coarse rye flour, with scalded flour used in the production process, meaning that hot water is poured over part of the flour in order to impart sweetness to the bread.

In her research work Mūsu maize. Our Daily Bread (2004), ethnographer Indra Čekstere explains that in Kurzeme, 'rye bread (rupjmaize) is known as "salinātā" maize when part of the flour has been scalded with hot water'.

## 4. Description

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

'Salinātā rudzu rupjmaize' is a naturally leavened bread baked in Latvia from coarse rye flour, with scalded flour and ferment being used in the production process. This type of bread is baked in a hearth oven and shaped into an elongated loaf weighing one or more kilograms, with a smooth and glossy crust to which starch paste or water is applied after baking.

External appearance and shape: an elongated loaf with rounded ends, at least twice as long as it is wide; a mark may be made on the top of the crust, and imprints may be made on the sides.

Crust: dark, smooth and glossy; may be sprinkled with caraway seeds; there may be bran, flour or maple leaves on the underside of the crust.

Crumb: dark, with larger or smaller pores; elastic; the crumb may be slightly moist.

Taste and aroma: pleasant aroma of baked bread and caraway seeds, with a sweet-and-sour rye bread taste.

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

The technique for making 'salinātā rudzu rupjmaize' consists of several stages: preparation, cooling and fermenting of scalded flour, kneading and fermenting of dough, division, forming into loaves, baking.

## Recipe for 'salinātā rudzu rupjmaize' (for 10 kg of flour)(\*)

Scalded flour  Coarse rye flour 3 kg Caraway seeds 0,08–0,1 kg Hot water 6–8 litres Unfermented malt 0,05-0,3 kg Temperature of water: 85-95 °C	Temperature of scalded flour Initial: 63-68 °C Final: 35-28 °C Preparation time: 12-24 hours	
Fermentation of scalded flour  Cooled scalded flour 7-10 kg Ferment 0.4-1.6 kg	Duration of fermentation: 3–6 hours Fermentation temperature: 35–36 °C	
Dough  Fermented scalded flour 7-12 kg Rye flour 7-10 kg Sugar 0,8-1,6 kg	Salt 0,15-0,2 kg Duration of fermentation: 2-3 hours Fermentation temperature: 30-34 °C	

\* This recipe will give approx. 15-20 kg of dough, from which 13 to 18 loaves can be baked with a weight of 1 kg each, bearing in mind that 10 % of the weight is lost during baking. After baking, the loaves are coated with a starch paste which is prepared by boiling together potato flour and water.

The flour which is scalded in order to make 'salinātā rudzu rupjmaize' is coarse rye flour. Traditionally, the scalded flour is prepared in tubs made from planks of deciduous wood from aspen or lime trees, with a volume of approx. 30 l, and is mixed with a wooden spatula. Microflora preserved on the sides of the tub from previously fermented dough stimulates fermentation of lactic acid, so the tub is not washed but is carefully scraped out and kept in a dry place. Around 30 % (3 kg) of the total amount of flour used to produce the bread (10 kg) is used to make the scalded flour. The flour set aside for scalding and the caraway seeds are 'sweetened', i.e. scalded with water of a temperature of around 95 °C. Following this process, the temperature of the scalded flour should be around 63-68 °C.

Usually 2-2,5 times more water than flour is required. Water is added gradually so that the flour and water can be mixed more easily into a homogeneous mass with a consistency similar to that of thick cream. When the scalded flour is at a temperature of 63-65 °C, approx. 50-300 g of unfermented rye malt is added and stirred in thoroughly. The caraway seeds and malt provide the scalded flour with the caraway-seed aroma and specific sweet-and-sour taste of the product. The sweet taste is formed by the breakdown of starch into sugars by the malt, while the sour taste is given by the lactic acid and acetic acid resulting from the fermentation of lactic acid.

If the scalded flour mass is prepared correctly it should have a homogeneous texture similar to that of thick cream, and have a greyish-brown colour. Once prepared, the scalded flour should be left for 2-4 hours in the tub where it was made, ensuring that an optimum temperature (63-65 °C) is maintained so as to allow the conversion of starch into sugar. Then the scalded flour should be mixed so that it cools. The cooling and fermentation of the scalded flour takes place in the same tub over approx. 12-24 hours. When the temperature is around 36 °C, approx. 0,4-1,6 kg of ferment from the previous batch of bread is added to the scalded flour to stimulate the fermentation of lactic acid. The ferment should at first be added only to the upper part of the tub, then a couple of hours later it should be spread deeper, halfway down through the scalded flour, and finally right to the bottom. During fermentation, the scalded flour becomes slightly sour, and an agreeable sweet-and-sour taste is formed.

When the scalded flour has fermented, the dough is kneaded in a wooden kneading tub or a kneading bowl. Rye flour, sugar and salt are added to the scalded flour dough after it has fermented; up to 10 % wheat flour may be added. The dough is kneaded until it no longer sticks to the hands and all the ingredients are evenly mixed together. The upper surface of the dough is evened out with wet hands, covered and placed in a warm place to continue fermenting. Splitting in the upper surface of the dough and a doubling in size shows that the dough has fermented. It can then be divided and baked.

The fermented dough is divided into pieces after moistening the hands with water. 'Salinātā rudzu rupjmaize' is formed into elongated loaves which are then smoothed over with a wet hand; the sides of larger loaves are scored to prevent them from splitting, and a cross, slits or a symbol may be cut into the surface of the loaf. Loaves of dough can be placed onto surfaces covered with cloth, boards or peels which have been sprinkled with bran or covered in maple leaves, and are then placed in the oven. The loaves are baked on the hot hearth, not on baking trays or in moulds. The oven is heated to a higher temperature (280-350 °C) at the start of baking, so that a stronger crust is formed which will not split. Afterwards baking continues at a lower temperature (200-250 °C). Baking takes place for approx. one to two hours, depending on loaf size. When removed from the oven, starch paste or water is applied to the hot loaves, giving a softer and glossier crust.

#### Organoleptic and physico-chemical indicators of bread quality

Shape, external appearance	Elongated loaf, at least twice as long as it is wide; thick, dark, gloss crust; may be sprinkled with caraway seeds	
Crumb porosity	Evenly porous; pores can be larger or smaller	
Crumb elasticity	Dark, elastic and slightly moist	
Taste and aroma	pleasant aroma of baked bread and caraway seeds, with a sweet-and-sour rye bread taste	
Acidity of bread, pH	5-10	
Moisture content of bread, %	38-45	

After being baked, the hot bread is left to cool and then put in a cool, well-ventilated room or covered with linen cloth. After it has cooled, the bread can be sold as an uncut loaf, or cut into smaller pieces or slices. The bread can also be packed in a cloth, paper or plastic bag. It can be kept at room temperature (15-25 °C) or frozen (– 18 °C). 'Salinātā rudzu rupjmaize' stays fresh for a long time, and can be kept for at least 5-10 days.

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

Rye bread has always been one of the staple foods in Latvian homes, which is why it is even today a symbolic component of Latvian national identity. Rye bread is included in the Latvian Cultural Canon in the 'Folk Traditions' section. Like its equivalents in other European countries, the Latvian Cultural Canon is compiled as a compendium of the most outstanding and most significant artistic works and cultural treasures reflecting the most important cultural achievements in the nation's history.

In her research work Mūsu maize. Our daily bread (2004), the ethnographer Indra Čekstere writes that in Latvian households "it is most often 'salinātā rudzu rupjmaize' which is baked, after pouring hot water over the flour in a tub". A lump of dough from a previous batch of bread is dissolved in warm water and added as a ferment. The runny dough is mixed in the tub and left overnight to ferment. It is beaten with a long wooden spatula. In the morning, the kneading starts. The kneading takes a long time, with caraway seeds and more flour being added. When the dough no longer sticks to the hands, the kneading stops. The tub with the fermenting dough is placed next to the oven and long small loaves are shaped on the peel, which is covered with a dusting of flour or maple leaves and quickly placed in the oven.'

The publication Latviešu tradicionālie ēdieni [Latvian traditional dishes] (compiled by I. Heinola and S. Stinkule, published in 2006 with support from the State Cultural Capital Foundation) notes that right up until the early 20th century the main activities among Latvians and Livonians were farming and fishing, and so the staple of their diet consisted of home-made rye bread and various boiled dishes. The publication provides a description of 'salinātā rudzu rupjmaize', noting that rye flour was used in the production of the bread and that part of this flour was scalded. The dough was prepared in a wooden tub and its fermentation was ensured by ferment left from the previous batch of bread and microorganisms preserved on the sides of the tub. Long loaves were formed from the dough, and these were baked in a wood-fired oven.

In her book *Daudzveidīgā maizīte* [The many forms of bread] (1993), bread-making expert Zigrīda Liepiņa also gives a description of the production of traditional 'salinātā rudzu rupjmaize' as it was still made at the beginning of the 20th century. The description stresses the uniqueness of the scalding of the flour and the length of its fermentation in wooden tubs, which create the distinct and pleasant aroma of the bread and its porous and elastic crumb.

Housekeeping and handicrafts teacher M. Leiše described the preparation of and recipe for 'salinātā rudzu rupjmaize'. She noted that it was best to use a vessel made from deciduous wood to prepare the bread, and that a certain amount of hot water should be poured over part of the flour and that this should then be mixed with a wooden spatula until the dough attains a homogenous consistency. Around 12 hours later, when the scalded flour has cooled, ferment is added and the mixture is allowed to ferment, and only then is the dough kneaded. The fermented dough is then divided into pieces and baked in a hot oven on the hearth. (*Praktiskā mājturība* [Practical housekeeping], published by A. Gulbis, Riga, 1931).

L. Dumpe described the way 'salinātā rudzu rupjmaize' was baked in around 1915 in her publication *Latviešu tautas ēdieni* [Latvian national dishes] (2006), based on material gathered during ethnographic expeditions. She notes that 'normal bread was fermented using warm water at 45-65 °C, while "salinātā" bread was fermented using hot water at 95 °C. It was mixed until the dough no longer stuck to the hands and a white stripe remained when it was pulled at with a finger. The kneaded dough was covered and fermented again in a warm place. The fermented dough was divided into pieces, formed into elongated loaves and baked on a hearth. Water or starch paste were then applied to the hot loaves. This made the crust soft and glossy.'

# Publication of an application for a Union amendment to a product specification for a name in the wine sector pursuant to Article 97(3) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council

(2022/C 74/07)

This publication confers the right to oppose the application pursuant to Article 98 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council (¹) within two months from the date of this publication.

APPLICATION FOR A UNION AMENDMENT TO THE PRODUCT SPECIFICATION

#### 'Jumilla'

#### PDO-ES-A0109-AM05

Date of application: 10 February 2021

## 1. Applicant and legitimate interest

Consejo Regulador D.O. 'Jumilla' (Regulatory Board for the 'Jumilla' Designation of Origin)

Association consisting of all of the winegrowers and wineries that grow grapes and produce, store or bottle wine intended for or entitled to the 'Jumilla' PDO.

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

	Name of product
	Category of the grapevine product
	Link
X	Marketing restrictions

## 3. Description and reasons for amendment

Packaging within the demarcated geographical area and removing the option of moving the protected wine in bulk to wineries not covered by the PDO.

- a) Product specification headings affected: 8. Applicable requirements
- b) Single document sections affected: 9. Further conditions

Reason(s)

It is a Union amendment falling into one of the categories provided for in Article 14(1) of Regulation (EU) 2019/33, specifically: further restrictions on the marketing of the product.

Pursuant to Article 4 of Regulation (EU) No 2019/33, justification for the amendment is given as follows:

Quality-related reasons

— The production of 'Jumilla' (PDO) wines does not end with the process of transforming must into wine through alcoholic fermentation and other supplementary processes, but rather with the packaging. This must be considered the final stage in the production of these wines, since it involves other oenological practices that could affect the special characteristics, namely filtering, stabilisation and various types of corrective measures. Furthermore, in many cases, a period of bottle ageing, which takes place in the bottle racks of the certified wineries, is necessary in order to round out the finished wine.

Indeed, all the lessons learned from the wine being permitted to leave the demarcated area in bulk have shown producers the importance of this final stage in wine production.

This designation of origin was recognised in Spain in 1966. In common with the rest of the sector, its long history has seen considerable progress in quality requirements to that extent that, these days, careful monitoring of bottling is a prerequisite of quality. For this reason, the sector itself wants to ensure that no wine entitled to bear the name 'Jumilla' should escape such monitoring. It is sufficient to point out that 20 years ago, in the 2000-2001 season, 86 % of the wine of this PDO was exported in bulk, whereas now it is only around 4 %.

 Furthermore, it is clear that transport over long distances or for prolonged periods increases the risk of alterations to the product, such as oxidation or temperature changes, which adversely affect quality. Allowing such consignments undermines quality.

Indeed, the producers are so aware of this that the volume placed on the market in bulk is now a fraction of the total sold by the PDO.

— In order to fully safeguard product quality, bottling should be carried by the certified producers belonging to the PDO, meaning within the demarcated area. Such producers are directly responsible for, and beneficiaries of, the prestige of the product, which might otherwise be compromised.

# Guarantee of origin

- Appointed by the competent Spanish authority and accredited by the National Accreditation Body under ISO 17065 on product certification, the control body is active within the confines of the demarcated area. Full traceability is necessary to guarantee the actual origin of the raw material and the production. Only the control body can conduct these exercises and, for logistical and financial reasons, it cannot attend wineries in other Member States or third countries in order to guarantee the origin of the wine bottled there.
- Where wine in bulk is sent to operators outside of its scope, the control body provides a guarantee in the form of a consignment note confirming the origin of the product and its compliance with the specifications for 'Jumilla' up to the point of dispatch. However, where there is no subsequent control, this guarantee of origin is useless for the purposes of the PDO and loses its validity.

It is true that EU rules provide for cooperation with the control bodies in the destination countries. Yet experience shows that this is limited to the usual controls carried out by producers. There is no proper check on the requirements for the bottling stage according to the relevant specification.

Specifically, every bottle has to display a guarantee of origin in the form of a secondary label or numbered seal. However, bottling operations outside of the demarcated area do not request these items from the control body. This means that secondary labels and numbered seals are not used despite being required by the specification.

The situation is even worse where bottling takes place in a third country, and some 75 % of 'Jumilla' sold in bulk goes to countries outside the EU. In such cases, there is not even a mechanism in place for conducting controls on these wines.

Furthermore, it is impossible for the control body to know how such products will end up on the market: under the name of the PDO, under another name or blended with other wines.

## Guaranteeing control

Prior to this amendment application, bulk consignments of the protected wine were accompanied by a certificate
of origin at the request of the registered operator.

Based on the reasons set out above, and on experience, and given the lack of quality assurance and control inherent in bulk consignments, it seems inappropriate to continue issuing certificates for wines that cease to be subject to any control before being placed on the market.

— The volumes of bulk exports have been gradually decreasing over time, as current figures clearly show. As an example, during the 2010-2011 season, 20 704 hectolitres, some 25 % of production, were exported. In the 2019-2020 season, the figure was 8 939 hectolitres, around 4 % of production. Thus far in the 2021 season, there have been no consignments of wine in bulk. This further reduces the justification for any attempts by the certifying body to carry out controls as the volumes are very small and widely dispersed across different destinations.

— In addition, the control body itself and its competent authority believe that, in reality, these wines end up being placed on the market without the 'Jumilla' PDO. Therefore none of the producers that bottle PDO 'Jumilla' wine will have to change their practices and nor will their interests be affected.

None of the producers exporting in bulk disagrees with this measure, which has been approved by all wineries and winegrowers belonging to the Designation of Origin. There were no interventions during the national opposition procedure to approve this amendment to the specification.

— The National Accreditation Body, which annually audits the work of the control body, has commented on the loss of control over volumes exported with the control body's guarantee. This amendment will also resolve such problems, which could undermine the control body's status as a certifying body for wine.

#### SINGLE DOCUMENT

#### 1. Name of product

Jumilla

## Geographical indication type

PDO - Protected Designation of Origin

## 3. Categories of grapevine products

- 1. Wine
- 3. Liqueur wine

## 4. Description of the wine(s)

1. White wines ('Jumilla' and 'Jumilla Dulce')

Appearance: ranging from steely to topaz. Clear and bright.

Aroma: fresh fruit. The sweet wines may have dried fruit notes.

Taste: balance of acidity and sweetness. In the sweet wines, sweetness predominates over acidity.

Analytical requirements not included in the table are in accordance with EU wine legislation in force.

General analytical characteristics		
Maximum total alcoholic strength (in % volume)		
Minimum actual alcoholic strength (in % volume)	11	
Minimum total acidity	4 grams per litre expressed as tartaric acid	
Maximum volatile acidity (in milliequivalents per litre)	13,3	
Maximum total sulphur dioxide (in milligrams per litre)		

## 2. Rosé wines ('Jumilla' and 'Jumilla Dulce')

#### CONCISE TEXTUAL DESCRIPTION

Appearance: ranging from raspberry-pink to pale salmon. Clear and bright.

Aroma: fresh fruit. Red fruit. The sweet wines may have dried fruit notes.

Taste: balanced acidity. In the sweet wines, sweetness predominates over acidity.

Analytical requirements not included in the table are in accordance with EU wine legislation in force.

General analytical characteristics		
Maximum total alcoholic strength (in % volume)		
Minimum actual alcoholic strength (in % volume)	11,5	
Minimum total acidity	4 grams per litre expressed as tartaric acid	
Maximum volatile acidity (in milliequivalents per litre)	13,3	
Maximum total sulphur dioxide (in milligrams per litre)		

## 3. Rosé wines (Jumilla Monastrell)

#### CONCISE TEXTUAL DESCRIPTION

Appearance: ranging from raspberry-pink to pale salmon. Clear and bright.

Aroma: fresh fruit. Red fruit. The sweet wines may have dried fruit notes.

Taste: balanced acidity. In the sweet wines, sweetness predominates over acidity.

Analytical requirements not included in the table are in accordance with EU wine legislation in force.

General analytical characteristics			
Maximum total alcoholic strength (in % volume)			
Minimum actual alcoholic strength (in % volume)	12		
Minimum total acidity	4 grams per litre expressed as tartaric acid		
Maximum volatile acidity (in milliequivalents per litre)	13,3		
Maximum total sulphur dioxide (in milligrams per litre)			

## 4. Red wines (Jumilla Monastrell)

# CONCISE TEXTUAL DESCRIPTION

Appearance: ranging from violet to brick-red, sweet wines may develop an ochre shade. Clear and bright.

Aroma: red fruit. Black fruit. The sweet wines have dried fruit notes.

Taste: balanced acidity. Tannic. In the sweet wines, sweetness predominates over acidity.

Analytical requirements not included in the table are in accordance with EU wine legislation in force.

General analytical characteristics			
Maximum total alcoholic strength (in % volume)			
Minimum actual alcoholic strength (in % volume)	12,5		

General analytical characteristics			
Minimum total acidity	4 grams per litre expressed as tartaric acid		
Maximum volatile acidity (in milliequivalents per litre)	13,3		
Maximum total sulphur dioxide (in milligrams per litre)			

## 5. Red wines ('Jumilla' and 'Jumilla Dulce')

#### CONCISE TEXTUAL DESCRIPTION

Appearance: ranging from violet to brick-red, sweet wines may develop an ochre shade. Clear and bright.

Aroma: red fruit. Black fruit. The sweet wines have dried fruit notes.

Taste: balanced acidity. Tannic. In the sweet wines, sweetness predominates over acidity.

Analytical requirements not included in the table are in accordance with EU wine legislation in force.

General analytical characteristics		
Maximum total alcoholic strength (in % volume)		
Minimum actual alcoholic strength (in % volume)	12	
Minimum total acidity	4 grams per litre expressed as tartaric acid	
Maximum volatile acidity (in milliequivalents per litre)	13,3	
Maximum total sulphur dioxide (in milligrams per litre)		

## 6. Liqueur wines (Tinto Monastrell)

## CONCISE TEXTUAL DESCRIPTION

Appearance: ranging from cherry red to ochre. Clear and bright.

Aroma: black fruit. Dried fruit.

Taste: sweetness predominates over acidity. Tannic.

Analytical requirements not included in the table are in accordance with EU wine legislation in force.

General analytical characteristics		
Maximum total alcoholic strength (in % volume)		
Minimum actual alcoholic strength (in % volume)	15	
Minimum total acidity		
Maximum volatile acidity (in milliequivalents per litre)		
Maximum total sulphur dioxide (in milligrams per litre)		

## 5. Wine making practices

Specific oenological practices

Cultivation method

Vineyards covered by the 'Jumilla' protected designation of origin can be subject to extensive cultivation or intensive cultivation methods.

Extensive cultivation: for vineyards in which, for reasons of terrain, altitude, rainfall and other environmental factors, planting density complies with the following agricultural parameters: maximum 1 900 plants per hectare and minimum 1 100 plants per hectare.

Intensive cultivation: for vineyards which, again according to environmental conditions, comply with the following agricultural parameters: planting density between 3 350 and 1 500 plants per hectare.

Grapes are harvested in a way that does not harm their quality. For wines covered by the PDO, only healthy grapes are used which are sufficiently ripe and at a minimum of 10,70° Baumé for white grapes, and 11° Baumé for red grapes.

Monastrell grapes intended to be used for liqueur wine must be at a minimum of 13° Baumé when harvested.

In pressing, the must and wine are subject to pressures giving a maximum yield that, following transformation, cannot exceed 74 litres of finished wine per 100 kilograms of grapes.

For the purpose of calculating the ageing processes, the first day of October of each year is taken as the start.

- b. Maximum yields
- 1. Widely cultivated red varieties
- 5 000 kilograms of grapes per hectare
- 37 hectolitres per hectare
- 2. Widely cultivated white varieties
- 5 625 kilograms of grapes per hectare
- 41,62 hectolitres per hectare
- 3. Intensive cultivation
- 8 750 kilograms of grapes per hectare
- 64,75 hectolitres per hectare

# 6. Demarcated geographical area

The production area for wines covered by the protected designation of origin 'Jumilla' comprises land situated within the municipalities of Jumilla, in the province of Murcia, and Fuentealamo, Albatana, Ontur, Hellín, Tobarra and Montealegre del Castillo in the province of Albacete.

# 7. Wine grape variety(ies)

AIRÉN

**CABERNET SAUVIGNON** 

**CHARDONNAY** 

GARNACHA TINTA

GARNACHA TINTORERA

MACABEO - VIURA

MALVASIA AROMATICA - MALVASIA DE SITGES

MERLOT

MONASTRELL

MOSCATEL DE GRANO MENUDO

PEDRO XIMENEZ

PETIT VERDOT

SAUVIGNON BLANC

**SYRAH** 

TEMPRANILLO - CENCIBEL

**VERDEJO** 

## 8. Description of the link(s)

## 8.1. Wine

The most important grape is Monastrell, a very hardy variety that is perfectly adapted to the harsh conditions of the area, with its drought, very hot summers and spring frosts. It produces full bodied, fleshy wines, rich in alcohol and acidity with highly characteristic aromas of ripe fruit and a well-integrated astringency.

The other authorised varieties perfectly complement Monastrell, stabilising the colour and adding acidity and ageing capacity, as well as harmonising the aromas perfectly.

## 8.2. Liqueur wines

These wines are made from Monastrell, a variety which gives them colour intensity ranging from medium to very high, potentially almost opaque, as a result of the high temperatures characteristic of the area.

#### 9. Specific further requirements (packaging, labelling, other requirements)

Labelling

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The name of the protected designation of origin must appear prominently on the labels, in a font that must be a minimum of 3 millimetres and a maximum of 10 millimetres in height.

The name must appear next to the words 'Denominación de Origen Protegida' or 'Denominación de Origen', which must be in a font of a minimum of 2 millimetres in height, but which must always be smaller than the accompanying name of the PDO.

Other references will be those laid down in the general legislation on wine labelling, and in the specific rules and regulations on labelling established by the Regulatory Board and currently in force.

Packaging must include quality seals, secondary labels or numbered labels issued by the Regulatory Board. These must be affixed by the winery and be visible on the packaging in a way that prevents their re-use.

Transporting wines

Legal framework

For an organisation that manages PDOs/PGIs, when thus provided for by Member States.

Type of further condition

Packaging within the demarcated geographical area

Description of the condition

The protected wine must be packaged exclusively in facilities located within the production area of PDO 'Jumilla'.

In order to ensure appropriate use of the PDO, all protected wines must be dispatched in the packaging.

Production of the wines with the designation of origin does not end with the process of transforming must into wine through alcoholic fermentation and other, supplementary processes, but rather with packaging. This must be considered the final stage in the production of these wines, since it involves other oenological practices that could affect the special characteristics, namely: filtering, stabilisation and various types of corrective measures. Furthermore, in many cases, a period of bottle ageing is necessary in order to round out the finished wine. In addition, it is clear that transport over long distances or for prolonged periods increases the risk of alterations to the product, such as oxidation or temperature changes, which adversely affect the quality. Therefore, in order to preserve the quality of the wine, it is necessary to bottle it within the demarcated area of the PDO.

The control body is appointed by the competent Spanish authority and accredited by the National Accreditation Body under ISO 17065 on product certification. In the case of bulk volumes dispatched to operators outside the demarcated area, the control body can only guarantee origin and compliance with the Jumilla' PDO up to the point of dispatch. However, for reasons of logistics and cost, the control body cannot operate in destination countries where, in practice, the national competent authorities do not carry out controls either. Some 75 % of consignments in bulk go to third countries. Consequently, the control body does not know how these wines are placed on the market. What it does know is that the bottles do not display the secondary label or numbered seal as required since there are no requests for these from the bottling operations. This means that there should not be bottling operations involving 'Jumilla' (PDO) outside of the demarcated area. Therefore, in order to guarantee the origin and to safeguard control, it is necessary for all the wine to be bottled within the demarcated area.

## Link to the product specification

https://www.mapa.gob.es/es/alimentacion/temas/calidad-diferenciada/pcdopjumillamodificacionmayoram05 limpio tcm30-556674.pdf

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