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Information and Notices

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EN

[1] Text with EEA relevance.

OTHER ACTS

European Commission

II

(Information)

INFORMATION FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

COMMISSION STATEMENT

relating to Articles 9(1)(c) and 11(1) of the Commission Implementing Regulation setting out technical and operational specifications of the technical system for the cross-border automated exchange of evidence and application of the 'once-only' principle

(2022/C 341/01)

The references in Articles 9(1)(c) and 11(1) to the future solutions for powers of representation and mandates ('when and to the extent to which solutions for representation in accordance with Regulation (EU) 910/2014 and any implementing acts adopted on its basis, have been found') relate, in particular, to solutions going beyond the current minimum data sets of representative and represented person and covering additional semantics relating to the scope of representation or specific limitations of the mandate. The need to develop such solutions was already expressed in the conclusions of the Cooperation Network discussion that took place on 20 June 2016, reproduced in the section 2.8. NATURAL AND LEGAL PERSON REPRESENTATIVE from eIDAS SAML Attribute Profile V1.2., 31 August 2019 ([1]).

([1]) https://ec.europa.eu/cefdigital/wiki/download/attachments/82773108/eIDAS%20SAML%20Attribute%20Profile%20v1.2%20Final.pdf?version=2&modificationDate=1571068651772&api=v2

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Euro exchange rates [1]

5 September 2022

(2022/C 341/02)

1 euro =

	Currency	Exchange rate		Currency	Exchange rate
USD	US dollar	0,9920	CAD	Canadian dollar	1,3043
JPY	Japanese yen	139,47	HKD	Hong Kong dollar	7,7867
DKK	Danish krone	7,4364	NZD	New Zealand dollar	1,6289
GBP	Pound sterling	0,86358	SGD	Singapore dollar	1,3932
SEK	Swedish krona	10,7290	KRW	South Korean won	1 359,98
CHF	Swiss franc	0,9747	ZAR	South African rand	17,0880
ISK	Iceland króna	142,70	CNY	Chinese yuan renminbi	6,8768
NOK	Norwegian krone	9,9188	HRK	Croatian kuna	7,5173
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	14 782,83
CZK	Czech koruna	24,622	MYR	Malaysian ringgit	4,4563
HUF	Hungarian forint	403,90	PHP	Philippine peso	56,477
PLN	Polish zloty	4,7360	RUB	Russian rouble	
RON	Romanian leu	4,8198	THB	Thai baht	36,263
TRY	Turkish lira	18,0792	BRL	Brazilian real	5,1407
AUD	Australian dollar	1,4616	MXN	Mexican peso	19,8192
			INR	Indian rupee	79,2332

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

V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION POLICY

EUROPEAN COMMISSION

Prior notification of a concentration

(Case M.10864 - AGC GLASS EUROPE / INTERPANE)

Candidate case for simplified procedure

(Text with EEA relevance)

(2022/C 341/03)

1. On 30 August 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:

— AGC Glass Europe SA ('AGC Glass Europe', Belgium)

— Interpane International Glas GmbH and Interpane Glass Holding AG Interpane (together 'Interpane', Germany)

AGC Glass Europe will acquire within the meaning of Article 3(1)(b) of the Merger Regulation sole control of the whole of Interpane.

The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are the following:

— AGC Glass Europe is part of the AGC Group and is ultimately controlled by AGC Inc. AGC Glass Europe produces and processes flat glass for the building industry, the automotive industry, the solar industry and specialist industries through a network of glass production and processing sites across Europe,

— Interpane is a family owned company active in the European architectural glass manufacturing and processing.

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.

([1]) OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').
([2]) OJ C 366, 14.12.2013, p. 5.

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

M.10864 - AGC GLASS EUROPE / INTERPANE

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

Prior notification of a concentration

(Case M.10894 BC PARTNERS / BAIN CAPITAL / FEDRIGONI)

Candidate case for simplified procedure

(Text with EEA relevance)

(2022/C 341/04)

1. On 26 August 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:

— BC Partners LLP, ('BC Partners', United States),

— Bain Capital Investors, L.L.C. ('Bain Capital', United Kingdom),

— Fedrigoni S.p.A. ('Fredigoni', Italy), solely controlled by Bain Capital.

BC Partners and Bain Capital intend to acquire within the meaning of Article 3(1)(b) and 3(4) of the Merger Regulation joint control of Fredigoni.

The concentration is to be accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are the following:

— BC Partners: international private equity firm whose sole activity is to provide advisory services. Funds advised by BC Partners, including BC Partners Management XI Limited which is the BC Partners fund having made the investment in Fredigoni, are pure financial investors, while their portfolio companies are active in financial services, healthcare, education, consumer and retail in Europe and North America,

— Bain Capital: private equity investment firm that invests, through its family of funds, in companies across a number of countries and industries, including information technology, healthcare, retail and consumer products, communications, financial services and industrial/manufacturing,

— Fredigoni: manufacturing and supplying of specialty paper products and self-adhesive materials for creative and luxury packaging applications, as well as stationery products, worldwide.

4. 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.

5. 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.10894 BC PARTNERS / BAIN CAPITAL / FEDRIGONI

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

[1] OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').
[2] OJ C 366, 14.12.2013, p. 5.

Postal address:

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

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

(2022/C 341/05)

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

SINGLE DOCUMENT

'Dalmatinska janjetina'

EU No: PDO-HR-02799 – 17.8.2021

PDO (X) PGI ( )

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

'Dalmatinska janjetina'

2. **Member State or third country**

Croatia

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

3.1. *Type of product*

Class 1.1. Fresh Meat (and offal)

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

'Dalmatinska janjetina' is the meat of the lambs of a native Croatian breed of sheep — the Dalmatian Pramenka — which are born, reared and slaughtered exclusively in the geographical area referred to in point 4.

In order to produce 'Dalmatinska janjetina', the lambs are slaughtered when they are 70 to 130 days old, with a body weight of between 15 kg and 28 kg.

The distinguishing features of Dalmatian Pramenka lamb carcasses are their average to very good conformation and their slight to moderate coverage with fatty tissue (grade 2 or 3). The carcasses, with the head, weigh 8–14 kg, are up to 80 cm long and have a warm carcass yield of at least 45 %. The muscle tissue is pale pink to pink in colour, and the meat of the longissimus dorsi muscle has less than 4 % fat and contains at least five different volatile, organic chemical compounds from the terpene group.

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

'Dalmatinska janjetina' is marketed throughout the year, only fresh and chilled, in the form of a whole carcass with the head, kidneys and kidney suet (which remain connected to the carcass), and either with or without the offal (liver, lungs with trachea and heart) and the testes, which, if present, are considered to form part of the carcass, or as a half-carcass produced by cutting the carcass lengthwise symmetrically along the dividing line that runs through the middle of the head, the cervical, dorsal, lumbar and sacral vertebrae, the sternum and the ischiopubic symphysis.

'Dalmatinska janjetina' is always eaten cooked. The meat is succulent and tender, melts in the mouth and has no pronounced aroma or taste of mutton.

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

The lambs used to produce 'Dalmatinska janjetina' are fed solely on their mother's milk and pasture until they are slaughtered.

Pasture is the most important source of feed for sheep, covering up to 80 % of their nutritional needs, with the remaining 20 % being made up of meadow hay and/or, less commonly, lucerne hay (mainly in the winter). At least 80 % of the feed comes from the defined geographical area of production of 'Dalmatinska janjetina' set out in point 4. The hay is obtained most often in nearby meadows in the more fertile areas of the Dalmatian Hinterland — the mountainous areas of Dalmatia – and, in cases of great need and drought, also comes from outside the defined area of production of 'Dalmatinska janjetina', specifically from the meadows of Lika and Gorski Kotar, but only from the following counties: Zadar County (area of the town of Gračac), Lika-Senj County (the whole county), Karlovac County (only the territory of the town of Ogulin and the municipalities of Josipdol, Plaški and Saborsko) and Primorje-Gorski Kotar County (only the territory of the towns of Vrbovsko, Delnice and Čabar, and the municipalities of Lokve, Fužine, Mrkopalj, Ravna Gora, Skrad and Brod Moravice). Hay from the above areas may be used as complementary feed for sheep (but not lambs) in the winter when ewes are in their dry period (gestating) and therefore has no impact on the quality and chemical composition of the lamb meat.

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

All stages in the production of 'Dalmatinska janjetina' must take place in the defined geographical area of production referred to in point 4.

The process of producing 'Dalmatinska janjetina' includes the rearing, mating and lambing of Dalmatian Pramenka sheep and the rearing and slaughter of their lambs.

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

Before carcasses and half-carcasses of Dalmatian Pramenka lambs are placed on the market, they must be marked with the stamp of the approved slaughterhouse where slaughter was carried out, and wrapped in a transparent, self-adhesive plastic film.

Packing – i.e. the wrapping of dressed and chilled carcasses of 'Dalmatinska janjetina' lamb in plastic film – takes place in slaughterhouses in the area referred to in point 4 before the product is placed on the market, primarily in order to protect the meat's hygiene (to prevent carcasses from coming into contact with sources of microbial contamination during handling and transport), freshness and quality (to prevent carcasses from coming into contact with the air and thus to retard the chemical processes that break down the fat and protein in the meat).

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

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

'Dalmatinska janjetina' is produced within the administrative boundaries of Lika-Senj County (only the area of the town of Novalja and the coastal slopes of the Velebit mountain range on the territory of the municipality of Karlobag) and Zadar County (only the areas of the towns of Benkovac, Biograd, Nin, Obrovac, Pag and Zadar and the municipalities of Bibinje, Galovac, Jasenice, Kali, Kolan, Kukljica, Lišane Ostrovičke, Novigrad, Pakoštane, Pašman,

Polača, Poličnik, Posedarje, Povljana, Preko, Privlaka, Ražanac, Sali, Stankovci, Starigrad, Sukošan, Sveti Filip i Jakov, Škabrnja, Tkon, Vir, Vrsi and Zemunik Donji) and in the whole territory of Šibenik-Knin County, Split-Dalmatia County and Dubrovnik-Neretva County.

5. **Link with the geographical area**

Specificity of the geographical area

Natural factors

The geographical area of Dalmatia comprises three different geomorphological and climate zones (the coastal and island zone with a Mediterranean climate, the Dalmatian hinterland with a sub-Mediterranean climate and the mountainous zone with a continental climate), which, along with the impact of people over the centuries, have directly influenced the plant cover in this area. Places that are strongly affected by the Bora or have the most degraded, rocky soils (e.g. the foothills of the Velebit mountain range) mainly have pastures of medicinal sage and feather grass (*Ass. Stipo-Salvietum officinalis*), with a large number of Illyrian and Illyrian-Adriatic endemic species, predominantly those that are adapted to drought and the strong Bora wind, especially aromatic and medicinal plants. Dalmatia is one of the regions of Europe with the richest flora, since it has an estimated 3 500 different species of plant, over 7 % of which are endemic, plus a larger number of steno-endemic species (Ozimec et al., 2009, Poljoprivredna bioraznolikost Dalmacije. Tradicijske sorte i pasmine Dalmacije, p. 430). Pastures in the Dalmatian hinterland mainly comprise Illyrian fescue and bulbous koeleria (*Ass. Festuco-Koelerietum officinalis*), whose floristic composition is dominated by numerous low, mostly ground-hugging herbaceous species, probably as a result of a process of selection that has taken place over thousands of years of grazing by sheep. These pastures are considered to be typical sheep pastures (Rogošić, 2000: Gospodarenje mediteranskim prirodnim resursima, p. 112). This provides clear evidence not only that the native Dalmatian Pramenka breed is adapted to natural conditions where nutrients are scarce but also that it has influenced the botanical composition and characteristics of the pastureland. In addition to the abundance of different plant species, the distinguishing features of Dalmatian pastureland in the coastal and island area and the Dalmatian hinterland are the sparse amount of pasture, especially during dry periods of the year, and the significant proportion of plant species with a low nutritional value but containing a wealth of aromatic and anti-oxidant chemical compounds (dicotyledon plants) (Annex 6.4. Krvavica et al., 2015, 'Isparljivi sastojci arome dalmatinske janjetine', Meso 1, p. 58). These features make Dalmatian pastures truly unique and significantly different from those in continental areas, whereas the mountainous zones, where plant growth is not stunted in the summer (and where there is no drought, unlike the lower-lying areas of the Dalmatian hinterland, the coast and the islands), are not only rich in plant species but also have a large quantity of pasture, and are traditionally used as meadows to produce quality hay or for grazing during the dry period of the year.

Human factors

The name 'Dalmatia' is closely linked to the tradition of sheep-rearing in this area. As far back as the 4th century BC, the Illyrian tribe of the 'Dalmatae' or 'Delmatae' settled in the territory of today's Dalmatia. That tribe takes its name from the Illyrian word for sheep — 'dalma' or 'delma' — and the Roman province of Dalmatia was named after the tribe (Ozimec et al., 2009, Poljoprivredna bioraznolikost Dalmacije; Tradicijsko poljoprivredno bilje i domaće životinje, pp. 203, 204). The first written records of sheep-farming in Dalmatia date back to the end of the 17th and the beginning of the 19th centuries, while a source from the year 1808 refers to the rearing of almost two million sheep and goats (Defilippis, 2001, *Dalmatinska poljoprivreda u prošlosti*, p. 83; in: *Kraljski Dalmatin*, 1808, pp. 218, 222). There are historical accounts of the nomadic lifestyle of Dalmatian sheep-farmers, who would drive their sheep and goats up to the nearby mountains in the summer months (June-August), where they also lived together with them, and this custom still exists today in this region (the Velebit, Dinarides, Svilaja, Kamešnica, Mosor and Biokovo mountain ranges). Sheep-farmers do this mainly because the vegetation stops growing — in other words there is insufficient pasture and water — in lowland areas during the summer.

The traditional way of cooking 'Dalmatinska janjetina' by roasting the whole lamb carcass with the head (Brusić, 8000 godina uzgoja ovaca na hrvatskom Jadranu, pp. 416, 427, 428, 431) has had a crucial impact on the characteristics of the carcass of lambs of the Dalmatian Pramenka breed (age and weight of lambs), which are therefore always marketed with the head.

Specificity of the product

'Dalmatinska janjetina' is highly appreciated by consumers and, given its exceptional quality, is considered to be a Dalmatian culinary speciality. On the basis of their weight, the carcasses of Dalmatian Pramenka lambs belong to the category of light lamb carcasses. In comparison with lambs reared in continental areas or intensively in barns, the carcasses of lambs of the Dalmatian Pramenka breed produce a higher slaughterhouse yield, and the muscle tissue is somewhat darker in colour and contains less fat. The meat of the longissimus dorsi muscle has less than 4 % fat (Vnučec, 2011, Odlike trupa i kakvoća mesa janjadi iz različitih sustava uzgoja, doctoral thesis, p. 61), contains more different volatile aromatic compounds, especially terpenes (Krvavica et al., 2015, op. cit., p. 62), and has a specific fatty acid composition. The combination of all these characteristics produces specific organoleptic properties which are particularly recognised and appreciated by consumers. The age and body weight of lambs at slaughter, and the way in which the carcasses are dressed at the slaughterhouse, stem mainly from the sheep-breeding tradition, the intended use of the product and the habits of consumers; consequently, carcases of Dalmatian Pramenka lambs — i.e. 'Dalmatinska janjetina' — are always placed on the market with the head, kidneys and kidney suet, and either with or without the offal and testes.

The name 'Dalmatinska janjetina' has traditionally been used in everyday speech, witness the menus of many restaurants in Dalmatia and of restaurants in continental Croatia, and the same name is also used in the scientific and professional literature.

Causal link between the geographical area and the product

The causal link between the geographical area and the product 'Dalmatinska janjetina' is based on the specific quality of the meat of Dalmatian Pramenka lambs and the traditional method of rearing in the specific geographical area.

'Dalmatinska janjetina' bears the name of the area in which the Dalmatian Pramenka is reared (Dalmatia), and the name of Dalmatia itself also comes from the Illyrian word for sheep — 'dalma' or 'delma'. It can therefore be said that Dalmatia has been a land of sheep and sheep farmers since time immemorial.

The characteristics of the Dalmatian Pramenka — such as its hardiness and agility, and especially its small, tapered head, the flexibility of its jaw, and its lips — show that this breed has adapted to the harsh conditions of the Dalmatian karstic landscape over thousands of years, allowing it to graze on the hard-to-reach pastures on the rocky Dalmatian land covered in shrubland and bushes, and to survive even on the most inaccessible and wildest terrain found on the very steep slopes of the coastal region. Moreover, the pastureland of the Dalmatian hinterland is considered to be typical sheep pastureland, likely brought about by selection of plant life resulting from thousands years of grazing, mainly of sheep, but the adaptation process has clearly worked both ways. The many plant species in the three different zones of vegetation, including a significant number with a low nutritional value but containing a wealth of aromatic and anti-oxidant chemical compounds, which have a crucial impact on the product's specific chemical composition, especially its fatty acid composition (Vnučec, 2011, op. cit., p. 67), and on the composition of volatile aromatic compounds, are what mostly accounts for the specific aroma and taste of 'Dalmatinska janjetina'. As a result, the aromatic profile of 'Dalmatinska janjetina' comprises a significantly higher number of different volatile compounds than other types of lamb, especially the number and overall proportion of terpenes in comparison with continental lamb (Krvavica et al., 2016, 'Isparljivi sastojci mesa janjadi iz različitih zemljopisnih područja', proceedings, p. 162). Terpenes are metabolites of dicotyledon plants which are considerably represented in the unique and diverse floral composition of the Dalmatian pastures and which are absorbed directly into animal tissue intact (Krvavica et al., 2015, op.cit., p. 58), and which are therefore considered in the literature to be unique plant tracers (Krvavica et al., 2016, op. cit., p. 162). Moreover, as the area in which the Dalmatian Pramenka breed is reared

offers scarce pasture for much of the year, sheep and lambs cover great distances every day in the search for food, and 'Dalmatinska janjetina' therefore contains less fat and has a somewhat darker colour (light pink to pink) than other types of lamb. The sparse pasture also means that the lambs grow more slowly and, as a result, have a less well-developed digestive system; consequently, the slaughterhouse yield of carcasses is higher than for continental lambs (Mioč et al., 2012, 'Dalmatinska janjetina', proceedings, pp. 31, 32, 34). In the light of the above, it can be concluded that the distinctive, specific aroma and taste of 'Dalmatinska janjetina' is the result not only of the characteristics of the breed and the traditional method of rearing sheep and lambs, but also — and above all — of the specificity of the geographical area in which the Dalmatinska Pramenka breed is reared.

Reference to publication of the product specification

https://poljoprivreda.gov.hr/UserDocsImages/dokumenti/hrana/zoi-zozp-zts/dokumenti-zoi-zozp-zts/Specifikacija%20DJ%20-%20izmijenjena_02.2022_%C4%8Distopis.pdf

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

(2022/C 341/06)

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

COMMUNICATION OF STANDARD AMENDMENT MODIFYING THE SINGLE DOCUMENT

'Priorat/Priorato'

PDO-ES-A1560-AM03

Date of communication: 10.6.2022

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Addition of new smaller geographical units**

DESCRIPTION:

A number of new smaller geographical units (locations and vineyards) have been added.

This amendment modifies Section 4.2 of the product specification by adding points b) and c). However, it does not affect the single document.

It is a standard amendment as it does not correspond to any of the types listed in Article 14(1) of Commission Delegated Regulation (EU) 2019/33 of 17 October 2018.

REASONS:

In addition to the smaller geographical units currently recognised in the product specification, the 'Priorat' PDO Regulatory Board has been working to identify the names of locations in the PDO area that are included in the land register and/or official maps, in order to preserve and promote local place names.

In this context, the Regulatory Board has used current and historical maps and land register documents to draw up and approve a list of locations in the 'Priorat' PDO area, with the aim of ensuring that the locations are 'well defined' by means of maps and the references of the corresponding cadastral polygons and parcels, in accordance with Article 55 of Regulation (EU) 2019/33.

We have also noted how, on an even smaller scale, certain vineyards are also given their own specific names, enabling them to be identified. For vineyards known by a specific place name or traditional name to be officially identified by that name, the Regulatory Board must have entered them in the Register of Winegrowers. In accordance with Article 20(2) of the Regulation on the 'Priorat' PDO (Catalonian Government Order ARP 188/2006 of 18 April 2006), the Register must include, *inter alia*: '... the name of the vineyard, the place and municipality where the vineyard parcel is located, the production area, the details of the polygon and parcels from the Catalonian Vineyard Register [*Registro vitivinícola de Cataluña*], the grape variety or varieties grown and whatever information is required to accurately classify and locate the vineyard in question'.

The names designating the places in an area (part of a municipality) have both a technical and a cultural function: technical because they identify the places geographically, and cultural because they convey information about the culture, language or customs of those who named them. In this context, place names constitute collective heritage that should be safeguarded as part of an area's linguistic and cultural patrimony.

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

The value of place names as part of a nation's intangible cultural heritage has been recognised, *inter alia*, by the Ninth United Nations Conference on the Standardization of Geographical Names (Resolution IX/4, New York, August 2007). This value is also referred to in the preamble to Catalonian Government Decree 59/2001 of 23 January 2001 establishing the Place Names Committee [*Comisión de Toponimia*] and amending Decree 78/1991 on the use of place names.

In the context of winegrowing, and especially in the area covered by the 'Priorat' PDO, the long-standing economic and cultural importance that vineyards have had for local people and linguistic and ethnic groups clearly demonstrates their value as intangible cultural heritage. The option to label a wine with the name of a specific location or vineyard as a 'smaller geographical unit' allows the place where the grapes were grown to be identified in precise geographical terms. Furthermore, it helps to preserve and promote the names that previous generations of winegrowers in the 'Priorat' PDO area gave to the different places (parts of municipalities) making up the demarcated geographical area.

The intention here is to give the producers of wines authorised to bear the PDO the option to identify – in precise geographical terms – the place where the grapes used to produce a specific wine were grown, thereby providing consumers with as much information as possible and helping to keep alive and promote the names by which the area's locations and vineyards are known, in accordance with local custom.

2. **New maximum production yields**

DESCRIPTION:

The maximum yields for grape production have been reduced for wine to be labelled with any of the following indications, which are linked to the various recognised geographical units: '*vila*' (village), '*paraje*' (location), '*viña clasificada*' (classified vineyard) and '*gran viña clasificada*' (great classified vineyard).

This amendment modifies Section 8.3(B) of the product specification and Section 5.2 of the single document.

It is a standard amendment as it does not correspond to any of the types listed in Article 14(1) of Commission Delegated Regulation (EU) 2019/33 of 17 October 2018.

REASONS:

The aim is to improve quality and inform the consumer with greater precision of where the grapes are grown.

3. **Requirements for using new labelling indications in conjunction with smaller geographical units**

DESCRIPTION:

The requirements for using the expression '*vino de vila de*' (village wine from) have been changed, while conditions for using the new indications '*paraje*', '*viña clasificada*' and '*gran viña clasificada*', all in conjunction with the name of a smaller geographical unit, have been laid down.

This amendment modifies Section 8.3(B) of the product specification and Section 9 of the single document.

It is a standard amendment as it does not correspond to any of the types listed in Article 14(1) of Commission Delegated Regulation (EU) 2019/33 of 17 October 2018.

REASONS:

The proposal is that 100 % of the grapes should come from the smaller geographical unit in question in cases where the above-mentioned optional indications are used in conjunction with smaller geographical units. It is also proposed that limits be imposed with respect to the cultivation and winemaking practices so that smaller geographical units are only referred to when the typical characteristics of 'Priorat' PDO wines are expressed to their fullest and the majority of the grapes have come from long-established, low-yielding vines bearing the Garnacha Negra, Garnacha Peluda, Garnacha Blanca or Cariñena varieties, which are those most commonly used to make 'Priorat' PDO wines.

SINGLE DOCUMENT

1. **Name of the product**

Priorat

Priorato

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine

3. Liqueur wine

16. Wine of overripe grapes

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

1. WINE – white and rosé wines and white and rosé *vinos de finca* (special Catalonian category of high-quality single-vineyard wines)

CONCISE TEXTUAL DESCRIPTION

Clean, clear and bright. The right aromatic intensity and quality.

White wines: bold, fruity, floral or milky aromas. Balanced, smooth and fresh.

Wood-aged white wines: aromas of fruit and/or spices. Balanced and well structured in the mouth.

Rosé wines: fruity and/or floral aromas. Fruity in the mouth, with a satisfyingly long finish, these wines create a good first impression that develops on the palate.

In addition, *vinos de finca* must have a clean and clear appearance, the right aromatic intensity and a good structure in the mouth.

* Volatile acidity: wines under 1 year old: 16,5 milliequivalents per litre; wines over 1 year old: 18 milliequivalents per litre.

* Maximum sulphur dioxide: 200 mg/l if the sugar content is under 5 g/l and 250 mg/l if it is over or equal to 5 g/l.

* Where limits are not indicated, the current legal rules apply.

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

2. WINE – red wines and red *vinos de finca*

CONCISE TEXTUAL DESCRIPTION

Clean, clear and bright. Fruity and/or floral and/or mineral primary aromas. Balanced first impression and development in the mouth, with structure and freshness.

Wood-aged wines: clean and clear appearance. Balance between primary, secondary and tertiary aromas. Intense and pleasant first impression and development in the mouth, with a satisfying tannin structure.

In addition, *vinos de finca* must have a clean and clear appearance, the right aromatic intensity and a good structure in the mouth.

* Volatile acidity: wines under 1 year old: 16,5 milliequivalents per litre; wines over 1 year old: 20 milliequivalents per litre.

* Maximum sulphur dioxide: 150 mg/l if the sugar content is under 5 g/l and 200 mg/l if it is over or equal to 5 g/l.

* Where limits are not indicated, the current legal rules apply.

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

3. LIQUEUR WINE (*rancio* wine, sweet liqueur wine, white and red *mistela* wine, naturally sweet wine)

CONCISE TEXTUAL DESCRIPTION

Rancio wine: clean and clear appearance, with a colour ranging from ruby red to brown with terracotta tones. Tertiary aromas specific to ageing. Discernible volatile acidity and possible dried fruit aromas. Balanced acidity and creamy on the palate.

Sweet *rancio* wine: as above in terms of appearance and aroma. In terms of taste, pronounced unctuosity and discernible sweetness.

Sweet liqueur wine: clean and clear appearance. Aromas of fruit and/or flowers and/or spices and/or dried fruit. Good unctuosity in the mouth and discernible sweetness.

White *mistela* wine: clean and clear; straw yellow in colour, possibly with golden tints. Aromas of fresh grapes, which are floral, fruity and/or spicy. Good unctuosity, balanced acidity and discernible sweetness.

Red *mistela* wine: as above but red in colour, possibly with violet hints.

Naturally sweet wine: clean and clear appearance. Aromas of fruit and/or flowers and/or spices and/or dried fruit. Possible tertiary aromas. Good unctuosity in the mouth and discernible sweetness.

* Volatile acidity: white and rosé wines: max. 18 milliequivalents per litre; red wines: max. 20 milliequivalents per litre; *rancio* wines: max. 40 milliequivalents per litre.

* Maximum sulphur dioxide: 150 mg/l if the sugar content is under 5 g/l and 200 mg/l if it is over or equal to 5 g/l.

* Where limits are not indicated, the current legal rules apply.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	15
Minimum total acidity	3,5 grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

4. WINE OF OVERRIPE GRAPES

CONCISE TEXTUAL DESCRIPTION

The wines of overripe grapes are made without artificially increasing the natural alcoholic strength, with the alcohol produced entirely by fermentation. They must have a natural alcoholic strength of over 15 % vol. and a minimum actual alcoholic strength of 13,5 % vol.

Within this category of wine, *vimblanc* is considered to be wine obtained from the must of Garnacha Tinta grapes fermented in tanks, preferably made of oak, each with a maximum capacity of 100 litres.

Clean and clear appearance. Young *vimblanc* wines should have a purple-red colour, which may vary in intensity, while aged *vimblanc* wines may even be ruby. Dried fruit aromas. Possible tertiary aromas. Good unctuosity in the mouth and discernible sweetness.

* Volatile acidity: wines under 1 year old: max. 16,5 milliequivalents per litre; white and rosé wines over 1 year old: max. 18 milliequivalents per litre; red wines over 1 year old: max. 20 milliequivalents per litre.

* Maximum sulphur dioxide: white and rosé wines: 200 mg/l; red wines: 150 mg/l.

* Where limits are not indicated, the current legal rules apply.

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

5. **Wine-making practices**

5.1. *Specific oenological practices*

1. Cultivation practice

— Traditional cultivation practices must be used in order to obtain grapes with the best qualities.

All of the cultivation practices must respect the environment and the vines' physiological balance. Agronomic expertise must be applied in order to obtain grapes in optimal condition for winemaking.

— The vine must be trained using the traditional goblet method or any other method that ensures the best quality and aromatic richness of the wines.

— The minimum and maximum planting densities are 2 500 and 9 000 vines per hectare respectively. In the case of vineyards newly planted from 1 January 2013, the minimum and maximum planting densities are 3 000 and 9 000 vines per hectare respectively.

— Irrigation must be authorised in advance and only carried out if it is necessary for the vines' survival or to ensure or improve the quality of the grapes.

— Harvesting should preferably be carried out by hand. Protected wines may only be produced from grapes with a minimum potential alcoholic strength of 12,5 % vol. in the case of red varieties and 12 % vol. in the case of white varieties.

2. Relevant restriction on making the wines

— Traditional practices must be followed in the production of must, using technology aimed at optimising the quality of the wines. When extracting must or wine and separating it from the skins/marc, appropriate pressure must be applied to ensure that the extraction rate does not exceed 65 litres of wine per 100 kg of harvested grapes.

— Wines that will bear the designation '*vino de finca*' must be produced and aged completely separately from other wines in the winery and be identifiable at all times. The maximum authorised yield for grapes that will be used to produce *vino de finca* is 15 % lower than the limit laid down for the PDO. The techniques used in the harvesting, transportation and handling of the grapes, pressing, fermentation control, the oenological practices applied throughout the wine-making process and the ageing of the wine should result in products of the highest quality.

— Wines authorised to refer to a smaller geographical unit on their labelling must be produced and aged separately from other wines in the winery and be identifiable at all times.

5.2. *Maximum yields*

1. Red varieties

6 000 kilograms of grapes per hectare

2.

39 hectolitres per hectare

3. White varieties

8 000 kilograms of grapes per hectare

4. 52 hectolitres per hectare

5. Red varieties intended to produce *vino de finca*

5 100 kilograms of grapes per hectare

6.

33,15 hectolitres per hectare

7. White varieties intended to produce *vino de finca*

6 800 kilograms of grapes per hectare

8.

44,2 hectolitres per hectare

9. Red varieties grown in high-density parcels (5 000 to 9 000 vines per hectare). 0,5 kg for each vine planted as part of production exceeding 5 000 vines per hectare has been added to the maximum yield.

6 000 kilograms of grapes per hectare

10.

39 hectolitres per hectare

11. White varieties grown in high-density parcels (5 000 to 9 000 vines per hectare). 0,5 kg for each vine planted as part of production exceeding 5 000 vines per hectare has been added to the maximum yield.

8 000 kilograms of grapes per hectare

12.

52 hectolitres per hectare

13. Red varieties to be used to produce wine with the indication '*vila*'

5 000 kilograms of grapes per hectare

14.

32,5 hectolitres per hectare

15. White varieties to be used to produce wine with the indication '*vila*'

7 000 kilograms of grapes per hectare

16.

45,5 hectolitres per hectare

17. Red varieties to be used to produce wine with the indication '*paraje*' or the indication '*viña clasificada*'

4 000 kilograms of grapes per hectare

18.

26 hectolitres per hectare

19. White varieties to be used to produce wine with the indication '*paraje*' or the indication '*viña clasificada*'

6 000 kilograms of grapes per hectare

20.

39 hectolitres per hectare

21. Red varieties to be used to produce wine with the indication '*gran viña clasificada*'

3 000 kilograms of grapes per hectare

22.

19,5 hectolitres per hectare

23. White varieties to be used to produce wine with the indication '*gran viña clasificada*'

4 000 kilograms of grapes per hectare

24.

26 hectolitres per hectare

6. **Demarcated geographical area**

Bellmunt del Priorat; Gratallops; El Lloar; La Morera de Montsant and the attached village of Escaladei; Poboleda; Porrera; Torroja del Priorat; La Vilella Alta; La Vilella Baixa; the northern part of Falset municipality comprising cadastral polygons 1, 4, 5, 6, 7, 21 and 25 in their entirety, parcels 38, 39, 40, 71, 92, the western part of 93 (1,69 ha), 96, 97, 98, 99, 100, 101, the northern part of 102 (0,16 ha), 103, 104, 105, 106, 107, 108, 109, 110, 111, 112, 113, 114, 115, 116, 117, 118, 119, 120, 121, 122, 123, 124, 126, 128, 129, 130, 146, 147, 149 and 150 in polygon 2, parcels 1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 12, 13, 14, 15, 17, 18, 19, 20, 21, 22, 23, 24, 25, 26, 27, 28, 29, 30, 31, 32, 33, 34, 35, 36, 37, 38, 39, 40, 41, 42, 43, 44, 45, 46, the northern part of 47 (17 ha), the northern part of 50 (2,6 ha), the northern part of 52 (3 ha), the northern part of 53 (14 ha), 54, 55, 56, 57, 58, 59 and 60 in polygon 3, parcels 1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23, 24, 25, 26, 27, the northern part of 28 (1,36 ha), the northern part of 29 (3,85 ha), 63, 69, 72, 73, 74 and 75 in polygon 19, parcels 18, 19, 20, 21, the northern part of 27 (1,36 ha), the northern part of 28 (2,04 ha), 31, 34, 35, 36, 37, 38, 39, 40, 41, 42, 43, 44, 45, 46, 47, 48, 49, 50, 51, 52, 53, 54, 55, 56, 57, 58, the northern part of 65 (0,85 ha),

67, 69, 70, 71, 75, 76, 77 and 78 in polygon 20, parcels 25, 26, 27, 28, 29, 30, 31, 32, 33, 34, 35, 36, 37, 38, 39 and 40 in polygon 22 and parcels 9, 11, 12, 13, 14, 15, 16, 17, 18, 20, 21, 22, 23, 24, 25, 26, 27, 28, 29, 30, 36, 38, 39, 40, 41, 42, 43, 44, 45, 46, 47 and 48 in polygon 24; and the eastern part of Molar municipality comprising polygons 5, 6 and 7 in their entirety, the eastern part of parcel 8 (0,45 ha) and parcels 9, 10, 11, 12, 18, 19, 20, 21, 22, 23, 24, 25, 26, 27, 28, 29, 30, 31, 32, 33, 37, 39, 40, 44, 49, 50, 51, 52, 53, 54, 55, 60, 62, 63, 65 and 68 in polygon 4, parcels 29, 30, 31, 38, 39, 40, 41, 42, 43, 44, 45, 46, 47, 48, 49, 50, 51, 52, 53, 54, 55, 56, 57, 58, 59, 60, 61, 62, 63, 64, 65, 66, 67, 68, 69, 71, 72, 73, 74, 75, 76, 77, 78, 79, 80, 81, 82, 84, 85, 86, 87, 88, 89, 90, 91, 92, 93, 94, 95, 96, 97, 98, 99, 100, 101,102, 103, 105, 106, 107, 108, 109, 110, 111, 112,113, 114, 115, 116, 117, 118, 119, 120, 121, 122, 123, 124, 125, 126, 127, 128, 129, 130, 131, 132, 133, 134, 135, 136, 137, 138, 139, 140, 141, 142, 143, 144, 145, 146, 147, 148, 149, 150, 151, 152, 153, 154, 155, 156, 157, 158, 159, 160, 161, 162, 163, 164, 165, 166, 167, 169, 170, 171, 172, 173, 174, 176, 194, 197, 198, 201, 203, 204, 205, 206, 207, 208, 209, 211 and 212 in polygon 8, parcels 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23, 24, 25, 33, 34, 38, 39, 40, 44 and 45 in polygon 9, and parcels 8, 13, 20, 21, 22, 23, 24, 25, 26, 27, 28, 35, 36, 37, 38, 39, 41, 42, 43, 44, 48, 49, 50, 51, 52, 53, 55, 56, 57, 58, 59, 60, 61, 62, 63, 64, 65 and 72 in polygon 10.

7. **Wine grape variety(ies)**

GARNACHA TINTA

MAZUELA - CARIÑENA

MAZUELA - SAMSÓ

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

The land, which is very hilly, consists of material from the Paleozoic Era, mainly slate from the Devonian and Carboniferous Periods. It is the oldest slate that can be found in Catalonia with a connection to winegrowing. The shallow soils, which are low in organic matter, are formed mainly by the breaking up of the slate, called in Catalan *llicorell* or *llicorella*. The roots of the vines reach down between the shards of slate in search of water and nutrients, which gives the wines their characteristic mineral notes.

In terms of climate, the area's relative isolation from the influence of the sea and, at the same time, the protection the Sierra de Montsant provides from the cold northerly winds give rise to an average annual temperature of between 14 and 12 degrees (in the lowest part of the area lying in the foothills of the Sierra de Montsant). There is, however, a notable difference in temperature between day and night, especially in summer, when minimum temperatures can be as low as 12 degrees at night but maximum temperatures can peak at 40 degrees at midday. The surface of the rocky soil can reach even higher temperatures. These variations in temperature are conducive to a gradual ripening process and the desired development of the phenolic compounds in the grapes.

Together with the geological composition of the land and the particular structure of the soil, the low annual rainfall (between 400 and 500 litres per square metre) and the north-westerly winds, which cause the rapid evaporation of surface moisture, are conducive to the slow and complete ripening of the fruit on the vine, allowing it to be harvested at optimum ripeness. Conversely, the hard soils and dry climate generally hinder the growth of the vines. However, this means that there is a low incidence of disease in the plants, which ensures that the grapes are of good quality.

These natural factors and the vineyards' characteristics give Priorat wines flavour, body and structure.

They also mean that the wines from the first harvests (white, rosé and red wines) are clear and bright, have distinctive fruity aromas and pronounced mineral notes, are fresh in terms of acidity and have a consistent finish.

The high sugar content of certain Priorat grapes determines the specific characteristics of the liqueur wines. Historically, the high sugar content typical of Priorat grapes has encouraged the production of a large number of wines with residual sweetness and/or a high alcoholic strength. The gradual ripening of varieties such as Garnacha allows wines that are high in alcohol to be produced, which retain the complexity and freshness of the underlying variety.

The *rancio* wines are wines with no residual sugars and a high mineral content, produced by a process of oxidation in oak barrels or glass containers. During the oxidation process, the wines acquire some tertiary aromas, including dried fruit aromas, as well as their characteristic colour ranging from ruby red to brown with terracotta tones.

The sweet liqueur wines are produced through the vinification of grapes with a high concentration of sugar. Once a natural alcoholic strength of 8 % vol. has been obtained, vinous alcohol is added until 15 % vol. is achieved. The wines are characterised by their clean appearance, dried fruit aromas, good structure in the mouth and discernible sweetness.

The *mistela* wines are produced from must to which vinous alcohol is added until an alcoholic strength of 15 % vol. is achieved. This takes place by means of a process of racking over seven days, which prevents the natural sugars from fermenting. The wines are characterised by their floral, fresh fruit aromas with marked spicy notes.

The naturally sweet wines are produced from musts that are very rich in sugars, which are partially fermented up to a natural minimum strength of 7 % vol. and then supplemented with vinous alcohol up to at least 15 % vol. The wines are characterised by their fruity, spicy aromas with dried fruit notes.

Winegrowing on the hillsides and steep slopes of this area is difficult and costly and produces low yields. However, these are the very conditions that enable the production of top-quality, concentrated wines with a high alcoholic strength – a strength that gives them unmistakable fine and delicate aromas. In the case of the wines made from overripe grapes, either the grapes are dried or the ripe fruit is left on the vine for a long time, which causes the moisture to evaporate. These techniques give rise to grapes with a very high concentration of natural sugars, which is the basis for producing such wines. The wines have a minimum natural alcoholic strength of 15 % vol., which is not artificially increased, and are characterised by their tertiary aromas of dried fruit and good structure in the mouth.

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

Legal framework:

In national legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

Reasons:

— Better traceability: limiting the movement of wines helps ensure they can be identified.

— To avoid undermining quality. The area's bottling facilities are tailored to the quality and quantity of wine. By reducing transport time, heat and light damage and delays are avoided.

— The place where the wine is bottled commonly serves to identify its origin. If bottling were to take place both within and outside the area, the confidence of consumers – who believe that all stages in the production of a PDO wine are carried out under the supervision of the protection holders – could be undermined.

Bottling outside the area cannot be compared to bottling that takes place within the area, but at a different facility to the one where the wine was produced because:

— any shipping of wine in bulk within the area must be authorised;

— bottling must only be carried out by authorised wineries that meet certain technical requirements;

— the authorised wineries may only receive grapes, musts or wines, and produce and bottle wines, that are covered by the PDO;

— the small size of the demarcated area guarantees that transport times can be kept to a minimum; and

— the wine remains in its microclimate and is not subjected to changes in temperature and altitude, which could cause it to age prematurely.

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

All types of packaging must carry a single-use guarantee seal or numbered label, applied in the winery itself.

The traditional term and name '*Denominación de Origen Calificada Priorat*' ('Priorat' PDO) must be prominently displayed on the labelling of bottled wines, in the same visual field as the compulsory information. The characters used to indicate 'Priorat' must not exceed 4 mm in height, while those used for '*Denominación de Origen Calificada*' (PDO) must not exceed 2 mm.

Moreover, the labelling must feature the bottler or shipper's municipality or postcode. The characters used to indicate the municipality must not exceed 3 mm in height, except where this indication corresponds to and contains the name of a smaller geographical unit that is eligible for use.

The designation '*vino de finca*' must be included on the labelling if applicable, together with the name of the PDO.

The indications '*vino de vila de ...*', '*paraje ...*', '*viña clasificada ...*' and '*gran viña clasificada ...*' followed by the name of a smaller geographical unit must not be used on the labelling of products that do not meet the following requirements:

— that all of the grapes were grown in the smaller geographical unit in question;

— that the yield of grapes per hectare does not exceed certain limits;

— that the vines are above a certain age;

— that at least 60 % of the grapes used to make the wine (90 % in the case of wines bearing the indication '*gran viña clasificada*') are of the Mazuela, Garnacha Tinta, Garnacha Blanca or Garnacha Peluda varieties.

Link to the product specification

http://incavi.gencat.cat/.content/005-normativa/plecs-condicions-do-catalanes/Arxius-plecs/PC-Priorat-DOQ-nov-21-control-de-canvis.pdf

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

(2022/C 341/07)

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 three months from the date of this publication.

PRODUCT SPECIFICATION OF A TRADITIONAL SPECIALITY GUARANTEED

'ЛУКАНКА ТРОЯНСКА / LUKANKA TROYANSKA / ТРОЯНСКА ЛУКАНКА / TROYANSKA LUKANKA'

EU No: TSG-BG-02797 – 16.8.2021

Member State or third country: Bulgaria

1. **Name to be registered**

'Луканка Троянска / Lukanka Troyanska / Троянска луканка/ Troyanska lukanka'

2. **Type of product**

Class 1.2. Meat products (cooked, salted, smoked, etc.)

3. **Grounds for the registration**

3.1. *Whether the product:*

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

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

The production of 'Lukanka Troyanska / Troyanska lukanka' is linked to the traditional production method, during which the microbiological, physico-chemical and biochemical processes taking place in the meat ingredients form the stable colour, good structure, pleasant aroma and taste of the finished product. The process of microbiological maturation, which begins when the sausage (*lukanka*) is dried and continues throughout the production cycle and especially during the initial curing stages, plays a key role in the quality of the product.

The specific organoleptic qualities, i.e. the flavour bouquet and consistency, of 'Lukanka Troyanska / Troyanska lukanka' are mainly thanks to these microbiological, biochemical and physical processes that take place during maturation.

The specific flavour and aroma are also due, to some extent, to the 'cold smoking' process.

3.2. *Whether the name:*

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

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

Due to the popularity of 'Lukanka Troyanska / Troyanska lukanka', the name has spread widely across all regions of the country and production has become industrialised, while adhering to the recipe and production technique. Drying has started taking place in air-conditioned drying chambers, enabling year-round production that does not depend on seasons or regions. The name 'Lukanka Troyanska / Troyanska lukanka' has thus entered into common use without the geographical area influencing the quality and characteristics of the product.

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

The name 'Troyanska' itself originates in the name of the city of Troyan, where the product was first produced and made popular by Ilia Taslakov. He was one of the first sausage producers in Bulgaria. In 1883 he imported the first meat grinding machines into Bulgaria. *(Hristo Tsachev, Sofia Yoncheva and Magdalena Mladenova. From the cusp of the 21st century: Past, present and future of the meat processing industry in Bulgaria. Sofia, HVP Cooperative Publishing House, 1999, p. 65).*

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)*

'Lukanka Troyanska / Troyanska lukanka' is a pressed, raw-cured and raw-smoked meat product prepared from ground beef or buffalo meat (chilled or frozen) and pork (chilled or frozen), auxiliary ingredients and natural seasoning stuffed into natural or artificial casings adhering tightly to the filling. The product is suitable for direct consumption after removal of the casing.

Physical properties – shape and dimensions

Straight or slightly curved, pressed pieces of (φ) 50-80 mm; tied with twine or closed with clips at both ends; between 20 and 60 cm in length, or up to 90 cm if it is intended for slicing.

Chemical properties

— water content: ≤ 40 % of the total weight;

— total protein: ≥ 16,8 %;

— salt: ≤ 5 %;

— pH: not less than 5,2.

Organoleptic properties

External appearance and colour:

— Casing: clean, smooth, free of blemishes, defects or undue roughness, no fatty condensate or indentations and no cavities under it; dark red to brownish red in colour, with dry white mould not penetrating inside; the casing adheres tightly to the filling.

Cut surface: evenly structured and homogeneous in the interior of the cross-section.

Consistency: dense and elastic.

Flavour and smell: distinctive, pleasant, moderately salty; a distinct aroma of the seasoning used and a characteristic smoky aroma, free from flavours and odours different to the seasoning used.

'Lukanka Troyanska / Troyanska lukanka' may be marketed whole or cut, vacuum-packed, in cellophane or in modified-atmosphere packaging.

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 following raw materials and auxiliary ingredients are used to produce 'Lukanka Troyanska / Troyanska lukanka':

Meat per 100 kg of raw material (sausage mixture):

— beef/buffalo meat (chilled or frozen) with up to 15 % fat content: 60 kg;

— pork (chilled or frozen) with up to 10 % fat content: 20 kg;

— pork (chilled or frozen) with up to 50 % fat content: 20 kg.

The beef/buffalo and pork meat is taken from the whole carcass except the loin and tenderloin, i.e. pure meat.

Seasoning (for 100 kg of meat):

— natural black or white pepper: 300 g;

— sugar: 300 g.

Other:

— salt: 2,3 kg

— potassium nitrate (E252): 100 g or sodium nitrate (E251): 85 g;

— antioxidant – ascorbic acid (E300): 50 g.

The use of starter cultures is allowed in a proportion of 20 to 50 g per 100 kg of sausage meat.

These cultures are an optimal combination of individual selected strains of Lactobacillus and Micrococcus bacteria, and non-pathogenic coagulase-negative strains of Staphylococcus and Pediococcus, in various proportions. The starter cultures influence the maturation and drying processes, as they play a role in acidification, and in the formation of the colour, flavour and aroma. They also prevent the development of undesirable microflora.

Casing: natural (made from salted bovine large intestine or ovine caecum) or artificial, diameter (φ): 50-80 mm.

Twine permitted for food use or clips and suspension hooks.

Production method

'Lukanka Troyanska / Troyanska lukanka' is produced from beef (buffalo meat) and pork, as specified above. After the bones and sinews have been removed and the meat has been sorted, it is chopped by hand or machine. The chopped meat is weighed according to the recipe and the sausage mixture is then prepared in one of the following three ways:

— by grinding in a meat grinder (mincer) and blending in a cutter machine;

— by grinding in a meat grinder (mincer) and blending in a mixer;

— by grinding and blending in a cutter machine.

During the grinding and blending process, all the seasoning and salting ingredients and the starter culture are added in the amounts called for by the recipe. The resulting sausage mixture is then stuffed by machine into a casing made of bovine large intestine or ovine caecum or into an artificial casing. The casing is tied with twine or closed with clips at both ends. Once stuffed, the 'Lukanka Troyanska / Troyanska lukanka' sausages are suspended from wooden or metal frames (rods) arranged on sausage trolleys. For 2 to 3 days the sausages are dried and drained at an air temperature of between 8 °C (without using starter cultures) and 24 °C (when starter cultures are used), and 65 to 90 % relative humidity, after which they are moved to the drying room.

Once dried and drained, the 'Lukanka Troyanska / Troyanska lukanka' sausages are cold smoked. This technical operation is carried out in specialised cold-smoking chambers at a smoke and air temperature of 14 to 25 °C for 2 to 24 hours, depending on the smoking chambers present in the plant, after which the sausages are taken to be dried. They are dried at an air temperature of no more than 17 °C and relative humidity of no more than 85 %, in natural or air-conditioned chambers. During drying and maturation, the sausages are pressed two to three times using flat wooden, plastic or metal presses. The production supervisor determines by sight when the sausages are ready for pressing. The sausages are first placed in the press when the lower end and the surface are fully dry to the touch and fat particles are bulging slightly under the casing. Subsequent pressing takes place as the production supervisor sees fit. The sausages remain in the press for 12 to 24 hours at each pressing. Various types of mechanical or hydraulic press are used for pressing. The pressure exerted by the various types of press depends on the degree of dryness, as assessed by the production supervisor. At the start of the drying process, the pressure is lighter, and it is increased towards the end of the drying process. During the pressing process, the mechanical pressure slightly raises the temperature of the product. Combined with the condensed moisture, this enables a layer of white noble mould to form on the surface.

The production process for 'Lukanka Troyanska / Troyanska lukanka' takes at least 20 days and is complete when the product has taken on its characteristic structure and consistency.

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

'Lukanka Troyanska / Troyanska lukanka' is produced using traditional production techniques and is linked to the history and identity of the Bulgarian people. It is part of the diverse range of raw-cured and raw-smoked meat products that have been produced for decades in Bulgaria.

The artisanal production method of 'Lukanka Troyanska / Troyanska lukanka' was practised in the 19th and early 20th century. It was traditionally carried out seasonally in natural drying chambers in mountainous regions where the weather conditions were suitable, such as the city of Troyan.

The traditional production method, characterised by the drying and smoking process, is what has made the product a Bulgarian speciality. During the drying process, certain parameters (temperature and humidity) are controlled. Due to its popularity and the advent of air-conditioned drying chambers, which maintain the natural environment drying parameters, the production of 'Lukanka Troyanska / Troyanska lukanka' has spread to all regions in the country and become industrialised, while the quality characteristics and the recipe of the product have been preserved intact right up to the present day. Long-standing practice has shown that using the traditional method with a well-established recipe and technique produces a raw-cured and smoked 'Lukanka Troyanska / Troyanska lukanka' meat product with a particular shape and original flavour.

The production of 'Lukanka Troyanska / Troyanska lukanka' dates from the mid-19th century. The first master producer was Ilia Taslakov (1846-1942), from Troyan.

Later, according to the International Trade and Industry Almanac published in 1909, there were 58 producers of *pastarma* and *sujuk* sausages and 56 producers of *lukanka* sausages, including 'Lukanka Troyanska / Troyanska lukanka', officially registered in Bulgaria. *(Tsachev, H. et al. From the cusp of the 20st century: Past, present and future of the meat processing industry in Bulgaria. p. 66).*

The composition and quality requirements of 'Lukanka Troyanska / Troyanska lukanka' were first officially standardised in 1958 in Bulgarian State Standard 2589-58 on *lukanka* sausages. The principle rules and standards for the technique behind this high-quality product have been established.

The production technique for 'Lukanka Troyanska / Troyanska lukanka' is also described in the publication *Proizvodstvo i plasment na mesni produk*ti (Production and distribution of meat products), 1963, and in *Sbornik tehnologichni instruktsii za proizvodstvo ma mesni proizvedeniya* (Manufacturing Instructions for Meat Products), 1980, as well as in Technical Standard 34-83 'Lukanka Troyanska', National Agro-Industrial Union (NAPS), Sofia, 1983, in which the composition underwent a minor change that had no impact on the organoleptic qualities of the product. The preparation method has remained unchanged over time.

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