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Information and Notices

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(Information)

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EUROPEAN COMMISSION

Non-opposition to a notified concentration

(Case M.10347 – SYNTHOS / TRINSEO (SYNTHETIC RUBBER BUSINESS))

(Text with EEA relevance)

(2022/C 407/01)

On 21 October 2021, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004 [1]. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

— in the merger section of the 'Competition 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 32021M10347. EUR-Lex is the online point of access to European Union law.

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

Non-opposition to a notified concentration

(Case M.10725 – SK CAPITAL PARTNERS / POLYMER ADDITIVES HOLDINGS)

(Text with EEA relevance)

(2022/C 407/02)

On 15 July 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 32022M10725. EUR-Lex is the online point of access to European Union law.

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

Non-opposition to a notified concentration

(Case M.10902 – FEV CONSULTING / MITSUBISHI CORPORATION / JV)

(Text with EEA relevance)

(2022/C 407/03)

On 14 October 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 32022M10902. EUR-Lex is the online point of access to European Union law.

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

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Euro exchange rates [1]

21 October 2022

(2022/C 407/04)

1 euro =

	Currency	Exchange rate		Currency	Exchange rate
USD	US dollar	0,9730	CAD	Canadian dollar	1,3465
JPY	Japanese yen	147,59	HKD	Hong Kong dollar	7,6376
DKK	Danish krone	7,4382	NZD	New Zealand dollar	1,7347
GBP	Pound sterling	0,87728	SGD	Singapore dollar	1,3917
SEK	Swedish krona	11,0868	KRW	South Korean won	1 404,32
CHF	Swiss franc	0,9855	ZAR	South African rand	18,0021
ISK	Iceland króna	141,10	CNY	Chinese yuan renminbi	7,0504
NOK	Norwegian krone	10,4315	HRK	Croatian kuna	7,5325
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	15 199,12
CZK	Czech koruna	24,511	MYR	Malaysian ringgit	4,6101
HUF	Hungarian forint	412,88	PHP	Philippine peso	57,287
PLN	Polish zloty	4,7885	RUB	Russian rouble	
RON	Romanian leu	4,9125	THB	Thai baht	37,349
TRY	Turkish lira	18,0988	BRL	Brazilian real	5,1117
AUD	Australian dollar	1,5646	MXN	Mexican peso	19,5521
			INR	Indian rupee	80,7390

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

NOTICES FROM MEMBER STATES

Electronic identification schemes notified pursuant to Article 9(1) of Regulation (EU) No 910/2014 of the European Parliament and of the Council on electronic identification and trust services for electronic transactions in the internal market [1]

(2022/C 407/05)

Title of the scheme	eID means under the notified scheme	Notifying Member State	Level of assurance	Authority responsible for the scheme	Date of publication in the Official Journal of the EU
German eID based on Extended Access Control	National Identity Card Electronic Residence Permit eID Card for Union Citizens and EEA Nationals	Federal Republic of Germany	High	Federal Ministry of the Interior Alt-Moabit 140 10557 Berlin DGI2@bmi.bund.de +49 30 186810	26.9.2017 14.12.2020
SPID – Public System of Digital Identity	SPID eID means provided by: — Aruba PEC S.p.A. — Namirial S.p.A. — InfoCert S.p.A. — In.Te.S.A. S.p.A. — Poste Italiane S.p.A — Register S.p.A. — Sielte S.p.A. — Telecom Italia Trust Technologies S.r.l.	Italy	High Substantial Low	AgID - Agency for Digital Italy Viale Liszt 21 00144 Roma eidas-spid@agid.gov.it +39 06 85264 407	10.9.2018
	— Lepida S.p.A.				13.9.2019
National Identification and Authentication System (NIAS)	Personal Identity Card (eOI)	Republic of Croatia	High	Ministry of Public Administration, Republic of Croatia Maksimirska 63 10000 Zagreb e-gradjani@uprava.hr	7.11.2018

[1] OJ L 257, 28.8.2014, p. 73.

Title of the scheme	eID means under the notified scheme	Notifying Member State	Level of assurance	Authority responsible for the scheme	Date of publication in the Official Journal of the EU
Estonian eID scheme: ID card Estonian eID scheme: RP card Estonian eID scheme: Digi-ID Estonian eID scheme: e-Residency Digi-ID Estonian eID scheme: Mobiil-ID Estonian eID scheme: diplomatic identity card	— ID card — RP card — Digi-ID — e-Residency Digi-ID — Mobiil-ID — Diplomatic identity card	Republic of Estonia	High	Police and Border Guard Board Pärnu mnt 139 15060 Tallinn eid@politsei.ee +372 612 3000	7.11.2018
Documento Nacional de Identidad electrónico (DNIe)	Spanish ID card (DNIe)	Kingdom of Spain	High	Ministry of Interior - Kingdom of Spain C/ Julián González Segador, s/n 28043 Madrid divisiondedocumentacion@policia.es	7.11.2018
Luxembourg national identity card (eID card)	Luxembourg eID card	Grand Duchy of Luxembourg	High	Ministry for Home Affairs BP 10 L-2010 Luxembourg minint@mi.etat.lu secretariat@ctie.etat.lu +352 2478 4600	7.11.2018
Belgian eID scheme FAS/ eCards	Belgian Citizen eCard Foreigner eCard	Kingdom of Belgium	High	Policy & Support Federal Public Service (BOSA)/ Directorate General Digital Transformation Simon Bolivarlaan 30 1000 Brussel eidas@bosa.fgov.be	27.12.2018

Title of the scheme	eID means under the notified scheme	Notifying Member State	Level of assurance	Authority responsible for the scheme	Date of publication in the Official Journal of the EU
Cartão de Cidadão (CC)	Portuguese national identity card (eID card)	Portuguese Republic	High	AMA – Administrative Modernisation Agency Rua de Santa Marta 55, 3º 1150 - 294 Lisbon ama@ama.pt +351 217 231 200	28.2.2019
Italian eID based on National ID card (CIE)	Carta di Identità Elettronica (CIE)	Italy	High	Ministry of Interior Piazza del Viminale 1 00184 Roma segreteriaservizidemografici@interno.it +39 06 465 27751	13.9.2019
National identification scheme of the Czech Republic	Czech eID card	Czech Republic	High	Ministry of the Interior of the Czech Republic Nad Štolou 936/3 P. O. BOX 21 170 34 Prague 7 eidas@mvcr.cz	13.9.2019
Dutch Trust Framework for Electronic Identification (Afsprakenstelsel Elektronische Toegangsdiensten)	Means issued under eHerkenning (for businesses)	Kingdom of the Netherlands	High Substantial	Ministry of the Interior and Kingdom Relations - Logius Postbus 96810 2509 JE Den Haag info@eherkenning.nl	13.9.2019
Slovak eID Scheme	Slovak eID card	Slovak Republic	High	Office of the Deputy Prime Minister of the Slovak Republic for Investments and Informatization Štefánikova 15 811 05 Bratislava eidas@vicepremier.gov.sk +421 2 2092 8177	18.12.2019

Title of the scheme	eID means under the notified scheme	Notifying Member State	Level of assurance	Authority responsible for the scheme	Date of publication in the Official Journal of the EU
Latvian eID Scheme	eID karte eParaksts karte eParaksts karte+ eParaksts	Latvia	High Substantial	Office of Citizenship and Migration Affairs (OCMA) of the Ministry of Interior of Republic of Latvia Čiekurkalna 1. līnija 1 k-3 LV-1026, Rīga rigas.1.nodala@pmlp.gov.lv Latvia State Radio and Television Centre (LVRTC) Ērgļu iela 14 Rīga LV-1012 eparaksts@eparaksts.lv	18.12.2019
Belgian eID Scheme FAS / itsme®	itsme® mobile App	Kingdom of Belgium	High	Policy & Support Federal Public Service (BOSA)/ Directorate General Digital Transformation Simon Bolivarlaan 30 1000 Brussel eidas@bosa.fgov.be	18.12.2019
Danish eID Scheme (NemID)	NemID Key card NemID mobile app NemID token NemID on hardware NemID IVR NemID Magna card (key card)	Kingdom of Denmark	Substantial	Agency for Digitisation of the Ministry of Finance Landgreven 4 1017 Copenhagen K digst@digst.dk +45 3392 5200	8.4.2020
Chave Móvel Digital (CMD)	Digital Mobile Key (mobile eID)	Portuguese Republic	High	AMA – Administrative Modernisation Agency Rua de Santa Marta 55 3º 1150 - 294 Lisbon ama@ama.pt +351 217 231 200	8.4.2020

Title of the scheme	eID means under the notified scheme	Notifying Member State	Level of assurance	Authority responsible for the scheme	Date of publication in the Official Journal of the EU
Lithuanian eID Scheme (ATK - *Asmens tapatybės kortelė*)	Lithuanian National Identity card	Republic of Lithuania	High	The Ministry of the Interior of the Republic of Lithuania Šventaragio str. 2 Vilnius LT-01510 bendrasisd@vrm.lt +37052717130	21.8.2020
Dutch eID Scheme (DigiD)	DigiD	Kingdom of the Netherlands	Substantial High	Kingdom Relations - Logius Postbus 96810 2509 JE The Hague logiussecretariaatproductie huis@logius.nl	21.8.2020
Maltese eID scheme (Identity Malta)	Electronic identity card (e-ID Card) Residence document (e-RP Card)	Republic of Malta	High	Identity Malta Castagna Building Valley Road, Msida enquiries@identitymalta.com +35625904900	10.12.2021
French eID scheme (FranceConnect + /The Digital Identity La Poste)	L'Identité numérique La Poste (La Poste Mobile App)	The French Republic	Substantial	DINUM (Interministerial Digital Direction) 20 avenue de Ségur 75007 PARIS eidas@franceconnect.gouv.fr	10.12.2021
Swedish eID (Svensk e-legitimation)	Freja eID Plus	Kingdom of Sweden	Substantial	Agency for Digital Government Storgatan 37 852 30 Sundsvall Sweden e-legitimation@digg.se +46 77 111 44 00	18.2.2022

Title of the scheme	eID means under the notified scheme	Notifying Member State	Level of assurance	Authority responsible for the scheme	Date of publication in the Official Journal of the EU
Danish eID scheme MitID	MitID Mobile App MitID App enhanced security MitID chip MitID code display MitID Audio code reader MitID Password	Kingdom of Denmark	Substantial High	Agency for Digital Government Landgreven 4, 1301 København K digst@digst.dk/ eIDAS@digst.dk + 45 33925200	24.10.2022
Norwegian eID scheme Bank ID	Bank ID	Kingdom of Norway	High	The Norwegian Digitalisation Agency Post box 1382 Vika, 0114 Oslo, Norway Post@Digdir.no + 47 22 45 10 00	24.10.2022
Norwegian eID scheme Buypass ID	Buypass ID	Kingdom of Norway	High	The Norwegian Digitalisation Agency Post box 1382 Vika, 0114 Oslo, Norway Post@Digdir.no + 47 22 45 10 00	24.10.2022

V

(Announcements)

OTHER ACTS

EUROPEAN COMMISSION

Publication of an approved standard amendment to a product specification of a protected designation of origin or protected geographical indications in the sector of agricultural products and foodstuffs, as referred to in Article 6b(2) and (3) of Commission Delegated Regulation (EU) No 664/2014

(2022/C 407/06)

This communication is published in accordance with Article 6b(5) of Commission Delegated Regulation (EU) No 664/2014 ([1]).

Communicating the approval of a standard amendment to the product specification of a protected designation of origin or protected geographical indication originating in a Member State

(Regulation (EU) No 1151/2012)

'Χαλλούμι / Halloumi / Hellim'

EU No: PDO-CY-01243-AM01 – 1.8.2022

PDO (X) PGI ( )

1. **Name of product**

'Χαλλούμι / Halloumi / Hellim'

2. **Member State to which the geographical area belongs**

Cyprus

3. **Member State authority communicating the standard amendment**

Department of Agriculture – Ministry of Agriculture, Rural Development and the Environment

4. **Description of the approved amendment(s)**

In accordance with the Single Document and the Specification, and with the scientific data supporting them, the approved amendments affect neither the physical, chemical and/or organoleptic characteristics of the product nor its link with the geographical area. This is also evidenced by the fact that the characteristics of the product, which are described in the Single Document and in the Specification and which are essentially attributable to the characteristics of the goat and sheep's milk, are associated with and linked to the type of milk, i.e. goat and sheep's milk, not to the milk of specific breeds. Moreover, some of the characteristics of the goat and sheep's milk which, as described in the Single Document and in the Specification, affect the characteristics of Χαλλούμι (Halloumi) / Hellim, result from the consumption of the local flora, either fresh or dried. However, there is no indication in the Specification or the Single

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

Document, or any scientific data, linking the characteristics of Χαλλούμι (Halloumi) / Hellim to a particular type of feed and/or to a percentage of a given feed and/or to a specific breed combination (sheep and goats) with a specific type and percentage of feed. Therefore, any exclusions of breeds and percentage limits on feed other than those provided for in the legislation (Regulation (EU) No 664/2014) complicate the application of PDO Χαλλούμι (Halloumi) / Hellim in practice and have no positive impact whatsoever on the quality of the product and/or on the strengthening of the link with the defined area.

Furthermore, it is important to note that the approved amendments also simplify the procedure for verifying compliance with the specification for PDO Χαλλούμι (Halloumi) / Hellim, since they allow for better tracing.

In the Single Document, in Section 3.3 'Feed and raw materials', the second paragraph under the heading 'Raw materials', which refers to breeds of productive animals whose milk is used in the production of Χαλλούμι (Halloumi) / Hellim, is amended as follows:

'The sheep and goat's milk comes from local and other breeds, including their crosses, that are reared within the defined geographical area.'

In addition, in Section 3.3 'Feed and raw materials' of the Single Document, the second paragraph under the heading 'Feed' is amended as follows:

'The sheep and goat's milk comes from local and other breeds, including their crosses, that graze throughout the year, provided weather conditions permit. All the coarse fodder in the sheep and goats' diet is locally produced (green forage, hay, silage, straw/stubble and grazing on wild plants). As regards feed supplements, cereals, including barley and maize, protein feed such as husked, partly decorticated soybean meal, products and by-products of various raw materials such as wheat bran, and inorganic substances, vitamins and micronutrients may be used.'

Increased demand for milk has led farmers to seek new, more productive breeds with better quality milk. This, in effect, complicates the procedure for inspecting and tracing the milk intended for the production of Χαλλούμι (Halloumi) / Hellim. Moreover, as regards feed supplements, due to the tendency to include other cereals and protein feed, setting a specific percentage for barley and bran is a hindering factor that significantly hampers the inspection procedure.

Therefore, in order to simplify and facilitate inspections and ensure full compliance with the specification, the approved amendments will be applied.

Product description

The name 'Halloumi' will be used throughout the text, representing the names indicated above, i.e.:

'Χαλλούμι' (Halloumi) / 'Hellim'

There are two types of Halloumi – fresh and mature.

Fresh Halloumi is made from curds produced by curdling milk with rennet. It is cooked and formed into its characteristic shape. It is semi-hard and elastic, folded (into a rectangular or semi-circular shape), white to light-yellowish in colour, has a close texture and is easily sliced, with a characteristic smell and taste. It smells strongly of milk/whey and has an aroma and taste of mint, a barnyard smell and a pungent, salty taste. The maximum moisture content is 46 %, the minimum fat content is 43 % (in dry weight) and the maximum salt content is 3 %.

Mature Halloumi is made from curds produced by curdling milk with rennet. It is cooked and formed into its characteristic shape and left to mature in salted whey for at least 40 days. It is semi-hard to hard, less elastic, folded (into a rectangular or semi-circular shape), white to yellowish in colour, has a close texture and is easily sliced, with a characteristic smell and taste. It smells strongly of milk/whey and has an aroma and taste of mint, a barnyard smell and a pungent, salty taste; it is slightly bitter and very salty. The maximum moisture content is 37 %, the minimum fat content is 40 % (in dry weight), the maximum salt content is 6 % and the acidity is 1,2 % (expressed as lactic acid in dry weight).

Halloumi cheeses weigh from 150 to 350 grams.

SINGLE DOCUMENT

'Χαλλούμι / Halloumi / Hellim'

EU No: PDO-CY-01243-AM01 – 1.8.2022

PDO (X) PGI ( )

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

'Χαλλούμι / Halloumi / Hellim'

2. **Member State or Third Country**

Cyprus

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

3.1. *Type of product*

Class 1.3. Cheeses

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

The name 'Halloumi' will be used throughout the text, representing the names indicated above, i.e.:

'Χαλλούμι' (Halloumi) / 'Hellim'

There are two types of Halloumi – fresh and mature.

Fresh Halloumi is made from curds produced by curdling milk with rennet. It is cooked and formed into its characteristic shape. It is semi-hard and elastic, folded (into a rectangular or semi-circular shape), white to light-yellowish in colour, has a close texture and is easily sliced, with a characteristic smell and taste. It smells strongly of milk/whey and has an aroma and taste of mint, a barnyard smell and a pungent, salty taste. The maximum moisture content is 46 %, the minimum fat content is 43 % (in dry weight) and the maximum salt content is 3 %.

Mature Halloumi is made from curds produced by curdling milk with rennet. It is cooked and formed into its characteristic shape and left to mature in salted whey for at least 40 days. It is semi-hard to hard, less elastic, folded (into a rectangular or semi-circular shape), white to yellowish in colour, has a close texture and is easily sliced, with a characteristic smell and taste. It smells strongly of milk/whey and has an aroma and taste of mint, a barnyard smell and a pungent, salty taste; it is slightly bitter and very salty. The maximum moisture content is 37 %, the minimum fat content is 40 % (in dry weight), the maximum salt content is 6 % and the acidity is 1,2 % (expressed as lactic acid in dry weight).

Halloumi cheeses weigh from 150 to 350 grams.

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

Regarding the milk used to make Halloumi, the following applies, without prejudice to the provisions of Regulation (EU) No 664/2014:

The sheep and goat's milk comes from local and other breeds, including their crosses, that graze throughout the year, provided weather conditions permit. All the coarse fodder in the sheep and goats' diet is locally produced (green forage, hay, silage, straw/stubble and grazing on wild plants). As regards feed supplements, cereals, including barley and maize, protein feed such as husked, partly decorticated soybean meal, products and by-products of various raw materials such as wheat bran, and inorganic substances, vitamins and micronutrients may be used.

The cow's milk comes from black and white cows that are housed in sheds and fed on forage, hay, silage and straw that are produced in Cyprus, mainly from native forage plants, and on feed supplements. Specifically, the cows' diet consists of locally produced forage (35-40 %) (green forage plants, hay, silage and straw/stubble). The remaining 60-65 % of their diet consists of feed supplements containing mainly barley, maize, soya and bran. As regards the feed supplements, 20 % of the barley and the bran is produced locally, while the soya and maize are imported.

Milk (fresh sheep or goat's milk or a mixture thereof, with or without cow's milk added), rennet (but not pig rennet), fresh or dried Cypriot mint leaves (*Mentha viridis*) and salt. The proportion of sheep or goat's milk or the mixture thereof must always be greater than the proportion of cow's milk. In other words, when cow's milk is used in addition to sheep or goat's milk or a mixture thereof, the proportion of cow's milk in the Halloumi must not be greater than the proportion of sheep or goat's milk or the mixture thereof. The milk used for making Halloumi is Cypriot full-fat milk. The milk must be pasteurised or have been heated to a temperature above 65 °C. It must not be condensed milk or contain any of the following: milk powder, condensed milk, casein salts, colourings, preservatives or other additives. It must not contain antibiotics, pesticides or other harmful substances.

The sheep and goat's milk comes from local and other breeds, including their crosses, that are reared within the defined geographical area.

The cow's milk comes from black and white cows that were gradually introduced in Cyprus, starting at the beginning of the 20th century, and are now very well adapted to local conditions.

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

The sheep, goat and cow's milk that is the raw material for the production of 'Halloumi' cheese is produced within the defined geographical area. Halloumi itself is also produced within the defined geographical area.

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

'Halloumi' cheese must be packaged within the defined geographical area for the following reasons: (a) immediately after it has been produced, Halloumi must be packaged to prevent further ripening, (b) the Halloumi production process (production-packaging) cannot be interrupted (continuous production), (c) to ensure traceability, the product must be packaged by the producer and labelled accordingly, (d) to prevent any cheese produced outside Cypriot territory being marketed as PDO Halloumi, so as to guarantee the quality and origin of the product and ensure that the requisite controls can be carried out.

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

Regarding the composition of the milk used to produce 'Halloumi', in cases where a mixture of milks is used, the different types of milk must be mentioned on the label, in decreasing order of percentage.

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

The administrative boundaries of the districts of Nicosia, Limassol, Larnaca, Famagusta, Paphos and Kyrenia.

5. **Link with the geographical area**

Specificity of the geographical area

Natural factors: Cyprus has a Mediterranean climate characterised by hot, dry summers and mild, wet winters. The island's terrain also plays a very important role: the mountains receive a relatively high amount of rainfall and affect the hydrology and environment of the lower lying areas, as the numerous streams are fed with water from springs for several months after the rains have stopped. In relation to its size Cyprus has one of the richest floras in the Mediterranean, owing to its geological structure, climate, geographical position, the surrounding sea and the land configuration (Tsintidis et al., 2002). There are 1 908 different species of plant, 140 of which are endemic, i.e. they are found only in Cyprus (Department of Forests, 2004). Lastly, the local breeds of dairy animals in Cyprus include the local fat-tailed sheep, which is well adapted to the dry climate and high temperatures of the area, and the local Machaira and Pissouri goats. The Chios sheep and the Damascus goat (introduced in the 1950s and 1930s respectively) are also local breed types, as their morphological and production characteristics have diverged from those of the populations of origin after a long-standing national breeding programme.

Human factors: historical references show that Halloumi production in Cyprus was known from the most ancient times. Halloumi is mentioned as 'calumi' in a codex containing five manuscripts on the history of Cyprus that is kept in the library of the Correr Museum in Venice. Dating back to 1554, this is the oldest written reference to Halloumi that has been found up to now. There are also later references to Halloumi, inter alia by Archimandrite Kyprianos in 1788.

The importance of Halloumi in the life of the local people can be clearly seen through art (poetry, literature) and the place it occupied in agricultural shows (Lyssi, 1939). The list of classes and cash prizes and the conditions for entry for the Lyssi Agricultural Show, which was published in both Greek and Turkish, includes the products that can be entered in the competition. The Turkish name for 'Halloumi' is 'Hellim'. Turkish Cypriot Halloumi producers use both names for our traditional product or just the name 'Hellim'. There is ample evidence that the two names 'Halloumi' and 'Hellim' refer to the same traditional Cypriot product, for which both names are used (Halkin Sesi newspaper, 1959 and 1962 and product packaging for export bearing both names).

The close link between the product and the island's inhabitants is also evident from the fact that today 'Halloumas', 'Hallouma', 'Halloumakis' and 'Halloumis' are common Cypriot surnames.

From ancient times Halloumi was an important element in the Cypriot diet (Bevan, 1919; Pitcairn, 1934; Zigouris, 1952) and met the needs of Cypriot families all year round. Halloumi was 'the famous Cypriot cheese, produced in a special way', one of the most common accompaniments to bread in every Cypriot household, essential to every rural family (Xioutas, 2001). As well as being consumed locally, from ancient times Halloumi was exported to various countries (Archimandrite Kyprianos, 1788), including Egypt, Syria, Greece, Turkey, Palestine, France, Sudan, the United Kingdom, America, Australia and China (Dawe, 1928).

The production process is unique, in particular the stages of cooking the product at a high temperature for a specific length of time, the folding and the addition of Cypriot mint. Cooking the curds is very important since, according to a relevant study, it enhances the product's organoleptic qualities. Specifically, cooking the curds at a high temperature produces high levels of certain basic chemical compounds that help determine the taste of Halloumi. Some of these compounds are lactones, such as delta-dodecalactone (characterised by a fruity flavour) and delta-decalactone (characterised by a creamy flavour), whereas some are methyl ketones, which are characterised by a milk-like flavour (P. Papademas, 2000).

The typical folding of the curds, as part of the traditional processing, sets Halloumi apart from all other cheeses. The practice of folding came into use because, traditionally, this made it easier to put the cheeses into the containers where they were kept in whey. Also, the mint leaves are placed between the curd layers (during the folding process) so that they are held in place, allowing the mint to give its characteristic aroma to the final product. The use of mint (*Mentha viridis*) at the folding stage gives the final product its characteristic aroma thanks to the presence of the terpenes pulegone ('mint terpene') and carvone (Papademas and Robinson, 1998). It is the local producers who have the knowledge of this production process.

Specificity of the product

The specific characteristics of the product include:

(a) the property that it does not spread or melt at high temperatures (it can be eaten not only as it is but also fried, grilled, etc.);

(b) the heat treatment of the curds in whey at a temperature of over 90 °C for at least 30 minutes, which is a unique feature of the production process and contributes to the specific organoleptic characteristics of the product;

(c) the folding that gives it its characteristic shape;

(d) its organoleptic characteristics (with a characteristic smell and taste – it smells strongly of milk/whey and has an aroma and taste of mint, a barnyard smell and a pungent, salty taste) due mainly to the sheep and goat's milk, which is affected by the animals' diet, the mint that is added during the production process and the volatile compounds that are formed during the heat treatment of the curds in whey; and

(e) its traditional character, derived from the fact that it has been made in Cyprus since ancient times according to the traditional method handed down from one generation to the next, and it is the local producers who have the knowledge of this process today.

Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a given quality, the reputation or other characteristics of the product (for PGI)

The link between Halloumi and the geographical environment resides in the specificity of the island's Mediterranean climate. The local vegetation consumed by the dairy animals passes from the stage of green pasture to semi-dry and finally dry fodder, following the characteristic phases of the local microclimate. Some of these plants are endemic. This local Cypriot vegetation, consumed by the animals either fresh or dried, has a crucial effect on the quality of the milk and consequently the specific characteristics of the cheese (Papademas, 2000). The presence of the bacillus *Lactobacillus cypricasei* (lactobacillus from Cypriot cheese), which has been isolated only from Cypriot Halloumi, testifies to the link between the island's microflora and the product (Lawson et al., 2001). Also, the addition of Cypriot mint further contributes to the product's characteristic flavour. Other factors affecting the product's organoleptic characteristics, especially its taste and smell, are the type of milk used, as sheep and goat's milk contain specific low molecular weight fatty acids, and the volatile compounds formed during the production process.

Regarding the link between human factors and the product, Halloumi is considered traditional to Cyprus, since, as described in point 5.1, it has played a very important role in the life and diet of the island's inhabitants, both Greek Cypriots and Turkish Cypriots, since ancient times and knowledge of the production process has been handed down from one generation to the next. Both its characteristic folded shape and its specific property of not melting at high temperatures are due to this traditional production process that has been passed down through the generations.

Reference to publication of the product specification

http://www.moa.gov.cy/moa/da/da.nsf/All/82B33F7D83ABF5A8C225879C00346BA5?OpenDocument

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