

Official Journal

of the European Union

C 222



English edition

Information and Notices

Volume 52

15 September 2009

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⁽¹⁾ Text with EEA relevance

II

(Information)

INFORMATION FROM EUROPEAN UNION INSTITUTIONS AND BODIES

COMMISSION

Non-opposition to a notified concentration**(Case COMP/M.5467 — RWE/Essent)****(Text with EEA relevance)**

(2009/C 222/01)

On 23 June 2009, the Commission decided not to oppose the above notified concentration and to declare it compatible with the common market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- in the merger section of the Competition website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
 - in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/en/index.htm>) under document number 32009M5467. EUR-Lex is the on-line access to the European law.
-

III

(Preparatory acts)

COUNCIL

Initiative of the Kingdom of Belgium, the Czech Republic, the Federal Republic of Germany, the Kingdom of Spain, the French Republic, the Republic of Hungary, the Kingdom of the Netherlands, the Slovak Republic, the Republic of Finland, the Kingdom of Sweden, the United Kingdom of Great Britain and Northern Ireland for a Council Decision 2009/.../JHA of ... setting up a European Crime Prevention Network (EUCPN) and repealing Decision 2001/427/JNA

(2009/C 222/02)

THE COUNCIL OF THE EUROPEAN UNION,

Having regard to the Treaty on European Union and in particular Articles 30(1), 31 and 34(2)(c) thereof,

Having regard to the initiative of the Kingdom of Belgium, the Czech Republic, the Federal Republic of Germany, the Kingdom of Spain, the French Republic, the Republic of Hungary, the Kingdom of the Netherlands, the Slovak Republic, the Republic of Finland, the Kingdom of Sweden, the United Kingdom of Great Britain and Northern Ireland,

Having regard to the Opinion of the European Parliament ⁽¹⁾,

Whereas:

(1) The Tampere European Council of 15 and 16 October 1999 concluded that there was a need to develop crime prevention measures, to exchange best practices and to strengthen the network of competent national authorities for crime prevention, as well as cooperation between national organisations specialising in this field, specifying that this cooperation could have as its chief priorities juvenile, urban and drug-related crime. To this end, a study of the possibility of a programme financed by the Community was called for.

(2) Recommendation 6 of the European Union strategy for the beginning of the new millennium on the prevention and control of organised crime ⁽²⁾ calls for the Council to be assisted by suitably qualified experts on crime prevention, such as the national focal points, or by establishing a network of experts from national crime prevention organisations.

(3) Council Decision 2001/427/JHA established a European Crime Prevention Network ⁽³⁾.

(4) An external evaluation of the European Crime Prevention Network which was conducted in 2008-2009 identified opportunities for strengthening the Network which were accepted by the EUCPN Board and which make it necessary to repeal Decision 2001/427/JHA and to replace it by a new Council Decision concerning the Network.

(5) The evaluation identified the need for more engagement in the activities of the Network by the national representatives.

(6) A number of changes are required to strengthen the Network which include amendments to the provisions dealing with contact points, the Secretariat, the structure of the board and its tasks, including the appointment of the chair.

(7) Other provisions should be based on Decision 2001/427/JHA,

HAS DECIDED AS FOLLOWS:

*Article 1***Setting-up**

A European Crime Prevention Network, hereinafter referred to as 'the Network', is hereby set up. It shall be regarded as the successor to the European Crime Prevention Network established by Decision 2001/427/JHA.

*Article 2***Objective**

1. The Network shall contribute to developing the various aspects of crime prevention at the Union level and shall support crime prevention activities at the national and local level.

⁽¹⁾ Not yet published in the Official Journal.

⁽²⁾ OJ C 124, 3.5.2000, p. 1.

⁽³⁾ OJ L 153, 8.6.2001, p. 1.

2. Crime prevention shall cover all measures that are intended to reduce or otherwise contribute to reducing crime and citizens' feeling of insecurity, both quantitatively and qualitatively, either through directly deterring criminal activities or through policies and actions designed to reduce the potential for crime and the causes of crime. It includes work of government, competent authorities, criminal justice agencies, local authorities, the specialist associations they have set up in Europe, the private and voluntary sectors, researchers and the public, supported by the media.

Article 3

Structure and composition

1. The Network shall consist of a board and a secretariat as well as contact points which may be designated by each Member State.

2. The board shall be made up of national representatives, with a chair and an executive committee.

3. Each Member State shall appoint a national representative. In his absence the national representative shall identify a substitute.

4. The chair shall be appointed from within the body of the national representatives.

5. The executive committee shall be led by the chair and shall be composed of up to six further members of the board and a representative designated by the Commission.

6. The secretariat shall be resourced with a minimum of two, but no more than three, full-time-equivalent staff. The staff shall be provided by an external service provider selected by the Commission on the basis of a procurement procedure.

Article 4

Tasks of the Network

The Network shall, in particular:

- (a) facilitate cooperation, contacts and exchanges of information and experience between actors in the field of crime prevention;
- (b) collect, assess and communicate evidence-based information including good practice on existing crime prevention activities;
- (c) organise conferences, in particular an annual Best Practice Conference, and other activities, including the annual European Crime Prevention Award, designed to achieve the objectives of the Network and to share widely the results thereof;
- (d) provide its expertise to the Council and the Commission as required;
- (e) report to the Council on its activities each year, through the board;

- (f) develop and implement a work programme based on a clearly defined strategy that takes account of identifying and responding to relevant crime threats.

Article 5

Information exchange

To accomplish its tasks, the Network shall:

- (a) favour a multidisciplinary approach;
- (b) be in close contact, through the national representatives and the contact points, with crime prevention bodies, local authorities, local partnerships and civil society as well as with research institutions and nongovernmental organisations in the Member States;
- (c) set up and maintain its own website, containing its regular reports and any other useful information, in particular a compendium of best practices;
- (d) endeavour to use and promote the results of projects, relevant for crime prevention, funded through Union programmes.

Article 6

Responsibilities

1. The Executive Committee shall develop the Network's strategy for approval by the Board.

2. The tasks of the Board shall include:

- (a) to ensure the proper functioning of the Network in accordance with this Decision;
- (b) to approve the Network's strategy, which contributes to developing crime prevention at the Union level;
- (c) to adopt and ensure delivery of the Network's work programme;
- (d) to adopt an annual report of the Network's activities.

3. The Board shall adopt its Rules of Procedure by unanimous decision containing, inter alia, provisions on the appointment of the Chair and of the members of the Executive Committee, the decision-making arrangements of the Board, the language arrangements and administrative arrangements for the cooperation with other entities as referred to in Article 8.

4. The Secretariat shall support the Board. It shall have the following tasks:

- (a) to provide administrative and general support in the preparation of meetings, seminars and conferences; to draft the annual report and the work programme, to support implementation of the work programme and to provide a focal point for communication with the Network members;

(b) to provide an analytical and support function to identify ongoing research activity in the field of crime prevention and related information that would be of use to the Network;

(c) to take overall responsibility for hosting, developing and maintaining the Network website.

The Board shall decide on the scope of the tasks of the Secretariat and in conjunction with the Commission set out the objectives and consequent staffing requirements.

5. The national representatives shall promote the Network's activities at the national and local level and facilitate the provision, maintenance and exchange of crime prevention material between their Member States and the Network.

6. Contact points shall support national representatives in exchanging national crime prevention information and expertise within the Network.

7. The Secretariat shall report to and its performance shall be overseen by the Chair and the Executive Committee in accordance with a communication protocol agreed with the Commission.

8. The Secretariat and its activities shall be financed from the general budget of the European Union.

Article 7

Board meetings

The board shall meet at least once during each half year in Brussels, hosted by the Commission, on the invitation of the chair.

Article 8

Cooperation with other entities

The Network may cooperate with other entities competent in the field of crime prevention where it is relevant to meeting its objectives.

Article 9

Evaluation

The Council shall evaluate the activities of the Network by 7 July 2012.

Article 10

Repeal

Decision 2001/427/JHA is hereby repealed.

Article 11

Taking of effect

This Decision shall take effect on the day of its adoption.

Done at Brussels, ...

For the Council

The President

...

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS AND BODIES

COMMISSION

Euro exchange rates ⁽¹⁾

14 September 2009

(2009/C 222/03)

1 euro =

Currency	Exchange rate	Currency	Exchange rate
USD US dollar	1,4561	AUD Australian dollar	1,6963
JPY Japanese yen	132,30	CAD Canadian dollar	1,5879
DKK Danish krone	7,4434	HKD Hong Kong dollar	11,2849
GBP Pound sterling	0,87900	NZD New Zealand dollar	2,0818
SEK Swedish krona	10,2627	SGD Singapore dollar	2,0751
CHF Swiss franc	1,5133	KRW South Korean won	1 783,49
ISK Iceland króna		ZAR South African rand	10,8991
NOK Norwegian krone	8,6685	CNY Chinese yuan renminbi	9,9436
BGN Bulgarian lev	1,9558	HRK Croatian kuna	7,3276
CZK Czech koruna	25,455	IDR Indonesian rupiah	14 495,38
EEK Estonian kroon	15,6466	MYR Malaysian ringgit	5,1080
HUF Hungarian forint	274,33	PHP Philippine peso	70,614
LTL Lithuanian litas	3,4528	RUB Russian rouble	44,9152
LVL Latvian lats	0,7023	THB Thai baht	49,438
PLN Polish zloty	4,2040	BRL Brazilian real	2,6677
RON Romanian leu	4,2768	MXN Mexican peso	19,5333
TRY Turkish lira	2,1853	INR Indian rupee	70,9630

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

V

(Announcements)

ADMINISTRATIVE PROCEDURES

EUROPEAN PARLIAMENT

Recruitment notice PE/119/S

(2009/C 222/04)

The European Parliament is organising the following selection procedure:

— **PE/119/S** — Temporary staff — Assistant (AST 1) in the building sector, specialising in carcassing and finishing.

This selection procedure requires at least two years' post-secondary education attested by a diploma in building technology (in the specialist areas of carcassing and finishing)

or

a level of secondary education attested by a diploma giving access to post-secondary education, followed by at least three years' professional experience in a field relevant to the job description.

No other experience is required.

This recruitment notice is published in French only. The full text is in Official Journal C ... A (French edition).

PROCEDURES RELATING TO THE IMPLEMENTATION OF THE COMPETITION POLICY

COMMISSION

Prior notification of a concentration

(Case COMP/M.5519 — E.ON/Electrabel Acquired Assets)

(Text with EEA relevance)

(2009/C 222/05)

1. On 8 September 2009, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾ by which E.ON AG ('E.ON', Germany) intends to acquire from Electrabel S.A./N.V. ('Electrabel', Belgium) sole control over two power plants and drawing rights of electricity capacities in Belgium and in the Netherlands within the meaning of Article 3(1)(b) of the Regulation.

2. The business activities of the undertakings concerned are:

- E.ON: generation and supply of electricity and natural gas in several European countries,
- Electrabel: generation and supply of electricity and natural gas; Electrabel is part of GDF SUEZ SA, an international industrial and services group active in electricity, natural gas, energy services, water and waste management.

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of Regulation (EC) No 139/2004. However, the final decision on this point is reserved.

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

Observations must reach the Commission not later than 10 days following the date of this publication. Observations can be sent to the Commission by fax (+32 22964301 or 22967244) or by post, under reference number COMP/M.5519 — E.ON/Electrabel Acquired Assets, to the following address:

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

⁽¹⁾ OJ L 24, 29.1.2004, p. 1.

OTHER ACTS

COMMISSION

Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

(2009/C 222/06)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006. Statements of objection must reach the Commission within six months from the date of this publication.

SUMMARY

COUNCIL REGULATION (EC) No 510/2006**‘TETTNANGER HOPFEN’****EC No: DE-PGI-0005-0528-14.03.2006****PDO () PGI (X)**

This summary sets out the main elements of the product specification for information purposes.

1. Responsible department in the Member State:

Name: Bundesministerium der Justiz
Address: Mohrenstraße 37
10117 Berlin
DEUTSCHLAND
Tel. +49 302025-70
Fax +49 302025-8251
E-mail: —

2. Group:

Name: HVG Service Baden-Württemberg e.V.
Address: Kaltenberger Str. 5
88069 Tettnang
DEUTSCHLAND
Tel. +49 754252136
Fax +49 754252160
E-mail: j.weishaupt@tetttnanger-hopfen.de
Composition: Producers/processors (X) Other ()

3. Type of product:

Class 1.8.: Other products covered by Annex I to the Treaty, hops

4. Specification:

(summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1. Name:

‘Tetttnanger Hopfen’

4.2. Description:

Botany: botanically the hop (*Humulus lupulus*) belongs to the same family as hemp (*Cannabaceae*) and to the order *Urticales* (nettles). It is a dioecious plant, i.e. each plant carries only female or only male flowers. Only 'female' plants are cultivated, forming flowers called burrs from which the cones later develop. The protection afforded by Regulation (EC) No 510/2006 is to apply only to female hop cones (fresh hops) and the products obtained by processing them (in this case, hop pellets and hop extract in particular). A hop cone consists of bracts, bracteoles and a strig providing the valuable brewing constituents of Tett nang hops. The hop is a short-day plant, i.e. it grows in the spring as the days get longer, and flowers from around 21 June when the days get shorter. Thanks to the favourable conditions in which they grow (soil, precipitation levels and average temperatures), Tett nang hops can reach heights of 8,3 m, unlike hops in other areas (support systems in other growing areas are normally 7-7,5 m in height). Tett nang hops are fast-growing (up to 30 cm a day) and climb in a clockwise direction. All aromatic varieties from the Tett nang region are defined as 'Tett nanger Hopfen'. The varieties 'Hallertauer Tradition' and 'Perle' are grown in addition to the main varieties of 'Tett nanger' and 'Hallertauer Mittelfrüher' (since 1973 the uniform 'Tett nanger Frühhopfen'; P. Heidtmann 'Grünes Gold', 1994, p. 342). The 'Tett nanger' variety is grown only in the Tett nang region.

Use: 'Tett nanger' hops are used almost exclusively (around 99 %) for producing beer, with a small portion going into pharmaceutical products. Customers receive 'Tett nanger' hops in processed form as hop pellets and, to a lesser extent as hop extract (since valuable aromas can be lost during the extraction process).

Ingredients: the important substances in hops are bitter substances (hop resins), aromas (essential oils) and tannins (polyphenols). Tett nang is defined as an area for the growing of aromatic varieties of hops. 'Tett nanger' hops owe their worldwide reputation in particular to exceptionally delicate aromas, which are made up of over 300 essential oil constituents (the hop's 'bouquet'). Descriptions of the aroma of Tett nang hops include flowery, citrusy, fruity, redcurrant-like, sweet and spicy. Hops grown in the Tett nang area are described as generally having a harmonious but lingering full and mild aroma.

In addition to this classification, the varieties are officially classified by the hop trade as 'finest aroma, aroma, bitter hops, high alpha hops'. 96 % of Tett nang hops (the varieties Tett nanger and Hallertauer) are in the category 'finest aroma'; the remaining 4 % (Perle and Hallertauer Tradition) are in the category 'aroma'.

Since many of the 300 aromatic components are not yet sensorily detectable, it is still the subjective impression of the aroma that counts for the breweries' decision-makers and buyers (when making his selection the buyer puts his nose in among the hops). Those knowledgeable in this field say that the Tett nang hop is the finest of all hops.

4.3. Geographical area:

The geographical area is the Tett nang region. This includes: 1. the municipalities of Eriskirch, Friedrichshafen, Hagnau am Bodensee, Immenstaad am Bodensee, Kressbronn am Bodensee, Langenargen, Markdorf, Meckenbeuren, Neukirch, Oberteuringen and Tett nang in the Lake Constance district (Bodenseekreis); 2. the municipalities of Achberg, Amtzell, Berg, Bodnegg, Grünkraut, Ravensburg, Wangen im Allgäu (area of the former municipalities of Neuravensburg and Schomburg) in the rural district of Ravensburg; and 3. the municipalities of Bodolz, Lindau (Bodensee), Nonnenhorn and Wasserburg (Bodensee) in the rural district of Lindau (Bodensee).

4.4. Proof of origin:

In Germany, the origin of hops was regulated for the first time in the 1929 Origin of Hops Act, and once again in the 1996 Hops Act. The geographical designation 'Tett nang' has more or less been protected since the 1929 Origin of Hops Act which states that the region of origin, year and variety must be specified on the packaging for hops. For decades now, it has been possible to track and guarantee the origin of 'Tett nanger' hops from the Tett nang hop-growing region like that of no other agricultural product. Sworn public employees attach a seal and a special certificate to every package of hops. This is similar to a birth certificate and contains the following information: the origin, the German federal state, the growing region, the degree of processing, the certification centre number,

the weight of each individual package, the total number of packages, the variety and the crop year. The hop-grower also issues a document called a Hopfenherkunftsbestätigung confirming the origin of the hops.

4.5. *Method of production:*

In Tett nang, the hop-growing cycle lasts from March through to September. 'Tett nanger' hops are propagated by means of rhizome cuttings taken from a hop-grower's own plants or from neighbouring fields, and always from the Tett nang region. In April, the hop-grower begins to prepare the ground (tillage using rotary tillers, harrows, disc ploughs). In Tett nang growers cannot start their work until the spring, unlike in other hop-growing regions where the wire support systems are put in place during the winter. This is due to the trellis systems specific to the region: whereas a single-row system predominates in other regions, in Tett nang there are six rows of hops between each row for machinery. In early to mid-April, the plants are pruned back under the surface of the soil to promote new growth. Compared to other regions, this process takes place around 2-3 weeks later in Tett nang, because the hop plants grow and mature faster in the favourable climatic conditions of the Tett nang region. Tett nang also has the highest wirework trellises (up to 8,30 m). Due to the better soil quality and climate (amounts of precipitation and sunshine), the hops need more room to develop.

Wires of around 8,50 m in length are then fastened to the trellis and to anchors in the ground. Out of around 50 shoots (bines), four are selected and trained to climb up a wire. The plants are then given 2-3 doses of fertiliser, and measures are taken to protect the plants. At the end of June, the hop plants have reached the height of the trellis and they begin to produce flowers (generative growth). One peculiarity is that a green cover crop is sown during the flowering phase (unlike in other regions, the hop-growers in the Tett nang region have voluntarily forbidden the use of herbicides), which means that no further tillage is required. This prevents the soil becoming too compact and washed out, and promotes the formation of humus.

Harvesting begins around 20 August. Leaves, shoots and cones are separated from the hop vines and cleaned. After they have been dried (at a maximum of 62 °C to retain the aroma) and moistened until they have a moisture content of approximately 11 %, the hops are packaged. They are then sent to the local certification centre, where they are weighed, sampled (for the independent laboratory which analyses quality), sealed and certified. This step precedes the processing of the hops to produce pellets and extract, which does not take place in the geographical area.

4.6. *Link with the geographical area:*

The first official record of hop-growing in the Tett nang region dates back to 1150 (P. Heidtmann, 'Grünes Gold', 1994, p. 12). The records for 1838 of the then *Oberamt Tett nang* give the names of 14 breweries (see Memminger's 'Beschreibung des Oberamts Tett nang', 1838, p. 62), three of which were for the town. Three years later, in 1841, this number had risen to six (P. Heidtmann, 'Grünes Gold', 1994, p. 13). Their owners grew their hops themselves. The methodical cultivation of hops was introduced in 1844 by district physician Johann Nepomuk von Lentz and eight citizens of the town in an area where climatic conditions made wine-growing less feasible (P. Heidtmann, 'Grünes Gold', 1994, p. 15). From 1860 on, the hop-growing area expanded, meeting with the older growing region of Altshausen to the north (where hops had been cultivated from around 1821; P. Heidtmann, 'Grünes Gold', 1994, p. 14). In 1864, 91 ha were cultivated; this figure rose to 160 ha in 1866, 400 ha in 1875, and 630 ha in 1914 (P. Heidtmann, 'Grünes Gold', 1994, p. 22 et seq.). The hop-growing region around Tett nang saw its most significant expansion in the 1990s, when the area cultivated increased to 1 650 hectares (1997 EU hop market report, 1997 HGV producer group report). In the Tett nang region only aromatic hops were selected and grown.

Tett nang hops are grown only on the gravel of the lower terraces formed from the late-moraine till of the Würm glaciation in the Schussen basin, along the River Argen and its ice-age banks. This geological formation with underlying groundwater currents enables the hops to grow roots up to 2 m deep. At the same time, it provides the hops with a constant source of moisture even during periods of extreme drought. The temperate climate here between 400 and 600 m above mean sea level and influenced in part by Lake Constance is another important factor determining the aroma of Tett nang hops.

Tettnang hops are grown in climatic conditions (average annual temperatures, hours of sunshine, precipitation) which are unique. With a temperature of 9,4 °C, almost 1 800 hours of sunshine and 1 136 mm of rain, the average figures recorded during the last 30 years (2009 data) are much higher than those in other growing regions in Germany.

The combination of these geological and climatic factors provides optimum conditions for Tettnang hops to grow and produce cones, and ensures a homogeneity which is to a large extent due to geographical factors. The homogeneity of Tettnang hops has been confirmed by the University of Hohenheim in respect of the Tettnanger variety and by Anheuser/Busch brewery in respect of the Hallertauer Mittelfrüher variety. The external quality characteristics of the hops in every batch supplied is also examined by Tettnang's hop laboratory (e.g. disease, moisture, cone leaves, purity of variety and homogeneity). Tettnang hops are confirmed every year as displaying a high level of homogeneity.

Tettnang hops have a reputation which extends well beyond regional boundaries.

The delicate aroma of the hops from Tettnang has enamoured connoisseurs in Japan and the USA alike. One example of the respect and association with quality enjoyed by Tettnang hops can be found in the USA, where it is not rare for brewers to put a label on their kegs stating that the contents have been 'Brewed with Tettnang Hops'. The quality of Tettnang hops means that they always attract the highest selling prices (EU annual reports in the 1990s, annual reports from 1990 to 2000 of the *Bayerische Landesanstalt*; P. Heidtmann 'Grünes Gold', 1994, pp. 368 and 369). The lives of the citizens of Tettnang revolve around hops, a fact borne out by the regional structures and events which focus on Tettnang hops. The Tettnang Hop Museum, which opened its doors in 1995, bears witness to the town's fascination with hop-growing. A 4 km educational trail tells interested visitors all they need to know about Tettnang hops. A 42 km circular path takes cyclists through the Tettnang hop-growing region. Every year in August, shortly before the harvest, the citizens of Tettnang come together to celebrate the long tradition of their 'green gold' at the Hop Festival in Tettnang-Kau. And finally, every two years the Tettnang Hop Highnesses are elected (one Hop Queen and two Princesses) as ambassadors for Tettnang hops at home and abroad.

4.7. *Inspection body:*

Name: Lacon GmbH
Address: Weingartenstr. 15
77654 Offenburg
DEUTSCHLAND

Tel. +49 781919 3730
Fax +49 781919 3750
E-mail: lacon@lacon-institut.org

4.8. *Labelling:*

—

—

Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

(2009/C 222/07)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006. Statements of objection must reach the Commission within six months of the date of this publication.

SUMMARY

COUNCIL REGULATION (EC) No 510/2006

‘PINTADEAU DE LA DRÔME’

EC No: FR-PGI-0005-0546-30.03.2006

PDO () PGI (X)

This summary sets out the main elements of the product specification for information purposes.

1. Responsible department in the Member State:

Name: Institut National de l'Origine et de la Qualité
Address: 51 rue d'Anjou
75008 Paris
FRANCE

Tel. +33 153898000
Fax +33 142255797
E-mail: info@inao.gouv.fr

2. Group:

Name: Syndicat de défense du Pintadeau de la Drôme
Address: ZA La Pimpie
26120 Montelier
FRANCE

Tel. +33 475601500
Fax +33 475599950
E-mail: pintadeau.drome2@freesbee.fr
Composition: Producers/processors (X) Other ()

3. Type of product:

Class 1.1.: Fresh meat (and offal)

4. Specification:

(summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1. Name:

‘Pintadeau de la Drôme’

4.2. Description:

‘Pintadeau de la Drôme’ is a young guinea fowl with the following characteristics:

- pintadeau = young guinea fowl in which the sternum is flexible, not ossified,
- from slow-growing strains, with a blue-grey plumage and dark tarsi,
- average live weight on slaughter of 1 750 g (plus or minus 450 g),
- age at slaughter of between 87 and 100 days,
- the meat of the bird has the properties of that of a wild fowl, being less fatty, more strongly flavoured, firmer and more fibrous.

'Pintadeau de la Drôme' is marketed fresh in several presentations:

Whole:

- partially eviscerated and without packaging,
- oven-ready, without packaging or on a tray under film.

In portions:

- in portions on a tray under film or under a protective atmosphere,
- in loose portions.

4.3. *Geographical area:*

The geographical area in which 'Pintadeau de la Drôme' is reared comprises 256 municipalities in the Department of Drôme as follows:

- all the municipalities of the Cantons of Bourg de Péage, Crest-Nord, Crest-Sud, Le Grand-Serre, Grignan, Lorient-sur-Drôme, Marsanne, Montélimar I, Montélimar II, Pierrelatte, Romans I, Romans II, Saint-Donat-sur-l'Herbasse, Saint-Paul-Trois-Châteaux, Saint-Vallier, Tain-l'Hermitage, Bourg-les-Valence and Portesles-Valence,
- the Canton of Bourdeaux except for the Municipalities of Bézaudun-sur-Bîne, Bouvières and les-Tonils,
- the Canton de Buis-les-Baronnies except for the Municipalities of Beauvoisin, Bellecombe-Tarendol, Bésignan, Plaisians, Poët-en-Percip, Rioms, Rochebrunne, la-Roche-sur-le-Buis, la-Rochette-du-Buis, Saint-Auban-sur-Ouvèze, Sainte-Euphémie-sur-Ouvèze, Saint-Sauveur-Gouvernet and Vercoiran,
- the Canton de Chabeuil except for the Municipality of le-Chaffal,
- the Canton de Die except for the Municipalities of Aix-en-Diois, Chamaloc, Laval-d'Aix, Marignac-en-Diois, Molières-Glandaz, Montmaur-en-Diois, Ponet-et-Saint-Auban, Romeyer, Saint-Andéol, Saint-Julien-en-Quint and Vachères-en-Quint,
- the Canton de Dieulefit except for the Municipalities of Comps, Orcinas, Teyssières and Vesc,
- the Canton de Nyons except for the Municipalities of Arpavon, Chaudebonne, Eyroles and Valouse,
- the Canton de Rémuzat except for the Municipalities of la-Charce, Chauvac-Laux-Montaux, Cornillac, Cornillon-sur-l'Oule, Lempis, Montferrand-la-Fare, Pelonne, Poët-Sigillat, Pommerol, Roussieux, Saint-May and Verclause,
- the Canton de Saillans except for the Municipalities of la-Chaudière, Eygluy-Escoulin and Rimon-et-Savel,
- the Canton de Saint Jean en Royans except for the Municipalities of Bouvante and Léoncel.

In most of the production area, the surface of the land warms easily and dries without problems.

All the municipalities in the area lie at an average altitude of below 500 m. Only three of the municipalities included lie above 500 m but these enjoy a microclimate caused by the favourable exposure of the land:

- Poët-Celard (547 m) in the Canton of Bourdeaux,
- Gigors and Lozeron (585 m) in the Canton of Crest-Nord,
- Montréal les Sources (605 m) in the Canton of Rémuzat.

The guinea fowl are reared in the geographical area from one-day old until they are sent for slaughter.

The birds may be hatched, slaughtered and packed outside the PGI area.

4.4. *Proof of origin:*

All the links in the production chain are registered (hatcheries, feed manufacturers, poultry keepers, slaughterhouses).

Documentary records are kept for each batch of birds: setting declaration by the hatchery, delivery slips for day-old chicks, declaration of departure for the slaughterhouse and slips for collection of carcasses from the slaughterhouse, declaration of the labels used for the poultry after slaughter and declaration of

downgraded poultry. All labels are numbered. An individually numbered label, a sticker (bearing the approval number of the slaughterhouse and pre-perforated into three parts preventing its removal in one piece) and/or a label bearing the use-by date and the health stamp or the name of the slaughterhouse are affixed to the carcase. Checks on the consistency of this information ensure the product's traceability.

4.5. Method of production:

The rearing method used for 'Pintadeau de la Drôme' involves:

- the use of slow-growing strains, the result of crosses between several strains, the individual birds of which share a particular characteristic, a phenotype, an organoleptic property and originate in Drôme,
- a maximum housing density of 13 birds/m² with access from six to eight weeks, depending on the season, to an aviary with a floor area of at least double that of the housing and a height of more than two metres with free access from 9 am to dusk,
- exclusively plant, mineral and vitamin feed comprising a minimum of 70 % cereals during the growth and finishing phases and finishing with grape pips from the tenth week, either distributed by hand or in hoppers of a maximum of 250 kg per building of 400 m²,
- slaughter at between 87 days and 100 days,
- grading of carcasses at the slaughterhouse (selection of carcasses with a fine skin, not too much fat cover, with no added water, of at least 'A' class and a minimum weight of 850 g eviscerated without giblets and 1 100 g partially eviscerated).

All stages of the production process take place within the geographical area except for hatching, slaughtering and packing, which may take place outside.

4.6. Link:

The link with the geographical origin is based on:

A historical reputation

The rearing of young guinea fowl began in the region at the end of the nineteenth century. The birds are reared in small flocks on a large number of holdings in Drôme and sent to the cities of the south-east, where their culinary properties are highly appreciated.

Experts appointed by the Valence (Drôme) Regional Court in 1969 concluded that young guinea fowl had been reared in Drôme since time immemorial. The birds were commonly sold between the wars and probably well before the First World War. Wholesalers' invoices from the 1930s give an idea of the size of the market.

Current reputation

The award of an *appellation d'origine garantie* (guaranteed designation of origin) to 'Pintadeau de la Drôme' by the Valence (Drôme) Regional Court in 1969 confirmed this ancient reputation.

'Pintadeau de la Drôme' plays an important role in the local cuisine and is particularly prized by the region's top restaurants.

Its fame is reflected in competitions such as the *Concours Général Agricole*, at which 'Pintadeau de la Drôme' won the bronze medal in 1996, or tasting events involving large numbers of participants, such as that organised in Brussels in 1993 attended by more than 1 500 professionals.

Today 'Pintadeau de la Drôme' is much sought after by the consumer and features on the menus of the region's restaurants. As the guide *Promenade gourmande en Drôme — une table et un terroir* points out, the product is considered to be one of the region's quality, native products.

This current reputation is confirmed by an awareness study carried out in December 2005 on the initiative of the *Syndicat de défense du pintadeau de la Drôme*:

- 75 % to 85 % of consumers have heard of 'Pintadeau de la Drôme',
- the product is known to and has a good reputation among distributors and consumers of guinea fowl in the Rhône-Alpes Region and particularly in the area of Lyon.

Other special characteristics

Poultry farming has always played an important role in the agricultural sector in Drôme, where holdings were originally not at all specialised. Since the 1960s, holdings have moved towards concentrating on particular types of farming and this has affected the rearing of 'Pintadeau de la Drôme'. The poultry housing used today is designed specially for the production of 'Pintadeau de la Drôme', with aviaries adapted to local practices.

It should be noted that this system of a run and an aviary is not found in any other of the regions in which young guinea fowl are reared.

The farmers who rear 'Pintadeau de la Drôme' use methods specific to the region, based on:

- the use of strains specific to the area: 'Pintadeau de la Drôme' has a well-established pedigree, being the result of crosses between several slow-growing strains, the individual birds of which share the characteristic of originating in Drôme,
- a favourable climate and a system of poultry-breeding that is specific to the region: the production area of 'Pintadeau de la Drôme' is clearly defined and comprises the best exposed land with the most permeable soils. Drôme's sunny climate promotes the development of the birds and encourages them to move out into the aviary. This system of poultry farming, which approximates to the natural habits of the guinea fowl, allows the birds great freedom in the sunshine and wind of the Drôme Valley. The 'Pintadeau de la Drôme' thus benefits from exercise in the open air, which has a direct influence on the characteristic dark pigmentation of its skin and flesh and its fat cover,
- feed with a link to the area: cereals and cereal products make up the bulk of the birds' feed ration (70 % during the growth and finishing phases). These are mainly produced in Drôme (maize, wheat, barley, etc.).

From the tenth week, grape pips are included in the feed ration. It was an old practice in the region to give poultry marc from the presses and distillation pulp, as most farms in Drôme used to produce their own wine for family consumption. The sources all report that marc from the presses and distillation pulp was given to poultry and that the young guinea fowl loved the grape pips.

This ancient, traditional practice is still used today and, although the grape pips no longer come directly from the farm, their use as feed during the finishing phase helps give 'Pintadeau de la Drôme' its specific character.

This dietary intake during the finishing phase in line with ancestral practices in the region brings improvements to the taste of the bird that have been confirmed by organoleptic tests, i.e.: the meat takes on more of the properties of that of a wild fowl, being more strongly flavoured, firmer and more fibrous.

4.7. *Inspection body:*

Name: Qualité-France SA
Address: Le Guillaumet
60 Avenue du Général De Gaulle
92046 Paris La Defense Cedex
FRANCE

Tel. +33 141970074
Fax +33 141970832
E-mail: —

4.8. *Labelling:*

Labels must bear the words 'Pintadeau de la Drôme'.

Reference to publication of the specification:

<http://www.inao.gouv.fr/repository/editeur/pdf/CDCIGP/CDCPintadeauDeLaDrôme.pdf>

Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

(2009/C 222/08)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006. Statements of objection must reach the Commission within six months of the date of this publication.

SUMMARY

COUNCIL REGULATION (EC) No 510/2006

‘PEMENTO DA ARNOIA’

EC No: ES-PGI-0005-0510-15.11.2005

PDO () PGI (X)

This summary sets out the main elements of the product specification for information purposes.

1. Responsible department in the Member State:

Name: Subdirección General de Calidad y Agricultura Ecológica — Dirección General de Industrias y mercados agroalimentarios — Secretaría General de Medio Rural del Ministerio de Medio Ambiente, y Medio Rural y Marino de España
Address: Paseo Infanta Isabel, 1
28071 Madrid
ESPAÑA
Tel. +34 913475394
Fax +34 913475410
E-mail: sgcaae@mapya.es

2. Group:

Name: Cooperativa Hortoflor 2 SCG
Address: Barbantes-estación. Cenlle (Ourense)
ESPAÑA
Tel. +34 988280402
Fax +34 988280399
E-mail: hortoflor@hortoflor.com
Composition: Producers/processors (X) Other ()

3. Type of product:

Class 1.6.: Fruit, vegetables and cereals, fresh or processed

4. Specification:

(summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1. Name:

‘Pemento da Arnoia’

4.2. Description:

Peppers covered by the Protected Geographical Indication (PGI) ‘Pemento da Arnoia’ are the fruit of the ecotype of the species *Capsicum annuum* L. traditionally grown in the production area, intended for human consumption and marketed fresh. The fruit is picked before it is ripe when its characteristics are as follows:

Physical and organoleptic properties:

- shape: conical or bell-shaped, with three or four lobes and four ribs and a varying number of well-defined longitudinal septa,
- apex: cleft or rounded,

- base of stem: lobulated,
- skin: smooth and shiny, and light green in colour,
- approximate weight: between 50 g and 90 g each,
- approximate length of fruit: between 7,5 cm and 11 cm,
- approximate width of fruit: between 5 cm and 7 cm,
- approximate thickness of the wall or flesh: between 2,6 cm and 7,7 mm,
- longitudinal section: trapezoid,
- tasting: intense aroma and sweet taste, with very little bite.

Chemical properties (average values):

- chemical composition (expressed as g/100 g of fresh weight): proteins 0,80, carbohydrates 3,84, total fibre 1,63, lipids 0,22, vitamin C 109 mg/100 g of fresh weight,
- macroelements (expressed as g/100 g of dry weight): potassium 2,91, magnesium 0,14, calcium 0,08, sodium 0,015.

4.3. *Geographical area:*

The production area of the PGI 'Pemento da Arnoia' covers 23 km², made up of the Municipality of A Arnoia and the parish of Meréns in the Municipality of Cortegada. The whole area lies within the District of O Ribeiro in the west of the Province of Ourense in the south of the Autonomous Community of Galicia. The production area lies on the lower slopes of the final section of the River Arnoia Valley.

4.4. *Proof of origin:*

The traceability of the product is ensured by its identification at each stage of production and marketing.

In order to check that the requirements of the specification have been fulfilled, the inspection body maintains a constantly updated register of producers and plots.

Only peppers grown in accordance with the conditions laid down in the specification and other additional rules, on plots and by producers entered in the register may be covered by the PGI 'Pemento da Arnoia'.

In addition, registered producers are required to declare the quantity of PGI peppers actually produced and marketed by means of entries in registers set up for the purpose. The inspection body checks that the quantities marketed by the packers correspond to the production of the farmers who supply them and that that production corresponds to the yield of the registered plots.

All legal and natural persons entered in the registers, plots, stores, processing undertakings and products are subject to inspections and checks carried out by the inspection body with a view to verifying that the protected products fulfil the requirements set out in the specification and additional rules. The checks involve an inspection of the plots, stores and processing undertakings, a review of the documentation and verification that the physical criteria described in point 4.2 are met, plus checks to ensure that the peppers picked are whole, healthy, clean, undamaged and unblemished. In addition, multi-residual analyses may be carried out to check that the values for pesticides are below the maximum residue limits (MRLs) set for the crop by current legislation.

4.5. *Method of production:*

The plants and fruit to be used for obtaining seed for propagation are selected using traditional methods by the farmers themselves, who use their experience to select those with the best characteristics (size, shape and appearance) for growing top-quality peppers.

The cultivation procedure is described below:

Propagation and planting out:

The ripe fruit (red) is dried and the seed extracted. The seedbeds are prepared in January. A heated frame is made to promote germination, which is then covered with plastic laminate tunnels. The plants are transplanted to the cultivation plots from mid-March using a planting pattern of approximately 50 cm × 40 cm.

Production restrictions:

The maximum permitted yield is 40 000 kilograms per hectare.

Growing practices:

Irrigation is essential for the optimum development of this crop and must be carried out at the foot of the plant to avoid damaging the flower or the fruit.

Organic fertiliser is applied once as a basal dressing (cow dung or poultry dung).

Possible pests and diseases are controlled by methods such as the disinfection of seeds and the treatment of seedbeds. If plant-health products have to be employed, the active substances used are those that have less of an environmental impact, are more effective, less toxic, create fewer residue problems, have less of an effect on secondary fauna and less of a problem with resistance.

Harvesting:

Harvesting is by hand before the fruit has ripened and at the point when, based on the experience of the farmer and the physical characteristics listed in point 4.2, it is ready for marketing. As many runs are made as required, using the equipment (tools, boxes or containers and so on) and people necessary to prevent any deterioration of the product.

Transport and storage:

The peppers are transported in rigid containers to avoid crushing them. Unloading is carried out in such a way as to reduce the risk of the product falling. Storage areas must be correctly ventilated.

Marketing:

The peppers are marketed in nets of 500 g or 1 000 g of materials authorised by food legislation. Other forms of presentation may be introduced if it is shown that they do not adversely affect the quality of the product. The peppers are marketed between 1 June and 15 October, although that period may be modified when, owing to seasonal weather conditions, the characteristics of the product so require.

4.6. Link:

This pepper is a local ecotype that has been cultivated by farmers in the defined geographical area since ancient times. As a result of its limited production and distribution over the years, its cultivation has hardly spread beyond that geographical area.

As a reflection of its fame and popularity, in 1980 the 'Festa do Pemento' (Pepper Festival) was launched, a festive occasion declared to be a tourist attraction, celebrating the gastronomic qualities of the 'Pemento da Arnoia', which takes place annually on the first weekend of August. Note should also be taken of the numerous references in gastronomic guides to the culinary properties and the ways in which 'Pemento da Arnoia' can be prepared.

Its reputation is the result of a combination of many factors, including the plant material, the soil and the microclimate of the producer valleys.

Plant material:

The traditional practices of local farmers, maintaining and selecting the best plants while adapting production techniques to local conditions, have resulted in a product with an excellent reputation based on its specific characteristics and quality.

Climate:

The climate of this final section of the River Arnoia Valley is particularly suited to growing the Arnoia ecotype and explains why the crop has been grown in the area for so long and the unique properties of the pepper.

The 'Pemento da Arnoia', like most sweet peppers, is very demanding as regards light, and therefore benefits from the south-west exposure of the production area and its temperature, which has a strong influence on certain characteristics of the product, such as its high fat content.

Germination requires a minimum temperature of 13 °C, which occurs in the area from the third week of April, while the optimum temperature for development of the fruit is between 20 °C and 25 °C (during the day) and between 16 °C and 18 °C (at night), the usual temperatures in the area from July to September. In A Arnoia, the monthly average temperatures for those months vary between 20,5 °C and 23,1 °C during the day and between 16 °C and 17,9 °C at night.

Soil:

The characteristics of the soil make the area even more suited to growing peppers, with its sandy-loamy soils rich in organic materials that favour drainage and aeration, allowing frequent irrigation — the plant is vulnerable to dehydration and the soil must therefore always be kept damp, but water-logging must be avoided, as this can cause asphyxia and blossom-end rot of the fruit.

4.7. *Inspection body:*

Name: Instituto Galego da Calidade Alimentaria (INGACAL)
Address: Rúa Fonte dos Concheiros, 11 Bajo
15703 Santiago de Compostela
ESPAÑA
Tel. +34 881997276
Fax +34 981546676
E-mail: ingacal@xunta.es

INGACAL is a public body attached to the Consellería do Medio Rural de la Xunta de Galicia (Ministry of Rural Affairs of the Government of Galicia).

4.8. *Labelling:*

Peppers marketed under the Protected Geographical Indication 'Pemento da Arnoia' must bear the commercial label of each producer/packer and a label bearing a sequential alphanumeric code, authorised by the inspection body, with the Protected Geographical Indication logo.

The words 'Indicación Geográfica Protegida "Pemento da Arnoia"' must appear on both the commercial label and the actual PGI label.

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