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Information and Notices

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EN

Price:
EUR 3

⁽¹⁾ Text with EEA relevance

⁽²⁾ Text with EEA relevance, except for products falling under Annex I to the Treaty

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II

*(Information)*INFORMATION FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES
AND AGENCIES

EUROPEAN COMMISSION

Non-opposition to a notified concentration**(Case COMP/M.6449 — DCC Energy/Swea Energi)****(Text with EEA relevance)**

(2012/C 29/01)

On 27 January 2012, 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 32012M6449. EUR-Lex is the on-line access to the European law.
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Authorisation for State aid pursuant to Articles 107 and 108 of the TFEU

Cases where the Commission raises no objections

(Text with EEA relevance, except for products falling under Annex I to the Treaty)

(2012/C 29/02)

Date of adoption of the decision	20.12.2011	
Reference number of State Aid	SA.33516 (11/N)	
Member State	Germany	
Region	Bayern	—
Title (and/or name of the beneficiary)	Ausgleichszahlungen für durch Biber verursachte Schäden	
Legal basis	Richtlinien zum Bibermanagement	
Type of measure	Scheme	—
Objective	Environmental protection	
Form of aid	Direct grant	
Budget	Overall budget: EUR 0,70 million Annual budget: EUR 0,35 million	
Intensity	80 %	
Duration (period)	1.1.2011-31.12.2012	
Economic sectors	Agriculture, forestry and fishing	
Name and address of the granting authority	Bayerisches Staatsministerium für Umwelt und Gesundheit Rosenkavalierplatz 2 81925 München DEUTSCHLAND	
Other information	—	

The authentic text(s) of the decision, from which all confidential information has been removed, can be found at:

http://ec.europa.eu/community_law/state_aids/state_aids_texts_en.htm

Decisions in the context of the monitoring of the implementation of decisions regarding restructuring and liquidation aid for financial institutions**(Text with EEA relevance)**

(2012/C 29/03)

Date of adoption of the decision	19.12.2011
Reference number of the aid	SA.31189 (MC 7/10)
Member State	Austria
Title (and/or name of the beneficiary)	Monitoring of BAWAG P.S.K.
Type of Decision	—
Content	On 9 December 2011, Austria submitted to the Commission new commitments regarding investment limits. The Commission agrees that, with effect from the notification of this amendment decision, the new commitments regarding investment limits have to be applied.
Other information	On 30 June 2010, the Commission approved the second restructuring aid for BAWAG P.S.K.

The authentic text(s) of the decision, from which all confidential information has been removed, can be found at:

http://ec.europa.eu/community_law/state_aids/state_aids_texts_en.htm

Authorisation for State aid pursuant to Articles 107 and 108 of the TFEU

Cases where the Commission raises no objections

(Text with EEA relevance)

(2012/C 29/04)

Date of adoption of the decision	1.12.2011
Reference number of State Aid	SA.32642 (11/N)
Member State	Austria
Region	—
Title (and/or name of the beneficiary)	Neue Barwertberechnungsmethode für Haftungen in der Tourismus- und Freizeitwirtschaft für den Zeitraum 2012-2013
Legal basis	Richtlinie des Bundesministers für Wirtschaft, Familie und Jugend für die Übernahme von Haftungen für die Tourismus- und Freizeitwirtschaft 2011-2013
Type of measure	Guarantee method
Objective	Small and medium-sized enterprises
Form of aid	Guarantee
Budget	—
Intensity	—
Duration (period)	Until 31.12.2013
Economic sectors	Hotels and restaurants (tourism)
Name and address of the granting authority	Bundesministerium für Wirtschaft, Familie und Jugend Abteilung V/4 (Tourismus-Förderungen) Stubenring 1 1011 Wien ÖSTERREICH
Other information	—

The authentic text(s) of the decision, from which all confidential information has been removed, can be found at:

http://ec.europa.eu/community_law/state_aids/state_aids_texts_en.htm

Date of adoption of the decision	7.12.2011
Reference number of State Aid	SA.32820 (11/NN)
Member State	United Kingdom
Region	—
Title (and/or name of the beneficiary)	Forensic Science Services Limited

Legal basis	Criminal Justice and Immigration Act 2008 s128
Type of measure	Individual aid
Objective	Closure aid
Form of aid	Direct grant
Budget	Overall budget: GBP 109 million
Intensity	Measure does not constitute aid
Duration (period)	3.2.2011-31.3.2012
Economic sectors	Service activities
Name and address of the granting authority	Home Office 2 Marsham Street London UNITED KINGDOM
Other information	—

The authentic text(s) of the decision, from which all confidential information has been removed, can be found at:

http://ec.europa.eu/community_law/state_aids/state_aids_texts_en.htm

Date of adoption of the decision	8.12.2011
Reference number of State Aid	SA.33364 (11/N)
Member State	Germany
Region	Thüringen
Title (and/or name of the beneficiary)	Breitbandinfrastrukturausbau Thüringen
Legal basis	1. Thüringer Landeshaushaltsordnung einschl. der hierzu erlassenen Verwaltungsvorschriften; 2. Thüringer Verwaltungsverfahrensgesetz; 3. die für Subventionen allgemein geltenden Rechtsvorschriften (z.B. Strafgesetzbuch, Thüringer Subventionsgesetz)
Type of measure	Aid scheme
Objective	Sectoral development, Regional development, Employment
Form of aid	Direct grant
Budget	Annual budget: EUR 3,44 million Overall budget: EUR 17,2 million
Intensity	90 %
Duration (period)	Until 31.12.2015

Economic sectors	Post and telecommunications
Name and address of the granting authority	Thüringer Aufbaubank Gorkistraße 9 99084 Erfurt DEUTSCHLAND
Other information	—

The authentic text(s) of the decision, from which all confidential information has been removed, can be found at:

http://ec.europa.eu/community_law/state_aids/state_aids_texts_en.htm

Date of adoption of the decision	16.12.2011
Reference number of State Aid	SA.33896 (11/N)
Member State	Sweden
Region	—
Title (and/or name of the beneficiary)	Investeringsstöd till äldrebooster
Legal basis	Förslag till Förordning om ändring i förordningen (2007:159) om investeringsstöd till äldrebooster m.m.
Type of measure	Aid scheme
Objective	Sectoral development
Form of aid	Direct grant
Budget	Overall budget: SEK 2 500 million
Intensity	10 %
Duration (period)	Until 30.6.2017
Economic sectors	Construction
Name and address of the granting authority	Socialdepartementet SE-103 33 Stockholm SVERIGE
Other information	—

The authentic text(s) of the decision, from which all confidential information has been removed, can be found at:

http://ec.europa.eu/community_law/state_aids/state_aids_texts_en.htm

Date of adoption of the decision	20.12.2011
Reference number of State Aid	SA.34044 (11/N)
Member State	Greece

Region	—
Title (and/or name of the beneficiary)	Prolongation of the Greek temporary Scheme for loan guarantees (SA.33204 (11/N) and N 308/09)
Legal basis	Draft Ministerial Decision — TEMPORARY FRAMEWORK to support access to finance during the current financial and economic crisis in accordance with the Commission Communication of 22 January 2011, in order to release bank lending in Greece and facilitate access of companies to finance in response to the financial and economic crisis that led to insufficient provision of finance by the financial institutions and resulted in a serious disturbance of the entire economy in Greece. The attached final draft of the Ministerial Decision will be adopted by the Minister of Finance once approved by the European Commission. The legal basis for the Minister to adopt such Ministerial Decisions is Greek Law 2322/1995.
Type of measure	Aid scheme
Objective	Aid to remedy serious disturbances in the economy
Form of aid	Guarantee
Budget	Overall budget: EUR 1 000 million
Intensity	—
Duration (period)	Until 31.3.2012
Economic sectors	All sectors
Name and address of the granting authority	Greek Ministry of Finance Panepistimiou 37 101 65 Athens GREECE
Other information	—

The authentic text(s) of the decision, from which all confidential information has been removed, can be found at:

http://ec.europa.eu/community_law/state_aids/state_aids_texts_en.htm

Non-opposition to a notified concentration
(Case COMP/M.6444 — Terrena/Lyonnaise Des Eaux/JV)

(Text with EEA relevance)

(2012/C 29/05)

On 27 January 2012, 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 French 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 32012M6444. EUR-Lex is the on-line access to the European law.
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IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Interest rate applied by the European Central Bank to its main refinancing operations ⁽¹⁾:**1,00 % on 1 February 2012****Euro exchange rates ⁽²⁾****1 February 2012**

(2012/C 29/06)

1 euro =

Currency	Exchange rate	Currency	Exchange rate
USD US dollar	1,3175	AUD Australian dollar	1,2312
JPY Japanese yen	100,29	CAD Canadian dollar	1,3161
DKK Danish krone	7,4337	HKD Hong Kong dollar	10,2176
GBP Pound sterling	0,83120	NZD New Zealand dollar	1,5839
SEK Swedish krona	8,8896	SGD Singapore dollar	1,6496
CHF Swiss franc	1,2048	KRW South Korean won	1 480,80
ISK Iceland króna		ZAR South African rand	10,1889
NOK Norwegian krone	7,6540	CNY Chinese yuan renminbi	8,3088
BGN Bulgarian lev	1,9558	HRK Croatian kuna	7,5780
CZK Czech koruna	25,157	IDR Indonesian rupiah	11 828,48
HUF Hungarian forint	292,49	MYR Malaysian ringgit	4,0078
LTL Lithuanian litas	3,4528	PHP Philippine peso	56,457
LVL Latvian lats	0,6996	RUB Russian rouble	39,7920
PLN Polish zloty	4,2005	THB Thai baht	40,763
RON Romanian leu	4,3467	BRL Brazilian real	2,2907
TRY Turkish lira	2,3232	MXN Mexican peso	17,0668
		INR Indian rupee	64,7750

⁽¹⁾ Rate applied to the most recent operation carried out before the indicated day. In the case of a variable rate tender, the interest rate is the marginal rate.

⁽²⁾ Source: reference exchange rate published by the ECB.

V

(Announcements)

ADMINISTRATIVE PROCEDURES

EUROPEAN COMMISSION

Call for proposals under the work programme of the joint European Metrology Research Programme (EMRP)*(2012/C 29/07)*

Notice is hereby given of the launch of a call for proposals for topic areas and subsequently for related projects and associated researcher grants under the work programme of the **European Metrology Research Programme**.

Proposals are invited for **EMRP Call 2012** with the following topic areas:

- Metrology for Industry
- SI Broader Scope
- Open Excellence

This Call encompasses a two-stage process for joint research projects and includes opportunities for researcher grants.

	Date of publication	Closing date
Stage 1 — Call for Potential Research Topics	2 February 2012	18 March 2012
Stage 2 — Call for Joint Research Project proposals and associated Researcher Excellence Grant applications	18 June 2012	1 October 2012

Call documentation including budget, description of topic areas and modalities is available through the following website:

<http://www.emrponline.eu/call2012>

Call for proposals under the 2012 Ideas work programme of the Seventh EC Framework Programme for Research, Technological Development and Demonstration Activities

(2012/C 29/08)

Notice is hereby given of the launch of a call for proposals under the 2012 Ideas work programme of the Seventh Framework Programme of the European Community for Research, Technological Development and Demonstration Activities (2007 to 2013).

Proposals are invited for the following call. Call deadlines and budget are given in the call text, which is published on the Participant Portal website.

Ideas Work Programme

Call Title	The ERC Proof of Concept Grant
Call Identifier	ERC-2012-PoC

This call for proposals relates to the work programme adopted by Commission Decision C(2011) 4961 of 19 July 2011.

Information on the modalities of the call, the work programme, and the guidance for applicants on how to submit proposals is available through the relevant European Commission website:

<http://ec.europa.eu/research/participants/portal/appmanager/participants/porta>

COURT PROCEEDINGS

EFTA COURT

Request for an Advisory Opinion from the EFTA Court by Fürstliches Landgericht, dated 14 September 2011, in the case between Granville Establishment and Volker Anhalt, Melanie Anhalt and Jasmin Barbaro, née Anhalt

(Case E-13/11)

(2012/C 29/09)

A request has been made to the EFTA Court by a letter of 15 September 2011 from Fürstliches Landgericht, Liechtenstein (Princely Court of Justice, Liechtenstein), which was received at the Court Registry on 22 September 2011, for an Advisory Opinion in the case between Granville Establishment and Volker Anhalt, Melanie Anhalt and Jasmin Barbaro, née Anhalt, on the following questions:

1. Can a national of an EEA State rely on a provision such as Section 53a of the Liechtenstein Jurisdiction Law, which accords Liechtenstein nationals the right not to be sued abroad on the basis of a jurisdiction agreement unless that jurisdiction agreement has been publicly recorded, and derive directly there from also the right not to be sued in Liechtenstein (and, thus, from the perspective of that national, also abroad) on the basis of a jurisdiction agreement unless it has been publicly recorded?
 2. If Question 1 is answered in the affirmative. Can that right be invoked in a case such as the one at hand, that is, in civil law proceedings, and thus directly in a dispute between private parties?
-

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION POLICY

EUROPEAN COMMISSION

Prior notification of a concentration

(Case COMP/M.6413 — OJSC Power Machines/Toshiba/JV)

Candidate case for simplified procedure

(Text with EEA relevance)

(2012/C 29/10)

1. On 25 January 2012, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾ by which the undertakings OJSC Power Machines ('Power Machines', Russia) and Toshiba Corporation ('Toshiba', Japan) acquire within the meaning of Article 3(1)(b) of the Merger Regulation joint control by way of purchase of shares in a newly created company constituting a joint venture ('JV').

2. The business activities of the undertakings concerned are:

- for Power Machines: manufacture of power generation equipment and other devices for power plants, in particular turbines and generators,
- for Toshiba: manufacture of digital products, electronic devices and components, and infrastructure systems; and,
- for JV: engineering, production and sale of, and provision of maintenance service for, certain oil immersed power transformers and oil immersed shunt reactors.

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of the EC 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 the EC Merger Regulation ⁽²⁾ it should be noted that this case is a candidate for treatment under the procedure set out in the Notice.

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

Observations must reach the Commission not later than 10 days following the date of this publication. Observations can be sent to the Commission by fax (+32 22964301), by email to COMP-MERGER-REGISTRY@ec.europa.eu or by post, under reference number COMP/M.6413 — OJSC Power Machines/Toshiba/JV, to the following address:

European Commission
Directorate-General for Competition
Merger Registry
J-70
1049 Bruxelles/Brussel
BELGIQUE/BELGIË

⁽¹⁾ OJ L 24, 29.1.2004, p. 1 (the 'EC Merger Regulation').

⁽²⁾ OJ C 56, 5.3.2005, p. 32 ('Notice on a simplified procedure').

OTHER ACTS

EUROPEAN 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

(2012/C 29/11)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006 ⁽¹⁾. Statements of objection must reach the Commission within six months from the date of this publication.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006**‘DANBO’****EC No: DK-PGI-0005-0830-05.10.2010****PGI (X) PDO ()****1. Name:**

‘Danbo’

2. Member State or third country:

Denmark

3. Description of the agricultural product or foodstuff:**3.1. Type of product:**

Class 1.3 — Cheeses

3.2. Description of product to which the name in point 1 applies:

Matured, firm cheese made from milk of bovine origin. Milk and milk products from other animals are not permitted.

Water content: Depends on the content of fat in dry matter, see table below:

fat in dry matter:	maximum water content,
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— from 30 % to < 45 %:	56 %,
------------------------	-------

— from 45 % to < 50 %:	50 %.
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The fat in dry matter is expressed as 30 + or 45 +. In Danbo cheeses containing 30 % to < 45 % fat in dry matter, the fat content must be indicated as part of the name. A content of 45 % fat in dry matter is taken as the reference for comparative nutrition claims about fat content.

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

The other characteristic properties are as follows:

Exterior:

Firm rind with a smear. The surface may be coated.

Interior:

Colour: Whitish (or ivory-coloured) to light yellow.

Texture: Although soft and supple in consistency, it is still easy to cut.

Structure: A few to a large number of equally distributed, evenly round, pea-sized eyes, mostly up to 10 mm in diameter, possibly with a few slit-shaped apertures. If flavourings are used, there will generally be far fewer, irregularly shaped eyes.

Smell and taste: Mild, slightly acidic, aromatic and characteristic taste due to the smear-ripening. As the age increases, the smell and taste become more pronounced.

Shape:

Flat and square or rectangular.

Maturing:

Danbo's characteristic taste and texture are achieved after ripening for 3-4 weeks at 12-20 °C. Danbo may be sent by the producer for further treatment, including ripening, or for storage to another company before that age, but it may not be released by the second company before the cheese has attained the minimum age.

Flavourings:

Cumin may be added provided that the smell and taste of the cheese are characterised by the additives and that the essential flavouring is included in the name or indicated in relation to it.

3.3. *Raw materials (for processed products only):*

—

3.4. *Feed (for products of animal origin only):*

—

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

Danbo must be produced and ripened by cheese maturers in Denmark. In particular, the production method includes two stages that differ from conventional dairy technology. The first stage is the treatment of the curds from cutting until stirring is completed. The second is the growth of *Brevibacterium linens* (smear-ripening) on the surface of the cheese after salting. The stages are described below:

Treatment of the curds after cutting:

After cutting, large quantities of water are added and scalding is completed at a relatively low temperature. By carefully controlling these two parameters, it is possible to produce cheese with both a relatively high minimum pH and an appropriately high water content, providing the characteristic consistency.

Cultivation of *Brevibacterium linens*:

The relatively high minimum pH promotes the growth of *Brevibacterium linens*, which is also greatly assisted by the fact that the cheese is stored for the first 7-10 days at 18-20 °C and a relative humidity close to the dew point. The cheese is then transferred to a colder, drier store. Typically, the smear-ripening process is concluded by softening and washing of the smear layer, slowing down surface ripening.

3.6. *Specific rules concerning slicing, grating, packaging, etc.:*

—

3.7. *Specific rules concerning labelling:*

—

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

Denmark

5. **Link with the geographical area:**

5.1. *Specificity of the geographical area:*

Denmark has a very long and proud tradition of producing dairy products. The production of Danbo has been an integral part of the curriculum at Danish dairy schools for over 100 years. Danish dairy experts have accordingly been trained to acquire the essential know-how for the production of this Danish cheese speciality.

History:

In 1889, Rasmus Nielsen became managing director of Kirkeby dairy on Funen. He was an industrious dairyman, which is clear inter alia from the fact that the dairy was approved as a training establishment for dairymen in receipt of a State grant. In 1896, he was awarded a grant by the Danish Government to study cheese production abroad. The following winter he took lessons in German and in spring 1897 he travelled to eastern Prussia along the border with Russia. The land there was a steppe with extensive grasslands. The dairies there were well known as good makers of cheese.

To facilitate the introduction to his period of study in dairies, he was given a letter of recommendation by Professor Bøggild of the Royal Danish Veterinary and Agricultural University. He was therefore well received on the many small dairies which were to be found in eastern Prussia. His task was to track down documents and find out about the techniques used in making the fine cheese specialities which were produced in eastern Prussia at that time. After eastern Prussia, Rasmus Nielsen went to Holland where he worked in cheese production in a number of different dairies.

He returned home to Kirkeby dairy in autumn 1897 having gained a wealth of new knowledge and experience. Back at home, he started trying out everything he had learnt straightaway.

From the start, he was quite sure that he did not want to imitate a single one of the cheeses he had seen, but rather to amass all of his experience in order to make a very special cheese. A completely new cheese. The special feature of the new cheese which Rasmus Nielsen produced was that it was a square, 'opstukken' cheese with a very special smear surface-ripening. At that time, it was a complete novelty for an 'opstukken' cheese to be square. Smear-ripening was also special in that a solution containing bacterial and yeast cultures was rubbed into the cheese rind.

Sales of the new cheese were brisk and gradually many different dairies started making this type of cheese. Before the Second World War, cheese in Denmark was produced mainly for the domestic market. After the war and especially in the 1950s, cheese production started to increase and the rise in

exports meant that Denmark had to position itself on export markets with typical Danish cheese names so as to be able to showcase Danish cheeses when marketing them alongside other well-known Danish agricultural products. This cheese was given the honorific name Danbo. This is one of the reasons why Danbo was included in the Stresa Convention and later in the Codex Alimentarius.

5.2. *Specificity of the product:*

Danbo is one of the most typical Danish cheeses and for dairy producers it is the typical 'opstukken' type of cheese. Danbo has its own highly distinctive taste. It is mild, slightly acidic, aromatic and characterised by smear-ripening. Danbo's high water content, compared to other, similar cheeses, also lends it a softness and suppleness not found in other cheeses, while remaining easy to cut.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI):*

The protection of Danbo as a geographical indication is based on its characteristic production method and reputation.

Method of production:

For the production of Danbo, a very special smear-ripening process is used known as 'the Danish method' whereby a smear is applied to the cheese so that its surface ripens from both the outside and the inside. This smear-ripening process is crucial for the cheese's highly distinctive taste, a taste that Danes have embraced but does not appeal to other European palates. A particular feature of the production of Danbo is the addition of large quantities of water. The characteristic consistency of the cheese is due in part to this. Training in how to make Danbo has been and still is a completely normal part of dairy training in Denmark and references on how to make Danbo can therefore still be found in a large number of training manuals. For more than 100 years Danish dairymen, dairy technicians, dairy technologists and dairy engineers have been trained in how to make Danbo. Given the long-established traditions which are passed on by training and the special method of production and ripening used in Denmark, Danbo must be produced and ripened by cheese maturers in Denmark.

Reputation:

In 1952, 10 typical Danish cheeses, including Danbo, were given Danish names under the Stresa Convention and Ministry of Agriculture Order No 80 of 13 March 1952. The cheese names and the corresponding descriptions still apply today in accordance with Order No 335 of 10 May 2004 on dairy products, etc.

The term 'Danbo' is a combination of the two names 'Dan' and 'Bo'. Dan is the Nordic derivative of the popular name 'Danerne' ('the Danes') while Bo means 'the resident'. The name 'Danbo' is therefore the historical term for one who is resident in Denmark, and was given to this cheese because all Danes consider it to be the most characteristic Danish cheese of all.

Danbo is recognised as a speciality of Danish origin. According to a recent consumer survey, the majority of Danish consumers know and associate Danbo with Denmark. Since the production and consumption of Danbo are concentrated in Denmark, Danbo is best known among Danish consumers. The survey revealed that there are on the whole very few non-Danes who are familiar with Danbo.

The special nature of the cheese, notably its highly characteristic taste and particular consistency, makes Danbo a cheese like no other. Danbo is the cheese most commonly eaten in Denmark. Because of its particular character, it is eaten almost exclusively by Danes.

With production exceeding 40 000 tonnes, Danbo today accounts for about 13 % of all cheese production in Denmark. The production and consumption of Danbo are concentrated in Denmark and Danbo is today considered to be Denmark's national cheese.

Danbo cheese has taken part in exhibitions and competitions both nationally and internationally and won a large number of awards. Danbo has been a permanent feature at national exhibitions for over 100 years, the most recent being the National Dairy Exhibition and regional exhibitions in 2009. There have been and still are countless advertising campaigns specifically aimed at Danbo, which is a unique cheese that meets most consumers' requirements for a good cheese that is particularly suitable for being sliced. Many international reference works on cheese refer to the cheese's Danish origin. Danbo also appears in a large number of Danish recipes.

Reference to publication of the specification:

(Article 5(7) of Regulation (EC) No 510/2006)

<http://www.foedevarestyrelsen.dk/Foedevare/Foedevarekvalitet/Beskyttede%20bet.%20og%20traditionelle%20specialiteter/Danske%20beskyttede%20produkter/Sider/Danske%20beskyttede%20produkter.aspx>

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

(2012/C 29/12)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006 ⁽¹⁾. Statements of objection must reach the Commission within six months of the date of this publication.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

‘SPALT SPALTER’

EC No: DE-PDO-0005-0843-10.01.2011

PGI () PDO (X)

1. Name:

‘Spalt Spalter’

2. Member State or third country:

Germany

3. Description of the agricultural product or foodstuff:

3.1. Type of product:

Class 1.8. Other products covered by Annex I (spices etc.)

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

The hop belongs to the same family as hemp (*Cannabinaceae*) and to the order *Urticaceae* (nettles). It is a dioecious plant, i.e. the male and female flowers are found on separate plants. Only the female plants produce hop cones (*Lupuli strobulus*), otherwise known as strobiles. The hop harvest runs from late August until mid-September. After harvesting the hops (hop cones) are dried, then pressed and cooled for processing.

The protection afforded by Regulation (EC) No 510/2006, which is hereby requested for the designation ‘Spalt Spalter’, is to apply only to the dried hop cones (*Lupuli strobulus*) and the products obtained by processing them (hop pellets and hop extracts).

The purpose of processing the hops (into hop pellets or hop extracts) is to preserve the constituents of the raw hops during storage and to enhance the automatic hop dosing process in the brewery.

Hop pellets are produced by grinding and gently compressing the hop cones in order to retain the original quality of the natural product.

The pellets known in the trade as Type 90 derive their name from the fact that for every 100 kg of raw hops processed the approximate yield is 90 kg.

Lupulin-enriched hop pellets, also known as Type 45, are produced by mechanically enriching the lupulin glands when the hops are frozen (– 35 °C). This is the process by which part of the leaf material and the strig are removed from the powder by passing it through a sieve. No additives whatsoever are used in the production of hop pellets. Only the physical/technical qualities of the raw hop are modified.

In the production of hop extracts, great care is taken to preserve the original character of the natural product, as in the case of pellets. Hop extracts have been produced on an industrial-scale since the early 1970s. The polar resins and oils are gently extracted from the hop cone using either liquid or supercritical CO₂, or ethanol.

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

Hop components which are important in the brewing process

Typical components such as bitter substances and essential oils determine the brewing value of the hop. Tannin content is less important. The bitter substances and essential oils are found in the lupulin glands of the hop cone. The tannins are most commonly found in the bracts, bracteoles and strig of the hop cones.

Quality

'Spalt Spalter' meets the minimum quality requirements for the marketing of hop cones and hop extracts in the Community as set out in Commission Regulation (EEC) No 890/78. In accordance with Regulation (EEC) No 1696/71 and amending regulations, the brewery is provided with full certification regarding the quality and origin of the hops.

Varieties and components

The name 'Spalt Spalter' can be explained by the fact that the name of the respective growing area is always placed before the variety denomination, and literally means 'spalter hops from Spalt'.

If the Spalter hop variety were grown in any other region (which does not happen at present) it would be possible to make a clear distinction between hops of the variety specified in the designation grown outside the Spalt region and hops of the same variety grown in the Spalt region. It would therefore be necessary to refer to a Spalter hop grown in Hallertau, for example, as a 'Hallertau Spalter'. There is therefore no risk of confusion between the designation 'Spalt Spalter' for which protection is being applied and a variety. The components are described in more detail in section 5.

3.3. *Raw materials (for processed products only):*

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3.4. *Feed (for products of animal origin only):*

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

The entire hop production process until the moment the hop cones are packaged by the hop growers takes place in the identified geographical area. When propagating Spalt Spalter hops, only mother plants from this region may be used.

3.6. *Specific rules concerning slicing, grating, packaging, etc.:*

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3.7. *Specific rules concerning labelling:*

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

The identified geographical area corresponds to the hop-growing region of Spalt. This area is defined in §3 of the Bavarian Implementing Provisions for the Hops Act (Bayerische Verordnung zur Durchführung des Hopfengesetzes (BayHopfDV) (source 4a). According to the provisions, the Spalt hop-growing region includes the certification districts ('Siegelbezirke') of Spalt and Kinding.

The following municipalities belong to the Spalt certification district:

Abenberg, Büchenbach, Georgensgmünd, Heideck, Röttenbach, Roth, Spalt, Absberg, Ellingen, Haundorf, Höttingen, Pfofeld, Pleinfeld, Mitteleschenbach, Neuendettelsau and Windsbach.

The following municipalities belong to the Kinding certification district: Altmannstein (only the districts of Pondorf and Schamhaupten), Beilngries, Denkendorf, Kinding, Kipfenberg, Titting, Greding and Berching.

5. Link with the geographical area:

5.1. Specificity of the geographical area:

In the Middle Ages, viticulture in the Spalt region gave way to the cultivation of hops. In areas of Spalt such as Großweingarten, hops are grown in former vineyards. The Spalt region's mild climate makes it ideally suited to the cultivation of hops, with annual rainfall of 650 mm and a high number of sunshine hours (1 700 a year). Deep soils of loose to medium density that are swift to warm provide optimum hop-growing conditions.

In hydrogeological terms, the Spalt growing region is essentially defined by Keuper Sandstone and the Franconian Jura, and thus karstic-fissured aquifers. The soil is predominantly sandy loam to loam in texture and generally has poor water retention characteristics. On hilly terrain, hop plantations are usually located in valleys where there are sufficient water resources even during a sustained period of drought. The Spalt growing region is situated near the source of a number of small and medium-sized waterways. There are relatively few larger watercourses, however.

The producers, or growers, of 'Spalt Spalter' produce outstanding hops for the brewing industry. The Spalt hop-growing region is one of the smallest but also one of the finest and most traditional hop-growing areas. Hops have been cultivated in the area for over 1 000 years. Hops from the town of Spalt carry the world's oldest seal of quality for hops. The seal was conferred on the town by the Prince Bishop of Eichstätt Philipp von Pappenheim in 1538 and reflects the importance attached by hop growers in Spalt to high standards. Spalt Spalter was already a much sought-after commodity in the Middle Ages. The delicate aroma varieties grown in the Spalt region are particularly well-suited to producing the finest beers (Der Gross Hopfen Atlas (The Hop Atlas), Barth, Klinken & Schmidt, p. 115).

There is a special tradition here of growing the highly aromatic 'Spalter' hop. This variety is a regional landrace from the 'Saazer Formenkreis' (Saazer group of varieties — Spalter, Tettlinger, Saazer), that have been cultivated for centuries around the town of Spalt and to this day are almost exclusively produced in the Spalt growing region. The climate and geological conditions have contributed to the development of a regional variation of the landrace. Quality, uniformity and aroma were continually improved through clonal selection. Expertise built up over many centuries, combined with the favourable climatic conditions of the Spalt region, have led to the development of a hop variety that is unique worldwide, enjoys an excellent international reputation and which because of the distinctive flavour it gives the beer is used by leading breweries to produce some of the finest beers.

5.2. Specificity of the product:

It is the unique growing conditions — the properties of the soil and the climatic conditions — which give 'Spalt Spalter' hops their distinctive quality. The conditions are such that 'Spalt Spalter' hops grown elsewhere would not be of the same high standard or quality and would produce a lower yield. The soil and climate have a profound impact in particular on the growth of the hops and the level of active substances they contain. 'Spalt Spalter' hops are characterised by their exquisite aromatic compounds. The myrcene content is approximately 20-35 % and the hops typically contain very high levels of farnesene (10-20 %) which is not found in such high quantities in aroma hops from other regions. The high farnesene content and relatively low levels of alpha acids (2,5-5,5 %) and beta acids (3,0-5,0 %) combine to create the unique overall character which defines the 'Spalt Spalter' aroma and makes it so exceptional. The direct relationship between the growing conditions and the typical hop characteristics they give rise to serves to demonstrate why the 'Spalt Spalter' variety should qualify for protected designation of origin status.

'Spalt Spalter' differs from most other hop varieties and growing regions, partly because of the geological conditions in the growing region and the unique climate — with 1 700 hours of sunshine per year on average and an average annual rainfall of just 650 mm — and partly because of its unusually high farnesene content. Moreover, 'Spalt Spalter' is characterised in its overall composition by a particularly intense and sophisticated hop aroma that in tastings is described as 'flowery', 'fruity' and 'spicy'. The overall impression is of a beer with a well-balanced, full-bodied and mild 'bouquet' (see the variety portfolio produced by the CMA (Centrale Marketing-Gesellschaft der deutschen Agrarwirtschaft m.b.H) which provides tasting notes and brewing analysis).

'Spalt Spalter' has always been very highly rated at various trade shows and exhibitions. In terms of the most important quality characteristics of German hops, 'Spalt Spalter' is one of the leading aroma varieties. At numerous hop tastings 'Spalt Spalter' has been awarded top prizes for aroma and overall qualities.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation and/or other characteristic of the product (for PGI):*

The soil and the temperate climate of the Spalt growing area, combined with centuries of expertise of local hop growers, have created a hop variety with unmistakable qualities which is unique worldwide. Even today the hop is practically only grown in the Spalt growing area and enjoys an excellent international reputation because of the distinctive flavour it imparts to the finished beer product.

The climate in the Spalt region, a former wine-growing area with an annual sunshine average of 1 700 hours and an average annual rainfall of just 650 mm, has a strong influence on the hops which grow in loose, sandy soil which is easily penetrated by roots. It is the unusual natural conditions in the Spalt growing region which give 'Spalt Spalter' hops their unique quality (see section 5.2, Specificity of the Product).

The unique environmental features of the Spalt growing region (average precipitation, temperature, soil profile, height above sea level, sunshine hours, and a water supply which is fed by smaller water-courses) combine to ensure that 'Spalt Spalter' hops cultivated here are of a uniquely high standard and quality. Other hop growing regions always lack one or more of the fundamental growing conditions (for example, the local rock formation/soil composition is different, they have fewer sunshine hours or, in the case of hilly terrain, there are no valleys).

Proof of origin

The hop industry has agreed common criteria for organising and carrying out quality inspections and these are laid down in the guidelines drawn up by the 'Arbeitsgruppe neutrale Qualitätsfeststellung' (Working Group on Neutral Quality Assessment). All market partners recognise the results. The neutral quality assessment system together with the documentation (on the origin and traceability of the hops) associated with the traditional sealing of the hops ensure that the origin of the hops can be clearly distinguished. Under official supervision, the producer weighs, labels and seals (with an official lead seal) the sacks of hops produced. He drafts an official declaration stating the quantity, weight and origin of the hops.

The production of 'Spalt Spalter' hops is sealed and certified either at the certification centre (hop cooling centre) or at the hop farm by an official according to certified principles, and a certificate stating the origins and growing region is issued. Without this certificate the hops cannot be processed or put on the market.

Reference to publication of the specification:

(Article 5(7) of Regulation (EC) No 510/2006)

Markenblatt Vol. 01 of 7 January 2011, Part 7c, p. 490

(<http://www.register.dpma.de/dpmaregister/geo/detail.pdfdownload/17400>)

CORRIGENDA

Corrigendum to the Commission Communication pursuant to Article 17(5) of Regulation (EC) No 1008/2008 of the European Parliament and of the Council on common rules for the operation of air services in the Community

Invitation to tender in respect of the operation of scheduled air services in accordance with public service obligations as detailed in the information notice published in OJ C 53 of 19 February 2011

(Official Journal of the European Union C 18 of 21 January 2012)

(2012/C 29/13)

On the cover and on page 12, in the title:

for: '... OJ C 53 of 19 February 2011',

read: '... OJ C 18 of 21 January 2012'.

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION POLICY

European Commission

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⁽¹⁾ Text with EEA relevance

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