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⁽¹⁾ Text with EEA relevance

II

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

EUROPEAN COMMISSION

Non-opposition to a notified concentration**(Case M.7769 — Gilde Fund IV/Parcom Fund IV/Koninklijke Ten Cate)****(Text with EEA relevance)**

(2015/C 347/01)

On 8 October 2015, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004 ⁽¹⁾. The full text of the decision is available only in English language 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/homepage.html?locale=en>) under document number 32015M7769. EUR-Lex is the online access to the European law.

⁽¹⁾ OJ L 24, 29.1.2004, p. 1.

Non-opposition to a notified concentration**(Case M.7457 — CVC/Paroc)****(Text with EEA relevance)**

(2015/C 347/02)

On 12 February 2015, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004 ⁽¹⁾. The full text of the decision is available only in the English language 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/homepage.html?locale=en>) under document number 32015M7457. EUR-Lex is the online access to European law.

⁽¹⁾ OJ L 24, 29.1.2004, p. 1.

Non-opposition to a notified concentration
(Case M.7783 — Hellman & Friedman/Securitas Direct Group)
(Text with EEA relevance)
(2015/C 347/03)

On 14 October 2015, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004 ⁽¹⁾. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- in the merger section of the Competition website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/homepage.html?locale=en>) under document number 32015M7783. EUR-Lex is the online access to European law.

⁽¹⁾ OJ L 24, 29.1.2004, p. 1.

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾

19 October 2015

(2015/C 347/04)

1 euro =

Currency	Exchange rate	Currency	Exchange rate
USD US dollar	1,1333	CAD Canadian dollar	1,4671
JPY Japanese yen	135,29	HKD Hong Kong dollar	8,7832
DKK Danish krone	7,4592	NZD New Zealand dollar	1,6668
GBP Pound sterling	0,73170	SGD Singapore dollar	1,5685
SEK Swedish krona	9,3940	KRW South Korean won	1 280,57
CHF Swiss franc	1,0834	ZAR South African rand	14,9509
ISK Iceland króna		CNY Chinese yuan renminbi	7,2082
NOK Norwegian krone	9,1850	HRK Croatian kuna	7,6265
BGN Bulgarian lev	1,9558	IDR Indonesian rupiah	15 439,68
CZK Czech koruna	27,083	MYR Malaysian ringgit	4,7695
HUF Hungarian forint	309,51	PHP Philippine peso	52,243
PLN Polish zloty	4,2367	RUB Russian rouble	70,3984
RON Romanian leu	4,4183	THB Thai baht	40,073
TRY Turkish lira	3,2849	BRL Brazilian real	4,4185
AUD Australian dollar	1,5581	MXN Mexican peso	18,6360
		INR Indian rupee	73,4435

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

COMMISSION DECISION**of 19 October 2015****setting up the Counterfeit Coin Experts Group on the Commission's policy and Regulations regarding the protection of euro coins against counterfeiting**

(2015/C 347/05)

THE EUROPEAN COMMISSION,

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

Whereas:

- (1) Commission Decision (EU) 2015/512 ⁽¹⁾ provides that the Directorate-General for Economic and Financial Affairs ('the Directorate-General') is responsible for the tasks related to the preparation of legislative and regulatory initiatives of the Commission with the objective of the protection of the euro against counterfeiting, and of support in that area through training and technical assistance. With a view to coordinate the necessary actions to protect the euro coins against counterfeiting the Commission needs to call upon the expertise of specialists in an advisory body ⁽²⁾.
- (2) It is therefore necessary to set up a group of experts in the field of the protection of euro coins against counterfeiting and to define its tasks and its structure.
- (3) The group should assist the Commission in the preparation of legislation or in policy definition and to provide expertise when preparing implementing measures with regard to the protection of euro coins against counterfeiting. The group should also establish cooperation between the public authorities involved in the protection of the euro against counterfeiting.
- (4) The group should be composed of experts of Member States' authorities, the European Central Bank ('ECB') and of Europol.
- (5) Rules on disclosure of information by members of the group should be laid down.
- (6) Personal data should be processed in accordance with Regulation (EC) No 45/2001 ⁽³⁾ of the European Parliament and of the Council. It is appropriate to fix a period for the application of this Decision. The Commission will in due time consider the advisability of an extension,

HAS DECIDED AS FOLLOWS:

*Article 1***Subject matter**

The Commission's Counterfeit Coin Experts Group (hereinafter CCEG), is hereby set up.

*Article 2***Task**

The tasks of the CCEG shall be:

- (a) to assist the Commission in the preparation of legislative proposals or delegated acts or policy initiatives for the protection of euro coins against counterfeiting;

⁽¹⁾ Commission Decision (EU) 2015/512 of 25 March 2015, amending Decision 1999/352/EC, ECSC, Euratom establishing the European Anti-fraud Office (OJ L 81, 26.3.2015, p. 4).

⁽²⁾ Pursuant to Article 4 of the Commission Decision 2005/37/EC of 29 October 2004 establishing the European Technical and Scientific Centre (ETSC), the Commission is required to coordinate the necessary actions to protect euro coins against counterfeiting through periodic meetings of counterfeit coin experts (OJ L 19, 21.1.2005, p. 73).

⁽³⁾ Regulation (EC) No 45/2001 of the European Parliament and of the Council of 18 December 2000 on the protection of individuals with regard to the processing of personal data by the Community institutions and bodies and on the free movement of such data (OJ L 8, 12.1.2001, p. 1).

- (b) to establish cooperation between the Heads of the Coin National Analysis Centres ('CNACs') established in accordance with Article 5(1) of Council Regulation (EC) No 1338/2001 ⁽¹⁾, the Commission, the European Technical Scientific Centre ('ETSC') ⁽²⁾, the European Central Bank ('ECB') and Europol in matters relating to policy initiatives and actions aimed at an efficient anti-counterfeiting strategy;
- (c) to provide advice and expertise to the Commission for implementing Union legislation, programmes and policies, in particular with regards to Regulation (EU) No 1210/2010 of the European Parliament and of the Council ⁽³⁾;
- (d) to exchange experience and establish good practices for the protection of euro coins against counterfeiting;
- (e) to raise awareness among the public authorities involved in the protection of the euro against counterfeiting for upcoming threats and to monitor implementation of effective repressive measures for an anti-counterfeiting policy strategy;
- (f) to promote training initiatives for the protection of the euro coins against counterfeiting;
- (g) to promote and develop studies or technical support in facilitating counterfeiting detection activities;
- (h) to discuss issues relating to the technical specifications of counterfeit euro coins and the security features for the protection of euro coins against counterfeiting.

Article 3

Consultation

The Commission may consult the CCEG on any matter relating to the protection of euro coins against counterfeiting.

Article 4

Membership — Appointment

1. Members shall be Member States' CNACs, ECB and Europol.
2. Members shall inform the Commission of their appointed representatives and substitutes.
3. Personal data shall be collected, processed and published in accordance with Regulation (EC) No 45/2001.

Article 5

Operation

1. The competent Commission service shall appoint the Chairperson of the group.
2. In agreement with the competent Commission service, the CCEG may set up sub-groups to examine specific questions on the basis of terms of reference defined by the group.
3. The Commission's representative may invite experts from outside the CCEG with specific competence in a subject on the agenda to participate in the work of the group or sub-group on an ad hoc basis. In addition, the Commission's representative may give observer status to individuals, organisations as defined in Rule 8(3) of the horizontal rules on expert groups ⁽⁴⁾ and candidate countries.
4. Members of the CCEG and their representatives, as well as invited experts and observers, shall comply with the obligations of professional secrecy laid down by the Treaties and their implementing rules, as well as with the Commission's rules on security regarding the protection of EU classified information, laid down in Commission Decisions (EU, Euratom) 2015/443 ⁽⁵⁾ and (EU, Euratom) 2015/444 ⁽⁶⁾. Should they fail to respect these obligations, the Commission may take all appropriate measures.

⁽¹⁾ Council Regulation (EC) No 1338/2001 of 28 June 2001 laying down measures necessary for the protection of the euro against counterfeiting (OJ L 181, 4.7.2001, p. 6).

⁽²⁾ Council Decision 2003/861/EC of 8 December 2003 concerning analysis and cooperation with regard to counterfeit euro coins (OJ L 325, 12.12.2003, p. 44).

⁽³⁾ Regulation (EU) No 1210/2010 of the European Parliament and of the Council of 15 December 2010 concerning authentication of euro coins and handling of euro coins unfit for circulation (OJ L 339, 22.12.2010, p. 1).

⁽⁴⁾ C(2010) 7649 final.

⁽⁵⁾ Commission Decision (EU, Euratom) 2015/443 of 13 March 2015 on Security in the Commission (OJ L 72, 17.3.2015, p. 41).

⁽⁶⁾ Commission Decision (EU, Euratom) 2015/444 of 13 March 2015 on the security rules for protecting EU classified information (OJ L 72, 17.3.2015, p. 53).

5. The meetings of the CCEG shall be held on Commission premises with the exception of the meetings of sub-groups which may be held outside the Commission premises. The Commission shall provide secretarial services.
6. The CCEG shall adopt its rules of procedure on the basis of the standard rules of procedure for expert groups.
7. The Commission shall publish all relevant documents on the activities carried out by CCEG including agendas, minutes and participants' submissions either by including them in the Register of Commission expert groups and other similar entities or via a link from that Register to a dedicated website containing those documents. The relevant documents shall not be published where disclosure of a document would undermine the protection of a public or private interest pursuant to Article 4 of Regulation (EC) No 1049/2001 of the European Parliament and of the Council ⁽¹⁾.

Article 6

Meeting expenses

1. Participants in the activities of the CCEG and of its sub-groups shall not be remunerated for the services they render.
2. Travel expenses incurred by participants in the activities of the CCEG shall be reimbursed by the Commission in accordance with the provisions in force within the Commission. Travel and subsistence expenses shall be reimbursed, in the same manner, for the members of the sub-groups.
3. The expenses referred to in paragraph 2 shall be reimbursed within the limits of the available appropriations allocated under the annual procedure for the allocation of resources.

Article 7

Applicability

This Decision shall apply as from the date of its adoption until 31 December 2025.

Done at Brussels, 19 October 2015.

For the Commission

Pierre MOSCOVICI

Member of the Commission

⁽¹⁾ Regulation (EC) No 1049/2001 of the European Parliament and of the Council of 30 May 2001 regarding public access to European Parliament, Council and Commission documents (OJ L 145, 31.5.2001, p. 45).

V

(Announcements)

ADMINISTRATIVE PROCEDURES

EUROPEAN COMMISSION

Call for proposals 2016 — EAC/A04/2015**Erasmus+ programme**

(2015/C 347/06)

1. Introduction and Objectives

This call for proposals is based on the Regulation (EU) No 1288/2013 of the European Parliament and of the Council ⁽¹⁾ establishing 'Erasmus+': the Union Programme for education, training, youth and sport as well as on the 2015 and 2016 Erasmus+ annual work programmes. The Erasmus+ programme covers the period 2014 to 2020. The general and specific objectives of the Erasmus+ programme are listed in Articles 4, 5, 11 and 16 of the Regulation.

2. Actions

This call for proposals covers the following actions of the Erasmus+ programme.

Key Action 1 (KA1) — Learning mobility of individuals:

- Mobility of individuals in the field of education, training and youth,
- Erasmus Mundus joint master degrees,
- Large scale European voluntary service events.

Key Action 2 (KA2) — Cooperation for innovation and the exchange of good practices:

- Strategic partnerships in the field of education, training and youth,
- Knowledge alliances,
- Sector skills alliances,
- Capacity building in the field of higher education,
- Capacity building in the field of youth.

Key Action 3 (KA3) — Support for policy reform:

- Structured dialogue: meetings between young people and decision-makers in the field of youth.

Jean Monnet activities:

- Jean Monnet chairs,
- Jean Monnet modules,

⁽¹⁾ OJ L 347, 20.12.2013, p. 50.

- Jean Monnet centres of excellence,
- Jean Monnet support to associations,
- Jean Monnet networks,
- Jean Monnet projects.

Sport:

- Collaborative partnerships,
- Small collaborative partnerships,
- Not-for-profit European sport events.

3. Eligibility

Any public or private body active in the fields of education, training, youth and sport may apply for funding within the Erasmus+ programme. In addition, groups of young people who are active in youth work, but not necessarily in the context of a youth organisation, may apply for funding for learning mobility of young people and youth workers as well as for strategic partnerships in the field of youth.

The Erasmus+ programme is open to the participation of the following countries ⁽¹⁾.

The following programme countries can fully take part in all Erasmus+ programme actions:

- the 28 Member States of the European Union,
- the EFTA/EEA countries: Iceland, Liechtenstein and Norway,
- EU candidate countries: Turkey and the former Yugoslav Republic of Macedonia.

In addition, certain Erasmus+ programme actions are open to organisations from partner countries.

Please refer to the Erasmus+ Programme Guide for further details on the modalities of participation.

4. Budget and duration of projects

The total budget earmarked for this call for proposals is estimated at EUR 1 871,1 million:

Education and Training: EUR 1 645,6 million ⁽²⁾,

Youth: EUR 186,7 million,

Jean Monnet: EUR 11,4 million,

Sport: EUR 27,4 million.

The total budget earmarked for the call for proposals as well as its repartition is indicative and may be modified subject to an amendment of the Erasmus+ annual work programmes. Potential applicants are invited to regularly consult the Erasmus+ annual work programmes and their amendments, published on:

http://ec.europa.eu/dgs/education_culture/more_info/awp/index_en.htm

as regards the available budget for each action covered by the call.

The level of grants awarded as well as the duration of projects vary depending on factors such as the type of project and the number of partners involved.

⁽¹⁾ Except for the Jean Monnet activities that are open to organisations from the whole world.

⁽²⁾ This amount includes the funds for the international dimension of higher education (EUR 276,5 million in total).

5. Deadline for the submission of applications

All deadlines for submission of applications specified below end at 12.00 (noon), Brussels time.

Key Action 1

Mobility of individuals in the field of youth	2 February 2016
Mobility of individuals in the field of education and training	2 February 2016
Mobility of individuals in the field of youth	26 April 2016
Mobility of individuals in the field of youth	4 October 2016
Erasmus Mundus joint master degrees	18 February 2016
Large scale European voluntary service events	1 April 2016

Key Action 2

Strategic partnerships in the field of youth	2 February 2016
Strategic partnerships in the field of education, training and youth	26 April 2016
Strategic partnerships in the field of youth	4 October 2016
Knowledge alliances, sector skills alliances	26 February 2016
Capacity building in the field of higher education	10 February 2016
Capacity building in the field of youth	2 February 2016 1 July 2016

Key Action 3

Meeting between young people and decision-makers in the field of youth	2 February 2016 26 April 2016 4 October 2016
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Jean Monnet actions

Chairs, modules, centres of excellence, support to associations, networks, projects	25 February 2016
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Sport actions

Collaborative partnerships related to the European Week of Sport 2016 only	21 January 2016
Collaborative partnerships not related to the European Week of Sport 2016	12 May 2016
Small collaborative partnerships	12 May 2016
Not-for-profit European sport events related to the European Week of Sport 2016 only	21 January 2016
Not-for-profit European sport events not related to the European Week of Sport 2016	12 May 2016

Please refer to the Erasmus+ Programme Guide for detailed instructions for the submission of applications.

6. Full details

The detailed conditions of this call for proposals, including priorities, can be found in the Erasmus+ Programme Guide at the following internet address:

http://ec.europa.eu/programmes/erasmus-plus/discover/guide/index_en.htm

The Erasmus+ Programme Guide constitutes an integral part of this call for proposals and the conditions for participation and funding expressed therein apply in full to this call.

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION POLICY

EUROPEAN COMMISSION

Prior notification of a concentration

(Case M.7777 — Solvay/Cytec)

(Text with EEA relevance)

(2015/C 347/07)

1. On 13 October 2015, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾ by which Solvay SA ('Solvay', Belgium) acquires within the meaning of Article 3(1)(b) of the Merger Regulation control of the whole of Cytec Industries Inc. ('Cytec', United States).

2. The business activities of the undertakings concerned are:

- for Solvay: research, development, production, marketing and sale of chemicals and plastics, including mining chemicals, globally,
- for Cytec: supply of chemicals, composite materials and adhesives to a wide range of industries, such as aerospace, agriculture, defence and mining industry, globally.

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

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 e-mail to COMP-MERGER-REGISTRY@ec.europa.eu or by post, under reference Case M.7777 — Solvay/Cytec 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 (the 'Merger Regulation').

OTHER ACTS

EUROPEAN COMMISSION

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

(2015/C 347/08)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council ⁽¹⁾.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006**on the protection of geographical indications and designations of origin for agricultural products and foodstuffs ⁽²⁾****‘MIEL DE LIÉBANA’****EC No: ES-PDO-0005-01196 – 10.02.2014****PGI () PDO (X)****1. Name**

‘Miel de Liébana’

2. Member State or Third Country

Spain

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

Class 1.4. Other products of animal origin (eggs, honey, various dairy products except butter, etc.)

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

‘Miel de Liébana’ is a food product made by honeybees in the *comarca* of Liébana from the nectar of flowers or secretions from the living parts of plants that grow in Liébana’s ecosystems, which the bees harvest, transform, combine with specific substances they produce themselves, deposit, dehydrate, store and leave to ripen in the combs of the beehive.

Varieties and types:

The varieties of honey that are produced in the area and may be covered by the Protected Designation of Origin ‘Miel de Liébana’ are:

- Honeydew honey: made from oak and holm oak honeydew, and from the nectar of *Erica* spp. (heathers), *Rubus* sp. (blackberry) and a variable percentage of pollens found in Liébana’s flora.
- Single-flower heather honey: made from the nectar of the following species: *Erica cinerea*, *Erica vagans*, *Erica tetralix*, *Erica cirialis* and *Calluna vulgaris* (ling heather).

Common specific characteristics of PDO ‘Miel de Liébana’ honeys:

Physical and chemical characteristics:

Ripeness:	
— Sucrose content	maximum 5 % (5 g/100 g)
— Moisture	maximum 18,6 %

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

⁽²⁾ OJ L 93, 31.3.2006, p. 12. Replaced by Regulation (EU) No 1151/2012.

Degree of freshness (determined after production):	
— Hydroxymethylfurfural (HMF)	< 20 mg/kg
— Diastase activity	25–55 Schade scale
Deterioration:	
— Free acidity	less than 50 meq/kg
Purity:	
— Water-insoluble solids	maximum 0,1 g/100 g
— Foreign matter	without residues, filtered through a < 0,2 mm mesh sieve

Pollen characteristics:

The pollen spectrum of PDO 'Miel de Liébana' honeys must mirror that of the area's vegetation, which mainly consists of the following families: Leguminosae, Ericaceae, Rosaceae, Fagaceae, Plantaginaceae, Asteraceae and Boraginaceae, the species of which are listed in the table in point 5.1.

In any event, the pollen of *Eucalyptus* sp. (eucalyptus), *Helianthus annuus* (sunflower), *Olea europaea* (olive), *Cistus ladanifer* (brown-eyed rockrose), *Thymus* sp. (thyme), *Lavandula stoechas* (topped lavender) and *Rosmarinus officinalis* (rosemary) combined may not exceed 5 % of the total pollen spectrum.

Additional characteristics of the specific types of honey:

Physical and chemical characteristics:

	Electrical conductivity (mS/cm)	Colour (mm Pfund scale)	Ash (g/100 g)	Fructose + Glucose (g/100 g)
Honeydew	0,970–1,430	≥ 102	0,65–0,75	60–66
Heather	0,845–1,280	90–119	0,65–0,70	≥ 67

Pollen characteristics:

	Specific pollen (%)
Honeydew	Oak and holm oak honeydew predominate, in addition to <i>Rubus</i> spp. and <i>Erica</i> spp. pollens, and other pollens from Liébana's characteristic flora.
Heather	Must contain a minimum of 45 % heather pollen (<i>Erica</i> spp.), along with a variable percentage of other pollens from Liébana's characteristic flora.

Organoleptic characteristics:

	Physical state	Colour	Aroma	Taste
Honeydew	Fluid consistency, with a very low crystallisation tendency.	Very dark amber, sometimes almost black, with black-brown tones, reflective sheen.	Woody with low intensity and persistence. With a light malty component.	With distinct salty components which offset the sweetness typical of all honeys.

	Physical state	Colour	Aroma	Taste
Heather	Pasty consistency. Medium crystallisation tendency (fine granulation).	Amber to very dark amber with reddish-brown tones. If it becomes very cold when stored during the winter the colour may turn to light amber.	Heavy floral with average intensity and persistence.	Slightly bitter and persistent, with very pronounced salty notes.

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 defined geographical area*

All the stages of production and extraction of Liébana honeys must take place within the defined area.

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

In order to guarantee quality and ensure inspection, all the processes that form part of the method of production of 'Miel de Liébana' must be carried out in centres located within the defined geographical area, because if these operations were carried out elsewhere the product would have to be transported to facilities outside the area and its quality could be impaired by temperature, humidity and absorption of foreign substances or odours during transportation. This also minimises the risk of the product being mixed with other honeys not covered by this PDO.

Packaging must be carried out in packaging centres located within the production area for the reasons given above.

The product must be packaged in transparent, colourless glass containers which are hermetically closed to prevent the loss of natural aromas and the entry of odours, moisture, etc. and have a seal to guarantee that they have not been opened.

The packaged honey must be thick or crystallised.

Bulk sales are prohibited.

3.7. *Specific rules concerning labelling*

In addition to the mandatory information specified in the regulations on the labelling and presentation of foodstuffs, the following must be displayed prominently on the label:

— The name of the Designation of Origin: 'Miel de Liébana'.

— The words 'Denominación Geográfica Protegida' or the letters 'DOP' and the corresponding European Union logo.

— Type of honey: 'Miel de Mielada' or 'Monofloral de Brezo' (depending on the pollen characteristics specified in the product description).

— The Designation of Origin's own logo, reproduced below.

— The control number with the name of the inspection body or a secondary label.

**COLOURS:**

YELLOW: PANTONE 130C

BROWN: PANTONE 4695C

4. Concise definition of the geographical area

The area of production of 'Miel de Liébana' PDO comprises all the municipalities of the *comarca* of Liébana in the Autonomous Community of Cantabria.

These municipalities are:

Cabezón de Liébana, Camaleño, Cillorigo de Liébana, Pesaguero, Potes, Tresviso and Vega de Liébana.

They cover a total area of 570 km².

5. Link with the geographical area**5.1. Specificity of the geographical area****5.1.1. Natural factors**

The *comarca* of Liébana is in the heart of the Cantabrian Mountains. Naturally defined by its morphology and physiognomy, it is enclosed by some of Cantabria's highest peaks, which form a natural boundary. These extend towards the centre, forming four deep, narrow, steep-sided valleys, which converge at Potes, the geographical and administrative centre.

It is circular in shape, a huge caldera surrounded by massive limestone walls, bordered by the Picos de Europa. Altitudes are lowest in the centre, at around 300 m.a.s.l., increasing to 2 600 m.a.s.l. at the periphery.

Geologically speaking, it is the Carboniferous rock that predominates. Limestone from the Lower Carboniferous, affected by karstic processes, makes up the Central and Eastern massif of the Picos de Europa and the northern part of the *comarca*. The easily eroded slate and sandstone at the valley bottoms are from the Upper Carboniferous.

Because of its orographic complexity, Liébana has its own distinct microclimate, which makes it a Mediterranean enclave within a region that is under the influence of an Atlantic climate.

In Liébana the average temperature ranges from 21 °C maximum to 8 °C minimum; frequent frosts are very common for three or four months a year.

It is a very wet *comarca*, with an annual average of 2 000 litres per square metre on the summits but only 700 litres in the centre of the valley, where it can be dry for up to three months.

Liébana has a high nature value, which is particularly well preserved and has been changed little by human activity. Tree cover is 41 % and in addition there are now seven protected areas covering more than 32 % of the territory. Two of these are protected at national level – the Picos de Europa National Park and the Área de Protección del Oso Pardo – and five at European level. Of those five, two are SCIs (Río Deva and Liébana) and three are SPAs (Sierra de Peña Sagra, Desfiladero de la Hermida and Liébana).

All these factors combine to make the area home to an extraordinary variety of plants, and types of forest and flora that flourish in Atlantic climates coexist with typically Mediterranean species.

Pollen tests on the honey have identified 40 pollen types. The most important ones have been included in a list of Liébana's main melliferous plants, which gives the names of the families and species, and indicates their apicultural importance and phenology:

MELLIFEROUS FLORA (Family, scientific name, common name)	APICULTURAL IMPORTANCE	PHENOLOGY (Flowering period)
ERICACEAE		
<i>Erica</i> sp. (heather)	N	May – October
<i>Calluna vulgaris</i> (ling heather)	N	July – September
ROSACEAE		
<i>Rubus ulmifolius</i> (elmleaf blackberry)	NP	June – August
<i>Prunus spinosa</i> L. (blackthorn or sloe)	NP	April – May
<i>Crataegus monogyna</i> (common hawthorn)	NP	April – May
LEGUMINOSAE		
<i>Trifolium</i> sp. (clover)	N	April – July
<i>Cytisus cantabricus</i> (escoba)	NP	April – August
<i>Genista florida</i> and <i>G. obtusiramea</i> (piorno, escobón)	NP	May – August
<i>Medicago</i> sp.	NP	March – September
FAGACEAE		
<i>Quercus pyrenaica</i> (Pyrenean oak)	PH	May – September
<i>Quercus petraea</i> (sessile oak)	PH	May – September
<i>Quercus ilex rotundifolia</i> (holm oak)	PH	May – September
<i>Quercus suber</i> (cork oak)	PH	May – September
<i>Castanea sativa</i> Miller (sweet chestnut)	NPH	May – September
BORAGINACEAE		
<i>Echium vulgare</i> (viper's bugloss)	NP	March – May
ASTERACEAE		
<i>Centaurea</i> spp.	N	May – July
PLANTAGINACEAE		
<i>Plantago</i> sp. (plantain)	P	May – September

(N = nectar P = pollen H = honeydews)

The melliferous species found in the area flower at different times, so from March to November the bees have a huge variety of plants to choose from.

The use the bees make of this melliferous flora confers unique, distinctive characteristics on Liébana honey.

With knowledge of the pollen spectrum of Liébana honeys, the area's specific melliferous flora and the fact that the honeys contain minimal amounts of crop pollen and other pollens commonly found in honeys produced in the Iberian peninsula, the product can be easily distinguished.

5.1.2. Human factors

Liébana's beekeepers are continuing a tradition that goes back centuries. The beginnings of beekeeping were linked with the need to produce wax, which was a valuable commodity in a rural subsistence economy. The *Cartulario de Santo Toribio de Liébana* contains texts testifying that wax was used to pay for land sold in the year 933.

The first references to Liébana honey as such are found in the *libros de tazmías* [tithe records] of the end of the 16th century, laying down the tithes to be claimed by the Church, which included honey.

These historical references are supplemented by culinary references (desserts such as 'merdoso', made once a year after the pig was killed, 'frisuelos' [pancakes] with honey, and 'orujo' [pomace brandy or marc] with honey), which all attest to this tradition.

The beekeeping practices that the beekeepers have inherited from their forebears are:

- Use of wooden beehives.
- The hives are moved from low-lying areas to areas at higher altitudes (transhumance) in order to fully exploit the potential of the *comarca's* melliferous flora.
- The bees are not artificially fed while they are making honey.
- The bees are removed by the traditional brushing method.
- The honey is extracted by cold centrifugation or decantation of the combs, never by pressure.
- Smokers are still used and natural, traditional plant products – mixtures of hay produced in the *comarca* and oak (*Quercus* spp.) and laurel (*Laurus nobilis*) leaves – are used as fuel, in order to produce cold, aromatic smoke which does not alter the characteristics of the honey.
- The temperature of the honey does not rise above 40 °C at any stage of the production process and pasteurisation is prohibited.
- Most of the swarms used are produced in the *comarca* and adapted to the area.

At present the *comarca* has 32 professional beekeepers with 1 568 beehives and five extraction and packaging facilities. Some of the beekeepers are members of an association that has been set up to promote Liébana honey, and the *Feria Apícola de Vega de Liébana* [Vega de Liébana Honey Fair] is held once a year.

5.2. Specificity of the product

The distinctiveness of Liébana honeys is reflected mainly in their physical, chemical, pollen and organoleptic characteristics.

They are fresh honeys (HMF \leq 20 mg/kg of honey, with diastase activity between 25 and 55 on the Schade scale).

They are intact honeys which have not undergone intense heat treatment. They must not be heated to temperatures above 40 °C. This ensures that they retain the character conferred on them by the area's bees and its flora.

Their distinctive physical, chemical, organoleptic and pollen characteristics are derived from the characteristic flora of the area, where, unusually, types of forest and flora that flourish in Atlantic climates coexist with typically Mediterranean and alpine species.

Study of the different pollen spectra of these honeys, used as markers, has made it possible to define the plant species of apicultural importance from which they are derived (listed in the table in point 5.1.1), which for the heather honey include many specific Ericaceae and for the honeydew honey include many species of the genus *Quercus*, which form part of Liébana's melliferous flora, whose nectar and honeydew when transformed by the bees distinguish the honey from honey produced elsewhere. This constitutes direct evidence of the link between these honeys and the defined geographical area where they are produced.

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 Mediterranean-type microclimate that prevails in the *comarca* of Liébana, which is close to the Cantabrian coast but is surrounded by high mountains which isolate it from other *comarcas* and the Cantabrian Sea, gives the *comarca* its distinctiveness; this favours the proliferation of an extremely rich melliferous flora, which determines the distinctive characteristics of the honey produced there.

Liébana honey, as identified by pollen data and the results of the physical, chemical and sensory tests, is a distinctive, unique product that is directly linked with the flora found in Liébana's ecosystems (classified as a Site of Community Importance owing to its many habitats of conservation interest as listed in Annex I to Directive 92/43/EEC).

There is a long tradition of production of 'Miel de Liébana', which continues today and is manifest in the management of the beehives and the current production process. As a result, and because of its specific qualities, the honey is highly prized and it has been sold under this name on the market for over 30 years.

Publication reference of the specification

(Article 5(7) of Regulation (EC) No 510/2006 ⁽³⁾)

<http://www.alimentosdecantabria.com/>

⁽³⁾ See footnote 2.

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

(2015/C 347/09)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council ⁽¹⁾.

SINGLE DOCUMENT

‘ROSÉE DES PYRÉNÉES CATALANES’

EU No: MULTI-PGI-0005-01343 — 23.4.2010

PDO () PGI (X)

1. Name

‘Rosée des Pyrénées Catalanes’

2. Member State or Third Country

Spain (joint application with France)

3. Description of the agricultural product or foodstuff

3.1. Type of product

Class 1.1. Fresh meat (and offal)

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

‘Rosée des Pyrénées Catalanes’ is white veal meat obtained from the Pyrenean Brown, Aubrac or Gascon hardy breeds or from the cross-breeding of mothers of these hardy breeds with males of the Charolais, Limousin or Blonde d’Aquitaine breeds.

The free-range calves remain with their mothers throughout their whole life and they feed on maternal milk and grass.

They are slaughtered unweaned when they are between five and eight months old and the minimum weight of the carcasses is 110 kg.

The meat can be sold as a whole carcass, half-carcass, quarter-carcass (hindquarter/forequarter) or as cuts of meat (including minced meat).

The eligible carcasses are classified as E, U or R on the EUROP grid, with profiles ranging from ‘super-convex’ to ‘straight’ and with muscle development that ranges from ‘exceptional’ to ‘good’.

The fat cover of the carcasses is graded 2-3 on the EUROP grid.

The meat colour ranges from pink to light red. The fat is white to cream in colour.

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

The calves feed on maternal milk and grass throughout their life.

This feeding continues until the unweaned calves are slaughtered.

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

The protected meat comes from animals of the breeds set out in point 3.2, which are born and reared in the geographical area defined in this Protected Geographical Indication.

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

The meat-production steps that must take place in the defined geographical area are:

Birth

Rearing: alongside their mother throughout their life in the grazing area of the holding until transhumance takes place, when the calves and their mothers can be moved up to the summer mountain pastures. The calves consume progressively less milk and more grass over time.

The animals are not weaned.

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

It is not compulsory for slaughtering and butchering to take place in the area.

Transport time prior to slaughter is limited to three hours so that stress and disturbance are kept to a minimum for the animals, thereby guaranteeing the quality of the finished product.

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

The name of the Protected Geographical Indication 'Rosée des Pyrénées Catalanes' must feature prominently on labels, along with the EU Protected Geographical Indication symbol and any other information required by the legislation in force.

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

The area of the Protected Geographical Indication, the Catalan Pyrenees, is a culturally and geographically homogenous area, despite belonging to two different States.

In the Catalan Pyrenees (Spain):

The geographical area includes all the municipalities in the mountain districts: Alta Ribagorça, Alt Urgell, Berguedà, Cerdanya, Garrotxa, Pallars Jussà, Pallars Sobirà, Solsonès, Ripollès and Val d'Aran, as well as the municipalities in the 'mountain areas' of the districts of Alt Empordà (Albanyà, Maçanet de Cabrenys and La Vajol), Bages (Aguilar de Segarra, Castellfollit del Boix, L'Estany, Moià, Mura, Sant Feliu Sasserra, Sant Mateu de Bages and Talamanca), Noguera (Àger, Alòs de Balaguer, Les Avellanes i Santa Linya, La Baronia de Rialb, Camarasa, Os de Balaguer and Vilanova de Meià), Osona (Alpens, Balenyà, El Brull, Centelles, Collsuspina, Espinelves, Folgueroles, Lluçà, Montesquiu, Muntanyola, Olost, Orís, Oristà, Perafita, Prats de Lluçanès, Rupit i Pruit, Sant Agustí de Lluçanès, Sant Bartomeu del Grau, Sant Boi de Lluçanès, Sant Julià de Vilatorrada, Sant Martí d'Albars, Sant Martí de Centelles, Sant Pere de Torelló, Sant Quirze de Besora, Sant Sadurn d'Osormort, Sant Vicenç de Torelló, Santa Eulàlia de Riuprimer, Santa Maria de Besora, Santa Maria de Corcó, Seva, Sobremunt, Sora, Tàrragona, Tavertet, Tona, Vidrà, Viladrau and Vilanova de Sau) and Pla de l'Estany (Sant Miquel de Campmajor).

In the Catalan Pyrenees (France):

In the Pyrénées-Orientales department, the geographical area includes all the municipalities that are part of the cantons of Vinça, Sournia, Arles sur Tech, Prats de Mollo, Prades, Olette, Mont Louis and Saillagouse, as well as some of the municipalities in the cantons of Perpignan (Perpignan), Millas (Corbère and Corbère les Cabanes), Thuir (Thuir, Castelnou, Camelas, Caixas, Sainte Colombe de la Commanderie, Fourques, Tordères, Llauro and Passa), Latour de France (Belesta and Caramany), Céret (Montauriol, Calmeilles, Oms, Taillet, Reynes, Céret, Vivès, Saint-Jean-Pla-de-Corts, Maureillas las Illas, Les Cluses, Le Perthus and l'Albère), Argelès (Montesquieu des Albères, Villelongue des Monts, Laroque des Albères, Sorède and Argelès sur Mer) and Saint Paul de Fenouillet (Vira, Fenouillet, Caudiès de Fenouillèdes, Prugnanes, Fosse and Saint Martin).

In the Aude department, the geographical area includes municipalities that border the Pyrénées-Orientales department and are located in the Pyrenean mountain range, namely all the municipalities that are part of the cantons of Axat, Belcaire, Mouthoumet and Quillan, as well as some of the municipalities in the cantons of Couiza (Arques, Bugarach, Camps sur l'Agly, Cassaignes, Couiza, Coustaussa, Cubières sur Cinoble, Fourtou, Luc sur Aude, Missègre, Peyrolles, Rennes le Château, Rennes les Bains, Serres, Sougraigne, Terroles and Valmigère), Lagrasse (Mayronnes and Saint Martin des Puits), Limoux (Alet les Bains, Bouriège, Bourigeole, Castelreng, Festes et Saint André, La Bezole, Saint Couat du Razès and Vézaza), Saint Hilaire (Belcastel et Buc, Caunette sur Lauquet, Clermont sur Lauquet, Greffeil, Laderne sur Lauquet, Villardelle and Villefloure), and Tuchan (Cucugnan, Duilhac sous Peyrepertuse, Maisons, Montgaillard, Padern and Rouffiac des Corbières).

5. Link with the geographical area

The geography of the Catalan Pyrenees is favourable to free-range cattle rearing. It is characterised by paths and mountain pastures at high and low altitude, with extensive natural pasture land for the animals for much of the year, until the weather conditions become difficult. The area is influenced by the Mediterranean (humid, sub-Mediterranean climate), which means that the animals can spend longer in the summer pastures and mountain meadows, where they graze until autumn.

The abundance of water and good exposure to sunlight favour the development of the rich and characteristic flora (particularly *Festuca pratensis*, *Festuca alpina*, *Poa pratensis*, *Dactylis glomerata*, *Sesleria caerulea*, *Bromus erectus* and *Arrhenatherum elatius*), which creates excellent grazing areas for the cattle. It also allows farmers to sow mixtures of grasses and legumes in the meadows in the mid-mountain zone to feed the cattle during periods when the high-altitude mountain pastures are inaccessible. The most common forage crops are clover, ryegrass, lucerne (alfalfa), sainfoin and fescue.

In terms of human factors, historically working or meat-producing animals would give birth in spring and go up to the summer pastures with their calves, which made it possible to keep workers free for other seasonal activities and to preserve fodder reserves at low altitude. Some of these calves would be slaughtered when they came back down from the summer pastures and would be consumed locally or by the family. This was an economically sound practice, as the calves (called *Rosée*) were fed solely on maternal milk and the pasture grasses over the summer months. Today's method for producing 'Rosée des Pyrénées Catalanes' grew out of this tradition.

The specific character of this Protected Geographical Indication comes from the hardy breeds used (Pyrenean Brown, Aubrac and Gascon), which are suited to this method and reared in the open air.

The calves reared using this production method grow well as a result of their diet during rearing, which produces animals with well-conformed carcasses.

The 'Rosée des Pyrénées Catalanes' has excellent muscle development, the meat is pink to light red in colour and the fat is cream coloured, which makes the carcasses and meat highly regarded by butchers and consumers alike. In this area, there is a centuries-old tradition of eating this type of meat from unweaned animals.

In the Catalan Pyrenees, a number of festivals, fairs and markets are held; these events have a strong agricultural feel and the region's cattle feature prominently. They include the Fira de Sant Ermengol de la Seu d'Urgell (which dates back to the 11th century), the ferias in Olette, Prats de Mollo and Vinça, as well as treks through the mountain pastures of the Catalan Pyrenees Regional Nature Park. The large influx of tourists to the region has helped promote the excellent qualities of this meat, meaning that in recent decades the meat has gained a good reputation with consumers and professionals from outside the production area. This regularly gives rise to many articles and mentions in the newspapers covering the area, such as *L'Indépendant* (2 July 1992 and 11 July 2013), and in more widely distributed papers, in *Patrimoine en région* magazine (Edition 22, Spring 2014) and on the websites of *Le Guide des Gourmands* (<http://guidedesgourmands.fr>) and of the *Association des cuisiniers et restaurateurs du Roussillon* (www.toques-blanches-du-roussillon.com). Indeed, the distribution channels for the product also attest to its importance; cooperatives are selling the product by mail order and in butchers' shops in the region there are special display areas for the product.

The characteristic features of 'Rosée des Pyrénées Catalanes' are the result of:

- a specific environment featuring paths that are conducive to a free-range system of rearing that includes a long period in summer pastures,
- the sunny climate and abundance of water in the geographical area provide the right conditions for abundant and specific flora, which naturally creates large grazing areas. Indeed, this climate means that grass leys can be planted in mid-mountain zones so that the cattle can be fed when grazing is not possible,
- the use of breeds that are well suited to this method. The breeds used, Pyrenean Brown, Aubrac and Gascon, are all hardy breeds that are typical of the region and possess qualities that are useful given the traditional farming methods in mountain areas, as the cattle can handle extreme weather conditions, require little to survive thanks to their ability to use reserves built up when food is plentiful (transhumance) and are therefore well suited to the climate and relief of the land,

- specific know-how (free-range farming with few animals),
- the calves' feed (only milk and pasture grass) linked to the system of rearing, which gives the meat its distinctive colour and tenderness, and the classification of the carcasses. Maternal milk helps calves grow well, as it supplies a significant amount of calcium. This favours good skeletal development, which helps the calves develop a conform carcass.

In summary, the difficult living conditions in these mountainous areas are actually irrefutable advantages thanks to the quality product that is closely linked with the land. Hardy breeds are able to make best use of the upper and lower mountain areas, which helps manage the natural environment. Farmers value their produce (recognition and reputation with consumers and distributors, and higher prices), which enables them to maintain the farming system (also benefiting the rest of the chain), remain in difficult areas and maintain the rural way of life in mountain villages.

Reference to publication of the product specification

(the second subparagraph of Article 6(1) of this Regulation)

<http://www.gencat.cat/alimentacio/pliego-rosee-pyrenees-catalanes>

<https://www.inao.gouv.fr/fichier/CDCRoseedesPyreneescatalanes-FR-24-03-2015.pdf>

