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⁽¹⁾ Text with EEA relevance.

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II

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

EUROPEAN COMMISSION

Non-opposition to a notified concentration**(Case M.8270 — EDF/CDC/RTE)****(Text with EEA relevance)**

(2017/C 146/01)

On 24 March 2017, 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 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/homepage.html?locale=en>) under document number 32017M8270. 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.7917 — Boehringer Ingelheim/Sanofi Animal Health Business)****(Text with EEA relevance)**

(2017/C 146/02)

On 9 November 2016, 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) in conjunction with Article 6(2) 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 32016M7917. 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.7680 — DCC Group/Butagaz)****(Text with EEA relevance)**

(2017/C 146/03)

On 1 September 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 32015M7680. 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

COUNCIL

Notice concerning the modification of the Annex to the Agreement 2011/C 202/05 between the Member States of the European Union, meeting within the Council, regarding the protection of classified information exchanged in the interests of the European Union

(2017/C 146/04)

The Annex to the Agreement 2011/C 202/05 of 4 May 2011 between the Member States of the European Union, meeting within the Council, regarding the protection of classified information exchanges in the interests of the European Union (OJ C 202, 8.7.2011, p. 13) is replaced by the following:

‘ANNEX

Equivalence of security classifications

EU	TRÈS SECRET UE/EU TOP SECRET	SECRET UE/EU SECRET	CONFIDENTIEL UE/EU CONFIDENTIAL	RESTREINT UE/EU RESTRICTED
Belgium	Très Secret (Loi 11.12.1998) Zeer Geheim (Wet 11.12.1998)	Secret (Loi 11.12.1998) Geheim (Wet 11.12.1998)	Confidentiel (Loi 11.12.1998) Vertrouwelijk (Wet 11.12.1998)	<i>nota below</i> ⁽¹⁾
Bulgaria	Строго секретно	Секретно	Поверително	За служебно ползване
Czech Republic	Prísne tajné	Tajné	Důvěrné	Vyhrazené
Denmark	Yderst hemmeligt	Hemmeligt	Fortroligt	Til tjenestebrug
Germany	STRENG GEHEIM	GEHEIM	VS ⁽²⁾ — VERTRAULICH	VS — NUR FÜR DEN DIENSTGEBRAUCH
Estonia	Täiesti salajane	Salajane	Konfidentsiaalne	Piiratud
Ireland	Top Secret	Secret	Confidential	Restricted
Greece	Ἀκρῶς Απόρρητο Abr: ΑΑΠ	Απόρρητο Abr: (ΑΠ)	Εμπιστευτικό Abr: (ΕΜ)	Περιορισμένης Χρήσης Abr: (ΠΧ)
Spain	SECRETO	RESERVADO	CONFIDENCIAL	DIFUSIÓN LIMITADA
France	Très Secret Défense	Secret Défense	Confidentiel Défense	<i>nota below</i> ⁽³⁾

EU	TRÈS SECRET UE/EU TOP SECRET	SECRET UE/EU SECRET	CONFIDENTIEL UE/EU CONFIDENTIAL	RESTREINT UE/EU RESTRICTED
Croatia	VRLO TAJNO	TAJNO	POVJERLJIVO	OGRANIČENO
Italy	Segretissimo	Segreto	Riservatissimo	Riservato
Cyprus	Ἀκρῶς Ἀπόρρητο Abr: (ΑΑΠ)	Ἀπόρρητο Abr: (ΑΠ)	Εμπιστευτικό Abr: (ΕΜ)	Περιορισμένης Χρήσης Abr: (ΠΧ)
Latvia	Sevišķi slepeni	Slepeni	Konfidenciāli	Dienesta vajadzībām
Lithuania	Visiškai slaptai	Slaptai	Konfidencialiai	Riboto naudojimo
Luxembourg	Très Secret Lux	Secret Lux	Confidentiel Lux	Restreint Lux
Hungary	“Szigorúan titkos!”	“Titkos!”	“Bizalmas!”	“Korlátozott terjesztésű!”
Malta	L-Oghla Segretezza	Sigriet	Kunfidenzjali	Ristrett
Netherlands	Stg. ZEER GEHEIM	Stg. GEHEIM	Stg. CONFIDENTIEEL	Dep. VERTROUWELIJK
Austria	Streng Geheim	Geheim	Vertraulich	Eingeschränkt
Poland	Ścisłe tajne	Tajne	Poufne	Zastrzeżone
Portugal	Muito Secreto	Secreto	Confidencial	Reservado
Romania	Strict secret de importanță deosebită	Strict secret	Secret	Secret de serviciu
Slovenia	Strogo tajno	Tajno	Zaupno	Interno
Slovakia	Prísne tajné	Tajné	Dôverné	Vyhradené
Finland	ERITTÄIN SALAINEN YTTERST HEMLIG	SALAINEN HEMLIG	LUOTTAMUKSELLINEN KONFIDENTIELL	KÄYTTÖ RAJOITETTU BEGRÄNSAD TILLGÅNG
Sweden ⁽⁴⁾	HEMLIG/TOP SECRET HEMLIG AV SYNNERLIG BETYDELSE FÖR RIKETS SÄKERHET	HEMLIG/SECRET HEMLIG	HEMLIG/CONFIDENTIAL HEMLIG	HEMLIG/RESTRICTED HEMLIG
United Kingdom	UK TOP SECRET	UK SECRET	<i>nota below ⁽⁵⁾</i>	UK OFFICIAL SENSITIVE

(1) “Diffusion Restreinte/Beperkte Verspreiding” is not a security classification in Belgium. Belgium handles and protects “RESTREINT UE/EU RESTRICTED” information in a manner no less stringent than the standards and procedures described in the security rules of the Council of the European Union.

(2) Germany: VS = “Verschlusssache”.

(3) France does not use the classification “RESTREINT” in its national system. France handles and protects “RESTREINT UE/EU RESTRICTED” information in a manner no less stringent than the standards and procedures described in the security rules of the Council of the European Union.

(4) Sweden: the security classification markings in the top row are used by the defence authorities and the markings in the bottom row by other authorities.

(5) The UK no longer uses the classification “UK CONFIDENTIAL” in its national system. The UK handles and protects “CONFIDENTIEL UE/EU CONFIDENTIAL” classified information in accordance with the protective security requirements for “UK SECRET”.

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾

9 May 2017

(2017/C 146/05)

1 euro =

Currency	Exchange rate	Currency	Exchange rate
USD US dollar	1,0888	CAD Canadian dollar	1,4921
JPY Japanese yen	124,04	HKD Hong Kong dollar	8,4755
DKK Danish krone	7,4395	NZD New Zealand dollar	1,5788
GBP Pound sterling	0,84300	SGD Singapore dollar	1,5362
SEK Swedish krona	9,6698	KRW South Korean won	1 238,96
CHF Swiss franc	1,0938	ZAR South African rand	14,8785
ISK Iceland króna		CNY Chinese yuan renminbi	7,5201
NOK Norwegian krone	9,4138	HRK Croatian kuna	7,4238
BGN Bulgarian lev	1,9558	IDR Indonesian rupiah	14 535,48
CZK Czech koruna	26,672	MYR Malaysian ringgit	4,7330
HUF Hungarian forint	311,73	PHP Philippine peso	54,409
PLN Polish zloty	4,2223	RUB Russian rouble	63,4665
RON Romanian leu	4,5500	THB Thai baht	37,852
TRY Turkish lira	3,9148	BRL Brazilian real	3,4730
AUD Australian dollar	1,4809	MXN Mexican peso	20,8766
		INR Indian rupee	70,3975

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

Euro exchange rates ⁽¹⁾**10 May 2017**

(2017/C 146/06)

1 euro =

Currency			Exchange rate		
Currency			Exchange rate		
USD	US dollar	1,0882	CAD	Canadian dollar	1,4905
JPY	Japanese yen	123,84	HKD	Hong Kong dollar	8,4728
DKK	Danish krone	7,4409	NZD	New Zealand dollar	1,5671
GBP	Pound sterling	0,83985	SGD	Singapore dollar	1,5348
SEK	Swedish krona	9,6990	KRW	South Korean won	1 234,98
CHF	Swiss franc	1,0949	ZAR	South African rand	14,6798
ISK	Iceland króna		CNY	Chinese yuan renminbi	7,5116
NOK	Norwegian krone	9,4435	HRK	Croatian kuna	7,4215
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	14 535,63
CZK	Czech koruna	26,642	MYR	Malaysian ringgit	4,7304
HUF	Hungarian forint	310,59	PHP	Philippine peso	54,314
PLN	Polish zloty	4,2180	RUB	Russian rouble	62,9593
RON	Romanian leu	4,5495	THB	Thai baht	37,826
TRY	Turkish lira	3,9057	BRL	Brazilian real	3,4440
AUD	Australian dollar	1,4740	MXN	Mexican peso	20,7574
			INR	Indian rupee	70,2390

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

NOTICES FROM MEMBER STATES

Information communicated by Member States regarding closure of fisheries

(2017/C 146/07)

In accordance with Article 35(3) of Council Regulation (EC) No 1224/2009 of 20 November 2009 establishing a Union control system for ensuring compliance with the rules of the common fisheries policy ⁽¹⁾, a decision has been taken to close the fishery as set down in the following table:

Date and time of closure	27.2.2017
Duration	27.2.2017 till 30.6.2017
Member State	European Union (all Member States)
Stock or Group of stocks	RED/N3M.
Species	Redfish (<i>Sebastes</i> spp.)
Zone	NAFO 3M
Type(s) of fishing vessels	—
Reference number	07/TQ127

⁽¹⁾ OJ L 343, 22.12.2009, p. 1.

NOTICES CONCERNING THE EUROPEAN ECONOMIC AREA

EFTA SURVEILLANCE AUTHORITY

Communication from the EFTA Surveillance Authority under Article 21(7) of the Act referred to at point 1 of Annex VII to the EEA Agreement

(Directive 2005/36/EC of the European Parliament and of the Council of 7 September 2005 on the recognition of professional qualifications)

(2017/C 146/08)

Article 21(7) of the Act referred to at point 1 of Annex VII to the EEA Agreement (Directive 2005/36/EC of the European Parliament and of the Council of 7 September 2005 on the recognition of professional qualifications), foresees that the EFTA States shall notify the EFTA Surveillance Authority ('the Authority') of the legislative, regulatory and administrative provisions they adopt with regard to the issuing of evidence of formal qualifications in the fields covered by Chapter III of the Act.

The Authority has the task to publish an appropriate communication indicating the titles adopted by Iceland, Liechtenstein and Norway for evidence of formal qualifications and, where appropriate, the body which issues the evidence of formal qualifications, the certificate which accompanies it and the corresponding professional title referred to in Annex V to the Act, points 5.1.1, 5.1.4, 5.2.2, 5.3.2, 5.3.3, 5.4.2, 5.5.2, 5.6.2 and 5.7.1 respectively.

Since Norway has notified changes to titles listed, the Authority publishes the present communication in accordance with Article 21(7) of the Act.

Evidence of formal qualifications: Nurses responsible for general care

Norway has notified the following changes of nurse responsible for general care already listed (Annex V, point 5.2.2, to Directive 2005/36/EC):

Country	Evidence of formal qualifications	Body awarding the evidence of qualifications
Norge	Vitnemål for fullført grad bachelor i sykepleie	Universitet og Høgskole

V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF THE COMMON
COMMERCIAL POLICY

EUROPEAN COMMISSION

Notice of the impending expiry of certain anti-dumping measures

(2017/C 146/09)

1. As provided for in Article 11(2) of Regulation (EU) 2016/1036 of the European Parliament and of the Council of 8 June 2016 on protection against dumped imports from countries not members of the European Union ⁽¹⁾, the Commission gives notice that, unless a review is initiated in accordance with the following procedure, the anti-dumping measures mentioned below will expire on the date mentioned in the table below.

2. Procedure

Union producers may lodge a written request for a review. This request must contain sufficient evidence that the expiry of the measures would be likely to result in a continuation or recurrence of dumping and injury. Should the Commission decide to review the measures concerned, importers, exporters, representatives of the exporting country and Union producers will then be provided with the opportunity to amplify, rebut or comment on the matters set out in the review request.

3. Time limit

Union producers may submit a written request for a review on the above basis, to reach the European Commission, Directorate-General for Trade (Unit H-1), CHAR 4/39, 1049 Brussels, Belgium ⁽²⁾ at any time from the date of the publication of the present notice but no later than three months before the date mentioned in the table below.

4. This notice is published in accordance with Article 11(2) of Regulation (EU) 2016/1036.

Product	Country(ies) of origin or exportation	Measures	Reference	Date of expiry ⁽¹⁾
Tube and pipe fittings of iron or steel	Russia Turkey	Anti-dumping duty	Council Implementing Regulation (EU) No 78/2013 of 17 January 2013 imposing a definitive anti-dumping duty and collecting definitively the provisional duty imposed on imports of certain tube and pipe fittings of iron or steel originating in Russia and Turkey (OJ L 27, 29.1.2013, p. 1).	30.1.2018

⁽¹⁾ The measure expires at midnight of the day mentioned in this column.

⁽¹⁾ OJ L 176, 30.6.2016, p. 21.

⁽²⁾ TRADE-Defence-Complaints@ec.europa.eu

OTHER ACTS

EUROPEAN COMMISSION

Publication of an amendment 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

(2017/C 146/10)

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

APPLICATION FOR THE APPROVAL OF AN AMENDMENT TO THE PRODUCT SPECIFICATION OF A PROTECTED DESIGNATION OF ORIGIN/PROTECTED GEOGRAPHICAL INDICATION THAT IS NOT MINOR

Application for approval of an amendment in accordance with the first subparagraph of Article 53(2) of Regulation (EU) No 1151/2012**‘ACCIUGHE SOTTO SALE DEL MAR LIGURE’****EU No: PGI-IT-02177 — 15.9.2016****PDO () PGI (X)****1. Applicant group and legitimate interest**

Maremosso srl
Via provinciale per Novano 24/26
16030 Casarza Ligure (GE)
ITALIA

Tel. +39 0185470901
Email: info@pec.maremossosrl.it

The company Maremosso srl, sole producer of ‘Acciughe sotto sale del Mar Ligure’ PGI, is entitled to submit an amendment application pursuant to Article 13(1) of Ministry of Agricultural, Food and Forestry Policy Decree No 12511 of 14 October 2013.

2. Member State or Third Country

Italy

3. Heading in the product specification affected by the amendment(s)

- ☐ Product name
- ☒ Product description
- ☒ Geographical area
- ☒ Proof of origin
- ☒ Production method
- ☐ Link
- ☒ Labelling
- ☒ Other (updated legal references)

4. Type of amendment(s)

- ☒ Amendment to the product specification of a registered PDO or PGI not to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012.

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

- ☐ Amendment to the product specification of registered PDO or PGI for which a Single Document (or equivalent) has not been published not to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012.

5. Amendment(s)

Product description

The following sentence in point 4.2 of the summary sheet (OJ C 279/8 of 22.11.2007):

‘Size: body length between 12 and 20 cm.’

is brought into line with the following sentence in Article 2 of the product specification:

‘The maximum length is 20 cm.’

This amendment removes an inconsistency between the product specification and the summary sheet. The minimum and maximum length of the anchovy refers to its length when caught, not its processed length. The minimum size of the fish when caught remains 12 cm as provided for in Article 5 of the current specification.

Geographical area

Article 3 of the product specification — point 4.3 of the summary sheet

The sentence:

“Acciughe sotto sale del Mar Ligure” are fished, processed and packaged in waters off the Ligurian coast, which covers the territory of the municipalities in the region of Liguria on the Tyrrhenian coast delimited by the watershed line.’

is amended as follows:

“Acciughe sotto sale del Mar Ligure” are fished, processed and packaged in waters off the Ligurian coast, which covers the territory of the municipalities in the region of Liguria on the Tyrrhenian coast delimited by the watershed line.’

The term ‘confezionamento’ is replaced with ‘condizionamento’ in line with the amendment set out in the following point on proof of origin. (Translator’s note: this linguistic change in the Italian text does not affect the translation into English.)

Proof of origin

Article 4 of the product specification

The sentence:

‘This, the registration in special lists kept by the inspection body of fishermen, processors and packagers as well as the immediate notification to the inspection body of both the quantities fished and packaged ensure product traceability.’

is amended as follows:

‘This, the registration in special lists kept by the inspection body of fishermen, processors and packagers, the keeping of production and packaging records as well as the immediate declaration to the inspection body of the quantities fished, processed and packaged ensure product traceability and retraceability.’

The term ‘condizionatori’ should be replaced with the more correct ‘confezionatori’. This will make it possible to identify each operator in the production chain with greater precision and facilitate checking. (Translators note: this linguistic change in the Italian text does not affect the translation into English.)

Production method

Article 5 of the product specification

The sentence:

‘After being caught, anchovies must be placed in traditional wooden crates (50 × 33 × 10 cm in size), containing approximately 10 kg of product.’

is deleted.

The references to wooden crates should be removed, given that such crates have been made subject to a number of hygiene and health restrictions which for the operators makes it complicated and unprofitable to use them.

The sentence:

‘The fish must be cleaned manually, removing the head.’

is amended as follows:

‘The fish must be cleaned manually, removing the head and guts.’

By specifying that not only the head but also the guts are to be removed, as is usual practice in preparing salted anchovies, the product specification is made more precise.

The paragraph:

‘Once cleaned, anchovies must be placed in layers, side by side in a circle in chestnut wood barrels suitable for food use. The anchovies may be matured in chestnut wood barrels or terracotta pots for the entire period of maturation required under point (c) of this Article on the maturation method.’

now reads:

‘Once cleaned, anchovies must be salted by placing them in layers, side by side in a circle in containers suitable for food use. Containers of chestnut wood, terracotta, plastic or steel suitable for food use may be used for this purpose.’

This amendment is necessary to allow producers to use containers of material other than wood and terracotta during the salting phase. Moreover, it will allow small businesses to reduce production costs linked to the purchase of terracotta containers and wood barrels.

The reference to the period of maturation has been deleted because this is covered by point (c) on the maturation method in Article 5 of the product specification.

The sentence:

‘The pressure on the anchovies from the weights placed on the barrels must allow extraction liquids to be formed.’

is amended as follows:

‘The pressure on the anchovies from the weights placed on the containers must allow extraction liquids to be formed.’

The sentence reflects the amendment referred to in point 6.

The paragraph:

‘The temperature in the maturing room may vary according to the type of brine used, i.e. between 20 and 28 °C when strong brines are used and between 6 and 20 °C when medium brines are used. After maturation, the salted anchovies must be moved from the barrels to special cylindrical glass containers called “arbanelle”.’

now reads:

‘The temperature in the maturing room may vary according to the type of brine used, i.e. between 20 and 28 °C when strong brines are used and between 16 and 20 °C when medium brines are used. After maturation, the salted anchovies must be moved from the containers to special cylindrical glass containers called “arbanelle”.’

The first sentence of the paragraph is amended to correct a clerical error concerning the minimum temperature for medium brines, which should be 16 °C and not 6 °C, a temperature which is too low for a proper maturation. The amendment of the second sentence reflects the amendment referred to in point 6.

The sentence:

‘In the “arbanelle”, the last layer of anchovies must be covered by a sheet of slate, glass or plastic for food use, which is used to press down the anchovies.’

is amended as follows:

‘In the “arbanelle”, the last layer of anchovies must be covered by a disc of a material suitable for food use, which is used to press down the anchovies to keep them below the brine level.’

This amendment is necessary to allow producers to use discs of a material other than slate. The indication that the disc must be placed ‘below the brine level’ was added on request by the producers as it was considered useful for production purposes.

The following sentence has been added:

‘Packaged anchovies must have a minimum length of 10 cm.’

This takes account of the minimum length of the fish once the head has been removed, and also ensures the quality characteristics of the processed product. When fish less than 10 cm in length come into contact with salt during ripening, the flesh becomes excessively dehydrated and this negatively affects the product’s appearance and organoleptic characteristics.

The sentence:

‘The package must be sealed to prevent spillage of the liquid or external contamination.’

is amended as follows:

‘The package must be sealed to prevent spillage of the liquid and external contamination and to limit any evaporation.’

Adding ‘and to limit any evaporation’ improves the accuracy of the product specification.

Labelling

Article 8 of the product specification

The sentence:

‘Anchovies must be marketed in special glass containers called “arbanelle”, to which a label is affixed with the words, in a font double in size compared to other written text, “Acciughe sotto sale del Mar Ligure” IGP (PGI) “Indicazione Geografica Protetta” (Protected Geographical Indication).’

is amended as follows:

‘Anchovies must be marketed in special glass containers called “arbanelle”, to which a label is affixed with the words, in a font double in size compared to other written text, “Acciughe sotto sale del Mar Ligure” IGP (PGI) or “Indicazione Geografica Protetta” (Protected Geographical Indication).’

The acronym ‘PGI’ can now be used instead of the full term ‘protected geographical indication’. This allows producers greater flexibility to choose one or the other reference when designing their labels.

The sentence:

‘The label must also indicate the composition of the brine and all the ingredients used, i.e. anchovies of the Ligurian Sea, water, salt.’

is amended as follows:

‘All the ingredients used must be listed, i.e. anchovies from the Ligurian Sea, salt, brine (salt and water).’

This amendment implements what is laid down in Part E, point 1, of Annex VII to Regulation (EU) No 1169/2011.

The sentence:

‘The packaging date and the expiry date must also be indicated. The latter date must be no later than 24 months after the date of packaging.’

is amended as follows:

‘The packaging date and the date of minimum durability (best before date) must also be indicated. The latter date must be no later than 24 months after the date of packaging.’

The product specification is brought into line with the general legislation on food labelling.

Point 4.8 of the summary sheet (OJ C 279/8 of 22.11.2007):

The sentence:

‘The latter date must be no later than 12 months after the date of packaging.’

is brought into line with the following sentence in Article 8 of the product specification:

‘The latter date must be no later than 24 months after the date of packaging.’

This amendment removes an inconsistency between the product specification and point 4.8 of the summary sheet.

Updated legal reference

Article 7 of the product specification

The references to Regulation (EC) No 510/2006 have been updated with Regulation (EU) No 1151/2012.

The name and address of the inspection body have been added.

SINGLE DOCUMENT

‘ACCIUGHE SOTTO SALE DEL MAR LIGURE’**EU No: PGI-IT-02177 — 15.9.2016****PDO () PGI (X)****1. Name**

‘Acciughe sotto sale del mar Ligure’

2. Member State or Third Country

Italy

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

Class 1.7. Fresh fish, molluscs and crustaceans and products derived therefrom.

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

The Protected Geographical Indication (PGI) ‘Acciughe sotto sale del Mar Ligure’ is reserved for the product obtained from the anchovies fished, processed and preserved in salt.

Anchovies, designating exclusively fish of the *Engraulis encrasicolus* L. species, are migratory and gregarious fish that migrate, from spring to autumn, close to the Ligurian coast and in the winter season in waters of 100 to 150 m deep.

The maximum length is 20 cm. The finished product, i.e. ready to be marketed, must have the following characteristics:

- external appearance: the anchovies must be whole; their very fine skin must still be partially visible,
- texture: fillets must be tender and adhere to the fish-bone,
- colour: varying from pink to dark brown depending on the part of the body,
- taste: dry, extremely flavourful. The meat is lean and only slightly unctuous to the palate.

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

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

The fish used for the PGI ‘Acciughe sotto sale del Mar Ligure’ must be caught and processed in the area defined in point 4 below.

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

The anchovies must be packaged within the geographical area defined in point 4 using the special glass containers known as ‘arbanelle’.

The containers must be sufficiently large to enable the anchovies to be packaged without damaging the product. The product may be packaged in different sizes, but the cylindrical see-through glass ‘arbanelle’ must contain salted anchovies with an overall net weight of between 200 and 3 000 g.

The anchovies must be placed in layers divided by a thin layer of medium-sized sea salt. To prevent the product from oxidising, the last layer of anchovies must be completely covered in brine, especially prepared for the packaging of the product.

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

The labelling of the glass containers called ‘arbanelle’ must contain the words ‘Acciughe sotto sale del Mar Ligure’ IGP (PGI) or ‘Indicazione Geografica Protetta’ (Protected Geographical Indication) in a font twice as large as the other written text. The label must also bear the name, company name and address of the producer and packager, if any, of the product and the net drained weight at origin. The words ‘Indicazione Geografica Protetta’ (Protected Geographical Indication) may be repeated anywhere else on the container or the label, including as an acronym IGP (PGI). All the ingredients used must be listed, i.e. anchovies from the Ligurian Sea, salt, brine (salt and water). The packaging date and the expiry date must also be indicated. The latter must be no later than 24 months after the date of packaging. The label must bear the logo depicting stylised anchovies.

4. Concise definition of the geographical area

The PGI 'Acciughe sotto sale del Mar Ligure' are fished, processed and packaged in waters off the Ligurian coast, which covers the territory of the municipalities in the region of Liguria on the Tyrrhenian coast delimited by the watershed line.

In particular, the fishing area comprises the zone along the Ligurian coast at a varying distance from the coast depending on both the fishing depth (bathymetry between 50 and 300 m) with a maximum distance of 20 km. The fishing technique is that traditionally used, i.e. lampara net fishing, which uses encircling nets.

The fishing area must be defined due to the need to process 'Acciughe sotto sale del Mar Ligure' within 12 hours of fishing.

5. Link with the geographical area

The main grounds for applying for recognition of the PGI 'Acciughe sotto sale del Mar Ligure' is the product's reputation.

The reputation of Acciughe sotto sale del Mar Ligure has long been recognised, and not only on the national market.

History

Already in the XVIth century in Liguria, fishing and trading both fresh and salt-preserved anchovies were governed by the various statutes of the main Ligurian coastal towns.

The link with anchovies and related economic activities was so important that it became necessary to adopt rules governing the fishing technique, processing and marketing.

At the time, the Republic of Genoa was able to control the supply, pricing and marketing of fish as well as to enforce existing rules among fishermen.

The sale of fish was subject to a tax, the 'gabella piscium'. Fishermen had to observe strict rules. To exercise their profession they had to be registered with their professional association and comply with its regulations. The same applied to fishmongers, registered with the so-called 'Chiapparoli' trade guild from 'Chiappa', the name of the area in Genoa where they sold their product.

For many families, salting and selling anchovies in salt was a real craft, comparable to wine production for the care and precision needed to control the brine.

Anchovies were salted between May and the beginning of August; the best anchovies were those of June and July. A special licence was needed to salt and sell anchovies. Although the consumption of fresh fish was limited to coastal areas, preserved fish represented an extremely flourishing trade for the region of Liguria.

In particular, the mountain passes of the western coast were used by both salt convoys and by tradesmen selling preserved fish ('acciugai'). The traditional quality of salted anchovies of the Ligurian Sea was, and still is, renowned in nearby regions and most of all in Piedmont, where these anchovies became the main ingredient of one of the most famous regional dishes, the 'bagna cauda'.

Reputation

This reputation helps consumers to immediately recognise the unique and authentic nature of the product and is closely linked with the tradition and general culture of the Ligurian maritime craft of preserving fish.

In Liguria, the craft of preserving anchovies in salt has a high economic value due to high consumer appreciation, which translates into higher selling prices than similar products of a different origin.

Apart from these economic considerations, it should be stressed that fishermen and inhabitants of coastal villages still follow the traditional practices of preserving anchovies in salt, passed on from one generation to the next.

This activity is therefore well established in the culture of the Ligurian coast, but it is also part of the memories of the numerous international tourists visiting Ligurian sea resorts.

The climate of the Tyrrhenian coast of Liguria is characterised by mild temperatures all year around, which are ideal for a natural maturation process of the product. The limited temperature variation along the coast, influenced by the homoeothermal conditions of the sea, favours optimal maturation.

Indeed, the Alps and Apennines rising sharply from sea level are a strong barrier to northerly cold winds and insulate the coastal area. It is no coincidence that the Ligurian Riviera is world-renowned for its mild climate.

Reference to publication of the specification

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

The Ministry has launched the national objection procedure with the publication of the proposal to amend the PGI for 'Acciughe sotto sale del Mar Ligure' in *Official Gazette of the Italian Republic* No 180 of 3 August 2016.

The text of the amended product specification is available on the following website:

<http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335>

