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IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND
AGENCIES

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾

12 September 2017

(2017/C 302/01)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,1933	CAD	Canadian dollar	1,4477
JPY	Japanese yen	130,93	HKD	Hong Kong dollar	9,3235
DKK	Danish krone	7,4400	NZD	New Zealand dollar	1,6343
GBP	Pound sterling	0,89878	SGD	Singapore dollar	1,6074
SEK	Swedish krona	9,5355	KRW	South Korean won	1 346,05
CHF	Swiss franc	1,1444	ZAR	South African rand	15,4800
ISK	Iceland króna		CNY	Chinese yuan renminbi	7,8024
NOK	Norwegian krone	9,3593	HRK	Croatian kuna	7,4513
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	15 751,56
CZK	Czech koruna	26,105	MYR	Malaysian ringgit	5,0120
HUF	Hungarian forint	307,11	PHP	Philippine peso	60,765
PLN	Polish zloty	4,2549	RUB	Russian rouble	68,3844
RON	Romanian leu	4,6018	THB	Thai baht	39,522
TRY	Turkish lira	4,0948	BRL	Brazilian real	3,7117
AUD	Australian dollar	1,4847	MXN	Mexican peso	21,1297
			INR	Indian rupee	76,4385

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

**Commission notice on current State aid recovery interest rates and reference/discount rates for
28 Member States applicable as from 1 October 2017**

*(Published in accordance with Article 10 of Commission Regulation (EC) No 794/2004 of 21 April 2004
(OJ L 140, 30.4.2004, p. 1))*

(2017/C 302/02)

Base rates calculated in accordance with the Communication from the Commission on the revision of the method for setting the reference and discount rates (OJ C 14, 19.1.2008, p. 6.). Depending on the use of the reference rate, the appropriate margins have still to be added as defined in this communication. For the discount rate this means that a margin of 100 basispoints has to be added. The Commission Regulation (EC) No 271/2008 of 30 January 2008 amending Regulation (EC) No 794/2004 foresees that, unless otherwise provided for in a specific decision, the recovery rate will also be calculated by adding 100 basispoints to the base rate.

Modified rates are indicated in bold.

Previous table published in OJ C 278, 22.8.2017, p. 12.

From	To	AT	BE	BG	CY	CZ	DE	DK	EE	EL	ES	FI	FR	HR	HU	IE	IT	LT	LU	LV	MT	NL	PL	PT	RO	SE	SI	SK	UK	
1.10.2017	...	-0,15	-0,15	0,76	-0,15	0,45	-0,15	0,09	-0,15	-0,15	-0,15	-0,15	-0,15	0,59	0,30	-0,15	1,83	-0,15	1,10	-0,36	-0,15	-0,15	0,65							
1.9.2017	30.9.2017	-0,13	-0,13	0,76	-0,13	0,45	-0,13	0,12	-0,13	-0,13	-0,13	-0,13	-0,13	0,59	0,30	-0,13	-0,13	-0,13	-0,13	-0,13	-0,13	-0,13	-0,13	1,83	-0,13	1,10	-0,36	-0,13	-0,13	0,65
1.8.2017	31.8.2017	-0,13	-0,13	0,76	-0,13	0,45	-0,13	0,12	-0,13	-0,13	-0,13	-0,13	-0,13	0,59	0,30	-0,13	1,83	-0,13	1,10	-0,36	-0,13	-0,13	0,78							
1.6.2017	31.7.2017	-0,10	-0,10	0,76	-0,10	0,45	-0,10	0,12	-0,10	-0,10	-0,10	-0,10	-0,10	0,70	0,37	-0,10	-0,10	-0,10	-0,10	-0,10	-0,10	-0,10	-0,10	1,83	-0,10	1,10	-0,36	-0,10	-0,10	0,78
1.5.2017	31.5.2017	-0,10	-0,10	0,76	-0,10	0,45	-0,10	0,12	-0,10	-0,10	-0,10	-0,10	-0,10	0,70	0,44	-0,10	1,83	-0,10	1,10	-0,36	-0,10	-0,10	0,78							
1.4.2017	30.4.2017	-0,08	-0,08	0,76	-0,08	0,45	-0,08	0,16	-0,08	-0,08	-0,08	-0,08	-0,08	0,83	0,44	-0,08	-0,08	-0,08	-0,08	-0,08	-0,08	-0,08	-0,08	1,83	-0,08	1,10	-0,36	-0,08	-0,08	0,78
1.3.2017	31.3.2017	-0,08	-0,08	0,76	-0,08	0,45	-0,08	0,16	-0,08	-0,08	-0,08	-0,08	-0,08	1,05	0,53	-0,08	1,83	-0,08	1,10	-0,36	-0,08	-0,08	0,78							
1.1.2017	28.2.2017	-0,07	-0,07	0,76	-0,07	0,45	-0,07	0,16	-0,07	-0,07	-0,07	-0,07	-0,07	1,05	0,75	-0,07	1,83	-0,07	1,10	-0,36	-0,07	-0,07	0,78							

V

(Announcements)

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 302/03)

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⁾.

AMENDMENT APPLICATION

Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs ⁽²⁾

AMENDMENT APPLICATION ACCORDING TO ARTICLE 9

‘BAYERISCHES RINDFLEISCH’/‘RINDFLEISCH AUS BAYERN’

EC No: DE-PGI-0105-01219 — 7.4.2014

PGI (X) PDO ()

1. Headings in the specification affected by the amendments

- Name of product
- Description of product
- Geographical area
- Proof of origin
- Method of production
- Link with the geographical area
- Labelling
- National requirements
- Other [to be specified]

2. Type of amendment(s)

- Amendment to Single Document or Summary Sheet
- Amendment to Specification of registered PDO or PGI for which neither the Single Document nor the Summary Sheet have been published

⁽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.

- Amendment to Specification that requires no amendment to the published Single Document (Article 9(3) of Regulation (EC) No 510/2006)
- Temporary amendment to Specification resulting from imposition of obligatory sanitary or phytosanitary measures by public authorities (Article 9(4) of Regulation (EC) No 510/2006)

3. **Amendment(s):**

Amendments requested:

(b) *Description:*

In point 3.2 the following points are amended:

1. In the sentence:

‘Furthermore, “Bayerisches Rindfleisch” must satisfy the criteria of conformation classes E, U or R of the Community classification of carcasses and fat-cover classes 2 to 4’

‘or R’ is replaced by ‘, R or O’.

2. In the paragraph:

‘Calf: an animal weaned at the age of at least five months and aged no more than eight months at slaughter with a minimum weight of 120 kg and a maximum weight of 220 kg’, ‘at least five months’ is replaced by ‘at least six months’.

3. In the paragraph under ‘Adult bovine animal.’, in the phrase:

‘The slaughter weight for bulls is a maximum of 430 kg’

‘430’ is replaced by ‘480’.

4. The final sentence:

‘For females, the age at slaughter is limited to a maximum of 7 years and the slaughter weight to 450 kg.’ is amended as follows:

‘For females, the age at slaughter is limited to a maximum of 11 years and the slaughter weight to 500 kg.’

Justification:

Point 1:

Conformation class ‘O’ should also be taken into account for all categories, as even before the PGI was registered, meat of that class was always marketed as ‘Bayerisches Rindfleisch’. This does not impact negatively on meat quality.

Consumers do not consider meat classes when they buy beef, but base their choice on completely different criteria. The main criteria will be a specific meat cut, the origin of the meat and the production method.

Point 2:

The calves must be weaned and converted to roughage. This can be verified from the colour of the meat and the maturity of the digestive tract. Increasing the minimum age at slaughter by just 1 month makes both the colour of the meat and the maturity of the digestive tract clearer, which greatly facilitates checking.

This does not impact negatively on meat quality or reduce consumers’ high regard for the product.

Point 3:

In the original application the maximum weight of 430 kg for bulls was set too low. Increasing the weight limit to 480 kg is not expected to impact negatively on meat quality, or on consumers’ high regard for the product.

Point 4:

The breeds that are used to produce 'Bayerisches Rindfleisch' are very long-lived, meaning that many dairy cows lactate 10 to 20 times. These animals have also always been marketed as 'Bayerisches Rindfleisch'. The 7-year limit on the cows' slaughter age could in some cases result in those animals being replaced prematurely, which contradicts the sustainability principle. Also, raising the age limit from seven to 11 years would improve, not impair, the quality of the meat, which is in any case guaranteed by the other parameters laid down (no DFD meat allowed, pH value no higher than 6). Research carried out by J. Kögel, A. Petautschnig, P. Stückler, I. Andrighetto and Ch. Augustini of the ALPEN-ADRIA association into how beef quality is affected by the age at slaughter ('Beziehungen zwischen Schlachtalter und Merkmalen der Rindfleischqualität') has shown that from the age of 3,2 until the age of 6,6 years, meat from cows of the Fleckvieh breed becomes less tender. From the age of around 7,9 years, the meat's shear force value and tenderness remain more or less the same. In the following age group, up to 10,4 years, the shear force value and tenderness of the meat are found to improve. Increasing the age at slaughter to up to 11 years does not, therefore, lead to a deterioration in the quality of the meat.

Increasing the maximum carcass weight to 500 kg for cows is required, as is also the case for bulls, on account of the animals' large frame and weight development, in particular as regards the Fleckvieh breed mainly used in the production of 'Bayerisches Rindfleisch'. Cows of this breed reach a live weight of 800 kg and more, at a killing out percentage of up to 60.

In point 5.3 the following is amended:

The sentence

"'Bayerisches Rindfleisch' is held in high regard by consumers because of its special characteristics in terms of the quality, reputation and taste of the meat which is from slaughtered animals of the typical Bavarian breeds described above with the age and weight criteria as also described.'

is replaced as follows:

"'Bayerisches Rindfleisch' is held in high regard by consumers because of its special characteristics in terms of the quality, reputation and taste of meat from slaughtered animals of the typical Bavarian breeds described above and the good natural conditions for producing beef meeting the above quality criteria.'

Justification:

The main product quality criteria are set out in point 5.2 — Specificity of the product. 'Bayerisches Rindfleisch' owes its quality, reputation and taste to the specific breeds used, the good natural conditions for beef production and the criteria for slaughter animals set out above. It should be noted that the Fleckvieh breed has always been heavy and large-framed, and that these genetic conditions are exploited.

SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs⁽³⁾

'BAYERISCHES RINDFLEISCH'/'RINDFLEISCH AUS BAYERN'

EC No: DE-PGI-0105-01219 — 7.4.2014

PGI (X) PDO ()

1. Name

'Bayerisches Rindfleisch'/'Rindfleisch aus Bayern'

2. Member State or Third Country

Germany

3. Description of the agricultural product or foodstuff

3.1. Type of product

Class 1.1. Fresh meat (and offal)

⁽³⁾ See footnote 2.

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

'Bayerisches Rindfleisch' comprises carcasses or cut meat originating from bovine animals (of all categories) which have been born, reared, fattened and kept in Bavaria until slaughter. 'Bayerisches Rindfleisch' must not show any signs of DFD on the carcass and the pH value must not exceed 6,0. DFD means that the meat is dark, firm and dry. Meat with these characteristics is considered to be flawed. Furthermore, 'Bayerisches Rindfleisch' must satisfy the criteria of conformation classes E, U, R or O of the Community classification of carcasses and fat-cover classes 2 to 4.

Due to the conditions of the natural environment and the climate, there is a marked difference between Bavaria's breed composition and that elsewhere in Germany. The difference compared with northern Germany is particularly pronounced. There, the Holstein-Friesian dairy breed predominates, whereas in Bavaria the dual-purpose Fleckvieh breed is particularly widespread (over 80 %), followed by the Braunvieh and Gelbvieh breeds. Bavaria also has breeds adapted to their specific location: Murnau-Werdenfels and Pinzgauer cattle. However, 'Bayerisches Rindfleisch' may only originate from the traditional Bavarian breeds of Fleckvieh, Braunvieh, Gelbvieh, Pinzgau and Murnau-Werdenfels cattle.

Depending on the type of animals for slaughter, the beef used for 'Bayerisches Rindfleisch' must also meet the following additional requirements as regards age and slaughter weight:

Calf: an animal weaned at the age of at least 6 months and aged no more than 8 months at slaughter with a minimum weight of 120 kg and a maximum weight of 220 kg.

Young bovine animal: a young bovine animal aged between eight and 12 months with a minimum weight of 150 kg and a maximum weight of 300 kg.

Adult bovine animal: a male or female bovine animal aged more than 12 months with a minimum weight of 220 kg. The slaughter weight for bulls is a maximum of 480 kg and the age of slaughter a maximum of 24 months. For females, the age of slaughter is limited to a maximum of 11 years and the slaughter weight to 500 kg.

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:

The animals must be born, reared and fattened in Bavaria, i.e. the entire life cycle must take place there.

No geographical restrictions apply as to where the animals are slaughtered. However, they must have reached the slaughterhouse within three hours of loading. This ensures that the quality of the meat, on which the good reputation of 'Bayerisches Rindfleisch' depends, remains high. Excessively long transport times can impair the quality of the meat (e.g. DFD) at slaughter.

The following should be noted as regards the key factors for quality assurance at all the stages of marketing of 'Bayerisches Rindfleisch': The name 'Bayerisches Rindfleisch' may only be used for meat from animals which can be shown, with no gaps in the records, to have been born and fattened in Bavaria and for which, in addition to these steps, the criteria of the Single Document have been complied with. The superior and constant quality is guaranteed by the fact that every animal is recorded in the animal origin and information database (see <http://www.hi-tier.de/>) or in comparable systems and a certificate of proof of origin accompanies the animal to the point of slaughter.

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

—

3.7. Specific rules concerning labelling

—

4. Concise definition of the geographical area

Bavaria

5. Link with the geographical area

5.1. Specificity of the geographical area

Cattle rearing and the associated use of pasture have defined large parts of the Bavarian landscape for centuries. This is particularly apparent in Bavaria's uplands and in the foothills of the Alps, where use of meadows and pastures predominates over arable farming and the climatic and topographical conditions favour typical Bavarian cattle production. Since time immemorial cattle breeding has formed the mainstay of the small family farms in the pasture belt in the foothills of the Alps. It should also be noted that cattle rearing traditionally takes place on a considerable scale in the other regions of Bavaria as well and that the resulting meat is traditionally also marketed as 'Bayerisches Rindfleisch'.

5.2. Specificity of the product

Breeding:

Bavarian cattle breeding is famous and acknowledged throughout the world. As a result, Bavarian breeding stock is exported worldwide. The Weilheim and Miesbach breeding associations are highly successful. Bavarian cattle are highly rated throughout the world because they combine a high meat yield with a high milk yield.

The typical Bavarian Fleckvieh, Braunvieh, Gelbvieh and Murnau-Werdenfels, along with the Pinzgauer cattle breeds account for way over 90 % of the herd. All these breeds originate predominantly or exclusively in Bavaria.

The history of the Fleckvieh, the most important breed in Bavarian beef and veal production, began when Max Obermaier and Johann Fischbacher from Gmund am Tegernsee brought some of the renowned Simmental cattle from Switzerland to their native Miesbach in 1837.

Miesbach is now the most important breeding society for the sale of Fleckvieh heifers and calves. The breeding area stretches from Munich to the border with Austria, with the Weilheim breeding area to the west and the Traunstein breeding area to the east. There are almost 50 000 herdbook cows in around 1 800 holdings. Yearlings are reared mainly through pasture and hill grazing, though this is not compulsory. The strengths of the breeding cattle are as follows: productivity, health, best udders, best physique. Fleckvieh cattle can adapt to all situations on holdings. The breeding society has made the name of Miesbach known throughout Europe and indeed the world.

The other typical Bavarian breeds (e.g. Allgäu Braunvieh, Franconian Gelbvieh, Pinzgauer and Murnau-Werdenfels) were developed alongside the Fleckvieh at the time. Braunvieh can be found above all in the rugged mountainous and Alpine region of Allgäu as well as in the rough grazing land and pastures which extend beyond it.

Reputation of 'Bayerisches Rindfleisch':

'Bayerisches Rindfleisch' is well-known and enjoys a good reputation in Germany and abroad. It is exported in large quantities, mainly to Italy and France. For example, in France 'Bayerisches Rindfleisch' is marketed as 'boeuf de Bavière', thus taking direct advantage of the high regard which French consumers have for it.

Consumer research conducted by the Technical University of Munich in 1998, 2003 and 2007 has clearly demonstrated that consumers hold 'Bayerisches Rindfleisch' in high regard. The research conducted in 2003 and 2007 shows that 'Bayerisches Rindfleisch' enjoys a good reputation, with people willing to pay 85 cents more in 2003 and 65 cents more in 2007 per kg of beef for roasting. In the 2003 nationwide study, around 65 % of those surveyed (88 % in southern Germany) stated that 'Bayerisches Rindfleisch' was of a very high or a high quality. In the same study, 75 % of the southern German consumers surveyed agreed that Bavaria had good natural conditions for producing beef, 63 % that the countryside in Bavaria was still unspoiled and this was the reason for the quality and good taste of 'Bayerisches Rindfleisch'.

The high quality associated with 'Bayerisches Rindfleisch' is therefore based on the link between its origin and quality as perceived by the consumer. The product's special reputation and the causal link between this reputation and the region have been demonstrated many times by means of representative surveys, including recently.

Link with Bavarian cuisine:

In Bavaria, beef used to be served mainly on feast days — at Easter, Whitsun, church fairs and Christmas. Since time immemorial boiled beef has played an extremely important role in Bavarian cuisine on such occasions. For example, boiled beef (from oxen) is a typical meal which is very popular throughout Bavaria. Other typically Bavarian dishes are 'Tellerfleisch', 'Münchner Kronfleisch' and 'Bofflamot' (boeuf à la mode). Beef and veal are also used to make one of Bavaria's most famous sausage products: 'Münchner Weisswurst'. Its veal content of at least 51 % gives this product the typical taste which has made it famous worldwide.

High-quality meat through quality assurance at all stages of marketing:

Over the last 20 years, the product's special reputation has been supported and strengthened by means of a targeted quality assurance system extending over all stages of marketing.

In particular the selection process for lower-quality meat whereby DFD meat is excluded, as well as the measurement and enforcement of a maximum pH value of 6,0 as a mandatory quality assurance criterion, have played a significant part in making 'Bayerisches Rindfleisch' well-known and contributing to the high regard in which it is held by consumers. These factors are also important for making decisions when purchasing beef.

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)*

Most beef cattle and cows in Bavaria are raised in the Alpine region, the foothills of the Alps, the hills bordering the foothills and the uplands of eastern Bavaria. In other areas of Bavaria too, the centuries-long tradition and major importance of cattle breeding and beef production to farming in Bavaria has made the breeders and beef farmers there specialists in their sector. 'Bayerisches Rindfleisch' is held in high regard by consumers because of its special characteristics in terms of the quality, reputation and taste of meat from slaughtered animals of the typical Bavarian breeds described above and the good natural conditions for producing beef meeting the above quality criteria. This, and the important role of native beef in Bavarian cuisine, have contributed to making 'Bayerisches Rindfleisch' a regional speciality which is well known beyond Bavaria's borders and which is held in particularly high regard. Bavaria is Germany's number-one cattle state as well as being a world leader in the breeding of Fleckvieh, Braunvieh and Gelbvieh. Of the 12,7 million cattle of all breeds in Germany, around 3,5 million (some 27 %) are on Bavarian farms.

The fine reputation of 'Bayerisches Rindfleisch' among consumers is the result of decades of quality assurance measures implemented by the Bavarian agri-food sector ('Geprüfte Qualität — Bayern'). This reputation has been clearly documented several times by the abovementioned consumer research in 1998, 2003 and 2007.

Reference to publication of the specification

(Article 5(7) of Regulation (EC) No 510/2006 ⁽⁴⁾)

Markenblatt Vol. 39 of 27.9.2013, Part 7a-bb

<https://register.dpma.de/DPMAregister/blattdownload/marken/2017/36/Teil-7/20170908>

⁽⁴⁾ See footnote 2.

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