

Official Journal of the European Union

C 46



English edition

Information and Notices

Volume 61

8 February 2018

Contents

IV *Notices*

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

Council

2018/C 46/01	Notice for the attention of persons subject to the restrictive measures provided for in Council Decision 2013/255/CFSP and Council Regulation (EU) No 36/2012 concerning restrictive measures in view of the situation in Syria	1
--------------	---	---

European Commission

2018/C 46/02	Euro exchange rates	2
--------------	---------------------------	---

NOTICES CONCERNING THE EUROPEAN ECONOMIC AREA

EFTA Surveillance Authority

2018/C 46/03	Information notice from the EFTA Surveillance Authority based on Article 16(4) of Regulation (EC) No 1008/2008 of the European Parliament and of the Council on common rules for the operation of air services in the Community — Repeal of public service obligations in respect of scheduled air services	3
--------------	---	---

EN

2018/C 46/04	Information notice from the EFTA Surveillance Authority based on Article 16(4) of Regulation (EC) No 1008/2008 of the European Parliament and of the Council on common rules for the operation of air services in the Community — Establishment of public service obligations in respect of scheduled air services	3
2018/C 46/05	Information notice from the EFTA Surveillance Authority based on Article 17(5) of Regulation (EC) No 1008/2008 of the European Parliament and of the Council on common rules for the operation of air services in the Community — Invitation to tender in respect of the operation of scheduled air services in accordance with public service obligations	4

V *Announcements*

COURT PROCEEDINGS

EFTA Court

2018/C 46/06	Request for an Advisory Opinion from the EFTA Court by the Beschwerdekommision der Finanzmarktaufsicht dated 12 October 2017 in the case Edmund Falkenhahn AG v the Liechtenstein Financial Market Authority (Case E-9/17)	5
--------------	--	---

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION POLICY

European Commission

2018/C 46/07	Prior notification of a concentration (Case M.8778 — Apollo Management/Phoenix Services) — Candidate case for simplified procedure ⁽¹⁾	6
--------------	---	---

OTHER ACTS

European Commission

2018/C 46/08	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	8
--------------	--	---

⁽¹⁾ Text with EEA relevance.

IV

*(Notices)*NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND
AGENCIES

COUNCIL

**Notice for the attention of persons subject to the restrictive measures provided for in Council
Decision 2013/255/CFSP and Council Regulation (EU) No 36/2012 concerning restrictive measures
in view of the situation in Syria**

(2018/C 46/01)

The following information is brought to the attention of Mr Ali Ayyub (No 56), Mr Fahd Jasim (No 57), Mr Mohammed Ramez Tourjman (No 221) and Mr Ahmad al-Hamu (No 227), the persons appearing in Annex I to Council Decision 2013/255/CFSP⁽¹⁾ and in Annex II to Council Regulation (EU) No 36/2012⁽²⁾ concerning restrictive measures in view of the situation in Syria.

The Council intends to amend the statements of reasons of the abovementioned persons. Those persons are hereby informed that they may submit a request to the Council to obtain the intended statement of reasons before 12 February 2018, to the following address:

Council of the European Union
General Secretariat
DG C 1C
Rue de la Loi/Wetstraat 175
1048 Bruxelles/Brussel
BELGIQUE/BELGIË

Email: sanctions@consilium.europa.eu

⁽¹⁾ OJ L 147, 1.6.2013, p. 14.

⁽²⁾ OJ L 16, 19.1.2012, p. 1.

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾

7 February 2018

(2018/C 46/02)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,2338	CAD	Canadian dollar	1,5445
JPY	Japanese yen	134,84	HKD	Hong Kong dollar	9,6463
DKK	Danish krone	7,4430	NZD	New Zealand dollar	1,6897
GBP	Pound sterling	0,88675	SGD	Singapore dollar	1,6291
SEK	Swedish krona	9,8585	KRW	South Korean won	1 335,72
CHF	Swiss franc	1,1610	ZAR	South African rand	14,7640
ISK	Iceland króna	125,00	CNY	Chinese yuan renminbi	7,7416
NOK	Norwegian krone	9,6618	HRK	Croatian kuna	7,4413
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	16 729,40
CZK	Czech koruna	25,230	MYR	Malaysian ringgit	4,8155
HUF	Hungarian forint	309,81	PHP	Philippine peso	63,236
PLN	Polish zloty	4,1595	RUB	Russian rouble	70,5211
RON	Romanian leu	4,6555	THB	Thai baht	38,976
TRY	Turkish lira	4,6681	BRL	Brazilian real	4,0070
AUD	Australian dollar	1,5684	MXN	Mexican peso	23,0468
			INR	Indian rupee	79,2655

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

NOTICES CONCERNING THE EUROPEAN ECONOMIC AREA

EFTA SURVEILLANCE AUTHORITY

Information notice from the EFTA Surveillance Authority based on Article 16(4) of Regulation (EC) No 1008/2008 of the European Parliament and of the Council on common rules for the operation of air services in the Community

Repeal of public service obligations in respect of scheduled air services

(2018/C 46/03)

Member State	Norway
Route concerned	Værøy — Bodø v.v.
Original date of entry into force of the public service obligations	1 August 2014 (announced on 5 September 2013 in OJ C 256 and EEA Supplement No 50/2013)
Date of repeal	1 August 2019
Address where the text and any relevant information and/or documentation relating to the public service obligation can be obtained	Ministry of Transport and Communications PO Box 8010 Dep N-0030 Oslo NORWAY Tel. +47 22248353 Email: postmottak@sd.dep.no

Information notice from the EFTA Surveillance Authority based on Article 16(4) of Regulation (EC) No 1008/2008 of the European Parliament and of the Council on common rules for the operation of air services in the Community

Establishment of public service obligations in respect of scheduled air services

(2018/C 46/04)

Member State	Norway
Route concerned	Værøy — Bodø v.v.
Date of entry into force of the public service obligations	1 August 2019
Address where the text and any relevant information and/or documentation related to the modified public service obligations can be obtained	Ministry of Transport and Communications PO Box 8010 Dep N-0030 OSLO NORWAY Tel. +47 22248353 Email: postmottak@sd.dep.no https://www.regjeringen.no/en/find-document/id2000006/?documenttype=dokumenter/anbud

Information notice from the EFTA Surveillance Authority based on Article 17(5) of Regulation (EC) No 1008/2008 of the European Parliament and of the Council on common rules for the operation of air services in the Community

Invitation to tender in respect of the operation of scheduled air services in accordance with public service obligations

(2018/C 46/05)

Member State	Norway
Concerned routes	Værøy — Bodø v.v.
Period of validity of the contract	1 August 2019-31 July 2024
Deadline for submission of tenders	25 April 2018 12.00 local time
Address where the text of the invitation to tender and any relevant information and/or documentation related to the public tender and the modified public service obligations can be obtained	Ministry of Transport and Communications PO Box 8010 Dep N-0030 OSLO NORWAY Tel. +47 22248353 Email: postmottak@sd.dep.no https://www.regjeringen.no/en/find-document/id2000006/ ?documenttype=dokumenter/anbud

V

(Announcements)

COURT PROCEEDINGS

EFTA COURT

Request for an Advisory Opinion from the EFTA Court by the Beschwerdekommision der Finanzmarktaufsicht dated 12 October 2017 in the case Edmund Falkenhahn AG v the Liechtenstein Financial Market Authority**(Case E-9/17)**

(2018/C 46/06)

A request has been made to the EFTA Court by a letter dated 12 October 2017 from the Beschwerdekommision der Finanzmarktaufsicht (Appeals Board of the Financial Market Authority), which was received at the Court Registry on 12 October 2017, for an Advisory Opinion in the case Edmund Falkenhahn AG v the Liechtenstein Financial Market Authority on the following questions:

- I/1. Is it compatible with Directive 2009/110/EC of the European Parliament and of the Council of 16 September 2009 on the taking up, pursuit and prudential supervision of the business of electronic money institutions (Electronic Money Directive) if electronic money has a value different from par value on the receipt of funds in the period between issuance (Article 11(1)) and redemption (Article 11(2)), provided that redemption (Article 11(2)) is at least at par value?
 - I/2. If Question I/1 is answered in the affirmative: Can the different value referred to in Question I/1 be linked to a variable value (such as the price of gold)?
 - I/3. If Question I/2 is answered in the affirmative: In the case of a link to a variable value (such as the price of gold), is it compatible with Article 12 of the Electronic Money Directive for redemption (Article 11(2)) to be realised at an amount above par value?
 - II/1. Does Article 7(2) first and second subparagraph of the Electronic Money Directive define exhaustively what are to be regarded as secure, low-risk assets within the meaning of the first sentence of Article 7(1) of the Electronic Money Directive read in conjunction with Article 9(1)(a) of Directive 2007/64/EC of the European Parliament and of the Council of 13 November 2007 on payment services in the internal market (Payment Services Directive)?
 - II/2. If Question II/1 is answered in the negative: Does Article 9(1)(a) of the Payment Services Directive preclude the competent authority from defining what constitutes secure, (liquid) low-risk assets only as part of the decision on the granting of an authorisation in accordance with Article 10 of the Electronic Money Directive?
 - II/3. If Question II/2 is answered in the negative: Is the reference to Article 9(1) and (2) of the Payment Services Directive contained in the first sentence of Article 7(1) of the Electronic Money Directive to be interpreted as meaning 'secure, low-risk assets' within the meaning of the first subparagraph of Article 7(2) of the Electronic Money Directive or as meaning 'secure, liquid low-risk assets'?
 - II/4. Depending on the answer to Question II/3: Is gold a secure, (liquid) low-risk asset?
-

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION
POLICY

EUROPEAN COMMISSION

Prior notification of a concentration
(Case M.8778 — Apollo Management/Phoenix Services)

Candidate case for simplified procedure

(Text with EEA relevance)

(2018/C 46/07)

1. On 2 February 2018, the Commission received notification of a proposed concentration pursuant to Article 4 and following a referral pursuant to Article 4(5) of Council Regulation (EC) No 139/2004 ⁽¹⁾.

This notification concerns the following undertakings:

- Apollo Management, LP ('Apollo', United States),
- Phoenix Services International LLC ('Phoenix', United States).

Apollo indirectly acquires, within the meaning of Article 3(1)(b) of the Merger Regulation, sole control over the whole of Phoenix.

The concentration is accomplished by way of a purchase of shares.

2. The business activities of the undertakings concerned are:

- for Apollo: controls several investment funds investing globally in companies and debt in various businesses such as chemical, cruise line, hospital, security, financial services and glass packaging,
- for Phoenix: provides services to steel producers such as handling, processing and sales of slag, as well as recovery and sizing of scrap metal to customer specifications.

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.

Pursuant to the Commission Notice on a simplified procedure for treatment of certain concentrations under Council Regulation (EC) No 139/2004 ⁽²⁾ it should be noted that this case is a candidate for treatment under the procedure set out in the Notice.

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

Observations must reach the Commission not later than 10 days following the date of this publication. The following reference should always be specified:

M.8778 — Apollo Management/Phoenix Services

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

⁽²⁾ OJ C 366, 14.12.2013, p. 5.

Observations can be sent to the Commission by email, by fax, or by post. Please use the contact details below:

Email: COMP-MERGER-REGISTRY@ec.europa.eu

Fax +32 22964301

Postal address:

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

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

(2018/C 46/08)

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 APPROVAL OF NON-MINOR AMENDMENTS TO THE PRODUCT SPECIFICATION FOR A PROTECTED DESIGNATION OF ORIGIN/PROTECTED GEOGRAPHICAL INDICATION

Application for approval of an amendment in accordance with the first subparagraph of Article 53(2) of Regulation (EU) No 1151/2012**'TIROLER SPECK'****EU No: PGI-AT-02162 — 8.8.2016****PDO () PGI (X)****1. Applicant group and legitimate interest**

Konsortium Tiroler Speck g.g.A.
Bundesstraße 33
6551 Pians
ÖSTERREICH

Tel. +43 544269001190
Fax +43 5442636211190
Email: kontakt@tirolerspeck.info

The original application for registration was submitted by members of the applicant group. The current applicant protects the interests of the producers of Tiroler Speck PGI, and therefore has a legitimate interest in submitting changes to the specification.

2. Member State or Third Country

Austria

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

- Name of product
- Description of product
- Geographical area
- Proof of origin
- Method of production
- Link with the geographical area
- Labelling
- Other (change to details of competent service, name of original applicant group, inspection body, national requirements, drafting amendments)

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

4. Type of amendment(s)

- Amendments to the product specification of a registered PDO or PGI not to be qualified as minor within the meaning of the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012
- Amendments to the product specification of a registered PDO or PGI for which a Single Document (or equivalent) has not been published and which cannot be qualified as minor within the meaning of the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012

5. Amendment(s)

The submitted changes to the product specification are necessary due to the experience gained in dealing with the practical aspects of the protected term since it was protected. These changes include a detailed description of all the important production and marketing requirements, including the production steps, which absolutely must take place in the geographical area concerned, and serve to guarantee the quality of Tiroler Speck PGI.

The former product specification consisting of several separate documents and annexes, was merged into a single document, revised and updated in order to provide a clearer description of the requirements, in particular regarding the production method and the proof of origin, thus helping to preserve the quality of Tiroler Speck PGI.

1. Product description:

Point 5b of the product specification reads as follows:

The raw material for Tiroler Speck PGI is obtained from the following boneless trimmed cuts of pigmeat:

- leg,
- loin,
- shoulder,
- stomach, and
- neck.

Tiroler Speck is mildly salted and then treated and stored in a special seasoning corresponding to the local customs and tradition, in separate rooms, at a temperature between 18 °C and 20 °C.

The outer colour is a smoky brown, while the cut surface is reddish with a white layer of fat. It has a mild, aromatic smell with recognisable smoky notes. The taste is spicy, characterised by special spice mixtures and a special smoking treatment, with a mild salty taste.

Physico-chemical and microbiological properties:

- Water/protein ratio not higher than 1,5 (tolerance of 0,2),
- Maximum salt content of 5 %,
- Sodium nitrite content expressed as sodium nitrite (NaNO₂) 5 mg/100 g (50 mg/kg)
- Potassium nitrate content expressed as sodium nitrite (NaNO₂) 25 mg/100 g (250 mg/kg)
- Total mesophilic colony count (including lactic acid bacteria) CFU/g < 1 × 10⁷.

and is amended as follows:

4.2. Description**4.2.1. General**

Tiroler Speck PGI is a traditionally artisanal cured pork product made from boneless leg, loin, belly, shoulder or neck. It is dry-salted, spiced, cured, cold-smoked and air-dried.

Tiroler Speck PGI is made exclusively in the defined geographical area and is available, in its final form, either vacuum-packed or packaged in a controlled atmosphere, and either unsliced, in sections or in slices.

4.2.2. Organoleptic properties

Tiroler Speck PGI has a characteristic organoleptic appearance with a specific flavour and a smoky fragrance. Due to the typical cold-smoking process and the spices used, Tiroler Speck PGI has a characteristic dark brown outer appearance. With the exception of the “*Schopfspeck*” [neck Speck], the cut surfaces exhibit a white fat cover and the meat is a bold red colour, which darkens towards the meat side. The aroma is intensively and aromatically spicy with appreciable mature notes, underpinned by the aroma of the pork. It is solid to the touch, and medium-firm to firm when pressed between the fingers. When bitten into, it is compact, not soft. The taste and the aroma are slightly spicy, underpinned by clear and recognisable smoky notes on a full meaty flavour, rounded off with a recognisable saltiness. Within this broader picture, regional variations and subtle changes to the organoleptic properties are common, depending on the cultural peculiarities that have taken root in the corresponding regions and valleys of the defined geographical area. Accordingly, certain aspects of the product's typical nature, such as the taste profile or the hints of smoked wood, take on particular regional characteristics without influencing or altering the overall identity of Tiroler Speck PGI.

4.2.3. Physico-chemical product characteristics

Water/protein ratio: max. 1,7 (tolerance + 0,2)

Salt content (NaCl): max. 5,0 % (tolerance + 1,5 % [centre] + 2,0 % [edge])'

Justification:

The typical organoleptic features of the product are described more precisely and in greater detail. The water/protein ratio is now correctly identified as 'max. 1,7' instead of 'maximum 1,5', as was previously stated. This was a typing error in the original specification. The microbiological properties have been deleted altogether as, based on the legal requirements in place, they are superfluous. The wording, part of which comes from the specification and part of which has been added, has been made more precise in order to clarify and improve the completeness of the product description, thereby providing the inspection body with more precise and reliable product parameters with which to ensure the quality of the product.

The cutting and slicing of Tiroler Speck has always taken place exclusively in the defined area of production. It is therefore explained in the product description at what point Tiroler Speck PGI is in its final form; namely, when it is vacuum-packed or packaged in a controlled atmosphere, either unsliced, in sections or in slices.

2. *Proof of origin:*

As the specification did not previously contain any reference to proof of origin, it was deemed appropriate to include information on the traceability of the product under point 4.4 of the product specification. It now contains provisions for ensuring traceability. The label of every unit of Tiroler Speck PGI produced must feature a holding number and a batch identifier in the form of a batch number or date, so that every batch can be conclusively linked to a place of production. Every producer who wants to market Speck under the name Tiroler Speck must be included in a list of producers, which is maintained by the applicant group. This list is available at www.tirolerspeck.info. This list contains all holdings that produce and package Tiroler Speck PGI in accordance with the provisions of this specification, along with the following details: holding number, company name and address. If a company's holding occupies multiple locations, each performing individual stages of the production of Tiroler Speck PGI, or multiple postal addresses in the same district, these can be included in the list of producers as a group of holdings.

The previous observations regarding point 5d, which were included in this point at the time the indication of origin in question was recognised, have now been moved to point 4.6 'Link with the geographical area'.

3. *Method of production:*

Point 5e of the product specification reads as follows:

'When processing the parts listed under point 5b, the following criteria must be complied with:

- All cuts used to make Tiroler Speck are traditional cuts (see Annex 3);
- They must be dry-salted (dry-rubbed with a salt and spice mix) and cured;

- The smoking process, and the associated drying process, take place at a maximum smoke and room temperature of 20 °C;
- The air-drying and maturing stage takes place at a room temperature between 10 °C and 15 °C and a relative humidity of 60 % to 80 %; Sufficient air exchange must be ensured;
- Drying and maturing take place at the same time to avoid the formation of a dry edge;
- It must be ensured that the product is free of parasites and pests;
- The cuts identified are subject to the ban on injection curing and treatment using a tumbler;
- For quality assessment, the testing scheme contained in Annex 4 is used.'

It is amended as follows:

'4.5.1. Know-how — knowledge of production

The entire production process for Tiroler Speck PGI takes place in production holdings which have been included in the list of producers, and must be overseen by a Tyrol master producer known as a *Tiroler Speckmeister*.

In order to maintain the quality of Tiroler Speck PGI, a specialist working as a *Tiroler Speckmeister* must pass the relevant training, which is offered by the applicant group to all interested specialists with the aim of maintaining quality levels. This training is freely available to all who meet the technical entry requirements. The technical requirements of a *Tiroler Speckmeister* are met when the technical eligibility criteria for a relevant business licence (such as having completed training as a master butcher or food technician) are fulfilled, or proof can be provided of relevant experience in producing cold-smoked raw cured products. The master producers must regularly repeat this training to allow for the exchange of experience.

4.5.2. Meat as a raw material

The cuts of meat used for Tiroler Speck PGI originate in the European Union and comprise the following cuts, with bones removed and cut according to good production practice:

- leg with rind, with or without topside,
- loin with rind,
- belly with rind (with or without soft bones),
- shoulder with rind,
- neck with rind.

4.5.3. Production

The cuts of meat are dry salted or cured. This involves rubbing the upper surface of the meat with salt (rock salt or sea salt), curing agents (nitrites and/or nitrates) and a spice mix, which must contain at least juniper, black pepper and garlic, allowing a brine to form. Injection curing machines, brine tumblers and brine massagers must not be used.

The following curing stage, which completes the curing process, involves temperatures between 2 °C and 7 °C. This resting stage normally lasts between 7 and 35 days. The duration is determined by the size of the cut of meat and expertly calculated so that the resulting salt content in the final product matches the physico-chemical product characteristics under point 4.2.3.

The curing stage is then followed by a cold-drying stage, which takes place in temperatures between 2 °C and 7 °C and lasts for up to 14 days, depending on the region within the defined geographical area.

After a warming period of up to 24 hours in temperatures of no more than 28 °C, the cold-smoking stage takes place. The smoke must be generated using wood which is at least 50 % beech or ash.

Cold-smoking is a special, region-specific process which takes place in smoke temperatures no higher than 22 °C. In a smokery, the cured, cold-dried cuts of meat undergo alternate smoking phases and dry phases without smoke for a period of 4 to 14 days. The duration and intensity of the smoking phases are determined by the *Tiroler Speckmeister*.

Finally, the meat is matured during air-drying. Where no suitable air-conditioned premises are available, the production of Speck can only take place in seasons in which prevailing temperatures are below 17 °C and humidity is between 60 and 90 %. The duration of the air-drying process is calculated by the *Tiroler Speckmeister* based on the current climatic conditions in the region and the size of the cuts of meat.

4.5.4. Slicing and packaging

Where necessary, the surface of the fully dried *Tiroler Speck* PGI is cleaned and polished, and it is then either cut into pieces for domestic use or removed from the rind, prepared and cut into slices or made “kitchen-ready”, and either vacuum-packed or packaged in a controlled atmosphere.

The time between slicing and packaging must be kept short so as to avoid the negative effects of oxidation and drying out. Slicing must be done by a *Tiroler Speckmeister* or under his or her supervision.

During slicing, each finished batch must be given a sensory check to ensure there are no unwanted deviations in colour or taste. If there are defects (such as putrefaction, colour defects or the undesirable formation of a dry edge) immediate steps must be taken to adjust the control parameters (such as temperature, humidity or the duration of each step in the process) for the batches or units still in production. To enable this quality assurance to happen promptly, the activities for the production of packaged units of *Tiroler Speck* PGI are performed exclusively within the production holding or the group of holdings.

As an exemption from the requirement that cutting take place under the supervision of a *Tiroler Speckmeister*, Speck labelled as “*Tiroler Speck* PGI” can be sold unsliced to establishments within the food retail sector as long as it is sliced in the presence of the consumer, provided that this share does not exceed 10 % of the corresponding day's batch, and that, when checked as part of the slicing process (into sections, slices, cubes, etc.), the remaining amount does not show any signs that the batch contains defects such as to suggest that the Speck to be sold unsliced is defective.

However, if, due to specific arrangements, a period of storage is required after drying and before slicing begins, this must take place only in vacuum packaging or in a controlled atmosphere (initial packaging) to avoid loss of quality from further drying out or from microbiological spoilage due to mould growth. *Tiroler Speck* PGI is then either cut into pieces for domestic use or removed from the rind, prepared and cut into slices or made “kitchen-ready”, and either vacuum-packed or packaged in a controlled atmosphere (final packaging).

As an exemption from the requirement that the final packaging take place within the production holding or the group of holdings, batches that have been made jointly with the sole aim of improving the quality of *Tiroler Speck* PGI as part of knowledge creation and knowledge sharing may be produced jointly by multiple authorised production holdings included in the list of producers. In this instance, individual production stages or parts of the production process, including slicing and packaging, choosing the packaging material and the associated calculation of the product's shelf life, are carried out by different holdings and do not have to take place within one production holding or group of holdings.'

Justification:

Amendments were made to the production process with the aim of ensuring the unmistakable quality of *Tiroler Speck*, which is based in particular on the producers' knowledge of the traditional production method. The wording of the text which already appeared in the original specification has been made more precise and now provides a detailed description of this traditional production method. In particular, a more precise definition of the processing method has been provided by stating that immediate slicing and packaging of the Speck after it is produced has a significant impact on the properties of the product. The inclusion of the provision that the Speck must be cut into pieces or slices and packaged in the defined geographical area immediately after the last production step (air-drying) is intended to ensure that the quality of *Tiroler Speck* PGI is preserved.

The individual amendments relate to the following points:

— *Know-how — knowledge of production:*

As the existing specification did not contain any key observations on the traditional knowledge of the producers, the specification has been made more specific in that regard, and descriptions have been provided of the specialists' credentials. The title of '*Tiroler Speckmeister*', which has become well-established in the geographical area, is included in the specification as a term for skilled personnel who possess the know-how required to produce the product. There is also a description of the ongoing activities aimed at passing on the tradition so as to ensure quality, whereby the loss or dilution of know-how can be efficiently halted and traditional knowledge of the product maintained.

— *Meat as a raw material:*

The cuts of meat to be used have been moved from the original point 5b 'Description' and point D 'Cutting' of Annex 3 (Conditions for pig meat production and requirements for fresh meat — meat cuts) to the section on the method of production under its own point, 'Meat as a raw material'.

The 'Testing scheme for sensory analysis of the final product' contained in Annex 4 to the specification has been deleted, as the method of production is presented in a more detailed and comprehensive way and quality assessment is now described under point 4.7.

— *Production:*

The production of Tiroler Speck is described in detailed steps, from salting or curing the cuts of meat to the maturing stage during air-drying, citing the technical parameters to be observed in order to ensure quality.

In order to make clear the importance of constant supervision of the production process for the quality of the product, the specification expressly states that the production process must take place entirely within a production holding or a group of holdings (see the definition of a 'group of holdings' under point 2 of the amendment application or under point 4.4 of the product specification), so that, in the event of a discernible lack of quality, a rapid and timely adjustment of the control parameters (such as temperature, humidity or the duration of each step in the process) can be made for the batches still in production.

However, in order to promote and develop knowledge of Tiroler Speck PGI, 'joint production' has also been included, in which individual steps or parts of the production process, including slicing and packaging, choosing the packaging material and the associated calculation of the product's shelf life, are carried out by multiple holdings registered for the production of Tiroler Speck PGI under point 4.4 of the product specification, and do not have to take place within one production holding or group of holdings. The effects on the quality of the product associated with this method of production can therefore be compared and an expert assessment can be carried out. The insights gained in this way form part of the ongoing training for *Tiroler Speckmeister* on preserving and developing knowledge of Tiroler Speck PGI for the purposes of quality assurance.

— *Slicing and packaging:*

Restricting the slicing and packaging of Tiroler Speck to the defined geographical area is objectively justified, especially given that qualitative criteria justify this restriction, and that it is in line with the bona fide and established customs of local producers. The cutting and slicing process must be restricted in terms of where it takes place, as this has an impact on the properties of the product.

During the trimming process and the creation of the cuts of meat, as well as when Tiroler Speck PGI is sliced to make it ready for consumption, the internal properties of the Speck are revealed. These production steps undergo an expert assessment under the supervision of a *Tiroler Speckmeister* in order to assess compliance with the requirements of point 4.2 of the product specification and guarantee the product's flawless quality. This therefore ensures that the product lives up to its perception of quality and its reputation. If clear defects become apparent during slicing (such as putrefaction, colour defects or the undesirable formation of a dry edge), immediate steps will be taken, under the supervision of the *Tiroler Speckmeister*, to adjust the control parameters (such as temperature, humidity or the duration of each step in the process) for the range of batches or units still in production, so as to preserve the quality of the product and avoid the development of defects in further batches. To enable this quality feedback to happen promptly, the activities for the production of packaged units of Tiroler Speck PGI are performed exclusively within production holdings or groups of holdings, with the exception of batches made jointly in order to improve quality, which may be produced by multiple holdings together (joint production).

Once production of unsliced Tiroler Speck is complete, the product is susceptible to further drying out or micro-biological spoilage due to mould growth. For this reason, it is necessary to package it at the place of production before distribution. If, due to specific arrangements, the Speck requires a period of storage after drying and before slicing, an initial packaging stage will take place, either in vacuum-packaging or in a controlled atmosphere, to avoid further loss of quality. It can then immediately either be cut into pieces or removed from the rind, trimmed and cut into slices or packaged 'kitchen-ready', and placed in its final packaging, either in a vacuum or in a controlled atmosphere.

Along with the aforementioned cutting and slicing, the packaging process has always taken place exclusively within the defined geographical area so as to ensure an expert assessment of the internal texture as well as positive quality feedback under the supervision of a *Tiroler Speckmeister*, in order to maintain a high level of quality.

As an exemption from the requirement that cutting take place under the supervision of a *Tiroler Speckmeister*, Speck labelled as 'Tiroler Speck PGI' can be sold unsliced to establishments within the food retail sector as long as it is sliced in the presence of the consumer, provided that this share does not exceed 10 % of the corresponding day's batch, and that, when checked as part of the slicing process (into sections, slices, cubes, etc.), the remaining amount does not show any signs that the batch contains defects such as to suggest that the Speck to be sold unsliced is defective.

This exemption was introduced so that packaged unsliced Tiroler Speck could be supplied to those customer sectors (the food retail sector and the mass catering sector) which do not have an on-site specialist such as a *Tiroler Speckmeister* to slice the Tiroler Speck. So as to be able to use the proof of origin described in point 4.4 to guarantee the quality of Tiroler Speck PGI supplied unsliced, a maximum limit of 10 % of that day's batch was imposed. Packaged Tiroler Speck PGI can be supplied to the two aforementioned customer sectors up to that limit, as only very small quantities of Tiroler Speck PGI are supplied unsliced and quality control is always carried out on a production batch, allowing control-relevant conclusions to be drawn for the whole unit or the whole batch.

This ensures that on-site checks are carried out by the producer, which guarantee the quality and authenticity of the product. If Tiroler Speck PGI were sliced and packaged outside the area of production, it would be transported to any number of processing facilities, and would be sold a number of times in the process. The inability to monitor these commercial channels could make effective checks and traceability impossible, as, without an identification number entered in the register of producers (a holding number and a batch identifier in the form of a batch number or a date, by which the traceability of the packaged products can be checked for all market sectors and consumers, and every batch can be conclusively linked to a place of production), the packaged Tiroler Speck could not be considered authentic. Returning this step to the area of production as provided for, together with the corresponding on-site checks, is considered to be a necessary and proportionate measure to ensure the quality of the finished Tiroler Speck PGI.

Since the original registration of the indication of origin, Tiroler Speck PGI has primarily been distributed already cut or sliced by the producer. As this was not expressly stated in the original specification, the rules on the slicing and packaging process have now been specifically included to provide greater clarification.

4. *Link with the geographical area:*

Article 5f of the product specification contains the following wording:

'Across many generations, the production of Tiroler Speck established itself as a traditional production method in the agricultural mountain landscape of Tyrol, where it was not possible to refrigerate fresh meat. Drying the meat in the clean mountain air, and gently smoking it using specific spice mixes and beech or ash wood, both of which are necessary steps in the process, are representative of the particular characteristics of Tiroler Speck.

The spice recipes and production methods for Tiroler Speck were passed down by each generation of farmers to their children. This tradition, handed down from person to person, developed into a prevailing public conception of today's commercial Tiroler Speck production. Across several generations, this product was valued due to its high nutritional value, long storage life and variety of possible uses.'

It is amended as follows:

'4.6 *Link with the geographical area*

For centuries, Tiroler Speck has been an integral part of the local rural cuisine.

Documentary references provide an indication of Speck's long heritage in Tyrol. In the *Geschichte der Tiroler Metzgerhandwerks* [History of Tyrolean Butchery] (Universitätsverlag Wagner 1982), Nikolaus Graff and Hermann Holzmann mention, inter alia, a pricing from 23 July 1573 for a pound of Speck together with pork sausages. The importance of Speck in the Tyrolean population's diet is also referred to in other passages from this work. For example, it reports that, even in the private sphere, pigmeat was sold on the market in large pieces and made into Speck. The majority of the pork was cured and then smoked, and was served all year round as Speck and smoked pork.

Tiroler Speck is a product which owes its high level of quality, and with it its reputation, to the combination of climatic factors and the expert know-how of the *Tiroler Speckmeister*. The inner Alpine mountain climate, which boasts subcontinental traits and regional climatic differences, with predominantly humid summers and dry autumns, has led to the development of special stockpiling techniques — for Tiroler Speck PGI, a special season- and weather-dependent production method was developed. Across many generations, the production of Tiroler Speck established itself as a traditional production method in the agricultural mountain landscape of Tyrol, where it was not possible to refrigerate fresh meat. The knowledge of the drying process in the clean Tyrolean mountain air has been passed down through generations. This along with the gentle smoking process using specific spice mixes and beech or ash wood give Tiroler Speck its special characteristics.

The high level of specialist expertise which has developed in the defined geographical area in relation to production techniques and control of the maturing process, and which is handed down from generation to generation, is crucial in terms of the organoleptic properties which constitute the quality of the product. The spice recipe and the production method for Tiroler Speck were passed down by each generation of farmers to their children. This tradition, handed down from person to person, developed into a prevailing public conception for today's commercial Tiroler Speck production. Across several generations, this product was valued due to its high nutritional value, long storage life and variety of possible uses.

The knowledge and artisanal tradition of the *Tiroler Speckmeister* ensure that the quality of the product is preserved. The *Tiroler Speckmeister's* centuries of practical experience regarding the effects that the raw materials and climatic conditions have on the quality of the product (including knowledge of disruptive influencing factors, the causes of abnormalities, the constantly changing properties of the raw materials and environmental factors and the reciprocal effects of the production parameters) play an essential role in achieving the high standard of quality of the final product. The supervision of the production process by the *Tiroler Speckmeister*, who receives constant further specialist training, prevents any detrimental effects on the product and any loss of quality. In order to promote and further develop knowledge of Tiroler Speck, multiple holdings as described under point 4.5 work together on the production of Tiroler Speck. The impact that this has on the quality of the product forms part of the ongoing training of the *Tiroler Speckmeister* on preserving, developing and improving their expertise.'

Justification:

The specification has been adapted to the requirements of Regulation (EU) No 1151/2012 in that the historical observations, such as documentary evidence and old traditions regarding Tiroler Speck, which were originally described in the section on proof of origin, have been moved to point 4.6 'Link with the geographical area'.

The effects of climatic and human factors in the geographical area have been comprehensively described. In doing so, a detailed description has been provided of the specific expertise of the regional producers, which up to now was only touched upon in the specification. This expertise includes the traditional knowledge of special storage techniques in which a special season- and weather-dependent production method was developed for Tiroler Speck PGI, and their advanced skills regarding production techniques and control of the maturing process — skills which are crucial in bringing out its organoleptic properties.

Additionally, those organoleptic properties that make the product special and inform its quality and appearance have been highlighted.

5. *Labelling:*

The original version of point 5h reads as follows:

'The protected geographical indication "Tiroler Speck" may not be translated into another language. It must appear on the label in legible and indelible letters and stand out from all other labelling.

It must be immediately followed by the term "protected geographical indication" and/or the abbreviation "PGI", which must appear in the common language relating to the product. Names, business names and private labels may also be displayed, as long as this does not deceive the purchaser.

Tiroler Speck may be sold either loose, vacuum-packed or packaged in a controlled atmosphere, and either unsliced, in sections or in slices.'

This is replaced with the following:

‘On every unit which is packaged and ready for sale, the holding number, a batch identifier in the form of a batch number or date, and the words “Tiroler Speck PGI” must appear in this form in a prominent place and in a legible and indelible manner. In addition, the cut of meat used and/or the producer’s region within the defined geographical area can also appear.

Examples of labelling:

- “Tiroler Speck PGI bacon”
- “Tiroler Speck PGI made from ham”
- “Tiroler Speck PGI loin Speck from the Zillertal”
- “Tiroler Speck PGI made from belly pork, from the Ötztal region”

An indication in the common language of the marketing area may be used, provided that the German term “Tiroler Speck PGI” is also given.

Names, business names and private labels may also be displayed, provided that the resulting packaging is not misleading.’

Justification:

Detailed and comprehensive rules on labelling help to improve transparency and the information given to consumers. The use of additional information has also been regulated in order to indicate more precisely the cut of meat used and/or the producer’s region within the defined geographical area, such that the regionality of the product is emphasised and a more detailed description of the product is provided by including additional information on the cuts of meat used. This provides a more accurate description of the product and more targeted information for consumers.

6. *Other:*

6.1. Responsible department in the Member State:

Name: Austrian Patent Office
Address: 1200 Vienna
Dresdner Straße 87
ÖSTERREICH

Tel. +43 1534240
Fax +43 153424535
Email: Herkunftsangaben@patentamt.at

6.2. Organisation:

Name: Konsortium Tiroler Speck g.g.A.
Address: Bundesstraße 33
6551 Pians
ÖSTERREICH

Tel. +43 544269001190
Fax +43 5442636211190
Email: kontakt@tirolerspeck.info

Composition: Producer

Justification:

The name of the applicant group has changed since the term was protected and has been updated along with the amended details of the competent authority.

6.3. Inspection body:

The section containing the inspection body’s contact details has been amended due to a switch to a private inspection body. Inspections are now performed by the following inspection body:

Kontrollservice BIKO Tirol
Wilhelm-Greil-Straße 9
6020 Innsbruck
ÖSTERREICH

Tel. +43 592923100
Fax +43 592923199
Email: office@biko.at

The inspection tasks have been more precisely defined and regulated such that the inspections include taking samples from the market and/or from the holding, as well as an on-site inspection of the holding to check the product characteristics and the records referred to in the proof of origin. The most important points of the inspection are thereby defined in the specification.

6.4. National requirements:

The section 'National requirements' is deleted altogether.

6.5. Editorial amendments:

6.5.1. The map (Annex 2 to the product specification) and the corresponding note in the section 'Geographical area concerned' have been replaced by the designation of the 'Province of Tyrol' as the geographical area. The geographical area is thereby clearly and unambiguously described; a map is unnecessary.

6.5.2. Annex 3, which was mentioned in the sections 'Geographical area concerned' and 'Method of production', and which contained the conditions for pig meat production and requirements for the fresh meat (meat cuts), has been deleted altogether. The requirements in this regard are conclusively laid down in the EU Hygiene Package, the European Feed Law and in Council Regulation (EC) No 1234/2007 on the single CMO, and have proved sufficient in ensuring the quality of the product. Requiring the feed to conform to Austrian regulations is therefore no longer necessary. Because data on the polyene content of the feed used in meat production is often not available once the meat is brought on the market, and because analyses carried out as part of the internal control system show that, since 2008, fatty acid levels have remained constant, at a multiannual average of 12,22 g/100 g (which corresponds to the limit value originally sought), the criterion regarding polyene content is also unnecessary, such that the provisions under points A to C in Annex 3 have been removed.

SINGLE DOCUMENT

'TIROLER SPECK'

EU No: PGI-AT-02162 — 8.8.2016

PDO () PGI (X)

1. Name(s)

'Tiroler Speck'

2. Member State or Third Country

Austria

3. Description of the agricultural product or foodstuff

3.1. Type of product

Class 1.2. Meat products (cooked, salted, smoked, etc.)

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

Tiroler Speck PGI is a traditionally artisanal cured pork product made from boneless leg, loin, belly, shoulder or neck, which is then dry-salted, seasoned with a particular blend of spices including at least juniper, black pepper and garlic, cured, cold smoked according to a region-specific process using at least 50 % beech or ash wood, and air dried. The outer colour is dark brown, and the cut surface is reddish with a white layer of fat. The smell is intensely and aromatically spicy with clear mature notes and a smoky fragrance. The taste is slightly spicy, passing from clear and recognisable smoky notes to a full meaty flavour and rounded off with a recognisable saltiness.

Physico-chemical and microbiological properties:

— Water/protein ratio: max. 1,7 (tolerance + 0,2)

— Salt content (NaCl): max. 5,0 % (tolerance + 1,5 % [centre] + 2,0 % [edge])

Tiroler Speck is made exclusively in the defined geographical area and is available, in its final form, either vacuum-packed or packaged in a controlled atmosphere, and either unsliced, in sections or in slices.

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

The cuts of meat used for Tiroler Speck PGI originate in the European Union and comprise the leg with rind, with or without topside, loin with rind, belly with rind (with or without soft bones), shoulder with rind, and neck with rind, all with bones removed and cut in accordance with good manufacturing practice.

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

All production steps (from salting to the final product) take place in the defined geographical area.

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

Tiroler Speck PGI must be sliced by a specialist trained in the production of Tiroler Speck PGI, known as a *Tiroler Speckmeister*, or be sliced under his or her supervision. During slicing, each finished batch must be given a sensory check to ensure there are no unwanted deviations in colour or taste. If there are defects (such as putrefaction, colour defects or the undesirable formation of a dry edge) immediate steps must be taken to adjust the control parameters (such as temperature, humidity or the duration of each step in the process) for the batches or units still in production. To enable this quality assurance to happen promptly, the activities for the production of packaged units of Tiroler Speck PGI are performed exclusively within the production holding or the group of holdings (i.e. a business holding with multiple sites, each performing individual stages of the production of Tiroler Speck PGI, or multiple postal addresses in the same district).

In order to avoid any detrimental effects from oxidation or drying out, or from microbiological spoilage due to mould growth, and thereby to avoid a loss of quality, the time between slicing and packaging it must be kept short, which is why packaging of Tiroler Speck PGI either unsliced, in sections or in slices, vacuum-packed or in a controlled atmosphere, must take place within the defined geographical area. However, if, due to specific arrangements, a period of storage is required before slicing begins, this must take place only in vacuum packaging or in a controlled atmosphere (initial packaging) to avoid loss of quality from further drying out or from microbiological spoilage due to mould growth. Tiroler Speck PGI is then either cut into pieces for domestic use or removed from the rind, prepared and cut into slices or made 'kitchen-ready', and either vacuum-packed or packaged in a controlled atmosphere (final packaging).

Tiroler Speck PGI can be sold unsliced to establishments within the food retail sector, provided that it is sliced in the presence of the purchaser and that this share of unsliced Tiroler Speck PGI does not exceed 10 % of the corresponding day's batch, and that, when checked as part of the slicing process (into sections, slices, cubes, etc.), the remaining amount does not show any signs that the batch contains defects such as to suggest that the Speck to be sold unsliced is defective.

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

On every unit which is packaged and ready for sale, the holding number, a batch identifier in the form of a batch number or date, and the words 'Tiroler Speck PGI' must be featured in a prominent place and in a legible and indelible manner. The cut of meat used and/or the producer's region within the defined geographical area can also appear.

An indication in the common language of the marketing area may be used, provided that the German term 'Tiroler Speck PGI' is also given.

Names, business names and private labels may also be displayed, provided that the resulting packaging is not misleading.

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

Province of Tyrol

5. Link with the geographical area

In Tyrol's mountainous landscape, which is characterised by farmland, the production of Speck as a means to preserve fresh meat has been developed and refined across many generations. Knowledge of the special recipe of spices and the traditional production method for Tiroler Speck was passed down by each generation of farmers to their children. This tradition, handed down from person to person, developed into a prevailing public conception for today's commercial Tiroler Speck production. The drying process in the clean Tyrolean mountain air, the gentle smoking process using specific spice mixes, and the use of beech or ash wood to create the smoke — all of which are necessary components of the production process — constitute a special, region-specific procedure which lends Tiroler Speck its characteristic dark brown appearance. With the exception of the '*Schopfspeck*' [neck Speck], the cut surfaces exhibit a white fat cover and the meat is a bold red colour, which darkens towards the meat side. The unmistakable characteristics of this product are its aromatically spicy aroma with recognisable mature notes and its lightly spiced flavour with smoky and salty notes, all the while underpinned by the aroma of the pork. Within this broader picture, regional variations and subtle changes to the organoleptic properties are common, depending on the cultural peculiarities that have taken root in the corresponding regions and valleys of the defined geographical area. Accordingly, certain aspects of the product's typical nature, such as the taste profile or the hints of smoked wood, take on particular regional characteristics without influencing or altering the overall identity of Tiroler Speck PGI.

The traditional production method that has developed in the geographical area is based on the expertise of the producers, which has been passed down over the centuries.

The knowledge and artisanal tradition of the *Tiroler Speckmeister* ensure that the high quality of the product is preserved. The *Tiroler Speckmeister's* centuries of practical experience regarding the effects that the raw materials and climatic conditions have on the quality of the product (including knowledge of disruptive influencing factors, the causes of abnormalities, the constantly changing properties of the raw materials and environmental factors and the reciprocal effects of the production parameters) play an essential role in achieving the high standard of quality of the final product. The duration of the air-drying process is therefore measured by the *Tiroler Speckmeister* based on the current climatic conditions in the region and the size of the cut of meat. This is to ensure a careful drying process and a product of unimpaired quality with all its characteristic features (dark brown exterior colour, medium-firm to firm texture, juniper flavour with recognisable salty notes and a smoky fragrance).

The supervision of the production process by the *Tiroler Speckmeister*, who receives constant further specialist training, prevents any detrimental effects on the product and any loss of quality.

Reference to publication of the product specification

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

<https://www.patentamt.at/herkunftsangaben/tirolerspeck/>

ISSN 1977-091X (electronic edition)
ISSN 1725-2423 (paper edition)



Publications Office of the European Union
2985 Luxembourg
LUXEMBOURG

EN