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⁽¹⁾ Text with EEA relevance.

II

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

Non-opposition to a notified concentration**(Case M.9392 — EQT/Parques Reunidos Servicios Centrales)****(Text with EEA relevance)**

(2019/C 217/01)

On 19 June 2019, 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 32019M9392. 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.9373 — PAI Partners/Areas Worldwide)****(Text with EEA relevance)**

(2019/C 217/02)

On 19 June 2019, 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 32019M9373. 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

The following information is brought to the attention of AL NASSER Abdelkarim Hussein Mohamed, AL-YACOUB Ibrahim Salih Mohammed, IZZ-AL-DIN Hasan, MOHAMMED Khalid Shaikh, SHAHLAI Abdul Reza, SHAKURI Ali Gholam, Abu Nidal Organisation (ANO), BABBAR KHALSA, Hizballah Military Wing, Palestinian Islamic Jihad (PIJ), Popular Front for the Liberation of Palestine (PFLP), Popular Front for the Liberation of Palestine -General Command, 'Devrimci Halk Kurtuluş Partisi Cephesi' — 'DHKP/C', 'Teyrbazen Azadiya Kurdistan' — 'TAK' — persons and groups included on the list of persons, groups and entities subject to Articles 2, 3 and 4 of Council Common Position 2001/931/CFSP on the application of specific measures to combat terrorism and to Council Regulation (EC) No 2580/2001 on specific restrictive measures directed against certain persons and entities with a view to combating terrorism

(see Annexes to Council Decision (CFSP) 2019/25 and Council Implementing Regulation (EU) 2019/24 of 8 January 2019)

(2019/C 217/03)

The following information is brought to the attention of the abovementioned persons and groups listed in Council Decision (CFSP) 2019/25 ⁽¹⁾ and Council Implementing Regulation (EU) 2019/24 of 8 January 2019 ⁽²⁾.

Council Regulation (EC) No 2580/2001 ⁽³⁾ provides for a freezing of all funds, other financial assets and economic resources belonging to the persons and groups concerned and that no funds, other financial assets and economic resources may be made available to them, whether directly or indirectly.

The Council has been provided with new information relevant to the listing of the abovementioned persons and groups. Having considered this new information, the Council intends to amend the statements of reasons accordingly.

The persons and groups concerned may submit a request to obtain the intended statements of reasons for maintaining them on the abovementioned list to the following address:

Council of the European Union (Attn: COMET designations)

Rue de la Loi/Wetstraat 175
1048 Bruxelles/Brussel
BELGIQUE/BELGIË

Email: sanctions@consilium.europa.eu

Such a request should be submitted by 5 July 2019.

The persons and groups may submit at any time a request to the Council, together with any supporting documentation, that the decision to include and maintain them on the list should be reconsidered, to the address provided above. Such requests will be considered when they are received. In this respect, the attention of the persons and groups concerned is drawn to the regular review by the Council of the list according to Article 1(6) of Common Position 2001/931/CFSP ⁽⁴⁾.

⁽¹⁾ OJ L 6, 9.1.2019, p. 6

⁽²⁾ OJ L 6, 9.1.2019, p. 2.

⁽³⁾ OJ L 344, 28.12.2001, p. 70.

⁽⁴⁾ OJ L 344, 28.12.2001, p. 93.

The attention of the persons and groups concerned is drawn to the possibility of making an application to the competent authorities of the relevant Member State(s) as listed in the Annex to the Regulation in order to obtain an authorisation to use frozen funds for essential needs or specific payments in accordance with Article 5(2) of that Regulation.

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾

27 June 2019

(2019/C 217/04)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,1370	CAD	Canadian dollar	1,4928
JPY	Japanese yen	122,64	HKD	Hong Kong dollar	8,8836
DKK	Danish krone	7,4641	NZD	New Zealand dollar	1,6996
GBP	Pound sterling	0,89428	SGD	Singapore dollar	1,5393
SEK	Swedish krona	10,5488	KRW	South Korean won	1 313,12
CHF	Swiss franc	1,1121	ZAR	South African rand	16,0893
ISK	Iceland króna	141,70	CNY	Chinese yuan renminbi	7,8199
NOK	Norwegian krone	9,6843	HRK	Croatian kuna	7,3955
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	16 077,18
CZK	Czech koruna	25,434	MYR	Malaysian ringgit	4,7117
HUF	Hungarian forint	323,64	PHP	Philippine peso	58,209
PLN	Polish zloty	4,2515	RUB	Russian rouble	71,6096
RON	Romanian leu	4,7223	THB	Thai baht	35,003
TRY	Turkish lira	6,5573	BRL	Brazilian real	4,3868
AUD	Australian dollar	1,6251	MXN	Mexican peso	21,7397
			INR	Indian rupee	78,5675

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

COMMISSION IMPLEMENTING DECISION**of 24 June 2019****on the publication in the *Official Journal of the European Union* of the application for registration of a name referred to in Article 49 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council****'Kaimiškas Jovarų alus' (PGI)**

(2019/C 217/05)

THE EUROPEAN COMMISSION,

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

Having regard to Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs ⁽¹⁾, and in particular Article 50(2)(a) thereof,

Whereas:

- (1) Lithuania has sent to the Commission an application for protection of the name 'Kaimiškas Jovarų alus' in accordance with Article 49(4) of Regulation (EU) No 1151/2012.
- (2) In accordance with Article 50 of Regulation (EU) No 1151/2012 the Commission has examined that application and concluded that it fulfils the conditions laid down in that Regulation.
- (3) In order to allow for the submission of notices of opposition in accordance with Article 51 of Regulation (EU) No 1151/2012, the single document and the reference to the publication of the product specification referred to in Article 50(2)(a) of that Regulation for the name 'Kaimiškas Jovarų alus' should be published in the *Official Journal of the European Union*,

HAS DECIDED AS FOLLOWS:

Sole Article

The single document and the reference to the publication of the product specification referred to in Article 50(2)(a) of Regulation (EU) No 1151/2012 for the name 'Kaimiškas Jovarų alus' (PGI) are contained in the Annex to this Decision.

In accordance with Article 51 of Regulation (EU) No 1151/2012, the publication of this Decision shall confer the right to oppose to the registration of the name referred to in the first paragraph of this Article within three months from the date of publication of this Decision in the *Official Journal of the European Union*

Done at Brussels, 24 June 2019.

For the Commission

Phil HOGAN

Member of the Commission

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

ANNEX

SINGLE DOCUMENT

'KAIMIŠKAS JOVARŲ ALUS'**EU No: PGI-LT-02237 – 16.11.2016****PDO () PGI (X)****1. Name(s)**

'Kaimiškas Jovarų alus'

2. Applicant country(ies)

Lithuania

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

Class 2.1. Beer

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

'Kaimiškas Jovarų alus' is an amber-coloured, naturally fermented, live (unpasteurised and unfiltered), barley malt beer, the entire production process of which is carried out within a household using a traditional method. This beer's original and exceptional characteristics are the result of a traditional production method which has stood the test of time, the experience acquired by generations of brewers, the traditional recipes and the ingredients. The different stages of producing 'Kaimiškas Jovarų alus' – grinding the malt, boiling the hops, mashing and lautering, fermenting and maturing the beer – are what makes it unique. One of the most important factors guaranteeing the beer's traditional production method and consistent quality is the unique yeast. It has been used through the generations and is still in use today solely in the geographical area defined under point 4. The yeast ferments well, which gives the beer its distinctive taste. Natural honey may be added during production.

Physical and chemical properties

Dry matter content of the original wort: 12,0-15,0 (w/w).

Actual ethyl alcohol strength: 5,6 ± 1,0 (% vol.).

pH: 1,3-3,5.

Hop bitter content: 10-30 IBU units.

Colour: 15-38 EBC colour units.

Shelf life: this depends on the storage conditions and container used, but no longer than 20 days.

Organoleptic properties

Colour: the colour ranges from golden yellow to golden brown (amber).

Appearance: the beer froths when poured into a jug or glass, usually creating a tall head of thick, white foam. Characteristic turbidity as a result of the yeast sediment.

Nose: a notable aroma of yeast, bread, caramel and fruit.

Taste: an intense, malty beer taste. Characteristic bitter taste of hops with a hint of yeast, berries, caramel, hazelnuts, herbs and citrus fruit. If natural honey is added, there is a hint of honey.

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

— malt barley (various types of malt barley are used for brewing);

— drinking water;

- hops (various types of hops are used for brewing);
- yeast (the beer sediment that is left over and kept after the previous brewing process).

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

The entire production process for 'Kaimiškas Jovarų alus' is carried out using a traditional, unchanged brewing method.

All production steps must take place in the identified geographical area:

- grinding the malt by hand using millstones or a hammer mill;
- boiling the hops;
- mashing the malt (mixing the mash);
- lautering the mash (separation of the mash);
- fermenting the beer;
- maturing the beer;
- preparing and protecting the yeast.

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

—

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

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

Administrative boundaries of the village of Jovarai (Pakruojis district).

5. **Link with the geographical area**

The application for 'Kaimiškas Jovarų alus' is based on the beer's geographical origin, which gives this product its particular characteristics and which is linked to human factors specific to, and the reputation of, the area referred to under point 4.

The human factors that give the product its particular characteristics:

In the late nineteenth and twentieth centuries, industrial brewing rapidly became more widespread, which had a major impact on home brewing and led to the introduction of new technological practices: grinding the malt in mills, boiling the mash, changes to the raw materials (the introduction of industrial yeast, sugar and other additives). Only in the specified area is this brewing process still in use: hot water is added to the malt, the resulting mash is steeped for a set period of time – but not boiled – and lautered; it is then immediately set aside to ferment using a yeast that has been kept by several generations of family brewers in the area referred to in point 4.

It is the brewers, applying their knowledge and experience, who determine how to carry out the different stages of the brewing process: grinding the malt, boiling the hops, mashing, lautering, fermentation and maturing. This is what makes 'Kaimiškas Jovarų alus' unique. The beer's characteristic taste and quality is also determined by the yeast it contains, which has been kept by several generations of family brewers. A great deal of care has been taken to protect the yeast (it is buried underground and dug up only when needed for brewing), which is passed down from one generation to the next in families living in Jovarai. The yeast, which has been kept for over 130 years and is still used to make this beer, may be used by all existing and potential brewers in the identified geographical area.

The production of 'Kaimiškas Jovarų alus' is based on a time-honoured and unique tradition of brewing rustic beer and its specific qualities have been improved over the many years of its production. Although there are no manuals or literature describing how to make this product, which has close ties with the area designated in section 4 above, details of how to make it and the practical skills needed to do so have been handed down from generation to generation within individual families. Today, 'Kaimiškas Jovarų alus' is brewed using an ancient production method involving painstaking manual work, careful attention to detail, experience and understanding. The entire brewing process is carried out in accordance with a traditional production method, which is distinguished by the following:

1. The usual practice is to boil the hops and mash together, but to make 'Kaimiškas Jovarų alus' the hops are boiled separately as the mash is not boiled.
2. Unlike with the brewing of other types of beer, with 'Kaimiškas Jovarų alus' the mash is lautered through the hop cones that collect at the container's cork bottom.

There is no doubt that, in view of these elements, the identified geographical area has characteristics (brewing knowledge and unique yeast) that clearly differentiate it from the surrounding areas, and that, given these characteristics, 'Kaimiškas Jovarų alus', as described under point 3.2, is different from the beer made in the surrounding areas.

The product's reputation, as determined by the geographical area:

The village of Jovarai is referred to in the name of 'Kaimiškas Jovarų alus' because the specific brewing method characteristic of the designated area has been carried out there for several hundred years, thus linking the beer to the territory of Jovarai.

This malt beer has been brewed in the area referred to under point 4 since the sixteenth century. These deeply rooted traditions of brewing 'Kaimiškas Jovarų alus' were developed over long periods of time and survive to this day. When, at the end of the twentieth century, the conditions came about for the manufacture of this commodity for retail, 'Kaimiškas Jovarų alus' started to be marketed (in 1995), as proven by the first labels that still exist today, the special inscriptions on the wooden casks and other marks. The brewing of this beer has become a family business that has not left the confines of the household.

According to the findings of a consumer survey carried out in 2010, four out of five respondents associated Jovarai with 'Kaimiškas Jovarų alus' (2010 consumer survey carried out by 'the Culinary Heritage Fund'). The results of the survey showed that consumers recognise 'Kaimiškas Jovarų alus', look for it in shops, value its authenticity and high quality and happily take it with them to other countries as a gift or souvenir.

The reputation, standing and popularity of 'Kaimiškas Jovarų alus' is clear from the fact that it is showcased at exhibitions, trade fairs and festivals, has won awards and has featured in articles in the local, national and foreign press and in other media.

'Kaimiškas Jovarų alus' has long been seen as a product that is representative of Lithuania. In 2001 it was included on the list of attractions in Šiauliai County (the 'Beer Route' forms part of the Lithuanian cultural heritage programme). Given that the beer is brewed using methods going back generations, it has been recognised as a product that fosters Lithuania's cultural heritage. The production of 'Kaimiškas Jovarų alus' is billed as one of this geographical area's special features in advertising leaflets, information brochures and food and drink publications aimed at tourists.

The brewers of 'Kaimiškas Jovarų alus' take part in and win prizes at the regular Agrobalt international exhibition, other business fairs, craft days, national holiday events, folk festivals and various fairs.

Frequent articles in the foreign press, as well as information in the media and the respect of brewing experts and specialists are testament to the beer's reputation, standing and popularity:

- "Jovarų alus" from Jovarai is a high-quality, home-brewed beer. It is one of those rare and exceptional kinds of beer that can confidently be called a beer of exceptional taste.' ('Top Secret. The Farmhouse Brewing Traditions of Lithuania' by Martin Thibault, in *The Beer Connoisseur Magazine*, Issue 11, Summer 2012, Atlanta, p. 22-28, www.beerconnoisseur.com);

- “Jovarų alus” – a rich, malty taste, but highly drinkable.’ “Jovarų alus” has a light, pleasant and memorable taste.’ (‘From Lithuania with Love’, in Midatlantic Brewing News, October/November 2013, Volume 15/ Number 5, New York, p. 25, www.brewingnews.com);
- “Jovarų alus” from Jovarai, Lithuania is a “2004 Discovery”. The beer was drunk in a bar near Pakruojis and is a symbol of the area in which it is brewed. What’s more, it is a fantastic beer’ (‘Des fermentations qui en surprennent encore plus d’un’, by Martin Thibault, in Journal Bieres et Plaisirs, 16 September 2014, www.bieresetplaisirs.com; www.ratebeer.com).

In 2004 ‘Kaimiškas Jovarų alus’ gained international recognition when one of the most influential beer websites – www.ratebeer.com – listed ‘Kaimiškas Jovarų alus’ as one of the world’s top beers. Canadian experts chose this rustic beer as their discovery of the year in the global traditional beer market. In 2007 the beer was awarded a ‘product nomination’ diploma at the ‘Šiauliai 2007’ international business and achievement exhibition; in 2008 it was awarded a diploma in the ‘Best Rustic Beer’ competition organised by the Lithuanian Culinary Heritage Fund; in 2009 it was the subject of a letter of thanks from the Lithuanian Ministry of Agriculture for showcasing traditional crafts and promoting and maintaining living traditions; in 2010 it was awarded a diploma for ‘Beer of the Year’ in the Pakruojis district product of the year category; in 2011 it was awarded a diploma for ‘Beer of the Year’ in the Pakruojis district product of the year category; in 2012 the brewing process and technology of ‘Kaimiškas Jovarų alus’ featured in a documentary film ‘Vys per to alo’ directed by A. Barysas; in 2012 the beer was awarded a diploma for the Pakruojis district ‘2012 Beer of the Year’ – ‘Tasters’ Nomination’; in 2014 it was awarded the Agrobalt gold medal; and in 2016 it was awarded a diploma from the Klaipėda Ethnic Culture Centre for promoting beer brewing and brewing traditions.

Reference to publication of the product specification

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

<http://zum.lrv.lt/kaimiskas-jovaru-alus-paraiska-su-produkto-specifikacija>

COMMISSION IMPLEMENTING DECISION**of 24 June 2019****on the publication in the *Official Journal of the European Union* of the application for approval of an amendment, which is not minor, to a product specification referred to in Article 53 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council for the name ‘Gall del Penedès’ (PGI)**

(2019/C 217/06)

THE EUROPEAN COMMISSION,

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

Having regard to Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs⁽¹⁾, and in particular Article 50(2)(a) in conjunction with Article 53(2) thereof,

Whereas:

- (1) Spain has sent an application for approval of an amendment, which is not minor, to the product specification of ‘Gall del Penedès’ (PGI) in accordance with Article 49(4) of Regulation (EU) No 1151/2012.
- (2) In accordance with Article 50 of Regulation (EU) No 1151/2012 the Commission has examined that application and concluded that it fulfils the conditions laid down in that Regulation.
- (3) In order to allow for the submission of notices of opposition in accordance with Article 51 of Regulation (EU) No 1151/2012, the application for approval of an amendment, which is not minor, to the product specification, as referred to in the first subparagraph of Article 10(1) of Commission Implementing Regulation (EU) No 668/2014⁽²⁾, including the amended single document and the reference to the publication of the relevant product specification, for the registered name ‘Gall del Penedès’ (PGI) should be published in the *Official Journal of the European Union*,

HAS DECIDED AS FOLLOWS:

Sole Article

The application for approval of an amendment, which is not minor, to the product specification, referred to in the first subparagraph of Article 10(1) of Commission Implementing Regulation (EU) No 668/2014, including the amended single document and the reference to the publication of the relevant product specification, for the registered name ‘Gall del Penedès’ (PGI) is contained in the Annex to this Decision.

In accordance with Article 51 of Regulation (EU) No 1151/2012, the publication of this Decision shall confer the right to oppose to the amendment referred to in the first paragraph of this Article within three months from the date of publication of this Decision in the *Official Journal of the European Union*.

Done at Brussels, 24 June 2019.

For the Commission

Phil HOGAN

Member of the Commission

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

⁽²⁾ Commission Implementing Regulation (EU) No 668/2014 of 13 June 2014 laying down rules for the application of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs (OJ L 179, 19.6.2014, p. 36).

ANNEX

APPLICATION FOR APPROVAL OF AN AMENDMENT TO THE PRODUCT SPECIFICATION OF PROTECTED DESIGNATIONS OF ORIGIN/PROTECTED GEOGRAPHICAL INDICATIONS WHICH 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

'GALL DEL PENEDEÈS'

EU No: PGI-ES-01308-AM01 – 25.7.2018

PDO () PGI (X)

1. Applicant group and legitimate interest

Consell Regulador de la IGP Gall del Penedès
C/ Hermenegild Clascar, 1-3, Planta baja
Consejo Comarcal de l'Alt Penedès
08720 Vilafranca del Penedès
Barcelona
ESPAÑA

Email: agricultura@ccapenedes.cat
Tel. +34 938900000

The Regulatory Board for the Protected Geographical Indication 'Gall del Penedès' represents all of the poultry farms and labellers of the product covered by the 'Gall del Penedès' PGI and it has a legitimate interest in submitting this application for an amendment.

2. Member State or Third Country

Spain

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
- Labelling
- others (please specify)

4. Type of amendment(s)

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

Description of product

- As stated in the description of the product, the 'Gall del Penedès' PGI covers 'the fresh meat of chickens (males and females) of the improved Black Penedesenca variety of the traditional Penedesenca breed'. The text of the specification referred only to the weight of the male specimens because they are the most commonly kept by breeders. However, given the considerable difference in the final weight of male and female specimens, it is necessary to differentiate the minimum weight of each carcass type according to sex. That is the reason why a lower weight has been introduced for the female specimens.

Therefore, in both the Single Document (Section 3.2. 'Description of the product' and the Product Specification (Section B.2 'Product characteristics'), the following paragraph:

'The minimum weight is 1,5 kg for an eviscerated carcass without giblets (plucked, eviscerated and without the head, feet, heart, liver or gizzard) and 2 kg for a partially eviscerated carcass (plucked and gutted, but with the head and feet still on).'

must be replaced as follows:

'Minimum carcass weight:

- for an eviscerated carcass without giblets (plucked, eviscerated and without the head, feet, heart, liver or gizzard): 1,2 kg for females and 1,5 kg for males.
 - for a partially eviscerated carcass (plucked and gutted but with the head and feet still on): 1,7 kg for females and 2 kg for males.'
- The minimum animal feed values provided in the relevant sections of the Single Document (3.3. Feed and raw materials) and of the Product Specification (E.1 'Production system') have been changed. The following text:

'The basic feed is made up as follows:

- 58-60 % maize
- 33,5-35,5 % soya and its derivatives
- 5-5,5 % grape seeds'

must be replaced by:

'The basic feed is made up as follows:

- 55-60 % maize
- 30-35,5 % soya and its derivatives
- 5-5,5 % grape seeds'

The minimum percentage of maize and soya (and its derivatives) is being changed to give producers greater flexibility and the possibility of adapting to the animals' nutritional requirements during the course of their development.

Method of production

- In the subsection on 'Characteristics and management of ranges' in the Product Specification (Section E.1 'Production system'), the minimum surface area of the outdoor area has been reduced. To be specific, the sentence: 'The minimum surface area of the outdoor area available per head will be 2 m²'

must be replaced as follows: 'The minimum surface area of the outdoor area available per head will be 1 m²'.

The minimum surface area of the outdoor area has been reduced because at the time that the Product Specification was being drafted, the dimension of the yards was estimated to enable farms to be organised properly and for parcels to be managed according to traditional practices. However, the traditional ranges were not all the same size in terms of the surface area available and often they were not equipped with enclosures, meaning it was difficult to measure the optimal surface area needed for adequate animal development and well-being. This led to the space being overestimated.

With time, it has been proven that the animals do not use all the available space. Problems arise with managing this unused space, as it is taken over by undesirable weeds that are hard to handle. This in turn encourages encroachment by wild fauna, which increases the sanitary risks. Moreover, the animals are not all outdoors or indoors on the farm at the same time; as they alternate, there is more space available per head.

As the available surface area has never been used in its entirety, this reduction does not mean any change in terms of the quality of the meat or of the animals' well-being.

- In the same subsection of the Product Specification, the following time that applies to outdoor ranges must be changed. The paragraph:

'Ranges must be left fallow for a minimum of 8 weeks (including depopulation and the time it takes for the chicks to be able to go outdoors) to enable the soil and the vegetation to regenerate.'

must be replaced as follows:

'Ranges must be left fallow to enable the soil and the vegetation to regenerate, taking into account depopulation and the time it takes for the chicks to be able to go outdoors.'

This change in relation to leaving the ranges fallow is justified by the diversity of soil types on the various farms, as well as by the seasonality and the variations in the Mediterranean climate that prevails in the territory, which mean that it is very complicated to set a specific period of time needed for range regeneration. For this reason, the set following time has been removed and the issue of range management is left to the discretion of the breeders, who will make the decision based on their experience and know-how.

SINGLE DOCUMENT

'GALL DEL PENEDÈS'

EU No: PGI-ES-01308-AM01 – 25.7.2018

PDO () PGI (X)

1. Name

'Gall del Penedès'

2. Member State or Third Country

Spain

3. Description of the agricultural product or foodstuff

3.1. Type of product

Class 1.1. Fresh meat (and offal)

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

The product covered by the 'Gall del Penedès' PGI is the fresh meat of chickens (males and females) of the improved Black Penedesenca variety of the traditional Penedesenca breed.

It is characterised by its flavour, the reddish colour of the carcasses and the firm and succulent meat and muscles.

The breed is slow growing and very hardy, has great vitality and a light, Mediterranean build and produces a dense meat. It is resistant to the heat and cold typical of the Mediterranean.

'Gall del Penedès' chickens are reared in chicken coops with outdoor access all year round, and the inclusion of grape seeds in their diet is a characteristic feature.

The grape seeds give the meat distinctive organoleptic qualities, as shown by the report on the sensory and chemical analysis carried out by the Institut de Recerca i Tecnologia agroalimentàries (IRTA — Institute for Agri-food Research and Technology), entitled *Inclusió de granet de raïm en el pinso per la IGP del Gall del Penedès* [Inclusion of grape seeds in the feed for PGI 'Gall del Penedès'] (Amadeu Francesch Vidal, February 2012), which reads as follows:

'Meat from animals fed on a diet including 5 % grape seeds smelled more nutty and less strongly of bark, had a flavour that was less like ordinary chicken, less sweet and more metallic and had a more fibrous texture ...'

'Meat from animals fed on a diet including 5 % grape seeds has been shown to have a significantly higher proportion of unsaturated fatty acids, which is attributable to the higher proportion of linoleic acid, making it a meat with added health value.'

The minimum age at slaughter for 'Gall del Penedès' chickens is 98 days.

'Gall del Penedès' carcasses are classified as class A (in accordance with Regulation (EC) No 543/2008). The carcass has no excess fat, the skin is white, the meat is reddish and the feet are black with a white base.

Minimum carcass weight:

- for an eviscerated carcass without giblets (plucked, eviscerated and without the head, feet, heart, liver or gizzard): 1,2 kg for females and 1,5 kg for males,
- for a partially eviscerated carcass (plucked and gutted but with the head and feet still on): 1,7 kg for females and 2 kg for males.

'Gall del Penedès' carcasses are sold fresh, either whole or cut into pieces.

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

'Gall del Penedès' chickens are fed on a diet based on the traditional diet for the geographical area covered by the PGI, adapted to current formulas and agri-food techniques. The distinctive feature of the diet is that it includes grape seeds.

The basic feed is made up as follows:

- 55-60 % maize
- 30-35,5 % soya and its derivatives
- 5-5,5 % grape seeds

During the last seven days before slaughter, the feed may be based on a minimum of 90 % cereals and 5-5,5 % grape seeds.

Animal fats are prohibited, with the exception of milk derivatives.

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

'Gall del Penedès' chickens are reared within the defined geographical area.

Chicks arrive at poultry production farms for fattening when they are 24-48 hours old. When they reach the age of 42-56 days, the chickens are given access to outdoor ranges. They are reared for a minimum of 98 days.

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

—

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

The end product destined for consumption under this PGI must prominently bear the words IGP 'Gall del Penedès' or *Indicación Geográfica Protegida 'Gall del Penedés'* and the PGI's own logo.

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

'Gall del Penedès' chickens are reared in a geographical area comprising 73 municipalities:

- all the municipalities in the district of Alt Penedès (27);
- all the municipalities in the district of Baix Penedès (14);
- all the municipalities in the district of Garraf (6);

- the following municipalities in the district of Anoia: Argençola, La Llacuna, Cabrera d'Igualada, Piera, Masquefa, Hostalets de Pierola, Vallbona d'Anoia, Capellades, La Torre de Claramunt, Carme, Orpí, Santa Maria de Miralles, Bellprat, Sant Martí de Tous, Santa Margarida de Montbui, Vilanova del Camí, La Pobla de Claramunt, Castellolí, El Bruc, Òdena, Igualada, Rubió, Jorba, Montmaneu and Copons (25);
- the municipality of Rodonyà in the district of Alt Camp (1).

5. Link with the geographical area

The link with the area is based on the reputation that the product has gained over time, as evinced by oral tradition, documents, fairs and markets and the particular production system used by breeders in the area, which is closely linked to the wine-growing tradition of the production area.

The geographical production area for the PGI corresponds to the historical region of el Penedès, which is distinguished by being the place of origin of the traditional Penedesenca breed, from which 'Gall del Penedès' stems, and for being a largely wine-growing region in which approximately 80 % of agricultural land is used to grow grapes and which falls within the Penedès and Cava wine PDOs. It could be said that, in el Penedès, as a result of the area's specific character and crops, 'Gall del Penedès' is produced along with the region's characteristic wines and sparkling wines.

The rearing, consumption and marketing of 'Gall del Penedès' has for centuries formed part of the customary apprenticeship for the region's farmers. Written sources, oral tradition and works of art testify to the fact that these birds were kept at every farm, both as a means of feeding the family and as a source of household income over time, as their intensely red-brown eggs (known as 'ou rogenic de Vilafranca' [red eggs from Vilafranca]) were sold and were much sought after at the local markets (Vilafranca market, for which records date back to the 12th century) and the market in Barcelona. 'Gall del Penedès' meat was also held in high esteem and renown, as illustrated by the *Fira del Penedès*, a fair dating back to the 12th century which was later renamed *Fira de Sant Tomàs* and is now known as *Fira del Gall*. It has been held every year without fail, allowing the region's farmers, whose farms were small, to display and sell their produce, thus preserving the traditional foods based around wine-growing.

In this environment, the region's farmers came together at markets and fairs, where they passed on their expertise on how to rear 'Gall del Penedès' and consolidated the region's typical production system, in which grape skins were used as feed for the chickens. The skins of pressed grapes (known as 'brisa') were dried in the fields before being fed to the birds. In 1937, a study on poultry feed noted that grape seeds were highly nutritious for chickens on account of their high fibre content and relative abundance of fats and some proteins and carbohydrates. Today, breeders have adapted the traditional practices of the area by including grape seeds in the feed formula.

The diet of PGI 'Gall del Penedès' chickens, which includes grape seeds and thus maintains the link between the feed and the region's wine-growing tradition, contributes to the flavour of the product, while the fact that the birds are reared in coops with outdoor access all year round contributes to the reddish colour and the firmness and succulence of the meat.

Today, 'Gall del Penedès' is the subject of numerous articles in the regional press, campaigns promoting high-quality regional produce (Barcelona Council and the District Council of Alt Penedès through programmes such as *Productos de la Terra* [Products of the Land] and *la Gastroteca*) and research (Fundación Alicia, IRTA, etc.).

Reference to publication of the Product Specification

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

The full text of the Product Specification can be viewed on the following web page:

<http://gencat.cat/alimentacio/modificacion-pliego-igp-gall-penedes>

NOTICES FROM MEMBER STATES

Information to be provided pursuant to Article 5(2)**Establishment of a European Grouping Of Territorial Cooperation (EGTC)**

(Regulation (EC) No 1082/2006 of the European Parliament and of the Council of 5 July 2006 (OJ L 210, 31.7.2006, p. 19))

(2019/C 217/07)

I.1) Name, address and contact point

Registered name: GECT Cittaslow

Registered office: c/o the Municipality of Pollica, Via Dante Alighieri 8, 84068 Pollica, Italy

Contact point: Dr Stefano Pisani

I.2) Duration of the Grouping

Duration of the Grouping: 31.12.2030

Date of registration: 21.2.2019

Date of publication:

II. OBJECTIVES

The EGTC's general objective, namely territorial cooperation, supports the development model embodied in the concept of 'slow living', which aims to promote development and achieve greater economic and social cohesion. In line with the general objective of the EGTC, the following specific objectives have been set:

1. Identifying, designing and implementing initiatives for the development and enhancement of significant elements of the Cittaslow identity:
 - 1.a CITTASLOW EDUCATION. Exchange of good practice in order to build a new form of citizenship in schools in participating cities; our objective is to offer tomorrow's citizen innovative, durable and sustainable forms of socialising, production and consumption.
 - 1.b CITTASLOW TOURISM. A new tourism model for tomorrow's European traveller — someone who has an inquiring mind, is eager to learn about and identify with a common European background of many different traditions and cultures — a slow form of tourism based on experiences, real life and culture, that ensures quality for all and an awareness of limitations.
 - 1.c CITTASLOW DOING. Crafts and craftsmanship are combined with information technology and ancient knowledge. Having an alternative to mass production means preserving the immense range of artisan skills that underpin industry and technology.
 - 1.d CITTASLOW URBAN PLANNING. How will the European city of tomorrow be designed and built? Green building and hi-tech will go hand in hand with tradition, traditional building materials will be appreciated once again and skills will be handed down from generation to generation, creating a value chain based on social values. Furthermore, priority will be given to promoting sustainable development that protects and enhances the landscape, including aspects of landscape identity, by spreading the culture of the landscape and through appropriate landscape planning.
 - 1.e CITTASLOW AGRICULTURE. Not only agriculture, but also innovation, respect for the land, a reduction in chemicals, an alliance with plants and animals, food sovereignty, biodiversity.
 - 1.f CITTASLOW MARKET. The street market in the European Cittaslow towns and villages and the virtual online market.

2. Members of CITTASLOW EGTC are to undertake to contribute to the implementation of these initiatives together with the general objectives set out in Article 7(2) and paragraph 1 of Article 7(3) of Regulation (EC) No 1082/2006 of the European Parliament and of the Council of 5 July 2006, as amended by Regulation (EU) No 1302/2013 of the European Parliament and of the Council of 17 December 2013, and paragraph 6 of the aforementioned Regulation (EC) No 1080/2006 of the European Parliament and of the Council of 5 July 2006.

It is strictly non-profit making.

III. ADDITIONAL DETAILS ON NAME OF THE GROUPING

Name in English: Cittaslow EGTC

Name in French: GECT Cittaslow

IV. MEMBERS

IV.1) **Total number of members in the Grouping:** 2

IV.2) **Nationalities of the members of the Grouping:** Italy, the Netherlands

IV.3) **Member information** ⁽¹⁾

Official name: Municipality of Pollica

Postal address: Via Dante Alighieri 8, 84068 Pollica, Italy

Internet address: www.pollica.gov.it

Type of member: Local authority

Official name: Municipality of Midden-Delfland

Postal address: Anna van Raesfeltstraat 37, 2636 HX Schipluiden, The Netherlands

Internet address: www.middendelfland.nl

Type of member: Local authority

⁽¹⁾ Please add for each member.

V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION
POLICY

EUROPEAN COMMISSION

Prior notification of a concentration

(Case M.9389 — Porsche Holding Salzburg/SIVA/Soauto)

(Text with EEA relevance)

(2019/C 217/08)

1. On 20 June 2019, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾.

This notification concerns the following undertakings:

- Porsche Holding Gesellschaft m.b.H. ('Porsche Holding Salzburg', Austria), an indirect subsidiary of Volkswagen AG and part of the Volkswagen Group ('VW Group'),
- SIVA — Sociedade de Importação de Veículos Automóveis, SA ('SIVA', Portugal),
- Soauto — SGPS, SA ('Soauto', Portugal).

Porsche Holding Salzburg acquires within the meaning of Article 3(1)(b) of the Merger Regulation sole control of the whole of SIVA and Soauto.

The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- for Porsche Holding Salzburg: wholesale and retail distribution of passenger cars, light commercial vehicles and related spare parts as well as repair services in European and non-European countries; The VW Group is active worldwide in the development, manufacture, marketing and sale of passenger cars, light commercial vehicles, trucks, buses, coaches, chassis for buses and diesel engines, motor bikes, each including spare parts and accessories, and in vehicle distribution,
- for SIVA: general importer of most of the VW Group brands in Portugal,
- for Soauto: retailer of vehicles and spare parts of the VW Group brands and provider of related car repair and maintenance services in Portugal.

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

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

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

M.9389 — Porsche Holding Salzburg/SIVA/Soauto

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

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

Prior notification of a concentration
(Case M.9366 — BPCE/Auchan/Oney Bank)
(Text with EEA relevance)
(2019/C 217/09)

1. On 21 June 2019, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾.

This notification concerns the following undertakings:

- BPCE SA ('BPCE', France),
- Auchan Holding SA ('Auchan', France), a wholly owned subsidiary of the holding company Suraumarché SAS (France); and
- Oney Bank SA ('Oney Bank', France), currently owned by Auchan.

BPCE and Auchan acquire within the meaning of Article 3(1)(b) of the Merger Regulation joint control of Oney Bank.

The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- BPCE is a French banking group operating in the following sectors: (i) retail banking and financial services; (ii) corporate and investment banking; and (iii) asset management and insurance,
- Auchan is a large retailer in France and elsewhere in Europe,
- Oney Bank is a credit institution specialising in consumer credit, the issuing of payment cards and insurance products.

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

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

Observations must reach the Commission not later than 10 days following the date on which this notification is published. The following reference should always be specified:

M.9366 — BPCE/Auchan/Oney Bank

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
BELGIUM

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

Prior notification of a concentration
(Case M.9400 — Apollo Management/Ares/JV)
Candidate case for simplified procedure
(Text with EEA relevance)
(2019/C 217/10)

1. On 20 June 2019, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004⁽¹⁾.

This notification concerns the following undertakings:

- Apollo Management, L.P. ('Apollo', USA),
- Ares Management Corporation ('Ares', USA).

Apollo and Ares acquire within the meaning of Article 3(1)(b) and 3(4) of the Merger Regulation joint control of a newly created full-function joint venture ('JV').

The concentration is accomplished by way of purchase of shares in a newly created company constituting a joint venture.

2. The business activities of the undertakings concerned are:

- for Apollo: investment in companies and debt issued by companies involved in various businesses throughout the world,
- for Ares: investment in real estate and in companies and debt issued by companies involved in various businesses.

The JV will be active in the identification, acquisition and development of oil and natural gas properties in the United States of America.

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 the 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.9400 — Apollo Management/Ares/JV

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

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

⁽²⁾ OJ C 366, 14.12.2013, p. 5.

Prior notification of a concentration
(Case M.9412 — EQT Fund Management/Nestlé Skin Health)
Candidate case for simplified procedure
(Text with EEA relevance)
(2019/C 217/11)

1. On 20 June 2019, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾.

This notification concerns the following undertakings:

- EQT VIII SCSp ('EQT' Luxembourg), controlled by the EQT group of private equity funds,
- Nestlé Skin Health S.A. ('NSH' Switzerland),

EQT acquires within the meaning of Article 3(1)(b) of the Merger Regulation sole control of the whole of NSH.

The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- EQT is a financial investor that seeks to make investments primarily in Northern Europe,
- NSH offers a range of medical and consumer skin health solutions through three business units: Aesthetics, Prescription, and Consumer.

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 the 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.9412 — EQT Fund Management/Nestlé Skin Health

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

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

⁽²⁾ OJ C 366, 14.12.2013, p. 5.

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