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⁽¹⁾ Text with EEA relevance.

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⁽¹⁾ Text with EEA relevance.

II

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

EUROPEAN COMMISSION

Non-opposition to a notified concentration
(Case M.9899 – KKR/Koos Holding Coöperatief)**(Text with EEA relevance)**

(2020/C 309/01)

On 20 August 2020, 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 32020M9899. 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.9925 — Lactalis Nestlé produits frais/Certain assets of Parmalat)****(Text with EEA relevance)**

(2020/C 309/02)

On 14 September 2020, 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 32020M9925. 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.9674 – Vodafone Italia/TIM/INWIT JV)

(Text with EEA relevance)

(2020/C 309/03)

On 6 March 2020, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) in conjunction with Article 6(2) of Council Regulation (EC) No. 139/2004 ⁽¹⁾. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- in the merger section of the Competition website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/homepage.html?locale=en>) under document number 32020M9674. EUR-Lex is the online access to European law.

⁽¹⁾ OJ L 24, 29.1.2004, p. 1.

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾

17 September 2020

(2020/C 309/04)

1 euro =

Currency			Exchange rate		
Currency			Exchange rate		
USD	US dollar	1,1797	CAD	Canadian dollar	1,5567
JPY	Japanese yen	123,38	HKD	Hong Kong dollar	9,1428
DKK	Danish krone	7,4396	NZD	New Zealand dollar	1,7533
GBP	Pound sterling	0,91530	SGD	Singapore dollar	1,6039
SEK	Swedish krona	10,4080	KRW	South Korean won	1 383,16
CHF	Swiss franc	1,0742	ZAR	South African rand	19,2673
ISK	Iceland króna	162,20	CNY	Chinese yuan renminbi	7,9861
NOK	Norwegian krone	10,7238	HRK	Croatian kuna	7,5418
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	17 501,07
CZK	Czech koruna	26,747	MYR	Malaysian ringgit	4,8822
HUF	Hungarian forint	361,16	PHP	Philippine peso	57,167
PLN	Polish zloty	4,4579	RUB	Russian rouble	88,6075
RON	Romanian leu	4,8600	THB	Thai baht	36,801
TRY	Turkish lira	8,9037	BRL	Brazilian real	6,2117
AUD	Australian dollar	1,6152	MXN	Mexican peso	24,8461
			INR	Indian rupee	86,8610

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

NOTICES FROM MEMBER STATES

Commission information notice pursuant to 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**

(Text with EEA relevance)

(2020/C 309/05)

Member State	United Kingdom ⁽¹⁾
Routes concerned	Newquay Airport to Heathrow Airport Newquay Airport to Gatwick Airport Newquay Airport to Stansted Airport Newquay Airport to Luton Airport Newquay Airport to London City Airport Newquay Airport to Southend Airport
Date of entry into force of the public service obligations	27 March 2021
Address from which the text and any relevant information and/or documentation related to the public service obligations can be obtained	Aimie Waterman-Jones 3 rd Floor, South Wing New County Hall Treyew Road Truro TR1 3AY UNITED KINGDOM

(¹) In line with the Agreement on the withdrawal of the United Kingdom of Great Britain and Northern Ireland from the European Union and the European Atomic Energy Community (OJ L 29, 31.1.2020, p. 7) ('Withdrawal Agreement'), Regulation (EC) No 1008/2008 is applicable to and in the United Kingdom during the transition period and produces the same legal effects as in the Union and its Member States.

Commission information notice pursuant to 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

(Text with EEA relevance)

(2020/C 309/06)

Member State	United Kingdom ⁽¹⁾
Routes concerned	Newquay Airport to Heathrow Airport Newquay Airport to Gatwick Airport Newquay Airport to Stansted Airport Newquay Airport to Luton Airport Newquay Airport to London City Airport Newquay Airport to Southend Airport
Period of validity of the contract	2 years with option to extend for further two years March 2021–March 2023
Deadline for submission of applications and tenders	30 November 2020
Address from which the text of the invitation to tender and any relevant information and/or documentation related to the public tender and the public service obligation can be obtained	Aimie Waterman-Jones 3rd Floor, South Wing New County Hall Treyew Road Truro TR1 3AY UNITED KINGDOM

⁽¹⁾ In line with the Agreement on the withdrawal of the United Kingdom of Great Britain and Northern Ireland from the European Union and the European Atomic Energy Community (OJ L 29, 31.1.2020, p. 7) ('Withdrawal Agreement'), Regulation (EC) No 1008/2008 is applicable to and in the United Kingdom during the transition period and produces the same legal effects as in the Union and its Member States.

V

*(Announcements)*PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION
POLICY

EUROPEAN COMMISSION

Prior notification of a concentration
(Case M.9951 – PSPIB/Tishman Speyer/Espace Lumière)
Candidate case for simplified procedure*(Text with EEA relevance)**(2020/C 309/07)*

1. On 10 September 2020, 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:

- Tishman Speyer Crown Equities 2007 L.L.C. ('Tishman Speyer', USA),
- Public Sector Pension Investment Board ('PSPIB', Canada),
- SCI Espace Lumière ('Target', France).

Tishman Speyer and PSPIB acquire within the meaning of Article 3(1)(b) of the Merger Regulation joint control of the whole of the Target.

The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- for Tishman Speyer: ownership, development, fund management and operating of commercial and residential real estate in the United States, Europe, Latin America and Asia,
- for PSPIB: management of a diversified global portfolio including stocks and bonds, and investment of net contributions to pension funds under its management in private equity, real estate, infrastructure, natural resources and private debt,
- for Target: ownership of a commercial real estate property, Espace Lumière, located in Paris, France.

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.

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

⁽²⁾ OJ C 366, 14.12.2013, p. 5.

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

M.9951 – PSPIB/Tishman Speyer/Espace Lumiere

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 application for registration of a name 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**

(2020/C 309/08)

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

SINGLE DOCUMENT

'DALMATINSKA PEČENICA'

EU No: PGI-HR-02456 – 10.4.2019

PDO () PGI (X)

1. Name(s)

'Dalmatinska pečenica'

2. Member State or Third Country

Croatia

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 the product to which the name in (1) applies

'Dalmatinska pečenica' is a preserved cured meat product without the bone, made from the trimmed longissimus dorsi muscle of the pig. It is salted or brine-cured, cold-smoked, dried and matured exclusively within the geographical area defined in point 4 of this document.

'Dalmatinska pečenica' is made from the refrigerated or frozen longissimus dorsi muscle of the pig (*m. longissimus thoracis et lumborum*), which is obtained by separating part of the loin and back from the half-carass of the pig.

When placed on the market, 'Dalmatinska pečenica' has the following characteristics:

external appearance: the product is cylindrical in shape, the surfaces have no cuts or other damage; the colour of the outer surface is light to dark brown, with or without light-yellow to light-brown patches of fatty tissue, which is the result of smoking;

cross-section: the product has a firm, elastic consistency and a compact structure; the cross-section is a uniform red colour which may be dark red to dark brown on the edges, with or without patches of white to light-yellow or light-brown fatty tissue, which is the result of smoking; the product is easy to slice;

taste and flavour: the product has a slightly salty taste, it is tender, succulent and melts in the mouth; it has the distinct aroma of preserved cured pork products, with a mild aroma of smoke;

chemical characteristics: the NaCl content must be no more than 7,5 %, the water content no more than 55 %, and water activity (a_w) no more than 0,93.

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

The minimum weight of the finished product is 1,3 kg. 'Dalmatinska pečenica' may be placed on the market whole, in pieces or in slices.

'Dalmatinska pečenica' is a preserved dry-cured meat product that is usually eaten without first undergoing heat treatment. The entire procedure for processing 'Dalmatinska pečenica', from the start of the salting/brine-curing phase to the end of the maturing phase, must take at least 45 days.

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

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

The entire production process for 'Dalmatinska pečenica' comprises the following phases: salting or brine-curing, cold smoking, drying and maturing, all of which must take place in the geographical area defined in point 4.

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

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

When placing the product on the market whole or in any type of pre-packaging containing pieces or slices, the product must bear the name 'Dalmatinska pečenica', which must be clearly legible and indelible, and must stand out more clearly in terms of the size, type and colour of its lettering (typography) than any other inscription, including the production batch (series) number and the name of the producer. Adjectives such as 'true', 'traditional', 'craft', 'typical', 'indigenous', 'home-made', etc., or terms indicating the toponymy of the production area, must not be placed alongside the name 'Dalmatinska pečenica'.

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

The geographical area of production of 'Dalmatinska pečenica' is confined to within the administrative boundaries of the following counties, towns and municipalities:

— Lika-Senj County: the area of the town of Novalja.

— Zadar County: the areas of the towns of Benkovac, Biograd, Nin, Obrovac, Pag and Zadar, and the municipalities of Bibinje, Galovac, Jasenice, Kali, Kolan, Kukljica, Lišane Ostrovičke, Novigrad, Pakoštane, Pašman, Polača, Poličnik, Posedarje, Poveljana, Preko, Privlaka, Ražanac, Sali, Stankovci, Starigrad, Sukošan, Sveti Filip i Jakov, Škabrnja, Tkon, Vir, Vrsi and Zemunik Donji.

— The entire area of Dubrovnik-Neretva, Split-Dalmatia and Šibenik-Knin Counties.

5. **Link with the geographical area**

The link between 'Dalmatinska pečenica' and its geographical area is based on the product's reputation and quality, which stem from the traditional know-how and skills of local producers and from the area's natural factors.

'Dalmatinska pečenica' has specific organoleptic properties. In particular, it has a slightly salty taste, is tender, succulent and melts in the mouth, and has the smell and aroma of fermented pork, with a mild smoky aroma. The characteristic cylindrical shape and colour of 'Dalmatinska pečenica' and its mild smoky aroma are the result of its processing procedure and specific smoking method. The product's slightly salty, tender, succulent and melt-in-the-mouth taste, and its smell and aroma, are the result of the specific know-how and skills of local producers and Dalmatia's specific climate conditions.

Natural factors

The geographical area for the production of 'Dalmatinska pečenica' comprises Dalmatia as a whole, i.e. the long coastal belt of the central and southern Croatian coast, including the islands (Central and Southern Adriatic Croatia). It covers a surface area of some 12 260 km² and is separated from continental Croatia to the north-west by the Velebit, Dinarides and Kamešnica mountain ranges. For the most part, Dalmatia's topography has the typical features of a karst landscape.

Most of Dalmatia has a Mediterranean climate, with warm, dry summers and mild, humid winters. One of the most important features of the Dalmatian climate is the frequent winds that alternate over the region. The winds alternating in Dalmatia from October to April are the Bora – a mostly dry, cold north-easterly wind – and the Sirocco (or Jugo), which is a mostly humid, warm south-easterly wind. The mean temperature is 3–9 °C during the coldest month, January, and 22–26 °C during the warmest month, July. Although the sea is a constant source of water vapour, the high air temperatures and frequent winds give Dalmatia the lowest relative humidity level in Croatia, with an annual average of between 65 % and 75 %. Thanks to its mild climate and agreeable temperatures, the geographical area, Dalmatia, enjoys favourable conditions for drying and maturing 'Dalmatinska pečenica'.

Human factors

The skill of preserving meat by salting and drying it had already spread throughout Dalmatia when it was under Ancient Roman rule. This skill has been passed down the generations and perfected over time. Thanks to Dalmatia's favourable climate conditions and the constant availability of sea salt, a processing procedure was developed that would become a traditional Dalmatian practice.

The traditional know-how and skills of local producers are important in all production phases of 'Dalmatinska pečenica'. When selecting quality longissimus dorsi muscle of the pig, producers ensure that it is more or less cylindrical in shape and compact, without any major cuts or irregularities or any surface discolouration. Their skill during the salting/brine-curing phases and in determining the amount of salt/brine to be used is the product of many years of experience, and ensures that the matured 'Dalmatinska pečenica' is not too salty and its salt content is sufficient to protect the product from deterioration.

The climate conditions of the geographical area have had a major influence on the drying of 'Dalmatinska pečenica'. Another particular skill of local inhabitants in the drying of 'Dalmatinska pečenica' was smoking (selecting firewood, the manner and duration of smoking); in dry, cold, Bora weather, they would take 'Dalmatinska pečenica' from drying chambers or kitchens out into the air. Thanks to antioxidant activity, the smoked meat would keep for longer, helping 'Dalmatinska pečenica' to attain its mild smoky aroma.

Although the preserving effect of smoke no longer has the same significance in present-day production, 'Dalmatinska pečenica' still undergoes a process of smoking, using 'cold smoke' generated during the smouldering of hardwood, a process known as pyrolysis, i.e. the slow burning of wood and/or sawdust at low temperatures, with smoke but without flames. The cold-smoking hardwood such as hornbeam, evergreen oak or downy oak has traditionally been used as firewood in Dalmatia.

At the end of the drying phase, the producer can tell from the appearance, colour and consistency of the product exactly when is the right time for the final phase: the maturing of 'Dalmatinska pečenica'.

The unique and distinctive characteristics of 'Dalmatinska pečenica' have made it the subject of scientific studies. The main difference in the production method of 'Dalmatinska pečenica' towards similar products (such as 'Istarski žlomprt') is the mandatory smoking process during the initial drying phase (Marina Krvavica and others, 2016, *Fizikalna svojstva i oksidativni status dalmatinske pečenice proizvedene u različitim tehnološkim uvjetima*, in the journal *Meso*, No 5), which gives 'Dalmatinska pečenica' its characteristic colour and mild smoky aroma.

A scientific study of the volatile aroma compounds in 'Dalmatinska pečenica' found a high proportion of compounds derived from smoke, in particular phenols from the aromatic methoxyphenol group, including a high level of guaiacol and 4-methylguaiacol, which, scientists believe, contribute most to the smoky aroma. Moreover, the antioxidant and antimicrobial properties of smoke originate from methoxyphenols, which makes them desirable aroma ingredients. The authors of the above publication also highlight the fact that the smoking method and the temperature of the smoke have a significant influence not only on the composition of the volatile aroma compounds, but also the colour of 'Dalmatinska pečenica'. The reason is that during the pyrolysis of wood at low temperatures, aliphatic carboxylic acids and carbonyls are formed, which give smoked 'Dalmatinska pečenica' its characteristic colour (Marina Krvavica and others, 2018, *Hlapivi spojevi arome dalmatinske pečenice proizvedene različitim postupcima dimljenja*, journal *Meso*, No 5).

'Dalmatinska pečenica' is recognisable above all by its mild smoky aroma. Of particular importance here is producers' know-how and skill in selecting the right types of wood and determining the appropriate time and duration for smoking, which largely depends on weather conditions and the characteristics of the raw materials. Moderate cold-smoking of the product using hardwood is the only way for it to attain its mild smoky aroma; excessive smoking would have a negative effect not only on the aroma, but also the colour, consistency and tenderness of the product. Producers' expertise is also important when it comes to maintaining favourable microclimate conditions (temperature, humidity and air flow) within production facilities, which must provide the optimum speed for drying and maturing, and the right intensity for biochemical processes in the product's tissue, to ensure the product attains its specific sensory properties. Producers' know-how and traditional production skills have endowed 'Dalmatinska pečenica' with specific characteristics, which have helped it acquire its reputation.

Written traces of the name 'Dalmatinska pečenica' can be found as far back as the early 1900s, when people's enlightener Don Frano Ivanišević, in his book *Poljica – narodni život i običaji 1903-1906*, described how 'Dalmatinska pečenica' was produced by local producers from the Dalmatia region, using the know-how and skills they acquired over many years in the processing of the product. Frano Ivanišević also says that '... the pork loin ("pečenica" in Croatian), which forms part of pork chops known in the defined geographical area as [sg.] "zarebrica" or "zarebrnik", had long been a highly prized product which was usually sold or kept as a present; some would remove it to sell it or offer it as a gift to a friend'. This shows that in those days, 'Dalmatinska pečenica' was produced on most farms, but not in sufficient quantities for mass sale outside the production area (F. Ivanišević, 1903-1906, *Poljica – narodni život i običaji*, Zagreb; Reprint Društvo Poljičana 'Sveti Jure' – Priko, 2006).

The name 'Dalmatinska pečenica' also occurs in various culinary works, such as *Dalmatinska kuhinja* by Dika Marjanović-Radica from 1939, which describes its production method (D. Marjanović-Radica, *Dalmatinska kuhinja*, 1939).

The reputation of the name 'Dalmatinska pečenica' and its link with the geographical area are also supported by the findings of a survey. When asked why they had chosen to buy 'Dalmatinska pečenica', fully 85,29 % of respondents said that 'Dalmatinska pečenica' differed from similar products in terms of its quality (taste, aroma, smell, tenderness). The majority of respondents had opted to buy the product because it was a traditional product from the geographical area of Dalmatia. Most of those surveyed had been consuming 'Dalmatinska pečenica' for more than 10 years, while more than 50 % said they had always bought it, which demonstrates the deeply-rooted tradition of production and the consumption of the product. (M. Čačić, 2017, Survey – Consumer opinion in Dalmatia about local traditional cured meat products).

The fact that 'Dalmatinska pečenica' and its production method are still mentioned in specialist journals on meat products demonstrates the reputation it continues to enjoy today (Marina Krvavica and others, 2016, *Fizikalna svojstva i oksidativni status dalmatinske pečenice proizvedene u različitim tehnološkim uvjetima*, journal *Meso*, No 5).

The reputation of 'Dalmatinska pečenica' is also demonstrated by numerous culinary events showcasing traditional cured meat products, including 'Dalmatinska pečenica'. A culinary event held at the Hotel Esplanade in Zagreb in 2015 featured the tasting and judging of cured meat products, and 'Dalmatinska pečenica' won the first three prizes in the pork loin category. A newspaper article about the event, entitled 'Dalmatia triumphs – we have the best pršut, panceta and pečenica', was published in the weekly *Nedjeljna Slobodna Dalmacija* by journalist M. Šilović (M. Šilović, 2015, *Trijumf Dalmacije – imamo najbolji pršut, pancetu i pečenicu*. *Nedjeljna Slobodna Dalmacija*, 2015).

'Dalmatinska pečenica' has also become a recognisable delicacy and is served in many restaurants and catering establishments.

Reference to publication of the product specification

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

https://poljoprivreda.gov.hr/UserDocsImages/dokumenti/hrana/proizvodi_u_postupku_zastite-zoi-zozp-zts/lzmijenjena%20Specifikacija%20proizvoda%20Dalmatinska%20pečenica.pdf

Publication of an application for registration of a name 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

(2020/C 309/09)

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

SINGLE DOCUMENT

'DALMATINSKA PANCETA'

EU No: PGI-HR-02455 – 9.4.2019

PDO () PGI (X)

1. Name(s)

'Dalmatinska panceta'

2. Member State or Third Country

Croatia

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 the product to which the name in (1) applies

'Dalmatinska panceta' is a preserved cured meat product with a rectangular shape, made from streaky bacon of the pig, with the associated skin, with or without rib cartilage, but without the rib bones, which is processed by being salted or brine-cured, cold-smoked, dried and matured exclusively within the geographical area defined in point 4 of this document.

'Dalmatinska panceta' is produced from refrigerated fresh, or from frozen, streaky pork bacon. The streaky bacon used to produce 'Dalmatinska panceta' comes from the pig's chest and belly.

When placed on the market, 'Dalmatinska panceta' has the following characteristics:

- external appearance: the product is more or less rectangular in shape, with or without clearly visible traces of the ribs; the edges and surface of the product are neat, without any cuts or other damage; the skin is firm, without any prominent wrinkling; the colour of the external surface of the product is light to dark brown;
- cross-section: the product has a firm, elastic consistency and a compact structure; red muscle can be seen clearly in cross-section, running through the fatty tissue, which is white to pink in colour, but may be bright yellowish along the edges as a result of smoking; the product is easy to slice;
- taste and aroma: the product has a slightly salty taste, it is tender, succulent and melts in the mouth; it has the distinct aroma of preserved cured pork products, with a mild aroma of smoke;
- chemical characteristics: the NaCl content must be no more than 7,5 %, the water content no more than 55 %, and water activity (a_w) no more than 0,93.

The minimum weight of the finished product is 1,3 kg. 'Dalmatinska panceta' may be placed on the market whole, in pieces or in slices.

'Dalmatinska panceta' is a preserved dry-cured meat product that is usually eaten without first undergoing heat treatment. The entire procedure for processing 'Dalmatinska panceta', from the start of the salting/brine-curing phase to the end of the maturing phase, must take a minimum of 65 days.

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

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

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

The entire production process for 'Dalmatinska panceta' comprises the following phases: salting or brine-curing, cold smoking, drying and maturing, all of which must take place in the geographical area defined in point 4.

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

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

When placing the product on the market whole or in any type of pre-packaging containing pieces or slices, the product must bear the name 'Dalmatinska panceta', which must be clearly legible and indelible, and must stand out more clearly in terms of the size, type and colour of its lettering (typography) than any other inscription, including the production batch (series) number and the name of the producer. Adjectives such as 'true', 'traditional', 'craft', 'typical', 'indigenous', 'home-made', etc., or terms indicating the toponymy of the production area, must not be placed alongside the name 'Dalmatinska panceta'.

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

The geographical production area of 'Dalmatinska panceta' is confined to within the administrative boundaries of the following counties, towns and municipalities:

— Lika-Senj County: the area of the town of Novalja.

— Zadar County: the areas of the towns of Benkovac, Biograd, Nin, Obrovac, Pag and Zadar, and the municipalities of Bibinje, Galovac, Jasenice, Kali, Kolan, Kukljica, Lišane Ostrovičke, Novigrad, Pakoštane, Pašman, Polača, Poličnik, Posedarje, Poveljana, Preko, Privlaka, Ražanac, Sali, Stankovci, Starigrad, Sukošan, Sveti Filip i Jakov, Škabrnja, Tkon, Vir, Vrsi and Zemunik Donji.

The entire area of Dubrovnik-Neretva, Split-Dalmatia and Šibenik-Knin Counties.

5. **Link with the geographical area**

The link between 'Dalmatinska panceta' and its geographical area is based on the product's reputation and quality, which stem from the traditional know-how and skills of local producers and from the area's natural factors. 'Dalmatinska panceta' has specific organoleptic properties. In particular, it has a slightly salty taste, is tender, succulent and melts in the mouth, and has the smell and aroma of fermented pork, with a mild smoky aroma. The product has a compact structure in cross-section, with clearly visible red muscle running through white-to-pink – or on the edges light-yellow – fatty tissue. These organoleptic properties are the result of the specific method used to produce 'Dalmatinska panceta' under the particular climate conditions of Dalmatia.

Natural factors

The geographical area for the production of 'Dalmatinska panceta' comprises Dalmatia as a whole, i.e. the long coastal belt of the central and southern Croatian coast, including the islands (Central and Southern Adriatic Croatia). It covers a surface area of some 12 260 km² and is separated from continental Croatia to the north-west by the Velebit, Dinarides and Kamešnica mountain ranges. For the most part, Dalmatia's relief has the typical features of a karst landscape.

Most of Dalmatia has a Mediterranean climate, with warm, dry summers and mild, humid winters. One of the most important features of the Dalmatian climate is the frequent winds that alternate over the region. The winds alternating in Dalmatia from October to April are the Bora – a mostly dry, cold north-easterly wind – and the Sirocco (or Jugo), which is a mostly humid, warm south-easterly wind. The mean temperature is 3-9 °C during the coldest month, January, and 22-26 °C during the warmest month, July. Although the sea is a constant source of water vapour, the high air temperatures and frequent winds give Dalmatia the lowest relative humidity level in Croatia, with an annual average of between 65 % and 75 %. Thanks to its mild climate and agreeable temperatures, the geographical area, Dalmatia, enjoys favourable conditions for drying and maturing 'Dalmatinska panceta'.

Human factors

The skill of preserving meat by salting and drying it had already spread throughout Dalmatia when it was under Ancient Roman rule. This skill has been passed down the generations and perfected over time. Thanks to Dalmatia's favourable climate conditions and the constant availability of sea salt, a processing procedure was developed that would become a traditional Dalmatian practice.

The traditional know-how and skills of local producers are important in all production phases of 'Dalmatinska panceta'. When selecting quality cuts of streaky bacon, producers ensure that they are more or less rectangular in shape and compact, without any major irregularities, except for clearly visible indentations where the rib bones were, and without any surface discoloration. Their skill during the salting/brine-curing phases and in determining the amount of salt/brine to be used is the product of many years of experience, and ensures that the matured 'Dalmatinska panceta' is not too salty and its salt content sufficient to protect the product from deterioration.

Another particular skill is the use of smoke (selecting firewood, the manner and duration of smoking), which gives 'Dalmatinska panceta' its mild smoky aroma. The climate conditions of the geographical area have had a major influence on the drying of 'Dalmatinska panceta'. Throughout history, most farmers in Dalmatia would dry meat for domestic use or for selling. As 'Dalmatinska panceta' was usually dried next to the hearth (in kitchens or special drying chambers), producers noticed during the drying phase that using smoke in rainy, humid weather would reduce ambient humidity. Over time, they realised that smoked meat was less prone to deterioration, i.e. that smoking had a preserving effect. In humid, Sirocco weather, producers would expose 'Dalmatinska panceta' to the smoke, whereas in dry, cold, Bora weather, they would dry 'Dalmatinska panceta' by removing it from special drying chambers or kitchens to dry in the air, or allowing the air to flow through the drying areas.

Although the preserving effect of smoke no longer has the same significance in present-day production, 'Dalmatinska panceta' still undergoes a process of cold-smoking to give it a mild smoky aroma. Nowadays, smoking involves the use of 'cold smoke' generated during the smouldering of hardwood, a process known as pyrolysis, i.e. the burning of wood and/or sawdust with smoke but without flames. The types of hardwood used for cold-smoking are those traditionally used as firewood in Dalmatia.

At the end of the drying phase, the producer can tell from the appearance, colour and consistency of the product exactly when is the right time for the final phase: the maturing of 'Dalmatinska panceta'. Cellars with a stable microclimate, known locally as '*konobe*' (sg. '*konoba*') have traditionally been used for maturing 'Dalmatinska panceta', where the matured product is kept until it is ready to be eaten or sold.

In his 1995 publication *Prerada mesa i mlijeka*, Đuro Roseg compared the techniques for producing 'Dalmatinska panceta' with those of similar agricultural products from other geographical areas. He concluded that 'Dalmatinska panceta' was the most distinctive, since it differed from similar products due to the cold smoking process: in the Istria and Lika regions, 'panceta' is not smoked, while in Slavonia it is smoked, but for a longer period and at higher temperatures. It is this distinct process that gives 'Dalmatinska panceta' its specific smoky aroma and brown surface colour (Đ. Roseg, 1995, *Prerada mesa i mlijeka*, Zagreb). In her scientific publication, M. Krvavica studied the aroma compounds of 'Dalmatinska panceta' and found that the slow burning of hardwood, i.e. pyrolysis, at low temperatures produces carboxylic acids and carbonyls, which give smoked 'Dalmatinska panceta' its characteristic colour, whereas burning at high temperatures produces phenols and phenolic compounds, which form an integral part of the specific smoky smell and aroma of 'Dalmatinska panceta' (Krvavica and others, 2017, *Hlapivi spojevi arome dalmatinske pancete proizvedene u različitim tehnološkim uvjetima*, in the journal *Meso*, No 5). Moreover, studies into the volatile compounds of 'Dalmatinska panceta' have shown that phenols, in particular methoxyphenols, which show pronounced antioxidant and antimicrobial activity, are well represented in the aroma of 'Dalmatinska panceta' as a result of cold-smoking (Krvavica and others, 2017, *Hlapivi spojevi arome dalmatinske pancete proizvedene u različitim tehnološkim uvjetima*, *Meso*, No 5).

'Dalmatinska panceta' is recognisable by its mild smoky aroma. Of particular importance here is producers' know-how and skill in selecting the right types of wood and determining the most appropriate time and duration for smoking, which largely depends on weather conditions and the characteristics of the raw materials. Moderate cold-smoking of the product using hardwood is the only way for it to attain its mild smoky aroma; excessive smoking would have a negative effect not only on the aroma, but also the colour, consistency and tenderness of the product. Producers' expertise is also important when it comes to maintaining favourable microclimate conditions (temperature, humidity and air flow) within production facilities, which must provide the optimum speed for drying and maturing, and the right intensity for biochemical processes in the product's tissue, to ensure the product attains its specific organoleptic properties.

The reputation of 'Dalmatinska panceta' is referred to in an article in the magazine *Privreda Dalmacije*, which says that organised production began in agricultural cooperatives in Dalmatia as far back as the 1950s (A. Šitin, article in *Privreda Dalmacije*, 1987).

To prevent the traditional method for producing 'Dalmatinska panceta' in the Dalmatia region from being forgotten, it is included in the culinary book *Vodič kroz hrvatske gastro ikone*. The book's authors set out to document the diversity of Croatia's culinary products, describing them as 'icons', which points clearly to the reputation bestowed by 'Dalmatinska panceta' on its region of origin (*Vodič hrvatske gastro ikone*, 2007). The name 'Dalmatinska panceta' also occurs in various culinary works, with recipes on how to prepare it (D. Marjanović-Radica, *Dalmatinska kuhinja*, 1939).

Proof of the reputation of 'Dalmatinska panceta' is also provided by organised food-tasting events still held today, as testified by press articles (Meri Šilović, press article, *Nedjeljna Slobodna Dalmacija*, 2015).

'Dalmatinska panceta' was showcased at an event entitled *Dani dalmatinske pancete i vina* (Dalmatian panceta and wine days), where it was judged and awarded a prize by a special jury (the event *Dani dalmatinske pancete i vina* in Runović, 2018).

In the journal *Meso*, M. Mašić writes that "*Dalmatinska panceta*" is a national speciality that plays a significant role in *Dalmatian gastronomy*', demonstrating more recent recognition of the product as a speciality of the Dalmatia region (journal *Meso*, 2003).

Reference to publication of the product specification

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

<https://poljoprivreda.gov.hr/UserDocsImages/dokumenti/hrana/zoi-zozp-zts/Izmijenjena%20Specifikacija%20proizvoda%20Dalmatinska%20panceta%202019..pdf>

Publication of an application for registration of a name 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

(2020/C 309/10)

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

SINGLE DOCUMENT

‘RUDARSKA GREBLICA’

EU No: PGI-HR-02383 – 3.1.2018

PDO () PGI (X)

1. Name(s)

‘Rudarska greblica’

2. Member State or Third Country

Croatia

3. Description of the agricultural product or foodstuff

3.1. Type of product

Class 2.3. Bread, pastry, cakes, confectionery, biscuits and other baker’s wares

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

‘Rudarska greblica’ is a product made with baked, thin hand-rolled dough and a filling of fresh cow’s milk cheese. Ground walnuts, spinach, Swiss chard, nettles, leeks, mint, and grated yellow carrots may be added to the cheese.

Once baked, ‘Rudarska greblica’ is cut into rectangular slices of not more than 2.5 cm in height. ‘Rudarska greblica’ has a soft exterior, succulent and creamy interior and a melt-in-the-mouth feel. Colour: The outside of the crust is dark yellow to golden in colour. Taste: The product leaves a salty taste on the palate and exudes an aroma of cow’s milk cheese.

‘Rudarska greblica’ may be eaten just a few minutes after baking.

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

‘Rudarska greblica’ is made from the following ingredients: fine wheat flour, sunflower oil, pork fat, eggs, butter, fresh milk, water, salt, sour cream, fresh yeast, sugar, fresh cow’s milk cheese, ground walnuts, spinach, Swiss chard, nettles, leeks, mint and grated yellow carrots.

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

All steps in the production of ‘Rudarska greblica’, including preparation, shaping and making of the dough, preparation of the filling, and baking of the product, must take place wholly within the geographical area referred to under point 4, except if the product is placed on the market frozen, in which case it may be baked outside the defined geographical area.

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

‘Rudarska greblica’ is characteristically rectangular. This shape is obtained by cutting the baked finished product into slices of not more than 2,5 cm in height. Once baked, it is placed on the market as a finished product. It can also be kept in a frozen state as a ready-to-bake product.

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

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**

The geographical area of 'Rudarska greblica' comprises the town of Rude and surrounding villages: Cerje Samoborsko, Braslovje, Kotari, Manja Vas, Bukovje Podvrško and Prekrižje Plješivičko.

5. **Link with the geographical area**

Protection for the product 'Rudarska greblica' is based on its reputation and tradition of production and the skill involved in its preparation.

The production area of 'Rudarska greblica' is located in a valley in the Samobor hills, famous for its large number of formerly copper-rich mines which were in operation as early as the 13th century.

According to the oral tradition of the inhabitants of the area, 'Rudarska greblica' was already being made by miners' wives in the first half of the 16th century. As the majority of mining families were poor at the time, 'Rudarska greblica' constituted the miner's humble ration, oftentimes even their main meal. Widespread poverty led the miners' wives to make 'Rudarska greblica' using only simple ingredients (flour, milk, eggs and fresh cow's milk cheese). With their ingenuity and artistry, they managed to create a unique product which, over time, has become associated with mining.

The name 'Rudarska greblica' is derived from that of a traditional tool known as a 'greblica' [oven-rake], used to stoke the embers in the bread oven of a miner's house, because the shape of the cake is similar to that of the tool.

Even though, in the making of 'Rudarska greblica', people's special know-how and skills are paramount, compliance with the following traditional rules for making the product is also important:

'Rudarska greblica' must be:

- savoury and contain a filling of cow's milk cheese, to which one of the following ingredients may be added: ground walnuts, spinach, Swiss chard, mint, nettles, leeks or grated yellow carrot,
- the dough used to make 'Rudarska greblica' must be hand-rolled and very thin,
- the edges of the dough must be pressed and rolled upwards so that the filling cannot escape while the product is baking,
- the edge of the uncooked dough is worked by hand in such a way that its lower part is made to overlap the upper part, and the edges are folded over the top and manually indented,
- before baking, the upper surface of the dough needs to be pricked a few times, so that it does not swell up and burst,
- once cooked, the upper layer of pastry is smeared with butter or margarine.

Since the 1980s, 'Rudarska greblica' has been promoted and exhibited at many national culinary fairs, where it has risen to prominence. At the initiative of the Oštrc folklore ensemble in Rude, an event known as *Dani Rudarske grebljice* ['Rudarska greblica' (Miner's Cake) Days] has taken place in the town since 1985, traditionally on the first weekend in July (*Samoborske novine* (1985), '*Dan Rudarske grebljice*'). In the last few years a competition has been organised to select the best 'Rudarska greblica'. The competitors are women from Rude who are descended from old mining families. Their handiwork is rated by an expert jury. The youngest visitors can participate in 'Rudarska greblica'-making workshops.

Today the tradition of making 'Rudarska greblica' is carried on by the women of Rude, who prevent its being forgotten by transmitting it to the younger generation, first and foremost to their daughters (*Ekološko društvo Samobor* [Ecological Society of Samobor] (1992), award to Ana Nikl for 'Rudarska greblica'). One traditional custom, long practised in the defined area of production referred to under point 4 and still being carried on today is to welcome guests with 'Rudarska greblica' on the table.

Thanks to 'Rudarska greblica', which has become the 'brand' of the town of Rude and its surrounding villages, tourism in the town has grown, leading to the reopening of the restored Sveta Barbara mine, also the site of a museum. This outdoor museum has preserved a glimpse of the beauty of the subterranean world beneath Rude. Information on 'Rudarska greblica' is provided in the museum's tourism material. The museum also provides the opportunity to sample the 'Rudarska greblica' cake throughout the year.

Not only have residents of the defined area found a livelihood in 'Rudarska greblica'; it also forms part of the region's cultural heritage. Further evidence of this is that 'Rudarska greblica' is also the subject of poems by poets from Samobor (Cvetković, K (2004), *'Ja rudarski trsek'*, Matica hrvatska).

Journalist Božica Brkan mentions the skill involved in preparing the product and its link to Rude in an article she wrote for the magazine *Íće & piće* [Food and Drink], one of Croatia's pre-eminent culinary magazines, in 2007 (Brkan, B (2007), *'Greblica – tenka gibanica rudarska'* ['Greblica', the miners' thin cheese pastry'], *Íće & Piće*).

The specific reputation of the name of the product and its long tradition of production are also attested to by the fact that in 2007, 'Rudarska greblica' was inscribed on the List of protected intangible cultural treasures of the Republic of Croatia, managed by the Ministry of Culture (Decision of the Ministry of Culture on intangible cultural treasures, 2007).

The link between 'Rudarska greblica' and the town of Rude is also mentioned in the publication *Vodič kroz hrvatske gastro ikone* [A guidebook through Croatia's gastro-icons] (2007), in which 'Rudarska greblica' is ranked among Croatia's gastronomic icons.

The specificity of 'Rudarska greblica' lies in the skill and know-how involved in making the product, as described in an article of the magazine *Dobra hrana* ['Good food'] (Jutarnji list, *Dobra hrana*, 2012).

The causal link between 'Rudarska greblica' and the defined geographical area is based on the product's reputation and its traditional method of production, in which the human factor – people's skill and know-how in making the product — are crucial. This knowledge is passed down from generation to generation, resulting in a large proportion of the residents of the town of Rude making the product.

The geographical area of production of 'Rudarska greblica' is a renowned hiking tourism destination, replete with many chapels and mountain huts frequented by climbing associations and tourists. For this reason tour guides also make mention of 'Rudarska greblica' as an unmissable regional speciality, offered by local hosts in the area and which every tourist and visitor needs to try (AMACIZ newsletter, 2013). Owing to its geographical location, the majority of residents of Rude and the surrounding area are involved in small-scale agricultural production. Consequently the gastronomic offerings of the region's catering providers (Ice-cream shop (2016), *Slatka tvornica Medenko* ['Medenko patisserie and ice-cream shop'], price list) are based primarily on local produce (Randić, M. and Ritting-Beljak, N. (2006), *Svijet hrane u Hrvatskoj* ['The world of food in Croatia']).

The name 'Rudarska greblica' is also used in everyday parlance within the geographical area (Obrt Parna pekara (2016), receipt).

Reference to publication of the product specification

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

<https://poljoprivreda.gov.hr/UserDocsImages/arhiva/datastore/filestore/83/Izmijenjena-Specifikacija-proizvoda-Rudarska-greblica.pdf>

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