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⁽¹⁾ Text with EEA relevance.

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II

(Information)

INFORMATION FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES
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EUROPEAN COMMISSION

COMMUNICATION FROM THE COMMISSION

**Approval of the content of a draft Commission Regulation amending Regulation (EU) No 717/2014
as regards its period of application and the maximum cumulative amounts of *de minimis* aid**

(2022/C 175/01)

The Commission has approved, on 17 December 2021, the content of a draft for a Commission Regulation amending Regulation (EU) No 717/2014 as regards its period of application and the maximum cumulative amounts of *de minimis* aid.

The draft for a Commission Regulation is attached as an Annex to this Communication. It will be opened for public consultation in January 2022 at:

<http://ec.europa.eu/competition/consultations/open.html>

ANNEX

DRAFT COMMISSION REGULATION (EU) .../...**of ...**

amending Regulation (EU) No 717/2014 as regards its period of application and the maximum cumulative amounts of de minimis aid

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union, and in particular Article 108(4) thereof,

Having regard to Council Regulation (EU) 2015/1588 of 13 July 2015 on the application of Articles 107 and 108 of the Treaty on the Functioning of the European Union to certain categories of horizontal State aid ⁽¹⁾, and in particular Article 2(1) thereof,

After consulting the Advisory Committee on State Aid,

Whereas:

- (1) On 29 April 2019, the Commission launched an evaluation of the performance of the sectoral instruments applicable to State aid in the fishery and aquaculture sector since their adoption in 2014-2015, including Commission Regulation (EU) No 717/2014, with a view to amending or repealing them for the period 2023-2027. The preliminary results of that evaluation have shown that Regulation (EU) No 717/2014 remains a relevant, efficient and effective tool, particularly to allow Member States to quickly address short-term negative impacts resulting from unexpected events that could endanger the economic performance of viable operators and jeopardise jobs ⁽²⁾. However, Regulation (EU) No 717/2014 should remain coherent and consistent with other rules relevant for the assessment of State aid in the fishery and aquaculture sector, in particular with Regulation (EU) 2021/1139 of the European Parliament and of the Council ⁽³⁾.
- (2) Commission Regulation (EU) 2020/2008 ⁽⁴⁾ extended the period of application of Regulation (EU) No 717/2014 until 31 December 2022 to ensure that the Member States could continue granting small amounts of aid pending the adoption of Regulation (EU) 2021/1139.
- (3) The maximum cumulative amounts of *de minimis* aid granted per Member State to undertakings active in the fishery and aquaculture sector over any period of three fiscal years referred to in Article 3(3) of Regulation (EU) No 717/2014 should be updated with more recent sectoral data. In particular, the maximum cumulative amounts should be based on a three-year average of the annual turnover of catching, processing and aquaculture activities in each Member State, obtained by excluding the highest and lowest entries across a five-year period, i.e. 2014-2018.
- (4) To ensure that the Member States may continue granting small amounts of aid in accordance with Regulation (EU) No 717/2014, and in order to ensure continuity and legal certainty, it is appropriate to make a number of adjustments to Regulation (EU) No 717/2014 as listed in Article 1 of the present act, to reflect the legal and economic developments in the fishery and aquaculture sector and to extend its period of application until 31 December 2027.
- (5) Regulation (EU) No 717/2014 should therefore be amended accordingly,

⁽¹⁾ OJ L 248, 24.9.2015, p. 1.

⁽²⁾ [PENDING]

⁽³⁾ Regulation (EU) 2021/1139 of the European Parliament and of the Council of 7 July 2021 establishing the European Maritime, Fisheries and Aquaculture Fund and amending Regulation (EU) 2017/1004 (OJ L 247, 13.7.2021, p. 1).

⁽⁴⁾ Commission Regulation (EU) 2020/2008 of 8 December 2020 amending Regulations (EU) No 702/2014, (EU) No 717/2014 and (EU) No 1388/2014, as regards their period of application and other relevant adjustments (OJ L 414, 9.12.2020, p. 15).

HAS ADOPTED THIS REGULATION:

Article 1

Regulation (EU) No 717/2014 is amended as follows:

(1) in Article 1(1), point (h) is replaced by the following:

(h) aid to the temporary or permanent cessation of fishing activities unless specifically provided for in Regulation (EU) 2021/1139 of the European Parliament and of the Council (*);

(*) Regulation (EU) 2021/1139 of the European Parliament and of the Council of 7 July 2021 establishing the European Maritime, Fisheries and Aquaculture Fund and amending Regulation (EU) 2017/1004 (OJ L 247, 13.7.2021, p. 1).;

(2) in Article 8, the second paragraph is replaced by the following:

It shall apply until 31 December 2027.;

(3) the Annex is replaced by the text in the Annex to this Regulation.

Article 2

This Regulation shall enter into force on the twentieth day following that of its publication in the *Official Journal of the European Union*.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels, ...

For the Commission
The President
Ursula VON DER LEYEN

ANNEX I

National cap as referred to in Article 3(3)

(EUR)

Member State	Maximum cumulative amount of <i>de minimis</i> aid granted per Member State in the fishery and aquaculture sector ⁽¹⁾
Belgium	24 540 750
Bulgaria	2 172 884
Czechia	3 842 769
Denmark	81 833 109
Germany	77 196 702
Estonia	4 243 567
Ireland	26 601 846
Greece	28 923 364
Spain	217 119 657
France	181 019 480
Croatia	8 681 955
Italy	118 166 895
Cyprus	998 928
Latvia	5 513 209
Lithuania	16 035 859
Luxembourg	0
Hungary	1 259 151
Malta	3 474 898
Netherlands	37 118 541
Austria	2 986 023
Poland	72 434 934
Portugal	43 197 046
Romania	4 237 681
Slovenia	540 764
Slovakia	2 071 578
Finland	12 384 203
Sweden	20 537 179
United Kingdom as regards Northern Ireland	4 377 695

(1) The maximum cumulative amounts of *de minimis* aid are based on a three-year average of the annual turnover of catching, processing and aquaculture activities in each Member State, obtained by excluding the highest and lowest entries across a five-year period, i.e. 2014-2018.'

Withdrawal of notification of a concentration
(Case M.9938 – KINGSPAN GROUP / TRIMO)

(Text with EEA relevance)

(2022/C 175/02)

On 3 March 2021, the European Commission received notification ⁽¹⁾ of a proposed concentration pursuant to Article 4 and following a referral pursuant to Article 4(5) of Council Regulation (EC) No 139/2004 ⁽²⁾ ('Merger Regulation').

On 12 April 2021, the Commission decided to initiate proceedings ⁽³⁾ under Article 6(1)(c) of the Merger Regulation. On 21 April 2022, the notifying party informed the Commission that it withdrew its notification and demonstrated that it abandoned the concentration.

⁽¹⁾ OJ C 82, 11.3.2021, p. 12.

⁽²⁾ OJ L 24, 29.1.2004, p. 1.

⁽³⁾ OJ C 133, 16.4.2021, p. 2.

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾

28 April 2022

(2022/C 175/03)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,0485	CAD	Canadian dollar	1,3498
JPY	Japanese yen	137,13	HKD	Hong Kong dollar	8,2267
DKK	Danish krone	7,4421	NZD	New Zealand dollar	1,6221
GBP	Pound sterling	0,84350	SGD	Singapore dollar	1,4556
SEK	Swedish krona	10,3594	KRW	South Korean won	1 337,82
CHF	Swiss franc	1,0216	ZAR	South African rand	16,7472
ISK	Iceland króna	137,80	CNY	Chinese yuan renminbi	6,9381
NOK	Norwegian krone	9,8990	HRK	Croatian kuna	7,5703
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	15 222,05
CZK	Czech koruna	24,526	MYR	Malaysian ringgit	4,5741
HUF	Hungarian forint	377,06	PHP	Philippine peso	54,845
PLN	Polish zloty	4,6891	RUB	Russian rouble	
RON	Romanian leu	4,9479	THB	Thai baht	36,152
TRY	Turkish lira	15,5362	BRL	Brazilian real	5,2465
AUD	Australian dollar	1,4814	MXN	Mexican peso	21,4531
			INR	Indian rupee	80,3670

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

V

(Announcements)

ADMINISTRATIVE PROCEDURES

EUROPEAN UNION AGENCY FOR CRIMINAL JUSTICE
COOPERATION**Notice amending the notification of vacancy notice for Administrative Director (grade AD 14) of
Eurojust – The Hague (the Netherlands) – 22/EJ/05**

(Official Journal of the European Union C 129 of 22 March 2022)

(2022/C 175/04)

On page 17, last paragraph:

for: 'The deadline for submission of applications is **28 April 2022** at midnight CET.'
read: 'The deadline for submission of applications is **10 May 2022** at midnight CET.'

OTHER ACTS

EUROPEAN COMMISSION

Publication of the amended single document following the approval of a minor amendment pursuant to the second subparagraph of Article 53(2) of Regulation (EU) No 1151/2012

(2022/C 175/05)

The European Commission has approved this minor amendment in accordance with the third subparagraph of Article 6(2) of Commission Delegated Regulation (EU) No 664/2014 ⁽¹⁾.

The application for approval of this minor amendment can be consulted in the Commission's *eAmbrosia* database.

SINGLE DOCUMENT

'Bulot de la Baie de Granville'**EU No: PGI-FR-02319-AM01 – 30.12.2021****PDO () PGI (X)****1. Name(s)**

'Bulot de la Baie de Granville'

2. Member State or Third Country

France

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

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

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

'Bulot de la Baie de Granville' is a gastropod mollusc belonging to the species *Buccinum undatum*. It is sold whole in its shell:

— live, or

— cooked fresh, pasteurised or frozen.

It may be flavoured during cooking.

The colour of the shell, which is often light, varies from white to dark brown and from greenish white to dark green, depending on the amount of algae on the surface. The shell may have reddish spots caused by micro-algae. The foot is ivory-white to cream-white in colour, with small streaks and black spots.

(1) OJ L 179, 19.6.2014, p. 17.

The dimensions are defined as the size of the shell from its apex to the siphonal canal. 'Bulot de la Baie de Granville' measures between 47 mm and 70 mm. However, a maximum of 8 % of the batch may consist of individuals smaller than 47 mm and 15 % of individuals larger than 70 mm.

Owing to the time required for the 'bulot' (whelk) to reach the required dimensions, they are often carriers of marine organisms (barnacles, worms, slipper limpets) called epibionts, which are attached to the shell. Epibionts may not be present on more than 25 % of the 'bulots' in batches marketed under the 'Bulot de la Baie de Granville' PGI. This proportion is calculated on the basis of individuals that are significant carriers, as measured by comparing them to photographic reference material.

'Bulot de la Baie de Granville' smells of iodine, the sea and algae. In the mouth, after cooking, 'Bulot de la Baie de Granville' has a tender texture, a noticeable moisture content and iodine-like, marine and nutty flavours. It may be slightly crunchy owing to the presence of small sediments or shell debris. It does not have a muddy odour or taste.

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

—

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

The 'Bulot de la Baie de Granville' is fished and landed in the geographical area.

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*

Each individual pack of PGI 'bulots' must include:

- the name 'Bulot de la Baie de Granville', written in clear, legible and indelible characters, the dimensions of which must be larger in both height and width than the characters of any other words on the labelling;
- the European Union PGI logo, which must be placed close to the sales name.

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

The geographical area of 'Bulot de la Baie de Granville' is defined by:

- a maritime fishing area;
- a landing area.

Fishing area:

'Bulot de la Baie de Granville' is fished on the west side of the Cotentin Peninsula, in the coastal area extending from the headland of Goury in the north to the headland of Champeaux in the south. It is caught within a coastal strip of 30 nautical miles calculated from the landing points.

Landing area:

The landing area comprises all the coastal municipalities between the headland at Goury in the north and the headland at Champeaux in the south. It is made up of the following municipalities of the department of Manche:

Municipalities included in their entirety:

Agon-Coutainville; Annoville; Barneville-Carteret; Baubigny; Blainville-sur-Mer; Bréhal; Bretteville-sur-Ay; Bréville-sur-Mer; Briqueville-sur-Mer; Carolles; Champeaux; Coudeville-sur-Mer; Créances; Donville-les-Bains; Flamanville; Geffosses; Granville; Hauteville-sur-Mer; La Haye; Héauville; Heugueville-sur-Sienne; Jullouville; Lessay; Lingreville; Les Moitiers-d'Allonne; Montmartin-sur-Mer; Orval sur Sienne; Les Pieux; Pirou; Port-Bail-sur-Mer; Regnéville-sur-Mer; Le Rozel; Saint-Georges-de-la-Rivière; Saint-Germain-sur-Ay; Saint-Jean-de-la-Rivière; Saint-Pair-sur-Mer; Siouville-Hague; Surtainville; Tourville-sur-Sienne; Tréauville.

Municipality partially included: La Hague and Gouville-sur-Mer.

5. Link with the geographical area

Specificity of the geographical area

The Bay of Granville area is characterised by a large tidal range (mean range: 10.5 m) and a sharp retreat of the sea at low tide. The movement of the water masses during the tidal cycle induces currents at speeds of up to 2 knots in Granville.

The strength of the currents causes significant dispersion of the water columns, and the water mass undergoes constant vertical mixing (no stratification).

The significant water exchange, caused by the tidal currents and the swell, limits the seasonal variation of the water temperature to about 10 °C. The average temperature is around 17 °C in summer and 8 °C in winter.

The strong currents and the large tidal range mean that the water masses are continuously renewed by water flowing in from the open sea, and this guarantees excellent water quality and cool water temperatures.

The Bay of Granville has a certain bathymetric homogeneity, and depths exceeding 50 m can be found only beyond 30 nautical miles from the ports on the west coast of Cotentin.

This is an area rich in shell debris, with very little muddy sediment (fine sediment).

The west coast of Cotentin enjoys a temperate oceanic climate (annual average temperature: 11,4 °C) that is very heavily influenced by humid and cool air currents from the Atlantic.

Furthermore, the particularity of the local coast lies in its landscape, which is exposed to predominantly westerly winds and has a mostly sandy facies, except at the northern and southern extremities, which limits the possibilities for fishing vessels to find shelter and launching grounds. The need for vessels fishing 'bulots' to be distributed all along the coastal area, and these environmental considerations, are the reason for:

- the many slipways and landing points along the coast;
- the small size of the fishing units (<12 m), enabling vessels to be taken out of the water or making it easier to ground them.

The 'bulot' is part of the traditional diet of the local coastal populations of Normandy. It used to be caught by hand or using a rake at low tide (A. Locard, *Manuel Pratique d'Ostréiculture*, 1900 and L. Joubin, *Études sur les Gisements de Coquilles Comestibles des Côtes de France – La presqu'île du Cotentin*; Bulletin de l'Institut Océanographique, 1911). The 'bulot' was consumed directly but also sought after as bait, which was hooked to fishing lines used to catch higher-value fish such as cod.

During the first half of the 20th century, small-scale fishing with pots, trawlers or dredges, which were widely used techniques in the Granville area, also supplied by-catches of 'bulots', a valuable supplement on fishing trips.

Specialised techniques have been developed since the mid-20th century. In 1947 J. Le Dantec wrote about the targeted fishing of 'bulots' *'que des doris vont pêcher dans des casiers à proximité de la côte'* ('that dory boats go fish using pots close to the coast') (*Revue officielle des travaux des pêches maritimes 1947-1949 – Vol. XV.FASC. 1-4 No 54-60*).

The professional fishing of 'Bulot de la Baie de Granville' grew significantly in the second half of the 20th century, thanks to the emergence of gear that made it possible to fish larger quantities. Consequently this activity became professional, specialised and profitable. The specific gear used included pots to catch 'bulots' and open boxes for their transport.

From 1985, a resource management system (vessel size, type of gear, fishing calendar, etc.) was put in place for the 'bulot' fished in the Bay of Granville so as to preserve the resource and the small-scale nature of pot fishery.

Specificity of the product

'Bulot de la Baie de Granville' is a gastropod of the species *Buccinum undatum*. It is characterised by:

- its being marketed whole, in its shell;
- its freshness;

- its size: between 47 mm and 70 mm; less than 15 % of the 'bulots' being larger than 70 mm and less than 8 % smaller than 47 mm;
- when eaten: it contains little or no sediment, tastes of the sea, iodine, algae and nuts and has no muddy smell or taste.

Causal link

The link with the geographical area of 'Bulot de la Baie de Granville' is based on its specific quality and reputation.

Its quality results firstly from the combined characteristics of the geographical area and the fishermen's know-how.

The natural conditions of the Bay of Granville (bathymetry, large tidal range, quality and temperature of the water) are ideal for the development of the *Buccinum undatum* cold-water species.

Fishermen have adapted their practices to the characteristics of the area. Owing to the large tidal range, ports are accessible only at high tide. The semi-diurnal tidal flow determines when to depart for and return from a fishing trip: the vessels must not exceed a fishing time of 16 hours.

'Bulot de la Baie de Granville' is an attractive product owing to its freshness, guaranteed by the short fishing time, but also to the good preservation of the live 'bulots' and their organoleptic characteristics thanks to:

- the 'gentle' fishing method using pots, which prevents stress such as shell breakage or mixing with marine sediments, and allows the 'bulots' to be lifted out of the water intact and alive;
- the selection of fishing areas and the sorting and cleaning carried out by the fishermen, which make it possible to remove any remaining bait and sediments;
- the local, regular and balanced exploitation of the fishing area, which ensures a relatively small and stable size;
- the storage in open boxes, which helps keep the 'bulots' alive and intact until they are sold live or cooked.

The temperate climatic conditions are likewise favourable to the good preservation of the live 'bulots', from the moment they come out of the water until they are landed, without any ice being added.

Finally, the sedimentary seabed enhances the gustatory quality of 'Bulot de la Baie de Granville'. There are virtually no muddy sediments, which are known to weaken the organoleptic characteristics of the 'bulot' (dark exterior, muddy smell and taste).

For several decades now, the Bay of Granville has had a good reputation among local residents, which improved further when professional fishing started being developed in the 1980s. The area has become France's centre for the development of 'bulot' fishing and for the marketing of this product in its traditional, whole, form.

As seafood platters became fashionable and products started being sold in cooked form, the sale of 'Bulot de la Baie de Granville' played a role in boosting the consumption of 'bulot' throughout France and the reputation of Granville. The very origin of the word 'bulot' shows how appreciated 'Bulot de la Baie de Granville' is among connoisseurs. Until the 1990s, the official sales name of this mollusc was 'buccin', but the product was better known by the name 'bulot', a term from Normandy. Its use became more widespread together with the development of marketing, and 'bulot' was adopted as an official name alongside 'buccin'. The full name 'Bulot de la Baie de Granville' then started being used in marketing as a means of providing information to the consumer and promoting 'bulots' from the Bay of Granville.

The reputation of 'Bulot de la Baie de Granville' has spread beyond professional and regional circles through the mainstream press and TV programmes. These include the famous TV series 'Thalassa', which is focused on the sea and devoted a special report to the product, called '*Bulotier à Granville, Reportage sur une pêche un peu spéciale: la pêche aux bulots à Granville*' in May 1996.

The 'Bay of Granville' origin is now a true guarantee of quality, as shown in an article on the national and European aspects of the consumption of 'Bulot de la Baie de Granville', published in the monthly magazine 'Terra Eco' in February 2013: *'le bulot de Granville, réputé pour sa fraîcheur et son fumet sans arrière-goût de vase, s'exporte aux quatre coins de la France et dans l'Europe voisine.'* ('The "bulot" of Granville, renowned for its freshness and a flavour that has no aftertaste of mud, is exported to the four corners of France and to neighbouring European countries').

The most beautiful televised eulogy to 'Bulot de la Baie de Granville' was made by the famous Michelin-starred chef Guy Martin who, in 2014, in an episode of the series 'Epicerie Fine' on TV5 Monde dedicated to shellfish in Normandy, declared the following: *'Les bulots, on en voit de partout, mais il faut choisir le Bulot de la Baie de Granville, parce que ce bulot c'est une région, un savoir-faire, je dirai un terroir, une mer...'* ('You see "bulots" everywhere, but you have to choose "Bulot de la Baie de Granville", because this "bulot", it is also a region, an expertise, I'd even say a land and a sea...').

Reference to publication of the specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-757e6893-2c06-411d-ad49-3c0dcc5363a5

Publication of the amended single document following the approval of a minor amendment pursuant to the second subparagraph of Article 53(2) of Regulation (EU) No 1151/2012

(2022/C 175/06)

The European Commission has approved this minor amendment in accordance with the third subparagraph of Article 6(2) of Commission Delegated Regulation (EU) No 664/2014 ⁽¹⁾.

The application for approval of this minor amendment can be consulted in the Commission's eAmbrosia database.

SINGLE DOCUMENT

'Sainte-Maure de Touraine'

EU No: PDO-FR-0133-AM04 - 17.12.2021

PDO (X) PGI ()

1. Name

'Sainte-Maure de Touraine'

2. Member State or Third Country

France

3. Description of the agricultural product or foodstuff

3.1. Type of product

Class 1.3 - Cheese

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

'Sainte-Maure de Touraine' is a cheese made exclusively from raw whole goat's milk. It is a soft cheese obtained by primarily lactic acid coagulation, with the addition of a small amount of rennet, and by natural drainage.

As regards its outer appearance, the cheese has visible surface mould and its rind is dusted with ash.

It has a lactic flavour, without being too salty or acidic, with nutty hints and vegetal notes such as hay. It has a creamy, even slightly damp, texture but becomes drier and sometimes crumbly as it ages.

The cheese cuts cleanly and has a white or ivory-coloured paste with a fine, even texture.

It has a tapered log shape. The total weight of dry matter must be no lower than 100 g per cheese.

Its minimum fat content is 45 % in the dry matter.

Running through each 'Sainte-Maure de Touraine' cheese is a cereal straw on which at least the designation name and a code identifying the production facility are engraved.

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

The dairy goats must be of the Alpine, Saanen or Poitevine breeds or be crosses of those breeds.

At least 825 kg of the dry matter in the total annual ration per dairy goat (i.e. 75 %) must come from the geographical area. Some feedingstuffs do not come from the geographical area because they are unavailable there (e.g. dried lucerne).

The pasture area must be a minimum of 1 000 m² per dairy goat, comprising the surface areas of the holding and/or the corresponding surface areas for bought-in fodder.

⁽¹⁾ OJL 179, 19.6.2014, p. 17.

The annual quantity of fodder per dairy goat must be at least 550 kg of dry matter. Fodder may come from the geographical area only. The fodder is consumed fresh, fermented or as hay. The annual quantity of fermented feed is limited to 355 kg of dry matter per goat. It may not exceed 1 kg of dry matter per day per dairy goat. Fermented feed must be given together with hay or green fodder or combined with grazing.

The permitted types of fodder are set out in a positive list.

Complementary feed may be at most 50 % of the dairy goats' feed, i.e. a maximum of 550 kg of dry matter.

The permitted complementary feeds are specified in a positive list.

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

The milk must be produced and the cheese made and ripened in the geographical area defined in section 4.

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*

Besides the compulsory wordings required by the rules on the labelling and presentation of foodstuffs, cheeses with the 'Sainte-Maure de Touraine' designation of origin are marketed with an individual label featuring the name of the designation of origin 'Sainte-Maure de Touraine' and the European Union's PDO logo in the same visual field.

Irrespective of the regulatory references applicable to all cheeses, the use of any other term or reference accompanying the designation of origin is prohibited on the labelling, advertising, invoices or commercial documents, with the exception of individual trademarks.

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

All stages of production take place in the geographical area, which encompasses the territory of the following municipalities on the basis of the Official Geographic Code of 2021:

Indre (Department 36): Argy, Arpheuilles, Azay-le-Ferron, Buzançais, La Chapelle Orthemale, Châtillon-sur-Indre, Chezelles, Cléré-du-Bois, Clion, Écueillé, Fléré-la-Rivière, Fontgombault, Fontguenand, Frédille, Gehée, Heugnes, Jeu-Maloches, Langé, Lingé, Luçay-le-Mâle, Lurais, Lureuil, Lye, Martizay, Méobecq, Mérigny, Mézières-en-Brenne, Murs, Néons-sur-Creuse, Neuillay-les-Bois, Obterre, Palluau-sur-Indre, Paulnay, Pellevoisin, Préaux, Preuilly-la-Ville, Saint-Cyran-du-Jambot, Saint-Genou, Saint-Lactencin, Saint-Médard, Saint-Michel-en-Brenne, Sainte-Gemme, Saulnay, Sauzelles, Selles-sur-Nahon, Sougé, Tournon-Saint-Martin, Le Tranger, Valençay, Vendoeuvres, La Vernelle, Veuil, Vicq-sur-Nahon, Villedieu-sur-Indre, Villegouin, Villentrois-Faverolles, Villiers.

Indre-et-Loire (Department 37) in its entirety.

Loir-et-Cher (Department 41): Ambly, Angé, Artins, Authon, Averdon, Champigny-en-Beauce, La Chapelle-Vendômoise, Châteauvieux, Châtillon-sur-Cher, Chaumont-sur-Loire, Chémery, Chissay-en-Touraine, Choussy, Le Controis-en-Sologne (pour le territoire de la commune de Thenay), Couddes, Couffy, Crucheray, Les Essarts, Faverolles-sur-Cher, Françay, Gombergean, Les Hayes, Herbault, Houssay, Huisseau-en-Beauce, Lancè, Lancôme, Landes-le-Gaulois, Lavardin, Mareuil-sur-Cher, Méhers, Mesland, Meusnes, Monteaux, Monthou-sur-Cher, Montoire-sur-le-Loir, Montrichard Val de Cher, Montrouveau, Nourray, Noyers-sur-Cher, Pontlevoy, Pouillé, Prunay-Cassereau, Rilly-sur-Loire, Les Roches-l'Évêque, Saint-Aignan, Saint-Amand-Longpré, Saint-Arnoult, Saint-Cyr-duGault, Saint-Etienne-des-Guéréts, Saint-Georges-sur-Cher, Saint-Gourgon, Saint-Julien-de-Chédon, Saint-Martin-des-Bois, Saint-Rimay, Saint-Romain-sur-Cher, Santenay, Sasnières, Seigy, Thenay, Thésée, Troo, Valencisse, Vallée-de-Ronsard, Vallières-les-Grandes, Valloire-sur-Cisse, Veuzin-sur-Loire, Villavard, Villechauve, Villedieu-le-Château, Villefrancoeur, Villeporcher.

Vienne (Department 86): Antran, Basses, Berthegon, Beuxes, Bournand, Buxeuil, Ceaux-en-Loudun, Chenevelles, Coussay-les-Bois, Dangé-Saint-Romain, Ingrandes, Leigné-les-Bois, Leigné-sur-Usseau, Lésigny, Leugny, Loudun, Mairé, Messemé, Mondion, Nueil-sous-Faye, Les Ormes, Oyré, Pleumartin, Port-de-Piles, Pouant, Prinçay, La Roche-Posay, Roiffé, Saint-Christophe, Saint-Gervais-les-Trois-Clochers, Saint-Rémy-sur-Creuse, Sammarçolles, Sérigny, Usseau, Vaux-sur-Vienne, Vellèches, Vézères, Vicq-sur-Gartempe.

Maps of the geographical area can be consulted on the website of the National Institute of Origin and Quality (Institut national de l'origine et de la qualité – INAO).

5. Link with the geographical area

'Sainte-Maure de Touraine' is a goat's milk cheese the main specific characteristics of which are its elongated log shape with a cereal straw running through it, its nutty hints and vegetal notes such as hay, and its creamy texture that becomes crumbly as it ages. These characteristics are conferred upon it by the know-how in rearing goats fed on fodder produced exclusively in the geographical area, and also by cheese-making know-how (lactic curd, slow draining, and ash-dusting and salting of the surface after removal from the mould) and ripening know-how, which allows characteristic ripening flora to develop.

The geographical area where 'Sainte-Maure de Touraine' is produced is located in the south-west of the Paris Basin, covering and extending beyond the old historic province of Touraine. The Loire, which crosses the area from east to west, and its tributaries strongly influence the landscape of the various farming areas.

The landscapes of open plateaus where cereal crops predominate alternate with valleys, which are more wooded and where more specialised agriculture has emphasised specific types of production (winegrowing, tree crops, livestock rearing, market gardening). Clayey and clay-limestone soils also meet here on the plateaus.

With its oceanic influences, the climate is characterised by mild winters and summers and allows the growing of numerous fodder and cereal crops needed to feed animals. This oceanic influence, which decreases only very gradually moving eastwards along the Loire Valley, maintains a relatively homogeneous climate throughout the area.

There were no herds of goats until the mid-20th century. The poorest rural households would have only one to three goats. Keeping the goats was the job of the grandmother (or of the youngest daughter, to whom the grandmother had passed on the know-how), who would care for the animals, feed them, milk them and make the cheese. The milk was used raw and whole straight after milking. The volume of a 'Sainte-Maure de Touraine' mould corresponded to the daily volume of milk produced by a goat, that is around 2,5 litres of milk to make one cheese. There was no dairy; the work was done in the kitchen and the cheeses were left to dry near the chimney. The elongated log shape made the cheese fragile and hard to handle, so running a cereal straw through it lengthways made handling easier.

The modern-day production techniques stem from that history. The cheese is obtained by lactic acid coagulation of the whole, raw milk along with the addition of a small amount of rennet. The curd is placed into tapered moulds.

'Sainte-Maure de Touraine' is a cheese produced from raw, whole goat's milk, with only a small amount of rennet added, and obtained from a lactic curd. It is characterised by:

- its distinctive tapered shape;
- its fine, even, white to ivory-coloured paste which cuts cleanly;
- its creamy texture, which becomes drier and crumbly as it ages;
- after ripening for 10 days, a well-developed rind covered with surface mould visible to the naked eye;
- the cereal straw running through it lengthways;
- its lactic flavour with nutty hints and vegetal notes.

The origins of this goat's milk cheese lie in the poorest soils of Touraine.

The presence in the geographical area of clayey and clay-limestone soils, which are suitable for fodder and cereal production, encouraged the agricultural exploitation of the poorest areas through the establishment of goat rearing, of a small size at first, the milk from which was used to produce a cheese that was initially consumed within the family only.

'Sainte-Maure de Touraine' owes its distinctive shape to the mould, which was originally made of woven wicker. The volume of the mould corresponds to a goat's daily milk production. The elongated log shape and the sometimes brittle texture of the paste make the cheese fragile and difficult to handle, so the lengthways insertion of a cereal straw initially had the practical purpose of making it easier to handle the cheese, before becoming an identifying feature for consumers.

A number of factors – the use of an elongated mould and the characteristics of lactic production, together with slow drainage, which is adapted to the rhythm of work on the farm, and ash-dusting and salting after removal from the mould – give the cheese a texture, fineness of paste and ratio of surface area to volume that allow the distinctive ripening flora of 'Sainte-Maure de Touraine' to develop as it ripens, giving the cheese its qualities in terms of taste and aroma.

Reference to publication of the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-0044ace0-9759-4aae-a3cf-fe706eac1395

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