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⁽¹⁾ Text with EEA relevance

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND
AGENCIES

COUNCIL

COUNCIL DECISION

of 25 September 2014

**appointing and replacing members of the Governing Board of the European Centre for the
Development of Vocational Training**

(2014/C 358/01)

THE COUNCIL OF THE EUROPEAN UNION,

Having regard to Council Regulation (EEC) No 337/75 of 10 February 1975 establishing the European Centre for the Development of Vocational Training, and in particular Article 4 thereof ⁽¹⁾,

Having regard to the nomination submitted by the Commission in the category of Employers' representatives,

Whereas:

- (1) By its Decision of 16 July 2012 ⁽²⁾, the Council appointed the members of the Governing Board of the European Centre for the Development of Vocational Training for the period from 18 September 2012 to 17 September 2015.
- (2) A member's seat on the Governing Board of the Centre in the category of representatives of Employers' organisations has become vacant for Lithuania as a result of the resignation of Ms Dovilė BAŠKYTĖ.
- (3) The member of the Governing Board of the aforementioned Centre should be appointed for the remainder of the current term of office, which expires on 17 September 2015,

HAS DECIDED AS FOLLOWS:

Sole Article

The following person is hereby appointed as a member of the Governing Board of the European Centre for the Development of Vocational Training for the remainder of the term of office, which runs until 17 September 2015:

REPRESENTATIVES OF EMPLOYERS' ORGANISATIONS:

LITHUANIA	Mr Aidas VAIČIULIS
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Done at Brussels, 25 September 2014.

*For the Council**The President*

F. GUIDI

⁽¹⁾ OJ L 39, 13.2.1975, p. 1.⁽²⁾ OJ C 228, 31.7.2012, p. 3.

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾

9 October 2014

(2014/C 358/02)

1 euro =

Currency	Exchange rate	Currency	Exchange rate
USD US dollar	1,2763	CAD Canadian dollar	1,4180
JPY Japanese yen	137,37	HKD Hong Kong dollar	9,8991
DKK Danish krone	7,4435	NZD New Zealand dollar	1,6081
GBP Pound sterling	0,78750	SGD Singapore dollar	1,6185
SEK Swedish krona	9,1262	KRW South Korean won	1 356,70
CHF Swiss franc	1,2107	ZAR South African rand	14,0531
ISK Iceland króna		CNY Chinese yuan renminbi	7,8269
NOK Norwegian krone	8,1910	HRK Croatian kuna	7,6461
BGN Bulgarian lev	1,9558	IDR Indonesian rupiah	15 525,58
CZK Czech koruna	27,470	MYR Malaysian ringgit	4,1343
HUF Hungarian forint	306,27	PHP Philippine peso	57,021
LTL Lithuanian litas	3,4528	RUB Russian rouble	50,9955
PLN Polish zloty	4,1758	THB Thai baht	41,342
RON Romanian leu	4,4038	BRL Brazilian real	3,0212
TRY Turkish lira	2,8836	MXN Mexican peso	17,0061
AUD Australian dollar	1,4408	INR Indian rupee	77,8001

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

NOTICES FROM MEMBER STATES

Information communicated by Member States regarding closure of fisheries

(2014/C 358/03)

In accordance with Article 35(3) of Council Regulation (EC) No 1224/2009 of 20 November 2009 establishing a Community control system for ensuring compliance with the rules of the common fisheries policy ⁽¹⁾, a decision has been taken to close the fishery as set down in the following table:

Date and time of closure	13.9.2014
Duration	13.9.2014-31.12.2014
Member State	Belgium
Stock or group of stocks	WHG/08.
Species	Whiting (<i>Merlangius merlangus</i>)
Zone	VIII
Type(s) of fishing vessels	—
Reference number	42/TQ43

⁽¹⁾ OJ L 343, 22.12.2009, p. 1.

Information communicated by Member States regarding closure of fisheries

(2014/C 358/04)

In accordance with Article 35(3) of Council Regulation (EC) No 1224/2009 of 20 November 2009 establishing a Community control system for ensuring compliance with the rules of the common fisheries policy ⁽¹⁾, a decision has been taken to close the fishery as set down in the following table:

Date and time of closure	11.9.2014
Duration	11.9.2014-31.12.2014
Member State	United Kingdom
Stock or group of stocks	SOL/7FG.
Species	Common sole (<i>Solea solea</i>)
Zone	VIII ^f and VII ^g
Type(s) of fishing vessels	—
Reference number	41/TQ43

⁽¹⁾ OJ L 343, 22.12.2009, p. 1.

Information communicated by Member States regarding closure of fisheries

(2014/C 358/05)

In accordance with Article 35(3) of Council Regulation (EC) No 1224/2009 of 20 November 2009 establishing a Community control system for ensuring compliance with the rules of the common fisheries policy ⁽¹⁾, a decision has been taken to close the fishery as set down in the following table:

Date and time of closure	13.9.2014
Duration	13.9.2014-31.12.2014
Member State	Belgium
Stock or Group of stocks	PLE/8/3411
Species	Plaice (<i>Pleuronectes Platessa</i>)
Zone	VIII, IX and X; Union waters of CECAF 34.1.1
Type(s) of fishing vessels	—
Reference number	43/TQ43

⁽¹⁾ OJ L 343, 22.12.2009, p. 1.

EU-27 ethyl alcohol balance sheet for 2013*(Established on 12 September 2014 in accordance with Article 2 of Regulation (EC) No 2336/2003 ⁽¹⁾)**(2014/C 358/06)*

	EU-27 ethyl alcohol balance sheet for 2013 Established on 12 September 2014 in accordance with Article 2 of Regulation (EC) No 2336/2003 ⁽¹⁾			Hectolitres of pure alcohol (HLPa)
1.	Initial stock			—
	— Agricultural origin			14 035 597
	— Non-agricultural origin			—
2.	Production			—
	— Agricultural origin			60 073 779
	— Non-agricultural origin			—
3.	Imports ⁽²⁾ ⁽³⁾			7 348 868
	— 0 % duty			4 381 681
	— Reduced duty			—
	— 100 % duty			2 967 187
4.	Total resources			81 458 244
5.	Exports			674 810
6.	Internal consumption			64 367 834
		Agricultural	Non-agricultural	Total
	Food	9 964 666		
	Industrial	5 850 135		
	Fuel ⁽³⁾	45 455 169		
	Other	3 097 864		
	Total:	64 367 834		
7.	Final stock			—
	— Agricultural origin			16 415 600
	— Non-agricultural origin			—

⁽¹⁾ Commission Regulation (EC) No 2336/2003 of 30 December 2003 introducing certain detailed rules for applying Council Regulation (EC) No 670/2003 laying down specific measures concerning the market in ethyl alcohol of agricultural origin (OJ L 346, 31.12.2003, p. 19).

⁽²⁾ Covers only products under codes CN 2207 10, CN 2207 20, CN 2208 90 91 and CN 2208 90 99.

⁽³⁾ Excludes 4 million HLPa under CN 3824 90 97 and 1,5 million HLPa of ETBE under CN 2909 19 10 used to produce fuel.

Sources: Communications from the Member States/Eurostat COMEXT.

Communication from the French Government concerning Directive 94/22/EC of the European Parliament and of the Council on the conditions for granting and using authorisations for the prospection, exploration and production of hydrocarbons ⁽¹⁾

(Notice regarding applications for exclusive licences to prospect for oil and gas, designated the 'Pays Champenois licence' and the 'Broussy licence')

(Text with EEA relevance)

(2014/C 358/07)

On 7 April 2014, PerfEnergy SAS, a company with registered offices at 35, avenue d'Eprenesnil, 78290 Croissy-sur-Seine (France), applied for an exclusive five-year licence, designated the 'Pays Champenois licence', to prospect for oil and gas in an area of 338 km².

On 12 September 2014, Investaq Énergie SAS, a company with registered offices at 32, avenue Hoche, 75008 Paris (France), applied for an exclusive five-year licence, designated the 'Broussy licence', to prospect for oil and gas in an area of 350 km².

The perimeter of the area covered by these licence applications in the department of Marne is demarcated by the straight lines connecting the points defined below:

Point	NTF meridian of origin Paris		RGF93 meridian of origin Greenwich	
	Longitude East	Latitude North	Longitude East	Latitude North
A	1,52	54,30	3°42'16"	48°52'12"
B	1,70	54,30	3°52'00"	48°52'12"
C	1,70	54,20	3°52'00"	48°46'48"
D	2,00	54,20	4°08'12"	48°46'48"
E	2,00	54,21	4°08'12"	48°47'20"
F	1,97	54,21	4°06'35"	48°47'20"
G	1,97	54,23	4°06'35"	48°48'25"
H	1,83	54,23	3°59'01"	48°48'25"
I	1,83	54,27	3°59'01"	48°50'35"
J	2,00	54,27	4°08'12"	48°50'35"
K	2,00	54,30	4°08'12"	48°52'12"
L	1,80	54,30	3°57'24"	48°52'12"
M	1,80	54,10	3°57'24"	48°41'24"
N	1,68	54,10	3°50'55"	48°41'24"
O	1,68	54,13	3°50'55"	48°43'01"
P	1,64	54,13	3°48'45"	48°43'01"
Q	1,64	54,10	3°48'45"	48°41'24"
R	1,60	54,10	3°46'36"	48°41'24"
S	1,60	54,20	3°46'36"	48°46'48"
T	1,47	54,20	3°39'34"	48°46'48"
U	1,47	54,23	3°39'34"	48°48'25"
V	1,48	54,23	3°40'07"	48°48'25"
W	1,48	54,28	3°40'07"	48°51'07"
X	1,52	54,28	3°42'16"	48°51'07"

⁽¹⁾ OJ L 164, 30.6.1994, p. 3.

The area as defined above covers approximately 350 km².

Submission of applications and criteria for awarding rights

The initial applicant and competing applicants must prove that they meet the requirements for obtaining the licence, as specified in Articles 4 and 5 of Decree No 2006-648 of 2 June 2006 (as amended) concerning mining rights and underground storage rights (*Official Journal of the French Republic*, 3 June 2006).

Interested companies may, within 90 days of the publication of this notice, submit a competing application in accordance with the procedure summarised in the 'Notice regarding the granting of mining rights for hydrocarbons in France' published in *Official Journal of the European Communities* C 374, 30 December 1994, page 11, and established by Decree No 2006-648 of 2 June 2006 (as amended) concerning mining rights and underground storage rights (*Official Journal of the French Republic*, 3 June 2006).

Competing applications must be sent to the Ministry of Ecology, Sustainable Development and Energy at the address given below. Decisions on the initial application and any competing applications will be taken within two years of the date on which the French authorities received the initial application, i.e. by 18 April 2016 at the latest.

Conditions and requirements regarding performance of the activity and cessation thereof

Applicants are referred to Article 79 and Article 79.1 of the French Mining Code and to Decree No 2006-649 of 2 June 2006 (as amended) on mining and underground storage operations and the regulations governing mining and underground storage (*Official Journal of the French Republic*, 3 June 2006).

Further information can be obtained from the Ministry of Ecology, Sustainable Development and Energy:

Direction générale de l'énergie et du climat – Direction de l'énergie
Bureau exploration et production des hydrocarbures
Tour Séquoia
1 place Carpeaux
92800 Puteaux
FRANCE

Tel. +33 140819527

The abovementioned laws and regulations can be consulted on the Légifrance website: <http://www.legifrance.gouv.fr>

V

(Announcements)

OTHER ACTS

EUROPEAN COMMISSION

Publication of an application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(2014/C 358/08)

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⁾.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006**on the protection of geographical indications and designations of origin for agricultural products and foodstuffs ⁽²⁾****‘OLI DE L’EMPORDÀ’/‘ACEITE DE L’EMPORDÀ’****EC No: ES-PDO-0005-01161 — 23.9.2013****PGI () PDO (X)****1. Name**

‘Oli de l’Empordà’/‘Aceite de L’Empordà’

2. Member State or Third Country

Spain

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

Class 1.5 Oils and fats (butter, margarine, oil, etc.)

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

Extra-virgin olive oil from olives of the Argudell, Curivell, Llei de Cadaqués and Arbequina varieties, obtained by mechanical processes or other physical means that do not impair the oil, conserving the taste, aroma and characteristics of the fruit from which it is produced.

This PDO olive oil is produced from olives of the native Argudell, Curivell and Llei de Cadaqués varieties, and the traditional Arbequina variety, that are grown in registered groves. The main varieties are Argudell, which must account for a minimum of 51 % of the oil contained in the mixture, and Arbequina, and the total amount of oil from these two varieties together must account for over 95 % of the mixture.

Where olives of different varieties are mixed to produce the oil, its composition by variety of olive will be calculated on the basis of the oil yield of each consignment of olives used.

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

⁽²⁾ OJ L 93, 31.3.2006, p. 12. Replaced by Regulation (EU) No 1151/2012.

The chemical composition of the oils is as follows:

Fatty acids:	
Oleic acid %	67,0 (with extreme values of 60 and 75)
Linoleic acid %	13,0 (with extreme values of 8 and 18)
Palmitic acid %	14,0 (with extreme values of 11 and 18)
Stability (Rancimat value at 120 °C)	Average value 9 h, never less than 6 h
Total polyphenols (ppm)	Over 300

The oils have the following organoleptic characteristics:

Colour: from straw yellow to green of varying intensity.

Attributes	Value (adjective)	Median and limits
Defects	None	0
Greenly fruity aroma	Medium or medium-strong intensity and greenly fruity	5,0 (with extreme values of 4 and 7), where over half the tasters identify the fruitiness as 'green'.
Bitter	Medium intensity	4,0 (with extreme values of 3 and 6)
Pungent	Medium intensity	4,0 (with extreme values of 3 and 6)
Balance	Well balanced	Difference between fruity and [bitter or pungent] < 2,0

Applying Regulation (EC) No 640/2008 the organoleptic profile of PDO 'Oli de l'Empordà' or 'Aceite de L'Empordà' is as follows: well balanced, greenly fruity oils of medium intensity. On the palate, they have medium bitterness and pungency due to their high polyphenol content; the adjectives 'medium', 'well balanced' and 'green' have a numerical equivalent, laid down in the said standard.

On the basis of other secondary descriptors of aromatic type (COI/T.20) the sensory profile of these oils is as follows: 'oils with aromas normally reminiscent of freshly cut grass and walnut; there may also be aromas of tropical fruit, green fruit or artichoke, and an almondly aftertaste'.

These extra virgin olive oils are very stable (average Rancimat value at 120 °C of 9 hours, and can never be less than 6) owing to the high level of antioxidants with polyphenol values over 300 ppm.

These characteristics of PDO 'Oli d'Empordà' are directly related to the predominance of the main variety: Argudell. This variety produces greenly fruity oils, with hints of grass and artichoke, that are bitter and pungent on the palate; these attributes are maintained with the addition of Arbequina, which has more neutral aromas and is much less bitter and pungent, so that Argudell's sensory character predominates, and increases in proportion with the amount the mixture contains.

3.3. Raw materials (for processed products only)

The raw material used for the production of Empordà olive oil is olives of the Argudell, Arbequina, Curivell and Llei de Cadaqués varieties grown in the geographical area described in point 4.

3.4. *Feed (for products of animal origin only)*

—

3.5. *Specific steps in production that must take place in the defined geographical area*

The olives must be grown and the oil produced solely within the geographical area defined in point (4).

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

The oil may be bottled either within or outside the defined geographical area, provided that there is a reliable traceability system and that it is properly labelled.

For retail sale the product must be packaged in containers holding up to 5 litres made of glass, food-grade coated metal, PET, vitrified ceramic or other materials permitted by the legislation in force.

3.7. *Specific rules concerning labelling*

The name 'Oli de l'Empordà' (Catalan) or 'Aceite de L'Empordà' (Spanish) must be displayed on the packaging, together with the words 'Denominación de Origen Protegida' and any other information laid down in the relevant legislation.

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

The protected area comprises the 68 municipalities in the comarca of Alt Empordà and the 36 municipalities in the comarca of Baix Empordà, five neighbouring municipalities in the comarca of Gironès (Viladasens, Sant Jordi Desvalls, Flaçà, Madremanya and Llagostera) and three in Pla de l'Estany (Crespià, Esponellà and Vilademuls). They are all in the province of Girona and located in the far north of the Autonomous Community of Catalonia.

5. **Link with the geographical area**

5.1. *Specificity of the geographical area*

In terms of soil and climate, the defined geographical area is characterised by three factors:

- Soils: mostly poor, light and with an acid or neutral pH
- Temperature: moderated by the influence of the sea
- Wind: northerly wind that is a feature of the area: *the Tramontana*

In L'Empordà olives are grown mainly where the 'soil is poor', i.e. on marginal and peneplain elevations close to the foothills of the Pyrenees (Serra de l'Albera and Serra de Rodes) in the north and of Montgrí and the Sierra de Les Gabarres in the south. The soils are mostly light, with an acid or neutral pH and derive from schist, granite or gneiss, characteristic of the foothills of the Pyrenees.

The climate of the olive-growing area in the comarca of L'Empordà is classified by Papadakis as Maritime Mediterranean and by Thornthwaite as dry subhumid on the coast and subhumid inland.

Temperatures, and the diurnal temperature variation are moderated by the 'influence of the sea'. Frost occurs from mid-November to the end of March.

Average precipitation varies from 550 mm in the northern coastal area to 850 mm further inland close to the foothills of the Pyrenees. Distribution is irregular, concentrated in the months of September and October.

The water balance shows that from June to August there is a period of drought, typical of Mediterranean areas.

The wind pattern is dominated by northerly winds: the Tramontana.

This is a wind that is always dry, can sometimes be very fierce and is one of the main features of the climate of L'Empordà.

These winds in the cold winter months reduce the risk of sharp frosts which affect the olive groves and this enables the olive trees to survive in these districts.

In summer there are south-easterly breezes which moderate the daytime temperatures and maintain a high relative humidity during this period.

Historical and human factors

L'Empordà extra virgin olive oil is directly linked with the history, tradition and culture of the protected area.

Olives were being grown and olive oil produced over 2 500 years ago, according to historical sources and archaeological excavations carried out.

Olive oil has always coexisted with other typical Mediterranean products such as wine, both very important to local economic development. The holdings are small, the land is divided into many parts and much of the oil is produced by cooperatives.

It is an eminently social type of farming, where whole families are involved in the different growing tasks, especially harvesting.

The specific climatic conditions and the work of generations of growers have led to the selection of three native varieties that are grown only in the defined geographical area: Argudell (majority) and Curivell and Llei de Cadaqués (minority).

The Arbequina variety has also been grown as a traditional variety for over 100 years.

5.2. Specificity of the product

The specific character of this oil is due to the native Argudell content (over 51 %). This variety is particularly well adapted to Empordà's particular climatic and soil conditions, which is why it is the most widely grown in that area, despite competition from other varieties, both Catalan and French. It is a very hardy variety: it is well adapted to the poor soil and can withstand the strong prevailing winds (Tramontana) as it is very robust and has a low crown foliage density and a high FRF (fruit retention force).

Genetically (molecular DNA markers) this variety is very distinct from other Catalan varieties, with a similarity coefficient of less than 0,30 (where identical genotypes have a value of 1).

High level of stability. The oils are very stable due to their high antioxidant content ([polyphenols] > 300 ppm). The average Rancimat value at 120 °C is 9 hours, and it can never be less than 6 hours.

Their stability is also due to their high oleic acid content (67 % — with extreme values of 60 % and 75 %), 13 % linoleic acid (with extreme values of 8 % and 18 %) and 14 % palmitic acid (with extreme values of 11 % and 18 %). As this is the northernmost olive-growing region in the Iberian peninsula, production of the same varieties in other parts of Spain would produce oils containing less oleic acid, more linoleic acid and with a lower level of stability, factors which depend, to a large extent, on the latitude of the production area.

Characteristic flavour (in accordance with the terms set out in COI-T20 for PDO olive oils) aromas usually reminiscent of freshly cut grass and/or walnut; there may also be aromas of tropical fruit, green fruit or artichoke, and an almondy aftertaste. The specific influence of the area favours a high concentration of aromas, which translates as fruitiness of medium intensity or in some cases strong intensity (intensity from 4 to 7). On the palate, the high concentration of polyphenols, compared to other areas of Catalonia, translates as bitterness and pungency of medium intensity (intensity between 3 and 6), and clearly balances the intensity of the fruitiness (difference between fruitiness and bitterness or pungency less than 2). As defined in Regulation (EC) No 640/2008.

5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)

As described above, it is the combination of history, olive-growing tradition and the features of the natural environment that have made it possible to grow olives in these districts and have given rise to a very specific varietal structure.

When selecting suitable varieties the growers have always sought cultivars adapted to the area's strong winds and particularly poor soil. Thus Argudell became the predominant variety, as it is the best adapted to these conditions. Later, Arbequina also proved itself to be well adapted to local conditions and it guaranteed more regular yields, without altering the profile of the oils, as it does not have a dominant character and is used in small proportions.

In addition, the regulating effect of the Mediterranean made olive growing viable at this latitude where the intense winter cold would harm the trees, and where the sea breezes provide the moisture needed for budding and fruiting. The heat summation in summer favours lipogenesis and the synthesis of monounsaturated fatty acids. The strong, dry autumn winds (Tramontana) ward off health problems and favour proper ripening, which contributes to the high quality of the fruit harvested. Finally, the light, acid or neutral soils, derived from schist or granite, which predominate in the area, in contrast to the clayey, limey soils in other olive-growing areas, favour the accumulation of polyphenols in the fruit.

All this helps to produce an oil with a specific composition and sensory profile.

Publication reference of the specification

(Article 5(7) of Regulation (EC) No 510/2006 ⁽³⁾)

<http://www.gencat.cat/alimentacio/pliego-aceite-emporda>

⁽³⁾ See footnote 2.

