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Information and Notices

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⁽¹⁾ Text with EEA relevance

II

(Information)

INFORMATION FROM EUROPEAN UNION INSTITUTIONS AND BODIES

COMMISSION

Authorisation for State aid pursuant to Articles 87 and 88 of the EC Treaty**Cases where the Commission raises no objections**

(Text with EEA relevance)

(2009/C 160/01)

Date of adoption of the decision	18.7.2007
Reference number of State Aid	N 810/06
Member State	Germany
Region	Sachsen
Title (and/or name of the beneficiary)	AMD
Legal basis	Investitionszulagengesetz 2005 und 2007 und deren Nachfolgeregelung; 35. GA-Rahmenplan
Type of measure	Individual aid
Objective	Regional development
Form of aid	Tax allowance
Budget	Overall budget: EUR 262,4 million
Intensity	11,9 %
Duration (period)	1.4.2006-31.12.2009
Economic sectors	Computer and related activities
Name and address of the granting authority	(IZ) Finanzamt Dresden II Gutzkowstraße 10 01069 Dresden DEUTSCHLAND (GA) Sächsische Aufbaubank – Förderbank Pirnaische Straße 9 01069 Dresden DEUTSCHLAND
Other information	—

The authentic text(s) of the decision, from which all confidential information has been removed, can be found at:

http://ec.europa.eu/community_law/state_aids/index.htm

Date of adoption of the decision	5.2.2009
Reference number of State Aid	N 593/08
Member State	Spain
Region	Andalucia
Title (and/or name of the beneficiary)	Ayudas de finalidad regional a la inversión y al empleo ligado a la inversión, ayudas en favor de las PYMES para consultaría e Incentivos a la creación de pequeñas empresas y a la fase inicial de desarrollo de las pequeñas empresas por la Administración de la Junta de Andalucía.
Legal basis	Decreto 394/2008 de 24 de junio, por el que se establece el marco regulador de las ayudas de finalidad regional y en favor de las pequeñas y medianas empresas (PYMES) que se concedan por la Administración de la Junta de Andalucía.
Type of measure	Aid scheme
Objective	Regional development, Small and medium-sized enterprises, Employment
Form of aid	Direct grant, Interest subsidy, Soft loan
Budget	Overall budget: EUR 2 342 427 000
Intensity	30, 40, 50 %
Duration (period)	2008-31.12.2013
Economic sectors	All sectors
Name and address of the granting authority	Junta de Andalucía Consejería de la Presidencia Plaza de la Contratación, 3 41071 Sevilla ESPAÑA
Other information	—

The authentic text(s) of the decision, from which all confidential information has been removed, can be found at:

http://ec.europa.eu/community_law/state_aids/index.htm

Date of adoption of the decision	19.5.2009
Reference number of State Aid	N 66/09
Member State	Sweden
Region	—
Title (and/or name of the beneficiary)	Stöd för investeringar i solcellsystem
Legal basis	Förordning om statligt stöd till solceller
Type of measure	Aid scheme
Objective	Environmental protection

Form of aid	Direct grant
Budget	Overall budget: SEK 170 million
Intensity	55-64 %
Duration (period)	1.1.2009-31.12.2011
Economic sectors	All sectors
Name and address of the granting authority	Länsstyrelsen
Other information	—

The authentic text(s) of the decision, from which all confidential information has been removed, can be found at:

http://ec.europa.eu/community_law/state_aids/index.htm

Date of adoption of the decision	17.4.2009
Reference number of State Aid	N 188/09
Member State	France
Region	—
Title (and/or name of the beneficiary)	Régime temporaire relatif aux aides compatibles d'un montant limité
Legal basis	Article 20 de la constitution du 4 octobre 1958; articles L. 1511-1 à L. 1511-5, L. 2251-1, L2252-1, L 2253-7, L. 3231-1, L3231-4, L 3231-7, L. 4211-1, L 4211-1 10°, L4253-1, L 4253-3 et L5111-4 du code général des collectivités territoriales; articles 39 <i>octies</i> E, 44 <i>sexies</i> A, 44 <i>sexies</i> , 44 <i>septies</i> , 44 <i>octies</i> I à V, 44 <i>octies</i> VI, 44 <i>octies</i> A, 44 <i>decies</i> , 44 <i>undecies</i> , 44 <i>duodecies</i> , 44 <i>terdecies</i> , 209 C, 217 <i>sexdecies</i> , 220 <i>decies</i> , 223 <i>undecies</i> , 244 <i>quater</i> B II h et i, 722 <i>bis</i> , 885-0-V <i>bis</i> , 885-0-V <i>bis</i> A, 1383 A, 1383 C, 1383 C <i>bis</i> , 1383 D, 1383 E <i>bis</i> , 1383 F, 1383 H, 1383 I, 1464 B, 1465, 1465 A, 1466 A I <i>ter</i> , 1466 A I <i>quater</i> , 1466 A I <i>quinquies</i> , 1466 A I <i>quinquies</i> A, 14666 A I <i>quinquies</i> B, 1466 A I <i>sexies</i> , 1466 B, 1466 B <i>bis</i> , 1466 D, 1466 E, 1602 A, 1647 C <i>bis</i> , 1647 C <i>sexies</i> , 1647 C <i>septies</i> , du code général des impôts; circulaire du ministre de l'intérieur du 3 juillet 2006 sur la mise en œuvre de la loi du 13 août 2004 relative aux libertés et responsabilités locales en ce qui concerne les interventions économiques des collectivités territoriales et de leurs groupements et ses annexes; circulaire du Premier ministre du 26 janvier 2006 rappelant la réglementation communautaire de la concurrence applicable aux aides publiques aux entreprises; circulaires DIACT du 30 novembre 2007 et du 24 décembre 2008 relatives à l'application de la réglementation des aides publiques aux entreprises.
Type of measure	Aid scheme
Objective	Aid to remedy serious disturbances in the economy
Form of aid	Direct grant, Guarantee, Soft loan
Budget	—
Intensity	—
Duration (period)	until 31.12.2013

Economic sectors	All sectors
Name and address of the granting authority	—
Other information	—

The authentic text(s) of the decision, from which all confidential information has been removed, can be found at:

http://ec.europa.eu/community_law/state_aids/index.htm

Date of adoption of the decision	22.6.2009
Reference number of State Aid	N 330/09
Member State	Germany
Region	—
Title (and/or name of the beneficiary)	Verlängerung des Rettungspakets für deutsche Kreditinstitute
Legal basis	Finanzmarktstabilisierungsgesetz
Type of measure	Aid scheme
Objective	Aid to remedy serious disturbances in the economy
Form of aid	Guarantee, Other forms of equity intervention, Soft loan
Budget	Overall budget: EUR 5 000 million
Intensity	—
Duration (period)	13.6.2009-31.12.2009
Economic sectors	Financial intermediation
Name and address of the granting authority	Bundesministerium für Finanzen Wilhelmstraße 97 10117 Berlin DEUTSCHLAND
Other information	—

The authentic text(s) of the decision, from which all confidential information has been removed, can be found at:

http://ec.europa.eu/community_law/state_aids/index.htm

Non-opposition to a notified concentration
(Case COMP/M.5505 — CELESIO/PHARMEXX)

(Text with EEA relevance)

(2009/C 160/02)

On 1 July 2009, the Commission decided not to oppose the above notified concentration and to declare it compatible with the common market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004. 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/en/index.htm>) under document number 32009M5505. EUR-Lex is the on-line access to the European law.
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IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS AND BODIES

COMMISSION

Euro exchange rates ⁽¹⁾

13 July 2009

(2009/C 160/03)

1 euro =

Currency	Exchange rate	Currency	Exchange rate
USD US dollar	1,3975	AUD Australian dollar	1,8010
JPY Japanese yen	129,03	CAD Canadian dollar	1,6239
DKK Danish krone	7,4451	HKD Hong Kong dollar	10,8308
GBP Pound sterling	0,86780	NZD New Zealand dollar	2,2407
SEK Swedish krona	11,0518	SGD Singapore dollar	2,0483
CHF Swiss franc	1,5133	KRW South Korean won	1 831,85
ISK Iceland króna		ZAR South African rand	11,5835
NOK Norwegian krone	9,0700	CNY Chinese yuan renminbi	9,5487
BGN Bulgarian lev	1,9558	HRK Croatian kuna	7,3310
CZK Czech koruna	26,028	IDR Indonesian rupiah	14 310,09
EEK Estonian kroon	15,6466	MYR Malaysian ringgit	5,0338
HUF Hungarian forint	277,96	PHP Philippine peso	67,508
LTL Lithuanian litas	3,4528	RUB Russian rouble	45,8900
LVL Latvian lats	0,7000	THB Thai baht	47,732
PLN Polish zloty	4,4020	BRL Brazilian real	2,7850
RON Romanian leu	4,2238	MXN Mexican peso	19,1576
TRY Turkish lira	2,1701	INR Indian rupee	68,6030

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

NOTICES FROM MEMBER STATES

Information communicated by Member States regarding State aid granted under Commission Regulation (EC) No 1857/2006 on the application of Articles 87 and 88 of the Treaty to State aid to small and medium-sized enterprises active in the production of agricultural products and amending Regulation (EC) No 70/2001

(2009/C 160/04)

Aid No: XA 27/09**Duration of scheme or individual aid award:** 31.12.2010**Member State:** Romania**Objective of aid:****Title of aid scheme or name of company receiving an individual aid:** Sprijin financiar pentru pierderile cauzate de înghețul târziu de primăvară în pomicultură

Established under Article 11 of Commission Regulation (EC) No 1857/2006

Legal basis:

Eligible costs: production affected by late spring frost, in cases where this affected over 30 % of a farm's average annual production

National legislation (drawn up on the basis of Article 11 of Regulation (EC) No 1857/2006):

Sector(s) concerned: Fruit-growing sector

— Ordonanța de Urgență nr. 41/2008 privind sprijinul financiar pentru pierderile cauzate de înghețul târziu de primăvară;

Name and address of the granting authority:

— Ordin MADR nr. 734/2008 pentru aprobarea normelor metodologice de aplicare a Ordonanței de Urgență a Guvernului 41/2008 privind sprijinul financiar pentru pierderile cauzate de îngheț târziu de primăvară în pomicultură;

Ministerul Agriculturii, Pădurilor și Dezvoltării Rurale
Blvd. Carol I, nr. 24
sector 3
București
ROMÂNIA

— Proiect Hotărâre de Guvern privind sprijinul financiar care se acordă producătorilor agricoli din sectorul pomicol pentru pierderile cauzate în anul 2007 de înghețul târziu de primăvară.

Website:<http://www.madr.ro/pages/page.php?self=01&sub=0101&art=0907&var=010109>**Annual expenditure planned under the scheme or overall amount of individual aid granted to the company:** RON 10 million**Other information:****Maximum aid intensity:** 80 % (in accordance with Article 11(2) of Regulation (EC) No 1857/2006)

The expenditure will be eligible under this State aid scheme from the date of publication in the Romanian Official Gazette of the Draft Government Decision on financial aid granted to fruit-growers for losses caused by late spring frost in 2007.

Date of implementation: from the date of publication of the registration number of the request for exemption on the website of the Commission's Directorate-General for Agriculture and Rural Development

Emergency Government Ordinance No 41/2008 on support for losses caused by late spring frost regulates the general legal framework; it defines the terms, the beneficiaries of State aid, the maximum level of compensation and how this is to be calculated.

Order No 734/2008 of the Minister of Agriculture and Rural Development lays down the rules for implementing Emergency Government Ordinance No 41/2008. Under Emergency Government Ordinance No 41/2008, every time there is a late spring frost which affects the fruit-growing sector Government Decisions confirming that the event has occurred and specifying the areas affected and the total value of the measure are drawn up and approved. Emergency Government Ordinance No 41/2008 and Order No 734/2008 are applicable for an indefinite period of time, whereas the Government decisions apply for a specific event.

The Draft Government Decision lays down the rules for implementing the provisions of Emergency Government Ordinance No 41/2008 referring only to areas affected by late spring frost in 2007 and the areas affected by this adverse weather phenomenon (Translator's note: *sic* — there appears to be an error in the original Romanian).

Therefore, we can specify only the budget allocated for compensation in the fruit-growing sector following the late spring frost in 2007.

This notification shows only the budget allocated in 2009, which could also be paid in 2010, to support losses caused by the frost in 2007.

Aid No: XA 51/09

Member State: Spain

Region: Navarra

Title of aid scheme or name of company receiving an individual aid: Ayudas a las inversiones que ocasionen costes suplementarios relacionados con la protección y la mejora del medio ambiente y, la mejora de las condiciones de higiene de las explotaciones ganaderas o el bienestar de los animales

Legal basis: Orden Foral de la Consejera de Desarrollo Rural y Medio Ambiente por la que se establecen las normas que regirán la concesión de ayudas a las inversiones que ocasionen costes suplementarios relacionados con la protección y la mejora del medio ambiente y, la mejora de las condiciones de higiene de las explotaciones ganaderas o el bienestar de los animales

Annual expenditure planned under the scheme or overall amount of individual aid granted to the company: EUR 800 000

Maximum aid intensity:

1. In the case of BAT investments, the aid will be 40 % of the value of the eligible investment during the definition phase, except for investments which do not result in an increase in production, in which case the aid will be 60 % of the eligible investment. The above percentages will rise to 50 % and 75 % respectively if the investments are made in sites of Community interest (SICs) and in mountain and less-favoured areas.
2. For other investments, the aid will be 20 % of the value of the eligible investment except for investments which do not result in an increase in production, in which case the aid will be 30 % of the eligible investment.
3. For eligible general costs, the aid will cover 40 % of the total amount in all cases.

Date of implementation: the aid scheme will apply from the date of publication, on the website of the European Commission's Directorate-General for Agriculture and Rural Development, of the registration number of the exemption request provided for in Regulation (EC) No 1857/2006

Duration of scheme or individual aid award: from 15 February 2009 to 31 December 2013

Objective of aid:

To support investments by agricultural SMEs in the livestock sector aimed at preserving and improving the natural environment and improving hygiene and animal welfare, hence ensuring the development of an efficient, sustainable livestock sector.

Article 4 of Regulation (EC) No 1857/2006: investment in agricultural holdings. Eligible expenses: Article 4.4: the construction, acquisition or improvement of immovable property; the purchase or lease-purchase of machinery and equipment, including computer software, up to the market value of the asset; general costs linked to the above expenditure, such as architects, engineers and consultation fees, feasibility studies, the acquisition of patents and licences.

Sector(s) concerned: the livestock sector. NACE Code A 01.2, 'Farming of animals'

Name and address of granting authority:

Gobierno de Navarra
Departamento de Desarrollo Rural y Medio Ambiente
C/Tudela, 20
31003 Pamplona (Navarra)
ESPAÑA

Website:

[http://www.cfnavarra.es/agricultura/COYUNTURA/
AyudasEstado/pdfs/STNO08046%20OF.pdf](http://www.cfnavarra.es/agricultura/COYUNTURA/AyudasEstado/pdfs/STNO08046%20OF.pdf)

Other information:

Gobierno de Navarra
Dirección General de Desarrollo Rural
C/Tudela, 20
31003 Pamplona
ESPAÑA
Tel. +34 848422933
E-mail: jasiaina@cfnavarra.es

V

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

COMMISSION

Prior notification of a concentration**(Case COMP/M.5571 — OAO Lukoil/TRN)****Candidate case for simplified procedure****(Text with EEA relevance)**

(2009/C 160/05)

1. On 3 July 2009, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾ by which the undertaking OAO Lukoil ('Lukoil', Russian Federation) acquire within the meaning of Article 3(1)(b) of the Council Regulation control of part of Dow Chemical ('Dow Refinery Business', Netherlands) which is made up of a 45 % stake in the capital of Total Raffinaderij Nederland NV ('TRN') by way of purchase of shares and assets.

2. The business activities of the undertakings concerned are:

- Lukoil: a vertically integrated oil and energy company,
- Dow Refinery Business/TRN: refining of crude oil.

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of Regulation (EC) No 139/2004. However, the final decision on this point is reserved. Pursuant to the Commission Notice on a simplified procedure for treatment of certain concentrations under Council Regulation (EC) No 139/2004 ⁽²⁾ it should be noted that this case is a candidate for treatment under the procedure set out in the Notice.

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

Observations must reach the Commission not later than 10 days following the date of this publication. Observations can be sent to the Commission by fax (+32 2 2964301 or 2967244) or by post, under reference number COMP/M.5571 — OAO Lukoil/TRN, to the following address:

European Commission
Directorate-General for Competition
Merger Registry
J-70
1049 Bruxelles/Brussel
BELGIQUE/BELGIË

⁽¹⁾ OJ L 24, 29.1.2004, p. 1.

⁽²⁾ OJ C 56, 5.3.2005, p. 32.

Prior notification of a concentration

(Case COMP/M.5461 — Société Lyonnaise des Eaux/Sociétés de Distribution d'Eau et d'Assainissement)

(Text with EEA relevance)

(2009/C 160/06)

1. On 3 July 2009, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾ by which the undertaking Lyonnaise des Eaux (France) controlled by GDF Suez (France) acquires within the meaning of Article 3(1)(b) of the Council Regulation exclusive control of the whole of the undertakings Société des Eaux du Nord (France), Société Provençale Des Eaux (France), Société d'Exploitation du Réseau d'Assainissement de Marseille (France), Société des Eaux de Versailles et de Saint-Cloud (France), Société Martiniquaise des Eaux (France) and Société Guyanaise des Eaux (France) by way of exchanges of shares.

2. The business activities of the undertakings concerned are:

- for Lyonnaise des Eaux: water collection, treatment and supply,
- for the six undertakings: water collection, treatment and supply (except for Société d'Exploitation du Réseau d'Assainissement de Marseille which is active only in the water treatment sector).

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of Regulation (EC) No 139/2004. However, the final decision on this point is reserved.

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

Observations must reach the Commission not later than 10 days following the date of this publication. Observations can be sent to the Commission by fax (+32 2 2964301 or 2967244) or by post, under reference number COMP/M.5461 — Société Lyonnaise des Eaux/Sociétés de Distribution d'Eau et d'Assainissement, to the following address:

European Commission
Directorate-General for Competition
Merger Registry
J-70
1049 Bruxelles/Brussel
BELGIQUE/BELGIË

⁽¹⁾ OJ L 24, 29.1.2004, p. 1.

OTHER ACTS

COMMISSION

Publication of an application pursuant to Article 8(2) of Council Regulation (EC) No 509/2006 on agricultural products and foodstuffs as traditional specialities guaranteed

(2009/C 160/07)

This publication confers the right to object to the application pursuant to Article 9 of Council Regulation (EC) No 509/2006. Statements of objection must reach the Commission within six months from the date of this publication.

APPLICATION FOR REGISTRATION OF A TSG

COUNCIL REGULATION (EC) No 509/2006

‘KIEŁBASA MYŚLIWSKA’

EC No: PL-TSG-0007-0053-19.03.2007

1. Name and address of the applicant group:

Name: Związek „Polskie Mięso”
Address: ul. Chałubińskiego 8
00-613 Warszawa
POLSKA/POLAND
Tel. +48 228302657
Faks +48 228301648
E-mail: info@polskie-mieso.pl

2. Member State or third country:

Poland

3. Product Specification:**3.1. Name(s) to be registered (Article 2 of Regulation (EC) No 1216/2007):**

‘Kiełbasa myśliwska’

3.2. Whether the name:☐ is specific in itself☒ expresses the specific character of the agricultural product or foodstuff

The name ‘kiełbasa myśliwska’ expresses the specific character of the product. The product’s specific character as expressed in the name is reflected in its etymological derivation from the words ‘myśliwy’ (hunter) and ‘myślistwo’ (hunting), and indicates its original purpose: smoked-meat products of this type were originally used by hunters as dry provisions. Its good keeping qualities and its handiness have made it an ideal part of the provisions that people take with them on walks and journeys and for longer stays in places where hot meals are hard to come by. Only with time has this product become more widely marketed, but its name has not changed.

3.3. *Whether reservation of the name is sought under Article 13(2) of Regulation (EC) No 509/2006:*

- ☐ Registration with reservation of the name
- ☒ Registration without reservation of the name

3.4. *Type of product:*

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

3.5. *Description of the agricultural product or foodstuff to which the name under point 3.1 applies (Article 3(1) of Regulation (EC) No 1216/2007):*

'Kielbasa myśliwska' sausage is short, dark brown in colour and has an evenly wrinkled surface (free of lengthwise depressions). Its appearance is that of sticks bent into a crescent shape, usually divided into 'pairs' (unseparated at the twist-off point), of around 15 cm in length and over 32 mm in diameter.

The surface of 'kielbasa myśliwska' is dark brown in colour. Dark-red pieces of Class I pork and pale-red pieces of Class II pork can be seen in cross-section.

The 'feel to the touch' is that of a smooth, dry and evenly wrinkled surface.

'Kielbasa myśliwska' is characterised by the taste of tenderised, cured, baked and smoked pork, with seasonings added.

Apart from its specific taste, the sausage is distinguished by its tenderness.

Chemical composition:

- protein content — not less than 17,0 %,
- water content — not more than 55,0 %,
- fat content — not more than 45,0 %,
- salt content — not more than 4,5 %,
- nitrate (III) and nitrate (V) content expressed as NaNO_2 — not more than 0,0125 %.

The above chemical composition values ensure the traditional quality of the product. The finished product yield relative to the meat used as a raw material must be less than 68 %.

3.6. *Description of the production method of the agricultural product or foodstuff to which the name under point 3.1 applies (Article 3(2) of Regulation (EC) No 1216/2007):*

I n g r e d i e n t s

Meat (100 kg of raw material)

- Class I pork with a fat content of up to 15 % — 30 kg,
- Class IIA pork with a fat content of up to 20 % — 50 kg,
- Class III pork with a fat content of up to 25 % — 20 kg.

Up to 50 % of the Class IIA pork or Class III pork may be replaced by beef.

Seasonings (per 100 kg of meat)

- natural pepper — 0,15 kg,
- juniper — 0,10 kg,
- fresh garlic — 0,10 kg,
- sugar — 0,20 kg,

Other additives:

- curing mix (on the basis of a mixture of table salt (NaCl) and sodium nitrite (NaNO₂)) — about 2 kg,
- tenderising mix (with the following composition: 1 litre of 10 % table vinegar, 1 litre of water, 1 litre of rapeseed or sunflower oil) — 3 litres.

Feeding in the context of the production of pork intended for use in the making of 'kielbasa myśliwska':

Feeding refers to fatty-meat fattening. The aim is to produce pigs with a bodyweight of up to 120 kg, characterised by a higher intramuscular fat content (more than 3 %).

- Fattening is based on late-maturing breeds, and an appropriate fattening regime makes it possible to achieve the desired intramuscular fat content. The breeds used for fattening do not carry the RN gene, and the RYR 1T gene is present in 20 % of the population.
- Fattening should be carried out in three phases — phase I up to about 60 kg, phase II up to about 90 kg, and phase III up to about 120 kg.
- Fattening of animals up to 90 kg bodyweight is carried out using two types of feed mixes. The feed mixes (doses) contain:
 - as energy components: cereal middlings — wheat, barley, rye, oat, triticale or maize; maize middlings and middlings from naked oat varieties may account for up to 30 % of the mix,
 - as protein components: lupin, field bean and pea middlings, post-extraction soya meal, post-extraction rapeseed meal, rapeseed oil cake, fodder yeast or dried green fodder.
- Feed mixes (doses) for animals from 90 to 120 kg contain:
 - as energy components: wheat, barley, rye and triticale middlings. Maize middlings and middlings of naked oat varieties may not be used in mixes (doses),
 - as protein components: middlings of leguminous crops (lupin, field bean and pea), post-extraction soya meal, rapeseed oilcake or post-extraction rapeseed meal and dried green fodder.
- At no point in the feeding cycle may the following be used: vegetable oils, feed of animal origin, e.g. powdered milk, dried whey, fish meal.
- The metabolic energy content in mixes in all phases of fattening is 12-13 MJ of ME/kg of mix. The protein content in mixes should be around 16-18 % in the first phase of fattening, 15-16 % in the second phase, and about 14 % in the final phase.
- Doses for fatteners may be based on nutritive mixes alone, or nutritive mixes and bulk feed, i.e. potatoes and green fodder.

Stages in the production of "kielbasa myśliwska"

Stage 1

Preliminary cutting up of all meat ingredients. Ensuring that the pieces of meat are of a uniform size (up to about 5 cm in diameter).

Stage 2

Traditional curing (dry method) for about 48 hours, using a curing mix.

Stage 3

Mechanical processing: Class I meat is reduced to around 20 mm in size, Class IIA meat to around 8 mm in size, and Class III meat to around 3 mm, and is then minced together with 2 kg of ice.

Stage 4

Addition of tenderising mix to Class I and Class IIA meat — thorough blending.

Stage 5

Addition of minced Class III pork and seasonings — thorough blending.

Stage 6

Stuffing into natural pig intestines of over 32 mm in diameter and twisting-off of sticks of about 15 cm in length.

Stage 7

Settling at a temperature not exceeding 30 °C for two hours. Preliminary drying of the surface, 'settling' of the ingredients within the sticks.

Stage 8

Drying of the surface and traditional smoking in hot smoke (for about 135 minutes) and baking until a temperature of at least 70 °C is reached inside the sticks.

Stage 9

Chilling and refrigeration to below 10 °C.

Stage 10

Drying at 14-18 °C and 70-80 % humidity for 5-7 days until the desired yield is obtained (not exceeding 68 %).

3.7. *Specific character of the agricultural product or foodstuff (Article 3(3) of Regulation (EC) No 1216/2007):*

The specific character of 'kielbasa myśliwska' derives from several attributes that are typical of the product:

- tenderness, succulence and specific properties of the meat,
- exceptional taste and aroma,
- short, characteristic shape,
- exceptionally long shelf-life.

Tenderness, succulence and specific properties of the meat

Pork from pigs of late-maturing breeds fattened to a bodyweight of about 120 kg and having the genetic traits described in point 3.6 is an essential ingredient of 'kielbasa myśliwska' which influences the specific nature of the sausage. Compliance with these requirements yields an intramuscular fat content in excess of 3 %, ensuring that the meat possesses the appropriate gustatory and technological properties that are essential for the production of 'kielbasa myśliwska'. The use of such raw materials and conformity to the traditional method of production, with special regard to the stages of mincing, curing and smoking, ensures that 'kielbasa myśliwska' is exceptionally tender and succulent.

The addition to the pork of a specially selected tenderising mix composed of vinegar, water and rapeseed or sunflower oil is what makes the meat used in the production of 'kielbasa myśliwska' so tender.

Exceptional taste and aroma

Its taste and aroma are the features which set 'kielbasa myśliwska' apart from other sausages. These features are the result of the use in the production process of appropriately selected seasonings and the proportions thereof, namely juniper, natural pepper, sugar and the curing mix, as well as the fresh garlic typical of this product and the tenderising mix.

The exceptional taste and aroma is also achieved by means of smoking and drying and thanks to the prolonged period of drying that is typical of 'kielbasa myśliwska'.

Short, characteristic shape

The specific character of 'kielbasa myśliwska' is linked mainly to its unique shape. 'Kielbasa myśliwska' is short and has the appearance of evenly wrinkled sticks bent into a crescent shape and usually divided into 'pairs' (unseparated at the twist-off point).

The main attribute and trait of 'kielbasa myśliwska' is its exceptional 'handiness'. Its shape is recognisable, and the product is exceptionally "handy" and is consumed in particular on different kinds of outings and journeys.

Exceptionally long shelf-life

The exceptionally long shelf-life of 'kielbasa myśliwska', which is used mainly to supplement hunters' or tourists' provisions, is also one of its essential features and is achieved thanks to the traditional use of fresh garlic and the prolonged period of after-drying during the final stage of production.

3.8. *Traditional character of the agricultural product or foodstuff (Article 3(4) of Regulation (EC) No 1216/2007):*

Traditional raw materials and composition

1. Pork from traditionally fed pigs:

The meat of pigs kept for the production of 'kielbasa myśliwska' must have an intramuscular fat content of more than 3 %; this is the marbling that confers on the product the desired tenderness, succulence and excellent taste. The use of such meat has a decisive influence on the quality of the final product and its specific character, and is in keeping with the traditional method of production.

2. Appropriately selected seasonings:

The use in the production process of appropriately selected seasonings and the proportions thereof, namely natural pepper, juniper, sugar and the curing mix, and in particular fresh garlic and the tenderising mix, stems directly from the experience and long tradition of producing meat products in Poland.

Traditional method of production

Hunting had been governed by its own set of rules and customs for centuries. Descriptions of the chase are found in Polish literature, including the national epic poem 'Pan Tadeusz' by Adam Mickiewicz, dating from 1834. It constituted an almost social celebration, replete with rituals and symbolism — such as the hunting signals blown on the horn, the huntsman's initiation or 'christening' and the end-of-hunt feasts. Hunting associations established since have adopted these traditions and cultivate them to this day.

The hunter's bag has been an indispensable and customary element of hunting gear. It contained, amongst other things, dry provisions suitable for all-day walks around the forest. Descriptions of meals taken in the course of a hunt are found in literature, including the above-mentioned 'Pan Tadeusz'. Dried and smoked, hence relatively durable, sausage has always been part of the provisions eaten at rest stops.

The name 'kielbasa myśliwska' most likely appeared in the inter-war years of the 20th century, when the production of smoked meat products developed in numerous small processing plants in Poland, as reported in the periodical 'Gospodarka Mięsna' No 1-2 of 1949.

'Kielbasa myśliwska' met with great commercial success in Poland after the Second World War. Pursuant to Order No 485 of the Minister for the Meat and Dairy Industry of 3 November 1953, 'kielbasa myśliwska' was included on the official list of smoked-meat products destined for the market and subsequently, for quality reasons, recipes and technological documentation were standardised in accordance with standard RN-54/MPMiMl-Mięs-58 of 30 December 1954 and pursuant to Internal Regulation No 21 of the Meat Industry Central Office, issued in Warsaw in 1964. To this day, 'kielbasa myśliwska' remains one of the most popular and keenly consumed smoked-meat products.

3.9. *Minimum requirements and procedures to check the specific character (Article 4 of Regulation (EC) No 1216/2007):*

With regard to the specific character of 'kielbasa myśliwska', the following in particular should be subjected to checks:

1. Quality of raw materials used in production (pork, seasonings), including

- technological suitability of the meat,
- type of fattening,
- curing time,
- seasonings used in the production of 'kielbasa myśliwska' and the proportions in which they are used.

2. 'Kielbasa myśliwska' smoking process

In the course of an inspection, the following must be checked:

- maintenance of the temperature required for traditional smoking in hot smoke and the heating temperature,
- maintenance of the duration and temperature of repeat smoking in cold smoke,
- use of beech chips for smoking in cold smoke.

3. Quality of the finished product:

- protein content,
- water content,
- fat content,
- sodium chloride content,
- nitrate (III) and nitrate (V) content,
- taste and aroma.

4. Shape of the product.

Frequency of checks:

Checks on the above-mentioned stages must be carried out once every two months. If all these stages are functioning correctly, the frequency of the checks may be reduced to two per year.

If irregularities occur at any stage, the frequency of checks on that stage must be increased (to once every two months). Checks on other stages may continue to be carried out once every six months.

4. Authorities or bodies verifying compliance with the product specification:

4.1. Name and address:

Name: Główny Inspektorat Jakości Handlowej Artykułów Rolno-Spożywczych

Address: ul. Wspólna 30
00-930 Warszawa
POLSKA/POLAND

Tel. +48 226232901

Faks +48 226232099

E-mail: —

☒ Public ☐ Private

4.2. Specific tasks of the authority or body:

The above inspection authority is responsible for checks on the entire specification.

Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

(2009/C 160/08)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006. Statements of objection must reach the Commission within six months of the date of this publication.

SUMMARY

COUNCIL REGULATION (EC) No 510/2006

‘IRPINIA — COLLINE DELL’UFITA’

EC No: IT-PDO-0005-0500-28.09.2005

PDO (X) PGI ()

This summary sets out the main elements of the product specification for information purposes.

1. Responsible department in the Member State:

Name: Ministero delle Politiche Agricole e Forestali
Address: Via XX Settembre n. 20
00187 ROMA
ITALIA
Tel. +39 0646655104
Fax +39 0646655306
e-mail: sacco7@politicheagricole.it

2. Group:

Name: Consorzio di Produzione e Valorizzazione Olio Extra Vergine d'Irpinia «Irpinia — Colline dell'Ufita»
Address: Vico Lapronia, 8
83031 Ariano Irpino (AV)
ITALIA
Tel. +39 0825824955
Fax +39 0825824955
e-mail: info@coprovoli.com
Composition: Producers/processors (X) Other ()

3. Type of product:

Class 1.5 — Oils and fats — Extra virgin olive oil

4. Specification:

(summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1. Name:

‘Irpinia — Colline dell’Ufita’

4.2. Description:

When released for consumption ‘Irpinia — Colline dell’Ufita’ PDO extra virgin olive oil has the following physical, chemical and organoleptic characteristics:

Colour: from straw yellow to green of varying intensity;

Organoleptic characteristics:

Descriptor	Average (*)
Defects	0
Fruity flavour of olives	3-6
Bitterness	2-6
Spiciness	2-6
Tomato	2-5

(*) CVR% OF 20 OR LESS

Chemico-physical characteristics:

Acidity (%): 0,5 or less;

Peroxide value (mEq O₂/kg): 10 or less;

Spectrometry UV K₂₃₂: 2,2 or less;

Spectrometry UV K₂₇₀: 0,2 or less;

Spectrometry Delta K: 0,01 or less;

Total polyphenols: at least 100 ppm.

4.3. Geographical area:

The production area of the 'Irpinia — Colline dell'Ufita' protected designation of origin covers the administrative areas of the following municipalities in the Province of Avellino in the Region of Campania: Ariano Irpino, Bonito, Carife, Casalbore, Castel Baronia, Castelfranci, Flumeri, Fontanarosa, Frigento, Gesualdo, Greci, Grottaminarda, Lapio, Luogosano, Melito Irpino, Mirabella Eclano, Montaguto, Montecalvo Irpino, Montefusco, Montemiletto, Paternopoli, Pietradefusi, San Nicola Baronia, San Sossio Baronia, Sant'Angelo all'Esca, Savignano Irpino, Scampitella, Sturno, Taurasi, Torella dei Lombardi, Torre le Nocelle, Trevico, Vallata, Vallesaccarda, Venticano, Villamaina, Villanova del Battista and Zungoli.

4.4. Proof of origin:

Each phase of the production process must be monitored and, at each one, all products entering and leaving the process must be documented. By this means, by recording the land register parcels on which cultivation takes place, and entering the names of the growers, millers and bottlers on lists held by the inspection body and by declaring volumes produced to the inspection body, product traceability is guaranteed. The inspection body carries out checks on all natural and legal persons entered on the lists, as provided for in the product specification and the relevant inspection plan.

4.5. Method of production:

'Irpinia — Colline dell'Ufita' PDO extra virgin olive oil is obtained from olives from groves made up, in the production context, of the varieties: 'Ravece' (60 % or more), 'Ogliarola', 'Marinese', 'Olivella', 'Ruveia', 'Vigna della Corte' (individually or jointly, 40 % or less) and possibly 'Leccino' or 'Frantoio' (10 % or less). When applying manure, the use of organic and/or artificial fertilisers is permitted. As regards soil management, the top soil is tilled mechanically, which is also useful for weed control. Green cover is permitted. Irrigation is not normally used, but in particularly dry years can be used as an emergency measure. Treatments to control pests must be carried out in accordance with the rules on integrated control issued by the Region of Campania. The fruit may be harvested either by hand or by machine, provided that the olives are not left lying on the ground during the operation. Nets or other

systems for catching the olives must be used. Olives that have fallen naturally onto the ground or into permanent nets may not be used. The use of chemical products to induce or assist dropping of the fruit is prohibited. The olives must be transported in slatted crates or rigid, slatted containers. Bags, of whatever material, may not be used for transporting or storing the olives. The olive yield may not exceed 60 kg per tree. The maximum oil yield may not exceed 20 % of the weight of the olives. At the mill, the olives must be stored in aerated premises in rigid, slatted containers until milling, which must be carried out within 48 hours of harvesting. Only mechanical and physical processes that produce oil presenting, as faithfully as possible, the particular characteristics of the original fruit may be used. A 'second run' and the use of chemical or biochemical aids (enzymes) to extraction are prohibited. During this phase, the use of talc is prohibited. After extraction, the oil must be kept in perfectly clean stainless steel containers or terracotta tanks with a food-quality glaze, which must be stored in hygienic premises. 'Irpinia Colline dell'Ufita' extra virgin olive oil must be packaged for release for consumption in dark-glass, ceramic or glazed terracotta bottles or in tins of a capacity of no more than 5 litres, which must be sealed and labelled. The product may also be packed in single-dose sachets made of aluminium laminate or other suitable synthetic materials allowed by law of a capacity of 10 ml, bearing the information laid down by the relevant rules along with a serial number allocated by the inspection body. The oil may be produced using organic methods. The olives must be cultivated and the oil extracted and bottled in the production area referred to in point 4.3, in order to guarantee the origin of the product, ensure that production is supervised and prevent the product being transported in bulk, which would lead to oxidation or impair its quality and cause it to lose its specific chemical and organoleptic properties, in particular the characteristic notes of herbs and tomato from its phenolic anti-oxidant content and profile of aromatic substances. The composition of the oil, characterised by a significant level of polyunsaturated fatty acids, means that it is likely to lose organoleptic quality and distinctiveness if exposed to oxygen in the air when being transferred, pumped, transported and unloaded — operations that are carried out more frequently if bottling takes place outside the production area.

4.6. Link:

The aroma and flavour of 'Irpinia Colline dell'Ufita' PDO extra virgin olive oil derive essentially from the 'Ravece' variety of olive, which, when grown in the production area referred to in point 4.3, acquires particular characteristics that give the product an intense fruity taste, with a harmonious blend of bitter and spicy tones and an unmistakable herbaceous aroma with clear notes of green tomato and artichoke. The characteristics of the area concerned, such as its microclimate and its soil, along with the special growing and processing methods used, handed down over the centuries by the olive growers of Irpinia, contribute to the production of a highly distinctive extra virgin olive oil.

The direct influence of the mild climate, with only infrequent cold spells, and the location of the olive groves at high elevations are the main factors that have led to establishment of the 'Ravece' cultivar in the area, since this can cope with the winter and spring frosts and snowfalls. Olive trees, present in the area since Roman times, are grown on hillsides with around a 20 % slope, in more or less clayey, modestly fertile soils with poor water resources. The soils on the hills are derived from lime, marl or clay substrates and those on the plains from loose, alluvial substrates. Winters are not particularly harsh and summers not excessively hot, giving the area as a whole a climate that has been particularly suited to the establishment of olive trees over the centuries. Annual rainfall is around 700 mm and the temperature rarely falls below zero, going down to -4 °C for only very brief periods, averaging 18 °C over the year. All these factors together contribute to producing an oil whose chemical and organoleptic characteristics differ from those of all other extra virgin olive oils, thus making it unique. Steps should therefore be taken to enhance its value and protect it. As early as 1517, listed among property belonging to the capital of the Chapter of Ariano Cathedral was 'a vineyard, with five rows, in which are two olive trees' and an incentive to grow olive trees can be found in the name of a place near 'Amando' called 'fontana dell'oliveto' (olive-grove fountain). Other evidence is 'a vineyard with several olive trees in Cerrito', 'a grove with 14 olive trees in Strabelle', 'a grove with olive trees in Cupe d'Ariano' and 'a grove with olive trees on the plain'. Olive-growing in the area saw considerable development during the nineteenth century, since in 1893, according to Nicola Flammia in his *Storia della Città di Ariano* (History of the City of Ariano) published that same year, 'there are 29 olive presses in use, some within the town boundaries, some outside'. The same author also tells us that the 'best wooded land is that in S. Liberatore, Ottaggio, Cerreto and Viaggiano', i.e. places between 400 m and 600 m above sea level, that this produced annually 'Oil, amphorae: a total of 50 000 *tomoli*, an amphora containing 2 265 grams of oil' and that the oil cost 1,30 lire per litre or 3,00 lire per amphora. The adjective 'Ravece' is used as early as 1517 in the *Platea Urbis et foranea* by Bishop

Diomedea Carafa, who tells us that the Chapel of San Nicola in the Parish Church of San Matteo 'has a grove of ravece in Sala'. The adjective is again used in the *Visita Pastorale* (Pastoral Visit) of Bishop Donato de Laurentiis in 1580, in which he refers to the same Chapel having 'a grove of ravece' in the same location.

4.7. *Inspection body:*

Name: IS.ME.CERT.

Address: Via G. Porzio — Centro direzionale
Isola G/1, Scala C, 13° piano, int. 98
80143 — Napoli
ITALIA

Tel. +39 0817879789

Fax +39 0816040176

e-mail: info@ismecert.it

4.8. *Labelling:*

The name of the 'Irpinia Colline dell'Ufita' Protected Designation of Origin must appear on the label in distinct, indelible lettering of a colour that strongly contrasts with that of the label itself and in such a way that it can be clearly distinguished from the other information given on the label. The label must also feature the logo described below and the Community's PDO logo. The logo for the extra virgin olive oil is made up of a flower with 13 petals, taken from a decoration on a local hand-painted ceramic vase, in yellow, orange, dark red and brown, encircling the words 'Irpinia Colline dell'Ufita'. These words are written in a circle in Post-Medieval font (medium) in white on a dark brown background. In the centre of the composition is a white circle with a narrow orange border containing the words 'OLIO EXTRAVERGINE DI OLIVA D.O.P.' (EXTRA VIRGIN OLIVE OIL PDO) in a circular form, in black on a white background, written in Rotis Semisans font (extra bold). In the centre, in black, is the word 'RAVECE' in hand-written style taken from an ancient form of Carolingian-Benevento writing. Underneath the white circle, and overlapping the lower edge of the flower is the outline of Italy with a brown dot showing the area of Ufita. A reference to the oil being produced organically is allowed.



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