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Contents

II *Non-legislative acts*

REGULATIONS

- ★ **Commission Implementing Regulation (EU) No 1207/2013 of 22 November 2013 approving minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications (Fourme d'Ambert (PDO))** 1
- ★ **Commission Implementing Regulation (EU) No 1208/2013 of 25 November 2013 approving minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications (Prosciutto di Parma (PDO))** 8
- ★ **Commission Implementing Regulation (EU) No 1209/2013 of 25 November 2013 approving non-minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications [Camembert de Normandie (PDO)]** 17
- ★ **Commission Implementing Regulation (EU) No 1210/2013 of 25 November 2013 approving non-minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications [Melocotón de Calanda (PDO)]** 19
- ★ **Commission Implementing Regulation (EU) No 1211/2013 of 25 November 2013 approving minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications [Banon (PDO)]** 21

Price: EUR 3

(Continued overleaf)

EN

Acts whose titles are printed in light type are those relating to day-to-day management of agricultural matters, and are generally valid for a limited period.

The titles of all other acts are printed in bold type and preceded by an asterisk.

- ★ **Commission Implementing Regulation (EU) No 1212/2013 of 26 November 2013 concerning the classification of certain goods in the Combined Nomenclature** 30

Commission Implementing Regulation (EU) No 1213/2013 of 27 November 2013 establishing the standard import values for determining the entry price of certain fruit and vegetables 33

DECISIONS

2013/687/EU:

- ★ **Commission Decision of 26 November 2013 on the notification by the Hellenic Republic of a transitional national plan referred to in Article 32 of Directive 2010/75/EU of the European Parliament and of the Council on industrial emissions** (*notified under document C(2013) 8133*) ... 35

III Other acts

EUROPEAN ECONOMIC AREA

- ★ **EFTA Surveillance Authority Decision No 258A/13/COL of 25 June 2013 to accept a request for a derogation based on Article 6(2)(a) of the Act referred to at point 13c in Chapter I of Annex XIII to the Agreement of the European Economic Area** (*Directive 2008/68/EC of the European Parliament and of the Council of 24 September 2008 on the inland transport of dangerous goods*) to authorize the transport of hazardous waste as described in Article 12 of the Norwegian Regulation on inland transport of dangerous goods No 384 of 1 April 2009 (*Forskrift om landtransport av farlig gods*, 'the Norwegian Regulation'), in so far as the transport company has an ADR safety adviser; and in so far those who handle and transport hazardous waste attend special training before they are authorized to do so 38

II

(Non-legislative acts)

REGULATIONS

COMMISSION IMPLEMENTING REGULATION (EU) No 1207/2013

of 22 November 2013

approving minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications (Fourme d'Ambert (PDO))

THE EUROPEAN COMMISSION,

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

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

Whereas:

- (1) Pursuant to the first subparagraph of Article 53(1) of Regulation (EU) No 1151/2012, the Commission has examined France's application for the approval of amendments to the specification for the protected designation of origin 'Fourme d'Ambert' registered under Commission Regulation (EC) No 1263/96 ⁽²⁾.
- (2) The purpose of the application is to amend the specification by giving more detailed information on the proof of origin, the method of production, labelling, national requirements and the structures responsible for monitoring the designation.

- (3) The Commission has examined the amendments in question and concluded that they are justified. Since the amendments are minor within the meaning of the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012, the Commission may approve them without following the procedure set out in Articles 50 to 52 of that Regulation,

HAS ADOPTED THIS REGULATION:

Article 1

The specification for the protected designation of origin 'Fourme d'Ambert' is hereby amended in accordance with Annex I to this Regulation.

Article 2

Annex II to this Regulation contains the consolidated Single Document setting out the main points of the specification.

Article 3

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, 22 November 2013.

*For the Commission,
On behalf of the President,
Dacian CIOLOȘ
Member of the Commission*

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

⁽²⁾ OJ L 163, 2.7.1996, p. 19.

ANNEX I

In the specification for the protected designation of origin 'Fourme d'Ambert', the following amendments are approved:

1. Heading IV.2. 'Description of the product'

- The following organoleptic description supplements the description of the product: 'Fourme d'Ambert' has a supple and unctuous texture. It has a subtle, scented flavour, a milky taste accentuated by a combination of flavours produced by strains of *Penicillium roqueforti*, and a characteristic fruity taste. A hint of salt and a slight bitterness are accepted'. This description is useful for the organoleptic examination of the product during inspection.
- It is specified that 'Cutting "Fourme d'Ambert" is authorised if it does not completely alter its texture'. Given the continuous changes in the ways cheese is consumed, this provision establishes a framework in order to prevent deviations in terms of the type of cut.

2. Heading IV.4. 'Proof of origin'

2.1. Sub-heading IV.4.1 'Declarative requirements'

- It is specified that the identification declaration 'must be made in accordance with a model validated by the Director of the National institute for origin and quality'. The content of the declarations required to notify and enable monitoring of the products and the procedures for sending them are set out in detail for each operator concerned. These amendments result from the reform of the system for inspecting designations of origin introduced by Order No 2006-1547 of 7 December 2006 on enhancing the value of agricultural, forestry, food and marine products.

2.2. Sub-heading IV.4.2 'Registers'

- The list of the registrations which operators must carry out is supplemented so that the production conditions laid down by the specification can be checked.

2.3. Sub-heading IV.4.3 'Product monitoring'

- The stage at which the organoleptic examination of the product must be carried out and the sampling method are specified. These procedures are subsequently included in the designation of origin monitoring or inspection plan drawn up by a control body.

3. Heading IV.5 'Method of production'

3.1. Sub-heading IV.5.1 'Milk production'

- The dairy herd is defined as 'all the dairy cows and replacement heifers present on the holding', it being understood that 'the dairy cows are the lactating animals and the animals which have run dry' and 'the heifers are the animals which have been weaned but have not yet given birth'. The purpose of this definition is to avoid any confusion by making clear which animals are being referred to when the terms 'dairy herd', 'dairy cows' or 'heifers' are used subsequently in the specification.

- It is proposed that the following provision be introduced:

'As from 1 January 2015 the heifers are also given harvested fodder from the geographical area. The heifers are present on the holding at least a month before they start to lactate and are, from then on, given feed that complies with the provisions of the specification for lactating dairy cows' feed'.

This measure aims to strengthen the link between the dairy herd's (including the heifers') feed and the region, and to enable the animals' feed to be controlled (in particular by avoiding any transfer of fodder between dairy cows and heifers). The time limit for applying this measure has been extended as the required measures may take a long time to put in place before feed autonomy is achieved, such as a change of practice or the reorganisation of land.

- The provision prohibiting the use of brassicas is specified as follows: 'The consumption and distribution of brassicas in the form of green fodder is forbidden for all animals present on the holding'. This is to facilitate monitoring and avoid any ambiguity regarding certain brassicas that can be both fodder and supplements (rape for instance).
- The use of grass as the staple feed is laid down, specified and strengthened in the following provisions: 'Grazed, wilted, pre-wilted or silaged grass makes up at least 50 % on average of the dairy cows' annual basic ration expressed as dry matter. Grazed, wilted, pre-wilted or silaged grass makes up at least 30 % of the dairy cows' daily basic ration expressed as dry matter'.
- The provision on the minimum amount of hay given to dairy cows outside the grazing period is rephrased and the following sentence is added: 'Hay means mowed and dried grass with a dry matter content of more than 80 %'. It had become apparent that a definition of hay was needed for monitoring purposes.
- The conditions for storing fodder are specified as follows: 'As from 1 January 2015 the hay intended for the dairy herd's feed is stored under a permanent shelter in a dry place which is insulated from the ground. Ensilaged fodder is stored on a surface made of concrete or stabilised sand'. These provisions are aimed at preserving the quality of fodder. The extended time limit for the application of the first provision should allow the operators to make the necessary investments.
- In the interest of greater clarity, it is specified that the ban on keeping animals permanently in stables applies to the dairy cows only. When grass is available, grazing is mandatory for the lactating dairy cows as soon as the weather allows, under the following conditions: 'The minimum duration of grazing is 150 days a year. In the grazing season the average pasture area available to the lactating dairy cows is at least 30 ares [3 000 m²] per cow. The animals have access to the pastures'. These conditions are aimed at enhancing the role of grazing in the dairy cows' feed.
- The raw materials authorised in supplements given to the dairy cows and the additives authorised are now shown in two separate positive lists for greater clarity.

The following have been added to the positive list of raw materials authorised in supplements given to the dairy cows: cereal grain products, moist grain maize; oilseed and legume seed products, products derived from legume seeds, by-products from the production of amino acids by fermentation, and ammonium salts. The terms 'protein seeds', 'all cattle cake without the addition of urea', and 'salt, minerals' are respectively replaced by the terms 'legume seeds', 'products derived from oilseeds or oil fruits without the addition of urea' and 'minerals'. It is also specified that ears of maize may be preserved dry or moist. These raw materials have no impact on the quality of the product.

The use of caustic soda to treat cereals and products derived from them is prohibited because it is not a traditional practice.

The sentence 'Any additive intended to directly alter the composition of the milk is prohibited' is replaced by the positive list of additives, which exhaustively specifies the functional categories and groups of authorised additives using the regulatory terminology. The purpose of this amendment is to avoid any ambiguity or differences in interpretation during inspections.

- A provision banning GMOs in the animals' feed and a holding's crops has been added in order to maintain the feed's traditional character.

- The conditions for bringing animals purchased outside the holding into the dairy herd are specified as follows: 'Heifers and dry cows purchased must be present on the holding at least a month before they start to lactate and, from then on, must be given feed that complies with the provisions of the specification for lactating dairy cows' feed'. Animals purchased outside the holding are subject to an adjustment period of one month before their milk is used for the production of 'Fourme d'Ambert'.

Lactating dairy cows may be brought into the herd under the following conditions: In a dairy herd the lactating dairy cows purchased from farmers who do not fulfil the conditions for the production of the designation of origin 'Fourme d'Ambert' make up at most 10 % of the holding's total number of lactating dairy cows over that year or at most 1 lactating dairy cow over that year for holdings with fewer than 10 dairy cows.

- It is specified that 'the unloading of vehicle tanks into stationary tanks must take place in the geographical area covered by the designation' in order to facilitate the traceability and monitoring of the milk.

3.2. Sub-heading IV.5.5 'Farmhouse production'

- In the particular case of farmhouse production, the sentence 'milk from at most two successive milkings is used; the milk from the first milking is refrigerated so that it will keep' is deleted. It is deemed redundant in view of the provision stating that for this type of production 'Renneting takes place no later than 16 hours after the first milking.'

3.3. Sub-heading IV.5.3 'Processing'

- It is specified that the piercing takes place 'from the fourth day counting from the date of renneting' instead of 'from the fourth day following renneting' in order to avoid any ambiguity during inspections and to reflect current trade practices.

4. Heading IV.8 'Labelling'

The requirement to include the reference 'appellation d'origine contrôlée' on the labelling has been deleted and replaced by a requirement to include the European Union's protected designation of origin symbol, in the interests of legibility and synergy in the provision of information about PDO-registered products.

5. Heading IV.9 'National requirements'

In accordance with the abovementioned national reform of the system for monitoring designations of origin, a table has been added which sets out the main points to be checked and the evaluation method to be used.

ANNEX II

CONSOLIDATED SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 of 20 March 2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs ⁽¹⁾

'FOURME D'AMBERT'

EC No: FR-PDO-0217-010150-6.7.2012

PGI () PDO (X)

1. Name

'Fourme d'Ambert'

2. Member State or third country

France

3. Description of the agricultural product or foodstuff

3.1. Type of product

Class 1.3. Cheeses

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

The cheese with the designation of origin 'Fourme d'Ambert' is a blue-veined, unpressed, uncooked, fermented, and salted cheese, made from renneted cow's milk and produced in the form of a cylinder between 17 and 21 cm in height and 12,5 and 14 cm in diameter, weighing from 1,9 to 2,5 kg.

The cheese has a fat content of at least 50 grams per 100 grams of cheese after total desiccation and the matured cheese must have a dry matter content of at least 50 grams per 100 grams of cheese.

The designation of origin 'Fourme d'Ambert' may not be used for the cheese until the 28th day after renneting.

'Fourme d'Ambert' is a cheese which has a bloom on its dry, grey to light-grey coloured rind, where white, yellow and red mould may also be present and which may have a blue sheen. The inside of the cheese, which is white to cream in colour, shows cracks and evenly distributed blue to green veining.

'Fourme d'Ambert' has a supple and unctuous texture. It has a subtle, scented flavour, a milky taste accentuated by a combination of flavours produced by strains of *Penicillium roqueforti*, and a characteristic fruity taste. A hint of salt and a slight bitterness are accepted.

3.3. Raw materials (for processed products only)

—

3.4. Feed (for products of animal origin only)

Throughout the year, the dairy cows are fed exclusively on fodder from the geographical area covered by the designation. The consumption and distribution of brassicas in the form of green fodder is forbidden for all animals present on the holding.

'Grazed, wilted, pre-wilted or silaged grass makes up at least 50 % on average of the dairy cows' annual basic ration expressed as dry matter. Grazed, wilted, pre-wilted or silaged grass makes up at least 30 % of the dairy cows' daily basic ration expressed as dry matter.

Outside the grazing period the dairy cows are given at least 3 kg of hay, expressed as dry matter, per cow per day.

When grass is available, grazing is mandatory for the lactating dairy cows as soon as the weather allows. The minimum duration of grazing is 150 days a year.

The dairy herd may be given an average amount of 1 800 kg of supplements and additives expressed as dry matter per dairy cow per year.

⁽¹⁾ OJ L 93, 31.3.2006, p. 12. Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs (OJ L 343, 14.12.2012, p. 1).

Only the raw materials and additives specified in a positive list are authorised in the supplements and additives given to the dairy cows.

Only plants, by-products and supplementary feed derived from non-transgenic products are authorised in the animal feed.

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

The milk is produced and the cheese made, matured and preserved for 28 days from the date of renneting within the geographical area.

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

Cutting 'Fourme d'Ambert' is authorised if it does not completely alter its texture.

3.7. *Specific rules concerning labelling*

The labelling of 'Fourme d'Ambert' must include the designation of origin in characters at least two-thirds the size of the largest characters used on the label and display the European Union PDO symbol.

It is forbidden to place any qualifier directly next to the designation of origin, with the exception of trademarks or brand names.

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

The geographical area for 'Fourme d'Ambert' comprises the following:

Department of Puy-de-Dôme

Cantons of Ambert, Ardes, Arlanc, Besse-et-Saint-Anastaise, Bourg-Lastic, Courpière, Cunlhat, Herment, Manzat, Montaigut, Olliergues, Pionsat, Pontaumur, Pontgibaud, Rochefort-Montagne, Saint-Amant-Roche-Savine, Saint-Anthème, Saint-Dier-d'Auvergne, Saint-Germain-l'Herm, Saint-Gervais-d'Auvergne, Saint-Rémy-sur-Durolle, Tauves, Thiers, La Tour-d'Auvergne, Viverols: all municipalities.

The municipalities of Aydat, Bansat, Blot-l'Eglise, Bongheat, Chaméane, Champagnat-le-Jeune, Chanat-la-Mouteyre, Chanonat, La Chapelle-sur-Usson, Châteldon, Châtelguyon, Clémensat, Combronde, Courgoul, Cournols, Creste, Durtol, Egliseneuve-des-Liards, Enval, Esteil, Grandeyrolles, Isserteaux, Lachaux, Lisseuil, Ludesse, Manglieu, Mauzun, Menat, Montaigut-le-Blanc, Montmorin, Néronde-sur-Dore, Neuf-Eglise, Olloix, Orcines, Orléat, Paslières, Peschadoires, Peslières, Pignols, Pouzol, Puy-Guillaume, Ris, Romagnat, Saint-Etienne-sur-Usson, Saint-Floret, Saint-Gal-sur-Sioule, Saint-Genès-Champanelle, Saint-Genès-la-Tourette, Saint-Gervazy, Saint-Jean-en-Val, Saint-Jean-Saint-Gervais, Saint-Martin-d'Ollières, Saint-Nectaire, Saint-Pardoux, Saint-Quentin-sur-Sauxillanges, Saint-Rémy-de-Blot, Saint-Sandoux, Saint-Saturnin, Saint-Vincent, Sallèdes, Saulzet-le-Froid, Saurier, Sauxillanges, Sayat, Servant, Sugères, Teilhet, Tourzel-Ronzières, Valz-sous-Châteauneuf, Vernet-la-Varenne, Le Vernet-Sainte-Marguerite, Verrières, Vodable, Volvic.

Department of Cantal

Cantons of Allanche, Condat, Murat, Saint-Flour – Nord, Saint-Flour – Sud: all municipalities.

Department of the Loire

the municipalities of Chalmazel, La Chamba, La Chambonie, Jeansagnière, Lérigneux, Roche, Saint-Bonnet-le-Courreau, Sauvain.

5. **Link with the geographical area**

5.1. *Specificity of the geographical area*

Natural factors

The geographical area for 'Fourme d'Ambert' is situated in a mountainous region and comprises the following:

- the area formed by the 'Hautes Chaumes du Forez' at the top of the Forez mountains, straddling the departments of Loire and Puy de Dôme. The 'Hautes Chaumes' — vast bare stretches on granite bedrock surrounded by mainly coniferous forest slopes — are an area of heavy rainfall (annual average precipitation of more than 1 000 mm) subject to continental and oceanic influence (annual average temperatures below 10 °C),
- an area essentially consisting of crystalline and volcanic plateaus interspersed with valleys, which, because of its altitude and steep slopes also has mountainous characteristics, in contrast to the low-altitude and flat Limagne area, which has a clay-limestone substrate and a drier climate.

The geographical area's altitude and rainy climate particularly favour the growth of grass.

Human factors

The production of this cheese is known to date back to the early Middle ages, as evidenced by a stone sculpture in an old feudal chapel in the middle of the Forez mountains. The 'Hautes Chaumes' is home to mountain pasture buildings known as 'jasseries', which are found at higher altitude than permanent habitats, above 1 200 m, and which testify to the pastoral activity on which the traditional production of this cheese was based. This production process fitted into a very specific economic and social system which lasted until the middle of the 20th century. In the spring, the modest-sized herds were led to the summer pastures, thus freeing up the village meadows, which were used to produce hay for winter fodder. Tending the animals, making the cheese and herding the cows were the sole preserve of women, who lived up on the mountains for part of the year, while the men stayed down in the villages to produce hay and carry out the harvesting. After demoulding, the cheeses were placed on draining racks made of coniferous wood (hollowed-out half trunks) that fitted the shape of the cheeses.

Farmers have continued to use grass as the staple feed for the dairy cows to the present day. Production techniques evolved as output increased in the early 20th century but practices common to all producers and specific expertise have been preserved. The production of 'Fourme d'Ambert' still relies on this specific expertise. The curd is cut into pieces the size of maize grains, which are then stirred to cover them with a thin film that prevents the grains sticking together after moulding. Before the curd is moulded it is first drained on a conveyor, which allows some of the whey to be separated without the grains being crushed. After moulding, the curd is drained by turning without pressing to allow discharge of the whey while preserving the cavities previously created in the cheese. The salting helps to complete the draining process. When the cheese is firm enough, after at least four days, it is pierced in order to create air inlets that allow oxygen to penetrate the cheese. During the maturing stage temperature and humidity are controlled to allow the rind to form and the growth of *Penicillium roqueforti* to be managed.

5.2. Specificity of the product

'Fourme d'Ambert' is a cheese made from cow's milk with a characteristically cylindrical, elongated and regular shape, from 17 to 21 cm high and 12,5 to 14 cm in diameter.

The paste of the cheese has cracks and evenly distributed veins caused by the growth of *Penicillium roqueforti*.

It has a supple and unctuous texture.

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)

The size of 'Fourme d'Ambert' resulted from the economic and social system that developed in the geographical area over time to take advantage of the natural environment which favours the growth of grass and cattle rearing.

This size suited the small herds and the fact that the cheese-making was carried out by women: the cheese needed little milk to make and was easy to handle. The characteristic elongated and regular shape of 'Fourme d'Ambert' was particularly suited to draining in the coniferous wood gutters that were used at that time.

The paste of 'Fourme d'Ambert' owes its evenly distributed blue veining to the special expertise applied during its production. The size of the curd grains, combined with the stirring, determines the cohesiveness of the paste and the forming of cavities which are necessary for *Penicillium roqueforti* to grow. This growth, which occurs during maturing, is helped by the initial drainage on conveyors and the subsequent drainage by turning without pressing, and by the intake of oxygen thanks to piercing.

'Fourme d'Ambert' has a supple and unctuous texture, in particular because the curd is not milled and the draining, salting and maturing are specifically tailored to the product.

'Fourme d'Ambert' is the product of a particular way of living and making cheese, and, as such, the expression of community life in a natural environment of medium-altitude mountains.

Reference to publication of the specification

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

<https://www.inao.gouv.fr/fichier/CDCFourmeDAmbert.pdf>

COMMISSION IMPLEMENTING REGULATION (EU) No 1208/2013**of 25 November 2013****approving minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications (Prosciutto di Parma (PDO))**

THE EUROPEAN COMMISSION,

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

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

Whereas:

(1) Pursuant to the first subparagraph of Article 53(1) of Regulation (EU) No 1151/2012, the Commission has examined Italy's application for the approval of amendments to the specification for the protected designation of origin 'Prosciutto di Parma' registered under Commission Regulation (EC) No 1107/96 of 12 June 1996 on the registration of geographical indications and designations of origin under the procedure laid down in Article 17 of Council Regulation (EEC) No 2081/92 ⁽²⁾.

(2) The purpose of the application is to amend the specification as follows.

(3) Following nutritional recommendations which have now been confirmed by the headquarters of the World Health Organisation, the maximum average value for the salt criterion has been reduced from 6,9 % to 6,2 % and the minimum average value from 4,5 % to 4,2 %.

(4) As regards the labelling of sliced and pre-packed 'Prosciutto di Parma', the requirement has been included to insert the acronym of the packaging/slicing firm instead of that of the producer under the consortium's symbol. Moreover, it has been made compulsory to include on the packaging of sliced and pre-packed 'Prosciutto di Parma' the name of the producer or, in any case, of a person who is registered in the protected designation of

origin monitoring system and is subject to all the monitoring and certification procedures laid down by that system. The specific provisions contained in the Single Document regarding the graphic representation shown on the packaging have been replaced by a less detailed formulation.

(5) The table showing the minimum shelf-lives of the different categories of products and the various types of packaging technology for sliced and pre-packed 'Prosciutto di Parma' has been amended in accordance with the results of a number of recent studies on this matter.

(6) A clarification has been inserted in order to identify without ambiguity the categories of pigs' legs which are eligible for making the product by adding to the current wording 'main categories of the EEC classification' the specific information that the legs belong to the categories bearing the letters 'U', 'R' and 'O'.

(7) The Commission has examined the amendments in question and concluded that they are justified. Since the amendments are minor within the meaning of the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012, the Commission may approve them without following the procedure set out in Articles 50 to 52 of the Regulation,

HAS ADOPTED THIS REGULATION:

Article 1

The specification for the protected designation of origin 'Prosciutto di Parma' is hereby amended in accordance with Annex I to this Regulation.

Article 2

Annex II to this Regulation contains the consolidated Single Document setting out the main points of the specification.

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

⁽²⁾ OJ L 148, 21.6.1996, p. 1.

Article 3

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, 25 November 2013.

*For the Commission,
On behalf of the President,
Dacian CIOLOŞ
Member of the Commission*

ANNEX I

In the specification for the protected designation of origin 'Prosciutto di Parma', the following amendments are approved:

AMENDMENT APPLICATION

Council Regulation (EC) No 510/2006 of 20 March 2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs ⁽¹⁾

AMENDMENT APPLICATION IN ACCORDANCE WITH ARTICLE 9**'PROSCIUTTO DI PARMA'**

EC No: IT-PDO-0317-01028-9.8.2012

PGI () PDO (X)

1. Headings in the specification affected by the amendments

- Description of product
- Method of production
- Labelling

2. Type of amendment(s)

- Amendment to Single Document or Summary Sheet

3. Amendment(s)

A summary of the amendments made to the Single Document and to the text of the specification is given below.

The first amendment concerns part B of the specification and point 5.2 of the Single Document; it relates to the moisture and salt criteria which characterise the product. In general, the standard has been simplified in order to facilitate its application. The substantive amendment concerns the reduction of the minimum and maximum average values for the salt criterion. The maximum value for this criterion has been reduced from 6,9 % to 6,2 % and the minimum value from 4,5 % to 4,2 %, in order to obtain an average value for salt in the product which is considerably lower than the previous values. This decision was taken following nutritional claims which have now been confirmed by the headquarters of the World Health Organisation.

The second amendment also relates to part B (last point on labelling) as well as to part H of the specification and to point 3.7 of the Single Document; it concerns the labelling of sliced and pre-packed 'Prosciutto di Parma'. More precisely, the specific provisions laid down in the text have been replaced by more generic wording which does not contain technical requirements. This amendment is intended to simplify possible subsequent amendments relating to the graphic presentation of the packaging concerned in the sense that it will be easier to make amendments, in this case to the specification only, or to one of its annexes (the guideline referred to), instead of amending these documents and the Single Document at the same time.

The third amendment relates to part H of the specification, but not to the Single Document. It also concerns the graphic representation shown on the packaging of sliced and pre-packed 'Prosciutto di Parma'. Also in the interests of greater commercial transparency, it has been laid down in particular that under the ducal crown the packaging/slicing firm's acronym must be inserted instead of the producer's. The packaging/slicing firm is in fact the last operator involved in making the product before it is placed on the market and is primarily responsible vis-à-vis the consumer. The rules on labelling in fact lay down that the packaging firm's head office must be added to the label. In the interests of consistency, next to that information the alphanumeric abbreviation must also be included which identifies that operator within the sector protected by the PDO 'Prosciutto di Parma'.

The subsequent amendments, relating to Articles 13 and 14 of the slicing guideline for sliced and pre-packed 'Prosciutto di Parma', are closely linked to the preceding amendment. The aim of the amendments in question is to make it compulsory to include on the packaging of sliced and pre-packed 'Prosciutto di Parma' the name of the producer or the packaging firm which are registered in the PDO monitoring system and which are subject to all the monitoring and certification procedures laid down by the system governing the PDO 'Prosciutto di Parma'. In order to do this, the existing Article 13 has been supplemented and a new Article 14 has been added.

⁽¹⁾ OJ L 93, 31.3.2006, p. 12. Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs (OJ L 343, 14.12.2012, p. 1).

The reasons for this amendment are as follows. The version of the specification which is the subject of the amendment application does not require the inclusion on the product's labelling or packaging of the name of the producer or the packaging firm, thus leaving the possibility, provided for in the national and EU rules, of simply stating the name of the person who distributes or markets the product. The latter operator is clearly not involved in any activity relating to the production, monitoring and packaging of the product or to the checks carried out by the certifying body for the PDO 'Prosciutto di Parma'.

In order to adhere to the general idea and to a number of new principles established by Regulation (EU) No 1169/2011 of the European Parliament and of the Council⁽¹⁾, and in particular to the provisions of Article 8 et seq., it has been decided, in an anticipatory manner because the Regulation has not yet definitively entered into force, to identify a 'food business operator responsible for the food information' (a function expressly provided for by the abovementioned Regulation) who is really able to guarantee that 'Prosciutto di Parma' complies with what is stated on its label. Only the producers who have made and checked the products and the firms which have carried out the slicing and packaging are able to provide this guarantee, it being known that slicing and packaging constitute a single, indivisible operation and that therefore the packaging firm is also the firm which carries out the slicing. These two operators are able to provide a substantive guarantee as regards the information given on the product and therefore they may legitimately be regarded as 'responsible' vis-à-vis consumers. In this connection, the compulsory inclusion on the label of only the producer's name could prove discriminatory and not justified with regard to the grounds for the amendment application.

Moreover, this amendment aims to identify as persons responsible for the information relating to the product only the persons registered in the official monitoring system of the certifying body for the PDO 'Prosciutto di Parma'. In this connection, the producers and the packaging/slicing firms both regularly undergo checks by the relevant authorities; here, too, choosing just one of them would contradict the grounds elucidated above.

For these reasons, we consider it necessary to provide for the dual possibility of showing the producer's name or that of the packaging/slicing firm.

Moreover, the inclusion on the packaging of the firm's full trade name (which replaces the use of alphanumeric abbreviations and of codes) improves the product traceability system, its transparency and makes that system more accessible, even to a moderately informed consumer.

When the name of the packaging/slicing firm is shown under the black triangle, the producer may also add, beside the other information shown on the label and the packaging, his own mark and company trade name.

More generally, the main aim of adding the trade name of the abovementioned operators on the front part of the packaging is to provide consumers with the guarantee that the product 'Prosciutto di Parma' complies with the information on its label, which is the responsibility of the operators subject to monitoring by the certifying body. The amendment aims to ensure that the information on the product's packaging is as transparent as possible, exclusively for the benefit of consumers when buying it.

A subsequent amendment likewise relates to the guideline on slicing and concerns the revision, rationalisation and simplification of Article 12 of that guideline which lays down standards regarding the minimum shelf-life of sliced pre-packed 'Prosciutto di Parma'. Based on the results of a number of recent studies on this, it was considered appropriate to revise the table laying down the time limits for the different product categories and the various types of packaging technology.

The last amendment concerns part C of the specification and, more particularly, the section containing provisions on rearing the pigs intended for the production of 'Prosciutto di Parma'. The definition of the rearing techniques specifies that these 'aim to obtain heavy pigs, an objective which must be pursued by ensuring a moderate daily weight gain, and to produce carcasses falling within the main categories of the EEC classification'. The Italian rules, in addition to establishing a distinction between heavy pigs (H) and light pigs (L), lay down, in accordance with the Union rules, a classification scale subdivided into categories represented by the following letters: EUROP. Despite the absence of an express reference to the letters in the text quoted, it is nevertheless clearly apparent in the provision that 'Prosciutto di Parma' may be made exclusively from the legs of heavy pigs (H) belonging to the main categories of the Community scale, i.e. those falling within the categories bearing the letters 'U', 'R' and 'O', since carcasses bearing the letters 'E' and 'P' are excluded. This choice, made when drawing up the specification, is guided by the conviction that the characteristics of the legs of carcasses certified as falling under the categories 'E' and 'P' are not compatible with the 'Prosciutto di Parma' production requirements.

⁽¹⁾ OJ L 304, 22.11.2011, p. 18.

A discussion is currently taking place at Union level concerning the inclusion of the category bearing the letter 'S' in the abovementioned EUROP scale. The advanced stage reached in the legislative process would seem to confirm that soon the Community scale could become SEUROP, which will also have direct consequences for Italy, where the classification will concern both heavy and light pigs.

This innovation could pose major difficulties as regards the interpretation of the rules concerned contained in the specification; it would be difficult to determine the 'main categories of the classification' and there would be a risk of authorising the use of inadequate raw materials or of excluding those which are perfectly in keeping with the characteristics of 'Prosciutto di Parma'. Indeed, given the new presentation of the scale, its main categories could be represented by the categories bearing the letters 'E', 'U', 'R' and 'O' or by those bearing only the letters 'U' and 'R'. In the first case, pigs' legs bearing the letter 'E' would be added to the main categories, which would increase the risk of using raw materials not appropriate for the production of 'Prosciutto di Parma'. In the second case, legs bearing the letter 'O' would be excluded, although they have optimum characteristics.

In view of the above and in order to avoid these uncertainties regarding interpretation, it would be advisable to clarify the wording currently used in part C of the specification 'main categories of the EEC classification' by stating that these main categories concern carcasses bearing the letters 'U', 'R' and 'O'.

ANNEX II

CONSOLIDATED SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 of 20 March 2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs ⁽¹⁾

'PROSCIUTTO DI PARMA'

EC No: IT-PDO-0317-01028-9.8.2012

PGI () PDO (X)

1. Name

'Prosciutto di Parma'

2. Member State or third country

Italy

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

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

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

Aged raw ham; identified by a heat-affixed logo on the hide; with a rounded external shape; the distal part (the foot) and any external imperfections that may compromise the product image are removed, trimming to leave a maximum of 6 cm of meat standing proud of the head of the femur; weight: normally 8-10 kg but never less than 7 kg; colour when cut: uniform pink to red, interspersed with pure white where fat is present; aroma and taste: delicate and sweet-tasting meat, not very salty with a typical fragrant aroma; characterised by conformity to precise analytical criteria measuring water content, salt and protein breakdown; after the logo is affixed, 'Prosciutto di Parma' may be marketed whole, boned, in pieces of variable weights and shapes or sliced and packaged appropriately.

3.3. Raw materials (for processed products only)

The raw material (fresh hind legs) used for the production of 'Prosciutto di Parma' is characterised by the following: the consistency of the fat is rated by calculating the iodine index and/or linoleic acid content taken in the internal and external fat layers of subcutaneous panniculus adiposus in the hind leg. Each sample must have a maximum iodine index of 70 and a maximum linoleic acid content of 15 %; the depth of the fat covering of the external part of the fresh, trimmed hind leg, measured vertically from the top of the femur ('sottonoce'), must be approximately 20 mm for fresh hind legs used for the production of 'Prosciutto di Parma' weighing between 7 and 9 kg and approximately 30 mm for fresh hind legs used for the production of 'Prosciutto di Parma' weighing more than 9 kg. The depth of this fat layer must not be less than 15 mm and 20 mm, respectively, for the two categories of fresh hind legs, including the rind. At the 'crown', the layer of fat must be such that the rind cannot separate from the underlying layer of muscle fibre. Fresh trimmed hind legs should preferably weigh between 12 and 14 kg but must never weigh less than 10 kg.

3.4. Feed (for products of animal origin only)

Authorised feed, quantities and instructions for use are listed in two tables — the first contains authorised feed for animals with a live weight of up to 80 kg, the second with feed authorised during the fattening phase. Feed is to be administered preferably in liquid form (gruel or wet mash), traditionally with added whey.

During the first phase, the level of dry matter in the grain must be at least 45 % of the total matter and, besides the feedstuffs prescribed for the second phase, the permitted feedstuffs are as follows: corn gluten feed, stoned carobs, fish meal, soybean meal, distiller's grains, buttermilk, fats with a melting point higher than 36 °C, protein lysates, silage corn.

⁽¹⁾ OJ L 93, 31.3.2006, p. 12. Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs (OJ L 343, 14.12.2012, p. 1).

During the second phase (fattening), the level of dry matter in the grain must be at least 55 % of the total matter and the permitted feedstuffs are as follows: corn, wet mash from grains and/or ears of corn, sorghum, barley, wheat, triticale, oats, minor cereals, bran and other wheat-processing by-products, dehydrated potatoes, pressed and ensiled beet pulp, linseed oil cakes, dried beet pulp, apple and pear pulp, grape and tomato skins as agents assisting intestinal passage, whey, buttermilk, lucerne meal, molasses, meal from soybean, sunflower seed, sesame, coconut, corn germs, peas and/or other legume seeds, beer yeast, torula yeast and other yeasts, fats with a melting point higher than 40 °C.

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

The production and ageing steps must take place in the production area specified in (4) in order to guarantee the quality, traceability and monitoring of the product.

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

After the logo is affixed, 'Prosciutto di Parma' may be sold whole, boned, in pieces of variable weights and shapes or sliced, and packaged appropriately. In the case of the latter, the slicing and packaging processes must be carried out in the production area specified in point 4, first paragraph below and the distinctive PDO logo must be affixed to the package in such a way that it is indelible and cannot be removed, in accordance with the instructions set out in (3.7) below, so as to guarantee the quality characteristics typical of 'Prosciutto di Parma' and the full traceability of the product.

3.7. *Specific rules concerning labelling*

Although not part of the labelling, the first identifying feature of 'Prosciutto di Parma' that distinguishes it from other products on the market is the 'duke's crown' (heat-affixed mark reproducing the image of a five-point crown accompanied by the wording 'Parma'). This mark fulfils a double function: firstly, it distinguishes the product from other raw hams and guarantees its authenticity (identifying mark) and secondly, it guarantees that the product itself has undergone all the proper production steps and that it has been identified by the operators in question during each of those steps. The lawful use of the PDO is subject to the presence of the logo: without the 'duke's crown' the name in question may not be used to designate the product on labels, packaging or in sales documents, nor may it be used during commercial transactions (whole, sliced and prepackaged, or for retail sale in portions).

The following specifications are obligatory on the labelling of 'Prosciutto di Parma':

- for whole 'Prosciutto di Parma', on the bone:
 - 'Prosciutto di Parma' followed by 'denominazione di origine protetta' (protected designation of origin),
 - the production site,
- for packaged, whole, boned or cut 'Prosciutto di Parma':
 - 'Prosciutto di Parma' followed by 'denominazione di origine protetta' (protected designation of origin),
 - the packaging site,
 - the production date (if the seal is no longer visible),
- for sliced, pre-packaged 'Prosciutto di Parma':
 - the packages have a common part at the left upper edge, showing the back label 'duke's crown' and the words:
 - 'Prosciutto di Parma denominazione di origine protetta ai sensi della legge 13 Febbraio 1990, n.26 et del REG. (CE) n. 1107/96' ('Prosciutto di Parma' protected designation of origin in accordance with Law No 26 of 13 February 1990 and Regulation (EC) No 1107/96),
 - 'confezionato sotto il controllo dell'Organismo autorizzato' (packaged under the supervision of the authorised body),
 - the packaging site,
 - the production date (date indicating start of ageing as shown on the seal).

The use of adjectives such as 'classic', 'authentic', 'extra', 'super' or any other qualifying term or attribute added to the marketed product and other words not specifically provided for in the product specification is prohibited, except for the terms 'disossato' (boned) and 'affettato' (sliced).

4. Concise definition of the geographical area

'Prosciutto di Parma' is produced in the defined area in the Province of Parma which includes the territory of the Province of Parma (in the Region of Emilia-Romagna, Italy) that lies no less than 5 km south of the Via Emilia at an altitude of no more than 900 metres, and bordered to the east by the Enza river and to the west by the Stirone river.

The raw materials originate from a larger geographical area than the production area, which covers the following administrative regions: Emilia-Romagna, Veneto, Lombardy, Piedmont, Molise, Umbria, Tuscany, Marche, Abruzzi, Lazio (Italy).

5. Link with the geographical area

5.1. Specificity of the geographical area

The specific characteristics of 'Prosciutto di Parma' and the guarantee of compliance with strict quality, hygiene and food safety standards are all closely linked to environmental conditions and to natural and human factors. Within the defined geographical macro region, only a few rare restricted areas with unique, inimitable conditions and specific human skills have developed as production areas for hams with a designation. The production area for 'Prosciutto di Parma', a small part of the Province of Parma, is one of those restricted areas. The micro area is characterised by its unique ecological, climatic and environmental conditions which are created by the effect of the sea air from Versilia which, having taken on the scent of the olive groves and pine belts of Val di Magra through which it passes, shed its moisture onto the passes of the Apennines and acquired the fragrance of the chestnut groves, dries the 'Prosciutto di Parma' and lends it its exclusive sweet aroma.

5.2. Specificity of the product

'Prosciutto di Parma' is a raw ham that has been aged for a period of at least 12 months; the only ingredients permitted are pork and salt. The finished product has a rounded external shape and the distal part (the foot) has been removed, with a maximum of 6 cm of meat standing proud of the head of the femur. The aged product normally weighs 8-10 kg, but never less than 7 kg; the colour when cut is uniform pink to red, interspersed with pure white where fat is present; the meat has a delicate, sweet flavour, is not very salty and has a fragrant and characteristic aroma. In analyses, the product satisfies precise criteria relating to water content (between 59 % and 63,5 %), salt (between 4,2 % and 6,2 %) and protein breakdown (between 24 and 31 %).

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)

The production criteria that allow the PDO 'Prosciutto di Parma' to be conferred are closely linked to environmental conditions and to natural and human factors. There is a close link between the raw material and 'Prosciutto di Parma' which, coupled with production trends and the socioeconomic development of the geographic area, have produced unique qualities. The characteristics of the raw material have been utterly specific to the defined macro region of central, northern Italy (as specified in the second paragraph of point (4) since Etruscan times.

The way in which the rearing of heavy pigs for late slaughter has developed shows the various stages of pig breeding: starting with local indigenous breeds and developing in line with environmental, social and economic conditions – and in particular alongside cereal crop and dairy farming (which are a core aspect of feeding practice), in order to culminate gradually and naturally in the entirely separate production of a product which enjoys protected designation status. Within the defined geographical macro region there is a restricted area which, due to its unique and inimitable environmental conditions and specific human skills, has developed into the production area for 'Prosciutto di Parma'. This defined area represents only a small part of the Province of Parma. The location of this micro area gives it its characteristic and unique ecological, climatic and environmental conditions brought about by the sea air from Versilia which, having taken on the scent of the olive groves and pine belts of Val di Magra through which it passes, shed its moisture onto the passes of the Apennines and acquired the rich fragrance of chestnut groves, dries the 'Prosciutto di Parma' and lends it its exclusive sweet aroma.

Parma is situated at the heart of the ancient lands of Cisalpine Gaul whose inhabitants reared large herds of pigs and were particularly skilled in the production of salted hams.

There are various written sources referring to the ham and its method of preparation, notably in the 1913 Chamber of Commerce lists, which mention the current production region. What at first was a purely artisanal method of production has now evolved into an industrial process but one which nevertheless preserves the traditional characteristics of the product.

The origin of the product is documented from a historical perspective, also with regard to the area of origin of the raw material as this method of production is the result of the evolution of the typical rural culture which is common to the entire macro region mentioned above and which is concentrated in a particular part of the Province of Parma because of the inimitable microclimate and environmental conditions found there.

Reference to publication of the specification [Article 5(7) of Regulation (EC) No 510/2006]

The present administration launched the national objection procedure referred to in Article 5(5) of Regulation (EC) No 510/2006 by publishing the amendment application for the protected designation of origin 'Prosciutto di Parma' in Official Gazette of the Italian Republic No 154 of 4 July 2012.

The consolidated text of the product specification may be consulted on the following website:

<http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335>

or alternatively:

by going directly to the home page of the Ministry of Agricultural, Food and Forestry Policy (www.politicheagricole.it) and clicking on 'Qualità e sicurezza' [Quality and safety] (at the top right of the screen), and then on 'Disciplinari di Produzione all'esame dell'UE'.

COMMISSION IMPLEMENTING REGULATION (EU) No 1209/2013**of 25 November 2013****approving non-minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications [Camembert de Normandie (PDO)]**

THE EUROPEAN COMMISSION,

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

Having regard to Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs ⁽¹⁾, and in particular Article 52(2) thereof,

Whereas:

- (1) By virtue of the first subparagraph of Article 53(1) of Regulation (EU) No 1151/2012, the Commission has examined France's application for the approval of amendments to the specification for the protected designation of origin 'Camembert de Normandie', registered under Commission Regulation (EC) No 1107/96 ⁽²⁾.
- (2) Since the amendments in question are not minor within the meaning of Article 53(2) of Regulation (EU)

No 1151/2012, the Commission published the amendment application in the *Official Journal of the European Union* ⁽³⁾ as required by Article 50(2)(a) of that Regulation.

- (3) As no statement of objection under Article 51 of Regulation (EU) No 1151/2012 has been received by the Commission, the amendments should be approved,

HAS ADOPTED THIS REGULATION:

Article 1

The amendments to the specification published in the *Official Journal of the European Union* regarding the name contained in the Annex to this Regulation are hereby approved.

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, 25 November 2013.

*For the Commission,
On behalf of the President,
Dacian CIOLOŞ
Member of the Commission*

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

⁽²⁾ OJ L 148, 21.6.1996, p. 1.

⁽³⁾ OJ C 140, 18.5.2013, p. 20.

ANNEX

Agricultural products intended for human consumption listed in Annex I to the Treaty:

Class 1.3. Cheeses

FRANCE

Camembert de Normandie (PDO)

COMMISSION IMPLEMENTING REGULATION (EU) No 1210/2013**of 25 November 2013****approving non-minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications [Melocotón de Calanda (PDO)]**

THE EUROPEAN COMMISSION,

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

Having regard to Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs ⁽¹⁾, and in particular Article 52(2) thereof,

Whereas:

- (1) By virtue of the first subparagraph of Article 53(1) of Regulation (EU) No 1151/2012, the Commission has examined Spain's application for the approval of amendments to the specification for the protected designation of origin 'Melocotón de Calanda', registered under Commission Regulation (EC) No 2446/2000 ⁽²⁾.
- (2) Since the amendments in question are not minor within the meaning of Article 53(2) of Regulation (EU) No 1151/2012, the Commission published the amendment

application in the *Official Journal of the European Union* ⁽³⁾ as required by Article 50(2)(a) of that Regulation.

- (3) As no statement of objection under Article 51 of Regulation (EU) No 1151/2012 has been received by the Commission, the amendments to the specification should be approved,

HAS ADOPTED THIS REGULATION:

Article 1

The amendments to the specification published in the *Official Journal of the European Union* regarding the name contained in the Annex to this Regulation are hereby approved.

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, 25 November 2013.

*For the Commission,
On behalf of the President,
Dacian CIOLOŞ
Member of the Commission*

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

⁽²⁾ OJ L 281, 7.11.2000, p. 12.

⁽³⁾ OJ C 179, 25.6.2013, p. 19.

ANNEX

Agricultural products intended for human consumption listed in Annex I to the Treaty:

Class 1.6. Fruit, vegetables and cereals, fresh or processed

SPAIN

Melocotón de Calanda (PDO)

COMMISSION IMPLEMENTING REGULATION (EU) No 1211/2013**of 25 November 2013****approving minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications [Banon (PDO)]**

THE EUROPEAN COMMISSION,

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

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

Whereas:

- (1) In accordance with the first subparagraph of Article 53(1) of Regulation (EU) No 1151/2012, the Commission has examined France's application for the approval of amendments to the specification for the protected designation of origin 'Banon' registered under Commission Regulation (EC) No 641/2007 ⁽²⁾.
- (2) The purpose of the application is to amend the specification by giving more detailed information on the proof of origin, the method of production, labelling, national requirements and the contact details of the structures responsible for monitoring the designation.

- (3) The Commission has examined the amendments in question and concluded that they are justified. Since the amendments are minor within the meaning of the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012, the Commission may approve them without following the procedure set out in Articles 50 to 52 of that Regulation,

HAS ADOPTED THIS REGULATION:

Article 1

The specification for the protected designation of origin 'Banon' is hereby amended in accordance with Annex I to this Regulation.

Article 2

Annex II to this Regulation contains the consolidated Single Document setting out the main points of the specification.

Article 3

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, 25 November 2013.

*For the Commission,
On behalf of the President,
Dacian CIOLOŞ
Member of the Commission*

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

⁽²⁾ OJ L 150, 12.6.2007, p. 3.

ANNEX I

In the specification for the protected designation of origin 'Banon', the following amendments are approved:

1.1. Proof of origin

The heading has been supplemented by provisions on the monitoring and guarantee of the origin and the traceability of the designation. These provisions were amended following the reform of the control system at national level.

1.2. Method of production

On the basis of the national legislation, this section has been supplemented by information on:

— the definition of 'herd':

'"herd" means the entire goat herd composed of lactating goats, dry goats, female kids and billygoats.'

This provision provides a better definition of the term 'herd'.

'Until 31 December 2013, dairy goats of the breeds Commune Provençale, Rove and Alpine and from crosses of those breeds must make up at least 60 % of each herd.'

This provision is an adaptation measure for the herd to enable breeders to reach the 100 % target by 1 January 2014.

— feed of the herd:

'The basic feed ration of the goats comes mostly from the geographical area. It is obtained exclusively by grazing and/or rough grazing and from dry feed made from legumes and/or grasses and/or spontaneous flora preserved in good conditions.'

This information has been added in order to specify more clearly the origin and nature of the basic ration of the herd

The goats graze:

on pastures composed of spontaneous annual or perennial, arboreal, shrubby or herbaceous species;

on permanent pasture of native flora;

on temporary pasture of grass or legumes or of a mix of these.'

This information has been added in order to specify clearly the types of grassland authorised for feeding the animals.

'During the period when the roughage ration must come mainly from grazing, the share of hay must not exceed 1,25 kg of raw material a day for each adult goat present.'

The annual share of hay is limited to 600 kg of raw material for each adult goat present.

Green fodder provided in troughs is not authorised for more than 30 non-consecutive days per year.'

The purpose of this provision is to promote grazing.

'The use of supplements is limited to 800 g of raw material a day for each adult goat present and to 270 kg of raw material a year for each adult goat present. At least 60 % of the annual supplementary ration must be composed of cereals. The use of dehydrated lucerne is limited to 400 g of raw material a day for each adult goat present, provided in at least two portions, and to 60 kg of raw material a year for each adult goat present.'

The purpose of these provisions is to limit the supply of feed from sources other than grazing.

The inclusion of fodder and dehydrated lucerne from outside the geographical area of the designation is limited to 250 kg of raw material a year for each adult goat present.'

The purpose of this provision is to limit the supply of feed that does not come from the geographical area of the designation.

'Silage and wrapped fodder, cruciferous and other plants and seeds that might give the milk a bad taste are prohibited.'

The purpose of this provision is to prohibit the use of feed that might give the milk, and therefore the cheese, a bad taste.

— the milk production of the herd:

The average production of the herd is limited to 850 kg of milk a year for each lactating goat.'

This existing provision has been reworded in order to include an annual average for the herd.

— the cheesemaking techniques

The sentence *'From 1 January 2009 onwards, the milk must be collected from the farm every day and stored at a temperature of 8 °C prior to collection'* is replaced by the sentence *'Milk collection is limited to a maximum of four milkings collected over a maximum of two days. Prior to collection, the milk must be stored at a temperature of 6 °C or less'* in order to take distance constraints into account when collecting the milk.

The amount of rennet having a concentration of 520 g of chymosin/l varies from 20 to 35 ml for 100 l of milk.'

The purpose of this provision is to specify the amount of rennet. This amount is necessary to achieve the optimal curdling time.

The salting time is between 5 and 8 min.'

The purpose of this provision is to specify the salting time.

— maturing:

'At the end of this stage, it must have a homogeneous cover with well-established surface flora, a thin creamy-white rind and a thoroughly supple paste.'

The purpose of this provision is to specify the appearance of the cheese at an intermediate maturing stage.

— leaf-wrapping:

'Conditions for collecting the leaves'

The leaves are gathered when brown, in other words they are collected in the autumn when trees are shedding their leaves. The leaves must be clean and healthy.'

Storage conditions

The leaves are stored dry.

Treatment

The leaves are rehydrated before being used to wrap the cheese. There are three possible methods:

— *in boiling water,*

— *in boiling water with 5 % vinegar added,*

— *in water with 5 % vinegar added.*

Removal of the petiole is optional, though only the base of the leaf may be cut and all other cutting is prohibited.

Wrapping the cheese

The cheese is entirely covered in leaves so that it can undergo a second, anaerobic, maturation.

If the tomme is wrapped in leaves whose petioles have not been removed, the petioles must be on the underside of the cheese.'

The purpose of this provision is to specify the conditions for obtaining and using chestnut leaves. It is necessary to define the quality of these leaves in order to achieve optimal maturation of the leaf-wrapped cheese.

1.3. Labelling

The labelling requirements have been amended to include the obligation to affix the European Union 'PDO' symbol. Further information has been provided on the basis of the national legislation.

1.4. National requirements

The national requirements have been supplemented by a table on the main points to be verified and their evaluation method, as provided for in the national legislation.

1.5. Other

The contact details of the structures responsible for monitoring the designation have been updated.

ANNEX II

CONSOLIDATED SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 of 20 March 2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs ⁽¹⁾

'BANON'

EC No: FR-PDO-0105-0969 - 23.2.2012

PGI () PDO (X)

1. Name

'Banon'

2. Member State or third country

France

3. Description of the agricultural product or foodstuff

3.1. Type of product

Class 1.3. Cheeses

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

Banon is a soft cheese made from raw, whole goat's milk. It is produced by rapid curdling (using rennet). The matured cheese is entirely wrapped in natural brown chestnut leaves and tied up with six to twelve strands of natural raffia forming a radial pattern.

After maturing for a minimum of 15 days, including 10 days in its leaf wrapping, 'Banon' is smooth, creamy, velvety and soft. The rind is a creamy-yellow colour under the leaves. With the leaves, the cheese is 75 to 85 mm in diameter and 20 to 30 mm in height. The net weight without leaves after the maturation period is 90 to 110 grams.

The cheese contains a minimum of 40 grams of dry matter per 100 grams of cheese and 40 grams of fat per 100 grams of cheese when completely dry.

3.3. Raw materials (for processed products only)

Until 31 December 2013, dairy goats of the breeds Commune Provençale, Rove and Alpine and from crosses of those breeds must make up at least 60 % of each herd.

From 1 January 2014 onwards, the milk used to make 'Banon' must come exclusively from goats of the breeds Commune Provençale, Rove and Alpine and their crossbreeds.

3.4. Feed (for products of animal origin only)

The basic feed ration of the goats comes mostly from the geographical area. It is obtained exclusively by grazing and/or rough grazing and from dry feed made from legumes and/or grasses and/or spontaneous flora preserved in good conditions. As soon as the weather and vegetation permit, the goats must be put out to graze and/or rough graze. The goats must graze regularly on the rough grazing and pastures in the area for at least 210 days per year. For at least four months a year, they must obtain most of their rough feed by grazing.

The goats must graze regularly on the rough grazing and pastures in the area for at least 210 days per year.

The goats graze:

- on pastures composed of spontaneous annual or perennial, arboreal, shrubby or herbaceous species;
- on permanent pasture of native flora;
- on temporary pasture of grass or legumes or a mix of these.

⁽¹⁾ OJ L 93, 31.3.2006, p. 12. Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs (OJ L 343, 14.12.2012, p. 1).

The supply of feed (dry fodder and supplements) in troughs is limited on an annual and daily basis. Purchases of fodder from outside the area are similarly restricted.

For at least four months a year, they must obtain most of their rough feed by grazing.

During the period when the roughage ration must come mainly from grazing, the share of hay must not exceed 1,25 kg of raw material a day for each adult goat present.

The annual share of hay is limited to 600 kg of raw material for each adult goat present.

Green fodder provided in troughs is not authorised for more than 30 non-consecutive days per year.

The use of supplements is limited to 800 g of raw material a day for each adult goat present and to 270 kg of raw material a year for each adult goat present.

Cereals must make up at least 60 % of the supplementary annual ration.

The use of dehydrated lucerne is limited to 400 g of raw material a day for each adult goat present, provided in at least two portions, and to 60 kg of raw material a year for each adult goat present.

The use of fodder and dehydrated lucerne from outside the geographical area of the designation is limited to 250 kg of raw material a year for each adult goat present.

Silage and wrapped fodder, cruciferous and other plants and seeds that might give the milk a bad taste are prohibited.

On the farm, the forage area actually intended for the goat herd must be equal to at least 1 ha of natural and/or artificial grassland for every 8 goats and 1 ha of rough grazing for every 2 goats.

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

The milk must be produced and the cheese made and matured in the geographical area defined in point 4.

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

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3.7. *Specific rules concerning labelling*

Each cheese with the designation must be marketed with an individual label showing the designation of origin in characters at least as large as any other characters on the label.

The EU PDO symbol must be included in the labelling of cheeses with the protected designation of origin 'Banon'.

The name 'Banon' must appear on invoices and commercial documents.

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

The geographical area is composed of the following municipalities:

Department of Alpes-de-Haute-Provence (04)

Municipalities fully included in the area

Aiglun, Allemagne-en-Provence, Archail, Aubenas-les-Alpes, Aubignosc, Banon, Barras, Beaujeu, Bevons, Beynes, Bras-d'Asse, Brunet, Céreste, Champtercier, Châteaufort, Châteauneuf-Miravail, Châteauneuf-Val-Saint-Donat, Châteauredon, Clamensane, Cruis, Curel, Dauphin, Digne-les-Bains, Draix, Entrepierres, Entrevennes, Esparron-de-Verdon, Estoublon, Fontienne, Forcalquier, Hautes-Duyes, La Javie, La Motte-du-Caire, Lardiers, La Rochegiron, Le Brusquet, Le Castellard-Mélan, Le Castellet, Le Chauffaut-Saint-Jurson, L'Escal, Les Omergues, L'Hospitalet, Limans, Malijai, Mallefougasse-Augès, Mallemoisson, Mane, Marcoux, Mézel, Mirabeau, Montagnac-Montpezat, Montfuron, Montjustin, Montlaux, Montsalier, Moustiers-Sainte-Marie, Nibles, Niozelles, Noyers-sur-Jabron, Ongles, Oppedette, Peipin, Pierrerue, Pierrevet, Puimichel, Puimoisson, Quinson, Redortiers, Reillanne, Revest-des-Brousses, Revest-du-Bion, Revest-Saint-Martin, Riez, Roumoules, Sainte-Croix-à-Lauze, Sainte-Croix-du-Verdon, Saint-Étienne-les-Orgues, Saint-Jeannet, Saint-Julien-d'Asse, Saint-Jurs, Saint-Laurent-du-Verdon, Saint-Maime, Saint-Martin-de-Brômes, Saint-Martin-les-Eaux, Saint-Michel-l'Observatoire, Saint-Vincent-sur-Jabron, Salignac, Saumane, Sigonce, Simiane-la-Rotonde, Sisteron, Sourribes, Thoard, Vachères, Valbelle, Valernes, Villemus, Volonne.

Municipalities partly included in the area

Château-Arnoux-Saint-Auban, Ganagobie, Gréoux-les-Bains, La Brillanne, Les Mées, Lurs, Manosque, Montfort, Oraison, Peyrui, Valensole, Villeneuve, Volx.

For these municipalities, the boundary of the geographical area is marked on the maps lodged with the town hall of the municipalities concerned.

Department of Haute-Alpes (05)

Barret-sur-Méouge, Bruis, Chanousse, Châteauneuf-de-Chabre, Éourres, Étoile-Saint-Cyrice, Eyguians, Lagrand, La Pierre, Laragne-Montéglin, Le Bersac, L'Épine, Méreuil, Montclus, Montjay, Montmorin, Montrond, Moydans, Nossage-et-Bénévent, Orpierre, Ribeyret, Rosans, Saint-André-de-Rosans, Sainte-Colombe, Sainte-Marie, Saint-Genis, Saint-Pierre-Avez, Saléon, Salérans, Serres, Sigottier, Sorbiers, Trescléoux.

Department of Vaucluse (84)

Aurel, Auribeau, Buoux, Castellet, Gignac, Lagarde-d'Apt, Monieux, Saignon, Saint-Christol, Saint-Martin-de-Castillon, Saint-Trinit, Saul, Sivergues, Viens.

Department of Drôme (26)

Aulan, Ballons, Barret-de-Lioure, Eygalayes, Ferrassières, Izon-la-Bruisse, Laborel, Lachau, La Rochette-du-Buis, Mévouillon, Montauban-sur-l'Ouvèze, Montbrun-les-Bains, Montfroc, Montguers, Reilhanette, Rioms, Saint-Auban-sur-l'Ouvèze, Séderon, Vers-sur-Méouge, Villebois-les-Pins, Villefranche-le-Château.

5. Link with the geographical area

5.1. Specificity of the geographical area

(a) The natural environment

'Banon' originates in Haute-Provence around the municipality of Banon. It is a dry middle mountain region with landscapes made up of hills and plateaux. The climate is Mediterranean.

The area is characterised by a lack of water, as the groundwater runs deep inside the earth and the surface water receives exceptional and highly irregular precipitation mainly in the autumn and spring, with a great shortage of rain in the summer.

The geographical area of 'Banon' is also characterised by not very fertile soils that are mainly chalky, permeable and excellent at absorbing rainwater.

In that environment, low-density forest vegetation consisting of Aleppo pine, oak, broom, boxwood and scented plants alternates with heaths featuring scattered coppices and bushes and crops adapted to the harsh Provençal climate prevailing at medium altitudes: dry, sunny and often rather cold in the winter. It is an environment that provides areas well suited to rough grazing by goat herds.

The natural conditions of this region explain why pastoralism and low-yielding crops are an important part of its overall economy.

(b) The history of 'Banon'

The history of 'Banon' starts at the end of the 19th century. Working on land that had little agronomic potential, local farmers tried to use the area's meagre natural resources to best advantage: they engaged in subsistence mixed farming on a few parcels of good land and collected wood, hunted for game and picked mushrooms, small fruit, truffles and lavender in the less cultivated areas of the forest or heath. In addition to having a pig and a small poultry yard, each family also raised a small domestic herd composed of ewes but also of a few goats. These are complementary animals both on the land, where they make the most of the heath and surrounding undergrowth, and in terms of their economic usefulness. Sheep were used for meat, while the purpose of the goat as the 'poor man's cow' was to produce milk. The milk was consumed by the family but was also processed into cheese, which was the only way of preserving its nutritive value for a longer period of time.

The cheese was intended mainly for home consumption and any commercial value came from production above and beyond the needs of the family. Surplus cheeses then started to be sold at local markets.

It was precisely Banon, the administrative centre of the canton and the geographical centre of the Lure and Albion regions, a crossroads between major communication routes, that was the most important venue for cheese fairs and markets.

The first reference to wrapped tommes of goat's cheese with the name 'Banon' can be found in the book 'Cuisinière provençale' written by Marius MORARD in 1886.

The post-war period saw the gradual introduction of new cheesemaking techniques. Goat herds became specialised and cheesemaking expanded beyond the home: while the cheese had formerly been produced first and foremost for the family's needs and secondarily for sale, now it began to be produced above all for sale, with any surpluses being consumed by the family.

5.2. *Specificity of the product*

'Banon' has two original features that set it apart from other goat's cheeses: it is a soft-curd cheese (produced by rennet-based rapid curdling) wrapped in chestnut leaves.

According to J.M. MARIOTTINI's study 'A la Recherche d'un fromage: le Banon éléments d'histoire et d'ethnologie', rennet has always been used in the production of 'Banon' and it is one of the rare cheeses to be made using this technique.

Historical evidence shows that Provence is clearly a region where there is a tradition of using rennet to make cheese, in contrast to northern France which has a 'lactic' tradition (slow curdling lasting approximately 24 hours). As early as in the 15th century King René was offered 'one of those small soft cheeses, from rennet'; the reference to rennet is clear.

The cheese-sieves traditionally used in Provence had large holes, indicating that the curd was rennet-based, as a lactic type of curd would leak out from such sieves).

In addition, the specific way of wrapping 'Banon' has a twofold objective: on the one hand, it helps preserve the cheese and, on the other, it is a method of production. It is a way of processing the fresh cheese which takes into account the need both to preserve the cheese and to improve it.

The product is processed principally by wrapping it in chestnut leaves. This process marks the transition from tomme to 'Banon'. The leaves insulate the cheese from the air and serve as an adjuvant, so that the cheese can acquire its aromatic characteristics.

Although it would seem that the leaves of numerous species could be used for the cheese (the vine plant, the chestnut tree, the plane tree, the walnut tree, etc.), in fact chestnut leaves must be used because of their solid structure and the quality of their tannin.

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)*

(a) The natural environment

The protected designation area is influenced by the Mediterranean. Its soils are not very fertile; they mainly contain chalk, which usually shows through at the surface and does not retain water. These factors have resulted in scrubland vegetation comprising heath with gorse, hawthorn, blackthorn, rock rose, juniper, lavender, savory, thyme, etc. as well as chestnut trees which were planted around 1860 in decalcified areas.

It is an ideal environment for goat breeding and pastoralism.

(b) The agri-pastoral system

The goats feed essentially on pastureland and in forage areas. Those areas are integrated into the feeding strategy for the herd. Therefore breeders have introduced a specific production system incorporating the diversity of natural resources.

Grazing combines three types of resources: natural grassland, woods and nitrogen-rich legumes. Most breeders tend their own goats. This enables them to supplement the goats' feed by letting them graze on sainfoin or lucerne growing on grassland, depending on the feed obtained from rough grazing and the season.

This breeding system is an agricultural practice that forms an integral part of the relationship between the specific characteristics of the cheese and its geographical area.

(c) Production techniques

The use of soft curd is necessary because of the prevailing climatic conditions (high temperatures and dryness). Without specific techniques it is impossible in this region to cool the milk and then keep it at a low temperature in order to allow lactic bacteria to work without the milk turning sour. Therefore the curdling, i.e. the coagulation, of the milk must be activated with rennet.

Wrapping the tommes of cheese helped provide food all year round, in particular in the long winter months when the goats did not give milk.

'Banon' results from the combination of all these factors: a poor environment suited to extensive goat breeding and made the most of by man, a hot and dry climate leading naturally to the use of renneted curd and a processing technique (wrapping) permitting the long-term preservation of the cheeses.

Reference to publication of the specification

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

<https://www.inao.gouv.fr/fichier/CDCBanon.pdf>

COMMISSION IMPLEMENTING REGULATION (EU) No 1212/2013
of 26 November 2013
concerning the classification of certain goods in the Combined Nomenclature

THE EUROPEAN COMMISSION,

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

Having regard to Council Regulation (EEC) No 2658/87 of 23 July 1987 on the tariff and statistical nomenclature and on the Common Customs Tariff⁽¹⁾, and in particular Article 9(1)(a) thereof,

Whereas:

- (1) In order to ensure uniform application of the Combined Nomenclature annexed to Regulation (EEC) No 2658/87, it is necessary to adopt measures concerning the classification of the goods referred to in the Annex to this Regulation.
- (2) Regulation (EEC) No 2658/87 has laid down the general rules for the interpretation of the Combined Nomenclature. Those rules apply also to any other nomenclature which is wholly or partly based on it or which adds any additional subdivision to it and which is established by specific provisions of the Union, with a view to the application of tariff and other measures relating to trade in goods.
- (3) Pursuant to those general rules, the goods described in column (1) of the table set out in the Annex should be classified under the CN codes indicated in column (2), by virtue of the reasons set out in column (3) of that table.
- (4) It is appropriate to provide that binding tariff information issued in respect of the goods concerned

by this Regulation which does not conform to this Regulation may, for a certain period, continue to be invoked by the holder in accordance with Article 12(6) of Council Regulation (EEC) No 2913/92⁽²⁾. That period should be set at three months.

- (5) The Customs Code Committee has not issued an opinion on item 1 of the Annex of this Regulation within the time limit set by its Chairman, the measures provided for under item 2 of the Annex of this Regulation are in accordance with the opinion of the Customs Code Committee,

HAS ADOPTED THIS REGULATION:

Article 1

The goods described in column (1) of the table set out in the Annex shall be classified within the Combined Nomenclature under the CN codes indicated in column (2) of that table.

Article 2

Binding tariff information which does not conform to this Regulation may continue to be invoked in accordance with Article 12(6) of Regulation (EEC) No 2913/92 for a period of three months from the date of entry into force of this Regulation.

Article 3

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, 26 November 2013.

*For the Commission,
On behalf of the President,
Algirdas ŠEMETA
Member of the Commission*

⁽¹⁾ OJ L 256, 7.9.1987, p. 1.

⁽²⁾ Council Regulation (EEC) No 2913/92 of 12 October 1992 establishing the Community Customs Code (OJ L 302, 19.10.1992, p. 1).

ANNEX

Description of the goods	Classification (CN code)	Reasons
(1)	(2)	(3)
1. Heartbeat measuring equipment consisting of: — a heartbeat sensor and a wireless transmitter, incorporated in a chest strap, — a heart rhythm monitoring device incorporating a wireless receiver and a watch, with control buttons and an opto-electronic display, which can be worn on the wrist, — a bracket for fixing the heart rhythm monitoring device to the handle bars of a bicycle. The heartbeats are captured by the sensor and the corresponding data is transmitted wirelessly to the monitoring device which calculates the heart rhythm (actual, maximum or average) and displays the result. The equipment also works as a watch and a stopwatch. (*) See image 1	9031 80 38	Classification is determined by general rules 1, 3(b) and 6 for the interpretation of the Combined Nomenclature, note 3 to Chapter 90 and by the wording of CN codes 9031, 9031 80 and 9031 80 38. The heartbeat sensor and the heart rhythm monitoring device are intended to contribute together to a clearly defined function within the meaning of note 3 to Chapter 90 in conjunction with note 4 to Section XVI as the sensor captures the heartbeats and sends the signals to the monitoring device for processing and displaying. The equipment is composite goods made up of components classified under Chapter 90 (measuring or checking device) and Chapter 91 (watch). By virtue of rule 3(b) it is to be classified as if it consisted of the component which gives the equipment its essential character. Given the equipment's objective characteristics, namely the preponderance of components with the heartbeat measuring and monitoring function, the essential character of the equipment is given by the measuring components. The clock function of the equipment is ancillary to its function as a measuring apparatus since an apparatus for performing measurements based on time (heartbeats per minute) relies on a clock for establishing the time comparison when processing the measurement. Consequently, classification under heading 9102 as a watch is excluded. Classification under heading 9018 as a medical instrument or appliance is also excluded as the apparatus is generally not used in medical professional practice (see also the first paragraph of the Harmonised System Explanatory Notes (HSEN) to heading 9018). Performing a measurement in relation to a time factor (determination of the heart rhythm or heartbeats per minute) is not counting a total number of units of any kind (see also the HSEN to heading 9029, point (A)). Consequently, classification under subheading 9029 10 00 as revolution counters, production counters, taximeters, milometers, pedometers and the like is excluded. The determination of the heart rhythm (heartbeats per minute) is not the determination of the speed of revolution or the linear speed (see also the HSEN to heading 9029, point (B)). Consequently, classification under subheading 9029 20 as speed indicators and tachometers is also excluded.

(1)	(2)	(3)
		The equipment is therefore to be classified under CN code 9031 80 38 as other electronic measuring or checking instruments, appliances and machines not specified or included elsewhere in Chapter 90.
2. A heartbeat sensor and a wireless transmitter, incorporated in a chest strap intended to be worn round the chest for sensing heartbeats. The product senses heartbeats and transmits the correspondent data wirelessly to a heart rhythm monitoring device which is not included upon presentation. (*) See image 2	9031 90 85	Classification is determined by general rules 1 and 6 for the interpretation of the Combined Nomenclature, note 2(b) to Chapter 90 and by the wording of CN codes 9031, 9031 90 and 9031 90 85. The product is suitable for use solely or principally with a heartbeat measuring equipment of heading 9031. It is an essential component for the functioning of heartbeat measuring equipment as the latter cannot work without it. The product is therefore to be classified under CN code 9031 90 85 as other parts of measuring or checking instruments, appliances and machines not specified or included elsewhere in Chapter 90.

(*) The images are purely for information.



Image 1



Image 2

COMMISSION IMPLEMENTING REGULATION (EU) No 1213/2013**of 27 November 2013****establishing the standard import values for determining the entry price of certain fruit and vegetables**

THE EUROPEAN COMMISSION,

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

Having regard to Council Regulation (EC) No 1234/2007 of 22 October 2007 establishing a common organisation of agricultural markets and on specific provisions for certain agricultural products (Single CMO Regulation) ⁽¹⁾,

Having regard to Commission Implementing Regulation (EU) No 543/2011 of 7 June 2011 laying down detailed rules for the application of Council Regulation (EC) No 1234/2007 in respect of the fruit and vegetables and processed fruit and vegetables sectors ⁽²⁾, and in particular Article 136(1) thereof,

Whereas:

- (1) Implementing Regulation (EU) No 543/2011 lays down, pursuant to the outcome of the Uruguay Round multi-lateral trade negotiations, the criteria whereby the

Commission fixes the standard values for imports from third countries, in respect of the products and periods stipulated in Annex XVI, Part A thereto.

- (2) The standard import value is calculated each working day, in accordance with Article 136(1) of Implementing Regulation (EU) No 543/2011, taking into account variable daily data. Therefore this Regulation should enter into force on the day of its publication in the *Official Journal of the European Union*,

HAS ADOPTED THIS REGULATION:

Article 1

The standard import values referred to in Article 136 of Implementing Regulation (EU) No 543/2011 are fixed in the Annex to this Regulation.

Article 2

This Regulation shall enter into force on the day 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, 27 November 2013.

*For the Commission,
On behalf of the President,*

Jerzy PLEWA
*Director-General for Agriculture and
Rural Development*

⁽¹⁾ OJ L 299, 16.11.2007, p. 1.

⁽²⁾ OJ L 157, 15.6.2011, p. 1.

ANNEX

Standard import values for determining the entry price of certain fruit and vegetables

(EUR/100 kg)		
CN code	Third country code ⁽¹⁾	Standard import value
0702 00 00	AL	44,1
	MA	41,4
	MK	36,9
	TR	57,9
	ZZ	45,1
0707 00 05	AL	41,5
	TR	87,1
	ZZ	64,3
0709 93 10	MA	133,7
	TR	87,3
	ZZ	110,5
0805 20 10	MA	68,3
	ZA	87,1
	ZZ	77,7
0805 20 30, 0805 20 50, 0805 20 70, 0805 20 90	PK	59,4
	SZ	56,2
	TR	70,2
	UY	56,2
	ZA	192,9
	ZZ	87,0
0805 50 10	TR	68,0
	ZZ	68,0
0808 10 80	AU	125,0
	BA	45,7
	MK	41,5
	US	139,5
	ZA	134,8
	ZZ	97,3
0808 30 90	TR	113,5
	ZZ	113,5

⁽¹⁾ Nomenclature of countries laid down by Commission Regulation (EC) No 1833/2006 (OJ L 354, 14.12.2006, p. 19). Code 'ZZ' stands for 'of other origin'.

DECISIONS

COMMISSION DECISION

of 26 November 2013

on the notification by the Hellenic Republic of a transitional national plan referred to in Article 32 of Directive 2010/75/EU of the European Parliament and of the Council on industrial emissions

*(notified under document C(2013) 8133)***(Only the Greek text is authentic)**

(2013/687/EU)

THE EUROPEAN COMMISSION,

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

Having regard to Directive 2010/75/EU of the European Parliament and of the Council of 24 November 2010 on industrial emissions (integrated pollution prevention and control) ⁽¹⁾, and in particular Article 32(5) second subparagraph thereof,

Whereas:

(1) In accordance with Article 32(5) first subparagraph of Directive 2010/75/EU, the Hellenic Republic submitted to the Commission its transitional national plan (TNP) on 19 December 2012 ⁽²⁾.

(2) During its assessment of the completeness of the TNP, the Commission found that information was missing for several plants concerning the date on which the first permit was granted. Therefore, by letter of 11 June 2013 ⁽³⁾, the Commission requested the Hellenic authorities to provide the missing information as well as a clarification concerning the total rated thermal input of one combustion plant.

(3) The Hellenic Republic submitted to the Commission additional information by letter of 25 June 2013 ⁽⁴⁾.

(4) After further assessment of the TNP and the additional information provided, the Commission sent a second letter on 8 July 2013 ⁽⁵⁾, in which it repeated its

request for information on the date on which the first permit was granted for several plants, and asked for clarification concerning the use for one plant of the derogation referred to in Note 4 in Table C1 of Appendix C of the Annex to Commission Implementing Decision 2012/115/EU of 10 February 2012 laying down rules concerning the transitional national plans referred to in Directive 2010/75/EU of the European Parliament and of the Council on industrial emissions ⁽⁶⁾.

(5) By letter of 30 July 2013 ⁽⁷⁾, the Hellenic Republic provided the requested additional information and clarifications, in conformity with Implementing Decision 2012/115/EU.

(6) The TNP has therefore been assessed by the Commission in accordance with Article 32(1), (3) and (4) of Directive 2010/75/EU and with Implementing Decision 2012/115/EU.

(7) In particular, the Commission has examined the consistency and correctness of the data, assumptions and calculations used for determining the contributions of each of the combustion plants covered by the TNP to the emission ceilings set out in the TNP, and has analysed whether it contains objectives and related targets, measures and timetables for reaching these objectives and a monitoring mechanism to assess future compliance.

(8) The Commission found that the emission ceilings for the years 2016 and 2019 were calculated using the appropriate data and formulae and that the calculations were correct. The Hellenic Republic has provided sufficient information regarding the measures that will be implemented in order to achieve the emission ceilings, the monitoring and the reporting to the Commission on the implementation of the TNP.

⁽¹⁾ OJ L 334, 17.12.2010, p. 17.

⁽²⁾ The notification by the Hellenic Republic was received by e-mail on 19 December 2012 and was registered by the European Commission on the same date under registration number: Ares(2012)1526291.

⁽³⁾ Ares(2013)1981975.

⁽⁴⁾ Ares(2013)2480530.

⁽⁵⁾ Ares(2013)2586817.

⁽⁶⁾ OJ L 52, 24.2.2012, p. 12.

⁽⁷⁾ Ares(2013)2847956.

- (9) Further to the additional information submitted, the Commission is satisfied that the Hellenic authorities have taken into consideration the provisions listed in Article 32(1), (3) and (4) of Directive 2010/75/EU and in Implementing Decision 2012/115/EU.
- (10) The Commission considers that the implementation of the TNP should be without prejudice to other applicable national and Union law. In particular, by setting individual permit conditions for the combustion plants covered by the TNP, the Hellenic Republic takes the commitment to ensure that compliance with the requirements set out in, inter alia, Directive 2010/75/EU, Directive 2008/50/EC of the European Parliament and of the Council of 21 May 2008 on ambient air quality and cleaner air for Europe⁽¹⁾ and Directive 2001/81/EC of the European Parliament and of the Council of 23 October 2001 on national emission ceilings for certain atmospheric pollutants⁽²⁾ is not jeopardised.
- (11) Article 32(6) of Directive 2010/75/EU requires the Hellenic Republic to inform the Commission of any subsequent changes to the TNP. The Commission should assess whether those changes comply with the provisions laid down in Article 32(1), (3) and (4) of Directive 2010/75/EU and in Implementing Decision 2012/115/EU,

HAS ADOPTED THIS DECISION:

Article 1

1. On the basis of Article 32(1), (3) and (4) of Directive 2010/75/EU and of Implementing Decision 2012/115/EU, no objections are raised against the transitional national plan (TNP), which the Hellenic Republic notified to the Commission on

19 December 2012 pursuant to Article 32(5) of Directive 2010/75/EU, as amended in accordance with the additional information sent on 25 June and 30 July 2013⁽³⁾.

2. The names of the plants covered by the TNP, the pollutants for which those plants are covered, and the applicable emission ceilings are laid down in the Annex to this Decision.

3. The implementation of the transitional national plan by the Hellenic authorities shall not exempt the Hellenic Republic from compliance with the provisions of Directive 2010/75/EU concerning the emissions from the individual combustion plants covered by the plan, and with other relevant bodies of the European Union environmental law.

Article 2

The Commission shall assess if any subsequent changes to the TNP, notified by the Hellenic Republic in the future, comply with the provisions listed in Article 32(1), (3) and (4) of Directive 2010/75/EU and in Implementing Decision 2012/115/EU.

Article 3

This Decision is addressed to the Hellenic Republic.

Done at Brussels, 26 November 2013.

For the Commission

Janez POTOČNIK

Member of the Commission

⁽¹⁾ OJ L 152, 11.6.2008, p. 1.

⁽²⁾ OJ L 309, 27.11.2001, p. 22.

⁽³⁾ The consolidated version of the TNP was registered by the Commission on 7 August 2013 under registration number Ares(2013)2847956.

ANNEX

List of plants included in TNP

Number	Plant name	Total rated thermal input on 31.12.2010 (MW)	Pollutants covered by TNP		
			SO ₂	NO _x	dust
1	Megalopolis 3	839	√	√	√
2	Megalopolis 4	822	√	√	√
3	Meliti 1	796	√	√	√
4	Agios Dimitrios 1-2	1 524	√	√	√
5	Agios Dimitrios 3-4	1 574	√	√	√
6	Agios Dimitrios 5	892	√	√	√
7	Kardia 3	812	√	√	√
8	Kardia 4	812	√	√	√

Overview of emission ceilings

(tonnes)

	2016	2017	2018	2019	1.1-30.6.2020
SO ₂	42 915	35 763	28 611	21 459	10 730
NO _x	21 459	21 459	21 459	21 459	10 730
dust	8 493	6 378	4 262	2 147	1 074

III

(Other acts)

EUROPEAN ECONOMIC AREA

EFTA SURVEILLANCE AUTHORITY DECISION

No 258A/13/COL

of 25 June 2013

to accept a request for a derogation based on Article 6(2)(a) of the Act referred to at point 13c in Chapter I of Annex XIII to the Agreement of the European Economic Area (Directive 2008/68/EC of the European Parliament and of the Council of 24 September 2008 on the inland transport of dangerous goods) to authorize the transport of hazardous waste as described in Article 12 of the Norwegian Regulation on inland transport of dangerous goods No 384 of 1 April 2009 (Forskrift om landtransport av farlig gods, 'the Norwegian Regulation'), in so far as the transport company has an ADR safety adviser; and in so far those who handle and transport hazardous waste attend special training before they are authorized to do so

THE EFTA SURVEILLANCE AUTHORITY,

provisions of the national legal order as set out in Articles 12, 13, 16, 21 and 28 of the Norwegian Regulation.

Having regard to the Act referred to at point 13c in Chapter I of Annex XIII to the EEA Agreement,

Directive 2008/68/EC of the European Parliament and of the Council of 24 September 2008 on the inland transport of dangerous goods (the Act),

as adapted by the EEA Agreement by Protocol 1 thereto,

Having regard to Article 9 of the Act and to Standing Committee Decisions Nos 3/12/SC and 4/12/SC,

Having regard to EFTA Surveillance Authority Decision No 88/13/COL of 27 February 2013 (Event No 661691) to submit to the EFTA Transport Committee draft measures to be taken by the EFTA Surveillance Authority with regard to the Norwegian request, and empowering competent College Member to adopt the final decision if the EFTA Transport Committee approves the draft decision unanimously,

Whereas:

The Norwegian Government, by a letter to the Authority of 17 October 2011 (Event No 611939), requested four derogations as well as an authorization for a restrictive measure on the basis of Articles 6(2)(a) and 5(2) of the Act. The request clarified that the derogations constituted current

In a communication of 24 August 2012, the Norwegian Government informed the Authority of its withdrawal of Article 21 of the Norwegian Regulation (pyrotechnic emergency equipment) from the request for derogations.

In accordance with Article 9 of Directive 2008/68 and Standing Committee Decisions No 3/12/SC and 4/12/SC, the Authority submitted, on 5 October 2012, a first draft of measures to be taken to the EFTA Transport Committee (hereinafter 'the Committee', Events No 648711 and 643174).

These draft measures were based on a risk assessment report dated 14 June 2012 as commissioned by the Authority from Det Norske Veritas (DNV) (Event No 640432).

On 8 November 2012, the Committee convened and discussed the first draft measures (Event No 652659, minutes from the meeting).

By a letter of 26 November 2012 (Event No 654691), the Norwegian Government withdrew Articles 13 (airport tank-vehicle), 16 (safety valve) and 28 (EX/II/III Transport units) from its request for derogations, while maintaining its request for derogation as regards Article 12 (transport of hazardous waste).

Accordingly, the remaining derogation requested under Article 6(2)(a) of the Act concerns Article 12 of the Norwegian Regulation authorising transport of hazardous waste in Norway. That provision reads as follows:

‘Article 12 - Transportation of hazardous waste

1. When transporting up to 500 kg net dangerous goods per transport unit/railway wagon, classified as hazardous waste according to waste regulations, only the ADR and RID requirements for packaging, tanks, marking, mixed packing and transport documents applies.

2. When collecting liquid waste delivered in cans, boxes, etc. outer packaging as UN-approved drums, rigid IBC or large packaging may be used. Remnants of glue, paint, resin solutions or similar substances in packaging of up to 10 liters, may be transported on pallets with pallet collars, if it is adequately secured against leakage.

3. Hazardous wastes from households can be transported in special boxes with secured lids. Such boxes may be marked “Hazardous Waste”. The requirements in ADR/RID on mixed packing does not have to be met if sufficient measures are taken to prevent dangerous reactions.

4. Declaration form in accordance with waste regulations may be used as a transport document.’

In that regard, the draft measures submitted to the Committee on 5 October 2012 read:

‘[T]he request for derogation in relation to Article 12 of the Norwegian Regulation concerning the transportation of hazardous waste, should be accepted in so far as the transportation company has an ADR safety adviser, and where the drivers have extended driver’s licence, class C or class D. For the remainder, it should be rejected.’

In its letter of 26 November 2012, the Norwegian Government indicated the following:

‘Article 12 Transport of hazardous waste

The Norwegian Government maintains its request to the Authority for a national derogation in relation to this Article, with some adjustments.

Norway would like to point out that extended drivers licence for the drivers of the vehicles (class C or D) is not relevant for the safety of the transport of dangerous goods.

The derogation will comprehend ADR only. Further on, the companies must have a ADR/RID safety adviser. People that

handles and transports hazardous waste must attend special training before they can be authorized.’

Following a request from the Authority, the Norwegian Government provided the following clarification by email of 13 December 2012 (Event No 656664) as regards its proposed amendments:

‘This alternative proposal, concerning the training requirements, will be limited to road transport only, and implies that drivers of vehicles carrying waste dangerous goods shall be trained in:

- General requirements governing the carriage of waste dangerous goods
- Main types of hazards, including their marking and labeling
- Preventive and safety measures appropriate to the various types of hazard
- Safe loading, unloading, and carriage of waste dangerous goods
- Purpose and the method of operation of technical equipment on vehicles
- Basic information for minimizing the likelihood of an incident taking place
- Emergency response procedures, including the measures which may prove necessary for their own safety and that of the public and the environment in case of an incident
- Security awareness

Records of the driver training received shall be kept by the employer and made available to the driver or competent authority, upon request.

The exact wording of the revised § 12 is not yet fully prepared, but the proposal contains the substance of the revised Regulation.’

On 16 January 2013 (Event 659861), DNV submitted that, in its view, the measures suggested by the Norwegian Government on special training for drivers would be more to the purpose than DNV’s original proposal of a class C or a class D driver’s licence.

On 18 January 2013 and on 1 February 2013 (Events No 659983 and No 661423), the Norwegian Government further amended its proposal on training requirements in the following terms:

‘The regulations governing the transport of dangerous goods in road tunnels and the appropriate mitigation measures and emergency response actions for such transport.’

‘The duration of the training shall be a minimum of 6 teaching units. Records of the driver training received shall be kept by the employer and made available to the driver or competent authority, upon request.’

On 27 February 2013, the Authority decided to submit to the Committee accordingly amended draft measures to be taken by the Authority with regard to Norway’s remaining request for a derogation based on Article 6(2)(a) of the Act concerning the transport of hazardous waste (Decision No 88/13/COL); and to empowering the competent College Member to adopt the final decision if the Committee approves of the draft measures unanimously.

By e-mails of 1 and 13 March 2013, respectively, the Members of the EFTA Transport Committee unanimously approved of these draft measures (Events No 666005, 665893 and 664435).

Accordingly, the Authority can grant Norway’s remaining request for a derogation based on Article 6(2)(a) of the Act.

HAS ADOPTED THIS DECISION:

Article 1

The request for a derogation, constituting of Article 12 of the Norwegian Regulation on the transport of hazardous waste, based on Article 6(2)(a) of the Act stipulating that ‘*Provided that safety is not compromised, Member States may request derogations from Annex I, Section I.1...*’ namely the Annex containing The European Agreement concerning the International Carriage of Dangerous Goods by Road (the ADR Agreement), should be accepted in so far as the transport company has an ADR safety adviser, and in so far as people who handle and transport hazardous waste attend special training before they are authorized to do so. ⁽¹⁾

Drivers of vehicles carrying dangerous goods waste shall be trained in:

- General requirements governing the carriage of waste dangerous goods
- Main types of hazards, including their marking and labeling
- Preventive and safety measures appropriate to the various types of hazard

- Safe loading, unloading, and carriage of waste dangerous goods
- The purpose and method of operation of technical equipment on vehicles
- Basic information for minimizing the likelihood of an incident taking place
- Emergency response procedures, including measures which may prove necessary for their own safety and that of the public and the environment in case of an incident
- Regulations governing the transport of dangerous goods in road tunnels and the appropriate mitigation measures and emergency response actions for such transport.
- Security awareness

The duration of the training shall be a minimum of 6 teaching units. Records of the driver training received shall be kept by the employer and made available to the driver or competent authority, upon request.

Article 2

The derogation set out in Article 1 of this Decision shall expire on 26 September 2015

Article 3

The derogation set out in Article 1 of this Decision shall be published in the EEA section of the *Official Journal of the European Union* and in the EEA Supplement thereof according to point 6 of Protocol 1 to the EEA Agreement.

Article 4

This Decision is addressed to the Kingdom of Norway and shall enter into force upon notification to that State.

Article 5

This Decision shall be authentic in the English language.

Done at Brussels, 25 June 2013.

For the EFTA Surveillance Authority

Sverrir Haukur GUNNLAUGSSON
College Member

Xavier LEWIS
Director

⁽¹⁾ Article 12 does only apply to road transport.

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