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⁽¹⁾ Text with EEA relevance

II

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

EUROPEAN COMMISSION

Non-opposition to a notified concentration**(Case COMP/M.6974 — Metinvest/Lanebrook/Southern GOK)****(Text with EEA relevance)**

(2014/C 70/01)

On 5 February 2014, the Commission decided not to oppose the above notified concentration and to declare it compatible with the common market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004 ⁽¹⁾. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- in the merger section of the Competition website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/en/index.htm>) under document number 32014M6974. EUR-Lex is the online access to the European law.

⁽¹⁾ OJ L 24, 29.1.2004, p. 1.

Non-opposition to a notified concentration
(Case COMP/M.7075 — Cintra/Abertis/Itinere/BIP & Drive JV)

(Text with EEA relevance)

(2014/C 70/02)

On 18 February 2014, the Commission decided not to oppose the above notified concentration and to declare it compatible with the common market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004 ⁽¹⁾. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- in the merger section of the Competition website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/en/index.htm>) under document number 32014M7075. EUR-Lex is the online access to the European law.

⁽¹⁾ OJ L 24, 29.1.2004, p. 1.

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾

7 March 2014

(2014/C 70/03)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,3894	CAD	Canadian dollar	1,5261
JPY	Japanese yen	143,02	HKD	Hong Kong dollar	10,7820
DKK	Danish krone	7,4630	NZD	New Zealand dollar	1,6341
GBP	Pound sterling	0,82850	SGD	Singapore dollar	1,7552
SEK	Swedish krona	8,8590	KRW	South Korean won	1 475,83
CHF	Swiss franc	1,2191	ZAR	South African rand	14,7777
ISK	Iceland króna		CNY	Chinese yuan renminbi	8,5109
NOK	Norwegian krone	8,2780	HRK	Croatian kuna	7,6565
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	15 821,42
CZK	Czech koruna	27,333	MYR	Malaysian ringgit	4,5246
HUF	Hungarian forint	310,00	PHP	Philippine peso	61,570
LTL	Lithuanian litas	3,4528	RUB	Russian rouble	50,4997
PLN	Polish zloty	4,1920	THB	Thai baht	44,833
RON	Romanian leu	4,4973	BRL	Brazilian real	3,2387
TRY	Turkish lira	3,0483	MXN	Mexican peso	18,2956
AUD	Australian dollar	1,5216	INR	Indian rupee	84,8382

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

V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION
POLICY

EUROPEAN COMMISSION

Prior notification of a concentration

(Case COMP/M.7193 — Gores/Premier Foods/Hovis)

Candidate case for simplified procedure

(Text with EEA relevance)

(2014/C 70/04)

1. On 3 March 2014, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾ by which the Gores Group LLC ('Gores', USA) and Premier Foods plc. ('Premier Foods', United Kingdom) acquire within the meaning of Article 3(1)(b) of the Merger Regulation joint control of a newly created company constituting a joint venture Hovis Limited ('Hovis', United Kingdom) by way of purchase of shares.

2. The business activities of the undertakings concerned are:

— for Gores: private equity investor primarily active in the United States and Western Europe,

— for Premier Foods: manufacture and supply of grocery products, including bread and bakery products, flour, cakes, convenience foods, soups, cooking sauces, desserts, stocks and gravies mainly in the United Kingdom,

— for Hovis: manufacture and supply of flour and baked goods.

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

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

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

⁽²⁾ OJ C 366, 14.12.2013, p. 5.

Observations must reach the Commission not later than 10 days following the date of this publication. Observations can be sent to the Commission by fax (+32 22964301), by email to COMP-MERGER-REGISTRY@ec.europa.eu or by post, under reference number COMP/M.7193 — Gores/Premier Foods/Hovis, to the following address:

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

OTHER ACTS

EUROPEAN COMMISSION

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

(2014/C 70/05)

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

APPLICATION FOR REGISTRATION OF A TSG

COUNCIL REGULATION (EC) No 509/2006**on agricultural products and foodstuffs as traditional specialities guaranteed ⁽²⁾****‘ФИЛЕ ЕЛЕНА’ (‘FILE ELENA’)****EC No: BG-TSG-0007-01017-23.07.2012****1. Name and address of the applicant group**

Name of group or organisation (if relevant): Sdruzhenie Traditsionni surovo-susheni mesni produkti (Traditional Dried Raw Meat Products Association (STSSMP))

Address: bul. Shipchenski Prohod, block 240, entrance A, ap. 6, 3rd floor
1111 Sofia
BULGARIA

Tel. +359 29712671

Fax +359 29733069

E-mail: office@amb-bg.com

2. Member State or Third Country

Bulgaria

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

‘Филе Елена’ (‘File Elena’)

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

‘File Elena’ is a specific dried raw meat product made from pork tenderloin. The name comes from the town of Elena in northern Bulgaria, in the foothills of the forested Elena Balkan mountain range. The name is specific in itself because it is known throughout the country and has entered into common use without the geographical region influencing the product’s quality or characteristics.

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

⁽²⁾ OJ L 93, 31.3.2006, p. 1. Replaced by Regulation (EU) No 1151/2012.

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

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

3.4. *Type of product*

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

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

'File Elena' is a pressed dried raw meat product prepared from chilled or frozen pork tenderloin, auxiliary ingredients and natural seasonings. It is suitable for direct consumption by all consumer groups.

Physical properties — shape and dimensions

— oval-cylindrical, flattened oblong shape, with no specific dimensions.

Chemical properties

- water content: not more than 55 % of the total weight,
- cooking salt: not more than 3,5 % of the total weight,
- nitrites (residual amount in the finished product): not more than 50 mg/kg,
- pH: not less than 5,4.

Organoleptic properties

- external appearance and colour: clean, well-dried surface coated with savory and black pepper, the savory imparting a green colour to the surface,
- cut surface: the muscle tissue is pinkish red, with a darker hue at the edges, whereas the fat is pale pink to cream-coloured,
- taste and smell: characteristic, pleasant, slightly salty, with a distinct aroma of the seasonings used, free from foreign flavours and odours,
- consistency: dense and elastic.

'File Elena' may be marketed whole, cut into pieces or sliced, vacuum-packed, in cellophane or in modified-atmosphere packaging.

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

Composition:

- pork tenderloin, chilled or frozen: 100 kg,
- salting mixture for 100 kg of pork tenderloin: 3,5 kg of cooking salt, 40 g of antioxidant, i.e. ascorbic acid (E300), 100 g of potassium nitrate or 85 g of sodium nitrate, 500 g of refined granulated sugar,
- seasoning mixture for 100 kg of pork tenderloin: 2 kg of savory and 200 g of ground black pepper,
- twine: as permitted for use with food.

Production method:

'File Elena' is made from chilled or frozen pork tenderloin with a pH of 5,6-6,2. The tenderloin is cut away along the projecting surface of the ribs with the aid of a knife, moving down the vertebral

column and along the transverse processes. The muscle tissue between the transverse processes of the thoracic vertebrae is then removed. The fat and fascia are trimmed from the pork tenderloin fillets, which are placed in clean containers for salting. To ensure a better distribution of the components of the salting mixture, the nitrates and cooking salt are mixed first, after which the other ingredients are added. Salting is carried out using the dry method — each tenderloin fillet is rubbed with salting mixture by hand or mechanically. The salted pieces of meat are arranged in several rows in suitable containers and kept in cold stores with an air temperature of 0-4 °C. After five days, the pieces are re-arranged (the pieces at the top changing places with those at the bottom) and they are left to rest for at least another five days under the same conditions. When the salting process is complete, a hanging loop made of twine is applied to each tenderloin fillet. After being prepared in this way, the tenderloin fillets are hung on wooden and/or metal frames (rods) arranged on stainless-steel wheeled sausage racks. The pieces are not allowed to come into contact with one another. They are left hanging on the rack to drain for up to 24 hours at an air temperature not exceeding 12 °C. When drained, they are placed in natural or air-conditioned drying chambers with temperature and humidity regulation. Drying takes place at an air temperature of 12-17 °C and a relative humidity of 70-85 %. Whilst drying, the product is pressed in wooden-panel presses. The tenderloin fillets are kept in the presses for 12-24 hours. They are first placed in the press when they are slightly dry and a slight crust can be felt on their surface. Pressing is carried out repeatedly until the product has thoroughly dried out and the tenderloin fillets are of the correct shape. The presses must be able to absorb and release moisture and must therefore be made of natural material (wood) which can be cleaned and dried. The product's final external appearance is determined by pressing. After the final pressing, the tenderloin fillets are coated with a pre-homogenised mixture of ground black pepper and crumbled savory, as per the formulation.

The whole drying process lasts for 25-30 days — depending on the size of the pieces of meat — until a dense elastic consistency is achieved.

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

The specific properties of 'File Elena' are attributable to the following characteristics:

- ingredients: the high-quality part of a pig's carcass having high nutritional value, namely striploin,
- product surface: coated with savory and ground black pepper in appropriate proportions, in accordance with the formulation, which imparts to the product a specific greenish colour not found in other dried raw meat products belonging to the same group,
- taste and smell: the product's characteristic taste and smell are attributable to the carefully selected and processed ingredients, the specific conditions in which it is dried and pressed, and an appropriate choice of seasonings. In this regard, the seasoning savory plays a major part, giving the product a distinctive and specific taste.

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

'File Elena' is a dried raw meat product made of uncomminuted meat. The centuries-old Bulgarian domestic traditions of preparing delicacies from beef, veal, sheepmeat and goatmeat provided a good basis for applying a similar technique in the case of pork as well. In a number of regions of the country where it was possible to keep pigs, products of this kind were made at home. However, when Bulgaria was part of the Ottoman Empire, for religious reasons it was almost impossible to place pork products on the market. The first known instances of a similar product being made from pork date back to 1855, when Stoyan Arnaudov of Gabrovo produced dried raw pork in his workshop for 2 090 groshes, a considerable sum at that time (Petar Tsonchev: *Iz stopanskoto minalo na Gabrovo (The economy of Gabrovo in days past)*, Hudozhnik Publishing House, Sofia, 1929).

The first normative document relating to 'File Elena' was industry standard ON 18 64338-73, 'Elena' *dried raw pork tenderloin*, Ministry of Agriculture and the Food Industry, Sofia, 1973, which was compiled by Ivan Konovski and Trendafil Ignatov. The technique used to make this product finally became established in the early 1980s, when the meat industry was under State control and specialists working in undertakings in the Elena area had amassed many years of experience. Subsequently, the

last State normative document, TU 22/18.5.1983, *Technical specification for 'File Elena' dried raw pork tenderloin*, NAPS, Sofia, 1983, and the annexed technical instructions (*Technical instruction for the production of 'Elena' dried raw pork tenderloin*, Ministry of Agriculture and the Food Industry, Sofia, 1983), were published. 'File Elena' is produced on the basis of these documents to this day.

The production method and formulation of the product are also described in *Sbornik tehnologicheski instruksii za proizvodstvo na mesni proizvedeniya* (Collection of technical instructions for the production of meat products), in the technical instruction for the production of delicacies from pork tenderloin — (p. 319) 'File Elena', NAPS-DSO Rodopa and the Institute for the Meat Industry, Sofia, 1980, and in *Tehnologicheski narachnik za dobiv i prerabotka na meso ot svine, edar i dreben rogat dobitak* (Technical manual for the production and processing of meat from pigs, cattle, sheep and goats) (p. 98), DSO Rodopa and the Institute for the Meat Industry, Sofia, 1984. In 2003, the Association of Meat Processors in Bulgaria collected traditional recipes and techniques for dried raw uncomminuted meat products in *Sbornik s traditsionni balgarski retsepturi i tehnologii* (Collection of traditional Bulgarian recipes and techniques), where information on 'File Elena' can be found on pages 88-89.

The traditional character of 'File Elena' is expressed in:

- the unchanged composition of the formulation,
- the methods used in the production process,
- its traditional taste.

The traditional character of the formulation, unchanged through the years: the traditional character of the formulation is expressed in its main ingredients, in the composition of the salting mixture and seasoning mixture (described in point 3.6). This formulation dates from the first descriptions of the product in the aforementioned documents — industry standard ON 18 64338-73 and TU 22/18.5.1983, which have been kept up to the present day.

The traditional methods used in the production process and the characteristic of 'File Elena' are also mentioned in the records of Hristo Savatov, long-serving specialist at the Rodopa meat factory in Veliko Tarnovo.

These traditional methods include the methods of salting, pressing and drying and of applying the seasoning mix.

- Salting is carried out using the dry method — each tenderloin fillet is rubbed with salting mixture by hand or mechanically. During salting, which lasts not less than 10 days, the maturing process begins.
- Another traditional feature of the product is the even distribution of moisture, which is ensured through pressing. This results in the meat drying evenly, which in turn ensures that the meat matures correctly. The meat is pressed using presses made from natural wood. The wood provides stability under pressure and partly absorbs the moisture released from the product, which is important not only for the product's shape, but also for the natural development of the specific microflora.
- The drying of the product is carried out in specific conditions of air temperature and humidity in order to select the specific microflora which contribute to the characteristic organoleptic, nutritional and taste properties of the finished product. The traditional technique requires premises for drying and maturing so as to allow the development and preservation of lactic-acid microflora specific to Bulgaria. The fine-tuning to natural processes which is preserved in this traditional drying method is due to the work and knowledge of generations of Bulgarian technologists, as reflected in the first technical document dating from 1973.
- The characteristic features of the product's seasoning mixture lie in its preparation and application. Traditionally, the dried savory is crumbled rather than ground, and the seasoning mixture is applied to the tenderloin through rolling. These traditional methods of preparation (the crumbling of the savory) and application (rolling) of the seasoning mixture allow the preservation of essential oils contained in the seasoning, giving the finished product a more pronounced taste. This preserves the fresh green colour of the seasoning mixture in which the product is coated.

The taste of the product has remained unchanged throughout the many years for which 'File Elena' has been produced and marketed.

Formation of the traditional taste

The natural microflora selected by means of traditional methods of drying and pressing, along with the product's carefully selected and balanced seasonings, form the characteristic aroma and taste of 'File Elena' which has been preserved to this day.

According to prof. Kalinka Boshkova, the production of 'File Elena' is traditionally associated with complex microbiological, physico-chemical and biochemical processes occurring in the meat ingredients during salting, maturing, drying and pressing. (Boshkova Kalinka, *Mikrobiologiya na mesoto, ribata i yaytsata (Microbiology of meat, fish and eggs)*, Plovdiv, 1994). It is these processes which help achieve a stable colour, good structure and pleasant aroma and taste in the finished product. This is due to the species composition of the natural microflora and its development in the meat ingredients. The microflora is mainly comprised of micrococci (*M. varians*) and lactobacilli (*L. plantarum*, *L. casei*). Studies have been carried out in this respect by V. Peneva, S. Brachkova, G. Stoeva, and S. Kuncheva: *Sadarzhanie na nitriti v mesni produkti (Nitrates in meat products)*, Second International Symposium on Nitrites and Meat Product Quality, p. 115, collected articles, Varna, 1984, and by R. Kiseva: *Usaver-shenstvuvane na tehnologiyata za proizvodstvo na surovo-susheni mesni produkti ot nerazdrobeni surovini. Disertatsiya (Dissertation on the perfection of technology for the production of dried raw uncomminuted meat products)*, Institute for the Meat Industry, Sofia, 1985.

'File Elena' is a product that has won multiple awards at fairs and exhibitions in Bulgaria and abroad, receiving certificates and gold medals from: the 57th International Exhibition, Brussels, 1986; the 'Taynata na balgarskiya vkus' ('Secret of Bulgarian Taste') competition during the 'Meatmania' international meat and meat products exhibition in Sofia (Yubileino izdanie '10 godini AMB — 1994-2003' (Commemorative edition '10 years of BADP — 1994-2003'), page 22-30) and the 2010 and 2013 IFFA international exhibitions in Germany. It also received a certificate of excellence in the competition for traditional Bulgarian products organised by the Embassy of the Kingdom of Belgium in Sofia, 2007.

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

The following are checked during and after completion of processing:

- conformity of the meat ingredients used to the requirements specified in point 3.6,
- adherence to the proportions of meat ingredients and salting mixture specified in the formulation. Checks are carried out during the dosing of the salting mixture and when it is being mixed with the meat ingredients, and the quantities of ingredients and additives are compared with the formulation,
- compliance with the production process during the salting of the shaped tenderloin fillets in accordance with point 3.6,
- temperature and humidity during the draining and drying of the product, including a visual inspection of the product,
- compliance with requirements relating to external appearance and colour, by means of a visual inspection of the product after completion of the drying process,
- compliance with the requirements relating to the cut surface, consistency, aroma and taste, as specified in point 3.5, by means of a sensory analysis of the finished product,
- compliance with the required physico-chemical parameters of the finished product, as specified in point 3.5, using approved laboratory methods.

The above parameters must be checked once a year. If infringements are detected at a particular stage, the frequency of the checks is increased to once every six months.

4. Authorities or bodies verifying compliance with the product verification

4.1. Name and address

Name: Q Certificazioni S.r.l.
Address: Villa Parigini, loc. Basciano
53035 Monteriggioni SI
ITALIA

Leonardo da Vinci 42a
4000 Plovdiv
BULGARIA

Tel./Fax +359 32649228
Mobile phone +359 897901680
E-mail: office@qci.bg

Public Private

4.2. Specific tasks of the authorities or bodies

The inspection body specified in point 4.1 carries out checks to verify compliance with all the criteria set out in the specification.

EUR-Lex (<http://new.eur-lex.europa.eu>) offers direct access to European Union legislation free of charge. The *Official Journal of the European Union* can be consulted on this website, as can the Treaties, legislation, case-law and preparatory acts.

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