Official Journal of the European Union

C 455

English edition

Information and Notices

Volume 59

6 December 2016

Contents

EN

[1] Text with EEA relevance

[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 M.8226 — TowerBrook Capital Partners/Van Dijk Educatie Beheer)

(Text with EEA relevance)

(2016/C 455/01)

On 28 November 2016, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal 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/homepage.html?locale=en) under document number 32016M8226. EUR-Lex is the online access to 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]

5 December 2016

(2016/C 455/02)

1 euro =

	Currency	Exchange rate		Currency	Exchange rate
USD	US dollar	1,0702	CAD	Canadian dollar	1,4240
JPY	Japanese yen	122,32	HKD	Hong Kong dollar	8,2997
DKK	Danish krone	7,4396	NZD	New Zealand dollar	1,5105
GBP	Pound sterling	0,84168	SGD	Singapore dollar	1,5230
SEK	Swedish krona	9,8015	KRW	South Korean won	1 254,48
CHF	Swiss franc	1,0797	ZAR	South African rand	14,8125
ISK	Iceland króna		CNY	Chinese yuan renminbi	7,3662
NOK	Norwegian krone	8,9840	HRK	Croatian kuna	7,5356
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	14 375,46
CZK	Czech koruna	27,057	MYR	Malaysian ringgit	4,7608
HUF	Hungarian forint	313,97	PHP	Philippine peso	53,188
PLN	Polish zloty	4,5005	RUB	Russian rouble	68,1175
RON	Romanian leu	4,5010	THB	Thai baht	38,147
TRY	Turkish lira	3,7794	BRL	Brazilian real	3,7044
AUD	Australian dollar	1,4391	MXN	Mexican peso	22,0853
			INR	Indian rupee	72,9495

[1] *Source*: reference exchange rate published by the ECB.

Summary of European Commission Decisions on authorisations for the placing on the market for the use and/or for use of substances listed in Annex XIV to Regulation (EC) No 1907/2006 of the European Parliament and of the Council concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH)

(published pursuant to Article 64(9) of Regulation (EC) No 1907/2006 [1])

(Text with EEA relevance)

(2016/C 455/03)

Decisions granting an authorisation

Reference of the decision [1]	Date of decision	Substance name	Holder of the authorisation	Authorisation number	Authorised use	Date of expiry of review period	Reasons for the decision
C(2016) 7581	29 November 2016	Trichloroethylene EC No 201-167-4 CAS No 79-01-6	Roquette Frères, 1 rue Haute Loge, 62136 Lestrem, France	REACH/16/4/0	Use as a processing aid in the biotransformation of starch to obtain betacyclodextrin	21 April 2028	In accordance with Article 60(4) of Regulation (EC) No 1907/2006, the socioeconomic benefits outweigh the risk to human health arising from the use of the substance and there are no suitable alternative substances or technologies in terms of their technical and economic feasibility.

[1] The decision is available on the European Commission website at: http://ec.europa.eu/growth/sectors/chemicals/reach/about/index_en.htm

[1] OJ L 396, 30.12.2006, p. 1.

Summary of European Commission Decisions on authorisations for the placing on the market for the use and/or for use of substances listed in Annex XIV to Regulation (EC) No 1907/2006 of the European Parliament and of the Council concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH)

(published pursuant to Article 64(9) of Regulation (EC) No 1907/2006 [1])

(Text with EEA relevance)

(2016/C 455/04)

Decisions granting an authorisation

Reference of the decision [1]	Date of decision	Substance name	Holder of the authorisation	Authorisation number	Authorised use	Date of expiry of review period	Reasons for the decision
C(2016) 7607	29 November 2016	Trichloroethylene EC No 201-167-4 CAS No 79-01-6	RAG Aktiengesellschaft, Shamrockring 1, 44623 Herne, Germany RAG Anthrazit Ibbenbüren GmbH, Osnabrücker Straße 112, 49477 Ibbenbüren, Germany	REACH/16/5/0 REACH/16/5/1	Use of trichloroethylene-containing vulcanising and bonding agents for endless connections and repair of chloroprene rubber coated conveyor belts in underground hard coal mining	21 April 2020	In accordance with Article 60(4) of Regulation (EC) No 1907/2006, the socioeconomic benefits outweigh the risk to human health arising from the use of the substance and there are no suitable alternative substances or technologies in terms of their technical and economic feasibility.

[1] The decision is available on the European Commission website at: http://ec.europa.eu/growth/sectors/chemicals/reach/about/index_en.htm

[1] OJ L 396, 30.12.2006, p. 1.

Summary of European Commission Decisions on authorisations for the placing on the market for the use and/or for use of substances listed in Annex XIV to Regulation (EC) No 1907/2006 of the European Parliament and of the Council concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH)

(published pursuant to Article 64(9) of Regulation (EC) No 1907/2006 [1])

(Text with EEA relevance)

(2016/C 455/05)

Decisions granting an authorisation

Reference of the decision [1]	Date of decision	Substance name	Holder of the authorisation	Authorisation number	Authorised use	Date of expiry of review period	Reasons for the decision
C(2016) 7609	29 November 2016	Trichloroethylene EC No 201-167-4 CAS No 79-01-6	A.L.P.A. — Azienda Lavorazione Prodotti Ausiliari S.p.a., Via Castellazzo 58, 20010 Pregnana Milanese, Milano, Italy Caffaro Industrie S.p.a., piazzale Marinotti 1, 33050 Torviscosa (Udine), Italy	REACH/16/6/0 REACH/16/6/1	Use as solvent in the synthesis of vulcanisation accelerating agents for fluoroelastomers	21 April 2023	In accordance with Article 60(4) of Regulation (EC) No 1907/2006, the socioeconomic benefits outweigh the risk to human health arising from the use of the substance and there are no suitable alternative substances or technologies in terms of their technical and economic feasibility.

[1] The decision is available on the European Commission website at: http://ec.europa.eu/growth/sectors/chemicals/reach/about/index_en.htm

[1] OJ L 396, 30.12.2006, p. 1.

V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION POLICY

EUROPEAN COMMISSION

Prior notification of a concentration

(Case M.7982 — Abbott Laboratories/Alere)

(Text with EEA relevance)

(2016/C 455/06)

1. On 29 November 2016, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ([1]) by which the undertaking Abbott Laboratories ('Abbott', United States) acquires within the meaning of Article 3(1)(b) of the Merger Regulation control of the whole of the undertaking Alere Inc. ('Alere', United States) by way of purchase of shares.

2. The business activities of the undertakings concerned are:

— for Abbott: research, development, manufacture and sale of a broad line of health care products in established pharmaceutical, diagnostics, nutritional and vascular products, active globally,

— for Alere: production and sale of professional diagnostic solutions, mainly for infectious diseases, cardiometabolic diseases and toxicology, active globally.

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.

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

Observations must reach the Commission not later than 10 days following the date of this publication. Observations can be sent to the Commission by fax (+32 22964301), by email to COMP-MERGER-REGISTRY@ec.europa.eu or by post, under reference M.7982 — Abbott Laboratories/Alere, to the following address:

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

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

OTHER ACTS

EUROPEAN COMMISSION

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

(2016/C 455/07)

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

SINGLE DOCUMENT

'MORCILLA DE BURGOS'

EU No: ES-PGI-0005-01282 — 21.11.2014

PDO ( ) PGI (X)

1. **Name**

'Morcilla de Burgos'

2. **Member State or Third Country**

Spain

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 the product to which the name in (1) applies*

'Morcilla de Burgos' is a meat product obtained by stuffing a sausage and then cooking it. It is made from the following basic ingredients: onions of the 'Horcal' variety, lard or tallow, rice, blood, spices and salt.

The following ingredients make up the following proportions of 'Morcilla de Burgos':

— onions of the 'Horcal' variety: more than 35 %

— rice: from 15 % to 30 %

— blood: more than 12 %

— lard or tallow: from 10 % to 22 %

When finished, 'Morcilla de Burgos' has the following morphological and organoleptic characteristics:

a) Shape and external appearance:

When finished, the 'Morcilla de Burgos' is cylindrical in shape, between 30 and 100 mm in diameter, varying between 150 and 350 mm in length and occasionally curved, depending on the shape of the intestine used. The ends are stapled or tied shut; in the latter case enough thread is left to hang it up to air.

The shape of the product is determined by the shape of the casing. Its external colouration varies from brown to a shade of dark brown which is almost black. The blood sausage is not cracked, there are no tears in the casing, and neither is there any visible mould. The sausage is firm and compact to the touch.

[1] OJ L 343, 14.12.2012, p. 1.

b) Colour and appearance when cut:

When cut, the predominant aspects of the sausage's appearance are white flecks owing to the presence of rice and the even distribution of the ingredients. Occasionally, small pieces of lard can be seen. The colour of the binder depends on permitted variations in its composition, although the basic colour is various shades of brown in all cases.

c) Texture:

The sausage has a crumbly texture in the mouth, with the noticeable presence of onion and whole grains of rice, which should not be tough. It has a slightly fatty feel.

d) Aroma and flavour:

The aromas and flavours of onion and the various spices should be perceptible.

e) Physico-chemical parameters of the final product:

— pH between 6 and 7;

— moisture content: between 54 % and 67 %;

— fat: between 15 % and 25 % in dry matter;

— total sugars: ≥ 3,5 % in dry matter;

— fibre: ≥ 2,7 % in dry matter;

— salt content: 0,5 % to 2 %.

'Morcilla de Burgos' may be put up for sale whole, with or without a casing, in portions or slices, provided that it is packaged and its origin can be identified.

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

The 'Horcal' variety of onion (*Allium cepa L.*). This is an indigenous variety of onion with the following characteristics: flattened spherical in shape, diameter of at least 80 mm, weight greater than 100 g, brown skin and the flesh varying from white to light greenish-yellow in colour.

The rice is dry, whole-grained, of short-grained Japanese varieties such as 'Bahía' or 'Bomba', belongs to the 'Extra' class and is stored in hygienic conditions. It may be pre-cooked.

It contains lard or tallow. It is stored frozen or refrigerated below 4 °C.

Sheep's, cow's or pig's blood.

Salt (table salt).

Spices. The essential spice is black pepper. The use of paprika, oregano, cumin, cloves, garlic, cinnamon, caraway, parsley and aniseed is optional. These are kept, appropriately stored, in a dry environment until used.

Casing: clean, well-conserved and in good condition.

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

All stages in the preparation and production of 'Morcilla de Burgos' must take place in the area, including the following:

— preparation of the lard or tallow and the onion;

— mixing of the ingredients;

— stuffing of casings;

— cooking and airing of the blood sausages.

3.5. *Specific rules concerning slicing, grating, packaging, etc. of the product to which the registered name refers*

—

3.6. *Specific rules concerning labelling of the product to which the registered name refers*

The commercial labels of each registered company must bear the words: Protected Geographical Indication 'Morcilla de Burgos'.

The protected product is despatched bearing a numbered label containing at least the term 'Morcilla de Burgos' and the logo of the Protected Geographical Indication.

The logo of the Protected Geographical Indication is:

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

The defined geographical area covers the province of Burgos in its entirety.

5. **Link with the geographical area**

The reputation of 'Morcilla de Burgos' is one of the pieces of evidence for a link between the geographical area and the product.

There is little in the way of written information on 'Morcilla de Burgos', as for many centuries farmyard slaughter of pigs and the production of 'Morcilla de Burgos' took place within the family, and various recipes for making it were passed down from generation to generation by word of mouth. From the second half of the 20th century onwards, regional cooking made a comeback, and a considerable number of books on gastronomy were published making mention of this fact and aimed at reviving or drawing attention to these gastronomic treasures.

For centuries, pigs were slaughtered in Burgos in winter. This was a deeply rooted family tradition, practised on a small scale. The products from slaughtering the pigs included fresh meat and tasty sausages, which helped feed the entire family for the rest of the year. The 'Morcilla de Burgos' was noteworthy in that it incorporated the blood, fat and intestines of the pigs.

The first written reference to 'Morcilla de Burgos' dates from 1928, when the renowned Spanish veterinary surgeon of the early 20th century, Cesáreo Sanz Egaña, refers to 'a minced blood sausage made in the villages of [the province of] Burgos, characteristically containing a high proportion of onions, as well as rice, blood, fat and spices such as pepper, paprika and aniseed'. The fact that Sanz Egaña mentions this product in a technical manual shows that the product had already acquired well-deserved fame and prestige by that time. 'Morcilla de Burgos' originated some time after rice appeared in the Burgos region. In the 15th century, owing to its strategic location within Spain, Burgos became one of the most active centres of trade, which facilitated the arrival of rice from Valencia. It is believed that rice was incorporated into 'Morcilla de Burgos' in response to the need to increase production, extend its shelf life, and make it firmer and smoother on the palate.

The Burgos Municipal Archives holds the first application for an authorisation to sell 'Morcilla de Burgos', dating from 1908. The number of these applications increased from the 1950s and 60s onwards.

It was in the second half of the 20th century, as a result of the improvement in the transport of goods and a major migration of the rural population to industrial areas, that 'Morcilla de Burgos' crossed the boundaries of the province and its fame spread throughout Spain. Mention of 'Morcilla de Burgos' became more frequent, particularly in tourist guides and cookbooks, thus confirming it as one of the province's typical specialities. These publications included:

— *Enciclopedia de la carne: producción, comercio, industria, higiene*. [Encyclopaedia of meat: production, commerce, industry, hygiene] Ed. Espasa-Calpe, Madrid. Sanz Egaña, C., 1948.

— '*El trasfondo antropológico de la cocina castellano-leonesa*' [Anthropological background to the cuisine of Castile-Leon], *Libro de la gastronomía de Castilla y León* [Book of the gastronomy of Castile-Leon]. Ministry of Education and Culture, Government of the Autonomous Community of Castile-Leon, Valladolid. Jiménez Lozano, 1986.

— *Embutidos (Alimentos de España)* [Cured sausages (Foods of Spain)]. El País Aguilar, Madrid. Arrate, B., 1992.

— *Cocina y gastronomía de Castilla y León* [Food and gastronomy of Castile-Leon]. Ediciones Pirámide, Madrid. Fernández de Alperi, S., 1995.

— *Libro práctico de la chacinería en casa* [Practical manual for sausage-making at home]. Ediciones Altosa, Madrid. Díaz, R., 1999.

— *Cocina Burgalesa Actual. Cocineros, Restaurantes y Artistas de Burgos 2011-2012 [Contemporary Burgos cuisine — chefs, restaurants and artisans of Burgos, 2011-2012.]*. Javier Cano Hernán. Revista Siburita, 2011.

It is worth highlighting what Díaz Yubero (1998) says about this product in his work *Sabores de España* [Flavours of Spain]: '…the blood sausage is a humble yet incredibly flavourful sausage. The best blood sausages in Spain are made in Burgos, from pig's blood'.

The making of 'Morcilla de Burgos' is associated historically with the farmyard slaughter of pigs. In the 20th century, 'Morcilla de Burgos' began to be made in industrial kitchens and factories using traditional methods and following recipes passed down from generation to generation. This did not lead to a decline in quality; in fact, the opposite occurred, as the product was made subject to cleanliness and hygiene checks, ensuring optimum conditions for its consumption. Thanks to mechanisation of the sausage-making process, the blood is supplied by authorised slaughterhouses. Most slaughterhouses in the province of Burgos handle several different types of slaughter animals and the blood of the various animals is not kept separate, so 'Morcilla de Burgos' can be made using pig's, sheep's or cow's blood while safeguarding the end quality of the product at all times.

'Morcilla de Burgos' displays specific qualities distinguishing it from blood sausages produced in other parts of Spain. These qualities result from using the 'Horcal' variety of onion. According to the oral tradition concerning the slaughter of the animal, which is transmitted from father to son and persists in many villages even to this day, the best onion for making the blood sausage is the regional variety known as 'Horcal', also referred to as *matancera* ('slaughterer') or *de matanza* ('of the slaughter') because of its close association with that activity, given that it is harvested in autumn and at the beginning of winter, which coincides with slaughtering time. This onion has traditionally been grown in the valleys of the main rivers crossing the province of Burgos: the Pisuerga, the Arlanzón, the Arlanza and the Duero, and in more isolated areas in the Ebro basin.

This type of onion was described by José López y Camuñas (1854) and Sanz Egaña (1948, 1949) in relation to the production of the blood sausage. According to José López y Camuñas, author of numerous recipe books of the time, in order to make a blood sausage using the onions, 'some sweet Horcal onions are chopped up, put on a piece of pale linen and left to stand overnight; shortly before making the blood sausages, take an onion from the cloth without touching it and put it in water to boil with some salt, and after taking it out, leave it to drain for a while'.

This type of onion is used in 'Morcilla de Burgos' because it is a sweet onion which is easy to chop up and because of its high fibre and water content (almost 92 %) and high water-holding capacity. In addition, being white, this onion is less strikingly visible in the finished product than other types of onion.

The share of 'Morcilla de Burgos' represented by the 'Horcal' onion has a direct influence on three of the physicochemical aspects of the product — pH, total sugars and total dietary fibre (TDF) — and furthermore influences the number and intensity of volatile compounds, particularly sulphur compounds, it contains, which give it its particular aroma and spicy taste, enabling it to be distinguished from other blood sausages made in Spain with rice.

Reference to publication of the specification

(the second subparagraph of Article 6(1) of this Regulation)

http://www.itacyl.es/opencms_wf/opencms/informacion_al_ciudadano/calidad_alimentaria/4_condiciones_DOP/index.html

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

(2016/C 455/08)

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

SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs [2]

'WEST WALES CORACLE-CAUGHT SEWIN'

EC No: UK-PGI-0005-01180 — 12.11.2013

PGI (X) PDO ( )

1. **Name**

'West Wales coracle-caught sewin'

2. **Member State or Third Country**

United Kingdom

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

3.1. *Type of product*

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

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

'West Wales coracle-caught sewin' is the name given to fish of the *Salmo trutta* species, which have been caught using the ancient Welsh traditional method of coracle fishing.

Fresh 'West Wales coracle-caught sewin' are bright silver, with numerous black spots which are located both above and below the lateral line. The flesh of a sewin is firm with good muscle tone and has a fresh fish smell. The colour of the flesh is a distinctive light pale pink colour, although this may vary slightly as sewin only feed when at sea and the colour of its flesh will be affected by its sea diet.

'West Wales coracle-caught sewin' are unique as they are caught as soon as they enter the river system from the sea in the low and tidal waters of the river. An indication of this 'freshness' is that when gutted their contents often still contain components of their sea diet such as sand eels. The fish are fresh, with firm flesh and superior developed muscle quality, resulting in denser texture. They have a visibly elongated athletic shape, without excessive fat deposits resulting from their lengthy migratory swim and the high quality feeding grounds available whilst at sea. The overall shape and size of 'West Wales coracle-caught sewin' will vary due to their wild nature. 'West Wales coracle-caught sewin', does not contain any artificial additives and/or colourings.

'West Wales coracle-caught sewin' are a minimum size of 1 kg and maximum size of 10 kg. 'West Wales coracle-caught sewin' should have perfect markings and be free from distortion to their tail, fins or head; the fish is quite round and thick-set. The fork of its tail is usually square or convex. The wrist of the tail is broad and the upper jaw extends beyond the rear edge of the eye. As coracle fishing catches sewin singularly and not in multiples, 'West Wales coracle-caught sewin' is not as susceptible to flesh damage and distortions that often occur with other farmed or drift-net-caught sea trout. This contributes to the eating quality of 'West Wales coracle-caught sewin' with its pristine firm flesh and dense texture.

When cooked 'West Wales coracle-caught sewin' has a soft, subtle distinctive 'buttery' taste with slightly 'nutty' undertones and has a unique (soft and clean) fresh flavour.

'West Wales coracle-caught sewin' are primarily sold whole and mostly freshly caught, although the sewin may be sold frozen.

[1] OJ L 343, 14.12.2012, p. 1.
[2] Replaced by Regulation (EU) No 1151/2012 (OJ L 93, 31.3.2006, p. 1).

3.3. *Raw materials (for processed products only)*

—

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

—

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

'West Wales coracle-caught sewin' must be caught using the ancient traditional method of coracle fishing during the sewin season which varies according to which of the three rivers in West Wales is being fished:

— Tywi: 1 March-31 July

— Teifi: 1 April-31 August

— Taf: 1 March-31 July.

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

—

3.7. *Specific rules concerning labelling*

—

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

The areas in the rivers Tywi, Taf and Teifi in West Wales as follows:

River Tywi:

In that part of the river which lies between an imaginary line drawn straight across the Tywi river from the railway pumping station near the old tinplate works at national grid reference (NGR) SN 420205 and an imaginary line drawn straight across the Tywi at (NGR) SN 394137

River Teifi:

In that part of the river that lies between Cardigan bridge and Llechryd bridge.

River Taf:

In the part of the river which lies between the main road bridge on the A477 between Carmarthen and Pembroke and approximately 1,6 km downstream to an imaginary line drawn straight across the river Taf from Wharley point to Ginst point.

5. **Link with the geographical area**

5.1. *Specificity of the geographical area*

Welsh sea trout (sewin) represent a genetic strain of locally adapted fish that grow faster and live longer than sea trout from other regions. They are noted for their larger than average weight, and their ability to spawn in consecutive years. Wales contain some of the most productive rivers in the British Isles for sea trout. A comparison of the top 30 sea trout rivers in Wales over the last 5 years ranks the Tywi and Teifi as first and second. The water in the Taf, Tywi and Teifi rivers is of a very high quality and is regularly monitored and recorded by Natural Resources Wales. The sources of all three rivers lie deep in the Cambrian or Preseli Mountains in very rural catchment areas dominated by grassland with a distinct lack of industry. Both the Tywi and Teifi rivers have been classed as Special Areas of Conservation under the European Habitats Directive. The pollution levels in the three rivers are very low, and have been awarded grade 'A' status, demonstrating that these rivers have 'natural ecosystems and make very good salmonid and cyprinid fisheries'. The high quality of the river water contributes to the size, pristine condition and perfect markings of coracle-caught sewin.

Welsh coracle fishing is an ancient way of fishing for migratory fish and is legally the only method of fishing allowed on these rivers, where sewin can be caught and sold. It is a craft and skill recorded in the 11th Century (and earlier), that has survived into the 21st century and remains a 'living tradition'. Although Welsh coracles were once used extensively throughout Wales, they are now exclusive to the Taf, Tywi and Teifi. These three rivers are

the only places in Europe where coracle fishing (using this particular type of coracle) is still practised. One Tywi coracle fisherman currently fishing is from a family that have been coracle fishing the river for over 300 years. Welsh coracles are small oval-shaped vessels with a plank across the middle to form a seat. They are hand-made from ash and willow and are of basket construction. Each coracle carries one fisherman and is steered by a single-handed scull. Welsh coracle fishing involves a pair of coracles working together, with a net suspended between them. Fishing takes place mainly at night to prevent the sewin seeing the shadow of the coracle or the net coming towards them. Welsh coracle fishing is highly regulated, only allowing fishing to take place within specific low water and tidal areas of these rivers. The lines of demarcation are stated in fishing byelaws. All Welsh coracle fishermen have to be licensed and coracle nets are covered by legislation.

The sewin travel to their spawning ground along the beds of the river following the contours of the river. This knowledge has been accrued by the coracle men over centuries of fishing. The net is trawled on the bed of the river using small pieces of lead weight. The net catches fish in the first 18 inches of the river bed and fish swimming above that height will escape capture. A key skill associated with coracle fishing and net making, is the unique leading system which is the number and weight of lead weights attached to the coracle nets. The leading system is complex and is based on the Fibonacci series of numbers in nature. It is taught through practice and is a skill passed down through the generations.

It is illegal to catch and sell sewin by any method other than coracle fishing. This helps to preserve, monitor and ensure traceability of all 'West Wales coracle-caught sewin'.

The season for rod and line fishing (for sporting purposes only) starts and finishes later than the coracle season.

Rod and line caught sewin are exposed to the mud and silt of the river for longer periods causing the fish to have an 'earthier' taste and the flesh is often discoloured by falling leaves whilst they lie characteristically inactive in river pools. Their inactivity contributes to their reserves being depleted.

5.2. *Specificity of the product*

'West Wales coracle-caught sewin' are migratory fish which have the ability to live in freshwater rivers and the sea. The sewin begin life in the Teifi, Taf and Tywi rivers, migrate to the sea to feed and grow and then return to the same river they were born to breed. Muscle tone would be more developed in wild sewin in comparison to farmed brown trout because of the distance covered during their migration and the high quality of their feeding grounds at sea. The fish only feed whilst at sea and it is whilst feeding at sea that their energy reserves are laid down.

The muscle tone developed during their migratory swim results in a dense texture and firm flesh without excessive fat deposits. These characteristics are preserved by the method of fishing which ensures that the fish are caught in their prime as soon as they enter the river system in the low and tidal waters of the river and before they become characteristically inactive and their reserves become depleted in the river environment. This contributes to 'West Wales coracle-caught sewin' having a soft, subtle distinctive 'buttery' taste with slightly 'nutty' undertones and a unique (soft and clean) fresh flavour with its flesh firm and of a dense texture.

Coracle nets have a restrictive net mesh of not less than 10 cm, which means that smaller sewin escape through the net ensuring the sustainability of coracle fishing. Rod and line caught sewin can catch smaller fish.

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 basis of the PGI application is based on the attributes of a unique quality product whose specific characteristics are linked to:

— the quality of the fresh water where the fish are born and then return to breed,

— the migratory distance that the 'wild' fish swims whilst at sea,

— the high quality of their feeding grounds at sea. The fish only feed whilst at sea and it is at sea where their energy reserves are laid down in the form of muscle protein,

— the fact that coracle fishing is a unique traditional method of fishing designed to catch the fish singularly in pristine condition as soon as they enter the river system from the sea and before their energy reserves become depleted. An indication of this 'freshness' is that when gutted, 'West Wales coracle-caught sewin' often still contain components of their sea diet such as sand eels.

The factors mentioned above contribute to the characteristics of the fish being an unblemished fresh product which has firm flesh and superior developed muscle quality with high muscle protein and oil content without excessive fat deposition. These characteristics are reflected in the eating quality of the fish with its pristine firm flesh and dense texture and which when cooked has a soft subtle distinctive 'buttery' taste with slightly 'nutty' undertones and a unique soft and clean fresh flavour

Welsh coracles were once used extensively throughout Wales, but are now exclusive to the rivers Taf, Tywi and Teifi all in West Wales. Coracle fishing has been in existence in one family currently fishing the river Tywi for over 300 years.

Welsh coracle fishing is a tradition that dates back to the 1800s. It encompasses many skills that have been passed down from one generation to the next such as coracle making, net making, knowing which tidal areas to fish and the ability to read the river and take factors such as the depth of the river (depending upon flood water), the tide and wind conditions all into consideration. Coracle fishing involves tremendous skill and precision steering and navigating whilst controlling the position of the net and remaining buoyant. The skill of the fisherman is accentuated by coracle fishing occurring mainly at night. Welsh coracles are hand-made from ash and willow and are of basket construction. Although their design and method of making has remained unchanged for centuries, developments in modern materials include the use of calico, canvas and fibreglass in their production.

'West Wales coracle-caught sewin' is a quality product synonymous with Welsh food heritage and food culture and is used by many top chefs and gastronomes. In the coracle fishing season the fish regularly appear as a seasonal product on menus at renowned local establishments and are much sought after by both locals and tourists. 'West Wales coracle-caught sewin' is often sold smoked and sold to prestigious food outlets in London and throughout the UK. 'West Wales coracle-caught sewin' is currently sold in the food halls of Harrods and Fortnum & Mason in London.

Andrew Luck — local chef to the River Tywi:

'As a chef, it is exciting for me to see the first West Wales coracle-caught sewin of the season come in fresh from the coracles of West Wales. West Wales coracle-caught sewin is a great fish for chefs to use, not just for its unique fresh flavour and dense texture — but for the story it tells and the history and tradition behind it.

It's a pleasure to have on the menu and to know exactly where this quality product has come from. West Wales coracle-caught sewin is a superior fish and when smoked or cooked can show its true diversity.'

Reference to publication of the specification

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

https://www.gov.uk/government/publications/protected-food-name-west-wales-coracle-caught-sewin-pgi

([3]) See footnote 2.

ISSN 1977-091X (electronic edition)
ISSN 1725-2423 (paper edition)

Publications Office of the European Union
2985 Luxembourg
LUXEMBOURG

EN