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⁽¹⁾ Text with EEA relevance.

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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 M.9185 — LG Electronics/Lufthansa Technik/JV)****(Text with EEA relevance)**

(2019/C 203/01)

On 29 March 2019, 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 32019M9185. 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⁾

14 June 2019

(2019/C 203/02)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,1265	CAD	Canadian dollar	1,5018
JPY	Japanese yen	121,90	HKD	Hong Kong dollar	8,8170
DKK	Danish krone	7,4676	NZD	New Zealand dollar	1,7241
GBP	Pound sterling	0,89093	SGD	Singapore dollar	1,5403
SEK	Swedish krona	10,6390	KRW	South Korean won	1 333,60
CHF	Swiss franc	1,1211	ZAR	South African rand	16,6529
ISK	Iceland króna	141,50	CNY	Chinese yuan renminbi	7,7997
NOK	Norwegian krone	9,7728	HRK	Croatian kuna	7,4105
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	16 128,10
CZK	Czech koruna	25,540	MYR	Malaysian ringgit	4,6981
HUF	Hungarian forint	321,53	PHP	Philippine peso	58,539
PLN	Polish zloty	4,2534	RUB	Russian rouble	72,3880
RON	Romanian leu	4,7233	THB	Thai baht	35,101
TRY	Turkish lira	6,6427	BRL	Brazilian real	4,3423
AUD	Australian dollar	1,6324	MXN	Mexican peso	21,6073
			INR	Indian rupee	78,6080

⁽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 M.9384 — Sumitomo Corporation/Nippon Steel Corporation/Standard Steel Holdings)

Candidate case for simplified procedure

(Text with EEA relevance)

(2019/C 203/03)

1. On 6 June 2019, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾.

This notification concerns the following undertakings:

- Sumitomo Corporation ('Sumitomo', Japan),
- Nippon Steel Corporation ('NSC', Japan),
- Standard Steel Holdings, Inc. ('Standard Steel', U.S.), currently controlled by NSC via its wholly-owned subsidiary Nippon Steel North America, Inc.

Sumitomo and NSC acquire within the meaning of Article 3(1)(b) of the Merger Regulation joint control of the whole of Standard Steel. The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- for Sumitomo: an integrated trading and investing company, providing a comprehensive range of services and products in Japan and around the world. It is active in various sectors such as: trading of metal products, transportation and construction of systems, environment and infrastructure, chemicals and electronics, media, networks and lifestyle related goods, mineral resources, energy and life sciences,
- for NSC: manufacturing and supplying of steel products such as steel plate and sheets, steel bars and sections, wire rods, steel pipes and tubes, as well as stainless steel products and titanium products,
- for Standard Steel: manufacturing forged steel wheels and axles for freight railcars, locomotives and passenger railcars, which operates primarily in North America.

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 the 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.

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

⁽²⁾ OJ C 366, 14.12.2013, p. 5.

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. The following reference should always be specified:

M.9384 — Sumitomo Corporation/Nippon Steel Corporation/Standard Steel Holdings

Observations can be sent to the Commission by email, by fax, or by post. Please use the contact details below:

Email: COMP-MERGER-REGISTRY@ec.europa.eu

Fax +32 22964301

Postal address:

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

Prior notification of a concentration**(Case M.9252 — CMOC/IXM)****Candidate case for simplified procedure****(Text with EEA relevance)**

(2019/C 203/04)

1. On 5 June 2019, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾.

This notification concerns the following undertakings:

- CMOC Limited, a wholly-owned subsidiary of China Molybdenum Co. Ltd ('CMOC', China), whose main shareholder is Cathay Fortune Corporation Co. Ltd ('CFC'),
- IXM BV ('IXM', the Netherlands), controlled by New Silk Road Commodities Limited, which is wholly owned by NCCL Natural Resources Investment Fund LP.

CMOC acquires within the meaning of Article 3(1)(b) of the Merger Regulation control of the whole of IXM. The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- for CMOC: mining, processing, smelting, deep processing, research and development and trade of molybdenum, tungsten, copper, gold and other precious metals,
- for IXM (formerly known as Louis Dreyfus Company Metals): global trader in both base metal concentrates (such as copper, zinc and lead concentrates) and refined metals (copper, zinc and lead) and by products (blister, anode, anode slimes, precious metal concentrates, cobalt and secondaries).

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 the Council Regulation (EC) No 139/2004 ⁽²⁾ it should be noted that this case is a candidate for treatment under the procedure set out in the Notice.

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

Observations must reach the Commission not later than 10 days following the date of this publication. The following reference should always be specified:

M.9252 — CMOC/IXM

Observations can be sent to the Commission by email, by fax, or by post. Please use the contact details below:

Email: COMP-MERGER-REGISTRY@ec.europa.eu

Fax +32 22964301

Postal 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').

⁽²⁾ OJ C 366, 14.12.2013, p. 5.

Prior notification of a concentration**(Case M.9370 — Telenor/DNA)****(Text with EEA relevance)**

(2019/C 203/05)

1. On 7 June 2019, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾.

This notification concerns the following undertakings:

- Telenor ASA ('Telenor', Norway),
- DNA Plc ('DNA', Finland)

Telenor acquires within the meaning of Article 3(1)(b) of the Merger Regulation sole control of the whole of DNA.

The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- for Telenor: telecommunications operator, providing mobile and fixed telecommunications services and TV distribution services in the Nordic region;
- for DNA: telecommunications operator, providing mobile and fixed telecommunications services, broadband internet services and TV distribution services in Finland.

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. The following reference should always be specified:

M.9370 — Telenor/DNA

Observations can be sent to the Commission by email, by fax, or by post. Please use the contact details below:

Email: COMP-MERGER-REGISTRY@ec.europa.eu

Fax +32 22964301

Postal 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 for registration of a name 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

(2019/C 203/06)

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⁾ within three months from the date of this publication.

SINGLE DOCUMENT

‘TELEMEA DE SIBIU’**EU No: PGI-RO-02473 – 6.6.2018****PDO () PGI (X)****1. Name(s)**

‘Telemea de Sibiu’

2. Member State or Third Country

Romania

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

Class 1.3. Cheeses

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

‘Telemea de Sibiu’ is a semi-hard cheese made entirely of freshly milked, unpasteurised raw sheep’s milk by means of enzymatic coagulation using rennet. ‘Telemea de Sibiu’ is offered for sale both fresh and mature. Mature ‘Telemea de Sibiu’ must be matured for at least 21 days.

Whether fresh or mature, the cheese has the following physical properties:

- shape: cuboid blocks, with a square or rectangular base;
- height: 12 – 14 cm;
- weight: 0,3 – 3 kg.

Chemical properties:

Fresh ‘Telemea de Sibiu’: water: 57 % maximum; fat relative to dry matter: 47 % minimum; protein substances: 15 % minimum; sodium chloride: 6 % maximum.

Mature ‘Telemea de Sibiu’: water: 55 % maximum; fat relative to dry matter: 50 % minimum; protein substances: 15 % minimum; sodium chloride: 8 % maximum.

Organoleptic characteristics:

Fresh ‘Telemea de Sibiu’:

- External appearance: uniform blocks, with a smooth surface, without a rind; cheesecloth marks may be visible;

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

- appearance in cross-section: a neat, uniform, compact block, occasionally with mechanical openings and fermentation eyes;
- consistency: a compact, dense block, with a uniform consistency that is easy to break into pieces without it disintegrating;
- colour: uniformly white all the way through;
- taste and smell: pleasant, mellow, tangy, moderately salty, with a light scent of sheep's milk combined with other scents typical for the product, such as mature wild grasses and hay.

Mature 'Telemea de Sibiu':

- External appearance: uniform blocks, with a smooth surface, without a rind; cheesecloth marks may be visible;
- appearance in cross-section: a neat, uniform, compact block, occasionally with mechanical openings and fermentation eyes;
- consistency: a compact, dense block, with a uniform consistency that is easy to break into pieces without it disintegrating;
- colour: uniformly white all the way through;
- taste and smell: intense and pleasant, subtly tangy, salty, with a smooth aftertaste and a light scent of sheep's milk combined with other scents typical for the product, such as mature wild grasses and hay, with the sheepy scent slightly predominating but without any of the scents overpowering the others.

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

The raw material used to make this product is freshly milked unpasteurised raw sheep's milk from animals raised in the defined geographical area. The animals whose milk is used graze mainly on grassland for a minimum period of 200-230 days, depending on the weather (from April to November). In the winter, when the sheep cannot be put out to pasture, they are fed on green fodder and non-fermented farm hay grown in the defined area.

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

The raising of the animals, the production of the milk and the production and maturing of 'Telemea de Sibiu' all take place in the defined geographical area.

The stages in the preparation and production of 'Telemea de Sibiu' are as follows: the delivered milk is checked in terms of quality and quantity (acidity, density, fat content), filtered, prepared for renneting and then renneted; the coagulum is processed and the curds cut, before brining and maturing.

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

—

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

In addition to the elements required under the regulations, the label also states:

- product name: 'Telemea de Sibiu', followed by the words 'Indicație Geografică Protejată' [Protected Geographical Indication] or the abbreviation 'IGP' [PGI] (translated into the language(s) of the country in which the product is marketed);
- name and address of the manufacturer;
- the logo of the inspection and certification body.

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

The geographical area where 'Telemea de Sibiu' is produced and matured is the administrative territory of Sibiu county.

5. Link with the geographical area

The link with the geographical area is based on the specific characteristics of 'Telemea de Sibiu' cheese.

The combination of the geographical area, the geological, climate and hydrological conditions and the soil substrate in the 'Telemea de Sibiu' production area is favourable for the development of natural grasslands with a diversified flora that contributes directly to the quality of the milk used to make the cheese. This gives the final product a series of particular characteristics that contributes to its specificity.

Most of the terrain is located at between 250 m and 2 500 m above sea level.

The distinctive nature of the rearing system, whereby the sheep spend a large part of the year grazing in natural grasslands (200-230 days depending on the weather), means that they feed mainly on wild flora from the production area.

In terms of climate, the 'Telemea de Sibiu' production area is in a continental temperate zone.

The distinctive taste of 'Telemea de Sibiu' is due to specific components, such as terpenes and sesquiterpenes, which are present in appreciable quantities only in certain plant families, such as Poaceae, Brassicaceae, Apiaceae, Asteraceae and others normally grazed on by the sheep. As they are highly aromatic and linked to certain specific plants, their presence in the cheese reflects the area where the animals grazed. It is thus the wild microflora that determines the organoleptic characteristics of 'Telemea de Sibiu'.

The combination of factors involved in how the animals are reared and fed and the local processing techniques give the milk its specific character as raw material, thus contributing to the characteristics and quality of 'Telemea de Sibiu' when compared to other products in its category, with the organoleptic characteristics of the product being imparted by the flora and microflora.

The special character of 'Telemea de Sibiu' derives from its intense and pleasant, subtly tangy, salty taste, with a smooth aftertaste and a light scent of sheep's milk combined with other scents typical for the product, such as mature wild grasses and hay, with the sheepy scent slightly predominating but without any of the scents overpowering the others.

In the 'Telemea de Sibiu' production area, the profession of *baci* (a shepherd in charge of cheese-making) is a prestigious one, testifying to a long-standing, historically documented tradition. The *baci*'s know-how is an important element in the product's specificity, production being carried out by hand. It is essential for the *baci* to be able to identify the right point of coagulation of the milk in order to then move on to processing the coagulum.

The centuries-old tradition of cheese-making in the 'Telemea de Sibiu' production area has made it possible for production techniques to be kept intact and unchanged over time. The *baci*'s know-how is an important element in the product's specificity, production being carried out by hand.

The quality of 'Telemea de Sibiu' is influenced by the way the milk is prepared and renneted using local methods. The milk is placed in a vat, where it is heated to 28°-30 °C while being constantly stirred by hand in a circular motion in a single direction, so that it does not catch on the bottom of the vat. Once the milk reaches 28°-30 °C, the appropriate quantity of rennet is added and the milk is stirred in a circular motion in a single direction and then in the other direction for 1-2 minutes, after which it is left to rest for 45-60 minutes to coagulate.

The coagulum is removed from the vat using a special scoop called a 'telemea spoon', in slices as wide as the scoop and 2-3 cm thick, which are placed next to each other in the receptacle on cheesecloth in a fish scale pattern and then cut up lengthwise and crosswise with a special round-tipped knife to form uniform strips 3-4 cm wide. The cutting is done with slow movements. The coagulum must be cut carefully, so that it is not broken up and lost in the whey. The operation is repeated two more times, after which the blocks of curd are pressed for 30-35 minutes in order to get rid of the whey and achieve the characteristic consistency, the blocks being 12-14 cm high.

Throughout the production area, a large number of festivals, feasts and folk events are held each year, celebrating sheep-rearing and 'Telemea de Sibiu'. Examples include the 'Sus pe muntele din Jina' festival, the Cheese and Brandy Festival and the 'Bujorul de Munte' festival. 'Telemea de Sibiu' features at these events as one of the iconic products of the region.

The production area, the use of traditional tools, the manual processing of the product and the fact that it is made entirely of freshly milked, unpasteurised raw sheep's milk, the way the coagulum is processed, and the fact that the cheese is matured and kept in brine all bear living witness to production techniques that have been maintained intact and unchanged over time.

Reference to publication of the specification

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

<http://www.madr.ro/docs/ind-alimentara/2018/telemea-de-sibiu/caiet-sarcini-telemea-de-sibiu-2018.pdf>

CORRIGENDA

Corrigendum to the Notice of initiation concerning the review of the safeguard measures applicable to imports of certain steel products

(Official Journal of the European Union C 169 of 17 May 2019)

(2019/C 203/07)

On page 12, point 7:

for: 'A request for an intervention of the Hearing Officer should be made in writing and should specify the reasons for the request. In principle, the timeframes set out in Section 5.1 to Section 5.3 of this Notice for submissions to the Commission apply *mutatis mutandis* to requests for intervention to the Hearing Officer. Where such requests are submitted outside the relevant timeframes, the Hearing Officer may also examine the reasons for such late requests, having due regard to the interests of good administration and the timely completion of the investigation.'

read: 'A request for an intervention of the Hearing Officer should be made in writing and should specify the reasons for the request. In principle, the timeframes set out in Section 4.1 to Section 4.3 of this Notice for submissions to the Commission apply *mutatis mutandis* to requests for intervention to the Hearing Officer. Where such requests are submitted outside the relevant timeframes, the Hearing Officer may also examine the reasons for such late requests, having due regard to the interests of good administration and the timely completion of the investigation.'

on page 15, Annex:

<i>for:</i>	Product Number	Product category
	20	Gas pipes
	21	Hollow sections
	22	Seamless Stainless Tubes and Pipes
	24	Other Seamless Tubes
	25	Large welded tubes
	27	Non-alloy and other alloy cold finished bars
	28	Non Alloy Wire'

<i>read:</i>	Product Number	Product category
	20	Gas pipes
	21	Hollow sections
	22	Seamless Stainless Tubes and Pipes
	24	Other Seamless Tubes

Product Number	Product category
25	Large welded tubes
26	Other Welded Pipes
27	Non-alloy and other alloy cold finished bars
28	Non Alloy Wire'

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