

Official Journal of the European Union

L 6



English edition

Legislation

Volume 59

9 January 2016

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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.

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II

(Non-legislative acts)

REGULATIONS

COMMISSION IMPLEMENTING REGULATION (EU) 2016/19

of 8 January 2016

establishing the allocation coefficient to be applied to the quantities covered by the applications for import licences lodged from 4 January 2016 to 5 January 2016 under the tariff quota opened by Regulation (EC) No 1918/2006 for olive oil originating in Tunisia

THE EUROPEAN COMMISSION,

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

Having regard to Regulation (EU) No 1308/2013 of the European Parliament and of the Council of 17 December 2013 establishing a common organisation of the markets in agricultural products and repealing Council Regulations (EEC) No 922/72, (EEC) No 234/79, (EC) No 1037/2001 and (EC) No 1234/2007 ⁽¹⁾, and in particular Article 188(1) and (3) thereof,

Whereas:

- (1) Commission Regulation (EC) No 1918/2006 ⁽²⁾ opened annual tariff quotas for imports of virgin olive oil falling within CN codes 1509 10 10 and 1509 10 90, wholly obtained in Tunisia and transported direct from that country to the European Union.
- (2) Article 2(1) of Regulation (EC) No 1918/2006 set the quantity of the quota with order number 09.4032 at 56 700 tonnes for the year 2016.
- (3) The quantities covered by the applications for import licences lodged from 4 to 5 January 2016 exceed those available. The extent to which import licences may be issued should therefore be determined by establishing the allocation coefficient to be applied to the quantities requested, calculated in accordance with Article 7(2) of Commission Regulation (EC) No 1301/2006 ⁽³⁾.
- (4) No further import licences should be issued for the tariff quota with order number 09.4032, referred to in Regulation (EC) No 1918/2006 for the current quota period.
- (5) In order to ensure that the measure is effective, 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

1. The quantities covered by the applications for import licences under the quota with order number 09.4032 and referred to in Article 2(1) of Regulation (EC) No 1918/2006 lodged from 4 January 2016 to 5 January 2016 shall be multiplied by an allocation coefficient of 74,495088 %.

⁽¹⁾ OJ L 347, 20.12.2013, p. 671.

⁽²⁾ Commission Regulation (EC) No 1918/2006 of 20 December 2006 opening and providing for the administration of tariff quota for olive oil originating in Tunisia (OJ L 365, 21.12.2006, p. 84).

⁽³⁾ Commission Regulation (EC) No 1301/2006 of 31 August 2006 laying down common rules for the administration of import tariff quotas for agricultural products managed by a system of import licences (OJ L 238, 1.9.2006, p. 13).

2. The submission of new applications for import licences under the quota with order number 09.4032 and referred to in Article 2(1) of Regulation (EC) No 1918/2006, is suspended as from 11 January 2016 for the current quota period.

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, 8 January 2016.

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

Director-General for Agriculture and Rural Development

COMMISSION IMPLEMENTING REGULATION (EU) 2016/20**of 8 January 2016****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 Regulation (EU) No 1308/2013 of the European Parliament and of the Council of 17 December 2013 establishing a common organisation of the markets in agricultural products and repealing Council Regulations (EEC) No 922/72, (EEC) No 234/79, (EC) No 1037/2001 and (EC) No 1234/2007 ⁽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 multilateral 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, 8 January 2016.

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

Jerzy PLEWA
Director-General for Agriculture and Rural Development

⁽¹⁾ OJ L 347, 20.12.2013, p. 671.

⁽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	EG	139,2
	IL	236,2
	MA	81,9
	TR	120,9
	ZZ	144,6
0707 00 05	MA	89,3
	TR	154,2
	ZZ	121,8
0709 93 10	MA	63,7
	TR	143,3
	ZZ	103,5
0805 10 20	EG	45,6
	MA	59,5
	TR	75,8
	ZZ	60,3
0805 20 10	IL	167,2
	MA	75,5
	ZZ	121,4
0805 20 30, 0805 20 50, 0805 20 70, 0805 20 90	IL	145,2
	JM	147,1
	MA	86,7
	TR	80,0
	ZZ	114,8
0805 50 10	EG	98,7
	MA	94,2
	TR	90,6
	ZZ	94,5
0808 10 80	CL	81,3
	US	105,7
	ZZ	93,5
0808 30 90	CN	78,7
	TR	137,9
	ZZ	108,3

⁽¹⁾ Nomenclature of countries laid down by Commission Regulation (EU) No 1106/2012 of 27 November 2012 implementing Regulation (EC) No 471/2009 of the European Parliament and of the Council on Community statistics relating to external trade with non-member countries, as regards the update of the nomenclature of countries and territories (OJ L 328, 28.11.2012, p. 7). Code 'ZZ' stands for 'of other origin'.

DECISIONS

DECISION (EU) 2016/21 OF THE EUROPEAN CENTRAL BANK

of 23 December 2015

amending Decision ECB/2008/17 laying down the framework for joint Eurosystem procurement (ECB/2015/51)

THE GOVERNING COUNCIL OF THE EUROPEAN CENTRAL BANK,

Having regard to the Treaty on the Functioning of the European Union, and in particular Articles 127 and 128 thereof,

Having regard to the Statute of the European System of Central Banks and of the European Central Bank, and in particular Article 12.1 in conjunction with Article 3.1 and Articles 5, 16 and 24 thereof,

Whereas:

- (1) On 10 July 2014, the Governing Council decided to extend the mandate of the Eurosystem Procurement Coordination Office (EPCO) to 31 December 2019. On 7 January 2015, the Governing Council appointed the Banque centrale du Luxembourg to host EPCO for this period.
- (2) In addition to national central banks, the national authorities of the Member States, Union institutions and bodies, or international organisations may also have an interest in participating in EPCO's activities and its joint tender procedures. Such participation should take place under conditions decided by the Governing Council. Such conditions should be similar to the conditions applicable to the central banks.
- (3) On 13 November 2014, the Governing Council adopted a Guideline on the procurement of euro banknotes ⁽¹⁾. In addition, Union procurement legislation was revised by Directive 2014/24/EU of the European Parliament and of the Council ⁽²⁾, which promotes the joint procurement of goods and services and the use of certain centralised purchasing techniques. The Governing Council seeks to benefit from the updated legislation by fostering participation in joint procurements.
- (4) The identification and assessment of potential cases for joint procurements is given priority within the list of EPCO tasks, and the withdrawal from joint procurements is subject to predefined deadlines.
- (5) To streamline EPCO's budgetary procedures and to support additional efforts in the context of leading joint procurements, on 7 January 2015, the Governing Council approved the use of a financial envelope to cover a multiyear budget. The Governing Council also modified procurement planning to make it more flexible whereby EPCO will prepare a rolling procurement plan that is subject to Governing Council approval each year.
- (6) The effectiveness and efficiency of EPCO should be evaluated before the end of its mandate.
- (7) Therefore, Decision ECB/2008/17 ⁽³⁾ should be amended accordingly,

⁽¹⁾ Guideline (EU) 2015/280 of the European Central Bank of 13 November 2014 on the establishment of the Eurosystem Production and Procurement System (ECB/2014/44) (OJ L 47, 20.2.2015, p. 29).

⁽²⁾ Directive 2014/24/EU of the European Parliament and of the Council of 26 February 2014 on public procurement and repealing Directive 2004/18/EC (OJ L 94, 28.3.2014, p. 65).

⁽³⁾ Decision ECB/2008/17 of 17 November 2008 laying down the framework for joint Eurosystem procurement (OJ L 319, 29.11.2008, p. 76).

HAS ADOPTED THIS DECISION:

Article 1

Amendments to Decision ECB/2008/17

Decision ECB/2008/17 is amended as follows:

1. Article 2 paragraph 3 is replaced by the following:

‘3. This Decision is without prejudice to Guideline (EU) 2015/280 of the European Central Bank (*).

(*) Guideline (EU) 2015/280 of the European Central Bank of 13 November 2014 on the establishment of the Eurosystem Production and Procurement System (ECB/2014/44) (OJ L 47, 20.2.2015, p. 29).’;

2. in Article 3, paragraph 1 is replaced by the following:

‘1. EPCO shall carry out all of the following basic tasks:

- (a) identify potential cases for joint procurement that fall within or outside the scope of this Decision on the basis of procurement needs that central banks address to EPCO;
- (b) prepare and update as necessary an annual procurement plan for joint tender procedures based on an assessment under point (a);
- (c) prepare common requirements in cooperation with the central banks participating in a joint tender procedure;
- (d) support the central banks in joint tender procedures;
- (e) support the central banks in procurement relating to common projects of the European System of Central Banks, if so requested by the central bank(s) leading the project;

EPCO may also carry out tasks other than those specified above, notably to facilitate the adoption of best procurement practices within the Eurosystem and to develop the infrastructure (e.g. skills, functional tools, information systems, processes) required for joint procurement.’;

3. in Article 3, paragraph 4 is replaced by the following:

‘4. The central banks shall finance EPCO’s budget in accordance with the rules adopted by the Governing Council, which may be based on a financial envelope covering several years or an annual budget proposal, and may include incentives to promote leading joint procurement projects.’;

4. in Article 3, paragraph 7 is replaced by the following:

‘7. The EPCO Steering Committee shall conduct an effectiveness and efficiency evaluation of EPCO’s activities in due course before the end of its mandate. Based on this evaluation, the Governing Council shall decide if it is necessary to conduct a selection procedure to choose a new hosting central bank.’;

5. in Article 4, paragraph 2 is replaced by the following:

‘2. After having identified a potential case for a joint procurement, EPCO shall invite the central banks to participate in a joint tender procedure. The central banks shall inform EPCO in good time whether they intend to participate in the joint tender procedure and, if so, communicate their business requirements to EPCO. Where publication of a contract notice is not required, a central bank may withdraw from participating in a joint procurement until it formally commits to participate. Where publication of a contract notice is required, a central bank may withdraw from participation at any time before publication of the contract notice.’;

6. in Article 4, paragraph 3 is replaced by the following:

‘3. Each year EPCO shall submit an updated procurement plan for joint tender procedures, including the names of the leading central banks, to the Governing Council for approval. The Governing Council shall make its decision on the procurement plan and its implementation following consultation with the EPCO Steering Committee.’;

7. Article 5 is replaced by the following:

'Article 5

Participation of other institutions

The Governing Council may invite the national central banks of the Member States that have not yet adopted the euro to participate in EPCO's activities and joint tender procedures under the same conditions as those applying to central banks of the Eurosystem. In addition, the Governing Council may invite national authorities of Member States, Union institutions and bodies, or international organisations to participate in EPCO's activities and joint tender procedures under the conditions laid down by the Governing Council in the invitation. Any such invitation shall be limited to the joint procurement of goods and services for fulfilling needs common to the central banks and the invited entities and the conditions shall be similar to those that apply to the central banks of the Eurosystem.'

Article 2

Final provisions

This Decision shall enter into force on the third day following that of its publication in the *Official Journal of the European Union*.

Done at Frankfurt am Main, 23 December 2015.

The President of the ECB
Mario DRAGHI

RECOMMENDATIONS

COMMISSION RECOMMENDATION (EU) 2016/22

of 7 January 2016

on the prevention and reduction of ethyl carbamate contamination in stone fruit spirits and stone fruit marc spirits, repealing Recommendation 2010/133/EU

(Text with EEA relevance)

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union, and in particular Article 292 thereof,

Whereas:

- (1) The Scientific Panel on Contaminants in the Food Chain of the European Food Safety Authority (EFSA) adopted on 20 September 2007 a scientific opinion on ethyl carbamate and hydrocyanic acid in food and beverages ⁽¹⁾. The Panel concluded that ethyl carbamate in alcoholic beverages indicates a health concern, particularly with respect to stone fruit brandies, and recommended taking mitigation measures to reduce the levels of ethyl carbamate in these beverages. As hydrocyanic acid is an important precursor of ethyl carbamate formation in stone fruit spirits and stone fruit marc spirits, the Panel concluded that such measures should include focus on hydrocyanic acid and other precursors of ethyl carbamate, to prevent the formation of ethyl carbamate during the shelf-life of these products.
- (2) Maximum contents of hydrocyanic acid in stone fruit spirits and stone fruit marc spirits have been laid down in Regulation (EC) No 110/2008 of the European Parliament and of the Council ⁽²⁾. This Regulation stipulates that the maximum hydrocyanic acid content in stone fruit spirits and stone fruit marc spirits shall be 7 grams per hectolitre of 100 % vol. alcohol (70 mg/l).
- (3) Regulation (EC) No 1334/2008 of the European Parliament and of the Council ⁽³⁾ establishes a maximum level of hydrocyanic acid of 35 mg/kg in alcoholic beverages. This maximum level applies without prejudice to Regulation (EC) No 110/2008.
- (4) Commission Recommendation 2010/133/EU ⁽⁴⁾ provided for a Code of Practice on the prevention and reduction of ethyl carbamate contamination in stone fruit spirits and stone fruit marc spirits and recommended the Member States to take the necessary measures to ensure that this Code is implemented by all concerned food business operators. Furthermore it had to be ensured that all the appropriate measures were taken to achieve levels of ethyl carbamate in stone fruit spirits and stone fruit marc spirits as low as possible with the aim to achieve the level of 1 mg/l as a target. It was furthermore recommended to monitor the levels of ethyl carbamate in stone fruit spirits and stone fruit marc spirits during the years 2010, 2011 and 2012 in order to assess the effects of the Code of Practice.

⁽¹⁾ Opinion of the Scientific Panel on Contaminants in the Food Chain on a request from the European Commission on ethyl carbamate and hydrocyanic acid in food and beverages, *The EFSA Journal* (2007) Journal number, 551, 1-44. http://www.efsa.europa.eu/en/scdocs/doc/Contam_ej551_ethyl_carbamate_en_rev1.3.pdf

⁽²⁾ Regulation (EC) No 110/2008 of the European Parliament and of the Council of 15 January 2008 on the definition, description, presentation, labelling and the protection of geographical indications of spirit drinks and repealing Council Regulation (EEC) No 1576/89 (OJ L 39, 13.2.2008, p. 16).

⁽³⁾ Regulation (EC) No 1334/2008 of the European Parliament and of the Council of 16 December 2008 on flavourings and certain food ingredients with flavouring properties for use in and on foods and amending Council Regulation (EEC) No 1601/91, Regulations (EC) No 2232/96 and (EC) No 110/2008 and Directive 2000/13/EC (OJ L 354, 31.12.2008, p. 34).

⁽⁴⁾ Commission Recommendation 2010/133/EU of 2 March 2010 on the prevention and reduction of ethyl carbamate contamination in stone fruit spirits and stone fruit marc spirits and on the monitoring of ethyl carbamate levels in these beverages (OJ L 52, 3.3.2010, p. 53).

- (5) These monitoring results were reported in the EFSA technical report 'Evaluation of monitoring data on levels of ethyl carbamate in the years 2010-2012 ⁽¹⁾', adopted on 28 March 2014. The report provides an overview of ethyl carbamate levels in 'Spirits made from stone fruits' and 'Spirits made from fruits other than stone fruits' across the three sampling years 2010-2012. Overall, in the 2010-2012 ethyl carbamate dataset more than 80 % of the analytical results in 'Spirits made from stone fruits' and more than 95 % of the analytical results in 'Spirits made from fruits other than stone fruits' were below the target value of 1 mg/l. The mean occurrence in the same food groups was also below the target (roughly two-thirds of the target for 'Spirits made from stone fruits' and one-third of the target for 'Spirits made from fruits other than stone fruits').
- (6) It is appropriate to maintain the Code of Practice, with the target level for ethyl carbamate of 1 mg/l but to update the Code with experiences gained and to align it on certain aspects with the Codex Code of Practice on ethyl carbamate contamination in stone fruit distillates, adopted in 2011 (CAC/RCP 70-2011),

HAS ADOPTED THIS RECOMMENDATION:

It is recommended that the Member States:

- (1) take the necessary measures to ensure that the 'Code of Practice on the prevention and reduction of ethyl carbamate contamination in stone fruit spirits and stone fruit marc spirits' as described in the Annex to this Recommendation, is implemented by all operators involved in the production, packaging, transport, holding and storage of stone fruit spirits and stone fruit marc spirits;
- (2) ensure that all the appropriate measures are taken to achieve levels of ethyl carbamate in stone fruit spirits and stone fruit marc spirits as low as possible with the aim to achieve the level of 1 mg/l as a target.

Recommendation 2010/133/EU is repealed.

Done at Brussels, 7 January 2016.

For the Commission
Vytenis ANDRIUKAITIS
Member of the Commission

⁽¹⁾ European Food Safety Authority, 2014; Evaluation of monitoring data on levels of ethyl carbamate in the years 2010-2012. EFSA supporting publication 2014:EN-578. 22 pp. Available on: <http://www.efsa.europa.eu/en/supporting/doc/578e.pdf>

ANNEX

INTRODUCTION

1. Ethyl carbamate is a compound that occurs naturally in fermented foods and alcoholic beverages such as bread, yoghurt, soy sauce, wine, beer, and particularly in stone fruit spirits and stone fruit marc spirits, mainly those made from cherries, plums, mirabelles and apricots.
2. Ethyl carbamate can be formed from various substances inherent in food and beverages, including hydrogen cyanide (or hydrocyanic acid), urea, citrulline, and other N-carbamyl compounds. Cyanate is probably the ultimate precursor in most cases, reacting with ethanol to form ethyl carbamate.
3. In stone fruit distillates (stone fruit spirits and stone fruit marc spirits) ethyl carbamate can be formed from cyanogenic glycosides that are natural constituents of the stones. When mashing the fruit, the stones may be broken and cyanogenic glycosides from the stones may come into contact with enzymes in the fruit mash. Cyanogenic glycosides are then degraded to hydrocyanic acid/cyanides. Hydrocyanic acid may also be released from intact stones during a longer storage of the fermented mash. During the distillation process hydrocyanic acid may be enriched in all fractions. Under influence of light cyanide is oxidised to cyanate reacting with ethanol to form ethyl carbamate. Once the reaction has been triggered, it cannot be stopped. Certain environmental conditions such as exposure to light, high temperatures and the presence of copper ions promote the formation of ethyl carbamate in the distillate.
4. A major reduction in the concentration of ethyl carbamate could be achieved using two different approaches: first, by reducing the concentration of the main precursor substances; second, by reducing the tendency of these substances to react to form cyanate. The main influencing factors are the concentration of precursors (e.g. hydrocyanic acid and cyanides) and storage conditions, such as light exposure and temperature.
5. Although no strong correlation between the level of hydrocyanic acid and ethyl carbamate has been established so far, it is evident that under certain conditions high concentrations of hydrocyanic acid lead to higher levels of ethyl carbamate. A potential increase in ethyl carbamate formation has been associated with levels at or above 1 mg/l hydrocyanic acid in the final distillate ⁽¹⁾ ⁽²⁾. Based on practical experiences, it can be assumed that from 1 mg of hydrocyanic acid up to 0,4 mg ethyl carbamate can be formed in a non-equimolar relationship.
6. Part I gives details of the production process. Part II contains specific recommendations based on Good Manufacturing Practices (GMP).

I. DESCRIPTION OF THE PRODUCTION PROCESS

7. The production process for fruit spirits and fruit marc spirits involves mashing and fermentation of the whole fruit, followed by distillation. The process typically follows the steps listed below:
 - crushing the whole ripe fruit,
 - fermenting the mash in stainless steel tanks or other suitable fermentation vessels,
 - transferring the fermented mash into the distillation device, often a copper pot,
 - heating the fermented mash by a suitable heating method in order to slowly boil off the alcohol,
 - cooling the alcohol vapour in an appropriate (e. g. stainless steel) column where it condenses and is collected,
 - separation of three different fractions of alcohol: 'heads', 'hearts' and 'tails'.
8. During distillation, the heads boil off first. They can usually be recognised by their solvent or lacquer aromas. This fraction is generally unsuitable for consumption and should be discarded.
9. During the middle distillation run (the 'hearts'), the principal alcohol in all spirits, ethyl alcohol (ethanol), is distilled. This part of the distilling run, where the content of volatiles other than ethanol is lowest and the purest fruit aromas are found, is always collected.

⁽¹⁾ Christoph, N., Bauer-Christoph C., *Maßnahmen zur Reduzierung des Ethylcarbamatgehaltes bei der Herstellung von Steinobstbränden (I)*, Kleinbrennerei 1998; 11: 9-13.

⁽²⁾ Christoph, N., Bauer-Christoph C., *Maßnahmen zur Reduzierung des Ethylcarbamatgehaltes bei der Herstellung von Steinobstbränden (II)*, Kleinbrennerei 1999; 1: 5-13.

10. The 'tails' of the distillation include acetic acid and fusel oils, which are often identified by unpleasant vinegary and vegetal aromas. They are also discarded, but they may be re-distilled because some ethanol is invariably included with the tails.

II. RECOMMENDED PRACTICES BASED ON GOOD MANUFACTURING PRACTICES (GMP)

Raw materials and preparation of fruit mash

11. The raw materials and preparation of the fruit mash should be suitable to avoid the release of hydrocyanic acid, a precursor of ethyl carbamate.
12. The stone fruits should be of high quality, not mechanically damaged and not microbiologically spoiled, as damaged and spoiled fruit may contain more free cyanide.
13. The fruit should preferably be de-stoned.
14. If the fruits are not de-stoned, they should be mashed gently to avoid crushing the stones. If possible, stones should be removed from the mash.

Fermentation

15. Selected yeast strains for alcohol production should be added to the mashed fruits, according to the instructions for users.
16. Mashed fermented fruits should be handled with high standards of hygiene, and exposure to light should be minimised. The fermented fruit mash containing stones should be stored as short as possible before distillation since hydrocyanic acid may also be released from intact stones during longer storage of the mash.

Distillation equipment

17. Distillation equipment and the distillation process should be suitable, to ensure that hydrocyanic acid is not transferred into the distillate.
18. The distillation equipment should include automatic rinsing devices and copper catalytic converters. The automatic rinsing devices will keep the stills cleaned while the copper catalytic converters will bind hydrocyanic acid before it passes into the distillate.
19. Automatic rinsing devices are not necessary in the case of discontinuous distillation. The distillation equipment should be cleaned by systematic and thorough cleaning procedures.
20. In certain cases, when no copper catalytic converters or other dedicated cyanide separators are used, copper agents should be added to the fermented fruit mash before distillation. The purpose of the copper agents is to bind hydrocyanic acid. Copper agents are sold at specialised shops and should be used very carefully according to the manufacturer's instructions. These preparations contain copper (I) ions binding hydrocyanic acid. Copper (II) ions are without effect and should not be used.
21. While copper ions can inhibit formation of ethyl carbamate precursors in the mash and in the still, they can promote formation of ethyl carbamate in the distillate. Therefore, use of a stainless steel condenser at the end of the distillation device rather than a copper condenser will limit presence of copper in the distillate and reduce the rate of ethyl carbamate formation.

Distillation process

22. Stones settled in the fermented mash should not be pumped into the distillation device.
23. Distillation should be carried out in such a way that alcohol is boiled off slowly (e.g. by using steam instead of a direct flame as the heating source).
24. The first fractions of the distillate, called 'heads', should be separated carefully.
25. The middle fraction, called 'hearts', should then be collected and should be stored in the dark. When the alcohol content reaches 50 % vol. in the receiver, collection should be switched to the 'tails', so that any ethyl carbamate that may have been formed is separated in the tail fraction.

26. The separated tails, possibly containing ethyl carbamate, should be collected and if they are used for re-distilling, they should be re-distilled separately. However, for reduction of ethyl carbamate concentration it is preferable to discard the tail.

Checks on the distillate, re-distillation and storage

Hydrocyanic acid:

27. The distillates should be regularly checked for their levels of hydrocyanic acid. The determination should be carried out by appropriate tests, either by kits for rapid testing of the hydrocyanic acid levels, or, alternatively, by a specialist laboratory.
28. If the concentration of hydrocyanic acid in the distillate exceeds a level of 1 mg/l, re-distillation with catalytic converters or copper agents (cf. points 18 and 20) is recommended, where appropriate.
29. Distillates with hydrocyanic acid levels close to 1 mg/l should ideally also be re-distilled or, where this is not possible, be stored in lightproof bottles or covering boxes with storage times as short as possible and not at higher temperatures in order to avoid ethyl carbamate formation during storage.

Ethyl carbamate:

30. Testing of ethyl carbamate is recommended for distillates in which the compound may already have been formed (e.g. distillates with unknown history of production, higher levels of cyanide, storage at light or at high temperatures). The level of ethyl carbamate can only be tested by a specialist laboratory.
 31. If the distillate shows an ethyl carbamate concentration exceeding the target level of 1 mg/l, the distillate should be re-distilled, where appropriate.
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CORRIGENDA**Corrigendum to the Agreement between the European Union and the Republic of Colombia on the short-stay visa waiver**

(Official Journal of the European Union L 333 of 19 December 2015)

On page 6:

for: 'V Bruseli druhého decembra dvetisíctridsať.'

read: 'V Bruseli druhého decembra dvetisícpätnásť.'

