Transmission of an established geographical  
indication of spirit drinks

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I . TECHNICAL FILE

1. Name and type
2. Name(s) to be registered

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| Ostfriesischer Korngenever (de) |

1. Category

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| 19. Juniper-flavoured spirit drinks |

1. Applicant country(ies)

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| --- |
| Germany |

1. Application language:

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| --- |
| German |

1. Geographical indication type:

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| --- |
| PGI - Protected Geographical Indication |

*2. Contact details*

a. Applicant name and title

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| --- | --- |
| Applicant name and title | Bundesministerium für Ernährung und Landwirtschaft (BMEL), Referat 434 (Wein, Bier, Getränkewirtschaft) [Federal Ministry of Food and Agriculture (BMEL), Unit 434 (Wine, beer, beverages sector)] |
| Legal status, size and composition (in the case of legal persons) |  |
| Nationality | German |
| Address | Rochusstraße 1  D-53123 Bonn |
| Country | Germany |
| Telephone | ++49228995290 |
| E-mail(s) | poststelle@bmel.bund.de,[434@bmel.bund.de](mailto:434@bmel.bund.de) |

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b. Intermediary details

c. Interested party details

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| --- | --- |
| Interested party name and title | Bundesverband der Deutschen Spirituosen-Industrie und -Importeure e.V. [Federal Association of the German Spirit Drinks Industry and Spirit Drink Importers] (BSI) |
|  |  |
| Legal status, size and composition (in the case of legal persons) | Registered association [*eingetragener Verein*] |
| Nationality | German |
| Justification of the interest | Representation of the interests of German spirit drinks producers |
| Address | Urstadtstraße 1,  D-53129 Bonn |
| Country | Germany |
| Telephone | ++49 (0)228 539940 |
| E-mail(s) | [info@bsi-bonn.de](mailto:info@bsi-bonn.de) |

|  |  |
| --- | --- |
| Interested party name and title | Verband Deutscher Kornbrenner und mittelständischer Spirituosen-und Alkoholanbieter [Association of German Grain Spirit Distillers and Medium-Sized Spirit Drinks and Alcohol Suppliers] |
| Legal status, size and composition (in the case of legal persons) | Association |
| Nationality | German |
| Justification of the interest | Representation of the interests of grain spirit distilleries and producers of grain distillates on the basis of which Ostfriesischer Korngenever is produced |
| Address | c./o Peter Pilz  Gilsingstraße 29  44789 Bochum |
| Country | Germany |
| Telephone | +49 (0)234 72740 |
| E-mail(s) | [deutschekornbrenner@aol.com](mailto:deutschekornbrenner@aol.com) |

d. Competent control authority details

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| --- | --- |
| Competent control authority name | Niedersächsisches Ministerium für Ernährung, Landwirtschaft und Verbraucherschutz [Lower Saxony Ministry of Food, Agriculture and Consumer Protection]  The Lower Saxony Ministry of Food, Agriculture and Consumer Protection is the supreme *Land* authority responsible for food monitoring.  On-site inspections in the defined geographical area are carried out by the relevant district administrations in the rural districts of Aurich, Leer and Wittmund and the urban district of Emden. |
| Address | Calenberger Straße 2 |
|  | D-30169 Hannover |
| Country | Germany |
| Telephone | +49 (0)511 120-0 |
| E-mail(s) | [poststelle@ml.niedersachsen.de](mailto:poststelle@ml.niedersachsen.de) |

e. Control body details

|  |  |
| --- | --- |
| Control body name | LAVES - Niedersächsisches Landesamt für Verbraucherschutz und Lebensmittelsicherheit [Lower Saxony Office for Consumer Protection and Food Safety]  Lebensmittel- und Veterinärinstitut Braunschweig/Hannover [Braunschweig/Hannover Food and Veterninary Institute] - Braunschweig Office - |
| Address | Dresden Straße 2 und 6  D-38124 Braunschweig |
| Country | Germany |
| Telephone | +49 (0)531 6804-0 |
| E-mail(s) | [poststelle.li-bs@laves.niedersachsen.de](mailto:poststelle.li-bs@laves.niedersachsen.de) |

3. Description of the spirit drink

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| Title - Product name | Ostfriesischer Korngenever |
| Physical, chemical and/or organoleptic characteristics | Brief description of the spirit drink:  ‘Ostfriesischer Korngenever’ is a geneva (juniper-flavoured spirit drink) that is produced exclusively in East Frisia [Ostfriesland]; the alcohol it contains consists exclusively of grain distillate and malt wine.   * Actual alcoholic strength of the ready-to-drink product: at least 38 % vol. * Clarity: clear; * Colour: colourless or, for products matured in contact with wood, colourless, yellowish, reddish, or brownish, depending on the type of wood. * Smell: discreet, i.e. delicate and mild, to strong smell of juniper and possibly slight smell of other herbs or spices; * Taste: mild, balanced, with a discreet to strong taste of juniper and possibly slight taste of other herbs or spices; * Ingredients used: * Grain distillate and/or grain fine distillate, malt wine (at least 1.5 % of the pure alcohol content of the finished product), juniper berries (Juniperus communis L. and/or Juniperus oxycedrus L.) and possibly other botanicals such as coriander, caraway or rosemary, and other natural flavouring substances and preparations, where necessary, and water for reduction to drinking strength. * According to the traditional Belgian and Dutch method of producing Genever, malt wine is a grain distillate with an alcoholic strength of at least 40 % vol. and no more than 80 % vol. |

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| Specific characteristics (compared to spirit drinks of the same category) | * Minimum alcoholic strength of 38 % vol., higher than the 30 % vol. minimum laid down for the juniper-flavoured spirit drinks category. * The alcohol in this spirit drink consists solely of grain distillate or grain fine distillate and malt wine. * Flavouring of the alcohol (grain fine distillate and malt wine) by adding juniper berries and possibly other flavour-imparting ingredients solely as part of the distillation process. * Maximum sugar content: 5 g per litre of finished product, expressed as invert sugar; * Colourings are not added. |

1. Defined geographical area

a. Description of the defined geographical area

‘Ostfriesischer Korngenever’ is produced in East Frisia. The territory of East Frisia comprises the rural districts of Aurich, Leer and Wittmund, and the urban district of Emden in the Weser-Ems government region.

However, reduction of the high alcoholic strength of the geneva distillate(s) to drinking strength using water, bottling or decanting it into other suitable sale containers, and labelling and packaging, may also take place outside the defined geographical area.

b. NUTS area

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| DE94H | Wittmund |
| DE94C | Leer |
| DE947 | Aurich |
| DE942 | Emden, Kreisfreie Stadt |

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| Title – Type  of method |  |
| Method | Some producers of ‘Ostfriesischer Korngenever’ still produce the grain distillate or grain fine distillate and the malt wine themselves.  Grain distillate or grain fine distillate is obtained by fermenting and then distilling a  whole grain mash consisting exclusively of wheat, rye, barley, oats or buckwheat so that the distillate possesses the sensory characteristics of the raw materials.  Malt wine with an alcoholic strength of at least 40  % vol. and not more than 80 % vol. is obtained by distilling a fermented grain mash. Any variety of grain, including buckwheat, may be used for the mash. It is irrelevant whether whole grain or only malt (e.g. made from barley or wheat) is used.  The first production step to obtain ‘Ostfriesischer Korngenever’ consists in flavouring the grain distillate or grain fine distillate and the malt wine with juniper berries and possibly also with other botanicals such as caraway, coriander or rosemary as part of the distillation process. As required for geneva, the proportion of malt wine accounts for at least 1.5 % of the total alcohol content of the finished product. The alcohol is flavoured by placing – as a rule dried – juniper berries and possibly other botanicals or natural flavourings into a spirit still, and distilling them after they have been in the still for a certain amount of time. In many cases, the juniper berries are macerated before they are used for flavouring purposes during distillation, usually by placing them in a tank and covering (immersing) them in grain distillate and malt wine. The alcohol (grain distillate and malt wine mixture) which has been flavoured by means of maceration is then distilled again, with more juniper berries being added. In any event, this produces geneva distillates that taste and smell of juniper.  Distillation is often followed by maturing in wooden casks or containers with wood inserted in them, or by storage in other suitable containers (e.g. made of ceramic). Depending on the traditional production method, maturing takes between three months and several years. However, claims in this regard may appear on the label, e.g. by adding the indication ‘matured’, only if the product has been matured for at least six months.  The final production step is the finishing process, which includes the following steps:  - blending of different geneva distillates (as necessary);  - reducing the high alcoholic strength of the geneva distillate(s) to drinking strength by adding water;  - bottling the ‘Ostfriesischer Korngenever’ or decanting it into other suitable sale containers;  - labelling and packaging. |

1. Method for obtaining the spirit drink

6. Link with the geographical environment of origin

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| Title - Product name | Ostfriesischer Korngenever |
| Details of the geographical area or origin relevant to the link | The reputation of ‘Ostfriesischer Korngenever’ as a typical East Frisian spirit drink is amply borne out by numerous historical documents, in the literature, e.g. in textbooks or on the internet, in Wikipedia, the free encyclopaedia, and in early legal provisions. ‘Ostfriesischer Korngenever’ is still colloquially referred to as ‘ostfriesischer Landtee’ [East Frisian country tea]  As in the Netherlands, juniper-based spirit drinks were and still are popular in East Frisia. In East Frisia, and throughout the area where Low German dialects are spoken, juniper is often called *Machandel* rather than *Wacholder*.  ‘Ostfriesischer Korngenever’ has been a protected geographical indication since the first Spirit Drinks Regulation (Regulation (EWG) No 1576/89) came into force.  The reformed, second Spirit Drinks Regulation (Regulation (EC) No 110/2008) confirmed this protected status.  At national level, ‘Ostfriesischer Korngenever’ was granted protection as a geographical indication by the Amending Regulation of 8 December 2000 (*Bundesgesetzblatt* [Federal Law Gazette] Part I, p. 1686). |

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| Specific characteristics of the spirit drink attributable to the geographical area | There used to be a great many juniper bushes or trees in East Frisia.  Juniper-based spirit drinks were very popular in East Frisia, as they were in the Netherlands, the neighbouring country, where geneva is known to be the national drink. In this coastal region, with its cool and windy climate, spirit drinks were, and still are, popular as a way of keeping warm. Juniper also plays a big part in the regional cuisine of East Frisia.  There were also a number of Korn [grain spirit] distilleries specifically in East Frisia which produced ‘Ostfriesischer Korngenever’ in addition to Korn. |
| Causal link between the geographical area and the product |  |

7. EU, national or regional requirements

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| Title |  |
| Legal reference | includes:   * - EU food legislation; * - EU spirit drinks legislation; * - national spirit drinks legislation (Federal legislation). |
| Description of the requirement(s) | * - labelling rules; * - product specifications. |

8. Supplement to the geographical indication

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| Supplement to the geographical indication | Ostfriesischer Korngenever |
| Definition, description or scope of the supplement | 1. Basic rules on supplements to the geographical indication ‘Ostfriesischer Korngenever’:   In accordance with EU spirit drinks legislation, the indication ‘Ostfriesischer Korngenever’ is supplemented only by:   * the terms specified under (b) and (c); or * terms other than those specified under (b) and (c) which can be shown to have been in common use on 20 February 2008.  1. Supplements with other geographical indications:  * Some producers inform consumers that the ‘Ostfriesischer Korngenever’ was produced in a specific part of the defined geographical area of East Frisia (e.g. on one of the East Frisian islands) or in a specific place in East Frisia. In such cases, combinations such as ‘Ostfriesischer Korngenever aus Norden’ [Ostfriesischer Korngenever from Norden] and ‘Ostfriesischer Korngenever von der Insel Juist’ [Ostfriesischer Korngenever from the Island of Juist] are common. A name such as ‘Nordener Korngenever’ could appear on the label only in addition to the geographical indication ‘Ostfriesischer Korngenever’.   (c) Supplements with non-geographical terms:  - If indications concerning maturing, ageing or storage (e.g. ‘alt’ or ‘alter’ [old], ‘gereift’ [matured] or ‘holzfassgereifter’ [matured in wooden casks]) are added to the indication ‘Ostfriesischer Korngenever’, the products must be matured in contact with wood or stored in other suitable containers for at least six months. In the case of products matured in contact with wood, the length of the maturing process may be indicated in months and/or years (e.g. ‘matured for 12 months’ or ‘three years old’). If other terms indicating a longer maturing or storage period (e.g. ‘ganz alter’ [aged] or ‘sehr alter’ [very old] are used, the products must have been matured for at least three years and the actual maturing period must be indicated in years and months in the same visual field as these terms (e.g. ‘ganz alter Ostfriesischer Korngenever – drei Jahre gereift’ [aged Ostfriesischer Korngenever – matured for three years]).  - If quality terms (e.g. ‘feiner’ [fine], ‘Premium’ [premium] or ‘Tafel-’ [table]) are added to the name ‘Ostfriesischer Korngenever’, the products concerned must be of significantly higher quality than the standard products, for instance on account of having a milder or mellower taste or an alcoholic strength higher than the statutory minimum alcoholic strength, or of having been matured in wooden casks.  - Products which have been entirely produced in the same undertaking, i.e. distilled, reduced to drinking strength with water and bottled there, may additionally be labelled with the indication ‘destilliert und abgefüllt in der Brennerei’ [distilled and bottled at the distillery]. |

9. Specifc labelling rules **II. Other information**

l. Supporting material

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| File name: | 2016-06-10 an KOM Antwortschreiben Ostfriesischer Korngenever PGI-DE-02050.pdf |
| Description: | reply to Commission |
| Document type | other |

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| --- | --- |
| File name: | Wikipedia Ostfriesischer Korngenever.pdf |
| Description: | supporting material |
| Document type | other |

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| File name: | Auszug aus Kolb Spirituosentechnik.pdf |
| Description: | excerpt from a book |
| Document type | Other |

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| File name: | Auszug ÄndV SpirituosenVO 8.12.2000 Ostfries.Korngenever.pdf |
| Description: | excerpt from a regulation |
| Document type | product specification |

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| File name: | PGI-DE-02050 SINGLE DOCUMENT ÄndModus.rtf |
| Description: | technical document (amended version) |
| Document type | product specification |

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| File name: | Auszug AGeV aktuelle Fassung - Ostfries.Korngenver.pdf |
| Description: | excerpt from a regulation |
| Document type | product specification |

2. Link to the product specification

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| Link: |  |