**Technical file**

**Sendenhorster Korn/Kornbrand - PGI-DE-01922 -**

(updated 30 December 2015)

Date of receipt (DD/MM/YYYY)

[to be completed by the Commission]

Number of pages (including this page) - 9 -

Language used for submission of application

File number

*[to be completed by the Commission]*

**Geographical indication to be registered:**

**‘Sendenhorster Korn’ or ‘Sendenhorster Kornbrand’**

**Category of spirit drink: Grain spirit**

**Description of the spirit drink**

Brief description of ‘*Sendenhorster Korn*’ or ‘*Sendenhorster Kornbrand*’, together referred to below as ‘*Sendenhorster Korn/Kornbrand*’: produced and manufactured in the municipality of Sendenhorst by the distillation of fermented mash made from wheat (including the old varieties spelt, einkorn and emmer), rye, barley, oats or buckwheat grown in Sendenhorst and the surrounding area.

Physical, chemical and/or organoleptic characteristics:

Actual alcoholic strength of the finished drinking product: = ‘Sendenhorster Korn’ not less than 32 % by volume = ‘Sendenhorster Kornbrand’ not less than 37.5 % by volume

Clarity: clear

Colour:

- colourless, or

- in the case of products matured in contact with wood – depending on the type of wood – colourless, yellowish, reddish or brownish.

Smell: subtle, i.e. gentle and light, to powerful grain aromas – in the case of single-grain *Korn*, having the aroma of the grain used; in the case of wood-matured products, having notes typical of such maturation deriving from the contact with the wood.

Taste: soft, harmonious, mild to powerful, grainy notes/spicy; in the case of matured products, typical of the maturation cask used.

Food additives used: none

Other products used: only water for dilution to drinking strength (*Korn* purity requirements) and traces of caramelised sugar in accordance with the requirements and maximum quantities laid down in the section entitled ‘Method for obtaining the spirit drink’.

- Specific characteristics (compared to spirit drinks of the same category):

= Only the following types of raw material, grown in Sendenhorst and the surrounding area, are permissible: wheat (including the old varieties spelt, einkorn and emmer), barley, oats, rye and buckwheat.

= In all cases, each component part of the whole grain kernel of the raw material types referred to in the first bullet point must be used in the sugar conversion and subsequent fermentation processes.

= If traditional (kilned) malt is used, in whole or in part, instead of enzymes for the purpose of converting the cereal starch to sugar, the proportion of (kilned) malt must not exceed 25 parts in 100 of the principal raw material(s) before mashing.

= Genetically engineered types of yeast are not used. Aside from technical processing aids, no other substances (such as sweetening agents or aromas) are added to the cereal mash during the sugar conversion and fermentation process.

= Colourings are not added.

= Apart from the addition of traces of caramelised sugar or

caramelised sugar syrup in accordance with the requirements laid down in the section entitled ‘Method for obtaining the spirit drink’, sweetening agents are added neither to the distillates nor to the finished products.

**Geographical area concerned:**

The manufacture of ‘Sendenhorster Korn/Kornbrand’ takes place in the municipality of Sendenhorst, which is part of the rural district of Warendorf in the federal state of North Rhine-Westphalia.

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

The grain distillates processed to make ‘*Sendenhorster Korn/Kornbrand*’ come from raw materials (wheat including the old varieties spelt, einkorn and emmer, barley, oats, rye or buckwheat) grown exclusively in the municipality of Sendenhorst or within a radius of 30 km around Sendenhorst. However, any malt that is used for sugar conversion may be derived from cereals that were not grown in Sendenhorst or its 30 km radius.

**Method for obtaining the spirit drink:**

The first stage in producing ‘*Sendenhorster Korn/Kornbrand*’ is to break down the starch. For this purpose, the wheat, spelt, einkorn, emmer, barley, oats, rye or buckwheat grains used as the raw material, and grown in Sendenhorst or the surrounding area, are either ground or crushed in a mill (usually a hammer mill) or else heated whole under pressure in a steamer (Henze steamer). The process of grinding or steaming the grains releases the starch contained within. This results in a pulp known as the mash.

The next stage in the process is the conversion to sugar. Here, enzymes (or, in the traditional method, malt) are added to the mash in the pre-mashing vat. The enzymes or malt have the effect of converting the starch into sugar (malt sugar or maltose).

This is followed by the fermentation. The ‘sweet mash’ is pumped into fermentation tanks and the addition of the yeast (as a rule, this is a special distillery yeast), or the enzymes contained in the yeast, cause, firstly, the conversion of the malt sugar into glucose (known as dextrose) and subsequently the conversion of dextrose into alcohol and carbon dioxide. Depending on the process, fermentation generally lasts between two and six days.

The fourth stage in the process is the distillation. ‘Sendenhorster Korn/Kornbrand’ is still produced exclusively according to the traditional discontinuous distillation method, whereby a distinction is made between the first and second distillation. In the first distillation, known as the raw distillation, the fermented mash (or ‘sour mash’) is brought to boiling point in a column wash still. The alcohol released in the form of steam is collected at the upper end of the column and condenses as it cools again. A second distillation, known as rectification, which takes place in a column spirit still or a spirit still with distillation trays, frees the raw spirit (raw alcohol) of any undesirable flavouring and aromatic substances.

Distillation is often followed by maturation in wooden casks or containers inlaid with wood. Alternatively, the grain distillates are stored in other types of suitable container.

The final production step is the finishing process, which includes the following steps:

* (possibly) blending different grain distillates;
* reducing the high alcoholic strength of the grain distillate(s) to drinking strength by adding water;
* adding traces of caramelised sugar syrup in accordance with the requirements and maximum quantities set out in the next paragraph and the labelling requirements laid down in point (c) of the section entitled ‘Specific labelling rules’;
* bottling or decanting into other suitable sale containers; and
* labelling and packaging.

If products have been matured in contact with wood for at least 24 months (‘maturation’ meaning the process described in the EU spirit drinks legislation), caramelised sugar syrup or caramelised sugar may be added to them up to a maximum level of 0.05 g per litre of finished product, in order to finish them off. Such addition must be marked as specified in point (c) of the section of this technical file entitled ‘Specific labelling rules’.

Other than the exceptions referred to in the seventh paragraph of this section, no other substances are added to *‘Sendenhorster Korn/Kornbrand’* . Neither wood chips nor oak shavings are used.

**Link with the geographical environment or origin:**

- Details of the geographical area or origin relevant to the link:

Although ‘*Korn*’ or ‘*Kornbrand*’ has been produced throughout Germany and German-speaking Europe as a typical German spirit since the 16th century, there were certain regions or even places within Germany that were home to a particularly high number of *Korn* distilleries, and the *Kornbrand* produced in those places was – and still is – highly regarded by consumers nationwide. ‘*Sendenhorster Korn/Kornbrand*’ is one such variety of *Kornbrand*.

Ample evidence that ‘*Sendenhorster Korn/Kornbrand*’ is well known as a spirit typical of and traditional to the municipality can be found in the archives of the municipality of Sendenhorst and the rural district of Warendorf, as well as in documents available at the *Korn* distilleries located in Sendenhorst.

There is a long tradition of producing *Korn* in Sendenhorst. From about 1700, Sendenhorst became a hub for distilling *Korn* and predominantly agricultural *Korn* distilleries were built. One reason for this was the relatively poor soil conditions in the area: the stillage produced during the distillation provided good feed for the cattle, while the cattle in turn produced good fertiliser, so the stillage-fertiliser-cycle helped to improve the soil quality. There is evidence that there were previously 22 *Korn* distilleries in Sendenhorst.

The quality and reputation of ‘*Sendenhorster Korn/Kornbrand*’ are based on a tradition of distilling which dates back hundreds of years. The know-how of ‘*Sendenhorster Korn/Kornbrand*’ producers has therefore been honed over the centuries. In a place where there was a high concentration of agricultural *Korn* distilleries, the distillers shared their experience and knowledge.

It was typical of Sendenhorst’s *Korn* distilleries that many also operated as local restaurants and their owners were active in the socio-political arena, e.g. as municipal politicians in Sendenhorst.

On account of its excellent reputation among consumers, ‘*Sendenhorster Korn*’ was bought far beyond Sendenhorst, the Münsterland and Westphalia. For instance, it was regularly delivered as far as Bielefeld, the Rheinland and even Brandenburg.

In 2007, an exhibition took place in Sendenhorst on the history of the municipality’s *Korn* distillers, organised by the Local History Study Group of the *Heimatverein Sendenhorst* (Sendenhorst Heritage Association). The book published to accompany the exhibition –*‘„Schlote, Schnaps & Schlempe” - Die Kornbrenner von Sendenhorst*’ (“Chimneys, schnapps & stillage” - the *Korn* distillers of Sendenhorst) – clearly illustrates why ‘*Sendenhorster Korn/Kornbrand*’ should be protected across the EU as a separate geographical indication. The book also details the distribution channels used by Sendenhorst’s *Korn* distilleries.

The name ‘*Sendenhorster Korn/Kornbrand*’ has been protected throughout the EU as a geographical indication since 20 May 2008, when Regulation (EC) No 110/2008 (the Spirit Drinks Regulation) entered into force.

- Specific characteristics of the spirit drink attributable to the geographical area:

The soil and climate conditions in Sendenhorst and the surrounding area are excellent for cultivating the traditional cereal varieties wheat (including the old wheat varieties spelt, einkorn and emmer), rye, barley, and oats, as well as buckwheat. As a result, these raw materials give ‘*Sendenhorster Korn/Kornbrand*’ a special cereal aroma.

*Korn* distilleries were an important branch of agricultural business throughout Germany, but particularly also in Sendenhorst, not only as a means of making additional income for the farm but also as a way of increasing productivity on poor agricultural soil.

Until 1992, agricultural *Korn* distilleries in Germany were required, under the terms of the Spirits Monopoly Act (*Branntweinmonopolgesetz*), to adhere to what was known as the stillage-fertiliser cycle. This meant that the protein-rich stillage arising from distillation of the cereal mash had to be fed to the farm’s own animals (beef cattle, dairy cattle and pigs) and the dung that resulted from such feeding then spread on the fields to enrich the humus content of the soil on which cereals for the distillery were produced.

**European Union or national/regional provisions**

Alongside regulations relating to spirits at EU and national level (federal law), the parallel EU and national food law regulations also apply to the production and marketing of ‘*Sendenhorster Korn/Kornbrand*’.

**Applicant**

* Member State: Federal Republic of Germany
* *Bundesministerium für Ernährung und Landwirtschaft* (Federal Ministry of Food and Agriculture) Rochusstraße 1, 53123 Bonn, Germany

Tel.: 0049 (0)228 99 529 0

Fax: 0049 (0)228 99 529 4262 E-mail: poststelle@bmel.bund.de

**Supplement to the geographical indication**

**Specific labelling rules**

* 1. Basic rules on supplements to the geographical indication ‘Sendenhorster Korn/Kornbrand’

In accordance with EU spirit drinks legislation, the name ‘*Sendenhorster Korn/Kornbrand*’ is supplemented only by:

* the terms specified under points (b) and (c) of this section; or
* terms other than those specified under points (b) and (c) of this section which can be shown to have been in common use on 20 February 2008 (e.g. *Gutskorn*).

However, in both cases (so, for instance, for *Sendenhorster Gutskorn* and *Sendenhorster Weizen-Korn*), the protected geographical indication under EU spirit drinks legislation – ‘*Sendenhorster Korn*’ or ‘*Sendenhorster Kornbrand*’ – must, depending on the minimum alcohol content, be printed on the label again as a sales designation.

1. Supplements with non-geographical terms:
* ‘*Sendenhorster Korn/Kornbrand*’ that refers to a specific cereal or variety of raw material, such as *Weizen-Korn* (wheat *Korn*) or *Buchweizen-Korn* (buckwheat *Korn*), notwithstanding the use of (kilned) malt for converting the starch to sugar, contains only distillate of the relevant cereal or raw material type.
* If a product is marketed under the name ‘*Doppel-Korn*’, ‘*Doppelkorn*’, ‘*Edel-Korn*’ or ‘*Edelkorn*’, possibly also in conjunction with the geographical indication ‘*Sendenhorster*’ (e.g. *Sendenhorster Doppelkorn*) or additionally with the name of a cereal (e.g. *Sendenhorster Doppel-Weizen-Korn*), it must have a minimum alcohol content of 38 % by volume. In these cases, the protected geographical indication under EU spirit drinks legislation – ‘*Sendenhorster Kornbrand*’ – must be printed on the label again separately as a sales designation.
* 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 name ‘*Sendenhorster Korn/Kornbrand*’, 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 Korn – drei Jahre gereift*’ [aged *Korn* – matured for three years]). If a matured ‘*Sendenhorster Korn/Kornbrand*’ is marketed with one of the following abbreviations, which are used internationally primarily for brandy or cognac, the standard brandy or cognac minimum maturation periods are applicable. Specifically, the following minimum maturation periods apply:

= V.O or VO: minimum maturation period 2 years

= V.S.O.P. or VSOP: minimum maturation period 4 years

= V.V.S.O.P. or VVSOP: minimum maturation period 5 years

= X.O. or XO: minimum maturation period 6 years

* If quality indications (e.g. ‘*feiner*’ [fine], ‘*Premium*’ [premium] or ‘*Tafel-*’ [table]) are added to the name ‘*Sendenhorster Korn/Kornbrand*’, the products concerned must be of significantly higher quality than the standard products, for instance on account of having a milder or softer taste or an alcoholic strength higher than the statutory minimum alcoholic strength, or of having been matured in wooden casks.
* Products which have been produced entirely, i.e. distilled, reduced to drinking strength with water and bottled, in the same undertaking may additionally be labelled with the indication ‘*destilliert und abgefüllt in der Brennerei*’ (distilled and bottled at the distillery).
* If the name ‘*Sendenhorster Korn/Kornbrand*’ is supplemented with the term ‘*landwirtschaftlicher*’ (agricultural)], the conversion to sugar of the cereal mash must be carried out exclusively using kilned malt and the grain distillate distilled in two separate phases, with the spirit distillation equipment consisting of a spirit still with a maximum capacity of 200 hectolitres.

c) Indicating the addition of caramelised sugar (syrup)

On the labelling of ‘*Sendenhorster Korn/Kornbrand*’ to which caramelised sugar or caramelised sugar syrup has been added in accordance with the conditions laid down in the seventh paragraph of the section entitled ‘Method for obtaining the spirit drink’, this fact must be indicated with the wording ‘*contains caramelised sugar*’ or ‘*contains caramelised sugar syrup*’ clearly visible, in readily legible and indelible print.

**Validity**

This technical file is considered to be the generally accepted position of the commercial operators concerned from the date of its publication on the website of the *Bundesanstalt für Landwirtschaft und Ernährung* (Federal Office for Agriculture and Food).