

Transmission of an established geographical indication of spirit drinks

I. TECHNICAL FILE

1. Name and Type

a. Name(s) to be registered

Trauktinė “Palanga“ (lt)

b. Category

47. Other spirits drinks

c. Applicant country(ies)

Lithuania

d. Application language:

English

e. Geographical indication type:

PGI - Protected Geographical Indication

2. Contact details

a. Applicant name and title

Applicant name and title	Ministry of Agriculture of the Republic of Lithuania
Legal status, size and composition (in the case of legal persons)	State budgetary institution
Nationality	Lithuania
Address	Gedimino av. 19 LT 01103 Vilnius, Lithuania
Country	Lithuania
Phone	+370 5 239 11 11
E-mail(s)	zum@zum.lt

b. Intermediary details**c. Interested parties details****d. Competent control authorities details**

Competent control authority name	State Food and Veterinary Service
Address	Siesiku st 19 LT-07170 Vilnius
Country	Lithuania
Phone	+370 5 240 4361
E-mail(s)	vvt@vet.lt

e. Control bodies details**3. Description of the spirit drink**

Title – Product name	
Physical, chemical and/or organoleptic characteristics	<p>Physical, chemical characteristics:</p> <ul style="list-style-type: none"> •The minimum alcoholic strength by volume of Trauktinė, “Palanga“ shall be 40%. •Sugar content, expressed as invert sugar $9,8 \pm 0,3$ g/100cm³ •Total acidity, expressed as citric acid, $0,65 \pm 0,05$ g/100cm³ •The minimum of dry extract from juices in spirit drink shall be 1,2 g/100cm³. <p>Organoleptic characteristics:</p> <ul style="list-style-type: none"> •Colour: from dark red to red - orange, •Taste: sourish with slight bitterness •Flavour: very subtle integrated flavour of berries, brandy and wine composition. <p>Main ingredients, minimum quantities:</p> <p>Wine 3% Brandy 5% Rowanberry juices - 4% Lingonberry juices or cranberry juices - 7 %</p> <p>Minimum quantity of rowanberry juice is 4.0%. Content of all juice concentrates should be such as to ensure the requirement: The minimum of dry extract from juices in spirit drink shall be 1,2 g/100cm³.</p>
Specific characteristics (compared to spirit drinks of the same category)	<ul style="list-style-type: none"> •The main features of Trauktinė “Palanga” taste is imparted by high content of rowanberry juices in addition with lingonberry or cranberry juices, wine and brandy. •Trauktinė “Palanga” shall not be flavoured. •Ethyl alcohol of agricultural origin for production of spirit drink must be rectified, obtaining following fermentation with yeast exclusively from grains not less than the quality of “Extra”, production and handling processes of which are regulated by Technical Regulation of 27th January 2003 approved

	<p>by the Order of the Minister of Agriculture of the Republic of Lithuania No 3D-25 on the ethyl alcohol of agricultural origin. Requirements for ethyl alcohol:</p> <p>-For production of “Extra” and higher quality ethyl alcohol only whole and not damaged rye, wheat and triticale grain must be used.</p> <p>-Maximum level of residues for ethyl alcohol of agricultural origin quality of “Extra”:</p> <p>-aldehydes expressed in grams of acetaldehyde per hectolitre of 100 % vol. alcohol: 0.2;</p> <p>-higher alcohols expressed in grams of methyl2 propanol1 per hectolitre of 100 % vol. alcohol: 0.4;</p> <p>-esters expressed in grams of ethyl acetate per hectolitre of 100 % vol. alcohol: 1.3;</p> <p>-methanol expressed in grams per hectolitre of 100 % vol. alcohol: 10;</p> <p>-total acidity, expressed in grams of acetic acid per hectolitre of 100 % vol. alcohol: 1.2;</p> <p>-dry extract expressed in grams per hectolitre of 100 % vol. alcohol: 1.5;</p> <p>-volatile bases containing nitrogen expressed in grams of nitrogen per hectolitre of 100 % vol. alcohol: 0.1;</p> <p>-furfural: not detectable.</p>
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4. Define geographical area

a. Description of the defined geographical area

Lithuania

b. NUTS area

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5. Method for obtaining the spirit drink

Title – Type of method	
Method	<p>All technological processes of Trauktinė “Palanga” production from the mixture preparation must be carried out in the territory of the Republic of Lithuania (except packaging).</p> <p>Production technological scheme:</p> <ul style="list-style-type: none"> - Water treatment; - Mixing of ethyl alcohol and specially treated water in tank; - Preparation of the beverage, analysis; - Filtration through the filtration system, analysis; <p>Preparation of ethyl alcohol and specially treated water mixture is important part of technological process of beverage production. Therefore it must be</p>

	<p>carried out in the territory of the Republic of Lithuania.</p> <p>The drinking water for production of spirit drinks specially treated as defined in Technical Regulation of 7th April 2003 approved by the Order of the Minister of Agriculture of the Republic of Lithuania No 3D-139 on the production, regulation and sales presentation of spirit drinks. Total hardness of water should be not higher than 0.36mmol / l. Depending on the quality of drinking water, the following processing operations are allowed: filtration, coagulation, softening, ion exchange demineralization, reverse osmosis treatment method and others.</p> <p>Prepared solution of rectified grain ethyl alcohol and specially treated water mixed in tank with wine, brandy, specially prepared berry juices and other ingredients. Later spirit drink undergoes filtration through filter cardboard. After filtration process alcoholic strength of beverage is adjusted to the required degree.</p>
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6.Link with the geographical environment of origin

Title – Product name	
Details of the geographical area or origin relevant to the link	<p>Lithuanian distilleries started producing Trauktinė “Palanga” in the beginning of 60 year of 20th century. The product received its name from the city Palanga, located near the Baltic Sea. The main ingredients for the production were juices of rowan and lingonberry or cranberry, wine, brandy.</p> <p>The recipe of Trauktinė “Palanga” was created at Vilnius distillery “Vilniaus degtinė” by specialist S.Bagdonas. Later this spirit drink was also included into Kaunas distillery’s assortment. Both companies produce the product till nowadays. Trauktinė “Palanga” earned a good reputation in the Lithuanian market.</p> <p>In 1981 the recipe of Trauktinė “Palanga” was included in recipe book of spirits drinks, published by Ministry of Food Industry of Soviet Union. For a long time this product was one from the most famous Lithuanian spirit drinks in the Soviet Union.</p> <p>Trauktinė “Palanga” was granted by State quality mark of the USSR - the official Soviet mark for the certification of quality in 1969.</p> <p>Trauktinė “Palanga” has received awards at international expositions and competitions:</p> <ol style="list-style-type: none"> 1. “Grand Prix” silver medal at international trade fair in the Czech and Slovakian Federal Republic, 1969. 2. Silver medal at international trade fair “Wine and vodka”, Sankt Peterburg, Russia, 1998. 3. Silver medal at “International Wine and spirits tasting”, Sankt Peterburg, Russia, 2001

	<p>Trauktinė “Palanga” is being on the market for more than 50 years and is still produced according to the traditional Lithuanian recipe.</p> <p>Category „Trauktinė“</p> <p>Trauktinė is traditional Lithuanian spirit drink, and its specifics is attributed to natural components, such as herbs and other plants, berries, fruits, which form the base of flavours.</p> <p>Product has maintained its authenticity due to strict regulation of production. Trauktinė is the category of the spirit drink, defined in Technical Regulation of 7 April 2003 approved by the Order of the Minister of Agriculture of the Republic of Lithuania No 3D-139 on the production, regulation and sales presentation of spirit drinks.</p> <p>Main specifications of Trauktinė:</p> <ul style="list-style-type: none"> •The minimum alcoholic strength by volume of Trauktinė shall be 20 %. •Maximum content of sugar, expressed as invert sugar, shall not exceed 100 grams per litre, •Complex taste is obtained by flavouring grain rectified ethyl alcohol with infusions of various plants, and/or juices, and/or wine, and/or brandy. •Only natural flavouring substances as defined in Article 3(2)(c) of Regulation (EC) No 1334/2008 and flavouring preparations as defined in Article 3(2)(d) of that Regulation may be used for the flavouring of Trauktinė. •All technological processes of Trauktinė production (except packaging) must be carried out in the territory of the Republic of Lithuania. <p>Trauktinė does not have a special description in Western countries (most often Trauktinė alike products are classified as liqueur or other spirit drink) but can be referred as “herbal spirit drink”, “flavoured spirit”, however, these words do not fully reflect the essence of the product. The category of Trauktinė is more familiar to Eastern European countries, where similar products are attributed to separate product categories denominated as “nastojka”, “nalivka”, “nalewka“, etc.</p> <p>Requirements of alcoholic strength for the Trauktinė and for the Trauktinė “Palanga” are not in objection to each other. There is requirement for minimum strength 20% vol in Trauktinė, the maximum limit not established.</p> <p>Relation between Trauktinė “Palanga” and Trauktinė indicated in main ingredients, used for production : grain rectified ethyl alcohol with infusions of various plants, and/or juices, and/or wine, and/or brandy.</p> <p>The name “Palanga“</p> <p>Palanga German: Polangen; Polish: Połaga is a seaside resort town in western Lithuania. Between the 10th and 11th centuries Palanga had been one of the main settlements of Meguva Land, inhabited by the Curonians. Situated upon the trail of the ancient Amber Road, it became a center of trade and crafts. In historical documents the name of Palanga was first mentioned in 1161 when the King Valdemar I of</p>
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	Denmark disembarked there with his army and captured the castle of the Curonians. Nowadays Palanga – one of the most amazing landscapes. Palanga is a wonderful health resort in Lithuania fascinating everybody by the rusling Baltic Sea, a smell of resinous pines and white dunes. The same name is given to Lithuanian Trauktinė, which due to its fine taste is really worth of it. In the current area of Palanga is the largest forest arrays. In these forests and ligaments are growing berries of rowan (sorbus) which are used in production of Trauktinė "Palanga".
Specific characteristics of the spirit drink attributable to the geographical area	-unique traditional Lithuanian recipe with high content of berry juices; -the use of not less than the quality of "Extra" rectified ethyl alcohol, derived exclusively from whole and not damaged rye, wheat and triticale grain; -more than 50 years of reputation among consumers of Lithuania, formed Soviet Union and beyond the confines of this area.
Causal link between the geographical area and the product	

7.Requirements in EU, national or regional

Title	
Legal reference	European Union: 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) Lithuania (on national level): Technical Regulation of 7 April 2003 approved by the Order of the Minister of Agriculture of the Republic of Lithuania No 3D-139 on the production, regulation and sales presentation of spirit drinks.
Description of the requirement(s)	link to "Technical Regulation of 7 April 2003 approved by the Order of the Minister of Agriculture of the Republic of Lithuania No 3D-139 on the production, regulation and sales presentation of spirit drinks": http://www3.lrs.lt/pls/inter3/dokpaieska.showdoc_1?p_id=391546

8.Supplement to the geographical indication

9.Specific labelling rules

Title	
Description of the rule	Ingredient list should be labelled as it defined in Technical Regulation of 7 April 2003 approved by the Order of the Minister of Agriculture of the Republic of Lithuania No 3D-139 on the production, regulation and sales presentation of spirit drinks.

II. Other information

1. Supporting material

File name:	labels 1964_1970.pdf
Description:	1.The first label of Trauktinė „Palanga”1964-1970.
Document type	

File name:	labels 1970_1980.pdf
Description:	2.Labels of Trauktinė „Palanga” 1970-1980.
Document type	

File name:	labels 1995_2012.pdf
Description:	3.Labels of Trauktinė „Palanga” 1995-2012.
Document type	

File name:	labels.pdf
Description:	labels
Document type	

File name:	labels1.jpg
Description:	labels
Document type	

File name:	labels2.jpg
Description:	labels
Document type	

File name:	recipe_1979.jpg
Description:	extract of recipe book „Рецептуры ликеро-водочных изделий и водок“. М.1981, Легкая и пищевая промышленность.
Document type	

File name:	ger_sarasas_istor.jpg
Description:	extract of recipe book „Рецептуры ликеро-водочных изделий и водок“. М.1981, Легкая и пищевая промышленность.
Document type	

File name:	Geographical area concerned Lithuania (map).docx
Description:	Geographical area concerned Lithuania (map)
Document type	

File name:	TRAUKTINE PALANGA 2016 11 22.doc
Description:	working document (technical file with indicated questions of COM and amendments of LT
Document type	

2. Link to the product specification

Link:	
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