SINGLE DOCUMENT

«BERGAMOTE DE NANCY» / «BERGAMOTES DE NANCY»
NO EU: PGI-FR-0195-AM01-30.10.2017

PDO PGI (X)

1. **NAME**

«Bergamote de Nancy» / «Bergamotes de Nancy»

1. **MEMBER** STATE OR THIRD COUNTRY

France

# Description of the agricultural product or foodstuff

## Type of product

Class 2.3. Bread, pastry, cakes, confectionery, biscuits and other baker’s wares;

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

«Bergamote de Nancy» / «Bergamotes de Nancy» is a fine composed exclusively of sugar, glucose syrup and bergamot essence. Its natural colour is obtained by cooking with a naked flame.

The «Bergamote de Nancy» / «Bergamotes de Nancy» is a confectionery product, a hard transparent plain, an amber colour, square and flat for a weight per unit of 2-5 grams.

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

The only raw materials used are:

* EEC sugar type No 1 or EEC or No 2 EEC
* Glucose syrup with equivalent dextrose (DE) equivalent between 35 and 41
* Bergamot essence
* Water.
	1. Specific steps in production that must take place in the defined geographical area

The stages in the area range from the preparation of the cast iron to the use of the sweets.

* 1. Specific rules concerning the slicing, grating, packaging, etc.

The product is packed individually in a transparent packaging to protect it from moisture and avoid the occurrence of agglomerations of the sweets between them, which would lead to an alteration of the appearance characteristics of the candy.

The individual packaging of the products is packaged in the first few times following the cutting of the casting in bonbon, as it is a bony very sensitive to the humidity of the air. The sweets can easily stick to each other, become opaque, milky colour, and the consistency of the sweets is changed (boiled sweets and sticky in the tooth).The confectionery makers individually pack the sweets to place them out of the air as quickly as possible and keep them better and longer. The individual packaging in the geographical area thus preserves the specific quality of the “Bergamot de Nancy”, primarily its transparency and hardness.

«Bergamote de Nancy» / «Bergamotes de Nancy» is individually packed and sold under different presentations:

* in bulk, over 1 kg
* or UVC (Consumer Sales Unit) in metal boxes or cardboard boxes, or in bags of transparent materials excluding polyethylene bags.
	1. Specific rules concerning labelling of the product

The following particulars shall appear on each package:

* The name «Bergamote de Nancy» / «Bergamotes de Nancy»,
* The entry « Essence de bergamote » in the list of ingredients completed

by a statement ‘Essence de bergamote is a natural product’ or ‘Essence de bergamote is natural’,

* details of the manufacturer,
* the minimum durability date not exceeding 8 months from the date of manufacture.
1. **Concise definition of the geographical area**

The geographical area is made up of the following departments:

* Meurthe et Moselle
* Meuse
* Mosel
* Vosges
1. **L**INK WITH THE GEOGRAPHICAL AREA

Specificity of the geographical area:

The city of Nancy is the capital of Lorraine and was, historically, the capital of the Duchy of Lorraine, which lasted until 1766, the date of its integration into the Kingdom of France. At that time, Nancy hosted the court of Lorraine.

The first mention of a pasticle is found in a book in 1751 (Le cannamémer français) written by Gilliers, head of office of Stanislas 1er Leszczynski, last Duke of Lorraine and Bar. This book lists all products, utensils and techniques used in the office and describes in particular a confectionery in the form of a parsmoke flavouring with natural bergamot essence. At that time, the purpose of this odour pellet was to forsmoke the breath.

Then, in 1857, the confectioner Jean Frédéric Godefroy Lillich stated the definitive principle of production of the “Bergamot de Nancy”/“Bergamot de Nancy” by achieving a better fixing of the aroma in cooked sugar.

Confectioners will acquire and pass on this know-how to produce «Bergamote de Nancy» / «Bergamotes de Nancy».

The process of obtaining this confectionery shall be the following: it is a mixture of sugars and water undergoing cooking, known as ‘breaking’, at around 152 °C. after the addition of the natural bergamot essence, the mixture is poured onto a plate and cut to shape or rolling mill.

Specificity of the product

«Bergamote de Nancy» / «Bergamotes de Nancy» has the following characteristics:

* a transparent, hard, square, square,
* the perfume of bergamot,
* it is a natural amber colour.

The «Bergamote de Nancy» / «Bergamotes de Nancy» also benefits from a long-standing reputation that transcends the boundaries of Lorraine.

Causal link

The link with the geographical area of the «Bergamote de Nancy» / «Bergamotes de Nancy» is based on its determined quality and reputation.

Originally, the bergamot tablet was designed at the Cour de Lorraine, established in Nancy, for smoking the breath. The hardness of the tip requiring sustenance implies a slow consumption that allows the olfactory development of the natural oil of bergamot in the mouth. The exclusive use of natural bergamot essence has continued and signs the identity of this confectionery as it bears the name of the single citrus fruit — bergamot — and the town where it was created: Nancy

«Bergamote de Nancy» / «Bergamotes de Nancy» derives its hardness from the cooking of the sugar. The know-how of the confectioners in the geographical area is to lead to the melting of the cast iron, made up of water and sugars, at a temperature close to 150 °C, which corresponds to ‘broken’.The sugar is cooked and therefore becomes cool and brittle as glass. In addition, this cooking method gives him a natural amber colour. Modern techniques for vacuum cooking of sugar would make it possible to obtain a hard copy but would require the addition of a colour to give it its colour. Therefore, «Bergamote de Nancy» / «Bergamotes de Nancy» derives its specificities from the original procurement process developed by the confectioners of Nancy.

The reputation of «Bergamote de Nancy» / «Bergamotes de Nancy» crossed the borders of Lorraine and internationally. At the 1909 universal exhibition, this confectionery was presented to the public in printed metal boxes, representing the place Stanislas de Nancy. This confectionery is described in the book ‘Lorraine: local products and traditional recipes "(led by J. Froman, Mr. Hyman, Ph. Hyman, et al.); prefaced by the President of the Lorraine Regional Council] of the collection “Inventory of the culinary heritage of Lorraine” (1998 edition, page 90-91). It is also defined in Larousse gastronomique (2000 edition, page 105).

It is the only traditional French confectionery whose flavour is determined by the natural bergamot essence. It is permanently associated with the know-how and image of the city of Nancy and Lorraine.

Reference to the publication of the specification

(second subparagraph of Article 6(1) of this Regulation[)](https://extranet.inao.gouv.fr/fichier/3-CDCIGPBergamoteNancyQCOMUE042018.pdf)

<https://extranet.inao.gouv.fr/fichier/3-CDCIGPBergamoteNancyQCOMUE042018.pdf>