Transmission of an established geographical indication of spirit drinks

Berliner Kümmel

EU No: PGI-DE-02049

Submitted on 19 June 2018

PGI

# Technical file

## Name and type

### Name(s)

Berliner Kümmel (de)

### Category

32. Liqueur

### Member State or third country

Germany

### Application language

German

### Type of geographical indication

PGI – Protected geographical indication

## Contact details

### Applicant name and title

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| Applicant name and title | Bundesministerium für Ernährung und Landwirtschaft (BMEL), Referat 414 (Wein, Bier, Getränkewirtschaft) [Federal Ministry of Food and Agriculture (BMEL), Unit 414 (Wine, beer, beverages sector)] |
| Legal status, size and composition (in the case of legal persons) |  |
| Nationality | German |
| Address | Rochusstraße 1D-53123 Bonn |
| Country | Germany |
| Telephone | 0049 (0)228 99 529-0 |
| Email(s) | poststelle@bmel.bund.de, 414@bmel.bund.de |

### Intermediary details

### Interested party details

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| Interested party name and title | Bundesverband der Deutschen Spirituosen-Industrie und -Importeure e.V. (BSI) [Federal Association of the German Spirit Drinks Industry and Importers of Spirit Drinks] |
| Legal status, size and composition (in the case of legal persons) | Registered association [eingetragener Verein, e.V.] |
| Nationality | German |
| Justification of the interest | Representation of the interests of German spirit drinks producers |
| Address | Urstadtstraße 2D-53129 Bonn |
| Country | Germany |
| Telephone | +49 (0)228 53994-0 |
| Email(s) | info@bsi-bonn.de |

### Competent control authority details

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| Competent control authority name | Senatsverwaltung für Justiz und Verbraucherschutz [Senate Administration for Justice and Consumer Protection]Abteilung V/Verbraucherschutz [Department V/Consumer Protection]The Senate Administration for Justice and Consumer Protection is the highest *Land* authority responsible for food monitoring in Berlin.On-site inspections of spirit drinks producers in Berlin are carried out by the food monitoring offices of the relevant borough administrations. |
| Address | Salzburger Str. 21-25D-10825 Berlin  |
| Country | Germany |
| Telephone | +49 (0)30 9013-0 |
| Email(s) | verbraucherschutz@senjv.berlin.de |

### Control body details

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| Control body name | Landeslabor Berlin-Brandenburg [Berlin-Brandenburg *Land* Laboratory]Dienstsitz Berlin [Berlin Office] |
| Address | Invalidenstraße 60D-10557 Berlin |
| Country | Germany |
| Telephone | +49 (0)30 39784-30 |
| Email(s) | poststelle@landeslabor-bbb.de |

## Description of the spirit drink

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| Title – Product name | Berliner Kümmel |
| Physical, chemical and/or organoleptic characteristics | Brief description:‘Berliner Kümmel’ is produced by flavouring ethyl alcohol of agricultural origin with caraway seeds, caraway distillate or caraway oil, and possibly other flavour-imparting ingredients, including natural flavouring substances and preparations, and adding sugar. - Actual alcoholic strength of the ready-to-drink product: at least 32 % vol.; - Clarity: clear;- Colour: colourless or slightly yellowish;- Odour: discreet, i.e. delicate and mild, to strong smell of caraway;- Taste: mild, balanced, with a discreet to strong caraway aroma.Ingredients used: ethyl alcohol of agricultural origin, caraway seeds, caraway distillate or caraway oil, and possibly other flavour-imparting ingredients including natural flavouring substances and preparations, e.g. aniseed, fennel, star anise, etc., sugar or other sweetening products, and water for reduction to drinking strength. |
| Specific characteristics (compared with spirit drinks of the same category) | - Minimum alcoholic strength of 32 % vol., higher than that laid down in EU legislation for liqueur (15 % vol.). Consequently, the caraway aroma is more pronounced in terms of smell and taste.- In addition to caraway, only natural flavouring substances and preparations are used.- Food additives, e.g. colourings, are not used.  |

## Defined geographical area

### Description of the defined geographical area

‘Berliner Kümmel’ is produced in Berlin, capital city of Germany.

The caraway seeds used no longer have to come from Berlin or the surrounding area, nor does the ethyl alcohol of agricultural origin or the sugar have to be produced in Berlin.

### NUTS area

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| DE3 | BERLIN |

## Method used to obtain the spirit drink

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| Title – Type of method |  |
| Method | Berliner Kümmel is traditionally produced either - by the warm method, comprising the distillation – or double distillation – of a mixture of water, ethyl alcohol of agricultural origin, caraway (*Carum carvi* L.) and possibly other botanicals, and subsequent reduction to drinking strength (the addition of sweetening products being permitted);or- by the cold method, comprising the flavouring of ethyl alcohol of agricultural origin with caraway oil or caraway distillate and possibly other natural flavouring substances and preparations and the addition of sweetening products.This is followed by: - sweetening with sucrose or other sugars;- reduction (where necessary) of the sweetened mixture to drinking strength by adding water;- filtration (where necessary); - bottling; and- labelling and packaging. |

## Link with the geographical environment or origin

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| Title – Product name | Berliner Kümmel |
| Details of the geographical area or origin relevant to the link | There is evidence to show that ‘Berliner Kümmel’ has been produced in the Berlin region since 1680. Different producers have been producing versions of this speciality with varying levels of sweetness, alcoholic strength and sugar content, either as a low-extract caraway-flavoured spirit drink or as a liqueur, for over 150 years. Some of the many producers have a tradition of making Berliner Kümmel that stretches back over many years. Berliner Kümmel was mentioned in the *Nante Lied,* a well-known song in the folk play *Eckensteher Nante im Verhör*, which had its premiere at the Königsstädtisches Theater in 1833:‘*…Det Morgens, wenn mir hungern tut, ess ick ne Butterstulle, dazu schmeckt mir der Kümmel jut aus meine volle Pulle…*’ [‘...Of a morning, when I’m starving, I eat a slice of bread and butter, and with it I like a slurp of Kümmel from my full bottle...’].Kümmel is also said to have been drunk in the German imperial household.The name ‘Berliner Getreide-Kümmel’ was found in an advertisement for the *Wohnungsanzeiger für Berlin* [Berlin Address Book] that appeared in 1861. The history of Berliner Kümmel is closely linked to the development of Berlin’s sewage farms in the second half of the 19th century. During that period, a great deal of caraway was grown on the city’s sewage farms (C. Hofmann (ed.), *Chemisch technisches Universal-Rezepturbuch*, Verlag von Friedrich Stahn, 1879). |
| Specific characteristics of the spirit drink attributable to the geographical area | White-flowered caraway plants (*Carum carvi* L.) used to grow wild on meadows in the greater Berlin area. Caraway is now grown as a crop in Germany, especially in the east of the country.  |
| Causal link between the geographical area and the product |  |

## Requirements under EU, national or regional legislation

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| Title |  |
| Legal reference | - EU food legislation- EU spirit drinks legislation- national spirit drinks legislation (federal legislation) |
| Description of the requirement(s) | - labelling rules- product specifications |

## Supplement to the geographical indication

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| Supplement to the geographical indication | Berliner Kümmel |
| Definition, description or scope of the supplement | (a) Basic rule on supplements to the geographical indication ‘Berliner Kümmel’:Under current Union spirit drinks legislation, the name ‘Berliner Kümmel’ may be supplemented only by: - the terms specified under (b), or- terms other than those specified under (b) which can be shown to have been in common use on 20 February 2008.(b) Supplements with other terms (ageing and quality indications):- If indications concerning maturing, ageing or storage (e.g. ‘alt’ or ‘alter’ [old]) are added to the geographical indication ‘Berliner Kümmel’, the products must have been matured or stored in suitable containers for at least six months. - If quality terms (e.g. ‘feiner’ [fine] or ‘Tafel-’ [table]) are added to the geographical indication ‘Berliner Kümmel’, the products must be of significantly higher quality than standard products. This may, for instance, be on account of having a particularly high proportion of caraway seeds in the mixture with ethyl alcohol of agricultural origin, or of using extra-fine filtered ethyl alcohol of agricultural origin or a specific variety of spirit, or because the alcoholic strength is much higher than the minimum alcoholic strength laid down for liqueur. |

## Specific labelling rules

# Other information

## Supporting material

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| File name | Berliner\_Kuemmel.jpg |
| Description |  |
| Document type | Image |

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| File name | Berliner\_Kuemmel-2.jpg |
| Description |  |
| Document type | Image |

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| File name | Kaiser-Kuemmel\_J\_A\_Gilka\_002.jpg |
| Description |  |
| Document type | Image |

## Link to the product specification

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| Link |  |