Transmission of an established geographical indication of spirit drinks

Hamburger Kümmel

EU No: PGI-DE-01972

Submitted on 21 September 2018

PGI

# Technical file

## Name and type

### Name(s)

Hamburger Kümmel (de)

### Category

32. Liqueur

### Member State or third country

Germany

### Language used for submission of application

German

### Geographical indication type

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 1  D-53123 Bonn |
| Country | Germany |
| Telephone | 0049 (0)228 99 529-0 |
| E-mail(s) | poststelle@bmel.bund.de, 414@bmel.bund.de |

### Intermediary details

### Interested parties 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 2  D-53129 Bonn |
| Country | Germany |
| Telephone | +49 (0)228 53994-0 |
| E-mail(s) | info@bsi-bonn.de |

### Competent control authorities’ details

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| Competent control authority name | In the Free and Hanseatic City of Hamburg, seven district offices are responsible for control tasks in relation to spirit drinks producers.  The names of the inspection authorities (district offices) are available from the Behörde für Gesundheit und Verbraucherschutz [Health and Consumer Protection Authority]  Amt für Verbraucherschutz,  Lebensmittelsicherheit und Veterinärwesen [Consumer Protection, Food Safety and Veterinary Affairs Office] |
| Address | The addresses of the seven district offices are available from the Health and Consumer Protection Authority. |
| Country | Germany |
| Telephone | +49 (0)40 42837-0 |
| E-mail(s) | lebensmittelueberwachung@bgv.hamburg.de |

### Control bodies details

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| Control body name | Institut für Hygiene und Umwelt [Institute for Hygiene and the Environment]  Hamburger Landesinstitut für Lebensmittelsicherheit, Gesundheitsschutz und Umweltuntersuchungen [*Land* Institute for Food Safety, Health Protection and Environmental Inspections] |
| Address | Marckmannstraße 129a  20539 Hamburg |
| Country | Germany |
| Telephone | +49 (0)40 42845-77 |
| E-mail(s) | infohu@hu.hamburg.de |

## Description of the spirit drink

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| Title — Product name | Hamburger Kümmel |
| Physical, chemical and/or organoleptic characteristics | Concise description of ‘Hamburger Kümmel’:  Hamburger Kümmel is produced in the Free and Hanseatic City of Hamburg by flavouring ethyl alcohol of agricultural origin with caraway seeds (*Carum carvi L.*) and possibly other flavour-imparting ingredients, including natural flavouring substances or preparations.  - Actual alcoholic strength of the ready-to-drink product: at least 32 % vol.;  - Clarity: clear;  - Colour: colourless or slightly yellowish;  - Smell: 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 and possibly other flavour-imparting ingredients such as herbs or spices, including natural flavouring substances and flavouring preparations, sugar or other sweetening products, water to dilute 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

‘Hamburger Kümmel’ is produced in the Free and Hanseatic City of Hamburg.

The caraway seeds used no longer have to come from Hamburg or the surrounding area.

### NUTS area

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| DE6 | HAMBURG |

## Method used to obtain the spirit drink

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| Title — Type of method |  |
| Method | The first production step is to mix caraway seeds (*Carum carvi L.*) and possibly other flavour-imparting ingredients, such as herbs or spices, natural flavouring substances and preparations, with ethyl alcohol of agricultural origin and, depending on the recipe, with a specific quantity of water.  These caraway seed and herb extracts are usually then stored or matured in suitable containers.  After the storage or maturation stage, the production process is completed by carrying out the following steps:  - mixing stored or matured caraway seed and herb extracts with ethyl alcohol of agricultural origin;  - adding sweetening products in varying quantities, depending on whether the flavour of the product version marketed is to be sweeter or less sweet;  - reduction of the sweetened mixture to drinking strength by adding water;  - filtration (where necessary); and  - labelling and packaging. |

## Link with the geographical environment or origin

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| Title — Product name | Hamburger Kümmel |
| Details of the geographical area or origin relevant to the link | There is evidence that ‘Hamburger Kümmel’ has been produced in Hamburg since the early 19th century, as it still is. Some producers have a tradition of making Hamburger Kümmel that stretches back over many years.  Caraway is also important specifically as a culinary spice in northern Germany. It aids the digestion of certain types of cabbage, for instance. In the early 19th century, it was discovered that it could also be used to make a spirit drink that was pleasing to the palate. There is now hardly a single restaurant in Hamburg that does not have ‘Hamburger Kümmel’ on its menu. Furthermore, many restaurants offer dishes or other culinary specialities containing ‘Hamburger Kümmel’ as an ingredient.  Entering the term ‘Hamburger Kümmel’ in a well-known internet search engine brings up links to a number of websites.  ‘Hamburger Kümmel’ is unofficially referred to as the national drink of Hamburg. In Hamburg City Hall, it is served on all official occasions.  Under several bilateral agreements between the Federal Republic of Germany and certain countries on the mutual protection of geographical indications, ‘Hamburger Kümmel’ has been protected as an indication of geographical origin in countries including France, Spain, Greece and Switzerland since the 1960s.  The Council, in cooperation with the European Parliament, recognised ‘Hamburger Kümmel’ as a geographical designation when it adopted Regulation (EEC) No 1576/89, the first European Spirit Drinks Regulation. The Council and the European Parliament confirmed this protected status when they adopted Regulation (EC) No 110/2008, the second European Spirit Drinks Regulation. |
| 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 northern Germany. Caraway is now grown as a crop in Germany, especially in Ostfriesland, and also in the Netherlands, i.e. in regions that are not too far from Hamburg. ‘Hamburger Kümmel’ is still Hamburg’s ‘national spirit drink’ and a popular *digestif*.  Some Hamburger Kümmel producers have designed special glasses in which ‘Hamburger Kümmel’ is served. These glasses contribute to the drinking experience. |
| Causal link between the geographical area and the product |  |

## Requirements under EU, national or regional legislation

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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 |

## Supplement to the geographical indication

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| Supplement to the geographical indication | Hamburger Kümmel |
| Definition, description or scope of the supplement | a) Basic rules on supplements to the geographical indication ‘Hamburger Kümmel’:  Under the Union’s current spirit drinks legislation, the name ‘Hamburger 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:  - If indications concerning maturing, ageing or storage (e.g. ‘alt’ or ‘alter’ [old]) are added to the geographical indication ‘Hamburger Kümmel’, the products must have been matured or stored in suitable containers for at least 6 months.  - If quality terms (e.g. ‘feiner’ [fine] or ‘Tafel-’ [table]) are added to the geographical indication ‘Hamburger 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 organically grown caraway seeds or using extra-fine filtered ethyl alcohol of agricultural origin, or because the alcoholic strength is significantly higher than the minimum alcoholic strength laid down for ‘Hamburger Kümmel’. |

## Specific labelling rules

# Other information

## Supporting material

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| File name: | PGI-DE-01972\_SINGLE\_DOCUMENT\_30.9.2016\_ÄndMod.rtf |
| Description: | Technical file showing track changes |
| Document type: | Product specification |

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| File name: | PGI-DE-01972\_Hamburger Kümmel\_Stand 21.9.2018.rtf |
| Description: | Revised ‘Hamburger Kümmel’ product specification showing in track changes the amendments made to previous versions to take account of the Commission’s comments in its email of 23 May 2018. |
| Document type: | Product specification |

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| File name: | 2016-09-30 an KOM Hamburger Kümmel PGI-DE-01972.pdf |
| Description: | Reply to the Commission |
| Document type: | Other document |

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| File name: | Hamburg’s Feiner Kümmel.jpg |
| Description: | Market leader |
| Document type: | Image |

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| File name: | Auszug DE-FR-Abkommen Hamburger Kümmel\_.pdf |
| Description: | Extract from Germany’s previous bilateral agreement with France |
| Document type: | Other document |

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| File name: | Hamburger Kümmel altes Etikett.jpg |
| Description: | Photo of an old ‘Hamburger Kümmel’ label |
| Document type: | Image |

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| File name: | Luett\_n\_Hamborger\_6614.png |
| Description: | A further example of ‘Hamburger Kümmel’ |
| Document type: | Image |

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| File name: | Kümmel-Rezepte mit Helbing Kümmel.docx |
| Description: | Two recipes for culinary specialities containing ‘Hamburger Kümmel’ as an ingredient, in this case the market leader Helbing Kümmel (the best-known brand of ‘Hamburger Kümmel’). |
| Document type: | Other document |

## Link to the product specification

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| Link: |  |