**Technical file**

**Haselünner Korn/Kornbrand - PGI-DE-01924**

**(updated 30 December 2015)**

Date of receipt (DD/MM/YYYY)

[to be completed by the Commission]

Number of pages (including this page) - 10 -

Language used for submission of application German

File number

*[to be completed* by the Commission]

**Geographical indication to be registered: ‘Haselünner Korn’** or **‘Haselünner Kornbrand’ Category of the spirit drink: Grain spirit**

**Description of the spirit drink**

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

Physical, chemical and/or organoleptic characteristics:

Actual alcoholic strength of the finished drinking product:

‘*Haselünner Korn*’ not less than 32 % by volume

‘*Haselünner 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, slightly sweet, grainy/malty; in the case of single-grain *Korn*, the aroma of the grain used; in the case of wood-matured products, notes typical of such maturation deriving from the contact with the wood.

Taste: soft, harmonious, mild to powerful, sometimes also malty/grainy aromas; 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 Haselünne 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 in accordance with the requirements laid down in the fourth paragraph of 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 ‘*Haselünner Korn/Kornbrand*’ must take place in the municipality of Haselünne, which belongs to the rural district of Emsland in the federal state of Lower Saxony.

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

**Method for obtaining the spirit drink:**

The first stage in producing ‘*Haselünner 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 Haselünne 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 two or three days.

The fourth stage in the process is the distillation. ‘Haselünner 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, always takes place in Haselünne in a column spirit still made of copper or in a spirit still with distillation trays. The raw spirit (raw alcohol) is thereby freed of any undesirable flavouring and aromatic substances. During rectification, after the ‘foreshots’ have been separated, the factors crucial to the quality of the subsequent *Korn/Kornbrand* are the point in time and the quantities per hour at which the ‘middle run’ is taken and then used for the different products. The finest quality is provided by the ‘heart’ of the middle run. It is particularly important to stop collecting the spirit from the spirit distillation equipment at the right point in time and to remove the ‘feints’, which can no longer be used.

The very different scents released by the distillate during the distillation process, which lasts a number of hours, and the mildness or intensity of its flavour can be discerned and judged even by non-experts. *‘Haselünner Korn/Kornbrand’* is thus characterised by its particular smell and taste.

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:

* reducing the high alcoholic strength of the grain distillate(s) to drinking strength by adding water after rectification;
* (possibly) blending different grain distillates;
* 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 *‘Haselünner 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:

Ample evidence that ‘*Haselünner Korn/Kornbrand*’ is well known as a spirit typical of and traditional to Haselünne can be found in the archives of the town of Haselünne and in documents available at the spirits manufacturers still based there.

A record dating from 1758 regarding a visit made by the Court of Haselünne to the ‘hooch distillers’, as the *Korn* distilleries were then known, lists 26 distilleries. The house register of the town of Haselünne clearly shows the street numbers of the distilleries. Today, three reputable spirits manufacturers are still based in Haselünne, and these traditional *Korn* distilleries have given the town its adorning epithet ‘*Korn* and Hanseatic town’.

The name ‘*Haselünner 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 Haselünne and its 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 ‘*Haselünner Korn/Kornbrand*’ an especially mild and soft flavour.

*Korn* distilleries were an important branch of agricultural business in Haselünne, 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. For decades, wheat has been the second-most widely grown arable crop in Haselünne.

The choice of variety and the use of fertilisers can, to a certain extent, influence the yield, the uniformity and the grain formation of the raw material to be used by the distillery.

Besides the mash formulations, the use of different techniques and machinery/equipment – as described on page 4 – also affects the smell and taste of the particular *Kornbrand*, as do storage and maturation practices.

As well as the quality of the grain distillate, the quality of the water used to reduce the spirit to drinking strength is decisive for the quality of the *Korn* or *Kornbrand*. The town of Haselünne has always had, and still has, high-quality drinking water.

The water in Haselünne and the spirits produced there must already have been of such quality on 21 October 1524 (the feast of the eleven thousand virgins), given that Prince-Bishop Erich II of Osnabrück, Duke of Braunschweig-Grubenhagen, ordered – in addition to one barrel of beer for 17 shillings – two litres of spirits for two marks in Haselünne in order to settle an argument at Börstel Monastery.

Furthermore, in § 18 of his 1885 work ‘*Geschichte des vormaligen münsterschen Amtes Meppen*’ (‘History of Meppen, the former district of Münster’), the historian Dr J.-B. Diepenbrock describes the pre-Lenten carnival processions in Haselünne and writes that even the otherwise silent grief for people who had died was often washed away with beer and spirits.

Just recently, in November 2015, the descendants of a well-known landlady in the rural district of Vechta dedicated to their dear departed Josefa Beckmann, who had passed away at a ripe old age, an in-memoriam card which pictures the landlady behind her bar with a glass of ‘*Haselünner Korn*’. Moreover, in a sermon given at a church service for a silver wedding anniversary, the example of a lack of ‘*Haselünner Korn*’ and regional beer was used to illustrate the shortage of supplies in the Bible story of the wedding at Cana. This shows the regional importance of the production of *Korn/Kornbrand* in Haselünne.

The distilleries in Haselünne stage cultural events throughout the year, such as the annual bicycle ride (the 18th ride will take place in 2016), which runs past the crop fields and ends with a closing event at the *Korn* distillery. Tastings of *Edelkornbrand* are offered all year round at the ‘*Ur-Haselünner Korn-Academie*’ (Original Haselünne *Korn* Academy).

The ‘*Historische Korn- und Hansemarkt*’ (Historical *Korn* and Hanseatic Market), which takes place every two years and attracts, on average, over 30 000 visitors from near and far is based on the centuries-old tradition of distilling *Korn* in Haselünne. Furthermore, the oldest town in Emsland boasts the additional title of ‘*Korn* and Hanseatic town’ in the TV, radio and print media. Haselünne is mentioned as a member of the Hanseatic League in documents dating as far back as 1351 and clearly stands out from the other member towns of the new Hanseatic League, founded in 1980.

The local and regional press report regularly on these events.

In addition, the first ‘*Korn-Königin Deutschlands*’(*Korn* queen of Germany) has lived in Haselünne since 2000 and advertises ‘*Haselünner Korn/Kornbrand*’ throughout Germany and beyond.

In autumn 2015, she appointed the President of the Parliament of Lower Saxony as the ‘*Korn* ambassador’ of the Original Haselünne *Korn* Academy.

In recognition of the special production method used in Haselünne, one firm was invited to represent ‘*Haselünner Korn*’ at the summer fair of the Deutsche Akademie Rom Villa Massimo. Furthermore, *Korn* produced in Haselünne has been or will be promoted at consumer and trade fairs such as International Green Week Berlin and ‘ProWein’ in Düsseldorf.

There is a distillery museum in Haselünne which brings to life the town’s long tradition of distilling *Korn* and attracts and informs many thousands of visitors each year.

During the period of hyperinflation beginning in 1921, the *Korn/Kornbrand* bottles of Haselünne’s distilleries adorned the town’s emergency money together with the respective advertising.

Founded in 1436, the *Schützenbruderschaft Haselünne* (Haselünne Shooters Fraternity) is especially committed to preserving heritage and tradition. For decades, and on numerous other occasions outside the association, the song ‘*Alt Lünne an der Hase*’ (Old Lünne on the Hase) has been part of the set ritual. The song extols both the cultivation of the grain and its use as a drink.

[[1]](#footnote-1)\**„Alt-Lünne an der Hase, am Übergang vom Strom,*

*aus Korn, aus grünem Grase taucht Mauer, Burg und Dom,*

*Geschlechter sind geritten, gekahnt durch Furt'und Fähr,*

*auf fester Brücke schritten die Nachfahren hin und her.*

*Ein frohes Leben blühte bei Brügerfest und Mahl, und gold'ne Laune sprühte beim schäumenden Pokal.*

*Die Landsknechtlieder sangen das Lob vom „Lünner Nass" und Eichenkränze schlangen sich um das „Lünner Fass".*

‘*Schützenkorn*’, the trademark registered by the German Patent and Trademark Office in Munich, is used exclusively for ‘*Haselünner Korn*’ marked with ‘*geografisch geschützter Angabe*’ (geographically protected indication).

For years, consumers’ appreciation of the special production method and the smell and taste of ‘*Haselünner Korn/Kornbrand*’ has been reflected by its higher retail price compared with other varieties of *Korn/Kornbrand*.

**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 ‘*Haselünner Korn/Kornbrand*’.

**Applicant**

* Member State: Federal Republic of Germany
* *Bundesministerium für Ernährung und Landwirtschaft* (Federal Ministry of Food and Agriculture)

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**Supplement to the geographical indication**

**Specific labelling rules**

a) Basic rules on supplements to the geographical indication ‘Haselünner Korn/Kornbrand’

In accordance with EU spirit drinks legislation, the name ‘*Haselünner 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.

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

b) Additions using terms other than geographical terms:

* ‘*Haselünner 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 ‘*Haselünner*’ (e.g. *Haselünner Doppelkorn*) or additionally with the name of a cereal (e.g. *Haselünner 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 – ‘*Haselünner 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 ‘*Haselünner 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 ‘*Haselünner 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 ‘*Haselünner 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 ‘*Haselünner 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 ‘*Haselünner 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).

1. \* Translator's note: I've left the song untranslated because it does not contribute anything significant to the application. [↑](#footnote-ref-1)