**Technical file**

**Hasetaler Korn/Kornbrand - PGI-DE-01925**

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

**Description of the spirit drink**

Brief description of ‘*Hasetaler Korn*’ or ‘*Hasetaler Kornbrand*’, together referred to below as ‘*Hasetaler Korn/Kornbrand*’: produced and manufactured in the area covered by the *‘Zweckverband Erholungsgebiet Hasetal’* (Hasetal Recreational Area Association) by the distillation of fermented mash made from wheat (including the old varieties spelt, einkorn and emmer), rye, barley, oats or buckwheat grown in that area.

Physical, chemical and/or organoleptic characteristics:

Actual alcoholic strength of the finished drinking product:

= ‘*Hasetaler Korn*’ not less than 32 % by volume

= ‘*Hasetaler 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 and, in the case of single-grain *Korn*, with the aroma of the grain used; in the case of wood-matured products, with notes typical of such maturation deriving from the contact with the wood.

Taste: soft and mild, harmonious, with grainy/malty notes; 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 the area covered by the Hasetal Recreational Area Association, 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 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 ‘*Hasetaler Korn/Kornbrand*’ must take place in the area covered by the Hasetal Recreational Area Association (hereinafter ‘the Hasetal Recreational Area’), which lies 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 Hasetal Recreational Area and thus the defined geographical area include the towns of Meppen, Haselünne, Löningen and Fürstenau, the joint municipalities of Bersenbrück, Herzlake and Quakenbrück/Artland, and the municipalities of Essen (Oldenburg), Lastrup and Lindern.

The grain distillates processed to make ‘*Hasetaler Korn/Kornbrand*’ come from raw materials (wheat including the old varieties spelt, einkorn and emmer, barley, oats, rye or buckwheat) grown exclusively in the Hasetal Recreational Area. However, any malt that is used for sugar conversion may be derived from cereals that were not grown in the Hasetal Recreational Area.

**Method for obtaining the spirit drink:**

The first stage in producing ‘*Hasetaler 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 the Hasetal Recreational 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 between two and six days.

The fourth stage in the process is the distillation. ‘Hasetaler 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 the Hasetal 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. *‘Hasetaler 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 immediately 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 (d) 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 (d) 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 *‘Hasetaler 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:

Evidence that *‘Hasetaler Korn/Kornbrand’* is well known as a spirit typical of the Hasetal Recreational Area can be found in the archives of the Hasetal Recreational Area Association and those of the towns, municipalities and joint municipalities belonging to the association, and in documents available at the *Korn* distilleries based in the area.

The production of *Korn* in the Hasetal, particularly in some of the towns and municipalities such as Haselünne (rural district of Emsland), Bersenbrück and Fürstenau (rural district of Osnabrück), has a long tradition. There were also *Korn* distilleries in the town of Löningen (rural district of Cloppenburg).

The name ‘*Hasetaler 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 the Hasetal Recreational 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 ‘*Hasetaler Korn/Kornbrand*’ an especially mild and soft flavour.

*Korn* distilleries were an important branch of agricultural business in the Hasetal Recreational Area, 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 the Hasetal.

The ‘*Hasetaler Korn*’ projectis an ongoing part of the Hasetal Assocation’s Leader+ application, with so-called ‘*Hasetaler Korn* days’ figuring in the Regional Development Concept. In 2001, for instance, wheat from seven towns and municipalities in the Hasetal was transported by boat, cart and carriage to a *Korn* distillery in the area covered by the Hasetal Association, for the purpose of obtaining a distillate from the crops of the entire region which would be used to produce *Korn* and other grain-based spirits.

*‘Hasetaler Korn’* has become a firm favourite in the region.

Both are used to promote the ‘*Radfahr-Paradies HASETAL*’(Hasetal Cycling Paradise) – in the region, to the many cycle and other tourists, and as souvenirs.

Of course, the reputation of ‘*Hasetaler Korn/Kornbrand’* only dates back to 2001. That is why, in contrast with *Korn/Kornbrand* from other major *Korn*-distilling regions in Germany, there is no historical evidence such as literary references, labels, etc. in the case of *‘Hasetaler Korn/Kornbrand’*.

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

Even though Haselünne is a ​hub for *Korn* distillation and tourist activities within Emsland and also within the area covered by the Hasetal Assocation, the distilleries in Bersenbrück and Fürstenau do offer factory tours too. A distillery located in the town of Löningen is operated as a restaurant which is known beyond the region.

Blood ties were established between many families of distillers in the region.

For years, consumers’ appreciation of the special production method and the smell and taste of ‘*Hasetaler 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 ‘*Hasetaler 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 ‘Hasetaler Korn/Kornbrand’

In accordance with EU spirit drinks legislation, the name ‘*Hasetaler Korn/Kornbrand*’ is supplemented only by:

* the terms specified under points (b) to (d) of this section; or
* terms other than those specified under points (b) to (d) 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 *Hasetaler Gutskorn* and *Hasetaler Weizen-Korn*), the protected geographical indication under EU spirit drinks legislation – ‘*Hasetaler Korn*’ or ‘*Hasetaler Kornbrand*’ – must, depending on the minimum alcohol content, be printed on the label again as a sales designation.

* 1. Supplements with other geographical indications:
* For products that, in addition to the sales designations *‘Hasetaler Korn/Kornbrand’*, are also marketed with the name of a smaller geographical or political unit that lies within the Hasetal Recreational Area (e.g. *Haselünner Korn*, *Bersenbrücker Korn*), the following applies:

= in cases where the name ‘Haselünne’, including any similar or modified variants, is used, the products must fulfil the additional or modified specifications applying to that name in accordance with the relevant technical document for that local *Kornbrand*; and

= in cases where any other geographical names, including any similar or modified variants, are used to designate a smaller geographical or political unit that lies within the area covered by the Hasetal Association (e.g. *Bersenbrücker Korn*), the products must derive from raw materials listed in the first paragraph of the section entitled ‘Method for obtaining the spirit drink’ that have been grown and harvested in those areas or places. Where those areas or places are towns, municipalities, joint municipalities or districts of municipalities, the raw materials must have been grown in those towns, municipalities, joint municipalities or districts or within a distance of 30 km of the administrative boundaries of those municipalities or towns.

1. Additions using terms other than geographical terms:
* ‘*Hasetaler 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 ‘*Hasetaler*’ (e.g. *Hasetaler Doppelkorn*) or additionally with the name of a cereal (e.g. *Hasetaler 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 – ‘*Hasetaler 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 ‘*Hasetaler 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 ‘*Hasetaler 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 ‘*Hasetaler 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 ‘*Hasetaler 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.

d) Indicating the addition of caramelised sugar (syrup)

On the labelling of ‘*Hasetaler 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).