Transmission of an established geographical indication of spirit drinks

Münchener Kümmel

EU No: PGI-DE-01992

Submitted on 07-11-2018

PGI

# Technical file

## Name and type

### Name(s)

Münchener Kümmel (de)

### Category

32. Liqueur

### Member State or Third Country

Germany

### Language of the 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 434 (Wine, beer, beverages sector)] |
| Legal status, size and composition (in the case of legal persons) |  |
| Nationality | German |
| Address | Rochusstrasse 153107 Bonn |
| Country | Germany |
| Telephone | +49(0)228 995290 |
| 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 | The BSI represents the interests of German spirit drinks producers. |
| Address | Urstadtstrasse 253107 Bonn |
| Country | Germany |
| Telephone | +49 0 228 53994 -0 |
| Email(s) | info@bsi-bonn.de |

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| --- | --- |
| Interested party name and title | Südostbayerischer Obst- und Kleinbrennerverband e.V. [South-East Bavarian Fruit and Small Distillers Association] |
| Legal status, size and composition (in the case of legal persons) | Registered association [eingetragener Verein, e.V.] |
| Nationality | German |
| Justification of the interest | The association represents small spirit distilleries and producers in South-East Bavaria, including Greater Munich |
| Address | Werkstrasse 1684513 Töging am Inn |
| Country | Germany |
| Telephone | 0049 0 8631 185861 |
| Email(s) | info@obstbraende-bayern.de |

### Competent control authority details

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| Competent control authority name | Bavarian Ministry of the Environment and Consumer Protection (STMUV) [Bayerisches Staatsministerium für Umwelt und Verbraucherschutz]The Bavarian Ministry of the Environment and Consumer Protection is the highest Land authority responsible for the monitoring of food and hence also of spirit drinks.On-the-spot checks of producers of ‘Münchener Kümmel’ are carried out by the departments responsible for food monitoring. |
| Address | Rosenkavalierplatz 281925 Munich |
| Country | Germany |
| Telephone | +49 89 9214-00 |
| Email(s) | poststelle@stmuv.bayern.de |

### Control body details

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| --- | --- |
| Control body name | Bayerisches Landesamt für Gesundheit und Lebensmittelsicherheit (LGL) [Bavarian Health and Food Safety Office],Dienststelle Würzburg [Würzburg Branch Office] |
| Address | Luitpoldstrasse 197082 Würzburg |
| Country | Germany |
| Telephone | +49 0 9131 6808 -0 |
| Email(s) | poststelle@lgl.bayern.de |

## Description of the spirit drink

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| Title – Product name | Münchener Kümmel |
| Physical, chemical and/or organoleptic characteristics | Concise description of the spirit drink ‘Münchener Kümmel’:Münchener Kümmel is made in Munich (city of Munich and rural districts of Munich, Freising, Erding and Ebersberg) by flavouring ethyl alcohol of agricultural origin with caraway seeds (Carum carvi L.) and possibly other flavour-imparting ingredients. - 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 and possibly other flavour-imparting ingredients such as herbs or spices, including natural flavouring substances and preparations, 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 for this product category. Consequently, the caraway aroma is more pronounced in terms of smell and taste.- In addition to caraway (seeds), only other natural flavour-imparting ingredients such as herbs or spices, including natural flavouring substances and preparations, may be used.- Food additives, e.g. colourings, are not used. |

## Defined geographical area

### Description of the defined geographical area

‘Münchener Kümmel’ is made in the city of Munich and in the rural districts [Landkreise] of Munich, Freising, Erding and Ebersberg.

The caraway seeds used and the other ingredients, e.g. ethyl alcohol of agricultural origin and sugar, no longer have to come from Munich or the surrounding area.

### NUTS area

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| DE212 | Munich, urban district |
| DE218 | Ebersberg |
| DE21A | Erding |
| DE21B | Freising |
| DE21H | Munich, rural district |

## Method used to obtain the spirit drink

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| Title – Type of method |  |
| Procedures | The first production step is to mix caraway seeds and possibly other flavour-imparting ingredients, including natural flavouring substances and preparations, with ethyl alcohol of agricultural origin and, depending on the recipe, with water. The aroma-extraction process is usually followed by storage and/or maturing in suitable containers.After the storage or maturation stage, the production process is completed by carrying out the following steps:- mixing stored or matured herbal extracts with ethyl alcohol of agricultural origin; - sweetening with sugar or other 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 | Münchener Kümmel |
| Details of the geographical area or origin relevant to the link | There is evidence that ‘Münchener Kümmel’ has been produced in the greater Munich area since the early 19th century, as it still is. In Bavarian and, more particularly, Munich cuisine, which includes some hearty dishes such as Schweinshaxen [roasted pork knuckle], Schweinsbraten (‘Münchener Kümmelbraten’) [roast pork with caraway], caraway is also important, in particular as a culinary spice. It aids digestion and prevents flatulence after sauerkraut and other types of cabbage have been eaten as part of a meal. Alcohol is known for being a solvent that can be used to extract constituents from plants in a particularly intensive manner. Münchener Kümmel thus evolved as a digestif.Under several bilateral agreements between the Federal Republic of Germany and certain countries on the mutual protection of geographical indications, ‘Münchener 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 ‘Münchener 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 the greater Munich area. Caraway is now grown as a crop throughout Germany and in neighbouring EU Member States, from where it is sourced for the production of ‘Münchener Kümmel’. |
| Causal link between the geographical area and the product |  |

## Requirements under EU, national or regional legislation

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| Title |  |
| Legal basis | 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 | Münchener Kümmel |
| Definition, description or scope of the supplement | a) Basic rule on supplements to the geographical indication ‘Münchener Kümmel’:Under current Union spirit drinks legislation, the name ‘Münchener 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 ‘Münchener 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 ‘Münchener 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 a specific variety of spirit, or because the alcoholic strength is much higher than the minimum alcoholic strength laid down for the product category. |

## Specific labelling rules

# Other information

## Supporting material

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| --- | --- |
| File name: | Feiner Münchener Kümmel - The Duke.JPG |
| Description: | Photograph of a bottle of ‘Münchener Kümmel’ branded ‘The Duke’ |
| Type of document | Image |

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| File name: | Auszug Abkommen DEU mit FRA zu geograf Herkunftsangaben Spirituosen.pdf |
| Description: | Supporting material |
| Type of document | Other Document |

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| File name: | Etikett Münchener Kümmel.pdf |
| Description: | Label for ‘Feiner Münchener Kümmel’ branded ‘The Duke’ |
| Type of document | Image |

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| File name: | Photograph of a bottle of ‘Münchener Kümmel’ |
| Description: | Another bottle of ‘Münchener Kümmel’ |
| Type of document | Image |

## Link to the product specification

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| Link: |  |