

**Publication of an application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs**

(2013/C 262/06)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council <sup>(1)</sup>.

SINGLE DOCUMENT

**COUNCIL REGULATION (EC) No 510/2006**

**on the protection of geographical indications and designations of origin for agricultural products and foodstuffs <sup>(2)</sup>**

**‘BAYERISCHE BREZE’/‘BAYERISCHE BREZN’/‘BAYERISCHE BREZ’N’/‘BAYERISCHE BREZEL’**

**EC No: DE-PGI-0005-0971-23.02.2012**

**PGI ( X ) PDO ( )**

**1. Name**

‘Bayerische Breze’/‘Bayerische Brezn’/‘Bayerische Brez’n’/‘Bayerische Brezel’

**2. Member State or Third Country**

Germany

**3. Description of the agricultural product or foodstuff**

**3.1. Type of product**

Class 2.4. Bread, pastry, cakes, confectionery and other baker’s wares

**3.2. Description of product to which the name in point 1 applies**

The ‘Bayerische Breze’ is a traditional lye pastry, also marketed under the names ‘Bayerische Brezn’, ‘Bayerische Brez’n’ and ‘Bayerische Brezel’. The shape of the pretzel resembles (and symbolises) arms folded in prayer. Its shape is produced by winding (crossing) a thinly rolled strand of dough, producing a double knot at the centre, and pressing down the two ends of the strip at such a distance from the thicker part of the pretzel as to form three sections as equally sized as possible. Bavarian lye pretzels typically have a deep-glazed, copper-coloured crust, against which a light contrast is produced by the rugged cracks that form during the baking process.

Key to its enjoyment is the doughy taste, combined with the short, crisp ‘crack’ of the pretzel and its soft, fluffy texture when eaten.

Different varieties and sizes exist, the majority of which are topped with coarse salt, or alternatively with poppy, sesame, pumpkin or sunflower seeds, or cheese. The baked crust of the pretzel is thin, chestnut brown and glazed. By contrast, the dough is moist, soft and light in colour.

The ‘Bayerische Breze’ can also be found in the form of frozen raw dough pieces (e.g. for subsequent further processing at its place of production, for sale at food retailers as a frozen product for home baking, for the wholesale trade, etc.). Even in their frozen state they already have the pretzel shape, for which reason — and not least due to the recipe and shape explained under point 5.2 — protection also extends to such products. The frozen raw dough pieces are generally coated in lye before freezing.

**3.3. Raw materials (for processed products only)**

In addition to wheat flour, the dough for the ‘Bayerische Breze’ also requires water, yeast and possibly a leavening agent containing malt, table salt, sodium carbonate and fat.

<sup>(1)</sup> OJ L 343, 14.12.2012, p. 1.

<sup>(2)</sup> OJ L 93, 31.3.2006, p. 12. Replaced by Regulation (EU) No 1151/2012.

### 3.4. *Feed (for products of animal origin only)*

—

### 3.5. *Specific steps in production that must take place in the identified geographical area*

The entire production process of the finished pretzel as sold and the frozen raw dough product.

The dough produced using the raw materials listed under point 3.3 is kneaded thoroughly. It is then cut into pieces and rolled out right to the tip into thin strands. The pretzel is shaped either by hand (using a special manual technique) or mechanically, and the ends are pressed down firmly. Before the shaped pieces of dough pass into the lye solution, they can then either be passed on directly (stiffening) or cooled (delayed fermentation). The pretzel is coated in lye solution which is thinned so that it has less than 4 % sodium hydroxide content. The pretzels are then topped with pretzel salt and baked, after which they must be left to cool down properly and be kept dry, as the thin salty crust will otherwise easily absorb water.

### 3.6. *Specific rules concerning slicing, grating, packaging, etc.*

—

### 3.7. *Specific rules concerning labelling*

—

## 4. **Concise definition of the geographical area**

Bavaria

## 5. **Link to the geographical area**

### 5.1. *Specificity of the geographical area*

The pretzel is a sculpted pastry, the origins of which go back to Roman ring bread which was served with the evening meal. Ring bread was eaten in particular in monasteries. Its shape was then adapted, with the addition of an arm resembling the numeral six protruding from the ring. The current pretzel shape was formed by linking two single-armed pretzels together. And so came to exist the pretzel as we know it today. Only pretzels with a shape which meets this description may be referred to as a Bavarian pretzel (and have the indication 'Bayerische Breze', 'Bayerische Brezn', 'Bayerische Brez'n' or 'Bayerische Brezel').

Its name is derived from the word 'Brezitella', the old High German word for the Latin 'brachiatellum', meaning 'little arm': as stated under point 3.2, the pretzel symbolises arms folded in prayer. The pastry was particularly associated with special occasions and was baked for New Year's Day, Palm Sunday and Harvest Festival. As there was a particularly high number of monasteries in southern Germany, pretzels are especially common in this part of the country.

### 5.2. *Specificity of the product*

Specific to the 'Bayerische Breze' is its unique orthography, but equally its very particular properties. For example, it has thicker arms than the Swabian pretzel. Unlike the Swabian pretzel, the 'Bayerische Breze' does not have an incision running along the thicker middle (i.e. no standard split), however a cracked outer surface is typical for the 'Bayerische Breze'. Bavarian lye pretzels have a lower fat content (1,5 % to 4 %) than Swabian lye pretzels (4 % to 8 %). Owing to the relatively low fat content of the flour (maximum 4 %), the 'Bayerische Breze' is particularly crisp. Contrary to the Swabian pretzel, the 'Bayerische Breze' must be baked evenly.

Local differences are particularly evident in the shape. Whilst with Swabian pretzels the arms are very low down, which is why the curved upper part may be referred to as the 'belly', with typical Bavarian pretzels, the arms are much higher up.

The fact that the 'Bayerische Breze' is regarded as a traditional regional speciality in Bavaria is confirmed by its inclusion in the Bavarian Ministry of Food, Agriculture and Forestry's database of traditional Bavarian specialities. In a number of sources this product is also described as a typical Bavarian speciality.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)*

The Bavarian version of how the lye pretzel came about tells of a chance mistake. In the 19th century, a baker by the name of Anton Nepomuk Pfannenbrenner was working in Munich at the Royal Coffeehouse of Johan Eilles, purveyor to the Court. One day in 1839 whilst in the bakehouse he made a mistake which would have tremendous consequences. Although he would normally glaze the pretzels in sugar-water, on this particular day he accidentally used lye solution which was actually meant for cleaning the baking sheets. The result proved so impressive that on the very same morning, the lye pretzel was tasted by Wilhelm Eugen von Ursingen, an envoy of the King of Württemberg. The date of 11 February 1839 has since been considered the very first day a lye pretzel was sold.

Pretzels are the typical Bavarian lye pastry made in nearly all bakeries in Bavaria. They are an integral part of the Bavarian light meal tradition and are an essential accompaniment to Munich *Weisswurst* (veal sausage) and Bavarian *Leberkäse* (meatloaf). The 'Bayerische Breze' is highly regarded by consumers and is of international renown. Moreover, thanks to the Munich *Oktoberfest* (beer festival) it has become famous across the globe.

The 'Bayerische Breze' is a traditional Bavarian specialist bakery product that can only be found in Bavaria.

**Reference to publication of the specification**

(Article 5(7) of Regulation (EC) No 510/2006 <sup>(3)</sup>)

<http://register.dpma.de/DPMAregister/geo/detail.pdfdownload/31500>

---

<sup>(3)</sup> See footnote 2.