Publication of an application for registration pursuant to Article 6(2) of Council Regulation (EEC) No 2081/92 on the protection of geographical indications and designations of origin

(2002/C 63/07)

This publication confers the right to object to the application pursuant to Article 7 of the abovementioned Regulation. Any objection to this application must be submitted via the competent authority in the Member State concerned within a time limit of six months from the date of this publication. The arguments for publication are set out below, in particular under 4.6, and are considered to justify the application within the meaning of Regulation (EEC) No 2081/92.

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: ARTICLE 5

PDO ( ) PGI (x)

National application No: 398 99 002.6

1. Responsible department in the Member State

   Name: Deutsches Patent- und Markenamt
   Markenabteilung 3.2
   Address: D-80297 München
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2. Applicant group

   2.1. Name: Schutzverband Nürnberger Bratwürste e. V.
   2.2. Address: Rathaus, Hauptmarkt 18, D-90403 Nürnberg
   2.3. Composition: producer/processor (x) other ( )

3. Type of product: Class 1.7, Meat products.

4. Specification

   (Summary of requirements under Article 4(2))

   4.1. Name: Nürnberger Bratwürste/Nürnberger Rostbratwürste.

   4.2. Description: 7-9 cm long grilling sausage in a tight sheep casing, medium-chopped; unit weight raw approximately 20-25 g. Composition: roughly defatted pigmeat, no filler, not cured (with the exception of smoked Bratwürste), the spice mixture varies according to the traditional recipe, marjoram especially is typical; there must be not less than 12 % of meat protein free of connective tissue protein, and an absolute fat content of not more than 35 %; the percentage of meat protein free of connective tissue protein in the meat protein is not less than 75 % vol. (histometrically) and not less than 80 % (chemically).
4.3. **Geographical area:** Area of the city of Nuremberg.

4.4. **Proof of origin:** The manufacture of bratwürste in Nuremberg is a centuries-old tradition which can be proved to go back to 1462. The typical size of the Nürnberger (Rost-) Bratwurst can be traced back to at least 1573. Nuremberg's position at the intersection of two important trade routes meant that in Nuremberg spices were available for making sausages from an early time. Today in Nuremberg bratwürste are produced by some 150 butchers and six industrial firms. By publishing the recipe, exercising strict supervision and restricting production to the city area the city of Nuremberg has helped to ensure that the character of the sausage is an indication of its origin.

4.5. **Method of production:** The chopped meat is mixed with spices to form a cohesive mass. This is filled into tight sheep casings. The Nürnberger (Rost-) Bratwurst can be sold scalded, ready grilled or raw. Typical specialities are sausages marinated with onions and spices, and the cured smoked bratwürste.

4.6. **Link:** The centuries-old tradition of bratwurst production in Nuremberg, which still continues on a large scale, the high quality standard which has long been controlled and the unusual small shape have made Nürnberger (Rost-) Bratwürste known and highly appreciated throughout Germany and the world. Goethe and Jean-Paul are said to have found Nürnberger (Rost-) Bratwürste so tasty that they sent them to one another by post. From the beginning of the 19th century German and foreign aristocrats and plutocrats frequented the famous Bratwurst-Glöcklein. Today the standard programme of a city visit includes eating Nürnberger (Rost-) Bratwürsten in one of the many 'Bratwurstküchen' or 'Wurstbratereien' in Nuremberg's city centre.

4.7. **Inspection body**

Bayerische Landesanstalt für Ernährung
Postfach 95 01 40, D-81517 München;

Lacon GmbH
Weingartenstraße 15, D-77654 Offenburg;

Bayerisches Staatsministerium für Arbeit und Sozialordnung, Familie, Frauen und Gesundheit
D-80792 München

4.8. **Labelling:** 'Nürnberger Bratwürste g.g.A,' 'Nürnberger Bratwürste geschützte geographische Angabe,' 'Nürnberger Rostbratwürste g.g.A.' or 'Nürnberger Rostbratwürste geschützte geographische Angabe'.

4.9. **National requirements:** None

**EC No:** G/D/00190/2001.02.09.

**Date of receipt of the full application:** 14 December 2001.