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 114/06)

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 99 006.9

1. Responsible department in the Member State

   Name: Deutsches Patent- und Markenamt
   Markenabteilung 3.2

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2. Applicant body

   2.1. Name: Herkunftsverband Thüringer und Eichsfelder Wurst und Fleisch e. V.
   2.2. Address: Am Lohfeld 1, D-99310 Arnstadt
   2.3. Composition: Producer/processor (x) other ( )

3. Type of product: Type 1.2 — Meat-based products

4. Specification

   (Summary of requirements under Article 4(2)):

   4.1. Name: Thüringer Rotwurst.

   4.2. Description: This is a speciality blood sausage made from selected quality raw materials, its high quality being evidenced by the regular appearance of the slices, its bright red colouration and spicy aroma. A particular feature are the cubes of lean meat inserted in it (at least 35 %, some of which can be replaced by liver, heart or tongue) and thoroughly derinded cheek (up to 35 %).

   Apart from the blood/rind, the sausage also contains 5 % liver.

   Thüringer Rotwurst is sold fresh in chitterling or bladder or as a conserve in glass jars.

   Composition: 100 kg sausage requires 55 kg of pre-cooked pigmeat without tendon with a maximum 5 % visible fat, 25 kg pre-cooked cheek without rind, 5 kg raw pig's liver, 7,5 kg pickled pig's blood, 7,5 kg cooked rind; nitrate pickling salt, spice mix (in particular ground black pepper, Thuringian marjoram and onions); at least 51 % of the ingredients originate in Thuringia.
4.3. **Geographical area:** The Federal Land of Thuringia.

4.4. **Proof of origin:** Thüringer Rotwurst has a centuries-old tradition in Thuringia. It is a permanent feature of the butcher's trade and has been made and eaten, often from time immemorial, at the much-loved farm slaughter festivals in Thuringia. These days it is produced all over the Thuringian region. There are also several major producers. The provenance of the name has been retained, because at the time of the former GDR it was only used as a genuine indication of geographical origin.

4.5. **Method of production:** The shoulder and cheek are sprayed with a 10 °C brine solution and left in brine of the same strength for about 12 hours. They are then broiled at 80 °C, removed before they soften and diced. The spices are then added by weight. The cooked rind, pig's liver and onions are ground through a 3 mm disc. The cubed meat and ham are then hot-rinsed and put in the mixing vessel. Spices and salt are mixed evenly into the coarse mixture and the rest of the ingredients are then added in the following order: ground rind, onion and liver mixture, then blood. The mixture is then not too tightly filled into pig chitterling or bladder and either cooked in a bain-marie for 80 minutes at 85 °C or (for bladders) 105 minutes at 85 °C or conserved in glass jars.

4.6. **Link:** Thuringian sausages, including Thüringer Rotwurst, from time immemorial, have had a good reputation in Germany and beyond for over 200 years. This reputation is founded on the skill and experience of Thuringian butchers, the handed-down recipes and the use of the highest-quality raw materials, much of which originates in Thuringia. Owing to its excellent taste Thüringer Rotwurst is known and sought-after far and wide and is also called the ‘Queen of Blood Sausages’.

4.7. **Inspection body:**

   Name: Thüringer Landesverwaltungsamt
   Abt. VII — Gesundheits- und Sozialwesen

   Address: Weimarplatz 4, D-99423 Weimar.

4.8. **Labelling:**

   PGI (protected geographical indication).

4.9. **National requirements:** None.

**EC No:** G/DE/00224/2002.01.04.

**Date of receipt of full application:** 4 January 2002.