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 114/07)

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 397 99 006.5

1. Responsible department in the Member State

Name: Deutsches Patent- und Markenamt
Markenabteilung 3.2

Address: D-81534 München

Tel. (49-89) 21 95-46 22
Fax (49-89) 21 95-41 43.

2. Applicant group

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 Rostbratwurst

4.2. Description: At least 15 to 20 cm long, medium-fine grilled sausage in narrow natural casing (pig’s gut or sheep’s casing), raw or stewed, with highly spiced taste;

Unit weight: 100 to 150 g;

Composition: coarsely trimmed pigmeat, pork cheek without rind, possibly also trimmed veal or beef for the filling, not cured; the spice mixtures vary with the handed-down recipes and regional characteristics; along with salt and pepper, caraway, marjoram and garlic are also used.
At least 51% of the ingredients originate in Thuringia.

Fat content: 20% (± 5%).

Analysis: connective tissue protein-free meat protein: no less than 8.5%; connective tissue protein-free meat protein in meat protein: no less than 65% vol. (determined histometrically), no less than 75% (chemically).

4.3. **Geographical area**: the Federal Land of Thuringia.

4.4. **Proof of origin**: Thuringian Rostbratwurst has a centuries-old tradition. The first documentary reference to it dates from 1404. The Rudolstadt State archives contain a bill from the Arnstadt Virgin Mary Cloister which includes the item ‘darme czu bratwurstin’ (Bratwurst casings). The oldest known recipe can be found in the Weimar State archives. It is from the ‘Ordnung für das Fleischerhandwerk zu Weimar, Jena und Buttstädt’ of 2 July 1613. There is another recipe in the ‘Thüringisch-Erfurtische Kochbuch’, dating from 1797. Today almost all Thuringian meat and sausage producers carry Thüringer Rostbratwurst in their range; it can be obtained anywhere in Thuringia at special hotdog stands. The provenance of the name has been retained, because at the time of the former GDR it was used only as a genuine indication of geographical origin.

4.5. **Method of production**: The meat is coarsely trimmed, derinded and ground medium-fine. The spices are then added and everything is mixed to a cohesive mass which is filled into natural pig or sheep casings. The sausages are twisted off at a length of some 20 cm and then cooked at 75 °C for one minute per millimetre diameter. The sausage is sold fresh.

4.6. **Link**: Thüringer Rostbratwurst is a product with a centuries-old tradition. It was appreciated by Martin Luther and Goethe and praised in literature as long ago as 1669 (in Grimmelshausen’s ‘Simplizissimus’). Owing to its unmistakable, excellent flavour Thüringer Rostbratwurst today enjoys a good reputation in Germany and beyond.

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/00223/2002.01.04.

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