OTHER ACTS

COMMISSION

Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

(2007/C 179/06)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006 (1). Statements of objection must reach the Commission within six months from the date of this publication.

SUMMARY

COUNCIL REGULATION (EC) No 510/2006

‘MIÓD WRZOSOWY Z BORÓW DOLNOŚLĄSKICH’

EC No: PL/PGI/005/0449/18.02.2005

PDO ( ) PGI ( X )

This summary sets out the main elements of the product specification for information purposes.

1. Responsible department in the Member State:

   Name: Ministerstwo Rolnictwa i Rozwoju Wsi
   Adress: ul. Wspólna 30, PL-00-930 Warszawa
   Tel. (48-22) 623 27 07
   Fax (48-22) 623 25 03
   E-mail: jakub.jasinski@minrol.gov.pl

2. Group:

   Name: Regionalny Związek Pszczelarzy we Wrocławiu
   The group includes heath-honey producers in the following organisations:
   — Związek Pszczelarzy Ziemi Legnickiej
   — Regionalny Związek Pszczelarzy w Jeleniej Górze
   — Regionalne Zrzeszenie Pszczelarzy w Oławie
   — Stowarzyszenie Pszczelarzy Rzeczypospolitej Polskiej we Wrocławiu
   Address: ul. Mazowiecka 17, PL-50-412 Wrocław
   Tel. (48-71) 363 28 99
   Fax (48-71) 363 28 99
   E-mail: hurtownia@oleje.net
   Composition: Producer/processor ( X ) Other ( )

3. **Type of product:**

   Group 1.4 — Honey

4. **Specification:**

   (summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1. **Name:** ‘Miód wrzosowy z Borów Dolnośląskich’

4.2. **Description:**

   **Organoleptic characteristics:**

   The honey before crystallisation is amber to reddish-brown in colour but after crystallisation it ranges from yellowish-orange to brown. It has a thick consistency and produces a gel-like gelatinous fluid. Heather honey crystallizes into medium-sized granules. The taste is a little sweet, sharp and bitter. Strong-smelling, the odour is similar to that of heather.

   **Physical and chemical characteristics:**
   
   — water content not more than 22 %,
   — glucose and fructose content not less than 60 g/100 g,
   — saccharose content not more than 4 g/100 g,
   — unsoluble substance content not more than 0.1 g/100 g,
   — diastaze number (Schade scale) not less than 8,
   — 5-hydroxymethylfurfural (HMF) content not more than 40 mg/hg,
   — proline content not less than 30 mg/100 g,
   — pH between 4 and 4.5.

   An average content of free proline in heather honey is usually much higher — about 64.6 mg/100 g. However, it’s content ranges much: from 30.9 to 103.3 mg/100 g. The content of free amino acid in the ‘Miód wrzosowy z Borów Dolnośląskich’ is about 36 mg/100 g. The content of free amino acid with proteins aroused from hydrolysis is about 875 mg for 100 g of honey — it is responsible for thixotropy process.

   **Microscopic characteristics:**

   The proportion of heather pollen, as the primary pollen, should be not less than 50 %. The pollen in honey is derived from heathers — family ‘Ericaceae’.

4.3. **Geographical area:** The boundaries of the area in which nutrient heather stands are to be found, from which the Miód wrzosowy z Borów Dolnośląskich product will be obtained:

   — The southern boundary runs from the town of Zgorzelec along road No 353 to the E40 in the direction of Bolesławiec, then along the road from Bolesławiec to Chojnów (partly the E40 then at Lubkowek it changes into road No 94).

   — The eastern boundary runs along road No 335 from the town of Chojnów then along the road through Brunów, Szkłary Dolne, Trzmielów to Chocianów; from Chocianów it runs along road No 331 to Parchów, located at the south-eastern boundary of Chocianów forestry management zone; along the northern-eastern and southern boundary of the Przemków forestry management zone to the boundary of the Regional Directorate of National Forests (the southern canal) to road No 328 in the direction of Niegosławice.
— The northern boundary runs from Niegosławice along the road to Szprotawa, through Sucha Dolna and Henryków Wichlice. From Szprotawa it runs along road No 12 in the direction of Zagań and from there along the same road through Żary as far as Żarki Wielkie, located on Poland’s western border with the Federal Republic of Germany.

— The western boundary runs along the Polish-German border from Żarki Wielkie in a southerly direction until it reaches the town of Zgorzelec.

4.4. Proof of origin: The control of the authenticity of the place of origin and quality of the ‘Miód wrzosowy z Borów Dolnośląskich’ is multiphased and is carried out at a number of stages, beginning with production and ending with the control of a ready product on the market. The control creates a coherent surveillance system of the appropriate quality of the final product.

Protected Geographical Indication ‘Miód wrzosowy z Borów Dolnośląskich’ concerns only honey originating in producers included in registers kept by the inspection body. The inspection body keeps the following registers:

— register of operators producing and pouring honey under the Protected Geographical Indication ‘Miód wrzosowy z Borów Dolnośląskich’,

— register of labels used by operators producing and pouring honey under the Protected Geographical Indication ‘Miód wrzosowy z Borów Dolnośląskich’.

The operators listed in the registers are subject to a control of the inspection body aiming at verifying whether the products under the Protected Geographical Indication ‘Miód wrzosowy z Borów Dolnośląskich’ are manufactured in compliance with the regulation and the specification. Controls take form of inspection of operators producing and pouring honey. It is also verified whether a level of sell corresponds to a level of production.

4.5. Method of production: Before transport to the heather food source, the honey from other food sources must be centrifuged out. The colonies may be fed a sugar syrup supplement. Feed the colonies with small doses, not exceeding 0.5 kg per 24 hrs. Feeding should be ended not later than 7 days before taking the colonies to the heather. Feeding the bees during the period of gathering ‘Miód wrzosowy z Borów Dolnośląskich’ is inadmissible.

Transport is done in respect of hygienic rules and ensuring appropriate hive ventilation. The nectar collection takes place in the area of Bory Dolnośląskie when heather is in flower (late August into September). Centrifuging the honey using honey extractors (centrifugal — tangential or radial) is carried on in mobile workshops at the place of obtention or in fixed premises owned by beekeepers.

The honey is placed in containers in accordance with the Code of Good Beekeeping Practice and in conformity with the provisions in force. The honey is placed in various containers — mainly of a volume not exceeding 1 500 g. Filtering, creaming and pasteurizing, as well as artificial warming of honey is inadmissible. At any stage of production the temperature of honey inside the comb cannot exceed 45 °C.

Only bees of the following breeds or of their crossbreeds may be used for production of ‘Miód wrzosowy z Borów Dolnośląskich’:

— *Apis mellifera mellifera* (the Western/European honey-bee),

— *Apis mellifera carnica* (the Carniolan honeybee),

— *Apis mellifera caucasica* (the Caucasian honeybee).
4.6. Link: First references to beekeeping in records made for Charlemagne at the end of the 8th and beginning of the 9th centuries relates that a tribute in the form of honey and wax was imposed on conquered tribes.

The area of heathland appreciated by beekeepers was affected in 1900 by an enormous fire. This led to the degradation of the tree cover and the development of heathland. The examine of heather honey in 1958 showed that the highest heather pollen content as primary pollen was to be found in the heather honeys of the Bory Dolnośląskie, ranging from 59 % to 98 %.

The main factors influencing the reputation of ‘Miód wrzosowy z Borów Dolnośląskich’ are the long lasting tradition of picking honey in this area as well as the high quality of the honey itself. This reputation has also been confirmed by numerous prizes awarded to the honey on Honey and Wine Day in Przemków, results of a survey on the honey produced and sold, carried out among exhibitors, consumers and guest, as well as its price — PLN 3 to 8 higher than of others heather honeys.

The reputation of the honey has also been proved by the fact that this product, the only honey from the region, is included in a basket of regional specialities, which the Marshall of Dolnośląskie Voivodship usually presents to his foreign guests or takes abroad as a gift. ‘Miód wrzosowy z Borów Dolnośląskich’ is the most famous honey of Dolnośląskie Voivodship. It is displayed as a typical product for the region at the numerous fairs and exhibitions, where products form various voivodships are shown.

The fact that the Bory Dolnośląskie area is a heather land has been proved in many local initiatives referring to this plant. The ‘Heather Cottage’ is presently under construction in the little village of Borówki. And the Local Action Group which consists of representatives of this region is called ‘Wrzosowa Kraina’ (the ‘Heather Land’). In the Bory Dolnośląskie, and in particular in the army range at Świętoszów and Przemków there is thick open heathland, which covers about 10 000 ha. A high average annual temperature and good sunlight are characteristic of the Bory Dolnośląskie area, offering excellent nectarisation, especially in very wet years. The Bory Dolnośląskie region is also characterised by extensive farming, considerable distances from the main urban centres and busy communication routes.

‘Miód wrzosowy z Borów Dolnośląskich’ is not only renowned, widely known and associated with the area of its origin, but it is also characterised by its unique composition. It has very high proline content (not less than 30 mg/100 g), a low saccharose content (no more than 4 g/100 g) and a low water content (no more than 22 %). This honey also has a stable pH (4 to 4.5), high level of heather pollen, as the primary pollen which should be not less than 50 % and using only chosen breeds of bees.

4.7. Inspection body:

Name: Inspekcja Jakości Handlowej Artykulów Rolno-Spożywczych
Address: ul. Wspólna 30, PL-00-930 Warszawa
Tel. (48-22) 623 29 00
Fax (48-22) 623 29 98, (48-22) 623 29 99
E-mail: sekretariat@ijhars.gov.pl

4.8. Labelling: Every manufacturer selling the ‘Miód Wrzosowy z Borów Dolnośląskich’ is obliged to use one common label on the containers with the honey. The labels are distributed by the Regionalny Związek Pszczelarzy in Wrocław. Rules and adopted procedures on distribution are transmitted to the inspection body. These rules and adopted procedures must not discriminate in any way producers not belonging to the Regionalny Związek Pszczelarzy in Wrocław.