



C/2025/5775

28.10.2025

**Publication of the communication of an approved standard amendment to a product specification of
a geographical indication in accordance with Article 5(4) of Commission Delegated Regulation
(EU) 2025/27 ⁽¹⁾**

(C/2025/5775)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

(Article 24 of Regulation (EU) 2024/1143)

‘Tettnanger Hopfen’

EU reference number: PGI-DE-0528-AM01 – 5.8.2025

1. Name of product

‘Tettnanger Hopfen’

2. Geographical indication type

- ☒ PGI
☐ PDO
☐ GI

3. Sector

- ☒ Agricultural products
☐ Wines
☐ Spirit drinks

4. Country to which the geographical area belongs

Germany

5. Member State authority communicating the standard amendment

Name

Federal Ministry of Justice and Consumer Protection

6. Qualification as standard amendment

The application for amendment to the ‘Tettnanger Hopfen’ PGI does not involve any of the three situations constituting a ‘Union amendment’ under Article 24(3) of Regulation (EU) 2024/1143, specifically:

- (a) for agricultural products, a change in the name or in the use of the name;
(b) the risk of voiding the link to the geographical area;
(c) further restrictions on the marketing of the product, and should therefore be classified as a ‘standard amendment’.

⁽¹⁾ Commission Delegated Regulation (EU) 2025/27 of 30 October 2024 supplementing Regulation (EU) 2024/1143 of the European Parliament and of the Council with rules concerning the registration and the protection of geographical indications, traditional specialities guaranteed and optional quality terms and repealing Delegated Regulation (EU) No 664/2014 (OJ L, 2025/27, 15.1.2025, ELI: http://data.europa.eu/eli/reg_del/2025/27/oj).

7. Description of the approved standard amendment(s)

Title

Tettnanger Hopfen

Description

Amendments to the product specification, section (b) 'Description'

In the second sentence of paragraph 1, the reference to the former Regulation (EC) No 510/2006 has been deleted and the reference to the now-valid Regulation (EU) 2024/1143 has been inserted. In the first paragraph, the last two sentences, 'The varieties "Hallertauer Tradition" and "Perle" are grown in addition to the main varieties of "Tettnanger" and "Hallertauer Mittelfrüher" (since 1973 the uniform "Tettnanger Frühhopfen"; P. Heidtmann "Grünes Gold", 1994, p. 342). The "Tettnanger" variety is grown only in the Tettnang region.', have been deleted. In the first sentence of paragraph 5, the word 'officially' has been deleted and replaced by the words 'often additionally', and the words 'and "flavour" hops' have been inserted after the words 'high alpha'. In the second sentence of paragraph 5, '96 % of Tettnang hops (the varieties Tettnanger and Hallertauer) are in the category "finest aroma"; the remaining 4 % (Perle and Hallertauer Tradition) are in the category "aroma"', has been deleted.

Reason:

When the former specification was drawn up only four aromatic varieties (Tettnanger, Hallertauer Mittelfrüher, Perle and Hallertauer Tradition) were being cultivated. Nowadays, as a large number of aromatic varieties are grown, the limit of four varieties should no longer apply. No names should be specified, as the number of varieties continues to grow. The 'flavour hops' category (especially aromatic varieties) has been added. Therefore this aroma category should be included.

Relevant amendments to the single document:

Point 3.2 'Description of the product'

In the fourth sentence of paragraph 1, the reference to the former Regulation (EC) No 510/2006 has been deleted and the reference to the now-valid Regulation (EU) 2024/1143 has been inserted. In the first paragraph, the last two sentences, 'The varieties "Hallertauer Tradition" and "Perle" are grown in addition to the main varieties of "Tettnanger" and "Hallertauer Mittelfrüher" (since 1973 the uniform "Tettnanger Frühhopfen"; P. Heidtmann "Grünes Gold", 1994, p. 42). The "Tettnanger" variety is grown only in the Tettnang region.', have been deleted. In the first sentence of paragraph 5, the word 'officially' has been replaced by the words 'often additionally', and the words 'and "flavour" hops' have been inserted after the words 'high alpha'. In the second sentence of paragraph 5, '96 % of Tettnang hops (the varieties Tettnanger and Hallertauer) are in the category "finest aroma"; the remaining 4 % (Perle and Hallertauer Tradition) are in the category "aroma"', has been deleted.

Amendments to the product specification, section (e) 'Production process'

The second sentence of paragraph 1 has been amended as follows: The words 'by means of rhizome cuttings taken from a hop-grower's own plants or from neighbouring fields, and always from the Tettnang region' have been deleted and replaced by the words 'usually propagated by means of rhizome cuttings or pot plants, where possible and available from the Tettnang growing region.'. In the second sentence of paragraph 2, the words 'four shoots' are replaced by 'two to four shoots'.

Reason:

As already mentioned, new varieties are being cultivated. Since no hop breeding takes place in Baden-Württemberg, but does in Bavaria, the 100 % restriction and commitment to propagation within the Tettnang growing area should be abolished or supplemented with a different wording. The addition 'two to four shoots' must be made because new growing systems and varieties also allow the guidance of only two, generally three shoots.

There are no amendments on this point in the single document.

Amendments to the product specification, point (f) 'Link with the geographical area'

Point (1) 'Specificity of the geographical area'

Last sentence of paragraph 1: The words 'up to that time' have been inserted before the words 'only aromatic hops'.

Point (2) 'Specificity of the product'

In Paragraph 1, the second and third sentences, 'The varieties "Hallertauer Tradition" and "Perle" are grown in addition to the main varieties of "Tettnanger" and "Hallertauer Mittelfrüher". The "Tettnanger" variety is grown only in the Tettnang region.' have been deleted.

Paragraph 3: '96 % of Tettnang hops (the varieties Tettnanger and Hallertauer) are in the category "finest aroma"; the remaining 4 % (Perle and Hallertauer Tradition) are in the category "aroma".' has been deleted.

In the second sentence of paragraph 4, the words 'in the Tettnang hop laboratory' have been deleted and replaced by the words 'during independent quality inspection (Neutrale Qualitätsfeststellung, NQF)'.

Reason:

Here again, only four varieties were previously in cultivation; this number has now increased. The decisive factor remains the fact that 'Tettnanger Hopfen are defined as aroma varieties from the Tettnang region'. Deletion of percentage figures because the percentages may change each year according to market and crop conditions. As of the 2022 harvest, the 'Tettnang hop laboratory' no longer exists and has therefore been deleted accordingly.

Relevant amendments to the single document:

Point 5.1 'Specificity of the geographical area'

Paragraph 1, last sentence: The words 'up to that time' have been inserted after the words 'In the Tettnang area'.

Point 5.2 'Specificity of the product'

In Paragraph 1, the second and third sentences, 'The varieties "Hallertauer Tradition" and "Perle" are grown in addition to the main varieties of "Tettnanger" and "Hallertauer Mittelfrüher". The "Tettnanger" variety is grown only in the Tettnang region.' have been deleted.

Paragraph 3: '96 % of Tettnang hops (the varieties Tettnanger and Hallertauer) are in the category "finest aroma"; the remaining 4 % (Perle and Hallertauer Tradition) are in the category "aroma".' has been deleted.

In the second sentence of paragraph 5, the words 'in the Tettnang hop laboratory' have been deleted and replaced by the words 'during independent quality inspection (Neutrale Qualitätsfeststellung, NQF)'.

☒ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

'Tettnanger Hopfen'

EU reference number: PGI-DE-0528-AM01 – 5.8.2025

1. Name(s)

'Tettnanger Hopfen'

2. Geographical indication type

☐ PDO

☒ PGI

☐ GI

3. Country to which the defined geographical area belongs

Germany

4. Description of the agricultural product

4.1. Classification of the agricultural product in accordance with the Combined Nomenclature heading and code, as referred to in Article 6(1) of Regulation (EU) 2024/1143

1210 20 – Hop cones, ground, powdered or in the form of pellets; lupulin

1210 10 – Hop cones, neither ground nor powdered nor in the form of pellets

1210 20 90 – Other

1302 13 – Saps and extracts of hops

4.2. Description of the agricultural product to which the registered name applies

Botany: Botanically the hop (*Humulus lupulus*) belongs to the same family as hemp (*Cannabaceae*) and to the order *Urticales* (nettles). It is a dioecious plant, i.e. each plant carries only female or only male flowers. Only 'female' plants are cultivated, forming flowers called burrs from which the cones later develop. The protection afforded by Regulation (EU) 2024/1143 (formerly Regulation (EU) No 1151/2012) is to apply only to female hop cones (fresh hops) and the products obtained by processing them (in this case, hop pellets and hop extract in particular). A hop cone consists of bracts, bracteoles and a strig providing the valuable brewing constituents of Tettmanger Hopfen. The hop is a short-day plant, i.e. it grows in the spring as the days get longer, and flowers from around 21 June when the days get shorter. Thanks to the favourable conditions in which they grow (soil, precipitation levels and average temperatures), Tettmanger Hopfen can reach heights of 8,3 m, unlike hops in other areas (support systems in other growing areas are normally 7-7,5 m in height). Tettmanger Hopfen are fast-growing (up to 30 cm a day) and climb in a clockwise direction.

All aromatic varieties from the Tettmang region are defined as 'Tettmanger Hopfen'.

Use: Tettmanger Hopfen are used almost exclusively (around 99 %) for producing beer, with a small portion going into pharmaceutical products. Customers receive Tettmanger Hopfen in processed form as hop pellets and, to a lesser extent, as hop extract (since valuable aromas can be lost during the extraction process).

Components: The important substances in hops are bitter substances (hop resins), aromas (essential oils) and tannins (polyphenols). Tettmang is defined as an area for the growing of aromatic varieties of hops.

Tettmanger Hopfen owe their worldwide reputation in particular to exceptionally delicate aromas, which are made up of over 300 essential oil constituents (the hop's 'bouquet'). Descriptions of the aroma of Tettmanger Hopfen include flowery, citrusy, fruity, redcurrant-like, sweet and spicy. Hops grown in the Tettmang area are described as generally having a harmonious but lingering full and mild aroma.

Alongside this classification, the varieties are often additionally classified by the hop trade as 'finest aroma', 'aroma', 'bitter', 'high alpha' and 'flavour' hops. Since many of the 300 aromatic components are not yet sensorily detectable, it is still the subjective impression of the aroma that counts for the breweries' decision-makers and buyers (when making their selection, buyers put their nose in among the hops). Those knowledgeable in this field say that Tettmanger Hopfen are the finest of all hops.

4.3. Derogations on sourcing of feed (for products of animal origin designated by a Protected Designation of Origin only) and restrictions on sourcing of raw materials (for processed products designated by a Protected Geographical Indication only)

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4.4. Specific steps in production that must take place in the identified geographical area

The entire hop production process until the moment the hop cones are packaged by the hop growers and sealed and certified at the local sealing centre takes place in the defined geographical area.

4.5. *Specific rules concerning packaging, slicing, grating etc. of the agricultural product the registered name refers to*

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4.6. *Specific rules concerning labelling of the agricultural product the registered name refers to*

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4.7. *Concise definition of the geographical area*

The geographical area is the Tett nang region. This includes:

- (1) in the Lake Constance district (Bodenseekreis):
the municipalities of Eriskirch, Friedrichshafen, Hagnau am Bodensee, Immenstaad am Bodensee, Kressbronn am Bodensee, Langenargen, Markdorf, Meckenbeuren, Neukirch, Oberteuringen and Tett nang;
- (2) in the rural district of Ravensburg:
the municipalities of Achberg, Amtzell, Berg, Bodnegg, Grünkraut, Ravensburg, Wangen im Allgäu (area of the former municipalities of Neuravensburg and Schomburg); and
- (3) the municipalities of Bodolz, Lindau (Bodensee), Nonnenhorn and Wasserburg (Bodensee) in the rural district of Lindau (Bodensee).

5. **Link with the geographical area**

The causal link with the geographical origin is based on:

- ☒ Reputation
- ☒ A given quality
- ☐ Other characteristics

Summary of the link

5.1. *Specificity of the geographical area*

The first official record of hop-growing in the Tett nang region dates back to 1150 (P. Heidtmann, 'Grünes Gold' ['Green Gold'], 1994, p. 12). The records for 1838 of the then *Oberamt Tett nang* give the names of 14 breweries (see Memminger's 'Beschreibung des Oberamts Tett nang', 1838, p. 62), three of which were for the town. Three years later, in 1841, this number had risen to six (P. Heidtmann, 'Grünes Gold', 1994, p. 13). Their owners grew their hops themselves. The methodical cultivation of hops was introduced in 1844 by district physician Johann Nepomuk von Lentz and eight citizens of the town in an area where climatic conditions made wine-growing less feasible (P. Heidtmann, 'Grünes Gold', 1994, p. 15). From 1860 onwards, the hop-growing area expanded, meeting with the older growing region of Altshausen to the north (where hops had been cultivated from around 1821; P. Heidtmann, 'Grünes Gold', 1994, p. 14). In 1864, 91 ha were cultivated; this figure rose to 160 ha in 1866, 400 ha in 1875, and 630 ha in 1914 (P. Heidtmann, 'Grünes Gold', 1994, p. 22 et seq.). The hop-growing region around Tett nang saw its most significant expansion in the 1990s, when the area cultivated increased to 1 650 hectares (1997 EU hop market report, 1997 HVG producer group report). In the Tett nang region, up to that time, only aromatic hops were selected and grown.

Tett nanger Hopfen are grown only on the gravel of the lower terraces formed from the late-moraine till of the Würm glaciation in the Schussen basin, along the River Argen and its ice-age banks. This geological formation with underlying groundwater currents enables the hops to grow roots up to 2 m deep. At the same time, it provides the hops with a constant source of moisture even during periods of extreme drought. The temperate climate here, between 400 m and 600 m above mean sea level and influenced in part by Lake Constance, is another important factor determining the aroma of Tett nanger Hopfen.

Tett nanger Hopfen are grown in climatic conditions (average annual temperatures, hours of sunshine, precipitation) which are unique. With a temperature of 9,4 °C, almost 1 800 hours of sunshine and 1 136 mm of rain, the average figures recorded during the last 30 years (2009 data) are much higher than those in other growing regions in Germany.

5.2. *Specificity of the product*

All aromatic varieties from the Tett nang region are defined as 'Tett nanger Hopfen'.

Tett nanger Hopfen contain exceptionally delicate aromas which are made up of over 300 essential oil constituents (the hop 'bouquet'). Descriptions of the aroma of Tett nanger Hopfen include flowery, citrusy, fruity, redcurrant-like, sweet and spicy. Hops grown in the Tett nang area are described as generally having a harmonious but lingering full and mild aroma.

Tett nanger Hopfen are also characterised by a high level of homogeneity. This is proven by the annual external quality examination of hop batches during independent quality inspection (Neutrale Qualitätsfeststellung, NQF). For the Tett nanger variety this was also confirmed by Hohenheim University and for the Hallertauer Mittelfrüher variety by the Anheuser/Busch brewery.

Tett nanger Hopfen have a reputation which extends well beyond regional boundaries. The delicate aroma of the hops from Tett nang has enamoured connoisseurs in Japan and the USA alike. One example of the respect and association with quality enjoyed by the product can be found in the USA, where it is not rare for brewers to put a label on their kegs stating that the contents have been 'Brewed with Tett nang Hops'. The quality of Tett nanger Hopfen means that they always attract the highest selling prices (EU annual reports in the 1990s, annual reports from 1990 to 2000 of the Bayerische Landesanstalt; P. Heidtmann, 'Grünes Gold', 1994, pp. 368 and 369). The lives of the citizens of Tett nang revolve around hops, a fact borne out by the regional structures and events which focus on Tett nanger Hopfen. The Tett nang Hop Museum, which opened its doors in 1995, bears witness to the town's fascination with hop-growing. A 4 km educational trail tells interested visitors all they need to know about Tett nanger Hopfen. A 42 km circular path takes cyclists through the Tett nang hop-growing region. Every year in August, shortly before the harvest, the citizens of Tett nang come together to celebrate the long tradition of their 'green gold' at the Hop Festival in Tett nang-Kau. And finally, every two years the 'Tett nang Hop Highnesses' are elected (one Hop Queen and two Princesses) as ambassadors for Tett nanger Hopfen at home and abroad.

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 combination of these geological and climatic factors provides optimum conditions for Tett nanger Hopfen to grow and produce cones, and ensures a homogeneity which is to a large extent due to geographical factors. In addition, the soil conditions in the defined geographical area and the fairly mild climate, partly due to the influence of Lake Constance, play a major role in determining the particularly fine aroma of Tett nanger Hopfen. It is this aroma which is instrumental in its global renown. The long tradition of hop cultivation in the Tett nang region also means that the local population strongly identifies with Tett nanger Hopfen and makes it part of their cultural life.

Electronic (URL) reference to the publication of the product specification

<https://register.dpma.de/DPMAreister/geo/detail.detailtabelle.pdf/download/42620>