

OTHER ACTS

COMMISSION

Publication of an application pursuant to Article 8(2) of Council Regulation (EC) No 509/2006 on agricultural products and foodstuffs as traditional specialities guaranteed

(2007/C 267/15)

This publication confers the right to object to the application pursuant to Article 9 of Council Regulation (EC) No 509/2006 ⁽¹⁾. Statements of objection must reach the Commission within six months from the date of this publication.

APPLICATION FOR REGISTRATION OF A TSG

COUNCIL REGULATION (EC) No 509/2006

‘PÓŁTORAK’

EC No PL/TSG/007/0034/06.09.2005

1. Name and address of the applicant group

Name: Krajowa Rada Winiarstwa i Miodosytnictwa przy Stowarzyszeniu Naukowo — Technicznym Inżynierów i Techników Przemysłu Spożywczego
Address: ul. Czackiego 3/6
PL-00-043 Warszawa
Tel. (48-22) 828 27 21
E-mail: krwim@sitspoz.pl

2. Member State or Third Country

Poland

3. Product Specification**3.1. Name to be registered**

‘Półtorak’

When the product is placed on the market, the label may contain the following information: ‘miód pitny wytworzony zgodnie ze staropolską tradycją’ (mead produced in accordance with an old Polish tradition). This information should be translated into other official languages.

3.2. Whether the name☒ is specific in itself☒ expresses the specific character of the agricultural product or foodstuff

⁽¹⁾ OJ L 93, 31.3.2006, p. 1.

The name 'póltorak' derives from the numeral '1,5' (PL: 'póltora') and relates directly to the historically established composition and method of production of 'póltorak' — the proportions of honey and water in the mead wort being one part honey to 0,5 part water. The name therefore expresses the specific character of the product. Since the term 'póltorak' is a word that is used solely to denote a specific type of mead, the name should also be considered to be specific in itself.

3.3. *Whether reservation of the name is sought under Article 13(2) of Regulation (EC) No 509/2006*

- ☐ Registration with reservation of the name
☒ Registration without reservation of the name

3.4. *Type of product*

Class 1.8 — Other products of Annex I

3.5. *Description of the agricultural product or foodstuff to which the name under point 3.1 applies*

'Póltorak' is a mead, a clear beverage fermented from mead wort, distinguished by its characteristic honey aroma and the taste of the raw material used.

The flavour of 'póltorak' may be enriched by the taste of spices that are used. The colour of 'póltorak' ranges from golden to dark amber and depends on the type of honey used for production.

The physico-chemical indicators typical for 'póltorak' mead are:

- alcohol content: 15-18 % vol.,
- reducing sugars after inversion: more than 300 g/l,
- total acidity expressed as malic acid: 3,5-8 g/l,
- volatile acidity expressed as acetic acid: max. 1,4 g/l,
- total sugar (g) plus actual alcohol content (% vol.) multiplied by 18: min. 600 g,
- non-sugar extract: not less than:
 - 30 g/l,
 - 35 g/l in the case of fruit mead (melomel),
- ash: min. 1,3 g/l — in the case of fruit mead.

The use of preservatives, stabilisers and artificial colourings and flavourings is prohibited in the production of 'póltorak'.

3.6. *Description of the production method of the agricultural product or foodstuff to which the name under point 3.1 applies*

Raw materials

- Natural honey with the following parameters:
 - water content: max. 20 % (m/m),
 - reducing sugar content: min. 70 % (m/m),
 - combined sucrose and melezitose content: max. 5 % (m/m),
 - total acidity — 1 mol/l NaOH solution per 100 g of honey: within the range 1-5 ml,
 - 5-hydroxy-methyl-furfural (HMF) content: max. 4,0 mg per 100 g honey.
- High-attenuation mead yeast — suitable for attenuation of high extracts in pitched wort.
- Herbs and spices: cloves, cinnamon, nutmeg or ginger.
- Natural fruit juices or fresh fruit.
- Ethyl alcohol of agricultural origin (possibly).

Production method

Stage 1

Brewing (boiling) of the mead wort at a temperature of 95-105 °C. The required proportions of honey and water for 'póltorak' are one part honey to 0,5 part water (or water mixed with fruit juice) in the finished product. As the sugar concentration is too high for the yeast to work in the fermentation process, a wort with the following proportions is prepared: one part honey to two parts water, to which herbs or spices may be added. In the case of fruit meads, at least 30 % of the water is replaced with fruit juice. In order to maintain the appropriate proportions of honey and water that are characteristic of 'póltorak', the rest of the honey is added in the final stage of fermentation or during ageing.

Strict adherence to the proportions of water and honey and obtaining the required extract in a wort kettle fitted with a steam jacket. This method of brewing prevents caramelisation of the sugars.

Stage 2

Cooling of the wort to 20-22 °C, the optimum temperature for yeast to propagate. The wort must be cooled on the day of production, and the cooling time depends on the efficiency of the cooler. Cooling guarantees the microbiological safety of the wort.

Stage 3

Pitching, addition of a yeast solution to the wort in a fermentation tank.

Stage 4

- A. Violent fermentation: 6-10 days. Keeping the temperature at a maximum level of 28 °C ensures that the fermentation process runs properly.
- B. Still fermentation: 3-6 weeks. The still fermentation period ensures that the proper physico-chemical parameters are attained.

At this stage it is possible to add the remaining quantity of honey to achieve the required proportion in 'póltorak'.

Stage 5

Racking of the attenuated pitched wort.

After obtaining an alcohol content of at least 12 % vol., racking prior to ageing should be carried out. This guarantees that the mead has the appropriate physico-chemical and organoleptic properties. Leaving the pitched wort on the lees beyond the still fermentation period adversely affects the organoleptic properties, owing to yeast autolysis.

Stage 6

Ageing (maturing) and siphoning (decanting) — this is repeated as necessary to prevent unwanted processes from taking place in the lees (yeast autolysis). During ageing it is possible to carry out operations such as pasteurisation and filtration. At this stage it is possible to add the remaining quantity of honey to achieve the required proportion in 'póltorak', if this has not been done in the final phase of fermentation. This stage is essential for ensuring that the product has the right organoleptic properties.

The minimum ageing time for 'póltorak' is three years.

Stage 7

Flavour-adjustment (composition) — this stage concerns the preparation of a final product having the organoleptic and physico-chemical properties appropriate to 'półtorak', as specified in point 3.5 — Description of the agricultural product or foodstuff. In order to ensure that the required parameters are attained, it is possible to correct the organoleptic and physico-chemical properties by:

- adding honey to sweeten the mead,
- adding herbs and spices,
- adding ethyl alcohol of agricultural origin.

The aim of this stage is to obtain a product with the characteristic 'półtorak' bouquet.

Stage 8

Pouring into unit containers at a temperature of 18-25 °C. It is recommended that 'półtorak' be presented in traditional packaging, such as: carboys, ceramic containers or oak barrels.

3.7. *Specific character of the agricultural product or foodstuff*

The specific character of 'półtorak' results from:

- the preparation of the wort (composition and proportion of raw materials),
- ageing and maturing,
- its physico-chemical and organoleptic properties.

Preparation of the wort (composition)

The specific character of 'półtorak' results in particular from the use of, and strict adherence to, the established proportions of honey and water — one part honey to 0,5 parts water — in the mead wort. This proportion is the determining factor in all further stages in the production of 'półtorak' that impart its unique properties.

Ageing and maturing

According to the traditional old Polish recipe, the character of the product depends on its being aged and matured for a specified period of time. In the case of 'półtorak' this period is at least three years.

Physico-chemical and organoleptic properties

Observance of all the stages of production included in the specification ensures that a product of unique taste and aroma is obtained. The unique taste and odour of 'półtorak' is the result of appropriate sugar and alcohol content:

- reducing sugars after inversion: > 300 g/l,
- total sugar (g) plus actual alcohol content (% vol.) multiplied by 18: min. 600 g,
- alcohol: 15-18 % vol.

Owing to strictly defined proportions of the ingredients used in its production, 'półtorak' possesses a typically viscous and runny consistency which distinguishes it from other types of mead.

3.8. *Traditional character of the agricultural product or foodstuff*

Traditional production method

Mead production in Poland is a tradition which dates back over a thousand years and is characterised by great diversity. The development and improvement of the production method over the centuries has given rise to many types of mead. The history of mead production dates back to the beginnings of Poland's statehood. In 966 the Spanish diplomat, merchant and traveller, Ibrahim ibn Yaqub, wrote: 'Besides food, meat and land for ploughing, the country of Mieszko I abounds in mead, which is what the Slavic wines and intoxicating drinks are called' (Mieszko I was the first historic king of Poland). The *Chronicles of Gallus Anonymus*, who recorded Polish history at the turn of the 11th and 12th centuries, also contain numerous references to the production of mead.

The Polish national epic poem 'Pan Tadeusz' by Adam Mickiewicz, which tells the story of the nobility between 1811 and 1812, contains a good deal of information on the production, consumption and different types of mead. Mentions of mead can also be found in the poems of Tomasz Zan (1796-1855) and in Henryk Sienkiewicz's trilogy describing events in Poland in the 17th century ('*Ogniem i mieczem*', published in 1884; '*Potop*', published in 1886 and '*Pan Wołodyjowski*', published in 1887 and 1888).

Source materials describing Polish culinary traditions of the 17th and 18th centuries contain not only general references to mead, but also references to different types of mead. Depending on the production method, they were called 'półtorak', 'dwójniak', 'trójniak' and 'czwórniak'. Each of these names relates to a different type of mead, produced on the basis of different proportions of honey and water or juice, and different ageing times. The 'półtorak' production technique has been used, with minor modifications, for centuries.

Traditional composition

The traditional division of mead into 'półtorak', 'dwójniak', 'trójniak' and 'czwórniak' has existed in Poland for centuries and still exists in consumers' consciousness to this day. After the Second World War attempts were made to regulate the traditional division of mead into four categories. This division was finally enshrined in Polish law in 1948 by means of the Act on the production of wines, wine musts, meads and trade in such products (Journal of Laws of the Republic of Poland of 18 November 1948). This Act contains rules on the production of meads, specifying the proportions of honey and water and the technological requirements. The proportions of water and honey for 'półtorak' are given as follows: 'Only mead produced from one part natural honey and a half part water may be called "półtorak".'

3.9. *Minimum requirements and procedures to check the specific character*

Mandatory checking encompasses

- adherence to the established proportions of ingredients in the mead wort,
- adherence to the length of the ageing time,
- organoleptic properties of the finished product (taste, odour, colour, clarity),
- physico-chemical indicators of the finished product: alcohol content, total sugar, reducing sugar after inversion, total acidity, volatile acidity, non-sugar extract, and ash in the case of fruit meads — the values should correspond to the values specified at point 3.5 of the specification.

Mandatory checks are carried out at least once a year.

It is recommended that checks also be carried out during the production stages listed below. Checks at the production stages listed below are not mandatory, but are advisable, because they help eliminate possible errors occurring at different stages of production:

Stage 4

During the fermentation process, regular laboratory tests should be carried out on organoleptic properties (taste and odour) and physico-chemical parameters such as alcohol content and content of sugars that are subject to change during the alcoholic fermentation process.

Stage 6

During ageing, regular checks should be carried out on the basic organoleptic properties of the product and physico-chemical indicators such as alcohol content, total sugar, total acidity and volatile acidity.

Stage 8

Before bottling, checks are carried out on the various physico-chemical and organoleptic parameters specified at 3.5 — Description of the agricultural product or foodstuff.

4. Authorities or bodies verifying compliance with the product specification**4.1. Name and address**

Name: Główny Inspektorat Jakości Handlowej Artykułów Rolno — Spożywczych

Address: ul. Wspólna 30, PL-00-930 Warszawa

Tel. (48-22) 623 29 00

Fax (48-22) 623 29 98

E-mail: —

☒ Public ☐ Private

4.2. Specific tasks of the authority or body

The inspection authority above is responsible for the verification of the entirety of the specification.
