

OTHER ACTS

EUROPEAN COMMISSION

Publication of an application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(2014/C 196/08)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council ⁽¹⁾.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006**on the protection of geographical indications and designations of origin for agricultural products and foodstuffs ⁽²⁾****'WESTFÄLISCHER PUMPERNICKEL'****EC-No: DE-PGI-0005-01095 — 22.2.2013****PGI (X) PDO ()****1. Name**

'Westfälischer Pumpernickel'

2. Member State or Third Country

Germany

3. Description of the agricultural product or foodstuff**3.1. Type of product**

Class 2.4. Bread, pastry, cakes, confectionery, biscuits and other baker's wares

3.2. Description of product to which the name in (1) applies

General description: Crustless black or very dark wholemeal bread made of rye meal. The grain structure of the rye grain can be seen clearly in the crumbs. The bread has a very specific bittersweet taste.

Typical formats are rectangular or round. The very tight and moist crumb and the types of sugar that are formed during the extremely long baking time due to the breakdown of the starch contained in the rye mean that the individual slices of sliced 'Westfälischer Pumpernickel' stick together very easily.

Composition: Wholemeal bread consisting of at least 90 % coarsely ground rye flour or wholemeal rye grain or a mixture of both, water, salt, yeast, and previously baked 'Westfälischer Pumpernickel' bread; optional: other grain-based ingredients (such as malt) or sugar beet (e.g. sugar beet crowns (= syrup) or other processed products). No preservatives may be added.

Chemical/Microbiological properties

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

⁽²⁾ OJ L 93, 31.3.2006, p. 12. Replaced by Regulation (EU) No 1151/2012.

The chemical composition of 'Westfälischer Pumpernickel' differs from other wholemeal bread, because its long baking time causes the starch (polysaccharide) enzymes to break down into considerable amounts of mono-, di- and oligosaccharides.

The fact that 'Westfälischer Pumpernickel' is a pure rye bread already distinguishes it from most other kinds of bread. Thus its properties differ from most other kinds of bread. This is because the level of pentosans in the rye dough (6 % to 8 % in rye, as opposed to 2 % to 3 % in wheat) means that the gluten cannot form an adhesive gluten skeleton. Thus the rye dough contains less gas than wheat dough. This means that rye bread is heavier than wheat bread and has a denser crumb. In view of these special baking properties of rye, which are often undesirable, breads made from a wheat and rye mix are commonly produced, whereas pure rye bread is rare.

'Westfälischer Pumpernickel' is characterised by its very long shelf life. Shrink-wrapped, it can keep for several months or up to two years in tins.

3.3. *Raw materials (for processed products only)*

At least 90 % coarsely ground rye flour or wholemeal rye grain or a mixture of both, water, salt, yeast and previously baked 'Westfälischer Pumpernickel' bread that conforms to the specifications; optional: other grain-based ingredients (such as malt) or sugar beet (e.g. sugar beet crowns (= syrup) or other processed products).

3.4. *Feed (for products of animal origin only)*

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

The production process from the mixing of the dough to the baking must take place in the defined geographical area. If previously baked pumpernickel bread is added as an ingredient, it must also be 'Westfälischer Pumpernickel' produced according to this specification and it must also have been produced in the defined area. Adding this previously baked pumpernickel bread helps the product to stay fresh and intensifies the flavour. This ingredient must come from the geographical region because 'Westfälischer Pumpernickel' has traditionally always been made using previously baked 'Westfälischer Pumpernickel' bread and customers would consider adding other bread to be fraudulent. Explanation: This ingredient is nothing more than 'using up leftovers', which can be leftover sliced bread, other scraps left over from pumpernickel production or unsold marketable pumpernickel.

3.6. *Specific rules concerning slicing, grating, packaging, etc.*

If 'Westfälischer Pumpernickel' is to be marketed as a sliced, pre-packaged product, it must be sliced and packaged in the undertaking which produced it. As 'Westfälischer Pumpernickel' has no crust, it is highly susceptible to microbiological infestation, such as with mould spores. Transporting it from the undertaking where it is produced to another location for further processing would thus mean an unacceptable risk of contamination.

3.7. *Specific rules concerning labelling*

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4. **Concise definition of the geographical area**

The production area is part of the German Land of North Rhine-Westphalia, namely the area covered by the Westphalia-Lippe region, excluding the Lippe district.

5. **Link with the geographical area**

The product has a distinctive appearance, which is linked to its origin. The local producers also have special skills as a result of the long production tradition, which dates back to the year 1570; these skills likewise contribute to the high regard for the product.

5.1. *Specificity of the geographical area*

Except for the southern part of Westphalia, which together with the Sauerland is part of Germany's central uplands, Westphalia belongs to northern Germany. Because of the prevailing maritime climate influenced by the North Sea (ample rainfall spread over many days of rain, summers that are not so hot, winter that are rather mild), rye is a crop traditionally grown in this area. Rye's baking properties differ from those of wheat. Thus the widespread cultivation of rye in Westphalia led quite early on to the production of special types of bread, including 'Westfälischer Pumpernickel'.

5.2. *Specificity of the product*

'Westfälischer Pumpernickel' has a long history and a special appearance related to this history. 'Westfälischer Pumpernickel' has retained its distinctive reputation to this day. The existence of works such as 'Pumpernickel — Das schwarze Brot der Westfalen' and 'Kulinarische Randgebiete neu entdeckt — Band 1 Pumpernickel' show the high esteem in which 'Westfälischer Pumpernickel' is still held in Westphalia today. This is also borne out by the fact that almost all German supermarket chains carry 'Westfälischer Pumpernickel' in their range.

The striking objective peculiarities of 'Westfälischer Pumpernickel' are that it consists entirely of rye and for that reason alone differs from most other types of bread and that it is baked for at least 16 hours in a steam-filled oven or in a rack oven in sealed baking tins. There are lots of different types of bread in Germany, including lots of different types of black bread. However, only 'Westfälischer Pumpernickel' is typically baked for the very lengthy period of 16 hours. No other bread has such a long baking time. The baking temperature activates the enzymes in the grain, which are then deactivated at a later time after at least 16 hours in the oven. It is first and foremost the amylases that break down the amyloses (starches) in the grain into their component parts, notably into diverse monosaccharides and disaccharides (different types of sugar), which produce the typical flavour. The sugars produced become caramelised as the baking process continues. The dark colour comes from the 'Maillard reaction'. This 'breakdown' of starches means that there is not enough starch left for gelatinisation (for the kind of relaxation that is desirable in all other types of bread). All other bread-making processes are designed to inhibit the aforementioned enzymes. A combination of activating and inhibiting the enzymes within the grain through the baking process for such a long period is unique. This is therefore a completely different type of production. The baking of 'Westfälischer Pumpernickel' has nothing to do with the traditional way of baking other types of black bread.

This unique process gives the bread its typical bittersweet flavour and its dark brown, almost black crumb. This typical flavour, which is both slightly sweet, sometimes a little sharp with a hint of acid, and yet mildly aromatic, is particularly characteristic of this speciality.

These objective characteristics, which are specific to this area and stem from the special method of production, also influence the particular appearance of 'Westfälischer Pumpernickel', which is in turn influenced by the specialist skills of the local bakers. Controlling the temperature for a baking period of at least 16 hours requires great experience, which has been acquired in the region as a result of the long tradition. This length of baking is specific to the area. There, if pumpernickel is made at all, it is baked for periods of between 12 to 16 hours, though this does not produce the special characteristics that distinguish 'Westfälischer Pumpernickel'.

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 product's special reputation, special appearance and special taste are linked to its special method of production, which is deeply rooted in the production area and has developed through the long tradition of cultivating rye. The baking of 'Westfälischer Pumpernickel' for 16 hours is a very unusual process, which has a considerable influence on the chemical and physical properties of the bread. This way of producing pumpernickel is extremely rare outside Westphalia; it is rooted in the area and most widespread there, which makes this process and the resulting product — 'Westfälischer Pumpernickel' — typically Westphalian, as far as consumers are concerned. A popular advertising slogan on postcards of Westphalian towns around 1900 was:

‘Seht Ihr von fern Westfalen’s Pforte winken (Can you see in the distance Westphalia’s gates),
das Land der Pumpernickel und der Schinken? (The land where ham and pumpernickel await?)
Seid froh willkommen Hier auf Eurer Reise (Visit us here for a welcome grand),
und esst mit uns des schönen Landes Speise! (And enjoy with us the fine food of the land!)’

Reference to publication of the specification

(Article 5(7) of Regulation (EC) No 510/2006 ⁽³⁾)

<https://register.dpma.de/DPMAregister/geo/detail.pdfdownload/38550>

⁽³⁾ See footnote 2.