

## 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**

(2015/C 55/10)

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 <sup>(1)</sup>.

SINGLE DOCUMENT

**COUNCIL REGULATION (EC) No 510/2006****on the protection of geographical indications and designations of origin for agricultural products and foodstuffs <sup>(2)</sup>****‘OBAZDA’/‘OBATZTER’****EC No: DE-PGI-0005-01069 — 13.12.2012****PGI ( X ) PDO ( )****1. Name**

‘Obazda’/‘Obatzter’

**2. Member State or Third Country**

Germany

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

Class 1.4. Other products of animal origin

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

‘Obazda’/‘Obatzter’ is a cheese product made from the following ingredients:

Compulsory ingredients:

— Camembert and/or Brie, optionally also Romadur and/or Limburger and/or fresh cheese

— butter

— paprika powder and/or extract

— salt

Optional ingredients:

— onion

— caraway

— other spices and/or spice preparations and/or herbs and/or herbal preparations

<sup>(1)</sup> OJ L 343, 14.12.2012, p. 1.

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

— cream and/or milk and/or milk or whey protein

— beer

The proportion of Camembert and/or Brie in the product must be at least 40 %, the proportion of cheese in total at least 50 %.

During production Camembert and/or Brie are cut up to the desired size and then mixed with the other ingredients into a homogeneous and spreadable mass which is light orange in colour. 'Obazda'/'Obatzter' contains recognisable pieces of cheese. The smell and taste are spicy-aromatic. 'Obazda'/'Obatzter' is traditionally eaten cold, usually spread on bread.

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

The cheeses used in production must have the following fat content as a proportion of dry matter: Camembert between 30 % and 85 %, Brie between 45 % and 85 %, Romadur between 20 % and 85 %, Limburger between 20 % and 59 %, fresh cheese between 10 % and 85 %. The Camembert and Brie must be of a creamy-soft consistency. The butter must have a milk fat content of at least 80 % and less than 90 %. The paprika powder and paprika extract must be red in colour.

The supply of raw materials for making 'Obazda'/'Obatzter' is not restricted to the defined geographical area.

### 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 defined geographical area*

All the ingredients which make up 'Obazda'/'Obatzter' must be processed in Bavaria.

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

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### 3.7. *Specific rules concerning labelling*

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

Bavaria

## 5. **Link with the geographical area**

### 5.1. *Specificity of the geographical area*

'Obazda'/'Obatzter' has a long tradition in Bavaria and is regarded by consumers as a typically Bavarian speciality which is particularly popular as part of a snack meal. The product has accordingly become an integral part of the beer garden culture which is unique to Bavaria. Bavaria has always been a hub of milk production in Europe. Bavaria has traditionally also been a leader in the production of cheese.

It is therefore no surprise that milk was processed on a large scale in Bavaria earlier than in other parts of Europe. The traditional grassland regions such as the Allgäu and Upper Bavaria were among the first to start making and processing cheese. Not only hard cheese but also highly regarded soft cheeses were soon produced in the southern regions of Bavaria. Soft cheeses such as Camembert, Brie, Romadur and Limburger quickly became regional specialities.

The history of 'Obazda'/'Obatzter' is closely linked to that of Bavarian beer gardens, which goes back more than 150 years. The first beer gardens were opened at the time when Camembert and Brie were first being made in Bavaria. The Bavarian catering trade invented 'Obazda'/'Obatzter' so that strongly ripened Camembert and/or Brie could still be eaten. In doing so, use was made of the knowledge that both of these soft cheeses taste spicier with age. The lack of refrigeration accelerated this maturation process — especially during the hot summer months. The combining of soft cheeses with the other ingredients resulted in the delicious cheese product 'Obazda'/'Obatzter', consisting essentially of cheeses such as Camembert, Brie, Romadur and Limburger. As a typical cheese product, 'Obazda'/'Obatzter' soon spread to Bavaria's beer gardens, in which customers are also free to bring their own snack meal with them.

However, the reputation of 'Obazda'/'Obatzter' outside Bavaria is likely to have been established by Katharina Eisenreich, landlady of the Bräustüberl Weihenstephan from 1920 until 1958, on the site of the world's oldest brewery, who served a portion to her guests who had come for a drink and snack in the morning and to play sheephead or tarot card games. Since that time at the latest 'Obazda'/'Obatzter' has become both an integral part of Bavarian beer garden culture and a classic Bavarian speciality snack. It now enjoys an excellent reputation worldwide and of course particularly in Bavaria.

#### 5.2. *Specificity of the product*

'Obazda'/'Obatzter' is distinguishable from other cheese preparations by the composition of its ingredients. The basis of the product comprises Camembert and/or Brie in a good state of ripeness. This gives 'Obazda'/'Obatzter' a slightly spicy taste. Mixing the ripe cheese with butter as well as fresh cheese and possibly cream and/or milk gives 'Obazda'/'Obatzter' its mild relish.

The compulsory ingredients must include paprika powder or extract, as this rounds off the taste of 'Obazda'/'Obatzter'. Also adding a small amount of beer, onion, caraway and other spices serves to refine the taste of 'Obazda'/'Obatzter'.

The reputation which 'Obazda'/'Obatzter' enjoys in Bavaria is based on this unique composition.

#### 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)*

'Obazda'/'Obatzter' enjoys a long-standing and excellent reputation in Bavaria. It was invented in Bavaria and its tradition there goes back more than 100 years. Consumers regard it as a typical Bavarian speciality.

The name 'Obazda'/'Obatzter' describes the production method, namely the crushing and mixing of various ingredients to produce a spreadable mass. In Bavarian dialect the term 'obatzn' is used for this. The word 'Obazda'/'Obatzter' derives from that. The names 'Obazda' and 'Obatzter' are used synonymously and as such have entered into linguistic usage and the relevant literature.

The fact that 'Obazda'/'Obatzter' is regarded as a traditional regional speciality in Bavaria is confirmed by its inclusion in the Bavarian Ministry of Agriculture and Forestry's database of traditional Bavarian specialities. Moreover, many cookery books and cheese dictionaries refer to 'Obazda'/'Obatzter' as being a typical Bavarian speciality. 'Obazda'/'Obatzter' is also a standard dish on the menu of the increasing number of Bavarian beer garden festivals throughout the world. This likewise documents the high regard in which 'Obazda'/'Obatzter' is held and its link with the region of origin Bavaria.

The fact that the product has been made only in Bavaria for many years means that the Bavarian catering trade as well as producers of 'Obazda'/'Obatzter' have acquired a high degree of specialised skill, which is reflected in a great variety of high-quality 'Obazda'/'Obatzter' much valued by the public.

#### **Reference to publication of the specification**

(Article 5(7) of Regulation (EC) No 510/2006 <sup>(?)</sup>)

<https://register.dpma.de/DPMAregister/geo/detail.pdfdownload/40853>

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<sup>(?)</sup> See footnote 2.