

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 433/05)

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

'LEVICKÝ SLAD'

EC No: SK-PGI-0005-01181 — 20.11.2013

PDO () PGI (X)

1. Name:

'Levický slad'

2. Member State or Third Country

Slovakia

3. Description of the agricultural product or foodstuff

3.1. Type of product

Class 1.8. Other products of Annex I to the Treaty (spices, etc.)

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

'Levický slad' is a light pilsner-type barley malt intended primarily for the production of beer. It is obtained from selectively bred, certified varieties of two-row malting barley grown in the defined geographical area.

The important guaranteed parameters of 'Levický slad' are:

- (a) moisture: max. 5 %;
- (b) colour: max. 4,5 EBC;
- (c) extract yield (dry weight): min. 80 %;
- (d) friability: min. 78,5 %

As regards its sensory characteristics, the malt should have a clean, malty aroma, free of odours; the taste should be sweetish and clean. The colour is uniformly light, without any browning of tips. In terms of appearance, the malt is reminiscent of a type of processed barley.

3.3. Feed (for products of animal origin only) and raw materials (for processed products only)

The raw materials for 'Levický slad' are two-row malting barleys entered in the List of Registered Varieties for 'Levický slad'. Production uses either all varieties, or just some of them.

The defined geographical area is characterised by medium-heavy soils of the types most suitable for growing malting barleys, such as chernozems, chernitzas, fluvizems and brown earths, on level or — in some cases — slightly sloping ground. The area has a very warm and dry lowland climate. These properties make it possible to sow malting barleys very early, and this is a very important factor in terms of achieving high-quality grain (rich extract, minimal percentage of damaged grain, low incidence of fungal diseases) and a high yield.

3.4. Specific steps in production that must take place in the defined geographical area

Step 1. Purchase, receipt and cleaning of the barley

Step 2. Steeping

Step 3. Germination of the barley

Step 4. Kilning and degermination

Step 5. Desprouting

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

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

The malt may be packaged in bags with a capacity of up to 50 kg or in 300-600 kg big bags bearing the producer's label or tag.

3.6. *Specific rules concerning labelling*

'Levický slad' producers may use the name 'Levický slad' when labelling, advertising or marketing the product.

All types of packaging have affixed to them a label or tag indicating the producer's address, the address of the establishment, the package weight, the batch number, the date of filling and the date by which the malt is to be used, and the European Union logo; the marking may include the words 'protected geographical indication' or the abbreviation 'PGI'.

The applicant acknowledges that any producer in the defined area has the right to produce 'Levický slad' in accordance with the product specification.

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

The area is delimited by the following geographical points and lines:

In the north, from west to east, by Holý Vrch in the Považský Inovec range, the Velký Tríbeč and Velký Inovec peaks, the Štiavnické Vrchy range and the Javorie range as far as the Krivánsky Potok.

To the east and south, by the Krivánsky Potok as far as its confluence with the River Ipel', the River Ipel' as far as its confluence with the Danube, and the Danube as far as the municipality of Žitava.

To the west, from south to north, by the municipality of Žitava at the Danube, the municipalities of Marcelová, Svätý Peter, Pavlov Dvor, Nesvady and Komoča as far as the River Váh by the municipality of Dedina Mládeže, and the River Váh up to Holý Vrch in the Považský Inovec range.

5. **Link with the geographical area**

It is the defined area's specific natural conditions, i.e. its climate and soils, along with quality, tradition and a good reputation, that make 'Levický slad' unique. A belt of mountains to the north shields the area from incursions of cold air. The average air temperature during the growing season is 15-17 °C; the average rainfall is 150-200 mm. The total rainfall in other barley-growing areas of Slovakia is 450-650 mm. Excessive rainfall during the ripening period reduces the grain's malting quality, as wet weather triggers fermenting agents that break down the starch into sugars and the grain does not sprout well during malting.

The quality of 'Levický slad' is affected not only by the climatic conditions but also by the area's soils. These are chernozems, chernitzas, fluvizems and brown earths, on level or — in some cases — slightly sloping ground. Other barley-growing areas in Slovakia all differ in respect of one or other of the basic conditions (higher rainfall, average temperatures, length of growing season, soil conditions). In the absence of these growth conditions for the raw material, 'Levický slad' would not achieve the same quality or yields.

In the defined area, spring barley is sown from some time in the last 10 days of February up until the second 10 days of March, which has a positive effect in terms of grain yield and quality. The quality of spring barley grain is determined mostly during the period in which it forms and fills. In phenological terms, that period is defined by the onset of heading and, in the defined area, comprises the period between the first and third 10 days of May and full ripeness. The growing season for spring barley in the defined area is about 120 days all told, including about 44 days between the onset of heading and full ripeness. Consequently, conditions in the defined area are ideal for growing high-quality malting barley with an optimum grain starch content corresponding to malt with an extract content of 81,5-82,5 %.

In the defined area, malting barley is harvested a few days after reaching full ripeness. In order to harvest physiologically ripe and healthy grain that has not been rain-damaged, harvesting is carried out early to avoid the rainy period that regularly starts in the second half of July and first half of August.

The quality of 'Levický slad' depends on the quality parameters of the barley and on the malting process. Owing to the area's low rainfall and its soil conditions, the grain is larger and evenly sized and contains more starch, and this ensures a more extractive malt. It is important that the grains be evenly sized when steeped so that they absorb water at the same rate and have a uniform amount of germinative energy when they are subsequently malted using the moving heap [*Wanderhaufen*] system.

For master brewers, who favour 'Levický slad', its typical features are its appearance, colour and the taste of the grain, the composition of the extractive substances and the degree to which proteins are broken down having a positive effect on the quality of traditionally brewed beer. For beers of this type, 'Levický slad' plays a part in achieving the required colour and taste and production efficiency.

The area's cereal-growing tradition was endorsed as far back as the 19th century by an injection of capital from the von Schoeller family and the subsequent rapid development of cereal growing and the associated processing industry, as a result of which its malting barley also came to be traded as a separate category ('Tót Árpa') on the Budapest exchange. Further endorsement came in the form of investment in a stand-alone commercial malt house in the second half of the 20th century. From the very beginning, the malt house's product was called 'Levický slad', a name which was widely known amongst both barley growers and processors. Immediately after production began, the quality and good reputation of 'Levický slad' was endorsed by virtue of its being exported not only to most countries in eastern and western Europe but also to countries on four other continents. As no specific competitions are organised for barley malts, confirmation of its quality comes in the form of awards won by light beers, mainly abroad, including in competitions in the Czech Republic, and a European Beer Star award.

Reference to publication of the specification

(the second subparagraph of Article 6(1) of this Regulation)

http://www.upv.sk/swift_data/source/pdf/specifikacie_op_oz/specifikacia_Levicky_slad.pdf
