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Information and Notices

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[1] Text with EEA relevance.

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II

(Information)

INFORMATION FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Non-opposition to a notified concentration

(Case M.9700 – Dnata/Alpha LSG)

(Text with EEA relevance)

(2020/C 214/01)

On 6 March 2020, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004 ([1]). The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

— in the merger section of the Competition website of the Commission (http://ec.europa.eu/competition/mergers/cases/). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,

— in electronic form on the EUR-Lex website (http://eur-lex.europa.eu/homepage.html?locale=en) under document number 32020M9700. EUR-Lex is the online access to European law.

([1]) OJ L 24, 29.1.2004, p. 1.

Non-opposition to a notified concentration

(Case M.9633 – Astorg/Nordic Capital/Novo/ERT)

(Text with EEA relevance)

(2020/C 214/02)

On 23 January 2020, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004 [1]. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

— in the merger section of the Competition website of the Commission (http://ec.europa.eu/competition/mergers/cases/). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,

— in electronic form on the EUR-Lex website (http://eur-lex.europa.eu/homepage.html?locale=en) under document number 32020M9633. EUR-Lex is the online access to European law.

[1] OJ L 24, 29.1.2004, p. 1.

Non-opposition to a notified concentration

(Case M.9782 – Experian/Bertelsman/Informa)

(Text with EEA relevance)

(2020/C 214/03)

On 16 June 2020, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004 [1]. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

— in the merger section of the Competition website of the Commission (http://ec.europa.eu/competition/mergers/cases/). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,

— in electronic form on the EUR-Lex website (http://eur-lex.europa.eu/homepage.html?locale=en) under document number 32020M9782. EUR-Lex is the online access to European law.

[1] OJ L 24, 29.1.2004, p. 1.

Initiation of proceedings

(Case M.9564 – LSEG/Refinitiv Business)

(Text with EEA relevance)

(2020/C 214/04)

On 22 June 2020, the Commission decided to initiate proceedings in the abovementioned case after finding that the notified concentration raises serious doubts as to its compatibility with the internal market. The initiation of proceedings opens a second phase investigation with regard to the notified concentration, and is without prejudice to the final decision on the case. The decision is based on Article 6(1)(c) of Council Regulation (EC) No 139/2004 [1].

The Commission invites interested third parties to submit their observations on the proposed concentration to the Commission.

In order to be fully taken into account in the procedure, observations should reach the Commission not later than 15 days following the date of this publication. Observations can be sent to the Commission by fax (+ 32 22964301), by email to COMP-MERGER-REGISTRY@ec.europa.eu or by post, under reference M.9564 – LSEG/Refinitiv Business, to the following address:

European Commission
Directorate-General for Competition
Merger Registry
1049 Bruxelles/Brussel
BELGIQUE/BELGIË

[1] OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

Non-opposition to a notified concentration

(Case M.9849 – Banco Santander/Aegon/Popular Vida)

(Text with EEA relevance)

(2020/C 214/05)

On 22 June 2020, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004 [1]. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

— in the merger section of the Competition website of the Commission (http://ec.europa.eu/competition/mergers/cases/). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,

— in electronic form on the EUR-Lex website (http://eur-lex.europa.eu/homepage.html?locale=en) under document number 32020M9849. EUR-Lex is the online access to European law.

[1] OJ L 24, 29.1.2004, p. 1.

Withdrawal of notification of a concentration

(Case M.9677 – DIC/BASF Colors & Effects)

(Text with EEA relevance)

(2020/C 214/06)

Council Regulation (EC) No 139/2004

On 15 May 2020, the European Commission received notification [1] of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 [2] ('Merger Regulation').

On 23 June 2020, the notifying party informed the Commission that it withdrew its notification.

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[1] OJ C 177, 27.5.2020, p. 5.
[2] OJ L 24, 29.1.2004, p. 1.

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Euro exchange rates [1]

26 June 2020

(2020/C 214/07)

1 euro =

	Currency	Exchange rate		Currency	Exchange rate
USD	US dollar	1,1213	CAD	Canadian dollar	1,5318
JPY	Japanese yen	119,93	HKD	Hong Kong dollar	8,6904
DKK	Danish krone	7,4523	NZD	New Zealand dollar	1,7428
GBP	Pound sterling	0,90575	SGD	Singapore dollar	1,5608
SEK	Swedish krona	10,4773	KRW	South Korean won	1 346,19
CHF	Swiss franc	1,0631	ZAR	South African rand	19,3799
ISK	Iceland króna	155,00	CNY	Chinese yuan renminbi	7,9298
NOK	Norwegian krone	10,8850	HRK	Croatian kuna	7,5575
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	15 944,89
CZK	Czech koruna	26,808	MYR	Malaysian ringgit	4,8115
HUF	Hungarian forint	355,15	PHP	Philippine peso	56,053
PLN	Polish zloty	4,4684	RUB	Russian rouble	77,8800
RON	Romanian leu	4,8426	THB	Thai baht	34,674
TRY	Turkish lira	7,6865	BRL	Brazilian real	6,0595
AUD	Australian dollar	1,6313	MXN	Mexican peso	25,5836
			INR	Indian rupee	84,8215

[1] *Source*: reference exchange rate published by the ECB.

V

(Announcements)

OTHER ACTS

EUROPEAN COMMISSION

Publication of an application for approval of an amendment, which is not minor, to a product specification pursuant to Article 50(2)(b) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(2020/C 214/08)

This publication confers the right to oppose the amendment application pursuant to Article 51 of Regulation (EU) No 1151/2012 ([1]) of the European Parliament and of the Council within three months from the date of this publication.

APPLICATION FOR APPROVAL OF AN AMENDMENT TO THE PRODUCT SPECIFICATION OF TRADITIONAL SPECIALITIES GUARANTEED WHICH IS NOT MINOR

Application for approval of an amendment in accordance with the first subparagraph of Article 53(2) of Regulation (EU) No 1151/2012

'CZWÓRNIAK STAROPOLSKI TRADYCYJNY'

EU No: TSG-PL-0035-AM02 – 11.1.2019

1. **Applicant group and legitimate interest**

Name of the group: Związek Pracodawców Polska Rada Winiarstwa

Address: ul. Świętokrzyska 20
00-002 Warszawa
POLSKA/POLAND

Tel. + 48 222434176

Email address: office@zpprw.pl

Związek Pracodawców Polska Rada Winiarstwa is the biggest organisation representing the wine sector in Poland. Its members include producers of fermented products, including meads. It is an independent entity set up by members of the Krajowa Rada Winiarstwa i Miodosytnictwa przy Stowarzyszeniu Naukowo-Technicznym Inżynierów i Techników Przemysłu Spożywczego, which was the applicant for registration of this name as a TSG.

2. **Member State or Third Country**

Poland

([1]) OJ L 343, 14.12.2012, p. 1.

3. **Heading in the product specification affected by the amendments**

☐ Name of product

☒ Description of product

☒ Method of production

☒ Other. Description of the key elements establishing the product's traditional character

4. **Type of amendment(s)**

☒ Amendment to product specification of registered TSG not to be qualified as minor in accordance with the fourth subparagraph of Article 53(2) of Regulation (EU) No 1151/2012.

5. **Amendments**

In point 3.2, the sentence

'The name czwórniak derives from the numeral '4' (PL: cztery) and relates directly to the historically established composition and method of production of czwórniak – the proportions of honey and water in the mead wort being one part honey to three parts water.'

has been replaced by

'The word czwórniak derives from the numeral '4' (PL: cztery) and relates directly to the historically established composition and method of production of czwórniak – the proportions of honey and water in the mead being one part honey to three parts water.'

The information that the word czwórniak relates to the proportions of water and honey in the mead wort has thus been corrected. Wording has been introduced indicating that it is the proportion of water to honey in the mead, i.e. the final product, that is key. This is a formal amendment and has no bearing on the specific character of the product. It is necessary because, since 1948, under national rules, 'Only mead produced from one part natural honey and three parts water may be called czwórniak'. During the production process honey is added not only at the wort preparation stage, as a result of which account has to be taken of the proportion of honey to water and/or juice in the finished mead.

Description of product

The sentence

'The flavour of 'czwórniak staropolski tradycyjny' may be enriched by the taste of the spices that are used.'

has been replaced by

'The flavour of 'czwórniak staropolski tradycyjny' may be enriched by the taste of the spices, hops and fruit juices that are used.'

This is a formal amendment. The original product specification allows for the addition of fruit juices when producing 'czwórniak staropolski tradycyjny'. The effect such juices have on the product's taste must therefore be taken into account. It is proposed to include hops in the 'Raw materials' section. The effect of hops on the taste of 'czwórniak staropolski tradycyjny' should therefore also be taken into account.

The following sentence has been added:

'There are two types of 'czwórniak staropolski tradycyjny': boiled-wort and cold-wort, depending on the method used to prepare the wort.'

There are two varieties of 'czwórniak staropolski tradycyjny': boiled-wort and cold-wort. The original product specification mentions only the boiled-wort variety. The purpose of the proposed amendment is to include the cold-wort variety in the product specification. The justification for this amendment is also to be found in historical sources. Information contained in written sources dating from the 19th century (e.g. *Najdokładniejszy sposób sycenia różnych gatunków miodów*, Józef Ambrożewicz, 1891; *Miodosytnictwo – czyli nauka przerabiania miodu i owoców na napoje*, Teofil Ciesielski, 1892) shows that drinks were made from mead by two methods: by boiling or without being heated up. Furthermore, in *Mała encyklopedia rolnicza* (1964), meads are also divided into boiled-wort and cold-wort meads.

The production of cold-wort meads is a tradition that dates back several centuries but it is a technologically difficult process, as the wort is prepared without heating it up. The high risk of contamination of the pitched wort, especially during fermentation and stabilisation, was the reason why this method was abandoned. It has, however, been revived in recent years and therefore has to be taken into account in the product specification as having equal status with boiled-wort mead production.

The difference in the production method for the two types of mead stems solely from the different method of preparing the wort. For cold-wort meads, the method does not involve the use of high temperatures, whereas the wort for the production of boiled-wort meads is boiled. The subsequent stages of the production process are the same for both types.

Method of production

In the 'Raw materials' section, the indent

'Herbs and spices: clove, cinnamon, nutmeg or ginger'

has been replaced by

'Herbs and spices, or hops'

The purpose of the proposed amendment is to expand the range of herbs and spices (beyond the four mentioned in the original specification) and to allow the addition of hops. This is historically justified, as hops and a great many herbs and spices are mentioned in sectoral publications from the 19th century onwards. The national rules from 1948 permitted the addition of a range of ingredients that is in line with the proposed amendment.

The following indent has also been added: 'Tartaric or citric acid.'

The use of tartaric or citric acid should be mentioned for technological reasons. Their use is historically justified, as it was already permitted in the 1948 national rules.

Under 'Stage 1' in the 'Method of production' section, a passage has been included regarding the two methods of preparing the wort for the production of cold-wort and boiled-wort meads.

The wording

'Boiling (brewing) of the mead at a temperature of 95-105 °C.'

has been replaced by

'Preparation of the mead wort:

For cold-wort meads, the honey is dissolved in lukewarm water at a temperature of 20-30 °C.

For boiled-wort meads, the wort is heated (brewed) at a temperature of 95-105 °C.'

The proposed amendment takes account of the differences in the way in which the mead wort is prepared for the production of boiled-wort meads and cold-wort meads. This follows on from the inclusion of the cold-wort mead production method in the specification, the basis of this method being the preparation of mead wort by dissolving honey in lukewarm water.

Under 'Stage 1' in the 'Method of production' section, the sentence

'The required proportions of honey and water for czwórniak are: one part honey to three parts water (or water mixed with fruit juice), to which herbs and spices may be added.'

has been replaced by

'The required proportions of honey and water for czwórniak are one part honey to three parts water (or water mixed with fruit juice), to which herbs and spices or hops may be added.'

The possibility of adding hops as well as herbs and spices is thus included. This amendment has been made owing to the addition to the list of permitted raw materials.

The sentences

'A wort kettle fitted with a steam jacket is used to ensure strict adherence to the proportions of water and honey and obtain the required extract. This method of brewing prevents caramelisation of the sugars.'

are replaced by

'In the case of boiled-wort meads, a wort kettle fitted with a steam jacket is used to ensure strict adherence to the proportions of water and honey and obtain the required extract. This method of brewing prevents caramelisation of the sugars.'

Information has been added to make it clear that this concerns boiled-wort meads. There is no need to use wort kettles fitted with steam jackets when making cold-wort meads, as the sugars do not caramelise when mead wort is prepared at low temperatures.

Under 'Stage 5' in the 'Method of production' section, the wording

'Odciąg odfermentowanego nastawu znad osadu drożdżowego.'(Racking of the attenuated pitched wort.)

has been corrected in Polish to read as follows:

'Obciąg odfermentowanego nastawu znad osadu drożdżowego.'

The word odciąg has been replaced by the correct word for the process in question: *obciąg* (racking).

Under 'Stage 7' in the 'Method of production' section, the wording has been amended to include hops and tartaric or citric acid, in line with the additions to the list of permitted raw materials.

The indent

'adding extracts of herbs and spices'

has been replaced by

'adding extracts of herbs and spices, or hops'.

The following indent has been added:

'adding tartaric or citric acid'.

Description of the key elements establishing the product's traditional character

In the 'Specific character of the product' section, the sentence

'The specific character of czwórniak results in particular from the use of, and strict adherence to, the established proportions of honey and water – one part honey to three parts water – in the mead wort.'

has been replaced by

'The specific character of 'czwórniak staropolski tradycyjny' results in particular from the use of, and strict adherence to, the established proportions of honey and water – one part honey to three parts water – in the mead.'

Wording has thus been introduced indicating that it is the proportion of water to honey in the mead, rather than in the mead wort, that is key; this corresponds to the amendments made to 3.2.

Quotes attesting to the traditional character of the two methods of preparing wort that are the basis for boiled-wort and cold-wort meads have been added to the description of the elements that determine the product's traditional character.

Corrections have also been made to the name: where appropriate, the word *czwórniak* has been replaced by product name, i.e. 'czwórniak staropolski tradycyjny'.

PRODUCT SPECIFICATION OF A TRADITIONAL SPECIALITY GUARANTEED

'CZWÓRNIAK STAROPOLSKI TRADYCYJNY'

EU No: TSG-PL-0035-AM02 – 11.1.2019

Poland

1. **Name(s)**

'Czwórniak staropolski tradycyjny'

2. **Type of product**

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

3. **Grounds for registration**

3.1. *Whether the product:*

☒ results from a mode of production, processing or composition corresponding to traditional practice for that product or foodstuff;

☐ is produced from raw materials or ingredients that are those traditionally used.

Mead has been produced in Poland for over a thousand years, as confirmed by numerous historical sources. The first written records date from the 10th century, and publications from the 17th and 18th centuries contain information about different varieties of mead. The centuries-old production technique has undergone only minor changes. 'Czwórniak staropolski tradycyjny' is one of four types of mead. It is made according to traditional recipes, adhering strictly to the specified proportions of honey and water.

3.2. *Whether the name:*

☒ has been traditionally used to refer to the specific product;

☒ identifies the traditional character or specific character of the product.

The word *czwórniak* derives from the numeral '4' (PL: *cztery*) and relates directly to the historically established composition and method of production of *czwórniak* – the proportions of honey and water in the mead being one part honey to three parts water. The name therefore expresses the specific character of the product. Since *czwórniak* is a word that is used solely to denote a specific variety of mead, the name should also be considered to be specific in itself.

4. **Description**

4.1. *Description of the product to which the name under point 1 applies, including its main physical, chemical, microbiological or organoleptic characteristics showing the product's specific character (Article 7(2) of this Regulation)*

'Czwórniak staropolski tradycyjny' is a mead, a clear beverage fermented from mead wort, distinguished by its characteristic honey aroma and the taste of the raw materials used.

The flavour of 'czwórniak staropolski tradycyjny' may be enriched by the taste of the spices, hops and fruit juices that are used. The colour of 'czwórniak staropolski tradycyjny' ranges from golden to dark amber and depends on the type of honey used in its production.

There are two types of 'czwórniak staropolski tradycyjny': boiled-wort and cold-wort, depending on the method used to prepare the wort.

The physico-chemical indicators typical for 'czwórniak staropolski tradycyjny' are:

— alcoholic strength: 9-12 % vol.,

— reducing sugars after inversion: 35-90 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 in grams: the figure which, when added to the actual alcoholic strength (% vol.) multiplied by 18, gives a minimum of 240,

— non-sugar extract: not less than

  — 15 g/l,

  — 20 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 'czwórniak staropolski tradycyjny'.

4.2. *Description of the production method of the product to which the name under point 1 applies that the producers must follow including, where appropriate, the nature and characteristics of the raw materials or ingredients used, and the method by which the product is prepared (Article 7(2) of this Regulation)*

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-hydroxymethylfurfural (HMF) content: max. 4,0 mg per 100 g honey;

— High-attenuation mead yeast – suitable for attenuation of high extracts in pitched wort;

— Natural herbs and spices, or hops;

— Natural fruit juices or fresh fruit;

— Tartaric or citric acid.

Method of production:

Stage 1

Preparation of the mead wort:

For cold-wort meads, the honey is dissolved in lukewarm water at a temperature of 20-30 °C.

For boiled-wort meads, the wort is heated (brewed) at a temperature of 95-105 °C.

The required proportions of honey and water for *czwórniak* are one part honey to three parts water (or water mixed with fruit juice), to which herbs and spices or hops may be added. In the case of fruit meads, at least 30 % of the water is replaced with fruit juice.

In the case of boiled-wort meads, a wort kettle fitted with a steam jacket is used to ensure strict adherence to the proportions of water and honey and obtain the required extract. This method of brewing prevents caramelisation of the sugars.

Stage 2

For boiled-wort meads, the wort is cooled to 20-22 °C, the optimum temperature for yeast to propagate. The wort must be cooled on the day of production, the cooling time depending 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. Maintaining the temperature at a maximum level of 28 °C ensures that the fermentation process takes place correctly.

B. Still fermentation – 3-6 weeks. The still fermentation period ensures that the appropriate physico-chemical parameters are attained.

Stage 5

Racking of the attenuated pitched wort.

After obtaining an alcoholic strength of at least 9 % vol., racking prior to ageing should be carried out. This guarantees that the mead has the appropriate physico-chemical and organoleptic characteristics. Leaving the pitched wort on the lees beyond the still fermentation period adversely affects the organoleptic characteristics, 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, operations such as pasteurisation and filtration may be carried out. This stage is essential for ensuring that the product has the right organoleptic characteristics.

The minimum ageing time for 'czwórniak staropolski tradycyjny' is 9 months.

Stage 7

Flavour-adjustment (composition) – this stage concerns the preparation of a final product having organoleptic and physico-chemical characteristics appropriate to 'czwórniak staropolski tradycyjny'. In order to ensure that the required parameters are attained, it is possible to correct the organoleptic and physico-chemical characteristics by:

— adding honey to sweeten the mead,

— adding herbs and spices, or hops,

— adding tartaric or citric acid.

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

Stage 8

Pouring into unit containers at a temperature of 55-60 °C. It is recommended that 'czwórniak staropolski tradycyjny' be presented in traditional packaging, such as carboys, ceramic containers or oak barrels.

4.3. *Description of the key elements establishing the product's traditional character (Article 7(2) of this Regulation)*

Specific character of the product:

The specific character of 'czwórniak staropolski tradycyjny' results from:

— the preparation of the wort (composition and proportion of raw materials),

— ageing and maturing,

— its physico-chemical and organoleptic characteristics.

Preparation of the wort (composition and proportion of raw materials):

The specific character of 'czwórniak staropolski tradycyjny' results in particular from the use of, and strict adherence to, the established proportions of honey and water – one part honey to three parts water – in the mead. This proportion is the determining factor in all further stages in the production of 'czwórniak staropolski tradycyjny' that impart its unique characteristics.

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 'czwórniak staropolski tradycyjny', this period is at least 9 months.

Physico-chemical and organoleptic characteristics:

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 smell of 'czwórniak staropolski tradycyjny' are the result of an appropriate sugar and alcohol content:

— reducing sugars after inversion: 35-90 g/l;

— total sugar in grams: the figure which, when added to the actual alcoholic strength (% vol.) multiplied by 18, gives a minimum of 240;

— alcoholic strength: 9-12 % vol.

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

Traditional production method:

Mead production in Poland is a tradition which dates back over a thousand years and is very diverse. The development and improvement of the production method over the centuries has given rise to many varieties 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 ruler 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 in 1811 and 1812, contains a good deal of information on the production, consumption and different varieties 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 varieties of mead. Depending on the production method, they were called *półtorak*, *dwójniak*, *trójniak* or *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 *czwórniak* production technique has been used, with minor modifications, for centuries.

Traditional composition:

The traditional classification of meads as *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 meads into four categories. This classification was finally enshrined in Polish law in 1948 by means of the Act on the production of wines, wine musts and 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 exact proportions of honey and water and the technological requirements. The proportion of water and honey for *czwórniak* is given as follows: 'Only mead produced from one part natural honey and three parts water may be called *czwórniak*'.

Two methods of preparing the wort:

The wort for making traditional meads may be prepared in two ways: by brewing (heating) or by omitting this stage. A distinction has been drawn between the two production methods in many written sources, e.g.

— *Najdokładniejszy sposób sycenia różnych gatunków miodów*, Fr. Józef Ambrożewicz, Warsaw, 1891. This work describes two methods of making mead.

'*There are two ways in which we can make mead from honey:*

1) *with the aid of fire, in other words by means of brewing or boiling;*

2) *without the aid of fire, which is to say without boiling.*'

— *Miodosytnictwo – czyli nauka przerabiania miodu i owoców na napoje* by Teofil Ciesielski, published in Lviv in 1892, which classes meads according to the way in which the wort is prepared for fermentation:

'*There are two ways in which we can make honey into a drink, namely:*

(a) *with the aid of fire, in other words by means of brewing or boiling;*

(b) *by the cold method.*'

— *Mała encyklopedia rolnicza*, published by Państwowe Wydawnictwa Rolnicze i Leśne, Warsaw, in 1964, which describes, on page 410, the division of meads into categories:

'*Depending on the method of preparing the mead wort, there are cold-wort meads, obtained from wort that has not been heated up, and boiled-wort (brewed) mead, obtained from wort that has been heated up (boiled, brewed).*'

Publication of an application for approval of an amendment, which is not minor, to a product specification pursuant to Article 50(2)(b) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(2020/C 214/09)

This publication confers the right to oppose the amendment application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council [1] within three months from the date of this publication.

APPLICATION FOR APPROVAL OF AN AMENDMENT TO THE PRODUCT SPECIFICATION OF TRADITIONAL SPECIALITIES GUARANTEED WHICH IS NOT MINOR

Application for approval of an amendment in accordance with the first subparagraph of Article 53(2) of Regulation (EU) No 1151/2012

'PÓŁTORAK STAROPOLSKI TRADYCYJNY'

EU No: TSG-PL-0034-AM02 – 11.1.2019

1. **Applicant group and legitimate interest**

Name of the group: Związek Pracodawców Polska Rada Winiarstwa

Address:	ul. Świętokrzyska 20 00-002 Warszawa POLSKA/POLAND
Tel.	+48 222434176
Email address:	office@zpprw.pl

Związek Pracodawców Polska Rada Winiarstwa is the biggest organisation representing the wine sector in Poland. Its members include producers of fermented products, including meads. It is an independent entity set up by members of the Krajowa Rada Winiarstwa i Miodosytnictwa przy Stowarzyszeniu Naukowo-Technicznym Inżynierów i Techników Przemysłu Spożywczego, which was the applicant for registration of this name as a TSG.

2. **Member State or Third Country**

Poland

3. **Heading in the product specification affected by the amendments**

☐ Name of product

☒ Description of product

☒ Method of production

☒ Other: Description of the key elements establishing the product's traditional character

4. **Type of amendment(s)**

☒ Amendment to product specification of registered TSG not to be qualified as minor in accordance with the fourth subparagraph of Article 53(2) of Regulation (EU) No 1151/2012.

5. **Amendments**

In 3.2, the sentence

'The name półtorak derives from the numeral '1.5' (PL: półtora) and relates directly to the historically established composition and method of production of półtorak – the proportions of honey and water in the mead wort being one part honey to half a part water.'

[1] OJ L 343, 14.12.2012, p. 1.

has been replaced by

'The word półtorak derives from the numeral '1.5' (PL: półtora) and relates directly to the historically established composition and method of production of półtorak – the proportions of honey and water in the mead being one part honey to half a part water.'

The information that the word *półtorak* relates to the proportions of water and honey in the mead wort has thus been corrected. Wording has been introduced indicating that it is the proportion of water to honey in the mead, i.e. the final product, that is key. This is a formal amendment and has no bearing on the specific character of the product. It is necessary because, since 1948, under national rules, 'Only mead produced from one part natural honey and half a part water may be called *półtorak*'. During the production process honey is added not only at the wort preparation stage, as a result of which account has to be taken of the proportion of honey to water and/or juice in the finished mead.

Description of product

The sentence

'The flavour of 'półtorak staropolski tradycyjny' may be enriched by the taste of the spices that are used.'

has been replaced by

'The flavour of 'półtorak staropolski tradycyjny' may be enriched by the taste of the spices, hops and fruit juices that are used.'

This is a formal amendment. The original product specification allows for the addition of fruit juices when producing 'półtorak staropolski tradycyjny'. The effect such juices have on the product's taste must therefore be taken into account. It is proposed to include hops in the 'Raw materials' section. The effect of hops on the taste of 'półtorak staropolski tradycyjny' should therefore also be taken into account.

The following sentence has been added:

'There are two types of 'półtorak staropolski tradycyjny': boiled-wort and cold-wort, depending on the method used to prepare the wort.'

There are two varieties of 'półtorak staropolski tradycyjny': boiled-wort and cold-wort. The original product specification mentions only the boiled-wort variety. The purpose of the proposed amendment is to include the cold-wort variety in the product specification. The justification for this amendment is to be found in historical sources. Information contained in written sources dating from the 19th century (e.g. *Najdokładniejszy sposób sycenia różnych gatunków miodów*, Józef Ambrożewicz, 1891; *Miodosytnictwo – czyli nauka przerabiania miodu i owoców na napoje*, Teofil Ciesielski, 1892) shows that drinks were made from honey by two methods: by boiling or without being heated up. In *Mała encyklopedia rolnicza* (1964), meads are also divided into boiled-wort and cold-wort meads.

The production of cold-wort meads is a tradition that dates back several centuries, but it is a technologically difficult process, as the wort is prepared without heating it up. The high risk of contamination of the pitched wort, especially during fermentation and stabilisation, was the reason why this method was abandoned. It has, however, been revived in recent years and therefore has to be taken into account in the product specification as having equal status with boiled-wort mead production.

The difference in the production method for the two varieties of mead – boiled-wort and cold-wort – stems solely from the different method of preparing the wort. For cold-wort meads, the method does not involve the use of high temperatures, whereas the wort for the production of boiled-wort meads is boiled. The subsequent stages of the production process are the same for both types.

Method of production

In the 'Raw materials' section, the indent

'Herbs and spices: clove, cinnamon, nutmeg or ginger'

has been replaced by

'Herbs and spices, or hops'.

The purpose of the proposed amendment is to expand the range of herbs and spices (beyond the four mentioned in the original specification) and to allow the addition of hops. This is historically justified, as hops and a great many herbs and spices are mentioned in sectoral publications from the 19th century onwards. The national rules from 1948 permitted the addition of a range of ingredients that is in line with the proposed amendment.

The indent

'Ethyl alcohol of agricultural origin (possibly)'

has been replaced by

'Ethyl alcohol of agricultural origin or honey distillate (possibly)'.

In addition to ethyl alcohol of agricultural origin, it is also permitted to add honey distillate, a high-quality product whose use has a positive effect on the taste of the mead.

The following indent has been added: *'Tartaric or citric acid.'*

The use of tartaric or citric acid should be mentioned for technological reasons. Their use is historically justified, as it was already permitted in the 1948 national rules.

Under 'Stage 1' in the 'Method of production' section, the wording

'Boiling (brewing) of the mead at a temperature of 95-105 °C.'

has been replaced by

'Preparation of the mead wort:

For boiled-wort meads, the wort is heated (brewed) at a temperature of 95-105 °C.

For cold-wort meads, the honey is dissolved in lukewarm water at a temperature of 20-30 °C.'

The purpose of this amendment is to provide information on the two methods of preparing the mead wort for the production of mead, depending on whether it is boiled-wort mead or cold-wort mead.

Under 'Stage 1' in the 'Method of production' section, the sentence:

'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 and spices may be added.'

has been replaced by

'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 and spices or hops may be added.'

This section now also includes the possibility of adding hops, as well as herbs and spices. This amendment has been made owing to the addition to the list of permitted raw materials.

The sentence

'A wort kettle fitted with a steam jacket is used to ensure strict adherence to the proportions of water and honey and obtain the required extract.'

has been replaced by

'In the case of boiled-wort meads, a wort kettle fitted with a steam jacket is used to ensure strict adherence to the proportions of water and honey and obtain the required extract.'

Information has been added to make it clear that this concerns boiled-wort meads. There is no need to use wort kettles fitted with steam jackets when making cold-wort meads, as the sugars do not caramelise when mead wort is prepared at low temperatures.

Under 'Stage 2' in the 'Method of production' section, the wording

'Cooling of the wort to 20-22 °C, the optimum temperature for yeast to propagate.'

has been replaced by

'For boiled-wort meads, the wort is cooled to 20-22 °C, the optimum temperature for yeast to propagate.'

The purpose of this amendment is to make it clear that the wort is cooled when producing boiled-wort meads. This is not necessary for cold-wort meads, owing to the wort's low-temperature preparation.

Under 'Stage 5' in the 'Method of production' section, the wording

'Odciąg odfermentowanego nastawu znad osadu drożdżowego.' (Racking of the attenuated pitched wort.)

has been corrected in Polish to read as follows:

'*Obciąg odfermentowanego nastawu znad osadu drożdżowego*.'

The word *odciąg* has been replaced by the correct word for the process in question: *obciąg* (racking).

Under 'Stage 7' in the 'Method of production' section, the wording has been amended to include hops, tartaric or citric acid and honey distillate, in line with the additions to the list of permitted raw materials.

The indent

'adding extracts of herbs and spices'

has been replaced by

'adding extracts of herbs and spices, or hops,'.

The following indent has been added:

'adding tartaric or citric acid.'

The indent

'adding ethyl alcohol of agricultural origin'

has been replaced by

'adding ethyl alcohol of agricultural origin and/or honey distillate. The quantity of alcohol added is calculated by means of conversion to the honey equivalent.'

The information concerning conversion to the honey equivalent is taken from the national rules in force. It makes sense to insert this wording as the conversion aspect is included in the Polish sectoral rules and TSG products may be produced outside the applicant 's country.

Description of the key elements establishing the product's traditional character

In the 'Specific character of the product' section, the sentence

'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 half a part water – in the mead wort.'

has been replaced by

'The specific character of 'półtorak staropolski tradycyjny' results in particular from the use of, and strict adherence to, the established proportions of honey and water – one part honey to half a part water – in the mead.'

Wording has been introduced indicating that it is the proportion of water to honey in the mead, rather than in the mead wort, that is key; this corresponds to the amendments made to 3.2.

Quotes attesting to the traditional character of the two methods of preparing wort that are the basis for boiled-wort and cold-wort meads have been added to the description of the elements that determine the product's traditional character.

Corrections have also been made in relation to the name: where appropriate, the word *półtorak* has been replaced by product name, i.e. 'półtorak staropolski tradycyjny'.

PRODUCT SPECIFICATION OF A TRADITIONAL SPECIALITY GUARANTEED

'PÓŁTORAK STAROPOLSKI TRADYCYJNY'

EU No: TSG-PL-0034-AM02 – 11.1.2019

Poland

1. **Name(s)**

'Półtorak staropolski tradycyjny'

2. **Type of product**

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

3. **Grounds for registration**

3.1. *Whether the product:*

☒ results from a mode of production, processing or composition corresponding to traditional practice for that product or foodstuff;

☐ is produced from raw materials or ingredients that are those traditionally used.

Mead has been produced in Poland for over 1 000 years, as confirmed by numerous historical sources. The first written records date from the 10th century, and publications from the 17th and 18th centuries contain information about different varieties of mead. The centuries-old production technique has undergone only minor changes. 'Półtorak staropolski tradycyjny' is one of four types of mead. It is made according to traditional recipes, adhering strictly to the specified proportions of honey and water.

3.2. *Whether the name:*

☒ has been traditionally used to refer to the specific product;

☒ identifies the traditional character or specific character of the product.

The word *półtorak* derives from the numeral '1.5' (PL: *półtora*) and relates directly to the historically established composition and method of production of *półtorak* – the proportions of honey and water in the mead being one part honey to half a part water. The name therefore expresses the specific character of the product. Since *półtorak* is a word that is used solely to denote a specific variety of mead, the name should also be considered to be specific in itself.

4. **Description**

4.1. *Description of the product to which the name under point 1 applies, including its main physical, chemical, microbiological or organoleptic characteristics showing the product's specific character (Article 7(2) of this Regulation)*

'Półtorak staropolski tradycyjny' is a mead, a clear beverage fermented from mead wort, distinguished by its characteristic honey aroma and the taste of the raw materials used.

The flavour of 'półtorak staropolski tradycyjny' may be enriched by the taste of the spices, hops and fruit juices that are used. The colour of 'półtorak staropolski tradycyjny' ranges from golden to dark amber and depends on the type of honey used in its production.

There are two types of 'półtorak staropolski tradycyjny': boiled-wort and cold-wort, depending on the method used to prepare the wort.

The physico-chemical indicators typical for 'półtorak staropolski tradycyjny' are:

— alcoholic strength: 15-18 % vol.,

— reducing sugars after inversion: > 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 in grams: the figure which, when added to the actual alcoholic strength (% vol.) multiplied by 18, gives a minimum of 600,

— 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 'półtorak staropolski tradycyjny'.

4.2. *Description of the production method of the product to which the name under point 1 applies that the producers must follow including, where appropriate, the nature and characteristics of the raw materials or ingredients used, and the method by which the product is prepared (Article 7(2) of this Regulation)*

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-hydroxymethylfurfural (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, or hops;

— Natural fruit juices or fresh fruit;

— Ethyl alcohol of agricultural origin or honey distillate (possibly);

— Tartaric or citric acid.

Method of production:

Stage 1

Preparation of the mead wort:

For boiled-wort meads, the wort is heated (brewed) at a temperature of 95-105 °C.

For cold-wort meads, the honey is dissolved in lukewarm water at a temperature of 20-30 °C.

The required proportions of honey and water for 'półtorak staropolski tradycyjny' are one part honey to half a 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 and spices or hops 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 proportion of honey to water that is characteristic of 'półtorak staropolski tradycyjny', the rest of the honey is added in the final phase of fermentation of during ageing.

In the case of boiled-wort meads, a wort kettle fitted with a steam jacket is used to ensure strict adherence to the proportions of water and honey and obtain the required extract. This method of brewing prevents caramelisation of the sugars.

Stage 2

For boiled-wort meads, the wort is cooled 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. Maintaining the temperature at a maximum level of 28 °C ensures that the fermentation process takes place correctly.

B Still fermentation – 3-6 weeks. The still fermentation period ensures that the appropriate physico-chemical parameters are attained.

At this stage, the remaining quantity of honey may be added to ensure the required proportion in półtorak.

Stage 5

Racking of the attenuated pitched wort.

After obtaining an alcoholic strength 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 characteristics. Leaving the pitched wort on the lees beyond the still fermentation period adversely affects the organoleptic characteristics, 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, operations such as pasteurisation and filtration may be carried out. The remaining quantity of honey needed to ensure the required proportion in the półtorak may be added at this stage, 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 characteristics.

In the case of 'półtorak staropolski tradycyjny', this period is at least 3 years.

Stage 7

Flavour-adjustment (composition) – this stage concerns the preparation of a final product having organoleptic and physico-chemical characteristics appropriate to 'półtorak staropolski tradycyjny'. In order to ensure that the required parameters are attained, it is possible to correct the organoleptic and physico-chemical characteristics by:

— adding honey to sweeten the mead,

— adding herbs and spices, or hops,

— adding ethyl alcohol of agricultural origin and/or honey distillate. The quantity of alcohol added is calculated by means of conversion to the honey equivalent,

— adding tartaric or citric acid.

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

Stage 8

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

4.3. *Description of the key elements establishing the product's traditional character (Article 7(2) of this Regulation)*

Specific character of the product:

The specific character of 'półtorak staropolski tradycyjny' results from:

— the preparation of the wort (composition and proportion of raw materials),

— ageing and maturing,

— its physico-chemical and organoleptic characteristics.

Preparation of the wort (composition):

The specific character of 'półtorak staropolski tradycyjny' results in particular from the use of, and strict adherence to, the established proportions of honey and water – one part honey to half a part water – in the mead. This proportion is the determining factor in all further stages in the production of 'półtorak staropolski tradycyjny' that impart its unique characteristics.

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 staropolski tradycyjny' this period is at least 3 years.

Physico-chemical and organoleptic characteristics:

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 smell of 'półtorak staropolski tradycyjny' are the result of an appropriate sugar and alcohol content:

— reducing sugars after inversion: > 300 g/l,

— total sugar in grams: the figure which, when added to the actual alcoholic strength (% vol.) multiplied by 18, gives a minimum of 600,

— alcoholic strength: 15-18 % vol.

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

Traditional production method:

Mead production in Poland is a tradition which dates back over a thousand years and is very diverse. The development and improvement of the production method over the centuries has given rise to many varieties 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 ruler 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 in 1811 and 1812, contains a good deal of information on the production, consumption and different varieties 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 varieties of mead. Depending on the production method, they were called *półtorak*, *dwójniak*, *trójniak* or *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 classification of meads as *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 meads into four categories. This classification was finally enshrined in Polish law in 1948 by means of the Act on the production of wines, wine musts and 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 exact proportions of honey and water and the technological requirements. The proportion of water and honey for *półtorak* is given as follows: 'Only mead produced from one part natural honey and half a part water may be called *półtorak*'.

Two methods of preparing the wort:

The wort for making traditional meads may be prepared in two ways: by brewing (heating) or by omitting this stage. A distinction has been drawn between the two production methods in many written sources, e.g.

— 'Najdokładniejszy sposób sycenia różnych gatunków miodów', Fr. Józef Ambrożewicz, Warsaw, 1891. This work describes two methods of making mead.

'There are two ways in which we can make mead from honey:

1) *with the aid of fire, in other words by means of brewing or boiling;*

2) *without the aid of fire, which is to say without boiling*.'

— 'Miodosytnictwo – czyli nauka przerabiania miodu i owoców na napoje' by Teofil Ciesielski, published in Lviv in 1892, which classes meads according to the way in which the wort is prepared for fermentation:

'There are two ways in which we can make honey into a drink, namely:

(a) *with the aid of fire, in other words by means of brewing or boiling;*

(b) *by the cold method.'*

— 'Mała encyklopedia rolnicza', published by Państwowe Wydawnictwa Rolnicze i Leśne, Warsaw, in 1964, which describes, on page 410, the division of meads into categories:

'Depending on the method of preparing the mead wort, there are cold-wort meads, obtained from wort that has not been heated up, and boiled-wort (brewed) mead, obtained from wort that has been heated up (boiled, brewed).'

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