

Publication of an application for registration pursuant to the second subparagraph of Article 8 (1) of Regulation (EEC) No 2082/92 on certificates of specific character

(97/C 21/05)

This publication confers the right to object to the application pursuant to Articles 8 and 9 of the abovementioned Regulation. Any objection to the application must be submitted via the competent authority in the Member State concerned within a time limit of five months from the date of this publication. Supporting arguments for publication are set out below, in particular under 5 (a), (b) and (c), and are considered to justify the application within the meaning of Regulation (EEC) No 2082/92.

APPLICATION FOR REGISTRATION OF A SPECIFIC PRODUCT

COUNCIL REGULATION (EEC) No 2082/92

National application No —

1. Responsible department in the Member State sending the message:

Name: Ministry of Economic Affairs
Economic Relations Administration
Agri-food sectoral policy

Tel.: (32 2) 230 90 43

Fax: (32 2) 230 95 65

2. Applicant group:

Name: Confédération des Brasseries de Belgique (CBB)
(Confederation of Belgian Breweries)
Mr Michel Brichet, managing director

Address: Maison des Brasseurs
Grand Place 10
B-1000 Brussels

Tel.: (32 2) 511 49 87

Fax: (32 2) 511 32 59

Composition: producer/processor (x), other ()

3. Name of product:

FR: Gueuze Vieille, Gueuze-Lambic Vieille, Lambic Vieux

NL: Oude Geuze, Oude Geuze-Lambiek, Oude Lambiek

4. Type of product: Category 2.1

5. Specification: (summary of requirements under Article 6 (2))

(a) *Name of product:*

FR: Gueuze Vieille, Gueuze-Lambic Vieille, Lambic Vieux

NL: Oude Geuze, Oude Geuze-Lambiek, Oude Lambiek

(b) *Specific production or manufacturing method:*

Acid beer during production of which spontaneous fermentation occurs. A spontaneous-fermentation beer is obtained by the fermentation of a boiled wort after natural inoculation from the ambient air during cooling.

(c) *Traditional character:*

The traditional character of the Gueuze, Lambic, Gueuze-Lambic and Faro beers and the Lambic-based fruit beers is described in detail in the handbook 'La Région du Lambic' by Thierry Delplancq (September 1995). This handbook describes the various products, their etymology and the first mention of them, and their geographic location. According to this publication, production of these beers dates back at least to the beginning of the 19th century and even to the 18th in the case of Faro.

(d) *Description of the product:*

Acid beer whose aromatic profile is characterized by an ageing process in which the genus *Brettanomyces Bruxellensis* and/or *Lambicus* is a determining microbial component and having a minimum of 12,7° Plato, a maximum pH of 3,8, a colour of maximum 25 EBC and a maximum bitterness of 20 BU.

Vieille Gueuze or Vieille Gueuze-Lambic results from a blend of Lambics the weighted average age of which is one year or more, the oldest component having been aged in wooden barrels for at least three years. In addition, this blend has undergone secondary fermentation and is conditioned on the sediment and has a maximum degree of isoamyl acetate of 0,5 ppm after 6 months of ageing in the bottle, minimum ethyl acetate 50 ppm, a volatile acidity of minimum 10 meq. NaOH and a total acidity of minimum 75 meq. NaOH.

(e) *Minimum requirements and inspection procedures:*

Inspection will be carried out by the AIE (Administration de l'Inspection Economique), the official inspection body of the Belgian Ministry of Economic Affairs dealing with products manufactured in Belgium.

Inspection will cover:

- inventories and stock management in the breweries concerned;
- taking samples in the breweries and distributing companies to check on the method of production and product conformity, a microbiological test during brewing and a check on the aromatic profile. The density, pH, colour and bitterness can also be tested in a laboratory.

6. Request for reservation pursuant to Article 13 (2): No

EC-No: S/BE/00007/960722

Date of receipt of the full application: 22 August 1996