

**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 21/03)

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: Vieille Kriek, Vieille Kriek-Lambic, Vieille Framboise-Lambic, Vieux Fruit-Lambic
NL: Oude Kriek, Oude Kriekenlambiek, Oude Frambozenlambiek, Oude Fruitlambiek

4. Type of product: Category 2.1

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

(a) *Name of product:*

FR: Vieille Kriek, Vieille Kriek-Lambic, Vieille Framboise-Lambic, Vieux Fruit-Lambic

NL: Oude Kriek, Oude Kriekenlambiek, Oude Frambozenlambiek, Oude Fruitlambiek

(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 the aromatic profile of which 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 and a maximum bitterness of 20 BU.

Vieille Kriek or Vieille Kriek-Lambic results from a blend of Lambics in which the weighted average age is one year or more and the oldest component of which has been aged in wooden barrels for at least a year. 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 six 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.

Vieille Kriek is obtained by the addition of cherries, cherry juice or cherry juice concentrate which, in terms of equivalent weight of cherries, must represent a minimum of 10 % and a maximum of 25 % by weight of the final product. The same applies to the other fruit beers, apart from peach beer, in which the maximum percentage may total up to 30 %.

(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/00009/960722

Date of receipt of the full application: 22 August 1996