Transmission of an established geographical indication of spirit drinks

I. TECHNICAL FILE

1. Name and type

a. Name(s) to be registered

Kecskeméti Barackpálinka (hu)

b. Category

9. Fruit spirit

c. Applicant country(ies)

Hungary

d. Application language:

Hungarian

e. Type of geographical indication

PGI - Protected Geographical Indication

2. Contact details

a. Applicant name and title

Applicant name and title	ZWACK UNICUM NYRT.
Legal status, size and composition (in the case of legal persons)	
Nationality	Hungary
Address	Soroksári út 26, H-1095 Budapest
Country	Hungary
Telephone	+36 (1) 476 2383
E-mail(s)	gyokeres@zwackunicum.hu

b. Intermediary details

Intermediary name	Ministry of Agriculture
Address	Kossuth Lajos tér 11, H-1055 Budapest
Country	Hungary
Telephone	+36 (1) 795 75 62
E-mail(s)	eredetvedelmiFO@fm.gov.hu

c. Interested party details

d. Competent control authority details

Competent control authority name	National Food Chain Safety Office, Directorate of Wine Qualification
Address	Budaörsi út 141-145, H-1118 Budapest
Country	Hungary
Telephone	+36 1 346 09 30
E-mail(s)	bor@nebih.gov.hu

Competent control authority name	Bács-Kiskun County Government Office - Directorate of Food Chain Safety and Animal Health
Address	Halasi út 34, H-6000 Kecskemét
Country	Hungary
Telephone	+36 76 503370
E-mail(s)	bacs_megye@oai.hu

e. Control body details

3. Description of the spirit drink

Title – Product name	Kecskeméti Barackpálinka
Physical, chemical and/or organoleptic characteristics	Chemical and physical properties: Alcoholic strength: min. 40-86 % alc./vol. (v/v) Methanol content: max. 1 200 g/hl of 100 % vol. alcohol Total volatile substance content: min. 200 g/hl of 100 % vol. alcohol Hydrocyanic acid content: max. 7 g/hl of 100 % vol. alcohol Copper content: max. 10 mg/kg of finished product Organoleptic characteristics: Clear, colourless, possibly pale yellow drink, with the typical flavour and aroma of apricot. The pleasant fruit stone flavour is part of the traditional taste. No flavouring, colouring or sweetener may be added to the product, not even to round off its final taste. Matured and old pálinka may have a slightly darker, even amber colour. The additional quality requirements feature in Regulation (EC) No 110/2008 of 15 January 2008 and Act LXXIII of 2008 on pálinka, grape marc pálinka and the Pálinka National Council.
Specific characteristics (compared with spirit drinks of the same category)	‘Kecskeméti Barackpálinka’ shall be produced exclusively from stoned, fleshy apricots – including the fruit pulp – grown in Kecskemét and the environs of Kecskemét, with the mashing, fermentation, distillation, maturation, resting and bottling also taking place in Kecskemét and its

	environs. The characteristic flavour and aroma of the succulent fruit grown on the sand dunes around Kecskemét are unmistakable. The region enjoys a particularly high number of hours of sunlight. Since sand stores little heat, a lot of heat radiates onto the fruit during the day, before cooling down more rapidly at night. At the point in the vicinity of Kecskemét where the sandy plain and loess meet, the many hours of sunshine and the cool nights give the fruit a unique flavour, which in turn lends the pálinka its unique character. The ripeness of the fruit also determines the levels of hydrocarbons, alcohols, aldehydes and ketones in the fruit. Certain elements of these volatile components give the pálinka its typical floral and aromatic background notes of fruit, as well as the necessary acidity.

4. Define geographical area

a. Description of the defined geographical area

Apricots providing the raw material for the product shall be grown exclusively on the sandy plateau of the Kiskunság Homokhátság area.
This area includes the following settlements and boundaries in the environs of Kecskemét outside the Kecskemét city and administrative boundaries: Ballószög, Bócsa, Ágasegyháza, Fülöpháza, Fülöpjakab, Helvécia, Hetényegyháza, Izsák, Jakabszállás, Kerekdomb, Kerekegyháza, Kunszállás, Kisfái, Matkó, Lajosmizse, Lakitelek, Nagykőrös, Nyárlőrinc, Orgovány, Szentkirály, Tiszabög, Tiszakécske, Városföld.

‘Kecskeméti Barackpálinka’ may only be produced and bottled in distilleries located in the area defined here.

b. NUTS area

HU331	Bacs-Kiskun
HU102	Pest

5. Method used to obtain the spirit drink

Title – Type of method	Selection and acceptance of fruit
Method	The basic ingredient of ‘Kecskeméti Barackpálinka’ shall only be ripe, good-quality fruit. The apricot varieties which may be used to make the product are the Magyar kajszi, Gönci Magyar kajszi, Pannónia, Ceglédi bíborkajszi and Bergeron, as well as other varieties approved for planting in the given geographical area. The above varieties all have excellent organoleptic qualities that make them suitable for the production of

	‘Kecskeméti Barackpálinka’ with its distinctive flavour. The quantities of each variety may vary from year to year, but in all cases local preliminary classification shall take place before actual purchase. The fruit which is received – with its origin documented – must be all of the same variety, at optimum ripeness and free of any signs of rotting and foreign bodies (insecticide residue, earth, leaves, twigs). The batch shall not contain green or mouldy fruit. - refraction %: minimum 15.0; - size of fruit: at least 30 mm in diameter.

Title – Type of method	Mashing and fermentation
Method	The fruit must be prepared for fermentation in such a way as to ensure the optimum process. During the first processing phase, the fruit is placed in the dosing hopper, and then transferred to the fruit de-stoner via a screw conveyor where the stone will be removed. The next step involves the stoned fruit being chopped up by a crushing and chopping machine into the consistency of a pulp, which is pre-cooled using a heat exchanger. The mash reaches its optimum temperature (18-22 °C) in the final cooler. This is also where ingredients are added to assist the fermentation process. During the supervised fermentation process, it is vitally important to set and maintain the temperature accurately, as well as to achieve the optimum pH value (pH: 2.8-3.5), as this will ensure that when the yeast is added, the best result can be achieved from fermenting the fruit mash without any error. The fully processed and pre-cooled (18-22 °C) mash is transferred from the buffer container to the fermenting containers. Using the yeast added to the mash ensures that the fermentation process is started rapidly, runs smoothly and is completed without any sugar residue, as well as achieving the optimum aroma and alcohol, along with monitoring the temperature to ensure it remains constant. A large part of the carbon dioxide produced during fermentation is removed, with a small portion remaining in the container. The duration of the fermentation process is ideally 7-14 days, depending on the fruit variety, its content values and the size of the batch. If possible, the fermented mash must be processed immediately. Otherwise, the basic technical conditions must be ensured for storing it until the distillation process starts (monitoring temperature and carbon dioxide). The fermentation processes and storage must be carried out using equipment which has the approval of the food industry.

Title – Type of method	Distillation, refining
Method	The pálinka may be produced using distillation equipment suitable for double fractional distillation, based on the method with a boiler (distilling, refining), or using distillation equipment based on another technical solution which guarantees the appropriate organoleptic quality. The entire distillation process is carried out using closed-system distillation equipment. In order to reduce the energy required for distillation, the fermented mash is transferred to a heating container where it is heated to a sufficient level to be able to start the distillation process without the loss of any alcohol and aroma. The quantity of the 'head' and 'tail' fractions is determined by measuring the concentration and volume, as well as on the basis of an organoleptic analysis. During distillation, part of the original stone content in stone fruits may be added in dried form to the mash in order to achieve the characteristic taste.

Title – Type of method	Resting, maturation
Method	The pálinka must continue to be rested until it becomes well-balanced. The product is rested in stainless steel containers. Maturation must be carried out in a wooden cask to ensure that the pálinka acquires new flavour elements, partly through oxidation and partly through dissolution.

Title – Type of method	Production, treatment and bottling of pálinka
Method	Softened water of drinking quality (minimum 2 °dH (German degrees)) must be used to set the alcoholic strength of the rested and/or matured pálinka. The pálinka may be cooled and filtered and, if necessary, further treatment may also be carried out using appropriate processing aids. The pálinka can then be bottled. When ready and fit to be released for consumption, the apricot pálinka may be poured into new or washed bottles or carafes and can be closed using a sealed aluminium screw-cap closure or a cork compliant with food packaging criteria. The packaging material reflects the traditional element and should be either glass or ceramic. The permitted packaging unit is no more than 1 litre. Any larger volume than this may only be packaged as a one-off sample, by way of a gift. The sealed product may also be placed in a decorative box. The bottling process may take place only in the relevant geographical area in order to ensure the traceability of the protected-origin product and full protection of the registered geographical indication.

	Transporting the pálinka in bulk poses a serious risk not only to the traceability of the product, but also to food safety and food-product protection. Furthermore, transferring the product between storage facilities creates the opportunity for it to become mixed with products from other geographical areas, whether accidentally or deliberately. It is also worth noting that the inspection and supervisory powers of the excise and food chain safety authorities are organised on a regional basis, so it is essential that production, treatment and bottling take place within the defined geographical area, ideally within the same facility.

6. Link with the geographical environment of origin

Title – Product name	'Kecskeméti Barackpálinka'
Details of the geographical area or origin relevant to the link	In the section of the region located nowadays between the rivers Danube and Tisza known as Kiskunság (where the production area for apricots can be found), with the aim of binding the sandy soil and drifting sand, an initial attempt was made at viticulture. Later on, at the end of the 19th century, two thirds of Hungary's vineyards were destroyed by phylloxera, which swept across Europe. Re-establishing the vineyards in the wake of this created the foundations for growing grapes and other fruit, including apricots, in the environs of Kecskemét. The newer plantations resulted in a threefold increase in the production area, with the aim no longer simply to provide protection against the drifting sand, but also to promote fruit-growing, whose popularity had grown in the meantime. In order to grow both grapes and other fruits, 250-280 hours of sunshine a month are an absolute requirement. This is coupled with the unique features of the surrounding area, with the sunlight being reflected onto the fruit by the grains of sand, as quartz deflects it, thereby ensuring a constant, warm environment at the time of ripening. Some years, the orchards, which were initially planted among the vineyards as a side-line, generated more income than grapes. By 1930 there were already 356 000 apricot trees planted in the surrounding area. Some records provide us with references indicating that the activity of making pálinka was already being carried out in this rural area in the late 1600s. In wills published in the 1760s and 1770s, it was mentioned on several occasions that heirs had inherited pálinka distillation boilers or a pálinka distillery. The process of harvesting the fruit and fermenting were typical activities carried out

	by smallholdings and households. From the very start, separate distilleries were used to produce pálinka (the first official spirit distillery was established in Kecskemét in 1796). The breakthrough which established the drink's real reputation occurred in 1935 when Edward VIII, then heir to the British throne, made the following comment while tasting a 1926 apricot brandy at the Kecskemét distillery during a visit to Hungary: 'Drunk with soda it's better than whisky, and added to tea it's better than rum.'
Specific characteristics of the spirit drink attributable to the geographical area	The outstanding, unique characteristics of the apricots grown in Kecskemét and its environs are guaranteed not only by the commitment to particular varieties mentioned earlier, but also by the special environmental features of this production area. This region is one of the areas in Hungary with the highest amount of sunshine, where the number of hours of sunshine reaches 1 770 during the growing season. The high heat summation in excess of 3 200 degree days (°C) during the growing season perfectly meets the requirements for apricots. The typical loose sandy soil, which is easily warmed up and is fortunately located on a subsoil with good water management properties, only enhances the climate's favourable influence. Of all the sweet-kernel apricots grown on the sand dunes, the Magyar kajszi, Gönci Magyar kajszi, Pannónia, Ceglédi bíborkajszi and Bergeron varieties produce the most succulent spirit drinks that most powerfully evoke the aroma and flavour of ripe fruit, and which have made 'Kecskeméti Barackpálinka' famous at competitions at home and abroad. In the Kecskemét pálinka industry, apricot spirits made from these apricots have received many prestigious awards. These include, amongst others: - Gold certificate - Hungarian National Pálinka Competition 1989 - Gold certificate of honour - Hungarian National Pálinka Competition 1998 - Public choice gold medal - Hungarian National Pálinka Competition 2001 - Gold medal - international competition in Metz, 2002 - Public choice award - Hungarian National Pálinka Competition 2002 - Gold medal - Kecskeméti Hírös Napok festival, 2003 - Gold medal - SIAL d'Or 2004

	Also 9 silver and 4 bronze medals (Destillata, Vienna; World Spirits Award, Klagenfurt; Hundeszt, Budapest; VinAgora)
Causal link between the geographical area and the product	4.1. A4 format map: two copies enclosed 4.2. References: Géza Balázs: Pálinka, a hungarikum [Pálinka, Hungaricum], Állami Nyomda Részvénytársaság Budapest, 2004 Jenő Tamás: Pálinkák és más nemes párlatok [Pálinka. Pálinka and other fine spirits], Alexandra Kiadó, 2003 Géza Balázs: A magyar pálinka [Hungarian pálinka], Aula Kiadó, Budapest, 1998, page 29 Géza Balázs: Az égetett szeszesitalok megjelenése [The appearance of spirits], Néprajzi látóhatár VI. 1997 Endre Némethy: Adatok a népi pálinkafőző eljárás előfordulásához [Information about carrying out the traditional pálinka distillation process], Ethnographia 1945. Dr Lajos Sólyom: Pálinkafőzés kézikönyv kisüzemek számára [Pálinka distillation handbook for smallholdings], Mezőgazdasági Kiadó, 1986 Ferenc Kovács: Jövedelmező kajszi termesztés [Profitable apricot production], 1948 Kecskeméti Közlöny, editions dated 22, 23, 26 and 27 February 1935 Dr Lajos Sólyom: Likőripari kézikönyv [Liqueur industry handbook], Mezőgazdasági Kiadó, 1978, page 189 Molnár/Vágó: Kajszitermesztés képekben [Apricot growing in pictures], Acrux Bt., Kecskemét, 1999, page 38 Miklós Keller: Borpárlat és Gyümölcspálinka [Wine spirits and fruit pálinka], Mezőgazdasági Kiadó, 1977, pages 25-28 Collection ‘Hagyományok -Ízek - Régiók’ [Traditions. Flavours. Regions.] Volume I, Novoprint, 2003, pages 112-113

7. Requirements under EU, national or regional legislation

Title	
Legal reference	Act XI of 1997 on the protection of trademarks and geographical indications
Description of the requirement(s)	The law stipulates the regulations governing the national process for protecting trademarks and geographical indications for spirit drinks, the considerations used to examine the technical and material basis for the application for protection, the procedure for objections,

	the provisions on deadlines and the provisions for sharing the remit between the Hungarian Intellectual Property Office and Ministry of Agriculture. In accordance with Regulation (EC) No 110/2008, the law governs the national phase of the EU protection process.

Title	
Legal reference	Act LXXIII of 2008 on pálinka, grape marc pálinka and the Pálinka National Council
Description of the requirement(s)	The law defines the basic regulations governing the production of pálinka, grape marc pálinka and pálinka spirits made using special procedures. The law stipulates the tasks of the Pálinka National Council and its operational basis in order to ensure uniform regulation of geographical indications.

Title	
Legal reference	Government Decree No 158/2009 of 30 July 2009 on the detailed rules on protecting the geographical indications of agricultural products and foodstuffs and on verifying the products
Description of the requirement(s)	This government decree contains the implementing provisions of Act XI of 1997 on the protection of trademarks and geographical indications and defines in detail the provisions governing the national procedure for protecting the geographical indications of agricultural products, foodstuffs and spirit drinks, as well as the system for examining products. The government decree defines the method for verifying compliance with the product descriptions and the system for amending the product descriptions, pursuant to Regulation (EC) No 110/2008. Proof of origin from a geographical area: The following documents provide proof of origin from a geographical area: In the case of primary producers, proof of origin of the apricots is provided by a purchase receipt, which has the primary producer’s certificate number on it. In every other case, a statement needs to be provided as proof of origin of the apricots during acceptance. To track the pálinka’s production, documents providing proof of production in line with current excise regulations may be used. Minimum requirements and procedures for verifying the product’s essential features and production method: The entire production process must operate alongside a quality control system capable of ensuring product

	identification and tracking, as well as a final inspection and product safety (e.g. ISO 9001, HACCP). The product's development must be documented in an appropriate manner from acceptance of the fruit, through the manufacturing process, up to the final product. During acceptance, the documents proving that the raw material originates from the protected geographical area must be verified. Verification points: 1. Acceptance of raw material: Quality of the raw material: - identification of the variety - state of ripeness: ripe/overripe - state of health: must be completely health (free of mould and rot, no damage or bruising) - purity: free of foreign bodies (insecticide residue, earth, leaves, twigs, stones, metal) - refraction %: minimum 15.0 2. Inspection of mash: - pH 2.8-3.5 3. Daily fermentation inspection: - optimum temperature (18-22 °C) 4. Inspection at the end of fermentation: - alcoholic strength (5-9 % v/v) - residual sugar content (less than 5 g/litre) 5. Inspection of pálinka due for bottling and removal from storage: Pálinka due for bottling and removal from storage must be inspected using organoleptic and analytical methods. - Organoleptic examination (colour, clarity): clear, slight yellowish colour if matured, with a flavour and aroma typical of apricots. The analytical examination covers the following aspects: Alcoholic strength: 40.0-86 % (v/v) Methanol content: maximum 1 200 g/hl of 100 % vol. alcohol as stipulated in point 9(b)(i) of Annex II to Regulation (EC) No 110/2008 Hydrocyanic acid content: maximum 7 g/hl of 100 % vol. alcohol Total volatile substance content: minimum 200 g/hl of 100 % vol. alcohol Copper content: maximum 10 mg/kg of finished product

	6. Inspection of finished product: - each batch of the bottled product must be inspected - organoleptic examination (colour, clarity, flavour, aroma): clear, slight yellowish colour if matured, with a flavour and aroma typical of the fruit raw material - packaging: labelling, seal, tax stamp in line with specifications - volume, alcoholic strength discrepancies according to the relevant regulations

Title	
Legal reference	Government Decree No 22/2012 of 29 February 2012 on the National Food Chain Safety Office
Description of the requirement(s)	The government decree stipulates the legal position of the National Food Chain Safety Office as the central administrative body for inspecting product compliance and its procedural system, as well as the connection between the lower-level administrative bodies and the system used for the distribution of tasks.

Title	
Legal reference	Regulation (EC) No 110/2008 of the European Parliament and of the Council of 15 January 2008 on the definition, description, presentation, labelling and the protection of geographical indications of spirit drinks and repealing Council Regulation (EEC) No 1576/89
Description of the requirement(s)	EU framework regulation

8. Supplement to the geographical indication

9. Specific labelling rules

Title	Supplement to the geographical indication and/or specific labelling rules
Description of the rule	In addition to the elements specified in the legislation, the designation also contains the following: • ‘Kecskeméti Barackpálinka’ (as part of the designation); • ‘oltalom alatt álló földrajzi jelzés’ [protected geographical indication] (separate from the name).

II. Other information

1. Supporting material

File name:	terkep 1..pdf

Description:	Map of the growing area
Document type	Map

File name:	terkep kecskemét_közeli.pdf
Description:	Map of the growing area 2
Document type	Map

2. Link to the product specification

Link:	