

COUNCIL REGULATION (EEC) No 2081/92
APPLICATION FOR REGISTRATION: Art. 5, Art. 17 (X)
PDO (X) PGI ()
National application No 02

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1. **Responsible department in the Member State:**
Name: Administration des Services techniques de l'Agriculture
Tel. 45 71 72 - 1 **Fax:** 45 71 72 - 341
2. **Applicant group:**
 - a) **Name:** Commission de la Marque Nationale du Miel
 - b) **Address:** 16, rte d'Esch, b.p. 1904 LUXEMBOURG
 - c) **Composition:** producer/processor () other ()
3. **Name of product:** Miel de Marque Nationale Luxembourgeois
4. **Type of product:** (see list) Honey
5. **Specification** (summary of Article 4(2))
 - a) **Name:** Miel de Marque Nationale Luxembourgeois
 - b) **Description:**

The honey is distinguished from other honey by its individual character conferred by the bee forage specific to the region. It is a mixed flower honey with strong notes of white clover, fruit trees, greater bird's foot trefoil, melilot, dandelion and meadowsweet. The honey must not contain any foreign matter (e.g. sugar) and no imported honey may be added. It contains no residues, inhibines or prolines. It is hard in texture and must not be runny. There are no crystallization defects and the honey is perfectly pure, homogeneous and of sustained aromatic quality. It is marketed only in 500 g jars.
 - c) **Geographical area:** the whole of the Grand Duchy of Luxembourg
 - d) **Evidence:**

The description "Miel de Marque Nationale Luxembourgeois" was created in 1948 by means of specific legislation. This was amended by the Regulation of the Government in Council of 5 July 1973 creating a national trade mark for Luxembourg honey, legislation which is still in force.
 - e) **Method of production:**

Production is on a non-industrial scale, and there are some 180 producers with hives all over the country. The honey is harvested from early spring to late summer, the latter particularly in the case of honeydew honey. After it has had time to mature and crystallize the honey is tested chemically and organoleptically before being put on the market.
 - f) **Link:**

The honey's quality and specific character are due mainly to the highly specific flora and vegetation of the region and to the fact that it is produced on a non-industrial scale.

g) Inspection structure:

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B.P. 1904
L - 1019 LUXEMBOURG

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h) Labelling: continuous numbering

i) National requirements:

The national requirements are laid down in the Regulation of the Government in Council of 5 July 1973 creating a national trade mark for Luxembourg honey. The principal requirements are:

- inspection of hives, in order to issue the right number of labels
- chemical and microbiological testing
- organoleptic testing by a board set up by the State.

TO BE COMPLETED BY THE COMMISSION

EEC No: VI.BI.4\LUX\0061\94.01.12

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