Commission Implementing Regulation (EU) No 482/2012 of 7 June 2012 approving minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications (Tettnanger Hopfen (PGI))

COMMISSION IMPLEMENTING REGULATION (EU) No 482/2012

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approving minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications (Tettnanger Hopfen (PGI))

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Council Regulation (EC) No 510/2006 of 20 March 2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs[(1)], and in particular the first subparagraph of Article 7(4) thereof,

Whereas:

(1) In accordance with the first subparagraph of Article 9(1) of Regulation (EC) No 510/2006, the Commission has examined Germany's application for the approval of amendments to the specification for the protected designation of origin 'Tettnanger Hopfen' registered under Commission Regulation (EC) No 415/2010[(2)].

(2) The aim of the application is to amend the specification. New trellis systems shall be authorised for economic reasons. The pruning period shall be adjusted to allow growers to better adjust to less and less favourable weather conditions. The use of herbicides with the new trellis systems shall be authorised to increase the water available to hop plants. The maximum drying temperature shall be raised to 65 °C as a result of new scientific information.

(3) The Commission has examined the amendment in question and decided that it is justified. Since the amendment is a minor one within the meaning of Article 9 of Regulation (EC) No 510/2006, the Commission can approve it without recourse to the procedure laid down in Articles 5, 6 and 7 of the said Regulation,

HAS ADOPTED THIS REGULATION:

Article 1

The specification for the protected geographical indication 'Tettnanger Hopfen' is hereby amended in accordance with Annex I to this Regulation.

Article 2

Annex II to this Regulation contains the Single Document setting out the main points of the specification.

***Changes to legislation:** There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 482/2012. (See end of Document for details)*

Article 3

This Regulation shall enter into force on the twentieth day following its publication in the *Official Journal of the European Union*.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels, 7 June 2012.

For the Commission, On behalf of the President,

Dacian CIOLOȘ

Member of the Commission

***Changes to legislation:** There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 482/2012. (See end of Document for details)*

ANNEX I

The specification for the protected geographical indication 'Tettnanger Hopfen' is amended as follows:

Method of production:

(1) The fourth, fifth and sixth sentences shall be deleted as follows:

In Tettnang growers cannot start their work until the spring, unlike in other hop-growing regions where the wire support systems are put in place during the winter. This is due to the trellis systems specific to the region: whereas a single-row system predominates in other regions, in Tettnang there are six rows of hops between each row for machinery.

Explanation: the (various) new trellis systems are being introduced for economic reasons, as they in particular make it easier to use machinery.

(2) In the seventh sentence the words 'In early to mid-April' shall be replaced by the words 'From the beginning of March until mid-April'.

Explanation: extending the pruning period allows growers to better adapt to the increase in less favourable weather conditions due to changing climate, as well as to optimise the use of manpower.

(3) The following 16th and 17th sentences shall be deleted:

One peculiarity is that a green cover crop is sown during the flowering phase (unlike in other regions, the hop-growers in the Tettnang region have voluntarily forbidden the use of herbicides), which means that no further tillage is required. This prevents the soil becoming too compact and washed out, and promotes the formation of humus.

Explanation: new trellis systems may necessitate the use of herbicides. This only takes place in the (relatively seldom) cases when weed growth is strong, and is necessary in order to increase the water available to hop plants. This should not be detrimental to the quality of the hops themselves.

(4) In the 20th sentence the figure '62 °C' shall be replaced by the figure '65 °C'.

Explanation: new scientific information may make it necessary to dry the hops at temperatures of up to 65 °C. The raising of the maximum drying temperature is in line with the general conditions of the hop delivery contract; the quality table for German certified hops contained therein states that raw hops must be dried at a temperature of 60 – 65 °C. Drying at a higher temperature also helps increase the energy efficiency of the process. The hops' fine aroma is not affected by this.

ANNEX II

SINGLE DOCUMENT Council Regulation (EC) No 510/2006 on protected geographical indications and protected designations of origin**'TETTNANGER HOPFEN'**EC No: DE-PGI-0105-0528-03.11.2011**PGI (X) PDO ( )**

1. **Name**

'Tettnanger Hopfen'

Changes to legislation: *There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 482/2012. (See end of Document for details)*

2. Member State or Third Country

Germany

3. Description of the agricultural product or foodstuff

3.1. *Type of product*

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

3.2. *Description of product to which the name in (1) applies*

Botany: botanically the hop (*Humulus lupulus*) belongs to the same family as hemp (*Cannabaceae*) and to the order *Urticales* (nettles). It is a dioecious plant, i.e. each plant carries only female or only male flowers. Only 'female' plants are cultivated, forming flowers called burrs from which the cones later develop. The protection afforded by Regulation (EC) No 510/2006 is to apply only to female hop cones (fresh hops) and the products obtained by processing them (in this case, hop pellets and hop extract in particular). A hop cone consists of bracts, bracteoles and a strig providing the valuable brewing constituents of Tettnang hops. The hop is a short-day plant, i.e. it grows in the spring as the days get longer, and flowers from around 21 June when the days get shorter. Thanks to the favourable conditions in which they grow (soil, precipitation levels and average temperatures), Tettnang hops can reach heights of 8,3 m, unlike hops in other areas (support systems in other growing areas are normally 7-7,5 m in height). Tettnang hops are fast-growing (up to 30 cm a day) and climb in a clockwise direction. All aromatic varieties from the Tettnang region are defined as Tettnanger Hopfen. The varieties 'Hallertauer Tradition' and 'Perle' are grown in addition to the main varieties of 'Tettnanger' (since 1973 the uniform 'Tettnanger Frühhopfen'; P. Heidtmann, 'Grünes Gold', 1994, p. 342). The 'Tettnanger' variety is grown only in the Tettnang region.

Use: 'Tettnanger' hops are used almost exclusively (around 99 %) for producing beer, with a small portion going into pharmaceutical products. Customers receive 'Tettnanger' hops in processed form as hop pellets and, to a lesser extent, as hop extract (since valuable aromas can be lost during the extraction process).

Components: the important substances in hops are bitter substances (hop resins), aromas (essential oils) and tannins (polyphenols). Tettnang is defined as an area for the growing of aromatic varieties of hops.

Tettnang hops owe their worldwide reputation in particular to exceptionally delicate aromas, which are made up of over 300 essential oil constituents (the hop's 'bouquet'). Descriptions of the aroma of Tettnang hops include flowery, citrusy, fruity, redcurrant-like, sweet and spicy. Hops grown in the Tettnang area are described as generally having a harmonious but lingering full and mild aroma.

In addition to this classification, the varieties are officially classified by the hop trade as 'finest aroma, aroma, bitter hops, high alpha hops'. 96 % of Tettnang hops (the varieties Tettnanger and Hallertauer) are in the category 'finest aroma'; the remaining 4 % (Perle and Hallertauer Tradition) are in the category 'aroma'. Since many of the 300 aromatic components are not yet sensorily detectable, it is still the subjective impression of the aroma that counts for the breweries' decision-makers and buyers (when making his selection the buyer puts his nose in among the hops). Those knowledgeable in this field say that the Tettnang hop is the finest of all hops.

3.3. *Raw materials (for processed products only)*

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