Commission Regulation (EU) No 779/2010 of 2 September 2010 approving minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications (Thüringer Rotwurst (PGI))

COMMISSION REGULATION (EU) No 779/2010

of 2 September 2010

approving minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications (Thüringer Rotwurst (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 second sentence of Article 9(2) thereof,

Whereas:

(1) The Commission has examined Germany's application for approval, pursuant to the first subparagraph of Article 9(1) of Regulation (EC) No 510/2006, of an amendment to details of the specification for the protected geographical indication 'Thüringer Rotwurst', registered by Commission Regulation (EC) No 2400/96[(2)] as amended by Regulation (EC) No 2206/2003[(3)].

(2) The purpose of the application is to amend the specification by extending the forms of packaging, in particular to allow the use of plastic jars, but not artificial casing. This is more in line with market realities and consumer preferences and makes it possible to unlock existing market potential.

(3) The Commission has examined the amendments in question and concluded that they are justified. Since these are minor amendments, the Commission may approve them without using the procedure set out in Articles 6 and 7 of that Regulation,

HAS ADOPTED THIS REGULATION:

Article 1

The amendments to the specification for the protected geographical indication 'Thüringer Rotwurst', as set out in Annex I, are approved.

Article 2

The updated Single Document is set out in Annex II.

Article 3

This Regulation shall enter into force on the 20th day following its publication in the *Official Journal of the European Union*.

Changes to legislation: *There are currently no known outstanding effects for the Commission Regulation (EU) No 779/2010. (See end of Document for details)*

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

Done at Brussels, 2 September 2010.

For the Commission

The President

José Manuel BARROSO

***Changes to legislation:** There are currently no known outstanding effects for the Commission Regulation (EU) No 779/2010. (See end of Document for details)*

ANNEX I

The specification for the protected geographical indication ‘Thüringer Rotwurst’ is amended as follows:

1. in point ‘4.2. Description’, the third subparagraph is replaced by the following:

   Thüringer Rotwurst is sold fresh in chitterling or bladder or as a conserve in glass jars or other containers, except artificial casing.;

2. in point ‘4.5. Method of production’, the seventh sentence is replaced by the following:

   ‘The mixture is then not too tightly filled into pig chitterling or bladder and either cooked in a bain-marie for 80 minutes at 85 °C or (for bladders) 105 minutes at 85 °C or conserved in glass jars or other containers, except artificial casing.’

ANNEX II

SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs‘THÜRINGER ROTWURST’EC No: DE-PGI-0105-0224-18.02.2009PGI (X) PDO ( )

1. **Name**

‘Thüringer Rotwurst’

2. **Member State or third country**

Germany

3. **Description of the agricultural product or foodstuff**

3.1. *Type of product*

Type 1.2. Meat-based products

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

This is a speciality blood sausage made from selected quality raw materials, its high quality being evidenced by the regular appearance of the slices, its bright red colouration and spicy aroma. Particular features are the cubes of lean meat inserted into it (at least 35 %, some of which can be replaced by liver, heart or tongue) and thoroughly derinded cheek (up to 35 %). Apart from the blood/rind, the sausage also contains approx. 5 % liver. Thüringer Rotwurst is sold fresh in chitterling or bladder or as a conserve in glass jars or other containers, except artificial casing.

Composition:

100 kg sausage requires 55 kg of pre-cooked pigmeat without tendon with a maximum 5 % visible fat, 25 kg pre-cooked cheek without rind, 5 kg raw pig’s liver, 7,5 kg pickled pig’s blood, 7,5 kg cooked rind; nitrate pickling salt, spice mix (in particular ground black pepper, Thuringian marjoram and onions).

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