1. **Responsible department in the Member State:**
   
   **Name:** Department for Environment, Food and Rural Affairs (Defra)
   
   Area 3A
   Nobel House
   Smith Square
   London
   SW1P 3JR
   United Kingdom

   **Tel:** 0207 238 6075
   **Fax:** 0207 238 5728
   **Email:** [Protectedfoodnames@defra.gsi.gov.uk](mailto:Protectedfoodnames@defra.gsi.gov.uk)

2. **Applicant Group:**
   
   **Name:** The Grolsch Ruddles Brewing Company Ltd
   **Address:** c/o Jonathan McDonnell,
   Savoy Chambers
   London Street
   Andover
   Hampshire SP10 2PA

   **Tel:** 0264 355777
   **Fax:** 0264 333097

   **Composition:** Producer/processors (1) others ( )

   The applicant are the sole producer of this product in the area.

3. **Type of product:**
   
   Beer Class 2.1
4. Specification (summary of requirements under Art 7(1) of Regulation (EU) No 1151/2012)

4.1. Name:
“Rutland Bitter”

4.2. Description:
Rutland Bitter is a bitter ale.
Alcoholic Beverage brown/amber in colour around 3.4% alcohol by volume. Predominantly bitter in taste with some sweetness, fruity and hoppy aroma.

Physical characteristics: Predominantly water-based product containing alcohol, protein, carbohydrate, minerals and vitamins. A brown/amber liquid slightly cooler than ambient temperature.

Chemical/microbiological characteristics: Around 3.4% ABV as well as intensely bitter compounds derived from hops. Fermentation achieved by Brewery’s own yeast, maintained at the Brewery by Production staff.

Ogranoleptic characteristics: Taste – predominantly bitter beverage balanced with some sweetness, fruity and hoppy characters. Smell – fruity and hoppy. Texture – cool and watery to the palate.

4.3. Geographical area:
Rutland, Leicestershire

Present area of production, processing and preparation:
The village of Langham, Near Oakham, Rutland.
Production: this occurs in a small village situated on the main road between Oakham and Melton Mowbray. Countryside exists all round the village and is given over to farming. Product does not take place outside the named area.
Processing: this occurs in a small village situated on the main road between Oakham and Melton Mowbray. Countryside exists all round the village and is given over to farming. Processing does not take place outside the named area.
Preparation: this occurs in a small village situated on the main road between Oakham and Melton Mowbray. Countryside exists all round the village and is given
over the farming. Preparation does not take place outside the named area. However, packaging may be carried out outside the designated area.

4.4. **Proof of origin:**
Evidence which can be provided of the established use of the name is as follows:

- Brewing records
- Sample cans, bottles etc
- Photographs, labels etc

Rutland Bitter is brewed at the Ruddles Rutland Brewery, Langham, Near Oakham, Rutland. This Brewery has been established since 1858, predominantly brewing bitter ales. Since this time the Brewery has always been on this site. It is now the only major Brewery in the Rutland area.

Sainsbury’s Rutland Bitter is the same product as Rutland Bitter, brewed by ourselves to exactly the same recipe.

4.5. **Method of production:**

**Raw materials:**

<table>
<thead>
<tr>
<th>Material</th>
<th>Area Obtained</th>
<th>Taken exclusively from this area?</th>
</tr>
</thead>
<tbody>
<tr>
<td>Malt (Barley)</td>
<td>East Anglia</td>
<td>Yes</td>
</tr>
<tr>
<td>Hops</td>
<td>South East England</td>
<td>Yes</td>
</tr>
<tr>
<td></td>
<td>West Midlands</td>
<td></td>
</tr>
<tr>
<td>Water</td>
<td>Rutland</td>
<td>Yes</td>
</tr>
<tr>
<td>Yeast</td>
<td>Rutland</td>
<td>Yes</td>
</tr>
</tbody>
</table>

Malt crushed and mixed with water to obtain sugars. Extracted sugars in the water boiled with hops for 2 hours. Cooled and inoculated with yeast to cause fermentation of sugars to alcohol and carbon dioxide gas. Product matured, clarified, stabilised and packaged. Traditional brewing equipment and indigenous labour force used.

Malt crushed, mixed with water to obtain sugars
Extracted sugars in the water boiled with hops to obtain bitterness
Product cooled and inoculated with yeast to cause fermentation of sugars to alcohol and carbon dioxide gas

Controlled by milling and mashing*
Controlled by boiling in kettles*
Controlled by temperature-controlled vats*
Product matured, clarified, stabilised and packaged

* All controlled by traditional brewing equipment and labour force indigenous to Rutland.

4.6. **Link:**
Water and yeast used is unique to production area. Local recipe and brewing plant give the beer its unique taste and aroma.

There has been a Brewery on the site since 1858. The first record of a beer titled Rutland is 1964. Rutland is an old county name. With the reorganisation of local government the county was merged but remains a strong local identity. The first use of Rutland Bitter for a light ale was in 1985.

Product characteristics and their relation to the geographical area:
Water comprises 96% of the product and is sourced locally as a raw material from Rutland Water; Europe’s largest man-made lake (fed by naturally occurring water supplies).
Yeast is unique to Ruddles Brewery and in the fermentation of this product. This has been the case for as long as Rutland has been brewed at Langham.
The flavour/smell is a product of the recipe, the raw materials, and the plant in which it is produced.

How product characteristics differ from similar products:
Colour & head formation – a product of the unique recipe, raw materials plant and processes by which they are produced.
Chemical composition – a product of the unique recipe, raw materials plant and processes by which they are produced.
Yeast – a unique strain, specific to beers brewed in the village of Langham.
Aroma/taste – a unique product of the recipe, raw materials and plant and processes by which the beer is produced.

4.7 **Inspection body:**

Name: Product Authentication Inspectorate Ltd (PAI)
Address: Rowland House
The inspection body is an official public body conforming to the principles of the EN 45011 standard.

4.8. Labelling
N/A