

APPLICATION FOR REGISTRATION OF A TSG

COUNCIL REGULATION (EC) No 509/2006 on agricultural products and foodstuffs as traditional specialities guaranteed.

"TRADITIONAL BRAMLEY APPLE PIE FILLING"

EC No: UK-TSG-007-0057

1. Name and address of the applicant group:

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UK Apples & Pears Ltd is a grower owned organisation formed in 1987. It now represents 73% of UK commercial apple and pear producers and has actively participated in EU funded programs to promote the increased consumption of fresh and processed apples in the fresh market, manufacturing, catering and food service industries.

2. Member State or Third Country - United Kingdom

3. PRODUCT SPECIFICATION

3.1 Name(s) to be registered (Article 2 of Commission Regulation 1216/2007)

“Traditional Bramley Apple Pie Filling”.

3.2 Whether the name

- is specific in itself
 expresses the specific character of the agricultural product or foodstuff

The single purpose culinary variety Bramley has a unique blend of low dry matter, high malic acid and low sugar levels which produce the characteristic tangy Bramley flavour in the Traditional Bramley Apple Pie Filling processes. The use of the term “Traditional” denotes that no modern preservatives are used.

3.3 Whether reservation of the name is sought under Article 13(2) of Regulation 509/2006

X Registration **with** reservation of the name

Registration, without reservation of the name

3.4 Type of product [as in Annex II]

Group 1.6: Fruit, vegetables and cereals, fresh or processed

3.5 Description of the agricultural product or foodstuff to which the name under point 3.1. applies (Article 3(1) of Commission Regulation 1216/2007)

Traditional Bramley Apple Pie Filling is a homogeneous blend of Bramley apple pieces, sugar and water. The apples used in the making of Traditional Bramley Apple Pie filling must be between 65mm – 115mm in size, whole apples which are ripe and must be free from severe skin blemishes, cuts and bruises. The Bramley apples must be cut to the minimum 15mm required size, the shapes of the apple pieces may vary. This ingredient mix must contain well defined pieces of fruit with good firm texture. The apple pieces range in colour and are found in various shades of green which is typical of the Bramley's Seedling variety.

Additional of Bramley apple purée and cornflour is optional and where it is used it should contain a minimum of 97% Bramley apple with the remaining % being moisture added during the cooking process. The puree is processed by taking peel, core and flesh of the Bramley apple and applying heat and steam to the product. The puree is then sieved to remove any fibrous matter and should be a thick, smooth green / pale brown liquid typical of Bramley apple.

The end product contains the characteristic Bramley tangy taste. Traditional Bramley Apple Pie Filling is distributed to wholesalers, food service providers, bakeries, food manufacturers and retailers in a range of containers.

The ingredients for Traditional Bramley Apple Pie filling consist of:

- Bramley apple pieces – minimum size 15mm
- Sugar
- Water
- Bramley apple puree – optional
- Cornflour – optional

The quantities of the ingredients used varies according to each manufacturer however the following technical characteristics must be adhered to:

- Bramley apple pieces – minimum 40%
- Sugar – maximum 20%
- Water content – Maximum water activity should be 0.97aw.
- pH – less than 4
- solids – minimum 2° Bx –
- Viscosity – maximum flow 8 when using a Ford cup.

3.6 Description of the production method to which the name under point (3.1.) applies (Article 3(2) of Commission Regulation 1216/2007)

Bramley apples are sourced as the raw material for Traditional Bramley Apple Pie Filling. The apples are grown in accordance with the following protocol:

- Complete records of the growing, harvesting and storage of fruit are maintained for each consignment delivered to the manufacturing plant. Following initial inspection to ensure that the consignment is suitable for the Traditional Bramley Apple Pie Filling, apples go through a water floatation process followed by machine grading and manual line inspection prior to the manufacturing process.
- The size of the apples that are used in making Traditional Bramley Apple Pie Filling vary between a minimum 65mm to a maximum 115mm. Due to the unique shape of the Bramley, adequate specialist sizing and handling procedures must be used to ensure accurate preparation of the raw materials.
- The apples must be sound, clean, free from severe skin blemish, whole and ripe, and free from cuts and bruises >0.5 mm in depth, bitter pit, rot or disfiguring scab. Due to the soft nature of the fruit, floatation and mechanical lines must be adapted to minimise low energy impact during the preparation and processing procedures.

The flavour of the Bramley Seedling apple is tangy and sharp. The colour is typical of Bramley Seedling Apple; ranging from very dark green to a lighter shade of green colour covering the whole skin of the apple. The texture of the apple should be of good firm crispy texture and in general fall into the categories of crunchy, juicy and firm.

Machine peeling and coring: The Bramley shape is irregular and specialist sizing, peeling coring and handling equipment is required to meet the demanding specification for the commercial manufacture of Traditional Bramley Apple Pie Filling, and hand trimming is required.

Preparation: Diced Bramley has unique oxidisation characteristics and requires specialist techniques listed below:

The Bramley apples are cut to the required size. The pieces are generally irregular in size, varying between a 15mm diced 'cube' to 70mm long 'strips', the cross-section of should not be less than 15mm across. The irregularity of the pieces is part of the character of Traditional Bramley Apple Pie Filling and is a result of the size and shape of the apples themselves, the cutting method and the preference of the customer or consumer.

These Bramley apple pieces may then be immersed in lemon juice or a similar antioxidant dip, to prevent browning of the apples' flesh.

The apple is then transferred straight to the apple pie filling area or to chill storage, after which it is processed into Traditional Bramley Apple Pie Filling, either hot or in a cold mix.

A mixture of water and sugar is added to the apple pieces until it is all evenly dispersed, at this point, if desired, cornflour and/ or Bramley apple purée may be

added. The apple puree must be processed from 100% Bramley Apples and be free from any preserving agent.

3.7. Specificity of the agricultural product or foodstuff (Article 3(3) of Commission Regulation 1216/2007)

Traditional Bramley Apple Pie Filling is a homogeneous blend of Bramley apple pieces, sugar and water, with the option of Bramley apple purée, cornflour and lemon juice or other antioxidant.

The unique flavour characteristics of the Bramley apple and the noted absence of artificial preservatives are responsible for the Traditional Bramley Apple Pie Filling's particular tangy taste. The flavour of the apples are characterised by the balance between sugar and malic acid. Most other varieties of apples have lower levels of acid and higher sugar content, giving them the sweet flavour that makes them good to eat - but this flavour is lost when the apple is cooked. Bramley apples, however, contain a higher malic acid content and lower sugar levels, producing a stronger, tangier flavour that is retained when cooked.

The firm texture of Bramley apples are a vital quality which contributes to producing a 'melt in the mouth' moist texture when cooked. Dessert apples can produce a chewy, dissatisfying texture because they contain up to 20% more dry matter than Bramley apples.

The UK's Good Housekeeping Institute has conducted research that confirms Bramley Apples superiority over dessert apple varieties when cooked in popular recipes. The Bramley was tested against Granny Smith, Braeburn and Golden Delicious apples. All the apples were treated identically using recipes taken from the Good Housekeeping recipe book, including traditional apple pie, and were tested for flavour, texture and overall quality when cooked. The research showed that Bramley performs better than all the dessert apple varieties in traditional British apple pies.

The table below shows the average scores (out of 9) recorded by the Good Housekeeping Institute consumer taste panel, comprised of 12 adults, male and female, of all age groups, including members of the cookery team:

	Golden Delicious	Braeburn	Bramley	Granny Smith
Appearance	5.2	5.8	6.9	6.2
Flavour	6.0	5.2	7.0	5.0
Texture	5.5	4.9	6.5	5.5
Overall Quality	5.2	5.4	6.7	5.0

A list of the unique characteristics of the Traditional Bramley Apple Pie Filling:

- Made only using fresh Bramley apples, with no blending with other varieties – alternative fillings (including some labelled 'Bramley') use a blend including different apple varieties
- Made using only the 'traditional' ingredients of Bramley apple, water and sugar with Bramley apple purée – made from 100% Bramley apples, cornflour and lemon juice (or other antioxidant) if desired. No artificial preservatives

- Unique taste a result of the Bramley's high malic acid to sugar ratio – up to five times more malic acid than fillings made with other apple varieties and just three quarters of the sugar found in other varieties
- Less dry matter – fillings made with other apple varieties contain up to 20% more dry matter
- Apples from 65mm – 115mm in size are suitable – alternative fillings use smaller apples
- The oxidisation properties of Bramley require specialist treatment described above (immersion of the apple pieces in lemon juice or similar antioxidant dip).

3.8 Traditional character of the agricultural product or foodstuff (Article 3(4) of Commission Regulation 1216/2007)

Bramley's Seedling was discovered in around 1809 by Miss Mary Anne Brailsford (a seedling grown by nature in response to a unique temperate island climate). It was planted in a garden in Southwell, Nottinghamshire.

During the Victorian Age, there was a quest to develop single purpose culinary apple varieties for the ultimate apple pie recipe. At the 1883 National Apple Congress the Bramley was acclaimed as the best suited variety for apple pies. It has therefore become a popular tradition.

Bramley's seedling is a unique single purpose culinary apple (it is not usually eaten raw as most people would find it too acidic). It produces both a distinctive flavour and individual texture and it is these qualities which have created and perpetuated the tradition of the apple pie.

The early tradition of covering pieces of sliced Bramley in lemon juice (or some other acidic juice) to prevent them turning brown has remained unchanged and is the same as the Traditional Bramley Apple Pie Filling recipe used commercially today.

A number of the UK's leading chefs have provided testimonials directly to UK Apples & Pears, to the effect that the recipe for Traditional Bramley Apple Pie Filling has remained unchanged since it was popularised following the National Apple Congress of 1883:

"I have worked in the food world for fifty years and to the best of my knowledge the traditional English apple pie filling is nothing but Bramley apples and sugar, possibly with a squeeze of lemon and some cornflour thickening." - **Prue Leith, OBE**

"I was delighted to learn that the Bramley Campaign is applying to register Traditional Bramley Apple Pie Filling as a 'Traditional Speciality Guaranteed' product under the EU Protected Food Names scheme. I would like to lend my support to this application in my capacity as a professional chef of more than 25 years' standing and author of 10

recipe books. The Bramley apple celebrated its bicentenary in 2009 and has been used for apple pie fillings since it began to be cultivated commercially in the mid 19th century. In all of that time, the recipe for Bramley apple pie filling has remained unchanged, being just Bramley apples, sugar, starch such as cornflour, a preservative such as lemon juice and water. It is heartening to see such a fantastic British product seeking to take advantage of the EU Protected Food Names scheme and I hope you will see fit to approve it.” - Phil Vickery

“To the best of my knowledge the recipe for traditional Bramley Apple Pie filling has not changed; Bramley apples, sugar, cornflour and a preservative such as lemon juice and water. Nor should it – let’s keep it this way! The Bramley is rightly recognised as being the best apple for cooking. Indigenous to Britain, the apple’s unique qualities such as higher acid and lower sugar levels produce a strong apple flavour even when cooked and a superb texture once cooked. From the time when in 1809 the first Bramley tree grew from pips planted by a young girl, Mary Ann Brailsford, in her garden in Southwell, Nottinghamshire, to 2010 with Bramley’s being used innovatively in savoury stir by top of their game, international chefs – it’s always been a winner in my eyes. I wish you all the best with your submittance to European Commission. We’ve nothing to lose but everything to gain!” – Antony Worrall Thompson, MOBG

Some apple pie fillings including other Bramley apple pie fillings may contain a mix of apple varieties and these do not adhere to our definition of ‘Traditional Apple Pie Filling’, which is made using Bramley apples exclusively. Similarly, the use of artificial preservatives would not adhere to our definition of ‘Traditional’ Bramley Apple Pie Filling.

3.9 Minimum requirements and procedures to check the specific character (Article 4 of Commission Regulation 1216/2007)

These are set out below and refer specifically to the commercial manufacture of Traditional Bramley Apple Pie Filling:

Raw Product Description

Bramley's Seedling Apple. No other apple varieties are permissible.

Fruit Quality

Upon delivery to the processor, the fruit must be sound, clean, whole and ripe. Apple must be free from severe skin blemish and free from cuts and bruises >0.5mm in depth.

Colour should be green and typical of the Bramley variety, ranging from very dark green to a lighter shade of green colour covering the whole skin of the apple; not yellow/green, yellow.

Faults

Specific faults that must be minimised are: severe bruising (>0.5mm in depth); king fruit; core rot; bitter pit; badly misshapen fruit; low temperature breakdown; excessive skin damage; corky core; rotten apples. Mussel scale shall not be present on the bulk of the peel.

Fruit Size

A range of fruit size is acceptable, between 65mm – 115mm.

Texture

Texture should be of a good, firm, crispy texture.

Processing

Due to the soft nature of the fruit, processing conditions must be such to minimise mechanical impact during preparation and processing.

The Bramley shape is irregular and specialist sizing, peeling coring and handling equipment is required to meet the specification.

Once peeled and cored, apples must be inspected and hand trimmed.

Apple may be dipped in an antioxidant dip, which is then shaken off, then drained to remove any excess.

Apple to be stored in chilled conditions <5°C prior to use.

Manufacturing

Other than the above ingredients, Traditional Bramley Apple Filling should contain only water and sugar, with the option of Bramley apple purée and cornflour. Variations on the recipe are permissible, but not the ingredients.

The blending and pumping process must be such that it produces a homogenous blend with good fruit definition.

Pie filling to be tested, every batch, for pH, total soluble solids, viscosity, colour, flavour to verify specification parameters are met. Levels may vary between manufacturers, depending on the end customer's specification. Products must be labelled to ensure full traceability and maintained in chilled storage/distribution.

4. Authorities or bodies verifying compliance with the product specification

[Where more than one authority or body is verifying compliance with the product specification, include information on all of them.]

4.1 Name and address:

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These Inspection Bodies are both EN4501 accredited. Auditing to the requirements of the BRC Global Standards - Food (current Issue 4, January 2005)

<http://www.brc.org.uk/standards/default.asp>

[Select one, "X":] Public Private +

4.2 Specific tasks of the authority or body

[Only tasks related to verification of compliance with the provisions of the specification]

The Inspection Body is responsible for the verification of the entirety of the specification.