

PRODUCT SPECIFICATION

“Rutland Bitter”

PDO () PGI (✓)

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

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

Email:

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:

<u>Material</u>	<u>Area Obtained</u>	<u>Taken exclusively from this area?</u>
Malt (Barley)	East Anglia	Yes
Hops	South East England	Yes
	West Midlands	
Water	Rutland	Yes
Yeast	Rutland	Yes

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	Controlled by milling and mashing*
Extracted sugars in the water boiled with hops to obtain bitterness	Controlled by boiling in kettles*
Product cooled and inoculated with yeast to cause fermentation of sugars to alcohol and carbon dioxide gas	Controlled by temperature-controlled vats*

Product matured, clarified, stabilised
and packaged

Controlled by temperature-controlled
vats*

* 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

65 High Street
Worthing
West Sussex BN11 1DN

Tel: 01903 237799

Fax: 01903 204445

Email: enquiries@thepaigroup.com

The inspection body is an official public body conforming to the principles of the EN 45011 standard.

4.8. Labelling

N/A