

Publication of an application for approval of an amendment, which is not minor, to a product specification pursuant to Article 50(2)(b) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(2020/C 216/16)

This publication confers the right to oppose the amendment application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council ⁽¹⁾ within three months from the date of this publication.

APPLICATION FOR APPROVAL OF AN AMENDMENT TO THE PRODUCT SPECIFICATION OF TRADITIONAL SPECIALITIES GUARANTEED WHICH IS NOT MINOR

Application for approval of an amendment in accordance with the first subparagraph of Article 53(2) of Regulation (EU) No 1151/2012

‘DWÓJNIAK STAROPOLSKI TRADYCYJNY’

EU No: TSG-PL-0036-AM02 – 11.1.2019

1. Applicant group and legitimate interest

Name of the group: Związek Pracodawców Polska Rada Winiarstwa

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Związek Pracodawców Polska Rada Winiarstwa is the biggest organisation representing the wine sector in Poland. Its members include producers of fermented products, including meads. It is an independent entity set up by members of the Krajowa Rada Winiarstwa i Miodosytnictwa przy Stowarzyszeniu Naukowo-Technicznym Inżynierów i Techników Przemysłu Spożywczego, which was the applicant for registration of this name as a TSG.

2. Member State or third country

Poland

3. Heading in the product specification affected by the amendments

Name of product

Description of product

Method of production

Other. Description of the key elements establishing the product's traditional character

4. Type of amendment(s)

Amendment to product specification of registered TSG not to be qualified as minor in accordance with the fourth subparagraph of Article 53(2) of Regulation (EU) No 1151/2012.

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

5. Amendments

In 3.2, the sentence:

‘The name *dwójniak* derives from the numeral “2” (PL: dwa) and relates directly to the historically established composition and method of production of *dwójniak* – the proportions of honey and water in the mead wort being one part honey to one part water.’

has been replaced by:

‘The word *dwójniak* derives from the numeral “2” (PL: dwa) and relates directly to the historically established composition and method of production of *dwójniak* – the proportions of honey and water in the mead being one part honey to one part water.’

The information that the word *dwójniak* relates to the proportions of water and honey in the mead wort has thus been corrected. Wording has been introduced indicating that it is the proportion of water to honey in the mead that is key. This is a formal amendment and has no bearing on the specific character of the product. This is because, since 1948, under national rules, ‘Only mead produced from one part natural honey and one part water may be called *dwójniak*’. During the production process honey is added not only at the wort preparation stage, as a result of which account has to be taken of the proportion of honey to water and/or juice in the finished mead.

Description of product

The sentence:

‘The flavour of “*dwójniak staropolski tradycyjny*” may be enriched by the taste of the spices that are used.’

has been replaced by:

‘The flavour of “*dwójniak staropolski tradycyjny*” may be enriched by the taste of the spices, hops and fruit juices that are used.’

This is a formal amendment. The original product specification allows for the addition of fruit juices when producing ‘*dwójniak staropolski tradycyjny*’. The effect such juices have on the product’s taste must therefore be taken into account. It is proposed to include hops in the ‘Raw materials’ section. The effect of hops on the taste of ‘*dwójniak staropolski tradycyjny*’ should therefore also be taken into account.

The following sentence has been added:

‘There are two types of “*dwójniak staropolski tradycyjny*”: boiled-wort and cold-wort, depending on the method used to prepare the wort.’

There are two varieties of ‘*dwójniak staropolski tradycyjny*’: boiled-wort and cold-wort. The original product specification mentions only the boiled-wort variety. The purpose of the proposed amendment is to include the cold-wort variety in the product specification. The justification for this amendment is to be found in historical sources. Information contained in written sources dating from the 19th century (e.g. *Najdokładniejszy sposób sycenia różnych gatunków miodów*, Józef Ambrożewicz, 1891; *Miodosytnictwo – czyli nauka przerabiania miodu i owoców na napoje*, Teofil Ciesielski, 1892) shows that drinks were made from honey by two methods: by boiling or without being heated up. Furthermore, in *Mała encyklopedia rolnicza* (1964), meads are also divided into boiled-wort and cold-wort meads.

The production of cold-wort meads is a tradition that dates back several centuries, but it is a technologically difficult process, as the wort is prepared without heating it up. The high risk of contamination, especially during fermentation and stabilisation, was the reason why this method was abandoned. It has, however, been revived in recent years and therefore has to be taken into account in the product specification as having equal status with boiled-wort mead production.

The difference in the production method for the two varieties of mead stems solely from the different method of preparing the wort. For cold-wort meads, the method does not involve the use of high temperatures, whereas the wort for the production of boiled-wort meads is boiled. The subsequent stages of the production process are the same for both types.

Method of production

In the 'Raw materials' section, the indent:

'— Herbs and spices: clove, cinnamon, nutmeg or ginger'

has been replaced by:

'— Herbs and spices, or hops.'

The purpose of the proposed amendment is to expand the range of herbs and spices (beyond the four specified in the original specification) and to allow the addition of hops.

This is historically justified, as hops and a great many herbs and spices are mentioned in sectoral publications from the 19th century onwards. The national rules from 1948 permitted the addition of a range of ingredients that is in line with the proposed amendment.

The indent:

'— Ethyl alcohol of agricultural origin (possibly).'

has been replaced by:

'— Ethyl alcohol of agricultural origin or honey distillate (possibly).'

In addition to ethyl alcohol of agricultural origin, it is also permitted to add honey distillate, a high-quality product whose use has a positive effect on the taste of the mead.

The following indent has been added:

'— Tartaric or citric acid.'

The use of tartaric or citric acid should be mentioned for technological reasons. Their use is historically justified, as it was already permitted in the 1948 national rules.

The wording:

'Boiling (brewing) of the mead at a temperature of 95-105 °C.'

has been replaced by the following sentences:

'Preparation of the mead wort:

For boiled-wort meads, the wort is heated (brewed) at a temperature of 95-105 °C.

For cold-wort meads, the honey is dissolved in lukewarm water at a temperature of 20-30 °C.'

The purpose of this amendment is to provide information on the two methods of preparing the mead wort for the production of mead, depending on whether it is boiled-wort mead or cold-wort mead.

Under 'Stage 1' in the 'Method of production' section, the sentence:

'As the sugar concentration is too high for the yeast to work in the fermentation process, a wort with the following proportions is prepared: one part honey to two parts water, to which herbs and spices may be added.'

has been replaced by:

'As the sugar concentration is too high for the yeast to work in the fermentation process, a wort with the following proportions is prepared: one part honey to two parts water, to which herbs and spices or hops may be added.'

The possibility of adding hops as well as herbs and spices has thus been included. This amendment has been made owing to the addition to the list of permitted raw materials.

The sentences:

'A wort kettle fitted with a steam jacket is used to ensure strict adherence to the proportions of water and honey and obtain the required extract. This method of brewing prevents caramelisation of the sugars.'

have been replaced by:

'In the case of boiled-wort meads, a wort kettle fitted with a steam jacket is used to ensure strict adherence to the proportions of water and honey and obtain the required extract. This method of brewing prevents caramelisation of the sugars.'

Information has been added to make it clear that this concerns boiled-wort meads. There is no need to use wort kettles fitted with steam jackets when making cold-wort meads, as the sugars do not caramelise when mead wort is prepared at low temperatures.

Under 'Stage 2' in the 'Method of production' section, the wording:

'Cooling of the wort to 20-22 °C, the optimum temperature for yeast to propagate.'

has been replaced by:

'For boiled-wort meads, the wort is cooled to 20-22 °C, the optimum temperature for yeast to propagate.'

The purpose of this amendment is to make it clear that the wort is cooled when producing boiled-wort meads. This is not necessary for cold-wort meads, owing to the wort's low-temperature preparation.

Under 'Stage 5' in the 'Method of production' section, the wording:

'Odciąg odfermentowanego nastawu znad osadu drożdżowego.' (Racking of the attenuated pitched wort.)

has been corrected in Polish to read as follows:

'Obciąż odfermentowanego nastawu znad osadu drożdżowego.'

The word *odciąż* has been replaced by the correct word for the process in question: *obciąż* (racking).

Under 'Stage 7' in the 'Method of production' section, the wording has been amended to include hops and tartaric or citric acid and honey distillate, in line with the additions to the list of permitted raw materials.

The indent:

'— adding extracts of herbs and spices'

has been replaced by:

'— adding extracts of herbs and spices, or hops.'

The following indent has been added:

'— adding tartaric or citric acid.'

The indent:

'— adding ethyl alcohol of agricultural origin'

has been replaced by:

'— adding ethyl alcohol of agricultural origin and/or honey distillate; the quantity of alcohol added is calculated by means of conversion to the honey equivalent.'

The information concerning conversion to the honey equivalent is taken from the national rules in force. It makes sense to insert this wording as the conversion aspect is included in Polish sectoral rules and TSG products may be produced outside the applicant's country.

Description of the key elements establishing the product's traditional character

In the 'Specific character of the product' section, the sentence:

'The specific character of "dwójniak staropolski tradycyjny" results in particular from the use of, and strict adherence to, the established proportions of honey and water – one part honey to one part water – in the mead wort.'

has been replaced by:

'The specific character of "dwójniak staropolski tradycyjny" results in particular from the use of, and strict adherence to, the established proportions of honey and water – one part honey to one part water – in the mead.'

Wording has thus been introduced indicating that it is the proportion of water to honey in the mead, rather than in the mead wort, that is key; this corresponds to the amendments made to 3.2.

Under 'Physico-chemical and organoleptic characteristics' in the 'Specific character of the product' section, the indent:

'— reducing sugars after inversion: greater than 175-230 g/l,'

has been replaced by:

'— reducing sugars after inversion: 175-230 g/l,'.

This is a necessary formal correction. As amended (following the removal of the superfluous words), the values correspond to the physico-chemical indicators for 'dwójniak staropolski tradycyjny' given in the specification.

Quotes attesting to the traditional character of the two methods of preparing wort that are the basis for boiled-wort and cold-wort meads have been added to the description of the elements that determine the product's traditional character.

Corrections have also been made in relation to the name: where appropriate, the word *dwójniak* has been replaced by product name, i.e. 'dwójniak staropolski tradycyjny'.

PRODUCT SPECIFICATION OF A TRADITIONAL SPECIALITY GUARANTEED

'DWÓJNIAK STAROPOLSKI TRADYCYJNY'

EU No: TSG-PL-0036-AM02 – 11.1.2019

Poland

1. Name(s)

'Dwójniak staropolski tradycyjny'

2. Type of product

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

3. Grounds for registration

3.1. Whether the product:

results from a mode of production, processing or composition corresponding to traditional practice for that product or foodstuff;

is produced from raw materials or ingredients that are those traditionally used.

Mead has been produced in Poland for over a thousand years, as confirmed by numerous historical sources. The first written records date from the 10th century, and publications from the 17th and 18th centuries contain information about different varieties of mead. The centuries-old production technique has undergone only minor changes. 'Dwójniak staropolski tradycyjny' is one of four types of mead. It is made according to traditional recipes, adhering strictly to the specified proportions of honey and water.

3.2. Whether the name:

has been traditionally used to refer to the specific product;

identifies the traditional character or specific character of the product.

The word *dwójniak* derives from the numeral '2' (PL: *dwa*) and relates directly to the historically established composition and method of production of *dwójniak* – the proportions of honey and water in the mead being one part honey to one part water. The name therefore expresses the specific character of the product. Since *dwójniak* is a word that is used solely to denote a specific variety of mead, the name should also be considered to be specific in itself.

4. Description

4.1. Description of the product to which the name under point 1 applies, including its main physical, chemical, microbiological or organoleptic characteristics showing the product's specific character (Article 7(2) of this Regulation)

'Dwójniak staropolski tradycyjny' is a mead, a clear beverage fermented from mead wort, distinguished by its characteristic honey aroma and the taste of the raw materials used.

The flavour of 'dwójniak staropolski tradycyjny' may be enriched by the taste of the spices, hops and fruit juices that are used. The colour of 'dwójniak staropolski tradycyjny' ranges from golden to dark amber and depends on the variety of honey used in its production.

There are two types of 'dwójniak staropolski tradycyjny': boiled-wort and cold-wort.

The physico-chemical indicators typical for 'dwójniak staropolski tradycyjny' are:

- alcoholic strength: 15-18 % vol.,
- reducing sugars after inversion: 175-230 g/l,
- total acidity expressed as malic acid: 3,5-8 g/l,
- volatile acidity expressed as acetic acid: max. 1,4 g/l,
- total sugar in grams: the figure which, when added to the actual alcoholic strength (% vol.) multiplied by 18, gives a minimum of 490,
- non-sugar extract: not less than:
 - 25 g/l,
 - 30 g/l – in the case of fruit mead (melomel),
- ash: min. 1,3 g/l – in the case of fruit mead.

The use of preservatives, stabilisers and artificial colourings and flavourings is prohibited in the production of 'dwójniak staropolski tradycyjny'.

4.2. Description of the production method of the product to which the name under point 1 applies that the producers must follow including, where appropriate, the nature and characteristics of the raw materials or ingredients used, and the method by which the product is prepared (Article 7(2) of this Regulation)

Raw materials:

- Natural honey with the following parameters:
 - water content: max. 20 % (m/m),
 - reducing sugar content: min. 70 % (m/m),
 - combined sucrose and melezitose content: max. 5 % (m/m),
 - total acidity – 1 mol/l NaOH solution per 100 g of honey: within the range 1-5 ml,
 - 5-hydroxymethylfurfural (HMF) content: max. 4,0 mg per 100 g honey;
- High-attenuation mead yeast – suitable for attenuation of high extracts in pitched wort;
- Herbs and spices, or hops;
- Natural fruit juices or fresh fruit;
- Ethyl alcohol of agricultural origin or honey distillate (possibly);
- Tartaric or citric acid.

Production method:

Stage 1

Preparation of the mead wort:

For cold-wort meads, the honey is dissolved in lukewarm water at a temperature of 20-30 °C.

For boiled-wort meads, the wort is heated (brewed) at a temperature of 95-105 °C.

The required proportions of honey and water for 'dwójniak staropolski tradycyjny' are one part honey to one part water (or water mixed with fruit juice) in the finished product. As the sugar concentration is too high for the yeast to work in the fermentation process, a wort with the following proportions is prepared: one part honey to two parts water, to which herbs and spices or hops may be added. In the case of fruit meads, at least 30 % of the water is replaced with fruit juice. In order to maintain the appropriate proportion of honey to water that is characteristic of 'dwójniak staropolski tradycyjny', the rest of the honey is added in the final phase of fermentation or during ageing.

In the case of boiled-wort meads, a wort kettle fitted with a steam jacket is used to ensure strict adherence to the proportions of water and honey and obtain the required extract. This method of brewing prevents caramelisation of the sugars.

Stage 2

In the case of boiled-wort meads, the wort is cooled to 20-22 °C, the optimum temperature for yeast to propagate. The wort must be cooled on the day of production, and the cooling time depends on the efficiency of the cooler. Cooling guarantees the microbiological safety of the wort.

Stage 3

Pitching, addition of a yeast solution to the wort in a fermentation tank.

Stage 4

- A. Violent fermentation – 6-10 days. Maintaining the temperature at a maximum level of 28 °C ensures that the fermentation process takes place correctly.
- B. Still fermentation – 3-6 weeks. The still fermentation period ensures that the appropriate physico-chemical parameters are attained.

At this stage, the remaining quantity of honey may be added to ensure the required proportion in *dwójniak*.

Stage 5

Racking of the attenuated pitched wort.

After obtaining an alcoholic strength of at least 12 % vol., racking prior to ageing should be carried out. This guarantees that the mead has the appropriate physico-chemical and organoleptic characteristics. Leaving the pitched wort on the lees beyond the still fermentation period adversely affects the organoleptic characteristics, owing to yeast autolysis.

Stage 6

Ageing (maturing) and siphoning (decanting) – this is repeated as necessary to prevent unwanted processes from taking place in the lees (yeast autolysis). During ageing, operations such as pasteurisation and filtration may be carried out. The remaining quantity of honey needed to ensure the required proportion in the *dwójniak* may be added at this stage, if this has not been done in the final phase of fermentation. This stage is essential for ensuring that the product has the right organoleptic characteristics.

The ageing period for 'dwójniak staropolski tradycyjny' is at least 2 years.

Stage 7

Flavour-adjustment (composition) – this stage concerns the preparation of a final product having organoleptic and physico-chemical characteristics appropriate to 'dwójniak staropolski tradycyjny'. In order to ensure that the required parameters are attained, it is possible to correct the organoleptic and physico-chemical characteristics by:

- adding honey to sweeten the mead,
- adding extracts of herbs and spices, or hops,
- adding ethyl alcohol of agricultural origin and/or honey distillate; the added alcohol is calculated on the basis of an equivalent quantity of honey,
- adding tartaric or citric acid.

The aim of this stage is to obtain a product with the characteristic 'dwójniak staropolski tradycyjny' bouquet.

Stage 8

Pouring into unit containers at a temperature of 18-25 °C. It is recommended that 'dwójniak staropolski tradycyjny' be presented in traditional packaging, such as carboys, ceramic containers or oak barrels.

4.3. Description of the key elements establishing the product's traditional character (Article 7(2) of this Regulation)

Specific character of the product:

The specific character of 'dwójniak staropolski tradycyjny' results from:

- the preparation of the wort (composition and proportion of raw materials),
- ageing and maturing,
- its physico-chemical and organoleptic characteristics.

Preparation of the wort (composition and proportion of raw materials):

The specific character of 'dwójniak staropolski tradycyjny' results in particular from the use of, and strict adherence to, the established proportions of honey and water – one part honey to one part water – in the mead. This proportion is the determining factor in all further stages in the production of 'dwójniak staropolski tradycyjny' that impart its unique characteristics.

Ageing and maturing:

According to the traditional old Polish recipe, the character of the product depends on its being aged and matured for a specified period of time. In the case of 'dwójniak staropolski tradycyjny' this period is at least 2 years.

Physico-chemical and organoleptic characteristics:

Observance of all the stages of production included in the specification ensures that a product of unique taste and aroma is obtained. The unique taste and smell of 'dwójniak staropolski tradycyjny' are the result of an appropriate sugar and alcohol content:

- reducing sugars after inversion: 175-230 g/l,
- total sugar in grams: the figure which, when added to the actual alcoholic strength (% vol.) multiplied by 18, gives a minimum of 490,
- alcoholic strength: 15-18 % vol.

Owing to the strictly defined proportions of the ingredients used in its production, 'dwójniak staropolski tradycyjny' possesses a typically viscous and runny consistency that distinguishes it from other types of mead.

Traditional production method:

Mead production in Poland is a tradition which dates back over a thousand years and is very diverse. The development and improvement of the production method over the centuries has given rise to many varieties of mead. The history of mead production dates back to the beginnings of Poland's statehood. In 966, the Spanish diplomat, merchant and traveller, Ibrahim ibn Yaqub, wrote: 'Besides food, meat and land for ploughing, the country of Mieszko I abounds in mead, which is what the Slavic wines and intoxicating drinks are called' (Mieszko I was the first historic ruler of Poland). The Chronicles of Gallus Anonymus, who recorded Polish history at the turn of the 11th and 12th centuries, also contain numerous references to the production of mead.

The Polish national epic poem *Pan Tadeusz* by Adam Mickiewicz, which tells the story of the nobility in 1811 and 1812, contains a good deal of information on the production, consumption and different types of mead. Mentions of mead can also be found in the poems of Tomasz Zan (1796-1855) and in Henryk Sienkiewicz's trilogy describing events in Poland in the 17th century (*Ogniem i mieczem*, published in 1884; *Potop*, published in 1886 and *Pan Wołodyjowski*, published in 1887 and 1888).

Source materials describing Polish culinary traditions of the 17th and 18th centuries contain not only general references to mead, but also references to different varieties of mead. Depending on the production method, they were called *półtorak*, *dwójniak*, *trójniak* or *czwórniak*. Each of these names relates to a different type of mead, produced on the basis of different proportions of honey and water or juice, and different ageing times. The *dwójniak* production technique has been used, with minor modifications, for centuries.

Traditional composition:

The traditional classification of meads as *półtorak*, *dwójniak*, *trójniak* and *czwórniak* has existed in Poland for centuries and still exists in consumers' consciousness to this day. After the Second World War, attempts were made to regulate the traditional division of meads into four categories. This classification was finally enshrined in Polish law in 1948 by means of the Act on the production of wines, wine musts and meads and trade in such products (Journal of Laws of the Republic of Poland of 18 November 1948). This Act contains rules on the production of meads, specifying the exact proportions of honey and water and the technological requirements. The proportion of water and honey for *dwójniak* is given as follows: 'Only mead produced from one part natural honey and one part water may be called *dwójniak*'.

Two methods of preparing the wort:

The wort for making traditional meads may be prepared in two ways: by brewing (heating) or by omitting this stage. A distinction has been drawn between the two production methods in many written sources, e.g.

— '**Najdokładniejszy sposób sycenia różnych gatunków miodów**', Fr. Józef Ambrożewicz, Warsaw, 1891. This work describes two methods of making mead.

'There are two ways in which we can make mead from honey:

- 1) with the aid of fire, in other words by means of brewing or boiling;
- 2) without the aid of fire, which is to say without boiling.'

— '**Miodosytnictwo – czyli nauka przerabiania miodu i owoców na napoje**' by Teofil Ciesielski, published in Lviv in 1892, which classes meads according to the way in which the wort is prepared for fermentation:

'There are two ways in which we can make honey into a drink, namely:

- (a) with the aid of fire, in other words by means of brewing or boiling;
- (b) by the cold method.'

— '**Mała encyklopedia rolnicza**', published by Państwowe Wydawnictwa Rolnicze i Leśne, Warsaw, in 1964, which describes, on page 410, the division of meads into categories:

'Depending on the method of preparing the mead wort, there are **cold-wort** meads, obtained from wort that has not been heated up, and **boiled-wort** (brewed) mead, obtained from wort that has been heated up (boiled, brewed).'
