

Publication pursuant to Article 26(2) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs as regards a name of traditional speciality guaranteed

(2016/C 174/10)

In accordance with the first subparagraph of Article 26(1) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council ⁽¹⁾, Belgium submitted ⁽²⁾ the names ‘Vieille Kriek, Vieille Kriek-Lambic, Vieille Framboise-Lambic, Vieux fruit-Lambic/Oude Kriek, Oude Kriekenlambiek, Oude Frambozenlambiek, Oude Fruit-lambiek’ and ‘Vieille Gueuze, Vieille Gueuze-Lambic, Vieux Lambic/Oude Geuze, Oude Geuze-Lambiek, Oude Lambiek’ as names of traditional specialities guaranteed (TSG) which comply with Regulation (EU) No 1151/2012. The names ‘Vieille Kriek, Vieille Kriek-Lambic, Vieille Framboise-Lambic, Vieux fruit-Lambic/Oude Kriek, Oude Kriekenlambiek, Oude Frambozenlambiek, Oude Fruit-lambiek’ and ‘Vieille Gueuze, Vieille Gueuze-Lambic, Vieux Lambic/Oude Geuze, Oude Geuze-Lambiek, Oude Lambiek’ had previously been registered by Commission Regulation (EC) No 2301/97 ⁽³⁾ as certificates of specific character protected as traditional specialities guaranteed without reservation of name in accordance with Article 13(1) of Council Regulation (EEC) No 2082/92 ⁽⁴⁾, then replaced by Article 13(1) of Council Regulation (EC) No 509/2006 ⁽⁵⁾, and they are currently protected in accordance with Article 25(2) of Regulation (EU) No 1151/2012.

In the light of the above, the Commission hereby publishes the names

**‘Vieille Kriek, Vieille Kriek-Lambic, Vieille Framboise-Lambic, Vieux fruit-Lambic/
Oude Kriek, Oude Kriekenlambiek, Oude Frambozenlambiek, Oude Fruit-lambiek’**

and

**‘Vieille Gueuze, Vieille Gueuze-Lambic, Vieux Lambic/Oude Geuze, Oude Geuze-
Lambiek, Oude Lambiek’**

in view of enabling them to be registered in the register of traditional specialities guaranteed provided for in Article 22 of Regulation (EU) No 1151/2012.

This publication confers the right to oppose that the names referred above are entered in the register of traditional specialities guaranteed provided for in Article 22 of Regulation (EU) No 1151/2012, pursuant to Article 51 of that Regulation.

In case these names are entered in the register, in accordance with Article 26(4) of Regulation (EU) No 1151/2012, the current product specifications of the TSG ‘Vieille Kriek, Vieille Kriek-Lambic, Vieille Framboise-Lambic, Vieux fruit-Lambic/Oude Kriek, Oude Kriekenlambiek, Oude Frambozenlambiek, Oude Fruit-lambiek’ and ‘Vieille Gueuze, Vieille Gueuze-Lambic, Vieux Lambic/Oude Geuze, Oude Geuze-Lambiek, Oude Lambiek’ shall be deemed to be the specification referred to in Article 19 of Regulation (EU) No 1151/2012 for the TSG ‘Vieille Kriek, Vieille Kriek-Lambic, Vieille Framboise-Lambic, Vieux fruit-Lambic/Oude Kriek, Oude Kriekenlambiek, Oude Frambozenlambiek, Oude Fruit-lambiek’ and ‘Vieille Gueuze, Vieille Gueuze-Lambic, Vieux Lambic/Oude Geuze, Oude Geuze-Lambiek, Oude Lambiek’ protected with reservation of name, respectively.

For sake of completeness and in accordance with Article 26(2) of Regulation (EU) No 1151/2012, this publication includes the current specification of the TSG ‘Vieille Kriek, Vieille Kriek-Lambic, Vieille Framboise-Lambic, Vieux fruit-Lambic/Oude Kriek, Oude Kriekenlambiek, Oude Frambozenlambiek, Oude Fruit-lambiek’ and ‘Vieille Gueuze, Vieille Gueuze-Lambic, Vieux Lambic/Oude Geuze, Oude Geuze-Lambiek, Oude Lambiek’ as already published in the *Official Journal of the European Union* ⁽⁶⁾.

⁽¹⁾ Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs (OJ L 343, 14.12.2012, p. 1).

⁽²⁾ EU No BE-TSG-0107-01406 — 22.12.2015.

⁽³⁾ Commission Regulation (EC) No 2301/97 of 20 November 1997 on the entry of certain names in the ‘Register of certificates of specific character’ provided for in Council Regulation (EEC) No 2082/92 on certificates of specific character for agricultural products and foodstuffs (OJ L 319, 21.11.1997, p. 8).

⁽⁴⁾ Council Regulation (EEC) No 2082/92 of 14 July 1992 on certificates of specific character for agricultural products and foodstuffs (OJ L 208, 24.7.1992, p. 9).

⁽⁵⁾ Council Regulation (EC) No 509/2006 of 20 March 2006 on agricultural products and foodstuffs as traditional specialities guaranteed (OJ L 93, 31.3.2006, p. 1). Regulation repealed and replaced by Regulation (EU) No 1151/2012.

⁽⁶⁾ OJ C 21, 21.1.1997, pp. 5 and 9.

APPLICATION FOR REGISTRATION OF A SPECIFIC PRODUCT

COUNCIL REGULATION (EEC) No 2082/92

National application No: —

1. Responsible department in the Member State sending the message:

Name: Ministry of Economic Affairs
Economic Relations Administration
Agri-food sectoral policy

Tel. +32 22309043
Fax +32 22309565

2. Applicant group:

Name: Confédération des brasseries de Belgique (CBB)
(Confederation of Belgian Breweries)
Mr Michel Brichet, managing director

Address: Maison des Brasseurs
Grand Place 10
1000 Bruxelles/Brussel
BELGIQUE/BELGIË
Tel. +32 25114987
Fax +32 25113259

Composition: producer/processor (x), other ()

3. Name of product:

FR: Vieille Kriek, Vieille Kriek-Lambic, Vieille Framboise-Lambic, Vieux Fruit-Lambic

NL: Oude Kriek, Oude Kriekenlambiek, Oude Frambozenlambiek, Oude Fruit-lambiek

4. Type of product: Category 2.1**5. Specification:** (summary of requirements under Article 6(2))**(a) Name of product:**

FR: Vieille Kriek, Vieille Kriek-Lambic, Vieille Framboise-Lambic, Vieux Fruit-Lambic

NL: Oude Kriek, Oude Kriekenlambiek, Oude Frambozenlambiek, Oude Fruit-lambiek

(b) Specific production or manufacturing method:

Acid beer, during production of which spontaneous fermentation occurs. A spontaneous-fermentation beer is obtained by the fermentation of a boiled wort after natural inoculation from the ambient air during cooling.

(c) Traditional character:

The traditional character of the Gueuze, Lambic, Gueuze-Lambic and Faro beers and the Lambic-based fruit beers is described in detail in the handbook *La Région du Lambic* by Thierry Delplancq (September 1995). This handbook describes the various products, their etymology and the first mention of them, and their geographic location. According to this publication, production of these beers dates back at least to the beginning of the 19th century and even to the 18th in the case of Faro.

(d) Description of the product:

Acid beer, the aromatic profile of which is characterised by an ageing process in which the genus *Brettanomyces bruxellensis* and/or *lambicus* is a determining microbial component and having a minimum of 12,7° Plato, a maximum pH of 3,8 and a maximum bitterness of 20 BU.

Vieille Kriek or Vieille Kriek-Lambic results from a blend of Lambics in which the weighted average age is one year or more and the oldest component of which has been aged in wooden barrels for at least a year. In addition, this blend has undergone secondary fermentation and is conditioned on the sediment and has a maximum degree of isoamyl acetate of 0,5 ppm after six months of ageing in the bottle, minimum ethyl acetate 50 ppm, a volatile acidity of minimum 10 meq NaOH and a total acidity of minimum 75 meq NaOH.

Vieille Kriek is obtained by the addition of cherries, cherry juice or cherry juice concentrate which, in terms of equivalent weight of cherries, must represent a minimum of 10 % and a maximum of 25 % by weight of the final product. The same applies to the other fruit beers, apart from peach beer, in which the maximum percentage may total up to 30 %.

(e) *Minimum requirements and inspection procedures:*

Inspection will be carried out by the AIE (Administration de l'Inspection Economique), the official inspection body of the Belgian Ministry of Economic Affairs dealing with products manufactured in Belgium.

Inspection will cover:

- inventories and stock management in the breweries concerned,
- taking samples in the breweries and distributing companies to check on the method of production and product conformity, a microbiological test during brewing and a check on the aromatic profile. The density, pH, colour and bitterness can also be tested in a laboratory.

6. **Request for reservation pursuant to Article 13(2):** No

EC-No: S/BE/00009/960722

Date of receipt of the full application: 22 August 1996

APPLICATION FOR REGISTRATION OF A SPECIFIC PRODUCT

COUNCIL REGULATION (EEC) No 2082/92

National application No —

1. **Responsible department in the Member State sending the message:**

Name: Ministry of Economic Affairs
Economic Relations Administration
Agri-food sectoral policy

Tel. +32 22309043

Fax +32 22309565

2. **Applicant group:**

Name: Confédération des brasseries de Belgique (CBB)
(Confederation of Belgian Breweries)
Mr Michel Brichet, managing director

Address: Maison des Brasseurs
Grand Place 10
1000 Bruxelles/Brussel
BELGIQUE/BELGIË

Tel. +32 25114987

Fax +32 25113259

Composition: producer/processor (x), other ()

3. **Name of product:**

FR: Gueuze Vieille, Gueuze-Lambic Vieille, Lambic Vieux

NL: Oude Geuze, Oude Geuze-Lambiek, Oude Lambiek

4. **Type of product:** Category 2.1

5. **Specification:** (summary of requirements under Article 6(2))

(a) *Name of product:*

FR: Gueuze Vieille, Gueuze-Lambic Vieille, Lambic Vieux

NL: Oude Geuze, Oude Geuze-Lambiek, Oude Lambiek

(b) *Specific production or manufacturing method:*

Acid beer, during production of which spontaneous fermentation occurs. A spontaneous-fermentation beer is obtained by the fermentation of a boiled wort after natural inoculation from the ambient air during cooling.

(c) *Traditional character:*

The traditional character of the Gueuze, Lambic, Gueuze-Lambic and Faro beers and the Lambic-based fruit beers is described in detail in the handbook *La Région du Lambic* by Thierry Delplancq (September 1995). This handbook describes the various products, their etymology and the first mention of them, and their geographic location. According to this publication, production of these beers dates back at least to the beginning of the 19th century and even to the 18th in the case of Faro.

(d) *Description of the product:*

Acid beer whose aromatic profile is characterised by an ageing process in which the genus *Brettanomyces bruxellensis* and/or *lambicus* is a determining microbial component and having a minimum of 12,7 ° Plato, a maximum pH of 3,8, a colour of maximum 25 EBC and a maximum bitterness of 20 BU.

Vieille Gueuze or Vieille Gueuze-Lambic results from a blend of Lambics, the weighted average age of which is one year or more, the oldest component having been aged in wooden barrels for at least three years. In addition, this blend has undergone secondary fermentation and is conditioned on the sediment and has a maximum degree of isoamyl acetate of 0,5 ppm after 6 months of ageing in the bottle, minimum ethyl acetate 50 ppm, a volatile acidity of minimum 10 meq NaOH and a total acidity of minimum 75 meq NaOH.

(e) *Minimum requirements and inspection procedures:*

Inspection will be carried out by the AIE (Administration de l'Inspection Economique), the official inspection body of the Belgian Ministry of Economic Affairs dealing with products manufactured in Belgium.

Inspection will cover:

- inventories and stock management in the breweries concerned,
- taking samples in the breweries and distributing companies to check on the method of production and product conformity, a microbiological test during brewing and a check on the aromatic profile. The density, pH, colour and bitterness can also be tested in a laboratory.

6. Request for reservation pursuant to Article 13(2): No

EC-No: S/BE/00007/960722

Date of receipt of the full application: 22 August 1996
