APPLICATION FOR REGISTRATION
~~OF THE DESIGNATION OF ORIGIN~~ / GEOGRAPHICAL INDICATION
FOR AN AGRICULTURAL PRODUCT OR FOODSTUFF

I. Applicant

1. Name:
Stowarzyszenie Producentów Miodu Drahimskiego [Association of producers of 'miód drahimski']

2. Seat or residence and address:
ul. Mazurska 4, 78-550 Czaplinek

3. Mailing address: Tel.: +48 601 409 356 Fax:
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4. Person acting on behalf of the applicant:
Grzegorz Fujarski

5. Group:
The group comprises beekeepers associated with the Stowarzyszenie Producentów Miodu Drahimskiego [Association of producers of 'miód drahimski']

II. Specification
1. Name:

‘Miód drahimski’

2. Application for registration of:
Mark with a cross if the applicant is seeking to register the name referred to in Section 1 as a designation of origin or geographical indication.

1) designation of origin	
2) geographical indication	X

3. Category:
Class 1.4. – Other products of animal origin, honey

4. Description:
Five different types of honey can be sold as ‘miód drahimski’: buckwheat honey, colza honey, heather honey, lime honey and polyfloral honey.

1. Buckwheat ‘miód drahimski’ means honey produced from buckwheat (*Fagopyrum*). Buckwheat honey is dark brown, almost black, in colour. After crystallising, it takes on a tawny colour. The honey crystallises slowly, taking on a coarse-grained, uneven texture. There may be a liquid layer on its surface. It has a very intense and pleasant aroma of buckwheat flowers and its taste is sharp, sweet and slightly pungent.

2. Heather ‘miód drahimski’ means honey produced from heather (*Calluna vulgaris*). It is amber to orange brown in colour, with lighter or darker hues. Before crystallisation, the colour of the honey is amber or even reddish amber. After crystallisation, it ranges from yellowy orange to brown. Heather honey has a thick gelatinous consistency. It crystallises into medium-sized granules, has a strong fragrance similar to that of heather. The taste is a faintly sweet, sharp and bitterish.

3. Colza ‘miód drahimski’ means honey produced from colza (*Brassica napus var. arvensis*). It is almost colourless, or slightly straw-coloured, with a greenish tinge, depending on the plants from which the nectar was collected. After crystallisation, it takes on a white or greyish cream colour. It crystallises rapidly, producing small granules and a sticky consistency. It has a mild, indistinct and slightly bitterish taste.

4. Lime ‘miód drahimski’ means honey produced from lime (*Tilia*). In its liquid state, it varies in colour from greenish yellow to pale amber. After crystallisation, its colour ranges from whitish yellow to golden yellow. In its liquid state, lime honey resembles castor oil. After crystallisation, it is fine-grained, gritty. Its taste is fairly sharp and often slightly bitterish.
5. Polyfloral ‘miód drahimski’ means honey produced from a variety of plants. Depending on when it is harvested, its colour can vary from pale cream to orangey brown. After crystallisation, this changes slightly to pale grey or pale tawny. Its consistency is runny and viscous, and is partially or fully crystallised, depending on when the honey is harvested. It usually has a strong fragrance, reminiscent of wax. Its taste varies, depending on the composition of the nectar, but is generally mild and sweet. Sometimes

the taste of a particular nectar predominates.

Parameter/Type of honey	Buckwheat	Heather	Colza	Lime	Polyfloral
Permitted water content	< 18%	< 21%	< 18%	< 18%	< 18%
Reducing sugar (glucose and fructose) content	> 67%	> 67%	> 67%	> 67%	> 67%
HMF content	< 25 mg/kg	< 25 mg/kg	< 25 mg/kg	< 25 mg/kg	< 25 mg/kg
Free acids	< 40 mval/kg	< 40 mval/kg	< 40 mval/kg	< 40 mval/kg	< 40 mval/kg
Sucrose content	< 4%	< 4%	< 4%	< 4%	< 4%
Proline content	> 25 mg/100 g	> 25 mg/100 g	> 25 mg/100 g	> 25 mg/100 g	> 25 mg/100 g
Percentage of dominant pollen	> 45% buckwheat pollen — *Fagopyrum*	> 45 % heather pollen — *Calluna vulgaris*	> 45 % colza pollen — *Brassica napus var. arvensis*	> 20 % lime pollen — *Tilia*	< 35 % proportion of any plant pollen

Table 1: Characteristics of ‘miód drahimski’ (Key: ‘<’ means less than; ‘>’ means more than)

At the time of sale, ‘miód drahimski’ may be liquid (strained), creamed, or crystallised (granular). ‘Miód drahimski’ is honey made by bees from nectar. Small quantities of honeydew may be present in the honey. However, this must not result in any change in the honey’s taste, smell or characteristics. ‘Miód drahimski’ may also be sold in slabs, i.e. as honeycomb.

5. Geographical area:

‘Miód drahimski’ is gathered in the municipalities of Czaplinek, Wierzchowo, Barwice, Borne Sulinowo and in the Borne Sulinowo Forest District, located in the Drawa Lake District. The name ‘miód drahimski’ is derived from the name ‘Drahim,’ the original name of Stare Drawsko, which has given its name to the region in which the production area is located. After the Second World War, the name Drahim fell into disuse as the official name for the administrative area and the name Stare Drawsko was introduced. In spite of the change in administrative nomenclature, references to the traditional name ‘Drahim’ still have resonances.

6. Proof of origin:

1. The entire production process is monitored by a special control system, which allows for end-to-end tracking of the product. The designation ‘miód drahimski’ can only be applied to products that fully meet each of the following conditions:
   a) they are produced in the specified geographical area outlined in Section 5, following the production method described in Section 7, and possess the characteristics specified in the description in Section 4;
   b) their producers have agreed in writing to comply with the specifications, including the ‘proof of origin’ obligations;
   c) their producers provided the following information to the Stowarzyszenie Producentów Miodu Drahimskiego [Association of producers of ‘miód drahimski’], hereinafter referred to as the ‘Association.’

2. Control of the production of ‘miód drahimski’ is based on a system of quality management and supervision designed to ensure that only products complying with this specification are marketed under the protected designation. The origin of ‘miód drahimski’ is confirmed by organoleptic and laboratory analyses, as well as by a traceability system covering the production of the honey from the beginning of beehive production to the time of sale.

3. Any producer wishing to produce the PDO product in question must have at least a master’s degree in the beekeeping profession.

4. Any producer wishing to produce the PDO product in question must submit a declaration to the Association. These declarations must include at least:
   a) first name and surname of the beekeeper,
   b) location of the apiary,
   c) number of colonies, race of bees and information on the sanitary status of the bee colonies,
   d) a statement by the beekeeper that they undertake to comply with the specification,
   e) copies of the required documents referred to in Section 7(2), that is, all the necessary authorisations needed to harvest the honey.

5. Beekeepers should inform the Association of any changes to the elements of this declaration. The register should be updated at least twice a year – at least once after winter and once after the honey harvest in November/December.

6. Beekeepers who are not registered but wish to produce the PDO product in question must submit a declaration on proceeding with the production of ‘miód drahimski’ at the latest by 31 December of the previous year.

7. One label design must be used by all beekeepers. In addition to this label, beekeepers may include on the packaging any other information and markings permitted by law. The Association distributes labels based on the data contained in the declaration. Each label should have a serial number and information identifying the beekeeper. Detailed rules and procedures for the distribution of labels among beekeepers by the Association shall be submitted to the control body. These rules and procedures may not in any way discriminate against producers who do not belong to the Association.

8. The Association will carry out an internal inspection, independent of the inspection carried out by the authority referred to in Section 9 of the specification and comprising organoleptic and incomplete laboratory analyses, of a certain percentage of beekeepers who have submitted declarations and who intend to produce the PDO product in question.

9. If, as a result of an internal inspection carried out by the Association, non-compliance with the specification is established, the issue of labels will be refused. The entity may request verification of this information from the control body. If the body confirms compliance with the specification, the Association will issue the labels.

10. The Association should have an up-to-date list of beekeepers interested in producing honey under the protected designation in a given year, as well as a list of entities interested in further market preparation. These lists may only include beekeepers who have submitted a declaration in good time and whose apiaries are located in the area defined in Section 5. This list is forwarded to the control body along with information on the labels issued.

11. The beekeeper must always keep the following records up to date:
   a) a current copy of the declaration submitted to the Association;
   b) current documents confirming the proper sanitary condition of the colonies;
   c) if the apiary has been transported, records must also include information on where the ‘miód drahimski’ was harvested;
   d) a record of labels received and used;
   e) a record of the total amount of honey produced and sold on the farm in a given year, indicating the amount of honey covered by the protected designation;
   f) results of commissioned or self-performed tests for:
      - reducing sugar – glucose and fructose – content;
      - HMF content;
      - free acids;
      - diastase activity;
      - sucrose content;
      - proline content.

12. Entities wishing to buy the product from beekeepers for further packaging under the protected designation should notify the Association. Such entities must be located in the area defined in Section 5. The notification shall include at least the name of the owner/company, the nature of the business, the location, the characteristics of the facility, the packaging system and capacity, and information on the operation of the business in accordance with the relevant regulations. Honey buyers distribute honey under the same common approved label as beekeepers. They obtain the labels from the Association.

13. The Association maintains a list of entities interested in buying honey from beekeepers and further packaging it under the protected designation. Entities who are not registered but wish to buy and pack the PDO product in question must submit a notification no later than 31 December of the previous year. The list of entities is forwarded to the control body.

14. These entities must provide the Association and the control body with information on the quantities of honey purchased and sold under the protected designation and on the beekeepers from whom the honey was purchased. The entities also provide information on the number of labels from the Association they have used. This information should be

submitted at the latest by the end of each year.

15. If the control body finds non-compliance at any stage of the production chain, the product may not be marketed under the protected designation.

Producers must comply with the conditions set out in Section 6(1)(a) from the moment the application for registration is sent to the European Commission. Producers must comply with the conditions set out in Section 6(1)(b) and (c) no later than three months after the first publication of the application for registration in the Official Journal of the European Union.

Keeping records makes it possible to determine the origin of the honeys, as well as the quantity of product received and marketed. The introduction of the obligation to sell 'miód drahimski' under a common label is intended to ensure a proper level of control, to monitor the product and its quality as well as the quantity placed on the market. The obligation to use a single label is intended to guarantee that an original product is sold under a protected designation. This obligation is not a restriction for beekeepers, as labels can be obtained by both affiliated and non-member beekeepers. The same rules apply to entities involved in buying-in of the honey who engage in further market preparation. The requirement to sell honey under a single label is also intended to reduce the possibility of counterfeiting and adulteration of honey.

7. Method of production:

1) The apiary must be located within the area defined in Section 5. The choice of the final location of the apiary is made by the beekeeper and depends on the level of honey plants present and takes into account the beekeeper's knowledge and experience in this area.

2) The beekeeper must have all the required permits to harvest honey. In particular, the beekeeper must have documents confirming the health of the bees or a certificate that the apiary has been placed under veterinary supervision by the poviat veterinarian, the consent of the competent forestry authority and, if located in the area of nature reserves or national parks, the consent of the relevant authorities.

3) Only honeybees of the species *Apis mellifera carnica* (Carnolian bee) and *Apis mellifera mellifera* (dark European honeybee) — and cross-breeds between them — are used in the production of 'miód drahimski.'

4) Before harvesting 'miód drahimski,' the honey previously collected by the bees must be collected. Small amounts of honey may remain on the frames (approx. 3–4 kg of honey) if the proper functioning of the bee colonies requires it. The amount of honey left must not lead to a change in the taste and smell of the final product or lead to a failure to meet the requirements laid down in the description. Only after the honey has been collected and the above requirements have been met can the harvest of 'miód drahimski' begin again.

5) The bees may be fed after the honey has been spun before winter in accordance with the Code of Good Beekeeping Practices. The bees may not be fed during the period in which 'miód drahimski' is harvested. Only in exceptional cases, if normal development

of the swarms is at risk, may the bees be fed before the harvesting of the honey begins, although this should stop no later than 14 days before the planned harvest and the dosage must not exceed 0.5 kg of sugar per 24 hours.

6) At the end of the harvesting period, the frames removed contain mature honey (at least three-quarters of the frame should be capped). This task is performed using traditional methods, either by brushing the bee frames with a brush or using mechanical bee escapes.

7) Before the honey is spun, the frames must be de-capped, usually using an apiary knife or fork uncapping tool. In the case of heather honey, it should be loosened with a honey loosener after de-capping.

8) The honey is cold-spun in a honey extractor on beekeepers' premises, using centrifugal force. The honey may be cold-pressed with the aid of mechanical presses.

9) The spun honey is strained, through at least a double strainer, which allows the honey constituents to pass through, but retains waxy or other impurities, such as bee parts. The best results are achieved if this process takes place in heated premises at 25–30ºC. The strained honey is decanted into settling tanks.

10) Once the honey has clarified in the settling tanks, it is decanted into various types of approved retail packaging or into approved bulk containers. The honey should be stored away from light at a temperature of 10°C to 20°C and at a humidity not exceeding 65%. It is permissible to sell honey from approved bulk packaging. However, the packaging must be specially labelled and documentation must be available to prove the origin of the honey.

11) Filtering (pollen filtering) and pasteurisation of the honey are not permitted processes. The temperature of the honey must not exceed 42°C at any stage in its production.

12) Decanting into containers must take place in the area defined in Section 5 in accordance with the requirements for the protected designation of origin.

13) The use of chemicals or other bee repellents, whether in solid, liquid or gaseous form, is forbidden during the process of harvesting the honey.

14) During the period in which the honey is harvested, the use of medicines is forbidden.

15) Honey cannot be marketed under the 'miód drahimski' PDO if there are visible defects, such as phase separation, fermentation, or a noticeable change in taste or odour.

16) When harvesting honey, in situations not addressed or specified in the specification, the beekeeper should adhere to the Code of Good Beekeeping Production Practices. This code was endorsed at a meeting of the Commission for the Promotion and Food Safety of Beekeeping Products on 18 February 2004. It was adopted for use by Polish beekeepers through a resolution passed during the 17th General Meeting of Delegates of the Polish Beekeeping Association on 29 February 2004, in Pszczela Wola.

17) Entities that will collect honey from beekeepers and subsequently prepare it for

marketing under the protected designation should have an internal system to accurately determine the quantities of the honey purchased and sold under the protected designation. The internal system is designed to eliminate the possibility of mixing the PDO honey with other honeys.

The requirement for the honey to be decanted into retail packaging in the area where it is obtained (as defined in Section 5) stems from traditional practice intended to ensure that the product is of an appropriate quality and is designed to monitor and control the origin of the protected honey. Beekeepers typically harvest honey in a traditional and artisanal manner, and decant the honey produced in their own apiaries into retail packages themselves. In this way, beekeepers avoid the risks associated with any change in the honey's physico-chemical and organoleptic properties that could occur when moving the honey over long distances. Transportation and related processes, i.e. prolonged movement, shaking, and re-mixing of honey, can induce crystallisation, which is also of importance for maintaining the quality of the honey. If the appropriate conditions are not maintained upon moving the honey it can, as a hygroscopic substance, absorb water or quickly crystallise. This may lead to failure to meet the requirements specified in the product description. Due to the restriction that the temperature of the honey must not exceed 42°C at any stage of production, evaporation of water can be hindered. This carries the risk that the product will not be of adequate quality. If it were permitted to transport honey outside the area defined in Section 5 before decanting, there would be a risk of 'miód drahimski' being mixed with other honeys or of honeys from other regions being sold under the protected designation. The aim of the restriction is to maintain the high reliability of the control system and to eliminate a factor that could affect the quality of the honey sold.

8. Link with the geographical area:

Natural link

'Miód drahimski' is gathered in the municipalities of Czaplinek, Wierzchowo, Barwice, Borne Sulinowo and in the Borne Sulinowo Forest District.

Climate

The area is part of the Baltic climatic zone, where oceanic influences are more pronounced than in other regions of Poland. The proximity of the Baltic Sea helps warm up the land and makes for cooler summers. The thermal conditions related to the lie of the land are an important feature of the climate. The relative altitude of the area results in cooler temperatures in this region. The average temperature in the May-July period is 14.4°C, while the annual average is in the range of 7.0-7.3°C. The number of hot days per year (with a maximum temperature >25°C) ranges from 18 to 22. The growing season (days with an average temperature of 5°C and above) ranges from 208 to 215 days, beginning on 7–10 April. Winter begins between 13 December and 2 January and lasts 65–90 days. Annual precipitation totals in the area are quite variable, ranging from around 600 mm to almost 725 mm. The geographical area described is characterised by high relative humidity reaching 81% annually.

Soils and water regime

The soils in this region were formed mainly from glacial deposits and sediments deposited by glacial meltwater. Soils are predominantly podsols comprising loose sand with a low clay content, as well as glacial tills and sands overlying loam or silt. These are 'young'

soils that have not undergone a uniform soil-forming process and show a close qualitative dependence on the bedrock. There are numerous peat bogs and, abundant in turf ores, wetlands. The southern part of the area is occupied by extensive outwash plains formed from deposits of gravels and sands due to meltwater from the glacier. The characteristic soil types in the northern part of the area in which 'miód drahimski' is obtained are: brown soils, podsols and pseudo-podsols, formed on glacial till, sandy and loamy soils. A significant feature of the area is the presence of many lakes (more than 60 lakes over 1 ha), numerous rivers, small streams, headwaters, wetlands, peatlands and forests. Surface waters in the area are of good quality. The water of the river Drawa passing through the area is classified as grade I. The lakes are also characterised by high purity, with Lake Śmiadowo and Lake Pile (Borne Sulinowo municipality) both receiving grade I status.

Impact of the area on the occurrence of honey plants:

Buckwheat

The poor quality of podsols determines their agricultural use. Sandy podsols developed from loamy sands classified in bonitation classes IV, V and VI are excellent for growing buckwheat and potatoes. The climatic conditions in the region are favourable for growing buckwheat. The high air humidity (up to 81%) is especially significant. Farmers are also adding buckwheat to their crop rotations for improved soil conditions. Buckwheat is also grown on a number (around 400) of organic farms, which have to include nitrogen-introducing crops in their crop rotations. Regulated water regime is additionally conducive to cultivating these crops. In 2005, 1,120 hectares were used for buckwheat cultivation in the described area.

Lime

About 90% of roads running through villages, side roads and paths etc. are planted with old limes. They form avenues of limes. The lime tree is so popular in the area that there are many monumental specimens. For example, in Rzepowo there is a 19th century church with a monumental lime tree next to it, in Piaseczno there is a 19th century church with a monumental lime tree alley, in Siemczyn there is a historic park and two evangelical cemeteries from the 19th century with monumental lime and maple trees, in Czaplinek there is a park with 4 famous lime tree alleys, in Ogrodno there is a 19th century Evangelical cemetery with monumental lime trees and blossoming ivy specimens, in Czarne Wielkie village there is a church surrounded by magnificent lime trees and two 19th century Evangelical cemeteries, as well as monumental lime trees in Kluczewo.

Other good examples of the link between the lime tree and the area are the impressive specimens found here. Magnificent avenues of old lime trees run through the village of Ostroróg (Czaplinek municipality) and the nearby village of Starowice (Borne Sulinowo municipality). Next to the chapel at the crossroads in Niwka (Czaplinek municipality) is a specimen of a broad-leaved lime tree with 400 cm in circumference and 32 m in height. In the village of Żelisław-Nowe Kaleńsko, within the manor house between the railway track and the road to Stare Kaleńska (Czaplinek municipality), there is a specimen of small-leaved lime tree with 555 cm in circumference and 40 m in height. Such a widespread occurrence of lime trees is related to the favourable soil conditions and the pristine nature of the area. The absence of air pollution from industrial sources, to which limes are particularly sensitive, is a key environmental factor.

Colza
The podsols, loamy topsoils and loamy soils classified in bonitation classes III and IV are well suited for colza cultivation. Moderate temperatures and even precipitation also have a positive effect on the crops. A characteristic feature of the crops is that they are not multi-hectare, but divided into fields of a few hectares, separated by numerous forests. This provides bees with excellent conditions for development and for collecting nectar, owing to the absence of strong winds. In 2005, 1,400 hectares were used for colza cultivation in the described area.

Heather
Easily permeable acidic soils and good access to light (non-forested areas) provide a suitable environment for heather in the area. The Borne Sulinowo Forest District is home to one of the most extensive heaths in Europe. In total, heather covers an area of about 6,000 ha within the district. These are communities consisting of heathland vegetation of the Nardo class, i.e. heather and juniper, and birch and pine undergrowth, growing on acidic podsols. These include strands of common heather (*Polio-Callunetum*), heathland with *Scabiosa canescentis* and *Genistetum tinctoriade* on outwash plains, with calcium carbonate in the upper sediment layers and post-felling dry *Polygalo* and *Nardetum*. The heathlands represent different trophic forms: from very dry phytocenoses with a rich flora of lichens and brown mosses, to damp even wet, on shallow peats. A special reserve is currently being planned to put the described heathlands under protection.

Diversity of vegetation
There are no environmental pollution problems in the area where 'miód drahimski' is obtained (the area is located within the Drawa Landscape Park (Drawski Park Krajobrazowy)), there is no environmentally destructive industry and the ecosystems have hardly been transformed by man. A very varied and extensive network of rivers, streams and lakes contributes to the diversity of the vegetation that occurs in the area. The area contains lobelia lakes characterised by water of unusual purity and the presence of relict plants, including fleshy stitchwort, crowberry, narrow small-reed, slender cottongrass, as well as the protected species: round-leaved sundew, marsh rosemary, water lily, heath spotted-orchid, early marsh-orchid, and *Traunsteinera.* The park contains seven nature reserves: Lake Czarnówek Aquatic Reserve (Jezioro Czarnówek), Peat Bog on Lake Morzysław Mały (Torfowisko nad Jeziorem Morzysław Mały), Brown Soil Reserve (Brunatna Gleba), Valley of Five Lakes (Dolina Pięciu Jezior), Lake Prosino Reserve (Jezioro Prosino), Green Marshes Reserve (Zielone Bagna) and Toporzyk Peat Bog (Torfowisko Toporzyk). Their presence contributes to biodiversity in the area. An important feature is the natural character of the reserves, as they have been formed with very little human interference. A significant proportion of the vegetation in the reserves is made up of protected plants (common columbine, mezereum, marsh helleborine, common ivy, common twayblade, yellow water-lily, white waterlily, western marsh orchid, lesser butterfly-orchid, sweet woodruff, lily of the valley, and dwarf everlast). The purity of the environment and the very diverse ecosystems result in a very different pollen composition affecting the specificity of polyfloral honey.

Summary
'Miód drahimski' has close links to its area of origin. The types of honey that are produced from plants characteristic of the region are sold under the designation 'miód drahimski.' Soil and climatic conditions in the area and the practices of local farmers determine the crops found here – buckwheat and colza. The area is also characterised by numerous

heathlands, some of the largest in Europe, and the local practice of planting avenues of lime trees. The area (part of the Drawa Landscape Park, seven reserves, lobelia lakes, etc.) is also ecologically clean, has not been affected by industry and is characterised by a very diverse flora, including many protected species. Given the characteristics of the vegetation occurring here, five types of honey are sold under the designation 'miód drahimski' – buckwheat, colza, heather, lime and polyfloral. 'Miód Drahimski' is a unique product, thanks to centuries of tradition and the expertise of local beekeepers, resulting in a product of the highest quality.

Historical link

Proving the centuries-long continuity of beekeeping in the Drawsa Lake District in the area of the former Drahim starosty, in and around Czaplinek, is not a difficult task. Beekeeping (formerly forest beekeeping) has always been, and still is, a popular occupation for people living in the Drawa Lake District. This was determined by both economic considerations and the natural qualities of the Drawa Lake District that were conducive to the development of beekeeping. The existence of a long tradition of beekeeping is evidenced by references in historical records, copies of documents and other sources.

Drahim is the original name of the village of Stare Drawsko. As early as the 7th century, there was a fortified settlement on the site of the current castle ruins. The defensive qualities of the site were most likely first appreciated by the Slavs. The Drahim settlement fell into the hands of the Joannites in the late 13th century. In 1366, the Joannites sold the estate, and with it the previously erected castle in Drahim, to Casimir the Great. Then the Drahim castle became the seat of the Polish starosty.

In the 16th century, the Drahim Starosty was located within the borders of the Polish state and was the northernmost part of Greater Poland. It was an area between the New March, the Duchy of West Pomerania and the lands of the Teutonic Order. The seat of the starosty was the castle in Drahim (now the village of Stare Drawsko located about 5 km north of Czaplinek). The Drahim Starosty was a so-called Royal District, which meant that it was part of the royal estate. For this reason, in 1565 royal officials carried out a survey in the starosty to determine the amount of income from the estates belonging to the Polish king. An extensive report has survived to the present day, published, among others, in the following publication: *Lustracja województwa wielkopolskich i kujawskich 1564-1565* [Survey of the Wielkopolskie and Kujawskie voivodeships 1564-1565], part I, ed. Andrzej Tomczak, Czesława Chrypko-Włodarska, Jerzy Włodarczyk, Bydgoszcz 1961. An excerpt from the above-mentioned publication was used in the monograph *Czaplinek i Starostwo Drahimskie* [Czaplinek and the Drahim Starosty], ed. Koszalińskie Towarzystwo Społeczno-Kulturalne, Koszalin 1985. Page 56 of this monograph contains information that in 1565 there were 11 beekeepers in the starosty, each of whom gave half a log of honey to the castle annually. Czaplinek was one of the larger centres in the Drahim Starosty area. According to records in Wałcz's municipal registers, in 1628 the population of the starosty numbered 3,732, of which about 960 were residents of Czaplinek.

Years 1824–1825 and 1928

Between 1668 and 1945, the Czaplinek region, located in the centre of the Drahim Starosty, lay within the borders of first Brandenburg and later the Prussian and German states. Evidence of the long tradition of beekeeping in the area can be found, for example, in the German-language journal *Unser Pommerland*, booklet 5 of 1932. This is an issue devoted

entirely to this area. Page 64 of the above-mentioned publication states that between 1824 and 1825, in the village of Flacksee (now Jeziorna) near Czaplinek, one farmer owned between 106 and 116 bee colonies and between 153 and 192 beehives. On page 163 of the above-mentioned publication, in a description of the breeding situation, it is stated that in 1928 there were 1,136 'beekeeping stands' (*Stand Bienen*), i.e. apiaries, in the Czaplinek area. It appears from the text that these were apiaries of various sizes run by local farms.

1946

In a collection of files from the years 1945–1946, kept in the archives of the Pomeranian Cooperative Bank, Czaplinek branch, a report dated 3 July 1946 was found. This report revealed that a resident of Czaplinek was maintaining an apiary taken over from Soviet soldiers, likely originally owned by former German inhabitants of Czaplinek. The original of this report was handed over to the State Archives. The preserved text of the report is a historical curiosity, documenting that immediately after the Second World War, Polish settlers began to continue the local beekeeping traditions.

The activity of beekeepers in the area is further confirmed by information on the operations of Beekeeping Circles. For instance, fragments of a register of members of the Beekeepers' Circle have been preserved, with entries starting from 17 June 1972. A copy of the minutes from the general meeting of the Beekeepers' Circle held on 26 April 1970 and a copy of the minutes from the meeting held on 8 April 1973 have also been preserved.

After the Second World War, the name Drahim Starosty fell into disuse as the official name for the administrative area and the name Drawsko was introduced. This led to the naming of Drawa Lake District (Pojezierze Drawskie) and Drawa Landscape Park (Drawski Park Krajobrazowy). However, references to the name 'Drahim' continued to be used despite the changes in administrative names. For instance, in the 2007 calendar of cultural events for the West Pomeranian Voivodeship, there are several references to 'Drahim':

- ✓ January: District Literary Competition – results of 'The Drahim Starosty and Czaplinek Land,' a competition for primary school pupils to write the best fairy tale or legend related to the Drahim Starosty;
- ✓ 27 April 2007: District Visual Arts Competition – results of 'The Drahim Starosty and Czaplinek Land,' a competition for lower and upper secondary school pupils and amateur visual artists (poster, painting, handicrafts) related to the celebration of the 600th anniversary of the Drahim Starosty;
- ✓ June – July 2007: Regional Outdoors Photography Competition 'The Drahim Starosty and Czaplinek Land: past and present,' a competition linked to the celebration of the 600th anniversary of the Drahim Starosty. The works will be used to promote the region.

A celebration of the 600th anniversary of the establishment of the Drahim Starosty is planned for 6–8 July 2007, organised by the municipality of Czaplinek and the Drahim Castle. The area also features the Drahim Restaurant and the Drahim Inn.

Local beekeepers use the name 'miód drahimski' (see Photo 1) to emphasise the origin associated with the quality of the honey produced here. To maintain the quality of the honey and to distinguish it in the market, local beekeepers have undertaken various initiatives. One such initiative was the development of a common label for 'miód drahimski,' under which the honey is now sold.

Photo 1 ‘Miód drahimski.’

A detailed description of the measures taken to promote ‘miód drahimski’ can be found in Andrzej Buławski’s article entitled ‘MIÓD DRAHIMSKI,’ published in the book *O produktach tradycyjnych i regionalnych – możliwości a polskie realia* [On traditional and regional products – opportunities versus the Polish reality], ed. M. Gąsiorowski.

‘Miód drahimski’ is a well-known and recognisable product. To promote this honey, for example, ‘drahim stalls’ of specific characteristics are used (used at all promotional and outdoor events) specially designed and made for this purpose. ‘Miód drahimski’ has received several accolades, including a distinction in the 2003 competition for the West Pomeranian Product and first prize in the West Pomeranian Voivodeship in the nationwide competition ‘Nasze Kulinarne Dziedzictwo’ [Our Cultural Heritage].

Human link

The long history of beekeeping in that area has contributed to the development of the skills of local beekeepers. They have developed principles governing the harvesting of honey and keeping of bees that are directly reflected in the chemical composition of the honey.

The area described is characterised by relatively low rainfall, a high number of water bodies, and high relative humidity. These factors positively impact the activity of the bees and the taste of the honey. The high content of reducing sugars – glucose and fructose – is linked to the method of harvesting honey used here. Honey is only obtained from frames that are at least ¾ capped, ensuring that the honey harvested is mature. This practice also contributes to the low water content of the finished product. The resulting product is very fresh and of natural origin, as evidenced by the high proline content and low level of HMF in ‘miód drahimski.’ ‘Miód drahimski’ is also characterised by naturally low acidity. The honey’s low sucrose content results from the restricted feeding regime for bees. Numerous

enzymes, indicative of the honey's natural origin, are preserved during the production process. This is because the temperature of the honey cannot exceed 42°C at any stage, according to local regulations. Additionally, filtering (pollen filtering) and pasteurisation of the honey are prohibited. The quality of the honey is further enhanced by the exclusive use of the honeybee subspecies *Apis mellifera carnica*, *Apis mellifera mellifera*, and their crosses.

9. Control body:

1. COBICO Sp. z o.o., ul. Grzegórzecka 77, 31-559 Kraków,
2. TUV Rhienland Polska Sp. z o.o. 02-146 Warsaw, ul. 17-tego stycznia 56, tel.: 22 8467999, fax: 22 868 37 4270-502,
3. Voivodeship Inspector of the Agricultural and Food Quality in Szczecin, ul. Wały Chrobrego 4, Szczecin, tel.: (091) 434-56-66,430-32-72, fax: (091) 434-56-66.

10. Labelling:

Provide, if any, specific labelling rules for the agricultural product or foodstuff in question.

All beekeepers and entities engaged in the buying-in and further market preparation of honey under the protected name are required to use one type of label. Labels will be distributed by the Stowarzyszenie Producentów Miodu Drahimskiego. This Association forwards detailed rules on the distribution of the labels to the inspection body. The single-label system is intended to guarantee the appropriate quality and facilitate product traceability. These rules and procedures may not in any way discriminate against producers who do not belong to the Association.

11. Specific requirements introduced by current regulations:

Please indicate whether there are specific requirements imposed by European Union or national legislation concerning the agricultural product or foodstuff to be notified.

None

12. Additional information:

Provide additional information, if any, on the agricultural product or foodstuff to be notified.

None

13. List of documents attached to the application:

Please provide a list of materials and publications referenced in the application and a list of accompanying annexes.
Materials and publications referenced in the application:

1. *Kodeks Dobrej Praktyki Produkcyjnej w Pszczelarstwie* [Code of Good Beekeeping Production Practices] – adopted for use by Polish beekeepers through a resolution passed during the 17th General Meeting of Delegates of the Polish Beekeeping Association on 29 February 2004 in Pszczela Wola.

2. *Dowody ciągłości pszczelarstwa na Ziemi Czaplineckiej* [Evidence of the continuity of beekeeping in the Czaplinek region], publication by Zbigniew Januszaniec.

3. Calendar of cultural events for the West Pomeranian Voivodeship for 2007.

4. *Unser Pommerland*, booklet 5 of 1932.

5. Article by Andrzej Buławski, 'MIÓD DRAHIMSKI,' published in the book *O produktach tradycyjnych i regionalnych – możliwości a polskie realia* [On traditional and regional products – opportunities versus the Polish reality], ed. M. Gąsiorowski.

SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin

‘Miód drahimski’

(EC) No

☒ PDO ☐ PGI

1. NAME:

‘Miód drahimski’

2. MEMBER STATE OR THIRD COUNTRY:

Poland

3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF:

3.1 Type of product:

Class 1.4. – Other products of animal origin, honey

3.2 Description of the product to which the name in (1) applies

Five different types of honey can be sold as ‘miód drahimski’: buckwheat honey, colza honey, heather honey, lime honey and polyfloral honey.

1. Buckwheat ‘miód drahimski’ means honey produced from buckwheat (*Fagopyrum*). Buckwheat honey is dark brown, almost black, in colour. After crystallising, it takes on a tawny colour. The honey crystallises slowly, taking on a coarse-grained, uneven texture. There may be a liquid layer on its surface. It has a very intense and pleasant aroma of buckwheat flowers and its taste is sharp, sweet and slightly pungent.

2. Heather ‘miód drahimski’ means honey produced from heather (*Calluna vulgaris*). It is amber to orangey brown in colour, with lighter or darker hues. Before crystallisation, the colour of the honey is amber or even reddish amber. After crystallisation, it ranges from yellowy orange to brown. Heather honey has a thick gelatinous consistency. It crystallises into medium-sized granules, has a strong fragrance similar to that of heather. The taste is a faintly sweet, sharp and bitterish.

3. Colza ‘miód drahimski’ means honey produced from colza (*Brassica napus var. arvensis*). It is almost colourless, or slightly straw-coloured, with a greenish tinge, depending on the plants from which the nectar was collected. After crystallisation, it takes on a white or greyish cream colour. It crystallises rapidly, producing small granules and a sticky consistency. It has a mild, indistinct and slightly bitterish taste.

4. Lime ‘miód drahimski’ means honey produced from lime (*Tilia*). In its liquid state, it varies in colour from greenish yellow to pale amber. After crystallisation, its colour ranges from whitish yellow to golden yellow. In its liquid state, lime honey resembles castor oil. After crystallisation, it is fine-grained, gritty. Its taste is fairly sharp and often slightly bitterish.

5. Polyfloral ‘miód drahimski’ means honey produced from a variety of plants. Depending on when it is harvested, its colour can vary from pale cream to orangey brown. After crystallisation, this changes slightly to pale grey or pale tawny. Its consistency is runny and viscous, and is partially or fully crystallised, depending on when the honey is harvested. It usually has a strong fragrance, reminiscent of wax. Its taste varies, depending on the

composition of the nectar, but is generally mild and sweet. Sometimes the taste of a particular nectar predominates.

Parameter/Type of honey	Buckwheat	Heather	Colza	Lime	Polyfloral
Permitted water content	< 18%	< 21%	< 18%	< 18%	< 18%
Reducing sugar (glucose and fructose) content	> 67%	> 67%	> 67%	> 67%	> 67%
HMF content	< 25 mg/kg	< 25 mg/kg	< 25 mg/kg	< 25 mg/kg	< 25 mg/kg
Free acids	< 40 mval/kg	< 40 mval/kg	< 40 mval/kg	< 40 mval/kg	< 40 mval/kg
Sucrose content	< 4%	< 4%	< 4%	< 4%	< 4%
Proline content	> 25 mg/100 g	> 25 mg/100 g	> 25 mg/100 g	> 25 mg/100 g	> 25 mg/100 g
Percentage of dominant pollen	> 45% buckwheat pollen — *Fagopyrum*	> 45 % heather pollen — *Calluna vulgaris*	> 45 % colza pollen — *Brassica napus var. arvensis*	> 20 % lime pollen — *Tilia*	< 35 % proportion of any plant pollen

Table 1: Characteristics of ‘miód drahimski’ (Key: ‘<’ means less than; ‘>’ means more than)

At the time of sale, ‘miód drahimski’ may be liquid (strained), creamed, or crystallised (granular). ‘Miód drahimski’ is honey made by bees from nectar. Small quantities of honeydew may be present in the honey. However, this must not result in any change in the honey’s taste, smell or characteristics. ‘Miód drahimski’ may also be sold in slabs, i.e. as honeycomb.

3.3 Raw materials (for processed products only):

3.4 Feed (for products of animal origin only):

The bees may not be fed during the period in which ‘miód drahimski’ is harvested. Only in exceptional cases, if normal development of the swarms is at risk, may the bees be fed before the harvesting of the honey begins, although this should stop no later than 14 days before the planned harvest. The dose may not exceed the bees’ two-day feed requirements. Bees may be fed only on white beet sugar or on ready-made syrup (bee feed) with a sugar (glucose, fructose, sucrose) content of at least 73%. The white beet sugar and the sugar syrup do not need to originate from the area where ‘miód drahimski’ is obtained. This does not affect the quality of the honey.

3.5 Specific steps in production that must take place in the identified geographical area

All steps in production — from the positioning of the hives to the final packaging of the honey — must take place in the identified geographical area. At the end of the harvesting period, the frames removed contain mature honey (at least three-quarters of the frame should be capped). The honey is cold-spun in a honey extractor on beekeepers’ premises,

using centrifugal force. The honey may be cold-pressed with the aid of mechanical presses. The spun honey is strained and then decanted into tanks. 'Miód drahimski' honey must not be filtered to remove pollen or pasteurised. The temperature of the honey must not exceed 42°C at any stage in its production. The use of bee medicines and chemicals or other bee repellents, whether in solid, liquid or gaseous form, is forbidden during the process of harvesting the honey. Only honeybees of the species *Apis mellifera carnica* (Carnolian honeybee) and *Apis mellifera mellifera* (dark European honeybee) — and cross-breeds between them — are used in the production of 'miód drahimski.'

3.6 Specific rules concerning slicing, grating, packaging, etc.

The requirement for the honey to be decanted into retail packaging in the area where it is obtained (as defined at (4)) is intended to ensure that the product is of an appropriate quality. This restriction is also designed to increase the level of supervision and control of the origin of the honey. It precludes the possibility of 'miód drahimski' being mixed with other honeys. It is also designed to maintain the high level of credibility of the inspection system and to eliminate any factor that might compromise the quality of the honey.

3.7 Specific rules concerning labelling

All beekeepers and entities engaged in the buying-in and further market preparation of honey under the protected name are required to use one type of label. Labels will be distributed by the Stowarzyszenie Producentów Miodu Drahimskiego. This Association forwards detailed rules on the distribution of the labels to the inspection body. The single-label system is intended to guarantee the appropriate quality and facilitate product traceability. These rules and procedures may not in any way discriminate against producers who do not belong to the Association.

4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

'Miód drahimski' is gathered in the municipalities of Czaplinek, Wierzchowo, Barwice, Borne Sulinowo and in the Borne Sulinowo Forest District, located in the Drawa Lake District.

The name 'miód drahimski' is derived from the name 'Drahim,' the original name of Stare Drawsko, which has given its name to the region in which the production area is located. After the Second World War, the name Drahim fell into disuse as the official name for the administrative area and the name Stare Drawsko was introduced. In spite of the change in administrative nomenclature, references to the traditional name 'Drahim' still have resonances.

5. LINK WITH THE GEOGRAPHICAL AREA

5.1 Specificity of the geographical area

The area defined at (4) is part of the Baltic climatic zone, where oceanic influences are more pronounced than in other regions of Poland. The proximity of the Baltic Sea helps warm up the land and makes for cooler summers. The thermal conditions related to the lie of the land are an important feature of the climate. The relative altitude of the area results in cooler temperatures in this region. The average temperature in the May-July period is 14.4°C, while the annual average is in the range of 7.0–7.3°C. The soils in this region were formed mainly from glacial deposits and sediments deposited by glacial meltwater. Soils

are predominantly podsols comprising loose sand with a low clay content, as well as glacial tills and sands overlying loam or silt. Much of the area where 'miód drahimski' is produced is in the Drawa Landscape Park (Drawski Park Krajobrazowy). The natural character of this area owes much to the absence of industrial pollution. The park contains seven nature reserves distinguished by diverse flora and fauna. Human activity has had negligible impact on the ecosystems in the nature reserves. A very varied and extensive network of rivers, streams and lakes contributes to the diversity of the vegetation that occurs in the area. The area contains lobelia lakes characterised by water of unusual purity and the presence of relict plants, including fleshy stitchwort (*Stellaria crassifolia*), crowberry (*Empetrum nigrum ssp. nigrum*), and narrow small-reed (*Calamagrostis stricta*). Much of the vegetation here is composed of protected plants, such as columbine (*Aquilegia vulgaris*), mezereon (*Daphne mezereum*) and marsh helleborine (*Epipactis palustris*).

Impact of the area on the occurrence of other honey plants:

Buckwheat

This region's poor-quality podsols, regulated water regime and climatic conditions are ideal for growing buckwheat. The high air humidity (up to 81%) is especially significant. Buckwheat is cultivated on about 400 organic farms in this area, some 1,120 ha being used for growing buckwheat.

Lime

The defined area contains many specimens of monumental limes, and about 90% of roads running through villages in the 'miód drahimski' production area, side roads and paths are planted with old limes. They form avenues of limes. Lime trees are so prevalent in this area because it has the right soil conditions and is unpolluted. The absence of air pollution from industrial sources, to which limes are particularly sensitive, is a key environmental factor.

Colza

A characteristic feature of colza cultivation in the defined area is that the crop is grown on fields measuring several hectares that are separated by numerous woods. This provides bees with excellent conditions for development and for collecting nectar, owing to the absence of strong winds. Almost 1,400 ha of land in the identified area is used for growing colza.

Heather

The Borne Sulinowo Forest District is home to one of the most extensive heaths in Europe. In total, heather covers an area of about 6,000 ha within the district. It contains stands of common heather (*Polio-Callunetum*) and heathlands with *Scabiosa canescentis* and *Genistetum tinctoriae.* The presence of such large heaths in this area is due to good soil conditions and the right amount of exposure to sunlight as a result of the large tracts of unforested land.

Human skills:

The long history of beekeeping in this area has contributed to the development of the skills of local beekeepers and the principles governing the harvesting of honey and keeping of bees, which have a direct bearing on the chemical composition of the honey. As a general rule, the honey is obtained only from frames which are at least three-quarters encrusted, as a result of which the honey harvested is mature. The temperature of the honey must not exceed 42°C at any stage in its production.

5.2 Specificity of the product:

'Miód drahimski' is high-quality honey characterised by a low HMF content and a high reducing sugar content. A specific feature of 'miód drahimski' is its high dominant pollen content, as indicated in 3.2.

Apart from a high dominant pollen content, its main distinguishing feature is the proportion of pollen from unique relict and endemic plants. A particular feature of the polyfloral honey is the great diversity of its pollen composition, no plant accounting for more than 35% of the total, which is what imparts its rich bouquet of flavours.

5.3 Causal link between the geographical area and the quality or characteristics of the product.

'Miód drahimski' is closely linked with its area of origin; honeys obtained from plants typical of the region are sold under this name. These are buckwheat, colza, heather, lime and polyfloral honeys. The area in question, as described in 5.1, is characterised by relatively low rainfall, very large numbers of bodies of water, high relative humidity and moderate winds, all of which have a significant impact on the occurrence and quality of the individual honey plants from which monofloral 'miód drahimski' is obtained. The presence of varied ecosystems resulting from a pure and natural environment also yields a very varied pollen composition to which the specificity of polyfloral 'miód drahimski' bears testimony. The fact that no plant species accounts for more than 35% of the total pollen in polyfloral 'miód drahimski' is evidence of the rich vegetation in this area. In addition to pollen from crop plants, both the monofloral and polyfloral honeys contain pollen from protected plants that are endemic to the area. The occurrence of these honey plants is due to the specificity of the area, which contains nature reserves and a landscape park, meaning that 'miód drahimski' cannot be produced outside this area. Because of the method used to harvest the honey (it is taken only from frames which are at least three-quarters encrusted), the honey obtained is mature, with a high reducing sugar (glucose and fructose) content, but it is also very fresh and of natural origin, as evidenced by its low HMF content. The fact that the honey must not be heated to above 42°C means that the numerous enzymes resulting from the natural origin of the honey are not lost. The characteristic taste of each variety of 'miód drahimski,' as described in 3.2, is the result of the combination of an unspoilt natural environment, rich vegetation and the traditional skills of local producers and is highly appreciated by consumers of this product. The method of producing and harvesting 'miód drahimski' developed and perfected over many generations is inextricably linked to the skills of the local beekeepers.

REFERENCE TO PUBLICATION OF THE SPECIFICATION

(Article 5(7) of Regulation (EC) No 510/2006)

http://www.minrol.gov.pl/DesktopDefault.aspx?TabOrgId=1620&LangId=0)