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

I. Applicant

1. Name:

Regionalny Związek Pszczelarzy we Wrocławiu association
Emil Oberski, representative of the Regionalny Związek Pszczelarzy we Wrocławiu association

2. Seat or residence and address:

ul. Mazowiecka 17
50-412 Wrocław

3. Mailing address:

ul. H. Arctowskiego 1
53-211 Wrocław

Telephone:	+48 71 363 28 99
Fax:	+48 71 363 28 99
Email:	hurtownia@oleje.net

4. Person acting on behalf of the applicant:

Emil Oberski

5. Composition of the group:

Applicant: Regionalny Związek Pszczelarzy association
ul. Mazowiecka 17
50-412 Wrocław

The group includes heather honey producers in the following organisations:

- Regionalny Związek Pszczelarzy we Wrocławiu association
- Związek Pszczelarzy Ziemi Legnickiej association
- Regionalny Związek Pszczelarzy w Jeleniej Górze association
- Regionalne Zrzeszenie Pszczelarzy w Oławie associaton
- Stowarzyszenie Pszczelarzy Rzeczypospolitej Polskiej we Wrocławiu association

II. Specification

1. Name of the agricultural product or foodstuff:

Miód wrzosowy z Borów Dolnośląskich

2. Application for registration of:

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

1) designation of origin	
2) geographical indication	**X**

3. Category of the agricultural product or foodstuff:

Agricultural products listed in Annex I to the Treaty establishing the European Community:		
1.1.	Fresh meat and edible offal	
1.2.	Meat products (cooked, salted, smoked, etc.)	
1.3.	Cheese	
1.4.	Other products of animal origin (eggs, honey, various dairy products except butter)	**X**
1.5.	Oils and fats (butter, margarine, oil, etc.)	
1.6.	Fruit, vegetables and cereals, fresh or processed	
1.7.	Fresh fish, molluscs and crustaceans and products derived therefrom	
1.8.	Other products listed in Annex I (spices, etc.)	
Foodstuffs listed in Annex I to Council Regulation No 2081/92/EEC:		
2.1.	Beer	
2.2.	Natural mineral waters and spring waters	
2.3.	Beverages made from plant extracts	
2.4.	Bread, pastry, cakes, confectionery, biscuits and other baker's wares	
2.5.	Natural gums and resins	
2.6.	Mustard	
2.7.	Pasta	
Agricultural products listed in Annex II to Council Regulation No 2081/92/EEC:		
3.1.	Hay	
3.2.	Essential oils	
3.3.	Cork	
3.4.	Cochineal	
3.5.	Flowers and ornamental plants	
3.6.	Wool	
3.7.	Wicker	

4. Description of the agricultural product or foodstuff:

Appearance (external and cross-section)	*'Miód wrzosowy z Borów Dolnośląskich*' 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. After crystallisation, it ranges from yellowy orange to brown. The colour is influenced by carotenoids, mainly B-carotene and xanthophyll, as well as flavonoids and anthocyanins. This distinguishes heather honey from other honeys. The more of these pigments present in honey, the darker its colour. '*Miód wrzosowy z Borów Dolnośląskich*' very often has a dark hue because it contains significant quantities of heather nectar, which includes above-mentioned pigments.
Size	The honey is placed in various containers — mainly of a volume not exceeding 1,500 g. However, there is no restriction on the size of the container in which the honey is sold.
Consistency, 'feel to the touch'	Heather honey has a thick gelatinous consistency. It crystallises into medium-sized granules. This process is called thixotropy and is a characteristic feature of heather honey. The occurrence of thixotropy depends on the content of protein fractions and dextrins in the honey, both of which can form colloidal solutions and transform from a sol (solution) to a gel (gelatinous state).
Taste and smell	The taste of heather honey is a little sweet, sharp and bitter. Strong-smelling, the odour is similar to that of heather.
Microbiological, physical and chemical features	<u>Microscopic characteristics</u>: The proportion of heather pollen, as the primary pollen, should be not less than 50%. This is a higher level than the one accepted in national rules because, according to the Polish standard for bee honey (PN-88 A-77626), nectar honey can be called heather honey if the content of the primary pollen is not less than 45%. The pollen in *'Miód wrzosowy z Borów Dolnośląskich'* is derived from heathers – family '*Ericaceae*' (order – '*Ericales*') and its content is often up to 80%. The honey also contains accompanying pollen from plants characteristic of the Lower Silesian Forest (Bory Dolnośląskie), including: small-leaved lime, goat willow, dog rose, plum, blackthorn, hawthorn, alder buckthorn, St. John's wort, bilberry and bog bilberry, lingonberry, blackberry, raspberry, willowherbs, meadowsweet and fireweed. In addition, it can contain pollen from plants that make up the ground cover of forest meadows, including: tansy, brown knapweed, yarrow, wood cow-wheat, cuckoo flower, brook thistle, Canadian and European goldenrod, chervil, dandelion and cruciferous plants. The Lower Silesian Forest hosts unique plant species typically found in Atlantic regions, such as cross-leaved heat, brown beak-sedge and figwort plants, which do not occur in other heathlands in Poland.

	Physico-chemical characteristics: Heather honey contains large amounts of dextrins, which are intermediate in structure between starch and polysaccharides. Honey dextrins have a lower molecular weight, do not change colour when iodine is added and do not separate out of solutions when alcohol is added. Dextrins, in combination with proteins, which are abundant in heather honey, transition from a colloidal solution to a gelatinous state, called a gel. Elements of physico-chemical analysis: • water content – not more than 22% • glucose and fructose content – not less than 60 g/100 g • sucrose content – not more than 4 g/100 g, • water-insoluble content – not more than 0.1 g/100 g • diastase activity (on the Schade scale) – not less than 8 • 5-hydroxymethylfurfural (HMF) content — not more than 40 mg/hg • proline content — not less than 30mg/100g • pH between 4 and 4.5 An average content of free proline in heather honey is usually much higher — about 64.6 mg/kg. However, its content ranges much: from 30.9 to 103.3 mg/kg. The content of free amino acid in the 'Miód wrzosowy z Borów Dolnośląskich' is about 36 mg/100 g. The content of free amino acid with proteins aroused from hydrolysis is about 875 mg for 100 g of honey, with phenylalanine being the highest at about 700 mg — these are responsible for thixotropy process.

5. Geographical area:

Indicate geographical area.

The boundaries of the area in which nutrient heather stands are to be found, from which the '*Miód wrzosowy z Borów Dolnośląskich*' product will be obtained: **The southern boundary** runs from the town of Zgorzelec along road No 353 to the E40 in the direction of Bolesławiec, then along the road from Bolesławiec to Chojnów (partly the E40 then at Lubkowek it changes into road No 94). **The eastern boundary** runs along road No 335 from the town of Chojnów then along the road through Brunów, Szklary Dolne, Trzmielów to Chocianów; from Chocianów it runs along road No 331 to Parchów, located at the northeastern boundary of Chocianów forestry management zone; along the northern-eastern and southern boundary of the Przemków forestry management zone to the boundary of the Regional Directorate of National Forests (the southern canal) to road No 328 in the direction of Niegosławice. **The northern boundary** runs from Niegosławice along the road to Szprotawa, through Sucha Dolna and Henryków Wichlice. From Szprotawa it runs along road No 12 in the direction of Żagań and from there along the same road through Żary as far as Żarki Wielkie, located on Poland's western border with the Federal Republic of Germany. **The western boundary** runs along the Polish-German border from Żarki Wielkie in a southerly direction until it reaches the town of Zgorzelec.

6. Producer:

The boxes below can be filled **only** by a natural or legal person being the only producer in the geographical area defined in Section 5.

Does the geographical area defined in Section 5 have any features that make it particularly distinctive from neighbouring areas?

YES ☐ **NO** ☐

Does the agricultural product or foodstuff have characteristic features which make it distinctive from similar agricultural product or foodstuff produced in neighbouring areas?

YES ☐ **NO** ☐

Please describe the features which make the geographical area defined in Section 5 distinctive from adjacent areas or characteristic features of the agricultural product or foodstuff which make it distinctive from similar agricultural product or foodstuff produced in adjacent areas.
Expand the box if necessary.

Are the authentic and unvarying local methods used for manufacturing of agricultural product or foodstuff?

YES ☐ **NO** ☐

7. Raw materials:

Do all raw materials come from the geographical area defined in Section 5?

YES ☒ **NO** ☐

Please provide the information concerning raw materials used for production and specify their area of origin.

All raw materials come from the Lower Silesian Forest – a detailed description of the area's boundaries is presented in Section 5.
The basic raw materials include:

- the nectar of the heather flower – which is derived from heathers – family '*Ericaceae*' (order – '*Ericales*'),
- the nectar of other plants that bloom simultaneously with heather and occur in the area of the Lower Silesian Forest.

8. Method of production:

The method of production **cannot** be kept secret. Producers not belonging to the group, which submitted the application for registration may produce and use the registered name, provided they have proven that they produce the agricultural product or foodstuff in accordance with the specification.

All stages of production of the agricultural product or foodstuff should be described, with particular regard to techniques, skills and tools.

Stage 1 – Before transport to the heather nectar source, the honey from other nectar sources must be centrifuged out. Frames that are not encrusted are transferred to colonies that will not be used for collecting heather nectar. Otherwise, the heather honey would contain honey from previous nectar sources, especially buckwheat honey with its specific taste and aroma.

Stage 2 – The colonies' supplies should be replenished with sugar syrup. The hive should be equipped with empty and dry frames. The average amount of supply should be about 4-5 kg per colony, which ensures their proper development.

Stage 3 – Before departure, the health of the bees must be assessed by the veterinary service of the poviat veterinarian, who issues a health certificate.

Stage 4 – Transporting the bees to the previously agreed nectar sources. The transport is carried out at low outdoor temperatures, usually at night, ensuring proper ventilation of the hives.

Stage 5 – During the nectar harvesting period, it is essential to ensure that the bees have access to enough clean drinking water, which is supplied in drinkers or jar feeders.

Stage 6 – At the end of the harvesting period, the frames with mature honey are removed. This task is performed using traditional methods, either by brushing the bee frames with a brush or using mechanical bee escapes. Chemical bee removers should not be used, as they could contaminate the honey.

Stage 7 – Before centrifuging, the heather honey is loosened with a stick loosener heated in a water bath, after first uncapping the frames. Uncapping is done using traditional methods, with an uncapping fork or a beekeeping knife.

The best results are obtained by applying a dose of 400 sticks per 1 dcm^2 and conducting the bath at a temperature of 40-50 °C. However, beekeepers sometimes apply other doses and conduct the bath at different temperatures. The level of these parameters depends on the skills, knowledge, and experience of the individual beekeeper.

Stage 8 – The honey is centrifuged in mobile workshops on the heathlands or in the beekeepers' own workshops. Honey extractors, either tangential or radial, are used for centrifugation.

Stage 9 – The centrifuged honey undergoes a straining process that allows the honey components to pass through while retaining various impurities that may be present in the honey, such as pieces of wax or bees.
Stage 10 – The honey is packaged in containers (usually twist-top jars) with a capacity of typically up to 1,500 grams, provided in the original packaging from the manufacturer. Market preparation (filling the jars) is done traditionally by using a ladle to scoop the honey or by filling the jars with slightly warmed honey directly from the settling tanks.

Do all mentioned stages of production take place in the geographical area as defined in Section 5?

YES [ ] **NO** [X]

Does the final process of preparation of the agricultural product or foodstuff (e.g. cutting, market preparation) take place in the geographical area defined in Section 5?

YES [ ] **NO** [X]

If **NO** box was marked at least once, please specify which production stages may be carried out in the geographical area other than defined in Section 5. Should this area be limited, please indicate as appropriate.

In the area of the Lower Silesian Forest (defined in Section 5), stages 5 and 6 of production take place. Only nectar from the heathlands in this area is suitable for producing genuine '*Miód wrzosowy z Borów Dolnośląskich*.' The remaining stages of production, e.g., rearing of bee colonies before moving them to the heathlands, centrifugation of honey or its preparation for market do not have to take place in the area specified in Section 5.

Expand the box if necessary.

Has the method of production of the agricultural product or foodstuff changed in the recent years?

YES [ ] **NO** [**X**]

9. Proof of origin:

Please provide the information concerning tradition, origin and history of the agricultural product or foodstuff and historical information from the literature or other source materials concerning the registered agricultural product or foodstuff (e.g. old recipes, formulae, markings, including labels, excerpts from books and press articles etc.).
Please provide the information concerning the adopted procedure which ensures that a given agricultural product or foodstuff is produced according to the declared method of production.

Proof of origin

The control of the authenticity of the place of origin and quality of the '*Miód wrzosowy z Borów Dolnośląskich*' is multiphased and is carried out at a number of stages, beginning with production and ending with the control of a finished product on the market. This comprehensive control system ensures the consistent quality of the final product.

The system includes a comprehensive check for compliance with the information provided and contained in the product specification. The control system is based both on the examination of documents relating to the production and marketing of '*Miód wrzosowy z Borów Dolnośląskich*' and the characteristics and properties of the finished product.

Protected Geographical Indication '*Miód wrzosowy z Borów Dolnośląskich*' concerns only honey originating in producers included in registers kept by the control body. The honey must be produced in accordance with the product specification and must be manufactured in accordance with the Code of Good Beekeeping Practice.

The control body keeps the following registers:

- register of operators producing and pouring honey under the Protected Geographical Indication '*Miód wrzosowy z Borów Dolnośląskich,*'
- register of operators that have obtained permission to set up bee colonies in the area of the Lower Silesian Forest and are engaged in the production of honey under the Protected Geographical Indication '*Miód wrzosowy z Borów Dolnośląskich*'
- register of labels used by operators producing and pouring honey under the Protected Geographical Indication *'Miód wrzosowy z Borów Dolnośląskich.*'

The operators listed in the registers are subject to a control of the control body aiming at verifying whether the products under the Protected Geographical Indication '*Miód wrzosowy z Borów Dolnośląskich*' are manufactured in compliance with the Regulation and the specification. The control body also checks the quantities of honey covered by the Protected Geographical Indication '*Miód wrzosowy z Borów Dolnośląskich*' entering the market in order to verify whether a level of sell corresponds to a level of production. Controls take form of inspection of operators producing and pouring honey. Documentation is also inspected, as well as the finished product being marketed.

In the event of any deviation from the requirements of the specification or the Regulation or other legal provisions applying to the production process, the honey will not be certified by the control body and will lose its right to use the Protected Geographical Indication.

According to the Polish standard for bee honey (PN-88 A-77626), nectar honey can be called heather honey if the content of the primary pollen is not less than 45%. In the case of '*Miód wrzosowy z Borów Dolnośląskich,*' a higher proportion of primary pollen is required – at least 50%. It is derived from heathers – family '*Ericaceae*' (order – '*Ericales*').

Determination of the proportion of primary pollen in the honey sediment, both by the control body and in internal control used by producers, is carried out using the microscopic method. The microscopic method is in accordance with the methods recommended in the 'Codex Alimentarius.'

Expand the box if necessary.

10. Links of the agricultural product or foodstuff with the geographical area:

Describe how the specific characteristics of the agricultural product or foodstuff are mainly or exclusively related to the geographical area specified in Section 5 and to its specific natural and human factors. Indicate whether the agricultural product or foodstuff has a specific quality, is recognised or whether it has other characteristics ascribed to its geographical origin.

Historical link

Between the Oder and Nysa rivers, in the area of the Lower Silesian Forest that is being discussed, there are references to beekeeping in the records of Charlemagne's reign at the turn of the 8th and 9th centuries, which mention that conquered tribes had to pay tribute in the form of honey and wax. The monasteries, which had apiaries with up to a thousand colonies, played a major role in the development of beekeeping. Subjects cutting down trees had the duty to deliver any hollow logs they encountered. Slavs living in the area of the Lower Silesian Forest practised forest beekeeping. They kept their bees in log hives, both standing and lying down. In the 12th and 13th centuries, woven hives made first from wicker and later from straw began to appear in this area. Written sources – mainly German chronicles and church documents indicate that there was a lot of forest beekeeping activity in the area between the Oder and Łeba rivers and that the local Slavic people had to pay a tribute for leasing the beekeeping forests. German chroniclers noted that households had to pay a tribute in pots of honey, with the amount of honey owed being equal to the number of ard ploughs they had. Some of the Lusatian beekeepers had to pay up to 100 pots of honey, which indicates that they owned large and profitable beekeeping forests.

From Thietmar's chronicle, we learn that in 1015, German troops encountered a beekeeper in the zhupa of the Slavic tribe Dziadoszanie and took his life. Later accounts report that Lusatian forest beekeepers paid tribute and tithes to the bishoprics of Meissen and Brandenburg, as well as to the monasteries of Magdeburg and Nienberg. Historical documents from the 13th century indicate that there were 204 beehives in 5 villages in Silesia. In individual farms, there were 15, 20, or even 40 beehives. At that time, beekeepers started moving tree-hives closer to human settlements. They initially used hollow logs from decayed trees, and later, they began to make these hollow log hives themselves. A particularly large number of beekeepers lived in the urban estates of Zgorzelec and the Zgorzelec-Osiecznica Forest (*Puszcza Zgorzelecko- Osiecznicka*), especially in the settlement of Kliczków. Forest beekeepers had their own courts. In many towns in Upper Lusatia, beekeeping associations operated, headed by župans. Honey fairs were also held.

The fact that the Silesian-Lusatian border region was once a beekeeping hub is evidenced by the oldest book dedicated to beekeeping, which was published in German in Zgorzelec in 1958. The book was titled 'Fundamentals of the science of bees and their care in the Duchy of Głogów based on personal experience collected by Nickel Jacob, a resident of Szprotawa.' The author states that beekeeping was practised by his father and that he wrote the book at the request of the mayors and city councillors of Głogów, Kożuchów, Góra Śląska, Szprotawa, Zielona Góra, and Świebodzice. This book had many reprints and revisions. It mentions the 'court suite' of the queen bee and the scout bees that leave the hive ahead of a colony to locate a suitable new place for the colony to settle. The practice of forest beekeeping continued until the early 19th century, particularly in the villages of native Lusatians, among whom many famous beekeepers originated. One example is Jadam Bogachwał Szyjrach.

In the 14th century, in addition to forest beekeeping, apiary beekeeping began to develop. Beekeepers used hollow logs previously cut from trees and placed near human settlements. Forest beekeeping in the Lower Silesian Forest survived in a residual form until the end of the 19th century. Records indicate that log hives were taken to the forests and hung on trees, as the forest was still a good source of nectar. There was a rich tradition of rituals associated with the life of the beekeeper and the bee colony. Bees had to be informed about the beekeeper's family events – both joyful and sad. The hives were decorated with appropriate ribbons or flower wreaths, and specific incantations were uttered.

For a number of centuries, the Lower Silesian Forest was an area that was very difficult to access. Two old roads from Germany to Poland bypassed this forest area, running to the north and south of it. One of them was the so-called 'Low Road' (*Niski Trakt*), which led through Żagań, Szprotawa, Przemków, Lubin to Ścinawa nad Odrą. Here, people crossed the river, and the Wrocław – Głogów route passed this way. The other road, the so-called 'High Road' (*Wysoki Trakt*), ran along the southern border of the Lower Silesian Forest through Bolesławiec, to Legnica and Wrocław. The people of the Lower Silesian Forests lived in isolation for a long time, leading a primitive lifestyle and preserving their language and customs.

Due to the few areas of low-fertility sandy soils located outside the valley bottoms, as well as to the arable lands and meadows in the valley bottoms, agriculture and cattle breeding formed the main basis of the modest livelihood of the local population. The cultivation of rye and hemp, and in more recent times also potatoes, were and are among the most common crops. Originally, the basic livelihood was supplemented by forest beekeeping, tar production, and metallurgy, based on the exploitation of bog iron ore. Of course, the forest's resources, such as blueberries and mushrooms, were also utilised.

The heathlands, valued by beekeepers, appeared in the Lower Silesian Forest along with the military. In 1898, the Dohn family, the then-owners of the Lower Silesian Forest, allocated 10,000-15,000 Prussian morgens (5,700-8,500 hectares) near Świętoszów for a military training ground. During this time there was intensive exploitation of the forest. In 1900 there was a huge fire that covered an area of 1,800 hectares. This led to the degradation of the forest stand and the expansion of the heathlands. Since the beginning of the 20th century, the German population living in the area made intensive use of the heathland during the heather blooming season (late August and September). After 1945, i.e. since the end of World War II, the population displaced from the former eastern territories, who settled in the Lower Silesian Forest, continued the beekeeping traditions in this area.

Heather honey is the subject of an article published in *Beekeeping Scientific Journals* (*Pszczelnicze Zeszyty Naukowe*) No. 2 of June 1958. In the article 'Results of pollen analysis of heather honeys' from 1958, Jan Serwatka clearly stated that the heather honeys from the Lower Silesian Forest had the highest content of heather pollens as the primary pollens, ranging from 59-98%. The honey was also characterized by its gelatinous consistency. After analysing honey samples sent by beekeepers as heather honey, it was found that out of 24 samples, only 8 (including 3 from the Lower Silesian Forest) were actually heather honey. The remaining samples were mixed honeys with varying amounts of heather honey.

Natural link

The Lower Silesian Forest mesoregion is located between the Żary Hills and the Dalków Hills to the north, and the Izera Foothills and the Kaczawa Foothills to the south. The western border of the Forest is formed by the Lusatian Neisse, while the eastern border is defined by the Szprotawa Plain, the Lubin Upland, the Legnica Plain, and the Chojnów Plain. Physiographically, the Lower Silesian Forest is part of the Silesian-Lusatian Lowlands. The area of the Forest is estimated to be 1,650 km². Traditionally, the people of Lower Silesia refer to a larger area as the Lower Silesian Forest, which is bounded by the border of Poland and Germany, the border of Dolnośląskie Voivodeship (Lower Silesian Voivodeship), and the roads Zgorzelec – Bolesławiec – Chojnów – Chocianów – Przemków. This is the ancient border zone of Piast Poland. The forests, wetlands and waters of this zone once served as a defensive shield for Polish Silesia.

The physiographic properties of this territory, primarily the geological substrate of the soils, and indirectly the forest cover, are genetically linked to its function as a border during the period of diluvial water flow. It was found, by examining the course of the terminal moraines, that the ice sheet, permanently leaving these areas, melted here faster than in neighbouring areas. As a result, the Lower Silesian Forest formed an ice-free peninsula for some time, extending northward toward the retreating edge of the ice mass. At that time, the Bóbr River and its tributaries deposited a massive alluvial fan just to the north of the Sudeten Foreland. The sands of this alluvial fan form the geological substrate of the infertile soils on which the pine forests have developed.

The landscape of the Lower Silesian Forest is characterised by two prominent features: the river valleys, sometimes relatively deep with clearly defined slopes, and the interfluves situated several to several dozen meters higher. The former are areas of meadows, sometimes peatlands, and small agricultural parcels, while the latter are uninhabited forest areas. In the river valleys, human settlements can unexpectedly be seen here and there, concealed behind the slopes, adding an element of surprise to the landscape.

The climate of the Forest is one of the milder ones in Poland. It is primarily influenced by Atlantic air masses, which results in flattened annual temperature amplitudes and short, mild winters. The length of the growing season is 220 days, which is close to the maximum values in the country.

The mentioned area is covered by pine forests and, to a lesser extent, deciduous forests, predominantly alders and riparian forests growing along the main watercourses of the area, which are the Lusatian Neisse, Kwisa, and Bóbr rivers, as well as birch groves in former military training areas. The undergrowth vegetation is sparse. Despite this, the area of the Lower Silesian Forest is very attractive for beekeeping because it hosts large expanses of melliferous plants. The unique natural qualities of the Lower Silesian Forest present an opportunity for the region, as they define its identity and can serve as its 'promotional label.'

Heathlands in Poland cover an area of about 2 million hectares. Extensive areas of heathlands can be found in the Augustów Forest, the Myszyniec Forest, the Pisz Forest and the Sandomierz Forest, as well as in the Tuchola Forest the Lower Silesian Forest. Heathlands typically form the lower layer of the forest and grow in the shade.

Only in the Lower Silesian Forest, particularly in the military training areas in Świętoszów and Przemków, are there dense heathlands. In 1990, the military training area covered 38,400 hectares It is estimated that dense complexes of heathlands cover about 10,000 hectares. To this day, in this area located on former military training grounds, there is no stationary apiary activity. Bees are brought to the heather nectar source during the heather blooming season (August and September), while further production takes place outside the honey-gathering area. Only in the area specified in Section 5, particularly in the aforementioned heathland complexes, can 'Miód wrzosowy z Borów Dolnośląskich' with the appropriate qualities and parameters be obtained.

The area is essentially not covered by forest stand, and is well-sunned, which guarantees abundant nectar production, especially in rainy years. The Lower Silesian Forest is characterised by the highest average annual temperature and good sunlight exposure. Furthermore, the area of the Lower Silesian Forest is characterised by extensive farming, significant distances from large urban agglomerations and busy transportation routes, and the fact that even forest management is not carried out in the former military training grounds. Everything together guarantees that the product – pure heather honey – is obtained at the highest quality level. Within the effective flight range of bees – 2 km from the location of the apiary – there are no crops cultivated by humans. The nectar is collected from 'ecological' sources.

'Miód wrzosowy z Borów Dolnośląskich' has an advantage over other types of heather honey because, in other regions of the country, heathlands typically occur at the edges of forests and thus contain nectar collected from other plants, including those found in agricultural areas. Additionally, it should be noted that heather growing in the shade under trees produces little nectar. In the Lower Silesian Forest, heathlands are found in open, well-sunned areas and are therefore very nectariferous.

'Miód wrzosowy z Borów Dolnośląskich' stands out among other types of heather honey with the highest content of primary heather pollen, up to 80%. 'Miód wrzosowy z Borów Dolnośląskich' also contains pollen from other plants, including: small-leaved lime, goat willow, dog rose, plum, blackthorn, hawthorn, alder buckthorn, St. John's wort, bilberry and bog bilberry, lingonberry, blackberry, raspberry, willowherbs, meadowsweet, fireweed, tansy, brown knapweed, yarrow, wood cow-wheat, cuckoo flower, brook thistle, Canadian and European goldenrod, chervil, dandelion and cruciferous plants, cross-leaved heat, brown beak-sedge and figwort plants.

The combination of open, nectariferous dense heathlands and the unique mix of vegetation found in the area of the Lower Silesian Forest makes it possible to produce the exceptional and unique '*Miód wrzosowy z Borów Dolnośląskich*' exclusively in that region.

Expand the box if necessary.

11. Control of the agricultural product or foodstuff:

It should be indicated whether the conformity check of the agricultural product or foodstuff production process with the specification shall be carried out by the organizational body or unit competent for issues of inspection of agricultural products or foodstuffs which have received the protected designation of origin or protected geographical indication.

Name of the competent body or organisational unit:	Inspekcja Jakości Handlowej Artykułów Rolno -Spożywczych (Commercial Quality of Agri-Food Products Inspection)
Address:	ul. Wspólna 30, 00–930 Warsaw
Telephone number:	+48 22 623 29 00
Fax number:	+48 22 623 29 98 +48 22 623 29 99

12. Labelling:

Producers, who manufacture an agricultural product or a foodstuff in compliance with the relevant specification, may use the symbol of protected designation of origin or the symbol of geographical indication and include the inscription: 'Protected Designation of Origin' or 'Protected Geographical Indication' on their labels.

It should be specified whether the applicant is going to use:

Symbol and inscription	**X**
Only symbol	
Only inscription	
Neither symbol nor inscription	

Specify whether the rules on the labelling of the agricultural product or foodstuff were adopted. If so, what are those rules?

There must be labels on the containers in which *'Miód wrzosowy z Borów Dolnośląskich'* is sold. If the containers are not labelled, the honey cannot be sold as *'Miód wrzosowy z Borów Dolnośląskich.'*

Each label must include information such as the volume of the container and the address of the producer. The label should also include the veterinary registration number and the serial number of the label.

All producers selling *'Miód wrzosowy z Borów Dolnośląskich'* are required to use one common label on the honey containers. The labels are distributed by the Regionalny Związek Pszczelarzy we Wrocławiu association. Rules and adopted procedures on distribution are transmitted to the control body.

Expand the box if necessary.

13. National requirements:

It should be indicated whether there are any domestic regulations (e.g. norms, provisions), which apply to specific quality or characteristic features of the agricultural product or foodstuff.

Expand the box if necessary.

14. Additional information:

Expand the box if necessary.

III. List of documents attached to the application:

No	Name of document

Expand the table, if necessary.