

Council Regulation (EEC) No 2081/92

Application for registration: Art. 5 () Art. 17 (x)

PDO (x) PGI ()

National application

1. Responsible department in the Member State:

Name: Bundesministerium der Justiz
Address: Heinemannstrasse 6
D-53 175 Bonn
Tel 02 28/58 -0 Fax: 02 28/58 45 25

2. Applicant group:

(a) Name: Verband Dortmunder Bierbrauer
(b) Address: Achenbachstr. 26
40237 Düsseldorf

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

3. Name of product: Dortmunder Bier

4. Type of product (see list in Annex VI): Beer

5. Specification:

(summary of requirements under Article 4(2))

(a) name: see 3

(b) description:

Dortmunder Bier is

(1) in particular a light bottom fermented beer which (a) has an original wort of between 11.5% and 12.5% and contains the ingredients water, malt, hops and/or hop extract with a malty flavour ("Export") and (b) of the Pilsener variety which has an original wort of over 11% and contains the ingredients water, malt, hops and/or hoop extract with a definite hop flavour and a lightly creamy head,

(2) a dark top-fermented beer which as "Alt" displays a mildly spicy flavour with less hint of hops than the more definite "Rheinische Alt",

(3) a low alcohol light beer ("light")

and

(c) geographical area: the city area of Dortmund (see map of Dortmund already submitted)

(d) proof of origin:

King Adolf of Nassau granted the brewing rights in 1293 to the Imperial and Hanseatic city of Dortmund.

The supreme court (Reichsgericht) confirmed with its judgment on 13 May 1904 (see judgment RGZ 58, 136 already submitted) that DORTMUNDER BIER is a geographical designation of origin and that beer marketed under the name of DORTMUNDER BIER may only be produced in DORTMUND. Anything else is an offence against competition legislation.

(e) method of production: Production in accordance with the provisions of the German law on purity using bottom fermented pure culture yeast for the beers described in 5(b) and top fermented pure culture yeast for the beer described in 5 (b) (2).

The brewing process is as follows:

ILLUSTRATION

The brewing process at a glance

Malt Mill: The malt mill crushes the brewing malt before being mixed in the mash tub with water.

Mash Copper: The mash is heated to various temperatures in the mash copper to liquify the components of the crushed malt which were originally difficult to dissolve. The result of this first step in the brewing process is the wort.

Lauter tub: The wort is now separated from the spent grains of malt in the lauter tub.

Brewing copper: The hops are now added to the wort and both are boiled in the brewing copper for one to two hours.

Whirlpool: The insoluble solid matter is removed in the whirlpool. The beer wort is now ready.

Wort cooler: Before the wort in the fermenting cellars can be filled into the large tubs or fermenting tanks it must be cooled down in the wort cooler to reach cellar temperature.

Fermentation cellar: Beer yeast is added to the wort in the fermentation cellar; fermentation begins. Fermentation takes about ten days with bottom fermented yeast and four to six days with top fermented yeast.

Storage tanks: The new beer ("Jungbier") is decanted into large tanks in the storage cellar and then allowed to rest; secondary fermentation begins. It is stored there for several weeks at 0° until it is fully ripened. The beer has to be filtered again before bottling so that it becomes crystal clear.

(f) link to geographical area: Traditional brewing process of the beer brewed in Dortmund for centuries with the characteristics described in 5(b) whereby the natural water composition in Dortmund contributes to the characteristic of DORTMUNDER BIER being linked to the special image of beer produced in Dortmund (see annex, geographical position, foodstuffs legislation, Beer law § 9 No 36)

DORTMUNDER BIER (see above 5(b)) is produced exclusively by DORTMUNDER BRAUEREIEN (see above 5 (d)) with DORTMUND water.

(g) inspection body:

Name: Landesamt für Ernährungswirtschaft und Jagd NW

Address: Tannenstr. 24
40476 Düsseldorf

(h) labelling: The labelling associates the product designation "Dortmunder Bier" with one of the categories listed in 5 (b).

(i) national requirements (if any): German law on purity, German foodstuffs legislation, beer regulation, provisional beer law with implementation regulation.

TO BE COMPLETED BY THE COMMISSION

EC No.: G/DE/1101/26.01.94

Date of receipt of the full application: 20.05.97

DORTMUND IM WASSERSTRASSEN- UND EISENBAHNERKEHRSNETZ



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