

ANNEX II

CONSOLIDATED SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs¹

‘NÜRNBERGER BRATWÜRSTE’ / ‘NÜRNBERGER ROSTBRATWÜRSTE’

EC No: DE-PGI-0105-0184-28.09.2010

PGI (X) PDO ()

1. NAME

‘Nürnberger Bratwürste’ / ‘Nürnberger Rostbratwürste’

2. MEMBER STATE OR THIRD COUNTRY

Germany

3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

3.1. Type of product

Class 1.2 Meat products (cooked, salted, smoked, etc.)

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

7-9 cm long grilling sausage in a tight sheep casing, medium-chopped; unit weight raw approximately 20-25 g;

Composition:

Roughly defatted pigmeat, fatty meat, particularly pork belly, belly fat, jowl, jowl fat, back and back fat, no filler, not cured (with the exception of smoked Bratwürste), the spice mixture varies according to the traditional recipe, marjoram especially is typical; there must be not less than 12% of meat protein free of connective tissue protein, and an absolute fat content of not more than 35%; the percentage of meat protein free of connective tissue protein in the meat protein is not less than 75% vol. (histometrically) and not less than 80% (chemically).

3.3. Raw materials (for processed products only)

Fatty meat, particularly pork belly, belly fat, jowl, jowl fat, back and back fat; the fat content of the end product is limited to 35%, there must not be less than 12% of meat protein free of connective tissue protein (MPFCP); spice mixture, especially marjoram; sheep casings.

3.4. Feed (for products of animal origin only)

—

¹

Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs

EN

documento.

1;Error! No se suministró ninguna variable de

EN

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

All steps in the production of ‘Nürnberger Bratwürste’ / ‘Nürnberger Rostbratwürste’ take place in the identified geographical area. They are as follows:

reduction of the meat by grinding or mincing,

mixing of the reduced meat and mixing with spices to create the sausage mixture,

filling of the sheep casings.

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

—

3.7. Specific rules concerning labelling

—

4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

Area of the city of Nuremberg.

5. LINK WITH THE GEOGRAPHICAL AREA

5.1. Specificity of the geographical area

The production of Bratwürste in Nuremberg is a centuries-old tradition which can be proved to go back to 1313. The typical reduction of the length and weight of ‘Nürnberger Bratwürste’ / ‘Nürnberger Rostbratwürste’ can be traced back to at least 1573. Nuremberg's location at the intersection of two important trade routes meant that oriental spices were available in Nuremberg for making sausages from an early time.

The current tradition of Bratwurst production in Nuremberg has an illustrious past. ‘Nürnberger Bratwürste’ / ‘Nürnberger Rostbratwürste’ were greatly appreciated by Goethe and Jean Paul, for example. The Bratwurst-Glöcklein in the St. Sebald area was one of the most famous public houses in 19th century Germany; not only was it open to aristocrats and plutocrats, but it was also an essential stop for every visitor to the city.

5.2. Specificity of the product

‘Nürnberger Bratwürste’ / ‘Nürnberger Rostbratwürste’ are characterised by their unusual small shape and marjoram notes. They conform to a high-quality standard which has long been controlled, are known well beyond the Nuremberg region and are highly regarded by consumers.

This is reflected in the fact that the standard programme of a city visit today includes eating ‘Nürnberger Bratwürste’ / ‘Nürnberger Rostbratwürste’ in one of the many ‘Bratwurstküchen’ or ‘Wurstbratereien’ in Nuremberg's city centre.

5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)

The centuries-old tradition of Bratwurst production in Nuremberg, the high quality standard which has long been controlled and the unusual small shape have made 'Nürnberger Bratwürste' / 'Nürnberger Rostbratwürste' known and highly appreciated throughout Germany and the world.

The speciality emerged in the former Imperial City of Nuremberg as a result of its geographical location as a key intersection on the trade and spice routes from East Asia, introducing spices such as marjoram, nutmeg and pepper. It was the availability of these spices from Asia that made production possible in the first place. As Nuremberg was a city involved in much long-distance trade and with a number of refined modern traditions, ever smaller, more refined, better spiced sausages were produced here, which in time became the famous 'Nürnberger Bratwürste'.

Unlike the country areas, the city placed greater emphasis on quality from the outset. While quantity took precedence elsewhere, the principle on which production in Nuremberg was based was quality over quantity, and it was this which resulted in the small size of the sausages.

Compliance with the recipe and quality date back to the supervisory rules of the Nuremberg city council. Nuremberg may well lay claim to the oldest foodstuffs supervision scheme, which is mentioned in the penal code dating from the year 1300.

By publishing the recipe, exercising strict supervision and restricting production to the city area, the city of Nuremberg has helped to ensure that the character of the sausage is an indication of its origin.

The link with the geographical area was therefore based initially on the geographical location as a key intersection on spice and trade routes and on the early introduction of supervision of foodstuffs. The geographical location and foodstuffs supervision and the associated protection of the recipe therefore resulted in the particular quality of the sausages. The imperial city with its extensive trade network across the world resulted a speciality which was very well known from the Middle Ages onwards. Today the link is based on the renown enjoyed by this speciality which is traditionally appreciated worldwide.

Reference to publication of the specification

(Article 5(7) of Regulation (EC) No 510/2006²)

Markenblatt Vol. 44 of 2.11.2007, Part 7a-bb, p. 20269

<https://register.dpma.de/DPMAreger/geo/detail.pdfdownload/142>

² Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs