

TECHNICAL FILE

Date of receipt (DD/MM/YYYY) ...

[to be completed by the Commission]

Number of pages (including this page) **5**

Language used for submission of application - **English**

File number ...

[to be completed by the Commission]

Geographical indication to be registered *Trauktinė*

Category of the spirit drink Spirit drink (does not meet the requirements of categories 1 to 46 listed in Annex II of Regulation (EC) No. 110/2008)

Description of the spirit drink

— Physical, chemical and/or organoleptic characteristics

- The minimum alcoholic strength by volume of *Trauktinė* shall be 20 %.
- The maximum content of sugar, expressed as invert sugar, shall not exceed 100 grams per litre.
- The maximum total acidity, expressed as citric acid shall not exceed 6,5 grams per litre,
- The minimum dry extract from juices (for *Trauktinė* containing juice) shall be 12 grams per litre. Organoleptic characteristics: color, flavour and taste depends on the raw materials used for flavouring of *Trauktinė*.

— Specific characteristics (compared to spirit drinks of the same category)

- *Trauktinė* is a spirit drink produced by flavouring grain rectified ethyl alcohol with infusions of plant materials and/or fruit juice.
- For production of *Trauktinė* the wine or brandy may be used.
The minimum wine content (for *Trauktinė* containing wine) shall be 3 %.
The minimum brandy content (for *Trauktinė* containing brandy) shall be 4 %.
- *Trauktinė* may be sweetened to correspond to particular product characteristics using one or more ingredients in accordance with point (3)(a) (3)(d) of Annex I of Regulation (EC) No. 110/2008. The maximum level of sugar, expressed as invert sugar, shall not exceed 100 grams per litre.
- *Trauktinė* may contain colouring as defined in point (10) of Annex I of Regulation (EC) No. 110/2008.
- Only natural flavouring substances as defined in Article 3(2)(c) of Regulation (EC) No 1334/2008 and flavouring preparations as defined in Article 3(2)(d) of that Regulation may

be used for additional flavouring of *Trauktinė*. Mostly used flavourings - traditional in Lithuania growing berries (cranberry, lingonberry, rowanberry, cherry, raspberry, blueberry).

- Ethyl alcohol of agricultural origin for production of *Trauktinė* must be rectified, obtaining following fermentation with yeast exclusively from grains; not less than the quality of “Extra”, production and handling processes of which are regulated by Technical Regulation of 27 January 2003 approved by the Order of the Minister of Agriculture of the Republic of Lithuania No 3D-25 on the ethyl alcohol of agricultural origin. For production of “Extra” and higher quality ethyl alcohol only whole and not damaged rye, wheat and triticale grain must be used.
- The underground drinking water for production of *Trauktinė* should be specially treated as defined in Technical Regulation of 7 April 2003 approved by the Order of the Minister of Agriculture of the Republic of Lithuania No 3D-139 on the production, regulation and sales presentation of spirit drinks. Total hardness of water should be not higher than 0.36 mmol/L.

Geographical area concerned Lithuania



Method for obtaining the spirit drink

All technological processes of *Trauktinė* production from the mixture preparation (except water addition and packaging) must be carried out in the territory of the Republic of Lithuania.

The main stages of production technology:

1. Raw material preparation

1.1. Infusions of plant materials

Infusions of plant materials for production *Trauktinė* are produced by using traditional production method in Lithuania – cold maceration of one of the following ingredients or a combination thereof:

- i) dried herbs and spices (black pepper (*Piper nigrum*), allspice (*Pimenta dioica*), ginger (*Zingiber officinale*), nutmeg (*Myristica fragrans* Houtt), nutmeg blossom (*Myristica flores*), cinnamon (*Cinannamomnum verum*), star anise (*Illicium verum*), bison grass (*Hierochloe odorata*), cardamom (*Elettaria cardamomum*), clove (*Syzygium aromaticum*), lemon balm (*Melissa officinalis*), mint (*Mentha*) or any other aromatic plant, and/or
- ii) fruits and berries, traditionally growing in Lithuania (cranberry, lingonberry, rowanberry, cherry, raspberry, blueberry, black currant, plum, quince and others).

Infusions are produced by maceration of ingredients in grain ethyl alcohol and water mixture (alc. 30 - 90 % vol.) Depending on the used ingredients, the ratio of plants and grain ethyl alcohol - water mixture is from 1: 1 to 1:20. The fundamental factor of production is a two-stage maceration.

1.2. Fruit juice

For production of *Trauktinė* may be used fruit juice listed in points (I)(1) and (I)(2) of Annex I of the Council Directive 2001/112/EC of 20 September 2001 relating to fruit juices and certain similar products intended for human consumption. Mostly used traditionally in Lithuania growing fruit and berry juice (cranberry, lingonberry, rowanberry, cherry, raspberry, blueberry, black currant, plum, quince and others).

Authorised treatments and substances of juice – as defined in part II.2 of Annex I of the Council Directive 2001/112/EC of 20 September 2001 relating to fruit juices and certain similar products intended for human consumption.

2. Water preparation.

Depending on the quality of drinking water, the following processing operations are allowed: filtration, coagulation, softening, ion exchange demineralization, reverse osmosis treatment method and others.

3. Mixing of ethyl alcohol and specially treated water

4. Preparation of the beverage

Infusions of plant ingredients and/or fruit juice are mixed with grain ethyl alcohol, water and other ingredients of drink (sweetening and/or colouring materials). Prepared *Trauktinė* is matured in oak or steel casks wherein all the raw materials to be merged into a single unit. Maturation period may vary depending on the product characteristics of each recipe.

5 Cold treatment (for *Trauktinė* containing juice)

6. Filtration through the filtration system.

Link with the geographical environment or origin

— Details of the geographical area or origin relevant to the link

Trauktinė is the traditional Lithuanian spirit drink, and its specifics is attributed to natural components, such as herbs and other plants, berries, fruits, which form the base of flavours.

Product has maintained its authenticity due to strict regulation of production. *Trauktinė* is spirit drink, defined in Technical Regulation of 7 April 2003 approved by the Order of the Minister of Agriculture of the Republic of Lithuania No 3D-139 on the production, regulation and sales presentation of spirit drinks.

It is estimated that the start of *Trauktinė*'s production reaches XV - XVI century when Lithuanian monks used this drink for medicinal purposes. Aromatic herbs and spices were growing in the fields near monasteries. The monks mixed the plants in various proportions and by experimenting produces various spirits, called *Trauktinė*. The recipes and production methods have been passed down from generation to generation.

Contemporary Lithuanian language dictionary (<http://lkiis.lki.lt/dabartinis>) defines the meaning of *Trauktinė* as infused vodka. *Trauktinė* does not have a special description in Western countries (most often *Trauktinė* alike products are classified as liqueur, bitter or other spirit drink), but can be referred as "herbal vodka", "herbal spirit drink", "flavoured spirit", however, these words do not fully reflect the essence of the product. *Trauktinė* is more familiar to Eastern European countries, where similar products are attributed to separate product categories denominated as "nastojka" "nalivka" (Russian), „nalewka“ (Polish), "nastojanka" (Ukrainian), etc.

Production process of *Trauktinė* is similar to process of liqueur, but differs in specifications. The main is a strictly defined quantity of sugar (products cannot be designated as *Trauktinė* if the level of sugar exceeds the defined limit). The nature of *Trauktinė* is also very similar to traditional bitter category, but it does not fully satisfy the definition due to required bitter taste.

Trauktinė products have old history of production technologies, strictly protected formulas, deep production traditions and experience in Lithuania. The nature of the products (due to diversity of ingredients) provides huge possibilities to create various flavours and to satisfy different tastes of consumers. Lithuanian producers have used this aspect to develop a wide range of *Trauktinė*. Most popular products of *Trauktinė* are being on the market for more than 70 years and are still produced according to the traditional Lithuanian recipe.

In 1981 some recipes of *Trauktinė* were included in recipe book of spirits drinks, published by Ministry of Food Industry of Soviet Union (Recipe book „Рецептуры ликеро-водочных изделий и водок“. М.1981, Легкая и пищевая промышленность.)

In 1978 on of recipes of *Trauktinė* was granted by State Quality Mark of the USSR - the official Soviet mark for the certification of quality.

Specifications of *Trauktinė* were defined in Lithuanian Standart LST 1454:1996 Bitters and liquors. General specifications.

The fact that *Trauktinė* was admired outside Lithuania and till now is one of the best Lithuanian export item is described by the historian Antanas Astrauskas in his book about history of spirit drinks in Lithuania "Per barzdą varvėjo" (2008, p.42) which tells the story of the production and consumption of alcoholic beverages in Lithuania.

Trauktinė was mentioned in the book V. Jogėla "Stumbro" istorija nuo 1906 (History of Stumbras from 1906), p. 74, 104. as product of factory "Stumbras" from 1946.

Trauktinė Starka (producer AB "Stumbras") has received multiple awards at expositions and competitions:

- The silver medal at the international competition DLG-Qualitätswettbewerb Spirituosen 2005 (Germany),
- The best Lithuanian product at the competition Lithuanian Product of the Year 1999
- The best Lithuanian product at the competition Lithuanian Product of the Year 2004
- The winner medal at the International Trade Fair for the Agriculture, Foodstuff and Packaging Industry in the Baltic States Agrobalt 1999 (Lithuania)

— Specific characteristics of the spirit drink attributable to the geographical area

- unique traditional Lithuanian recipes and method of obtaining;
- the use of not less than the quality of “Extra” rectified ethyl alcohol, derived exclusively from whole and not damaged rye, wheat and triticale grain;
- more than 70 years of reputation among consumers of Lithuania and beyond the confines of this area;

European Union or national/regional provisions

European Union:

Regulation (EC) No 110/2008 of the European Parliament and of the Council of 15 January 2008 on the definition, description, presentation, labelling and the protection of geographical indications of spirit drinks and repealing Council Regulation (EEC) No 1576/89 (OJ L 39, 13.2.2008, p. 16)

Lithuania (on national level):

Technical Regulation of 7 April 2003 approved by the Order of the Minister of Agriculture of the Republic of Lithuania No 3D-139 on the production, regulation and sales presentation of spirit drinks.

Applicant

- Member State, Third Country or legal/natural person **Alliance of Baltic Beverage Industry**
- Full address (street number and name, town/city and postal code, country) **Olimpieciu st. 5-12, Vilnius, LT- 09237 Lithuania**
- Legal status (in the case of legal persons) **Association**

Specific labelling

Ingredient list should be labelled as it defined in Technical Regulation of 7 April 2003 approved by the Order of the Minister of Agriculture of the Republic of Lithuania No 3D-139 on the production, regulation and sales presentation of spirit drinks.