

**COUNCIL REGULATION (EEC) No 2081/92**

**APPLICATION FOR REGISTRATION: Art. 5 ( ) Art. 17 (X)**

PDO ( ) PGI (X)

National application No: *III B 5 - 9522/1-11 (5)-10 III 4-31 0556/96*

**1. Responsible department in the Member State:**

Name: *Bundesministerium der Justiz*

Address: *Heinemannstr. 6, D 53175 Bonn*

Tel: 0228-58-0 Fax: 0228-58-4525

**2. Applicant group:**

(a) Name: *Spreewaldverein e.V.*

(b) Address: *Postbautenstr. 8,*

*D-15907 Lübben*

Tel/Fax: 03546-8426

(b) Composition : producer/processor (X) other ( )

**3. Type of product:** 1.6 (vegetables, fresh or processed)

**4. Specification:**

5. (summary of requirements under Art. 4(2))

(a) name: *Spreewälder Gurken* ("Spreewald gherkins")

(b) description: Fresh gherkins are grown in the Spreewald area by integrated production methods in accordance with the Brandenburg Ministry of Food, Agriculture and Forestry's guidelines of 18 May 1995 on aid for the introduction of integrated production of fruit and vegetables.

The processed product consists primarily (i.e. over 70%) of gherkins grown in the Spreewald area by integrated production methods in accordance with the above

guidelines, to which fresh onions, fresh dill, herbs or horseradish are added to obtain the desired flavour. Bottled gherkins in jars with a nominal value of up to 1 700 ml are sweetened with sucrose only. The total acidity (in terms of acetic acid) of fermentation vinegar in the final product is less than 1%. *Salzdillgurken* (“salted-dill” or sour gherkins) contain a maximum 3% table salt.

(c) geographical area:

In view of the soil conditions and other climatic factors, the special characteristics of the fresh product and the traditional recipes and processing methods used, the geographical area is restricted to the Spreewald economic region.

This extends, to the north, along the border of the Dahme-Spreewald district from the Spree-Neisse rural district border to the northern boundary of Münchehofe village, crossing the Dahme-Spreewald rural district following the northern boundaries of Münchehofe, Märkisch-Buchholz, Halbe and Freidorf villages up to the western border of Dahme-Spreewald rural district. To the west, the Spreewald economic region is edged by parts of the Dahme-Spreewald and Oberspreewald-Lausitz rural district boundaries, from Freidorf village to Bronkow village. The southern border runs along the southern boundaries of Calau and Altdöbern districts (Ostspreeewald-Lausitz rural district) and Drebkau and Neuhausen districts (Spree-Neisse rural district). To the east, the Spreewald economic region is demarcated by the eastern boundary of Neuhausen and Peitz districts and the western border of Schenkendöbern district (also the boundary line of Spree-Neisse rural district).

(See map enclosed for your information).

(d) proof of origin:

The fresh gherkins come exclusively from growing areas in the Spreewald region. These are processed in

accordance with 4(b) above exclusively in establishments located within the Spreewald region constantly monitored by the Brandenburg Ministry of Food, Agriculture and Forestry.

(e) method of production:

Any processing follows traditional recipes that have been handed down from generation to generation (see 4(b) above) with traditional production and preservation processes to obtain the various flavours.

(f) link:

The unique soil structure in the Spreewald economic region (basically peat with some clay and fine silt embedded, constant relatively high moisture content) and its special microclimate provides favourable conditions for growing gherkins. For centuries farms in this area have been producing and selling fresh gherkins or marketing processed gherkins bottled in accordance with traditional recipes. "*Spreewälder Gurken*" have their own distinctive flavour which identifies them beyond all doubt as coming from the Spreewald region and accounts for the good perception consumers have of them. Therefore processing in the Spreewald area is particularly important, as this guarantees that traditional preservation and processing methods are used. The gherkin growers and processors in the Spreewald area follow processing guidelines which ensure quality and which are monitored by independent inspectors.

(g) inspection body:

Name: Ministerium für Landwirtschaft, Ernährung und Forsten  
des Landes Brandenburg

Address: Heinrich-Mann-Allee 103  
D-14773 Potsdam

The raw products used are inspected by an inspection body which has still to be chosen, in agreement with the applicant organisation.

(h) labelling: Obligatory designation: "*Spreewälder Gurken*" -  
geographical indication (in addition to the legal labelling  
requirements).

(i) national requirements: (if any) --

6.

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**TO BE COMPLETED BY THE COMMISSION**

EC No:

Date of receipt of the full application: