

Transmission of an established geographical indication of spirit drinks

I. TECHNICAL FILE

1. Name and type

a. Name(s) to be registered

Szabolcsi Almapálinka (hu)

b. Category

9. Fruit spirit

c. Applicant country(ies)

Hungary

d. Application language:

Hungarian

e. Type of geographical indication

PGI - Protected Geographical Indication

2. Contact details

a. Applicant name and title

Applicant name and title	Várda-Drink Zrt.
Legal status, size and composition (in the case of legal persons)	
Nationality	Hungary
Address	Temesvári u. 4, H-4600 Kisvárd
Country	Hungary
Telephone	+36 (45) 500-400
E-mail(s)	vdrink@vardadrink.hu

b. Intermediary details

Intermediary name	Ministry of Agriculture
Address	Kossuth Lajos tér 11, H-1055 Budapest
Country	Hungary
Telephone	+36 (1) 795-7562
E-mail(s)	eredetvedelmiFO@fm.gov.hu

c. Interested party details

d. Competent control authority details

Competent control authority name	National Food Chain Safety Office, Directorate of Wine Qualification
Address	Budaörsi út 141-145, H-1118 Budapest
Country	Hungary
Telephone	+36 1346-09-30
E-mail(s)	bor@nebih.gov.hu

Competent control authority name	Szabolcs-Szatmár-Bereg County Government Office - Directorate of Food Chain Safety and Animal Health
Address	Keleti út 1, H-4400 Nyíregyháza
Country	Hungary
Telephone	+36 42 451-220
E-mail(s)	ebai@szszbmkh.hu

e. Control body details

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3. Description of the spirit drink

Title – Product name	Szabolcsi Almapálinka
Physical, chemical and/or organoleptic characteristics	Chemical and physical properties: Alcoholic strength: 40-86 % (v/v) Methanol content: maximum 1 200 g/hl of 100 % vol. alcohol as stipulated in point 9(b)(i) and (ii) of Annex II to Regulation (EC) No 110/2008 Hydrocyanic acid content: maximum 7 g/hl of 100 % vol. alcohol Total volatile substance content: minimum 200 g/hl of 100 % vol. alcohol Copper content: maximum 10 mg/kg of finished product The product's chemical and physical properties comply with the specifications set out in category 9 of Annex II to Regulation (EC) No 110/2008. Furthermore, no flavouring, colouring or sweetener shall be added to the pálinka, not even to round off the final taste of the product. Organoleptic characteristics: - clear, colourless, possibly pale yellow, with the typical flavour and aroma of apple; - in the case of matured and old pálinka, a yellowish, amber colour, retaining the fruit's essential bouquet and aroma, in addition to its mature character; - the specific flavour of the fruit (which is influenced by the unique micro-climate and special soil conditions) can also be identified in the pálinka, as proven by organoleptic tests.
Specific characteristics	The 'Szabolcsi Almapálinka' geographical indication may

(compared with spirit drinks of the same category)	be used for products made from apples grown in the administrative region of Szabolcs-Szatmár-Bereg County in Hungary. ‘Szabolcsi Almapálinka’ may only be produced and bottled in the distillery and production plant located in the area defined here. The specific characteristics of the fruit grown here are demonstrated not only by organoleptic tests, but also by laboratory test results. The fruit’s nutritional value points to an apple variety unlike any grown elsewhere, with favourable parameters. Experiments and observations demonstrate that apple trees originating in the protected area of Szabolcs but grown in other parts of the country produce apples with a different aroma and flavour to those planted in the protected area. This is due to the local micro- and macro-climate, as well as soil conditions. The literature refers to the Szabolcs-Szatmár-Bereg plain region as a separate agro-meteorological area, and its soil structure, unique micro-climate, temperature and fluctuations in temperature, distribution and amount of rainfall, and measurements and experience dating back centuries certainly support this claim. That this is a separate agro-meteorological region of Hungary explains why ‘Szabolcsi Almapálinka’ and its raw material (mash) reach maturity here, which avoids having to transport them in bulk to other regions.
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4. Define geographical area

a. Description of the defined geographical area

The apple pálinka with the ‘Szabolcsi’ designation of origin shall be produced exclusively from apples – including the fruit flesh – grown within the Hungarian region of Szabolcs-Szatmár-Bereg County, with the mashing, fermentation, distillation, maturation, resting and bottling also taking place in Szabolcs-Szatmár-Bereg County.

b. NUTS area

HU323	Szabolcs-Szatmár-Bereg
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5. Method used to obtain the spirit drink

Title – Type of method	Selection and acceptance of fruit
Method	The basic ingredient of the pálinka shall be ripe, good-quality fruit. The raw material of apple pálinka with the ‘Szabolcsi’ designation of origin is apples grown in the area of Szabolcs-Szatmár-Bereg County. The county produces 52-56 % of Hungary’s apples, equating to 300 000-450 000 tonnes. Apples are grown on roughly 50 % of the fruit-producing land in the county. Jonathan, Jonagold, Golden and Red Delicious, Idared and other varieties are predominantly grown. The raw material for pálinka distillation should be at optimum ripeness (from ripe to overripe) and free of any signs of rotting and foreign bodies (earth, leaves, twigs, etc.), and must not

contain any mouldy fruit. The dry matter content of the fruit must be at least 12 %, while total acidity must be at least 0.27 %.			
Variety	Year	Dry matter (%)	
Sugar (%) Total (%)			
Jonathan M41	1997	12.89	
12.5 0.34			
	2000	15.17	
14.0 0.49			
	2006	17.2	
12.8 0.55			
	Average	15.42	
13.10 0.46			
Jonathan Delicious	1999	17.51	
15.4 0.16			
	2000	17.09	
13.2 0.29			
	Average	17.3	
14.3 0.22			
Idared	1996	15.18	
13.25 0.42			
	1997	13.73	
11.50 0.26			
	1999	15.71	
13.80 0.39			
	2000	15.29	
12.8 0.39			
	2006	17.3	
13.2 0.55			
	Average	15.44	
12.91 0.40			
Jonagold	1996	15.28	
13.0 0.27			
	1997	13.9	
12.0 0.17			
	1999	16.89	
14.4 0.14			
	Average	15.35	
13.13 0.19			

Title – Type of method	Mashing
Method	The fruit must be prepared for fermentation in such a way as to ensure the optimum process. The fruit is left uncovered so that the fermentation process can be completed properly. A temperature must be selected for fermentation which ensures that the primary flavour elements are not adversely affected and that the secondary flavour elements are formed to the proper quality standard.

Title – Type of method	Fermentation
Method	Yeast is added during fermentation to speed up the process and prevent the occurrence of any unpleasant by-products.

	In this case, the optimum fermentation temperature (18-22 °C) may be regulated by filling up the fermenting container gradually and cooling the mash. The optimum pH value is 2.8-3.5. The duration of the fermentation process is ideally 7-14 days, depending on the fruit variety, its content values and the size of the batch. The carbon dioxide which occurs protects the mash from the harmful effects of oxidation (e.g. acetification). Therefore, the formation of a carbon dioxide cushion on the surface of the mash must be encouraged. This is traditionally achieved by sealing the mashing barrel with clay, but film covering or a fermentation lock can now be used for this. It is vitally important for the fermented mash to be regularly checked. Only fermented, perfect mash, free of any decomposition may be used for distillation.
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Title – Type of method	Distillation and refining
Method	‘Szabolcsi Almapálinka’ may be produced using distillation equipment suitable for double fractional distillation, based on the method with a boiler which also has a copper surface (distilling, refining), or using distillation equipment based on another technical solution which guarantees the appropriate organoleptic quality. It is vitally important to carefully separate the ‘head’ and ‘tail’ fractions, which exert an unpleasant influence on the flavour and aroma. The use of an anti-foaming agent is permitted during distillation.

Title – Type of method	Resting, maturation
Method	The pálinka must continue to be rested until it becomes well-balanced. The vessel used for resting must be made of a material with which the constituents of pálinka will not react or which cannot release any material which is damaging to health. Maturation must be carried out in a wooden cask to ensure that the pálinka acquires new flavour elements, partly through oxidation and partly through dissolution. The maturation time in a wooden cask up to 1 000 litres in volume must be at least three months, and at least six months in a cask of a larger volume.

Title – Type of method	Setting the alcoholic strength
Method	In keeping with the very strict regulation on bottled products (± 0.3 % v/v), the alcoholic strength of the carefully matured distillate must be adjusted by adding good-quality, softened drinking water (minimum 2 °dH (German degrees)) before being released for consumption.

Title – Type of method	Production, treatment and bottling of pálinka
Method	Treated water of drinking quality may be added to the rested and/or matured pálinka to set the final alcoholic

	strength, and it may also be cooled and filtered. If necessary, further treatment is also carried out using appropriate processing aids to refine the product and remove any heavy metals. The pálinka can then be bottled. The bottling process may take place only in the relevant geographical area in order to ensure the traceability of the protected-origin product and full protection of the registered geographical indication. When ready and fit to be released for consumption, the apple pálinka may be poured into new or washed bottles or carafes and can be closed using a sealed aluminium screw-cap closure or a cork compliant with food packaging criteria. The packaging material reflects the traditional element and should be either glass or ceramic. The permitted packaging unit is no more than 1 litre. Any larger volume than this may only be packaged as a one-off sample, by way of a gift. The sealed product may also be placed in a decorative box. That this is a separate agro-meteorological region of Hungary explains why ‘Szabolcsi Almapálinka’ and its raw material (mash) reach maturity here, which avoids having to transport them in bulk to other regions. ‘Szabolcsi Almapálinka’ produced in accordance with the specification may be transported in bulk within the geographical area only between the producer’s own premises. Bulk transport outside the geographical area is not allowed. Bottling must also take place in the geographical area, in keeping with tradition and in order to eliminate the risk of it being turned into pálinka sold in bulk. Bulk transport out of the area defined in point 4 of the specification presents a serious risk of ‘Szabolcsi Almapálinka’ being mixed with other apple pálinka and of a deterioration in quality due to other risk factors during transport. Inspection by the National Tax and Customs Administration is based on CN codes, which are the same for all apple pálinka. The National Food Chain Safety Office operates a regional inspection system. Quality is fully ensured if bottling also takes place in the defined geographical area, since the tax stamp placed on the bottle guarantees its integrity and represents a point of certainty in the traceability chain.
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6. Link with the geographical environment of origin

Title – Product name	Szabolcsi Almapálinka
Details of the geographical area or origin relevant to the link	Planting apple trees proved to be ideal for binding the rapidly warming sandy soils in the Nyírség region. A continuous series of large apple orchards cover 50 % of the fruit-growing land, resulting in the fruit from the Szabolcs region also becoming well known within

	Hungary and abroad. The processing sector based on apples has grown, with apple juice and puree plants, packing plants and cold storage facilities. Due to the lack of more considerable wine production, apples have been used in the spirits industry since the outset. This fruit, which is grown on a large scale and ripens at the same time every year, provides an abundant raw material for the production of fruit pálinka. The process of harvesting the fruit and fermenting were typical activities carried out by smallholdings and households. From the very start, separate distilleries were used to produce pálinka, at first along with supervision and taxation from the landowner. However, from the 1920s, alcohol meters appeared in state-supervised distilleries, thereby making production traceable. Today there are also large commercial orchards covering several thousand hectares in the region. The most important selection criteria were annual shoot growth and the unusually good sugar/acid ratio. Apple pálinka, being the spirit drink produced in the largest volume, became the most frequently consumed pálinka in the region. It became the drink consumed when farm workers started work in the morning and when carrying out larger tasks as part of a cooperative. Bottling only started recently. This would subsequently help this pálinka, which has been part of a local tradition for more than 50 years, become better known.
Specific characteristics of the spirit drink attributable to the geographical area	Apple pálinka, being the spirit drink produced in the largest volume, became the most frequently consumed pálinka in the region. It became the drink consumed when farm workers started work in the morning and when carrying out larger tasks as part of a cooperative. Bottling only started recently. This would subsequently help this pálinka, which has been part of a local tradition for more than 50 years, become better known. Good-quality apple pálinka was produced by following the instructions featuring in the general manuals on making pálinka. The basis for good pálinka is high-quality fruit with outstanding qualities. This can only be achieved by selecting the most suitable production sites for fruit. In Hungary, Szabolcs-Szatmár-Bereg County offers excellent sunlight, temperature, rainfall and soil conditions for growing fruit, and these factors ensure an ideal ratio of fruit sugars and acids in the fruit. This in turn helps produce the most harmonious flavour. Tests have proven that the hours of sunlight – and thus also the temperature – increase as one moves from west to east, while the amount of rainfall goes down. The internal qualities and

	pleasurableness of fruit is primarily determined by temperatures during ripening, and to a lesser extent by the amount of sunlight and early morning moisture levels. These factors mean that the aroma and flavour of the fruit produced here are outstanding, making that fruit particularly suitable for the production of good-quality, flavoursome fruit spirits. This explains why surveys carried out in the late 1800s already found that almost half of all pálinka distilleries in Hungary were based in the county. Jonathan apple: discovered by chance as a seedling in New York State in 1800, this apple variety was named after Jonathan Hasbrouck, who recognised its qualities. It became reasonably popular in the United States following its discovery, but in the 1900s its share of production decreased significantly. Apple-growing countries in Europe were familiar with the variety, but only in Hungary did it become one of the main varieties cultivated. Máté Bereczki popularised and described the variety in Hungary in 1882. This is a medium-fast growing variety with a dense shoot structure of pendulous branches that require regular pruning. Its shoots and fruit are very sensitive to powdery mildew and the tree requires costly plant protection measures. It produces medium-sized fruit (60-65 mm in diameter). The base colour of the fruit is yellow, with a red flush on the sunny side. It has an excellent flavour. It is particularly popular for its taste, attractive look and shape. Its pleasant and intense flavour also makes it ideal for producing pálinka. In spite of the many hundreds of variety trials performed, to this day it remains one of the most flavoursome varieties. Since there is no significant wine production in the region, the most widely available alcoholic drink is locally made pálinka, with apples the most typical raw material after plums. Apple pálinka was the traditional drink of farm workers. It would be drunk before starting work in the morning, during work performed in groups (pig slaughtering, house-building, harvesting) and at family celebrations (name-days, christenings, funerals). It was used in traditional medicine to alleviate pain, to disinfect wounds, and as a key ingredient of medicinal draughts. Attentive housewives always had a couple of bottles in store for special occasions and to show gratitude for acts of kindness or jobs around the house. With the arrival of bottled products, the high-standard packaging and the pleasant mild flavour won over new types of consumer, and it began to be more commonly drunk as an aperitif in eating establishments. The pálinka tax was introduced in Hungary on 29 September 1850. One thing which can be said regarding pálinka distillation is that from that year on the records available and the information contained in them have been reliable.
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	Identification of the geographical area, the product of which is designated with a geographical indication: the geographical indication may be used for products made from apples grown in the administrative region of Szabolcs-Szatmár-Bereg County in Hungary. ‘Szabolcsi Almapálinka’ may only be produced and bottled in the distillery and production plant located in the area defined here.
Causal link between the geographical area and the product	References: 1. Géza Balázs: Pálinka, a hungarikum [Pálinka, Hungaricum], Állami Nyomda Részvénytársaság Budapest, 2004 (ISBN 9789638567437) 2. Jenő Tamás: Pálinka. Pálinkák és más nemes párlatok [Pálinka. Pálinka and other fine spirits], Alexandra Kiadó, 2003 (ISBN 9633686105) 3. Géza Balázs: A magyar pálinka [Hungarian pálinka], Aula Kiadó, Budapest, 1998, page 29 4. Géza Balázs: Az égetett szeszestitalok megjelenése [The appearance of spirits], Néprajzi látóhatár VI. 1997 5. Endre Némethy: Adatok a népi pálinkafőző eljárás előfordulásához [Information about carrying out the traditional pálinka distillation process], Ethnographia 1945. 6. Dr Lajos Sólyom: Pálinkafőzés kézikönyv kisüzemek számára [Pálinka distillation handbook for smallholdings], Mezőgazdasági Kiadó, 1986 7. MAGYAR NÉPRAJZ II. Gazdálkodás/Gyümölcskultúra [HUNGARIAN ETHNOLOGY II. Farming/Fruit Cultivation], Akadémiai Kiadó, Budapest 2001 8. Gábor Szász: Agrometeorológia [Agro-meteorology], page 398, figure 157: Hungary’s agro-climatic zones Szabolcs apples 9. Mátyás Bél was the first to mention Szabolcs apples in his work <i>Tractatus de re rustica Hungarorum</i>. ‘There are however many kinds of fruit orchards to be found along the Tisza river, and they provide abundant fruit... in the middle of winter, when fruit is already scarce, a cartful of carefully chosen apples can be had for 40 or 50 pennies. They make apple stores here like nowhere else’. (Cited in: Hagyományok. Ízek. Régiók: Magyarország hagyományos és tájjellegű mezőgazdasági és élelmiszeripari termékeinek gyűjteménye [Traditions. Flavours. Regions. A collection of Hungary’s traditional and regional agricultural and food products], compiled by: Éva Farnadi. Bp. 2003. 364.)

	10. ‘there are many other types of fruit, particularly an abundance of plums and apples... which are transported from the areas around the Tisza and Someş to neighbouring counties on carts. Their Parker’s Pippin apples are praised for both their flavour and durability.’ (Antal Szirmay: Szathmár vármegye fekvése, története, és polgári esmérete [The geography, history and local knowledge of Szatmár County], Buda, 1809, page 27) 11. ‘They send most of their apples and pears to the Nyír region, where they are eagerly awaited, in exchange for cereals and other produce... There are thrifty peasant farmers who have earned as much as a thousand forints from their fruit, carrying all their apples straight down the unruly Tisza on rafts.’ (Mihály Uszkay: Tiszaháti népelet Bereg megyében [Peasant life along the Tisza in Bereg County], undated, page 7) 12. Szabolcs apples. History. In: Hagymányok. Ízek. Régiók: Magyarország hagyományos és tájjellegű mezőgazdasági és élelmiszeripari termékeinek gyűjteménye [Traditions. Flavours. Regions. A collection of Hungary’s traditional and regional agricultural and food products], compiled by: Éva Farnadi. Bp. 2003. 321-323. 13. László Elek: A gyümölcstermelés alakulása Magyarországon 1895–1959 [The development of fruit cultivation in Hungary 1895-1959]. In: Agrártörténeti szemle, 1966/3. 272-295. 14. Az új szabolcsi virtus a legszebb Jonathan-alma [The new pride of Szabolcs: the Jonathan apple]. In: Budapesti Hírlap. 1934/12, page 12 15. Francia képviselők érdeklődése a Mezőgazdasági Kiállítás iránt [French representatives’ interest in the Agriculture Exhibition. In: Budapesti Hírlap. 1933/9, page 13 (Mentions Szabolcs apples) 16. Nagy felhozatal, élénk forgalom. Szigorú ellenőrzés a gyümölcspiacon [Large delivery, lively trade. A rigorous inspection of the fruit market]. In: Pesti Hírlap. 1933/8, 14. 17. István Péter: Szabolcsi jonatán [The Szabolcs Jonathan apple]. Bp., 1971. 18. Árjegyzék [Price list]. In: Borászati Lapok. 1887/7, page 44 (Mentions Szabolcs apples) ‘Szabolcsi Almapálinka’ 19. Árpád Csiszár: Adatok a Felső-Tisza-vidéki pálinkafőzésről és felhasználásról a XVIII-XIX. század fordulóján [Description of the distillation and use of
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	pálinka in the Upper Tisza region at the turn of the 19th century] In: Agrártörténeti szemle, 1985/1- 2. 247-254. 20. Szabolcsi almapálinka. In: Hagyományok. Ízek. Régiók: Magyarország hagyományos és tájjellegű mezőgazdasági és élelmiszeripari termékeinek gyűjteménye [Traditions. Flavours. Regions. A collection of Hungary's traditional and regional agricultural and food products], compiled by: Éva Farnadi. Bp. 2003. 364-366. 21. Jutka Bodonyi: Nemzeti érték: eredetvédett pálinkák [National values: protected-origin pálinkas]. (Szabolcsi Almapálinka) In: Pálinkavilág. 2009/5, pages 10-11 22. A pálinka terminológiája, népköltészete [Pálinka terminology and folk verse]. In: Szeszipar. 1991/3, pages 98-100 (Mentions 'Szabolcsi Almapálinka')
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7. Requirements under EU, national or regional legislation

Title	
Legal reference	Act XI of 1997 on the protection of trademarks and geographical indications
Description of the requirement(s)	The law stipulates the regulations governing the national process for protecting trademarks and geographical indications for spirit drinks, the considerations used to examine the technical and material basis for the application for protection, the procedure for objections, the provisions on deadlines and the provisions for sharing the remit between the Hungarian Intellectual Property Office and Ministry of Agriculture. In accordance with Regulation (EC) No 110/2008, the law governs the national phase of the EU protection process.

Title	
Legal reference	Act LXXIII of 2008 on pálinka, grape marc pálinka and the Pálinka National Council
Description of the requirement(s)	The law defines the basic regulations governing the production of pálinka, grape marc pálinka and pálinka spirits made using special procedures. The law stipulates the tasks of the Pálinka National Council and its operational basis in order to ensure uniform regulation of geographical indications.

Title	
Legal reference	Government Decree No 158/2009 of 30 July 2009 on the detailed rules on protecting the geographical indications of agricultural products and foodstuffs and on verifying the products

Description of the requirement(s)	This government decree contains the implementing provisions of Act XI of 1997 on the protection of trademarks and geographical indications and defines in detail the provisions governing the national procedure for protecting the geographical indications of agricultural products, foodstuffs and spirit drinks, as well as the system for examining products. The government decree defines the method for verifying compliance with the product descriptions and the system for amending the product descriptions, pursuant to Regulation (EC) No 110/2008. Proof of origin from a geographical area: The following documents provide proof of origin from a geographical area: In the case of primary producers, proof of origin of the fruit is provided by a purchase receipt, which has the primary producer's certificate number on it. In every other case, a statement needs to be provided as proof of origin of the fruit during acceptance. To track the pálinka's production, documents providing proof of production in line with current excise regulations may be used. Minimum requirements and procedures for verifying the product's essential features and production method: The entire production process must operate alongside a quality control system capable of ensuring product identification and tracking, as well as a final inspection and product safety. The product's development must be documented in an appropriate manner from acceptance of the fruit, through the manufacturing process, up to the final product. During acceptance, the documents proving that the raw material originates from the protected geographical area must be verified. Verification points: 1. Acceptance of raw material: Quality of the raw material: - state of ripeness: ripe/overripe - state of health: must be completely healthy (free of mould and rot, no damage or bruising) - purity: free of foreign bodies (earth, leaves, twigs, stones, metal, insecticide residue) 2. Inspection of mash: - pH 2.8-3.5 3. Daily fermentation inspection: - optimum temperature (18-22 °C) 4. Inspection at the end of fermentation:
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	- alcoholic strength (3-6 % v/v) - residual sugar content (less than 5 g/litre) 5. Inspection of pálinka due for bottling and removal from storage: Pálinka due for bottling and removal from storage must be inspected using organoleptic and analytical methods. (a) Organoleptic testing (colour, clarity): clear, slight yellowish colour if matured, with a flavour and aroma typical of the fruit raw material. (b) The analytical examination covers the following aspects: Alcoholic strength: 40-86 % (v/v) Methanol content: maximum 1 200 g/hl of 100 % vol. alcohol as stipulated in point 9(b)(i) and (ii) of Annex II to Regulation (EC) No 110/2008 Hydrocyanic acid content: maximum 7 g/hl of 100 % vol. alcohol Total volatile substance content: minimum 200 g/hl of 100 % vol. alcohol Copper content: maximum 10 mg/kg of finished product 6. Inspection of finished product: - each batch of the bottled product must be inspected - organoleptic examination (colour, clarity, flavour, aroma): clear, slight yellowish colour if matured, with a flavour and aroma typical of the fruit raw material - packaging: labelling, seal, tax stamp in line with specifications - volume, alcoholic strength discrepancies according to the relevant regulations
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Title	
Legal reference	Government Decree No 22/2012 of 29 February 2012 on the National Food Chain Safety Office
Description of the requirement(s)	The government decree stipulates the legal position of the National Food Chain Safety Office as the central administrative body for inspecting product compliance and its procedural system, as well as the connection between the lower-level administrative bodies and the system used for the distribution of tasks.

Title	
Legal reference	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
Description of the requirement(s)	EU framework regulation

8. Supplement to the geographical indication

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9. Specific labelling rules

Title	Supplement to the geographical indication and/or specific labelling rules
Description of the rule	In addition to the elements specified in the legislation, the designation also contains the following: • ‘Szabolcsi Almapálinka’ (as part of the name); • ‘oltalom alatt álló földrajzi jelzés’ [protected geographical indication] (separate from the name). Even before Hungary joined the European Union, Act XI of 1997 on the protection of trademarks and geographical indications granted protection to spirit drinks and pálinka as national geographical indications. To this day, EU protection can be applied for on the basis of national protection. Under the national protection system, ‘Szabolcsi Almapálinka’ qualifies as a designation of origin. Producers could therefore display the term ‘védtet eredetmegjelölés’ (‘protected designation of origin’) on their products. We consider it possible to cease displaying the term ‘protected designation of origin’ only after a suitable transition period. The transition period allows producers to use up labels already printed, in order to prevent substantial economic losses.

II. Other information

1. Supporting material

2. Link to the product specification

Link:	
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