

Transmission of an established geographical indication of spirit drinks

I. TECHNICAL FILE

1. Name and type

a. Name(s) to be registered

Szatmári Szilvapálinka (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**3. Description of the spirit drink**

Title – Product name	Szatmári Szilvapálinka
Physical, chemical and/or organoleptic characteristics	<p>Chemical and physical properties:</p> <p>The product's chemical and physical properties comply with the specifications set out in category 9 of Annex II of Regulation (EC) No 110/2008. Furthermore, no flavouring, colouring or sweetener may be added to the pálinka, not even to round off the final taste of the product.</p> <p>Characteristic values:</p> <ul style="list-style-type: none"> - Alcoholic strength: 40.0-86 % v/v; - Methanol content: maximum 1 200 g/hl of 100 % vol. alcohol as stipulated in Annex II(9)(b)(i) and (ii) of Regulation (EC) No 110/2008; - Hydrocyanic acid content: maximum 7 g/hl of 100 % vol. alcohol;

	<p>- Total volatile substance content: minimum 200 g/hl of 100 % vol. alcohol;</p> <p>- Copper content: maximum 10 mg/kg of finished product.</p> <p>Organoleptic characteristics:</p> <ul style="list-style-type: none"> • clear, colourless, possibly pale yellow, with the typical flavour and aroma of plum; • the pleasant fruit stone flavour is part of the traditional taste; • 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.
Specific characteristics (compared with spirit drinks of the same category)	<p>‘Szatmári Szilvapálinka’ is made from plums (the Penyigei and Besztercei varieties, with other plum varieties up to a maximum of 20 %) grown in the region of the localities and administrative boundaries of the designated geographical area, in Szabolcs-Szatmár-Bereg County, with mashing, distilling, maturation and bottling also carried out in this area.</p> <p>The literature refers to the Szatmár-Bereg plain region as a separate agro-meteorological area: its soil conditions, unique micro- and macro-climate, temperature and fluctuations in temperature, distribution and amount of rainfall, as well as measurements and experience dating back centuries certainly support this claim. The specific characteristics of the fruit grown here are demonstrated not only by organoleptic tests, but also by laboratory results.</p> <p>The fruit's nutritional value points to a plum variety unlike any other, with favourable parameters. Experiments and observations demonstrate that plum rootstocks originating in Szabolcs-Szatmár-Bereg County but planted in other parts of the country produce plums with a different aroma and flavour to those planted in the area defined in the specification. This is due to the local micro- and macro-climate, as well as soil conditions, lending the plum its specific flavour, which is also found in the pálinka. This is demonstrated not only by organoleptic tests, but also by laboratory results.</p>

4. Define geographical area

a. Description of the defined geographical area

The geographical indication may be used with regard to products made from plums originating from the area of the localities and administrative boundaries, in Szabolcs-Szatmár-Bereg County, listed below.

Aranyosapáti, Barabás, Beregdaróc, Beregsurány, Botpalád, Csaholc, Csaroda, Darnó, Fülesd, Gacsály, Garbolc, Gelénes, Gemzse, Gulács, Gyüre, Hetefejércse, Ilk, Jánd, Jánkmajtis, Kísar, Kishódos, Kisnamény, Kispalád, Kisszekeres, Kisvárd, Kisvarsány, Kölcse, Kömörő, Lövőpetri, Magosliget, Mánd, Márokpapi, Méhtelek, Milota, Nagyar, Nagydobos, Nagyhódos, Nagyvarsány, Nyírlövő, Olcsva, Olcsvaapáti, Panyola, Pap, Penyige, Rozsály, Sonkád, Szabolcsbáka, Szamosszeg, Szatmárcseke, Tákos, Tarpa, Tiszaadony, Tiszabecs, Tiszacsécse, Tiszakóród, Tiszaszalka, Tiszavid, Tivadar, Turistvándi, Turricse, Uszka, Vámosatya, Vámosoroszi, Vásárosnamény.

‘Szatmári Szilvapálinka’ may be produced and bottled only in the pálinka distilleries located in the area designated here.

b. NUTS area

HU323

Szabolcs-Szatmár-Bereg

5. Method used to obtain the spirit drink

Title – Type of method	Selection and acceptance of fruit
Method	The basic ingredient of pálinka must be ripe, good-quality fruit. The raw material for plum pálinka produced with the ‘Szatmári’ designation of origin is plums grown in the vicinity of the area between the rivers Tisza and Szamos. Fruit must be used from the Penyigei and Besztercei plum varieties (with other plum varieties up to a maximum of 20 %) to make the product. The batch may not contain any red plums. The fruit which is received – with its origin documented – should belong to one of the above varieties, be at maximum ripeness (from ripe to overripe) and free of any signs of rotting and foreign bodies (insecticide residue, earth, leaves, twigs, etc.), and must not contain any green or mouldy fruit.

Title – Type of method	Mashing
Method	The stone is removed from clean, uncontaminated ripe fruit using a fruit de-stoner. Historically, with the traditional method used, when there were no fruit de-stoners, the fruit sank to the bottom of the mashing container during boiling and the part with the stone could not pass through to the distillation boiler. However, this did not always produce the desired result and it could not be measured.

Title – Type of method	Fermentation
Method	<p>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 currently be used for this.</p>

Title – Type of method	Distillation and refining
Method	<p>‘Szatmári Szilvapálinka’ is suitable for double fractional distillation, based on the method with a boiler, which also has a copper surface (distilling, refining), or it may be produced with 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. During distillation, part of the content of the original stone in fruits with stones may be added in dried form to the mash in order to achieve the characteristic taste.</p>

Title – Type of method	Resting, maturation
Method	<p>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 harmful 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 being released. 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.</p>

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	
Method	Following a decision by the producer community, the section on 'Ágyas Szatmári Szilvapálinka' has been omitted from the specification.

Title – Type of method	Production, treatment and bottling of pálinka
Method	<p>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 technical support materials to refine the product and remove any heavy metals. The pálinka can then be bottled. The bottling process can 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.</p> <p>That this is a separate agro-meteorological region of Hungary explains why 'Szatmári Szilvapálinka' and its raw material (mash) reach maturity here, which avoids having to transport them in bulk to other regions. In keeping with tradition, bottling must take place in the geographical area. Bottling in the defined geographical area guarantees the product's quality and prevents the risk of it being turned into pálinka sold in bulk. That way, 'Szatmári Szilvapálinka' is fully traceable.</p> <p>That is why bottling should take place in the defined geographical area.</p> <p>'Szatmári Szilvapálinka' produced in accordance with the specification can be transported in bulk within the geographical area only between the producer's own premises. Bulk transport outside the geographical area is not allowed.</p> <p>Bulk transport out of the area defined in point 4 of the specification presents a serious risk of 'Szatmári Szilvapálinka' being mixed with other plum pálinka and of a considerable deterioration in quality due to other risk factors during transport. Inspection by the National Tax and Customs Administration is based</p>

	<p>on CN codes, which are the same for all plum 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 traceability.</p> <p>When ready and fit to be released for consumption, the plum 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.</p>
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6. *Link with the geographical environment of origin*

Title – Product name	Szatmári Szilvapálinka
Details of the geographical area or origin relevant to the link	<p>The alluvial soil of the area between the Upper Tisza and Szamos rivers, along with the pleasant climate conditions provided by the peripheral region of the Carpathians (with more rainfall than normal for the Great Plain region), enabled plums growing wild to acclimatise centuries ago to the effect of the favourable microclimate. The poor people living in this traditionally disadvantaged region with challenging prospects were constantly seeking different ways of using this self-producing fruit. This led to the development of the distinctive method of drying plums, making plum jam and producing ‘Szatmári Szilvapálinka’.</p> <p>There are written accounts available about making this product from as early as the start of the 18th century. 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 on, alcohol meters appeared in state-supervised distilleries, making production traceable.</p> <p>According to works of literature and travellers’ accounts, ‘Szatmári Szilvapálinka’ had also established its reputation outside the region as the local drink offered to guests. This name, which had almost become a concept in its own right, became the permanent designation for this drink with its unique flavour, distinguishing it from the other types of plum pálinka.</p>

<p>Specific characteristics of the spirit drink attributable to the geographical area</p>	<p>More detailed literary references to the history of 'Szatmári Szilvapálinka' can be found in the following documents:</p> <p>- Árpád Csiszár: Adatok a Felső-tiszavidéki pálinkafőzésről és – felhasználásról a XVIII-XIX. Sz. fordulóján [Description of the distillation and use of pálinka in the Upper Tisza region at the turn of the 19th century] The distillation of pálinka by peasant folk was exclusively based on plums. In the village of Tarpa, pálinka was regularly distilled in almost 100 peasant homesteads in earthenware or copper pálinka distilling pots.</p> <p>In December 1807, in Apáti, Mihály Hersli distilled 108 barrels of plums to make pálinka, at a price of 50 pennies per barrel. Peasant holdings and manors had plum trees as part of their household goods. The church in Olcsvaapáti was built in 1814 from the plum and pálinka tax levied on the population.</p> <p>- Margit Benedekfalvi Luby: A szilva hazája [The home of the plum] (Ethnographic report, 1939) On the banks of the Szamos and Tisza, plum trees stand like huge bouquets with their snow-white flowers in spring, whereas there is the overwhelming aroma of ripe plums in autumn. There are four varieties of plums which grow wild locally: purple, Penyigei or Nemtudom, Boldogasszony and Lotyószilva varieties. The plum pálinka made from these is more highly rated and fruity than the plum pálinka made from red plums in the rest of the country. One hundred kilograms of plums will produce 9-10 litres of 50 %-proof plum pálinka, which is in very high demand. Distillation is carried out using a still which is enclosed in a boiler made of mud bricks. Two bushels of plum mash are added at the same time (approx. capacity of 50-60 litres).</p> <p>- Géza Balázs: A magyar égetett szeszecsalók történet, technológiája és néprajza [The history, technology and ethnography of spirit drinks in Hungary] (candidate dissertation 1990) 'Pálinka' is a Slav loan-word, which appeared in Hungary in the 16th-17th century. There is information available after this about fruit pálinka spirits, mainly plum brandy. The use of the Gall-type started becoming more widespread in the early 19th century, resulting in the appearance of pálinka made using stills. The key determining factor in the production of pálinka is to salvage value by using windfall, but it also generates value. At that time, pálinka was also a gift used for barter.</p> <p>- László Balogh: A szilva termesztése és feldolgozása Szamosszeg községben [Plum</p>
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	production and processing in the Szamosszeg area]
	This document about the popular method for processing plums uses authentic language to provide information about the varieties of plum, the processing methods used by households and in villages, as well as about mashing and pálinka distilling processes.
Causal link between the geographical area and the product	<p>Balázs Géza - Pálinka, a hungarikum [Pálinka, Hungaricum], Állami Nyomda Részvénytársaság Budapest, 2004 (ISBN 9789638567437)</p> <p>Jenő Tamás: Pálinka. Pálinkák és más nemes párlatok [Pálinka. Pálinka and other fine spirits], Alexandra Kiadó, 2003 (ISBN 9633686105)</p> <p>Géza Balázs: A magyar pálinka [Hungarian pálinka], Aula Kiadó, Budapest, 1998, page 29</p> <p>Géza Balázs: Az égetett szeszestitalok megjelenése [The appearance of spirits], Néprajzi látóhatár VI. 1997</p> <p>Endre Némethy: Adatok a népi pálinkafőző eljárás előfordulásához [Information about carrying out the traditional pálinka distillation process], Ethnographia 1945.</p> <p>Dr Lajos Sólyom: Pálinkafőzés kézikönyv kisüzemek számára [Pálinka distillation handbook for smallholdings], Mezőgazdasági Kiadó, 1986</p>

7. Requirements under EU, national or regional legislation

Address	
Legal reference	Act XI of 1997 on the protection of trademarks and geographical indications
Description of the requirement(s)	<p>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.</p> <p>In accordance with Regulation (EC) No 110/2008, the law governs the national phase of the EU protection process.</p>

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

Address	
Legal reference	Government Decree No 158/2009 of 30 July 2009 on the regulations on protecting the geographical indications of agricultural products and foodstuffs and on verifying the products
Description of the requirement(s)	<p>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, in line with Regulation (EC) No 110/2008.</p> <p>Proof of origin from a geographical area:</p> <p>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 bears the primary producer's certificate number. 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 specified by the valid excise system and providing proof of production can be used.</p> <p>Minimum requirements and procedures for verifying the product's essential features and production method:</p> <p>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 path must be documented in an appropriate manner, from accepting the fruit, through the manufacturing process, up to the final product. During acceptance, the documents proving that the raw material comes from the protected areas of origin must be verified.</p> <p>Verification points:</p> <ol style="list-style-type: none"> 1. Acceptance of raw material: Quality of the raw material: <ul style="list-style-type: none"> - 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: <ul style="list-style-type: none"> - pH 2.8-3.5. 3. Daily fermentation inspection: <ul style="list-style-type: none"> - optimum temperature (18- 22 °C).

	<p>4. Inspection at the end of fermentation:</p> <ul style="list-style-type: none"> - alcoholic strength (5-10 % v/v); - residual sugar content (less than 5 g/litre). <p>5. Inspection of pálinka due for bottling and removal from storage:</p> <p>Pálinka due for bottling and removal from storage must be inspected using organoleptic and analytical methods.</p> <p>a) Organoleptic testing (colour, clarity): clear, slightly yellowish colour during maturation, with a flavour and aroma typical of the fruit raw material.</p> <p>b) The analytical examination covers the following aspects:</p> <ul style="list-style-type: none"> - Alcoholic strength: 40.0-86 % 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 of 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. <p>6. Inspection of finished product:</p> <ul style="list-style-type: none"> - the bottled products must be inspected for each batch; - organoleptic testing (colour, clarity, flavour, aroma): clear, slightly yellowish colour during maturation, 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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Address	
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.

Address	
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*

9. *Specific labelling rules*

Address	Supplement to the geographical indication and/or specific labelling rules:
Description of the rule	<p>The designation contains the following in addition to what is specified in the law:</p> <ul style="list-style-type: none"> • ‘Szatmári Szilvapálinka’ (as part of the designation); • ‘védtet eredetmegjelölés’ (‘protected designation of origin’) (separate from the name) can appear only up to the end of the period specified for using labels already printed. <p>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.</p> <p>Under the national protection system, ‘Szatmári Szilvapálinka’ qualifies as a designation of origin. Producers could therefore legitimately display the term ‘védtet eredetmegjelölés’ (‘protected designation of origin’) on their products.</p> <p>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.</p>

II. Other information

1. Supporting material

File name:	Szatmári Szilva Csiszár Árpád adatok a pőzésről.pdf
Description:	Historical souvenir of Szatmári plum pálinka
Document type	Other

File name:	Szatmári Szilva 02_Benedekfalvi L.M._Szilva bemutatása.pdf
Description:	Historical souvenir of Szatmári plum pálinka 2
Document type	Other

File name:	Szatmári Szilva 05_Balázs Géza.pdf
Description:	History of spirit drinks in Hungary
Document type	Other

File name:	Szatmári Szilva 06_Balogh László.pdf
Description:	Plum production and processing
Document type	Other

File name:	Szatmári Szilvapálinka térkép.pdf
Description:	Map showing the boundaries of Szabolcs-Szatmár-Bereg County and the relevant geographical area
Document type	Map

File name:	Szatmári Szilvapálinka lajstromív.pdf
Description:	Szatmári Szilvapálinka register sheet
Document type	Other

2. Link to the product specification

Link: