

Council Regulation (EEC) No 2081/92

Application for registration: Art. 5 () Art. 17 (x)

PDO () PGI (x)

National application No...

1. Responsible department in the Member State:

Name: Bundesministerium der Justiz
Address: Postfach
531700 Bonn
Tel: 02 28/58-0 Fax: 02 28/58 45 25

2. Applicant group:

(a) Name: Verein zum Schutz der Herkunftsbezeichnung
"Schwarzwaldforelle"
Headquarters in Freudenstadt
(b) Address: Mühlsteige 19
72160 Horb
Tel: 07451/3857
(c) Composition: producer/processor (x) other ()

3. Name of product: Schwarzwaldforelle

4. Type of product (see list in Annex VI): Fish

5. Specification:

(summary of requirements under Article 4(2))

(a) name: see 3

(b) description: The Schwarzwaldforelle (Black Forest trout) is a live trout (stream trout or rainbow trout) at least big enough to be one portion, which corresponds to a minimum weight of 200 g. The name includes processing, e.g. by killing, filleting and smoking, of the Black Forest trout. The Black Forest trout is very fleshy with a flavour typical of the species. The flesh is white to pink.

(c) geographical area: Black Forest

(d) proof of origin: In the wake of developing tourism in the Black Forest which began at the end of the last century the Black Forest trout has been offered to guests as a regional speciality. Guests proved to be enthusiastic about the quality of the Black Forest trout.

(e) method of production: The Black Forest trout is farmed from a young fish weight of maximum 10 g. in Black Forest waters or in certain sections of the source of the foreland. Farming starts from the egg to breeding to adult trout and its processing.

(f) link to geographical area: The Black Forest is particularly suited to trout and trout farming due to its waters, particularly its springs at the foot. Farming in the clear Black Forest waters gives the Black Forest trout its own special quality, which is particularly apparent in its distinctive flavour. The Black Forest trout has a long tradition, having been cultivated from the turn of the century. This and its unique quality mean it is renowned even outside the region.

(g) inspection body:

Name: Regierungspräsidium Karlsruhe

Address: Schlossplatz 1-3
76131 Karlsruhe

Tel. 0721/926611

Also

Lacon GmbH
In der Spöck 10
77656 Offenburg

(h) labelling: Possible use of designation "geschützte geographische Angabe" (protected geographical area) ("g.g.A")

(i) national requirements (if any): General food and veterinary legal provisions, animal protection law, directive of the German Institute for Quality Control and Designation

TO BE COMPLETED BY THE COMMISSION

EC No.: G/DE/1232/26.01.94

Date of receipt of the full application: 20.05.97