

ANNEX II

Consolidated single document

Council Regulation (EC) No 510/2006 of 20 March 2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs ⁽¹⁾

'NÜRNBERGER BRATWÜRSTE'/'NÜRNBERGER ROSTBRATWÜRSTE'

EC No: DE-PGI-0105-0184-28.09.2010

PGI (X) PDO ()

1. Name

'Nürnberger Bratwürste'/'Nürnberger Rostbratwürste'

2. Member State or Third Country

Germany

3. Description of the agricultural product or foodstuff**3.1. Type of product**

Class 1.2. Meat products (cooked, salted, smoked, etc.)

3.2. Description of product to which the name in (1) applies

7-9 cm long grilling sausage in a tight sheep casing, medium-chopped; unit weight raw approximately 20-25 g;

Composition:

Roughly defatted pigmeat, fatty meat, particularly pork belly, belly fat, jowl, jowl fat, back and back fat, no filler, not cured (with the exception of smoked Bratwürste), the spice mixture varies according to the traditional recipe, marjoram especially is typical; there must be not less than 12 % of meat protein free of connective tissue protein, and an absolute fat content of not more than 35 %; the percentage of meat protein free of connective tissue protein in the meat protein is not less than 75 % vol. (histometrically) and not less than 80 % (chemically).

3.3. Raw materials (for processed products only)

Fatty meat, particularly pork belly, belly fat, jowl, jowl fat, back and back fat; the fat content of the end product is limited to 35 %, there must not be less than 12 % of meat protein free of connective tissue protein (MPFCP); spice mixture, especially marjoram; sheep casings.

3.4. Feed (for products of animal origin only)

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3.5. Specific steps in production that must take place in the identified geographical area

All steps in the production of 'Nürnberger Bratwürste'/'Nürnberger Rostbratwürste' take place in the identified geographical area. They are as follows:

- reduction of the meat by grinding or mincing,
- mixing of the reduced meat and mixing with spices to create the sausage mixture,
- filling of the sheep casings.

3.6. Specific rules concerning slicing, grating, packaging, etc.

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3.7. Specific rules concerning labelling

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4. Concise definition of the geographical area

Area of the city of Nuremberg.

⁽¹⁾ OJ L 93, 31.3.2006, p. 12. Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs (OJ L 343, 14.12.2012, p. 1).

amended after the registration process. The traditional practices applied in the production of 'Nürnberger Bratwürste'/Nürnberger Rostbratwürste' should also constitute the reference point for the definition of the ingredient 'roughly defatted pigmeat' as used in the recipe. Here the ingredients 'belly, belly fat, jowl, jowl fat, back or back fat' are traditionally used. In the interests of clarity for all parties, the ingredients 'fatty meat, particularly pork belly, belly fat, jowl, jowl fat, back and back fat' will now be listed explicitly in the recipe.
