

ANNEX I

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: Art. 5 () Art. 17 (x)

PDO () PGI (x)

National application No:

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

Name: Bundesministerium der Justiz
Address: Heinemannstraße 6, 53175 Bonn
Tel: 0228 - 58-0 Fax: 0228 - 58 45 25

0. **Applicant group:**

(a) Name: Bremer Brauer-Societät
The Bremer Brauer-Societät was first mentioned in 1489 in the "Kundigen Rolle" (cf. "Bremische Chronik des Gerhard Rynesberch und des Herbord Schene", Bremen 1841). Originally, in the Middle Ages, there were some 300 brewery members of the Bremer Brauer-Societät; now there are only two, Brauerei Beck & Co. and Haake Beck Brauerei AG, producing and marketing Bremer Bier. The other members of the Bremer Brauer-Societät only market beer products, they no longer produce them.

(b) Address: Am Deich 18/19, 28199 Bremen
(c) Composition : producer/processor (x) other ()

0. **Name of product:**Bremer Bier

0. **Type of product:** (see list in Annex VI) Beer

0. **Specification:**

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

(a) name: (see 3)

Bremer Bier

(b) description:

Pils:

Original gravity: 10-12%

A bottom-fermented beer with a spicy freshness or delicate bitterness; also naturally cloudy

Hell:

Original gravity: 10-12%

A mild, fresh and pleasant-tasting bottom-fermented light beer

Export:

Original gravity: 12-14%

A classic, spicy bottom-fermented export beer with a full-flavoured malty taste, slightly dry

Dunkel:

Original gravity: 10-12%

A malty, bottom-fermented dark beer with a mellow,

slightly bitter and pleasant taste

Bockbier:

Original gravity: 16-18%

A malty, bottom-fermented bock beer

Doppelbock:

Original gravity: over 18%

Weißbier:

Original gravity: 6-8%

Light/Schankbier:

Original gravity: 6-8%

(c) geographical area:

(d) proof of origin:

The Federal Land of Bremen (map already submitted)
The Bremer Brauer-Societät members are part of a documented tradition of brewing and trade in beer going back nearly 800 years. Bremer Bier is first mentioned in the income of the cathedral chapter around 1200. The first brewer, Lambertus Braxator, is documented in 1299 ("Bremer Urkundenbuch", vol. 1, no. 150, p. 172, cited in "Die Zünfte Bremens im Mittelalter", dissertation by Elisabeth Thikötter, 1929, p. 113). Brauerei Beck & Co. was founded in 1873 as "Kaiserbrauerei Beck & May", which can trace its origins to the Duntze-Brauerei founded in 1843 by Thomas Duntze. C.C. Haake Brauerei AG was founded in 1826, became an AG in 1887 and amalgamated with Brauerei Beck & Co. to trade as Haake-Beck-Brauerei AG.

(e) method of production:

The products described in 5(b) are, of course, brewed strictly in accordance with the German "Reinheitsgebot" of 1516, in other words, only premium-quality malt, hops, yeast and water are used, thus maintaining a centuries-old traditional brewing method. Choice of raw materials is particularly important, forming an essential basis for optimum beer quality. The breweries' head brewers go to the fields to inspect the barley while still on the stalk. The breweries have thereby developed their own method of distinguishing very good barley from merely good. Hops are mainly obtained from the Bavarian Hallertau region, the most famous hop-growing region in the world, and selected on the basis of strict quality criteria with regard to aroma and bitterness. The yeast has been bred on the premises since 1896 and is carefully nurtured. The specially brewing water, which is particularly soft, is drawn from wells some 300 metres deep. It is meltwater left behind by the glaciers of the last Ice Age some 20 000 years ago and stored in the "Rothenburger Rinne" aquifer. Owing to several impermeable covering layers of loam this unique aquifer has been effectively protected from environmental

influences, thus guaranteeing a constantly high water quality for Bremer Bier. As an example of the traditional brewing method and high demands on quality, as long ago as 1888 Brauerei Beck & Co. was one of the first breweries in Germany to install an ice-making machine so that its beer could be cooled evenly, regardless of the time of year. Also, in 1893 a quality control laboratory was established; at that time this was an absolute exception in the German brewing industry.

(f) link:

Please refer to 5(d) above. In addition:

Even in the 13th century Bremer Bier was the quintessence of the brewing art and was in demand throughout the northern European trading area, particularly in Norway, England and the Netherlands. According to Rynesberch and Schene (cf. "Bremische Chronik des Gerhard Rynesberch und des Herbord Schene", Bremen 1841, loc. cit.) in 1220 Bremen obtained much revenue from its beer and at that time no-one on the coast knew of any other beer. Those claims were confirmed by a document from 1230 on malt supplies from the tenant farmers of the Willehadi chapter which point to the production of large quantities of beer (cf. loc. cit.). The same source states that in 1298 Bremer Bier was the most commonly drunk beer in Bruges, a major medieval trading centre. The importance of Bremer Bier in the early Middle Ages can be seen from the documented fact that the breweries of Hamburg were also selling their beer as Bremer Bier (cf. "Bremische Chronik", loc. cit., p. 118). Even at that time barley malt and hops were used in brewing, as the "Kundige Rolle" of 1450 demonstrates. The traditional brewing art and the high regard of Bremer Bier are witnessed by the fact that in 1874 the Bremer Bier "Becks" was awarded the gold medal at the Bremen international agricultural and industrial exhibition by Crown Prince, later Emperor, Frederick III (Alexander Engel in "Historisch biographische Blätter" of the city of Bremen; 6th edition; 1906/11, article on the "Kaiserbrauerei"). Two years later, in 1876, the same product received another gold medal as the best of all continental beers at the Philadelphia Centennial world fair.

Consumers expect Bremer Bier to come from a brewery located in the Federal Land of Bremen. Bremer Bier is held in particularly high regard by the consumer, especially with regard to its composition and taste. Alongside the special natural features of the production location (e.g. brewing water from the Ice Age, see above), a large proportion of consumers attach importance to where the beer they wish to drink is brewed (cf. Sammlung lebensmittelrechtlicher Entscheidungen, [food law rulings] the Hanseatic Higher Regional Court, Hamburg, vol. 11, p. 308).

BRITISCHES REICH DEUTSCHLAND

