

## ANNEX I

### TECHNICAL DEFINITIONS AND REQUIREMENTS

The technical definitions and requirements, as referred to in Article 2(4) and Article 7, are the following:

(1) *Ethyl alcohol of agricultural origin*

Ethyl alcohol of agricultural origin possesses the following properties:

- (a) organoleptic characteristics: no detectable taste other than that of the raw material;
- (b) minimum alcoholic strength by volume: 96,0 %;
- (c) maximum level of residues:
  - (i) total acidity, expressed in grams of acetic acid per hectolitre of 100 % vol. alcohol: 1,5,
  - (ii) esters expressed in grams of ethyl acetate per hectolitre of 100 % vol. alcohol: 1,3,
  - (iii) aldehydes expressed in grams of acetaldehyde per hectolitre of 100 % vol. alcohol: 0,5,
  - (iv) higher alcohols expressed in grams of methyl2 propanol1 per hectolitre of 100 % vol. alcohol: 0,5,
  - (v) methanol expressed in grams per hectolitre of 100 % vol. alcohol: 30,
  - (vi) dry extract expressed in grams per hectolitre of 100 % vol. alcohol: 1,5,
  - (vii) volatile bases containing nitrogen expressed in grams of nitrogen per hectolitre of 100 % vol. alcohol: 0,1,
  - (viii) furfural: not detectable.

(2) *Distillate of agricultural origin*

Distillate of agricultural origin means an alcoholic liquid which is obtained by the distillation, after alcoholic fermentation, of an agricultural product or products listed in Annex I to the Treaty which does not have the properties of ethyl alcohol or of a spirit drink but still retains the aroma and taste of the raw material(s) used.

Where reference is made to the raw material used, the distillate must be obtained exclusively from that raw material.

(3) *Sweetening*

Sweetening means using one or more of the following products in the preparation of spirit drinks:

- (a) semi-white sugar, white sugar, extra-white sugar, dextrose, fructose, glucose syrup, sugar solution, invert sugar solution, invert sugar syrup, as

defined in Council Directive 2001/111/EC of 20 December 2001 relating to certain sugars intended for human consumption<sup>(1)</sup>;

- (b) rectified concentrated grape must, concentrated grape must, fresh grape must;
- (c) burned sugar, which is the product obtained exclusively from the controlled heating of sucrose without bases, mineral acids or other chemical additives;
- (d) honey as defined in Council Directive 2001/110/EC of 20 December 2001 relating to honey<sup>(2)</sup>;
- (e) carob syrup;
- (f) any other natural carbohydrate substances having a similar effect to those products.

(4) *Mixing*

Mixing means combining two or more different drinks to make a new drink.

(5) *Addition of alcohol*

Addition of alcohol means the addition of ethyl alcohol of agricultural origin and/or distillates of agricultural origin to a spirit drink.

(6) *Addition of water*

In the preparation of spirit drinks, the addition of water shall be authorised, provided that the quality of the water is in conformity with Council Directive 80/777/EEC of 15 July 1980 on the approximation of the laws of the Member States relating to the exploitation and marketing of natural mineral waters<sup>(3)</sup> and Council Directive 98/83/EC of 3 November 1998 on the quality of water intended for human consumption<sup>(4)</sup>, and that the water added does not change the nature of the product.

This water may be distilled, demineralised, permuted or softened.

(7) *Blending*

Blending means combining two or more spirit drinks of the same category, distinguished only by minor differences in composition due to one or more of the following factors:

- (a) the method of preparation;
- (b) the stills employed;
- (c) the period of maturation or ageing;
- (d) the geographical area of production.

The spirit drink so produced shall be of the same category of spirit drink as the original spirit drinks before blending.

(8) *Maturation or ageing*

Maturation or ageing means allowing certain reactions to develop naturally in appropriate containers, thereby giving the spirit drink in question organoleptic qualities previously absent.

- (9) *Flavouring*
- Flavouring means using in the preparation of a spirit drink one or more of the flavourings defined in Article 1(2)(a) of Directive 88/388/EEC.
- (10) *Colouring*
- Colouring means using in the preparation of a spirit drink one or more colorants, as defined in Directive 94/36/EC of the European Parliament and of the Council of 30 June 1994 on colours for use in foodstuffs<sup>(6)</sup>.
- (11) *Alcoholic strength by volume*
- Alcoholic strength by volume means the ratio of the volume of pure alcohol present in the product in question at 20 °C to the total volume of that product at the same temperature.
- (12) *Volatile substances content*
- Volatile substances content means the quantity of volatile substances other than ethyl alcohol and methanol contained in a spirit drink obtained exclusively by distillation, as a result solely of the distillation or redistillation of the raw materials used.
- (13) *Place of manufacture*
- Place of manufacture means the place or region where the stage in the production process of the finished product which conferred on the spirit drink its character and essential definitive qualities took place.
- (14) *Description*
- Description means the terms used on the labelling, presentation and packaging; on the documents accompanying the transport of a drink; on the commercial documents, particularly the invoices and delivery notes; and in its advertising.
- (15) *Presentation*
- Presentation means the terms used on the labelling and on the packaging, including in advertising and sales promotion, in images or such like, as well as on the container, including the bottle and the closure.
- (16) *Labelling*
- Labelling means all descriptions and other references, signs, designs or trade marks which distinguish a drink and which appear on the same container, including its sealing device or the tag attached to the container and the sheathing covering the neck of the bottle.
- (17) *Packaging*
- Packaging means the protective wrappings, such as papers, envelopes of all kinds, cartons and cases, used in the transport and/or sale of one or more containers.

## ANNEX II

## SPIRIT DRINKS

## Categories of spirit drinks

## 1. Rum

## (a) Rum is:

- (i) a spirit drink produced exclusively by alcoholic fermentation and distillation, either from molasses or syrup produced in the manufacture of cane sugar or from sugar-cane juice itself and distilled at less than 96 % vol. so that the distillate has the discernible specific organoleptic characteristics of rum, or
- (ii) a spirit drink produced exclusively by alcoholic fermentation and distillation of sugar-cane juice which has the aromatic characteristics specific to rum and a volatile substances content equal to or exceeding 225 grams per hectolitre of 100 % vol. alcohol. This spirit may be placed on the market with the word 'agricultural' qualifying the sales denomination 'rum' accompanied by any of the geographical indications of the French Overseas Departments and the Autonomous Region of Madeira as registered in Annex III.

(b) The minimum alcoholic strength by volume of rum shall be 37,5 %.

(c) No addition of alcohol as defined in Annex I(5), diluted or not, shall take place.

(d) Rum shall not be flavoured.

(e) Rum may only contain added caramel as a means to adapt colour.

(f) The word '*traditionnel*' may supplement any of the geographical indications mentioned in category 1 of Annex III where the rum is produced by distillation at less than 90 % vol., after alcoholic fermentation of alcohol-producing materials originating exclusively in the place of production considered. This rum must have a volatile substances content equal to or exceeding 225 grams per hectolitre of 100 % vol. alcohol and must not be sweetened. The use of the word '*traditionnel*' does not prevent the use of the terms 'from sugar production' or 'agricultural' which may be added to the sales denomination 'rum' and to geographical indications.

This provision shall not affect the use of the word '*traditionnel*' for all products not covered by this provision, according to their own specific criteria.

2. *Whisky* or *Whiskey*(a) *Whisky* or *whiskey* is a spirit drink produced exclusively by:

- (i) distillation of a mash made from malted cereals with or without whole grains of other cereals, which has been:
  - saccharified by the diastase of the malt contained therein, with or without other natural enzymes,
  - fermented by the action of yeast;
- (ii) one or more distillations at less than 94,8 % vol., so that the distillate has an aroma and taste derived from the raw materials used,
- (iii) maturation of the final distillate for at least three years in wooden casks not exceeding 700 litres capacity.

The final distillate, to which only water and plain caramel (for colouring) may be added, retains its colour, aroma and taste derived from the production process referred to in points (i), (ii) and (iii).

- (b) The minimum alcoholic strength by volume of *whisky* or *whiskey* shall be 40 %.
- (c) No addition of alcohol as defined in Annex I(5), diluted or not, shall take place.
- (d) *Whisky* or *whiskey* shall not be sweetened or flavoured, nor contain any additives other than plain caramel used for colouring.

### 3. Grain spirit

- (a) Grain spirit is a spirit drink produced exclusively by the distillation of a fermented mash of whole grain cereals and having organoleptic characteristics derived from the raw materials used.
- (b) With the exception of '*Korn*', the minimum alcoholic strength by volume of grain spirit shall be 35 %.
- (c) No addition of alcohol as defined in Annex I(5), diluted or not, shall take place.
- (d) Grain spirit shall not be flavoured.
- (e) Grain spirit may only contain added caramel as a means to adapt colour.
- (f) For a grain spirit to bear the sales denomination 'grain brandy', it must have been obtained by distillation at less than 95 % vol. from a fermented mash of whole grain cereals, presenting organoleptic features deriving from the raw materials used.

### 4. Wine spirit

- (a) Wine spirit is a spirit drink:
  - (i) produced exclusively by the distillation at less than 86 % vol. of wine or wine fortified for distillation or by the redistillation of a wine distillate at less than 86 % vol.,
  - (ii) containing a quantity of volatile substances equal to or exceeding 125 grams per hectolitre of 100 % vol. alcohol,
  - (iii) having a maximum methanol content of 200 grams per hectolitre of 100 % vol. alcohol.
- (b) The minimum alcoholic strength by volume of wine spirit shall be 37,5 %.
- (c) No addition of alcohol as defined in Annex I(5), diluted or not, shall take place.
- (d) Wine spirit shall not be flavoured. This shall not exclude traditional production methods.
- (e) Wine spirit may only contain added caramel as a means to adapt colour.
- (f) Where wine spirit has been matured, it may continue to be placed on the market as 'wine spirit' provided it has been matured for as long as, or longer than, the period stipulated for the spirit drink defined under category 5.

### 5. *Brandy* or *Weinbrand*

- (a) *Brandy* or *Weinbrand* is a spirit drink:
- (i) produced from wine spirit, whether or not wine distillate has been added, distilled at less than 94,8 % vol., provided that that distillate does not exceed a maximum of 50 % of the alcoholic content of the finished product,
  - (ii) matured for at least one year in oak receptacles or for at least six months in oak casks with a capacity of less than 1 000 litres,
  - (iii) containing a quantity of volatile substances equal to or exceeding 125 grams per hectolitre of 100 % vol. alcohol, and derived exclusively from the distillation or redistillation of the raw materials used,
  - (iv) having a maximum methanol content of 200 grams per hectolitre of 100 % vol. alcohol.
- (b) The minimum alcoholic strength by volume of *brandy* or *Weinbrand* shall be 36 %.
- (c) No addition of alcohol as defined in Annex I(5), diluted or not, shall take place.
- (d) *Brandy* or *Weinbrand* shall not be flavoured. This shall not exclude traditional production methods.
- (e) *Brandy* or *Weinbrand* may only contain added caramel as a means to adapt colour.
6. Grape marc spirit or grape marc
- (a) Grape marc spirit or grape marc is a spirit drink which meets the following conditions:
- (i) it is produced exclusively from grape marc fermented and distilled either directly by water vapour or after water has been added;
  - (ii) a quantity of lees may be added to the grape marc that does not exceed 25 kg of lees per 100 kg of grape marc used;
  - (iii) the quantity of alcohol derived from the lees shall not exceed 35 % of the total quantity of alcohol in the finished product;
  - (iv) the distillation shall be carried out in the presence of the marc itself at less than 86 % vol.;
  - (v) redistillation at the same alcoholic strength is authorised;
  - (vi) it contains a quantity of volatile substances equal to or exceeding 140 grams per hectolitre of 100 % vol. alcohol and has a maximum methanol content of 1 000 grams per hectolitre of 100 % vol. alcohol.
- (b) The minimum alcoholic strength by volume of grape marc spirit or grape marc shall be 37,5 %.
- (c) No addition of alcohol as defined in Annex I(5), diluted or not, shall take place.
- (d) Grape marc spirit or grape marc shall not be flavoured. This shall not exclude traditional production methods.
- (e) Grape marc spirit or grape marc may only contain added caramel as a means to adapt colour.
7. Fruit marc spirit

- (a) Fruit marc spirit is a spirit drink which meets the following conditions:
- (i) it is obtained exclusively by fermentation and distillation at less than 86 % vol. of fruit marc except grape marc;
  - (ii) it contains a minimum quantity of volatile substances of 200 grams per hectolitre of 100 % vol. alcohol;
  - (iii) the maximum methanol content shall be 1 500 grams per hectolitre of 100 % vol. alcohol;
  - (iv) the maximum hydrocyanic acid content shall be 7 grams per hectolitre of 100 % vol. alcohol in the case of stone-fruit marc spirit;
  - (v) redistillation at the same alcoholic strength according to (i) is authorised.
- (b) The minimum alcoholic strength by volume of fruit marc spirit shall be 37,5 %.
- (c) No addition of alcohol as defined in Annex I(5), diluted or not, shall take place.
- (d) Fruit marc spirit shall not be flavoured.
- (e) Fruit marc spirit may only contain added caramel as a means to adapt colour.
- (f) The sales denomination shall consist of the name of the fruit followed by ‘marc spirit’. If marcs of several different fruits are used, the sales denomination shall be ‘fruit marc spirit’.
8. Raisin spirit or *raisin brandy*
- (a) Raisin spirit or *raisin brandy* is a spirit drink produced exclusively by the distillation of the product obtained by the alcoholic fermentation of extract of dried grapes of the ‘Corinth Black’ or Moscatel of the Alexandria varieties, distilled at less than 94,5 % vol., so that the distillate has an aroma and taste derived from the raw material used.
- (b) The minimum alcoholic strength by volume of raisin spirit or *raisin brandy* shall be 37,5 %.
- (c) No addition of alcohol as defined in Annex I(5), diluted or not, shall take place.
- (d) Raisin spirit or *raisin brandy* shall not be flavoured.
- (e) Raisin spirit or *raisin brandy* may only contain added caramel as a means to adapt colour.
9. Fruit spirit
- (a) Fruit spirit is a spirit drink:
- (i) produced exclusively by the alcoholic fermentation and distillation of fleshy fruit or must of such fruit, berries or vegetables, with or without stones,
  - (ii) distilled at less than 86 % vol. so that the distillate has an aroma and taste derived from the raw materials distilled,
  - (iii) having a quantity of volatile substances equal to or exceeding 200 grams per hectolitre of 100 % vol. alcohol,

- (iv) in the case of stone-fruit spirits, having a hydrocyanic acid content not exceeding 7 grams per hectolitre of 100 % vol. alcohol.
- (b) The maximum methanol content of fruit spirit shall be 1 000 grams per hectolitre of 100 % vol. alcohol.

However for the following fruit spirits the maximum methanol content shall be:

- (i) 1 200 grams per hectolitre of 100 % vol. alcohol obtained from the following fruits or berries:
- plum (*Prunus domestica* L.),
  - mirabelle (*Prunus domestica* L. subsp. *syriaca* (Borkh.) Janch. ex Mansf.),
  - quetsch (*Prunus domestica* L.),
  - apple (*Malus domestica* Borkh.),
  - pear (*Pyrus communis* L.) except for Williams pears (*Pyrus communis* L. cv 'Williams'),
  - raspberries (*Rubus idaeus* L.),
  - blackberries (*Rubus fruticosus* auct. aggr.),
  - apricots (*Prunus armeniaca* L.),
  - peaches (*Prunus persica* (L.) Batsch);
- (ii) 1 350 grams per hectolitre of 100 % vol. alcohol obtained from the following fruits or berries:
- Williams pears (*Pyrus communis* L. cv 'Williams'),
  - redcurrants (*Ribes rubrum* L.),
  - blackcurrants (*Ribes nigrum* L.),
  - rowanberries (*Sorbus aucuparia* L.),
  - elderberries (*Sambucus nigra* L.),
  - quinces (*Cydonia oblonga* Mill.),
  - juniper berries (*Juniperus communis* L. and/or *Juniperus oxicedrus* L.).
- (c) The minimum alcoholic strength by volume of fruit spirit shall be 37,5 %.
- (d) No addition of alcohol as defined in Annex I(5), diluted or not, shall take place.
- (e) Fruit spirit shall not be flavoured.
- (f) The sales denomination of fruit spirit shall be 'spirit' preceded by the name of the fruit, berry or vegetable, such as: cherry spirit or *kirsch*, plum spirit or *slivovitz*, mirabelle, peach, apple, pear, apricot, fig, citrus or grape spirit or other fruit spirits.

It may also be called *wasser*, with the name of the fruit.

The name of the fruit may replace 'spirit' preceded by the name of the fruit, solely in the case of the following fruits:

- mirabelle (*Prunus domestica* L. subsp. *syriaca* (Borkh.) Janch. ex Mansf.),
- plum (*Prunus domestica* L.),
- quetsch (*Prunus domestica* L.),
- fruit of arbutus (*Arbutus unedo* L.),
- 'Golden Delicious' apple.



Should there be a risk that the final consumer does not easily understand one of these sales denominations, the labelling shall include the word 'spirit', possibly supplemented by an explanation.

- (g) The name *Williams* may be used only to sell pear spirit produced solely from pears of the 'Williams' variety.
  - (h) Whenever two or more fruits, berries or vegetables are distilled together, the product shall be sold under the name 'fruit spirit' or 'vegetable spirit', as appropriate. The name may be supplemented by that of each fruit, berry or vegetable, in decreasing order of quantity used.
10. Cider spirit and perry spirit
- (a) Cider spirit and perry spirit are spirit drinks:
    - (i) produced exclusively by the distillation at less than 86 % vol. of cider or perry so that the distillate has an aroma and taste derived from the fruits,
    - (ii) having a quantity of volatile substances equal to or exceeding 200 grams per hectolitre of 100 % vol. alcohol,
    - (iii) having a maximum methanol content of 1 000 grams per hectolitre of 100 % vol. alcohol.
  - (b) The minimum alcoholic strength by volume of cider spirit and of perry spirit shall be 37,5 %.
  - (c) No addition of alcohol as defined in Annex I(5), diluted or not, shall take place.
  - (d) Neither cider spirit nor perry spirit shall be flavoured.
  - (e) Cider spirit and perry spirit may only contain added caramel as a means to adapt colour.
11. Honey spirit
- (a) Honey spirit is a spirit drink:
    - (i) produced exclusively by fermentation and distillation of honey mash,
    - (ii) distilled at less than 86 % vol. so that the distillate has the organoleptic characteristics derived from the raw material used.
  - (b) The minimum alcoholic strength by volume of honey spirit shall be 35 %.
  - (c) No addition of alcohol as defined in Annex I(5), diluted or not, shall take place.
  - (d) Honey spirit shall not be flavoured.
  - (e) Honey spirit may only contain added caramel as a means to adapt colour.
  - (f) Honey spirit may only be sweetened with honey.
12. *Hefebrand* or lees spirit
- (a) *Hefebrand* or lees spirit is a spirit drink produced exclusively by the distillation at less than 86 % vol. of lees of wine or of fermented fruit.
  - (b) The minimum alcoholic strength by volume of *Hefebrand* or lees spirit shall be 38 %.

- (c) No addition of alcohol as defined in Annex I(5), diluted or not, shall take place.
  - (d) *Hefebrand* or lees spirit shall not be flavoured.
  - (e) *Hefebrand* or lees spirit may only contain added caramel as a means to adapt colour.
  - (f) The sales denomination *Hefebrand* or lees spirit shall be supplemented by the name of the raw material used.
13. *Bierbrand* or *eau de vie de bière*
- (a) *Bierbrand* or *eau de vie de bière* is a spirit drink obtained exclusively by direct distillation under normal pressure of fresh beer with an alcoholic strength by volume of less than 86 % such that the distillate obtained has organoleptic characteristics deriving from the beer.
  - (b) The minimum alcoholic strength by volume of *Bierbrand* or *eau de vie de bière* shall be 38 %.
  - (c) No addition of alcohol as defined in Annex I(5), diluted or not, shall take place.
  - (d) *Bierbrand* or *eau de vie de bière* shall not be flavoured.
  - (e) *Bierbrand* or *eau de vie de bière* may only contain added caramel as a means to adapt colour.
14. *Topinambur* or Jerusalem artichoke spirit
- (a) *Topinambur* or Jerusalem artichoke spirit is a spirit drink produced exclusively by fermentation and distillation at less than 86 % vol. of Jerusalem artichoke tubers (*Helianthus tuberosus* L.).
  - (b) The minimum alcoholic strength by volume of *topinambur* or Jerusalem artichoke spirit shall be 38 %.
  - (c) No addition of alcohol as defined in Annex I(5), diluted or not, shall take place.
  - (d) *Topinambur* or Jerusalem artichoke spirit shall not be flavoured.
  - (e) *Topinambur* or Jerusalem artichoke spirit may only contain added caramel as a means to adapt colour.
15. Vodka
- (a) Vodka is a spirit drink produced from ethyl alcohol of agricultural origin obtained following fermentation with yeast from either:
    - (i) potatoes and/or cereals, or
    - (ii) other agricultural raw materials,distilled and/or rectified so that the organoleptic characteristics of the raw materials used and by-products formed in fermentation are selectively reduced.
- This process may be followed by redistillation and/or treatment with appropriate processing aids, including treatment with activated charcoal, to give it special organoleptic characteristics.

Maximum levels of residue for ethyl alcohol of agricultural origin shall meet those laid down in Annex I, except that the methanol content shall not exceed 10 grams per hectolitre of 100 % vol. alcohol.

- (b) The minimum alcoholic strength by volume of vodka shall be 37,5 %.
  - (c) The only flavourings which may be added are natural flavouring compounds present in distillate obtained from the fermented raw materials. In addition, the product may be given special organoleptic characteristics, other than a predominant flavour.
  - (d) The description, presentation or labelling of vodka not produced exclusively from the raw material(s) listed in paragraph (a)(i) shall bear the indication 'produced from ...', supplemented by the name of the raw material(s) used to produce the ethyl alcohol of agricultural origin. Labelling shall be in accordance with Article 13(2) of Directive 2000/13/EC.
16. Spirit (preceded by the name of the fruit) obtained by maceration and distillation
- (a) Spirit (preceded by the name of the fruit) obtained by maceration and distillation is a spirit drink:
    - (i) produced by maceration of fruit or berries listed under point (ii), whether partially fermented or unfermented, with the possible addition of a maximum of 20 litres of ethyl alcohol of agricultural origin or spirit and/or distillate deriving from the same fruit per 100 kg of fermented fruit or berries, followed by distillation at less than 86 % vol.
    - (ii) obtained from the following fruits or berries:
      - blackberry (*Rubus fruticosus* auct. aggr.),
      - strawberry (*Fragaria* spp.),
      - bilberry (*Vaccinium myrtillus* L.),
      - raspberry (*Rubus idaeus* L.),
      - redcurrant (*Ribes rubrum* L.),
      - sloe (*Prunus spinosa* L.),
      - rowanberry (*Sorbus aucuparia* L.),
      - service-berry (*Sorbus domestica* L.),
      - hollyberry (*Ilex cassine* L.),
      - checkerberry (*Sorbus torminalis* (L.) Crantz),
      - elderberry (*Sambucus nigra* L.),
      - rosehip (*Rosa canina* L.),
      - blackcurrant (*Ribes nigrum* L.),
      - banana (*Musa* spp.),
      - passion fruit (*Passiflora edulis* Sims),
      - ambarella (*Spondias dulcis* Sol. ex Parkinson),
      - hog plum (*Spondias mombin* L.).
  - (b) The minimum alcoholic strength by volume of a Spirit (preceded by the name of the fruit) obtained by maceration and distillation shall be 37,5 %.
  - (c) Spirit (preceded by the name of the fruit) obtained by maceration and distillation shall not be flavoured.

- (d) As regards the labelling and presentation of Spirit (preceded by the name of the fruit) obtained by maceration and distillation, the wording ‘obtained by maceration and distillation’ must appear on the description, presentation or labelling in characters of the same font, size and colour and in the same visual field as the wording ‘Spirit (preceded by the name of the fruit)’ and, in the case of bottles, on the front label.
17. *Geist* (with the name of the fruit or the raw material used)
- (a) *Geist* (with the name of the fruit or the raw material used) is a spirit drink obtained by maceration of unfermented fruits and berries listed in category 16(a)(ii) or vegetables, nuts, or other plant materials such as herbs or rose petals in ethyl alcohol of agricultural origin, followed by distillation at less than 86 % vol.
- (b) The minimum alcoholic strength by volume of *Geist* (with the name of the fruit or the raw material used) shall be 37,5 %.
- (c) *Geist* (with the name of the fruit or the raw material used) shall not be flavoured.
18. *Gentian*
- (a) *Gentian* is a spirit drink produced from a distillate of gentian, itself obtained by the fermentation of gentian roots with or without the addition of ethyl alcohol of agricultural origin.
- (b) The minimum alcoholic strength by volume of *gentian* shall be 37,5 %.
- (c) *Gentian* shall not be flavoured.
19. *Juniper-flavoured spirit drinks*
- (a) *Juniper-flavoured spirit drinks* are spirit drinks produced by flavouring ethyl alcohol of agricultural origin and/or grain spirit and/or grain distillate with juniper (*Juniperus communis* L. and/or *Juniperus oxicedrus* L.) berries.
- (b) The minimum alcoholic strength by volume of *juniper-flavoured spirit drinks* shall be 30 %.
- (c) Other natural and/or nature-identical flavouring substances as defined in Article 1(2)(b)(i) and (ii) of Directive 88/388/EEC and/or flavouring preparations defined in Article 1(2)(c) of that Directive, and/or aromatic plants or parts of aromatic plants may be used in addition, but the organoleptic characteristics of juniper must be discernible, even if they are sometimes attenuated.
- (d) *Juniper-flavoured spirit drinks* may bear the sales denominations *Wacholder* or *genebra*.
20. *Gin*
- (a) *Gin* is a juniper-flavoured spirit drink produced by flavouring organoleptically suitable ethyl alcohol of agricultural origin with juniper berries (*Juniperus communis* L.).
- (b) The minimum alcoholic strength by volume of *gin* shall be 37,5 %.
- (c) Only natural and/or nature-identical flavouring substances as defined in Article 1(2)(b)(i) and (ii) of Directive 88/388/EEC and/or flavouring preparations as defined in Article 1(2)(c) of that Directive shall be used for the production of *gin* so that the taste is predominantly that of juniper.
21. *Distilled gin*

- (a) Distilled *gin* is:
- (i) a juniper-flavoured spirit drink produced exclusively by redistilling organoleptically suitable ethyl alcohol of agricultural origin of an appropriate quality with an initial alcoholic strength of at least 96 % vol. in stills traditionally used for *gin*, in the presence of juniper berries (*Juniperus communis* L.) and of other natural botanicals provided that the juniper taste is predominant, or
  - (ii) the mixture of the product of such distillation and ethyl alcohol of agricultural origin with the same composition, purity and alcoholic strength; natural and/or nature-identical flavouring substances and/or flavouring preparations as specified in category 20(c) may also be used to flavour distilled *gin*.
- (b) The minimum alcoholic strength by volume of distilled *gin* shall be 37,5 %.
- (c) *Gin* obtained simply by adding essences or flavourings to ethyl alcohol of agricultural origin is not distilled *gin*.

22. *London gin*

- (a) *London gin* is a type of distilled *gin*:
- (i) obtained exclusively from ethyl alcohol of agricultural origin, with a maximum methanol content of 5 grams per hectolitre of 100 % vol. alcohol, whose flavour is introduced exclusively through the re-distillation in traditional stills of ethyl alcohol in the presence of all the natural plant materials used,
  - (ii) the resultant distillate of which contains at least 70 % alcohol by vol.,
  - (iii) where any further ethyl alcohol of agricultural origin is added it must be consistent with the characteristics listed in Annex I(1), but with a maximum methanol content of 5 grams per hectolitre of 100 % vol. alcohol,
  - (iv) which does not contain added sweetening exceeding 0,1 gram of sugars per litre of the final product nor colorants,
  - (v) which does not contain any other added ingredients other than water.
- (b) The minimum alcoholic strength by volume of *London gin* shall be 37,5 %.
- (c) The term *London gin* may be supplemented by the term ‘*dry*’.

23. Caraway-flavoured spirit drinks

- (a) Caraway-flavoured spirit drinks are spirit drinks produced by flavouring ethyl alcohol of agricultural origin with caraway (*Carum carvi* L.).
- (b) The minimum alcoholic strength by volume of caraway-flavoured spirit drinks shall be 30 %.
- (c) Other natural and/or nature-identical flavouring substances as defined in Article 1(2) (b)(i) and (ii) of Directive 88/388/EEC and/or flavouring preparations as defined in Article 1(2)(c) of that Directive may additionally be used but there must be a predominant taste of caraway.

24. *Akvavit* or *aquavit*

- (a) *Akvavit* or *aquavit* is a caraway and/or dillseed-flavoured spirit drink flavoured with a distillate of plants or spices.
- (b) The minimum alcoholic strength by volume of *akvavit* or *aquavit* shall be 37,5 %.
- (c) Other natural and/or nature-identical flavouring substances as defined in Article 1(2)(b)(i) and (ii) of Directive 88/388/EEC and/or flavouring preparations as defined in Article 1(2)(c) of that Directive may additionally be used, but the flavour of these drinks is largely attributable to distillates of caraway (*Carum carvi* L.) and/or dill (*Anethum graveolens* L.) seeds, the use of essential oils being prohibited.
- (d) The bitter substances must not obviously dominate the taste; the dry extract content shall not exceed 1,5 grams per 100 millilitres.

#### 25. Aniseed-flavoured spirit drinks

- (a) Aniseed-flavoured spirit drinks are spirit drinks produced by flavouring ethyl alcohol of agricultural origin with natural extracts of star anise (*Illicium verum* Hook f.), anise (*Pimpinella anisum* L.), fennel (*Foeniculum vulgare* Mill.), or any other plant which contains the same principal aromatic constituent, using one of the following processes or a combination thereof:
  - (i) maceration and/or distillation,
  - (ii) redistillation of the alcohol in the presence of the seeds or other parts of the plants specified above,
  - (iii) addition of natural distilled extracts of aniseed-flavoured plants.
- (b) The minimum alcoholic strength by volume of aniseed-flavoured spirit drinks shall be 15 %.
- (c) Only natural flavouring substances and preparations as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of aniseed-flavoured spirit drinks.
- (d) Other natural plant extracts or aromatic seed may also be used, but the aniseed taste must remain predominant.

#### 26. *Pastis*

- (a) *Pastis* is an aniseed-flavoured spirit drink which also contains natural extracts of liquorice root (*Glycyrrhiza* spp.), which implies the presence of the colorants known as 'chalcones' as well as glycyrrhizic acid, the minimum and maximum levels of which must be 0,05 and 0,5 grams per litre respectively.
- (b) The minimum alcoholic strength by volume of *pastis* shall be 40 %.
- (c) Only natural flavouring substances and preparations as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of *pastis*.
- (d) *Pastis* contains less than 100 grams of sugars per litre, expressed as invert sugar, and has a minimum and maximum anethole level of 1,5 and 2 grams per litre respectively.

#### 27. *Pastis de Marseille*

- (a) *Pastis de Marseille* is a *pastis* with an anethole content of 2 grams per litre.
- (b) The minimum alcoholic strength by volume of *pastis de Marseille* shall be 45 %.

- (c) Only natural flavouring substances and preparations as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of *pastis de Marseille*.
28. *Anis*
- (a) *Anis* is an aniseed-flavoured spirit drink whose characteristic flavour is derived exclusively from anise (*Pimpinella anisum* L.) and/or star anise (*Illicium verum* Hook f.) and/or fennel (*Foeniculum vulgare* Mill.).
- (b) The minimum alcoholic strength by volume of *anis* shall be 35 %.
- (c) Only natural flavouring substances and preparations as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of *anis*.
29. Distilled *anis*
- (a) Distilled *anis* is *anis* which contains alcohol distilled in the presence of the seeds referred to in category 28(a), and in the case of geographical indications mastic and other aromatic seeds, plants or fruits, provided such alcohol constitutes at least 20 % of the alcoholic strength of the distilled *anis*.
- (b) The minimum alcoholic strength by volume of distilled *anis* shall be 35 %.
- (c) Only natural flavouring substances and preparations as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of distilled *anis*.
30. Bitter-tasting spirit drinks or *bitter*
- (a) Bitter-tasting spirit drinks or *bitter* are spirit drinks with a predominantly bitter taste produced by flavouring ethyl alcohol of agricultural origin with natural and/or nature-identical flavouring substances as defined in Article 1(2)(b)(i) and (ii) of Directive 88/388/EEC and/or flavouring preparations as defined in Article 1(2)(c) of that Directive.
- (b) The minimum alcoholic strength by volume of bitter-tasting spirit drinks or *bitter* shall be 15 %.
- (c) Bitter tasting spirit drinks or *bitter* may also be sold under the names ‘amer’ or ‘*bitter*’ with or without another term.
31. Flavoured vodka
- (a) Flavoured vodka is vodka which has been given a predominant flavour other than that of the raw materials.
- (b) The minimum alcoholic strength by volume of flavoured vodka shall be 37,5 %.
- (c) Flavoured vodka may be sweetened, blended, flavoured, matured or coloured.
- (d) Flavoured vodka may also be sold under the name of any predominant flavour with the word ‘vodka’.
32. Liqueur
- (a) Liqueur is a spirit drink:
- (i) having a minimum sugar content, expressed as invert sugar, of:

- 70 grams per litre for cherry liqueurs the ethyl alcohol of which consists exclusively of cherry spirit,
  - 80 grams per litre for gentian or similar liqueurs prepared with gentian or similar plants as the sole aromatic substance,
  - 100 grams per litre in all other cases;
- (ii) produced by flavouring ethyl alcohol of agricultural origin or a distillate of agricultural origin or one or more spirit drinks or a mixture thereof, sweetened and with the addition of products of agricultural origin or foodstuffs such as cream, milk or other milk products, fruit, wine or aromatised wine as defined in Council Regulation (EEC) No 1601/91 of 10 June 1991 laying down general rules on the definition, description and presentation of aromatized wines, aromatized wine-based drinks and aromatized wine-product cocktails<sup>(6)</sup>.
- (b) The minimum alcoholic strength by volume of liqueur shall be 15 %.
- (c) Only natural flavouring substances and preparations as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC and nature-identical flavouring substances and preparations as defined in Article 1(2)(b)(ii) of that Directive may be used in the preparation of liqueur.

However, nature-identical flavouring substances and preparations as defined in Article 1(2)(b)(ii) of that Directive shall not be used in the preparation of the following liqueurs:

- (i) Fruit liqueurs:
- blackcurrant,
  - cherry,
  - raspberry,
  - mulberry,
  - bilberry,
  - citrus fruit,
  - cloudberry,
  - arctic bramble,
  - cranberry,
  - lingonberry,
  - sea buckthorn,
  - pineapple;
- (ii) plant liqueurs:
- mint,
  - gentian,
  - aniseed,
  - g n pi,
  - vulnerary.
- (d) The following compound terms may be used in the presentation of liqueurs produced in the Community where ethyl alcohol of agricultural origin is used to mirror established production methods:
- *prune brandy*,



- orange brandy,
- apricot brandy,
- cherry brandy,
- *solbaerrom*, also called blackcurrant rum.

As regards the labelling and presentation of those liqueurs, the compound term must appear on the labelling in one line in uniform characters of the same font and colour and the word 'liqueur' must appear in immediate proximity in characters no smaller than that font. If the alcohol does not come from the spirit drink indicated, its origin must be shown on the labelling in the same visual field as the compound term and the word 'liqueur' either by stating the type of agricultural alcohol or by the words 'agricultural alcohol' preceded on each occasion by 'made from' or 'made using'.

33. Crème de (followed by the name of a fruit or the raw material used)
- (a) Spirit drinks known as Crème de (followed by the name of a fruit or the raw material used), excluding milk products, are liqueurs with a minimum sugar content of 250 grams per litre expressed as invert sugar.
  - (b) The minimum alcoholic strength by volume of Crème de (followed by the name of a fruit or the raw material used) shall be 15 %.
  - (c) The rules on flavouring substances and preparations for liqueurs laid down under category 32 shall apply to this spirit drink.
  - (d) The sales denomination may be supplemented by the term 'liqueur'.
34. *Crème de cassis*
- (a) *Crème de cassis* is a blackcurrant liqueur with a minimum sugar content of 400 grams per litre expressed as invert sugar.
  - (b) The minimum alcoholic strength by volume of *crème de cassis* shall be 15 %.
  - (c) The rules on flavouring substances and preparations for liqueurs laid down under category 32 shall apply to *crème de cassis*.
  - (d) The sales denomination may be supplemented by the term 'liqueur'.
35. *Guignolet*
- (a) *Guignolet* is a liqueur obtained by maceration of cherries in ethyl alcohol of agricultural origin.
  - (b) The minimum alcoholic strength by volume of *guignolet* shall be 15 %.
  - (c) The rules on flavouring substances and preparations for liqueurs laid down under category 32 shall apply to *guignolet*.
  - (d) The sales denomination may be supplemented by the term 'liqueur'.
36. *Punch au rhum*
- (a) *Punch au rhum* is a liqueur for which the alcohol content is provided exclusively by rum.
  - (b) The minimum alcoholic strength by volume of *punch au rhum* shall be 15 %.

- (c) The rules on flavouring substances and preparations for liqueurs laid down under category 32 shall apply to *punch au rhum*.
  - (d) The sales denomination may be supplemented by the term 'liqueur'.
37. *Sloe gin*
- (a) *Sloe gin* is a liqueur produced by maceration of sloes in *gin* with the possible addition of sloe juice.
  - (b) The minimum alcoholic strength by volume of *sloe gin* shall be 25 %.
  - (c) Only natural flavouring substances and preparations as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of *sloe gin*.
  - (d) The sales denomination may be supplemented by the term 'liqueur'.
38. *Sambuca*
- (a) *Sambuca* is a colourless aniseed-flavoured liqueur:
    - (i) containing distillates of anise (*Pimpinella anisum* L.), star anise (*Illicium verum* L.) or other aromatic herbs,
    - (ii) with a minimum sugar content of 350 grams per litre expressed as invert sugar,
    - (iii) with a natural anethole content of not less than 1 gram and not more than 2 grams per litre.
  - (b) The minimum alcoholic strength by volume of *sambuca* shall be 38 %.
  - (c) The rules on flavouring substances and preparations for liqueurs laid down under category 32 apply to *sambuca*.
  - (d) The sales denomination may be supplemented by the term 'liqueur'.
39. *Maraschino, Marrasquino or Maraskino*
- (a) *Maraschino, marrasquino or maraskino* is a colourless liqueur the flavour of which is given mainly by a distillate of marasca cherries or of the product obtained by macerating cherries or parts of cherries in alcohol of agricultural origin with a minimum sugar content of 250 grams per litre expressed as invert sugar.
  - (b) The minimum alcoholic strength by volume of *maraschino, marrasquino or maraskino* shall be 24 %.
  - (c) The rules on flavouring substances and preparations for liqueurs laid down under category 32 shall apply to *maraschino, marrasquino or maraskino*.
  - (d) The sales denomination may be supplemented by the term 'liqueur'.
40. *Nocino*
- (a) *Nocino* is a liqueur the flavour of which is given mainly by maceration and/or distillation of whole green walnuts (*Juglans regia* L.) with a minimum sugar content of 100 grams per litre expressed as invert sugar.
  - (b) The minimum alcoholic strength by volume of *nocino* shall be 30 %.

- (c) The rules on flavouring substances and preparations for liqueurs laid down under category 32 shall apply to *nocino*.
  - (d) The sales denomination may be supplemented by the term 'liqueur'.
41. Egg liqueur or *advocaat* or *avocat* or *advokat*
- (a) Egg liqueur or *advocaat* or *avocat* or *advokat* is a spirit drink, whether or not flavoured, obtained from ethyl alcohol of agricultural origin, distillate and/or spirit, the ingredients of which are quality egg yolk, egg white and sugar or honey. The minimum sugar or honey content must be 150 grams per litre expressed as invert sugar. The minimum content of pure egg yolk must be 140 grams per litre of the final product.
  - (b) By way of derogation from Article 2(1)(c), the minimum alcoholic strength by volume of egg liqueur or *advocaat* or *avocat* or *advokat* shall be 14 %.
  - (c) Only natural or nature-identical flavouring substances and preparations as defined in Article 1(2)(b)(i) and (ii) and in Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of egg liqueur or *advocaat* or *avocat* or *advokat*.
42. Liqueur with egg
- (a) Liqueur with egg is a spirit drink, whether or not flavoured, obtained from ethyl alcohol of agricultural origin, distillate and/or spirit, the characteristic ingredients of which are quality egg yolk, egg white and sugar or honey. The minimum sugar or honey content must be 150 grams per litre expressed as invert sugar. The minimum egg yolk content must be 70 grams per litre of the final product.
  - (b) The minimum alcoholic strength by volume of liqueur with egg shall be 15 %.
  - (c) Only natural flavouring substances and preparations as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of liqueur with egg.
43. *Mistrà*
- (a) *Mistrà* is a colourless spirit drink flavoured with aniseed or natural anethole:
    - (i) with an anethole content of not less than 1 gram and not more than 2 grams per litre,
    - (ii) that may also contain a distillate of aromatic herbs,
    - (iii) containing no added sugar.
  - (b) The minimum alcoholic strength by volume of *mistrà* shall be 40 % and the maximum alcoholic strength by volume shall be 47 %.
  - (c) Only natural flavouring substances and preparations as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of *mistrà*.
44. *Väkevã glögi* or *spritglögg*
- (a) *Väkevã glögi* or *spritglögg* is a spirit drink produced by flavouring ethyl alcohol of agricultural origin with natural or nature identical aroma of cloves and/or cinnamon using one of the following processes: maceration and/or distillation, redistillation of the alcohol in the presence of parts of the plants specified above, addition of natural or nature identical flavour of cloves or cinnamon or a combination of these methods.

- (b) The minimum alcoholic strength by volume of *väkevä glögi* or *spritglögg* shall be 15 %.
- (c) Other natural or nature identical plant extracts or flavours in conformity with Directive 88/388/EEC may also be used, but the flavour of the specified spices must be predominant.
- (d) The content of wine or wine products shall not exceed 50 % of the final product.

45. *Berenburg* or *Beerenburg*

- (a) *Berenburg* or *Beerenburg* is a spirit drink:
  - (i) produced using ethyl alcohol of agricultural origin,
  - (ii) with the maceration of fruit or plants or parts thereof,
  - (iii) containing as specific flavour distillate of gentian root (*Gentiana lutea* L.), of juniper berries (*Juniperus communis* L.) and of laurel leaves (*Laurus nobilis* L.),
  - (iv) varying in colour from light to dark brown,
  - (v) which may be sweetened to a maximum of 20 grams per litre expressed as invert sugar.

- (b) The minimum alcoholic strength by volume of *Berenburg* or *Beerenburg* shall be 30 %.
- (c) Only natural flavouring substances and preparations as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of *Berenburg* or *Beerenburg*.

## 46. Honey or mead nectar

- (a) Honey or mead nectar is a spirit drink produced by flavouring the mixture of fermented honey mash and honey distillate and/or ethyl alcohol of agricultural origin, which contains at least 30 % vol. of fermented honey mash.
- (b) The minimum alcoholic strength by volume of honey or mead nectar shall be 22 %.
- (c) Only natural flavouring substances and preparations as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of honey or mead nectar provided that the honey taste is predominant.
- (d) Honey or mead nectar may be sweetened only with honey.

## Other spirit drinks

1. *Rum-Verschnitt* is produced in Germany and obtained by mixing rum and alcohol, whereby a minimum proportion of 5 % of the alcohol contained in the final product must come from rum. The minimum alcoholic strength by volume of *Rum-Verschnitt* shall be 37,5 %. As regards the labelling and presentation of the product *Rum-Verschnitt* the word *Verschnitt* must appear on the description, presentation and labelling in characters of the same font, size and colour as, and on the same line as, the word 'Rum' and, in the case of bottles, on the front label. Where this product is sold outside the German market, its alcoholic composition must appear on the label.
2. *Slivovice* is produced in the Czech Republic and obtained by the addition to the plum distillate, before the final distillation, of a maximum proportion of 30 % by volume of ethyl alcohol of agricultural origin. This product must be described as 'spirit drink'

and may also use the name *slivovice* in the same visual field on the front label. If this Czech *slivovice* is placed on the market in the Community, its alcoholic composition must appear on the label. This provision is without prejudice to the use of the name *slivovice* for fruit spirits according to category 9.

## ANNEX III

## GEOGRAPHICAL INDICATIONS

Product category	Geographical indication	Country of origin (the precise geographical origin is described in the technical file)
1. Rum		
	<i>Rhum de la Martinique</i>	France
	<i>Rhum de la Guadeloupe</i>	France
	<i>Rhum de la Réunion</i>	France
	<i>Rhum de la Guyane</i>	France
	<i>Rhum de sucrerie de la Baie du Galion</i>	France
	<i>Rhum des Antilles françaises</i>	France
	<i>Rhum des départements français d'outre-mer</i>	France
	<i>Ron de Málaga</i>	Spain
	<i>Ron de Granada</i>	Spain
	<i>Rum da Madeira</i>	Portugal
2. Whisky/Whiskey		
	<i>Scotch Whisky</i>	United Kingdom (Scotland)
	<i>Irish Whiskey/Uisce Beatha Eireannach/Irish Whisky<sup>a</sup></i>	Ireland
	<i>Whisky español</i>	Spain
	<i>Whisky breton/Whisky de Bretagne</i>	France
	<i>Whisky alsacien/Whisky d'Alsace</i>	France
3. Grain spirit		

<sup>a</sup> The geographical indication *Irish Whiskey/Uisce Beatha Eireannach/Irish Whisky* covers *whisky/whiskey* produced in Ireland and Northern Ireland.

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	<i>Eau-de-vie de seigle de marque nationale luxembourgeoise</i>	Luxembourg
	<i>Korn/Kornbrand</i>	Germany, Austria, Belgium (German-speaking Community)
	<i>Münsterländer Korn/Kornbrand</i>	Germany
	<i>Sendenhorster Korn/Kornbrand</i>	Germany
	<i>Bergischer Korn/Kornbrand</i>	Germany
	<i>Emsländer Korn/Kornbrand</i>	Germany
	<i>Haselünner Korn/Kornbrand</i>	Germany
	<i>Hasetaler Korn/Kornbrand</i>	Germany
	<i>Samanė</i>	Lithuania
4.	Wine spirit	
	<i>Eau-de-vie de Cognac</i>	France
	<i>Eau-de-vie des Charentes</i>	France
	<i>Eau-de-vie de Jura</i>	France
	<i>Cognac</i>	France
	(The denomination ‘Cognac’ may be supplemented by the following terms:	
	— <i>Fine</i>	France
	— <i>Grande Fine Champagne</i>	France
	— <i>Grande Champagne</i>	France
	— <i>Petite Fine Champagne</i>	France
	— <i>Petite Champagne</i>	France
	— <i>Fine Champagne</i>	France
	— <i>Borderies</i>	France
	— <i>Fins Bois</i>	France
	— <i>Bons Bois</i> )	France
	<i>Fine Bordeaux</i>	France
	<i>Fine de Bourgogne</i>	France

**a** The geographical indication *Irish Whiskey/Uisce Beatha Eireannach/Irish Whisky* covers *whisky/whiskey* produced in Ireland and Northern Ireland.

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	<i>Armagnac</i>	France
	<i>Bas-Armagnac</i>	France
	<i>Haut-Armagnac</i>	France
	<i>Armagnac-Ténarèze</i>	France
	<i>Blanche Armagnac</i>	France
	<i>Eau-de-vie de vin de la Marne</i>	France
	<i>Eau-de-vie de vin originaire d'Aquitaine</i>	France
	<i>Eau-de-vie de vin de Bourgogne</i>	France
	<i>Eau-de-vie de vin originaire du Centre-Est</i>	France
	<i>Eau-de-vie de vin originaire de Franche-Comté</i>	France
	<i>Eau-de-vie de vin originaire du Bugey</i>	France
	<i>Eau-de-vie de vin de Savoie</i>	France
	<i>Eau-de-vie de vin originaire des Coteaux de la Loire</i>	France
	<i>Eau-de-vie de vin des Côtes-du-Rhône</i>	France
	<i>Eau-de-vie de vin originaire de Provence</i>	France
	<i>Eau-de-vie de Faugères/ Faugères</i>	France
	<i>Eau-de-vie de vin originaire du Languedoc</i>	France
	<i>Aguardente de Vinho Douro</i>	Portugal
	<i>Aguardente de Vinho Ribatejo</i>	Portugal
	<i>Aguardente de Vinho Alentejo</i>	Portugal
	<i>Aguardente de Vinho da Região dos Vinhos Verdes</i>	Portugal
	<i>Aguardente de Vinho da Região dos Vinhos Verdes de Alvarinho</i>	Portugal

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	<i>Aguardente de Vinho Lourinhã</i>	Portugal
	<i>Сунгурларска гроздова ракия/Гроздова ракия от Сунгурларе/Sungurlarska grozdova rakya/Grozdova rakya from Sungurlare</i>	Bulgaria
	<i>Сливенска перла (Сливенска гроздова ракия/Гроздова ракия от Сливен)/Slivenska perla (Slivenska grozdova rakya/Grozdova rakya from Sliven)</i>	Bulgaria
	<i>Стралджанска Мускатова ракия/Мускатова ракия от Стралджа/Straldjanska Muscatova rakya/Muscatova rakya from Straldja</i>	Bulgaria
	<i>Поморийска гроздова ракия/Гроздова ракия от Поморие/Pomoriyska grozdova rakya/Grozdova rakya from Pomorie</i>	Bulgaria
	<i>Русенска бисерна гроздова ракия/Бисерна гроздова ракия от Русе/Russenska biserna grozdova rakya/ Biserna grozdova rakya from Russe</i>	Bulgaria
	<i>Бургаска Мускатова ракия/Мускатова ракия от Бургас/Bourgaska Muscatova rakya/Muscatova rakya from Bourgas</i>	Bulgaria
	<i>Добруджанска мускатова ракия/Мускатова ракия от Добруджа/Dobrudjanska muscatova rakya/muscatova rakya from Dobrudja</i>	Bulgaria
	<i>Сухиндолска гроздова ракия/Гроздова ракия от Сухиндол/Suhindolska grozdova rakya/Grozdova rakya from Suhindol</i>	Bulgaria
	<i>Карловска гроздова ракия/Гроздова Ракия от</i>	Bulgaria

**a** The geographical indication *Irish Whiskey/Uisce Beatha Eireannach/Irish Whisky* covers *whisky/whiskey* produced in Ireland and Northern Ireland.

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	<i>Karlovo/Karlovská grozdová rakya/Grozdová Rakya from Karlovo</i>	
	<i>Vinars Târnave</i>	Romania
	<i>Vinars Vaslui</i>	Romania
	<i>Vinars Murfatlar</i>	Romania
	<i>Vinars Vrancea</i>	Romania
	<i>Vinars Segarcea</i>	Romania
5.	<i>Brandy/Weinbrand</i>	
	<i>Brandy de Jerez</i>	Spain
	<i>Brandy del Penedés</i>	Spain
	<i>Brandy italiano</i>	Italy
	<i>Brandy Αττικής/Brandy of Attica</i>	Greece
	<i>Brandy Πελοποννήσου/Brandy of the Peloponnese</i>	Greece
	<i>Brandy Κεντρικής Ελλάδας/Brandy of central Greece</i>	Greece
	<i>Deutscher Weinbrand</i>	Germany
	<i>Wachauer Weinbrand</i>	Austria
	<i>Weinbrand Dürnstein</i>	Austria
	<i>Pfälzer Weinbrand</i>	Germany
	<i>Karpatské brandy špeciál</i>	Slovakia
	<i>Brandy français/Brandy de France</i>	France
6.	<i>Grape marc spirit</i>	
	<i>Marc de Champagne/Eau-de-vie de marc de Champagne</i>	France
	<i>Marc d'Aquitaine/Eau-de-vie de marc originaire d'Aquitaine</i>	France
	<i>Marc de Bourgogne/Eau-de-vie de marc de Bourgogne</i>	France
	<i>Marc du Centre-Est/Eau-de-vie de marc originaire du Centre-Est</i>	France

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	<i>Marc de Franche-Comté/ Eau-de-vie de marc originaire de Franche-Comté</i>	France
	<i>Marc du Bugey/Eau-de-vie de marc originaire de Bugey</i>	France
	<i>Marc de Savoie/Eau-de-vie de marc originaire de Savoie</i>	France
	<i>Marc des Côteaux de la Loire/Eau-de-vie de marc originaire des Coteaux de la Loire</i>	France
	<i>Marc des Côtes-du-Rhône/ Eau-de-vie de marc des Côtes du Rhône</i>	France
	<i>Marc de Provence/Eau-de- vie de marc originaire de Provence</i>	France
	<i>Marc du Languedoc/Eau- de-vie de marc originaire du Languedoc</i>	France
	<i>Marc d'Alsace Gewürztraminer</i>	France
	<i>Marc de Lorraine</i>	France
	<i>Marc d'Auvergne</i>	France
	<i>Marc du Jura</i>	France
	<i>Aguardente Bagaceira Bairrada</i>	Portugal
	<i>Aguardente Bagaceira Alentejo</i>	Portugal
	<i>Aguardente Bagaceira da Região dos Vinhos Verdes</i>	Portugal
	<i>Aguardente Bagaceira da Região dos Vinhos Verdes de Alvarinho</i>	Portugal
	<i>Orujo de Galicia</i>	Spain
	<i>Grappa</i>	Italy
	<i>Grappa di Barolo</i>	Italy
	<i>Grappa piemontese/Grappa del Piemonte</i>	Italy

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	<i>Grappa lombarda/Grappa di Lombardia</i>	Italy
	<i>Grappa trentina/Grappa del Trentino</i>	Italy
	<i>Grappa friulana/Grappa del Friuli</i>	Italy
	<i>Grappa veneta/Grappa del Veneto</i>	Italy
	<i>Südtiroler Grappa/Grappa dell'Alto Adige</i>	Italy
	<i>Grappa siciliana/Grappa di Sicilia</i>	Italy
	<i>Grappa di Marsala</i>	Italy
	<i>Τσικουδιά/Tsikoudia</i>	Greece
	<i>Τσικουδιά Κρήτης/Tsikoudia of Crete</i>	Greece
	<i>Τσίπουρο/Tsipouro</i>	Greece
	<i>Τσίπουρο Μακεδονίας/Tsipouro of Macedonia</i>	Greece
	<i>Τσίπουρο Θεσσαλίας/Tsipouro of Thessaly</i>	Greece
	<i>Τσίπουρο Τυρνάβου/Tsipouro of Tyrnavos</i>	Greece
	<i>Eau-de-vie de marc de marque nationale luxembourgeoise</i>	Luxembourg
	<i>Ζιβανία/Τζιβανία/Ζιβάνα/Zivania</i>	Cyprus
	<i>Törkölypálinka</i>	Hungary
9.	Fruit spirit	
	<i>Schwarzwälder Kirschwasser</i>	Germany
	<i>Schwarzwälder Mirabellenwasser</i>	Germany
	<i>Schwarzwälder Williamsbirne</i>	Germany
	<i>Schwarzwälder Zwetschgenwasser</i>	Germany

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	<i>Fränkisches Zwetschgenwasser</i>	Germany
	<i>Fränkisches Kirschwasser</i>	Germany
	<i>Fränkischer Obstler</i>	Germany
	<i>Mirabelle de Lorraine</i>	France
	<i>Kirsch d'Alsace</i>	France
	<i>Quetsch d'Alsace</i>	France
	<i>Framboise d'Alsace</i>	France
	<i>Mirabelle d'Alsace</i>	France
	<i>Kirsch de Fougerolles</i>	France
	<i>Williams d'Orléans</i>	France
	<i>Südtiroler Williams/Williams dell'Alto Adige</i>	Italy
	<i>Südtiroler Aprikot/Aprikot dell'Alto Adige</i>	Italy
	<i>Südtiroler Marille/Marille dell'Alto Adige</i>	Italy
	<i>Südtiroler Kirsch/Kirsch dell'Alto Adige</i>	Italy
	<i>Südtiroler Zwetschgeler/Zwetschgeler dell'Alto Adige</i>	Italy
	<i>Südtiroler Obstler/Obstler dell'Alto Adige</i>	Italy
	<i>Südtiroler Gravensteiner/Gravensteiner dell'Alto Adige</i>	Italy
	<i>Südtiroler Golden Delicious/Golden Delicious dell'Alto Adige</i>	Italy
	<i>Williams friulano/Williams del Friuli</i>	Italy
	<i>Sliwovitz del Veneto</i>	Italy
	<i>Sliwovitz del Friuli-Venezia Giulia</i>	Italy
	<i>Sliwovitz del Trentino-Alto Adige</i>	Italy
	<i>Distillato di mele trentino/Distillato di mele del Trentino</i>	Italy

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	<i>Williams trentino/Williams del Trentino</i>	Italy
	<i>Sliwovitz trentino/Sliwovitz del Trentino</i>	Italy
	<i>Aprikot trentino/Aprikot del Trentino</i>	Italy
	<i>Medronho do Algarve</i>	Portugal
	<i>Medronho do Buçaco</i>	Portugal
	<i>Kirsch Friulano/Kirschwasser Friulano</i>	Italy
	<i>Kirsch Trentino/Kirschwasser Trentino</i>	Italy
	<i>Kirsch Veneto/Kirschwasser Veneto</i>	Italy
	<i>Aguardente de pêra da Lousã</i>	Portugal
	<i>Eau-de-vie de pommes de marque nationale luxembourgeoise</i>	Luxembourg
	<i>Eau-de-vie de poires de marque nationale luxembourgeoise</i>	Luxembourg
	<i>Eau-de-vie de kirsch de marque nationale luxembourgeoise</i>	Luxembourg
	<i>Eau-de-vie de quetsch de marque nationale luxembourgeoise</i>	Luxembourg
	<i>Eau-de-vie de mirabelle de marque nationale luxembourgeoise</i>	Luxembourg
	<i>Eau-de-vie de prunelles de marque nationale luxembourgeoise</i>	Luxembourg
	<i>Wachauer Marillenbrand</i>	Austria
	<i>Szatmári Szilvapálinka</i>	Hungary
	<i>Kecskeméti Barackpálinka</i>	Hungary
	<i>Békési Szilvapálinka</i>	Hungary
	<i>Szabolcsi Almapálinka</i>	Hungary
	<i>Gönci Barackpálinka</i>	Hungary

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	<i>Pálinka</i>	Hungary, Austria (for apricot spirits solely produced in the Länder of: Niederösterreich, Burgenland, Steiermark, Wien)
	<i>Bošácka slivovica</i>	Slovakia
	<i>Brinjevec</i>	Slovenia
	<i>Dolenjski sadjevec</i>	Slovenia
	<i>Троянска сливова ракия/ Сливова ракия от Троян/ Troyanska slivova rakya/ Slivova rakya from Troyan</i>	Bulgaria
	<i>Силистренска кайсиева ракия/Кайсиева ракия от Силистра/Silistrenska kaysieva rakya/Kaysieva rakya from Silistra</i>	Bulgaria
	<i>Тервелска кайсиева ракия/ Кайсиева ракия от Тервел/ Tervelska kaysieva rakya/ Kaysieva rakya from Tervel</i>	Bulgaria
	<i>Ловешка сливова ракия/ Сливова ракия от Ловеч/ Loveshka slivova rakya/ Slivova rakya from Lovech</i>	Bulgaria
	<i>Pălincă</i>	Romania
	<i>Țuică Zetea de Medieșu Aurit</i>	Romania
	<i>Țuică de Valea Milcovului</i>	Romania
	<i>Țuică de Buzău</i>	Romania
	<i>Țuică de Argeș</i>	Romania
	<i>Țuică de Zalău</i>	Romania
	<i>Țuică Ardelenească de Bistrița</i>	Romania
	<i>Horincă de Maramureș</i>	Romania
	<i>Horincă de Cămârzana</i>	Romania
	<i>Horincă de Seini</i>	Romania
	<i>Horincă de Chioar</i>	Romania
	<i>Horincă de Lăpuș</i>	Romania

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	<i>Turț de Oaş</i>	Romania
	<i>Turț de Maramureș</i>	Romania
10.	Cider spirit and perry spirit	
	<i>Calvados</i>	France
	<i>Calvados Pays d'Auge</i>	France
	<i>Calvados Domfrontais</i>	France
	<i>Eau-de-vie de cidre de Bretagne</i>	France
	<i>Eau-de-vie de poiré de Bretagne</i>	France
	<i>Eau-de-vie de cidre de Normandie</i>	France
	<i>Eau-de-vie de poiré de Normandie</i>	France
	<i>Eau-de-vie de cidre du Maine</i>	France
	<i>Aguardiente de sidra de Asturias</i>	Spain
	<i>Eau-de-vie de poiré du Maine</i>	France
15.	Vodka	
	<i>Svensk Vodka/Swedish Vodka</i>	Sweden
	<i>Suomalainen Vodka/Finsk Vodka/Vodka of Finland</i>	Finland
	<i>Polska Wódka/Polish Vodka</i>	Poland
	<i>Laugaricio vodka</i>	Slovakia
	<i>Originali lietuviška degtinė/ Original Lithuanian vodka</i>	Lithuania
	Herbal vodka from the North Podlasie Lowland aromatised with an extract of bison grass/ <i>Wódka ziołowa z Niziny Północnopodlaskiej aromatyzowana ekstraktem z trawy żubrowej</i>	Poland
	<i>Latvijas Dzidrais</i>	Latvia
	<i>Rīgas Degvīns</i>	Latvia
	<i>Estonian vodka</i>	Estonia

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17.	<i>Geist</i>		
		<i>Schwarzwälder Himbeergeist</i>	Germany
18.	<i>Gentian</i>		
		<i>Bayerischer Gebirgsenzian</i>	Germany
		<i>Südtiroler Enzian/Genziana dell'Alto Adige</i>	Italy
		<i>Genziana trentina/Genziana del Trentino</i>	Italy
19.	<i>Juniper-flavoured spirit drinks</i>		
		<i>Genièvre/Jenever/Genever</i>	Belgium, The Netherlands, France (Départements Nord (59) and Pas-de-Calais (62)), Germany (German Bundesländer Nordrhein-Westfalen and Niedersachsen)
		<i>Genièvre de grains, Graanjenever, Graangenever</i>	Belgium, The Netherlands, France (Départements Nord (59) and Pas-de-Calais (62))
		<i>Jonge jenever, jonge genever</i>	Belgium, The Netherlands
		<i>Oude jenever, oude genever</i>	Belgium, The Netherlands
		<i>Hasseltse jenever/Hasselt</i>	Belgium (Hasselt, Zonhoven, Diepenbeek)
		<i>Balegemse jenever</i>	Belgium (Balegem)
		<i>O' de Flander-Oost-Vlaamse Graanjenever</i>	Belgium (Oost-Vlaanderen)
		<i>Peket-Pekêt/Pèket-Pèkèt de Wallonie</i>	Belgium (Région wallonne)
		<i>Genièvre Flandres Artois</i>	France (Départements Nord (59) and Pas-de-Calais (62))
		<i>Ostfriesischer Korngenever</i>	Germany
		<i>Steinhäger</i>	Germany
		<i>Plymouth Gin</i>	United Kingdom
		<i>Gin de Mahón</i>	Spain
		<i>Vilniaus Džinas/Vilnius Gin</i>	Lithuania
		<i>Spišská borovička</i>	Slovakia

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	<i>Slovenská borovička</i> <i>Juniperus</i>	Slovakia
	<i>Slovenská borovička</i>	Slovakia
	<i>Inovecká borovička</i>	Slovakia
	<i>Liptovská borovička</i>	Slovakia
24.	<i>Akvavit/aquavit</i>	
	<i>Dansk Akvavit/Dansk Aquavit</i>	Denmark
	<i>Svensk Aquavit/Svensk Akvavit/Swedish Aquavit</i>	Sweden
25.	Aniseed-flavoured spirit drinks	
	<i>Anís español</i>	Spain
	<i>Anís Paloma Monforte del Cid</i>	Spain
	<i>Hierbas de Mallorca</i>	Spain
	<i>Hierbas Ibicencas</i>	Spain
	<i>Évora anisada</i>	Portugal
	<i>Cazalla</i>	Spain
	<i>Chinchón</i>	Spain
	<i>Ojén</i>	Spain
	<i>Rute</i>	Spain
	<i>Janeževc</i>	Slovenia
29.	Distilled Anis	
	<i>Ouzo/Ούζο</i>	Cyprus, Greece
	<i>Ούζο Μυτιλήνης/Ouzo of Mitilene</i>	Greece
	<i>Ούζο Πλωμαρίου/Ouzo of Plomari</i>	Greece
	<i>Ούζο Καλαμάτας/Ouzo of Kalamata</i>	Greece
	<i>Ούζο Θράκης/Ouzo of Thrace</i>	Greece
	<i>Ούζο Μακεδονίας/Ouzo of Macedonia</i>	Greece

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30.	Bitter-tasting spirit drinks/ <i>bitter</i>		
		<i>Demänovka bylinná horká</i>	Slovakia
		<i>Rheinberger Kräuter</i>	Germany
		<i>Trejos devyneries</i>	Lithuania
		<i>Slovenska travarica</i>	Slovenia
32.	Liqueur		
		<i>Berliner Kümmel</i>	Germany
		<i>Hamburger Kümmel</i>	Germany
		<i>Münchener Kümmel</i>	Germany
		<i>Chiemseer Klosterlikör</i>	Germany
		<i>Bayerischer Kräuterlikör</i>	Germany
		<i>Irish Cream</i>	Ireland
		<i>Palo de Mallorca</i>	Spain
		<i>Ginjinha portuguesa</i>	Portugal
		<i>Licor de Singeverga</i>	Portugal
		<i>Mirto di Sardegna</i>	Italy
		<i>Liquore di limone di Sorrento</i>	Italy
		<i>Liquore di limone della Costa d'Amalfi</i>	Italy
		<i>Genepì del Piemonte</i>	Italy
		<i>Genepì della Valle d'Aosta</i>	Italy
		<i>Benediktbeurer Klosterlikör</i>	Germany
		<i>Ettaler Klosterlikör</i>	Germany
		<i>Ratafia de Champagne</i>	France
		<i>Ratafia catalana</i>	Spain
		<i>Anis português</i>	Portugal
		<i>Suomalainen Marjalikööri/ Suomalainen Hedelmälikööri Finsk Bärlikör/Finsk Fruktlikör/ Finnish berry liqueur/Finnish fruit liqueur</i>	Finland
		<i>Grossglockner Alpenbitter</i>	Austria

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	<i>Mariazeller Magenlikör</i>	Austria
	<i>Mariazeller Jagasaftl</i>	Austria
	<i>Puchheimer Bitter</i>	Austria
	<i>Steinfelder Magenbitter</i>	Austria
	<i>Wachauer Marillenlikör</i>	Austria
	<i>Jägertee/Jagertee/Jagatee</i>	Austria
	<i>Hüttentee</i>	Germany
	<i>Allažu Ķimelis</i>	Latvia
	<i>Čepkelių</i>	Lithuania
	<i>Demänovka Bylinný Likér</i>	Slovakia
	<i>Polish Cherry</i>	Poland
	<i>Karlovarská Hořká</i>	Czech Republic
	<i>Pelinkovec</i>	Slovenia
	<i>Blutwurz</i>	Germany
	<i>Cantueso Alicantino</i>	Spain
	<i>Licor café de Galicia</i>	Spain
	<i>Licor de hierbas de Galicia</i>	Spain
	<i>Génépi des Alpes/Genepi degli Alpi</i>	France, Italy
	<i>Μαστίχα Χίου/Masticha of Chios</i>	Greece
	<i>Κίτρο Νάξου/Kitro of Naxos</i>	Greece
	<i>Κουμκουάτ Κέρκυρας/Koum Kouat of Corfu</i>	Greece
	<i>Τεντούρα/Tentoura</i>	Greece
	<i>Poncha da Madeira</i>	Portugal
34.	<i>Crème de cassis</i>	
	<i>Cassis de Bourgogne</i>	France
	<i>Cassis de Dijon</i>	France
	<i>Cassis de Saintonge</i>	France
	<i>Cassis du Dauphiné</i>	France
	<i>Cassis de Beaufort</i>	Luxembourg
40.	<i>Nocino</i>	

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	<i>Nocino di Modena</i>	Italy
	<i>Orehovec</i>	Slovenia
<b>Other spirit drinks</b>		
	<i>Pommeau de Bretagne</i>	France
	<i>Pommeau du Maine</i>	France
	<i>Pommeau de Normandie</i>	France
	<i>Svensk Punsch/Swedish Punch</i>	Sweden
	<i>Pacharán navarro</i>	Spain
	<i>Pacharán</i>	Spain
	<i>Inländerrum</i>	Austria
	<i>Bärwurz</i>	Germany
	<i>Aguardiente de hierbas de Galicia</i>	Spain
	<i>Aperitivo Café de Alcoy</i>	Spain
	<i>Herbero de la Sierra de Mariola</i>	Spain
	<i>Königsberger Bärenfang</i>	Germany
	<i>Ostpreußischer Bärenfang</i>	Germany
	<i>Ronmiel</i>	Spain
	<i>Ronmiel de Canarias</i>	Spain
	<i>Genièvre aux fruits/ Vruchtenjenever/Jenever met vruchten/Fruchtgenever</i>	Belgium, The Netherlands, France (Départements Nord (59) and Pas-de-Calais (62)), Germany (German Bundesländer Nordrhein-Westfalen and Niedersachsen)
	<i>Domači rum</i>	Slovenia
	<i>Irish Poteen/Irish Poitín</i>	Ireland
	<i>Trauktinė</i>	Lithuania
	<i>Trauktinė Palanga</i>	Lithuania
	<i>Trauktinė Dainava</i>	Lithuania

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- (1) OJ L 10, 12.1.2002, p. 53.
- (2) OJ L 10, 12.1.2002, p. 47.
- (3) OJ L 229, 30.8.1980, p. 1. Directive as last amended by Regulation (EC) No 1882/2003.
- (4) OJ L 330, 5.12.1998, p. 32. Directive as amended by Regulation (EC) No 1882/2003.
- (5) OJ L 237, 10.9.1994, p. 13. Directive as amended by Regulation (EC) No 1882/2003.
- (6) OJ L 149, 14.6.1991, p. 1. Regulation as last amended by the 2005 Act of Accession.