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An:

Cc:

Betreff: AW: GREX (Wein, Apfelwein) am 21.4. Vermarktungsnormen für Apfel- und Birnenwein - Gelegenheit zur Stellungnahme bis zum 8.5. (V)

Priorität: Hoch

Sehr geehrter,

vielen Dank für die Möglichkeit, zu dem überarbeiteten Arbeitsdokument zu den Vermarktungsnormen für Apfel- und Birnenwein Stellung zu nehmen.

Die Entwürfe gewinnen von Fassung zu Fassung an Komplexität, da fortlaufend neue Aspekte aufgenommen sowie bestehende Regelungen geändert oder gestrichen werden. Dies wirkt sich regelmäßig auf die Systematik des Gesamttextes sowie auf die Bewertung einzelner Regelungsinhalte aus. Vor diesem Hintergrund konzentrieren wir uns in dieser Stellungnahme auf die aus unserer Sicht wesentlichen Punkte und behalten uns ergänzende Anmerkungen zu Detailfragen zu einem späteren Zeitpunkt vor.

Wie gewünscht, haben wir unsere Änderungsvorschläge direkt im Dokument vorgenommen und die entsprechenden Anpassungen in englischer Sprache kommentiert.

Hervorheben möchten wir ausdrücklich die folgenden Punkte:

1. Terms in italics

Die drei Kategorien gemäß 3.1. innerhalb der Gruppe Cider Products bzw. 3.2. Perry Products sollen nach dem jüngsten Stand gemäß 5.1. i.V.m. Annex I B 1, C und D zwar unverändert gesetzliche Bezeichnungen sein, aber da sie nicht mehr in *kursiv* angezeigt werden, würden sie in die jeweilige Landessprache übersetzt werden, weil 5.8 nicht mehr einschlägig wäre.

Dies ist eine absolut grundlegende Änderung, denn die Beibehaltung der englischen Terminologie war bislang ein zentrales Element der Vorschläge und zugleich wesentliche Voraussetzung unserer Unterstützung einer Vermarktungsnorm.

Der Begriff „Cider“ lässt sich nicht deckungsgleich in die nationalen Sprachen übertragen, da der Begriff „Cider“ als solcher eine deutlich breitere Produktkategorie beschreibt als die jeweils verwendeten und mutmaßlich zur Übersetzung herangezogenen nationalen Begriffe. Zudem würden die in Annex I aufgeführten traditionellen Bezeichnungen wie „Sidra“, „Cidre“, „Apfelwein“ etc. in ihrer bisherigen Funktion und Abgrenzung erheblich an Klarheit verlieren.

Die Begriffe „Cider“ und „Perry“ müssen daher in allen nationalen Sprachfassungen ausdrücklich unübersetzt beibehalten werden. Nur so kann im Sinn des freien Binnenmarkts und zur Vermeidung von Handelshemmnissen das angestrebte Ziel einer europäischen Harmonisierung erreicht und eine gesetzliche Manifestierung von Marktfragmentierungen vermieden werden.

2. Legal names

Zum Schutz der bestehenden nationalen Begrifflichkeiten in Deutschland haben wir als weiteres zentrales Element den Abschnitt zu den deutschen Erzeugnissen in Annex I an den neuen Ansatz bei „Sidra“ und „Cidre“ angepasst.

Wir möchten nochmals ausdrücklich betonen, dass die **wesentliche Grundlage für unsere Unterstützung einer Vermarktungsnorm nicht mehr gegeben** ist, sofern folgende zentralen Elemente entfallen:

- die Beibehaltung der Begriffe „Cider“ und „Perry“ in englischer Sprache sowie
- die Sicherstellung, dass Apfelwein, Birnenwein sowie alle weiteren Erzeugnisse auf Apfel- und Birnenbasis gemäß den Fruchtwein-Leitsätzen weiterhin wie bisher hergestellt und bezeichnet werden dürfen.

Für Rückfragen oder einen weiterführenden Austausch stehen wir jederzeit gerne zur Verfügung.

Abschließend greifen wir Ihren Hinweis auf einen geplanten Austausch mit der österreichischen Delegation auf und möchten uns nach dem Sachstand erkundigen.

Mit freundlichen Grüßen

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Revised Non-Paper for the
Wine & Spirit GREX meeting of 21 April 2026

**Proposal of possible Marketing Standards
and Optional Reserved Terms
for cider products and perry products**

*This draft working document has not been adopted or endorsed by the European Commission.
It is merely intended to stir exchanges among national experts on the topics contained therein.
Any views expressed are the preliminary views of the Commission services and may not in any
circumstances be regarded as stating an official position of the Commission.
The information transmitted is intended only for the Member State or entity to which it is
addressed for discussions and may contain confidential and/or privileged material.*

1. Subject matter and scope

1. This Regulation lays down rules supplementing Regulation (EU) No 1308/2013 as regards the marketing standards for cider products and perry products referred to in point (xx) of Article 75(1) of that Regulation, in particular as concerns:
 - the description, presentation and labelling of cider products and perry products;
 - the conditions of use of optional reserved terms that may be indicated in the presentation and labelling of cider products and perry products that meet specific production or quality requirements.
2. This Regulation shall apply to all cider products and perry products that are placed on the Union market, whether produced in the Union or in third countries.
3. In applying a quality policy for cider products and perry products that are produced in their own territory, Member States may lay down rules that are stricter than those set out in this Regulation in so far as they are compatible with Union law.

2. Technical definitions and requirements

For the purpose of this Regulation, the following definitions apply:

- 1) 'description' means the list of the specific characteristics of cider products and perry products;
- 2) 'presentation' means the terms used in the labelling and on the packaging, as well as in advertising and sales promotion of a product, in images or such like, as well as on the container, including on the bottle or the closure;
- 3) 'labelling' means labelling within the meaning of point (j) of Article 2(2) of Regulation (EU) No 1169/2011;
- 4) 'label' means label within the meaning of point (i) of Article 2(2) of Regulation (EU) No 1169/2011;

- 5) ‘packaging’ means packaging within the meaning of point (k) of Article 2(1) of Regulation (EU) No 852/2004¹;
- 6) ‘legal name’ means the name under which a cider product or perry product is placed on the market, within the meaning of point (n) of Article 2(2) of Regulation (EU) No 1169/2011;
- 7) ‘field of vision’ means field of vision as defined in point (k) of Article 2(2) of Regulation (EU) No 1169/2011;
- 8) ‘apple’ means any fruit belonging to the botanical family ‘*Malus domestica B.*’;
- 9) ‘fresh apple juice’ means fruit juice from apples within the meaning of point 1(a) of Part I of Annex I to Council Directive 2001/112/EC², with a minimum Brix level of ~~8,8°~~ or [10,0°];
- 10) ‘apple juice from concentrate’ means the product obtained by reconstituting concentrated apple juice within the meaning of point 1(b) of Part I of Annex I to Council Directive 2001/112/EC, with a minimum Brix level of 11,2°;
- 11) ‘concentrated apple juice’ means the product obtained by physical removal or a specific proportion of water content from fresh apple juice within the meaning of point 2 of Part I of Annex I to Council Directive 2001/112/EC, ~~with a minimum Brix level of 11,2°~~;
- 12) ‘pear’ means any fruit belonging to the botanical family ‘*Pyrus communis L.*’;
- 13) ‘fresh pear juice’ means fruit juice from pears within the meaning of point 1(a) of Part I of Annex I to Council Directive 2001/112/EC, with a minimum Brix level of 11,0°;
- 14) ‘pear juice from concentrate’ means the product obtained by reconstituting concentrated pear juice within the meaning of point 1(b) of Part I of Annex I to Council Directive 2001/112/EC, with a minimum Brix level of 11,9°;
- 15) ‘concentrated pear juice’ means the product obtained by physical removal or a specific proportion of water content from fresh pear juice within the meaning of point 2 of Part I of Annex I to Council Directive 2001/112/EC, ~~with a minimum Brix level of 11,9°~~;
- 16) ‘apple juice’ means one or more of the following:
 - (a) fresh apple juice,
 - (b) concentrated apple juice, and
 - (c) apple juice from concentrate;
- 17) ‘pear juice’ means one or more of the following:
 - (a) fresh pear juice,
 - (b) concentrated pear juice, and
 - (c) pear juice from concentrate;
- 18) ‘apple or pear juice’ means the possible combination of apple juice and pear juice as defined above ~~for the purposes of fermentation, sweetening, flavouring and enrichment~~;

Kommentiert [NL1]: This value complies with the recognized AIJN Code of Practice.

Kommentiert [NL2]: There can be no minimum Brix level for “concentrated apple juice”, as the degree of concentration may vary. Furthermore, it is not logical for “apple juice from concentrate” (No. 10) and “concentrated apple juice” to have the same Brix value.

Kommentiert [NL3]: There can be no minimum Brix level for “concentrated pear juice”, as the degree of concentration may vary. Furthermore, it is not logical for “pear juice from concentrate” (No. 14) and “concentrated pear juice” to have the same Brix value.

Kommentiert [NL4]: “Apple juice” and “pear juice” are already defined in Nos. 16 and 17; therefore, this constitutes a duplication. Furthermore, the intended use does not form part of the definition but rather anticipates the description of the production process. In addition, apple and pear juice are not used for enrichment purposes, but for production, see Nos. 3.1 and 3.2.

¹ Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs (OJ L 139, 30.4.2004, p. 1).

² Council Directive 2001/112/EC of 20 December 2001 relating to fruit juices and certain similar products intended for human consumption (OJ L 10, 12.1.2002, p. 58).

- 19) ‘actual alcoholic strength by volume’ means the number of volumes of pure alcohol contained at a temperature of 20 °C in 100 volumes of the product at that temperature;
- 20) ‘potential alcoholic strength by volume’ means the number of volumes of pure alcohol at a temperature of 20 °C capable of being produced by total fermentation of the sugars contained in 100 volumes of the product at that temperature;
- 21) ‘total alcoholic strength by volume’ means the sum of the actual and potential alcoholic strength by volume in a product;
- 22) ‘natural alcoholic strength by volume’ means the total alcoholic strength by volume of a product before any chaptalisation or enrichment;
- 23) ‘addition of alcohol’ means the addition of ~~any type of~~ ethyl alcohol within the meaning of Article 5 of Regulation (EU) 2019/787 and/or distillates within the meaning of point (7) of Article 4 of Regulation (EU) 2019/787. The ethyl alcohol used in the quantity strictly necessary to dilute or dissolve flavourings, colours or any other authorised additives must be of agricultural origin and does not constitute addition of alcohol for the purpose of the production of cider products or perry products;
- 24) ‘addition of water’ means the addition of water beyond what is needed for the reconstitution of concentrated juice and in the dose necessary to:
- (a) extract residual sugars from fresh apple or pear pulp or pomace before fermentation; or
 - (b) adjust the final composition of the product after fermentation.

Kommentiert [NL5]: For reasons of clarity, the reference to EU Regulation 2019/787 should be reinserted.

The quality of the water added has to be in conformity with Directive 2009/54/EC of the European Parliament and of the Council³ and Directive 2020/2184 of the European Parliament and of the Council⁴, and it should not change the nature of the product. This water may be distilled, demineralised, permuted or softened.

- 25) ‘to sweeten’ means to add ~~apple or pear juice or~~ one or more sweetening products in the production of a cider product or perry product after the fermentation process;
- 26) ‘sweetening products’ means:
- (a) semi-white sugar, white sugar, extra-white sugar, dextrose, fructose, glucose syrup, sugar solution, invert sugar solution and invert sugar syrup, as defined in Part A of the Annex to Council Directive 2001/111/EC⁵;
 - (b) burned sugar, which is the product obtained exclusively from the controlled heating of sucrose without bases, mineral acids or other chemical additives;
 - (c) honey as defined in point 1 of Annex I to Council Directive 2001/110/EC⁶;
 - (d) carob syrup;
 - (e) products obtained from apple or pear concentrate that have undergone authorised treatment for de-acidification and elimination of constituents other than sugar;

Kommentiert [NL6]: The addition of apple or pear juice is part of the production process and does not constitute sweetening. This is also the reason why sweetening and the addition of apple or pear juice are listed separately in the description of the production process.

³ Directive 2009/54/EC of the European Parliament and of the Council of 18 June 2009 on the exploitation and marketing of natural mineral waters (OJ L 164, 26.6.2009, p. 45).

⁴ Directive (EU) 2020/2184 of the European Parliament and of the Council of 16 December 2020 on the quality of water intended for human consumption (OJ L 435, 23.12.2020, p. 1).

⁵ Council Directive 2001/111/EC of 20 December 2001 relating to certain sugars intended for human consumption (OJ L 10, 12.1.2002, p. 53).

⁶ Council Directive 2001/110/EC of 20 December 2001 relating to honey (OJ L 10, 12.1.2002, p. 47).

- (f) any other natural carbohydrate substances having a similar effect as the products referred to in points (a) to (e);
- 27) 'to flavour' means to use one or more flavourings as defined in point (a) of Article 3(2) of Regulation (EC) No 1334/2008⁷ or flavouring foodstuffs;
- 28) 'natural flavouring substance' means natural flavouring substance as defined in point (c) of Article 3(2) of Regulation (EC) No 1334/2008;
- 29) 'flavouring preparation' means flavouring preparation as defined in point (d) of Article 3(2) of Regulation (EC) No 1334/2008;
- 30) 'flavouring foodstuffs' mean foodstuffs as defined in Article 2 of Regulation (EC) No 178/2002⁸ that are used in the production of cider products and perry products with the main purpose of flavouring them;
- 31) 'sweeteners' means sweeteners as defined in point 1 of Annex I to Regulation (EC) No 1333/2008⁹ used under the conditions provided for in that Regulation for the production of cider products and perry products;
- 32) 'to colour' means to use of colours or colouring foodstuffs;
- 33) 'colours' means colours as defined in point 2 of Annex I to Regulation (EC) No 1333/2008 used under the conditions provided for in that Regulation for the production of cider products and perry products;
- 34) 'colouring foodstuffs' mean foodstuffs as defined in Article 2 of Regulation (EC) No 178/2002 that are used in the production of cider products and perry products with the main purpose of colouring them;
- 35) 'other additives' means food additives other than colours and sweeteners authorised under Regulation (EC) No 1333/2008 used under the conditions provided for in that Regulation for the production of cider products and perry products;
- 36) 'chaptalisation' means the process of adding sweetening products to apple or pear juice before or during fermentation to increase the total alcoholic strength by volume of the cider product or perry product. The addition of apple or pear juice to the same purpose or the addition of sweetening products for the purpose of obtaining naturally sparkling cider products or perry products through secondary fermentation does not constitute chaptalisation;
- ~~37) 'enrichment' means the process of adding apple and pear juice before or during fermentation to increase the total alcoholic strength by volume of the cider product or perry product;~~
- 38)37) 'pasteurisation' means the preservation process consisting in heating cider product or perry product to a specific temperature for a set period to kill pathogenic microorganisms, slow spoilage and extend shelf life;

Kommentiert [NL7]: The addition of apple or pear juice before and during fermentation is a common part of the production process and does not constitute enrichment. The definition is therefore incorrect in this respect and also redundant because of No. 36.

⁷ Regulation (EC) No 1334/2008 of the European Parliament and of the Council of 16 December 2008 on flavourings and certain food ingredients with flavouring properties for use in and on foods and amending Council Regulation (EEC) No 1601/91, Regulations (EC) No 2232/96 and (EC) No 110/2008 and Directive 2000/13/EC (OJ L 354, 31.12.2008, p. 34).

⁸ Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (OJ L 31, 1.2.2002, p. 1).

⁹ Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives (OJ L 354, 31.12.2008, p. 16).

39)38) ‘cryo-concentration’ means the partial removal of water from fresh apple juice or fresh pear juice or from a cider product or perry product by means of freezing.

3. Description and classification for cider products and perry products

1. Cider products are alcoholic beverages obtained from the complete or partial fermentation of apple juice, to which a proportion of pear juice not exceeding 25% of the total fermented fruit juice by volume may be added, without any addition of alcohol.

Cider products are classified in the following categories:

- (a) Traditional *ciders*;
- (b) *Ciders*;
- (c) *Cider beverages*.

2. Perry products are alcoholic beverages obtained from the complete or partial fermentation of pear juice, to which a proportion of apple juice not exceeding 25% of the total fermented fruit juice by volume may be added, without any addition of alcohol.

Perry products are classified in the following categories:

- (a) Traditional *perries*;
- (b) *Perries*;
- (c) *Perry beverages*.

3. Traditional *cider* and traditional *perry* are alcoholic beverages:

- (a) in which 100% of the actual alcoholic strength by volume is derived from the fermentation of the naturally occurring sugars in apple or pear juice;
- (b) ~~with a natural alcoholic strength by volume of not less than 4%;~~
- (c) with an actual alcoholic strength by volume of not less than 1,2 % and no more than 8,5%;
- (d) which may be subject to chaptalisation exclusively when obtained from fresh apple juice or fresh pear juice only;
- (e) to which up to 10% by volume of water may be added;
- (f) to which apple or pear juice may be added after fermentation;
- (g) which may be sweetened;

~~(h) which may be flavoured exclusively with natural flavouring substances, flavouring preparations and flavouring foodstuffs that enhance the flavour of the fermented apple or pear juice;~~

~~(+)(h)~~ which may be coloured exclusively with caramel (E150) or colouring foodstuffs to enhance the natural colour of the fermented apple or pear juice;

~~(+)(i)~~ to which ~~no~~ sweeteners may be added;

~~(+)(j)~~ to which ~~no additives may be added other than~~ sulphites and acidity regulators ~~may be added~~;

~~(+)(k)~~ which may be pasteurised;

~~(+)(m)~~(l) which may contain carbon dioxide of endogenous or exogenous origin.

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Kommentiert [NL8]: The terms “Cider” and “Perry” must remain untranslated in the respective national languages in order to achieve the objective of harmonization and to avoid cementing fragmentation. Retaining the English terminology was a key element of the previous proposals and a decisive factor in supporting the marketing standard. If this element were to be removed, the essential basis for supporting the marketing standard would also be lost.

“Cider” cannot be translated one-to-one into the national languages, as the English term covers a much broader product category than the terms typically used as translations in the respective languages. Furthermore, the national terms listed in ANNEX I (Sidra, Cidre, Apfelwein, etc.) would otherwise no longer make sense.

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Kommentiert [NL9]: Contradiction with point (c).

Kommentiert [NL10]: No flavouring of “traditional cider”; only the further processed products may be flavoured, as provided for in point 7.

Kommentiert [NL11]: Sweeteners permitted under the EU Food Additives Regulation.

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4. *Cider* and *perry* are alcoholic beverages:

- (a) in which at least 50% of the actual alcoholic strength by volume is derived from the fermentation of the naturally occurring sugars in apple or pear juice;
- (b) with an actual alcoholic strength by volume of not less than 1,2 % and no more than 8,5 %;
- (c) which may be subject to chaptalisation;
- (d) to which water may be added, provided that the threshold set out in point (a) is met in the final product;
- (e) to which apple or pear juice may be added after fermentation;
- (f) which may be sweetened;
- (g) which may be flavoured exclusively with natural flavouring substances, flavouring preparations and flavouring foodstuffs that enhance the flavour of the fermented apple or pear juice;
- (h) to which colours or colouring foodstuffs may be added exclusively to enhance the colour of the fermented apple or pear juice;
- (i) to which sweeteners and other additives may be added;
- (j) which may be pasteurised;
- (k) which may contain carbon dioxide of endogenous or exogenous origin.

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5. *Cider* beverage and *perry* beverage are alcoholic beverages:

- (a) in which at least 20% of the actual alcoholic strength by volume is derived from the fermentation of the naturally occurring sugars in apple or pear juice;
- (b) with an actual alcoholic strength by volume of not less than 1,2 % and no more than 8,5 %;
- (c) which may be subject to chaptalisation;
- (d) to which water may be added;
- (e) to which apple or pear juice may be added after fermentation;
- (f) which may be sweetened;
- (g) which may be flavoured;
- (h) which may be coloured;
- (i) to which sweeteners and other additives may be added;
- (j) which may be pasteurised;
- (k) which may contain carbon dioxide of endogenous or exogenous origin.

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6. By way of derogation from the minimum actual alcoholic strength thresholds laid down in paragraph 3, point (c), paragraph 4, point (b), and paragraph 5, point (b) and in Annex I for each product category, cider products and perry products may have a lower actual alcoholic strength by volume where they are:

- (a) obtained from any cider product or perry product that has undergone in its totality or in part one or more of the following de-alcoholisation treatments:

- i. distillation;
 - ii. partial vacuum evaporation;
 - iii. membrane techniques; or
 - iv. any other techniques authorised by Member States; or
- (b) produced from the same amount of raw materials as required by each product category by:
- i. using yeasts responsible for non-alcoholic fermentation; or
 - ii. by partial or interrupted alcoholic fermentation.
7. Flavoured cider products and flavoured perry products are obtained by flavouring and possibly sweetening and colouring any of the categories laid down in paragraphs 1 to 6. The possible addition of sweeteners and other additives is also authorised.
8. Cider products and perry products shall be categorised in accordance with the general rules laid down in this Article as well as the specific rules laid down in Annex I, which, by way of derogation, may differ from the general provisions laid down in paragraphs 1 to 5.

4. Presentation and labelling

Cider products and perry products placed on the Union market shall comply with the presentation and labelling requirements set out in Regulation (EU) No 1169/2011¹⁰, unless otherwise provided for in this Regulation.

Additional and mandatory particulars referred to in **Article 7** shall, where expressed in words, appear in one or more official languages of the Union.

5. Legal names

1. The name of a cider product or a perry product shall be its legal name.
- Cider products and perry products shall bear legal names in their presentation and labelling.
- Legal names shall be shown clearly and visibly on the label of the cider product or perry product and shall not be replaced or altered.
2. The legal names set out in Annex I shall be used for any cider product and perry product placed on the market in the Union, provided that it complies with the requirements for the corresponding legal name laid down in that Annex.
3. Cider products and perry products that comply with the requirements of one of the categories set out in **Article 3 (Description and classification)** or in Annex I shall use the name of that category as their legal name, unless that category permits the use of another legal name.

¹⁰ Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) No 608/2004 (OJ L 304, 22.11.2011, p. 18).

4. A cider product or perry product that complies with the requirements for more than one category set out in Annex I may be placed on the market under one or more of the legal names provided for under those categories in that Annex.
5. A beverage that does not comply with the requirements laid down for any of the categories set out in Annex I may not use any of the legal names laid down therein and shall be presented and labelled with another name in accordance with Article 17 of Regulation (EU) No 1169/2011.

~~Beverages not fulfilling the requirements laid down in this Regulation shall not be described, presented or labelled by associating words or phrases such as 'like', 'type', 'style', 'made', 'flavour' or any other term similar to any of the legal names set out in Annex I.~~

6. Notwithstanding paragraphs 1 and 2 of this Article, the legal name of a cider product or perry product may be supplemented or replaced by a geographical indication registered under Regulation (EU) 2024/1143¹¹. In this case, the geographical indication may be supplemented further by any term permitted by the relevant product specification, provided that this does not mislead the consumer.
7. Legal names may be supplemented by a customary name as defined in Article 2(2) of Regulation (EU) No 1169/2011 provided that it does not coincide with one of the terms reserved for the categories listed in Annex I and does not mislead the consumer.
8. The terms in italics in *this Regulation and in Annex I* as well as geographical indications registered under Regulation (EU) 2024/1143 shall not be translated in the presentation or labelling of cider products and perry products.
9. [By way of derogation from paragraph 8 (**terms in italics and GIs**), in the case of cider products and perry products produced in the Union and destined for export, geographical indications may be accompanied by translations, transcriptions or transliterations, provided that the names of such geographical indications in the original language are not hidden.]

6. Optional reserved terms

The presentation and labelling of cider products and perry products may bear following optional reserved terms, which may be used in combination with each other and with the legal names reserved for the respective product category:

- (a) 'Pure juice', which may be used exclusively for traditional *ciders* and traditional *perries*:
 - i. obtained exclusively from the fermentation of fresh apple juice or fresh pear juice;
 - ii. which may not be subject to chaptalisation;
 - iii. to which no water may be added;
 - iv. which may be not be sweetened ~~exclusively with apple and pear juice~~;

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Kommentiert [NL12]: The addition of apple and pear juice does not constitute sweetening. According to the definition of traditional cider and traditional perry, apple and pear juice may be added after fermentation and therefore do not need to be listed separately here.

¹¹ Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialities guaranteed and optional quality terms for agricultural products, amending Regulations (EU) No 1308/2013, (EU) 2019/787 and (EU) 2019/1753 and repealing Regulation (EU) No 1151/2012 (OJ L, 2024/1143, 23.4.2024).

- v. to which no flavourings may be added;
- vi. to which no additives may added other than sulphites and acidity regulators;
- vii. whose possible carbon dioxide is exclusively of endogenous origin.

A pure juice traditional *cider* may bear in its presentation and labelling the legal name 'pure juice *cider*' and a pure juice traditional *perry* the legal name 'pure juice *perry*'.

- (b) ['Natural', which may be used exclusively for pure juice *ciders* and pure juice *perries*:
 - i. which may not be sweetened;

A 'natural pure juice *cider*' may bear in its presentation and labelling the legal name 'natural *cider*' and a 'natural pure juice *perry*' the legal name 'natural *perry*'.]

- (c) ['Farm', ~~or the mention of any other qualifier suggesting a farm origin,~~ which may be used exclusively for ~~pure juice~~*traditional ciders* or ~~pure juice~~*traditional perries* for which all the production processes, up to the final packaging including labelling, are carried out by a farm manager or under his responsibility on his farm and obtained exclusively from fruits harvested on this farm or an alternative farm within 50 km of it.

A 'pure juice farm *cider*' may bear in its presentation and labelling the legal name 'farm *cider*' and a 'pure juice farm *perry*' the legal name 'farm *perry*' respectively.]

- (d) ['Craft', which may be used exclusively for traditional *ciders* and traditional *perries* for which all the production processes, up to the final packaging including labelling, are carried out by a single craftsman or under his responsibility on his production site(s). ~~and whose~~ The total annual production does not exceed 15.000 hl.]

- (e) [...]

7. Additional and mandatory particulars

- 1. ~~In case of *cider* beverages and *perry* beverages, the legal name shall appear in a clearly visible way in the main field of vision, 0in uniform characters of the same font, size and colour and may not be interrupted by any textual or pictorial element.~~

- 2.1. Where *cider* products and *perry* products have a lower actual alcoholic strength by volume than that required by the respective product category due to one of the treatments laid down in Article 3, point (6), their legal name shall be supplemented by:

- a) the term 'alcohol-free' if the actual alcoholic strength by volume of the product does not exceed 0,5 %, this may be accompanied or replaced by the term '0,0 %', if the actual alcoholic strength by volume of the product does not exceed 0,05 %; or
- b) the term 'reduced alcohol' if the actual alcoholic strength by volume of the product is above 0,5 % and less than the minimum actual alcoholic strength by volume required by the respective category.

- 3.2. In case of flavoured *cider* products and flavoured *perry* products, their legal name shall be supplemented by "flavoured" or "aromatized" or a similar term or the indication of the main flavouring used or whose organoleptic properties results being predominant.

- 4. ~~Where in the final product the percentage of actual alcoholic strength by volume derived from the fermented apple juice and pear juice is lower than 100%, the actual percentage of alcohol deriving from the fermentation of apple and pear juice shall be~~

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Kommentiert [NL13]: The aim is to regulate specific terms, not vague or loosely similar formulations.

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Kommentiert [NL14]: The requirements of the FIC Regulation 1169/2011 must be complied with.

Kommentiert [NL15]: A general indication of flavouring must be permitted, as is the case for aromatised wines.

indicated in their presentation and labelling in the same field of vision as the legal name of the beverage.

5.3. For the indication of the residual sugar content of cider products and perry products, the terms indicated in Annex II may **be used appear** in their presentation and labelling in the same field of vision as the legal name of the beverage.

6.4. Where cider products or perry products contain carbon dioxide of endogenous origin with an excess pressure of not less than 1 bar at a temperature of 20°C, the following terms may appear in their presentation and labelling:

- (a) 'naturally sparkling' or 'naturally effervescent', where the cider product or perry product is bottled before the completion of its first fermentation and finishes fermenting in the bottle; or
- (b) 'bottle-conditioned' or 'in-bottle-fermentation', where a second fermentation occurs in the bottle after addition of a sweetening products and yeast.

7.5. The obligation to indicate additional and mandatory particulars on any given packaging applies only once in respect of that packaging.

8. Transitional provisions

Cider products and perry products produced and labelled prior to the day of applicability of this Regulation may continue to be placed on the market until stocks are exhausted.

9. Entry into force and application

This Regulation shall enter into force on the twentieth day following that of its publication in the Official Journal of the European Union.

However, it shall apply ~~[12]~~ **[24]** months from the day of its entry into force.

Kommentiert [NL16]: There is no comparable provision in other categories of alcoholic beverages, making this discriminatory. Furthermore, the term is unfamiliar and not understandable to consumers.

Kommentiert [NL17]: No need for specification and restriction regarding the placement of the indication.

Kommentiert [NL18]: 24 months is a realistic timeframe with regard to existing stock, labels, etc.

ANNEX I

LEGAL NAMES AND DESCRIPTION
OF CIDER PRODUCTS AND PERRY PRODUCTS

A. LEGAL NAMES FOR PERRY PRODUCTS

In any perry product, the term ‘perry’ may be replaced by the alternative term ‘pear cider’.

B. LEGAL NAMES AND DESCRIPTION OF PREMIUM CIDER AND PREMIUM PERRY

1. **Traditional *Cider* and Traditional *Perry***

Products complying with the description set out in **Article 3(3) (Description and classification)**.

~~A traditional cider or traditional perry may bear in its presentation and labelling the alternative legal name ‘premium cider’ or ‘quality cider’ or ‘premium perry’ or ‘quality perry’ respectively.~~

2) **Ice *Cider* and Ice *Perry***

Ice *ciders* and ice *perries* are respectively traditional *ciders* and traditional *perries*:

- (a) obtained from:
 - i. the fermentation of 100% of juice pressed from frozen apples and pears, or
 - ii. the fermentation of 100% of cryo-concentrated fresh apple or pear juice, or
 - iii. the cryo-concentration of cider obtained exclusively from the fermentation of fresh apple or pear juice;
- (b) with an actual alcoholic strength by volume of not less than 7 % and no more than 15%;
- (c) with a natural residual sugar content of not less than 80 grams per liter;
- (d) which may not be subject to chaptalisation;
- (e) to which no water may be added;
- (f) which may not be sweetened;
- (g) which may not be flavoured;
- (h) which may not be coloured;
- (i) to which no sweeteners or other additives may be added except for sulphites and acidity regulators.

3) ***[Sidra tradicional española]***

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Kommentiert [NL19]: Why change the category from “premium cider” to “traditional cider” in the regulatory text above if “premium cider” is now being reintroduced as an option? Why reserve three terms — “traditional,” “premium,” and “quality” — for the same product, thereby preventing their use in other contexts?

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Sidra tradicional española is a traditional cider that complies with all requirements laid down by the relevant Spanish legislation.

'*Sidra tradicional española*' may be used as a legal name only when the product is produced in Spain in accordance with those requirements.

No cider products placed on the Spanish market may use in their presentation and labelling any of the terms protected by the Spanish legislation unless they are in compliance with its requirements.]

4. **[Cidre traditionnel français**

Cidre traditionnel français is a traditional cider that complies with all requirements laid down by the relevant French legislation.

'*Cidre traditionnel français*' may be used as a legal name only when the product is produced in France in accordance with those requirements.

No cider products placed on the French market may use in their presentation and labelling any of the terms protected by the French legislation unless they are in compliance with its requirements.]

5. **[Poiré traditionnel français**

Poiré traditionnel français is a traditional perry that complies with all requirements laid down by the relevant French legislation.

'*Poiré traditionnel français*' may be used as a legal name only when the product is produced in France in accordance with those requirements.

No perry products placed on the French market may use in their presentation and labelling any of the terms protected by the French legislation unless they are in compliance with its requirements.]

6. **~~Deutscher/Österreichischer Apfelwein and Deutscher/Österreichischer Birnenwein~~**

~~*Apfelwein* and *Birnenwein* and other alcoholic beverages obtained from the fermentation of apple or pear juice are cider products and perry products that comply with all the requirements laid down by § 15 of the Lebensmittel-, Bedarfsgegenstände- und Futtermittelgesetzbuch.~~

~~No cider or perry products placed on the German market may use in their presentation and labelling any of the terms protected by the German legislation unless they are in compliance with its requirements.~~

~~*Deutscher/Österreichischer Apfelwein* and *Deutscher/Österreichischer Birnenwein* are respectively a traditional cider and a traditional perry:~~

~~(a) obtained exclusively from the fermentation of apple or pear juice;~~

- (b) which may be subject to chaptalisation regardless of whether made from fresh apple juice or fresh pear juice, concentrated juice or juice from concentrate. The alcohol by volume obtained from the chaptalisation may not exceed 15% of the total alcohol by volume in the final product;
- (c) with an actual alcoholic strength by volume of not less than 5%;
- (d) with at least 18 g/l sugar free extract;
- (e) with no more than 1.0 g/l volatile acidity, calculated as acetic acid;
- (f) for the production of which small quantities of fruits of quince, rowan and fruits of service tree [*Sorbus domestica* L.] may be used;
- (g) which may not be flavoured except by adding no more than 5% of pear juice or pear wine in *Apfelwein* or apple juice or apple wine in *Birnenwein* as well as no more than 2% of another fruit juice or fruit wine for the sole purpose of adjusting its flavour and colour;
- (h) to which no water may be added.

By way of derogation from the above, partially fermented *Apfelwein* or *Birnenwein* may have an alcoholic strength by volume of no less than 2.5% and no more than 4.5% as well as at least 16 g/l of sugar free extract. In this case, the designation shall be supplemented with an indication that it is partially fermented. Alternatively, such a product may be designated as '*Apfel-Cidre*' or '*Birnen-Cidre*'.

For products made on the basis of *Apfelwein* or *Birnenwein* and considered a cider product or perry product within the meaning of this Regulation, a customary name containing the term '*Apfelwein*' or '*Birnenwein*' may be used as an alternative to the legally established designation.

'*Deutscher/Österreichischer Apfelwein*' and '*Deutscher/Österreichischer Birnenwein*' may be used as a legal name only when the product is produced in Germany or Austria in accordance with the above requirements.

An *Österreichischer Apfelwein* or *Österreichischer Birnenwein* placed on the Austrian market may bear in its presentation and labelling the alternative legal name '*Apfelmost*' or '*Birnenmost*' respectively.

7. ~~Apfelpertwein or Apfel-Perlwein and Birnenperlwein or Birnen-Perlwein~~

~~*Apfelwein* or *Birnenwein* with an excess pressure of at least 1 bar and no more than 2.5 bar.~~

8. ~~Apfelschaumwein or Apfel-Schaumwein and Birnenschaumwein or Birnen-Schaumwein~~

~~*Apfelwein* or *Birnenwein* with an excess pressure of not less than 3 bar.~~

9. ~~Most nach Landesbrauch, e.g. Schwäbischer Most, Württemberger Most, Badischer Most, Most aus ... (other regions)~~

~~*Apfelwein* or *Birnenwein* with the following differences:~~

- with at least 4% vol. actual alcohol;
- with at least 12 g/l sugar-free extract;
- with no more than 1.0 g/l volatile acidity, calculated as acetic acid;
- to which up to 33% by volume of water may be added.

~~10. Apfeltischwein or Apfel-Tischwein and Birnentischwein or Birnen-Tischwein~~

~~Apfelwein or Birnenwein, with the following differences:~~

- with at least 8% vol. and at most 11% vol. actual alcohol;
- with at least 16 g/l sugar-free extract;
- with no more than 1.0 g/l volatile acidity, calculated as acetic acid;
- to which up to 10 % by volume water may be added ;
- chaptalisation is permitted, regardless of whether made from fresh apple juice or fresh pear juice, concentrated juice or juice from concentrate. The alcohol by volume obtained from the chaptalisation may not exceed [20%] of the total alcohol by volume in the final product.

~~11. Apfeldessertwein or Apfel-Dessertwein and Birnendessertwein or Birnen-Dessertwein~~

~~Apfelwein or Birnenwein, with the following differences:~~

- with at least 12% vol. actual alcohol;
- with at least 16 g/l sugar-free extract;
- with no more than 1.2 g/l volatile acidity, calculated as acetic acid;
- chaptalisation is permitted, regardless of whether made from fresh apple juice or fresh pear juice, concentrated juice or juice from concentrate. The alcohol by volume obtained from the chaptalisation may not exceed [30%] of the total alcohol by volume in the final product.

~~12.7. [xxx]~~

C. LEGAL NAMES AND DESCRIPTION OF CIDER AND PERRY

1. ***Cider* and *Perry***

Products complying with the description set out in **Article 3(4) (Description and classification)**.

2. [xxx]

D. LEGAL NAMES AND DESCRIPTION OF CIDER BEVERAGE AND PERRY BEVERAGE

1. ***Cider beverage* and *perry beverage***

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Products complying with the description set out in **Article 3(5) (Description and classification)**.

2. *[xxx]*

ANNEX II

TERMS INDICATING THE RESIDUAL SUGAR CONTENT

List of terms referred to in **Article 7(5)** to be used for cider products and perry products

Terms	Conditions of use
extra brut, extra herb, ekstra briutas, ekstra brut, ekstra bruts, zvláště tvrdé, extra bruto, izredno suho, ekstra wytrawne, екстра брjот	If its sugar content is between 0 and [2] grams per litre.
brut, herb, briutas, bruts, ...	If its sugar content is between 6 and 15 grams per litre
sec, trocken, secco, asciutto, dry, tø, ξηρός, seco, torr, kuiva, sausas, kuiv, sausais, száraz, półwytrawne, polsuho, suché, cyxo, suho	If its sugar content is between [215] and [2035] grams per litre.
demi-sec, halbtrocken, abboccato, medium dry, halvtø, ημίξηρος, semi seco, meio seco, halvtorr, puolikuiva, pusiau sausas, poolkuiv, pussausais, félszáraz, półsłodkie, polsladko, polosuché, polosladké, полусухо, polusuho	If its sugar content is between [3545] and [5045] grams per litre.
doux, mild, dolce, sweet, sød, γλυκός, dulce, doce, söt, makea, saldus, magus, édes, ħelu, słodkie, sladko, sladké, сладко, dulce, saldais, slatko	If its sugar content is greater than [4550] grams per litre.

Kommentiert [NL20]: This is what German consumers are accustomed to and expect. It broadly corresponds to the values applicable to sparkling wine.