



BDSI

Association of the German
Confectionery Industry

Representation of the Free State of Bavaria
to the European Union



Mandatory origin labelling of ingredients: origin of the raw ingredients or traditional production methods – what makes Nürnberger Lebkuchen what it is?

This is the question we would like to discuss with you this evening: whether mandatory indications of origin for ingredients jeopardise also our protected geographical indications (PGI), such as Nürnberger Lebkuchen, Lübecker Marzipan, Aachener Printen, Rheinisches Rübennkraut, Bayrisch Blockmalz, Bayrische Brezeln or Bayrisches Bier.

These and other PGIs are known not only in Germany, but all over the world. And for good reason: these designations speak of tradition, traditional production methods and the associated quality, in short, reputation and trust.

For this reason, a system was introduced in 1992 to protect and promote traditional foods: the protected geographical indication „PGI“ refers, among other things, to a specific type of production in a highly specific geographical area. Due to protection, for example, Nürnberger Lebkuchen

may therefore only be produced in Nuremberg according to a traditional recipe. However, the ingredients used for making the gingerbread do not need to – and cannot all – come from Nuremberg. Now, however, after 30 years, even this system is in danger of going awry and is jeopardising actual protection since demands are being made from various quarters for mandatory indication of the origin of individual ingredients in processed foods – even in the case of protected indications of origin. Whether it be the Revision of the Food Information to Consumers Regulation (FIC) or the overhauling of Regulation (EU) No 1151/2012 on the protection of PGIs, manufacturers of products with or without PGIs are at risk of having their lives made unnecessarily difficult.

We would like to discuss the resulting challenges and opportunities with you.

Tuesday, 29 November 2022

07:00 – 10:00 p.m.

Registration and pre-reception starting at 06:30

Discussion at the
Representation of the Free State of Bavaria
to the European Union
Rue Wiertz 77, 1000 Brussels

in cooperation with the

Association of the German
Confectionery Industry (BDSI)

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Programme

07:00 p.m. Welcome
Barbara Schretter, Director of the
Representation of the Free State of Bavaria
to the European Union

Response
Bastian Fassin, Chairman of the Association
of the German Confectionery Industry (BDSI)

Keynote
Herbert Dorfmann, MEP, EPP, Member of the
Committee on Agriculture and Rural Develop-
ment of the European Parliament

Moderated discussion
Marlene Mortler, MEP, EPP, Member of the
Committee on Agriculture and Rural Develop-
ment of the European Parliament

Branka Tome, Deputy Head of Unit,
Geographical indications, DG AGRI,
European Commission

Prof Dr Richard Balling, Head of Unit Quality
Policy and Market, Bavarian State Ministry of
Food, Agriculture and Forestry

Bastian Fassin

Final words
Dr Carsten Bernoth, Managing Director of the
Association of the German Confectionery
Industry (BDSI)

Moderation: **Hajo Friedrich**, freelance journalist

Afterwards, you are invited to a reception where the
above-mentioned PGIs can be tasted together
with Bavarian beer at a „food pairing“ session.

We're looking forward to surprising you!

Conference language

German/English - English/German with simultaneous interpretation