



Protected Geographic Indications for Cider and Perry

Only PGI registered cider producers are allowed to use the descriptions “Herefordshire Cider”. This description has been registered by the European Community as a Protected Geographic Indication.

A Geographic Indication refers to the name of an area from where a food or drink originates, and has the quality and characteristics attributable to that area and/or to production in that area.

Protected means the name is legally protected against misuse, imitation, false or misleading indications even if qualified by terms such as style, type etc. It is similar to terms such as Appellation Controlee used to describe wine.

The rules governing PGI are:

- 1) The Cider must be produced in that county using traditional local apples. The cider must comply with its appropriate specification and is to be manufactured in accordance with the rules described later.
- 2) The producer of the Cider must be inspected by the Trading Standards Service prior to the use of any PGI, and must be able to prove compliance with the Specification. A Certificate of Conformity will then be issued – valid for 3 years.
- 3) Inspection for this purpose is subject to a small fee - currently £100 for small producers, £200 for production above 10,000 litres and £300 above 100,000 litres.
- 4) The words Protected Geographic Indication, and/ or the PGI logo is required to be indicated on the labelling.

The cider producer must keep records showing an audit trail of:

- 1) the date, origin, supplier, variety and weight of fruit delivered;
- 2) when the fruit was milled and pulped;
- 3) the named, numbered or otherwise identifiable vats, vessels, barrels etc. in which the product was stored, fermented, matured etc. up until its sale.

You can only use the Protected Geographic Indications if your product complies with the specification, and has been inspected and registered. Unregistered producers must not in any way use names which mislead as to the County of origin.

Manufacturing rules & national requirements

A traditional cider prepared by the fermentation of the juice of locally grown bitter-sweet, bitter-sharp, sweet and sharp traditionally used varieties of cider apple, with or without the addition of up to 25% perry pear juice. Chaptalisation is permitted to bring the potential alcohol level to approximately 9.5% v/v alcohol prior to final blending and preparation for sale.

The Geographic Description is the English West Country county of Herefordshire, as pre-1973 Boundary Commission changes.

Only juice from locally grown cider apples, i.e. recognised varieties of bitter-sweet, bitter-sharp and other cider fruits, are to be used in the preparation of the product.

Locally grown fruit is pressed to produce juice which may be treated with sulphur dioxide, sodium or potassium metabisulphite, to control oxidation and prevent growth of ‘wild strains’ of yeast originating on the fruit and cider making equipment.

If found convenient, this juice may be concentrated for storage and subsequent re-dilution and fermentation. The fermentable sugar content of the juice will vary according to variety or varieties used, seasonal influences and other factors. The sugar content may be assessed and additional sugar may be added to a total of ca. 1.070 which gives a potential alcohol content of ca. 9.5% by volume in cider.

The juice may be treated with pectinase and amylase enzymes. Acidity may be assessed and adjusted as required, using malic, citric, tartaric or lactic acids.

The juice may be fermented either by the addition of a culture of known yeasts or by permitting the natural flora to proliferate. The fermentation may be carried out in vats of wood, glass reinforced plastic (GRP), resin, monolithic plastic (e.g. Polypropylene), bitumen-lined concrete, lined mild-steel (glass, tiles, fired-on enamel, epoxy resin coated) or stainless steel.

The temperature of fermentation will generally be ambient, generally within a building but not exclusively so. The total fermentation process, including the secondary bacterial stages of maturation and including any malo-lactic fermentation, will extend over a period of up to about three months.

The fermentation juice may be racked off the lees and the cider so produced will be stored in sealed vats or barrels to mature for up to 6 months. The cider may be fined by the addition of gelatine, bentonite or other approved agent. The mature cider or perry may be clarified by centrifugation, filtration or similar method.

The product, bright or cloudy, may be diluted to an appropriate strength for packaging, between 3.5% and 8.5% ABV.

The product may be sweetened by the addition of sugar, or apple juice as appropriate, and the product may have its acidity adjusted using malic, citric, tartaric or lactic acids.

The cider may be 'cask conditioned' by the addition of sugar and a suitable yeast, to provide a lightly sparkling product. Cider produced from the fruit of a single crop year may be described as 'vintage' and carry the year of harvest.

The controlled characteristics are:

- Volatile acidity: typically not more than 1.4 g/l as acetic acid.
- Iron content: typically not more than 7 mg/Kg.
- Copper content: typically not more than 2 mg/Kg.
- Arsenic content: typically not more than 0.2 mg/Kg.
- Lead content: typically not more than 0.2 mg/Kg.
- Sulphur Dioxide: not more than 200 mg/Kg.