

ORDER No 268 on 10 April 2003 concerning the approval of the Regulation laying down the rules on the definition, description and presentation of spirit drinks

Having regard to the approval report No 125.354 on 26March 2003, drawn up by the General Directorate for biotechnological resources implementation and regulation,

Having regard to the provisions of art. 34 in the Government's Emergency Ordinance No [97/2001](#) concerning the regulation of food production, circulation and commercialisation, approved with amendments by Law no [57/2002](#),

Based on the Government Decision No [362/2002](#) concerning the organisation and operation of the Ministry of Agriculture, Food and Forestry, with subsequent amendments and additions, on Government Decision No [22/2001](#) concerning the organisation and operation of the Ministry of Health and Family, with subsequent amendments and additions, and on Government Decision No [166/2001](#) concerning the organisation and operation of the National Authority for Consumer Protection, with subsequent amendments,

the Ministry of Agriculture, Food and Forestry, the Ministry of Health and Family, and the President of the National Authority for Consumer Protection have issued the following order:

Art. 1

We hereby approve the Regulation laying down the rules on the definition, description and presentation of spirit drinks, provided in the Annex which shall be an integral part of this order.

Art. 2

The Ministry of Agriculture, Food and Forestry, the Ministry of Health and Family, and the National Authority for Consumer Protection, through the general directorates for agriculture and food industry of each county and the city of Bucharest, the public health directorates of each county and the city of Bucharest, and the consumer protection offices of each county and the city of Bucharest, respectively, shall carry out the provisions of this order.

Art. 3

This order hereby repeals the Order of the Ministry of Agriculture, Food and Forestry and of the Ministry of Health No [17/240/2000](#) concerning the approval of the Regulations concerning the nature, content, origin, manufacture, packaging, labelling, marking and quality of distilled alcoholic drinks intended to be commercialised, which was published in the Official Journal of Romania, Part I, No 350 on 27 July 2000.

Art. 4

This order will be published in the Official Journal of Romania, Part I, and will enter into force on 31 January 2004.

For the Ministry of Agriculture, Food and Forestry,

Petre Daea,

State Secretary

The Ministry of Health and Family,

Daniela Bartoş

The President of the National Authority for Consumer Protection,

Rovana Plumb,

ANNEX:

REGULATION laying down the rules on the definition, description and presentation of spirit drinks

Published in the Official Journal of Romania No 573 on 11 August 2003.

REGULATION issued on 10 April 2003 laying down the rules on the definition, description and presentation of spirit drinks

CHAPTER I: General Dispositions

Art. 1

This Regulation lays down the general rules concerning the definition, description and presentation of spirit drinks intended to be commercialised. These rules shall apply both to drinks produced in the country and to imported drinks.

Art. 2

(1) Spirit drink shall mean the alcoholic liquid intended for human consumption and having particular organoleptic properties and a minimum alcoholic strength by volume of 15% vol. at a temperature of 20°C, except for the egg-based liquor, bearing the name *avocet*, *advocat* or *advokat*, which shall have an alcoholic strength by volume of at least 14% vol.

Spirit drinks are obtained by:

- a)** the distillation of natural fermented products, with or without added flavourings;
- b)** the distillation of macerated vegetable substances, with the possible addition of flavourings, sugar or other sweetening products;
- c)** the addition of flavourings, sugars or other sweetening products listed in art. 4, paragraph (2), and/or other agricultural products to alcohol of agricultural origin and/or to distillate of agricultural origin and/or to spirit, as defined in this Regulation.;
- d)** the mixture of a spirit drink with:
 - one or more other spirit drinks;
 - ethyl alcohol of agricultural origin, distillate of agricultural origin or spirit;
 - one or more alcoholic drinks;
 - one or more drinks.

(2) The drinks falling within CN codes 2203 00, 2204, 2205, 2206 00 and 2207 shall not be regarded as spirit drinks.

Art. 3

The companies working in the field of spirit drinks production and commercialisation shall be bound to comply with the provisions of this Regulation. .

CHAPTER II: Definitions

Art. 4

For the purposes of this Regulation, the following definitions shall apply:

- 1.** alcoholic strength by volume – the ratio of the volume of pure alcohol present in the product at a temperature of +20°C, to the total volume of that product at the same temperature. It shall be expressed in percentage by volume (% vol.);
- 2.** sweetening products – products which shall give the sweet taste, such as: semi-white sugar, white sugar, refined white sugar, dextrose, fructose, glucose syrup, liquid sugar, invert liquid sugar, invert sugar syrup, burned sugar, rectified concentrated grape must, concentrated grape must, fresh grape must, honey, carob syrup, or other natural carbohydrate substances having a similar effect to the above products.
- 3.** burned sugar – the product obtained exclusively from the controlled heating of sucrose without adding bases, mineral acids or other chemical additives.
- 4.** flavouring substances – the substance chemically defined, having flavouring properties, obtained by:
 - a)** adequate physical processes (including the distillation or extraction with the use of solvents) or microbiological or enzymatic processes which start from materials of vegetable or animal origin, both raw materials and materials processed for human consumption through traditional food preparation methods (including drying, roasting and fermentation);
 - b)** chemical synthesis or isolation through chemical processes, chemically identical to a substance naturally present in the material of vegetable or animal origin defined in paragraph a);
 - c)** chemical synthesis, but not identical to a substance naturally present in the material of vegetable or animal origin defined in paragraph a);
- 5.** flavouring preparation – a different product from the substances described in paragraph 4a), possibly concentrated, which is obtained through adequate physical processes (including the distillation or extraction with the use of solvents) or microbiological or enzymatic processes which start from materials of vegetable or animal origin, both raw materials and materials processed for human consumption through traditional food preparation methods (including drying, roasting and fermentation);
- 6.** flavouring – the operation which consists of adding one or more of the flavourings described in paragraphs 4 and 5 in the preparation of spirit drinks;
- 7.** colouring – the operation which shall consist of adding one or more colorants in the preparation of spirit drinks;
- 8.** degree by decalitre (degree dal) – the quantity of absolute ethyl alcohol (100%) contained in 0.1 litres; 10% vol. represents one degree dal at a temperature of +20°C; one litre of absolute ethyl alcohol contains 10 degrees dal;
- 9.** a degree of hardness (°dH) shall be equal to 10 milligrams of calcium dioxide in one litre of water;
- 10.** ethyl alcohol of agricultural origin – ethyl alcohol which shall possess the properties listed in Annex No 1 to this Regulation, obtained by the distillation, after alcoholic fermentation, of the agricultural products listed to in Annex 2 to this Regulation, excluding spirit drinks as defined in art. 2. Where reference shall be made to the raw material used, the alcohol shall be obtained solely from that raw material; the production, use and commercialisation of ethyl alcohol of agricultural origin of type B, having the organoleptic and physical and chemical parameters according to the Romanian Standard 14/98, shall be authorised until 31 December 2004.;
- 11.** distillate of agricultural origin – the alcoholic liquid which shall be obtained by distillation after the alcoholic fermentation of the agricultural products listed in Annex No 2, which does not have the properties of ethyl alcohol of agricultural origin or of any other spirit drink, but which still retains the flavour and taste of the raw materials used. Where reference shall be made to the raw material used, the distillate shall be obtained solely from that raw material;
- 12.** maturation or ageing – the operation which shall consist of allowing certain reactions to develop naturally, in appropriate containers, thereby giving the spirit drink in question organoleptic qualities previously absent;
- 13.** category of spirit drinks – all the spirit drinks covered by the same definitions;
- 14.** volatile substances content – the quantity of volatile substances, other than ethyl and methyl alcohol, contained in a spirit drink obtained exclusively by distillation or re-distillation of the raw materials used;

- 15.** mixing – the operation which shall consist of combing two or more different drinks in order to obtain a new drink;
- 16.** addition of alcohol – the operation which shall consist of adding ethyl alcohol of agricultural origin to a spirit drink;
- 17.** blending – the operation which shall consist of combining two or more spirit drinks belonging to the same category, distinguished only by minor differences in composition due to one or more of the following factors:
- the methods of preparation;
 - the stills employed;
 - the period of maturation or ageing;
 - the geographical area of production.

The spirit drinks thus obtained belong to the same category as the original spirit drinks before blending.

- 18.** place of manufacture – the place or region where that stage of the production process takes place which conferred on the drink its character and definitive essential qualities.

CHAPTER III: Definition, description and presentation of spirit drinks

Art. 5

Depending on the production technology, the raw materials used, the organoleptic qualities and physical and chemical properties, spirit drinks shall be defined as follows:

1. Rum is the spirit drink:

- a)** obtained exclusively by alcoholic fermentation and distillation, either from molasses or syrups resulting from the production of sugar from sugar cane, or from sugar cane juice distilled at less than 96% vol., so that the product obtained by distillation shall have the discernable specific organoleptic characteristics of rum;
- b)** the spirit obtained exclusively by alcoholic fermentation and distillation of sugar-cane juice, which shall have aromatic characteristics specific to rum and a content of volatile substances equal to or exceeding 225 grams per hectolitre of alcohol of 100% vol. This spirit may be commercialised with the indication “agricultural” to supplement the designation ‘rum’, accompanied by a geographical designation, other than those referred to in Annex No 3 to this Regulation;
- c)** the alcoholic strength by volume shall be at least 37.5% vol. when it shall be commercialised for human consumption.

2. Whisky or whiskey is the spirit drink:

- a)** obtained by the fermentation and distillation of a mash of cereals; saccharified by the diastase of malt, with or without other natural enzymes, and fermented by the action of yeast;
- b)** distilled at a maximum alcoholic strength by volume of 94.8% vol., so that the product thus obtained by distillation shall have an aroma and taste typical of the raw materials used; the product thus obtained by distillation shall be matured for at least 3 years in wooden casks not exceeding 700 litres capacity;
- c)** the alcoholic strength by volume shall be at least 40% vol. when the product is commercialised for human consumption.

3. Grain spirit drink is the spirit drink:

- a)** produced by the distillation of a fermented mash of cereals and having organoleptic characteristics derived from the raw materials used;
- b)** produced either exclusively by the distillation of a fermented mash of whole grains of wheat, barley, oats, rye or buckwheat with all their component parts;
- c)** or by the redistillation of a distillate obtained in accordance with subparagraph b);

- d)** the alcoholic strength by volume shall be at least 35% vol. when the product is commercialised for human consumption;
- e)** the spirit drink may be called "grain spirit" if it is obtained by the distillation at max. 95% vol. of a fermented mash of cereals having the specific organoleptic characteristics of the raw materials used;
- f)** the designation "grain spirit drink" may be replaced by "Korn" or "Kornbrand" for the drink produced in Germany and in regions of the Community where German is one of the official languages provided that this drink is traditionally produced in these regions and if the grain spirit drink is obtained there without any additive.

4. Wine spirit is a spirit drink:

- a)** obtained 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.;
- b)** containing a quantity of volatile substances equal to or exceeding 125 grams per hectolitre of 100% vol. alcohol;
- c)** having a maximum methyl alcohol content of 200 grams per hectolitre of 100% vol. alcohol;
- d)** the minimum alcoholic strength by volume of the product shall be 37.5% vol. when it is commercialised for human consumption;
- e)** this drink may also be used as a raw material in the preparation of "brandy" or of other spirit drinks; in this case, the alcoholic strength by volume will be between 37.5 and 86.0% vol.;
- f)** the drink obtained by the distillation of wine at max. 86% vol. may also be commercialised under the designation "vinars"¹ if it has been matured in contact with wood for at least a year. In the preparation of 'vinars' natural plants and fruit extracts may be used provided that the back label also indicates the designation of the fruits or plants from which the extract has been obtained; the period of ageing may also be indicated on the label, as follows:
 - V "old pale", obtained from distillates aged for at least 1 year;
 - VS "superior pale", obtained from distillates aged for at least 3 years;
 - VSOP "Very Superior Old Pale", obtained from distillates aged for at least 5 years;
 - XO "Extra Old", obtained from distillates aged for at least 7 years.

The minimum alcoholic strength by volume of 'vinars' shall be 36% vol. when it is commercialised for human consumption.

5 Brandy or Weinbrand is a spirit drink:

- a)** obtained from a wine distillate with an alcoholic strength by volume of not more than 86% or from wine spirit, whether or not blended with a wine distillate distilled at less than 94.8% vol. provided that the latter distillate does not exceed a maximum of 50% by volume of the finished product;
- b)** 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;
- c)** having a maximum methyl alcohol content of 200 grams per hectolitre of 100% vol. alcohol;
- d)** matured for at least one year in oak containers or for at least six months in oak casks with a capacity of less than 1,000 litres; maturation may apply both to the raw materials and to the finished product;
- e)** the minimum alcoholic strength by volume shall be 36% vol. when it is commercialised for human consumption.

6. Marc of grapes spirit or marc of grapes is a spirit drink:

- a)** produced from marc of grapes fermented and distilled either directly by water vapour, or after water has been added; a determined percentage of yeast may be added to the marc, the distillation being carried out in the presence of the marc itself at less than 86% vol. Redistillation at the same alcoholic strength shall be authorised;

¹ N.T. a variety of brandy

- b)** the quantity of yeast that may be added to the marc of grapes in order to produce marc of grapes spirit shall be of maximum 25 kilos of yeast per 100 kilos of marc of grapes used. The quantity of alcohol obtained from the yeast shall not exceed 35% of the total quantity of alcohol in the finished product;
- c)** containing a quantity of volatile substances equal to or exceeding 140 grams per hectolitre of 100% vol. alcohol and having a maximum methyl alcohol content of 1,000 grams per hectolitre of 100% vol. alcohol;
- d)** the minimum alcoholic strength by volume shall be 37.5% vol. when it is commercialised for human consumption;
- e)** The name “marc of grapes” or “marc of grapes spirit” may be replaced by the designation “grappa” solely for the spirit drink produced in Italy.

7. Yeast brandy is a spirit drink:

- a)** obtained from the distillation of wine yeast at not more than 86% vol.; the drink produced from wine yeast distilled and redistilled at not more than 86% vol. by means of special installations which allow the separation of the fractions of the beginning and the end of the distillation and matured in wooden containers for at least 3 months may be commercialised under the name “yeastyeast foam”;
- b)** the minimum alcoholic strength by volume shall be 37.5% vol. when it is commercialised for human consumption.

8. Fruit marc spirit is a spirit drink:

- a)** obtained exclusively by the fermentation and distillation at not more than 86% vol. of fruit marc, with the exception of grapes; redistillation at the same alcoholic strength shall be authorised;
- b)** the minimum volatile substances content shall be of 200 grams per hectolitre of 100% vol. alcohol;
- c)** the maximum methyl alcohol content shall be of 1,200 grams per hectolitre of 100% vol. alcohol;
- d)** the maximum hydrocyanic acid content shall be of 10 grams per hectolitre of 100% vol. alcohol in the case of stone-fruit spirits;
- e)** the minimum alcoholic strength by volume shall be 37.5% vol. when it is commercialised for human consumption;
- f)** the sales designation shall be “...-marc spirit” with the specification of the respective fruit; if several fruit marcs, from several different fruits, shall be used, the sales designation of the product shall be “fruit marc spirit”.

9. Raisin spirit is a spirit drink:

- a)** produced by the distillation of the product obtained by the alcoholic fermentation of extract of dried grapes of the “Corinth Black” and “Malaga Muscat” varieties;
- b)** distilled at less than 94.5% vol. so that the distillate shall have a specific aroma and taste of the raw material used;
- c)** the minimum alcoholic strength by volume shall be 37.5% vol. when it is commercialised for human consumption.

10. Fruit spirit is a spirit drink:

- a)** produced exclusively by the alcoholic fermentation and distillation of fleshy fruit or must of such fruit, with or without stones;
- b)** distilled at less than 86% vol., so that the distillate shall have an aroma and taste derived from that fruit;
- c)** containing a quantity of volatile substances equal to or exceeding 200 grams per hectolitre of 100% vol. alcohol;
- d)** having a maximum methyl alcohol content of 1,000 grams per hectolitre of 100% vol. alcohol. For the following fruit: plums (*Prunus domestica* L.), mirabelle (*Prunus domestica* L. var. *syriaca*), apples (*Malus domestica* Borkh.), pears (*Pyrus communis* L) the maximum methyl alcohol content shall be of 1,200 grams per hectolitre of 100% vol. alcohol for spirits produced by private producers in stills the total production of which does not exceed 500 hectolitres of 100%vol. alcohol per year; this provision shall not apply to spirits produced from pears of the “Williams” variety;
- e)** In the case of stone-fruit spirits, the hydrocyanic acid content shall not exceed 10 grams per hectolitre of 100% vol. alcohol;

- f)** the minimum alcoholic strength by volume shall be 37.5% when it is commercialised for human consumption;
- g)** Derogations from the provisions of subparagraphs c), d) and e) may be adopted by the Ministry of Agriculture, Food and Forestry where the manufacture and sale of traditional products provide a substantial proportion of the income of certain fruit producers;;
- h)** the sales designation of such drinks will be “spirit “ accompanied by the name of the fruit, such as cherry spirit (or kirsch), plum spirit (slivovitz, ‘turț’, ‘horincă’ etc.), mirabelle, peach, apple, apricot, fig, citrus or grape spirit or other fruit spirits;
- i)** in certain geographical areas the fruit spirit may bear the name “palinca” provided that it shall be produced in accordance with the traditional technological procedures in area;
- j)** the name “Williams” may be used only to designate pear spirit produced solely from pears of the “Williams” variety;
- k)** whenever two or more fruits shall be macerated and distilled together, the product shall be called “fruit spirit”, supplemented by the name of each fruit, in decreasing order of quantity used;
- l)** the designation “spirit” accompanied by the name of the fruit may be replaced by the name of the fruit only when the following fruit shall be used: mirabelle (*Prunus domestica* L. var. *syriaca*), plums (*Prunus domestica* L.), gray plums (*Prunus domestica* L.), apples of the Golden delicious variety; where there is a risk that one of these designations may not be easily understood by the final consumer, the label shall contain the word “spirit”, possibly accompanied by an explanation;
- m)** spirit drinks may also bear the name “spirit” accompanied by the name of the fruit if the label contains the supplementary specification “obtained by maceration and distillation”, the minimum proportion to be used shall be 100 kilograms of fruit per 20 litres of 100% vol. alcohol, for raspberries, blackberries, bilberries, strawberries, red or white currants, sloes, rowan berries, elder, hip berries, blackcurrants, partially fermented or unfermented, in ethyl alcohol of agricultural origin, or in spirit, or in distillate as defined in this Regulation, followed by distillation;
- n)** the spirit drinks obtained by macerating unfermented whole fruit such as that referred to in subparagraph m), in ethyl alcohol of agricultural origin, followed by distillation, may be called “geist”, with the name of the fruit, and they may be matured;
- o)** the minimum alcoholic strength by volume shall be 37.5% vol. when it is commercialised for human consumption.

11. “Tuica” (plum spirit drink) is a spirit drink:

- a)** produced by the alcoholic fermentation and distillation of whole or crushed plums (of various varieties), or of plum juice, with or without stones;
- b)** distilled at a maximum alcoholic strength by volume of 86% vol., so that the product resulting from the distillation shall have an aroma and taste derived from the fruit;
- c)** having a volatile substances content equal to or exceeding 200 grams, a maximum methyl alcohol content of 1,000 grams and a maximum hydrocyanic acid content of 10 grams per hectolitre of 100% vol. alcohol;
- d)** depending on the area where the fruit was grown, on the fruit variety, on the technology employed, on the ageing period and on the alcoholic strength by volume, the designation of the product “tuica” shall be accompanied by various names which will distinguish among its typical qualities. In certain geographical areas, the product may be called “horincă” or “turț”;
- e)** the minimum alcoholic strength by volume differs depending on the technological procedure employed in the preparation of the drink, but it not less than 24% vol. when it is commercialised for human consumption.

12. Cider spirit or perry spirit is a spirit drink:

- a)** produced exclusively by the distillation of cider or perry;

- b)** distilled at a maximum alcoholic strength by volume of 86% vol., so that the distillate shall have an aroma and taste derived from the fruit;
- c)** having a volatile substances content equal to or exceeding 200 grams per hectolitre of 100% vol. alcohol;
- d)** the minimum alcoholic strength by volume shall be 37.5% vol. when it is commercialised for human consumption.

13. Gentian spirit is a spirit drink:

- a)** 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 shall be 37.5% vol. when it is commercialised for human consumption.

14. Fruit spirit drink is a spirit drink:

- a)** obtained by macerating fruit in ethyl alcohol of agricultural origin and/or in distillate of agricultural origin and/or in spirit in a determined proportion. The quantity of fruit used shall be at least 5 kilograms per 20 litres of 100% vol. alcohol used;
- b)** the flavouring of this spirit drink may be supplemented by flavouring substances other than those which come from the fruit used;
- c)** the characteristic taste of the drink and its colour shall come exclusively from the fruit used;
- d)** the drink so defined shall be called "spirit drink" with the name of the fruit;
- e)** the minimum alcoholic strength by volume shall be 25% vol. when it is commercialised for human consumption;
- f)** the name "Pacharan" may be used solely for the "fruit spirit drink" manufactured in Spain and obtained by macerating sloes (*Prunus spinosa*) within the minimum proportion of 250 grams of fruit per litre of 100% vol. alcohol.

15. Juniper-flavoured spirit drink, also known as gin, shall be a spirit drink:

- a)** produced by flavouring ethyl alcohol of agricultural origin and/or grain spirit and/or grain distillate with juniper berries; other natural and/or nature-identical flavouring substances and/or flavouring preparations and/or aromatic plants or parts or aromatic plants may be used in addition, but the organoleptic characteristics of juniper shall be discernable, even if they are more attenuated.;
- b)** the drink so obtained may be called "Wacholder", "ginebra" or "genebra";
- c)** the alcohol and/or grain spirit and/or grain distillate used for the spirit drinks called "génievre", "jenever", "genever" or "péket" shall be organoleptically suitable for the manufacture for the aforementioned products and have a maximum methyl alcohol content of 5 grams per hectolitre of 100% vol. alcohol and a maximum aldehyde content expressed as acetaldehyde of 0.2 grams per hectolitre of 100% vol. alcohol; in the case of such products, the taste of juniper berries need not be discernable;
- d)** the drink may be called "gin" if it is produced by flavouring organoleptically suitable ethyl alcohol of agricultural origin with natural and/or nature-identical flavouring substances and/or flavouring preparations so that the taste shall be predominantly that of juniper.;
- e)** the minimum alcoholic strength by volume shall be 37.5% vol. when it is commercialised for human consumption.

16. Distilled gin is the spirit drink:

- a)** produced by redistilling organoleptically suitable ethyl alcohol of agricultural origin with an initial alcoholic strength of at least 96% vol. in stills traditionally used for gin, in the presence of juniper berries and of other natural vegetable products provided that the juniper taste shall be predominant; the term "distilled gin" may also apply to a mixture of the product of such redistillation and ethyl alcohol of agricultural origin, with the same composition, purity and alcoholic strength;

- b)** natural and/or nature-identical flavouring substances and/or flavouring preparations may also be used to flavour distilled gin; "London Gin" is a type of distilled gin;
- c)** the minimum alcoholic strength by volume shall be 37.5% vol. when it is commercialised for human consumption;
- d)** the drink obtained by adding essences or flavourings to ethyl alcohol of agricultural origin shall not qualify for the description "distilled gin".

17. Caraway-flavoured spirit drink is a spirit drink:

- a)** produced by flavouring ethyl alcohol of agricultural origin with caraway (*Carum carvi*);
- b)** other natural or nature-identical flavouring substances and/or flavouring preparations may additionally be used but there shall be a predominant taste of caraway;
- c)** the spirit drink as defined in subparagraphs a) and b) may also be called "akvavit" or "aquavit" if it is flavoured with a distillate of plants or aromatic herbs;
- d)** other flavouring substances may be used in addition, but the flavour of these drinks shall be largely attributable to distillates of caraway and/or dill seeds, the use of essential oils being prohibited;
- e)** the bitter substances shall not obviously dominate the taste;
- f)** the dry extract content may not exceed 1.5 grams per 100 millilitres of 100% vol. ethyl alcohol;
- g)** the minimum alcoholic strength by volume shall be 30% vol. when it is commercialised for human consumption.

18. Aniseed-flavoured spirit drink is a spirit drink:

- a)** produced by flavouring ethyl alcohol of agricultural origin with natural extracts of star anise (*Illicium verum*), anise (*Pimpinella anisum*), fennel (*Foeniculum vulgare*), or any other plant which contains the same principal aromatic constituent, using one of the following processes:
 - maceration and/or distillation,
 - redistillation of the alcohol in the presence of the seeds or other parts of the plants specified above,
 - addition of natural distilled extracts of aniseed-flavoured plants,
 - a combination of these three methods
- b)** other natural plant extracts or aromatic seed may also be used, but the aniseed taste shall remain predominant;
- c)** the minimum alcoholic strength by volume shall be 15% when it is commercialised for human consumption;
- d)** for an aniseed-flavoured spirit drink to be called 'pastis' it shall also contain natural extracts of liquorice root (*Glycyrrhiza glabra*), which implies the presence of the colorants known as 'chalcones' as well as glycyrrhizic acid, the minimum and maximum levels of which shall be 0.05 and 0.5 grams per litre respectively; pastis contains less than 100 grams of sugar per litre and shall have a minimum and maximum anethole level of 1.5 and 2 grams per litre respectively.
- e)** the minimum alcoholic strength by volume shall be 40% vol. when the pastis is commercialised for human consumption;
- f)** for an aniseed-flavoured spirit drink to be called 'ouzo' it shall:
 - be produced exclusively in Greece,
 - be produced by blending alcohols flavoured by means of distillation or maceration using aniseed and possibly fennel seed, mastic from a lentiscus indigenous to the island of Chios (*Pistacia lentiscus Chia* or *latifolia*) and other aromatic seeds, plants and fruits; the alcohol flavoured by distillation shall represent at least 20 % of the alcoholic strength of the ouzo.
 - the minimum alcoholic strength by volume of the product called "ouzo" shall be 37.5% vol. when it is commercialised for human consumption;
 - 'ouzo' shall be colourless and shall have a sugar content of 50 grams or less per litre;

- the distillate shall be produced by distillation in traditional discontinuous copper stills with a capacity of 1,000 litres or less and shall have an alcoholic strength of not less than 55 % vol. and not more than 80 % vol.;

g) for an aniseed-flavoured spirit drink to be called “anis”, its characteristic flavour shall be derived exclusively from anise (*pimpinella anisum*) and/or star anise (*illicium verum*) and/or fennel (*foeniculum vulgare*);

- the name 'distilled anis' may be used if the drink contains alcohol distilled in the presence of such seeds, provided such alcohol constitutes at least 20 % of the drink's alcoholic strength;

- the minimum alcoholic strength by volume shall be 35% vol. when it is commercialised for human consumption.

19. Bitter-tasting spirit drink or bitter is a spirit drink with a predominantly bitter taste:

a) produced by flavouring ethyl alcohol of agricultural origin with natural and/or nature-identical flavouring substances and/or flavouring preparations;

b) the drink thus obtained may also be commercialised as 'amer', 'amaro' or 'bitter' with or without another term;

c) the minimum alcoholic strength by volume shall be 15% vol. when it is commercialised for human consumption;

d) this provision shall not affect the possible use of the terms 'amer', 'amaro' and 'bitter' for products not covered by this Regulation.

20. Vodka is a spirit drink:

a) produced by either rectifying ethyl alcohol of agricultural origin or filtering it through activated charcoal, possibly followed by straightforward distillation or an equivalent treatment, so that the organoleptic characteristics of the raw materials used shall be selectively reduced; the product may be given special organoleptic characteristics, such as a mellow taste, by the addition of flavouring;

b) the minimum alcoholic strength by volume shall be 37.5% vol. when it is commercialised for human consumption.

21. Liqueur is a spirit drink:

a) produced by flavouring ethyl alcohol of agricultural origin or a distillate of agricultural origin or one or more spirit drinks or a mixture of the above, sweetened and possibly with the addition of products of agricultural origin such as cream, milk or other milk products, fruit, wine or flavoured wine;

b) having a minimum sugar content of 100 grams per litre expressed as invert sugar;

c) the minimum sugar content of 100 grams per litre shall be reduced for the following liqueurs:

- 80 grams per litre in the case of gentian liqueur produced exclusively from gentian used as the sole flavouring substance;

- 70 grams per litre in the case of cherry liqueurs, where ethyl alcohol shall be constituted exclusively from cherry spirit;

d) the name “crème de” followed by the name of a fruit or the raw material used, excluding milk products, shall be reserved for liqueurs with a minimum sugar content of 250 grams per litre expressed as invert sugar;

e) the name “crème de cassis” shall be reserved for blackcurrant liqueurs containing at least 400 grams of sugar, expressed as invert sugar, per litre;

f) the minimum alcoholic strength by volume shall be 15% vol. when it is commercialised for human consumption.

22. Egg liqueur is a spirit drink:

a) obtained from ethyl alcohol of agricultural origin;

b) whether or not flavoured;

c) the ingredients of which shall be quality egg yolk, egg white and sugar or honey;

d) the minimum sugar or honey content shall be 150 grams per litre of the final product;

e) the minimum egg yolk content shall be 140 grams per litre of the final product;

- f) the minimum alcoholic strength by volume shall be 14% vol. when it is commercialised for human consumption;
- g) this spirit drink shall be called “egg liqueur” or “advocaat”, “avocat” or “Advokat” and it shall be associated with a brand name.

23. Liqueur with egg is a spirit drink:

- a) obtained from ethyl alcohol of agricultural origin, the ingredients of which shall be quality egg yolk, egg white and sugar or honey.;
- b) whether or not flavoured;
- c) the minimum sugar or honey content shall be 150 grams per litre of the final product;
- d) the minimum egg yolk content shall be 70 grams per litre of the final product;
- e) the name “liqueur with egg” may be associated with a brand name;
- f) the minimum alcoholic strength by volume for release for human consumption shall be 15% vol.

Art. 6

- (1) In order to be commercialised for human consumption under one of the names listed in Article 5, a spirit drink shall comply with the definition and requirements applicable to the category to which it belongs.
- (2) Spirit drinks which do not comply with the provisions relating to the products as defined in art. 5 cannot bear any of the reserved names referred to in this article. They shall be called “spirit drinks”.

Art. 7

- (1) If any substance other than those authorised by Community legislation or, failing that, by national provisions shall be added, the spirit drink in question shall lose the right to the reserved name.
- (2) The authorised additives and the methods of using them in the preparations of the spirit drinks defined in art. 5 and art. 6, paragraph (2), shall comply with the rules and regulations in force.
- (3) The authorised processing aids, the directions for their use in the preparations of the spirit drinks defined in art. 5 and art. 6, paragraph (2), shall comply with the rules and regulations in force.
- (4) The colouring of spirit drinks shall be authorised in accordance with the national rules in force.
- (5) Only natural flavouring substances and preparations may be used in the preparation of the spirit drinks defined in art. 5, except in the case of those defined in points 15, 16, 17 and 19.
- (6) However, nature-identical flavouring substances and preparations as defined by the regulations in force shall be authorised in liqueurs except those mentioned below:
 - (a) Fruit liqueurs (or crèmes):
 - pineapple,
 - blackcurrant,
 - cherry,
 - raspberry,
 - blackberry,
 - bilberry,
 - citrus fruit;
 - (b) plant liqueurs:
 - mint,
 - gentian,
 - aniseed,
 - g n pi (a group of medicinal plants).

(7) In the preparation of spirit drinks, the addition of water, possibly distilled or demineralised, shall be authorised, provided that the water added does not change the nature of the product.

(8) In the preparation of spirit drinks, only ethyl alcohol of agricultural origin may be used, which shall have organoleptic characteristics and physical and chemical properties in accordance with the specifications set out in Annex No 1 to this Regulation and with the Romanian Standard 14/98; the label may contain an indication of the raw materials used, in compliance with the rules and regulations in force.

(9) The ethyl alcohol used to dilute or dissolve colorants, flavourings or any other authorised additives used in the preparation of spirit drinks shall be ethyl alcohol of agricultural origin.

(10) The organoleptic characteristics and the physical and chemical properties of spirit drinks shall conform to the provisions set out by technical specifications or company standards, the manufacturer being directly liable for complying with these provisions.

(11) The methods to be used for checking the organoleptic characteristics and the physical and chemical properties of spirit drinks shall comply with the rules and regulations in force.

Art. 8

(1) The labelling of spirit drinks shall comply with the rules and regulations in force, i.e. the Government Decision No [106/2002](#) concerning the labelling of foodstuffs.

(2) When the label of a product indicates the ageing period, this shall not be longer than that of the newest alcoholic constituent of the respective product and the ageing shall take place under fiscal control.

(3) In the case of spirit drinks which undergo ageing, the label may indicate the ageing period, as follows:

- VS "very special", for an ageing period of at least 1 year;
- VSOP "Very Superior Old Pale", for an ageing period of at least 3 years;
- EXTRA, for an ageing period of at least 5 years;
- XO "Extra Old", for an ageing period of at least 7 years.

Art. 9

(1) In order to be commercialised for human consumption, spirit drinks may not be described by associating words or phrases such as 'like', 'type', 'style', 'made', 'flavour' or any other similar indications with any of the sales descriptions mentioned in this Regulation.

(2) The use of terms such as "rum", "rhum", "ron", "votka", "ginley", "tequila" or other terms derived from the names referred to in art. 5 for other spirit drinks than the ones defined in that article shall be prohibited.

(3) It shall be also prohibited for the products referred to in paragraph (2) to be referred to by using terms such as "original product", "original method", "traditional recipe", "traditional product" or any other similar phrase.

(4) Where in the preparation of spirit drinks flavourings shall be used which do not comply with the provisions relating to the products defined in art. 5, the sales designation shall be "...-flavoured spirit drink"; the name shall be printed in characters of the same type and size (at least 3 mm) and so that all the words shall be grouped together.

Art. 10

(1) The spirit drinks listed below:

- rum,
- whisky and whiskey,
- grain spirit/grain brandy,
- wine spirit and brandy, 'vinars'
- marc of grapes spirit, yeast brandy, yeast foam

- fruit spirit, including “tuica” and all its varieties, but excluding the products defined in art. 5 point 10 paragraph m),
- raisin spirit,
- cider spirit and perry spirit,

may not bear in any form whatsoever in their presentation the generic name reserved for the above drinks if they contain added ethyl alcohol of agricultural origin

(2) If one of the spirit drinks listed in paragraph (1) is mixed with:

- a)** one or more spirit drinks, whether or not defined in compliance with art. 5 and art. 6 paragraph (2); and/or
- b)** one or more distillates of agricultural origin, the sales designation “spirit drink” shall be clearly and visibly indicated on the label.

(3) The provisions of paragraph (2) shall not apply to the designation and presentation of products obtained from such a mixture if that mixture conforms to one of the definitions provided in art. 5.

(4) As regards the labelling and presentation of the products resulting from the abovementioned mixture, reference may be made to one or other of the terms listed in art. 5 outside the sales name but in the same visual field, by listing all the alcoholic components and their proportion in the mixture, preceded by the phrase “spirits obtained from a mixture”, in compliance with the rules and regulations in force; the proportion of each alcohol constituent shall be equal to the volume of pure alcohol which it represents in the total pure alcohol volume of the mixture; it shall be expressed as “% vol” and shall be listed in decreasing order.

(5)_

a) A generic designation may be used in the composition of a compound name in the presentation of a spirit drink, provided that alcohol in this drink comes solely from the drink indicated in the composite designation; composite designations may be used in the presentation of the following liquors:

- plum brandy;
- orange brandy;
- apricot brandy;
- gooseberry brandy;

b) As regards the labelling and presentation of the aforementioned liquors, the composite designations shall appear on the same line, and in characters of the same type, size and colour, and the word “liqueur” shall appear next to it and in characters of the same size as those of the composite designation.

c) As regards the labelling of such liqueurs, where the alcohol does not come from the spirit drinks indicated, reference shall be made to the nature of the alcohol used in the same visual field; this reference shall be expressed either by indicating the nature of the alcohol used, or by including the specification “agricultural alcohol”, always preceded by the phrase “manufactured from...” or “obtained with the aid of...” or “... -based”.

Art. 11

With the exception of the products referred to in art. 5 points 8, 10, 12 and 14, the indication of fruit and/or vegetable portions, coffee, or chocolate on the label shall be prohibited.

ANNEX 1: Characteristics of Ethyl Alcohol of Agricultural Origin

1.	Organoleptic characteristics:	N° detectable taste other than that of the raw material
2.	Minimum alcoholic strength by volume:	96,0% vol.
3.	Maximum level of residues:	
	a) Total acidity, expressed in grams of acetic acid per hectolitre of alcohol at 100 % vol.:	1,5
	b) Esters expressed in grams of ethyl acetate per hectolitre of alcohol at 100 % vol.:	1,3
	c) Aldehydes expressed in grams of acetaldehyde per hectolitre of alcohol at 100 % vol.:	0,5
	d) Higher alcohols expressed in grams of methyl-2 propanol-1 per hectolitre of alcohol at 100 % vol.:	0,5
	e) Methanol expressed in grams per hectolitre of alcohol at 100 % vol.:	50,0
	f) Dry extract expressed in grams per hectolitre of alcohol at 100 % vol.:	1,5
	g) Volatile bases containing nitrogen expressed in grams of nitrogen per hectolitre of alcohol at 100 % vol.:	0,1
	h) Furfural:	Not detectable

ANNEX 2: The List of Agricultural Products used in the production of ethyl alcohol of agricultural origin and of distillates of agricultural origin (Annex II to the treaty)

1. Cereals:

1.1. wheat and meslin (a mixture of wheat and rye in a ratio of 2 to 1);

1.2. maize (corn);

1.3. rice;

1.4. grain sorghum;

1.5. buckwheat, millet, other cereals.

2. Molasses, whether or not decolourized:

2.1. molasses syrup;

2.2. fruit juices containing any proportion of sugar;

2.3. sugar cane molasses.

3. Fruit:

3.1. dates, figs, pineapples, avocados, guavas, mangoes and mangosteens, fresh or dried;

3.2. citrus fruit, fresh or dried: oranges, tangerines, clementines, grapefruit, lemon;

3.3. (Corinth, Sultana) grapes, fresh or dried;

3.4. melons;

3.5. fresh apples, pears and quinces;

3.6. apricots, cherries, sour cherries, peaches (including nectarines), plums and sloes, fresh;

3.7. other fresh fruit:

a) strawberries, wild strawberries, raspberries, mulberries, blackberries and hybrids thereof;

b) black, white or red currants and gooseberries;

c) cranberries, bilberries and other fruits of the genus *Vaccinium*;

d) kiwi fruit;

e) others: tamarins, cajon, passion fruit, carambola.

ANNEX 3: Geographical Designations referred to in Article 5(1)(b)

Spirit drink	Geographical designation
Rum	Martinique Rum
	Guadeloupe Rum
	Reunion Rum
	(These designations may be supplemented by the specification "traditional".)
	Guyane Rum
	Malaga Rum
	Granada Rum
	Madeira Rum

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