



Photo: BMLFUW/Rita Newman

## Salzkammergut Reinanken

**Record Number: 28**

### Disclosure Date

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Photo: BM...

### Title

*Salzkammergut Reinanken*  
(*Salzkammergut Whitefish*)

### Abstract or Claim

Traditional lake fishery of *Reinanken* (Whitefish) practiced in the lakes of the Salzkammergut, Federal Province of Salzburg.

Optimal interaction between soils, climate, water regime, and terrain permit the growth of *Reinanken* (*Coregonus atterensis*) delivering flesh of a particularly high quality.

The regional production of *Salzkammergut Reinanke* contributes essentially to the preservation of the region's landscape.

### Name of Product / Product class

Reinanke, whitefish, fish

### Name of Region

Salzkammergut, Salzburg, Upper Austria, Styria, Austria

### Field of search

Food and Agriculture

### Name(s) of Information Provider

Fischerei Höplinger (fishery Höplinger), St. Wolfgang

### Names of Applicant for Title

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## Holder of Knowledge or associated resources

Lake fisheries in the Salzkammergut

## Grantee(s), holder(s) of title, assignee(s) or owner(s) of title, if any

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Descriptors

### - History:

Already about 3000 B.C. fishing in the lakes Mondsee and Attersee was practised by people who lived in lake dwellings.

The oldest document relating to fishery in the lake Attersee (about 894 A.D.) is from Emperor Arnulf of Carinthia (850 - 889 A. D.).

The first systematic descriptions of fish originating from lakes of the Salzkammergut and pertaining to the genus *Coregonus* are found in the archives of the Museum of Natural History, Vienna, of the years 1842 - 1890.

In the past fishes of the Salzkammergut lakes were predominantly sold to the clergy, nobility and wealthy citizens. Common folk was not able to afford these fish due to their high prices.

Fishes which were not sold immediately were kept in storage ponds ("Kaltern") for a longer period.

Moreover, dead fishes were stored in "ice cellars". For this purpose ice cubes were cut from specific ponds during winter and then stored in cellars. This allowed the cooling of fish until next August.

### - Region:



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The region of "Salzkammergut" is situated on the northern edge of the Alps; it is located in three Austrian Federal Provinces (Upper Austria, Salzburg and Styria) and encompasses 54 municipalities.

The region stretches from the City of Salzburg in the west to the Almtal (Federal Province of Salzburg) in the east. It borders the line of the lakes Irrsee-Attersee-Traunsee (Federal Province of Upper Austria) in the north and the mountain range Dachstein and the Ausseerland (Federal Province of Styria) in the south. Often also the lakes Mattsee and Wallersee are attributed to the region of Salzkammergut.

The name "Salzkammergut" means "Estate of the Salt Chamber". It was first documented in 1656 and refers to the rich occurrence of salt in a "Kammergut", which means a direct estate

of the sovereign, in that case of the House of Habsburg.

The Salzkammergut area has three distinct types of landscape: the predominantly flat pre-alpine area, the low mountain range which is part of the flysch-zone, and the high-alpine Northern Limestone Alps.

The landscape is characterized by 76 picturesque lakes of various sizes, all with crystal clear water.

*Climate:*

The oceanic climate of the Salzkammergut is regarded as particularly humid. Rain falls on more than 130 days per year, which results in an annual precipitation of up to 2,000 mm. In summer the region of Salzkammergut is famous for its so-called 'string rain', a soft yet drenching rain which boosts the flourishing of the lush vegetation.

Summers tend to be quite warm, with an average temperature of 15 °C to 25 °C. During winter (mid-November to February) the average temperature is around 4 °C.

In winter the region is rich in snow and is favoured by fair weather.

Due to the influence of the numerous lakes on the regional climate, temperatures are about 1 °C lower in summer and 1 - 2 °C higher in winter than in the rest of Austria.

*Habitat:*

*Salzkammergut Whitefishes* are native in the alpine lakes Attersee (46 km<sup>2</sup>), Traunsee (24,5 km<sup>2</sup>), Mondsee (14,2 km<sup>2</sup>), Fuschlsee (2,7 km<sup>2</sup>), Wolfgangsee (12,84 km<sup>2</sup>), and Hallstättersee (8,55 km<sup>2</sup>).

The lakes' water quality and oxygen content is outstanding and thus well suited for the needs of whitefish.

**- Salzkammergut Reinanke:**

*Reinanken* or *Renken* is the common name for fish of the genus *Coregonus*, family *Salmonidea*, in Austria. Numerous other names for this species are found in Europe, such as *Felche*, *Maräne* or *Schnäpel*.

Due to the many different regional forms of appearance the systematic classification of individual populations of the genus *Coregonus* is quite difficult and needs further clarification. However, for the lakes Attersee und Mondsee the species *Coregonus atterensis Kottelat 1997* has been defined.

*Reinanken* have a long and often laterally compressed body, a deeply forked caudal fin, and a small mouth. The back of the fish is blue-green. The silvery fish scales are relatively large and make the fish look silvery.

*Salzkammergut Reinanken* are 35 – 40 cm tall.

*Reinanken* are cold water fish which need oxygen and live in swarms in cold, deep lakes of the Alps.

*Method of production:*

*Salzkammergut Reinanken* are farmed in natural lakes in the region Salzkammergut which are run either by commercial companies or by smaller, farm-based companies. Lakes are regularly stocked with *Reinanken* from lakes of the region.

#### *Feeding:*

The whitefish feed above all on small water animals which they find on the bottom or in the open water area. There is no supplementary feeding.

#### *Fishing:*



Photo: BMLFUW/Rita Newman

Fishing season is from April to October.

Fish are caught with floating nets or bottom trawlers, which are set out in the evening and hauled in the next morning.

An opening of mesh is chosen that allows only catching whitefish of about 3 kg which are 3-4 years old and have spawned once or twice.

#### *Slaughtering and storage:*

*Salzkammergut whitefish* is immediately slaughtered after catching and kept in a cool place.

#### *Processing and packaging:*

Whitefish are processed according to stringent hygienic rules and are packed partly under vacuum.

#### *Flesh and taste:*

*Reinanken* are characterized by white, firm flesh and a lusty taste.

#### *Water quality control:*

The water quality of the lakes is regularly controlled by the Institute for Water Ecology, Fisheries and Lake Research at Scharfling, Mondsee.

#### **- Marketing:**

*Salzkammergut whitefish* is marketed directly after slaughtering or delivered to local restaurants or processed.

*Salzkammergut whitefish* is not available throughout the year due to a closed season during winter (November 1<sup>th</sup> – January 31<sup>th</sup>).

#### ***Connection with the geographical area and Traditional Knowledge***

- Specific soil and climate, water and landscape conditions in the region “Salzkammergut Reinanken” provide for ideal conditions for the natural farming of *Reinanken*.
- *Salzkammergut Reinanken* are born and bred in the region.
- Strong link with the area: *Reinanken* feed exclusively on organisms occurring

in the lakes.

- The production of *Salzkammergut Reinanken* is the result of Traditional Knowledge passed on from generation to generation: Traditional Knowledge and expertise of lake fishing with nets (Know-how of fishermen, slaughtering and transport), Know-how of slaughtering, Know-how of processing.

#### **- Utilization:**

*Salzkammergut Reinanke* is offered as fresh or filleted fish.

A traditional delicacy is *Reinanke* cured in salt and then smoked over fire of beech wood.

#### **- Protection:**

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#### **Key words**

Food and agriculture, traditional knowledge, Austria, Salzburg, Upper Austria, Styria, region, Salzkammergut, fish, Reinanke, *Coregonus*, *Coregonus atterensis* Kottelat 1997, Salzkammergut Reinanke, Salzkammergut whitfish

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All internet references last accessed on 3 July 2009.

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Yes

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