

Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

(2010/C 34/04)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006. Statements of objection must reach the Commission within six months from the date of this publication.

SUMMARY

COUNCIL REGULATION (EC) No 510/2006

‘PRLEŠKA TŮNKA’

EC No: SI-PGI-0005-0533-24.03.2006

PDO () PGI (X)

This summary sets out the main elements of the product specification for information purposes.

1. Responsible department in the Member State:

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2. Applicant:

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Composition: Producers/processors (X) Other ()

3. Type of product:

Group 1.2 — Meat products (cooked, salted, smoked, etc.)

4. Specification:

(Summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1. Title:

‘Prleška tũnka’

4.2. Description:

‘Prleška tũnka’ is composed of meat and minced lard (‘zaseka’). The pieces of meat (legs, loin, sirloin or neck of pork) are salted, dry-heat treated and smoked. The minced lard (minced bacon) is prepared by heat treatment of the hard back fat, which is minced and seasoned. The meat and lard are matured together in the vessel for at least 30 days.

‘Prleška tũnka’ always comprises both meat and minced lard. The meat is of an even, light pink colour typical of salted, heat-treated meat, without any grey, dark or other discolouring. The minced lard is creamy white in colour, suitably spreadable and of an appropriate structure, containing pieces of the size of a grain of rice, and the flavour is characteristic.

The meat has the flavour of mature, salted, smoked meat and is appropriately salty, with a harmonious, pronounced flavour of spices. The flavour of the minced lard must be characteristic.

4.3. *Geographical area:*

'Prleška tünka' is produced in the geographical area of Prlekija, which covers the municipalities of Ljutomer, Razkrižje, Križevci, Veržej, Sveti Jurij, Radenci, Gornja Radgona and Ormož.

4.4. *Proof of origin:*

All producers must be located in the geographical area.

Each producer must keep data proving compliance with the requirements of the specification for 'Prleška tünka'. Producers must keep details of the raw materials supplied, the production process, the duration of the maturing process, microbiological analysis and organoleptic analysis and records of the quantities of 'Prleška tünka' produced and sold. The Društvo za promocijo in zaščito prleških dobrot (Association for the promotion and protection of the specialities of Prlekija) checks the location of producers and their records containing evidence of their compliance with the requisite regulations and the specification. The Association also keeps a list of producers. The entire production process, from the use of raw materials to the final product, is traceable due to the stringent checks carried out on each producer. Producers are also checked by an independent control authority that meets the requirements of European standard EN 45011.

4.5. *Method of production:*

'Prleška tünka' is composed of meat and minced lard.

The meat of the leg, loin, sirloin or neck of pork, without the bone, skin and surface fat, is cured with 2,4 to 2,8 % of curing salt in relation to the weight of fresh meat (NaNO_2 in the permitted concentration of 0,5-0,6 %). Up to 0,5 % of sugar may be added as well. The injection of brine into the meat is prohibited. The other spices that are permitted in the preparation of the meat are pepper, garlic, caraway and bay leaf. The curing temperature must be between 0 and 80 °C. The evenly cured meat undergoes dry heat treatment and smoking.

The minced lard is prepared by heat treatment of hard back fat, which is then minced into pieces with a diameter of 6-8 mm and salted with 2-2,4 % coarse salt, and which may be seasoned with black pepper and garlic.

In order to make 'Prleška tünka', the prepared meat and the minced lard are placed in alternate layers in a vessel known as a 'tünka'. The bottom layer in the vessel is minced lard, which is followed by a layer of meat, a layer of minced lard, and so on. The top layer is always minced lard. When the pieces of meat are layered in the minced lard, they must not touch each other. The meat and minced lard are matured together in the vessel for at least 30 days.

'Prleška tünka' is stored in closed vessels or bags at a temperature of up to 12 °C.

Pre-packed 'Prleška tünka' can be of any weight but must have a meat to minced lard ratio of between 60:40 and 70:30.

Pre-packed units of 'Prleška tünka' contain the stipulated proportion of minced lard and meat taken from the maturing vessels prior to packing. In order to preserve the specific qualitative and organoleptic characteristics of 'Prleška tünka', especially the microbiological safety of the final product, it is necessary to pack 'Prleška tünka' in the defined geographical area immediately after maturing. It may be vacuum packed or packed in a modified atmosphere.

4.6. *Link:*

The protection of 'Prleška tünka' is based on the tradition of the specific technology used to produce 'Prleška tünka', which gives it its characteristic organoleptic properties.

Prlekija has been known for pig rearing since time immemorial. Farmers began to produce 'tünka' mainly in order to preserve meat over the year. That is how they started to layer meat in minced bacon lard, which they had previously partially melted, then salted and cooled (the verb 'tünkati' means to layer). They called the large wooden vessel in which they 'greased' the meat a 'tünka', and that expression has remained in use until today.

Records from the year 1487 show that 'tünka' was known on many church estates and in many towns in the geographical area.

According to an extant record, at the end of the 18th century Prlekija was known for minced lard, bacon, dry pork and the special wooden vessels — 'tünkas', in which this speciality was already preserved at that time.

Thus, through various generations, the production of 'Prleška tünka' became a traditional method of preserving meat throughout the year.

Various studies have shown that the specific technology of production and designation of 'Prleška tünka' has been preserved in precisely the geographical area defined in point 4.3, where nowadays the product is produced in a more modern way, while preserving the whole tradition of the original production method.

The reputation of 'Prleška tünka' today is underpinned by various certificates and awards that it has received in tests. Still today, a traditional meal in the Prlekija region is a piece of black bread, spread with lard and covered with a slice of meat from a 'tünka', accompanied by a gherkin.

4.7. Control body:

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4.8. Labelling:

Producers of 'Prleška tünka' that meet the conditions in the specification, as confirmed by a certificate, must label their products with the product name 'Prleška tünka', the common symbol in the form of a wooden vessel ('tünka'), the national quality symbol and the corresponding Community symbol.

In addition to the information required by the applicable legislation, the declaration on the product must also include the name of the piece of meat (leg, loin, sirloin or neck) and the meat to lard ratio. The loin and sirloin may be declared as 'šnita' and the neck may be declared as 'šijak'. The meat to lard ratio must always be declared in such a way that the total is 100.

