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Information and Notices

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<sup>(1)</sup> Text with EEA relevance.

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<sup>(1)</sup> Text with EEA relevance.

## II

*(Information)*INFORMATION FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES  
AND AGENCIES

## EUROPEAN COMMISSION

**Non-opposition to a notified concentration****(Case M.8695 — PSA/TIL/PPIT)****(Text with EEA relevance)**

(2018/C 53/01)

On 6 February 2018, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004 <sup>(1)</sup>. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- in the merger section of the Competition website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/homepage.html?locale=en>) under document number 32018M8695. EUR-Lex is the online access to European law.

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<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1.

## IV

(Notices)

## NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

## EUROPEAN COMMISSION

Euro exchange rates <sup>(1)</sup>

12 February 2018

(2018/C 53/02)

## 1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,2263	CAD	Canadian dollar	1,5427
JPY	Japanese yen	133,23	HKD	Hong Kong dollar	9,5892
DKK	Danish krone	7,4458	NZD	New Zealand dollar	1,6918
GBP	Pound sterling	0,88600	SGD	Singapore dollar	1,6256
SEK	Swedish krona	9,9195	KRW	South Korean won	1 328,30
CHF	Swiss franc	1,1503	ZAR	South African rand	14,6721
ISK	Iceland króna	125,40	CNY	Chinese yuan renminbi	7,7604
NOK	Norwegian krone	9,7475	HRK	Croatian kuna	7,4525
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	16 722,75
CZK	Czech koruna	25,358	MYR	Malaysian ringgit	4,8368
HUF	Hungarian forint	311,97	PHP	Philippine peso	63,730
PLN	Polish zloty	4,1748	RUB	Russian rouble	71,0851
RON	Romanian leu	4,6524	THB	Thai baht	38,874
TRY	Turkish lira	4,6648	BRL	Brazilian real	4,0415
AUD	Australian dollar	1,5645	MXN	Mexican peso	22,8364
			INR	Indian rupee	78,8940

<sup>(1)</sup> Source: reference exchange rate published by the ECB.

**Commission notice on current State aid recovery interest rates and reference/discount rates for  
28 Member States applicable as from 1 March 2018**

*(Published in accordance with Article 10 of Commission Regulation (EC) No 794/2004 of 21 April 2004  
(OJ L 140, 30.4.2004, p. 1))*

(2018/C 53/03)

Base rates calculated in accordance with the communication from the Commission on the revision of the method for setting the reference and discount rates (OJ C 14, 19.1.2008, p. 6.). Depending on the use of the reference rate, the appropriate margins have still to be added as defined in this communication. For the discount rate this means that a margin of 100 basis points has to be added. The Commission Regulation (EC) No 271/2008 of 30 January 2008 amending Regulation (EC) No 794/2004 foresees that, unless otherwise provided for in a specific decision, the recovery rate will also be calculated by adding 100 basis points to the base rate.

Modified rates are indicated in bold.

Previous table published in OJ C 14, 16.1.2018, p. 3.

From	To	AT	BE	BG	CY	CZ	DE	DK	EE	EL	ES	FI	FR	HR	HU	IE	IT	LT	LU	LV	MT	NL	PL	PT	RO	SE	SI	SK	UK
1.3.2018	...	-0,18	-0,18	0,65	-0,18	<b>0,95</b>	-0,18	0,02	-0,18	-0,18	-0,18	-0,18	-0,18	0,54	0,09	-0,18	-0,18	-0,18	-0,18	-0,18	-0,18	-0,18	1,85	-0,18	2,21	-0,42	-0,18	-0,18	0,73
1.2.2018	28.2.2018	-0,18	-0,18	0,65	-0,18	0,75	-0,18	0,02	-0,18	-0,18	-0,18	-0,18	-0,18	0,54	<b>0,09</b>	-0,18	-0,18	-0,18	-0,18	-0,18	-0,18	-0,18	1,85	-0,18	<b>2,21</b>	-0,42	-0,18	-0,18	0,73
1.1.2018	31.1.2018	<b>-0,18</b>	<b>-0,18</b>	<b>0,65</b>	<b>-0,18</b>	<b>0,75</b>	<b>-0,18</b>	<b>0,02</b>	<b>-0,18</b>	<b>-0,18</b>	<b>-0,18</b>	<b>-0,18</b>	<b>-0,18</b>	<b>0,54</b>	<b>0,13</b>	<b>-0,18</b>	<b>1,85</b>	<b>-0,18</b>	<b>1,89</b>	<b>-0,42</b>	<b>-0,18</b>	<b>-0,18</b>	<b>0,73</b>						

## NOTICES FROM MEMBER STATES

**Winding-up proceedings****Decision to open winding-up proceedings in respect of Rapid life životná poisťovňa, a.s., registered address: Garbiarska 2, 040 71 Košice, company registration number: 31 690 904***(Publication in accordance with Article 280 of Directive 2009/138/EC of the European Parliament and of the Council on the taking-up and pursuit of the business of Insurance and Reinsurance (Solvency II))*

(2018/C 53/04)

Insurance undertaking	Rapid life životná poisťovňa, a.s., registered address: Garbiarska 2 040 71 Košice SLOVENSKO/SLOVAKIA  Company registration number: 31 690 904
Date, entry into force and nature of the decision	Resolution on bankruptcy declaration of 23 January 2018
Competent authorities	Košice I Regional Court, registered address: Štúrova 29 041 60 Košice SLOVENSKO/SLOVAKIA
Supervisory authority	National Bank of Slovakia, headquarters, registered address: Imricha Karvaša 1 813 25 Bratislava SLOVENSKO/SLOVAKIA
Administrator appointed	Ms Dana Hustáková, office address: Žriedlová 3 040 01 Košice SLOVENSKO/SLOVAKIA  Administrator reference number: S738
Applicable Law	Slovak Republic, Act No 7/2005 on bankruptcy and restructuring and amending certain acts, as amended

## V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION  
POLICY

EUROPEAN COMMISSION

**Prior notification of a concentration**

**(Case M.8714 — P7S1/TF1/Mediaset/Channel 4 Group/EBX)**

**Candidate case for simplified procedure**

**(Text with EEA relevance)**

(2018/C 53/05)

1. On 2 February 2018, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 <sup>(1)</sup>.

This notification concerns the following undertakings:

- ProSiebenSat.1 Media SE (Germany),
- Television Francaise 1 SA (France), belonging to the Bouygues Group,
- Mediaset SpA (Italy), belonging to the Fininvest Group,
- Channel Four Television Corporation (United Kingdom),
- European Broadcaster Exchange (EBX) Limited (United Kingdom), jointly controlled by ProSiebenSat.1 Media SE, Television Francaise 1 SA, Mediaset SpA, and Channel Four Television Corporation.

ProSiebenSat.1 Media SE, Television Francaise 1 SA, Mediaset SpA and Channel Four Television Corporation acquire within the meaning of Article 3(1)(b) and 3(4) of the Merger Regulation joint control of the whole of European Broadcaster Exchange (EBX) Limited.

The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- for ProSiebenSat.1 Media SE: a holding company of one of Germany's major free television networks, also active in the areas of multimedia and merchandising,
- for Television Francaise 1 SA: a holding company of one of France's major free and pay television networks, engaged in various business activities related to the audiovisual sector,
- for Mediaset SpA: a holding company of one of Italy's and Spain's major free and pay television networks, engaged in various business activities related to the audiovisual sector,
- for Channel Four Television Corporation: a holding company of one of United Kingdom's major television networks, a publicly owned and commercially funded public service broadcaster,

<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

— for European Broadcaster Exchange (EBX) Limited: a company active in the international marketing and sale of video advertising inventory served before, during, and after video content available on digital media such as websites and apps on smartphones or smart-TVs.

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of the Merger Regulation. However, the final decision on this point is reserved.

Pursuant to the Commission Notice on a simplified procedure for treatment of certain concentrations under the Council Regulation (EC) No 139/2004 <sup>(1)</sup> it should be noted that this case is a candidate for treatment under the procedure set out in the Notice.

4. The Commission invites interested third parties to submit their possible observations on the proposed operation to the Commission.

Observations must reach the Commission not later than 10 days following the date of this publication. The following reference should always be specified:

M.8714 — P7S1/TF1/Mediaset/Channel 4 Group/EBX

Observations can be sent to the Commission by email, by fax, or by post. Please use the contact details below:

Email: COMP-MERGER-REGISTRY@ec.europa.eu

Fax: +32 22964301

Postal address:

European Commission  
Directorate-General for Competition  
Merger Registry  
1049 Bruxelles/Brussel  
BELGIQUE/BELGIË

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<sup>(1)</sup> OJ C 366, 14.12.2013, p. 5.

## OTHER ACTS

## EUROPEAN COMMISSION

**Publication of an application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs**

(2018/C 53/06)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council <sup>(1)</sup>.

SINGLE DOCUMENT

**‘ΑΓΚΙΝΑΡΑ ΙΡΙΩΝ’ (AGKINARA IRION)****EU No: PGI-GR-02293 — 24.2.2017****PDO ( ) PGI ( X )****1. Name(s)**

‘Αγκινάρα Ιριών’ (Agkinara Irion)

**2. Member State or Third Country**

Greece

**3. Description of the agricultural product or foodstuff****3.1. Type of product**

Class 1.6. Fruit, vegetables and cereals fresh or processed

**3.2. Description of the product to which the name in 1 applies**

The Protected Geographical Indication ‘Agkinara Irion’ denotes heads of the local variety of artichoke known as *Prasini tou Argous* or *Argitiki*, which belongs to the species *Cynara scolymus* L. in the *Asteraceae* family.

The characteristics of fresh ‘Agkinara Irion’ that distinguish it from other types of artichoke are:

- compact, cylindrical heads with a characteristic opening at the top;
- minimum head height of 10 cm and minimum horizontal diameter of 8 cm;
- external green bracts: green, fleshy at the base, with a rounded, forked tip that has either no thorn or sometimes a small thorn;
- internal bracts with graded coloration from light green to yellow and purple in the centre, diminishing into a light yellow fluff;
- a solid, cylindrical stem  $\leq$  40 cm in length and with a diameter of 1-4 cm;
- the heads are tender and the bases of the bracts and the disc-shaped receptacle are fleshy, tasty and especially sweet, and can be eaten raw.

**3.3. Feed (for products of animal origin only) and raw materials (for processed products only)**

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**3.4. Specific steps in production that must take place in the defined geographical area**

All the steps in the production of ‘Agkinara Irion’ must take place in the defined geographical area.

<sup>(1)</sup> OJ L 343, 14.12.2012, p. 1.

3.5. *Specific rules concerning slicing, grating, packaging, etc. of the product to which the registered name refers*

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3.6. *Specific rules concerning labelling of the product to which the registered name refers*

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4. **Concise definition of the geographical area**

The defined geographical area where 'Agkinara Irion' is produced is triangular in shape: one side borders the sea and the other two are defined by the ends of mountain ranges. It includes the local communes of Karnezaiika and Iria and the settlement of Kantia, which are administratively part of the Municipality of Nafplio.

It comprises two plains, the Iria plain and the Kandia plain, which cover an area of 1 000 ha and 250 ha respectively in the south-eastern part of the Regional Unit of Argolida and are separated by a low limestone saddle (Lycalona). The natural boundaries of the geographical area are the foothills of Mount Arachnaio to the north-north east, Mount Didymo to the south-southeast and the Argolic Gulf to the west.

The two plains have a south-west orientation and are crossed by the Karnezaiiko or Dipotamos stream and the Kandia stream respectively. The streams flow from east to west and then out to sea.

5. **Link with the geographical area**

*Natural factors*

The parent material and the specific microclimate of the defined geographical area make it possible to grow a high quality early crop.

The soil is fertile thanks to the deposits from the streams which flow through the plains. All the soils in which 'Agkinara Irion' is grown fall within the broad category of entisols (recently formed soil that has not yet differentiated into distinct horizons). It is mostly sandy clay loam or clay loam.

It is very fertile with a depth of 50 cm to 150 cm, which is good for the artichoke's deep root system. It is young soil, medium textured, with good natural drainage provided by a layer of sandy gravel. It is well supplied with calcium and rich in magnesium. The abundance of magnesium helps preserve the structure of these coastal soils, as it competes with the sodium in the soil, making it possible to grow 'Agkinara Irion', even in the areas where the soil has a high salt content. The land is level with a gradient of 0-3 %.

The climate is Mediterranean, so warm and dry, with very mild winters.

The climatic conditions are enhanced by proximity to the Argolic Gulf, as this tends to moderate extreme temperatures. This results in lower maximum temperatures in summer and higher minimum temperatures in winter. The average annual temperature is 18,5 °C, with an average minimum of 10,2 °C and an average maximum of 28,2 °C. Frost in winter is rare, on account of the region's geomorphology. The area under cultivation is protected by the surrounding mountains from cold, northerly winds in winter, although southerly winds usually prevail, i.e. sea breezes.

The region has a south-west orientation, with annual solar radiation of around 337,0 cal/cm<sup>2</sup> and an average of over 2 500 hours of sunshine annually.

Total annual rainfall is around 400 mm and in summer and autumn there is often no rain at all.

These conditions are very favourable to early cropping and allow the plants to thrive and give maximum yields during the winter months.

*Human factors*

The human factor is of particular importance when producing early harvest crops. The producers have perfected cultivation methods that allow 'Agkinara Irion' to crop even earlier, such as the careful selection of parent plants used to establish the new crop, specific planting distances, the timing and use of irrigation and the thinning of offshoots.

*Product specificity*

The specificity of 'Agkinara Irion' consists in its reputation, which derives from the fact that it crops very early and has a distinctive sweet flavour.

The first harvest in mid-autumn gives it the advantage of being the only artichoke then available on the market. Moreover, the large quantities available and supplied to the market during the winter months make the product very widely known.

The mild climate and long hours of sunshine, due to the geographical location and south-west orientation of the plains, favour early cropping. The absence of rain during the summer months allows the start of the growing period to be controlled by irrigation and therefore production starts in the autumn. The mostly mild winters due to proximity to the sea and the absence of frost caused by cold winds, as the plains are protected by the low mountains that surround them, allow for 'Agkinara Irion' to thrive and for crops to give maximum yields during the winter months.

'Agkinara Irion' is also distinguished by its palatability and in particular its sweetness. These organoleptic characteristics are due to the formation and storage of carbohydrates, i.e. polysaccharides during differentiation and fruiting in early autumn, when the intensity of solar radiation is high.

The carbohydrate storage process is promoted by the south-west orientation of the plains, which means that the plants are exposed to a great deal of sunlight.

These characteristics are enhanced by human intervention, such as the rigorous selection of xerophytic plants to preserve the local variety from which 'Agkinara Irion' is produced.

The techniques used to achieve early cropping are the result of years of observation by the local producers and their great meticulousness, which have been handed down from one generation to the next, to produce a top quality product that appears on the market in early autumn and dominates it until the end of the winter, almost fully covering domestic consumption.

In summary, the geomorphology of the region, the local soil and climatic conditions and the preservation of traditional growing method are the factors that contribute to the early cropping, sweet flavour, palatability and the other quality characteristics of 'Agkinara Irion', making it well known and giving it added value.

The periodical *Froutona*, Issue 169, dated February 2013, refers to the early cropping of 'Agkinara Irion', and describes the *Prasini tou Argous* or *Argitiki* variety: '...It is the most widespread variety in the Argolida region, and in other parts of the Peloponnese and in Crete. It is an early cropping variety with high yields. It produces flower heads from November (in Iria from the end of October)...'

The qualities of 'Agkinara Irion' are frequently cited in media articles.

Specifically, on 20 May 2002 the newspaper *Ta Nea tis Argolidas* reported that '...Christos Olympios from the Agricultural University of Athens referred to their therapeutic and medicinal properties, and pointed out that the edible part of the flower head of the "Agkinara Irion" is rich in proteins, carbohydrates, vitamin C, salts and cellulose...'

Another reference was made in the newspaper *Politistika [Culture]* of Argolida, on 17 March 2010, '...During the event professional chefs from Turkey, Cyprus, representing bodies who are members of the network "Le Conservatoire international des cuisines méditerranéennes" [International Conservatory of Mediterranean Cuisines], and of course from Greece, will demonstrate with their own skill and experience the gastronomic delights of an outstanding and delicious product such as "Agkinara Irion" ...'

The product's reputation is closely linked to economic, social and cultural life in the Iria area.

This reputation is evidenced by the well-established, annual festivals, workshops, numerous events and gatherings, gastronomic competitions, the references in the printed and online press, on radio and television, in books, periodicals and cookery programmes, in specialised farming periodicals and local restaurant menus.

Greece's first seminar on growing 'Agkinara Irion' and its prospects was held in Iria in May 2002 and attended by eminent Italian and Greek scientists.

In November 2007 a delegation from '*La Città del Carciofo*' [*The City of the Artichoke*], an international association set up to promote the artichoke business, visited Iria from Ladispoli in Italy. The purpose of the visit was to set up a platform for exchanging information on the product and to create ties of friendship between artichoke-producing countries, while also promoting tourism.

In May 2010 Iria hosted the first Artichoke Culinary Festival, where chefs from the eastern Mediterranean (members of the 'Conservatoire international des cuisines méditerranéennes' network) prepared dishes using 'Agkinara Irion', deploying their skill and experience to showcase the specificity and flavour of the local product.

The product's reputation is emphasised by the press and the online press, and it often features in large-circulation cookery magazines and cookery shows on major television channels. The well-known chef Ilias Mamalakis writes in a recipe in the online press '... "Agkinara Irion", the artichokes from Iria are justly renowned. Look out for them at your local market. They are utterly delicious'. There are regular reports in farming and trade magazines on its market share, movements in prices and new prospects.

'Agkinara Irion' is widely used in local, traditional dishes, as evidenced by the many recipes included in Niki Tsekoura's book 'Agkinara, o thisavros tis gis ton Irion' [The artichoke, the treasure of the earth of Iria] (published in 2013). Many artichoke dishes are offered to visitors in local restaurants, which contributes to the distinctiveness of the local tourist product.

The importance of 'Agkinara Irion' for the area is reflected in the emblem of the Kandia – Iria Tourism Association, which is an artichoke, while the official stamp of the Iria Agricultural Cooperative depicts a stylised artichoke head that strongly resembles the artichokes they grow.

Popular wisdom praises the flavour and sweetness of this local product with the saying 'Agkinara apo to Iri pou travaei to potiri' [Artichokes from Iria that call for a drink], and a painting by the well-known artist Diana Antonakatoú from 2000 depicts the industrious locals hard at work, and points out that '...they abandoned tomatoes for the most delicious artichokes in the entire Prefecture...'

#### *Historical factors*

There were already references to the product's reputation and high commercial value as far back as the second half of the 19th century: it was referred to as an export product that was grown in the Argolida region and exported to Constantinople, Egypt and Smyrna, ranking it among other profitable, prized resources (*Taxidia ana tin Ellada*, [Travels around Greece] G. P. Paraskevopoulos, 1869).

Systematic artichoke growing in the Iria and Kandia areas began after the Second World War, in 1946-1947.

The commune of Iria has official evidence that in 1969 artichokes were being grown on 800 ha, i.e. two-thirds of the two plains.

In the years that followed the growers perfected their specialised knowledge of artichoke growing, while the local economy and community developed around artichoke production.

The close link between Iria and the artichoke was consolidated in the 20 years from 1980 to 2000, when the Iria area suffered a prolonged period of drought and its soil and water resources were severely affected. Artichokes were resistant to salts and could adapt very well to the specific prevailing conditions, providing the local people with a good income, when it was almost impossible to grow any other type of fruit or vegetable.

Today, 'Agkinara Irion' meets most of the domestic market's demand, thus strengthening its reputation.

#### **Publication reference of the specification**

(the second subparagraph of Article 6(1) of this Regulation)

<http://www.minagric.gr/images/stories/docs/agrotis/POP-PGE/prod-agkinara-irion-pge.pdf>

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**Publication of an application pursuant to Article 50(2)(b) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs**

(2018/C 53/07)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council <sup>(1)</sup>.

PRODUCT SPECIFICATION OF A TRADITIONAL SPECIALITY GUARANTEED

**‘KIEŁBASA KRAKOWSKA SUCHA STAROPOLSKA’**

**EU No: TSG-PL-02145 — 14.6.2016**

**1. Name(s) to be registered**

‘Kiełbasa krakowska sucha staropolska’

**2. Type of product**

Class 1.2. Meat products (cooked, salted, smoked, etc.)

**3. Grounds for registration**

**3.1. Whether the product**

- results from a mode of production, processing or composition corresponding to traditional practice for that product or foodstuff
- is produced from raw materials or ingredients that are those traditionally used

‘Kiełbasa krakowska sucha staropolska’ is a traditional product which results from a mode of production corresponding to traditional practice. Its method of production derives from the Cracovian tradition of making thick-cut sausages, which was written about as early as 1926 in the following publication: *Krakowskie wyroby wędliniarskie — praktyczne wskazówki o wyrobie wędlin* (Cracovian charcuterie — Practical advice on how to prepare charcuterie) by Polish author Andrzej Różycki. In view of its fine quality and character, the method of production for this type of sausage spread to other regions. The method of production is based on traditional processes: curing, resting, smoking and drying. During production, the process of resting, lasting between two and three hours, has a special role to play: complex physiochemical processes occur within the product, giving it a specific taste and smell.

**3.2. Whether the name**

- has been traditionally used to refer to the specific product
- identifies the traditional character or specific character of the product

The name ‘kiełbasa krakowska sucha staropolska’ is used to refer to a specific product which is manufactured according to the method of production of traditional, coarsely ground Cracovian sausages. ‘Kiełbasa krakowska’ has become a generic name. However, on registered products, the term ‘staropolska’ relates to the method of production and not to a geographical area. According to the etymological dictionary, the word ‘staropolski’ means that which is related to a bygone period of Polish history.

**4. Description**

**4.1. Description of the product to which the name under point 1 applies, including its main physical, chemical, microbiological or organoleptic characteristics showing the product’s specific character (Article 7(2) of this Regulation)**

‘Kiełbasa krakowska sucha staropolska’ is a dried, coarsely ground sausage. It appears in the form of a typical cylindrical sausage of around 300 mm in length, or in portions thereof, within a natural or protein casing of 50 to 70 mm in diameter, which is evenly wrinkled and has a dark brown outer colour typical of smoked products. The surface of the sausage is shiny, slightly wrinkled and dry to the touch. The ends of pieces are tied or stapled together.

<sup>(1)</sup> OJ L 343, 14.12.2012, p. 1.

The cross-section of the sausage clearly shows larger pieces of meat and smaller, lighter coloured pieces of fat surrounded by filling. The cross-section of the sausage clearly shows large pieces of lean pork of a pink to dark pink colour, surrounded by somewhat lighter coloured pieces of meat of other classes. All of the meat ingredients are firmly held together enabling the product to be easily sliced.

In the light, thin slices appear slightly transparent, creating a distinctive almost stained glass appearance.

The 'feel to the touch' is that of a smooth, dry and evenly wrinkled surface.

'Kiełbasa krakowska sucha staropolska' is characterised by the taste of cured, smoked and cooked meat, with distinct peppery overtones and a delicate aftertaste of garlic and nutmeg.

It has the typical smell of strongly smoked sausage with a very delicate scent of garlic. 'Kiełbasa krakowska sucha staropolska' is a long-lasting, smoked, cooked and dried sausage, produced using traditional recipes and only from meat of the highest quality. It is mainly produced from lean pork. The large pieces of pork are supplemented by filling to which is added a blend of only natural spices. All the spices, the quality of the selected meat, the resting and smoking process, and the final drying process result in an excellent and uniquely flavoured product.

- 4.2. *Description of the production method of the product to which the name under point 1 applies that the producers must follow including, where appropriate, the nature and characteristics of the raw materials or ingredients used, and the method by which the product is prepared (Article 7(2) of this Regulation)*

#### Ingredients

Raw meat (in kg, per 100 kg of total weight of meat):

Class I pork — 70 kg

Class IIA pork — 10 kg

Class III pork — 10 kg

Up to 10 kg of fat — cutting fat — may be used.

10 kg of Class I pork may be replaced by up to 10 kg of Class II beef.

#### Pork classification

Class I — lean meat, without tendons,

Class IIA — moderately fatty meat, without tendons,

Class III — lean or moderately lean meat, tendons,

#### Fat

##### a) Outer

Class I — without fat,

Class IIA — layer of up to 8 mm,

Class III — limited amount, 9-11 mm

##### b) intermuscular:

Class I — layer of up to 2 mm,

Class IIA — layer of up to 10 mm,

Class III — limited amount of up to 15 mm

##### c) intertissue:

allowed in all classes

Analytical fat content

Class I — up to 15 %

Class IIA — up to 30 %

Class III — up to 25 %

Fat colour in all classes: white, with a pinkish or creamy hue

Tendons

Class I — no tendons,

Class IIA — limited quantity of tendons, up to 10 %

Class III — unlimited quantity

Meat hyperaemia in all classes: prohibited

Lymph nodes in all classes: prohibited

Beef classification

Class II — meat with tendons, minimal outer fat of up to 2 mm and a layer of intermuscular fat of up to 2 mm

Fat

a) outer — layer of up to 2 mm,

b) intermuscular — layer of up to 2 mm,

c) intertissue — allowed up to 2 mm

Analytical fat content: 16 %

Fat colour: Pale cream to deep yellow

Tendons: No thick tendons

Hyperaemia and lymph nodes: prohibited

Colour of chilled meat: light red to dark red

The main raw material is lean, good quality pork and/or beef.

The pork must comply with the following quality parameters:

— water-holding capacity: 2-5 %

— pH value (5,5-5,9 — measured after 24 hours of chilling);

— raw pork from pigs showing clear signs of myopathy is not permitted (PSE, DFD, evidence of physiological processes or injuries, etc.);

— meat from sows and boars is not permitted;

— meat from animals showing unlawful characteristics, in particular porcine stress syndrome (PSS), which can be detected objectively and 'post mortem' in animals and products, is not permitted;

— the meat must not be subject to any other preservation process apart from chilling and it may not be frozen;

— chilling means the keeping of fresh meat, during storage and transport, at an ambient temperature of between  $-10\text{ }^{\circ}\text{C}$  and  $+7\text{ }^{\circ}\text{C}$ ;

— meat used for production may not come from pigs slaughtered within less than 48 hours or more than 144 hours.

Additives in kg per 100 kg of total production weight

Natural black pepper — 0,05-0,10

Natural white pepper — 0,15-0,20

Nutmeg — 0,05-0,10

Fresh garlic — 0,30-0,40

Sugar — 0,15-0,20

Curing mix composed of: min. 98,5 % salt and 0,5-1,5 % nitrates (III) — approx. 1,5 kg.

Preparation of raw material and the production process:

- preliminary cutting up of all meat ingredients ensuring that the pieces of meat are of a uniform size (up to 5 cm in diameter);
- dry curing the meat for 24-72 hours and salting the fat for 24-72 hours;
- mechanical processing: Class IIA meat is ground to around 8-10 mm in size with a meat grinder, Class III meat is ground to around 3-4 mm with a meat grinder and/or is minced together with 2 kg of ice or up to 5 % water;
- semi-frozen pig fat is ground to around 8 mm in size with a meat grinder (or cut by hand into small chunks of around 5-8 mm);
- all of the meat ingredients and the seasoning are mixed thoroughly;
- the mixture is stuffed into casings (natural casings or protein casings);
- resting at a temperature not exceeding 30 °C for between two and three hours;
- drying of the surface followed by smoking using alder wood, beech wood, fruit wood or a combination thereof, scalding and baking until a temperature of at least 72 °C is reached inside the sausages. The use of smoke flavourings is prohibited;
- drying until the desired yield is obtained (not exceeding 70 %). The drying time is dependent on the product volume and prevailing external conditions,
- rapeseed oil or sunflower oil may be used in order to prevent a white coating from forming during storage. This is an optional step in the production process. Producers can choose to apply the abovementioned oil to the surface of the sausage to prevent protein coagulation which forms a white coating. The coating is formed naturally when surface coagulation of proteins occurs during storage and is a result of the product's high protein content (condensation). Oil is applied to improve the product aesthetically. It does not have an impact on the quality of the product or its specific characteristics.

#### 4.3. Description of the key elements establishing the product's traditional character (Article 7(2) of this Regulation)

In Poland the tradition of meat processing dates back to the early Middle Ages. Poland's cold and damp climate led to the use of several methods of preservation, i.e. salting, curing, pickling, smoking, scalding and drying, all of which were used in specific combinations in the production of various types of products. On noble estates and peasant farmsteads, the slaughter of animals was a family affair and was a time for preparing food stocks for the winter period and for intensive field work as well as for political and family events such as wars, travel, family reunions and expeditions. Over time, a surplus of meat brought about the need to process all of the meat ingredients obtained during slaughter, initially at home, then in workshops and today mainly in factories. The recipe and the unique taste of 'kielbasa krakowska sucha staropolska' derives from the tradition of processing selected meat ingredients and a range of spices.

'Kiełbasa krakowska sucha staropolska' owes its character to its traditional method of production, according to a traditional recipe, in particular the use of high-quality meat, the curing process and the lengthy resting process. The uniqueness of the product is also influenced by the smoking process.

The traditional character of 'kiełbasa krakowska sucha staropolska' is revealed through its characteristic ingredients and balanced proportions. High-quality pork (Class I meat represents no less than approx. 70 % of the ingredients) is used in the production of the sausage. The coarsely ground pieces underline the superior quality of the raw material. This is reflected in the taste and appearance of the product. Garlic has served in the recipe not only to improve the taste, but also to extend the shelf life of the product.

The ingredients and recipes for processing this type of sausage ('kiełbasa krakowska suszona oraz wędzona' ('dried and smoked kiełbasa krakowska')) were also included, inter alia, in publications from 1985 and 1987 entitled *Domowe wyroby mięsne* (Home-made meat products) (Tadeusz Kłossowski) and *Domowe przetwory z mięsa* (Home-made meat preparations) (Władysław Poszepczyński). The dry-curing process preserves the colour of the product, gives the meat its characteristic taste and smell, and extends the product's shelf-life.

Lengthy resting ensures that the colour and smell of the entire sausage is evened out before it is smoked, which is reflected in the distinctive final taste and appearance of the product.

The smoking process of 'kiełbasa krakowska sucha staropolska' is particularly important for the taste of the product. The sausages, which are hung from bars, are smoked by the rising heat and smoke generated by the burning wood (fire and smoke).

In the light of technological progress, smoke generators may also be used for smoking sausages. The same wood types are used for producing hot smoke in this process. However, other forms of the wood may also be used, e.g. woodchips.

Regardless of the smoking method, the choice of appropriate wood types ensures that 'kiełbasa krakowska sucha staropolska' has the characteristic taste and smell of cooked smoked meat, is not bitter, and is dark brown in colour.

All these processes were described in a publication dating back to 1926: *Krakowskie wyroby wędliniarskie — praktyczne wskazówki o wyrobie wędlin* (Cracovian charcuterie — Practical advice on how to prepare charcuterie) by Polish author Andrzej Różycki.

The method and recipe for producing 'kiełbasa krakowska sucha staropolska' are also confirmed by Polish Standards published in 1959 and internal rules published by the Central Organisation of the Meat Industry in 1964, which were drawn up on the basis of rules and recipes already used before the Second World War.

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