Publication of an application for registration pursuant to Article 6(2) of Regulation (EEC) No 2081/92 on the protection of geographical indications and designations of origin

(2004/C 98/08)

This publication confers the right to object to the application pursuant to Articles 7 and 12d of the above mentioned Regulation. Any objection to this application must be submitted via the competent authority in a Member State, in a WTO member country or in a third country recognized in accordance with Article 12(3) within a time limit of six months from the date of this publication. The arguments for publication are set out below, in particular under 4.6, and are considered to justify the application within the meaning of Regulation (EEC) No 2081/92.

COUNCIL REGULATION (EEC) No 2081/92
APPLICATION FOR REGISTRATION: ARTICLE 5

PDO ( ) PGI (x)

National application No: 114

1. Responsible department in the Member State

Name: Subdirección General de Sistemas de Calidad Diferenciada — Dirección General de Alimentación — Secretaría General de Agricultura y Alimentación — Ministerio de Agricultura, Pesca y Alimentación de España

Address: Paseo Infanta Isabel, 1, E-28071 Madrid

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2. Applicant group

2.1. Name: Asoc. Promotora Pro-Denominación Específica 'Mantecadas de Astorga'

2.2. Address: C/ Mesón, 18, E-24700 Astorga (León)

Tel. (34) 987 60 24 23

2.3. Composition: producer/processor (x) other ( )

3. Type of product: Class 2.4: bakery products, confectionery, cakes and biscuitry products

4. Specification
(Summary of requirements under Article 4(2))

4.1. Name: 'Mantecadas de Astorga'

4.2. Description: Mantecada de Astorga is a confectionery product made from baking a dough made from plain wheat flour, hens' eggs, dairy butter, lard and sugar, and has the following properties:

Morphological properties:

Mantecadas are made in a small, open, square-shaped kraft paper case measuring around 5.5 cm long and 2 cm deep, with the sides folded in parallel and the corners turned down where the folds overlap. When baked, the dough rises approximately 1.5 cm above the level of the case, forming a rounded shape with no hard edges that overflows the top of the case, forming a dripping effect, the so-called 'mantecada tear' (lágrima de la mantecada). This part of the product may be dark brown but not burnt. The bottom of the case must be lightly browned but not burnt. The weight of the product including the case is between 25 and 30 grammes.
Organoleptic properties:

The top of the product is firm, golden-brown and rounded, with grains of sugar in the centre. It must be possible to remove the case easily from the cake, maybe leaving a few dark-brown crumbs stuck to it, and it must not appear soaked in fat. The interior of the cake is soft and spongy, with a honeycomb effect of many small, uniformly distributed holes. It is yellow in colour, from the butter and eggs used to make the product. The taste is exceedingly sweet, with a strong taste and aroma of butter and eggs; the sugar on its surface must be obvious when it is eaten.

The fatty component of mantecada creates a certain moistness in the mouth, which makes the product seem even fluffier. The inside of the cake is soft and smooth on the palate.

Physical properties:

— moisture content: at least 15 % and no more than 19 %,
— proteins: at least 6 %,
— fat: at least 20 % and no more than 27 %,
— carbohydrates (Glucose): at least 45 %,
— ash: no more than 1,70 %,
— water activity (aw): at least 0,8 and no more than 0,9,
— texture (according to Texture Expert Program): at least 1 000 g and no more than 1 600 g.

Conservation: mantecadas made between 1 October and 31 March have a shelf-life of 60 days; those made between 1 April and 30 September have a shelf-life of 45 days.

4.3. Geographical area: The product to be covered by the Protected Geographical Indication ‘Mantecadas de Astorga’ is produced and packaged in the following municipalities of the province of León: Astorga, Brazuelo, San Justo de la Vega and Valderrey.

4.4. Proof of origin: The proof that the product originated in this area is provided by the inspection and certification procedures carried out.

The inspection and monitoring duties designed to ensure that the methods used to produce Mantecadas de Astorga and their quality are in line with the established standards, are carried out by the Regulatory Board through the Certification Committee, the body responsible for these activities under standard UNE-EN 45011. It has a Tasting Committee responsible for carrying out the sensory analysis of the product.

The product is produced and packaged exclusively in processing plants registered in the Register of Bakeries (Registro de Obradores). To be registered, bakeries must undergo an initial assessment followed by further periodical assessments to determine their eligibility to remain in the Regulatory Board’s register.

The product must be produced using the method described in point 4.5. Only mantecadas that have passed all these controls are placed on the market with the guarantee of origin authenticated by the Regulatory Board's label. The number of labels issued by the Regulatory Board to registered bakeries depends on the amounts of mantecada produced according to the specifications. The Regulatory Board carries out checks on how the product is produced and which raw materials are used, on documentation and stocks, and samples and tests the product. Where it detects any infringements of the standards, it imposes, if necessary, the penalties laid down in its governing Regulation.
4.5. Method of production: Mantecadas de Astorga are made exclusively with plain wheat flour, hens' eggs, dairy butter, lard and sugar.

The proportions and characteristics of the basic ingredients in the dough are:

— Plain wheat flour: between 28 % and 31 %. This is *Triticum aestivum* with the following alveographic properties as determined in the Chopin alveograph: deformation energy (W) between 100 and 140 eggs and P/L ratio (tenacity/elasticity) between 0,28 and 0,40.

— Fat: between 21 % and 25 %. The only fats allowed are dairy butter and lard. The lard must not be more than 20 % of total fats.

— Eggs: between 21 % and 25 %. From hens, in shell or pasteurised.

— Sugar: between 17 % and 23 %. Sucrose, in the form of white sugar.

The following authorised additives may be used:

— Sweeteners: in the form of polyalcohols or monosaccharides — no more than 3 % of the total sugar amount.

— Raising agent: between 0,5 % and 1,2 %. Authorised promoting agents are a mixture of gas-producing agents (sodium or calcium carbonates and bicarbonates) and acidifiers to promote the production of gas.

— Emulsifier: between 0,7 % and 1,2 %. The emulsifiers used are mono- and diglyceride, propylene glycol or propylene glycol esters. Emulsifiers with added colourings are not permitted.

— Preservative: potassium sorbate may be added — no more than 0,5 g/kg.

The production comprises the following operations only, in the order set out below:

— Aerating the fat. The fat is beaten to a fluffy cream. It does not have to be at room temperature. Where this stage holds up production excessively, the fat may be beaten a day in advance — if so, it must be beaten again lightly just before being used.

— Beating the eggs and sugar. The egg is whisked as vigorously as possible together with the sugars or sweeteners for five to ten minutes until the mixture attains roughly three times its volume. This is done with the spokes of the whisk in order to aerate the mixture and make it fluffier.

— Preparing the mixture. The flour is sieved slowly into the egg and sugar mixture and whisked in slowly or at medium speed with a whisk, hook or spatula.

— Adding the fat. In the last mixing stage the fat prepared earlier is added while the mixture is mixed slowly for 1,5 to 4 minutes.

— Measuring out and piping. Once the beating stage is finished, the mixture is turned out into a dispenser set to fill each case with between 29 and 37 grammes of the mixture. The mixture is piped into the cases from above, with the cases being held in position on the trays by grilles or grid structures. The cases are made up earlier from sheets of paper with sides of between 8,5 and 10,5 cm.

— Adding granulated sugar. After the piping stage, a small amount of granulated sugar is sprinkled onto the top of the mixture in the cases, evenly spread in the centre of each cake.
— Baking. The cakes are baked at temperatures of between 190 °C and 280 °C, for 14 to 15 minutes in batch ovens and for 17 to 20 minutes in air ovens. During baking, the vent is kept closed for at least the first two thirds of the time and open or half-open in the final stage so that the product takes the appropriate colouring. After being removed from the oven, the product is left to cool for at least an hour.

— Packaging. The product is packaged in the same (registered) plant in which it is produced, in wooden crates or cardboard boxes lined with plastic and closed in a number of different ways, the most common being shrink wrapping. After being closed they are labelled as required by the relevant standards.

4.6. L i n k

Historical:

One possible source of the recipe for Mantecadas de Astorga is Juan de la Mata, 'confectioner to the Court, hailing from Matalevilla, in the municipality of Sil de Arriba, Montañas and the Kingdom of Leon and the diocese of Oviedo', whose book ‘Arte de Repostería’ (The Art of Confectionery), published in Madrid in 1747 by Antonio Martín, contains the recipe. A more recent edition was published by La Olmeda, Burgos, in 1992.

The records for 1805 held in the archives of the Astorga diocese refer to Mantecadas de Astorga as a sweet eaten at Christmas, made by the confectioners Máximo Matheo and Francisco Calbo.

There are many references indicating that the recipe originated with a nun from the Holy Spirit Convent in Astorga, who later left the convent and popularised the product. According to some versions, her name could have been María Josefa Gonzáles Prieto, who married Tomás Rubio on 9 November 1851.

The Domestic Dictionary, Family Thesaurus and Compendium of Useful Knowledge (Diccionario Doméstico. Tesoro de las familias o Repertorio Universal de Conocimientos útiles) written by Don Balbino Cortés y Morales in 1876 includes a recipe for Mantecadas de Astorga, referring to it as a famous sweet.

The 1891 Bailly-Bailliere Almanac, which refers to the city of Astorga on page 1495, talks of 12 mantecada factories there.

The 1901 Riera Almanac refers to 11 mantecada factories in Astorga on page 1167. The new 1916 Bailly-Bailliere Almanac refers on page 3179 to 9 producers of mantecada in Astorga and even includes advertisements for two of them. Of Astorga it says that the city ‘is renowned for making chocolates and mantecadas’.

According to the city’s Chamber of Commerce, the amount of mantecadas de Astorga carried by the Spanish railways in 1930 (the Spanish Northern and Western railway company) was 188 710 kg.

Human factors:

Mantecadas de Astorga is a speciality sweet produced and packaged in Astorga, the place after which it is named. A high percentage of the product is sold to tourists in the city itself as a speciality. The traditional recipe is used to this day and the cake is presented in its typical handmade cases (cájillas), which spawned a whole profession of ‘cajilleras’ (casemakers) in the city, ladies who fold the cases in a characteristic way.

Production method:

The use of butter is the most distinctive aspect of the production and composition of mantecadas, distinguishing the product from other types of Spanish sponge cake (bollos, bizcochos and magdalenas).
What is also important is whether the product is made with more eggs and butter, and the baker's special knowledge, handed down through the generations to this day, on the perfect composition and method to use.

The final unique characteristic is the placing of the dough in cajillas, the distinctive hand-made recipients, that are cooked at a moderate temperature to ensure that the dough overflows to form the 'mantecada tear'.

4.7 Inspection body

Name: Consejo Regulador de la I.G.P. 'Mantecadas de Astorga'

Address: C/ Padres Redentoristas 26
E-24700 Astorga (León)

Tel. (34) 987 61 82 62


4.8 Labelling: Packages containing PGI mantecadas de Astorga must be labelled 'Indicación Geográfica Protegida Mantecadas de Astorga' in a prominent place and bear the Regulatory Board's logo.

The labels, which will denote the products compliance with the PGI rules, will be non-removable, adhesive labels bearing the Regulatory Board's logo. They will be placed on the packaging so as not to hide the label laid down by the general standard and in the Quality Manual. The labels will be identified by an alphanumeric key and will be authorised by the Regulatory Board.

The Regulatory Board may print labels and packaging containing the label of the registered company in addition to the PGI logo and numbering. The use of the PGI quality mark will be limited to registered bakers exclusively authorised to produce the protected mantecadas.

4.9 National requirements

— Law 25/1970 of 2 December 1970 laying down rules on vineyards, wine and spirit drinks,


— Order of 25 January 1994 specifying the correlation between Spanish legislation and Regulation (EEC) No 2081/92 on designations of origin and geographical indications for food products,

— Royal Decree 1643/1999 of 22 October 1999 laying down the procedure for processing applications for registration in the Community Register of Protected Designations of Origin and Protected Geographical Indications.


Date of receipt of the full application: 8 October 2003.