OTHER ACTS
COMMISSION

Publication of an application pursuant to Article 8(2) of Council Regulation (EC) No 509/2006 on agricultural products and foodstuffs as traditional specialities guaranteed

(2008/C 269/04)

This publication confers the right to object to the application pursuant to Article 9 of Council Regulation (EC) No 509/2006 (1). Statements of objection must reach the Commission within six months from the date of this publication.

APPLICATION FOR REGISTRATION OF A TSG
COUNCIL REGULATION (EC) No 509/2006
‘PIEREKACZEWNIK’

EC No: PL-TSG-0007-0054-23.04.2007

1. Name and address of the applicant group
   Name: Konsorcjum producentów Pierekaczewnik
   Address: Kruszyniany 58, PL-16-120 Krynki
   Tel. (48-85) 710 84 60, (48-85) 749 40 52, GSM (48) 606 603 760
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2. Member State or third country
   Poland

3. Product specification
   3.1. Name(s) to be registered (Article 2 of Commission Regulation (EC) No 1216/2007)
      ‘Pierekaczewnik’
      Application for registration only in Polish.

   3.2. Whether the name
      ☑ is specific in itself
      ☑ expresses the specific character of the agricultural product or foodstuff

      The name ‘pierekaczewnik’ expresses the specific character of the product, since it is derived from the verb ‘perekatywać’, which in Belarusian and Russian means ‘to roll out’. The method of rolling out the dough is one of the characteristic actions performed in the production of ‘pierekaczewnik’ that contributes to its specific character. As the word ‘pierekaczewnik’ is a polonised, untranslatable name used exclusively to denote a specific product, the name is also specific in itself.

(1) OJL 93, 31.3.2006, p. 1.
3.3. Whether reservation of the name is sought under Article 13(2) of Regulation (EC) No 509/2006

☑ Registration with reservation of the name
☐ Registration without reservation of the name

3.4. Type of product

Class 2.3 — Confectionery, bread, pastry, cakes, biscuits and other baker’s wares

3.5. Description of the agricultural product or foodstuff to which the name under point 3.1 applies (Article 3(1) of Regulation (EC) No 1216/2007)

‘Pierekaczewnik’ is a baked product which resembles a snail shell in appearance. This effect is obtained by superposing six very thin layers of rolled-out dough that are interspersed with a stuffing (sweet or meat) and rolled up. Thus shaped, the dough is baked in a round tin which gives the ‘pierekaczewnik’ the desired shape. The numerous layers of dough interspersed with stuffing are visible in cross-section. On the outside, ‘pierekaczewnik’ can be either slightly golden or brown in colour, depending on how long it has been baked. The finished product is usually 26-27 cm in diameter and weighs around 3 kg. It has a solid, compact and elastic consistency. Depending on the stuffing, it has a spicy or sweet taste.

3.6. Description of the production method of the agricultural product or foodstuff to which the name under point 3.1 applies (Article 3(2) of Regulation (EC) No 1216/2007)

Stage 1 — Preparing the dough

The dough is prepared using the following proportions of ingredients: 1 kg sifted cake flour (type 450), about 0.5 g salt, five yolks of five medium-sized hen eggs, 5 ml vegetable oil and about 0.4 l water. All the ingredients are blended together and the dough is worked thoroughly by hand until homogenous and elastic.

Stage 2 — Rolling

The kneaded dough is divided into six equal parts. Each piece is then rolled out into a sheet with a diameter of about 70 cm and a thickness of about 1 mm. In order to obtain even sheets that are free of cracks, this action is performed manually, with the aid of an even wooden rolling pin (without handles). Lastly, the dough is stretched by hand until transparent, taking care to prevent the appearance of holes and cracks.

Stage 3 — Layering

After the sheets of dough have been rolled out, they are set aside. They must not be stuck together. They must also not be allowed to dry out. The sheets are then layered one on top of the other and each is spread of them with melted butter. This contributes to the specific character of the product, as the absence of damage to the dough makes it possible to achieve the appropriate structure of the product.

0.75 kg of butter is used for spreading on the individual layers, though this may be replaced by goose fat.

Stage 4 — Preparing the stuffing

‘Pierekaczewnik’ is made with the following varieties of stuffing:

Stuffing I: meat

The following kinds of meat may be used for this stuffing:

I.1 — 0.9-1.1 kg of raw mutton (boneless rump from young animals), or
I.2 — 0.9-1.1 kg of raw beef (tender beef from young animals), or
I.3 — 0.9-1.1 kg of raw goose meat or turkey-leg meat.
The meat should be finely diced. If onion is added, no more than 350 g should be used. This is mixed whilst adding the following seasonings: salt (about 0.75 g), pepper (about 0.5 g) and paprika (about 0.5 g).

Different kinds of meat may not be mixed together.

Stuffing II: sweet

The following ingredients are used for sweet stuffing:

II.1 — 1-1.3 kg of crumbled cottage cheese (low-fat, half-fat or full-fat), or
II.2 — 1-1.3 kg of raisins, or
II.3 — 1-1.3 kg of crumbled cottage cheese mixed, in various proportions, with raisins.

About 2 g of sugar is added to the above kind of stuffing.

Stuffing III: fruit

Traditionally, ‘pierekaczewnik’ may also be made from peeled and diced fruit:

III.1 — 1-1.5 kg of apples, or
III.2 — 1-1.5 kg of dried plums.

About 2 g of sugar is added to the above kind of stuffing. These may have about 100 g of raisins added to them. Apples and dried plums may not be mixed.

Stage 5 — Spreading the stuffing

The stuffing has to be spread evenly on the final, top sheet of the previously superposed layers of dough.

Stage 6 — Shaping and baking

The stuffed dough is rolled up and then arranged in the shape of a snail shell in such a way as to fit into a round buttered tin. The top of the ‘pierekaczewnik’ is also buttered. It is baked, covered, at 180 °C for about two hours.

3.7. Specific character of the agricultural product or foodstuff (Article 3(3) of Regulation (EC) No 1216/2007)

The specific character of ‘pierekaczewnik’ stems from:

— the unique structure of the dough,
— its specific shape and size.

Unique structure of the product

A specific feature of the product is its multi-layered structure, which is the result of superposing thin (nearly transparent) layers of dough. This effect is obtained by rolling out the dough very thoroughly. After all the layers of dough and the stuffing have been superposed, the entire assembly is rolled up. As a result, the many layers of dough interspersed with stuffing that are typical of ‘pierekaczewnik’ are visible in cross-section.

Specific shape and size

The specific snail-shaped appearance of ‘pierekaczewnik’ results from the final stage in its preparation. The rolled-up product is placed in a round baking tin. When baked, the ‘pierekaczewnik’ resembles a snail shell. The ‘pierekaczewnik’ is in fact a special type of filled pastry which is distinguished not only by its structure, but by its size, for it is at least 26-27 cm in diameter and weighs around 3 kg.
3.8. **Traditional character of the agricultural product or foodstuff (Article 3(4) of Regulation (EC) No 1216/2007)**

**Traditional method of production**

The traditional character of ‘pierekaczewnik’ is closely linked to its method of production, which has remained the same for centuries. The entire process of preparing both the dough and the stuffing has not changed over the centuries. This is evidenced by the fact that the ingredients for the stuffing have not changed and also that the dough is prepared by hand, even though mechanised methods are allowed for this process.

The process of shaping the layers by hand has also remained unchanged and kept its original form. A description of the production method, the specific characteristics of the product and the kinds of stuffing used to make ‘pierekaczewnik’ is contained in a historical-ethnographical monograph entitled ‘Tatarzy litewscy’ by Stanisław Kryczyński, published in the Rocznik Tatarski of 1938 (Rocznik Tatarski, Wydanie Rady Centralnej Związku Kulturalno-Oświatowego Tatarów Rzeczypospolitej Polskiej, Warsaw 1938, p. 169).

The above-mentioned publication also confirms that ‘pierekaczewnik’ is a traditional product which originates from the old eastern borderlands of Poland, which were inhabited by people of many cultures: Poles, Lithuanians, Russians, Belarussians, Ukrainians, Jews and Tatars. The Tatars arrived in Poland as early as the fourteenth century, bringing with them a rich oriental culture. Their cuisine, which is largely determined by their religion and by the products available on the steppes, is one of the elements of that cultural heritage. Through the activities of Tatar settlers around the major cities and courts, their culture intermingled with the local culture. Through shared contacts, Tatar delicacies often found their way onto Polish tables. ‘Pierekaczewnik’ is one such product. Information on the interpenetration of Polish and Tatar cultures, and how the names of Tatar products entered the Polish language, can be found in Piotr Borawski’s book ‘Tatarzy w dawnej Rzeczypospolitej’ (Ludowa Spółdzielnia Wydawnicza, Warsaw, 1986, pp. 6-7) and in the monograph entitled ‘Na szlakach orientu. Handel między Polską a Imperium Osmańskim w XVI-XVIII wieku’ by Andrzej Dziubiński (Fundacja na Rzecz Nauki Polskiej, Wrocław, 1998, pp. 285-287).

The exceedingly labour-intensive recipe means that ‘pierekaczewnik’ is very seldom made — nowadays only in Tatar households for the Bajram celebrations.

3.9. **Minimum requirements and procedures to check the specific character (Article 4 of Regulation (EC) No 1216/2007)**

With a view to preserving the specific character of the product, the following elements in particular are subject to checks:

1. the raw materials used to prepare the stuffing:
   (a) quantity and quality of the basic raw material;

2. the process of preparing the dough:
   (a) rolling out and stretching the dough by hand;
   (b) spreading it with butter or goose fat;

3. the finished product:
   (a) specific shape and size of the finished product;
   (b) characteristic layered structure of the product;
   (c) stratification of the dough in the product (as with puff-pastry).

Checks are carried out on the basis of an organoleptic evaluation of the product and monitoring of the separate stages of production. Producers are also required to collect and present to the inspector the documents necessary to determine the composition of the product.

With a view to ensuring the appropriate product quality, checks must be carried out at least once a year.
4. Authorities or bodies verifying compliance with the product specification

4.1. Name and address

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Address: ul. Wspólna 30, PL-00-930 Warszawa
Tel. (48-22) 623 29 01
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☐ Public ☐ Private

4.2. Specific tasks of the authority or body

The above inspection authority is responsible for checks on the entire specification.