OTHER ACTS

EUROPEAN COMMISSION

Publication of an application for registration pursuant to Article 8(2) of Council Regulation (EC) No 509/2006 on agricultural products and foodstuffs as traditional specialities guaranteed (2010/C 96/07)

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 of the date of this publication.

TSG REGISTRATION APPLICATION

COUNCIL REGULATION (EC) No 509/2006
‘LOVECKÝ SALÁM’ OR ‘LOVECKÁ SALÁMA’
EC No: SK-TSG-0007-0044-04.08.2006

1. Name and address of the applicant group:

   Name: Český svaz zpracovatelů masa
   Address: Libušská 319
             142 00 Praha 4 – Písnice
             ČESKÁ REPUBLIKA
   Tel. +420 244092404
   Fax +420 244092405
   E-mail: reditel@cszm.cz

   Name: Slovenský zväz spracovateľov mäsa
   Address: Kukučinova 22
             831 03 Bratislava
             SLOVENSKO/SLOVAKIA
   Tel. +421 255565162
   Fax +421 255565162
   E-mail: slovmaso@slovmaso.sk

2. Member State or non-member country:

   Czech Republic

   Slovak Republic

3. Product specification:

   3.1. Name(s) proposed for registration:

       ‘Lovecký salám’ (CS)

       ‘Lovecká saláma’ (SK)

3.2. Name:

☑ is specific in itself

☐ expresses the specific character of the agricultural product or foodstuff

The name ‘Lovecký salám’ or ‘Lovecká saláma’ is specific in itself because it is well known in the Czech Republic and the Slovak Republic and has a long, traditional association with a specific long-keeping fermented meat product having a characteristic flat rectangular block shape and a characteristic taste.

3.3. Where reservation of the name is sought under Article 13(2) of Regulation (EC) No 509/2006:

☐ Registration with name reservation

☑ Registration without name reservation

3.4. Type of product:

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

3.5. Description of the agricultural product or foodstuff to which the name under point 3.1 applies:

‘Lovecký salám’ or ‘Lovecká saláma’ is a long-keeping fermented meat product intended for direct consumption, usually as a cold cut.

Physical characteristics

The product characteristically has the shape of a flat rectangular block with a gut casing having an average diameter of 50-55 mm and a length of around 40 cm.

Chemical properties

— water activity: max. 0.93,
— pH: less than 5.5,
— net muscle protein content: min. 15 % by weight,
— fat content: max. 45 % by weight,
— salt content: max. 4.2 % by weight.

Organoleptic characteristics

External appearance and colour: product made from a mixture of beef and pigmeat; dark brown in colour, moderately wrinkled surface, visible granularity beneath casing.

Appearance and colour of cut surface: mosaic of grains of up to 5 mm for the most part, without clusters of fat and lean particles; tiny air cavities permitted; the lean particles are a meaty red colour towards the middle of the product and darker towards the edges; fat grains are of a light colour. The cut surface of the product has a rectangular shape.

Aroma and taste: distinct aroma from the smoking process; very spicy and salty taste.

Consistency: fairly solid; elastic.

3.6. Description of the production method for the agricultural product or foodstuff to which the name under point 3.1 applies:

‘Lovecký salám’ or ‘Lovecká saláma’ is produced from beef with up to 10 % fat content, pigmeat with up to 20 % fat content, pork offcuts with up to 30 % fat content, pork offcuts with up to 50 % fat content, pig fat, nitrite salting mix, antioxidant (E 315 or E 316 (max. 500 mg/kg expressed as erythorbic acid)), ground black pepper, sugar, garlic (in the form of flakes, concentrate or powder in an amount corresponding to a standardised quantity of fresh garlic), ground cloves, starter cultures (a combined culture containing lactic acid bacterial strains (Lactobacillus and/or Pediococcus genus) and coagulase-negative Micrococcaceae) and collagen casings.
The following are used to produce 100 kg of the finished product 'Lovecký salám' or 'Lovecká saláma':

- beef with up to 10 % fat content: 5,0 kg
- pigmeat with up to 20 % fat content: 75,0 kg
- pork offcuts with up to 30 % fat content: 10,0 kg
- pork offcuts with up to 50 % fat content: 50,0 kg
- pig fat: 20,0 kg
- nitrite salting mix: 3,4 kg
- ground black pepper: 0,35 kg
- sugar: 0,30 kg
- garlic: 0,08 kg
- ground cloves: 0,04 kg
- antioxidant E 315 or E 316: max. 0,05 kg
- starter cultures
- collagen casing

The pork offcuts with up to 50 % fat content and the pig fat are frozen. All the raw materials and ingredients and the spices are combined to prepare a mixture with grain size of 3-5 mm, which is fed into casings 50-55 mm in diameter and approximately 40 cm long. The product is then formed into a flat rectangular block shape. The shaped products are laid close together in clean boxes or other suitable containers and left to mature in a refrigerating chamber at a temperature of 2-4 °C for 24-48 hours. The products are then hung on smoking rods and smoked in cold smoke for approximately seven days at a temperature of up to approximately 24 °C. Once the smoking process is complete, the products are dried. The product must not be attacked by mould during the drying process. When the prescribed water activity value is achieved, the product may be dispatched. The drying time is approximately 14 days in order to ensure that the product undergoes sufficient fermentation at temperatures and a relative air humidity enabling the starter cultures to grow and the product to dry evenly (temperature range: 16-27 °C; relative air humidity range: 75 % to 92 %).

3.7. Specificity of the agricultural product or foodstuff:

'Lovecký salám' or 'Lovecká saláma' differs from other long-keeping fermented meat products first by its characteristic flat rectangular block shape, obtained by shaping during the maturing process. It also has a taste specific to the product, determined by the prescribed composition of the key ingredients and the spices and also imparted by the fermentation process.

3.8. Traditional character of the agricultural product or foodstuff:

The origin of the product 'Lovecký salám' or 'Lovecká saláma' in the Czech Republic can be traced back to the beginning of the 20th century. At that time, it was made mainly in winter because of the more favourable conditions for the maturing process and in view of the difficulty associated with treating raw materials by means of moderate freezing, a precondition for their successful granulation. Later, with improved cooling methods and smokehouse machinery, production was concentrated mainly on supplies for the Easter and Christmas markets and the summer tourist season. Today it is a traditional and popular long-keeping product made all year round.
The product ‘Lovecký salám’ or ‘Lovecká saláma’ was featured in the publication *Technológia mäsového priemyslu* (Meat Industry Technology) (Part II, 1955, Hlavná správa mäsového a rybného priemyslu (Meat and Fish Industry Main Report), Ministry of the Food Industry) and was subsequently included in the Technical and Economic Standards for Meat Products (Part 1, rules applicable as from 1 January 1977, Food Industry Directorate-General, Prague) as Czechoslovak national standard No ČSN 57 7269, which resulted in the expansion of production according to this standard throughout the former Czechoslovakia. A stable recipe developed from gradual changes in manufacturing techniques that came about in response to the limited availability of some ingredients and the objective of improving the safety of the end product. This recipe is set out in the description of the production method for ‘Lovecký salám’ or ‘Lovecká saláma’.

— See point 3.6 of this application. The characteristics of the traditional product have been preserved despite these changes.

3.9. Minimum requirements and procedures to check the specific character:

The checks include:

— observance of the proportions of the raw materials, ingredients and spices in the recipe; the checks are conducted by comparing the quantities of raw materials, ingredients and spices with the recipe during the preparation of the product mixture,

— observance of the specified shape, external appearance, colour and consistency of the product: a visual check is carried out upon completion of the drying of the finished product,

— observance of the specified appearance and colour of the cut cross-section of the product; a visual check is carried out upon completion of the drying of the finished product,

— observance of the specified consistency, aroma and taste of the product; checks are carried out by sensory analysis of the finished product,

— observance of the specified physical and chemical parameters of the product; the finished product is examined using approved laboratory methods.

Checks by the authority or body verifying compliance with the product specification are carried out at least once per year on the premises of every manufacturer of the product.

4. Authorities or bodies verifying compliance with the product specification:

4.1. Name and address:

Authorities or bodies verifying compliance with the product specification in the Czech Republic:

Name: Státní zemědělská a potravinářská inspekce
Address: Květná 15
603 00 Brno
ČESKÁ REPUBLIKA
Tel. +420 543540111
E-mail: sekret.oklc@szpi.gov.cz

[Public] [Private]

Name: Státní veterinární správa České republiky
Address: Slezská 7
120 00 Praha 2
ČESKÁ REPUBLIKA
Tel. +420 227010137
E-mail: hygi@svscr.cz

[Public] [Private]
Authorities or bodies verifying compliance with the product specification in the Slovak Republic:

Name: BEL/NOVAMANN International, s r.o.
Address: Továrenská 14
815 71 Bratislava
P.O. Box 11
820 04 Bratislava 24
SLOVENSKO/SLOVAKIA
Tel. +421 250213376
E-mail: tomas.ducho@ba.bel.sk

☐ Public ☒ Private

Name: Štátna veterinárna a potravinová správa SR
Address: Botanická 17
842 13 Bratislava
SLOVENSKO/SLOVAKIA
Tel. +421 260257427
E-mail: buchlerova@svssr.sk

☒ Public ☐ Private

4.2. Specific tasks of the authority or body:

The inspection bodies referred to in point 4.1 are responsible for checking that the specification has been met in full.