

## OTHER ACTS

## COMMISSION

**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**

(2007/C 182/11)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006 <sup>(1)</sup>. Statements of objection must reach the Commission within six months from the date of this publication.

## SUMMARY

**COUNCIL REGULATION (EC) No 510/2006****‘OLOMOUCKÉ TVARŮŽKY’****EC No: CZ/PGI/005/0399/19.10.2004****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. *Group:*

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Composition: Producers/processors ( X ) Others ( )

<sup>(1)</sup> OJL 93, 31.3.2006, p. 12.

This application is for a derogation from Article 5(1) of Council Regulation (EC) No 510/2006 on the ground that there is only one producer in the area. The requirements laid down in Article 2 of Commission Regulation (EC) No 1898/2006 are fulfilled.

3. *Type of product:*

Group 1.3: Cheese

4. *Specification:*

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

4.1 Name: 'Olomoucké tvarůžky'

4.2 Description: *Olomoucké tvarůžky* is a skimmed cheese which ripens under a smear layer and has a typical smell. Its unique savoury, piquant flavour is the result of deep proteolysis during ripening, under the influence of the surface microflora. The taste and flavour depend on the degree of ripening, with the smell varying from slight to rather penetrating. The surface of the cheese is covered with a golden to orange smear and the body is of cohesive consistency, semi-soft to soft, with a noticeably lighter heart. The fat content does not exceed 1 % and the dry matter content is within the range of 34 % to 38 %. The cheese usually takes the form of short rolls, rings or sticks, as a rule weighing about 20-30 g per piece, or of irregular pieces. *Olomoucké tvarůžky* is a table cheese.

4.3 Geographical area: The Haná region with Olomouc as its historical, geographical and economic centre.

4.4 Proof of origin: The whole manufacturing process of *Olomoucké tvarůžky*, from receipt of the purchased raw material (skimmed sour curd) to packaging of the cheese, is always concentrated at a single place in the Haná region. This is an indispensable requirement for the biotechnological method of production. The fact that all subsequent stages of the manufacturing process are substantially biological practically rules out any transport and/or handling of the unpacked cheese outside the manufacturing facility.

The production documentation contains records of the suppliers of every single batch of raw material, of the manufacturing operations and of the purchasers of individual deliveries. Every package of the product is labelled with the producer's name and address. This makes it possible to trace the whole manufacturing process. The whole production process is under the permanent supervision of authorised inspection bodies.

4.5 Method of production: *Olomoucké tvarůžky* is produced from fat-free sour curd with a characteristic crumbly structure, large tough grain and high level of acidity and biological activity. Production of *Olomoucké tvarůžky* starts by purchasing curd. Then the curd is crushed and mixed and table salt is added. Curd treated in this way is stored in silos, where it is kept in compact condition without air to achieve the desired homogenisation. The curd mass is subsequently mixed with the ripening agents (harmless lactic cultures) and acidity regulators and the soft curd mixture is ground to prepare it for moulding.

The mixture is moulded to the required shape. The resultant semi-products are placed on grids that are transferred to the ripening rooms. Under the combined effect of the ripening agents and the controlled temperature and humidity of the environment, the surface of the semi-products ripens. This completes the first ripening stage. Subsequent rinsing of the cheese creates the conditions for the second ripening stage, during which the surface becomes covered by proliferating aerobic proteolytic microflora whose enzymatic activity produces the golden yellow smear and gives *Olomoucké tvarůžky* its unique typical taste, flavour and colour. Once the ripening stage is completed, *Olomoucké tvarůžky* is packed into consumer packs and then into package sets.

4.6 Link: Production of *Olomoucké tvarůžky* in the Haná region has been documented since the late 15th to early 16th centuries.

The high repute of *Olomoucké tvarůžky* is demonstrated, for instance, by a prize awarded at the first Austrian Dairy Exhibition in Vienna in 1872 and by articles in many trade publications, for example by J. Kux, Dr Klenze, Mair-Waldburg, Kněz, etc.

*Olomoucké tvarůžky*, commonly called 'syrečky', 'tvarůžky', 'tvargle', 'olomoucké' etc., is ranked among the best known original Czech cheeses. Its popularity and recognition are indisputable, as illustrated by almost 18 000 web links and TV and radio broadcasts. According to research results published in Readers' Digest in February 2005, *Olomoucké tvarůžky* ranks number 4 among ripening cheeses in terms of consumption. *Olomoucké tvarůžky* can be bought in nearly every grocery and is on the menu in many restaurants. An inexhaustible number of recipes for preparing it exist and even a special cook book. The cheese is mentioned in every tourist guide and all other information about the area and is listed among the gastronomic specialities on the official Czech websites. Information on *Olomoucké tvarůžky* can be found in numerous encyclopaedias, e.g. Otto, Universum, Wikipedia or Věšed. *Olomoucké tvarůžky* even has its own museum in Loštice, the place where it has long been produced.

#### 4.7 Inspection body:

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#### 4.8 Labelling: —

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