

OTHER ACTS

COMMISSION

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

(2007/C 280/10)

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

AMENDMENT APPLICATION

COUNCIL REGULATION (EC) No 509/2006**Amendment application pursuant to Article 11 and Article 19(3)****'PANELLETS'****EC No: ES/TSG/107/0018/29.10.2003****1. Applicant group**

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2. Member State or third country

Spain

3. Heading in the product specification affected by the amendment

- Name of product
- Reservation of the name (Article 13(2) of Regulation (EC) No 509/2006)
- Description and method of production
- Description of product
- Other: Amendment of the minimum requirements and inspection procedures to which specific character is subject:

4. Type of amendment(s)

- Amendment to specification of registered TSG
- Temporary amendment to specification resulting from imposition of obligatory sanitary or phyto-sanitary measures by public authorities (Article 11(3) of Regulation (EC) No 509/2006) (provide evidence of these measures)

5. Amendments

5.1. Description and method of production

This traditional product is far more varied than was originally described in the initial specification submitted to the Commission, and is enriched by a wide range of local production methods.

Panellets made from basic marzipan

The list of *panellets* described is not exhaustive: the descriptions of the different types of *panellet* are only approximate, each confectioner bringing his own style to the product while maintaining its basic defining characteristics as regards ingredients and taste.

Coconut *panellets*

'Egg-white' is replaced by 'egg'.

Hazelnut *panellets*

'Egg-white' is replaced by 'egg'.

Panellets made with coarse marzipan

'Egg-white' is replaced by 'egg'.

The replacement of 'egg-white' by 'whole egg and, where necessary, water' is due to the fact that, following publication of the Panellet Regulation in the OJEU, many craft confectioners stated that, in their experience, egg-white led to *panellets* which were extremely dry.

Whole egg (white + yolk) did not have the same effect because, as well as giving the product flavour, the egg yolk keeps it moist, leading to *panellets* which were more regular in shape and whose appearance more closely meets consumer expectations of this type of product. Furthermore, the oil in the almonds used to make the basic marzipan or the different *panellet* varieties can result in an excessively soft paste (depending on the almonds' oiliness, variety, age, harvest, etc.). The addition of whole egg (white and yolk) counteracts this effect, making the product more stable.

5.2. Description of product

Physical and chemical characteristics:

The addition of artificial colourings only is forbidden and natural colourings may therefore be added. This was an error and we consider that this amendment should not pose any problem as it affects neither the quality nor the traditional nature of this craft-trade product. Various studies have shown that the acceptability of a food product to consumers depends to a large extent on its appearance and hence, also, on its colour. That is the main justification for using colourings in food. The colourings do not improve the product's quality in terms of conservation or nutritional value, but are added to improve its appearance and make it more appetising, or to replace colour which is lost during the preparation process. *Panellets* are a craft-trade product and therefore subject to greater sensory variability than is the case with industrial products. For this reason, craftsmen consider absolutely necessary the use of fruit- and vegetable-based natural colourings which enable any colour losses or variations occurring during the preparation process to be corrected, but not the use of artificial colourings, which would harm the quality of the product.

5.3. Minimum requirements and inspection procedures to which specific character is subject

Deletion of the adjective 'daily' from the production record

Deletion of the temporal adjective 'daily' from the *panellet* production record is justified by the *panellet* production process itself, which takes place in two fully defined, consecutive stages. The first stage involves production of the basic marzipan or fine marzipan and may last one or more days, depending on the production volume of the craftsmen concerned. This is followed by the second stage, involving production of the different *panellet* varieties. The craft confectioners consequently consider that it does not make sense to talk of a record of the daily production of *panellets* since, although these are the final product, the production process starts one or even more days beforehand, when the basic marzipan is made.

UPDATED PRODUCT SPECIFICATION

COUNCIL REGULATION (EC) No 509/2006

'PANELLETS'

EC No: ES/TSG/107/0018/29.10.2003

1. **Responsible department in the Member State:**

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Composition: Producer/processor (X) Other ()

3. **Type of product:**

Category 2.3: Confectionery, bread, pastry, cakes, biscuits and other baker's wares

4. **Description of specification:**4.1. *Name:* 'Panellets'4.2. *Description and method of production:* *Panellets* are small sweets that come in various forms, essentially made of marzipan and ingredients giving characteristic flavours and aromas to the product.

There is a large variety of *panellets* made from three different kinds of marzipan: basic marzipan, coarse marzipan and fine marzipan.

In varieties of *panellets* with fruit, fruit products (candied fruits, jams) may be added to the mixture and flavourings may be added to intensify the flavour. In all cases, the addition of starch (potatoes or yams), apple, preservatives or artificial colourings is forbidden.

PANELLETS MADE FROM BASIC MARZIPAN

The most common varieties of *panellet* are described below. The list is not exhaustive: the descriptions of the different types of *panellet* are only approximate, each confectioner bringing his own style to the product while maintaining its basic defining characteristics as regards ingredients and taste.

A basic marzipan is made by adding, for each kilo of peeled, finely ground almonds, 1 kilo of sugar and whole egg and, where necessary, water. The mixture is well blended and left for approximately 24 hours until consistent. The next stages are shaping and the addition of flavourings. A higher proportion of almonds may be used. The most common varieties of *panellet* are:

(a) Pine-nut *panellets*:

To each kilo of basic marzipan, 10 g of grated lemon rind are added. Portions of approximately 20 g are entirely covered with pine-nuts moistened with egg. They are then formed into balls, glazed with egg and cooked in the oven at 280 °C-290 °C.

Organoleptic characteristics	
Colour	Toasted golden
Consistency	Toasted crust
Aroma	Pine-nuts and lemon
Flavour	Pine-nuts and marzipan

(b) Almond *panellets*:

To each kilo of basic marzipan, 10 g of grated lemon rind are added. Portions of approximately 20 g are entirely covered with chopped almonds moistened with egg. They are formed into long, slightly rounded shapes, glazed with egg and cooked in the oven at 260 °C-270 °C.

Organoleptic characteristics	
Colour	Toasted golden
Consistency	Soft interior
Aroma	Vanilla
Flavour	Almond crunch

(c) Coconut *panellets*:

For each kilo of basic marzipan, 150 g of grated coconut, 150 g of icing sugar and 100 g of egg are added. Portions of approximately 25 g are made into small, rough, pointed mounds and cooked in the oven at 260 °C-270 °C.

Organoleptic characteristics	
Colour	Flambé
Consistency	Thin toasted crust and soft interior
Aroma	Coconut
Flavour	Coconut and almond

(d) Hazelnut *panellets*:

For each kilo of basic marzipan, 150 g of ground toasted hazelnuts, 150 g of icing sugar and 100 g of egg are added. Portions of approximately 22 g are formed into balls and covered with granulated sugar. A hazelnut is put in the middle of each piece and they are then cooked in the oven at 240 °C-250 °C.

Organoleptic characteristics	
Colour	Brown
Consistency	Sugary exterior
Aroma	Hazelnut
Flavour	Hazelnut and marzipan

(e) Orange *panellets*:

For each kilo of basic marzipan, 200 g of finely chopped candied orange peel are added. Portions of approximately 26 g are formed into long shapes, covered with granulated sugar and cooked in the oven at 240 °C-250 °C.

Organoleptic characteristics	
Colour	Orangey
Consistency	Sugary crust and soft interior
Aroma	Orange
Flavour	Orange and almond

(f) Lemon *panellets*:

For each kilo of basic marzipan, 10 g of grated lemon rind and two egg yolks are added. Portions of approximately 26 g are formed into balls, covered with granulated sugar and cooked in the oven at 240 °C-250 °C.

Organoleptic characteristics	
Colour	Pale yellow
Consistency	Crunchy exterior due to the sugar coating and soft interior with small pieces of lemon
Aroma	Lemon
Flavour	Lemon and almond

(g) Yolk *panellets*:

For each kilo of basic marzipan, 150 g of light confectioner's custard and 1 g of vanilla are added. Portions of approximately 26 g are formed into balls, covered copiously with icing sugar and cooked in the oven at 220 °C-230 °C.

Organoleptic characteristics	
Colour	Pale yellow
Consistency	Smooth
Aroma	Egg and almonds
Flavour	Egg and almonds

(h) Coffee *panellets*:

For each kilo of basic marzipan, 8 g of ground coffee are added plus caramel to give the required colour. Portions of approximately 26 g are formed into long shapes, covered with icing sugar and cooked in the oven at 220 °C-230 °C.

Organoleptic characteristics	
Colour	Dark brown
Consistency	Toasted exterior and soft interior
Aroma	Coffee
Flavour	Coffee and almond

(i) Strawberry *panellets*:

For each kilo of basic marzipan, a reasonable amount of strawberry jam and one egg are added. Portions of approximately 26 g are formed into balls, covered with icing sugar and cooked in the oven at 220 °C-230 °C.

Organoleptic characteristics	
Colour	Strawberry
Consistency	Soft
Aroma	Strawberry
Flavour	Strawberry and almond

(j) Marron *glacé panellets*:

For each kilo of basic marzipan, 300 g of marron *glacé* paste are added. Portions of approximately 22 g are formed into balls, covered with icing sugar and cooked in the oven at 220 °C-230 °C.

Organoleptic characteristics	
Colour	Light brown
Consistency	Soft
Aroma	Chestnut and almond
Flavour	Chestnut and almond

PANELLETS MADE WITH COARSE MARZIPAN

For each kilo of basic marzipan (made as described above), 150 g of ground almonds are added plus egg to give the required texture. Portions of approximately 26 g are cut into various shapes, the most traditional being chestnuts, mushrooms, clogs and strips filled with candied fruit and quince.

PANELLETS MADE FROM FINE MARZIPAN

1 300 g of sugar with 400 g water and 6 g of cream of tartar are brought to the boil (118 °C) and 1 kg of ground almonds and 200 g of glucose are mixed in. This base is left to rest for 24 hours. Afterwards it is refined and is ready for use.

(a) Chestnut *panellets* with chocolate:

Chestnuts are shaped out of approximately 18 g of this fine marzipan base and then covered in chocolate.

Organoleptic characteristics	
Colour	Brown
Consistency	Exterior crust and soft interior
Aroma	Chocolate
Flavour	Chocolate and almond

(b) 'Hueso de santo' *panellets*:

The fine marzipan base is rolled out with a grooved rolling-pin. Confectioner's custard is spread on top and the mixture is cut into 30 g pieces. The pieces are then jellied and glazed with syrup.

Organoleptic characteristics	
Colour	White, sugar-glazed
Consistency	Soft
Aroma	Egg yolk
Flavour	Egg yolk and marzipan

- 4.3. *Traditional character*: Catalan literature of the 18th century records that in the Old Town in Barcelona there was already an annual fair of chestnuts and *panellets*, which were, and still are, eaten along with chestnuts and sweet wine on the feast of All Saints. During the fair, huge trays of different shaped and flavoured *panellets*, assembled to form pictures and funny shapes, were displayed. Already in the 1796 fair, there were more than two hundred stalls displaying, among other products, *panellets*, which were raffled among the people. This tradition of raffling *panellets*, which was generally carried out by confectioners, spread to many large towns.

People brought the *panellets* to the church in baskets, large and small. They had them blessed by the priest and ate them in church with the rest of the community, as a collective religious act.

To give an idea of the consumption of *panellets* in the city of Barcelona, suffice to say that already in 1920, the *Forn de Sant Jaume* (Saint James Bakery) (one of the most prestigious bakeries in the city of Barcelona) bought a thousand kilos of peeled pine-nuts to make only the pine-nut *panellets*. According to the Provincial Guild of Bakers and Confectioners of Barcelona, in autumn 1999 approximately 600 000 kilos of *panellets* were eaten in the city and metropolitan area of Barcelona, the pine-nut variety being the most popular (50 %), followed by the almond variety (15 %).

Finally, *panellets*, according to ethnographic studies, have a ritual meaning, like all traditional confectionery eaten on specific days.

- 4.4. *Description of product*: Organoleptic characteristics: given that these characteristics (colour, taste, scent and texture) vary according to the variety of *panellet*, these are set out separately in each of the previous sections.

Physical and chemical characteristics: the composition of the different *panellets* varies according to the type of marzipan (basic, coarse, fine) used in its production and according to the variety under consideration. However, in all cases, the use of potatoes, yams, apples, preservatives and artificial colourings is strictly forbidden.

Microbiological characteristics: the microbiological criteria that must be fulfilled are set out in the relevant health legislation (Council Directive 93/43/EEC of 14 June 1993 on the hygiene of foodstuffs).

Presentation: traditionally, *panellets* are sold retail, in bulk, through confectioners and other shops. If they are sold packaged, the boxes containing the *panellets* must be labelled according to the legislation in force.

- 4.5. *Minimum requirements and inspection procedure to which specific character is subject*: *Panellets* registered as a 'guaranteed traditional speciality' must have specific characteristics distinguishing them from other *panellets*. Thus, in the making of the basic marzipan, only dried peeled almonds, sugar and egg may be used. The addition of starches (potatoes or yams), apple, preservatives or colourings is forbidden.

The following checks should be carried out: on organoleptic characteristics; for the absence of starch (by test with I₂ solution), for the absence of preservatives (sorbic acid/sorbate, benzoic acid/benzoate) and of artificial colourings (by high performance liquid chromatography); for the absence of apple (by determination of soluble food fibre by chemical means). In varieties of *panellets* that do not contain fruit, these checks are carried out on the finished product, while in those that contain fruit, they are carried out on the marzipan paste.

The elements set out above must be checked by the Mesa Veritas Español certification bodies and by other bodies that guarantee compliance with standard EN-45011. The certification bodies will check the manufacturer's control system and the product characteristics and will carry out periodic follow-up inspections.

The certification bodies will check the production conditions and the characteristics of the finished product. They will grant an initial certificate to the companies concerned, who must submit a written request to one of the authorised certification bodies, agreeing to respect the requirements contained in the specifications and to carry out the necessary checks to guarantee compliance therewith.

Makers and manufacturers must keep written documents describing the production specifications and the characteristics of the finished product. Furthermore, they must keep a record of the production of *panellets*.

Once the compliance certificate has been granted, the certification bodies will carry out periodic monitoring and validation inspections, according to the seasonal nature of the product and the production volume of each manufacturer. Compliance with the specifications will be checked by auditing manufacturers' control systems, examining documentation they provide and random checks during manufacture.

5. **Application for protection under Article 13(2):** No.
