C/2024/6326

22.10.2024

Publication of an application for registration of a name pursuant to Article 50(2), point (a), of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(C/2024/6326)

Following this publication, the authorities of a Member State or of a third country, or a natural or legal person having a legitimate interest and established or resident in a third country, may lodge, in accordance with Article 17 of Regulation (EU) 2024/1143 of the European Parliament and of the Council ([1]) an opposition with the Commission within 3 months from the date of this publication.

SINGLE DOCUMENT

'Yläsavolainen muurinpohjalettu'

EU No: PGI-FI-03049 – 18.12.2023

PDO ( ) PGI (X)

1. **Name(s) [of PDO or PGI]**

'Yläsavolainen muurinpohjalettu'

2. **Member State or Third Country**

Finland

3. **Description of the agricultural product or foodstuff**

3.1. *Type of product*

Class 2.3. Bread, pastry, cakes, confectionery, biscuits and other baker's wares

3.2. *Description of product to which the name in (1) applies*

'Yläsavolainen muurinpohjalettu' is a thin lace-like crêpe made from a thin batter using milk or a lactose-free milk-based drink, barley flour (Hordeum vulgare), wheat flour (Triticum aestivum), eggs and salt and then fried in a cast-iron skillet. The batter must contain at least 1/3 barley flour. The batter is then left to rise for at least 2 hours or even overnight. The 'muurinpohjalettu' is oval or round in shape. Its size may vary. The pan used for frying is greased with butter or lactose-free butter.

'Yläsavolainen muurinpohjalettu' is characterised by the following:

— its thin, lacy and crispy texture

— its brown colour when fried

— its being served so that the side that was fried first faces upwards

([1]) Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11.4.2024 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialities guaranteed and optional quality terms for agricultural products, amending Regulations (EU) No 1308/2013, (EU) 2019/787 and (EU) 2019/1753 and repealing Regulation (EU) No 1151/2012 (OJ L, 2024/1143, 23.4.2024, ELI: http://data.europa.eu/eli/reg/2024/1143/oj).

3.3. *Feed (for products of animal origin only) and raw materials (for processed products only)*

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3.4. *Specific steps in production that must take place in the defined geographical area*

The batter of 'Yläsavolainen muurinpohjalettu' must be made and fried in the region of Upper Savo.

3.5. *Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to*

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3.6. *Specific rules concerning labelling of the product the registered name refers to*

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4. **Concise definition of the geographical area**

The geographical area of 'Yläsavolainen muurinpohjalettu' in Upper Savo consists of the following Upper-Savo municipalities: Iisalmi, Keitele, Kiuruvesi, Lapinlahti, Pielavesi, Sonkajärvi and Vieremä.

5. **Link with the geographical area**

The Protected Geographical Indication for 'Yläsavolainen muurinpohjalettu' is based on the product's reputation as an Upper Savo special delicacy that is prepared in a particular way.

The lace-like quality, crispiness and thinness of the 'Yläsavolainen muurinpohjalettu' distinguish it from ordinary crêpes. These characteristics have been important assessment criteria at cooking competitions for the 'muurinpohjalettu'. The batter is thin to make a crispy crêpe.

The butter / lactose-free butter used for frying and the cast-iron skillet give a good and beautiful colour and baked surface. The cooking tools have traditionally included a whisk made of birch twigs, used to spread the butter on the skillet. The crêpe is flipped with a flexible spatula.

A recipe for the Iisalmi Midsummer treat that is 'Yläsavolainen muurinpohjalettu' was published for the first time in *Kotiliesi* magazine back in 1933. It featured a set of instructions and a list of the ingredients required for preparing the 'muurinpohjalettu'. (*Kotiliesi*. 'Iisalmelainen Juhannusherkku' ('A Midsummer treat from Iisalmi'). 12/1933 p. 451)

The crêpe became more widely known after the Finnish Youth Association of Upper Savo organised the first cooking competition for Yläsavolainen muurinpohjalettu in 1972. Competitions have been held during the Upper Savo County Festival since 1972.

The renown of 'Yläsavolainen muurinpohjalettu' is illustrated by a photo showing Finnish President Mauno Koivisto and Mrs Tellervo Koivisto tasting the crêpe in Vieremä in 1996.

In an article on 'yläsavolainen muurinpohjalettu', the *Savon Sanomat* newspaper explains how a man known as 'Lettu-Enska' ('Crêpe Enska') lifts the crêpe from the pan with a metal spatula and flips it with a wooden spatula. He spreads the butter with a whisk made of birch twigs. As liquid for the batter, he uses whole milk or semi-skimmed milk. In his opinion, milk fetched straight from the farm makes the best crêpes. He adds that 'holes form naturally in the crêpes when you start pouring the batter along the upper edge of the skillet and spread the rest with a spatula.' (Vuokko Nissinen. *Savon Sanomat* 27 June 2016: 'Näin paistat parhaat yläsavolaiset muurinpohjaletut' ('This is how you fry the best yläsavolainen muurinpohjalettu crêpes'). Available: 'Näin paistat parhaat yläsavolaiset muurinpohjaletut' ('This is how you fry the best yläsavolainen muurinpohjalettu crêpes') | Savo | *Savon Sanomat*)

An 80-year-old 'muurinpohjalettu' expert with long experience of making the crêpes was interviewed for the online version of the *Ilta-Sanomat* newspaper. In the interview, he told that 'the know-how for making "muurinpohjalettu" comes from Upper Savo. The crêpe hails from Iisalmi and the four nearby municipalities, namely: the former rural municipality of Iisalmi; Vieremä; Kiuruvesi; and Sonkajärvi.' He described the preparation of Yläsavolainen muurinpohjalettu at a competition as follows: 'One of the members of the jury considered that a good crêpe is round or slightly oval, of even thickness, thin as lace and perfectly browned. The crêpe should also have holes. The desired outcome is achieved when the batter is sufficiently thin and there is just the right amount of fat.'

Barley flour is an essential ingredient in traditional recipes for 'Yläsavolainen muurinpohjalettu', and it is important to make the flour rise in advance. It appears that particularly skilful crêpe makers only used barley flour, though a typical mixing ratio in 'muurinpohjalettu' recipes is about half barley flour and half wheat flour. 'A beginner should probably use slightly more wheat flour than barley flour, but a genuine crêpe starter contains more barley than wheat flour. The batter starter must be rather runny in order to make thin crêpes,' instructs the 'muurinpohjalettu' expert from Iisalmi. (Mansikkamäki Sanna. *Ilta-Sanomat*. 2 August 2016: 'Esko Antikainen, 80, reveals the secrets of "muurinpohjalettu" crêpes and warns: "Just don't burst afterwards".' Available: https://www.is.fi/ruokala/ajankohtaista/art-2000001231828.html)

The online food and wine magazine *Glorian Ruoka&Viini* explains how a Michelin chef makes these crêpes in a manner respectful of Upper Savo traditions. The magazine gives the recipe for 'Yläsavolainen muurinpohjalettu'. (*Glorian Ruoka&Viini* 2018, *Soppa365*: https://www.soppa365.fi/reseptit/leivonta-jalkiruu'Yläsavolainen muurinpohjalettu'at-aamiaiset-makea-leivonta/huippukokin-muurinpohjaletut)

According to a historical anecdote relating to 'Yläsavolainen muurinpohjalettu', 'In Upper Savo, crêpes called "muurlettu", i.e. "muurinpohjalettu", were cooked at Midsummer. They were cooked, as the name indicates, on the bottom of a cauldron. Village communities usually had a large ready-greased laundry cauldron, and farm women took turns making their crêpes in it. In the environs of Iisalmi, it was customary to fry the crêpes well in advance on Midsummer Eve, so that the crêpe makers could go wash themselves in the sauna after doing their smoke-filled work. Often one had to wait for one's turn by the cauldron, as everyone had brought plenty of batter starter for the crêpes. After all, there had to be enough crêpes left for Midsummer Day too. It was also possible to make "muurinpohjalettu" over a Midsummer bonfire, where the crêpes maker was aided by firekeepers.' (Ollikainen Eila, Määttalä Sinikka and Hämäläinen Mauno. 2009. *Savolainen syömälysti* (a cookbook with recipes from Savo), p. 130)

Reference to publication of the product specification

https://www.ruokavirasto.fi/ylasavolainen-muurinpohjalettu