

**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**

(2006/C 290/04)

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

SUMMARY

**COUNCIL REGULATION (EC) No 510/2006**

**Application for registration according to Article 5 and Article 17(2)2**

**'KARLOVARSKÝ SUCHAR'**

**EC No: CZ/PGI/005/0404/20.10.2004**

**PDO ( ) PGI ( X )**

This summary has been drawn up for information only. For full details, interested parties are invited to consult the full version of the product specification obtainable from the national authorities indicated in section 1 or from the European Commission <sup>(1)</sup>.

1. *Responsible department in the Member State:*

Name: Úřad průmyslového vlastnictví  
Address: Antonína Čermáka 2a  
CZ-160 68 Praha 6  
Tel.: (420) 220 38 31 11  
Fax: (420) 224 32 47 18  
e-mail: posta@upv.cz

2. *Group:*

Name: CORNIA, spol. s r.o.  
Address: Vítězná 42,  
CZ-360 09 Karlovy Vary  
Tel.: (420) 353 43 38 26  
Fax: (420) 353 22 35 65  
e-mail: cornia@iol.cz  
Composition: Producers/processors ( X ) Other ( )

This application derogates from Article 5(1) of Council Regulation (EC) No 510/2006 on account of the fact that there is only one producer in the area. The requirements laid down in Article 1 of Commission Regulation (EEC) No 2037/93 are fulfilled.

3. *Type of product:*

Class 2.4.: Bread, pastry, cakes, confectionery, biscuits and other baker's wares — rusks

4. *Specification (summary of requirements under Article 4(2))*

4.1 Name: 'Karlovarský suchar'

<sup>(1)</sup> European Commission, Directorate-General for Agriculture and Rural Development, Agricultural Product Quality Policy, B-1049 Brussels.

- 4.2 Description: Two varieties of 'Karlovarský suchar' are currently produced: 'Karlovarský suchar special' and 'Karlovarský suchar dietní'.

Shape: thin slices cut from a loaf, regular shape corresponding to the tin in which the product was baked; a description of the shape is also given in point 4.5. (Method of production).

Appearance: uniformly porous, well baked, clean, crisp, well dried, must not be burnt or contain foreign objects.

Colour: golden brown, but not dark.

Taste: delicate baked taste; must not be bitter or sour or have any other foreign taste.

Odour: normal odour of bakery goods; must not be stale or have any foreign odour.

The following raw materials are used to manufacture the product:

'Karlovarský suchar special': wheat flour, Karlovy Vary thermal spring water, drinking water, flour improver, sugar, solid vegetable fat, yeast, cooking salt, dried egg yolk, Karlovy Vary thermal spring salt.

'Karlovarský suchar dietní': wheat flour, Karlovy Vary thermal spring water, drinking water, flour improver, solid vegetable fat, yeast, cooking salt.

They are marketed in 200 g cartons.

- 4.3 Geographical area: The area of the Karlovy Vary region, bordered by the municipalities of Karlovy Vary — Šemnice — Kyselka — Velichov — Ostrov — Hroznětín — Mezirolí — Stará Role — Karlovy Vary, including those municipalities.

- 4.4 Proof of origin: The producer keeps records of the raw material suppliers. Delivery notes and invoices are available for all raw materials, particularly the key ingredients (Karlovy Vary thermal spring water and Karlovy Vary thermal spring salt). The producer also keeps records of the purchasers of the finished products. Each package displays the producer's name and address, which makes it possible, *inter alia*, to trace the product.

An internal check for compliance with specifications is performed once every six months by a company technologist. In particular, the technological procedure is checked. For each batch, critical points are checked, particularly the temperature and duration of the relevant stage of production. The results of the checks are recorded on checklists.

An external check for compliance with the specifications is performed by the supervisory inspection body, the Plzeň Inspectorate of the State Agricultural and Food Inspection Authority. This body checks, *inter alia*, compliance with hygiene regulations, critical points and specific characteristics of the product.

General monitoring: The entire production process is constantly monitored, particularly as regards the raw materials used, production preparations, adherence to the production process, compliance with hygiene standards, compliance with microbiological parameters and the final products.

- 4.5 Method of production: 'Karlovarský suchar' is produced from the abovementioned raw materials (see point 4.2).

The key raw materials (Karlovy Vary thermal spring water and Karlovy Vary thermal spring salt) come from the defined area. Processing of the raw materials, all stages of production and packaging take place in the defined area.

The Karlovy Vary thermal spring water must be fresh, which is a further reason why production must take place within the defined area.

Karlovy Vary thermal spring water is of the bicarbonate-sulphur-sodium-chloride type with total mineralisation of around 6.45 g/l and a minerals content of between 560 and 980 mg/l.

Karlovy Vary thermal spring salt is a mixture of sodium and potassium sulphates and sodium hydrogen carbonate.

The production process for 'Karlovarský suchar' is as follows:

The dough is prepared using a straight-dough process. After the raw materials are measured out, the individual ingredients are blended with warm water in a dough trough. Subsequently, they are worked in a column mixer to form a medium-stiff dough, which is left to ferment. The fermented dough is scaled by a divider into portions, which are formed into French-loaf shapes and set in greased baking tins to prove fully. After proving, the loaves are placed in uncovered tins in a steamed peel oven, where they are baked. After baking, the products are turned out of their tins and loaded on to trolleys to cool. They are subsequently divided by a cutter into slices, which are placed on a toasting belt. After toasting, the slices are placed in crates and, when thoroughly cooled, are wrapped in aluminium foil with protective paper. The wrapped rusks are placed in small printed cartons, which are then packed into large cardboard boxes. The product weighs 200 g, with a tolerance of -7 %. The closed boxes are delivered in a clean van.

The actual production must take place in the area defined in 4.3. The product must be packaged at the production site in view of its fragility and the fact that it easily absorbs ambient humidity; this also makes it easier to trace.

- 4.6 Link: 'Karlovarský suchar' is a unique product, historically linked to Karlovy Vary. It is considered part of the local colour of Karlovy Vary alongside the spa treatment and mineral waters, and contributes towards the international reputation of this spa.

The strong link between 'Karlovarský suchar' and Karlovy Vary is evident from the name of the product.

The manufacturer has used a traditional, immutable production method for decades. The quality of the product derives from the use of local raw materials (Karlovy Vary water, Karlovy Vary thermal spring salt), and from local traditions and human experience.

The product contains Karlovy Vary thermal spring water and, in the case of 'Karlovarský suchar special', Karlovy Vary thermal spring salt. The Karlovy Vary thermal spring water must be fresh. This water comes from the Karlovy Vary thermal springs, which are among the most important and best known in the world. The fact that the sources issue at the precise spot mentioned is due to a fault fracture in the earth's crust and the crossing of significant faults in the area surrounding the Karlovy Vary thermal spring. Karlovy Vary thermal spring water improves and eases digestion and intestinal absorption.

The entry in the register of designations of origin of the Czech Republic is No 4, dated 1 February 1974, and that in the international register under the Lisbon Agreement is No 4, dated 22 November 1967.

In 1974 the product was awarded the Golden Seal at the EX PLZEŇ exhibition.

The current manufacturer has maintained legal continuity with the previous manufacturer in the context of a privatisation process.

- 4.7 Inspection body:

Name: Státní zemědělská a potravinářská inspekce, Inspektorát v Plzni

Address: Jiráskovo náměstí 8  
CZ-308 58 Plzeň 8

Tel.: (420) 377 24 45 97

Fax: (420) 377 45 52 29

E-mail: plzen@szpi.gov.cz

- 4.8 Labelling: The designation 'Karlovarský suchar' must appear on the packaging. No specific labelling requirements are laid down as regards position, lettering, colour, etc.

- 4.9 National requirements: —
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