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⁽¹⁾ Text with EEA relevance

II

*(Information)*INFORMATION FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES
AND AGENCIES

EUROPEAN COMMISSION

Non-opposition to a notified concentration**(Case M.7950 — EGB/GP)****(Text with EEA relevance)**

(2016/C 188/01)

On 19 April 2016, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004 ⁽¹⁾. The full text of the decision is available only in the English language and will be made public after it is cleared of any business secrets it may contain. It will be available:

- In the merger section of the Competition website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes.
- In electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/homepage.html?locale=en>) under document number 32016M7950. EUR-Lex is the online access to European law.

⁽¹⁾ OJ L 24, 29.1.2004, p. 1.

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾

26 May 2016

(2016/C 188/02)

1 euro =

Currency	Exchange rate	Currency	Exchange rate
USD US dollar	1,1168	CAD Canadian dollar	1,4443
JPY Japanese yen	122,93	HKD Hong Kong dollar	8,6730
DKK Danish krone	7,4367	NZD New Zealand dollar	1,6591
GBP Pound sterling	0,75970	SGD Singapore dollar	1,5381
SEK Swedish krona	9,2870	KRW South Korean won	1 317,87
CHF Swiss franc	1,1075	ZAR South African rand	17,4165
ISK Iceland króna		CNY Chinese yuan renminbi	7,3237
NOK Norwegian krone	9,2470	HRK Croatian kuna	7,4951
BGN Bulgarian lev	1,9558	IDR Indonesian rupiah	15 192,39
CZK Czech koruna	27,023	MYR Malaysian ringgit	4,5435
HUF Hungarian forint	314,39	PHP Philippine peso	52,131
PLN Polish zloty	4,4108	RUB Russian rouble	72,7420
RON Romanian leu	4,5070	THB Thai baht	39,758
TRY Turkish lira	3,2744	BRL Brazilian real	4,0004
AUD Australian dollar	1,5481	MXN Mexican peso	20,5139
		INR Indian rupee	74,9155

⁽¹⁾ Source: reference exchange rate published by the ECB.

V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION
POLICY

EUROPEAN COMMISSION

Prior notification of a concentration**(Case M.8037 — INCJ/Sumitomo/Sekisui/JV)****Candidate case for simplified procedure****(Text with EEA relevance)**

(2016/C 188/03)

1. On 19 May 2016, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾ by which the undertakings Innovation Network Corporation of Japan ('INCJ', Japan), Sumitomo Chemical Co., Ltd ('Sumitomo', Japan), and Sekisui Chemical Co., Ltd ('Sekisui', Japan) acquire within the meaning of Article 3(1)(b) and Article 3(4) of the Merger Regulation joint control of a newly created company constituting a joint venture ('JV', Japan) by way of purchase of shares. The JV will be active in manufacturing and sale of agricultural film, sealant film and other films.

2. The business activities of the undertakings concerned are:

- for INCJ: promotion of innovation and business in Japan, review of various investment opportunities in the areas of clean energy, electronics, IT and biotechnology and infrastructure-related sectors such as water supply,
- for Sumitomo: manufacturing and sale of a wide array of chemical products, including petrochemicals, plastics, energy, IT-related chemicals, health and crops, pharmaceuticals and others,
- for Sekisui: manufacturing and sale of high performance plastics, urban infrastructure and environmental products, housing and others.

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of the Merger Regulation. However, the final decision on this point is reserved. Pursuant to the Commission Notice on a simplified procedure for treatment of certain concentrations under Council Regulation (EC) No 139/2004 ⁽²⁾ it should be noted that this case is a candidate for treatment under the procedure set out in this Notice.

4. The Commission invites interested third parties to submit their possible observations on the proposed operation to the Commission.

Observations must reach the Commission not later than 10 days following the date of this publication. Observations can be sent to the Commission by fax (+32 22964301), by email to COMP-MERGER-REGISTRY@ec.europa.eu or by post, under reference M.8037 — INCJ/Sumitomo/Sekisui/JV, to the following address:

European Commission
Directorate-General for Competition
Merger Registry
1049 Bruxelles/Brussel
BELGIQUE/BELGIË

⁽¹⁾ OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

⁽²⁾ OJ C 366, 14.12.2013, p. 5.

Prior notification of a concentration**(Case M.7970 — Air Liquide/OMZ/JV)****Candidate case for simplified procedure****(Text with EEA relevance)**

(2016/C 188/04)

1. On 19 May 2016, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾ by which Air Liquide Global E&C Solutions (France) and OMZ (Russian Federation) acquire within the meaning of Article 3(1)(b) and 3(4) of the Merger Regulation joint control of a newly created company constituting a joint venture.
2. The business activities of the undertakings concerned are:
 - for Air Liquide E&C: Air Liquide E&C is a subsidiary, wholly-owned and controlled by Air Liquide S.A., France, which is a multinational producer of industrial gases and offers gases, technologies and related services for different industries and the health care sector. Air Liquide E&C is one of the operative entities of the Air Liquide Group which designs, develops and produces gas production units,
 - for OMZ: OMZ is a public joint stock company controlled by ‘Gazprombank’, which is a financial institution delivering banking and investment services. OMZ is engaged in the heavy machine-building industry which comprises nuclear power equipment, petrochemical equipment, oil and gas drilling equipment, products made from special and regular steel, metallurgical equipment, mining equipment, cryogenic technology, pipeline valves and engineering, comprehensive solutions, and servicing. Among other technologies, products and services, OMZ is engaged in the development, production and implementation of air separation technologies and equipment, the supply of industrial gases, and development of comprehensive solutions for refinement of associated gas, natural gas and liquefaction natural gas (LNG),
 - for the JV: the provision of engineering and design services, as well as equipment, relating to the natural gas liquefaction processes.
3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of the Merger Regulation. However, the final decision on this point is reserved. Pursuant to the Commission Notice on a simplified procedure for treatment of certain concentrations under Council Regulation (EC) No 139/2004 ⁽²⁾ it should be noted that this case is a candidate for treatment under the procedure set out in this Notice.
4. The Commission invites interested third parties to submit their possible observations on the proposed operation to the Commission.

Observations must reach the Commission not later than 10 days following the date of this publication. Observations can be sent to the Commission by fax (+32 22964301), by email to COMP-MERGER-REGISTRY@ec.europa.eu or by post, under reference number M.7970 — Air Liquide/OMZ/JV, to the following address:

European Commission
Directorate-General for Competition
Merger Registry
1049 Bruxelles/Brussel
BELGIQUE/BELGIË

⁽¹⁾ OJ L 24, 29.1.2004, p. 1 (the ‘Merger Regulation’).

⁽²⁾ OJ C 366, 14.12.2013, p. 5.

Prior notification of a concentration
(Case M.8052 — SEGRO/PSPIB/SELP/Torino DC1)
Candidate case for simplified procedure
(Text with EEA relevance)
(2016/C 188/05)

1. On 19 May 2016, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾ by which SEGRO plc ('SEGRO', United Kingdom) and Public Sector Pension Investment Board ('PSPIB', Canada) acquire within the meaning of Article 3(1)(b) of the Merger Regulation, through their jointly controlled joint venture SEGRO European Logistics Partnership S.à r.l. ('SELP'), joint control over one future income producing logistics asset in Italy (the 'Target Asset'), e.g. the logistics asset Torino DC1 located in Brandizzo in Italy, by way of purchase of assets.

2. The business activities of the undertakings concerned are:

- for SEGRO: owning, managing and developing modern warehousing, light industrial and data centre properties,
- for PSPIB: managing stocks, bonds and other fixed-income securities as well as investments in private equity, real estate, infrastructure and natural resources,
- for Torino DC 1: warehouse and distribution centre to be leased to Decathlon Italia.

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of the Merger Regulation. However, the final decision on this point is reserved. Pursuant to the Commission Notice on a simplified procedure for treatment of certain concentrations under Council Regulation (EC) No 139/2004 ⁽²⁾ it should be noted that this case is a candidate for treatment under the procedure set out in this Notice.

4. The Commission invites interested third parties to submit their possible observations on the proposed operation to the Commission.

Observations must reach the Commission not later than 10 days following the date of this publication. Observations can be sent to the Commission by fax (+32 22964301), by email to COMP-MERGER-REGISTRY@ec.europa.eu or by post, under reference M.8052 — SEGRO/PSPIB/SELP/Torino DC1, to the following address:

European Commission
Directorate-General for Competition
Merger Registry
1049 Bruxelles/Brussel
BELGIQUE/BELGIË

⁽¹⁾ OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

⁽²⁾ OJ C 366, 14.12.2013, p. 5.

OTHER ACTS

EUROPEAN COMMISSION

Publication pursuant to Article 26(2) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs as regards a name of traditional speciality guaranteed

(2016/C 188/06)

In accordance with the first subparagraph of Article 26(1) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council⁽¹⁾, Poland submitted⁽²⁾ the names ‘Półtorak staropolski tradycyjny’, ‘Dwójniak staropolski tradycyjny’, ‘Trójniak staropolski tradycyjny’, ‘Czwórniak staropolski tradycyjny’, ‘Kiełbasa jałowcowa staropolska’, ‘Kiełbasa myśliwska staropolska’, ‘Olej rydzowy tradycyjny’ and ‘Kabanosy staropolskie’ as names of a traditional speciality guaranteed (TSG), which comply with Regulation (EU) No 1151/2012. The names ‘Półtorak’, ‘Dwójniak’, ‘Trójniak’, ‘Czwórniak’, ‘Kiełbasa jałowcowa’, ‘Kiełbasa myśliwska’, ‘Olej rydzowy’ and ‘Kabanosy’ had previously been registered⁽³⁾ without reservation of name in accordance with Article 13(1) of Council Regulation (EC) No 509/2006⁽⁴⁾ as traditional specialities guaranteed and they are currently protected in accordance with Article 25(2) of Regulation (EU) No 1151/2012.

Following the national opposition procedure referred to in the second subparagraph of Article 26(1) of Regulation (EU) No 1151/2012:

- the names ‘Półtorak’, ‘Dwójniak’, ‘Trójniak’ and ‘Czwórniak’ were complemented by the term ‘staropolski tradycyjny’,
- the names ‘Kiełbasa jałowcowa’ and ‘Kiełbasa myśliwska’ were complemented by the term ‘staropolska’,
- the name ‘Olej rydzowy’ was complemented by the term ‘tradycyjny’,
- the name ‘Kabanosy’ was complemented by the term ‘staropolskie’.

All these complementing terms identify the traditional and specific character of the name, in accordance with the third subparagraph of Article 26(1) of Regulation (EU) No 1151/2012.

In the light of the above, the Commission hereby publishes the names

‘Półtorak staropolski tradycyjny’
‘Dwójniak staropolski tradycyjny’
‘Trójniak staropolski tradycyjny’
‘Czwórniak staropolski tradycyjny’
‘Kiełbasa jałowcowa staropolska’
‘Kiełbasa myśliwska staropolska’
‘Olej rydzowy tradycyjny’
‘Kabanosy staropolskie’

in view of enabling them to be registered in the register of traditional specialities guaranteed provided for in Article 22 of Regulation (EU) No 1151/2012.

⁽¹⁾ Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs (OJ L 343, 14.12.2012, p. 1).

⁽²⁾ EU No PL-TSG-0107-01407 — 22.12.2015.

⁽³⁾ Commission Regulation (EC) No 729/2008 of 28 July 2008 entering certain designations in the register of the traditional specialities guaranteed (Czwórniak (TSG), Dwójniak (TSG), Półtorak (TSG), Trójniak (TSG)) (OJ L 200, 29.7.2008, p. 6).

Commission Implementing Regulation (EU) No 379/2011 of 18 April 2011 entering a name in the register of the traditional specialities guaranteed (Kiełbasa jałowcowa (TSG)) (OJ L 103, 19.4.2011, p. 2).

Commission Implementing Regulation (EU) No 382/2011 of 18 April 2011 entering a name in the register of the traditional specialities guaranteed (Kiełbasa myśliwska (TSG)) (OJ L 103, 19.4.2011, p. 6).

Commission Regulation (EC) No 506/2009 of 15 June 2009 entering a designation in the register of the traditional specialities guaranteed (Olej rydzowy (TSG)) (OJ L 151, 16.6.2009, p. 26).

Commission Implementing Regulation (EU) No 1044/2011 of 19 October 2011 entering a name in the register of the traditional specialities guaranteed (Kabanosy (TSG)) (OJ L 275, 20.10.2011, p. 16).

⁽⁴⁾ Council Regulation (EC) No 509/2006 of 20 March 2006 on agricultural products and foodstuffs as traditional specialities guaranteed (OJ L 93, 31.3.2006, p. 1). Regulation repealed and replaced by Regulation (EU) No 1151/2012.

This publication confers the right to oppose the names 'Półtorak staropolski tradycyjny', 'Dwójniak staropolski tradycyjny', 'Trójniak staropolski tradycyjny', 'Czwórniak staropolski tradycyjny', 'Kiełbasa jałowcowa staropolska', 'Kiełbasa myśliwska staropolska', 'Olej rydzowy tradycyjny' and 'Kabanosy staropolskie' being entered in the register of traditional specialities guaranteed provided for in Article 22 of Regulation (EU) No 1151/2012, pursuant to Article 51 of that Regulation.

In case the names 'Półtorak staropolski tradycyjny', 'Dwójniak staropolski tradycyjny', 'Trójniak staropolski tradycyjny', 'Czwórniak staropolski tradycyjny', 'Kiełbasa jałowcowa staropolska', 'Kiełbasa myśliwska staropolska', 'Olej rydzowy' and 'Kabanosy' shall be deemed to be the specification referred to in Article 19 of Regulation (EU) No 1151/2012 for the TSG 'Półtorak staropolski tradycyjny', 'Dwójniak staropolski tradycyjny', 'Trójniak staropolski tradycyjny', 'Czwórniak staropolski tradycyjny', 'Kiełbasa jałowcowa staropolska', 'Kiełbasa myśliwska staropolska', 'Olej rydzowy tradycyjny' and 'Kabanosy staropolskie' respectively, protected with reservation of name.

For sake of completeness and in accordance with Article 26(2) of Regulation (EU) No 1151/2012, this publication includes the specification of the TSG 'Półtorak', 'Dwójniak', 'Trójniak', 'Czwórniak', 'Kiełbasa jałowcowa', 'Kiełbasa myśliwska' and 'Olej rydzowy' as already published in the *Official Journal of the European Union* ⁽⁵⁾ and of the TSG 'Kabanosy', as published in Annex II to Regulation (EU) No 1044/2011 ⁽⁶⁾.

APPLICATION FOR REGISTRATION OF A TSG
COUNCIL REGULATION (EC) No 509/2006
'PÓŁTORAK'
EC No PL-TSG-007-0034-06.09.2005

1. Name and address of the applicant group

Name: Krajowa Rada Winiarstwa i Miodosytnictwa przy Stowarzyszeniu Naukowo-Technicznym Inżynierów i Techników Przemysłu Spożywczego
Address: ul. Czackiego 3/6
00-043 Warszawa
POLSKA/POLAND
Tel. +48 228282721
Email: krwim@sitspoz.pl

2. Member State or Third Country

Poland

3. Product specification

3.1. Name to be registered

'Półtorak'

When the product is placed on the market, the label may contain the following information: 'miód pitny wytworzony zgodnie ze staropolską tradycją' (mead produced in accordance with an old Polish tradition). This information should be translated into other official languages.

3.2. Whether the name

- ☒ is specific in itself
- ☒ expresses the specific character of the agricultural product or foodstuff

⁽⁵⁾ Półtorak, EC No PL/TSG/007/0034/06.09.2005 (OJ C 267, 9.11.2007, p. 40).
Dwójniak, EC No: PL/TSG/007/036/06.09.2005 (OJ C 268, 10.11.2007, p. 22).
Trójniak, EC No PL/TSG/007/0033/06.09.2005 (OJ C 265, 7.11.2007, p. 29).
Czwórniak, EC No PL/TSG/007/0035/06.09.2006 (OJ C 266, 8.11.2007, p. 27).
Kiełbasa jałowcowa, EC No: PL-TSG-007-0047-05.12.2006 (OJ C 158, 11.7.2009, p. 24).
Kiełbasa myśliwska, EC No: PL-TSG-0007-0053-19.03.2007 (OJ C 160, 14.7.2009, p. 12).
Olej rydzowy, EC No: PL-STG-007-0049-28.12.2006 (OJ C 244, 25.9.2008, p. 27).

⁽⁶⁾ See footnote 3.

The name 'półtorak' derives from the numeral 'one and a half' (PL: 'półtora') and relates directly to the historically established composition and method of production of 'półtorak' — the proportions of honey and water in the mead wort being one part honey to 0,5 part water. The name therefore expresses the specific character of the product. Since the term 'półtorak' is a word that is used solely to denote a specific type of mead, the name should also be considered to be specific in itself.

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

- ☐ Registration with reservation of the name
- ☒ Registration without reservation of the name

3.4. *Type of product*

Class 1.8. Other products of Annex I

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

'Półtorak' is a mead, a clear beverage fermented from mead wort, distinguished by its characteristic honey aroma and the taste of the raw material used.

The flavour of 'półtorak' may be enriched by the taste of spices that are used. The colour of 'półtorak' ranges from golden to dark amber and depends on the type of honey used for production.

The physico-chemical indicators typical for 'półtorak' mead are:

- alcohol content: 15-18 % vol.,
- reducing sugars after inversion: more than 300 g/l,
- total acidity expressed as malic acid: 3,5-8 g/l,
- volatile acidity expressed as acetic acid: max. 1,4 g/l,
- total sugar, on the basis of the actual alcohol concentration (in % vol.) multiplied by 18: min. 600 g,
- non-sugar extract: not less than
 - 30 g/l,
 - 35 g/l in the case of fruit mead (melomel),
- ash: min. 1,3 g/l — in the case of fruit mead.

The use of preservatives, stabilisers and artificial colourings and flavourings is prohibited in the production of 'półtorak'.

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

Raw materials:

- Natural honey with the following parameters:
 - water content: max. 20 % (m/m),
 - reducing sugar content: min. 70 % (m/m),
 - combined sucrose and melezitose content: max. 5 % (m/m),
 - total acidity — 1 mol/l NaOH solution per 100g of honey: within the range 1-5 ml,
 - 5-hydroxy-methyl-furfural (HMF) content: max. 4,0 mg per 100 g honey.
- High-attenuation mead yeast — suitable for attenuation of high extracts in pitched wort.
- Herbs and spices: cloves, cinnamon, nutmeg or ginger.
- Natural fruit juices or fresh fruit.
- Ethyl alcohol of agricultural origin (possibly).

Production method:

Stage 1

Brewing (boiling) of the mead wort at a temperature of 95-105 °C. The required proportions of honey and water for 'póltorak' are one part honey to 0,5 part water (or water mixed with fruit juice) in the finished product. As the sugar concentration is too high for the yeast to work in the fermentation process, a wort with the following proportions is prepared: one part honey to two parts water, to which herbs or spices may be added. In the case of fruit meads, at least 30 % of the water is replaced with fruit juice. In order to maintain the appropriate proportions of honey and water that are characteristic of 'póltorak', the rest of the honey is added in the final stage of fermentation or during ageing.

Strict adherence to the proportions of water and honey and obtaining the required extract in a wort kettle fitted with a steam jacket. This method of brewing prevents caramelisation of the sugars.

Stage 2

Cooling of the wort to 20-22 °C, the optimum temperature for yeast to propagate. The wort must be cooled on the day of production, and the cooling time depends on the efficiency of the cooler. Cooling guarantees the microbiological safety of the wort.

Stage 3

Pitching, addition of a yeast solution to the wort in a fermentation tank.

Stage 4

A. Violent fermentation — 6-10 days. Keeping the temperature at a maximum level of 28 °C ensures that the fermentation process runs properly.

B. Still fermentation — 3-6 weeks. The still fermentation period ensures that the proper physico-chemical parameters are attained.

At this stage it is possible to add the remaining quantity of honey to achieve the required proportion in 'póltorak'.

Stage 5

Racking of the attenuated pitched wort

After obtaining an alcohol content of at least 12 % vol., racking prior to ageing should be carried out. This guarantees that the mead has the appropriate physico-chemical and organoleptic properties. Leaving the pitched wort on the lees beyond the still fermentation period adversely affects the organoleptic properties, owing to yeast autolysis.

Stage 6

Ageing (maturing) and siphoning (decanting) — this is repeated as necessary to prevent unwanted processes from taking place in the lees (yeast autolysis). During ageing it is possible to carry out operations such as pasteurisation and filtration. At this stage it is possible to add the remaining quantity of honey to achieve the required proportion in 'póltorak', if this has not been done in the final phase of fermentation. This stage is essential for ensuring that the product has the right organoleptic properties.

The minimum ageing time for 'póltorak' is three years.

Stage 7

Flavour-adjustment (composition) — this stage concerns the preparation of a final product having the organoleptic and physico-chemical properties appropriate to 'póltorak', as specified in point 3.5 — 'Description of the agricultural product or foodstuff'. In order to ensure that the required parameters are attained, it is possible to correct the organoleptic and physico-chemical properties by:

- adding honey to sweeten the mead,
- adding herbs and spices,
- adding ethyl alcohol of agricultural origin.

The aim of this stage is to obtain a product with the characteristic 'póltorak' bouquet.

Stage 8

Pouring into unit containers at a temperature of 18-25 °C. It is recommended that 'półtorak' be presented in traditional packaging, such as: carboys, ceramic containers or oak barrels.

3.7. *Specific character of the agricultural product or foodstuff*

The specific character of 'półtorak' results from:

- the preparation of the wort (composition and proportion of raw materials),
- ageing and maturing,
- its physico-chemical and organoleptic properties.

Preparation of the wort (composition):

The specific character of 'półtorak' results in particular from the use of, and strict adherence to, the established proportions of honey and water — one part honey to 0,5 parts water — in the mead wort. This proportion is the determining factor in all further stages in the production of 'półtorak' that impart its unique properties.

Ageing and maturing:

According to the traditional old Polish recipe, the character of the product depends on its being aged and matured for a specified period of time. In the case of 'półtorak' this period is at least three years.

Physico-chemical and organoleptic properties:

Observance of all the stages of production included in the specification ensures that a product of unique taste and aroma is obtained. The unique taste and odour of 'półtorak' is the result of appropriate sugar and alcohol content:

- reducing sugars after inversion: > 300 g/l,
- total sugar, on the basis of the actual alcohol concentration (in % vol.) multiplied by 18: min. 600 g,
- alcohol: 15-18 % vol.

Owing to strictly defined proportions of the ingredients used in its production, 'półtorak' possesses a typically viscous and runny consistency which distinguishes it from other types of mead.

3.8. *Traditional character of the agricultural product or foodstuff*

Traditional production method:

Mead production in Poland is a tradition which dates back over a thousand years and is characterised by great diversity. The development and improvement of the production method over the centuries has given rise to many types of mead. The history of mead production dates back to the beginnings of Poland's statehood. In 966, the Spanish diplomat, merchant and traveller, Ibrahim ibn Yaqub, wrote: 'Besides food, meat and land for ploughing, the country of Mieszko I abounds in mead, which is what the Slavic wines and intoxicating drinks are called' (Mieszko I was the first historic king of Poland). The Chronicles of Gallus Anonymus, who recorded Polish history at the turn of the 11th and 12th centuries, also contain numerous references to the production of mead.

The Polish national epic poem '*Pan Tadeusz*' by Adam Mickiewicz, which tells the story of the nobility between 1811 and 1812, contains a good deal of information on the production, consumption and different types of mead. Mentions of mead can also be found in the poems of Tomasz Zan (1796-1855) and in Henryk Sienkiewicz's trilogy describing events in Poland in the 17th century ('*Ogniem i mieczem*', published in 1884; '*Potop*', published in 1886 and '*Pan Wołodyjowski*', published in 1887 and 1888).

Source materials describing Polish culinary traditions of the 17th and 18th centuries contain not only general references to mead, but also references to different types of mead. Depending on the production method, they were called 'półtorak', 'dwójniak', 'trójniak' and 'czwórniak'. Each of these names relates to a different type of mead, produced on the basis of different proportions of honey and water or juice, and different ageing times. The 'półtorak' production technique has been used, with minor modifications, for centuries.

Traditional composition:

The traditional division of mead into 'półtorak', 'dwójniak', 'trójniak' and 'czwórniak' has existed in Poland for centuries and still exists in consumers' consciousness to this day. After the Second World War attempts were made to regulate the traditional division of mead into four categories. This division was finally enshrined in Polish law in 1948 by means of the Act on the production of wines, wine musts, meads and trade in such products (*Journal of Laws of the Republic of Poland* of 18 November 1948). This Act contains rules on the production of meads, specifying the proportions of honey and water and the technological requirements. The proportions of water and honey for 'półtorak' are given as follows: 'Only mead produced from one part natural honey and a half part water may be called 'półtorak'.

3.9. Minimum requirements and procedures to check the specific character

Mandatory checking encompasses:

- adherence to the established proportions of ingredients in the mead wort,
- adherence to the length of the ageing time,
- organoleptic properties of the finished product (taste, odour, colour, clarity),
- physico-chemical indicators of the finished product: alcohol content, total sugar, reducing sugar after inversion, total acidity, volatile acidity, non-sugar extract, and ash in the case of fruit meads — the values should correspond to the values specified at point 3.5 of the specification.

Mandatory checks are carried out at least once a year.

It is recommended that checks also be carried out during the production stages listed below. Checks at the production stages listed below are not mandatory, but are advisable, because they help eliminate possible errors occurring at different stages of production:

Stage 4:

During the fermentation process, regular laboratory tests should be carried out on organoleptic properties (taste and odour) and physico-chemical parameters such as alcohol content and content of sugars that are subject to change during the alcoholic fermentation process.

Stage 6:

During ageing, regular checks should be carried out on the basic organoleptic properties of the product and physico-chemical indicators such as alcohol content, total sugar, total acidity and volatile acidity.

Stage 8:

Before bottling, checks are carried out on the various physico-chemical and organoleptic parameters specified at 3.5 — 'Description of the agricultural product or foodstuff'.

4. Authorities or bodies verifying compliance with the product specification:**4.1. Name and address**

Name: Główny Inspektorat Jakości Handlowej Artykułów Rolno — Spożywczych
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Email: —

☒ Public ☐ Private

4.2. *Specific tasks of the authority or body*

The inspection authority above is responsible for the verification of the entirety of the specification.

APPLICATION FOR REGISTRATION OF A TSG
COUNCIL REGULATION (EC) No 509/2006
‘DWÓJNIAK’

EC No: PL-TSG-007-0036-06.09.2005

1. **Name and address of the applicant group**

Name: Krajowa Rada Winiarstwa i Miodosytnictwa przy Stowarzyszeniu Naukowo-Technicznym Inżynierów i Techników Przemysłu Spożywczego

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2. **Member State or Third Country**

Poland

3. **Product specification**

3.1. *Name to be registered*

‘Dwójniak’

When the product is placed on the market, the label may contain the following information: ‘miód pitny wytworzony zgodnie ze staropolską tradycją’ (mead produced in accordance with an old Polish tradition). This information should be translated into other official languages.

3.2. *Whether the name*

— ☒ is specific in itself

— ☒ expresses the specific character of the agricultural product or foodstuff

The name ‘dwójniak’ derives from the numeral ‘two’ (PL: ‘dwa’) and relates directly to the historically established composition and method of production of ‘dwójniak’ — the proportions of honey and water in the mead wort being one part honey to one part water. The name therefore expresses the specific character of the product. Since the term ‘dwójniak’ is a word that is used solely to denote a specific type of mead, the name should also be considered to be specific in itself.

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

— ☐ Registration with reservation of the name

— ☒ Registration without reservation of the name

3.4. *Type of product*

Class 1.8. Other products of Annex I

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

‘Dwójniak’ is a mead, a clear beverage fermented from mead wort, distinguished by its characteristic honey aroma and the taste of the raw material used.

The flavour of ‘dwójniak’ may be enriched by the taste of spices that are used. The colour of ‘dwójniak’ ranges from golden to dark amber and depends on the type of honey used for production.

The physico-chemical indicators typical for ‘dwójniak’ mead are:

— alcohol content: 15-18 % vol.,

— reducing sugars after inversion: 175-230 g/l,

- total acidity expressed as malic acid: 3,5-8 g/l,
- volatile acidity expressed as acetic acid: max. 1,4 g/l,
- total sugar (g) added to actual alcohol content (% vol.) multiplied by 18: min. 490,
- non-sugar extract: not less than
 - 25 g/l,
 - 30 g/l in the case of fruit mead (melomel),
- ash: min. 1,3 g/l — in the case of fruit mead.

The use of preservatives, stabilisers and artificial colourings and flavourings is prohibited in the production of 'dwójniak'.

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

Raw materials:

- Natural honey with the following parameters:
 - water content: max. 20 % (m/m),
 - reducing sugar content: min. 70 % (m/m),
 - combined sucrose and melezitose content: max. 5 % (m/m),
 - total acidity — 1 mol/l NaOH solution per 100 g of honey: within the range 1-5 ml,
 - 5-hydroxy-methyl-furfural (HMF) content: max. 4,0 mg per 100 g honey.
- High-attenuation mead yeast — suitable for attenuation of high extracts in pitched wort.
- Herbs and spices: cloves, cinnamon, nutmeg or ginger.
- Natural fruit juices or fresh fruit.
- Ethyl alcohol of agricultural origin (possibly).

Production method:

Stage 1

Brewing (boiling) of the mead wort at a temperature of 95–105 °C. The required proportions of honey and water for 'dwójniak' are one part honey to one part water (or water mixed with fruit juice) in the finished product. As the sugar concentration is too high for the yeast to work in the fermentation process, a wort with the following proportions is prepared: one part honey to two parts water, to which herbs or spices may be added. In the case of fruit meads, at least 30 % of the water is replaced with fruit juice. In order to maintain the appropriate proportions of honey and water that are characteristic of 'dwójniak', the rest of the honey is added in the final stage of fermentation or during ageing.

Strict adherence to the proportions of water and honey and obtaining the required extract in a wort kettle fitted with a steam jacket. This method of brewing prevents caramelisation of the sugars.

Stage 2

Cooling of the wort to 20-22 °C, the optimum temperature for yeast to propagate. The wort must be cooled on the day of production, and the cooling time depends on the efficiency of the cooler. Cooling guarantees the microbiological safety of the wort.

Stage 3

Pitching, addition of a yeast solution to the wort in a fermentation tank.

Stage 4

A. Violent fermentation — 6-10 days. Keeping the temperature at a maximum level of 28 °C ensures that the fermentation process runs properly.

B. Still fermentation — 3-6 weeks. The still fermentation period ensures that the proper physico-chemical parameters are attained.

At this stage it is possible to add the remaining quantity of honey to achieve the required proportion in 'dwójniak'.

Stage 5

Racking of the attenuated pitched wort

After obtaining an alcohol content of at least 12 % vol., racking prior to ageing should be carried out. This guarantees that the mead has the appropriate physico-chemical and organoleptic properties. Leaving the pitched wort on the lees beyond the still fermentation period adversely affects the organoleptic properties, owing to yeast autolysis.

Stage 6

Ageing (maturing) and siphoning (decanting) — this is repeated as necessary to prevent unwanted processes from taking place in the lees (yeast autolysis). During ageing it is possible to carry out operations such as pasteurisation and filtration.

At this stage it is possible to add the remaining quantity of honey to achieve the required proportion in 'dwójniak', if this has not been done in the final phase of fermentation. This stage is essential for ensuring that the product has the right organoleptic properties.

The minimum ageing time for 'dwójniak' is two years.

Stage 7

Flavour-adjustment (composition) — this stage concerns the preparation of a final product having the organoleptic and physico-chemical properties appropriate to 'dwójniak', as specified in point 3.5 — 'Description of the agricultural product or foodstuff'. In order to ensure that the required parameters are attained, it is possible to correct the organoleptic and physico-chemical properties by:

- adding honey to sweeten the mead,
- adding herbs and spices,
- adding ethyl alcohol of agricultural origin.

The aim of this stage is to obtain a product with the characteristic 'dwójniak' bouquet.

Stage 8

Pouring into unit containers at a temperature of 18-25 °C. It is recommended that 'dwójniak' be presented in traditional packaging, such as: carboys, ceramic containers or oak barrels.

3.7. *Specific character of the agricultural product or foodstuff*

The specific character of 'dwójniak' results from:

- the preparation of the wort (composition and proportions of raw materials),
- ageing and maturing,
- its physico-chemical and organoleptic properties.

Preparation of the wort (composition and proportions of raw materials):

The specific character of 'dwójniak' results in particular from the use of, and strict adherence to, the established proportions of honey and water — one part honey to one part water — in the mead wort. This proportion is the determining factor in all further stages in the production of 'dwójniak' that impart its unique properties.

Ageing and maturing:

According to the traditional old Polish recipe, the character of the product depends on its being aged and matured for a specified period of time. In the case of 'dwójniak' this period is at least two years.

Physico-chemical and organoleptic properties:

Observance of all the stages of production included in the specification ensures that a product of unique taste and aroma is obtained. The unique taste and odour of 'dwójniak' is the result of appropriate sugar and alcohol content:

- reducing sugars after inversion: 175-230 g/l,
- total sugar (g) added to actual alcohol content (% vol.) multiplied by 18: min. 490,
- alcohol: 15-18 % vol.

Owing to strictly defined proportions of the ingredients used in its production, 'dwójniak' possesses a typically viscous and runny consistency which distinguishes it from other types of mead.

3.8. *Traditional character of the agricultural product or foodstuff*

Traditional production method:

Mead production in Poland is a tradition which dates back over a thousand years and is characterised by great diversity. The development and improvement of the production method over the centuries has given rise to many types of mead. The history of mead production dates back to the beginnings of Poland's statehood. In 966, the Spanish diplomat, merchant and traveller, Ibrahim ibn Yaqub, wrote: 'Besides food, meat and land for ploughing, the country of Mieszko I abounds in mead, which is what the Slavic wines and intoxicating drinks are called' (Mieszko I was the first historic king of Poland). The Chronicles of Gallus Anonymus, who recorded Polish history at the turn of the 11th and 12th centuries, also contain numerous references to the production of mead.

The Polish national epic poem '*Pan Tadeusz*' by Adam Mickiewicz, which tells the story of the nobility between 1811 and 1812, contains a good deal of information on the production, consumption and types of mead. Mentions of mead can also be found in the poems of Tomasz Zan (1796-1855) and in Henryk Sienkiewicz's trilogy describing events in Poland in the 17th century ('*Ogniem i mieczem*', published in 1884; '*Potop*', published in 1886 and '*Pan Wołodyjowski*', published in 1887 and 1888).

Source materials describing Polish culinary traditions of the 17th and 18th centuries contain not only general references to mead, but also references to different types of mead. Depending on the production method, they were called 'półtorak', 'dwójniak', 'trójniak' and 'czwórniak'. Each of these names relates to a different type of mead, produced on the basis of different proportions of honey and water or juice, and different ageing times. The 'dwójniak' production technique has been used, with minor modifications, for centuries.

Traditional composition:

The traditional division of mead into 'półtorak', 'dwójniak', 'trójniak' and 'czwórniak' has existed in Poland for centuries and still exists in consumers' consciousness to this day. After the Second World War attempts were made to regulate the traditional division of mead into four categories. This division was finally enshrined in Polish law in 1948 by means of the Act on the production of wines, wine musts, meads and trade in such products (*Journal of Laws of the Republic of Poland* of 18 November 1948). This Act contains rules on the production of meads, specifying the proportions of honey and water and the technological requirements. The proportions of water and honey for 'dwójniak' are given as follows: 'Only mead produced from one part natural honey and one part water may be called dwójniak'.

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

Mandatory checking encompasses:

- adherence to the established proportions of ingredients in the mead wort,
- adherence to the length of the ageing time,
- organoleptic properties of the finished product (taste, odour, colour, clarity),
- physico-chemical indicators of the finished product: alcohol content, total sugar, reducing sugar after inversion, total acidity, volatile acidity, non-sugar extract, and ash in the case of fruit meads — the values should correspond to the values specified at point 3.5 of the specification.

Mandatory checks are carried out at least once a year.

It is recommended that checks also be carried out during the production stages listed below. Checks at the production stages listed below are not mandatory, but are advisable, because they help eliminate possible errors occurring at different stages of production:

Stage 4:

During the fermentation process, regular laboratory tests should be carried out on organoleptic properties (taste and odour) and physico-chemical parameters such as alcohol content and content of sugars that are subject to change during the alcoholic fermentation process.

Stage 6:

During ageing, regular checks should be carried out on the basic organoleptic properties of the product and physico-chemical indicators such as alcohol content, total sugar, total acidity and volatile acidity.

Stage 8:

Before bottling, checks are carried out on the various physico-chemical and organoleptic parameters specified at 3.5 — 'Description of the agricultural product or foodstuff'.

4. Authorities or bodies verifying compliance with the product specification:**4.1. Name and address**

Name: Główny Inspektorat Jakości Handlowej Artykułów Rolno — Spożywczych

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4.2. Specific tasks of the authority or body

The inspection authority above is responsible for the verification of the entirety of the specification.

APPLICATION FOR REGISTRATION OF A TSG

COUNCIL REGULATION (EC) No 509/2006

'TRÓJNIAK'

EC No: PL-TSG-007-0033-06.09.2005

1. Name and address of the applicant group

Name: Krajowa Rada Winiarstwa i Miodosytnictwa przy Stowarzyszeniu Naukowo-Technicznym Inżynierów i Techników Przemysłu Spożywczego

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2. Member State or Third Country

Poland

3. Product specification**3.1. Name to be registered**

'Trójniak'

When the product is placed on the market, the label may contain the following information: 'miód pitny wytworzony zgodnie ze staropolską tradycją' (mead produced in accordance with an old Polish tradition). This information should be translated into other official languages.

3.2. *Whether the name*

- ☒ is specific in itself
- ☒ expresses the specific character of the agricultural product or foodstuff

The name 'trójniak' derives from the numeral 'three' (PL: 'trzy') and relates directly to the historically established composition and method of production of 'trójniak' — the proportions of honey and water in the mead wort being one part honey to two parts water. The name therefore expresses the specific character of the product. Since the term 'trójniak' is a word that is used solely to denote a specific type of mead, the name should also be considered to be specific in itself.

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

- ☐ Registration with reservation of the name
- ☒ Registration without reservation of the name

3.4. *Type of product*

Class 1.8. Other products of Annex I

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

'Trójniak' is a mead, a clear beverage fermented from mead wort, distinguished by its characteristic honey aroma and the taste of the raw material used.

The flavour of 'trójniak' may be enriched by the taste of spices that are used. The colour of 'trójniak' ranges from golden to dark amber and depends on the type of honey used for production.

The physico-chemical indicators typical for 'trójniak' mead are:

- alcohol content: 12-15 % vol.,
- reducing sugars after inversion: 65-120 g/l,
- total acidity expressed as malic acid: 3,5-8 g/l,
- volatile acidity expressed as acetic acid: max. 1,4 g/l,
- total sugar, on the basis of the actual alcohol concentration (in % vol.) multiplied by 18: min. 323 g,
- non-sugar extract: not less than
 - 20 g/l,
 - 25 g/l in the case of fruit mead (melomel),
- ash: min. 1,3 g/l — in the case of fruit mead.

The use of preservatives, stabilisers and artificial colourings and flavourings is prohibited in the production of 'trójniak'.

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

Raw materials:

- Natural honey with the following parameters:
 - water content: max. 20 % (m/m),
 - reducing sugar content: min. 70 % (m/m),
 - combined sucrose and melezitose content: max. 5 % (m/m),
 - total acidity — 1 mol/l NaOH solution per 100 g of honey: within the range 1-5 ml,
 - 5-hydroxy-methyl-furfural (HMF) content: max. 4,0 mg per 100 g honey.

- High-attenuation mead yeast — suitable for attenuation of high extracts in pitched wort.
- Herbs and spices: cloves, cinnamon, nutmeg or ginger.
- Natural fruit juices or fresh fruit.

Production method:

Stage 1

Brewing (boiling) of the mead wort, consisting of one part honey to two parts water (or water mixed with fruit juice), to which herbs or spices may be added, at a temperature of 95-105 °C. In the case of fruit meads, at least 30 % of the water is replaced with fruit juice.

Strict adherence to the proportions of water and honey and obtaining of the required extract in a wort kettle fitted with a steam jacket. This method of brewing prevents caramelisation of the sugars.

Stage 2

Cooling of the wort to 20-22 °C, the optimum temperature for yeast to propagate. The wort must be cooled on the day of production, and the cooling time depends on the efficiency of the cooler. Cooling guarantees the microbiological safety of the wort.

Stage 3

Pitching — addition of a yeast solution to the wort in a fermentation tank.

Stage 4

- A. Violent fermentation — 6-10 days. Keeping the temperature at a maximum level of 28 °C ensures that the fermentation process runs properly.
- B. Still fermentation — 3-6 weeks. The still fermentation period ensures that the proper physico-chemical parameters are attained.

Stage 5

Racking of the attenuated pitched wort

After obtaining an alcohol content of at least 12 % vol., racking prior to ageing should be carried out. This guarantees that the mead has the appropriate physico-chemical and organoleptic properties. Leaving the pitched wort on the lees beyond the still fermentation period adversely affects the organoleptic properties, owing to yeast autolysis.

Stage 6

Ageing (maturing) and siphoning (decanting) — this is repeated as necessary to prevent unwanted processes from taking place in the lees (yeast autolysis). During ageing it is possible to carry out operations such as pasteurisation and filtration. This stage is essential for ensuring that the product has the right organoleptic properties.

The minimum ageing time for 'trójniak' is one year.

Stage 7

Flavour-adjustment (composition) — this stage concerns the preparation of a final product having the organoleptic and physico-chemical properties appropriate to 'trójniak', as specified in point 3.5 — 'Description of the agricultural product or foodstuff'. In order to ensure that the required indicators are attained, it is possible to correct the organoleptic and physico-chemical properties by:

- adding honey to sweeten the mead,
- adding herbs and spices.

The aim of this stage is to obtain a product with the characteristic 'trójniak' bouquet.

Stage 8

Pouring into unit containers at a temperature of 55-60 °C. It is recommended that 'trójniak' be presented in traditional packaging, such as: carboys, ceramic containers or oak barrels.

3.7. *Specific character of the agricultural product or foodstuff*

The specific character of 'trójniak' results from:

- the preparation of the wort (composition and proportion of raw materials),
- ageing and maturing,
- its physico-chemical and organoleptic properties.

Preparation of the wort (composition and proportion of raw materials):

The specific character of 'trójniak' results in particular from the use of, and strict adherence to, the established proportions of honey and water — one part honey to two parts water — in the mead wort. This proportion is the determining factor in all further stages in the production of 'trójniak' that impart its unique properties.

Ageing and maturing:

According to the traditional old Polish recipe, the character of the product depends on its being aged and matured for a specified period of time. In the case of 'trójniak', this period is at least one year.

Physico-chemical and organoleptic properties:

Observance of all the stages of production included in the specification ensures that a product of unique taste and aroma is obtained. The unique taste and odour of 'trójniak' is the result of appropriate sugar and alcohol content:

- reducing sugars after inversion: > 65-120 g/l,
- total sugar, on the basis of the actual alcohol concentration (in % vol.) multiplied by 18: min. 323 g,
- alcohol: 12-15 % vol.

Owing to strictly defined proportions of the ingredients used in its production, 'trójniak' possesses a typically viscous and runny consistency which distinguishes it from other types of mead.

3.8. *Traditional character of the agricultural product or foodstuff*

Traditional production method:

Mead production in Poland is a tradition which dates back over a thousand years and is characterised by great diversity. The development and improvement of the production method over the centuries has given rise to many types of mead. The history of mead production dates back to the beginnings of Poland's statehood. In 966, the Spanish diplomat, merchant and traveller, Ibrahim ibn Yaqub, wrote: 'Besides food, meat and land for ploughing, the country of Mieszko I abounds in mead, which is what the Slavic wines and intoxicating drinks are called' (Mieszko I was the first historic king of Poland). The Chronicles of Gallus Anonymus, who recorded Polish history at the turn of the 11th and 12th centuries, also contain numerous references to the production of mead.

The Polish national epic poem '*Pan Tadeusz*' by Adam Mickiewicz, which tells the story of the nobility between 1811 and 1812, contains a good deal of information on the production, consumption and types of mead. Mentions of mead can also be found in the poems of Tomasz Zan (1796-1855) and in Henryk Sienkiewicz's trilogy describing events in Poland in the 17th century ('*Ogniem i mieczem*', published in 1884; '*Potop*', published in 1886 and '*Pan Wołodyjowski*', published in 1887 and 1888).

Source materials describing Polish culinary traditions of the 17th and 18th centuries contain not only general references to mead, but also references to different types of mead. Depending on the production method, they were called 'półtorak', 'dwójniak', 'trójniak' and 'czwórniak'. Each of these names relates to a different type of mead, produced on the basis of different proportions of honey and water or juice, and different ageing times. The 'trójniak' production technique has been used, with minor modifications, for centuries.

Traditional composition:

The traditional division of mead into 'półtorak', 'dwójniak', 'trójniak' and 'czwórniak' has existed in Poland for centuries and still exists in consumers' consciousness to this day. After the Second World War attempts were made to regulate the traditional division of mead into four categories. This division was finally enshrined in Polish law in 1948 by means of the Act on the production of wines, wine musts, meads and trade in such products (*Journal of Laws of the Republic of Poland* of 18 November 1948). This Act contains rules on the production of meads, specifying the proportions of honey and water and the technological requirements. The proportion of water and honey for 'trójniak' is given as follows: 'Only mead produced from one part natural honey and two parts water may be called trójniak'.

3.9. Minimum requirements and procedures to check the specific character

Mandatory checking encompasses:

- adherence to the established proportions of ingredients in the mead wort,
- adherence to the length of the ageing time,
- organoleptic properties of the finished product (taste, odour, colour, clarity),
- physico-chemical indicators of the finished product: alcohol content, total sugar, reducing sugar after inversion, total acidity, volatile acidity, non-sugar extract, and ash in the case of fruit meads — the values should correspond to the values specified at point 3.5 of the specification.

Mandatory checks are carried out at least once a year.

It is recommended that checks also be carried out during the production stages listed below. Checks at the production stages listed below are not mandatory, but are advisable, because they help eliminate possible errors occurring at different stages of production:

Stage 4:

During the fermentation process, regular laboratory tests should be carried out on organoleptic properties (taste and odour) and physico-chemical parameters such as alcohol content and content of sugars that are subject to change during the alcoholic fermentation process.

Stage 6:

During ageing, regular checks should be carried out on the basic organoleptic properties of the product and physico-chemical indicators such as alcohol content, total sugar, total acidity and volatile acidity.

Stage 8:

Before bottling, checks are carried out on the various physico-chemical and organoleptic parameters specified at 3.5 — 'Description of the agricultural product or foodstuff'.

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

4.1. Name and address

Name: Główny Inspektorat Jakości Handlowej Artykułów Rolno — Spożywczych
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☒ Public ☐ Private

4.2. *Specific tasks of the authority or body*

The inspection authority above is responsible for the verification of the entirety of the specification.

APPLICATION FOR REGISTRATION OF A TSG
COUNCIL REGULATION (EC) No 509/2006
‘CZWÓRNIAK’
EC No: PL-TSG-007-0035-06.09.2006

1. **Name and address of the applicant group**

Name: Krajowa Rada Winiarstwa i Miodosytnictwa przy Stowarzyszeniu Naukowo-Technicznym Inżynierów i Techników Przemysłu Spożywczego

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2. **Member State or Third Country**

Poland

3. **Product specification**

3.1. *Name to be registered*

‘Czwórniak’

When the product is placed on the market, the label may contain the following information: ‘miód pitny wytworzony zgodnie ze staropolską tradycją’ (mead produced in accordance with an old Polish tradition). This information should be translated into other official languages.

3.2. *Whether the name*

— ☒ is specific in itself

— ☒ expresses the specific character of the agricultural product or foodstuff

The name ‘czwórniak’ derives from the numeral ‘four’ (PL: ‘cztery’) and relates directly to the historically established composition and method of production of ‘czwórniak’ — the proportions of honey and water in the mead wort being one part honey to three parts water. The name therefore expresses the specific character of the product. Since the term ‘czwórniak’ is a word that is used solely to denote a specific type of mead, the name should also be considered to be specific in itself.

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

— ☐ Registration with reservation of the name

— ☒ Registration without reservation of the name

3.4. *Type of product*

Class 1.8. Other products of Annex I

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

‘Czwórniak’ is a mead, a clear beverage fermented from mead wort, distinguished by its characteristic honey aroma and the taste of the raw material used.

The flavour of ‘czwórniak’ may be enriched by the taste of spices that are used. The colour of ‘czwórniak’ ranges from golden to dark amber and depends on the type of honey used for production.

The physico-chemical indicators typical for ‘czwórniak’ mead are:

— alcohol content: 9-12 % vol.,

— reducing sugars after inversion: 35-90 g/l,

- total acidity expressed as malic acid: 3,5-8 g/l,
- volatile acidity expressed as acetic acid: max. 1,4 g/l,
- total sugar (g) plus actual alcohol content (% vol.) multiplied by 18: min. 240,
- non-sugar extract: not less than
 - 15 g/l,
 - 20 g/l in the case of fruit mead (melomel),
- ash: min. 1,3 g/l — in the case of fruit mead.

The use of preservatives, stabilisers and artificial colourings and flavourings is prohibited in the production of 'czwórniak'.

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

Raw materials:

- Natural honey with the following parameters:
 - water content: max. 20 % (m/m),
 - reducing sugar content: min. 70 % (m/m),
 - combined sucrose and melezitose content: max. 5 % (m/m),
 - total acidity — 1 mol/l NaOH solution per 100 g of honey: within the range 1-5 ml,
 - 5-hydroxy-methyl-furfural (HMF) content: max. 4,0 mg per 100 g honey.
- High-attenuation mead yeast — suitable for attenuation of high extracts in pitched wort.
- Herbs and spices: cloves, cinnamon, nutmeg or ginger.
- Natural fruit juices or fresh fruit.

Production method

Stage 1

Brewing (boiling) of the mead wort at a temperature of 95-105 °C. The required proportions of honey and water for 'czwórniak' are one part honey to three parts water (or water mixed with fruit juice), to which herbs or spices may be added. In the case of fruit meads, at least 30 % of the water is replaced with fruit juice.

Strict adherence to the proportions of water and honey and obtaining the required extract in a wort kettle fitted with a steam jacket. This method of brewing prevents caramelisation of the sugars.

Stage 2

Cooling of the wort to 20-22 °C, the optimum temperature for yeast to propagate. The wort must be cooled on the day of production, and the cooling time depends on the efficiency of the cooler. Cooling guarantees the microbiological safety of the wort.

Stage 3

Pitching — addition of a yeast solution to the wort in a fermentation tank.

Stage 4

A. Violent fermentation — 6-10 days. Keeping the temperature at a maximum level of 28 °C ensures that the fermentation process runs properly.

B. Still fermentation — 3-6 weeks. The still fermentation period ensures that the proper physico-chemical parameters are attained.

Stage 5

Racking of the attenuated pitched wort

After obtaining an alcohol content of at least 9 % vol., racking prior to ageing should be carried out. This guarantees that the 'czwórniak' has the appropriate physico-chemical and organoleptic properties. Leaving the pitched wort on the lees beyond the still fermentation period adversely affects the organoleptic properties, owing to yeast autolysis.

Stage 6

Ageing (maturing) and siphoning (decanting) — this is repeated as necessary to prevent unwanted processes from taking place in the lees (yeast autolysis). During ageing it is possible to carry out operations such as pasteurisation and filtration.

This stage is essential for ensuring that the product has the right organoleptic properties.

The minimum ageing time for 'czwórniak' is nine months.

Stage 7

Flavour-adjustment (composition) — this stage concerns the preparation of a final product having the organoleptic and physico-chemical properties appropriate to 'czwórniak', as specified in point 3.5 — 'Description of the agricultural product or foodstuff'. In order to ensure that the required parameters are attained, it is possible to correct the organoleptic and physico-chemical properties by:

- adding honey to sweeten the mead,
- adding herbs and spices.

The aim of this stage is to obtain a product with the characteristic 'czwórniak' bouquet.

Stage 8

Pouring into unit containers at a temperature of 55-60 °C. It is recommended that 'czwórniak' be presented in traditional packaging, such as: carboys, ceramic containers or oak barrels.

3.7. *Specific character of the agricultural product or foodstuff*

The specific character of 'czwórniak' results from:

- the preparation of the wort (composition and proportion of raw materials),
- ageing and maturing,
- its physico-chemical and organoleptic properties.

Preparation of the wort (composition and proportion of raw materials):

The specific character of 'czwórniak' results in particular from the use of, and strict adherence to, the established proportions of honey and water — one part honey to three parts water — in the mead wort. This proportion is the determining factor in all further stages in the production of 'czwórniak' that impart its unique properties.

Ageing and maturing:

According to the traditional old Polish recipe, the character of the product depends on its being aged and matured for a specified period of time. In the case of 'czwórniak' this period is at least nine months.

Physico-chemical and organoleptic properties:

Observance of all the stages of production included in the specification ensures that a product of unique taste and aroma is obtained. The unique taste and odour of 'czwórniak' is the result of appropriate sugar and alcohol content:

- reducing sugars after inversion: > 35-90 g/l,
- total sugar (g) plus actual alcohol content (% vol.) multiplied by 18: min. 240,
- alcohol: 9-12 % vol.

Owing to strictly defined proportions of the ingredients used in its production, 'czwórniak' possesses a typically viscous and runny consistency which distinguishes it from other types of mead.

3.8. *Traditional character of the agricultural product or foodstuff*

Traditional production method:

Mead production in Poland is a tradition which dates back over a thousand years and is characterised by great diversity. The development and improvement of the production method over the centuries has given rise to many types of mead. The history of mead production dates back to the beginnings of Poland's statehood. In 966, the Spanish diplomat, merchant and traveller, Ibrahim ibn Yaqub, wrote: 'Besides food, meat and land for ploughing, the country of Mieszko I abounds in mead, which is what the Slavic wines and intoxicating drinks are called' (Mieszko I was the first historic king of Poland). The Chronicles of Gallus Anonymus, who recorded Polish history at the turn of the 11th and 12th centuries, also contain numerous references to the production of mead.

The Polish national epic poem '*Pan Tadeusz*' by Adam Mickiewicz, which tells the story of the nobility between 1811 and 1812, contains a good deal of information on the production, consumption and types of mead. Mentions of mead can also be found in the poems of Tomasz Zan (1796-1855) and in Henryk Sienkiewicz's trilogy describing events in Poland in the 17th century ('*Ogniem i mieczem*', published in 1884; '*Potop*', published in 1886 and '*Pan Wołodyjowski*', published in 1887 and 1888).

Source materials describing Polish culinary traditions of the 17th and 18th centuries contain not only general references to mead, but also references to different types of mead. Depending on the production method, they were called 'półtorak', 'dwójniak', 'trójniak' and 'czwórniak'. Each of these names relates to a different type of mead, produced on the basis of different proportions of honey and water or juice, and different ageing times. The 'czwórniak' production technique has been used, with minor modifications, for centuries.

Traditional composition:

The traditional division of mead into 'półtorak', 'dwójniak', 'trójniak' and 'czwórniak' has existed in Poland for centuries and still exists in consumers' consciousness to this day. After the Second World War attempts were made to regulate the traditional division of mead into four categories. This division was finally enshrined in Polish law in 1948 by means of the Act on the production of wines, wine musts, meads and trade in such products (*Journal of Laws of the Republic of Poland* of 18 November 1948). This Act contains rules on the production of meads, specifying the proportions of honey and water and the technological requirements. The proportion of water and honey for 'czwórniak' is given as follows: 'Only mead produced from one part natural honey and three parts water may be called czwórniak'.

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

Mandatory checking encompasses:

- adherence to the established proportions of ingredients in the mead wort,
- adherence to the length of the ageing time,
- organoleptic properties of the finished product (taste, odour, colour, clarity),
- physico-chemical indicators of the finished product: alcohol content, total sugar, reducing sugar after inversion, total acidity, volatile acidity, non-sugar extract, and ash in the case of fruit meads — the values should correspond to the values specified at point 3.5 of the specification.

Mandatory checks are carried out at least once a year.

It is recommended that checks also be carried out during the production stages listed below. Checks at the production stages listed below are not mandatory, but are advisable, because they help eliminate possible errors occurring at different stages of production:

Stage 4:

During the fermentation process, regular laboratory tests should be carried out on organoleptic properties (taste and odour) and physico-chemical parameters such as alcohol content and content of sugars that are subject to change during the alcoholic fermentation process.

Stage 6:

During ageing, regular checks should be carried out on the basic organoleptic properties of the product and physico-chemical indicators such as alcohol content, total sugar, total acidity and volatile acidity.

Stage 8:

Before bottling, checks are carried out on the various physico-chemical and organoleptic parameters specified at 3.5 — 'Description of the agricultural product or foodstuff'.

4. Authorities or bodies verifying compliance with the product specification:**4.1. Name and address**

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☒ Public ☐ Private

4.2. Specific tasks of the authority or body

The inspection authority above is responsible for the verification of the entirety of the specification.

APPLICATION FOR REGISTRATION OF A TSG

COUNCIL REGULATION (EC) No 509/2006

'KIELBASA JAŁOWCOWA'

EC No: PL-TSG-007-0047-05.12.2006

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2. Member State or Third Country

Poland

3. Specificity of the product**3.1. Name(s) to be registered (Article 2 of Regulation (EC) No 1216/2007)**

'Kielbasa jałowcowa'

3.2. Whether the name

— ☐ is specific in itself

— ☒ expresses the specific character of the agricultural product or foodstuff

The name 'kielbasa jałowcowa' expresses the specific character of the product, which is linked above all to its exceptional taste and aroma. These features reflect the use in the production process of juniper berries, which are finely chopped just before they are added to the meat, and the use of juniper branches during the smoking process.

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

- ☐ Registration with reservation of the name
- ☒ Registration without reservation of the name

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 (Article 3(1) of Regulation (EC) No 1216/2007)*

'Kielbasa jałowcowa' has the appearance of an evenly wrinkled stick in the form of a garland. It has a characteristic whorl shape, without external longitudinal creases. The garland of sausage exists in two sizes:

- small, in natural casings over 32 mm in diameter and weighing 0,5 kg approx.,
- large, in protein casings 36 mm in diameter and weighing 0,8 kg approx.

The colour of 'kielbasa jałowcowa' is dark brown, evenly spread over the entire surface, as is typical for heavily smoked sausages.

The consistency and 'feel to the touch' of the garland is that of a dry, smooth, evenly wrinkled surface, with a casing which fits tightly to the filling.

The product's characteristic taste and tenderness result from the selection of raw materials, seasoning (in particular juniper) and the natural smoking which forms part of the production process.

Chemical composition

- protein content — not less than 15,0 %,
- water content — not more than 60,0 %,
- fat content — not more than 35,0 %,
- salt content — not more than 3,5 %,
- nitrate (III) and nitrate (V) content expressed as NaNO_2 — not more than 0,0125 %.

The above chemical composition values ensure the traditional quality of the product. The finished product yield in relation to the meat used as a raw material is 75 % (+/- 3 %).

3.6. *Description of the production method of the agricultural product or foodstuff to which the name under point 3.1 applies (Article 3(2) of Commission Regulation (EC) No 1216/2007)*

Ingredients:

Meat (100 kg of raw material):

- Class I pork with a fat content of up to 15 % — 20 kg,
- Class IIA pork with a fat content of up to 20 % — 50 kg,
- Class III pork with a fat content of up to 25 % — 20 kg,
- cutting fat — 10 kg.

Up to 50 % of the Class IIA or Class III pork may be replaced by beef.

Seasonings (per 100 kg of meat):

- natural pepper — 0,17 kg,
- juniper — 0,12 kg,
- sugar — 0,20 kg.

Other additives:

- curing mix (based on a mixture of table salt (NaCl) and sodium nitrite (NaNO_2)) — about 2 kg.

Feeding in the context of the production of pork intended for use in the making of 'kiełbasa jałowcowa':

Feeding refers to fatty-meat fattening. The aim is to produce pigs with a bodyweight of up to 120 kg, characterised by a higher intramuscular fat content (more than 3 %).

- Fattening is based on late-maturing breeds, and an appropriate fattening regime makes it possible to achieve the desired intramuscular fat content. The breeds used for fattening do not carry the RN gene, and the RYR 1T gene is present in 20 % of the population.
- Fattening should be carried out in three phases — phase I up to about 60 kg, phase II up to about 90 kg, and phase III up to 120 kg.
- Fattening of animals up to 90 kg bodyweight approx. is carried out using two types of feed mixes. The feed mixes (doses) contain:
 - as energy components: cereal middlings — wheat, barley, rye, oat, triticale or maize; maize middlings and middlings of naked oat varieties account for up to 30 % of mixes,
 - as protein components: lupin, field bean and pea middlings, post-extraction soya meal, post-extraction rapeseed meal, rapeseed oilcake, fodder yeast or dried green fodder.
- Feed mixes (doses) for animals from 90 to 120 kg contain:
 - as energy components: wheat, barley, rye and triticale middlings. Maize middlings and middlings of naked oat varieties may not be used in mixes (doses),
 - as protein components: middlings of leguminous crops (lupin, field bean and pea), post-extraction soya meal, rapeseed oilcake or post-extraction rapeseed meal and dried green fodder.
- At no point in the feeding cycle may the following be used: vegetable oils, feed of animal origin, e.g. powdered milk, dried whey, fish meal.
- The metabolic energy content in mixes in all phases of fattening is 12-13 MJ of ME/kg of mix. The protein content in mixes should be around 16-18 % in the first phase of fattening, 15-16 % in the second phase, and about 14 % in the final phase.
- Doses for fatteners may be based on nutritive mixes alone, or nutritive mixes and bulk feed, i.e. potatoes and green fodder.

Stages in the production of 'kiełbasa jałowcowa':

- Stage 1 — Preliminary cutting up of all meat ingredients. Ensuring that the pieces of meat are of a uniform size (about 5 cm in diameter).
- Stage 2 — Traditional curing (dry method) for about 48 hours, using a curing mix.
- Stage 3 — Mechanical processing: Class I meat is ground to around 20 mm in size, Class IIA meat to around 8 mm in size, and Class III meat to around 3 mm, and is then minced together with 5 kg of ice.
- Stage 4 — Mixing of all meat ingredients and seasonings: natural pepper, sugar and juniper, which is ground just before it is added to the mixer.
- Stage 5 — Stuffing into natural pig intestines of over 32 mm in diameter or protein casings 36 mm in diameter, twisting-off of sticks and shaping in garlands. Two types of casing can be used to make the sausages:
 - smaller garlands in small pig intestines weighing 0,5 kg,
 - larger garlands in protein casings weighing 0,8 kg.
- Stage 6 — Settling at a temperature not exceeding 30 °C for two hours. Preliminary drying of the surface, 'settling' of the ingredients within the sticks.
- Stage 7 — Drying of the surface, followed by traditional hot smoking (for about 120 minutes) and baking until a temperature of at least 70 °C is reached inside the sticks.

Stage 8 — Cooling for 24 hours.

Stage 9 — Cold smoking using beech chips and juniper branches (for 120 minutes approx.), followed by drying at a temperature of 14-18 °C for 3-5 days until a yield of 75 % (+/- 3 %) is obtained.

3.7. *Specific character of the agricultural product or foodstuff (Article 3(3) of Commission Regulation (EC) No 1216/2007)*

'Kielbasa jałowcowa' derives its specific character from several attributes that are typical of the product:

- tenderness and specific properties of the meat;
- exceptional taste and aroma;
- uniform shape.

Tenderness, succulence and specific properties of the meat:

Pork from pigs of late-maturing breeds fattened to a bodyweight of about 120 kg and having the genetic traits described in point 3.6 is an essential ingredient of 'kielbasa jałowcowa' which influences the specific nature of the sausage. Compliance with these requirements yields an intramuscular fat content in excess of 3 %, ensuring that the meat possesses the appropriate gustatory and technological properties that are essential for the production of 'kielbasa jałowcowa'. The use of such raw materials and conformity to the traditional method of production, with special regard to the stages of mincing, curing and smoking, ensures that 'kielbasa jałowcowa' is exceptionally tender and succulent.

Exceptional taste and aroma:

The specific character of 'kielbasa jałowcowa' is linked mainly to its unique taste and aroma, which are the result of the use of juniper berries in the production process. Grinding the juniper berries just before starting the production process enhances the sausage's characteristic taste and contributes to its specific character, while the use of juniper in the smoking process adds to its taste and enhances its exceptional aroma.

Uniform shape:

Its shape is the feature which sets 'kielbasa jałowcowa' apart from other sausages. The sausage is sold only in two, very similar shapes, which makes it easily recognisable for consumers. Kielbasa jałowcowa has the appearance of an evenly wrinkled stick in the shape of a garland. It has a characteristic whorl shape, without external longitudinal creases.

3.8. *Traditional character of the agricultural product or foodstuff (Article 3(4) of Regulation (EC) No 1216/2007)*

Traditional raw materials:

1. Juniper

The 1903 *Wielka Encyklopedia Powszechna Ilustrowana* (Great Illustrated Universal Encyclopaedia) refers to one of the useful properties of this shrub, which has been fairly common in Poland for centuries, namely that juniper releases a pleasant aroma when burnt. The encyclopaedia also indicates that juniper branches, shavings and berries can be used in the smoking process to confer an exquisite taste and aroma on meat. Documents from the second half of the 19th century show that juniper was already used as a seasoning or ingredient of meat dishes and products. The *Encyklopedia Powszechna*, published in Warsaw in 1863, states that juniper berries have a spicy, bittersweet taste and a pleasant aroma and are widely used as seasoning. A standard production method for the sausage using juniper grains and involving juniper-flavoured smoke was established in Poland as early as the end of the 1940s (see article in *Gospodarka Mięsna*, the meat industry's publication (1954, issue 3) entitled '*Regulacja asortymentów wędlin na zaopatrzenie rynku*').

2. Pork

The meat of pigs kept for the production of 'kielbasa jałowcowa' must have an intramuscular fat content of more than 3 %; this is the marbling that confers on the product the desired tenderness, succulence and excellent taste. The use of such meat has a decisive influence on the quality of the final product and its specific character, and is in keeping with the traditional method of production.

Traditional method of production and composition:

Smoking is a way of preserving meat and the most widespread method of smoking was burning juniper. This is recorded in old Polish manuscripts, such as the notes of the anonymous steward of a country estate in the 1780s, which record recipes for processing meat (AGAD Warszawa, *Zbiór z Muzeum Narodowego*, ref. 1249). Poland's national bard, Adam Mickiewicz, refers to the popularity of smoking meat with juniper in a description of breakfast at a country house in his 1834 epic poem *'Pan Tadeusz'*. 'sliced tongue and ham — all quite tasty and home-made, smoked over juniper, fired in the chimney.'

The tradition of seasoning and smoking meat using juniper was cultivated in local and regional variants in which not just different technologies but also, sometimes, different types of meat were used. As W. Łęg states in the essay *'Z doświadczeń przy produkcji wędlin'*, *Gospodarka Mięsna* (1953, issue 6), experiments were carried out involving 'kielbasa jałowcowa' made from game (hare or wild boar with the addition of pork). These sausages tasted different, but essentially the same recipe (interlarding and smoking with juniper) was used everywhere. A meat industry specialist travelling through the Kurpie region made the following notes, in a piece on regional processed-meat specialities published in *Gospodarka Mięsna* (1950, issue 7-8), on the local variant of kielbasa jałowcowa: 'Sausage from Myszyniec, Kurpie region, smoked on juniper and containing juniper grains. Dry, excellent characteristic aroma and taste.'

After 1945, in accordance with the doctrine of central planning, it was decided to build a meat industry based on large processing plants. Standardisation of products and technology based on traditional recipes was introduced with the aim of improving quality and taste. 'Kielbasa jałowcowa' as a product name appears in food trading standards in 1947 and 1948. A harmonised standard for 'kielbasa jałowcowa' was established in 1954; it later developed into the Meat Industry Central Office's 1964 standard (Wydawnictwo Przemysłu Lekkiego i Spożywczego, Warszawa 1964) on which the present application is based.

These standards were devised with the aim of ensuring the highest possible quality of kielbasa jałowcowa. Although the standard on which this application is based is no longer binding, it still represents the highest production standards for 'kielbasa jałowcowa'.

3.9. Minimum requirements and procedures to check the specific character (Article 4 of Regulation (EC) No 1216/2007)

With regard to the specific character of 'kielbasa jałowcowa', the following in particular should be subjected to checks:

1. Quality of raw materials used in production (pork, seasonings), including:
 - technological suitability of the meat,
 - type of fattening,
 - curing time,
 - seasonings used in the production of 'kielbasa jałowcowa' and the proportions in which they are used.
2. 'Kielbasa jałowcowa' smoking process

In the course of an inspection, the following must be checked:

- maintenance of the temperature required for traditional smoking in hot smoke and the heating temperature,
- maintenance of the duration and temperature of repeat smoking in cold smoke,
- use of beech chips and juniper branches for cold smoking.

3. Quality of the finished product:

- protein content,
- water content,
- fat content,
- sodium chloride content,
- nitrate (III) and nitrate (V) content,
- taste and aroma.

4. Shape of the product.

Frequency of controls

Checks on the abovementioned stages must be carried out once every two months. If all these stages are proceeding correctly, the frequency of the checks may be reduced to two per year.

If irregularities occur at any stage, the frequency of checks on that stage must be increased (to once every two months). Checks on other stages may be carried out once every six months.

4. Authorities or bodies verifying compliance with the product specification

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☒ Public ☐ Private

4.2. Specific tasks of the authority or body

The above inspection authority is responsible for checks on the entire specification.

APPLICATION FOR REGISTRATION OF A TSG

COUNCIL REGULATION (EC) No 509/2006

‘KIEŁBASA MYŚLIWSKA’

EC No: PL-TSG-0007-0053-19.03.2007

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2. Member State or Third Country

Poland

3. Product specification

3.1. Name(s) to be registered (Article 2 of Regulation (EC) No 1216/2007)

‘Kielbasa myśliwska’

3.2. Whether the name

— ☐ is specific in itself

— ☒ expresses the specific character of the agricultural product or foodstuff

The name ‘kielbasa myśliwska’ expresses the specific character of the product. The product’s specific character as expressed in the name is reflected in its etymological derivation from the words ‘myśliwy’ (hunter) and ‘myślistwo’ (hunting), and indicates its original purpose: smoked-meat products of this type were originally used by hunters as dry provisions. Its good keeping qualities and its handiness have made it an ideal part of the provisions that people take with them on walks and journeys and for longer stays in places where hot meals are hard to come by. Only with time has this product become more widely marketed, but its name has not changed.

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

- ☐ Registration with reservation of the name
- ☒ Registration without reservation of the name

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 (Article 3(1) of Regulation (EC) No 1216/2007)*

'Kielbasa myśliwska' sausage is short, dark brown in colour and has an evenly wrinkled surface (free of lengthwise depressions). Its appearance is that of sticks bent into a crescent shape, usually divided into 'pairs' (unseparated at the twist-off point), of around 15 cm in length and over 32 mm in diameter.

The surface of 'kielbasa myśliwska' is dark brown in colour. Dark-red pieces of Class I pork and pale-red pieces of Class II pork can be seen in cross-section.

The 'feel to the touch' is that of a smooth, dry and evenly wrinkled surface.

'Kielbasa myśliwska' is characterised by the taste of tenderised, cured, baked and smoked pork, with seasonings added.

Apart from its specific taste, the sausage is distinguished by its tenderness.

Chemical composition:

- protein content — not less than 17,0 %,
- water content — not more than 55,0 %,
- fat content — not more than 45,0 %,
- salt content — not more than 4,5 %,
- nitrate (III) and nitrate (V) content expressed as NaNO_2 — not more than 0,0125 %.

The above chemical composition values ensure the traditional quality of the product. The finished product yield relative to the meat used as a raw material must be less than 68 %.

3.6. *Description of the production method of the agricultural product or foodstuff to which the name under point 3.1 applies (Article 3(2) of Regulation (EC) No 1216/2007)*

Ingredients:

Meat (100 kg of raw material):

- Class I pork with a fat content of up to 15 % — 30 kg,
- Class IIA pork with a fat content of up to 20 % — 50 kg,
- Class III pork with a fat content of up to 25 % — 20 kg.

Up to 50 % of the Class IIA pork or Class III pork may be replaced by beef.

Seasonings (per 100 kg of meat):

- natural pepper — 0,15 kg,
- juniper — 0,10 kg,
- fresh garlic — 0,10 kg,
- sugar — 0,20 kg.

Other additives:

- curing mix (on the basis of a mixture of table salt (NaCl) and sodium nitrite (NaNO_2)) — about 2 kg,
- tenderising mix (with the following composition: 1 litre of 10 % table vinegar, 1 litre of water, 1 litre of rape-seed or sunflower oil) — 3 litres.

Feeding in the context of the production of pork intended for use in the making of 'kiełbasa myśliwska':

Feeding refers to fatty-meat fattening. The aim is to produce pigs with a bodyweight of up to 120 kg, characterised by a higher intramuscular fat content (more than 3 %).

- Fattening is based on late-maturing breeds, and an appropriate fattening regime makes it possible to achieve the desired intramuscular fat content. The breeds used for fattening do not carry the RN gene, and the RYR 1T gene is present in 20 % of the population.
- Fattening should be carried out in three phases — phase I up to about 60 kg, phase II up to about 90 kg, and phase III up to about 120 kg.
- Fattening of animals up to 90 kg bodyweight is carried out using two types of feed mixes. The feed mixes (doses) contain:
 - as energy components: cereal middlings — wheat, barley, rye, oat, triticale or maize; maize middlings and middlings from naked oat varieties may account for up to 30 % of the mix,
 - as protein components: lupin, field bean and pea middlings, post-extraction soya meal, post-extraction rapeseed meal, rapeseed oil cake, fodder yeast or dried green fodder.
- Feed mixes (doses) for animals from 90 to 120 kg contain:
 - as energy components: wheat, barley, rye and triticale middlings. Maize middlings and middlings of naked oat varieties may not be used in mixes (doses).
 - as protein components: middlings of leguminous crops (lupin, field bean and pea), post-extraction soya meal, rapeseed oilcake or post-extraction rapeseed meal and dried green fodder.
- At no point in the feeding cycle may the following be used: vegetable oils, feed of animal origin, e.g. powdered milk, dried whey, fish meal.
- The metabolic energy content in mixes in all phases of fattening is 12-13 MJ of ME/kg of mix. The protein content in mixes should be around 16-18 % in the first phase of fattening, 15-16 % in the second phase, and about 14 % in the final phase.
- Doses for fatteners may be based on nutritive mixes alone, or nutritive mixes and bulk feed, i.e. potatoes and green fodder.

Stages in the production of 'kiełbasa myśliwska':

- Stage 1 — Preliminary cutting up of all meat ingredients. Ensuring that the pieces of meat are of a uniform size (up to about 5 cm in diameter).
- Stage 2 — Traditional curing (dry method) for about 48 hours, using a curing mix.
- Stage 3 — Mechanical processing: Class I meat is reduced to around 20 mm in size, Class IIA meat to around 8 mm in size, and Class III meat to around 3 mm, and is then minced together with 2 kg of ice.
- Stage 4 — Addition of tenderising mix to Class I and Class IIA meat — thorough blending.
- Stage 5 — Addition of minced Class III pork and seasonings — thorough blending.
- Stage 6 — Stuffing into natural pig intestines of over 32 mm in diameter and twisting-off of sticks of about 15 cm in length.
- Stage 7 — Settling at a temperature not exceeding 30 °C for two hours. Preliminary drying of the surface, 'settling' of the ingredients within the sticks.
- Stage 8 — Drying of the surface and traditional smoking in hot smoke (for about 135 minutes) and baking until a temperature of at least 70 °C is reached inside the sticks.
- Stage 9 — Chilling and refrigeration to below 10 °C.
- Stage 10 — Drying at 14-18 °C and 70-80 % humidity for 5-7 days until the desired yield is obtained (not exceeding 68 %).

3.7. *Specific character of the agricultural product or foodstuff (Article 3(3) of Regulation (EC) No 1216/2007)*

The specific character of 'kielbasa myśliwska' derives from several attributes that are typical of the product:

- tenderness, succulence and specific properties of the meat,
- exceptional taste and aroma,
- short, characteristic shape,
- exceptionally long shelf-life.

Tenderness, succulence and specific properties of the meat:

Pork from pigs of late-maturing breeds fattened to a bodyweight of about 120 kg and having the genetic traits described in point 3.6 is an essential ingredient of 'kielbasa myśliwska' which influences the specific nature of the sausage. Compliance with these requirements yields an intramuscular fat content in excess of 3 %, ensuring that the meat possesses the appropriate gustatory and technological properties that are essential for the production of 'kielbasa myśliwska'. The use of such raw materials and conformity to the traditional method of production, with special regard to the stages of mincing, curing and smoking, ensures that 'kielbasa myśliwska' is exceptionally tender and succulent.

The addition to the pork of a specially selected tenderising mix composed of vinegar, water and rapeseed or sunflower oil is what makes the meat used in the production of 'kielbasa myśliwska' so tender.

Exceptional taste and aroma:

Its taste and aroma are the features which set 'kielbasa myśliwska' apart from other sausages. These features are the result of the use in the production process of appropriately selected seasonings and the proportions thereof, namely juniper, natural pepper, sugar and the curing mix, as well as the fresh garlic typical of this product and the tenderising mix.

The exceptional taste and aroma is also achieved by means of smoking and drying and thanks to the prolonged period of drying that is typical of 'kielbasa myśliwska'.

Short, characteristic shape:

The specific character of 'kielbasa myśliwska' is linked mainly to its unique shape. 'Kielbasa myśliwska' is short and has the appearance of evenly wrinkled sticks bent into a crescent shape and usually divided into 'pairs' (unseparated at the twist-off point).

The main attribute and trait of 'kielbasa myśliwska' is its exceptional 'handiness'. Its shape is recognisable, and the product is exceptionally 'handy' and is consumed in particular on different kinds of outings and journeys.

Exceptionally long shelf-life:

The exceptionally long shelf-life of 'kielbasa myśliwska', which is used mainly to supplement hunters' or tourists' provisions, is also one of its essential features and is achieved thanks to the traditional use of fresh garlic and the prolonged period of after-drying during the final stage of production.

3.8. *Traditional character of the agricultural product or foodstuff (Article 3(4) of Regulation (EC) No 1216/2007)*

Traditional raw materials and composition:

1. Pork from traditionally fed pigs

The meat of pigs kept for the production of 'kielbasa myśliwska' must have an intramuscular fat content of more than 3 %; this is the marbling that confers on the product the desired tenderness, succulence and excellent taste. The use of such meat has a decisive influence on the quality of the final product and its specific character, and is in keeping with the traditional method of production.

2. Appropriately selected seasonings

The use in the production process of appropriately selected seasonings and the proportions thereof, namely natural pepper, juniper, sugar and the curing mix, and in particular fresh garlic and the tenderising mix, stems directly from the experience and long tradition of producing meat products in Poland.

Traditional method of production:

Hunting had been governed by its own set of rules and customs for centuries. Descriptions of the chase are found in Polish literature, including the national epic poem *'Pan Tadeusz'* by Adam Mickiewicz, dating from 1834. It constituted an almost social celebration, replete with rituals and symbolism — such as the hunting signals blown on the horn, the huntsman's initiation or 'christening' and the end-of-hunt feasts. Hunting associations established since have adopted these traditions and cultivate them to this day.

The hunter's bag has been an indispensable and customary element of hunting gear. It contained, amongst other things, dry provisions suitable for all-day walks around the forest. Descriptions of meals taken in the course of a hunt are found in literature, including the abovementioned *'Pan Tadeusz'*. Dried and smoked, hence relatively durable, sausage has always been part of the provisions eaten at rest stops.

The name 'kielbasa myśliwska' most likely appeared in the inter-war years of the twentieth century, when the production of smoked meat products developed in numerous small processing plants in Poland, as reported in the periodical *Gospodarka Mięsna* No 1-2 of 1949.

'Kielbasa myśliwska' met with great commercial success in Poland after the Second World War. Pursuant to Order No 485 of the Minister for the Meat and Dairy Industry of 3 November 1953, 'kielbasa myśliwska' was included on the official list of smoked-meat products destined for the market and subsequently, for quality reasons, recipes and technological documentation were standardised in accordance with standard RN-54/MPMiMl-Mięs-58 of 30 December 1954 and pursuant to Internal Regulation No 21 of the Meat Industry Central Office, issued in Warsaw in 1964. To this day, 'kielbasa myśliwska' remains one of the most popular and keenly consumed smoked-meat products.

3.9. Minimum requirements and procedures to check the specific character (Article 4 of Regulation (EC) No 1216/2007)

With regard to the specific character of 'kielbasa myśliwska', the following in particular should be subjected to checks:

1. Quality of raw materials used in production (pork, seasonings), including:

- technological suitability of the meat,
- type of fattening,
- curing time,
- seasonings used in the production of 'kielbasa myśliwska' and the proportions in which they are used.

2. 'Kielbasa myśliwska' smoking process

In the course of an inspection, the following must be checked:

- maintenance of the temperature required for traditional smoking in hot smoke and the heating temperature,
- maintenance of the duration and temperature of repeat smoking in cold smoke,
- use of beech chips for smoking in cold smoke.

3. Quality of the finished product:

- protein content,
- water content,
- fat content,
- sodium chloride content,
- nitrate (III) and nitrate (V) content,
- taste and aroma.

4. Shape of the product.

Frequency of checks:

Checks on the abovementioned stages must be carried out once every two months. If all these stages are functioning correctly, the frequency of the checks may be reduced to two per year.

If irregularities occur at any stage, the frequency of checks on that stage must be increased (to once every two months). Checks on other stages may continue to be carried out once every six months.

4. Authorities or bodies verifying compliance with the product specification**4.1. Name and address**

Name: Główny Inspektorat Jakości Handlowej Artykułów Rolno-Spożywczych
Address: ul. Wspólna 30
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Fax +48 226232099

Email: —

☒ Public ☐ Private

4.2. Specific tasks of the authority or body

The above inspection authority is responsible for checks on the entire specification.

APPLICATION FOR REGISTRATION OF A TSG

COUNCIL REGULATION (EC) No 509/2006

‘OLEJ RYDZOWY’

EC No: PL-STG-007-0049-28.12.2006

1. Name and address of the applicant group

Name of group or organisation:

‘SemCo’ S.G.N.i P. Krystyna Just,
Instytut Włókien Naturalnych — Tłocznia Oleju,
Krzysztof Gałkowski -Zakład Wytłaczania Oleju i Wyrób Kitu,
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2. Member State or Third Country

Poland

3. Product specification**3.1. Name to be registered**

‘Olej rydzowy’

3.2. Whether the name

— ☐ is specific in itself

— ☒ expresses the specific character of the agricultural product or foodstuff

‘Olej rydzowy’ is produced from the plant *Camelina sativa*, i.e. gold-of-pleasure or false flax, known as *lnianka siewna* in Polish but popularly called *rydz*, *rydyk*, *ryzyk*, or, more seldom, *lennica*.

Some regions of Poland only use the popular name of this plant, i.e. *rydz*, which is due to its exceptionally rusty-coloured seeds. The colour is similar to that of the mushroom *Lactarius deliciosus* (Saffron milk cap), called *rydz* in Polish and found all over the country. It is precisely because of the rusty colour of the gold-of-pleasure seeds that we call the oil made from them ‘olej rydzowy’.

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

— ☐ Registration with reservation of the name

— ☒ Registration without reservation of the name

3.4. Type of product

Class 1.5 — Oils and fats (butter, margarine, oil, etc.).

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

'Olej rydzowy' has the appearance of a clear, transparent, oily liquid with a small quantity of sediment at the bottom and a rusty colour. Depending on whether the spring or winter variety of the plant is used (*Camelina sativa*, *Camelina silvestris*) the colour of the oil varies from golden to reddish-brown. The colour is also influenced by the temperature at which the seeds are heated. 'Olej rydzowy' has a characteristic taste of onions and mustard and a strong and rich aroma.

'Olej rydzowy' has the following physico-chemical properties:

- Acid value — Not more than 6 mg KOH/g
- Peroxide value, mval active oxygen per kg — not more than 6
- Iodine value: 140-160
- Freezing temperature: between - 15 °C and - 18 °C

'Olej rydzowy' can be stored for a long time, unlike oils of similar composition and proportion of saturated and unsaturated fatty acids. This is due to the high content of natural antioxidants of the tocopherol group (vitamin E), approx. 550-1 100 mg/kg of oil.

The content of saturated acids is low, 10-11 %, while unsaturated acids constitute approx. 90 %, of which monounsaturated 36 % and polyunsaturated between 50 % and 60 %.

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

Step 1 — Obtaining the seeds:

The seeds are obtained from the cultivation of spring or winter gold-of-pleasure. Depending on the species, the plant is sown in autumn or in spring.

The plants are harvested once only, when the seeds have matured.

Step 2 — Drying and cleaning the seeds:

The seeds are dried within 6 hours after harvesting. They must be dried until the humidity reaches a level of 7-12 %.

This step is followed by cleaning the seeds to above 98 %.

Step 3 — Preparing the pressing:

The first preparatory step is flaking (crushing) the seeds with a smooth roller.

Step 4 — Conditioning the seeds:

The flaked seeds are heated to 38 °C in a kettle with either a water jacket or heated tin sheets.

Step 5 — Pressing:

In order to obtain oil of the desired physico-chemical properties, the pressing must take place only in presses which do not increase the temperature of the crushed seeds above the limit of 38 °C.

Step 6 — Cleaning the oil:

The oil is cleaned by sedimentation, i.e. a process consisting in allowing the heavier fusel oils to fall to the bottom of the container at a room temperature during 7-10 days, after which time the top layer of the oil is suitable for consumption.

The oil is not refined in any way.

Step 7 — Storing the oil:

The oil is stored in dry places which are not exposed to sunlight at a maximum temperature of 20 °C and a minimum of 4 °C. Correct storage has an influence on the quality of the oil.

Forbidden practices:

In order to maintain the specific character of 'olej rydzowy', the following are not allowed during production:

- heating the seeds to a temperature exceeding 38 °C,
- using oil presses that significantly increase the temperature of the pulp above the fixed temperature of 38 °C,
- increasing the pressure during oil pressing above 300 A.

3.7. *Specific character of the agricultural product or foodstuff*

The specific character of 'olej rydzowy' is due to its basic features, namely:

- exceptional taste and smell,
- colour,
- physico-chemical composition,
- possibility of long storage.

Taste and smell:

The oil differs from other products of this type by its specific taste with a distinct hint of onion and mustard, as well as a pleasant, moderately strong pure aroma.

Colour:

Gold-of-pleasure oil has a rusty colour.

Physico-chemical composition:

'Olej rydzowy' is very specific mainly due to its nutritional value and its rich chemical composition. It contains a number of components sought after in dietetics, especially polyunsaturated fatty acids (PUFA).

The content of these acids in 'olej rydzowy' is between 50 % and 60 %, with Omega-3 acids between 35 % and 40 % and Omega-6 between 15 % and 20 %. These features make 'olej rydzowy' one of the richest plant sources of Omega-3 acids known to man.

Possibility of long storage:

In spite of its high acid content, 'olej rydzowy' is durable and fit for consumption for six months after the production date, if the recommendations for storage are respected. The long shelf life is possible because of the antioxidants of the tocopherol group (vitamin E), approx. 550-1 100 mg/kg of oil) which the oil contains. This is yet another feature that confirms the particular character of this product.

3.8. *Traditional character of the agricultural product or foodstuff*

Traditional raw material:

The basic material for the production of 'olej rydzowy' is gold-of-pleasure (or false flax), a plant belonging to the *Cruciferae* family and of the genus *Camelina*, which includes a number of species. Two species of gold-of-pleasure are used for the production of oil: the spring species (*Camelina sativa*) and the winter one (*Camelina silvestris*). Gold-of-pleasure is 30-100 cm tall and has an inflorescence in the shape of an elongated yellow-white bunch. The fruit of gold-of-pleasure is a pear-shaped silique (3-7 mm), which soon becomes woody and hard and contains about 10 rust-coloured or rusty-yellow seeds, about 0,6 to 2,6 mm long. The plant can be grown on lighter and sandy soils.

The plant originates in the Middle East. According to research into the history of the cultivation of the plant and the pressing of oil from it, its seeds were found on Polish territory at excavations in Strzegom Śląski dating from the Bronze Age, i.e. 3 000 years ago (this information is confirmed in an article from 1966 by Professor F. Dembiński entitled 'Rośliny oleiste' ('Oil plants')). In his works on the gold-of-pleasure plant, the botanist Professor Marian Nowiński has highlighted the discovery of its seeds at archaeological sites that reveal the activities of Proto-Slavic peoples of the Lusatian Culture, as well as in the area of Biskupin, a settlement from the eighth century B.C. and the most famous archaeological reserve in Central Europe.

The large number of Polish popular names for this plant, namely: rydz, rydzyk, ryżyk, lennica, is further testimony to the fact that gold-of-pleasure seeds have been used for many centuries (cf. *Szczegółowa uprawa roślin* ('Plant cultivation in detail'); a collective work from 1956 edited by Professor Anatol Listkowski).

According to the popular saying 'lepsz rydz niż nic' ('better something than nothing') which is often repeated until this day, it is better to have at least this ubiquitous 'rydz', i.e. gold-of-pleasure, than to be left empty-handed. This saying, too, confirms the enormous popularity of this plant in the community.

The popularity of this plant is also due to its modest requirements as to the soil, and its short vegetation period of 70 to 100 days.

According to Professor Tadeusz Zając, until the nineteenth century the cultivation of gold-of-pleasure dominated on worse soils, where it was a very popular oil plant, and its seeds were used for 'olej rydzowy' (article in the review *Magazyn Farmerski*, July 2006).

The prevalence of gold-of-pleasure allows us to assume that oil pressing was known since time immemorial to Slavic tribes living on current Polish territory. For centuries, 'olej rydzowy' was consumed by the community although its chemical composition was not known.

Traditional method:

The tradition of pressing oil from gold-of-pleasure seeds goes back a very long time. Archaeological discoveries have shown that the inhabitants of the site of Biskupin were familiar with the process of pressing oil from gold-of-pleasure seeds. Besides gold-of-pleasure seeds, archaeologists at the site have also found the remains of appliances for pressing oil. Other archaeological discoveries confirm that oil from gold-of-pleasure seeds was also pressed after the end of Lusatian Culture, as Slavic tribes were settling in Polish territory.

In his book *Olejarnia dworska z XVII wieku* ('Manor oil mills in the seventeenth century'), H. Samsonowicz describes in detail manor and peasant oil mills from that time and the machines used for pressing oil at the time, such as wedge presses, as well as the method used to drive in the wedges. The book also mentions the fact that oil from gold-of-pleasure seeds was popular among the Polish landed nobility. Yet another confirmation of this information is the exhibition at the Agricultural Museum in Szreniawa of machines and appliances used for oil pressing at Polish manors.

H. Olszański writes in his book *Tradycyjne olejarstwo w Polsce* ('Traditional oil-milling in Poland') that, as technological thinking progressed in the nineteenth century, traditional appliances for oil milling such as querns, mortars or wedge presses were replaced by heating systems with stirrers, appliances with several rollers for flaking the seeds and lever presses, and later hydraulic presses driven by thread-mills, then by steam engines, motor engines and more recently by electric engines. Machines of this type are used until now, while the basic way of obtaining oil, i.e. not increasing the temperature of the crushed seeds beyond 38 °C, has not been changed.

This feature confirms the traditional character of 'olej rydzowy', not only because of the unchanged production process, but also since it testifies of how excellent this process is.

3.9. Minimum requirements and procedures for checking the specific character

With regard to the specific character of 'olej rydzowy', the following should be particularly checked:

The quality of the raw material used for production, i.e.:

- checking how clean the seeds are, and
- checking the process of crushing, heating and pressing the seeds.

The quality of the finished product, i.e.:

- the characteristic taste of onion and mustard,
- the pleasant, pure aroma,
- the clarity of the liquid, coloured golden to brownish, with a small amount of sediment at the bottom.

Checks will be carried out at least once every year.

4. Authorities or bodies verifying compliance with the product specification

4.1. Name and address

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Email: —

☒ Public authority ☐ Public agency

4.2. *Specific tasks of the authority or body*

The above inspection authority is responsible for verifying the entire specification.

APPLICATION FOR REGISTRATION OF A TSG

COUNCIL REGULATION (EC) No 509/2006

‘KABANOSY’

EC No: PL-TSG-0007-0050-22.01.2007

1. **Name and address of the applicant group**

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2. **Member State or Third Country**

Poland

3. **Product specification**

3.1. *Name(s) to be registered (Article 2 of Regulation (EC) No 1216/2007)*

‘Kabanosy’

The indication ‘Produced following the Polish tradition’ translated into the language of the country where marketed shall appear on the labelling.

3.2. *Whether the name*

— ☐ is specific in itself

— ☒ expresses the specific character of the agricultural product or foodstuff

The name expresses the specific character of the product. In 19th century Poland and Lithuania the term ‘kaban’, or the diminutive form ‘kabanek’, referred to extensively reared young hogs which used to be fattened mainly with potatoes, and the meat they produced was customarily called ‘kabanina’. ‘Kabanos’ is derived from the name used to designate these hogs.

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

— ☐ Registration with reservation of the name

— ☒ Registration without reservation of the name

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 (Article 3(1) of Regulation (EC) No 1216/2007)*

‘Kabanosy’ are long, thin sticks of dry sausage twisted off at one end and evenly wrinkled. The sticks are folded in two and in the curve there is an indent where they were hung.

The surface of the ‘kabanosy’ is dark red in colour with a cherry tint. A cross-section reveals dark red pieces of meat and cream-coloured fat.

The ‘feel to the touch’ is that of a smooth, dry and evenly wrinkled surface.

‘Kabanosy’ have a strong taste of cured, baked pork and a delicate, smoky aftertaste redolent of caraway and pepper.

Chemical composition:

— protein content — not less than 15,0 %,

— water content — not more than 60,0 %,

— fat content — not more than 35,0 %,

- salt content — not more than 3,5 %,
- nitrate (III) and nitrate (V) content expressed as NaNO_2 — not more than 0,0125 %.

The above chemical composition values ensure the traditional quality of the product. The finished product yield in relation to the meat used as a raw material must be less than 68 %.

3.6. *Description of the production method of the agricultural product or foodstuff to which the name under point 3.1 applies (Article 3(2) of Commission Regulation (EC) No 1216/2007)*

Ingredients:

Meat (100 kg of raw material):

- Class I pork with a fat content of up to 15 % — 30 kg,
- Class IIA pork with a fat content of up to 20 % — 40 kg,
- Class IIB pork with a fat content of up to 40 % — 30 kg.

Seasonings (per 100 kg of meat)

- natural pepper — 0,15 kg,
- nutmeg — 0,05 kg,
- caraway — 0,07 kg,
- sugar — 0,2 kg.

Other additives:

- curing mix (based on a mixture of table salt (NaCl) and sodium nitrite (NaNO_2)) — about 2 kg.

Feeding in the context of the production of pork intended for use in the making of 'kabanosy':

Feeding refers to fatty-meat fattening. The aim is to produce pigs with a bodyweight of up to 120 kg, characterised by a higher intramuscular fat content (more than 3 %).

- Fattening is based on late-maturing breeds, and an appropriate fattening regime makes it possible to achieve the desired intramuscular fat content. The breeds used for fattening do not carry the RN gene, and the RYR 1T gene is present in 20 % of the population.
- Fattening should be carried out in three phases — phase I up to about 60 kg, phase II up to about 90 kg, and phase III up to 120 kg.
- Fattening of animals up to 90 kg bodyweight is carried out using two types of feed mixes. The feed mixes (doses) contain:
 - as energy components: cereal middlings — wheat, barley, rye, oat, triticale or maize; maize middlings and middlings of naked oat varieties account for up to 30 % of mixes,
 - as protein components: — lupin, field bean and pea middlings, post-extraction soya meal, post-extraction rapeseed meal, rapeseed oil cake, fodder yeast or dried green fodder.
- Feed mixes (doses) for animals from 90 to 120 kg contain:
 - as energy components: wheat, barley, rye and triticale middlings. Maize middlings and middlings of naked oat varieties may not be used in mixes (doses),
 - as protein components: middlings of leguminous crops (lupin, field bean and pea), post-extraction soya meal, rapeseed oilcake or post-extraction rapeseed meal and dried green fodder.
- At no point in the feeding cycle may the following be used: vegetable oils, feed of animal origin, e.g. powdered milk, dried whey, fish meal.
- The metabolic energy content in mixes in all phases of fattening is 12-13 MJ of ME/kg of mix. The protein content in mixes should be around 16-18 % in the first phase of fattening, 15-16 % in the second phase, and about 14 % in the final phase.
- Doses for fatteners may be based on nutritive mixes alone, or nutritive mixes and bulk feed, i.e. potatoes and green fodder.

Stages in the production of 'kabanosy':

- Stage 1 — Preliminary cutting up of all meat ingredients. Ensuring that the pieces of meat are of a uniform size (about 5 cm in diameter).
- Stage 2 — Traditional curing (dry method) for about 48 hours, using a curing mix.
- Stage 3 — Class I meat is reduced to around 10 mm in size, Class IIA and Class IIB meat to around 8 mm in size.
- Stage 4 — Mixing of all meat ingredients and seasonings: natural pepper, nutmeg, caraway and sugar.
- Stage 5 — Stuffing into thin sheep casings of between 20 and 22 mm in diameter and twisting-off at one end of sticks of about 25 cm in length.
- Stage 6 — Settling at a temperature not exceeding 30 °C for two hours. Preliminary drying of the surface, 'settling' of the ingredients within the sticks.
- Stage 7 — Drying of the surface and traditional smoking in hot smoke (for about 150 minutes) and baking until a temperature of at least 70 °C is reached inside the sticks.
- Stage 8 — Smoking is stopped and the 'kabanosy' are left in the smoke room for about one hour, after which they are chilled and refrigerated to below 10 °C.
- Stage 9 — Drying at 14-18 °C and 80 % humidity for 3-5 days until the desired yield is obtained (not exceeding 68 %).

3.7. *Specific character of the agricultural product or foodstuff (Article 3(3) of Regulation (EC) No 1216/2007)*

The specific character of 'kabanosy' derives from several attributes that are typical of the product:

- tenderness, succulence and specific properties of the meat,
- exceptional taste and aroma,
- uniform, characteristic shape.

Tenderness, succulence and specific properties of the meat:

Pork from pigs of late-maturing breeds fattened to a bodyweight of about 120 kg and having the genetic traits described in point 3.6 is an essential ingredient of 'kabanosy' which influences the specific nature of the sausage. Compliance with these requirements yields an intramuscular fat content in excess of 3 %, ensuring that the meat possesses the appropriate gustatory and technological properties that are essential for the production of 'kabanosy'. The use of such raw materials and conformity to the traditional method of production, with special regard to the stages of mincing, curing and smoking, ensures that 'kabanosy' are exceptionally tender and succulent. Another characteristic of 'kabanosy' is the clearly audible noise they make when they are broken in two. This is the result of the meat's tenderness and the way in which 'kabanosy' are prepared, in particular, drying and smoking.

Exceptional taste and aroma:

Their taste and aroma are the features which set 'kabanosy' apart from other sausages. These features are the result of the use in the production process of appropriately selected seasonings and the proportions thereof: natural pepper, nutmeg, caraway, sugar and the specific smoking process, which further enhances the product's flavour.

Uniform, characteristic shape:

The specific character of 'kabanosy' is linked mainly to their unique shape. 'Kabanosy' are long, thin sticks of dry sausage twisted off at one end and evenly wrinkled.

3.8. *Traditional character of the agricultural product or foodstuff (Article 3(4) of Regulation (EC) No 1216/2007)*

Traditional method of production and storage:

Kabanosy, or thin, dried and smoked pork sausages in sheep casings, were eaten throughout Poland as early as the 1920s and 1930s. They were produced in small, local butchers' establishments under the same name, but in different regional varieties. The main differences concerned the seasonings used, but also the quality of the sausages themselves. The cookery books and food publications of the day, like M. Karczewska's 'Wyrób wędlin

i innych przetworów mięsnych sposobem domowym', published in Warsaw in 1937, provided recipes and helped to standardise production techniques for 'kabanosy', enabling brand consolidation and quality improvements. These sausages tasted good and preservation techniques like smoking and drying meant that they could be kept for long periods.

After 1945 standardisation was introduced in an attempt to improve product quality. 'Kabanosy' were officially released for consumption by the Decree of the Ministers for Provisions, Industry and Commerce of 15 September 1948 (Journal of Laws 1948/44, item 334). Technological and production aspects were subsequently standardised (Standard No RN-54/MPMIM1-Mięs-56 of 30 December 1954), and in 1964 the Polish Meat Industry Headquarters in Warsaw issued a standard recipe for 'Kabanosy' based on traditional production methods (Internal Regulations No 21).

'Kabanosy' were extremely popular during Communist times (1945-1989); everybody used to buy them. They graced elegant tables on special occasions and were equally suitable as picnic food for travellers, as gifts or as a snack with vodka. Together with ham and bacon, they also became a Polish export speciality.

Traditional ingredient — pork:

'Kabanosy' are made from specially fattened hogs which used to be known as 'kabany'. The term 'kaban' features in the 1834 epic poem *'Pan Tadeusz'* by Poland's national bard Adam Mickiewicz. Originally used to refer to wild boars, hogs and even horses, by the 19th century, according to the 1863 *Encyklopedia Powszechna*, Volume 13, the term was universally used to designate a well-fed, fat young hog. The hogs were specially fattened up to obtain delicate, exquisite meat with a high intramuscular fat content which gave the products made from it a strong, specific taste, tenderness and succulence. The term 'kabanina', derived from 'kaban', was also widely used. According to the definition in the Polish dictionary published in Vilnius in 1861, it usually referred to pork.

The meat of pigs kept for the production of 'kabanosy' must have an intramuscular fat content of more than 3 %; this is the marbling that confers on the product the desired tenderness, succulence and excellent taste. The use of such meat has a decisive influence on the quality of the final product and its specific character, and is in keeping with the traditional method of production.

3.9. Minimum requirements and procedures to check the specific character (Article 4 of Regulation (EC) No 1216/2007)

With regard to the specific character of 'kabanosy', the following in particular should be subjected to checks:

(1) Quality of raw materials used in production (pork, seasonings), including:

- technological suitability of the meat,
- type of fattening,
- curing time,
- seasonings used in the production of 'kabanosy' and the proportions in which they are used.

(2) 'Kabanosy' smoking process

In the course of an inspection, the following must be checked:

- maintenance of the temperature required for traditional smoking in hot smoke and the heating temperature,
- maintenance of the duration and temperature of repeat smoking in cold smoke,
- use of beech chips for smoking in cold smoke.

(3) Quality of the finished product:

- protein content,
- water content,
- fat content,
- sodium chloride content,
- nitrate (III) and nitrate (V) content,
- taste and aroma.

(4) Shape of the product:

Frequency of checks

Checks on the abovementioned stages must be carried out once every two months. If all these stages are proceeding correctly, the frequency of the checks may be reduced to two per year.

If irregularities occur at any stage, the frequency of checks on that stage must be increased (to once every two months). Checks on other stages may be carried out once every six months.

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

4.1. *Name and address*

Name: Główny Inspektorat Jakości Handlowej Artykułów Rolno-Spożywczych

Address: ul. Wspólna 30
00-930 Warszawa
POLSKA/POLAND

Tel. +48 226232901

Fax +48 226232099

E-mail: —

☒ Public ☐ Private

4.2. *Specific tasks of the authority or body*

The above inspection authority is responsible for checks on the entire specification.

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

(2016/C 188/07)

This publication confers the right to oppose the amendment application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council ⁽¹⁾.

AMENDMENT APPLICATION

COUNCIL REGULATION (EC) No 510/2006

on the protection of geographical indications and designations of origin for agricultural products and foodstuffs ⁽²⁾

AMENDMENT APPLICATION ACCORDING TO ARTICLE 9

‘GORGONZOLA’

EC No: IT-PDO-0217-01214 — 18.3.2014

PGI () PDO (X)

1. Heading in the product specification affected by the amendment

- ☐ Name of product
- ☒ Product description
- ☐ Geographical area
- ☒ Proof of origin
- ☒ Method of production:
- ☐ Link
- ☒ Labelling
- ☐ National requirements
- ☒ Other [amendment to packing rules]

2. Type of amendment

- ☒ Amendment to Single Document or Summary Sheet.
- ☐ Amendment to specification of registered PDO or PGI for which neither the Single Document nor the Summary has been published
- ☐ Amendment to specification that requires no amendment to the published single document (Article 9(3) of Regulation (EC) No 510/2006)
- ☐ Temporary amendment to specification resulting from imposition of obligatory sanitary or phytosanitary measures by public authorities (Article 9(4) of Regulation (EC) No 510/2006)

3. Amendment(s):

Product description

The product has not changed. However, the adjective ‘soft’ is deleted since it does not accurately describe all types of ‘Gorgonzola’; in particular the strong variety cannot be classified as a soft cheese. It is therefore incorrect to use the term ‘soft’ for all types of ‘Gorgonzola’ and this could, furthermore, cause confusion during official checks on compliance with the specification in the case of the strong variety. The adjective ‘fat’ is also deleted, since the indication of the minimum percentage of fat in the dry matter given in point 3.2 of the Single Document makes this superfluous.

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

⁽²⁾ OJ L 93, 31.3.2006, p. 12. Replaced by Regulation (EU) No 1151/2012.

In the current specification, the colour of the paste is described as being 'blue-green', but the amendment also provides for it to be 'grey-blue', so as to fully describe all the possible colours of the various types of 'Gorgonzola'. Although blue-green is the characteristic colour of the paste, the development of the live, aerobic mould as maturation progresses can give the cheese what may appear to the human eye to be a grey-blue colour. If the specification did not stipulate that the cheese can be of a grey-blue colour, this could again cause confusion during official checks to determine whether the colour of the paste complies with the specification.

The minimum maturation period given in the current specification varies depending on the type of 'Gorgonzola', therefore the inappropriate general reference it contains to a minimum maturation period of 50 days is deleted.

The product has not changed. However, the reference to the taste depending solely on the length of the maturation period is incorrect and is therefore removed, since the taste can depend, although to a lesser extent, on other factors, such as the weight of the wheel.

The different types of 'Gorgonzola' are identified more appropriately, based on their weight, flavour and maturation. The previous classification, introduced by an amendment registered in 2009, could be misleading, since it appeared to be based solely on the dimensions of the cheese, using the terms 'large', 'medium' and 'small'. Therefore, in the interest of greater clarity, we have specified that the cheeses are classified not only on the basis of their weight but also on their flavour and their maturation period. The use, for the purposes of classification, of the terms 'mild type', 'strong type' and 'small wheel, strong type' would appear more appropriate for readily identifying the different types of 'Gorgonzola'. The 'mild type' is the 'large' wheel referred to in the previous classification. The term 'slightly strong' is deleted as not being appropriate, since this cheese has a 'mild taste', as indicated in the specification. The 'strong' type is the 'medium-sized wheel' referred to in the previous classification. The 'small wheel, strong type' is the 'small wheel' referred to in the previous classification.

The minimum and maximum dimensions of the wheels are slightly modified to reflect actual production, since the volume can increase or decrease depending on the moisture content of the cheese.

The maximum maturation period is inserted (see 'Method of production').

The different types of 'Gorgonzola' are therefore identified based on their weight, flavour and maturation:

- large wheel, mild type: from 9 to 13,5 kg with a mild taste and a maturation period of a minimum of 50 days and a maximum of 150 days,
- large wheel, 'strong' type: from 9 to 13,5 kg with a pronounced strong taste and a maturation period of a minimum of 80 days and a maximum of 270 days,
- small wheel, strong type: from 5,5 to less than 9 kg with a pronounced strong taste and a maturation period of a minimum of 60 days and a maximum of 200 days.

Proof of origin

In order to guarantee its authenticity, 'Gorgonzola' may be marketed whole, in half-cheeses cut horizontally or in portions wrapped in goffered aluminium foil.

In order to maintain the quality, guarantee the origin and ensure control, 'Gorgonzola' may also be marketed in pre-packaged portions without the goffered aluminium foil following certification by the authorised inspection body or other body delegated by it for that purpose.

Method of production

The temperatures and relative humidity levels for the maturation premises are amended slightly to take account of innovations in maturation plant and technology that improve the quality characteristics of 'Gorgonzola'.

The maximum maturation period is inserted, since further maturation would pose a serious risk of the product losing its specific properties and organoleptic characteristics.

Labelling

In order to facilitate verification of compliance with the specification and, in particular, to enable the consumer to make an informed choice even when the product is packaged at the retail outlet at the consumer's request, an obligation is introduced for the goffered aluminium foil on large and small wheels of strong Gorgonzola, the half-cheeses cut horizontally, and the portions to bear the word 'piccante' (strong).

Again to facilitate verification of compliance with the specification and, in particular, to enable the consumer to make an informed choice, an obligation is introduced for the primary packaging of pre-packaged portions cut from large and small wheels of strong Gorgonzola to bear the word 'piccante' (strong).

Other

In order to maintain the quality, guarantee the origin and ensure the control of pre-packaged portions of 'Gorgonzola' placed on the market, the new text lays down that, and gives reasons why, the cutting and packing of the portions must be certified by the authorised inspection body or other body delegated by it for that purpose. This is because the mechanical cutting of wheels and half-cheeses cut horizontally wrapped in goffered aluminium foil is not possible for food safety reasons and so, given that there is no marking on the side of the 'Gorgonzola' wheel, the origin of the portions without the aluminium foil must be verified by the inspection body. This does not prevent retailers cutting and packaging portions by hand at the consumer's request or for direct sale. Indeed, retailers do not remove the goffered aluminium foil in which wheels and half-cheeses are wrapped before cutting them with a knife, and there is no danger for food safety. What is more, in principle, such operations must be carried out by the retailer in front of the consumer, or at least the consumer can request this in order, in particular, to check that the wheel or half-cheese used has the goffered aluminium foil. Hand cutting by retailers of wheels or half-cheeses wrapped in goffered aluminium foil for direct sale of the pre-packaged product should also be allowed, provided that, in all cases, part of the foil remains on the portions obtained as a guarantee of authenticity.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006**on the protection of geographical indications and designations of origin for agricultural products and foodstuffs ⁽³⁾****'GORGONZOLA'****EC No: IT-PDO-0217-01214 — 18.3.2014****PGI () PDO (X)****1. Name**

'Gorgonzola'

2. Member State or Third Country

Italy

3. Description of the agricultural product or foodstuff**3.1. Type of product**

Class 1.3. Cheeses

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

'Gorgonzola' is a blue-veined cheese made exclusively from pasteurised whole cows' milk, that has a homogeneous, white and pale yellow, raw paste, with characteristic blue-green and/or grey-blue veins due to the development of mould (marbling).

'Gorgonzola' has the following characteristics:

— shape:

— cylindrical, with flat ends and a straight side,

— dimensions: minimum height of the side 13 cm; diameter between 20 and 32 cm,

⁽³⁾ Replaced by Regulation (EU) No 1151/2012.

— classification on the basis of weight, flavour and maturation:

1. large wheel, mild type: from 9 to 13,5 kg with a mild taste and a maturation period of a minimum of 50 days and a maximum of 150 days;
2. large wheel, strong type: from 9 to 13,5 kg with a pronounced strong taste and a maturation period of a minimum of 80 days and a maximum of 270 days;
3. small wheel, strong type: from 5,5 to less than 9 kg with a pronounced strong taste and a maturation period of a minimum of 60 days and a maximum of 200 days,

— rind: grey and/or pink in colour, non-edible,

— paste: homogeneous, white and pale yellow, with mould (marbling) producing characteristic blue-green and/or grey-blue veins;

— fat content in the dry matter: minimum 48 %.

3.3. *Raw materials (for processed products only)*

Whole cows' milk, calf rennet, salt.

3.4. *Feed (for products of animal origin only)*

At least 50 % on an annual basis of the dry matter of the feed for the cows comes from the production area.

3.5. *Specific steps in production that must take place in the identified geographical area*

Production of the milk and its processing and the maturation of the cheese to be sold as 'Gorgonzola' and the application of the identifying marks provided for in point 3.7 below take place in the defined geographical area.

3.6. *Specific rules concerning slicing, grating, packaging, etc.*

'Gorgonzola' may be marketed whole, in half-cheeses cut horizontally or in portions wrapped in goffered aluminium foil.

'Gorgonzola' may also be marketed in pre-packaged portions without the goffered aluminium foil following certification by the authorised inspection body or other body delegated by it for that purpose. In order to maintain the quality, guarantee the origin and ensure the control of pre-packaged portions of 'Gorgonzola' placed on the market, the cutting and packing of the portions must be certified by the authorised inspection body or other body delegated by it for that purpose. This is because the mechanical cutting of wheels and half-cheeses cut horizontally wrapped in goffered aluminium foil is not possible for food safety reasons and so, given that there is no marking on the side of the 'Gorgonzola' wheel, the origin of the portions without the aluminium foil must be verified by the inspection body.

Portions of 'Gorgonzola' may be cut and packaged at the retail outlet at the request of the consumer, provided that the goffered aluminium foil is visible. Portions of 'Gorgonzola' may also be cut and packaged at the retail outlet for direct sale, provided that, in all cases, part of the goffered aluminium foil remains on the product portion as a guarantee of its authenticity.

3.7. *Specific rules concerning labelling*

The 'Gorgonzola' wheel is distinguished by two identifying marks affixed in the defined geographical area, namely:

— at the point of production, an identifying mark affixed on each flat face bearing the identification number of the dairy (see Figure 1),

Figure 1



- once the product has acquired the requisite characteristics to be released for consumption, the goffered aluminium foil bearing the goffered identifying mark (see Figure 2) is wrapped around the wheels, half-cheeses cut horizontally and, subject to the provisions for pre-packaged portions in point 3.6, portions; the goffered aluminium foil also bears the designation 'DOP Gorgonzola' with the EU symbol; in the case of large and small wheels, half-cheeses cut horizontally and portions of strong 'Gorgonzola', the goffered aluminium foil bears the word 'piccante' next to or below the designation 'DOP Gorgonzola' using a smaller type face than that used for the aforementioned designation.

Figure 2



Pre-packaged portions cut from the wheel

The primary packaging of pre-packaged 'Gorgonzola' portions bears the following indications in the principal field of vision:

- the designation 'DOP Gorgonzola' accompanied by the EU PDO symbol,
- the word 'piccante' for products cut from large and small wheels of strong Gorgonzola next to or below the designation 'DOP Gorgonzola' in smaller characters.

4. Concise definition of the geographical area

The defined geographical area comprises the entire territory of the following provinces:

- Bergamo, Biella, Brescia, Como, Cremona, Cuneo, Lecco, Lodi, Milan, Monza, Novara, Pavia, Varese, Verbano-Cusio-Ossola, Vercelli.

It also includes the following municipalities of the Province of Alessandria:

- Casale Monferrato, Villanova Monferrato, Balzola, Morano Po, Coniolo, Pontestura, Serralunga di Crea, Cereseto, Treville, Ozzano Monferrato, San Giorgio Monferrato, Sala Monferrato, Cellamonte, Rosignano Monferrato, Terruggia, Ottiglio, Frassinello Monferrato, Olivola, Vignale, Camagna, Conzano, Occimiano, Mirabello Monferrato, Giarole, Valenza, Pomaro Monferrato, Bozzole, Valmacca, Ticineto, Borgo San Martino and Frassineto Po.

5. Link with the geographical area

5.1. Specificity of the geographical area

The natural factors are linked to climatic conditions in the defined geographical area, which foster an abundance of quality fodder for dairy cows and the development of the microbiological agents responsible for the organoleptic characteristics and colouring of the cheese. As regards human factors, in addition to the historic importance of the cheese in the local economy, it should be noted that the complex operations to which 'Gorgonzola' cheese is subjected are based on traditional, craft, cheese-making techniques: the inoculation of the milk with milk enzymes and a suspension of *Penicillium* spores and selected yeasts and the addition of calf rennet at the ideal temperature, dry salting and the characteristic perforation of the paste during maturation have been handed down over the centuries in the defined geographical area.

5.2. Specificity of the product

'Gorgonzola' is a homogeneous, white and pale yellow, raw paste cheese with characteristic blue-green and/or grey-blue veins due to the development of mould (marbling).

The taste varies from mild to a pronounced tangy taste depending on various factors, in particular, the length of the maturation period.

5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)

The abundance of quality fodder for dairy cows and traditional cheese-making techniques, in particular, the inoculation of *Penicillium* spores, dry salting and the perforation of the paste during maturation, ensure the organoleptic characteristics and colouring of 'Gorgonzola'.

Publication reference of the specification

(Article 5(7) of Regulation (EC) No 510/2006 ⁽⁴⁾)

The consolidated text of the product specification is available on the internet: <http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335>

or alternatively

by going directly to the homepage of the Ministry of Agricultural, Food and Forestry Policy (www.politicheagricole.it) and clicking on 'Prodotti DOP IGP' (at the top right-hand side of the screen), then on 'Prodotti DOP IGP STG' (on the left-hand side of the screen), and finally by clicking on 'Disciplinari di Produzione all'esame dell'UE'.

⁽⁴⁾ See footnote 3.

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

(2016/C 188/08)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council ⁽¹⁾.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

on the protection of geographical indications and designations of origin for agricultural products and foodstuffs ⁽²⁾

‘ข้าวสังข์หยดเมืองพัทลุง’ (KHAO SANGYOD MUANG PHATTHALUNG)

EC No: TH-PGI-0005-01115 — 27.5.2013

PGI (X) PDO ()

1. Name

‘ข้าวสังข์หยดเมืองพัทลุง’ (Khao Sangyod Muang Phatthalung)

2. Member State or Third Country

Kingdom of Thailand

3. Description of the agricultural product or foodstuff

3.1. Type of product

Class 1.6. Fruit, vegetables and cereals, fresh or processed

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

Khao Sangyod Muang Phatthalung is grown from Sangyod Phatthalung variety and is the photoperiod-sensitive lowland rice. It is sown, grown, harvested, milled, packaged and labelled in, and indigenous to, the province of Phatthalung in the south of Thailand. Khao Sangyod Muang Phatthalung is non-glutinous, light, small, lean and gently fragrant. It can be paddy rice, brown rice and semi milled rice.

Physical properties

- The paddy rice is straw-coloured.
- The brown rice's colour ranges from red to dark red in the same grain.
- The semi-milled rice is colour with light red.
- The grain is long, lean and small. The pericarp is red.
- Gently fragrant with distinctive smell.

Physical characteristic	Paddy rice	Brown rice	Semi-milled rice
Length (mm)	(9,33) 9,1-9,4	6,50-6,90	6,40-6,80
Breadth (mm)	(2,11) 1,9-2,25	1,61-1,81	1,57-1,87
Thickness (mm)	(1,77) 1,7-1,8	1,51-1,71	1,44-1,64
Colour	Straw-coloured	Red or dark red	Light red

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

⁽²⁾ OJ L 93, 31.3.2006, p. 12. Replaced by Regulation (EU) No 1151/2012.

Chemical properties

Chemical characteristics	Paddy rice	Brown rice	Semi-milled rice
Protein (%)	N/A	7-10	6-9
Amylose (% db)	N/A	13-17	
The kernel elongation ratio	N/A	1,5-1,8	

Cooking characteristics

Rice and water ratio for cooking is 1 cup of rice to 1,25-2 cups of water.

For the extra soft texture of Khao Sangyod Muang Phatthalung, soak the grain in water for 5-10 minutes before cooking.

Aroma and flavour

The cooked rice is soft and a little sticky. The taste is slightly sweet with mildly aromatic fragrance.

3.3. Raw materials (for processed products only)

The seeds used in Khao Sangyod Muang Phatthalung production must be of Sangyod Phatthalung variety and have to be grown in Phatthalung province, since Phatthalung province has a geographical location suitable for growing Sangyod Phatthalung rice that contributes to the distinctive characteristics and quality of Khao Sangyod Muang Phatthalung.

The seeds should be produced by Thailand Rice Department and its agencies, such as the Phatthalung Rice Research Centre and the Phatthalung Rice Seed Centre, because they have reliable facilities and comply with the rice seed production standards to produce pure-bred seed with the distinctive characteristics of Khao Sangyod Muang Phatthalung.

In case the seeds are obtained through other sources such as farmers' organisations or private organisations, such sources need to be approved by Thailand Rice Department and comply with the rice seed production standards.

In case the farmers breed the rice by themselves, they are allowed to use the approved variety mentioned above (the seeds must be planted within 3 years after obtaining them from the source).

3.4. Feed (for products of animal origin only)

—

3.5. Specific steps in production that must take place in the identified geographical area

The whole production cycle of Khao Sangyod Muang Phatthalung must take place in the defined geographical area to ensure that it is conducted entirely under the geomorphological conditions. Khao Sangyod Muang Phatthalung must be grown, dried, stored, milled and processed in the province of Phatthalung. Khao Sangyod Muang Phatthalung can be traced at each stage by means of accompanying documents, transport receipts and registers

Khao Sangyod Muang Phatthalung must be grown between August and October, and harvested during its ripening stage between December and February. The harvest is fixed according to the climate and the maturity of the rice. The harvested rice is then stored within the geographical area in silos with regulated temperature and humidity to avoid, in particular, risks of mixture with other rice varieties, possible contamination, high moisture, and prevent the dilution of its distinctive fragrance.

The main production practices of Khao Sangyod Muang Phatthalung include the following:

- soil preparation; includes first rough plough, second plough, to appropriately control the number of volunteer rice plants (means rice plants that germinated from those seeds remaining in the field from the previous season) and off-type rice (means rice plants of other varieties grown in the rice field, but excluding weedy rice),
- soil fertilisation and improvement should be done on a regular basis,

- rice plant care; implementing appropriate water management, removing the off-type rice in the tillering stage, reproductive phase and maturation stage, appropriately terminating pests,
- cultivation; must be done during the southern wet season (August-October) after the ripening phase. It is a tradition of Phatthalung province to cultivate a bit over ripening rice,
- grain moisture — the humidity of the rice grain must be reduced to 14 % or less.

3.6. *Specific rules concerning slicing, grating, packaging, etc.*

Khao Sangyod Muang Phatthalung must be packaged and labelled in Phatthalung province. This is to give consumers an effective guarantee of the origin and quality of the rice. Repackaging is not allowed in order to prevent any possible mixture, contamination or alteration of the rice. Furthermore, due to its distinctive fragrance, Khao Sangyod Muang Phatthalung needs to be packaged in Phatthalung province to prevent the dilution of fragrance.

3.7. *Specific rules concerning labelling*

Package must be labelled with the weight, the date of milling and packing, the name of the mill or the name of the grower or cooperative as well as the package's lot or serial number.

Each package must bear the word 'ข้าวสังข์หยดเมืองพัทลุง' and/or Khao Sangyod Muang Phatthalung.

The Thai GI logo and the EU logo for PGI (after the granting of the PGI) shall also be used.



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

Province of Phatthalung

5. **Link with the geographical area**

5.1. *Specificity of the geographical area*

Phatthalung is one of the southern provinces of Thailand. Neighbouring provinces are, from north clockwise, Nakhon Si Thammarat, Songkhla, Satun and Trang. The area is 3 424,5 km² or 2 140 296 *rai*.

Phatthalung is a lowland plain set between the Songkhla Lake to its east and the Bantat mountain range to its west. The plain is created by the deposits from the flooded lake during the monsoon season. The area's main source of agricultural water is the Songkhla Lake.

The drainage capacity of the soil helps Khao Sangyod Muang Phatthalung to develop and to mature well, and the water storage and redistribution capacity provides a moderate but continuous level of irrigation even in dry periods.

The climate in Phatthalung has a significant effect on the characteristics of Khao Sangyod Muang Phatthalung. Because of its southern location, Phatthalung has two climatic influences, both oceanic and continental. The continental influence is responsible for the distinctive dry season characterised by long hours of photoperiod.

5.2. *Specificity of the product*

Khao Sangyod Muang Phatthalung refers to paddy rice, brown rice and semi-milled rice, grown in the rainy season in Phatthalung province and exuding a natural aroma. It is characterised by its red pericarp, soft texture when cooked and light fragrant.

Natural factors have a significant impact on the quality, characteristics and uniqueness of the rice. The subsoil in Phatthalung possesses combined qualities of drainage as well as fertile deposits, and water storage and redistribution capacity. Phatthalung has two climatic influences, both oceanic and continental. Owing to the oceanic (Gulf of Thailand) influence, there is considerable rainfall during rainy season and less extremity in temperatures over the seasons. In particular, its lowland location and weather makes the fertile land and climate of Phatthalung contribute to the distinguishing characteristic of Khao Sangyod Muang Phatthalung: slender grain shape. When Sangyod Phatthalung rice is grown in other provinces, its characteristics will be different, such as being thicker and less red. According to the local tradition, the rice is harvested after ripening phase, making the grain colour more red, more fragrant and softer when cooked, than Sangyod Phatthalung rice grown elsewhere.

These outstanding characteristics are possible only under such unique geomorphological conditions in the southern part of Thailand especially the nature of the soil, water quality, hours of sunshine, narrow range of temperatures and heavy raining season.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristics of the product (for PGI)*

Phatthalung is an important source of rice of southern Thailand since the ancient time. Its vast plains, the right climate and its richness in terms of water source make it ideal for Khao Sangyod Muang Phatthalung cultivation. There is a legend about the plain between KhaoHin Look Doan Mountains narrating that visitors would see the fresh verdure of endless rice fields at the beginning of the farming season and the same rice fields would turn gold when the harvest time approaches in January and February.

Khao Sangyod Muang Phatthalung has been grown in Phatthalung for over a hundred years but local people in the province of Phatthalung prefer to consume granule and hard with high amylose content rice, not the soft cooked rice as Khao Sangyod Muang Phatthalung. Therefore, traditionally Khao Sangyod Muang Phatthalung is reserved to be given as a gift to respected senior people and cooked for special persons, such as for the royal guests, official foreign visitors, on special occasions, in religious ceremonies or traditional festivals. This tradition has created a reputation for Khao Sangyod Muang Phatthalung to be known as the rice for special persons and occasions in Phatthalung.

Furthermore the nature of Phatthalung province has significant effects on the production of Khao Sangyod Muang Phatthalung. Especially the lowland plain of Phatthalung created by the deposits from the flooded lake during the monsoon season providing various nutrients to the soil means the location is suited for producing Khao Sangyod Muang Phatthalung. It allows Khao Sangyod Muang Phatthalung grown here to have the special characteristics of slender grain shape and being gently fragrant.

This setting is complemented by the meticulous selection of the seeds, careful maintenance, harvesting procedures and standard production process. The procedures and control contributes to preserving the unique quality of the rice.

Reference to publication of the specification

(Article 5(7) of Regulation (EC) No 510/2006 ⁽¹⁾)

⁽¹⁾ Replaced by Regulation (EU) No 1151/2012.

Application for approval of a minor amendment in accordance with the second subparagraph of Article 53(2) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council

(2016/C 188/09)

The European Commission has approved this minor amendment in accordance with the third subparagraph of Article 6(2) of Commission Delegated Regulation (EU) No 664/2014 ⁽¹⁾.

APPLICATION FOR APPROVAL OF A MINOR AMENDMENT

Application for approval of a minor amendment in accordance with the second subparagraph of Article 53(2) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council ⁽²⁾

‘CRUDO DI CUNEO’

EU No: PDO-IT-02118 — 4.2.2016

PDO (X) PGI () TSG ()

1. Applicant group and legitimate interest

Consorzio di Tutela della denominazione di origine protetta ‘Crudo di Cuneo’ [Consortium for the protection of the protected designation of origin ‘Crudo di Cuneo’]
Corso Dante Alighieri n. 51
C/o Unione Industriali della Provincia di Cuneo
12100 Cuneo
ITALIA

The Consorzio di Tutela (protection consortium) for the protected designation of origin ‘Crudo di Cuneo’ is entitled to submit an amendment application pursuant to Article 13(1) of Ministry of Agricultural, Food and Forestry Policy Decree No 12511 of 14 October 2013.

2. Member State or Third Country

Italy

3. Heading in the product specification affected by the amendment(s)

- ☒ Product description
- ☒ Proof of origin
- ☒ Production method
- ☐ Link
- ☐ Labelling
- ☒ Other [updated legal references]

4. Type of amendment(s)

- ☐ Amendment to the product specification of a registered PDO or PGI to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012, that requires no amendment to the published single document.
- ☒ Amendment to the product specification of a registered PDO or PGI to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012, that requires an amendment to the published single document.
- ☐ Amendment to the product specification of a registered PDO or PGI to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012, for which a single document (or equivalent) has not been published.
- ☐ Amendment to the product specification of a registered TSG to be qualified as minor in accordance with the fourth subparagraph of Article 53(2) of Regulation (EU) No 1151/2012.

⁽¹⁾ OJ L 179, 19.6.2014, p. 17.

⁽²⁾ OJ L 343, 14.12.2012, p. 1.

5. Amendment(s)

Product description

The amendments to the following two points are interlinked:

- The following sentence from the last paragraph of point 2.2 of Article 2 of the product specification:

‘The pigs must be capable of achieving average weights per animal of 156 kg (live weight), plus or minus 10 %.’

is amended as follows:

‘The pigs must be capable of achieving average weights per animal of 165 kg (live weight), plus or minus 10 %.’

- The following requirement of point 2.6 of Article 2 of the product specification:

‘weight (after ageing): 7-10 kg’

has been amended as follows:

‘weight (after ageing): 8,5-12,00 kg’.

The amendment provides for an increase in the average weight per pig and an ensuing increase in the weight of the cured hams. Over recent years, farmers have observed that pigs are heavier at slaughter than they were 10 or 15 years ago. Genetic selection, while maintaining the intrinsic qualities of the meat used to make the ham, enables the pigs to achieve heavier weights at slaughter than a few years ago. The new genetic types have improved their daily liveweight gain (DLG) and their feed conversion ratio (FCR); they are fed on more balanced and efficient rations that overall, combined with the improvement in animal welfare conditions, enable greater weight increases over the same period of time and succeed in producing hind legs of optimum quality.

The increase in the average weight of the pigs at slaughter and the ensuing increase in the weight of the cured hams covered by the amendment to the production specification therefore combine two objectives: updating the specification to match the actual production conditions on the farms, and guaranteeing the quality of ‘Crudo di Cuneo’ PDO ham by using the hind legs of pigs that have reached optimal maturity.

This amendment is to be regarded as ‘minor’ under the third paragraph of Article 53(2), points (a) to (e) of Regulation (EU) No 1151/2012.

Production method

- The following sentence of point 5.5 of Article 5, the salting phase:

‘After salting, which lasts a minimum of 2 weeks,’

is amended as follows:

‘After salting, which lasts a minimum of 12 days’.

The need to decrease the minimum salting period from 14 to 12 days can be attributed to research and improvements in meat preservation and processing techniques such that less salt can be used than was required some years back. This results in an ensuing shortening of the time required for the salting phase. Especially for hind legs that are trimmed and not particularly heavy, 12-13 kg in weight, the length of the salting phase must be reduced to avoid the meat absorbing too much salt and producing a ham that does not meet consumers’ current food requirements.

This amendment is to be regarded as ‘minor’ under the third paragraph of Article 53(2), points (a) to (e) of Regulation (EU) No 1151/2012.

Other — Updating of legislation

- The terms of Article 8

‘For the implementation of this product specification, the protected designation of origin “Crudo di Cuneo” ham shall be subject to inspections by a body authorised in accordance with Article 10 of Commission Regulation (EC) No 510/2006.’

are amended as follows:

'Verification of compliance with the product specification is carried out in accordance with the provisions of Article 37 of Regulation (EU) No 1151/2012. The body responsible for verifying the product specification is the Istituto Nord Ovest qualità Soc. Coop., Piazza Carlo Alberto Grosso, 82, 12033 Moretta (CN), ITALIA.'

Following the entry into force of Regulation (EU) No 1151/2012, it was considered appropriate to update the legal references in this Article and include the details of the control body.

SINGLE DOCUMENT

'CRUDO DI CUNEO'

EU No: PDO-IT-02118 — 4.2.2016

PDO (X) PGI ()

1. Name(s)

'Crudo di Cuneo'

2. Member State or Third Country:

Italy

3. Description of the agricultural product or foodstuff

3.1. Type of product

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

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

Only fresh legs of pork from animals born, reared and slaughtered in the designated area of production may be used in the production of 'Crudo di Cuneo' ham.

The ham must be aged for at least 10 months — calculated from the beginning of the manufacturing process — before being released for consumption; weight (after ageing): 8,5-12,00 kg; cutting into the ham reveals an even red colour; the external and the soft internal lean meat are firm, not flaccid; the visible (outer) fat is white, bordering on yellow, and firm, not greasy; aroma and taste when cut: fragrant, seasoned, mild; the internal fat is white and present in small quantities between and within the main muscle tissue; absence of any anomalous smell. When pricked, the fat must not have an excessively rancid or a milky, fishy or other anomalous smell. The lean meat must conform to the following maximum and minimum chemical composition as a proportion of the femoral biceps: salt, between 4,5 and 6,9; moisture content between 57 % and 63 %; and 22 % to 31 % of proteolytic compounds. Absence of external anomalies: the rind and bone must be whole, without any visible incrustation or any excessive softness. Colour when cut: cutting must reveal an even colour, without stains or streaks.

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

Feedstuffs

The feed intake is geared to obtaining an analytic composition tailored to the animals' requirements in three discrete phases: early growth, growing-finishing and fattening:

1. EARLY GROWTH (to 30 kg live weight)

Characteristics of the feed intake:

- Crude protein from 16 % to 22 %
- Digestible energy/day from 3 230 to 3 900
- Lysine (g/kg) from 10 % to 16 %
- Crude fibre from 3 % to 5 %

Daily ration (broken down into percentages represented by the various components; ration is 4 % of live weight)

- Maize from 35 to 40
- Soya (flour) from 16 to 20
- Wheat from 12 to 15
- Barley from 13 to 17

- Soya bean oil from 1 to 3
- Soft wheat bran from 8 to 12
- Mineral and vitamin supplements from 3 to 5

Spray-dried pig plasma, fresh milk products, milk by-products and milk concentrates may not be used during this phase.

2. GROWING-FINISHING (30 to 80 kg live weight)

Characteristics of the feed intake:

- Crude protein from 15,50 % to 18 %
- Digestible energy/day from 3 200 to 3 600
- Lysine (g/kg) from 7 % to 16 %
- Crude fibre from 3,5 % to 5 %

Daily ration (broken down into percentages represented by the various components; ration is 3 % of live weight)

- Maize from 45 to 49
- Soya (flour) from 14 to 18
- Wheat from 10 to 13
- Barley from 9 to 12
- Fat from 1,5 to 2
- Soft wheat bran from 10 to 14
- Mineral and vitamin supplements from 3 to 5

3. FATTENING (80 to 165 kg final live weight)

Characteristics of the feed intake:

- Crude protein from 13,5 % to 17,5 %
- Digestible energy/day from 3 100 to 3 400
- Lysine (g/kg) from 6 % to 9 %
- Crude fibre from 3,5 % to 5,5 %

Daily ration (broken down into percentages represented by the various components; ration is 2,3 % of live weight)

- Maize from 49 to 53
- Soya (flour) from 12 to 16
- Wheat from 9 to 12
- Barley from 8 to 11
- Fat from 1 to 1,5
- Soft wheat bran from 10 to 14
- Mineral and vitamin supplements from 3 to 5

In this phase it is prohibited to use table scraps, fish-oil (for animals over 40 kg live weight), feed-cakes with over 4 % fat content (animals over 120 kg), biscuits, breadsticks, snacks (from 60 kg live weight to slaughter), all rendering products and animal meal, and rice by-products.

Requirements within each phase may vary depending on the pigs' rate of growth or following unusual weather conditions due to exceptionally hot summers.

The raw materials used in the feed come mainly from the area in which the 'Crudo di Cuneo' is produced and the cereals are in large part grown on the farms where the pigs are reared.

Raw materials

The breeds or genetic types to which animals intended for the production of 'Crudo di Cuneo' ham must belong are the traditional Italian Large White and Landrace breeds, as improved by the Italian herd book, or offspring of boars of those breeds, offspring of boars of the Italian Duroc breed, as improved by the herd book, and offspring of boars of other breeds or of mixed-breed boars, provided they come from selection or cross-breeding schemes whose aims are in keeping with those of the herd book for the production of heavy pigs.

The use of frozen pork legs is not allowed in the production of 'Crudo di Cuneo'. Boars and brood sows may not be used. Pork legs used in the production process must come from animals slaughtered 24 hours or more but not more than 120 hours previously.

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

Only fresh legs of pork from animals born and reared according to high welfare standards may be used in the production of 'Crudo di Cuneo' PDO. Such standards are ensured by not subjecting the animals to the stress of transport or rehousing in the weaning, growing-finishing or fattening phases. In addition, the farm must ensure that the fattening phase produces results that are consistent with the characteristics of the final product. One of the trademark characteristics of 'Crudo di Cuneo' is that it has just the right amount of external fat. This is why the animals must be born and reared in the area of production.

Slaughter must also take place within the production area, partly because no more than a certain time should elapse between slaughter and processing the meat and partly because transport over a long distance could lead to bruising and the formation of haematomas and streaking, which would jeopardise the processing requirements.

The processing and ageing of the hams are strictly tied to human and natural factors in the production area; it is thus imperative that the production of 'Crudo di Cuneo' be limited to that area.

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

'Crudo di Cuneo' may be sold whole, bone-in and boneless, vacuum packed, in thick slabs or sliced.

'Crudo di Cuneo' must be sliced in such a way that the producer's seal with which the ham was marked during production is visible on the rind of each slice.

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

When released for consumption, 'Crudo di Cuneo' PDO must bear the distinctive seal guaranteeing the origin and identification of the product. The seal, which is made up of a logo, is branded — at the factory — on the two largest sides of the ham.

The following must be printed clearly and indelibly, and must be readily distinguishable from any other information present, on the packaging of 'Crudo di Cuneo' PDO or on labels placed on the product or on cards, rings and tags tied to it: the specific, unmistakeable logo, the Community symbol referred to in Article 12 of Regulation (EU) No 1151/2012; and the identification number given to each producer within the checking system. The two major components of the 'Crudo di Cuneo' PDO logo in terms of product recognition are a stylised representation of a ham and a triangle or wedge, in reference to Cuneo, the provincial capital, which was originally in the shape of a wedge (in Italian: *cuneo*).



4. Concise definition of the geographical area

The area in which 'Crudo di Cuneo' PDO is produced lies within the Ligurian Alps between the Colle di Cadibona and the Colle di Nava, the Maritime Alps to the Colle di Tenda massif, and the Cottian Alps. These mountainous areas form a U-shaped rim surrounding a high plain, crossed from north to south by the Tanaro and Po rivers and their tributaries. This area comprises the provinces of Cuneo and Asti and the following municipalities of the Province of Turin: Airasca, Andezeno, Arignano, Baldissero Torinese, Bibiana, Bricherasio, Buriasco, Cambiano, Campiglione Fenile, Candiolo, Cantalupa, Carignano, Carmagnola, Castagnole Piemonte, Cavour, Cerenasco, Chieri, Cumiana, Frossasco, Garzigliana, Isolabella, Lombriasco, Luserna S. Giovanni, Lusernetta, Macello, Martignano, Mombello di Torino, Montaldo Torinese, Moriondo Torinese, None, Osasco, Osasio, Pancalieri, Pavarolo, Pecetto Torinese, Pinerolo, Pino Torinese, Piobesi Torinese, Piossasco, Piscina, Poirino, Pralormo, Prarostino, Riva, Roletto, Rora', S. Secondo di Pinerolo, Santena, Scalenghe, Trofarello, Vigone, Villafranca Piemonte, Villastellone and Vinovo. Thanks to the breezes in the area, humidity levels remain stable (between 50 % and 70 %) and these, together with average temperatures that are neither excessively cold in the winter nor too hot in the summer, allow for a uniform ageing process that gives 'Crudo di Cuneo' its characteristic protein breakdown and low moisture content.

5. Link with the geographical area

The link between the PDO production area, pig farming and the manufacture and ageing of 'Crudo di Cuneo' dates back to ancient times, thanks to special conditions with regard to soil and climate which help to differentiate the area in relation to others and give the product typical qualitative characteristics that are easily recognisable by the final consumer.

The moisture content of 'Crudo di Cuneo', which is closely linked to the salt content, is influenced by mountain breezes that blow in opposing directions in the morning and at night and reduce the moisture in the air, thus providing ideal conditions for curing a product with the low moisture levels, ageing times and protein breakdown that characterise 'Crudo di Cuneo'. The raw materials also constitute a close link between the product and the environment; indeed, the proteolysis of the ham is brought about by the characteristics of those raw materials. The Cuneo pig is reared at an average of 350 metres above sea level, where the absence of winter fog and summer heat haze are conducive to good animal health. In addition to the healthy air and the purity of the water, it is the traditional healthy and natural nutrition — based on locally produced cereals — which helps to speed up the maturing of the meat. Proteolysis is linked to the development of micro-organisms on the surface of the meat: the delicate salting carried out by the craftsmen ensures that the moisture that is still present in the flesh of the leg of pork rises to the surface by capillary action. This produces microclimatic conditions on the lean surfaces of the ham that lead to a slight increase in moisture; this in turn encourages the formation of moulds and yeasts which, by breaking down the proteins present in the lean, release peptides that have a major influence on both the flavour and smell of 'Crudo di Cuneo'.

Over the centuries it is man who has made a key contribution to the quality of the PDO ham by developing special manufacturing techniques handed down from generation to generation to the present day. In 'Clypeo del gentiluomo', a work dating back to 1618, Guglielmino Prato describes in detail the work done by Piedmont's norcini (ham craftsmen).

The consumption of 'Crudo di Cuneo' is well documented, with numerous historical records of hams ordered by noble households, convents and abbeys in the area. It was indeed the growing demand for ham that encouraged many processors to set up in business.

'Crudo di Cuneo' PDO is the outcome of a combination of several human and environmental factors which over time have had an influence on the end product and have contributed to its qualitative characteristics.

Reference to publication of the specification

(second subparagraph of Article 6(1) of this Regulation)

The Ministry launched the national opposition procedure with the publication of the amendment application regarding 'Crudo di Cuneo' PDO in *Official Gazette of the Italian Republic* No 265 of 13 November 2015.

The consolidated text of the product specification is available on the internet: <http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335>

or alternatively:

by going directly to the homepage of the Ministry of Agricultural, Food and Forestry Policy (www.politicheagricole.it) and clicking on 'Prodotti DOP IGP' (at the top right-hand side of the screen), then on 'Prodotti DOP IGP STG' (on the left-hand side of the screen), and finally by clicking on 'Disciplinari di Produzione all'esame dell'UE'.

