

## OTHER ACTS

## EUROPEAN COMMISSION

**Publication of an application for registration of a name 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**

(2023/C 265/08)

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 <sup>(1)</sup> within three months from the date of this publication.

SINGLE DOCUMENT

**'Skedvi Bröd'****EU No: PGI-SE-02614 — 10.6.2020****PDO ( ) PGI (X)****1. Name(s) of PGI**

'Skedvi Bröd'

**2. Member State or Third Country**

Sweden

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

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

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

'Skedvi Bröd' is a traditional round crispbread with a hole in it, made from wholemeal rye bread and baked on a cast iron hearth in a wood-fired stone oven.

'Skedvi Bröd' is marketed in two versions, 'original' and 'extragräddat', baked to differing degrees.

Both versions have the following characteristics:

Shape: Round crispbreads with a small hole in the middle

Size: 27-30 cm in diameter

Thickness: approximately 6-8 mm

Appearance: The crispbreads' slightly domed form, together with the surface texture and variations in colour and shape, give character to 'Skedvi Bröd' and show that the bread has been made by hand and baked in a wood-fired oven.

Salt: 2-4 %

Protein: 8-9 %

Fat: 2,3-2,7 %

(1) OJ L 343, 14.12.2012, p. 1.

Carbohydrates: 58-64 %

Water content: 3-4 %

'Skedvi Bröd' Original:

Colour: Reminiscent of fresh spruce bark. The colour becomes darker towards the edges of the crispbread. S4020-Y20R to S4020-Y30R NCS [1]

Aroma: Dry pine forest and roasted flour

Taste: Full flavour of roasted flour with mild notes of liquorice root, well-balanced saltiness and a pleasant bitterness. 'Skedvi Bröd' Original has a long, full aftertaste of roasted flour with mild burnt notes.

Texture: Hard

Mouthfeel: A hard crispbread that retains a pleasant bite even after some chewing

'Skedvi Bröd' Extragräddat:

Colour: Reminiscent of fresh pine bark (shade S5030-Y20R to S4020-Y30R, NCS). The colour becomes darker brown towards the edges of the crispbread.

Aroma: Strong scent of dry pine forest with hints of bark and sap, faint burnt notes of ash.

Taste: Very full flavour of roasted flour with pronounced bitterness. The flavour is more intense towards the edges where the bread is most well-baked. 'Skedvi Bröd' Extragräddat has a very strong and long aftertaste with mild burnt notes.

Texture: Very hard

Mouthfeel: A very hard crispbread that retains a distinct bite even after some chewing

[1] Natural Colour System.

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

Raw materials: Wholemeal rye flour (*Secale cereale*) with a low falling number, salt (NaCl), yeast and water

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

All steps in the production process, from mixing the dough to baking to inspection of the baked crispbreads, must take place in the geographical area defined in point 4.

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

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

Products sold under the protected designation 'Skedvi Bröd' must be labelled with the text 'Original' or 'Extragräddat' so that the degree of baking is clearly indicated on the packaging.

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

'Skedvi Bröd' is produced in Stora Skedvi parish in the province of Dalarna.

## 5. **Link with the geographical area**

The link between the specific characteristics of 'Skedvi Bröd' and the production area is based on the artisanal tradition preserved in the geographical area of baking round crispbreads with a hole in them by hand and baking the bread on cast iron hearths in wood-fired ovens.

### *Specificity of the product*

The manual baking process gives the 'Skedvi Bröd' crispbreads an individual appearance where variations in colour, surface texture and doming give the crispbreads a characterful and robust appearance in which the manual manufacturing process can be clearly seen.

Baking the crispbreads in a wood-fired oven gives 'Skedvi Bröd' its characteristic scent of dry pine forest with hints of pine needles and resin, and its characteristic full and slightly bitter taste of roasted flour with hints of liquorice root and burnt notes.

The characteristics of 'Skedvi Bröd' are therefore different from those of the industrial crispbreads more common on the Swedish market, which are baked on a conveyor belt in electric ovens.

### *Specificity of the manufacturing process*

To make 'Skedvi Bröd', wholemeal rye flour is mixed with water, yeast and salt. The dough is rolled out and pricked. Circles with a hole in the middle are stamped out of the dough.

The consistency of the dough and the thickness of the crispbreads influence the baking process. In order for the crispbreads to dry after baking without folding or breaking, their diameter is limited to approximately 30 cm.

The dough rings are left to rise for half an hour before being baked on a cast-iron hearth in ovens fired with spruce and pine wood with the bark on.

Before baking, the baker heats up the oven by lighting a fire on the cast-iron hearth. Once the oven is hot, the proved dough circles are placed one by one on the hearth in the oven. During baking, the baker must ensure that the oven temperature is maintained at 350-400 °C by adding spruce or pine wood along the sides of the oven.

Each baking oven holds 15 crispbreads. Because of the size of the oven, the temperature and proximity to the burning wood will vary depending on where the crispbreads are in the oven. In order to avoid the crispbreads cooking unevenly, the baker therefore has to move them around in the oven during baking. They are moved according to a specific pattern that also allows the baker to remove crispbreads that are ready from one side of the oven and to insert uncooked crispbreads at the other side.

The baking time is determined by the oven temperature, which is in turn affected by the ambient temperature, the humidity of the wood and whether the baker has put fresh wood in the oven. The baker decides when the crispbreads are ready based on their scent and appearance.

The baked, still slightly soft crispbreads are hung on drying rods that are threaded through the central hole in the bread, and are left to dry in drying rooms.

### *Causal link*

Round crispbreads with a hole in have been made in the same traditional way in Stora Skedvi since the 1950s. The art of making the classic crispbread by hand and the special technique required to bake the bread in a wood-fired oven have been passed down from older, experienced crispbread bakers to new generations of bakers. Mastering the traditional method of baking crispbreads on a cast-iron hearth in a wood-fired oven requires a lot of experience.

During baking, the oven must be fired using wood with the bark on. Because of its high calorific value (18,7-19,8 MJ/kg dry matter), the bark, together with the combustion gases and steam in the oven, influences the baking process, which produces the appearance, texture and taste characteristic of 'Skedvi Bröd'. The bark also contains various volatile hydrocarbons which contribute to the taste and give the bread its characteristic scent of dry pine forest.

As a result of the manual handling, some of the crispbreads will be baked more than others and their characteristics will therefore differ, with a darker, warmer colour, harder texture and more complex taste and smell with more pronounced burnt notes.

When inspecting the baked and dried crispbreads, standard and more intensely baked crispbreads are separated. Standard baked crispbreads are marketed as 'Skedvi Bröd' Original, while the more intensely baked crispbreads are sold as 'Skedvi Bröd' Extragräddat.

**Reference to publication of the product specification**

[https://www.livsmedelsverket.se/globalassets/foretag-regler-kontroll/livsmedelsinformation-markning-halsopastaenden/skyddade-beteckningar/produktspecifikation\\_skedvi\\_knackebrod-2022\\_08\\_10.pdf](https://www.livsmedelsverket.se/globalassets/foretag-regler-kontroll/livsmedelsinformation-markning-halsopastaenden/skyddade-beteckningar/produktspecifikation_skedvi_knackebrod-2022_08_10.pdf)

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