

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

(2013/C 296/06)

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

‘HOŘICKÉ TRUBIČKY’

EC No: CZ-PGI-0105-0365-08.07.2011

PGI (X) PDO ()

1. Heading in the product specification affected by the amendment

- ☐ Name of product
- ☒ Description of product
- ☐ Geographical area
- ☐ Proof of origin
- ☒ Method of production
- ☐ Link
- ☐ Labelling
- ☐ National requirements
- ☐ Other (to be specified)

2. Type of amendment(s)

- ☒ Amendment to single document or summary sheet
- ☐ Amendment to specification of registered PDO or PGI for which neither the single document nor the summary sheet has been published
- ☐ Amendment to specification not involving any change to the published single document (Article 9(3) of Regulation (EC) No 510/2006)
- ☐ Temporary change in the specification resulting from the imposition of obligatory sanitary or phytosanitary measures by the public authorities (Article 9(4) of Regulation (EC) No 510/2006)

3. Amendment(s)

1. The designation of the flour as ‘pšeničná pečivářská hladká mouka’ (fine wheat pastry flour) does not correspond to the official designation of the type of flour used. The word ‘pastry’ should be omitted; it was traditionally used in the past but is now definitely archaic and does not belong in the current designation, which should properly be ‘pšeničná hladká mouka’ (fine wheat flour).
2. The term ‘tukovočokoládová poleva’ (bitter milk-chocolate icing) is not in accordance with current legislation. It should properly be ‘kakaová cukrářská poleva’ (cocoa-flavoured confectioner’s icing).

⁽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.

3. The fat used for making the filling: the specification contains the term 'ztužený rostlinný tuk' (hydrogenated vegetable oil). In view of research findings and the principles of a healthy diet, the use of hydrogenated fats is being abandoned. Hence the description of the raw materials should contain the variant 'ztužený nebo neztužený rostlinný tuk' (hydrogenated or non-hydrogenated vegetable oil).
4. Owing to a change in the legislation, the designation of the flavourings needs to be amended: pursuant to Regulation (EC) No 1334/2008 of the European Parliament and of the Council, the designation 'přírodně identické aroma' (artificial flavouring) may not be used. The phrase used 'přírodní nebo přírodně identické aroma' (natural flavouring or artificial flavouring) must be replaced with the term 'aroma' (flavouring).
5. Through an oversight, some of the types of 'Hořické trubičky' (Hořice rolled wafers) which have been made in the traditional way over a long period of time were omitted from the list. The sentence 'Several kinds of "Hořické trubičky" are produced: filled, filled and half-coated, filled and fully coated, sprinkled, sprinkled and half-coated, sprinkled and fully coated.' is expanded to read 'Several kinds of "Hořické trubičky" are produced: filled, filled and half-coated, filled and fully coated; sprinkled, sprinkled and half-coated, sprinkled and fully coated; sprinkled and filled, sprinkled, filled and half-coated, sprinkled, filled and fully coated.'
6. Filled 'trubičky': when the texts of the application were being revised, the inappropriately worded sentence 'The substitution or addition of other raw materials results in "Hořické trubičky" of other types or flavours.' was omitted. In further revisions the 'other raw materials' and 'other types' of 'trubičky' were inadvertently left unspecified and only the basic raw materials used for making the filling were listed. There remained just a vague indication in the sentence 'The filled "trubičky" are filled with whipped butter cream of semi-firm consistency with a variety of different flavours.'. In view of the need for simpler and clearer information, the specific types of additional raw materials should be included. The expanded sentence reads: 'The substitution or addition of other raw materials — hazelnuts, chocolate, coffee, lemon powder, cinnamon, powdered whey, powdered yoghurt, powdered cream, powdered butter, dietary fibre, molasses, beta-glucan, emulsifiers, starch, fructose and gelling agents — results in "Hořické trubičky" of other types.'
7. In point 4.5 of the specification, the second sentence of the second paragraph of the section entitled 'Procedure for coating in cocoa-flavoured confectioner's icing' is amended as follows: 'Filled or sprinkled "Hořické trubičky" are placed by hand on special coating gridirons, by means of which they are coated in icing.'. In other words, the requirement for coating gridirons to be manufactured from stainless steel is omitted in view of the fact that other materials which pose no risk to health are now available for the manufacture of gridirons endowed with better properties, in particular lower weight — which makes the gridirons easier to handle.
8. In connection with the abovementioned change, the diagram illustrating the manufacturing process in point 4.5 of the specification has been duly amended.

<http://isdv.upv.cz/portal/pls/porta01/portlets.ops.det?popk=158&plang=cs>

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

on the protection of geographical indications and designations of origin for agricultural products and foodstuffs ⁽³⁾

'HOŘICKÉ TRUBIČKY'

EC No: CZ-PGI-0105-0365-08.07.2011

PGI (X) PDO ()

1. Name

'Hořické trubičky'

2. Member State or Third Country

Czech Republic

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

3. Description of the agricultural product or foodstuff

3.1. Type of product

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

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

'Trubičky' (rolled wafers) 5 cm to 19 cm in length, internal diameter 10 mm to 20 mm, made from a single wafer 0,9 mm to 1,2 mm thick, light beige in colour, with the odour and taste of a wafer, a crunchy texture and a smooth, delicately porous surface.

Several types of 'Hořické trubičky' are produced: filled, filled and half-coated, filled and fully coated; sprinkled, sprinkled and half-coated, sprinkled and fully coated; sprinkled and filled, sprinkled, filled and half-coated, sprinkled, filled and fully coated.

Sprinkled 'Hořické trubičky' are made from two — or possibly one and a half — wafers coated with melted butter blended with honey and sprinkled with a mixture of sugar, grated hazelnuts, cinnamon, vanilla or vanillin, or possibly cocoa powder.

Filled 'Hořické trubičky' are filled with whipped butter cream of semi-firm consistency in the following flavours or taste variants:

cocoa, chocolate, coffee/mocha, hazelnut-filled, nougat, cinnamon, yoghurt, cream, vanilla, egg liqueur, lemon or other fruit flavours.

Individual variants or flavours may be combined with one another.

3.3. Raw materials (for processed products only)

The raw materials for making the wafers are fine wheat flour, powdered milk, vegetable oil, powdered egg yolks, sugar and water.

Sprinkled 'Hořické trubičky' are coated with melted butter blended with honey and sprinkled with a mixture of sugar, grated hazelnuts, cinnamon, vanilla or vanillin, or possibly cocoa powder.

The basic raw materials for making the filling for filled 'Hořické trubičky' are hydrogenated or non-hydrogenated vegetable oil, sugar, fructose or sweetener, cocoa powder, powdered milk, soya flour, vanillin or vanilla and flavouring. The substitution or addition of other raw materials — hazelnuts, chocolate, coffee, lemon powder, cinnamon, powdered whey, powdered yoghurt, powdered cream, powdered butter, dietary fibre, molasses, beta-glucan, emulsifiers, starch, fructose and gelling agents — results in 'Hořické trubičky' of other types.

Cocoa-flavoured confectioner's icing is used for making half-coated or fully coated 'Hořické trubičky'.

3.4. Feed (for products of animal origin only)

Not used.

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

The 'Hořické trubičky' paste must be made — and the 'Hořické trubičky' themselves must be cooked, rolled, filled and coated — directly on the manufacturer's premises. This is necessary both on account of the manufacturing process and in order to maintain quality and hygiene standards and make the product easier to trace.

A liquid paste of the correct quantities of the raw materials is poured into the tank of a wafer-maker. The mixture is cooked on semi-automatic electrical 'rotary wafer carousels' at a temperature of between 150 °C and 160 °C. After cooking, the wafers are left to cool and are then rolled by hand — with the help of a cylindrical mould — on a hot plate. Filled 'Hořické trubičky' are then machine-filled with the whipped butter cream prepared with the appropriate raw materials chosen according to the desired flavour. Sprinkled 'Hořické trubičky' are made from two wafers (or possibly one and a half); they are coated in advance with butter blended with honey and are then sprinkled with a mixture of sugar, grated hazelnuts, or possibly almonds, cinnamon, vanilla or possibly vanillin and cocoa powder.

(according to variety). Semi-coated 'Hořické trubičky' are made by being dipped at one or both ends in the cocoa-flavoured confectioner's icing. Fully coated 'Hořické trubičky' may also be produced. Filled or sprinkled 'Hořické trubičky' are placed by hand on special coating gridirons, by means of which they are coated in icing.

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

'Hořické trubičky' are delicate (hence they could get broken in transit between the manufacturer's premises and the place of packing) and they readily absorb moisture. Hence in order to maintain quality standards and make the product easier to trace, packaging must take place directly on the manufacturer's premises. Retailers may sell 'Hořické trubičky' unpacked.

3.7. *Specific rules concerning labelling*

The designation 'Hořické trubičky' must appear prominently on the front of the product packaging.

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

Municipalities within the district administered by the Hořice municipality with extended competence (Bašnice, Bílsko u Hořic, Bohánka, Borek, Bříšťany, Cerekvice nad Bystřicí, Červená Třemešná, Dobrá Voda u Hořic, Holovousy, Hořice, Chomutice, Jeřice, Lískovice, Lukavec u Hořic, Miletín, Milovice u Hořic, Nevrátice, Ostroměř, Petrovičky, Podhorní Újezd a Vojice, Rašín, Rohoznice, Sobčice, Staré Smrkovice, Sukorady, Tetín, Třebnouševy, Úhlejov, Vřesník).

5. **Link with the geographical area**

5.1. *Specificity of the geographical area*

The first historical mentions of the manufacturing of 'Hořické trubičky' within the designated geographical area of Hořice date back to 1812, when little sugary rolls began to be produced in the family of Mrs Líčková for family celebrations and for giving as presents. It was the confectioner Karel Kofránek who perfected the family production method after marrying into the family. In 1898, a patent was filed for his invention: an electric wafer-maker. By this time, 'Hořické trubičky' were already being commercially manufactured and even exported to Germany, United Kingdom, France, Turkey, America and Shanghai. They also received a series of awards and distinctions at trade fairs both at home and abroad. From nationalisation in 1949 until 1962, 'Hořické trubičky' were manufactured at the Fejt factory, and thereafter under the name of a number of State enterprises. Following the return to a market economy, the members of the association of 'Hořické trubičky' manufacturers ('Sdružení výrobců Hořických trubiček') decided to renew their links with the traditional production method in the designated geographical area. Although modernisation of the production method was necessary, the recipe and the traditional production techniques are still followed.

Owing to its unique character, the designation 'Hořické trubičky' was registered in the Czech Republic in 1994 as 'Označení původu' (Designation of Origin) No 159.

5.2. *Specificity of the product*

Not only the traditional recipe but also the specific properties of the flour (low in gluten) and the local water (low mineral content, soft, and tapped at a depth of 100 m) that are used contribute to the distinctive character of 'Hořické trubičky'. These properties help to give the wafers their specific character: exceptionally thin, porous, crunchy and flaky (although this last characteristic does not prevent them from being rolled into shape).

In view of the irregular thickness of the cooked wafer, hand-rolling requires the exertion of such pressure on the mould as to ensure that the wafers are of constant diameter — this pressure being the characteristic 'signature' of the worker engaged in the task.

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)*

It can be proved that, in the production process, the manufacturers belonging to the association draw on historical sources. In processing the raw materials they follow the recipes upon which the tradition of production in Hořice is based. The tradition has been continued through the transfer of knowledge and experience from former employees and family members to new producers.

The most famous 'Hořické trubičky' are the sprinkled ones coated with butter blended with honey and then sprinkled with a characteristic mixture. The recipe and the manufacturing process (including hand-rolling) have not changed since the time of Karel Kofránek.

Reference to publication of the specification

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

The full text of the specification is available at the following Internet address:

<http://isdv.upv.cz/portal/pls/portal/portlets.ops.det?popk=158&plang=cs>

⁽⁴⁾ See footnote 3.