

SUMMARY TECHNICAL SPECIFICATION

NAME OF THE GEOGRAPHICAL INDICATION:

KAURMA OF BUGEAC

CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED
(Annex XI of R. (EU) N° 668/2014)

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

cl. 29 – meat products.

APPLICANT:

Union of Legal Entities “Association of Meat Producers and Processors from Bugeac”,
MD, 27, Gagarin Str., MD-7422, Tvardita, Taraclia, Republic of Moldova

PROTECTION IN THE STATE OF ORIGIN

AGEPI's decision no. 403 of 13.01.2023 on registration of geographical indication KAURMA DE BUGEAC [<http://www.db.agepi.md/GeogrIndications/Details.aspx?id=3837>]

DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

The product with the protected geographical indication “KAURMA DE BUGEAC” is produced entirely from mature beef or mutton.

The meat is boiled and preserved in their fat with the addition of ingredients during preparation.

The obtained composition is introduced into an artificial membrane, with a diameter of 100-150 mm to give it a cylindrical shape.

Kaurma can be consumed both cold and warm.

Physical and chemical characteristics:

Mass fraction of moisture, %, maximum - 70.0

Mass fraction of table salt (sodium chloride), %, maximum - 3.0

Mass fraction of proteins, %, minimum - 10.0

Organoleptic characteristics:

Cylindrical shape

Weight 1 - 1.5 kg

Appearance - smooth, dry, non-sticky, intact surface, without prominent bumps.

Appearance in section - easily define the pieces of muscle and fat of different shapes and sizes, without gaps, the presence of red pepper (paprika) can be observed when it is used.

Consistency - elastic, uniform, compact.

Taste and smell - pleasant, moderately salty, specific to mutton or beef and the combination of spices (pepper, red pepper), without off-taste.

Shelf life:

“KAURMA DE BUGEAC” has a shelf life of 40-90 days, under storage conditions at temperatures of 0-6°C.

If it is desired to be stored for a longer period up to 180 days, it is frozen and the storage conditions are recommended to be at a temperature of -5°C.

RAW MATERIALS:

The raw material for the manufacture of the product with protected geographical indication is:

- chilled beef;
- chilled mutton.

Ingredients: salt, pepper, bay leaves, red pepper and water.

Auxiliary materials: membrane for packaging the product, clamps for clipping.

The raw material used for the production of the "KAURMA DE BUGÉAC" product is fresh chilled bovine or ovine meat in the form of carcasses or half-carcasses that is purchased from the authorized sanitary-veterinary slaughtering unit in the same geographical area. For the product obtained from mutton, the body weight of the animal must not exceed 40 - 45 kg. The animal breeding farms from which the raw material for the manufacture of the "KAURMA DE BUGÉAC" product is obtained are located in the same geographical area and also have a sanitary-veterinary Authorization.

SPECIFIC PRODUCTION/PROCESSING METHODS:

The unit where the manufacturing process of the "KAURMA DE BUGÉAC" product takes place is located in the village of Tvardita, Taraclia district.

The entire flow of the production process takes place according to the following scheme:

- Reception of carcasses or half-carcasses (raw material);
- Storage of raw material/ingredients;
- Slicing the meat into pieces, separating tendons or bones and fat;
- Boiling the meat for 5-6 hours;
- Preparing the fat and stewing the meat, adding spices;
- Packaging, labelling and delivery.

CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The geographical area where the product "KAURMA DE BUGÉAC" is produced is the locality of Tvardita, Taraclia district. All production stages take place here, except for the breeding and slaughter of animals. The animals from which the raw material is obtained are raised in the localities of the districts: Taraclia, Ceadir-Lunga, Comrat.

LINK WITH THE GEOGRAPHICAL AREA

In the southern part of Moldova, kaurma is a traditional and specific product for many holiday meals. In the same way, festivals are held annually in this region where the skills of the locals from different localities are applied in the preparation of this product.

The product "KAURMA DE BUGÉAC" has sensory characteristics that make it distinct and specific due to the characteristics of the raw material obtained from animals grazed and raised in the area with specific climatic conditions.

The traditional, authentic method of obtaining the product "KAURMA DE BUGÉAC" is the main link with the delimited area as well as the traditional method of processing - boiling the meat with bones that gives the product a special taste.

CONTROLS

OC from Î.S. "Conservstandard" S.R.L.,

MD 2012, mun. Chişinău, str. Bucureşti 90, e-mail: cons_cert@mail.ru

SPECIFIC RULES CONCERNING LABELLING (IF ANY)

The name of the product "KAURMA DE BUGÉAC" followed by the mention "Protected Geographical Indication" or the acronym "PGI", it must be placed on the central field of the label.

The name of the product "KAURMA DE BUGÉAC", as well as the mention of protected geographical indication must be placed on the central field of the label.