

OTHER ACTS

EUROPEAN COMMISSION

Publication of an application for registration pursuant to Article 8(2) of Council Regulation (EC) No 509/2006 on agricultural products and foodstuffs as traditional specialities guaranteed

(2010/C 103/07)

This publication confers the right to object to the application pursuant to Article 9 of Council Regulation (EC) No 509/2006. Statements of objection must reach the Commission within six months from the date of this publication.

APPLICATION FOR REGISTRATION OF A TSG
COUNCIL REGULATION (EC) No 509/2006
'LIPTOVSKÁ SALÁMA'/'LIPTOVSKÝ SALÁM'
EC No: SK-TSG-0007-0042-04.08.2006

1. Name and address of the applicant group:

Name: Slovenský zväz spracovateľov mäsa
Address: Kukučínova 22
831 03 Bratislava
SLOVENSKO/SLOVAKIA
Tel. +421 255565162
Fax +421 255565162
E-mail: slovmaso@slovmaso.sk

Name: Český svaz zpracovatelů masa
Address: Libušská 319
142 00 Praha 4 – Písnice
ČESKÁ REPUBLIKA
Tel. +420 244092404
Fax +420 244092405
E-mail: reditel@cszm.cz

2. Member State or third country:

Slovak Republic

Czech Republic

3. Product specification:**3.1. Name(s) to be registered:**

'Liptovská saláma' (SK)

'Liptovský salám' (CS)

3.2. *Whether the name:*

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

The name 'Liptovská saláma' or 'Liptovský salám' is specific in itself because it relates to a particular type of salami. In Slovakia and the Czech Republic it is well established and well known, and has a long tradition and a good reputation. Its manufacture has long conformed to national standards.

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:*

The characteristic features of 'Liptovská saláma' or 'Liptovský salám' are its homogeneous appearance when cut, its delicate meaty taste and the aroma imparted by the spices used and the smoking process.

Physical properties

- cylindrical, 8-9 cm in diameter, approximately 35-50 cm in length; the mini product is approximately 5 cm in diameter and 15-20 cm in length,
- elastic to the touch;

Chemical properties

- fat content: max. 40 %,
- salt content: max. 2,1 % ± 0,6 %,
- net muscle protein at least 8 % by weight;

Organoleptic properties

- external appearance and colour: the product is smooth or slightly wrinkled, the colour of the casing used is light or dark brown, and spots of dried juice and smoking-process stains on the casing are permitted,
- appearance and colour of cut surface: the cut surface is meaty-pink in colour and the presence of soft collagen particles in the homogeneous mass is permitted; natural spice particles are visible,
- odour and taste: mild aroma of spices (especially of mace, nutmeg and ginger) and smoking, appropriately salty and spicy taste, crunchy to the bite,
- consistency: elastic, compact.

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

'Liptovská saláma' or 'Liptovský salám' is made using beef with a fat content of up to 10 % and beef with a fat content of up to 30 %, pork with a fat content of up to 10 %, pork offcuts — pork with a maximum fat content up to 50 %, pork fat, potable water or ice, nitrite salting mix, and a mix of natural spices (ground black pepper, ground nutmeg, mace, ground ginger), garlic (in the form of flakes, concentrate or powder), in an amount corresponding to the standardised amount of fresh garlic, and a casing of smokeable cellulose. Additives: polyphosphates (E450, E451 as P₂O₅) in a quantity up to 0,03/kg, and ascorbic acid in a quantity up to 0,05/kg.

The following are used to make 100 kg of finished 'Liptovská saláma' or 'Liptovský salám':

beef with a fat content of up to 10 %	19,1 kg
beef with a fat content of up to 30 %	6,7 kg
pork with a fat content of up to 10 %	19,0 kg
pork offcuts with a fat content of up to 50 %	23,3 kg
pork fat	23,4 kg
potable water or ice	16,0 kg
nitrite salting mix	2,0 kg
ground black pepper	0,19 kg
ground nutmeg	0,02 kg
mace	0,02 kg
ground ginger	0,02 kg
garlic (flakes, concentrate, powder)	0,06 kg
polyphosphates (E450 and E451)	0,30 kg
ascorbic acid (E300)	0,05 kg
casings — smokeable cellulose casings	

Technical procedure

A fine homogeneous mass is prepared from all the raw materials, additives, spices and garlic and processing aids. The mixture thus prepared is fed into casings 8-9 cm in diameter and approximately 35-50 cm long. The products are hung on rods which are placed in a smoke-room, where they are dried and smoked using warm smoke, for the purposes of imparting a characteristic colour and aroma to the product. The smoked products are then cooked through at a temperature of 75-78 °C until a minimum heat effect corresponding to a temperature of 70 °C is reached in the core of the product for a period of at least 10 minutes. After cooking through, the products are sprinkled with cold water and allowed to cool. 'Liptovská saláma' or 'Liptovský salám' is placed on the market in a casing or in vacuum or controlled-atmosphere packs. As a cut product it is placed on the market in vacuum or controlled-atmosphere packs of various weights.

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

'Liptovská saláma' or 'Liptovský salám' differs from other products in that fresh pork fat is used, which, combined with the other raw materials, reinforces the meaty taste, and is also different because of its characteristic aroma, which is imparted by mace, nutmeg, ginger and light smoking. The homogeneous appearance of the cut surface of the product, its elastic consistency and the fact that it is easy to slice and holds together well when sliced are equally specific to the product.

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

In 1956, workers at the meat-producing plant at Dubnica nad Váhom attempted to make a product different from the finely ground cooked meat products produced at the time. They replaced some of the pork fat with pork offcuts, the product was processed to a fine texture rather than the coarse texture that was normal at the time, and the result was 'Liptovská saláma' or 'Liptovský salám'. At that time they did not add paprika, and that is how the name 'Liptovská saláma' or 'Liptovský salám' came about, because in the Liptov region it was not customary to add paprika to meat products. The product became very popular. (Conversation with Mr Novotka, who worked in the Dubnica meat plant at that time.)

At the start of the 1970s the unique recipe for 'Liptovská saláma' or 'Liptovský salám' was created at this research department, and the product went on to find great favour. It was gradually put into production at many meat processing enterprises. Industry standard ON 57 6913 was adopted in 1978 (Source: Standard ON 57 6913, 1978). This standard has been regularly updated and revised (Appendix, 13 August 1982). One of the most recently renewed joint standards is the THN (technical-economic standard) for product number 764421 64, produced on 1 September 1988. The introduction to this standard includes the following note: 'Conforms to ON 57 6913'. In 1978 the Západoslovenský mäsový priemysel (Western Slovakia Meat Industry) works at Trnava began producing 'Liptovská saláma' or 'Liptovský salám' in cooperation with the research department of the GRT. Until 1990 we produced 'Liptovská saláma' or 'Liptovský salám' according to the traditional recipe and did not use paprika. 'Liptovská saláma' or 'Liptovský salám' allowed pork fat to be processed to an increased level, and around 600 kg was produced at the Trnava factory daily. It was very popular among consumers because of its distinctive taste. (Testimony of Mr Beňadik, 2003.)

The fact that production of 'Liptovská saláma' or 'Liptovský salám' was maintained is confirmed by an advertisement for an assortment produced by the Stredoslovenský mäsový priemysel n. p. (Central Slovakia Meat Industry company) in Zvolen, in the Čítanie o správnej výžive '81 annual (Slovenská spoločnosť pre správnu výživu, Bratislava, 1980). 'Liptovská saláma' or 'Liptovský salám' is among the products mentioned in this advertisement.

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

Checks include:

- adherence to the specified proportion of ingredients and spices.

During the technical process a visual check is made of the addition of fresh pork fat as the final ingredient. The amounts of spices (mace, nutmeg and ginger) prepared are checked before they are added. The amounts are checked against the amounts specified in the recipe.

- adherence to the technical process during the step in which a fine homogenous product is produced without granulation, and smoking,

- the homogeneity of the product is checked before it is fed into casings, checks are carried out visually and the level of smoking is checked by measuring the temperature of the smoke, which may not exceed 69 °C, and the duration of the smoking, which is between 10 and 15 minutes,
- physical indicators of the finished product: cylindrical shape and elasticity of the product,
- chemical indicators of the finished product: fat content, salt content, net muscle protein.

The values must correspond to those specified under point 3.5 in the specification.

- organoleptic properties of the finished product (appearance and colour of surface when cut, aroma and taste, consistency): the check is carried out visually and by means of sensory analysis at the end of the production process and corresponds to the characteristics specified in point 3.5 in the specification.

Checks by the authority or body verifying compliance with the product specification are performed once a year.

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

4.1. Name and address:

Authorities or bodies verifying compliance with the product specification in Slovakia

Name: BEL/NOVAMANN International, s r.o.
Address: Továrenská 14
815 71 Bratislava
PO Box 11
820 04 Bratislava 24
SLOVENSKO/SLOVAKIA
Tel. +421 250213376
E-mail: tomas.ducho@ba.bel.sk

Public Private

Name: Štátna veterinárna a potravinová správa SR
Address: Botanická 17
842 13 Bratislava
SLOVENSKO/SLOVAKIA
Tel. +421 260257427
E-mail: buchlerova@svssr.sk

Public Private

Authorities or bodies verifying compliance with the product specification in the Czech Republic

Name: Státní zemědělská a potravinářská inspekce
Address: Kvetná 15
603 00 Brno
ČESKÁ REPUBLIKA
Tel. +420 543540111
E-mail: sekret.oklc@szpi.gov.cz

Public Private

Name: Státní veterinární správa ČR

Address: Slezská 7
120 00 Praha 2
ČESKÁ REPUBLIKA

Tel. +420 227010137

E-mail: hygi@svscr.cz

Public Private

4.2. *Specific tasks of the authority or body:*

Body or entity verifying compliance with the product specification in Slovakia and the Czech Republic.
The inspection bodies specified are responsible for checking the specification in its entirety.
