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(Announcements)

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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

(2012/C 363/06)

This publication confers the right to object to the application pursuant to Article 9 of Council Regulation (EC) No 509/2006 ⁽¹⁾. Statements of objection must reach the Commission within six months of the date of this publication.

APPLICATION FOR REGISTRATION OF A TSG

COUNCIL REGULATION (EC) No 509/2006

**'BASTERDSUIKER'/ 'BASTERDSUICKER'/ 'BASTERDSUIJCKER'/ 'BASTERDSUIJCKER'/ 'BASTERD'/
 'BASTARDSUIKER'/ 'BASTARDSUICKER'/ 'BASTARDSUIJCKER'/ 'BASTARDSUIJCKER'/ 'BASTARD'/
 'BASTERT'/ 'BASTERTSUIKER'**

EC No: NL-TSG-0007-0901-12.10.2011

1. Name and address of the applicant group:

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2. Member State or Third Country:

The Netherlands

3. Product specification:

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

'Basterdsuiker'/ 'Basterdsuicker'/ 'Basterdsuijcker'/ 'Basterdsuijcker'/ 'Basterd'/ 'Bastardsuiker'/ 'Bastardsuicker'/
'Bastardsuijcker'/ 'Bastardsuijcker'/ 'Bastard'/ 'Bastert'/ 'Bastertsuiker'

When the product is placed on the market, the name is shown on the label in Dutch. In other official languages the label may read 'produced in the traditional Dutch manner'.

3.2. Whether the name:

is specific in itself

expresses the specific character of the agricultural product or foodstuff

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

The product has had this name from time immemorial. 'Basterdsuiker' used to be a by-product — a bastard grade — of white sugar. As the 1924 Sugar Act states, 'Basterd is a by-product of the refineries, i.e. of the crystallisation of the syrup produced during the formation of the loaves.' There are no other products of the same name or similar products with a similar-sounding name.

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 2.3. Confectionery, bread, pastry, cakes, biscuits and other bakers' wares

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):

'Basterdsuiker' consists of pale to dark solid granules (crystals) which have a sweet taste (see also 3.7) and a very sweet odour. Depending on the type of 'Basterdsuiker', its taste and odour are more or less caramel-like. The low moisture content of the product means that it is relatively dry and has a comparatively long shelf-life. Invert sugar is always added to 'Basterdsuiker', sometimes in combination with sugar syrup and/or caramel, giving the product the following specific characteristics:

Physical characteristics

Fine granulated sugar forms the basis for 'Basterdsuiker'.

Granulated sugar granules can range from fine to coarse, depending on the crystallisation time. Sieves are used to ensure the correct granule size. Only fine sugar with a specific granule size is suitable for making 'Basterdsuiker':

	Granule size
White 'Basterdsuiker'	0,2-0,4 mm
Pale/yellow 'Basterdsuiker'	0,2-0,4 mm
Dark/brown 'Basterdsuiker'	0,5-0,9 mm

'Basterdsuiker' has a loose, crumbly structure due to its higher moisture content (owing to the presence of invert sugar).

Chemical properties

As a result of its fine granule size, 'Basterdsuiker' is highly soluble and therefore has unique baking properties. The sugar (sucrose) content of 'Basterdsuiker' should be at least 90 % of the dry matter content.

Invert sugar syrup, which is made from granulated sugar, is also added. The sucrose is hydrolysed by acids or enzymes, and glucose and fructose molecules (invert sugar) are produced.

The invert sugar content of the end-product should be at least 0,5 %, which means that the moisture content (at least 0,5 % but not more than 2 %) is also higher than that of granulated sugar.

The ash content of 'Basterdsuiker' may not exceed 2,5 % in dry matter.

Organoleptic characteristics

'Basterdsuiker' is slightly less sweet than granulated sugar, as it has a lower sucrose content (at least 90 % of the dry matter content). However, it does not taste any less sweet, because it is rapidly soluble and contains invert sugar syrup. The fructose and glucose (invert sugar) contained in 'Basterdsuiker' give it a sweet taste which has a different flavour profile because the sweetness develops more rapidly (it is tasted more quickly) and gains in intensity more quickly, which means that it does not linger as long as that of normal granulated sugar.

Certain types of 'Basterdsuiker' (namely pale/yellow and dark/brown 'Basterdsuiker') have a caramel-like taste. The small quantity of sugar syrup contained in dark/brown 'Basterdsuiker' gives it a slightly salty taste.

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):*

The syrup is premixed. A different type of syrup is used for each type of 'Basterdsuiker', i.e. there are three types of syrup:

	Invert sugar syrup	Sugar syrup	Caramel
White 'Basterdsuiker'	x		
Pale/yellow 'Basterdsuiker'	x		x
Dark/brown 'Basterdsuiker'	x	x	x

Sugar is dissolved with water in a dissolving tank at 90 °C to obtain the basic raw material (liquid sugar solution) for invert sugar syrup.

To obtain liquid invert sugar syrup, acid (e.g. citric acid) is added to the liquid sugar solution and the mixture is heated. When the correct degree of inversion has been reached, sodium hydroxide is added to stop the inversion process. The invert sugar syrup obtained is cooled back down to approximately 45 °C. This product can be used to produce white 'Basterdsuiker'. Caramel and/or sugar syrup may also be added, depending on the recipe. After mixing, these syrups are suitable for the production of pale/yellow 'Basterdsuiker' and dark/brown 'Basterdsuiker'.

The first step is to select the appropriate recipe. Granulated sugar with a typical granule size (average between 0,5 mm and 1,5 mm) is ground/sieved, producing finer granules which, by the end, should have the typical size (see table under point 3.5). Grinding mills and/or sieve installations are used to achieve this.

This sugar is then poured. Depending on the recipe selected, the right amount of sugar is automatically added to the mixing screw or mixer. The appropriate syrup is pumped into the syrup metering tank, which is automatically topped up. The right amount of syrup for each recipe is added to the mixing screw or mixer. If a mixing screw is used, the sugar and syrup are mixed at a particular speed (set in the recipe), depending on the size of the screw. The flow rate of the sugar and syrup and the length of the mixing screw are coordinated in such a way that a homogeneous mass with the desired characteristics (see table under point 3.9) is obtained at the end of the mixing screw. If a mixer is used, mixing is carried out until a homogeneous mass with the desired characteristics (see table under point 3.9) is finally obtained.

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

The specific character of 'Basterdsuiker' comes from the fact that, as a quality sugar, it is significantly different from other sugars, such as white granulated sugar and raw cane sugar.

The particular invert sugar content of 'Basterdsuiker' gives it a unique composition and a number of specific qualities.

Browning

'Basterdsuiker' contains a particular quantity of invert sugar (see table under point 3.9). Invert sugar consists of equal proportions of glucose and fructose, which are reducing sugars. This means that, when they are combined with certain (protein) amino acids, they react (Maillard reaction) during heating and form condensation products under the influence of moisture. Carbon dioxide is released and dark-coloured compounds (melanoids) are produced in the Maillard reaction. During baking, this gives a brown colour to the baked product.

On account of the quantity of invert sugar contained in 'Basterdsuiker', this reaction takes place at a lower temperature than for granulated sugar, making baked products containing 'Basterdsuiker' turn

brown more quickly than if they were baked using other sugars. When a product made with 'Basterdsuiker' is fully baked, it will have a brown colour. Products baked using other sugars can still be very pale when fully baked. The degree of browning will vary depending on the type of 'Basterdsuiker' used. White 'Basterdsuiker' gives the palest brown colour, dark/brown — the fullest.

Taste

Not only carbon dioxide and dark-coloured compounds but also taste components are released during the Maillard reaction. These give baked products containing 'Basterdsuiker' a characteristic sweet taste different from what they would have if they were baked using other sugars. The Maillard reaction gives each product its own set of taste components, which determines the flavour of the product. The characteristic taste components are reminiscent of almond, caramel and honey. The caramel-like flavour will be more or less pronounced depending on the type of 'Basterdsuiker' used.

Freshness

Another characteristic of invert sugar is its moisture-attracting and moisture-binding effect. Products in which moisture is bound (retained) remain soft and doughy for longer and do not dry out.

Furthermore, the dark-coloured compounds (melanoids) act as an antioxidant in fatty bakery products to prevent the fat from turning rancid, thereby increasing the product's shelf-life.

These two characteristics ensure that a product containing 'Basterdsuiker' stays fresh for longer than a product made using other sugars.

Solubility

The small granule size of 'Basterdsuiker' causes it to dissolve more rapidly in a dough than granulated sugar, particularly in fatty doughs containing little water. 'Basterdsuiker' will melt in the moisture contained in the product, thus increasing the liquid content of the dough. (The fewer solid sugar crystals that remain in the dough, the more it will contain in dissolved, liquid form.) This causes the dough to spread out more and allows a smoother dough to be used, making the structure of baked products containing 'Basterdsuiker' finer and less crusty (softer) than if they were baked using other sugars.

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

The application for registration is based on the fact that 'Basterdsuiker' is characterised by a traditional production method and a traditional composition.

Traditional production method

Initially (at the beginning of the 17th century), 'Basterdsuiker' was made by hand, but it has now been factory-produced for a century. The factory production method has remained unchanged in that time, although the production process has been improved, streamlined and further mechanised. The factories (founded at the beginning of the 20th century, all around 1910) are still in operation. They have been internally modernised as technology has advanced.

The 17th, 18th and 19th centuries

'Basterdsuiker' is a quality of sugar that was traditionally a by-product left over from sugar production. It was the first sugar obtained in the production process that no longer met the specifications for white sugar. The provisions of the Excise Duty Act meant that 'Basterdsuiker' was much cheaper. The pastry bakers of the day naturally used their money wisely and were amazed to find that this cheaper (bastard) sugar gave them a much better end-product.

De Suikerraffinadeur (the Sugar Refiner) by J. H. Reisig, dating from 1783, describes how 'Basterden' were produced. Dark-coloured sugar syrups were poured into conical moulds and then dried. After two to three days, the loaves were 'covered' to expel the remaining syrup. This was done by slowly pouring water over the loaves. In order to prevent the water from dissolving the hard base, the mould was covered with a layer of pipe clay through which the water slowly trickled. The remaining layer of dry clay was removed from the loaf and the process was repeated until the loaves contained no imperfections. One loaf of 'Basterdsuiker' contained all three colours, as the method used caused the syrup to

descend to the bottom of the mould, i.e. the top of the sugarloaf cone. The sugar was then shaved from the loaf in batches and, working from the base of the cone to the top, was sorted into 'white', medium-grade and 'common' 'Basterdsuiker'. The amount of syrup contained in 'Basterdsuiker' and its sucrose content varied from type to type (though the sucrose content was lower than that of granulated sugar). To this day, there are still three types of 'Basterdsuiker', namely white, yellow/pale (the medium-grade type) and dark/brown.

End of the 19th century and the 20th century

The unique combination of granular sugar and syrup and/or caramel, with the associated unique baking properties, made 'Basterdsuiker' an indispensable ingredient in bread and pastry bakers' kitchens. The baking properties (see point 3.7) of 'Basterdsuiker' are key to the success of a good product. The brown colour, taste, structure and longer shelf-life of products baked using 'Basterdsuiker' make them stand out.

Since technological progress meant that beet sugar factories were producing less and less 'Basterdsuiker' (as a by-product), the factories started to specially produce all three types (to order) in response to continuing demand for a product consisting of a granular sugar containing some syrup. The way in which 'Basterdsuiker' is prepared has basically remained the same since the end of the 19th century.

Overview showing the production method when the factories were founded and the current method:

Production method (as described in point 3.6)	Then (approximately 100 years ago)	Now
Adding acid to a liquid sugar solution	x	x
Heating	x	x
Stopping the inversion process by adding sodium hydroxide	x	x
Cooling back down	x	x
Adding caramel and/or sugar syrup where required by the recipe	x	x
Mixing the invert sugar syrup	x	x
Grinding/sieving the granulated sugar to the typical granule size	x	x
Adding the syrup to the granulated sugar in the quantity required by the recipe	x	x
Mixing to a homogeneous mass	x	x

The production process has been improved, streamlined and further mechanised. The factories (founded at the beginning of the 20th century, all around 1910) are still in operation. They have been internally modernised as technology has advanced.

Traditional composition

'Basterdsuiker' is traditionally composed of granular sugar combined with syrup and/or caramel. The three types (white, pale/yellow and dark/brown 'Basterdsuiker') existed before the production process was industrialised. The composition has not changed much as a result of industrialisation.

The composition of present-day 'Basterdsuiker', the requirements for which are described under 3.9, is the same as it was at the beginning of the 20th century.

The 1924 Sugar Act described this composition as granular sugar, usually yellow or brownish in colour as a consequence of the syrup it contains. The 1977 Sugar and Syrup (Commodities Act) Decree described the composition even more precisely as white, pale/yellow or brown/dark 'Basterdsuiker', depending on the colour. Moreover, the minimum sugar content was 90 % and the minimum invert sugar content 0,5 %. The maximum ash content was 2,5 % in dry matter. Since 12 July 2004, there have no longer been any specific national rules for 'Basterdsuiker'.

The above main characteristics of the composition of 'Basterdsuiker' have not changed and are identical to the requirements for the composition of present-day 'Basterdsuiker', as described in point 3.9.

'Basterdsuiker' has now become such a well-known product to generations of households and is not only cherished for its baking properties. On account of its pleasant, sweet taste, it subsequently came to be used as an aromatic, sweet substance on bread, in hot porridge and in pancakes. The slightly higher temperature in porridge and pancakes brings out the taste and flavour of the 'Basterdsuiker'. In *Het kookboek van de Amsterdamse huishoudschool* (The Cookbook of the Amsterdam Domestic Science School) by C. J. Wannée, 6th edition, dating from 1910, 'Basterdsuiker' is often served on the side. 'Traditional' Dutch recipes were often not the most flavoursome, and the taste of a dish was improved by serving it with 'Basterdsuiker'. The arrival of international cuisine and changes in eating habits have resulted in 'Basterdsuiker' being used less and less as an independent product in today's households.

Traditionally, there are three different types of 'Basterdsuiker'. White, pale/yellow or dark/brown 'Basterdsuiker' is used depending on the baking properties and the desired outcome (see characteristics under 3.7). This determines the taste and the degree of browning. The taste is more neutral and the colour lighter when white 'Basterdsuiker' is used. The darker the 'Basterdsuiker' used, the more caramel-like and stronger the flavour and the browner the colour.

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

The specific character of 'Basterdsuiker' can be tested on the basis of the following measurable minimum requirements. In each production batch (during each production run), the producer checks the following:

	Invert sugar content of end-product	Colour
White 'Basterdsuiker'	0,5-1,6 %	10-200 IU
Pale/yellow 'Basterdsuiker'	1,5-2,5 %	5 000-8 000 IU
Dark/brown 'Basterdsuiker'	1,0-3,0 %	15 000-30 000 IU

The most up-to-date ICUMSA method is used to measure the invert sugar content and the colour.

ICUMSA (International Commission for Uniform Methods of Sugar Analysis) is a global organisation combining the activities of the national committees for sugar analysis in more than 30 member countries. It is an indirect measure of the purity of the sugar, which is directly related to its colour: the lower the number of ICUMSA units (IU), the whiter (and purer) the sugar.

The Dutch Food and Consumer Product Safety Authority (VWA) verifies this by means of monitoring of controls. The VWA carries out annual administrative spot checks on producers by checking the data stored relating to the invert sugar content of the end-product and its colour (measured by the producer for each production batch and digitally stored).

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

4.1. Name and address:

Name: Nederlandse Voedsel en Waren Autoriteit
 Address: Catharijnesingel 59
 3511 GG Utrecht
 NEDERLAND

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Public Private

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

The Dutch Food and Consumer Product Safety Authority is responsible for verifying compliance with the requirements laid down in the product specification for 'Basterdsuiker'.
