

## OTHER ACTS

## EUROPEAN COMMISSION

**Publication of the amended product specification following the approval of a minor amendment pursuant to the second subparagraph of Article 53(2) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council**

(2019/C 424/10)

The European Commission has approved this minor amendment in accordance with the third subparagraph of Article 6(2) of Commission Delegated Regulation (EU) No 664/2014 <sup>(1)</sup>.

The application for approval of this minor amendment can be consulted in the Commission's DOOR database.

## PRODUCT SPECIFICATION OF A TRADITIONAL SPECIALITY GUARANTEED

**‘КАЙСЕРОВАН ВРАТ ТРАКИЯ’ (KAYSEROVAN VRAT TRAKIYA)****EU No: TSG-BG-01018-AM01-23.7.2019****‘Bulgaria’****1. Name to be registered**

‘Кайсерован врат Тракия’ (Kaysерован врат Trakiya)

**2. Type of product**

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

**3. Grounds for registration****3.1. The product**

results from a mode of production, processing or composition corresponding to traditional practice for that product or foodstuff;

is produced from raw materials or ingredients that are those traditionally used.

The product has already been registered under Commission Implementing Regulation (EU) 2015/2257 <sup>(2)</sup>.

**3.2. The name**

has been traditionally used to refer to the specific product;

identifies the traditional character or specific character of the product.

<sup>(1)</sup> OJ L 179, 19.6.2014, p. 17.

<sup>(2)</sup> OJ L 321, 5.12.2015, p. 17.

The name 'Кайсерован врат Тракия' (Kayserovan vrat Trakiya) was first introduced in 1980 in a standardisation document for its production — Industry standard 18-71996-80, drawn up by two Bulgarian researchers — Dzhevizov and Kiseva. The product rapidly became popular, and has now been traditionally produced in Bulgaria under the above name for over 30 years. The name is also specific in itself because it includes the main ingredients of the product described under 4.2.

#### 4. Description

##### 4.1. Description of the product to which the name under point 1 applies, including its main physical, chemical, microbiological or organoleptic characteristics showing the product's specific character (Article 7(2) of the Regulation)

'Кайсерован врат Тракия' (Kayserovan vrat Trakiya) is a raw-cured delicacy of uncut meat. It is prepared from fresh boneless pork collar. It is pressed repeatedly during curing and coated with the Kaiser mixture (*kayserova smes*) of natural herbs and white wine. It is suitable for direct consumption by all consumer groups.

Physical properties — shape and dimensions

— Elongated, flattened cylindrical shape.

Chemical properties

- water content: not more than 48 % of the total weight;
- cooking salt: not more than 6,5 % of the total weight;
- pH not less than 5,4.

Organoleptic properties

External appearance and colour

— The surface is covered with brownish-red Kaiser mixture, well dried, with a well-defined crust.

Cross-section

— The muscle tissue is a vivid red, while the fat is salmon-pink and not more than 1 cm thick.

Consistency: dense and elastic.

Taste and smell: characteristic, pleasant, slightly salty, with a distinct aroma of the seasoning used, free from foreign flavours and odours.

'Кайсерован врат Тракия' (Kayserovan vrat Trakiya) may be marketed whole, cut into pieces or sliced, vacuum-packed, in cellophane or in modified-atmosphere packaging.

##### 4.2. Description of the production method of the product to which the name under point 1 applies that the producers must follow including, where appropriate, the nature and characteristics of the raw materials or ingredients used, and the method by which the product is prepared (Article 7(2) of the Regulation)

For the production of 'Кайсерован врат Тракия' (Kayserovan vrat Trakiya), the following ingredients and additives are required:

Meat: 100 kg of pork collar

Salting mixture for 100 kg of pork collar: - 3,35 kg of cooking salt; 40 g of ascorbic acid (E300) as an antioxidant; 100 g of potassium nitrate (E252) or 85 g of sodium nitrate (E251); 500 g of refined granulated sugar.

Kaiser mixture for 100 kg of pork collar:

- 4 kg of red peppers
- 3 kg of fenugreek
- 2 kg of garlic
- 12 litres of white wine
- twine/hemp yarn.

## Production method

For the production of 'Кайсерован врат Тракия' (Kaysерован vrat Trakiya), fresh, fully matured pork neck with a pH value of 5,6 to 6,2 is used. The meat is carefully boned, leaving the muscle groups intact. The forward boundary runs between the occipital bone and the first cervical vertebra, the rear one between the fifth and sixth thoracic vertebrae and down from the fifth intercostal space. The lower limit horizontally cuts through the first five ribs. The boned meat is cleaned of blood and is shaped and trimmed. The shaped pork collars are arranged in suitable clean containers for salting. The mixture of cooking salt, ascorbic acid, potassium or sodium nitrate and refined crystal sugar is rubbed in by hand or mechanically. The salted collars are tightly arranged in plastic or stainless-steel containers for maturation in a cold store with an air temperature of between 0 and 4 °C. After 3 to 4 days, the arrangement of the pieces is reversed (the top and bottom pieces are swapped over) and they are left for at least another 10 days under the same conditions until they are fully and evenly salted. A looped string is attached to each salted collar and they are hung on wooden and/or metal frames (rods) arranged on stainless-steel sausage trolleys. The pieces are not allowed to come into contact with one another. They are left hanging on the trolley to drain for up to 24 hours at an air temperature not exceeding 12 °C. They are then placed in natural or air-conditioned drying chambers with temperature and humidity regulation. Drying takes place at an air temperature not exceeding 17 °C and a relative humidity of 70-85 %. During drying and curing they are pressed several times. Pressing lasts between 12 and 24 hours. Initial pressing takes place when the pieces of 'Кайсерован врат Тракия' (Kaysерован vrat Trakiya) are moderately dry to the touch and a slight crust can be felt. Before they are pressed, the individual pieces must be sorted according to thickness. Drying continues until the meat has obtained a dense elasticity and the water content no longer exceeds 48 % of the overall mass. After final pressing, the pieces are coated with the Kaiser mixture comprising spices, water and white wine according to the recipe. They are thoroughly smoothed and hung to dry until the mixture has dried completely to form a crust. The fenugreek is carefully ground in advance and soaked in lukewarm water for 24 hours.

### 4.3. Description of the key elements establishing the product's traditional character (Article 7(2) of the Regulation)

#### Specificity of the product

##### Taste and aromatic properties of the product

The carefully selected and sorted fresh pork collar and the Kaiser mixture give 'Кайсерован врат Тракия' (Kaysерован vrat Trakiya) its inimitable flavour and aroma.

No starter cultures or pH regulators are used in the production of 'Кайсерован врат Тракия' (Kaysерован vrat Trakiya), which distinguishes it from products manufactured using innovative technologies.

##### Specific flattened shape of the pieces

The characteristic shape is obtained by repeated pressing during the drying process.

#### Traditional character of the product

'Кайсерован врат Тракия' (Kaysерован vrat Trakiya) belongs to the group of raw-cured and pressed uncut pork delicacies. It is one of a wide range of meat products that have been produced for decades in Bulgaria. Its production in Bulgaria boasts a tradition of over 30 years.

Historical data on the technology and recipe for the production of 'Кайсерован врат Тракия' (Kaysерован vrat Trakiya) are contained in the standardisation document on product requirements ON 18-71996-80 — 'Plovdiv' biltong/jerky, 'Rodopa' biltong/jerky, 'Kaysерован svinski vrat Trakiya', National Agro-Industrial Union (NAPS), Sofia, 1980. The production technique is set out in Technical Instruction No 326 of 20 October 1980 for the production of 'Plovdiv' and 'Rodopa' biltong/jerky and 'Kaysерован svinski vrat Trakiya', National Agro-Industrial Union (NAPS), Sofia, 1980, drawn up by the researchers Dzhevizov and Kiseva in Plovdiv.

In the traditional 'Кайсерован врат Тракия' (Kayserovan vrat Trakiya) production method, certain parameters (temperature and humidity) must be maintained during the drying process. In addition, presses with wooden surfaces are used by way of derogation under Article 10(4) of Regulation (EC) No 853/2004 of the European Parliament and of the Council <sup>(3)</sup>. This creates favourable conditions for the desired microflora to develop naturally during drying. Pressing gives the product its characteristic flattened shape and its specific traditional flavour, which has remained unchanged up to the present day.

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<sup>(3)</sup> OJ L 139, 30.4.2004, p. 55.