

OTHER ACTS

EUROPEAN COMMISSION

Publication of an amendment application pursuant to Article 50(2)(b) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(2014/C 297/06)

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 509/2006**on agricultural products and foodstuffs as traditional specialities guaranteed ⁽²⁾****AMENDMENT APPLICATION ACCORDING TO ARTICLE 11****'PREKMURSKA GIBANICA'****EC No: SI-TSG-0107-01150 — 6.9.2013****1. Applicant group**

Name of the group: Društvo za promocijo in zaščito prekmurskih dobrot
Address: Ulica Štefana Kovača 40, SI-9000 Murska Sobota
Telephone: +386 25261435
E-mail: dpzdp@siol.net

2. Member State or Third Country

Slovenia

3. Heading in the specification affected by the amendment

- Name of product
- Reservation of the name (Article 13(2) of Regulation (EC) No 509/2006)
- Description of product
- Method of production
- Other (specify):

4. Type of amendment(s)

- Amendment to specification of registered TSG
- Temporary amendment to specification resulting from imposition of obligatory sanitary or phytosanitary measures by public authorities (Article 11(3) of Regulation (EC) No 509/2006) (provide evidence of these measures)

5. Amendment(s)

1. Description of the method of production of the product to which the name under point 3.1 applies.
 - (a) *Use of flour*

In the context of the preparation of the (shortcrust and filo) dough, references to 'hard and/or fine wheat flour' are replaced by the words 'white wheat flour'.

⁽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.

When preparing pastry for 'Prekmurska gibanica', the properties of the shortcrust and filo pastry have been found to be always the same, whichever type of flour is used (fine, semi-fine or a mixture of the two); the final appearance of the cross-section of a slice, the aroma and the texture of 'Prekmurska gibanica' are therefore not altered by the proposed amendment.

(b) *Bought-in filo and shortcrust pastry*

There is a need to adapt the making of 'Prekmurska gibanica' to accommodate different producers and the techniques they use, and the use of bought-in shortcrust and filo pastry is therefore also permitted, although this may not be frozen.

'Prekmurska gibanica' used to be made mainly on farms, and the shortcrust and filo pastry was best prepared just before the 'Prekmurska gibanica' was made.

Owing to increased demand for 'Prekmurska gibanica' as a traditional Slovenian dish, a number of different industrial producers, hotels, spas, etc. also decided to produce it. As it is practically impossible for them to prepare the pastry just before making 'Prekmurska gibanica', it is necessary to enable them also to produce 'Prekmurska gibanica' using bought-in pastry.

(c) *Use of vanilla sugar*

Decisions on the use of vanilla sugar should be left to the producers themselves.

Historically, vanilla sugar was not used in the preparation of 'Prekmurska gibanica', but, over the years, individual producers began to add it to the filling. Given the amount of vanilla sugar added, it does not have a substantial effect on the smell and taste, or hence the aroma, of 'Prekmurska gibanica'. We therefore consider that the use of vanilla sugar must be allowed at the producers' discretion.

(d) *Use of lard to make the shortcrust pastry and for the fatty topping*

In the registered application for 'Prekmurska gibanica', lard was not listed amongst the ingredients for the shortcrust pastry or the fatty topping, yet it is mentioned in the description of the method of producing 'Prekmurska gibanica' and must therefore also be listed as an ingredient.

(e) *Use of egg, milk or sour cream to make the shortcrust pastry*

In the registered application, these ingredients — except for sour cream — are already mentioned in the description of the process of making the shortcrust pastry, but they are not listed amongst the ingredients for the shortcrust pastry and it is therefore necessary to include them as ingredients.

(f) *Use of egg to make the filo pastry*

In the description of the preparation of the filo pastry, it is stated that an egg may also optionally be added. This should also be reflected in the list of raw materials for the filo pastry, and the word 'optional' is therefore inserted next to the word 'egg'.

(g) *Freezing prior to baking*

Point 3.6 of the registered application specifies the maximum period for which 'Prekmurska gibanica' may be frozen prior to baking.

The length of freezing time is connected with technological developments and the various methods of freezing on which the shelf-life of the product depends. In order to accommodate the various methods of freezing, the reference to the length of time ('no more than three months') has been deleted.

(h) *Oven temperature and baking time*

There is a need to adapt baking times and temperatures to reflect technological developments and the various types of oven used by producers (production plants, tourist farms, bakeries, hotels, etc.) to bake 'Prekmurska gibanica', and a new sentence — 'Irrespective of this recommendation, the temperature and baking time may be adjusted to the type of oven.' — is therefore being added.

(i) *Cutting into smaller pieces*

The sentence 'When being served, "Prekmurska gibanica" may be sliced up into any number of smaller pieces' has been added to point 3.6.

As a traditional Slovenian product, 'Prekmurska gibanica' is increasingly served in different contexts, such as catering services, as finger-food, on set menus, etc. Final consumers of 'Prekmurska gibanica' must therefore be allowed the possibility of cutting it into smaller pieces suitable for such contexts.

APPLICATION FOR REGISTRATION OF A TSG

COUNCIL REGULATION (EC) No 509/2006

on agricultural products and foodstuffs as traditional specialities guaranteed ⁽³⁾

'PREKMURSKA GIBANICA'

EC No: SI-TSG-0107-01150 — 6.9.2013

1. Name and address of the applicant group

Name: Društvo za promocijo in zaščito prekmurskih dobrot

Address: Ulica Štefana Kovača 40, SI-9000 Murska Sobota

Telephone: +386 25261435

Fax:

E-mail: dpzdp@siol.net

2. Member State or Third Country

Slovenia

3. Product specification

3.1. Name to be registered

'Prekmurska gibanica'

Registration of the name is sought in the Slovenian language only.

The statement 'Produced in the traditional Slovenian way' next to 'Prekmurska gibanica' is to be translated into the language of the country where the product is marketed and produced.

3.2. Please state whether the name

is specific in itself

expresses the specific character of the agricultural product or foodstuff

According to the Etymological Dictionary of the Slovenian Language, *gibanica* is a type of *potica* (cake) made in the eastern part of Slovenia. The origin of the word is *gibâničnik*, *gibâničnjak*, a basket for pastry, or *gibâničar* (baker). The first written records date back to the 18th century, when Pohlin refers to it as *gebanza*. The word itself is derived from the word *gybati*, as *gibanica* takes its name from layered pastry — *gyüba*. 'Prekmurska gibanica' is made from two different types of pastry and four different fillings, each of which is duplicated, which gives the product its characteristic, specific appearance and particular flavour. 'Prekmurska gibanica' is therefore specific in itself and also expresses specific character owing to its specific composition.

3.3. Is reservation of the name 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 baker's wares

⁽³⁾ See footnote 2.

3.5. *Description of the agricultural product or foodstuff to which the name under point 3.1. applies*

'Prekmurska gibanica' is a cake prepared from two types of dough (shortcrust pastry for the base and filo (strudel) pastry between the layers of filling) on which four different fillings (poppyseed, curd cheese, walnut, apple) are placed in layers in a precisely defined sequence, with a layer of filo pastry between each filling. This sequence of fillings must be repeated in the same order. The last layer of filling is topped by a layer of filo pastry, over which may be spread sour or sweet cream into which egg yolk has been mixed. Alternatively the top layer is simply spread with a fatty topping. *Gibanica* can be made in either a round or a square baking tin.

Physical description: a slice of 'Prekmurska gibanica' is solid and compact. The layers have to be visibly separated from each other to ensure that the slice has the correct appearance. The shape of the tin in which 'Prekmurska gibanica' is baked affects the shape of the slice (triangular or rectangular).

Appearance of 'Prekmurska gibanica' and cross-section of a slice: 'Prekmurska gibanica' can be baked in round or rectangular tins. 'Prekmurska gibanica', whole or sliced, is 5-7 cm high. Slices can have one of two shapes (triangular if a round tin was used and rectangular if a rectangular tin was used). The slice must be properly baked, with no filling coming out and with a uniformly smooth, slightly undulating surface without cracks. The individual fillings must be well separated by layers of filo pastry. Each filling has its own distinctly typical colour (the curd cheese is creamy white, the walnut and the apple are golden brown and the poppyseed is a glistening black colour). The top layer of filo pastry must not become detached from the last filling. A slice of 'Prekmurska gibanica' therefore has eight layers; the fillings follow each other according to a precisely determined sequence (poppyseed, curd cheese, walnut, apple) and are of uniform thickness with regard to the individual type of filling. The second set of fillings is identical to the first.

Aroma: the product has a typically intense aroma, tasting and smelling of fresh poppyseed, curd cheese, delicate walnuts and slightly acidulous apple. 'Prekmurska gibanica' must be succulent, not too greasy and optimally sweet.

Texture: the texture of a slice is soft, delicate, fine, smooth and light. Its texture must be balanced with regard to the individual ingredients.

3.6. *Description of the production method of the product to which the name under point 3.1 applies*

The prescribed basic ingredients and additions for 'Prekmurska gibanica' are:

— for the shortcrust pastry: 200 g white wheat flour, 100 g margarine or butter or lard and a pinch of salt or a pinch of sugar, and 100 ml of very cold water for kneading (egg, milk or sour cream may also be used);

— for the filo pastry: 900 g white wheat flour, 1 egg (optional), 1 tablespoon of vegetable oil, a pinch of salt and a pinch of sugar, and tepid water for kneading.

The shortcrust pastry and the filo pastry may be prepared immediately before the 'Prekmurska gibanica' is made or may be bought in (the pastry must not be frozen).

— for the fillings: poppyseed (300 g finely ground poppyseed, 100 g granulated sugar, 1 sachet of vanilla sugar); curd cheese (1,2 kg full-fat curd cheese, 100 g granulated sugar, 2 sachets of vanilla sugar, 2 eggs and a pinch of salt); walnut (300 g ground walnuts, 100 g granulated sugar, 1 sachet of vanilla sugar); apple (1,5 kg of apples — of a fairly tart variety, a pinch of salt, 120 g granulated sugar, 2 sachets of vanilla sugar, a pinch of cinnamon).

The use of vanilla sugar in the fillings is not compulsory.

— for the toppings: cream (800 ml cream, 3 eggs); fatty (250 g margarine, butter, vegetable oil or lard).

Production method for 'Prekmurska gibanica':

Shortcrust (kneaded) pastry is prepared fresh, or bought-in pastry is used. The flour is sifted on to a board and salt or sugar is added to it; the fat is cut into the flour finely using a knife or is rubbed into it with cold hands. Very cold water or egg and milk or sour cream is added and everything is mixed together quickly to form a smooth dough.

Filo pastry is a very elastic pastry with a low fat content. Dry, well-matured flour is needed to make the dough. A well is made in the flour which has been sifted on to a board; the fat, salt, sugar (and, optionally, an egg) are added and the ingredients are kneaded into a dough. Tepid water is added as necessary, and kneading continues until the dough becomes smooth and elastic. The filo pastry is divided into 10 parts, keeping one in reserve if possible.

Poppyseed filling: finely ground poppyseed is used to make the poppyseed filling. Granulated sugar and vanilla sugar are added to the ground poppyseed and everything is mixed together well. The poppyseed filling is used in two parts.

Curd cheese filling: eggs, vanilla sugar and granulated sugar and a pinch of salt are added to the curd cheese. All the ingredients are mixed together well so that the mixture is smooth and spreadable. The prepared filling is divided into two parts.

Walnut filling: finely ground walnuts are the basis for the walnut filling. The ground walnuts are mixed with granulated sugar and vanilla sugar. The walnut filling is used in two parts.

Apple filling: the apples are peeled and grated into thin ribbons, and granulated sugar, vanilla sugar and cinnamon are added. All the ingredients are mixed together lightly. If very juicy apples are used, they are grated, sprinkled lightly with salt (optional) and left to rest for a while. They are then squeezed, and only then are all the remaining ingredients added. The apple filling is divided into two parts.

Cream topping: the whole eggs are beaten gently with sour or sweet cream. The topping is poured over the individual layers of filling in the 'Prekmurska gibanica'. The quantity of cream topping is not the same for all layers, so the total quantity must be appropriately divided. The greatest quantity of cream topping is used for the two 'dry' fillings (poppyseed and walnut). The quantity is smaller for the cream cheese filling, while the smallest quantity is used for the apple filling (or the apples are so juicy that they do not require any topping at all).

Fatty topping: the fatty topping can be made with butter, lard or vegetable fat. Like the cream topping, the fatty topping is poured over the individual layers in 'Prekmurska gibanica'. The quantity of topping per layer is the same as for the cream topping.

The shortcrust pastry is made and the remaining ingredients are prepared. The prepared shortcrust pastry (fresh or from the refrigerator, where it has to rest) is rolled into a suitable shape for baking 'Prekmurska gibanica' (rectangular or round). The thickness of the rolled shortcrust pastry must not be greater than 5 mm. The tin is greased and the rolled shortcrust pastry is placed into it and pricked with a fork in several places. This may then be placed in a heated oven for a few minutes until the pastry turns slightly yellow (this step is optional).

There are two ways to prepare the filo pastry, depending on the shape of the tin (rectangular or round):

— Rectangular baking tin

The freshly made filo pastry is divided into 10 small loaves. These are coated with melted lard, butter or vegetable fat so that they are fresh and elastic after being left to rest. After resting, one loaf of filo pastry is rolled out and is coated with liquid fat again so that it is easier to stretch. The stretched dough from one loaf is placed into the prepared greased baking tin containing the shortcrust pastry so that the edges of the filo pastry overlap the edges of the tin. The filo pastry is covered with half of the poppyseed filling, over which cream topping and fatty topping are poured. Another loaf of filo pastry is stretched and placed over the poppyseed filling. Half of the curd cheese filling is placed onto the second layer of filo pastry and covered with a suitable quantity of the toppings (less than for the poppyseed filling). The third layer of filo pastry is placed into the tin and half of the walnut filling is placed onto it and covered with the same quantities of the toppings as for the poppyseed filling. Half of the apple filling is then spread onto the fourth layer of filo pastry. A small quantity of the cream and the fatty toppings is poured onto it. If the apple filling is made from very juicy apples, neither of the toppings is used. Next, a layer of filo pastry from the fifth loaf is added. At this point, the entire process is repeated in the same order, with the poppyseed layer being followed by curd cheese, walnuts and apple. There must be a layer of filo pastry between each filling.

— Round baking tin

All of the filo pastry dough is coated with liquid fat before being worked and is stretched into a large circle. The centre of the stretched pastry is lowered into a greased baking tin containing shortcrust pastry and the parts of the pastry that overlap the edge of the tin are cut into nine roughly equal parts perpendicular to the edge of the tin. Half of the poppyseed filling is spooned onto the pastry in the tin and the cream and fatty toppings are poured onto it. The first piece of the cut pastry is stretched over it so that it overlaps the edges of the tin. Every other piece of the cut pastry is stretched over a filling. Half of the curd cheese filling is spread over the second layer of filo pastry and a small quantity of the cream and fatty toppings is poured onto it.

Half of the walnut filling is spread evenly over the third layer of filo pastry and it is coated with the same quantities of cream and fatty toppings as for the poppyseed filling. The fourth piece of filo pastry is inserted and half of the apple filling is spread onto it. A very small quantity of the cream and fatty toppings is poured onto it. The whole process is repeated in the same order. When there are eight layers of fillings with the corresponding layers of filo pastry between them, the eighth layer of filo pastry is placed over the last filling and sprinkled with the cream topping or the fatty topping and the final (ninth) layer of filo pastry is placed over it.

Any thick edges of filo pastry which are left when assembling the 'Prekmurska gibanica' and which overlap the edges of the baking tin are then cut off, while the remaining edges are tucked into the space between the 'Prekmurska gibanica' and the side of the tin. The top layer of filo pastry in the tin is coated with the fatty topping or with a combination of the fatty topping and sour or sweet cream into which egg yolk has been mixed. The 'Prekmurska gibanica' is then pierced in several places with a long thin needle to the bottom of the tin.

Immediately after preparation, 'Prekmurska gibanica' may be packed (raw) in suitable packaging material and frozen the same day.

The prepared 'Prekmurska gibanica' (fresh or frozen) is baked in an oven until it is fully cooked. The oven temperature is one hour at 200 °C and another hour at 170-180 °C. Irrespective of this recommendation, the temperature and baking time may be adjusted to the type of oven. If 'Prekmurska gibanica' has been coated only with fatty topping before being baked, it must be coated with sour cream or sweet cream at the end of the baking process. Baked 'Prekmurska gibanica' must be left to cool at room temperature for a few hours.

Baked 'Prekmurska gibanica' must not be cut whilst hot. If baked in a round tin, it is cut into triangles, and if baked in a rectangular tin, it is cut into rectangles. An individual piece of baked 'Prekmurska gibanica' must be 5-7 cm high and must not weigh more than 250 g. When being served, 'Prekmurska gibanica' may be sliced up into any number of smaller pieces. After cutting, the top layer of filo pastry is sprinkled with caster sugar. In the case of industrial production, the weight of an individual piece should not exceed 200 g, while its size should be around 5 × 7 cm.

3.7. Specific character of the agricultural product or foodstuff

Traditional 'Prekmurska gibanica' is made from two different types of pastry (a shortcrust base and filo pastry between layers of filling) and four different fillings (poppyseed, curd cheese, walnut, apple). The fillings are invariably repeated in the same order, each twice, which also affects the specific appearance. On top is a layer of filo pastry and topping. It is important to use exclusively high-quality fresh ingredients for preparing 'Prekmurska gibanica' and to carry out the preparation procedure consistently; it also requires a great deal of precision and expertise. Its specific appearance is particularly important, and the flavour imparted by the different types of layer.

3.8. Traditional character of the agricultural product or foodstuff

The word *gibanica* comes from the word *gūba* (fold or wrinkle) and the verb *gibati* (to bend or curve). Evidence that this type of cake has long been known in Prekmurje is provided by numerous historical sources. The oldest written source dates back to 1828, when the educator and priest Jožef Košič compiled, at the request of Slovak-born ethnographer Johann Csaplovics E. V. Jeszenova, a document indicating the foods most commonly found in a Prekmurje village a hundred years ago, paying special attention to dishes such as *hajdinjača*, *Prekmurska gibanica*, *krapci* and *vtanki*. Csaplovics published this essay in Hungarian and German (*A magyaroszági Vendus — tótokról, Croaten und Wenden in Ungern*). In this document, Košič also presents the dishes that are served at wedding feasts in Prekmurje. *Gibanica* is one of the dishes that is always eaten at weddings. The essay also states that *gibanica* takes its name from layered pastry — *gyūba* — and had 10-11 layers. The *gibanica* was cut into triangular pieces, which were placed in a pile on the table. This account also mentions the first written sources describing the custom of preparing and offering *gibanica* in Prekmurje.

The first person to deal extensively and systematically with the eating habits of people in Prekmurje was Dr Vilko Novak. In his 1947 ethnographic study *Ljudska prehrana v Prekmurju* [The Popular Diet in Prekmurje], 'Prekmurska gibanica' is mentioned as a baked pastry dish and its preparation is described as follows: '*Gibanica* is made of shortcrust pastry made with butter or fat. The bottom layer is known as the "sole", on to which curd cheese, walnuts, poppyseed and grapes are sprinkled. This layer is covered with a thin strudel dough, which is covered with a new layer, and cream is poured over each layer. Up to nine layers or folds are made — nine-fold *gibanica*. *Gibanica* is baked in a round earthenware dish called a *tepsija* for christenings, banquets and patron saints' days'. Even today, this work serves as a guide for numerous researchers in this field.

A very detailed written recipe for 'Prekmurska gibanica' was described by Andreja Grum and Ivan Vozelj in the 1964 book *Slovenske narodne jedi* [Slovenian National Dishes]. This book describes two recipes for 'Prekmurska gibanica', both of which state the following: 'There are two types of pastry in "Prekmurska gibanica". The bottom layer is made of shortcrust pastry and is somewhat thicker. It is called the *podplat* (sole). The other layers of pastry that are placed on top of this are filo pastry. The bottom layer is thicker, even if the whole gibanica is made of filo pastry'.

'Prekmurska gibanica' is even mentioned by Prekmurje's greatest poet, Miško Kranjec, in his 1972 work *Povest o dobrih ljudeh* [A Tale of Good People]: 'It has to be said that only a *gibanica* makes it a real holiday. Although a poor man can afford it barely once a year, this is a sign that no-one can survive a year without at least one holiday. Meanwhile Anna took the *gibanica* from the oven and placed it on the table, holding the baking dish with cloths so as not to burn herself. Joseph placed under it the wooden saucer on which the water jug usually stood. Then he looked closely at the gibanica. It lay in front of him all colourful, yellow and white, with poppy seeds here and there, still piping hot, smeared with cream and sprinkled with sugar. He nodded, saying: "It's good. I would eat it even if I were lying on my death bed and knew full well that it could no longer do me any good. And even in heaven I would mourn it, if I had to leave it whole in the world."

In the past 15 years a number of books describing 'Prekmurska gibanica' have been published. 'Prekmurska gibanica' has been presented in the culinary sense by Cilka Sukič in *Jedi nekdanjih in sedanjih dni. Prekmurska, prleška in štajerska kuhinja* [Old and modern dishes. Cooking of Prekmurje, Prlekija and Styria] (1997), Jože Zadavec in *Značilnosti ljudske prehrane v Prekmurju* [Characteristics of the Popular Diet in Prekmurje] (1998) and Branko Časar in *Boug žegnaj* [God Bless] (2000). The technology of its manufacture and the evaluation of its organoleptic characteristics are described in detail by Stanko Renčelj and Romana Karas in *Prekmurske dobrote* [Culinary Specialities of Prekmurje] (2001).

3.9. Minimum requirements and procedures to check the specific character

'Prekmurska gibanica' must meet the basic minimum requirements that are laid down in the specification and reflect the specific character of the product. The basic minimum requirements for 'Prekmurska gibanica' are:

- the prescribed ingredients must be used,
- the recipe for the production of 'Prekmurska gibanica' must be followed,
- the final product must have the correct sequence of fillings (poppyseed, curd cheese, walnuts and apple), the correct number of layers, fillings of the same thickness, the prescribed slice height, slice shape, slice weight, smell, aroma and texture.

Producers of 'Prekmurska gibanica' must keep records of the quantities of 'Prekmurska gibanica' produced and sold.

Checks on compliance with the specifications in terms of the use of the prescribed raw materials, the production process, the appearance and organoleptic characteristics of the final product must be carried out by individual producers and/or associations of producers, and at least once a year also by a certification body that verifies compliance with the European standard EN 45011.

4. Authorities or bodies verifying compliance with the product specification

4.1. Name and address

- (a) Name: Bureau Veritas d.o.o.
Address: Linhartova 49a, SI-1000 Ljubljana
Telephone: +386 14757670
Fax:
E-mail: info@bureauveritas.si

- (b) Name: Inštitut za kontrolo in certifikacijo v kmetijstvu in gozdarstvu
Address: Vinarska ulica 14, SI-2000 Maribor
Telephone: +386 22284900
Fax:
E-mail: info@kon-cert.si
- (c) Name: Inštitut za kontrolo in certifikacijo Univerze v Mariboru
Address: Pivola 8, SI-2311 Hoče
Telephone: +386 26130831
Fax:
E-mail: Public Private

4.2. *Specific tasks of the authority or body*

The accredited certification body is responsible for checks on all the stages prescribed in the specification for 'Prekmurska gibanica'.
