

## OTHER ACTS

## EUROPEAN COMMISSION

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

(2012/C 349/11)

This publication confers the right to object to the application pursuant to Article 9 of Council Regulation (EC) No 509/2006 <sup>(1)</sup>. 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****'SKLANDRAUSIS'****EC No: LV-TSG-0007-0914-13.12.2011****1. Name and address of the applicant group:**

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**2. Member State or Third Country:**

Latvia

**3. Product specification:****3.1. Name(s) to be registered (Article 2 of Commission Regulation (EC) No 1216/2007):**

'Sklandrausis'

**3.2. Whether the name:** is specific in itself expresses the specific character of the agricultural product or foodstuff

The word 'Sklandrausis' appears in volume three of *Latviešu valodas vārdnīca* ('Dictionary of the Latvian Language') compiled by K. Milenbahs and J. Endzelīns (1927-1929) along with the definition 'a round pie with a filling'.

The word is a compound of *skland-* and *rausis*. The word *rausis* ('pie') is derived from the verb *raust* ('to rake over or strew'). This suggests that the pies were baked in a primitive fashion, by raking hot hearth ash or oven coals over them. *Sklanda* is an ancient word derived from the Couronian language (proto-language of the ancestors of the modern-day Courlanders, inhabitants of western Latvia) which means

<sup>(1)</sup> OJ L 93, 31.3.2006, p. 12.

'fence-post, wattle fence' or 'slope, declivity'; in this case, it refers to the upturned edges of the pie's crust (Karulis, K., *Latviešu etimoloģijas vārdska* ('Etymological dictionary of the Latvian language'), Vol. II, 1992). There is a special type of fence in Courland known as a *sklandu žogs*.

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 baker's 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):*

'Sklandrausis' is a round pie, 8-14 cm in diameter. The base of a 'Sklandrausis' is made of firm rye-flour dough rolled out to a thickness of 2-3 mm. Discs, which form the bases of the pies, are cut or pressed out of the rolled-out dough and their edges are folded upwards. The base of the 'Sklandrausis' is filled with layers of boiled potato and carrot filling in a ratio of 1:2 to 1:1. The potato is put in first and the carrot is placed on top. The finished 'Sklandrausis' is between 1,5 cm and 2,5 cm thick. The base of the 'Sklandrausis' is firm and well-baked, and the filling is porous. Typically it has a yellowy orange carrot colour. A layer of cream may be spread over the surface, or it may be sprinkled with cinnamon or caraway seeds. 'Sklandrausis' may range in taste from sweetish to very sweet. Although the base leaves the unmistakable taste of bread in the mouth, the taste of carrots predominates.

'Sklandrausis' is eaten cold with tea or milk.

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):*

**Preparation of 'Sklandrausis':**

A total of 15-20 'Sklandrausis' can be made from the quantity of ingredients specified below.

**Preparation of the dough base**

600g rye flour and/or rye meal

60g margarine or butter

150-200g water

a pinch of salt, to taste

A little wheat flour (40-60g to the quantity of rye meal and/or light rye flour referred to above) may be added to the dough to make it easier to roll out.

The flour is mixed with hot water to which margarine or butter and salt have been added. The dough must be firm and easy to roll out but not too hard. The finished dough is rolled out to a thickness of about 1,5-2,5mm, and then discs of 10-15cm in diameter are rolled, pressed or cut out of it. The discs, with their edges folded upwards to a height of 1,5-2cm, are placed on a greased tray. The edges must be substantial and stand stiffly upright.

**Preparation of the filling**

*Preparation of the potato filling:*

Ingredients:

0,8-1kg potato

a pinch of salt, to taste

The potatoes are boiled, then mashed (grated) into a homogeneous mass, and salt is added to taste while it is being kneaded. 150-200g of melted butter or 50-100g of cream and, if desired, 1-3 eggs may be mixed into the potato, and caraway seeds may be used to add flavour. Some of the boiled potato may be substituted with unboiled grated potatoes with the excess fluid squeezed out of them.

*Preparation of the carrot filling:**Ingredients:*

1,5-2 kg carrot

100-300 g sugar

The carrots are boiled, then mashed into a homogeneous mass and sugar is added while the mass is being kneaded. 200-300 g of sour cream or, if desired, 1-2 eggs may be mixed into the mashed carrot. The carrot filling may also be made using unboiled grated carrots with the excess fluid squeezed out of them.

In order to get a denser pie filling, semolina may be added to the carrot and potato while the filling is being prepared.

*Filling and baking the 'Sklandrausis'*

The potato is spread over the rye-flour pastry base, and the carrot is placed on top. The ratio of potato to carrot in the filling is between 1:2 and 1:1. The finished 'Sklandrausis' (fresh or frozen) is baked in an oven at a high temperature (220-250 °C) until the base is dry (i.e. for 15-30 minutes).

*Coating*

200-300 g sour cream

200-300 g sugar

The finished 'Sklandrausis' is coated with a mixture of sour cream and sprinkled with sugar. Cinnamon or caraway seeds may be sprinkled over it for added flavour.

Cream, sugar and egg mixture may also be used in the coating. Making this coating involves mixing the aforementioned amounts of sour cream and sugar with two eggs. In this case, the 'Sklandrausis' needs to be baked in a hot oven for at least a further 5 minutes.

*Shelf life and storage*

Storage temperature	Product preparation stage	Shelf life
+ 2 °C to + 6 °C	Finished 'Sklandrausis'	3 days
- 18 °C	Frozen 'Sklandrausis'	3 months

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

The distinctiveness of the product stems from its method of preparation, recipe, shape and appearance. 'Sklandrausis' is a round pie. Its base is made of unleavened rye-flour dough and it has upturned edges reminiscent of a fence which give it its specific shape and from which its name, 'Sklandrausis', is derived. It is rather large, between 8 cm and 14 cm in diameter. The top of a finished 'Sklandrausis' has a typical yellowy orange carrot colour, whereas a cross-section reveals the potato forming the bottom layer of filling.

The very form of the 'Sklandrausis' is significant and symbolic. Round-shaped foods are usually eaten at the time of the winter and summer solstices as symbolic representations of the sun. The 'Sklandrausis' is also associated with solar symbolism, both because of its round shape and because of the yellowy orange top layer of carrot. The 'Sklandrausis' embodied the creative energy of the sun at solstice feasts.

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

The 'Sklandrausis' can be considered a Latvian national dish, as the traditions associated with preparing and eating it stretch back into the distant past. This is evidenced by its significance at ancient Latvian seasonal festivals and celebrations. The skill of making 'Sklandrausis' has been passed down from generation to generation.

The product has a long history. Its precursor was a simple pie made with unleavened rye dough and baked in the embers of an open fire — a pie with a filling. The existence of pie filling is attested to by the name of the product, which refers to the pie's upturned edges (*žogs* or *sklanda*, i.e. a fence). These edges served to prevent the filling from spilling out into the fire.

There is extant documentary evidence that chopped carrots were used as 'Sklandrausis' filling as far back as the time of the Duchy of Courland (from the 16th to the 18th century). Carrots began to be cultivated in Latvia in the 16th century. Later, following the arrival of potatoes in Latvia in the 17th century, finely chopped (grated) potatoes were also used as a 'Sklandrausis' ingredient. Initially potatoes were only consumed by the landed gentry. In the 19th century potatoes also began to be grown by peasant farmers, rapidly becoming popular and occupying an important place in the national diet.

Reference to the making of 'Sklandrausis' in Courland can be found in an article by J. Henrišs, 'Vārdi, kas nav sastopami Ulmaņa vārdnīcā' ('Words not found in Ulmanis' dictionary'), published in Proceedings No 17 of the Scientific Committee of the Riga Latvian Association in 1914.

Writing on the traditional diet of the Courland Livonians (*Lībieši*, a collection of articles published in 1994), Linda Dumpe, ethnographer and researcher into Latvian dietary habits, notes that pies made from unleavened rye-flour dough with a potato and carrot filling were baked by Latvians throughout Kurzeme and Zemgale and this type of pie deserves special attention, as it is a very ancient type of baked good. 'Sklandrausis' is considered a traditional name for a pie as it is widely recognised and used nowadays when talking about Latvian national cuisine (Masiļūne, N., *Latviešu nacionālie ēdieni* ('Latvian national dishes'), 2004). The traditional nature of the 'Sklandrausis' is attested to in the works of various authors describing Latvian seasonal traditions. 'Sklandrausis' is mentioned as being a dish typical of the Harvest Festival or Jumis. Ancient Latvians celebrated this festival at the time of the autumn solstice to mark the end of the harvest (Auns, O.T., *Latviešu tautas dzīvesziņa* ('The social customs of the Latvian people'), 1993). The 'Sklandrausis' was also made and eaten at various other festivals associated with seasonal rituals, such as Easter. Andrejs Štālens (born 1866), a Livonian from Kolka, recalled that various delicacies, including pieces of 'Sklandrausis', were handed out following the traditional Easter ritual of singing (Šuvcāne, V.M., *Lībiešu folklorā* ('Livonian folklore'), 2003). When recounting the traditions maintained in and around Alsunga at the beginning of the 20th century, Pēteris Upenieks recalled that 'Sklandrausis' was made at Christmas time (*Balandnieki*, 2005).

The recipe for 'Sklandrausis' features in almost every cookbook in which Latvian breadmaking traditions are described; for instance, *Daudzveidīgā maizīte* ('The many forms of bread') by breadmaking expert Zigrīda Liepiņa, published in 1993. In the study *Mūsu maize. Our daily bread* by ethnographer Indra Čekstere, published in 2004, it is stated that, to make a really delicious 'Sklandrausis', the ladies of Livonian households use half as many potatoes as carrots and make the carrot filling especially sweet. Finally each 'Sklandrausis' is spread with a mixture of cream, sugar and eggs and sprinkled with caraway seeds.

The making of 'Sklandrausis' is also mentioned by the philologist, historian and folklorist Kārlis Draviņš in *Kurzeme aizgājušos laikos* ('Courland in olden times'), published in 2000. Describing bread-making traditions in Courland at the beginning of the 20th century, he recalls that the 'Sklandrausis' was also baked with a filling contained within a pastry with upturned edges. The filling was made of boiled and mashed potatoes and grated carrots.

The volume *Latviešu tautas ēdieni* ('Traditional Latvian cuisine') (2009) by L. Dumpe, a compilation of material gathered during various ethnographic expeditions, contains a recipe for 'Sklandrausis' as recounted by Elza Rozenfelde (born 1919) in Melnsils: 'They took a lot of effort and stuff to make. They were made with rye flour. They were quite big, as they were baked in an oven. The edges were folded upwards. The dough hardened while cooking.' She used a potato and carrot mass for the filling, mixing it as required with cream, sugar, eggs, fat and a little flour or semolina, and caraway seeds and cinnamon for added flavour.

Although 'Sklandrausis' was made by women in every household, using their creativity and the products they had at home, research and oral histories nevertheless indicate that preparation of a 'Sklandrausis' in a traditional manner is considered to involve its being prepared using unleavened

rye-flour dough, with the round base of the 'Sklandrausis' being rolled or cut out of this dough, and its edges upturned. A potato and carrot mass is used as the filling, to which the cook may add other ingredients, such as butter, cream, sugar, eggs, semolina, etc. at her discretion.

The traditions associated with making 'Sklandrausis' have survived to the present day. The pies tend to be baked at home, most often in Courland. The 'Sklandrausis' has gained popularity as the result of being one of various products offered to tourists. Guests visiting farmsteads or places where 'Sklandrausis' is manufactured are given the opportunity to observe how it is made and to sample some of it.

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

A 'Sklandrausis' must fulfil the minimum basic requirements set out in the specification and have the relevant specific character of the product. Checks are carried out on the basis of an organoleptic evaluation of the product, including an evaluation of taste characteristics. The minimum basic requirements applicable to the 'Sklandrausis' are as follows:

1. preparation of 'Sklandrausis' in accordance with the method of production referred to under point 3.6, using the ingredients specified;
2. with regard to the finished product:
  - shape and dimensions: a round pie of 8-14 cm in diameter and 1,5-2,5 cm thick,
  - colour and appearance: the top of the pie has a yellowy orange colour, the dough base is greyish, and a cross-section reveals a pale yellow layer of potato filling,
  - layered structure: the finished product must have layers in the correct sequence: a dough base with a filling of potatoes and carrots,
  - consistency: the dough base is firm and well-baked; the filling is porous,
  - flavour: the pie is sweet, with a flavour ranging from slightly sweetish to markedly sweet. Although the base leaves the unmistakable taste of bread in the mouth, the characteristic taste of carrots predominates.

The number of 'Sklandrausis' that a 'Sklandrausis' producer makes and sells must be indicated in the relevant register.

Producers are required to compile and present to the inspector the documents necessary to determine the composition of the product.

Compliance with the specification, use of the ingredients specified, the preparation process and the appearance and organoleptic characteristics of the finished product are verified by the individual producers and/or producers' associations, and once a year also by the control authority.

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

4.1. *Name and address:*

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Public  Private

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

The task of the above inspection authority is to supervise compliance with all of the basic requirements set out in the specification.

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