

OTHER ACTS

EUROPEAN COMMISSION

Publication pursuant to Article 26(2) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs as regards a name of traditional speciality guaranteed

(2016/C 167/13)

In accordance with the first subparagraph of Article 26(1) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council ⁽¹⁾, the Czech Republic submitted ⁽²⁾ the names ‘Tradiční Lovecký salám’/‘Tradičná Lovecká saláma’ and ‘Tradiční Špekáčky’/‘Tradičné Špekačky’ as names of a Traditional Speciality Guaranteed (TSG), which comply with Regulation (EU) No 1151/2012. The names ‘Lovecký salám’/‘Lovecká saláma’ and ‘Špekáčky’/‘Špekačky’, had previously been registered ⁽³⁾ without reservation of name in accordance with Article 13(1) of Council Regulation (EC) No 509/2006 ⁽⁴⁾ as traditional specialities guaranteed and they are currently protected in accordance with Article 25(2) of Regulation (EU) No 1151/2012.

Following the national opposition procedure referred to in the second subparagraph of Article 26(1) of Regulation (EU) No 1151/2012:

- the names ‘Lovecký salám’/‘Lovecká saláma’ were complemented by the terms ‘Tradiční’ and ‘Tradičná’ respectively,
- the names ‘Špekáčky’/‘Špekačky’ were complemented by the terms ‘Tradiční’ and ‘Tradičné’ respectively.

These complementing terms identify the traditional character of the names, in accordance with the third subparagraph of Article 26(1) of Regulation (EU) No 1151/2012.

In the light of the above, the Commission hereby publishes the names

‘TRADIČNÍ LOVECKÝ SALÁM’/‘TRADIČNÁ LOVECKÁ SALÁMA’

and

‘TRADIČNÍ ŠPEKÁČKY’/‘TRADIČNÉ ŠPEKAČKY’

in view of enabling them to be registered in the register of Traditional Specialities Guaranteed provided for in Article 22 of Regulation (EU) No 1151/2012.

This publication confers the right to oppose that the names ‘Tradiční Lovecký salám’/‘Tradičná Lovecká saláma’ and ‘Tradiční Špekáčky’/‘Tradičné Špekačky’ are entered in the register of Traditional Specialities Guaranteed provided for in Article 22 of Regulation (EU) No 1151/2012, pursuant to Article 51 of that Regulation.

In case the names ‘Tradiční Lovecký salám’/‘Tradičná Lovecká saláma’ and ‘Tradiční Špekáčky’/‘Tradičné Špekačky’ are entered in the register, in accordance with Article 26(4) of Regulation (EU) No 1151/2012, the current product specifications of the TSG ‘Lovecký salám’/‘Lovecká saláma’ and ‘Špekáčky’/‘Špekačky’ shall be deemed to be the specifications referred to in Article 19 of Regulation (EU) No 1151/2012 for the TSG ‘Tradiční Lovecký salám’/‘Tradičná Lovecká saláma’ and ‘Tradiční Špekáčky’/‘Tradičné Špekačky’ respectively, protected with reservation of name.

For sake of completeness and in accordance with Article 26(2) of Regulation (EU) No 1151/2012, this publication includes the specifications of the TSG ‘Lovecký salám’/‘Lovecká saláma’ and ‘Špekáčky’/‘Špekačky’ as already published in the *Official Journal of the European Union* ⁽⁵⁾.

⁽¹⁾ Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs (OJ L 343, 14.12.2012, p. 1).

⁽²⁾ EU No CZ-TSG-0107-01405 — 18.12.2015.

⁽³⁾ Commission Regulations (EU) No 160/2011 of 21 February 2011 entering a name in the register of traditional specialities guaranteed (‘Lovecký salám’/‘Lovecká saláma’ (TSG)) (OJ L 47, 22.2.2011, p. 7) and Regulation (EU) No 158/2011 of 21 February 2011 entering a name in the register of traditional specialities guaranteed (‘Špekáčky’/‘Špekačky’ (TSG)) (OJ L 47, 22.2.2011, p. 3).

⁽⁴⁾ Council Regulation (EC) No 509/2006 of 20 March 2006 on agricultural products and foodstuffs as traditional specialities guaranteed (OJ L 93, 31.3.2006, p. 1). Regulation repealed and replaced by Regulation (EU) No 1151/2012.

⁽⁵⁾ ‘Lovecký salám’/‘Lovecká saláma’, EC No: SK-TSG-0007-0044 — 4.8.2006 (OJ C 96, 16.4.2010, p. 18).

‘Špekáčky’/‘Špekačky’, EC No: SK-TSG-0007-0055 — 21.5.2007 (OJ C 94, 14.4.2010, p. 18).

TSG REGISTRATION APPLICATION

COUNCIL REGULATION (EC) No 509/2006

on agricultural products and foodstuffs as traditional specialities guaranteed

'LOVECKÝ SALÁM' or 'LOVECKÁ SALÁMA'

EC No: SK-TSG-0007-0044 — 4.8.2006

1. Name and address of the applicant group

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2. Member State or non-member country

Czech Republic

Slovakia

3. Product Specification

3.1. Name(s) proposed for registration:

'Lovecký salám' (CS)

'Lovecká saláma' (SK)

3.2. Name

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

The name 'Lovecký salám' or 'Lovecká saláma' is specific in itself because it is well known in the Czech Republic and in Slovakia and has a long, traditional association with a specific long-keeping fermented meat product having a characteristic flat rectangular block shape and a characteristic taste.

3.3. Where reservation of the name is sought under Article 13(2) of Regulation (EC) No 509/2006:

— Registration with name reservation— Registration without name reservation

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

'Lovecký salám' or 'Lovecká saláma' is a long-keeping fermented meat product intended for direct consumption, usually as a cold cut.

Physical characteristics:

The product characteristically has the shape of a flat rectangular block with a gut casing having an average diameter of 50-55 mm and a length of around 40 cm.

Chemical properties:

- Water activity: max. 0,93
- pH: less than 5,5
- Net muscle protein content: min. 15 % by weight
- Fat content: max. 45 % by weight
- Salt content: max. 4,2 % by weight

Organoleptic characteristics:

External appearance and colour: product made from a mixture of beef and pigmeat; dark brown in colour, moderately wrinkled surface, visible granulation beneath casing.

Appearance and colour of cut surface: mosaic of grains of up to 5 mm for the most part, without clusters of fat and lean particles; tiny air cavities permitted; the lean particles are a meaty red colour towards the middle of the product and darker towards the edges; fat grains are of a light colour. The cut surface of the product has a rectangular shape.

Aroma and taste: distinct aroma from the smoking process; very spicy and salty taste.

Consistency: fairly solid; elastic.

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

'Lovecký salám' or 'Lovecká saláma' is produced from beef with up to 10 % fat content, pigmeat with up to 20 % fat content, pork offcuts with up to 30 % fat content, pork offcuts with up to 50 % fat content, pig fat, nitrite salting mix, antioxidant (E 315 or E 316 (max. 500 mg/kg expressed as erythorbic acid)), ground black pepper, sugar, garlic (in the form of flakes, concentrate or powder in an amount corresponding to a standardised quantity of fresh garlic), ground cloves, starter cultures (a combined culture containing lactic acid bacterial strains (*Lactobacillus* and/or *Pediococcus* genus) and coagulase-negative *Micrococcaceae*) and collagen casings.

The following are used to produce 100 kg of the finished product 'Lovecký salám' or 'Lovecká saláma':

- Beef with up to 10 % fat content: 5,0 kg
- Pigmeat with up to 20 % fat content: 75,0 kg
- Pork offcuts with up to 30 % fat content: 10,0 kg
- Pork offcuts with up to 50 % fat content: 50,0 kg
- Pig fat: 20,0 kg
- Nitrite salting mix: 3,4 kg
- Ground black pepper: 0,35 kg
- Sugar: 0,30 kg
- Garlic: 0,08 kg
- Ground cloves: 0,04 kg
- Antioxidant E 315 or E 316: max. 0,05 kg
- Starter cultures
- Collagen casing

The pork offcuts with up to 50 % fat content and the pig fat are frozen. All the raw materials and ingredients and the spices are combined to prepare a mixture with grain size of 3-5 mm, which is fed into casings 50-55 mm in diameter and approximately 40 cm long. The product is then formed into a flat rectangular block shape. The shaped products are laid close together in clean boxes or other suitable containers and left to mature in a refrigerating chamber at a temperature of 2-4 °C for 24-48 hours. The products are then hung on smoking rods and smoked in cold smoke for approximately seven days at a temperature of up to approximately 24 °C. Once the smoking process is complete, the products are dried. The product must not be attacked by mould during the drying process. When the prescribed water activity value is achieved, the product may be dispatched. The drying time is approximately 14 days in order to ensure that the product undergoes sufficient fermentation at temperatures and a relative air humidity enabling the starter cultures to grow and the product to dry evenly (temperature range: 16-27 °C; relative air humidity range: 75 % to 92 %).

3.7. Specificity of the agricultural product or foodstuff:

'Lovecký salám' or 'Lovecká saláma' differs from other long-keeping fermented meat products first by its characteristic flat rectangular block shape, obtained by shaping during the maturing process. It also has a taste specific to the product, determined by the prescribed composition of the key ingredients and the spices and also imparted by the fermentation process.

3.8. Traditional character of the agricultural product or foodstuff:

The origin of the product 'Lovecký salám' or 'Lovecká saláma' in the Czech Republic can be traced back to the beginning of the 20th century. At that time it was made mainly in winter because of the more favourable conditions for the maturing process and in view of the difficulty associated with treating raw materials by means of moderate freezing, a precondition for their successful granulation. Later, with improved cooling methods and smokehouse machinery, production was concentrated mainly on supplies for the Easter and Christmas markets and the summer tourist season. Today it is a traditional and popular long-keeping product made all year round.

The product 'Lovecký salám' or 'Lovecká saláma' was featured in the publication *Technológia mäsového priemyslu* (Meat Industry Technology) (Part II, 1955, Hlavná správa mäsového a rybného priemyslu (Meat and Fish Industry Main Report), Ministry of the Food Industry) and was subsequently included in the Technical and Economic Standards for Meat Products (Part 1, rules applicable as from 1 January 1977, Food Industry Directorate-General, Prague) as Czechoslovak national standard No ČSN 57 7269, which resulted in the expansion of production according to this standard throughout the former Czechoslovakia. A stable recipe developed from gradual changes in manufacturing techniques that came about in response to the limited availability of some ingredients and the objective of improving the safety of the end-product. This recipe is set out in the description of the production method for 'Lovecký salám' or 'Lovecká saláma' — see point 3.6 of this application. The characteristics of the traditional product have been preserved despite these changes.

3.9. Minimum requirements and procedures to check the specific character

The checks include:

- observance of the proportions of the raw materials, ingredients and spices in the recipe; the checks are conducted by comparing the quantities of raw materials, ingredients and spices with the recipe during the preparation of the product mixture;
- observance of the specified shape, external appearance, colour and consistency of the product: a visual check is carried out upon completion of the drying of the finished product;
- observance of the specified appearance and colour of the cut cross-section of the product; a visual check is carried out upon completion of the drying of the finished product;
- observance of the specified consistency, aroma and taste of the product; checks are carried out by sensory analysis of the finished product;
- observance of the specified physical and chemical parameters of the product; the finished product is examined using approved laboratory methods.

Checks by the authority or body verifying compliance with the product specification are carried out at least once per year on the premises of every manufacturer of the product.

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 the Czech Republic

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Authorities or bodies verifying compliance with the product specification in Slovakia

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4.2. Specific tasks of the authority or body

The inspection bodies referred to in point 4.1 are responsible for checking that the specification has been met in full.

TSG REGISTRATION APPLICATION

COUNCIL REGULATION (EC) No 509/2006

on agricultural products and foodstuffs as traditional specialities guaranteed

‘ŠPEKÁČKY’ or ‘ŠPEKAČKY’

EC No: SK-TSG-0007-0055 — 21.5.2007

1. Name and address of the applicant company

Name: Český svaz zpracovatelů masa
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Email: reditel@cszm.cz

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Tel. +421 255565162
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Email: slovmaso@slovmaso.sk

2. Member State or third country

Czech Republic

Slovakia

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

‘Špekáčky’ (Czech)

‘Špekačky’ (Slovak)

3.2. Whether the name:

— is specific in itself

— expresses the specific character of the agricultural product or foodstuff

The name Špekáčky/Špekačky expresses the specific character of the agricultural product or foodstuff, which derives from the unevenly distributed pieces of bacon (špek) in a coarse mixture with a smallish proportion of collagen particles.

3.3. Is reservation of the name sought under Article 13(2) of Regulation (EC) No 509/2006?

— Registration with name reservation

— Registration without name reservation

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

Špekáčky/Špekačky are a heat-processed meat product made from a continuous strand several metres long stuffed into casing made of pork small intestine or beef rounds, and are golden-brown in colour.

Physical properties: Continuous strand, divided off with string into individual segments weighing 65 to 85 g, about 4,0 to 4,6 cm in diameter and 8 to 9 cm in length.

Chemical properties:

Net muscle protein content: min. 6 % by weight

Fat content: max. 45 % by weight

Salt content: max. 2,5 % by weight

Organoleptic properties:

External appearance and colour: the product is made from a mixture of beef and pork meat in natural intestine casing divided off with string. The product is golden-brown in colour — a darker or lighter shade is permitted, without any marked smoke-mottling. On the surface of the product dried drops of juice and lighter areas at the contact points of the individual pieces are permitted. The surface is smooth or slightly wrinkled. Bulking out the product with fat or aspic is not permitted.

Appearance and colour in section: the slice section is pale to dark red, with unevenly distributed pieces of bacon. Small, soft collagen particles and air cavities are permitted.

Taste and aroma: mild when freshly smoked, moderately salty from the seasoning; juicy when cooked.

Consistency: firm, tender, compact.

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

The ingredients of Špekáčky/Špekačky are as follows: beef with fat content of up to 30 %, pork meat with fat content of up to 50 %, bacon, drinking water (in the form of scaly ice), potato starch, nitrate salting mix, ground black pepper, sweet paprika (100 ASTA), garlic (in the form of flakes, concentrate or powder in amounts corresponding to the standard amount of fresh garlic), ground nutmeg, polyphosphates E 450 and E 451 (3 g/kg as P₂O₅), ascorbic acid E 300 (0,5 g/kg), casing of beef rounds or pork small intestine; tied with string.

100 kg of Špekáčky/Špekačky as finished product contains:

- Beef with fat content of up to 30 % 38,5 kg
- Pork with fat content of up to 50 % 17,5 kg
- Bacon 27,0 kg
- Water (ice) 23,0 kg
- Potato starch 2,5 kg
- Nitrate salting mix 2,0 kg
- Ground sweet paprika (100 ASTA) 0,22 kg
- Ground black pepper 0,16 kg
- Garlic (flakes, concentrate, powder) 0,09 kg
- Ground nutmeg 0,03 kg
- Polyphosphates E 450 and E 451 0,3 kg
- Ascorbic acid E 300 0,05 kg
- Casing: beef rounds or pork small intestine
- Divided by tying with string

Those ingredients (apart from the bacon), additives and seasoning are used to produce a mixture with particles of between 0,1 mm and 2,5 mm. Bacon, chopped into pieces up to approximately 8 mm, is then added to the mixture, which is stuffed into beef rounds or pork small intestine casing with a maximum diameter of 4,0 to 4,6 cm.

The mixture is then divided off into individual segments with string. The strands of the product are tied to a smoking stick, then taken to a smokehouse, where they are dried and smoked in order to achieve their distinctive colour and smell. The smoked product is then heat-processed at 75 ° to 78 °C until the middle of the product reaches 70 °C for at least ten minutes. After heat-processing, the product is sprayed with cold water and left to cool. The Špekáčky/Špekačky are then stored in a cool, dark room.

3.7. Specificity of the agricultural product or foodstuff:

Špekáčky/Špekačky differ from other heat-processed meat products in the uneven distribution of the pieces of bacon ('špek') in a coarse mixture with a smallish proportion of collagen particles, which gives rise to the distinctive appearance of the product when sliced. A further distinctive feature of the product is the continuous strand in the natural intestine casing, in which the individual Špekáčky/Špekačky are divided off with string. A further significant distinguishing feature is the balance of seasoning, which, along with the beef and bacon, gives rise to the inimitable flavour and smell of the product when heated.

3.8. Traditional character of the agricultural product or foodstuff

In terms of their consumption, ingredients and production processes, Špekáčky/Špekačky have been known in what is now the Czech Republic for over 100 years. They began to be produced on a large scale in the second half of the 19th century, with the development of the smoked meats industry, and came to be regarded as a high-quality meat product in beef round casing. In 1891, they were exhibited at an agricultural fair in Prague, where a fully equipped smokehouse — the like of which had never been on public display before — was set up. Špekáčky/Špekačky were smoked on site and, when still hot, served on an attractive paper plate with horseradish and a salty bread-roll for eight *grajciars* (Czech coin of that time). The emergence of Špekáčky/Špekačky as a classic Czech smoked-meat product can be traced back to that period. The exceptional quality of the Špekáčky/Špekačky produced then is evidenced by the ingredients: 50 % of the product was rump beef from young animals, 20 % high-quality skinless pork and 30 % diced bacon. Depending on the consistency of the product, small amounts of sausage meat (binding agent produced from beef) were sometimes added. The product was seasoned with garlic, black pepper and occasionally a little nutmeg too. Another option was to impale the Špekáčky/Špekačky on a stick, and attach them with flax string. Because the product was sold by the piece, the total weight had to correspond to the number of pieces. In order to achieve the high quality, the product also had to be properly smoked. The early part of the 20th century saw the further development of the smoking process and, alongside *párky* and *klobásy* (other traditional types of sausage), Špekáčky/Špekačky became a mainstay among soft-meat products. Some companies, especially in large cities, became famous for their Špekáčky/Špekačky. Among the more noted manufacturers were Koula and Macháček in Prague's New Town area, and Šereda in the suburb of Vinohrady, whose Špekáčky/Špekačky became known to the citizens of Prague as 'Šeredky'. These soft-meat products were supplied to shops still hot after smoking, and, usually in the afternoon, there would be a wonderful smoky smell not only in the shops themselves but also in the whole of the surrounding area. By evening, the streets of old Prague would be aglow with golden gas lighting and filled with the smell, coming from one of the many street food stalls, of Špekáčky/Špekačky baking on charcoal.

The quality of meat products was not, at that time, subject to any rules and regulations. Public inspections focused mainly on flour, which was not allowed to be added to Špekáčky/Špekačky. After World War II, the key ingredient in Špekáčky/Špekačky, besides bacon, was still beef. Later, as pig farming increased, the composition of ingredients was: 40 % beef (front cuts), 30 % production-quality pork and 30 % bacon. At that time, the seasoning was changed with the addition of sweet paprika. After meat-producing and meat-processing businesses were nationalised, the composition of the ingredients, additives, casings and technological processes became subject to technical and economic standards, which continued to improve the quality of this traditional Czech product. Production of Špekáčky/Špekačky was covered by the technical and economic standards for meat products (Part 1 of the rules applicable from 1 January 1977, meat industry directorate-general, Prague) under No ČSN 57 7115. As a result, their manufacture according to those standards spread throughout the former Czechoslovakia. As the production technology gradually changed, and owing to the limited availability of certain ingredients or casings (for example, beef rounds), a set recipe was created, which is given above in the description of Špekáčky/Špekačky production methods — see point 3.6 of this application.

3.9. Minimum requirements and procedures to check the specific character

Checks are made on the following:

- compliance with the proportions of ingredients, additives and seasoning in accordance with the recipe; the preparation process involves cross-checking against the recipe;
- checking that the bacon pieces (špek) are unevenly distributed in the thicker mixture with a smallish proportion of collagen particles; visual check carried out during the technological production process after the process of stuffing into the natural intestine and dividing the individual pieces with string;
- compliance of the product's shape, surface appearance, colour and consistency; visual check carried out after heat-processing, spraying and cooling of the finished product;
- compliance of the appearance and colour when sliced; visual check carried out after heat-processing, spraying and cooling of the finished product;
- compliance of flavour, smell, consistency and juiciness of the product; sensory check of the finished product carried out after heating;
- compliance of the physical and chemical composition of the product; the finished product is examined by the approved laboratory methods.

Checks must be carried out by the verifying body or company at least once a year on the premises of every manufacturer of the product.

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 the Czech Republic:

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Authorities or bodies verifying compliance with the product specification in Slovakia:

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4.2. *Specific tasks of the authority or body*

The inspection bodies referred to in point 4.1 are responsible for checking that all specifications have been met.
