

SPECIFICATIONS
OF THE PROTECTED GEOGRAPHICAL INDICATION
'MANTECADAS DE ASTORGA'.

According to 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.

A) NAME

PROTECTED GEOGRAPHICAL INDICATION (P.G.I.) 'MANTECADAS DE ASTORGA'.

B) DESCRIPTION

Mantecada de Astorga is a pastry product made by baking a whipped dough composed of the following basic ingredients: bread-making wheat flour, hen's eggs, cow's butter, lard and sugars.

Their morphological, organoleptic and physico-chemical characteristics shall be:

a) Morphological:

The 'mantecada' must always be presented in a box made of *kraft* paper, in the form of an open, quadrangular-shaped box with folded sides.

The dough must expand in height as a result of baking in a rounded shape, never pointed, and must overflow over the upper edges of the tray, even if it drains, forming the 'teardrop of the 'mantecada', which may turn a toasted colour, but is never burnt.

The base of the box should be lightly toasted but not burnt.

The weight, with box, will be between 25 and 35 grams each after baking.

b) Organoleptic:

The surface of the coating shall be firm, golden and curved, with visible presence of sugar grains on the surface.

The box must be easy to separate from the shortbread, with the possibility of toasted crumbs adhering to it, and must not appear soaked in fat.

The dough inside will be soft and fluffy.

The colour of the crumb may range from light beige to yellow, depending on the shade of butter and egg used.

The taste will be predominantly sweet, with butter and egg flavours and aromas being particularly prominent; the sugar on the surface should be detected when chewing. The fat component of the 'mantecada' will give a certain moist sensation in the mouth, which reinforces the sponginess of the product. The crumb will be soft and slippery on the palate.

c) Physico-chemical:

- Humidity: Minimum 13% and maximum 19%.
- Protein: Minimum 6%.
- Fat: Minimum 20% and maximum 27%.
- Carbohydrates (Glucose): Minimum 45%.
- Ash: Maximum 1,70
- Water Activity (a_w): Minimum 0.7 and maximum 0.9

C) DELIMITATION OF THE GEOGRAPHICAL AREA

The production and packaging area for the mantecadas covered by the Protected Geographical Indication 'Mantecadas de Astorga' is made up of the following municipalities in the province of León:

Astorga, Brazuelo, San Justo de la Vega and Valderrey

D) ELEMENTS PROVING THAT THE PRODUCT ORIGINATES FROM THE AREA

The elements proving that the mantecadas originate in the area are the control and certification procedures.

The functions of monitoring and controlling that the production and quality of Mantecadas de Astorga is in accordance with the provisions of this specification will be carried out by the Instituto Tecnológico Agrario de Castilla y León, as the competent authority.

The mantecadas must be produced and packaged exclusively in controlled processing plants, which must be entered in a register set up for that purpose.

The mantecadas must be made according to the method described in section E) of these specifications and must comply with the applicable legislation in force.

All operators should be able to determine:

- a) the supplier, quantity and origin of all raw materials received;
- b) the dosage used in each batch of finished product, i.e. the quantities of each raw material and their proportions;
- c) the consignee, quantity and destination of the batches of labelled mantecadas;
- d) the correlation between each batch of raw materials referred to in point (a) and each batch of labelled shortbread referred to in point (c).

Regular checks and evaluations shall cover the method of production, documentation review, stock control, sampling and product testing. These tests shall consist of the verification of sensory characteristics by carrying out organoleptic analyses of the final product in a laboratory with the experience, equipment, infrastructure and staff to carry out these tasks.

Only mantecadas which have passed all the process controls will be dispatched to the market with a guarantee of origin guaranteed by the labelling identifying the Protected Geographical Indication.

E) METHOD OF PRODUCTION

The 'mantecadas' are made exclusively from the following basic ingredients: bread-making wheat flour, hen's eggs, cow's butter, lard and table sugar.

The proportions and characteristics of the ingredients, by mass, shall be:

- Bread flour: 30% (+/- 4%)

It shall be obtained from *Triticum aestivum*, with the following alveographic characteristics as determined in Chopin's alveograph:

- Force (W) between 100 and 150 ergs
- P/L ratio (toughness/extensibility) between 0.28 and 0.60

- Fat content: 23% (+/- 3%)

The only fats allowed are cow's butter and lard. Lard shall not exceed 30% of the fatty matter, equivalent to between 6% and 7.8% of the total formula.

- Egg: 23% (+/- 3%)

Chicken, in the form of shell egg or pasteurised egg.

- Sugar: 20% (+/- 4%)

It shall be sucrose, in the form of white sugar.

- Minority ingredients.

One or more of the following ingredients may be used in the preparation of the shortbread dough: honey, glucose syrup, dextrose, invert sugar and various types of other sugars (maximum 3 % of the total sugar).

- Additives.

The following additives may be used in the quantities authorised by the regulations in force: carriers, emulsifiers, preservatives, humectants and butter flavouring. The use of emulsifying preparations with added colouring is not permitted.

Processing procedure

Only the following operations are to be carried out for the production of the mantecadas, in the following order:

Fat fluffing. For this purpose, the constituent fats are whipped to a cream. It is not necessary for the fat to be tempered. In cases where this stage greatly delays production, it may be possible to whip the fat the day before, in which case it is subjected to a light whipping just before use.

Whipping the egg and sugar. The egg, sugar and, where appropriate, the minor ingredients and additives are beaten at maximum speed for the necessary number of minutes until they increase in volume. The beaters of the mixer are used for this process in order to introduce air into the mixture and make it fluffier.

Preparation of the mixture. The flour, together with the raising agent, may be added in sieved form to ensure good dispersion of the raising agent and to guarantee the absence of lumps. It shall be added slowly to the egg emulsion and mixed with the rod, hook or paddle at slow or slow-medium speed, but not fast.

Addition of the fat. In the last mixing phase, the previously prepared fat is added and mixed slowly until the mixture is homogeneous.

Dosage and scooping. The dosage shall be regulated so that masses of between 29 and 37 grams fall into each box.

Addition of the caster sugar. After pouring the batter into the moulds, a small quantity of caster sugar is added on top.

Baking. Baking is carried out at temperatures ranging from 190 °C to 280 °C, until they are the right colour. Once removed from the oven, they are left to cool for a minimum of one hour.

Packaging. They are packaged in the registered processing industry itself, in wooden, tin or cardboard boxes, with prior packaging or in bulk in a plastic bag, closing the packaging with different systems and labelling them in accordance with the regulations in force.

F) LINK WITH THE ENVIRONMENT

Historical

The possible origin of the recipe for 'mantecadas' is attributed to Juan de la Mata, '*court confectioner, a native of Lugar de Matalavilla, Concejo del Sil de Arriba, Montañas y Reyno de León y Obispado de Oviedo*', as stated in his book published in Madrid in 1747 by Antonio Martín, entitled '*Arte de Repostería*' (*Confectionery Art*). There is a later edition published by Editorial La Olmeda, Burgos, in 1992.

In the Diocesan Archive of Astorga, in the accounts for 1805, there are already mentions of Mantecadas de Astorga as a Christmas sweet, made by the master confectioners Máximo Matheo and Francisco Calbo.

There are also numerous references to the origin of the Mantecada de Astorga in the Convento Sancti Spiritus de Astorga, from the hands of a nun who left the Community and made them popular. Some versions suggest that the nun may have been María Josefa Gonzáles Prieto, who married Tomás Rubio on 9 November 1851.

Don Balbino Cortés y Morales, in his '*Diccionario Doméstico. Tesoro de las familias o Repertorio Universal de Conocimientos útiles*', published in 1876, gives a recipe for Mantecadas de Astorga and mentions them as a famous sweet.

The *Bailly-Bailliere Yearbook of 1891*, on page 1495, which mentions the town of Astorga, mentions the names of 12 mantecada factories.

The 1901 *Riera Yearbook*, page 1167, mentions 11 mantecada factories in Astorga.

The new *Bailly-Bailliere Yearbook, 1916*, on page 3179, mentions the names of nine mantecada manufacturers in Astorga, and also includes the advertisements for two of them. In reference to the town, it says '*it is renowned for the manufacture of chocolates and mantecadas*'.

It has been noted over the years that many manufacturers of mantecadas were at the same time manufacturers of flour or chocolates.

According to data from the city's Chamber of Commerce, the turnover of mantecadas from Astorga by the railway (F.C. North and West) in 1930 was 188,710 kilograms.

Human factors

Mantecadas de Astorga' are a typical sweet made and packaged in Astorga, the geographical area from which the product takes its name. A large percentage is sold as a typical product in the city itself, to tourists passing through. The traditional recipe is still preserved today, and they are presented in the typical handmade 'cajillas', which gave rise to a profession: 'las cajilleras', who are ladies of the city responsible for making the characteristic folds.

Method of production

The use of cow's lard (butter) is the most important distinguishing feature in the production and composition of the 'mantecadas', and precisely what sets them apart from buns, sponge cakes and muffins.

The qualitative composition of the ingredients is also important, depending on whether the formula is richer in egg and cow's lard, as well as the "point" of the manufacturer; composition and production method that each confectioner has inherited from generation to generation, right up to the present day.

Finally, the dough is typically placed in very special, handmade containers called 'cajillas' and baked in an oven at moderate temperatures, taking care to ensure that the dough *drips out*.

G) CONTROL STRUCTURE

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The Instituto Tecnológico Agrario de Castilla y León, through the Subdirección de Calidad y Promoción Alimentaria, is the competent authority that exercises the functions of verification of compliance with the specifications, as well as the application of the sanctioning regime set out in Book V of Law 1/2014, of 19 March, Agrarian Law of Castilla y León.

H) LABELLING

All packaging in which the protected product is dispatched for consumption must bear a numbered secondary label bearing the Community Protected Geographical Indication symbol and the designation 'Mantecadas de Astorga', together with the Protected Geographical Indication logo.

The labels shall be affixed by the packaging industry and always in such a way that they cannot be reused.

The logo of the Protected Geographical Indication is:

