

TERMS AND CONDITIONS OF THE PGI «MORCILLA DE BURGOS»

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TERMS AND CONDITIONS OF THE PGI «MORCILLA DE BURGOS»

According to Regulation (EU) No. 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality regimes for agricultural products and foodstuffs

DENOMINATION:

«MORCILLA DE BURGOS»

DESCRIPTION:

"Morcilla de Burgos" is a meat product obtained by stuffing and subsequent cooking, in whose preparation the following basic ingredients are used: horcal onion, lard or suet, rice, blood, spices and salt.

The proportions of ingredients involved in the preparation of « Morcilla de Burgos » are:

| | |
|---------------|------------------|
| Horcal Onion: | Greater than 35% |
| Rice: | From 15% to 30% |
| Blood: | Greater than 12% |
| Lard or Suet: | From 10% to 22% |

The « Morcilla de Burgos » , at the end of its production , will present the following morphological and organoleptic characteristics:

a) Shape and exterior appearance.

After the production process, the « Morcilla de Burgos » is configured as a cylinder with a diameter between 30 and 100 mm, a length that ranges between 150 and 350 mm, sometimes arched depending on the shape of the casing used. The ends are stapled or tied, in which case enough thread is usually left for hanging and hanging.

The shape will be defined by the gut and its external color will vary from brown to dark brown, almost black. The blood sausage will not have cracks, breaks in the casing or visible moulds. The consistency will be firm and compact to the touch.

b) Coloration and appearance when cut.

When cut, the white dots will be seen as the dominant element due to the presence of the rice; the homogeneous distribution of the ingredients and you may occasionally see small pieces of lard. The color of the bond will depend on the variations allowed in its composition, although in all cases the basic color will be brown, in different shades.

c) Texture.

In the mouth you will notice a crumbly texture and you will be able to appreciate the presence of onion and the integrity of the rice grains, which may not be hard. Slight greasy sensation.

d) Aroma and flavor.

The smell and flavor of onion and the component spices should be appreciated.

e) Physical-chemical parameters of the final product:

- pH between 6-7.
- Humidity between 54-67%.
- Fat 15-25% on dry extract.
- Total sugars $\geq 3.5\%$ on dry extract.
- Fiber $\geq 2.7\%$ on dry extract.
- Salt content 0.5 -2%

"Morcilla de Burgos" may be presented for sale whole, with or without casing, in portions or slices as long as it is packaged and allows its origin to be known.

GEOGRAPHICAL AREA:

The geographical area of production of « Morcilla de Burgos » will be the province of Burgos.

PROOF OF ORIGIN:

The elements that prove that the product originates from the delimited area are the control and certification procedures, which will consider the following aspects:

« Morcilla de Burgos » will be produced exclusively in registered and controlled facilities.

The manufacturing facilities must undergo an initial evaluation for their registration in the Registry of Manufacturing Industries to verify their suitability to the provisions of this Specification, and periodic evaluations for their maintenance in the same.

The manufacturing facilities will keep record books that will indicate: In relation to the raw materials and products received, notes on the supplier, quantity, and destination of the batches. Likewise, they will keep notes about their clients, quantity and origin of raw materials or products supplied. And finally, correlations between each batch of products received and each batch of products supplied.

The controls and evaluations will affect the production method, quantities of raw materials involved in the process, review of documentation, stocks, sampling of raw materials and product testing.

The covered product will be identified by the consumer thanks to the identifying back label that will contain the mention "Protected Geographical Indication « Morcilla de Burgos »" .

OBTAINING METHOD:

Raw materials: Only the following raw materials are allowed

- a) Horcal Onion (*Allium cepa L*). Native variety that has the following characteristics: flat globose shape, minimum diameter 80 mm, weight greater than 100 grams, brown outer covering and the pulp ranges from white to light greenish yellow.
- b) Dry rice, whole grain, short grain varieties type Japonica Bahía or Bomba, extra category and stored in hygienic conditions. It can be precooked.
- c) Lard or suet. It will be stored frozen or refrigerated below 4°C.
- d) Sheep, cow or pig blood.
- e) Salt. Sodium chloride for food use.
- f) Spices. Black pepper will be the basic spice. Paprika, oregano, cumin, cloves, garlic, cinnamon, caraway, parsley and anise will be optional. They will remain correctly stored in a dry environment until used.
- g) Gut. It will be clean, well preserved and conditioned casing.

Preparation of “Morcilla de Burgos” :

Prior to the production process, the casing will be conditioned, and the raw materials involved will be prepared, weighed and recorded in the precise quantities. The rice will be weighed in any case dry. Pre-cooking the rice, if applicable, must be done no later than 48 hours before the production date.

The preparation will include the following processes:

1. Chopped lard or suet.
2. Chopped onion.
3. Optional sauté the onion with all or part of the lard.
4. Kneading all the raw materials until obtaining a homogeneous mass.
5. Stuffing of the dough.
6. Delimitation of the pieces of Morcilla de Burgos, by tying with rope or stapling, and cutting the portions.
7. Cooking Morcilla de Burgos, at a temperature above 90 °C.
8. Airing. It consists of external drying and final cooling of Morcilla de Burgos prior to their entry into the storage room.

BOND:

The reputation of “Morcilla de Burgos” is one of the elements justifying the link between the geographical area and the product.

There is not very abundant written information regarding the "Morcilla de Burgos", since for many centuries the homemade slaughter and the preparation of the "Morcilla de Burgos" have remained within the family, and the different preparation recipes were passed down orally. from generation to generation. It is from the second half of the 20th century when there is a resurgence of regional cuisines, and a large number of gastronomy books appear that refer to this fact and that suppose to recover or make known this jewel of our gastronomy.

For centuries, in Burgos, the slaughter of the pig was celebrated in the winter months, a family custom that was carried out in an artisanal way and has great popular roots. From the slaughter of the pig, fresh meat and succulent sausages were obtained, which during the rest of the year were part of the entire family's diet, highlighting the "Morcilla de Burgos" in which the blood, fat and intestines of the pig were used. animal.

The first written quote found that refers to the «Morcilla de Burgos» dates back to 1928, where the prestigious Spanish veterinarian from the beginning of the 20th century, Cesáreo Sanz Egaña, alludes to “, a picon Morcilla de Burgos made in the towns of Burgos that is characterized for having a high percentage of onion as well as rice, blood, fat and spices such as pepper, paprika and anise.” The fact that Sanz Egaña mentions this product in a technical manual indicates that at that time the product already enjoyed well-deserved fame and prestige. The origin of "Morcilla de Burgos" dates back to a time after the appearance of rice in the Burgos area. In the 15th century, due to its strategic location in Spanish geography, Burgos was one of the most active commercial centers, which facilitated the arrival of rice from Valencia. The incorporation of rice in the "Morcilla de Burgos" is believed to have been due to a need to increase its yield and shelf life, as well as give a firmer and softer texture to the palate.

In 1908, the first request for the sale of "Morcilla de Burgos" in the city appears in the Municipal Archive of Burgos, requests that increased from the 50s and 60s.

It is in the second half of the 20th century, as a consequence of the improvement of merchandise transportation as well as a greater migratory movement of the rural population towards industrial areas, when the "Morcilla de Burgos" crosses the provincial borders and its fame extends to throughout the national territory, with mentions of “Morcilla de Burgos” becoming more frequent, especially in tourist and culinary guides, and confirming this product as a typical specialty of the province, among them the following stand out:

- Encyclopedia of meat: production, trade, industry, hygiene. Ed. Espasa-Calpe. Madrid. Sanz Egaña, C., 1948.
- The anthropological background of Castilian-Leonese cuisine. Gastronomy Book of Castilla y León. Ministry of Education and Culture. Castilla and leon meeting. Valladolid. Jiménez Lozano, 1987.
- Sausages (Foods of Spain). The Aguilar Country. Madrid. Arrate, B., 1992.
- Cuisine and gastronomy of Castilla y León. Pyramid Editions. Madrid. Fernández de Alperi, S.1995.
- Practical book on sausages at home. Altosa Editions. Madrid. Díaz, R., 1999.
- Current Burgos Cuisine. Chefs, Restaurants and Artists of Burgos 2011-2012. Javier Cano Hernán. Siburita Magazine, 2011.

It is worth highlighting the words of Díaz Yubero (1998) about this product in his work titled "Flavors of Spain", "... Morcilla de Burgos is a humble but extremely tasty sausage. In Burgos the best in Spain is made, from pig's blood."

The production of "Morcilla de Burgos" is historically related to the homemade slaughter of pigs. In the 20th century, "Morcilla de Burgos" began to be made in workshops and factories, following traditional forms and approaching the recipes that have been passed down from generation to generation. This situation does not diminish quality, on the contrary, it provides this product with cleanliness and hygiene controls that guarantee its consumption in the best conditions. Due to the mechanization of the production process, the blood supply is carried out by authorized slaughterhouses. In most of the slaughterhouses located in the province of Burgos, different types of slaughter animals are slaughtered and the segregation of the different types of blood is not carried out, for this reason it can be made with pig, sheep or cow blood, safeguarding in at all times the final quality of the "Morcilla de Burgos".

The "Morcilla de Burgos" has specific qualities that make it different from that obtained in other areas of Spain and which is due to the use of the onion. According to the oral tradition regarding slaughter, which is transmitted from parents to children, and which still persists in many towns, the best onion for making blood sausage is the regional variety known as horcal onion, also called matancera or slaughter onion for its close relationship with this activity, since it is obtained fresh during the autumn and early winter months, coinciding with the slaughter season. This onion has been traditionally grown in the valleys of the main rivers that cross the province of Burgos: Pisuerga, Arlanzón, Arlanza, Duero, and more sporadically in the Ebro basin.

This type of onion was already described by José López y Camuñas (1854) and Sanz Egaña (1948, 1949) for the production of blood sausage. According to José López y Camuñas, author of the numerous recipe books of the time, he describes that to make onion Morcilla de Burgos "some sweet orca onions are chopped, placed on a light cloth and allowed to drain overnight; Shortly before making the blood sausages, the onion is cooked in water and salt without touching it in the same cloth, and when you take it out, you let it drain for a while."

This type of onion is used in the preparation of "Morcilla de Burgos" because it is a sweet onion that is easy to chop with a high fiber and water content, close to 92%, and with high retention capacity. In addition, this onion, being white, appears in the finished product in a less striking way than other types of onion.

The percentage of onion used to make "Morcilla de Burgos" directly influences three physical-chemical parameters: pH, total sugars and total dietary fiber (TDF), in addition to influencing the number and intensity of volatile compounds, especially sulfur compounds that give Morcilla de Burgos its particular smell and spicy flavor, which allows it to be differentiated from other rice blood sausages made in Spain.

CONTROL STRUCTURE:

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The Agrarian Technological Institute of Castilla y León, through la Subdirección Food Quality and Promotion, is the competent authority that exercises the functions of verifying compliance with the specifications, as well as the application of the sanctioning regime included in la Ley1/2014, of 19 of March, Agraria de Castilla y León.

LABELLED:

On the commercial labels, specific to each registered firm, the mention: Protected Geographical Indication “Morcilla de Burgos” must appear.

The protected product will be issued with a numbered back label. This back label will bear the mention “ Morcilla de Burgos ” and the Protected Geographical Indication logo.

Protected Geographical Indication Logo:

