

TERMS AND CONDITIONS “IGP PAN DE CRUZ DE CIUDAD REAL”

1.- NAME OF THE PRODUCT, WITH THE GEOGRAPHICAL INDICATION.

Protected Geographical Indication (PGI) “PAN DE CRUZ DE CIUDAD REAL”

2.- PRODUCT DESCRIPTION.

The product covered by the Protected Geographical Indication (PGI) “Pan de Cruz de Ciudad Real” is defined as bread formed by a compact and dense piece of durum wheat, mixed with a consistent and white crumb, in the shape of a domed loaf, with smooth bark, on the front side of which it has two deep perpendicular cuts in the shape of a cross, from which it takes its name and the code corresponding to the registration number of the manufacturing baking industry, and on its back side it bears the anagram or logo of the PGI .

The particular characteristics of the bread are the following:

- It is obtained and made from a hard dough made with candéal flour, whose indexes are: W between 140-200; and P/L between 0.5-1.0.
- Its round and flattened shape, with bark.
- Thick crust, between one or two millimeters, soft and crunchy, golden to light brown in color and with a toasted cereal flavor.
- White crumb, with a soft, spongy, consistent texture without alveoli and a cotton appearance.
- The organoleptic characteristics of bread are: the crumb with an intense aroma of cereals, and a pleasant and slightly sweet flavor in the mouth, the soft and crunchy crust in the mouth and a toasted cereal flavor. Under normal storage conditions, “Pan de Cruz de Ciudad Real” remains suitable for consumption for 6 or 7 days.
- It will not present mold, any abnormal residue, or any foreign matter.
- The maximum humidity of the crumb will be 30% and the acidity of the pieces will be between pH 5 and 7.
- Presentations. The name of the pieces, with their weights and sizes, are as follows:

Denomination Weight

(gr.) Diameter

(cm.) Thickness

(cm.)

Large bread 750-850 19-29 8-12

Small bread 550-650 17-27 7-11

Notebook 310-410 15-24 6-10

Cross bun 115-135 8-12 5-7

The PGI "Pan de Cruz de Ciudad Real" is presented to the public marked and labeled in a paper bag for correct identification, as follows:

- On its front face there will be marked two deep perpendicular cuts in
Cross.

- On their back they will carry the anagram or logo of the IGP, made up of small
Perforations arranged in the bark.

The bread is sold to the public bagged. Individual wrapping is used for each piece of bread and only paper bags or any other environmentally friendly sustainable and biodegradable material are allowed.

Bagging must be done at the sales establishment just before the

Sale of the product to the final consumer, since bagging can accelerate the

Moisture from the crumb passes to the crust, becoming soft and elastic, reducing the

Crunchy and spongy bread.

Bread that has passed all controls in the production process,

Preparation and packaging is sent to the market with numbered labels according to

With point (8) of this specification.

3.- DELIMITATION OF THE GEOGRAPHICAL AREA.

The bread-making area covered by the Protected Geographical Indication “Pan de Cruz de Ciudad Real” covers the entire province of Ciudad Real.

4.- ELEMENTS THAT PROVE THAT THE “CIUDAD REAL CROSSBREAD” IS ORIGINARY FROM THE GEOGRAPHICAL AREA.

4.1. Control.

The control requirements for a bread to be considered “Pan de Cruz de Ciudad Real” are the following:

1. Only bakery industries that produce their pieces in suitable facilities and located within the defined production area, and following the traditional production method included in this Specification.
2. The facilities, production means and procedures and their products will be subject to control carried out by the certification entity, in order to verify that the products that hold the “PGP Pan de Cruz de Ciudad Real” meet the requirements of this Specifications.
3. The certification entity will monitor, in accordance with the productive capacity of the bakery industries, the quantities of bread covered by the Protected Geographical Indication issued by each firm, which must be in accordance with the quantities of durum wheat flour available for this elaboration.
4. The controls will be based on the verification of the facilities of the bakery industries, review of documentation, which allows complete traceability of the product.
5. The analyzes of the raw material will consist of determining the W and P/L indices of the flour. Those referring to the finished product will consist of the determination of the humidity and acidity of the pieces, and the organoleptic analysis of the breads.
6. Visual verification of the morphological characteristics and absence of defects of the pieces
7. Verification of the marking and labeling of the breads, as set out in section 8 of this document.

4.2. Certification.

When it is verified that the bread has been obtained in accordance with the requirements of this Specification contained in the Quality Manual, it may be marketed under the protection of the “Protected Geographical Indication Pan de Cruz de Ciudad Real”

4.3. Traceability.

Product traceability will include:

The identification of the supplier and the batch of wheat transformed into flour or the batch of flour purchased, the identification of the batch of flour used in the production of bread, marking of the bread and documentary record of all phases of production traceability, conservation and shipment of parts.

The correlation between the lots received, produced and shipped, identifying the quantity and customers to whom the bread has been shipped, including retail sales in the bakery itself.

The traceability of the bread will be verified by the certification companies by verifying the documentation that the bakery industries must carry to demonstrate compliance with the specifications.

5.-DESCRIPTION OF THE PRODUCT OBTAINING METHOD.

5.1. Ingredients.

For every 100 kilos of flour, whose indexes are: W between 140-200; and P/L between 0.5-1.0, the ingredients and their quantification to be added to said quantity, depending on the existing environmental conditions, must be:

Ingredients Quantity

Water between 40 and 50 l.

Maximum salt 1.8 kg.

Sourdough (natural yeast) (*) between 15 and 25 kg.

Pressed yeast between 1.8 and 2.2 kg.

Improvers and additives authorized according to good baking manufacturing practices.(**)

(*) Sourdough consists of a piece of dough from a previous batch, which is left to ferment for 4 to 5 hours, before using it as the base of a new dough for baking.

(**) “Good baking manufacturing practices” are understood to be practices based on professional baking experience, both artisanal and industrial, consisting of the way bread is made, as well as the correct application of ingredients and their use. dosage, which must be authorized by current legislation.

5.2. Transformation index.

The maximum transformation rate is 110-125 kg. of bread per 100 kg. of flour, depending on the weight of the pieces.

5.3. Bread making process.

The process of making Bread of the Cross consists of the following phases, listed in order of completion:

1°) Kneading.

Because it is a hard dough, it can only be kneaded in a mechanical mixer. The kneading time will be 20 to 30 minutes until a homogeneous dough is obtained, depending on the type of mixer used, ensuring that the dough does not leave the mixer at temperatures above 24-25°C.

2nd) Refined or sautéed.

Once kneaded, it is passed through the refiner or cylinder, preferably a roller, in successive passes, until a fine and elastic dough is obtained, which does not present graininess to the touch, and which can be spread to obtain a very thin sheet without breaking.

3°) Heavy.

As it is an artisan bread, it will be weighed on a volumetric scale, electronic scale or volume divider.

The weights of the dough to obtain the different pieces will be the following:

Denomination Weight of the dough (gr.)

Large bread 900 – 1000

Small bread 660 – 760

Notebook 370 – 470

Cross bun 150 – 180

4°) Formed.

The forming is done by hand. Once the weighing has been carried out, the forming operation is carried out, which consists of balling the piece of dough with the hands until a conical-shaped ball is obtained, without allowing any residue to adhere. It is then flattened into a circle and then spread out. The layout is based on making the circle larger but thinning the edges and leaving the center higher.

5°) Fermentation.

Once this bread is formed, it is placed on boards covered with canvas or any other appropriate type of fabric. Fermentation should generally be carried out at room temperature, because while it ferments a thin crust must form, which does

not require excessive heat. The correct temperature and relative air humidity of the fermentation chamber are respectively between 26 and 30 °C and between 40 and 45 % relative air humidity. The fermentation time ranges between 1 hour and 20 minutes and 2 hours and 20 minutes, depending on the existing ambient temperature.

6º) Cut.

The cutting is also done by hand. Once the bread has fermented, two perpendicular cross-shaped cuts are made on its front side.

In one of the quadrants resulting from the previous cuts, the piece will be marked with the code corresponding to the registration number of the manufacturing baking industry, using a metal utensil in the shape of a tampon, suitable for this purpose.

The piece will then be left to rest for 10 to 15 minutes so that the cut acquires consistency through the formation of the crust.

Likewise, in this phase the rear face of the piece is marked, with the identifying logo of the Protected Geographical Indication "Pan de Cruz de Ciudad Real", consisting of the Calatrava Cross, marked in the form of specific perforations of the crust of the bread, by using a utensil suitable for this purpose, provided with spikes in the shape of the PGI logo, also serving to prevent the crumb from coming off the crust during the baking process.

The size of the logo will be, for the large and small bread, a diameter of 6 centimeters, and for the notebook and the cross bun, a diameter of 4 centimeters.

Once these operations have been carried out, the piece is ready to proceed with baking.

7º) Thrown in the oven.

This step is also carried out manually, starting by taking the bread already cut on its front side and placing it with a shovel in the oven, with the code corresponding to the registration number of the baking industry and the perpendicular cross-shaped cuts towards below.

8º) Baking or cooking.

This bread is baked in ovens equipped with hearths and walls of refractory material.

The total cooking time will be between 30 and 50 minutes. For the first 15 minutes, the oven temperature should be at 250° C, and for the remaining 15 to 35 minutes, the oven temperature should drop to 200° C.

9º) Removed from the oven.

The bread is removed from the oven with the same shovel, being placed on carts equipped with wooden shelves, for drying and cooling.

Once cold, the pieces are manually labeled, according to point 8 of this document, thus being ready for marketing.

6.- FACTORS THAT CREDIT THE HISTORICAL LINK WITH THE GEOGRAPHICAL ORIGIN.

The Bread of the Cross of Ciudad Real is originally from the region of Calatrava, located in the province of Ciudad Real in the Autonomous Community of Castilla La Mancha, and more specifically from the area of Almagro, Carrión de Calatrava and Manzanares, a traditional area since ancient times. of extensive cereal crops and where a wide variety of breads are made.

From this region, its production spread to the rest of the province of Ciudad Real.

Cross bread, made by hand for centuries, had periods of great production, but its consumption subsequently fell. However, the notoriety and fame of this bread has caused its consumption to recover, with a great demand from consumers, both native and foreign, due to the demand for quality regional products.

The experience and good work of Ciudad Real bakers has made it possible to preserve and improve the production of bread with its own and differentiated organoleptic characteristics, and recognized and appreciated by consumers.

This bread enjoys a recognized reputation both locally and regionally, as well as nationally. Francisco Tejero in his work on milling and baking, cites cross bread as “Bread originating from Castilla La Mancha, specifically from Ciudad Real, which is being recovered by the Bakers of that Community, and is made from a candéal dough. This specialty has a long shelf life, and is ideal to accompany cheeses and wines from La Mancha.

Although the specific written historical references about the Bread of the Cross are difficult to specify, however, its origin as such dates back to the time of the Order of the Calatravo Knights in the 13th century.

The production of durum wheat in this region of Calatrava increased considerably, in order to feed a growing population, due to the increasing importance of the enclave, proliferating the manufacture of bread as a basic and main food, as demonstrated by the fact that in 1273 , Alfonso In the Historical Geographical Relations ordered by King Philip II, in 1575, in response 26, it is stated that “...where tithes are given in each year...one thousand and five hundred bushels of durum wheat... , according to which the Villa de Carrión de Calatrava must produce about fifteen thousand bushels of wheat per year.”

In the Book of Facts of the Town Hall of the Villa de Carrión de Calatrava, corresponding to March 31, 1636, it appears verbatim: “...they appointed a calahonero to sell the bread baked with the cross of the pósito that is baked to Gabriel The local young man from this town coello for just reasons that move them and because there is enough bread for the supply and they ordered him to

be notified that he has an account book and reason that he will give it when asked = this must be sold to the inhabitants of this town at nine maravedis per pound cabal = the bakers of this town are notified to come with the baked cross bread at the rate of eighty-five pounds per bushel at the rate of twenty-two reales and a half and that each item that is taken out has an obligation.....and delivering the money to the depositary who is currently.....= so that said bread can be given to foreigners at the price of two maravedis per pound”

In the Ensenada Cadastre of the year 1752, in the Interrogation, in response 29, it says: “There are fifteen neighbors who work some seasons of the year in baking durum wheat bread from the cross for the town and outside it and for During the time they have this deal, they regulated each one's annual profit at three hundred and sixty-five reales....”

In the Interrogation of the Archbishop of Toledo, in the year 1788, D. Manuel Gómez, priest of the Villa de Carrión de Calatrava, province of Ciudad Real, in question 8, about production, says verbatim: “the fruits of Land is wine and oil and arable land to carry bread; and for five years it will produce annually..... ten thousand bushels of durum wheat.....all at a little more or less.” To question 9, he answers: "There are no factories of any kind, since the town is made up of about 20 farmers, 50 farmers, and 100 bakers, who supply this town and the town of Almagro with the aforementioned bread of the cross, baked daily." .

The chronicles of the year 1846, as recorded in the Madoz Historical Geographic Dictionary (volume 5, page 627, columns 1 and 2), say about Carrión de Calatrava: “Industry: bakeries that supply Ciudad Real, Miguelturra, Manzanares, Almagro and Torralba de Calatrava, it being a day of conflict when at least 100 loads of traditional bread from the area do not leave for these points, which is very exquisite, in whose article their only trade consists...”

The use and tradition of this bread is historically linked to the type of traditional food of this geographical area, based fundamentally on the gastronomy of farmers and shepherds who formerly worked as farm workers, and since this product has a long shelf life, it could be used both directly in dishes and stews, or as an accompaniment to other dishes.

Thus, Cervantes in Don Quixote echoes this product, putting into the mouth of Sancho Panza some sayings and proverbs of the time, referring to the use of bread, such as “duels, with bread are less”, “to those who bake and knead, don't steal the loaf”, "let the dead go to the hole and the living to the loaf" and "bread and olives are better than fasting", in which in some way properties and uses parallel to the present are revealed. Cross bread.

Numerous native dishes, of ancestral regional preparation, such as migas, stew pellets, such as “El guiso de Camacho”, slices and croutons, etc., some of which are preserved today, have to be made with the Bread of Cross. It has also been used, and in fact continues to be used, to accompany cheeses and wines from La Mancha.

Most of the production of Ciudad Real's Pan de Cruz is carried out by family bakery ovens run by successive generations. A good part of the ovens located throughout the province of Ciudad Real are very old, having known how to combine tradition and experience with modernization.

The combination of the human factor, together with the fact of the historical notoriety that the product had, and undoubtedly has today, attributes to Pan de Cruz a reputation that makes it one of the most emblematic products of the region.

The essential characteristics that link the product with the geographical area are fundamentally linked to the characteristics of the environment of the region.

The area's own climate, characterized by the low relative humidity of the air, has exerted a notable influence on the conformation and characteristics of this type of bread, especially on the shape and appearance that the pieces ended up adopting, due to the fact that their consumption was dilated in time, the duration had to be long and its preparation and characteristics were rapid.

In fact, the low relative humidity of the air is what causes the consistency of the crumb to be compact, but cottony and without alveoli, giving the crumb a characteristic softness.

Likewise, during fermentation a thin crust begins to form, not yet consistent, and once the fermentation period is over, two perpendicular cuts are made on the front side of the bread.

During the baking process, the dough undergoes a strong increase in volume, expanding continuously, affecting the crust. If the perpendicular cross-shaped cuts had not been made on its front side, the crust would burst due to the internal pressure of the expanding crumb.

7.- CONTROL BODY.

The control body is the following certification entity: CERTIFOOD, S.L

C/ Cristóbal Bordiú, 35

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28003 Madrid

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This entity is authorized by the Autonomous Community of Castilla-La Mancha and complies with the requirements established in the UNE-EN 45011 standard.

The certification body shall take all necessary steps to assess conformity against the applicable specification, in accordance with the requirements of the specific product certification system.

The certification entity must comply with the applicable standards and any other requirements such as sampling, testing and inspection, which will be the basis of the applicable certification system in its Quality Manual.

Its specific functions will consist of:

- Inspection of samples taken from the market or the kiln stock, or a combination of both,
- Conformity evaluation of the product properties, established in the specifications,
- Audit of the documentary records of the production of protected breads in their different formats or presentations.
- Furnace audit.

8.- LABELING

The breads covered by this PGI “Pan de Cruz de Ciudad Real” will be presented to the public marked and labeled in a paper bag for correct identification, as follows:

- On its front face there will be marked two deep perpendicular cuts in
Cross.

- On their back they will carry the anagram or logo of the IGP, formed by small perforations arranged in the bark.

The bread is sold to the public bagged. Individual wrapping is used for each piece of bread and only paper bags or any other environmentally friendly sustainable and biodegradable material are allowed.

Bagging must be done at the sales establishment just before the

Sale of the product to the final consumer, since bagging can accelerate the

Moisture from the crumb passes to the crust, becoming soft and elastic, reducing the

Crunchy and spongy bread.

Bread that has passed all controls in the production process,

Preparation and packaging is sent to the market with numbered labels according to

With point (8) of this specification.

9.- REQUIREMENTS THAT MUST BE FULFILLED UNDER THE COMMUNITY AND/OR NATIONAL PROVISIONS.

The regulatory provisions that the Protected Geographical Indication “Pan de Cruz de Ciudad Real” must comply with will be the following:

1. Order of May 9, 1998, of the Ministry of Agriculture and Environment, laying down provisions for the application of Council Regulation (EEC) No. 2081/92, of July 14, 1992, relating to the protection of geographical indications and designations of origin of agricultural and food products.
2. Royal Decree 1414/2005, of November 25, 2005, which regulates the procedure for the processing of applications for registration in the community register of protected designations of origin and protected geographical indications, and the opposition to them.
3. Council Regulation (EC) No. 510/2006 of 20 March 2006 on the protection of geographical indications and designations of origin of agricultural products and foodstuffs.
4. Law 8/2003, of March 20, on the Vineyard and Wine of Castilla-La Mancha.

10.-LOGO OF THE PGI “PAN DE CRUZ DE CIUDAD REAL”

