

**APPLICATION FOR REGISTRATION
OF THE DESIGNATION OF ORIGIN / GEOGRAPHICAL
INDICATION ¹⁾**

FOR AN AGRICULTURAL PRODUCT OR FOODSTUFF

I. Applicant

1. Name²⁾:

Wielkopolska Izba Rzemieślnicza w Poznaniu

Grupa Producentów Wielkopolskiej Kielbasy Białej Parzonej group of producers

2. Seat or residence and address:

61-874 Poznań, al. Niepodległości 2

3. Mailing address:

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60-538 Poznań, Kościelna 28/4

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2. Dariusz Wnuk

66-210 Zbąszynek, Czarna Droga 9

Telephone: 504 057 997

Email: darek-wnuk@tlen.pl

4. Person acting on behalf of the applicant:

Aleksandra Swulińska-Katulska

5. Group:

Provide information on the composition of the group.

1. JM Jacek Marcinkowski company ul. Przelot 18, 60-408 Poznań
2. 'Rzeźnictwo Zyguła Zbąszynek' Spółka z ograniczoną odpowiedzialnością Sp. k. ul. Czarna Droga 9, 66-210 Zbąszynek
3. ABC Kuchni PL sp. zoo sp. k. ul. Obornicka 55A, 62-002 Suchy Las
4. Zakład Przetwórstwa Mięsnego Dworecki sp. jawna Golejewo 34, 63-921 Chojno
5. Zakład Przetwórstwa Mięsnego Krzysztof Zieliński Wioska 28, 64-308 Jabłonna
6. Zakłady Mięsne 'Bystry' sp. zoo sp. k. ul. Strzelecka 2, 62-020 Swarzędz
7. Zakład Mięsny Konarczak sp. jawna ul. Gostyńska 5, 63-860 Pogorzela

¹⁾ Delete as appropriate.

²⁾ Only a group is entitled to apply for registration. A natural or legal person may apply for registration after the European Commission has laid down the conditions under which such a person may be treated as a group.

8. ZPM 'Waldi' sp. jawna
ul. Powstańców Chocieszyńskich 97, 62-065 Grodzisk Wlkp

9. Zakłady Mięsne Szajek sp zoo ul.
Poznańska 50B, 62-066 Granowo

10. Rzeźnictwo Wędliniarstwo Stefan Słociński ul.
Kościelna 37, 64-300 Bukowiec

II. Specification 1.

Name:

Kiełbasa biała parzona wielkopolska

2. Application for registration of:

Mark with a cross if the applicant is seeking to register the name referred to in Section 1 as a designation of origin or geographical indication.

1) designation of origin

X

2) geographical indication

3. Category:

Indicate the category to which the agricultural product or foodstuff belongs³⁾.

Class 1.2. Meat products (cooked, salted, smoked, etc.)

4. Description:

Provide a description of the agricultural product or foodstuff and, where necessary to demonstrate the link referred to in Section 8, also information on the raw material composition, physical, chemical, microbiological, or organoleptic characteristics.

'Kiełbasa biała parzona wielkopolska' is a sausage made of uncured pork of average fattiness, cooked, portioned into links, encased in natural pig's intestine.

Physico-chemical characteristics:

Sausage with a grey outer surface and cross-section; may contain small areas of pink colour from pieces of meat. Marjoram is visible and may be the dominant feature in determining the colour of the outer surface and cross-section.

The sausages are twisted into links at intervals of 10–12 cm; the surface of the casing is clean, matt, slightly moist to the touch.

The shape of a typical link is determined by the natural twisting of the casings. Its cross-section is round.

The sausages have a diameter not exceeding 33 mm and are 10–12 cm long.

Not too compact in cross-section after being cooked, immediately before consumption.

³⁾ For completion by the body submitting the application to the European Commission.

A slight leakage of meat juices is permitted when the sausage is sliced.

Organoleptic characteristics:

The taste of cooked pork dominates, with a pronounced marjoram flavour and a mild aroma of garlic and pepper. Presence of salt discernible.

Aroma characteristic of uncured cooked pork sausage.

The specific features of ‘kielbasa biała parzona wielkopolska’ that distinguish it from other white sausages are as follows:

- it is made only from pork,
 - it is made from fresh meat trimmed off 48–72 hours after slaughter,
 - the meat used in the production is uncured,
 - contains significantly more (70%) Class I meat,
 - the only seasonings are: evaporated salt, freshly ground black pepper, grated fresh garlic, chopped marjoram, the dominant feature being a dominant marjoram content.
- According to the recipe for white sausage published by the Central Organisation of the Meat Industry in 1964, marjoram may be omitted at the request of customers in the area concerned. In Wielkopolska, white sausage has always been produced with the addition of marjoram, which is a distinguishing feature of this product and emphasises its link with the region.

5. Geographical area:

A historic area of Wielkopolska that covers:

- 1) Wielkopolskie Voivodeship within the administrative boundaries,
- 2) Poviats in Lubuskie Voivodeship:
 - Gorzowski
 - Krośnieński
 - Międzyrzeczki
 - Słubicki
 - Strzelecko-Drezdenecki
 - Świebodziński-Wschowski
 - Zielonogórski
- 3) Poviats in Kujawsko-Pomorskie Voivodeship:
 - Mogileński
 - Żniński

6. Proof of origin:

Please indicate the method used to confirm that the agricultural product or foodstuff originates in the defined geographical area.

The production process of ‘**kielbasa biała parzona wielkopolska**’ is subject to multi-phase control covering all phases of production. The control is conducted by the ‘**kielbasa biała parzona wielkopolska**’ production control board of the Wielkopolska Butchers, Meat Processors and Chefs’ Guild in Poznań, which includes producers of this sausage.

1. To be eligible for the PGI '**kielbasa biała parzona wielkopolska**,' products must comply with all of the following conditions:
 - a) they are produced in the specified geographical area outlined in Section 5, following the production method described in Section 7, and possess the characteristics specified in the description in Section 4;
 - b) their producers commit in writing to comply with the specification, including obligations arising from proof of origin;
 - c) their producers will provide the information contained in the form referred to in Section 2 to '**kielbasa biała parzona wielkopolska**' production control board.
2. Producers wishing to make their products under the protected designation must submit a written declaration to the '**kielbasa biała parzona wielkopolska**' production control board of the Guild (members and non-members). The declaration form will be developed by the board and will be available at the Guild's headquarters and on the website of the Wielkopolska Butchers, Meat Processors and Chefs' Guild. Producers must immediately report any changes to the information in the above declaration.
3. Producers undertake to keep records of '**kielbasa biała parzona wielkopolska**' produced in the production plant. At the request of the control body, the producer is required to show the batches of raw materials from which the batch of sausage was produced. Producers are obliged to manufacture the product designated as '**kielbasa biała parzona wielkopolska**' in accordance with the specification.
4. The '**kielbasa biała parzona wielkopolska**' production control board of the Wielkopolska Butchers, Meat Processors and Chefs' Guild in Poznań may conduct independent inspections of all producers of '**kielbasa biała parzona wielkopolska**.' If any production inconsistencies with the specification are found, the group informs the specification control body.
5. To ensure that '**kielbasa biała parzona wielkopolska**' meets its specification, each producer will undergo inspection by an authorised control body.
6. The '**kielbasa biała parzona wielkopolska**' production control board of the Wielkopolska Butchers, Meat Processors and Chefs' Guild in Poznań will at all times have at its disposal an up-to-date list of the producers of '**kielbasa biała parzona wielkopolska**.'

7. Method of production:

Provide a description of the production method for the agricultural product or foodstuff and provide information on packaging if there are reasons why packaging should take place in the geographical area defined in Section 5 and indicate those reasons.

Pork obtained from pig half-carcasses with a lean-meat content of over 55% is used to produce '**kielbasa biała parzona wielkopolska**.' Pork carcass class is identified based on the Community scale for grading pig carcasses. Meat to be used in the production of '**kielbasa biała parzona wielkopolska**' must conform to the following additional specific conditions and recommendations:

- the meat used should come from pigs which have been slaughtered no more than three days prior to production, in line with the requirement that meat for making sausages be trimmed off 48–72 hours after slaughter;
- raw meat from pigs displaying clear symptoms of a myopathy (PSE, DFD, obvious consequences of physiological processes or injuries, etc.) as confirmed by a veterinarian at the time of slaughter must not be used;
- it is not permitted to use meat from breeding sows and boars;
- the meat must not be subjected to any preservation process apart from chilling. Chilling means the keeping of fresh meat, during storage and transport, at an ambient temperature of between -1 °C and + 7 °C; the meat must not be frozen.
- chopped marjoram should be of the highest quality.

‘Kiełbasa biała parzona wielkopolska’ is to be made from medium-fine minced pork and a binder prepared from lean, sinewy pork obtained from trimmed hams and shoulders. **Meat substitutes and water-binding substances (albuminoids, flavourings, etc.) must not be used.**

The following parts of a pig’s carcass are used to produce ‘kiełbasa biała parzona wielkopolska’:

I. Class I pork, accounting for 70% of the total production weight,

This is a lean ham meat, with light pink to red colour, without fat, tendons and connective tissue, obtained from the following muscles of ham: the semimembranosus muscle (topside), the biceps muscle (top rump), the semitendinosus muscle (silverside), the gluteus muscle (rump), the quadriceps muscle (knuckle). May contain a small amount of intermuscular fat.

II. Class II pork, accounting for 20% of the total production weight,

This is the meat obtained from the cutting and trimming of hams and shoulders by removing the fatty parts and fat from Class I meat. Class II meat should not contain more than 50% fat. May have a small amount of connective tissue, which may not exceed 5% of the total Class II meat content.

III. Class III pork, accounting for 10% of the total production weight. Meat obtained from the trimmed fore and hind shanks (extensor and flexor muscles of the fingers), sinewy with a high content of connective tissue (up to 25% of the total Class III meat), without external fat.

Class I meat is ground to pieces up to 13 mm, Class II to 5–10 mm pieces, while Class III is finely chopped. Pieces of Class III meat may not exceed 3 mm.

Raw material content:

• pork	100 kg
(in proportions specified above)	
• water added during mincing and mixing	10–15 kg
• evaporated salt	1.8–2.2 kg
• freshly ground black pepper	0.15kg
• grated fresh garlic	0.1kg
• chopped marjoram	minimum 0.3kg

After mixing, the filling is tightly packed into natural casings of \varnothing 31-33 mm (water caliber). The sausages are twisted into links at intervals of 10–12 cm, with the ends of the intestines pinned. The meat then rests for 1–2 hours and is cooked until it reaches 72°C. The production process consists of the following stages:

<p>Stage 1 – Preparation of the raw material for production Pork half-carcasses or appropriate selected parts of the carcass (as defined in Section 4) are cooled to a maximum temperature of 7°C with a pH between 5.8 and 6.2. The meat for ‘kielbasa biała parzona wielkopolska’ is trimmed off 48–72 hours after slaughter.</p>
<p>Stage 2 – Mincing of the meat Class I meat is minced in a grinder with a \varnothing 13 mm mesh screen Class II meat is minced in a grinder with a mesh screen of maximum \varnothing 5-10 mm Class III meat is finely chopped together with pepper, garlic, and marjoram into a uniform mass. Pieces of meat may not exceed \varnothing 3 mm.</p>
<p>Stage 3 – Mixing and preparation of the stuffing All the ingredients are then combined by mixing them evenly. Salt and process water are added, making up 10–15% of the total weight of the meat. Mixing continues until the pieces of meat are evenly distributed, and the stuffing is adequately sticky and well bound. The mixing time is not specified.</p>
<p>Stage 4 – Filling and tying of the casings The mixed mass is tightly filled into casings (natural intestines) with a diameter of \varnothing 31-33 mm, forming sausages that are hand-twisted into links of 10–12 cm. The ends of the intestines are pinned. The sausages are hung up. Each hanged pair of sausages should come into contact with the smoking stick.</p>
<p>Stage 5 – Resting Resting should take place in a warm and well-ventilated place. An optimal resting time is approx. 2 hours. Resting is the maturing of the sausages, hanged out from smoking sticks, immediately after the casings are filled with stuffing until they are moved for cooking.</p>
<p>Stage 6 – Cooking The sausages are steamed or cooked in a water bath at a temperature of 78-85°C until the internal temperature of each sausage reaches 71°C. The cooking time depends on the cooking method and the temperature parameters (the timeframe is not specified).</p>
<p>Stage 7 – Cooling Cooling is carried out in two stages. First, the sausages are cooled in an aqueous environment by immersion or spraying to bring their temperature below (30°C) as quickly as possible, and then with air so that the temperature in the centre of the sausages is no more than 8°C.</p>

8. Link with the geographical area:

When applying to register a name indicated in Section 1 as a designation of origin, provide elements demonstrating the link between the quality and characteristics of the agricultural product or foodstuff and the geographical environment in the area referred to in Section 5.

‘Researchers of our culinary past are unanimous. Sausages have been part of Polish cuisine since Slavic times. The oldest types of sausage are the perishable products, which

were called “sausages for quick consumption”. These include the traditional white sausage.’ (Annex No 16). Every self-respecting housewife had her own infallible way of preparing such a ‘sausage for quick consumption.’ At the end of the 19th century, an acknowledged source of practical recipes for jams, various pickles, sausages, vodkas, liqueurs, fruit wines, honey and cakes was a book by Lucyna Ćwierczakiewiczowa published in 1885. Note that this book already contained the author’s recipe for a holiday sausage for quick consumption. The fact that contemporary authors still refer to this book when giving a recipe for white cooked sausage attests to the author’s reputation (see Annex No 16). Over time, also influenced by consumer preferences, the recipes converged, with the best and tastiest one prevailing in a given area.

‘Kiełbasa biała parzona wielkopolska’ (Annex No 22) with well-specified characteristic features originates in a historical region of Wielkopolska known for more than 100 years. It has become an indispensable Easter dish as a sign of the household’s wealth. In his publication *Kuchnia i stół w polskim dworze* [The Kitchen and Table in the Polish Manor], Waldemar Baranowski recounts the early 19th century Easter blessed food at the Rogalin palace as follows: ‘At the Rogalin palace, the centrepiece of the blessed food was a whole lamb adorned with obligatory flags, a lavishly decorated piglet, a gigantic roast veal, and sausages.’ In *Mała Wieś* the blessed food was set up in the grand dining room. On a large platter in the center of the table stood ‘a whole smoked pig’s head, brown in colour, with a painted egg in its half-open mouth.’ Beside it lay whole hams, and further **arranged in a circular pattern was white sausage**’ (Annex No 1). The sausage was also described in various other ways including fresh white or cooked white. The sausage was produced by local butchers to order or in wealthier households following pig slaughter. Such cooked white sausage was served for holidays and family celebrations not only at mansions and palaces. It was also enjoyed by townspeople in Poznań. In the Chronicle of the City of Poznań, *Do stołu podano* [Come to the table!], Easter celebrations from the late 19th century are recalled as follows: ‘The Easter breakfast started at noon. The table was full of delicious food. There was no shortage of boiled ham with bone, various roasted meats, pâtés, and chains of sausage arranged on platters. The **white sausage** baked with onions and juniper was considered a treat’ (Annex No 5). It was valued for its deliciousness and quickly became a staple in the homes of not only wealthy townspeople. This is undeniably evidenced by records from the 19th and early 20th centuries. It was served at luxurious dinners, as well as at refined breakfasts. It was also a main ingredient in dishes. In *Makarego 730 Obiadów wielkich, średnich i małych, mięsnych i postnych z opisem śniadań i wieczerzy tudzież spiżarni, sklepu i kuchni dla chorych* [Makary’s recipes from 730 Dinners: Large, Medium, and Small, Meat and Fasting, with Descriptions of Breakfasts and Suppers as well as the Pantry, Store, and Kitchen for the Sick], the 183th recipe reads as follows: ‘Sausages fried in various ways. Take 1 pound (500 g) of lean pork meat, and after trimming the veins and membranes, chop it with 1/2 pound (250 g) of bacon. Add salt, pepper and **marjoram**. Stuff the well-rinsed and cleaned pork casings with the mixed filling to a thickness of half a finger, tie them as desired, coat with flour, dip in egg and breadcrumbs, and fry in butter until golden brown’ (Annex No 2). Importantly, Wielkopolska sausages must be seasoned with marjoram. Even in the early 20th century, it was still made in some households without specialised butchery tools. This is evidenced by the 849th recipe in Maryja Śleżanka’s 1904 *Kucharz Polski* [The Polish Chef]: ‘Sausages for quick use. Sausage meat is sourced from the front shoulders, neck, loin, ham trimmings, and other leftover cuts, with a ratio of three parts lean meat to one part fatty pork or bacon. Finely dice and lightly chop the meat. For 10 pounds of meat, take a quarter pound of salt, an ounce of pepper, an ounce of finely crushed allspice, **an ounce of chopped marjoram**, and 2 cups

of strong broth made from bones, trimmings, and 2 onions. Instead of broth, you can use the same amount of lukewarm water, which will make them last longer. Mix the meat well with the spices, then stuff the casings using a metal funnel or the eye of a key, without packing too tightly to prevent them from bursting during cooking. Remove any air pockets under the casing by pricking them with a needle. Put the made sausages in cold water, then take them out after fifteen minutes and hang them on rods in a dry, cool place. It is a good idea to dry them off first on the stove' (Annex No 4). As indicated by the given recipe, this much-loved and popular sausage in Wielkopolska was unique for being made **exclusively from chilled fresh pork, without curing, and with a generous amount of marjoram**. In his publication *W XIX wiecznym Poznaniu* [The 19th century Poznań], M.L. Trzeciakowski writes: 'Among the lower middle class and proletariat ... the favourite cold cuts included white sausage, bread sausage, and blood sausage' (Annex No 3). After the Second World War, due to its growing popularity, it entered industrial meat production. Although some modifications were introduced, its main characteristics – the use of uncured meat and the grey colour after cooking – were retained. Its recipe appeared in a 1955 book *Produkcja wędlin* [Production of cold cuts] published by Wydawnictwo Przemysłu Lekkiego i Spożywczego. Recipe No 8 for raw white sausage reads as follows: 'Raw white sausage is produced from uncured meat. Nitrite is not used in the production of white sausage, as one of its distinctive features is retaining the grey colour of the uncured meat after cooking' (Annex No 6). In the technological documentation for sausages and meat products adopted **nationwide** in 1964 by the Central Organisation of the Meat Industry (Annex No 15), deviations in the recipe for raw white sausage (i.e. before cooking) were introduced. Thus, as marjoram was not used in other regions apart from Wielkopolska, the following was laid down: 'At the written request of the recipients, the addition of marjoram in a given region may be discontinued.' It was also allowed to increase the amount of garlic to 0.10 kg per 100 kg of stuffing: '... the addition of garlic in the amount of 0.10 kg may be used' (p. 168 of Annex No 15). Both formulations accept the distinctiveness of the recipe for white sausage for Wielkopolska.

Wielkopolska has always been renowned for its pig-farming and for being a major producer of pork, which is why pork products were made for many special occasions such as weddings, christenings, first masses, anniversaries, harvest festivals, etc., with 'kielbasa biała parzona wielkopolska' being a particular delicacy. The sausage was also popular because it did not take long to make and because of its freshness. As a regional speciality, 'kielbasa biała parzona wielkopolska' soon attracted notice and has established itself as a feature of various trade fairs and festivals. The Chronicle of the City of Poznań, *Do stołu podano*, states the following: 'In the autumn and winter seasons, special feasts called "The Great Pig-Slaughter Festival" and "The Great Sausage Evening" were organised. At that time meat from the pot was served from 10 am and various kinds of sausages from the pot, sausages with barley and cabbage, and homemade sausages were served from 6 pm.' (Annex No 5). This is also confirmed by later extensive press coverage of fairs and white sausage (Annex No 14). The rules for making fresh – and subsequently cooked – white sausage [kielbasa biała] in large meat-industry plants were documented on the basis of oral accounts and records collected in the 1950s. The distinctive qualities and uniqueness of 'kielbasa biała parzona wielkopolska' were first specified in the 1990s, when competitions were held in the pre-Easter period, during which the characteristics of this sausage were clearly defined. The competitions were organised by the Chamber of Crafts, the Butchers Guild and researchers from what was then the Agricultural Academy in Poznań and from the sectoral institute. Competitions were held annually, and each time a protocol was drawing up. The certificate awarding protocol outlined the competition's organisers and the producers who received annual certificates. Please see

attached an example of a 2006 protocol (Annex No 7). The certification process always saw numerous producers of ‘kielbasa biała parzona wielkopolska’ (Annex No 8). Every year, the competition’s organisers would award certificates to producers whose ‘kielbasa biała parzona wielkopolska’ met consumers’ expectations and was made in accordance with the expectations of connoisseurs of pork butchery products (for examples of the certificates, see Annexes No 9 and 10).

Cooked sausages have existed in the German, Polish, Czech and Slovak lands since at least the 19th century. Different recipes were used and these can still be found in national cookery books. In particular, these sausages included beef and veal (in the German, Czech and Slovak lands) or lamb, in addition to pork. Different seasonings such as paprika, onion and local herbs were also used. The recipes used in the Polish lands also varied, depending on the availability of beef, veal and lamb. Cured meat was often used to provide durability. In Wielkopolska, the rule according to which the sausage can be **made only from pork** has been upheld. What is more, the sausage is unique in that it is produced from fresh meat that has been chilled but not cured. The only seasonings used are salt, pepper, garlic and marjoram, which dominates. The intense grey colour is another distinguishing feature of this pork butchers’ product (immediately after being cooked, its colour is whitish, hence the name ‘kielbasa biała parzona wielkopolska’). The narrow range of seasonings results in a flavour profile which emphasises and brings out the marjoram, which is grown all over Wielkopolska. Although the term *kielbasa biała* is known and used throughout Poland, in Wielkopolska it signifies a different, very specific type of sausage.

The reputation of ‘kielbasa biała parzona wielkopolska’ is evidenced by the fact that it has been present at the traditional St John’s (midsummer) fairs in Poznań for 40 years. They were resumed after World War II by the Mayor of Poznań Andrzej Wituski. The significance of ‘kielbasa biała parzona wielkopolska’ can be seen in the fact that, during the period of martial law, when meat was rationed, butchers were allocated additional meat with which to make this sausage (Annex No 11).

‘Kielbasa biała parzona wielkopolska’ grew so much in popularity that butchers began to produce it outside the festive seasons. It became part of the everyday range of products on offer in pork-butchers’ shops in Wielkopolska. This is why, white sausage producers wished to obtain an **annual** certificate in a competition organised before Easter (see Annexes No 9 and 10). Its year-round availability in the shops has resulted in its being used in a variety of ways in cooking. The variety of its uses can be seen from the results of observations of students and households carried out over the past 40 years under the Household Studies programme of the Agricultural Academy in Poznań (now the Poznań University of Life Sciences). Due to the short shelf life of the sausage (uncured, unsmoked meat), students bring ‘kielbasa biała parzona wielkopolska’ from their family homes in jars, covered with hot lard. They then use it as a spread on bread with lard, served cold, often with horseradish. It can also be fried on lard with onions. When prepared in this way, it is eaten with potatoes and sauerkraut. To enhance the flavour, they sometimes add finely chopped sour apple to the fried sausage along with the onions. Students often bring just the stuffing for Wielkopolska white sausage, kept in jars and pasteurized. In this form, it is colloquially called ‘jarred’ sausage. The stuffing serves as a base for sauces with pasta or noodles and vegetables (e.g., tomatoes and peppers). In households, the same sausage stuffing is used to prepare gourmet pork rolls (as stuffing for slices of pork loin).’

A new generation is adopting the ‘kielbasa biała parzona wielkopolska’ tradition and, whilst it appreciates the sausage’s flavour, it is also looking for new ways of using it in cooking. This is why recipes and tips concerning the sausage are to be found in various

magazines. This also demonstrates the reputation of the product. Please find attached some tips and recipes for Wielkopolska white sausage (Annexes No 16, 17, 18, 19, 20, 21).

‘Kiełbasa biała parzona wielkopolska’ has also become an established part of all outdoor social gatherings. Here, it serves as the base for simple (which is important in this context) yet very tasty dishes. It may be served sliced and fried with tomatoes and zucchinis (often from one’s own garden) with loose groats. Alternatively, white sausage is served from the grill (Annex No 19) (e.g. in an aluminium foil) with pickled cucumber, horseradish or mustard. A variation involves heating the sausage in water or, better yet, steaming it. It can then also be served in horseradish sauce (Annex No 21). However, undoubtedly, among Wielkopolska dishes, sour rye soup with white sausage reigns supreme. A common one-pot dish is white sausage sliced into pieces with onions, bell peppers, and red beans (Annex No 18). Another variant is white sausage with vegetables (Annex No 20).

Interestingly, in many Wielkopolska households, ‘kiełbasa biała parzona wielkopolska’ is considered in family traditions to be dietetic (due to the absence of curing salt and the significant amount of high-quality meat). It is recommended for a wide range of specific diets, as well as for the nutrition of children and the elderly. Its continued popularity and status as a beloved specialty are evidenced by its daily sale in even small quantities in shops for immediate consumption. You can buy this sausage, also in dishes, at any major festival or celebration. In 2015, the Poznań district of Łazarz advertised its festival using the local name for ‘kiełbasa biała parzona wielkopolska’: *Kicha biała od chabaja*.

In August 2015 in Pogorzela, Gostyń Powiat, one of the attractions at a cheese festival was ‘kiełbasa biała parzona wielkopolska’ fried with cheese (photos in Annexes No 12 and 13). In previous years, it was fried with onions and mushrooms. Throughout Wielkopolska, ‘kiełbasa biała parzona wielkopolska’ is served in sour rye soup, a favourite among food enthusiasts.

‘Kiełbasa biała parzona wielkopolska’ (Annex No 22) is listed as a traditional product by the Ministry of Agriculture and Rural Development, serving as a hallmark of the region. Although home production of sausage is declining today, a growing number of consumers seek out producers with competition certificates.

9. Control body:

Provide the name and address of the body or departments⁴⁾ carrying out the control of compliance with the specification and the scope of controls.

Voivodeship Inspector of the Agricultural
and Food Quality in Poznań
pl. Wolności 17
61-739 Poznań
wijnars.poznan.ibip.pl

10. Packaging and labelling:

Provide, if any, specific labelling rules for the agricultural product or foodstuff in question.

‘Kiełbasa biała parzona wielkopolska’ is to be marketed:

1. in a traditional form

⁴⁾ More than one department may be involved in the control.

2. in foil packaging.

Producers of 'kiełbasa biała parzona wielkopolska' use the following types of labels:

1. **Basic label**, in the form of a sleeve (a band around the sausage).

When sold in the traditional way, the sausages may be presented unpackaged, albeit with one wraparound label for every three pairs of sausages, then transferred into retail packaging (paper bag, PA/PE bag) on which at least three elements (the geographical indication, the producer's name and the product name 'kiełbasa biała parzona wielkopolska') should appear. Only producers and their shops or stands may sell the sausages in the traditional way.

2. **Label applied to film packaging (MAP)**, in the form of a sticker.

'Kiełbasa biała parzona wielkopolska' is also placed on the market in protective-atmosphere vacuum packs. It is then not necessary to use individual labels containing all the information: the sausages should be packaged in film in sixes (three pairs of links), with a specially designed wraparound label applied to one of them. The sausages should be packaged in protective gases in a quantity that safeguards them against damage. Any packaging machines, specific to individual producers, may be used. A label containing at least three elements (the geographical indication, the producer's name and the product name 'kiełbasa biała parzona wielkopolska') should be affixed (stuck) to the surface of the packaging, in the principal field of vision. Ornamental and thematic labels may be used. Ornamental and thematic labels must be notified to the 'kiełbasa biała parzona wielkopolska' production control board of the Wielkopolska Butchers' Guild.

11. Specific requirements introduced by current regulations:

Please indicate whether there are specific requirements imposed by European Union or national legislation concerning the agricultural product or foodstuff to be notified.

12. Additional information:

Provide additional information, if any, on the agricultural product or foodstuff to be notified.

13. List of documents attached to the application:

Please provide a list of materials and publications referenced in the application and a list of accompanying annexes.

Annex No 1 – Waldemar Baraniewski, *Kuchnia i stół w polskim dworze*, p. 104

Annex No 2 – *MAKAREGO 730 Obiadów Wielkich, Średnich i Małych Mięsnych i Postnych*, Poznań, edited by Księgarnia Katolicka, 1903 p. 92–93

Annex No 3 – M.L. Trzeciakowski, *W XIX wiecznym Poznaniu*, 1987, p. 200–201, p. 210–211

Annex No 4 – Marya Ślezańska, *Kucharz Wielkopolski*, Poznań, printed and edited by Jarosław Leitgeber, 1904, p. 356–357

Annex No 5 – *Do stołu podano, 80 LAT KRONIKI MIASTA POZNANIA*, Kronika Miasta Poznania, KMP 2003 vol. 4, p. 146–147, p. 158–159

Annex No 6 – Eng Konstanty Goclański, MEng Janina Szefer, Czesław Trenkner, *Produkcja Wędlin*, Warsaw, 1955, Wydawnictwo Przemysłu Lekkiego i Spożywczego, p. 167–168

Annex No 7 – The competition protocol for the awarding of the 2006 quality certificate for traditional meat products, 23 March 2006

Annex No 8 – List of certificates issued for ‘kielbasa biała parzona wielkopolska’ from 2006 to 2015 in the competition during Easter in Poznań

Annex No 9 – An example of a certificate issued for ‘kielbasa biała parzona wielkopolska’ on 27 March 2007 to meat processor SHAJEK

Annex No 10 – A 2010 quality certificate issued for ‘kielbasa biała parzona wielkopolska’ in competition ‘Polish Tradition – Easter, the Meat Holiday’

Annex No 11 – Statement by the Mayor of Poznań, 14.10.2015

Annex No 12 – Harvest and cheese festival in Pogorzela – white sausage served with cheese 23 August 2015

Annex No 13 – Harvest and cheese festival in Pogorzela – white sausage served with cheese 23 August 2015

Annex No 14 – ‘Wielkopolska biała kielbasa z rodowodem,’ *Głos Wielkopolski*, 12/13 February 2005

Annex No 15 – *Centrala Przemysłu Mięsnego, Przepisy wewnętrzne nr 21, Zbiór dokumentacji technologicznej na wędliny i wyroby wędliniarskie*. Wydawnictwo Przemysłu Lekkiego i Spożywczego, Warsaw, 1964.

Annex No 16 – Romana Chojnacka, ‘Przebój wielkanocnego stołu - biała kielbasa,’ *Trzoda chlewna* No 3/2008

Annex No 17 – Romana Chojnacka, ‘W sam raz na chłodne dni,’ *Trzoda chlewna* No 11/2009

Annex No 18 – Dishes with ‘kielbasa biała parzona wielkopolska’ – stew

Annex No 19 – Dishes with ‘kielbasa biała parzona wielkopolska’ – grilled sausage

Annex No 20 – Dishes with ‘kielbasa biała parzona wielkopolska’ – sausage with vegetable

Annex No 21 – Dishes with ‘kielbasa biała parzona wielkopolska’ – sausage in horseradish gravy

Annex No 22 – ‘Kielbasa biała parzona wielkopolska’ – whole and in cross-section

Annex No 23 – Statement by the applicant