

**APPLICATION FOR REGISTRATION
OF THE DESIGNATION OF ORIGIN / GEOGRAPHICAL
INDICATION¹⁾**

FOR AN AGRICULTURAL PRODUCT OR FOODSTUFF

I. Applicant

1. Name²⁾:

Konsorcjum Producentów Kielbasy Lisieckiej [Consortium of Producers of Kielbasa Lisiecka]

2. Seat or residence and address:

Nowa Wieś Szlachecka 77, 32-060 Liszki, Poland

3. Mailing address:

Nowa Wieś Szlachecka 77, 32-060 Liszki, Poland

Tel.: +48 12 270 25 42

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4. Person acting on behalf of the applicant:

Stanisław Mądry

5. Group:

Provide information on the composition of the group.

The application is submitted by the Konsorcjum Producentów Kielbasy Lisieckiej [Consortium of Producers of Kielbasa Lisiecka], with its seat in Nowa Wieś Szlachecka. The consortium, established on 12 March 2005, is a legal entity bringing together producers of kielbasa lisiecka, operating in the municipalities of Liszki and Czernichów.	
1. Przetwórstwo Mięсне Tadeusz Płatek Nowa Wieś Szlachecka 51, 32-060 Liszki, Poland	producer
2. Spółka Zakład Mięсны – Spółka Jawna Zofia, Tadeusz, Stanisław i Włodzimierz Przebinda Nowa Wieś Szlachecka 45, 32-060 Liszki	producer
3. Spółka Trójka - Spółka Jawna A. Kaczmarczyk, B. Konik, D. Kromka, Kaszów 98, 32-060 Liszki	producer

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.

4. Spółka Wyrób Wędlin Tradycyjnych WOLAREK - Spółka Jawna, B. Wolarek, W. Wolarek Nowa Wieś Szlachecka 224, 32-060 Liszki	producer
5. Zakład Uboju zwierząt i przetwórstwa mięsa Barbara Czekaj Nowa Wieś Szlachecka 230, 32-060 Liszki	producer
6. Wyrób Wędlin, Siudek Czesław Czułówek 11, 32-061 Rybna	producer
7. Przedsiębiorstwo Produkcyjno-Handlowo-Usługowe „LENIK”, Wiesław Lenik Rybna 540, 32-061 Rybna	producer
8. Zakład Masarski, Spółka Cywilna Elżbieta Morawska, Józef Morawski Kamień 252, 32-071 Kamień	producer
9. „KAZMAZ” Kazimierz Fryc Nowa Wieś Szlachecka 159, 32-060 Liszki	producer
10. Zakład Masarski, Spółka Cywilna Stanisław Mądry, Danuta Mądra Nowa Wieś Szlachecka 77, 32-060 Liszki	producer

II. Specification

1. Name:

Provide the name of the agricultural product or foodstuff.

KIEŁBASA LISIECKA

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

<input type="checkbox"/>
<input checked="" type="checkbox"/>

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:

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

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.

Appearance (external and cross-section)	Typical ring of sausage. The surface of the casing is clean, shiny, slightly wrinkled and dry to the touch. Individual pieces tied up with yarn at the ends. Cross section with clearly visible pieces of meat, enrobed by rings of stuffing.
Shape (external and cross-section)	The shape is reminiscent of a ring, formed according to the natural curve of the casings. Cross-section takes round or oval form.
Size	The average length of a single ring of sausage is 35-40 cm. This size may be larger, according to casing used, and it can reach 55 cm at maximum. The cross-section ranges from 45 to 55 mm; on average it is 52 mm.
Colour (external and cross-section)	'Kiełbasa lisiecka' is of dark brown colour and slightly shiny, which is typical of naturally smoked products. The colour of the cross-section consists of naturally pale pink pieces of meat and slightly darker, brownish-pink stuffing.
Consistency, 'feel to the touch'	Texture is tight and firm, typical for fresh smoked sausage.
Taste and smell	The dominant taste is that of spiced pork, with a mild taste of pepper, an aroma of garlic and a pronounced saltiness. The smell is characteristic for pork sausage.
Microbiological, physical and chemical features	Physical and chemical features: <ul style="list-style-type: none"> • Dry matter: 28.00–31.25% • Protein: 21.3–23.4% • Raw fat: up to 5%. • Salt NaCl: 2–2.4% • Nitrites NO₂: up to 46.9 mg/kg • Nitrates NO₃: 7.2–11.27 mg/kg • Phosphates: up to 5.25 g/kg
Declared levels e.g.: alcohol content (%), pH value, water activity, other indicators	pH value of ready product is 6 +/- 0.2
Other additional information describing the agricultural product or foodstuff	Yield of ready product is 84% +/- 2%. The yield is estimated according to the weight of ready, cooled down sausage in comparison with total weight of used raw material.

Pork obtained from class E pig half-carasses with a lean-meat content of 55–60% is used to produce 'kiełbasa lisiecka'. Pork carcass class is identified based on the Community scale for grading pig carcasses. Class E meat to be used in the production of 'kiełbasa lisiecka' must conform to the following additional specific conditions and recommendations:

- 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;
- meat from sows and boars is not permitted;
- meat from animals showing unlawful characteristics, in particular porcine stress syndrome (PSS), which can be detected objectively and ‘post mortem’ in animals and products, is not permitted;
- 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 +4°C;
- the meat must not be frozen,
- meat used for production may not come from pigs slaughtered within less than 48 hours or more than 120 hours.

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 +4°C. The meat must not be frozen.

The following elements of pork carcass are used for production of ‘kielbasa lisiecka’:

I. Class I pork – 85% of the total production weight.

This is lean ham meat, of light pink to red colour, without fat, tendons or 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). Slight marbling with intramuscular fat is permitted.

The use of the submuscular muscle adjacent to the semimembranosus muscle and the quadriceps is not permitted in this class of meat for the production of ‘kielbasa lisiecka’, owing to their characteristic very dark colour, which in the case of ‘kielbasa lisiecka’ would adversely affect its traditional appearance.

II. Class II pork – 10% of the total production weight.

This meat is obtained during the process of cutting and trimming hams and shoulders by removing the overly fatty parts and fat from Class I meat. Class II meat should contain less than 50% fat. A small amount of connective tissue is permitted, but this must not account for more than 5% of the total quantity of Class II meat.

III. Class III pork – 5% in total production weight.

This meat is obtained from the trimming of the front and rear shin (extensor and flexor muscles of the fingers), sinewy with a high content of connective tissue (up to 25% of the total amount of Class III meat), excluding external fat.

Quality and usefulness for production of pork carcass elements required by the recipe are very important. Producers also carry out additional post-slaughter classification in order to determine suitability of parts of the carcass for the production of ‘kielbasa lisiecka’. This process takes into account the additional specific requirements that certain muscles must meet in order to be used in the production of ‘kielbasa lisiecka’.

In the production of ‘kielbasa lisiecka’ the following are also used:

A. Process water – maximum 5% in total production weight.

It is added only in the preparation of stuffing, according to presented production method. Process water should meet the requirements of internal provisions on quality of water intended for human consumption.

B. Spices.

The following spices are used in the production of 'kiełbasa lisiecka':

- Nitrite curing salt (*peklosól*) – 1.5 kg per 100 kg of total production weight;
- Fresh garlic – 400 g per 100 kg of total production weight;
- Ground white pepper – 300 g per 100 kg of total production weight; 50 g per 100 kg of coarse-ground black pepper is permitted within this amount.

For the quality and characteristic features of 'kiełbasa lisiecka', the geographical place of origin of other spices used for production is unimportant. These products are required to be of best consumption quality available on the market.

C. Auxiliary materials:

The following auxiliary materials are used in the production of 'kiełbasa lisiecka':

- Natural small intestines of bovine origin or protein casings Ø 52;
- Wooden picks (*floki*) or white sausage-making twine.

For the quality and characteristic features of 'kiełbasa lisiecka', the geographical place of origin of casings and auxiliary materials used for production is unimportant. It is required that they are products of best consumption quality available in the market.

5. Geographical area:

Indicate geographical area.

It is defined by external administrative borders of Czernichów and Liszki municipalities in Kraków Powiat, Małopolskie Voivodeship.

6. Proof of origin:

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

'Kiełbasa lisiecka' is a product made of high-quality pork, suitably chopped and seasoned, which is stuffed into casings of a specific diameter and subjected to natural smoking.

Ensuring product compliance with the declared production method.

1. The Consortium of Producers keeps records of 'kiełbasa lisiecka' producers as well as their establishments, that is, it identifies and records the places where it is produced.
2. For the sake of maintaining the reputation of 'kiełbasa lisiecka' and to safeguard the sausage against possible unlawful use of its name, the producers' consortium applies a system of marking products covered by the specification, based on the use of a common label for 'kiełbasa lisiecka'. The label has appropriate overprint, which ensure identification. The details are specified in Section 10 of this specification.
3. The consortium takes other measures to ensure product compliance with the declared production method:
 - registration of labels issued to producers,

- monitoring of conformity of 'kielbasa lisiecka' production site with the requirements laid down in Section 5 of the specification,
- monitoring of compliance of production process with provisions in force,
- periodic quality check of the finished product (including organoleptic),
- preparing publicity materials on 'kielbasa lisiecka' for consumers.

The system adopted for keeping records of the labels and other measures adopted allow full control of the amount of sausage that conforms to the specifications present on the market.

Each producer must put details of their company in the designated place on the label in accordance with the legislation in force in this area.

Each producer keeps their own records related to this specification at the preparation stage and in the course of production. These records can be accessed by the inspection body at all times and are subject to inspections. Producers' measures to guarantee the appropriate production of 'kielbasa lisiecka' include in particular:

1. Keeping records of purchase documents or documents concerning obtaining pork meat (half-carasses or elements of carcasses) confirming the use in production of 'kielbasa lisiecka' of meat which meets the following requirements:
 - Class E meat according to Community scale for grading pig carcasses,
 - Meat is free from defects, referred to in Section 4 of this specification, based on an assessment of competent veterinary services.
2. Keeping records of the pH measurements of meat of each batch for production.
3. Keeping records of the total production mass of meat of each batch for production and of the quantities of the process water added to each batch.
4. Evidence of periodic (quarterly) testing of the efficiency of the production of 'kielbasa lisiecka'. The efficiency is measured according to weight of cooled sausage in relation to total weight of raw material used.
5. Keeping records of proof of purchase of fresh garlic.
6. Evidence of periodical assessment of quality of spices used. The analyses should be conducted quarterly.
7. Keeping records of proof of purchase of wood for smoking room, confirming in particular the kind of wood and its origin (place of harvest).
8. Keeping records of smoking parameters for each production batch of 'kielbasa lisiecka', i.e., temperature and time of smoking in particular phases of this process.
9. Keeping records of humidity measurements in the premises used for storage of ready product.
10. Proof of periodical organoleptic examination of ready product.

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.

Step 1 – Preparation of raw materials for production

Pork or appropriate half-carcasses, selected carcass elements cooled down to a temperature of 7°C, with pH between 5.8 and 6.2. The meat for ‘kielbasa lisiecka’ is trimmed from hams 48–120 hours after slaughter.

Step 2 – Preparation of meat for curing

Class I meat is cut manually or in a dicer into pieces to produce 3–5 cm cubes. Class II and III meat remains in the pieces obtained from the cutting and trimming of hams and shoulders.

Step 3 – Dry curing

The cubes of Class I meat and pieces of Class II and III meat obtained from cutting are mixed with nitrite curing salt in a mixer or manually. Each class of meat is cured separately. 1.5 kg of pickling salt is required per 100 kg of meat.

The curing process takes place at a temperature of 4–6°C in premises where the humidity level is 85%.

The meat is cured for 2–4 days. For curing, meat is placed tightly in pools up to a height of 60 cm or in ice houses up to a height of 20 cm.

An ice house is a plastic container to store meat, with a capacity of 50 kg.

Step 4 – Chopping of meat after curing

Class I meat is not chopped after curing.

Class II meat is chopped up into pieces 10 mm across using a grinder. Class III meat is chopped with garlic and pepper into pieces 3 mm across using a grinder. The process is repeated twice.

Step 5 – Mixing and preparation of the stuffing

The blending of all the ingredients begins with mixing of the prepared Class I meat. The time for massaging the meat depends on its physico-chemical characteristics. Process water (maximum 5% of total production weight) may be added at this stage. Mixing continues until the pieces of meat are evenly distributed. The other ingredients – Class II and III meat – are then added. After adequate mixing of the meat, the stuffing becomes firmly bound and all the ingredients are evenly distributed. The whole mixing process takes approximately 15 minutes.

Massaging leads to the plasticisation of pieces of meat.

Step 6 – Filling and tying-up of casings

The casings are tightly filled with the mixed stuffing and individual rings are formed. The ends of casings in each ring are closed off using wooden picks or tied up with twine.

Step 7 – Settling

Settling takes place in a well-ventilated, warm place. The optimum settling time is about two hours.

Settling is the ageing (resting) of rings of sausage, hung on smoking rods, immediately after stuffing until they are moved to the smokehouse.

Step 8 – Smoking and roasting

The smoking and cooking process takes place in traditional smoking chambers, in which the smoke and heat is provided by the burning of wood from deciduous trees: alder, beech or fruit trees. The wood is burnt in a smoking chamber directly under the rods on which the sausages are hung.

The smoking of ‘kielbasa lisiecka’ is a continuous, three-stage process:

- Phase 1 – drying. Exposure of the sausage placed in the smoking chamber to a thin smoke for 20 to 30 minutes at a temperature of approximately 45–55°C. The smokehouse door is left ajar to ensure free air exchange.
- Phase 2 – proper smoking. Exposure of the sausage placed in the smoking chamber to a thick smoke for about 80 minutes at a temperature of approximately 45–55°C. The smokehouse door remains closed.
- Phase 3 – roasting. Exposure of the sausage placed in the smoking chamber to a thin smoke for 60 to 90 minutes at a temperature of approximately 75–90°C. This phase continues until the internal part of the ring reaches the temperature of 68–71°C and dark brown colour, and if natural intestines were used – dark brown with reddish tint. The smokehouse door remains closed.

The smoking and roasting of one batch of ‘kielbasa lisiecka’ takes about 3.5 to 4.5 hours.

Step 9 – Cooling

Cooling takes place in a well-ventilated place where the temperature does not exceed 8–12°C and the air humidity is 85–90%.

The rings of sausage are cooled to a temperature not exceeding 18°C.

8. Link with the geographical area:

When applying to register the name indicated in point 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.

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

‘Kielbasa lisiecka’ is a product of its region, and its connection to the region is firmly based on local production technology (unique know-how) resulting from longstanding butchery traditions and the reputation that ‘kielbasa lisiecka’ has garnered over the years. The name ‘kielbasa lisiecka’ is directly related to its place of production, deriving its name from the village of Liszki.

One of the few preserved documents attesting to the centuries-old tradition of pig breeding in the Lesser Poland region, particularly around Kraków, is a medieval book of the Miechów court, the so-called *Liber maleficorum*, covering the period from 1571 to 1747. It includes, among other things, records of court sessions concerning crimes, predominantly property crimes,

where the most frequently stolen items were pigs, horses, etc. (Władysław Baran, *Zarys dziejów Michałowic* [Outline of the history of Michałowice], Michałowice, 1991).

Animal husbandry has always been linked to the subsequent development of meat processing. Various guilds emerged, allowing, according to the laws of the time, the production and sale of meat and its processed products. In the Middle Ages, Kraków butchers supplied themselves with meat for slaughter and processing. Pork was abundant and was sourced from as close by as possible, while cattle for slaughter were brought from distant eastern areas. The animals were driven along designated routes through Małopolska to Silesia. Until the end of the 17th century, the so-called ‘cattle route’ ran through the areas of Liszki and Czernichów municipalities. One of the stopping points on the route from eastern Małopolska was the village of Wołowice (Czernichów municipality), which consequently became one of the centres of butchery and meat processing development: Honorata Obuchowska-Pysiowa, ‘Handel wołami w świetle rejestru celnego komory krakowskiej z 1640 r.’ [Cattle trade in the light of the Kraków Customs House Register from 1640] in *Kwartalnik Historii Kultury Materialnej*, R21:1973). It is precisely with the ‘cattle route’ that the history associates the use of beef casings in the production of pork sausages.

Free markets (*wolnice*), where craftsmen who did not belong to guilds could sell their produce, developed in Polish towns and cities from the early 17th century (M. Haubrichówna, ‘Wolnice czyli wolne targi w miastach polskich do początków XVII wieku’ [Wolnice, or free markets in Polish cities until the early 17th century], in *Rocznik Dziejów Społecznych i Gospodarczych*, vol. IV, 1935). Adam Chmiel, in his publication *Rzeźnicy Krakowscy* [Kraków Butchers] from 1930, mentions that butchers from many villages around Kraków sold their products at *wolnice*. Many of them came from the vicinity of Liszki and Czernichów. Electoral rolls for 1865, 1867 and 1870 for Czernichów,

Liszki, Kaszów and neighbouring villages belonging to the same deanery as Czernichów and Liszki contain the names of butchers living and working in those localities (Annex 3).

In the archives of the Seweryn Udziela Ethnographic Museum in Kraków, there is a manuscript from 1894, *Powiat Krakowski, jego historia, położenie, rozległość, opis etnograficzny* [Kraków Poviát, its history, location, extent, ethnographic description], by Jadwiga Strokowa, née Zubrzycka, which includes a chapter on industry and trade in the poviát. Based on the list, in 1894, in the entire area that is now Kraków Poviát there were 87 butchers, 35 (40.2%) of whom carried on their activity in localities within the current administrative boundaries of the city of Kraków (Annex 4). However, the list reveals that a further 34 butchers (39.1%) were active in localities that are now part of Liszki and Czernichów municipalities. This means that the two municipalities, Liszki and Czernichów, had as many butchers as Kraków, which at the time had a population of 69,130 (Annex 5). The remaining 18 butchers, or 20.7%, operated in other municipalities in Kraków Poviát (Annex 6). This is clear evidence of the strong and long-standing tradition of meat processing in the municipalities of Liszki and Czernichów. Since the second half of the 19th century, they have been the second biggest centre of cured meat production in the poviát, after Kraków. Additionally, based on the same data, it can be added that 7 out of 12 cattle traders operating in the poviát at that time conducted their business in localities now part of Liszki and Czernichów municipalities. The tradition of butchery and cured-meat production in the municipalities of Liszki and Czernichów continued uninterrupted until the outbreak of World War II in 1939. This is evidenced by data from the Kraków Chamber of Commerce and Industry for the period 1858–1939, located in the State Archives in Kraków.

In the register of ‘granted industrial cards and concessions’ issued between 1903 and 1936, the names of butchers from the Czernichów and Liszki communes are listed (Annex 6). During this period, 14 new licenses were granted to producers from Liszki and 3 licenses to producers from Czernichów.

In the book *Krakowskie wyroby wędliniarskie – praktyczne wskazówki o wyrobie wędlin* [Kraków meat products – practical tips on sausage making] by Andrzej Różycki, published in 1926, the author writes in the introduction that ‘*The method of making Kraków sausages has a well-established reputation thanks to its quality, evidenced by the fact that before the war, 70% of sausages produced in Kraków, as I have described, were exported to cities in former Austria and abroad.*’ In discussing various sausage-making methods, chapter XVI is devoted to Kraków cut sausage (*krakowska krajana kielbasa*), and Chapter XVII to Kraków coarse-cut sausage (*krakowska grubo krajana kielbasa*). This publication also mentions the tradition of using beef casings in the production of Kraków sausages. It was in the 1930s that ‘kielbasa lisiecka’ developed from the Kraków coarse-cut sausage (*krakowska grubo krojona*), as a distinct type, distinguished by its composition and method of production, identified by contemporary consumers with its place of production, specifically with producers from the Liszki area. ‘Kielbasa lisiecka’ established itself as a distinct product owing to the unique recipe used for its production by butchers from the areas around Liszki and Czernichów. It is this recipe, kept secret, that determined the particular taste and quality of ‘kielbasa lisiecka’. And the quality was sought after, as consumers looked for sausage from Liszki, or ‘kielbasa lisiecka’.

Oral accounts indicate that the Metropolitan Archbishop of Kraków, Prince Adam Sapieha, also highly valued ‘kielbasa lisiecka’, as evidenced by a statement from the parish priest of St. Nicholas’ Church in Liszki (Annex 7). The Metropolitan Archbishop of Kraków often visited the Liszki parish. In 1925, between 12 and 18 June, Archbishop Prince Adam Sapieha visited Morawica, Liszki, Czernichów, Kamień, Rybna, Zalas, and Tenczynek.

He returned to Czernichów on 21 October 1927 to consecrate the banner of the Agricultural School. Close contacts with the faithful of the Liszki and Czernichów communes were facilitated by his close associate, Auxiliary Bishop and Rector of the Kraków Theological Seminary, Stanisław Rospond, who came from Liszki and whose family had been involved in butchery for several generations.

During the interwar period (1918-1939), ‘kielbasa lisiecka’ was sold in many shops in Kraków. The most famous place to buy it was the Kopczyński brothers’ shops on Grodzka Street.

During World War II, these trades were in crisis as a result of the excessive demands of the occupying forces. Butchers from Czernichów and Liszki were forced to sell clandestinely, risking confiscation and fines. Immediately after World War II, there was a brief flourishing of the butchery craft. In the *Księga rzemiosła polskiego* [Book of Polish Crafts], published by Informacja Gospodarcza INGOS in 1949, 45 private entrepreneurs conducting butchery and meat processing in Kraków Powiat were listed. Of these, 18, or 40%, operated in Czernichów and Liszki municipalities (Annex 8). The well-established tradition of meat processing in Czernichów and Liszki survived another war upheaval. Local butchers resumed the production and sale of traditional sausages.

Despite continuous difficulties, butchers from the Liszki and Czernichów areas continued to produce their sausages, sometimes illegally, and sold them clandestinely. The range of products was not extensive, mainly producing and selling sausages and meat, including the well-known ‘kielbasa lisiecka’. Supply difficulties for meat products, including sausages, only enhanced its

legend and reputation. Unfortunately, sometimes producers' activities were noticed by the authorities, and those caught faced fines. The State Archives in Kraków holds a list of butchers who illegally produced sausages and were fined between PLN 500 to PLN 2,000 (Annex 9).

In the post-war period and subsequent decades of the 20th century, the Polish government, pursuing a policy of 'planned socialist centralised economy,' did not favour the development of private enterprises. Those attempting any form of private production faced repression and lived in constant threat. During this time, state-owned plants for sausage production were established in Poland. The so-called socialist centrally controlled economy, implemented in Poland from the early 1950s, led to the introduction of officially designated product groups and assortments according to the prevailing nomenclature for almost all products. In the book by K. Gołowski and Z. Miśkiewicz, *Wędzenie przetworów mięsnych* [Smoking meat products], published in 1953 as part of the series Biblioteka Pracownika Przemysłu Mięsnego [Library of Meat Industry Workers], 'kielbasa lisiecka' is classified as a group of perishable scalded sausages. After World War II, the meat processing plant of the cooperative Gminna Spółdzielnia "Samopomoc Chłopska" in Liszki began operations (Annex 10). It employed butchers and residents of surrounding localities and trained them for the profession. The plant produced 'kielbasa lisiecka' for 50 years. Its production helped solidify the reputation and established the excellent opinion of the perfect sausage. In private butcheries as well as the meat plant in Liszki, throughout the second half of the 20th century, the well-known 'kielbasa lisiecka' was produced and sold, either clandestinely (Annex 11) or legally (Annex 12), maintaining the tradition. Consumers discovered another link between quality and origin. They bought 'kielbasa lisiecka', but specifically 'from Liszki'. It is important to remember that this was during a period of market shortages and meat product scarcities in retail stores. The continuity in the method of producing 'kielbasa lisiecka' is also indicated by the fact that former employees of the meat plant are still private producers today and continue the good traditions of its production. An example of this continuity is Stanisław Mądry, once an employee of the meat plant in Liszki, now an individual producer, who has won awards and distinctions for his 'kielbasa lisiecka' in national competitions (Annex 13). He also significantly contributed to the establishment of the producers' association Konsorcjum Producentów Kielbasy Lisieckiej which aims to uphold the quality, production tradition, and good reputation of 'kielbasa lisiecka.'

In guides to the Kraków area published in the 1960s, we can read '*...Liszki was once famous for its excellent "kielbasa lisiecka"...*' (J. Zinkow, J. Matecki, *Kraków – trasy podmiejskie* [Kraków – Suburban Routes], wydawnictwo Artystyczno-graficzne, Kraków 1966, p. 200). These were times when the authorities of the People's Republic of Poland fought against private sausage production. However, it is known that in the 1960s and later, butchers produced sausages and sold them clandestinely at Kleparz and other markets or private homes (Annex 11).

Famous culinary critics in Poland, in their book on Kraków gastronomy, in a chapter on victuals, recall 'kielbasa lisiecka' as follows: '*... Heavily smoked and strongly porky, not dried, with a shiny natural casing, narrower than Kraków sausage, but wider than the typical rural one. Traditionally made in Liszki, located near Kraków. It comes in two forms: minced and chopped, we naturally recommend the latter, as it is tastier and more expensive. In its most exquisite versions, it is characterised by a delicate pink interior with large chunks of pork loin and tenderloin, and an addictive taste. It can only be found around Kraków. (...)*' (*Zjeść Kraków, przewodnik subiektywny Roberta Makłowicza i Stanisława Mancewicza* [To Eat Kraków, a subjective guide by Robert Makłowicz and Stanisław Mancewicz], Kraków, 2001).

The butchery traditions of the region encompassing today's Liszki and Czernichów municipalities date back to the early 17th century when *wolnice*, or free markets, took place. At these markets, non-guild craftsmen, including those from Liszki, could sell their products. Even during periods when private production was banned, the reputation of 'kielbasa lisiecka' was so significant that producers continued to make and sell it despite the looming sanctions.

In March 2005, Konsorcjum Producentów Kielbasy Lisieckiej was established in Nowa Wieś Szlachecka, in Czernichów municipality (Annex 14). The consortium is a legal entity that brings together producers operating in Liszki and Czernichów municipalities. Currently, 10 producers of 'kielbasa lisiecka' belong to the consortium. The selection of authorities and the recruitment of members are conducted in accordance with the provisions of the Rules of Procedure of the Consortium Meeting (Annex 1). The producers' organisation was established in response to the appearance of counterfeit 'kielbasa lisiecka' appearing on the market. It was the consortium who have adopted the standards they themselves would meet to ensure that 'kielbasa lisiecka' can always be identified as their production.

'Kielbasa lisiecka' was presented at the prestigious Salone del Gusto in Turin in 2002, where it garnered significant acclaim, as reflected in the Italian press. 'Kielbasa lisiecka' was also known and highly valued by Pope John Paul II (Annex 14).

Moreover, 'kielbasa lisiecka' was presented at:

1. Salon International de l'Agriculture 2005 in Paris from 26 February to 6 March 2005.
2. The Royal Show 2005 in Stoneleigh, UK from 3 to 6 July 2005.
3. Seville Fair in 2005.

The high quality and exceptional reputation of 'kielbasa lisiecka' are confirmed by numerous awards. The most significant awards and distinctions given to the producers of 'kielbasa lisiecka' for its production include (awards and distinctions listed chronologically, Annex 15):

1. National Competition Nasze Kulinarne Dziedzictwo 2003 [Our Culinary Heritage]
I First Prize for Stanisław Mądry for 'kielbasa lisiecka'
2. National Competition Nasze Kulinarne Dziedzictwo 2003 [Our Culinary Heritage]
I First Prize for the company "Trójka" for sliced 'kielbasa lisiecka'
3. National Competition Nasze Kulinarne Dziedzictwo 2003 [Our Culinary Heritage]
Honorary Award Perła 2003 for Stanisław Mądry for 'kielbasa lisiecka'
4. Nomination by the Marshal of the Małopolskie Voivodeship Polish Food Producer 2005
for Zakład Masarski s.c. Stanisław, Danuta Mądry
Product: 'kielbasa lisiecka'
5. Małopolski Smak [Taste of the Lesser Poland] Competition
First place in the category of sausages and meat products for 'kielbasa lisiecka'
6. Małopolski Smak [Taste of the Lesser Poland] Public Choice
I First place in the category of sausages and meat products for 'kielbasa lisiecka'

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.

1. Name:
COBICO Sp. z o.o.
Address:
ul. Grzegórzecka 77, 31-559 Kraków;

2. Name:
Biocert Małopolska Sp. z o.o.
Address:
ul. Lubicz 25a, 31-503 Kraków.

10. Labelling:

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

Producers of 'kielbasa lisiecka' use two types of labels:

1. A basic label in the form of a sleeve (a band around a ring of sausage). 'Kielbasa lisiecka' is sold primarily in rings. Thus the ring is a basic trading unit. Each ring has its own label.
2. A label applied to vacuum-packaging, in the form of a sticker. It was introduced due to the need of producers to vacuum-pack part of their produced 'kielbasa lisiecka'.

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:

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

No	Document name:
1	Władysław Baran, <i>Zarys dziejów Michałowic</i> [Outline of the history of Michałowice], 1991.
2.	Honorata Obuchowska-Pysiowa, 'Handel wołami w świetle rejestru celnego komory krakowskiej z 1640 r.' [Cattle trade in the light of the Kraków Customs House Register from 1640] in <i>Kwartalnik Historii Kultury Materialnej</i> , R21:1973.
3.	M. Haubrichówna, 'Wolnice czyli wolne targi w miastach polskich do początków XVII wieku' [Wolnice, or free markets in Polish cities until the early 17 th century], in <i>Rocznik Dziejów Społecznych i Gospodarczych</i> , vol. IV, 1935.
4.	Andrzej Różycki, <i>Krakowskie wyroby wędliniarskie – praktyczne wskazówki o wyrobie wędlin</i> [Kraków meat products – practical tips on sausage making], Krakow 1926.

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

5.	K. Goławski, Z. Miśkiewicz, <i>Wędzenie przetworów mięsnych</i> [Smoking meat products], Biblioteka Pracownika Przemysłu Mięsnego [Library of Meat Industry Workers], 1953.
6.	J. Zinkow, J. Matecki, <i>Kraków – trasy podmiejskie</i> [Kraków – Suburban Routes], wydawnictwo Artystyczno-graficzne, Kraków 1966.
7.	Robert Makłowicz, Stanisław Mancewicz, <i>Zjeść Kraków – Przewodnik Subiektywny</i> [To Eat Kraków, a subjective guide], Kraków 2004.

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.

No	Document name:
1.	Geographical production area of 'kielbasa lisiecka', graphically defined on the map.
2.	Statistical Office in Kraków.
3.	<i>Teki Schneidera</i> [Schneider's Files], State Archives in Wawel
4.	Jadwiga Strokowa, née Zubrzycka, <i>Powiat Krakowski, jego historia, położenie, rozległość, opis etnograficzny</i> [Kraków Powiat, its history, location, extent, ethnographic description], manuscript, 1894.
5.	The National Library.
6.	Register of the Kraków Chamber of Commerce and Industry for the period 1858–1939, State Archives in Kraków.
7.	The Roman Catholic Parish of St. Nicholas in Liszki, statement.
8.	<i>Księga rzemiosła polskiego</i> [Book of Polish Crafts], Informacja Gospodarcza INGOS 1949.
9.	Kraków Powiat Starosta, letter on arranging industrial entitlement registers, 1948.
10.	Kraków Powiat Starosta, List of industrial establishments from the area of Kraków Powiat subject to commission investigations for the approval of equipment projects for the period from 1 May 1947 to 1 May 1948.
11	Andrzej Kozioł, 'Baba z płachtą' [Woman with a Cloth], <i>Dziennik Polski</i> .
12.	File of bills from years 1992 to 1994.
13.	Gminna Spółdzielnia „SCh” w Czernichowie, certificate of employment.
14.	Deed of incorporation of Konsorcjum Producentów Kielbasy Lisieckiej.
15.	Rules of Procedure of the Consortium Meeting.
16.	John Paul II.
17.	Diplomas.