

**APPLICATION FOR REGISTRATION
OF THE DESIGNATION OF ORIGIN / GEOGRAPHICAL
INDICATION FOR AN AGRICULTURAL PRODUCT OR
FOODSTUFF**

I. Applicant

1. Name:

‘Krupnioki Śląskie’ Association

2. Seat or residence and address:

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4. Person acting on behalf of the applicant:

Grzegorz Miketa – President of the ‘Krupnioki Śląskie’ Association, Director of the Silesian Guild of Butchers and Meat Curers in Katowice

Ryszard Mroczek – Vice President and Secretary of the ‘Krupnioki Śląskie’ Association

Dr. Eng. Maciej Oziembłowski – food technologist, expert, employee of Wrocław University of Environmental and Life Sciences

5. Group:

Provide information on the composition of the group.

The association includes 32 producers of ‘krupniok śląski’. The group’s members are manufacturers from Opolskie and Śląskie Voivodeships.

II. Specification

1. Name:

Provide the name of the agricultural product or foodstuff.

Krupnioki śląskie

The Silesian dialect word ‘Krupniok’ derives from the word ‘krupa’¹ (krupy = groats, such as wheat or barley²). The term ‘krupniok’ (krupńok) itself is defined as, among other things: ‘a sausage made of groats and blood, intended to be boiled or fried; *kaszanika*’.³ The correct conjugation of the word in Polish is as follows: (*genitive case*) krupniok-a (but not krupniok-u)^{4,5}, (*instrumental case*) krupniok-iem⁶. In some regions, a slightly different version of the word is also in use, such as ‘krupniak’/*krupńak* (= *kiszka kaszana*)⁷ or *krupńouk*.⁸

Similar, but semantically different words used in historic Upper Silesia are ‘krupica’ (wholemeal flour), as well as ‘krupiczak’ or ‘krupiczniak’ (wholemeal bread).⁹

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
2) geographical indication

x

3. Category:

Indicate the category to which the agricultural product or foodstuff belongs.¹⁰

¹ *Onomastica*, a journal devoted to geographical and personal nomenclature, 2004: Volumes 49–50, Polish Academy of Sciences. Committee on Linguistics, Ossoliński National Institute, p. 99.

² Zaręba A., 1960: ‘Słownik Starych Siołkowic w powiecie opolskim’ [Dictionary of Stare Siołkowice in Opole Powiat], *Zeszyty Naukowe Uniwersytetu Jagiellońskiego*, Rozprawy i Studia, vol. XVIII, Kraków, p. 60.

³ Markowski A., 1999: Nowy słownik poprawnej polszczyzny PWN [normative Polish dictionary], p. 371.

⁴ *Ibidem*.

⁵ Stanisław Jodłowski, Witold Taszycki, Danuta Natalia Wesolowska, 1990: Słownik ortograficzny i prawidła pisowni polskiej [Polish spelling dictionary], Ossolineum, p. 309.

⁶ *Ibidem*.

⁷ Pluta F., 1973: ‘Słownictwo Dzierżysławic w powiecie prudnickim’ [Vocabulary of Dzierżysławice in Prudnik Powiat], *Zeszyty Naukowe Wyższej Szkoły Pedagogicznej im Powstańców Śląskich w Opolu*, series B: Studies and Monographs, No 37, Wrocław, p. 72.

⁸ Zaręba A., 1972: *Atlas językowy Śląska* [Linguistic Atlas of Silesia], vol. III, part 1: maps 251–500, Śląski Instytut Naukowy w Katowicach, published: Warsaw – Krakow, map No 286.

⁹ Zaręba A., 1970: *Atlas językowy Śląska* [Linguistic Atlas of Silesia], vol. II, part 1: maps 1–251, Śląski Instytut Naukowy w Katowicach, published: Krakow, map No 139.

¹⁰ For completion by the body submitting the application to the European Commission.

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.

‘Krupnioki śląskie’ are perishable, cooked, spiced pig’s offal sausages in a natural casing. The diameter of the sausages ranges from 30 to 40 mm and their length from 15 to 25 cm; each sausage weighs 200–300 g.

Physical and chemical characteristics

As a product in a natural casing, ‘krupnioki śląskie’ should be characterised by a clean, slightly moist surface. The casing must fit tightly to the filling, which is ground to a fineness of no more than 5 mm. The raw materials on a cross-section must be evenly distributed, the consistency firm, slices of a thickness of 10 mm cannot fall apart, lumps of unmixed ingredients are not admissible.

The fat content may not exceed 35% nor the salt content 2.5%; the nitrate and nitrite content (expressed as NaNO_2 mg/kg) may not exceed 50.

Organoleptic characteristics:

Surface colour: grey to brown / dark brown.

Colour of cross-section: appropriate to the cooked pork, groats, fat and rind used, brown with a tinge of violet or bronze — typical for the ingredients used.

Consistency and texture: firm consistency, crumbly texture, small pieces of lean meat and groats blended in a single mass.

Taste and smell: that of meat and offal, barley or buckwheat groats, cooked fat and rind, slightly salty, clearly discernible spices. A taste or smell of ingredients that are not fresh or that are mouldy is not admissible, nor may there be a sour, bitter or foreign taste or smell.

‘Krupnioki śląskie’ are characterised by unique flavour (i.e. taste and smell) and texture, which are attributable not just to differences in the proportion of raw materials compared with *kaszanka* or *kiszka kaszana* but also to the skill and experience applied by producers to obtain a product with the characteristic organoleptic properties. Both the flavour and the texture of ‘krupnioki śląskie’ result mainly from the harmonious blend of all raw materials and spices, in particular the selected groats, but also the liver, onions and pepper, which give the end product a specific taste and smell.



Photo 1. 'Krupnioki śląskie' (photo by M. Oziębłowski)



Photo 2. 'Krupnioki śląskie' (photo by M. Oziębłowski)

Comparison of ‘krupnioki śląskie’ with other similar products

Sometimes ‘krupnioki śląskie’ are compared to *kaszanika*, but the percentage of individual components of ‘krupnioki śląskie’ is different than in *kaszanika* (or *kiszka kaszana*). Internal Regulations No 21 adopted by the Polish Meat Industry Central Office in 1964 seem to be a good source for comparing the proportions of the most important raw materials used in the production of ‘krupnioki śląskie’ and other comparable products, as shown in the following table:

Proportions of individual raw materials and yields in the production of ‘krupnioki śląskie’ and compared similar products according to recipes from 1964

Product	Raw materials: ‘fatty’	Raw materials: ‘meat’	Lungs	Liver	Blood	Groats	Potato flour	Yield
Krupnioki śląskie	25	20	15	5	20	15	0	110–114%
Choice <i>kiszka kaszana</i> (first recipe)	25	20	10 (pork, veal)	5	20	20	0	123–135%
Choice <i>kiszka kaszana</i> (second recipe)	20	25	10 (pork, veal)	0	20	25	0	123–135%
Popular <i>kiszka kaszana</i>	20	30	* (beef)	* (beef, mutton)	30	20	0	118–135%
Popular roast <i>kaszanika</i>	20	30	* (beef)	* (beef, mutton)	25	20	5	113–117%
Choice roast <i>kaszanika</i>	30	10	10 (pork, veal)	5	20	20	5	123–127%
Choice baked <i>kaszanika</i>	20	20	15 (pork, veal)	5	20	20	0	123–127%

‘Fatty’ raw materials: pork rinds and jowls, greaves, rendered fat.

‘Meat’ raw materials: pork meat and head masks (for ‘krupnioki śląskie’ and selected other products), class V beef and offal (for popular *kiszka kaszana* and roast popular *kaszanika*).

* Lungs and liver, according to the recipe, placed together in the group of raw materials ‘meat’.

A fundamental difference in the composition of ‘krupnioki śląskie’ compared with the other products being examined is the lowest proportion of groats, only 15%, while other products contain 20–25% of groats. In roast popular and choice *kaszanika*, potato flour (5%) is additionally used, so the overall proportion of vegetable raw materials in roast popular and choice *kaszanika* increases to 25%. At least 85% of the raw materials in ‘krupnioki śląskie’ are of animal origin, which is the highest level among the compared products, which contain only 75–80% of the raw materials of animal origin.

The yield of the finished product in relation to the raw material is most favourable for ‘krupnioki śląskie’, at 110–114%, while for other products it ranges between 113% and 135%. This means that from 100 kg of raw material 110 to 114 kg of finished product are obtained in the case of ‘krupnioki śląskie’, which indicates their fuller ‘body’ per unit volume compared with other products. Taking into account the more favourable yield of ‘krupnioki śląskie’ from the consumer’s point of view and the higher percentage of raw materials of animal origin contained in the product, it can be concluded that this product, with its fuller body and a higher calorific value compared to this type of products, best meets the needs of physically active miners, among others. No wonder that ‘krupnioki śląskie’ are an integral part of Silesian cuisine, as in addition to their high quality in terms of taste and smell, as well as texture, they have a higher calorie content than *kaszanka* and *kiszka kaszana*.

Another difference is that ‘krupnioki śląskie’ are traditionally made in the small intestines of pork, while ‘kiszka kaszana’ is traditionally placed in the large intestines of pork, small bovine runners, sheep runners, or pork, sheep, and veal caecum. *Kaszanka*, on the other hand, was not traditionally placed in casings, as confirmed by Internal Regulations No 21 of the Polish Meat Industry Central Office of 1964. For example, popular as well as choice *kaszanka*, was roasted in rectangular-shaped tins with a block weight of 1 kg to 2 kg, while the finished product was packaged in parchment paper or white wrapping paper. Choice *kaszanka*, on the other hand, could be baked in a boiling pan and then filled into small ‘aluminum iceboxes,’ which were returnable packing (returned by stores after the contents were sold). Although it is now possible to buy *kaszanka* in natural casings, such as pig intestines, this is not the traditional way in which it was sold.

5. Geographical area:

Indicate geographical area.

The geographical area in which ‘krupnioki śląskie’ are produced encompasses Śląskie and Opolskie Voivodeships and the municipality of Dziadowa Kłoda (Olesnica Powiat, Dolnośląskie Voivodeship).

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 'krupnioki śląskie' undergoes a comprehensive system of multi-phase checks that cover every stage of production. The PGI 'krupnioki śląskie' is exclusively applied to products that fully adhere to 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 following information to the 'Krupnioki Śląskie' Association:

- the name and address of the producer;

- a written commitment from the producer to comply with the specification.

Producers undertake to keep records of 'krupnioki śląskie' produced in the production plant. Upon request from the inspection body, the producer must provide records of the batches of raw materials used in the production of each batch of 'krupnioki śląskie'. Producers are obliged to manufacture the product designated as 'krupnioki śląskie' in accordance with the specification.

The 'Krupnioki Śląskie' Association must have an up-to-date list of producers of 'krupnioki śląskie' in the association. Those interested in producing the protected geographical indication may declare their membership in that association.

In addition to the inspections conducted by the control body mentioned in Section 9, the 'Krupnioki Śląskie' Association retains the authority to conduct independent controls on all affiliated producers. Should any deviations from the production specifications be identified, the group promptly informs the control body mentioned in Section 9 of this specification.

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.

The raw materials for ‘krupnioki śląskie’ should be uncured and unsalted (however, a producer may opt for salted raw material, but must take this fact into account when determining the quantity of salt added to the filling). The percentage composition of individual raw materials may vary from one producer to another, based on traditions in a given area (e.g., municipality, powiat) but must fall within the ranges below (as based on the technological instructions^{11, 12, 13, 14} of the meat industry from the second half of the 20th century).

Raw materials' composition of ‘krupniok śląski’ (per 100 kg filling):

1. Pork meat and head masks: 20 kg (+/- 2.0 kg) or instead of meat and head masks, bone-in pork heads (without brains and eyeballs) can be used, but then by 60–80% more in bulk, e.g.: instead of 20 kg of meat and masks, 32–36 kg of bone-in pork heads (without brains and eyeballs) can be used;
2. Pork lungs: 15 kg (+/- 1.5 kg);
3. ‘Fatty’ elements such as pork jowl and/or pork groin, other fat, e.g., rendered fat, caul, greaves: 20 kg (+/- 2.0 kg) and pork rinds 5 kg (+/- 0.5 kg), i.e. a total of 25 kg (+/- 2.5 kg);
4. Raw pork liver: 5 kg (+/- 0.5 kg);
5. Edible pork blood (liquid): 20 kg (+/- 2.0 kg);
6. Buckwheat and/or barley groats: 15 kg (+/- 1.5 kg).

The following additives and spices are also used in the production of ‘krupniok śląski’:

1. Fresh onion: 3 kg (+/- 1.0 kg) or dried onions (in the case of dried onions [ground, flakes or other at the manufacturer’s discretion], 1 kg of fresh onions is equivalent to 0.15 kg of dried onions);
2. Evaporated salt: 2 kg (+/- 0.4 kg);
3. Natural black pepper, ground: 0.10–0.25 kg;
4. Allspice: 0.04–0.10 kg;
5. Marjoram (optional): 0.05–0.15 kg;
6. Garlic (optional): 0.20–0.25 kg;

¹¹ Internal Regulations No 21, 1964: Polish Meat Industry Central Office, Warsaw, p. 204, 205, 391, 392, 620, 621.

¹² *Kuchnia Śląska – wybrane receptury kulinarne* [Silesian cuisine – selected culinary recipes], 1977: Społem – Wojewódzka Spółdzielnia Spożywców w Katowicach, Dział Gastronomii, Katowice, p. 59.

¹³ Recipes for cured meats and offal products according to BN-84/8014-05, Leszno (published after 1984).

¹⁴ *Wędliny i wędliny podrobowe. Proces produkcyjny* [Cured meats and offal sausages. The production process], 1986: Zrzeszenie Przedsiębiorstw Przemysłu Mięsnego, Warsaw, p. 79.

7. Herb pepper (optional): 0.05–0.10 kg.

Additional materials:

1. Pork small intestines scraped / non-scraped with a diameter of 28–36 mm;
2. Skewers.

Steps in production of ‘krupnioki śląskie’:

Step 1: washing and/or soaking

Washing unsalted offal items under running water and/or soaking for 2–3 hours (for salted offal raw materials).

Step 2: heat treatment

Meat raw materials (except liver and greaves) are cooked in a small amount of water: rinds at about 95°C and other raw materials except jowls at 80–85°C until soft. Jowls are cooked at about 85°C (+/- 5°C) until semi-soft. After cooking, the cartilage is removed from the lungs and the meat is separated from the heads. Buckwheat and/or barley groats are cooked until semi-soft in 1.8–2.5 litres of so-called ‘broth’ (i.e., the stock resulting from cooking the raw materials used) per 1 kg of buckwheat groats (or about 3 litres of ‘broth’ per 1 kg of barley groats), by pouring it into boiling water and stirring until thick. The cooked groats are left covered for about 30 mins to absorb all the ‘broth’.

Step 3: grinding

Head meat, masks, jowls, lungs and rinds (cooked), liver (raw), greaves (soaked in ‘broth’) and onions are minced in a meat grinder through a 3 mm mesh.

Step 4: mixing

All minced ingredients, scalded groats, rendered fat, blood and spices are mixed until they are completely blended and evenly distributed.

Step 5: filling and tying of intestines

The mixed filling is loosely stuffed into the casings, twisted into links or rings, and the ends are pinned.

Step 6: scalding

The sausages are put into hot water or scalded in what is known as an ‘atmos’ (at 85–100°C, for 15–30 mins) to reach 72–75°C at their geometric centre.

Step 7: chilling

The sausages are chilled by spraying with cold water of 5°C (+/- 3°C) for about 15 mins.

Step 8: storage

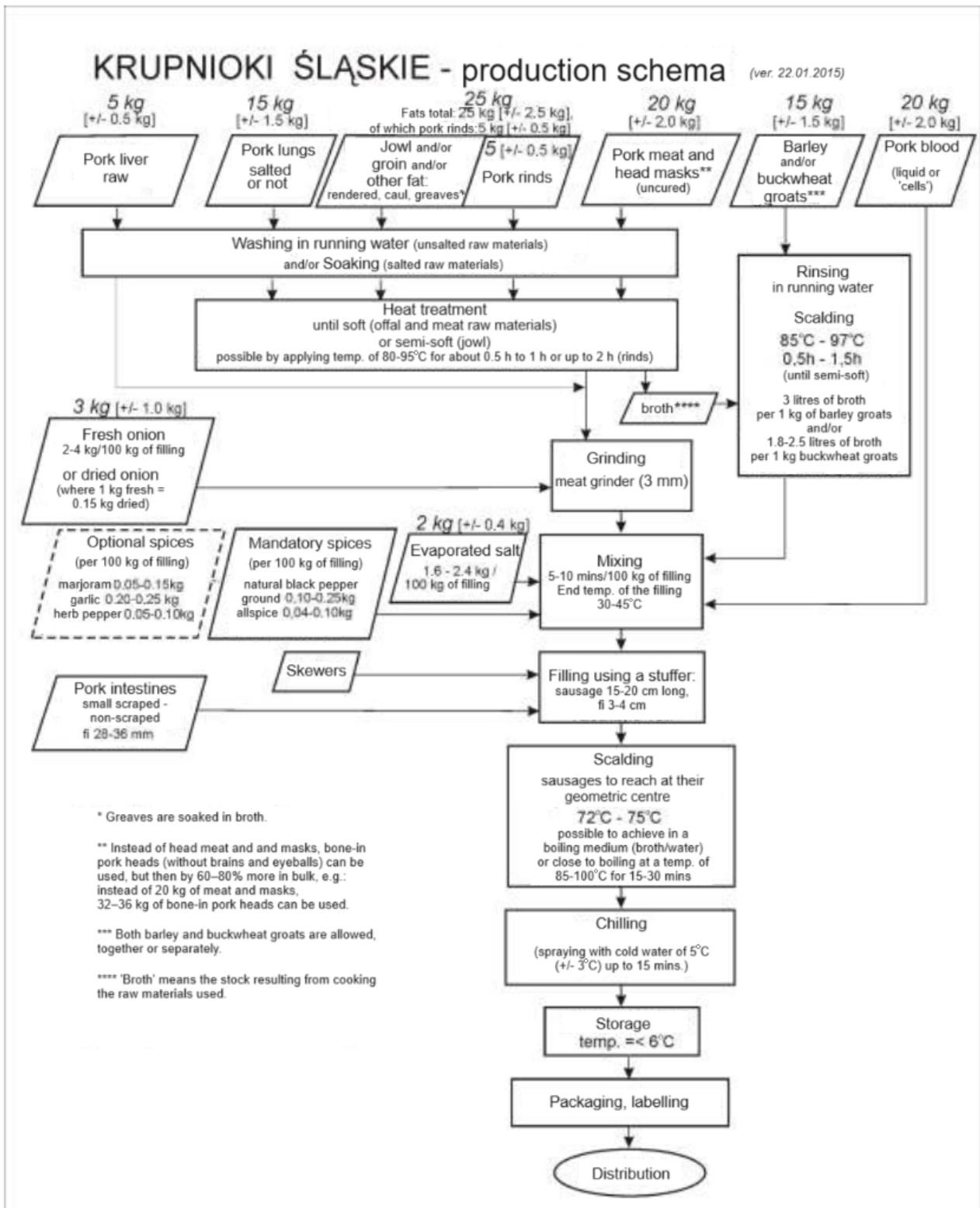
The product is stored at a temperature not higher than 6°C. Step 9:

packaging, labelling

The product should be packaged and labelled at a temperature not higher than 6°C.

Step 10: distribution

Distribute with an adequate cold chain.



8. Link with the geographical area:

When applying to register the 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.

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.

8.1 Historical link

‘Krupnioki śląskie’ have been recorded on Silesian tables since ethnographic research on the region’s food began. The first documented references come from the end of the 18th century, from villages around Gliwice, and they are also mentioned in 19th century sources.¹⁵ ‘Krupnioki śląskie’ figured, inter alia, on wedding menus, becoming a staple on Silesian tables in the 1830s, which was undoubtedly linked to the rapid growth in the 19th century of the number of domestic animals, including pigs, in Silesia.¹⁶ For example, around 1800 the cattle and pig populations in Silesia amounted to about 488,600 and 107,300 head, respectively, while in 1910 as many as 1,572,900 and 1,188,100 head, which accounted, respectively, for 322% and 1,188% of the 1800 figures.¹⁷ One of the main reasons for such a rapid increase in the number of cattle and pigs in Silesia in the 19th century was undoubtedly the strong development of industry and urban centres at that time, as well as the population, which resulted in an increased demand for meat, especially pork.

In the 19th century, using the head meat of slaughtered farm animals as one of the raw materials for producing ‘krupnioki śląskie’ became widespread, as food waste was not acceptable at that time. This was quite a change from earlier times, such as the Middle Ages and the beginning of modern time, when, according to the (Racibórz) guild regulations, the head was discarded and could not be sold, and in case of violation of this rule the master would lose his professional privileges.¹⁸

¹⁵ Kot D., 2011: Letter from the Director of the Municipal Public Library in Bytom of 9.12.2011, ref. DIB/PHB.076-17/11.

¹⁶ *Historia chłopów śląskich* [History of the Silesian peasants], 1979: joint study, edited by Stefan Ingot; authors: Roman Heck et al., Warsaw, Ludowa Spółdzielnia Wydawnicza, p. 200.

¹⁷ *Ibidem*.

¹⁸ Wawoczny G., 2005: *Kuchnia raciborska: podróże kulinarne po dawnej i obecnej ziemi raciborskiej* [Racibórz cuisine: culinary journeys through the past and present land of Racibórz], Racibórz, p. 102.

The growing popularity of ‘krupnioki śląskie’ in the 19th century was linked to the mining in Silesia.¹⁹ A miner needed a ‘rich and fatty diet to have the strength to work hard.’ It was pointed out that even strong horses did not survive very long in the mines, so miners had to eat nutritious food to avoid sharing their fate. A hearty, fatty dinner in a Silesian mining family was therefore both a meal and a panacea for all the ailments caused by hard underground work, including rheumatism, tuberculosis, and pneumoconiosis. For this reason, *grubiorz* [a miner] drank milk or cereal coffee in the morning (*krupnica* in winter), ate vegetable soup (or *wodzionka*, garlic soup, milk soup) at noon, and then cabbage with potatoes or a dish of meat. In the summer, curd with potatoes was served. There was also no shortage of meat from the late autumn pig slaughter, when ‘krupnioki śląskie’, or as it was then called, pig’s intestines stuffed with groats mixed with the animal’s blood, was all too common on the table.²⁰ Meals therefore had to be substantial to provide energy for work. That’s why Silesian tables were often served with *rolady* (roulades) rich in sauce, *golonko* (pork knuckle), always served at beer festivals, and *ciaper kapusta* (so-called panczkraut), a kind of sauerkraut thickened with bacon and fried potatoes. Other dishes on the table included *żurek*, *ajntopf*, *karbinadle*, and, of course, ‘krupnioki śląskie’, as well as rabbit dishes, which formed an important part of the menu.²¹

Making ‘krupnioki śląskie’ is intrinsically linked to pig-killing, which was a special and important ritual in Silesia. Since the 19th century many Silesians living in industrial centres lacked the opportunities of people living in the countryside and owning a field or orchard. People living in towns, in so-called *familoki*, would sometimes have access to a small plot and shed with a deck, where they would keep pigs, rabbits, and pigeons. All members of the family would be involved in the pig-killing, with the butcher acting as master of ceremonies on the day. Child labour was also needed, even more so when, for example, two carefully reared pigs were slaughtered, which was not uncommon in Silesia. After slaughter, the blood was ‘cleaned’ into a bowl, and the pig was scalded, scraped, and washed. Then it was hung on a hook, cut open, and the viscera were taken out. The intestines were cleaned very thoroughly, while the blood was stirred so that the fibrin would not congeal, and transferred to a cool place.

¹⁹ Żywirska M., 1968: *Gawędy Górnicze – szkice z dziejów i tradycji polskiego górnictwa* [Miners’ tales – sketches on the history and tradition of the Polish mining], p. 203.

²⁰ *Ibidem*, p. 225.

²¹ *Lokalne specjalty kulinarne jako element strategii promocyjnych regionów (na wybranych przykładach z województw śląskiego, małopolskiego i zachodniopomorskiego)* [Local cuisine specialties as part of regional promotional strategies (Selected Examples from Śląskie, Małopolskie and Zachodniopomorskie Voivodeships)], 2007: joint publication, edited by Krzysztof Gajdka and Zbigniew Widera, Katowice, p. 102–103.

The blood was used to produce head cheese and ‘krupnioki śląskie’, which were traditionally produced in large quantities for distribution among the family and neighbours who had provided leftovers and peelings to help the family fatten the pig. The carcasses, however, had to be split and chilled. The half-carcasses were then cut into pieces, the bones were loosened, the meat was ground for sausages and meat products were made.²² It was customary for farmers to share products from a pig-killing such as ‘krupnioki śląskie’ with absent relatives, indicating the comparable reputation of ‘krupnioki śląskie’ to ‘kołocz śląski’ served at weddings.²³

The most popular products made as a result of pig-killing were ‘krupnioki śląskie’, *żymloki*, *preswuszty* (head cheese), *leberwuszty* (pates), *wuszty* (sausages), smoked meats, smoked ribs, pork knuckles and the obligatory *tuste* (lard), of which ‘krupnioki śląskie’ and *żymloki* were the most popular.²⁴

The late 20th-century homemade production of ‘krupnioki śląskie’ after the pig-killing,²⁵ which usually took place in the late autumn months, is described in many publications,²⁶ as illustrated by the following extract from a regional book²⁷:

‘After St. Martin’s Day (11 November), when the chamber is already stocked with smoked half-geese awaiting worthy consumption, the time for pig-killing begins in Opole and Upper Silesia, and zabijaczki in Cieszyn. The pantries need to be filled with all sorts of goods – sausages, krupnioki, intestines, head cheese, knuckles, smoked ribs, sausages, salted lard, and most importantly, kitka, or smoked ham, cut slice after slice so that it lasts until the next pig slaughtering.’ The author also notes that pig slaughtering, both in her time and earlier, was almost a family festival, as this event provided fat and meat for the long winter months and created an opportunity *‘to enjoy tasty krupnioki (as they are called in Upper Silesia) or intestines (as they are known in Cieszyn). Family and friends are invited to the tasting. More than one glass of beer, and sometimes a few shots of vodka, will be drunk.’* After the slaughter, nearly every part of the animal had to be properly utilised, even the less attractive and quickly perishable ones. Hence, immediately after the slaughter, all the blood was collected in a container, which was used for making ‘krupnioki śląskie’ or head cheese.

²² *Ibidem*, p. 94–95.

²³ Łabońska E., Simonides D., 2009: *Śląska kucharka doskonała* [Silesian perfect cook], Wydawnictwo Videograf II, Katowice, p. 36.

²⁴ Światała-Mastalerz J., Światała-Trybek D., 2008: *Śląska spiżarnia. O jodle, warzywniu, maszketach i inkszym pichcyniu* [Silesian pantry. On food, cooking, sweets and others], Koszęcin, p. 72–76.

²⁵ Szołtysek M., 2003: ‘Świniobicie u Michalików’ [Pig killing at the Michalik family], in: *Kuchnia Śląska* [Silesian Cuisine], p. 40–45.

²⁶ Szromba-Rysowa Z., 1978: *Pożywienie ludności wiejskiej na Śląsku* [Food of the rural population in Silesia], p. 76, 108.

²⁷ Sztabowa W., 1985: *Krupnioki i moczka czyli gawędy o kuchni śląskiej* [Krupnioki and moczka. Tales of Silesian cuisine], Wydawnictwo Śląsk, p. 142–144.

Similarly, the head, ears, and snout were used for ‘krupnioki śląskie,’ jellies, and head cheese, just as the lungs, heart, and kidneys were used to make *żymłoki* or *krupnioki*. As the author further states, ‘*every scrap of meat and fat will be used, even the bones will be salted or smoked.*’

The slaughter of pigs, and consequently the production of ‘krupnioki śląskie,’ among other things, was traditionally carried out in the countryside as part of what was known as domestic processing, or pig killing, although not exclusively. For instance, in the village of Stare Siołkowice (present-day Popielów municipality, Opole Poviát) at the turn of the 19th and 20th centuries and later during the interwar period, pig slaughtering during the harvest was usually part of what was known as artisanal production.²⁸ During the interwar period in this village, ‘*the decline in domestic processing was influenced by the ability to obtain meat and products from butchers in exchange for pigs supplied to them. This exchange primarily involved farmers who had regular customers and suppliers among the butchers. It developed mainly during the harvest due to the quicker spoilage of meat, difficulties in making provisions, and lack of time. During the Christmas period, however, pigs were slaughtered at home, at the so-called pig killing, due to the necessity of preparing larger supplies for the winter. In wealthier households, pig killing was also carried out before the feast day (May), for Easter, not to mention weddings, christenings, or funerals.*’²⁹

According to the author, the meat products obtained from the slaughter of one pig of 100–200 kg were sufficient to sustain a family of six for 2 to 3 months. Moreover, in the late 1950s and early 1960s, pig killing became increasingly popular among working families living in Stare Siołkowice or Nowe Siołkowice because of the growing supply difficulties in that period. Smaller farmers also increasingly used the services of professional butchers during this time, believing it was not worth the trouble of slaughtering the pigs themselves. The production of ‘krupnioki śląskie’ in Stare Siołkowice in the early 1960s was less popular than in the previous period, as described and explained below:

²⁸ Szromba Z., 1963: ‘Pożywienie ludności wiejskiej w Starych Siołkowicach z końcem XIX i w XX wieku’ [Food of the rural population in Stare Siołkowice at the end of the 19th century and in the 20th century], in: *Stare i Nowe Siołkowice*, part 1, ed. by M. Gładysz, Zakład Narodowy im. Ossolińskich, Wrocław – Warsaw – Kraków, p. 151.

²⁹ *Ibidem*.

'Since the interwar period, meat processing has grown significantly in terms of quantity and variety of products. This has not been without impact on the rural butchery, which flourished during that time. This period saw the production of previously unused cured meats, generally known as "wuszt," and varieties of these meat products, i.e., "preszwuszt" or "precki" and "leberwuszt,". These eventually replaced the previously commonly consumed "krupniouki" and "zemplouki," which was previously impossible due to the high price of meat. As the reason for the reduced production of kiszka, i.e., "krupniouki," villagers cited the lack of buckwheat groats, called "pagan," – unlike those made from barley groats, those of buckwheat were considered "true".' In Stare Siołkowice, even in the 1930s, *krupnioki* were served, among others, at wedding feasts as part of the supper along with jellied pig's trotters (known as *golet*) and bread. In the later period, these celebrations featured increasingly lavish menus, including roasted meats, and poultry.

'*Krupnioki śląskie*' were also eaten at other times of the day, including for breakfast, as described in a story written in dialect in 1932, which included this passage³⁰: *'Then there was Mass, and since the church was so crowded and stuffy, we went out to the cemetery where we waited for the Mass to end. After Mass, Zefli ran to get some krupnioki for the breakfast feast. Then we all headed to the feast.'*

'*Krupnioki śląskie*' are among the distinctive Silesian dishes, and Silesian cuisine itself^{31,32,33} is unique and diverse. This is how a regional cookbook author characterises it³⁴: *'What could be said about Silesian cuisine? It is certainly difficult to speak of it as a homogeneous and cohesive gastronomic system. This is not surprising. Culinary influences from many directions converged here in Silesia: Slavic, German, Austrian, Czech, Italian, and even Turkish. These influences had a significant impact on Silesian cuisine. However, this does not mean that there are no recipes that are purely Silesian. There are, quite a few even. And these dishes gain the appreciation of anyone who has tried them even once. These multifaceted influences also had an additional advantage – they enriched the culinary knowledge of Silesian women, who increasingly boldly reached for unknown dishes, often from distant places. However, as I was repeatedly and emphatically told, these recipes were always "inocone," meaning they were altered in a Silesian way.'*

³⁰ Król M., 1932: 'Łodpust na Biskupicach' [Feast day in Biskupice], *Zaranie Śląskie*, 1, p. 121.

³¹ 'Kuchnia Śląska' [Silesian cuisine], 1973: in: *Kalendarz Śląski* [Silesian Calendar], p. 274–275.

³² Sztabowa W., 2004: *Kuchnia śląska czyli krupnioki, makówki i moczka* [Silesian cuisine, or krupnioki, makówki and moczka], p. 104.

³³ Simonides D., Kowalski P., 1991: *Kultura ludowa śląskiej ludności rodzimej* [Folk culture of the Silesian native population].

³⁴ Sztabowa W., 1985: *Krupnioki i moczka czyli gawędy o kuchni śląskiej* [Krupnioki and moczka. Tales of Silesian cuisine], Wydawnictwo Śląsk, p. 6–7.

It must be acknowledged that many of these dishes, previously unknown in the region, found their new, often more palatable and intriguing culinary versions in Silesian cuisine than in their places of origin. It is also noteworthy that in the distant past, when the foundations of Silesian cuisine were being laid, life in Silesia was not prosperous. Indeed, there were years of true famine. People here always lived very frugally, without excess or opulence. "One's own had to suffice," as the Silesians used to say. So you had to make do with what you gathered from the fields and what you grew on the farm.'

8.2 Geographical link

'Krupnioki śląskie' have been popular mainly in the historic Upper Silesia, which encompasses larger parts of the present Opolskie and Śląskie Voivodeships. Products similar to *krupnioki*, in this and neighbouring areas, bore other names like *kiszka* or *kaszanka/kaszok* (mainly southern Greater Poland) or *jelito/jelitko* (mainly central and southwestern parts of historic Upper Silesia). In the area where the word *jelito/jelitko* was used, for most such localities, the name *krupniok* or similar also existed in use, although the feature that clearly differentiates 'krupnioki śląskie' from other similar products is its reputation, recognition, and unambiguous association with part of historic Silesia. The distribution of the word *krupniok/krupniouk/krupniak* (*krupńok/krupńouk/krupńak*) according to the *Atlas językowy Śląska* [Linguistic Atlas of Silesia] is shown in the map below, with 33 localities where the word was used marked. A vast majority of these localities are located in today's Opolskie and Śląskie Voivodeships. Only one municipality, where the word 'krupńok' was used, is outside of these voivodeships, it is Dziadowa Kłoda near Syców (Oleśnica Powiat) in Dolnośląskie Voivodeship^{35,36}. The fact that the term *krupniok/krupnioki* (or similar) was used is evidence of the close association of this product with a specific area of Silesia.

³⁵ Beginning in the 19th century, a significant number of indigenous people in these lands were Polish Silesians living in the vicinity of Syców and Oleśnica, and the term 'krupnioki' still prevails there. Source: Lokalna Strategia Rozwoju Partnerstwa Dobra Widawa obejmująca obszar gmin: Bierutów, Czernica, Dobroszyce, Dziadowa Kłoda, Oleśnica, Syców, Wilków [Local Development Strategy of the Dobra Widawa Partnership covering the area of municipalities: Bierutów, Czernica, Dobroszyce, Dziadowa Kłoda, Oleśnica, Syców, Wilków] of 2009, ed.: Ecological Foundation „Zielona Akcja” from Legnica and Foundation “Dobra Widawa” from Śliwice (Kielczów, Wrocław Powiat), http://www.umwd.dolnyślask.pl/fileadmin/user_upload/PROW/Pliki/Lgd_Lsr/12LSR_Partnersstwo_Dobra_Widawa.pdf

³⁶ The authorities of Dziadowa Kłoda municipality declare the tradition of making 'krupnioki śląskie' in their area, which is confirmed by a letter from the head of municipality (GK.KR. 680.7.2013 of 10.04.2013).

It is of particular importance that the specific characteristics, which distinguish ‘krupnioki śląskie’ from other products of the same category, are linked primarily to the production process in the geographical area indicated, based on the skills of producers both in selecting raw materials and in performing the production process under optimal technical parameters. Thus, the skills of those producing ‘krupnioki śląskie’, developed through the experience and knowledge transmitted from generation to generation, are reflected in the specific quality of the end product.



Map 1.

Distribution of ‘krupnioki śląskie’ compiled by M.Oziębłowski³⁷ based on: Zaręba A., 1972: *Atlas językowy Śląska* [Linguistic Atlas of Silesia], vol. III, part 1: maps 251–500, Śląski Instytut Naukowy w Katowicach, published: Warsaw – Krakow, map No 286.

³⁷ http://wnoz.up.wroc.pl/wnoz/katedry/ktsz/moz/moz_krupniok.html

 Dziadowa Kłoda: krupniok	 Żeliszewice: krupniok
 Komorzno: krupniok	 Hanusek: krupniok
 Dąbrowa: krupniok	 Dobieszowice: krupniok
 Chocianowice: krupniok	 Paczyna: krupniok
 Siolkowice Stare: krupniok	 Solarnia: krupniok
 Narok: krupniok	 Sumina: krupniok
 Budkowice Stare: krupniok	 Bełk: krupniok
 Knieja: krupniok	 Mikołów (Borowa Wieś): krupniok
 Malina: krupniok	 Chełm Śląski: krupniok
 Olszowa: krupniok	 Kryry: krupniok
 Mechnica: krupniok	 Rudzica: krupniok
 Prężyna: krupniok	 Brenna: krupniok
 Milice: krupniok	 Rogów: krupniok
 Tłustomosty: krupniok	 Boboluszki: krupniak
 Żędowice: krupniok	 Borucin: krupniak
 Broniec: krupniok	 Starcza: krupniak
 Lisów: krupniok	

Legend to Map 1 with place names and a variant of the word *krupniok* used there.

Below is a pre-war German contour map of the entire Silesian province, where the characteristic foods of the region are listed. The name *krupniok* on the right of the engraving is worth noting, as it indicates the great popularity of this dish in the German cultural circle as well.



Map 2. German pre-war contour map of the Silesian province with listed regional dishes³⁸

8.3 Differences between ‘krupnioki śląskie’ and their reputation, specifics, and unique features

Based on the accounts of residents from various parts of Silesia, and according to available sources and studies, it can be concluded that both buckwheat and barley groats (or even their combined use in the same product) can be used in the production of ‘krupnioki śląskie.’ For instance, the main ingredients for their production in the village of Sierakowice (Gliwice Poviats) in the early 1960s were ‘minced’ meat and fat, barley groats, blood, and spices.³⁹ The following recipe examples for ‘krupnioki śląskie’ show that groats, as one of their main ingredients, are added in different varieties (i.e., barley or buckwheat) and in various proportions depending on the region.

³⁸ Schwarz W., 2000: Schläsche Gutttschmecke – map, Bilder aus Schlesien, Dörfler Verlag GmbH

³⁹ Kaczko K., 1962: Interview on food in the village of Sierakowice (Gliwice Poviats) with: Berta Kubica, 68, and Konstancya Urbanek, 77.

*Krupnioki śląskie I (recipe from a master butcher established since the 1960s)*⁴⁰

Ingredients: 20% pork head meat, 5% pork liver, 18% pork lungs, 4% pork rinds from lard skinning, 5% pork jowls, 5% greaves from rendering lard, 5% hard fat, 12% blood, and 25% buckwheat groats (or 15% buckwheat groats and 10% pearl barley groats), salt, natural pepper, onions.

‘The offal should be well washed under running water and then cooked; the lungs and skins until soft, and the jowl until semi-soft. Meat from pig heads is obtained after cooking the heads for about an hour and a half at a temperature of 95°C. Buckwheat groats are cooked (roasted) in the broth from cooking the heads until semi-soft using a ratio of one part groats to three parts broth. All ingredients such as meat from pig heads, jowl, lungs, skins, raw liver, and onion are ground through a 3 mm mesh and then mixed with previously roasted groats, adding spices such as salt, natural pepper, allspice, and finally pouring in the blood. The mixed mass is tasted organoleptically to achieve the desired flavour. Next, the intestines are filled, creating rings or links, then poached at 80°C for about 30 minutes.’

*Krupnioki śląskie II (home production, 1980s)*⁴¹

Prepare: 1–1.5 kg meat scraps with fat, offal (except liver), 25 dag pork rinds, 2 cups blood strained through a sieve, 5 dag spices (pepper, marjoram, allspice, coriander, thyme), 2 kg coarse or broken barley groats, preferably buckwheat. Small intestines and sticks for closing the *krupnioki*.

‘Cook the meat scraps, lungs, heart, and spleen until soft, remove, cool, discard cartilage, divide into pieces, and grind in a mincer, adding rinds as well. Pour the cleaned groats into the remaining broth, place in the oven for half an hour to steam well and swell. Take the groats out into a bowl and cool, add the ground meat, blood strained through a sieve, season with salt and herbs. Mix thoroughly and fill the intestines (first thoroughly cleaned and washed) with the filling only halfway, as they may burst during cooking. Close each *krupniok* with a piece of stick, place in a pot with hot water and set on the edge of the stove to steam slowly, and when they boil, cook slowly over low heat without covering.

⁴⁰ Schmidt D., 2013: *Trochę historii o krupnioku śląskim!* [A bit of history of the Silesian krupniok!] *electronic document *.doc*

⁴¹ Sztabowa W., 1985: *Krupnioki i moczka czyli gawędy o kuchni śląskiej* [Krupnioki and moczka. Tales of Silesian cuisine], Wydawnictwo Śląsk, p. 145.

After half an hour, remove, dip briefly in cold water, dry, and fry in lard. When browned on all sides, serve with peas and cabbage.’

*Krupnioki śląskie III (home production, 1980s)*⁴²

Ingredients: 1 kg pork rinds and head meat; 20 dag pork liver; 20 dag meat scraps; 20 dag pork jowls; 70 dag pork lungs; 25 dag fresh lard greaves; 1 kg pork blood; 70 dag buckwheat groats; 40 dag fat from cooking heads and bones; 10 dag onions; 4–5 pcs ground allspice; salt, ground natural pepper, marjoram, small intestines.

‘After thorough cleaning and washing, cook the head meat, scraps, jowl, lungs, and rinds in lightly salted water. Pass the peeled onion along with greaves soaked slightly in meat and skin broth and raw liver through a meat grinder. Sort the groats. Strain the broth from meat, scraps, and lungs. Cook the groats in part of the broth until dry. After cooling the strained ingredients, grind them in a meat grinder and combine with ground greaves, liver, and onion. Add the swollen groats and spices to the ground mass.’

The reputation of ‘krupnioki śląskie’ has held up over the decades not just in Silesia but throughout Poland and beyond. Many producers also take part in numerous culinary events, such as fairs and festivals. Although the reputation of ‘krupnioki śląskie’ is established, new food festivals in Opole Silesia and Upper Silesia are entrenching its position as a foodstuff closely associated with the region. An example of such an event was the Krupniok Festival⁴³, held on 28 May 2011 in the Nikiszowiec district of Katowice (Fig. 1). As stated by Father Zygmunt Klim, the parish priest of St. Anne’s in Nikiszowiec and founder of the New Nikiszowiec Foundation, which organised this festival: ‘*Krupniok is the taste of Silesia, like wodzionka or żur*’.⁴⁴

The renown of ‘krupnioki śląskie’ can be evidenced by various sayings and proverbs, such as: ‘*Przy piecu stoła, krupnioki grzoła*’ or ‘*Tańczy krupniok przy krupnioku, choć łoba bez nog. Tak berdyje tancowały, aże jedyn puk*’⁴⁵,

⁴² Łabońska E., 1989: *Śląska kucharka doskonała* [Silesian perfect cook], Fundacja dla Śląskiego Instytutu Naukowego, Katowice, p. 59.

⁴³ http://www.nowynikiszowiec.pl/swieto_krupnioka/napisali_o_nas.html

⁴⁴ *Dziennik Zachodni*, 28.05.2011, available online:

<http://www.dziennikzachodni.pl/stronaglowna/408776,dzis-pierwsze-swieto-krupnioka-w-katowicach-zdjecia,id,t.html?cookie=1>.

⁴⁵ *Ibidem*.

‘*Tańcował krupniok z zemlokiem, a preswurst im przygrywał*’⁴⁶, ‘*Myślotech, że pukna jak krupniok od śmiechu*’.⁴⁷ ‘Krupnioki śląskie’, as a popular dish, also appeared before World War II in a dialect text from Polish Silesia (the village of Gierałtowice, present-day Gliwice Poviat) entitled *Ło szywołdzenie* [About wandering], which includes the following fragment⁴⁸: ‘*Rolz zapomniol se złodziyj zebrać kosog do dom, a miol tyż ‘krupniok’ łod masaża ze sobom i straciol go tam. A kej szywołdzon zaś przyszol na pole krasikoń se łobejrzyć, to znod wtedy tyn kosok i “krupniok”*’ (A thief left his sickle and a ‘krupniok’ from the butcher in the field, which were later found by a wanderer admiring the clover.). ‘Krupnioki śląskie’ also appeared in various stories⁴⁹ and ‘tales’ such as from the Catholic Calendar⁵⁰ for the year 1909, in the story *Jak Wojtek dostał się do nieba* [How Wojtek Got to Heaven], where the protagonist avoided the temptation of eating delicious krupnioki offered by devils. Among others, ‘krupnioki śląskie’ are mentioned in many dialect texts presented at numerous recitation contests⁵¹. ‘Krupnioki śląskie’ are listed as traditional products by the Ministry of Agriculture, as mentioned in books about the traditions of the Polish table⁵². Moreover, long-time meat processing specialists write about ‘krupnioki śląskie and beyond’,^{53,54} which proves that ‘krupnioki śląskie’ are something unique for the identity of Silesia.

According to one of the hosts of a popular TV cooking show, ‘krupniok had to survive the communist era, which destroyed many culinary traditions. Afterwards, it was a dish many felt ashamed of. Yet it is a masterpiece of Silesian cuisine.’ It was also said that ‘wherever you look in the world, blood sausage has evolved differently in the cuisine. I like two types the most. The first is the Spanish *morcilla*, very spicy. Only the true *krupniok śląski* can compare to it.’⁵⁵

⁴⁶ Information form: Prof. Joachim Glensk, Silesian Institute in Opole, 2011.

⁴⁷ ‘Co goda Zeflik polityk’ [What Zeflik the politician has to say], 1922: *Głos Poranny*, year 1 No 13, p. 6.

⁴⁸ Bąk St., 1939: *Teksty gwarowe z Polskiego Śląska* [Texts in dialect from Polish Silesia], book 1, *Teksty z 12 wsi w powiatach rybnickim i pszczyńskim* [Texts from 12 villages in Rybnik and Pszczyna Poviats], Polska Akademia Umiejętności, Wydawnictwa Śląskie, Language Works No 4, Kraków, p. 2.

⁴⁹ Strzałka B., 2003; ‘Godka o świniobiciu i śląskich krupniokach’ [About pig-killing and kurpnioki śląskie], in: *Godki i bojki śląskie* [Silesian stories and tales], p. 273–276.

⁵⁰ ‘Jak Wojtek dostał się do Nieba’ [How Wojtek Got to Heaven], *Catholic Calendar Anno Domini 1909*, year 14, p. 72–74.

⁵¹ Raczek M., Lamm J., Polaczek S., 2009: ‘Wiekowy stół’ [Century-old table], recitation contest, p. 41–42.

⁵² Ogrodowska B., 2010: *Tradycje polskiego stołu* [Traditions of the Polish table], p. 27.

⁵³ Kładź F., 2012; *O krupniokach śląskich i nie tylko* [Krupnioki śląskie and beyond], manuscript, p. 1–5.

⁵⁴ Schmidt D., 2013: *Trochę historii o krupnioku śląskim!* [A bit of history of the Silesian krupniok!] *electronic document *.doc*

⁵⁵ *Dziennik Zachodni*, 28.05.2011, available online:

<http://www.dziennikzachodni.pl/stronaglowna/408776,dzis-pierwsze-swieto-krupnioka-w-katowicach-zdjecia,id,t.html?cookie=1>.



ŚWIĘTO KRUPNIOKA NA NIKISZOWCU

28 MAJA 2011 START 14.00

W PROGRAMIE:

POKAZ KULINARNY REMIGIUSZA RĄCZKI
KONCERTY: IROXANA, LUCJAN CZERNY, DAMIAN HOLECKI, BLOO
POKAZ TAŃCA WSPÓŁCZESNEGO TITO (YCD)
ZAWODY SPORTOWE, GRY I ZABAWY DLA DZIECI

WIĘCEJ NA WWW.NOWYNIKISZOWIEC.PL I NA FACEBOOKU

Figure 1.
Poster advertising the Krupniok Festival in Nikiszowiec, Katowice⁵⁶

⁵⁶ <http://www.nowynikiszowiec.pl> (2011)

Producers of ‘krupnioki śląskie’ have also received many awards and distinctions^{57,58}, further proving the renown of this product. The high reputation of ‘krupnioki śląskie’ is also confirmed by numerous press articles⁵⁹ and contemporary tourist publications describing the geographical areas in question, including the aspect of regional cuisine. Examples include the guide to Śląskie and Opolskie Voivodeships published in the *Polska niezwykła* [Amazing Poland]⁶⁰ series, which mentions ‘krupnioki śląskie’ and describes them briefly. The renowned French publisher Michelin, famous for its gastronomic guides (the notable ‘Michelin stars’), in the latest edition of their guide to Poland⁶¹, cites ‘krupnioki śląskie’ among 15 Polish regional products.

The unique features of ‘krupnioki śląskie’ largely depend on the skills of their producers, stemming from the long-standing tradition of their production in this region. The specificity and unique qualities of ‘krupnioki śląskie’ are associated not only with the old tradition or the sensory qualities of the product but also with the traditional practice of sharing them with close ones (family and friends) after the pig killing. The special characteristic of ‘krupnioki śląskie’ lies in their national and international fame, as confirmed by a number of sayings expressing the product’s association with Silesia, one being that ‘some people associate Silesia with coal and farming, others with krupnioki and roulade’.⁶² This highlights the significance and uniqueness of ‘krupnioki śląskie’, showing that without them, Silesia would not be complete or truly authentic. As reported by Tambor⁶³: *‘The greatest success was achieved by certain Silesian dishes along with their names, which entered the general Polish language in various ways. Probably the most popular throughout Poland is krupniok (from the name: krupy /groats/), often called “krupniok śląski”. This name spread along with its referent. The word hides that distinctly Silesian speciality, which cannot be substitutively called kaszanka (...).’*

Despite the differences in raw materials and technology between ‘krupnioki śląskie’ and *kaszanka*, the most significant distinction is the exceptional renown of ‘krupnioki śląskie’, primarily due to local producers, whose knowledge, experience, and

⁵⁷ Diploma of the Institute of Agricultural and Food Biotechnology in the competition under the auspices of the Minister of Agriculture and Rural Development for the highest quality products in the meat industry SPRING 2010 for Zakład Przetwórstwa Mięsnego Małgorzata Kuś in Ruda Śląska for the following assortments: black tongue head cheese, krupniok, żymlok, Warsaw 13.05.2010.

⁵⁸ Certificate of Participation in the 13th Competition for the Silesian Quality Mark in the Food Industry for Zakład Przetwórstwa Mięsnego Małgorzata Kuś in Ruda Śląska for the following products: tongue head cheese, smoked pate, frankfurters, żymlok, krupniok, Katowice 14.12.2011.

⁵⁹ Photocopies of selected newspaper articles related to ‘krupnioki śląskie’ are available with the applicants, and copies of some of them are attached to this application.

⁶⁰ Guide from the *Polska niezwykła* [Amazing Poland] series, 2009: Śląskie and Opolskie Voivodeships, Wyd. Demart, Warsaw, p. 162.

⁶¹ Michelin Guide, 2010: Poland, Partner wydawniczy Bezdroża, Kraków, p. 88.

⁶² Opolskie Stowarzyszenie Edukacyjne, 2012: <http://twojkraj.wordpress.com>.

⁶³ Tambor J., 1999: *O śląskich obyczajach, śląskich potrawach i niektórych śląskich słowach* (Silesian customs, Silesian foods and certain Silesian words), Postscriptum, No 31/32, p. 19–20.

preservation of tradition ensure a product characteristic not only of Silesia but, in certain local ‘varieties’, of specific counties or municipalities.

Apart from their reputation, ‘krupnioki śląskie’ are characterised by their high calorie content and unique flavour (i.e. taste and smell), as well as texture, which are attributable not just to differences in the proportion of raw materials compared with *kaszanika* or *kiszka kaszana* but also to the skill and experience applied by producers to obtain a product with the characteristic organoleptic properties. Both the flavour and the texture of ‘krupnioki śląskie’ result mainly from the harmonious blend of all raw materials and spices, in particular the groats used, but also the liver, onions and pepper, which give the end product a specific taste and smell, when prepared in accordance with the traditional technological process, based on the experience and knowledge of Silesian producers.

9. Control body:

Provide the name and address of the body or departments⁶⁴ carrying out the control of compliance with the specification and the scope of controls.

The bodies authorised to control compliance of the production process with the specification are Voivodeship Inspectors of the Agricultural and Food Quality (data below) and certification bodies accredited and authorised by the Minister of Agriculture and Rural Development.

Voivodeship Inspector of the Agricultural and Food Quality in Katowice, 40-082
Katowice, ul. Jana III Sobieskiego 10

Voivodeship Inspector of the Agricultural and Food Quality in Opole, 45-835
Opole, ul. Wrocławska 170

Voivodeship Inspector of the Agricultural and Food Quality in Wrocław, 50-069
Wrocław, ul. Ofiar Oświęcimskich 12

The compliance of the production method with the specification is verified by a control body. The different stages of the production process and the characteristics of the finished product are verified.

10. Labelling:

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

11. Specific requirements introduced by current regulations:

⁶⁴ More than one department may be involved in the control.

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

None

12. Additional information:

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

None

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.

List of materials and publications referenced in the application, attached as Appendices (full bibliography can be found in footnotes).

A. Sources, studies, calendars, books, writings (chronological order of publication):

1. 'Jak Wojtek dostał się do Nieba' [How Wojtek Got to Heaven], Catholic Calendar Anno Domini **1909**, year 14, p. 72–74.
2. 'Łodpust na Biskupicach' [Feast day in Biskupice], Złanie Śląskie, **1932**, p. 121.
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3. ‘Wielki Jarmark Śląski’ [Great Silesian Fair], *Gwarek*, **1957**, No 20, p. 3.
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5. ‘Takie krupnioki’ [The krupnioki], *Życie Bytomskie*, **1958**, No 42, s. 3.
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19. 'Rekordowy skansen' [Heritage park with a record], *Polska Dziennik Zachodni*, supplement Chorzów, **2009**, No 42, p. 8.
20. 'Dziś pierwsze święto Krupnioka w Katowicach' [Today is the first edition of Krupniok Festival in Katowice], *Polska Dziennik Zachodni*, **2011**, No 123, p. 4.
21. 'Będą pieniądze na krupnioka' [There will be money for krupniok], *Polska Dziennik Zachodni*, **2011**, No 303, p. 9.
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4. *Wędliny i wędliny podrobowe. Proces produkcyjny* [Cured meats and offal sausages. The production process], Zrzeszenie Przedsiębiorstw Przemysłu Mięsnego, Warsaw **1986**, p. 79.
5. Diploma of the Institute of Agricultural and Food Biotechnology in the competition under the auspices of the Minister of Agriculture and Rural Development for the highest quality products in the meat industry SPRING 2010 for Zakład Przetwórstwa Mięsnego Małgorzata Kuś in Ruda Śląska for the following assortments: black tongue head cheese, krupniok, żymłok, Warsaw 13.05.2010.
6. Certificate of Participation in the 13th Competition for the Silesian Quality Mark in the Food Industry for Zakład Przetwórstwa Mięsnego Małgorzata Kuś in Ruda Śląska for the following products: tongue head cheese, smoked pate, frankfurters, żymłok, krupniok, Katowice 14.12.2011.

SINGLE DOCUMENT

‘Krupnioki śląskie’

EU No:

PDO () PGI (X)

1. NAME(S) [OF PDO OR PGI]

‘Krupnioki śląskie’

2. MEMBER STATE OR THIRD COUNTRY

Poland

3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

3.1. Product type

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

3.2. Description of the product to which the name in Section 1 applies

‘Krupnioki śląskie’ are perishable, cooked, spiced pig’s offal sausages in a natural casing. The diameter of the sausages ranges from 30 to 40 mm and their length from 15 to 25 cm; each sausage weighs 200–300 g.

Physical and chemical characteristics

‘Krupnioki śląskie’ are a product in a natural casing. They are characterised by a clean, slightly moist surface. The casing fits tightly to the filling, which is ground to a fineness of no more than 5 mm. The raw materials on a cross-section must be evenly distributed, the consistency firm, slices of a thickness of 10 mm cannot fall apart, lumps of unmixed ingredients are not admissible.

The fat content may not exceed 35% nor the salt content 2.5%; the nitrate and nitrite content (expressed as NaNO₂ mg/kg) may not exceed 50.

Organoleptic characteristics:

Surface colour: grey to brown or dark brown.

Colour of cross-section: appropriate to the cooked pork, groats, fat and rind used, brown with a tinge of violet or bronze — typical for the ingredients used.

Consistency and texture: firm consistency, crumbly texture, small pieces of lean meat and groats blended in a single mass.

Taste and smell: that of meat and offal, barley or buckwheat groats, cooked fat and rind, slightly salty, clearly discernible spices. A taste or smell of ingredients that are not fresh or that are mouldy is not admissible, nor may there be a sour, bitter or foreign taste or smell.

3.3. Feed (for products of animal origin only) and raw materials (for processed products only)

The raw materials for 'krupnioki śląskie' should be uncured and unsalted. A producer may opt for salted raw material, but must take this fact into account when determining the quantity of salt added to the filling.

Raw materials composition of 'krupniok śląski' (per 100 kg filling):

- pork meat and head masks: 20 kg (+/- 2.0 kg) or instead of meat and head masks – bone-in pork heads (without brains and eyeballs), but then by 60–80% more in bulk, e.g.: instead of 20 kg of meat and masks, 32–36 kg of bone-in pork heads (without brains and eyeballs) can be used,
- pork lungs: 15 kg (+/- 1.5 kg);
- 'fatty' elements such as pork jowl and/or pork groin, other fat, e.g., rendered fat, caul, greaves: 20 kg (+/- 2.0 kg) and pork rinds 5 kg (+/- 0.5 kg), i.e. a total of 25 kg (+/- 2.5 kg);
- raw pork liver: 5 kg (+/- 0.5 kg);
- edible pork blood (liquid): 20 kg (+/- 2.0 kg);
- buckwheat and/or barley groats: 15 kg (+/- 1.5 kg).

The following additives and spices are also used in the production of 'krupniok śląski':

- fresh onion: 3 kg (+/- 1.0 kg) or dried onions (in the case of dried onions [ground, flakes or other at the manufacturer's discretion], 1 kg of fresh onions is equivalent to 0.15 kg of dried onions);
- evaporated salt: 2 kg (+/- 0.4 kg);
- natural black pepper, ground: 0.10–0.25 kg,
- allspice: 0.04–0.10 kg;
- marjoram (optional): 0.05–0.15 kg;
- garlic (optional): 0.20–0.25 kg;
- herb pepper (optional): 0.05–0.10 kg.

3.4. Specific steps in production that must take place in the identified geographical area

The following steps in production must take place in the defined geographical area:

- washing and/or soaking,
- heat treatment,
- grinding,
- mixing,
- filling and tying of intestines,
- scalding,
- chilling.

3.5. Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to

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3.6. Specific rules concerning labelling of the product the registered name refers to

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4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The geographical area in which ‘krupnioki śląskie’ are produced encompasses Śląskie and Opolskie Voivodeships and the municipality of Dziadowa Kłoda (Oleśnica Powiat, Dolnośląskie Voivodeship).

5. LINK WITH THE GEOGRAPHICAL AREA

‘Krupnioki śląskie’ derive their specificity from the product’s specific qualities and reputation.

‘Krupnioki śląskie’ have been recorded on Silesian tables since ethnographic research on the region’s food began. They are first mentioned at the end of the 18th century in the countryside around Gliwice. There are numerous references in 19th century sources. ‘Krupnioki śląskie’ figured, inter alia, on wedding menus, becoming a staple on Silesian tables in the 1830s. This was undoubtedly linked to the rapid growth in the 19th century of the number of domestic animals, including pigs, in Silesia. It was at this time that using the head meat of slaughtered farm animals as one of the raw materials for producing *krupnioki* became widespread. The popularity of ‘krupnioki śląskie’ in the 19th century also grew with the development of mining in Silesia. This is attributable to the fact that people doing heavy work in coal mines needed a diet rich in calories and nutrients.

Making ‘krupnioki śląskie’ is intrinsically linked to pig-killing, which was a special and important ritual in Silesia. Since the 19th century many Silesians living in industrial centres lacked the opportunities of people living in the countryside and owning a field or orchard. People living in towns would have access to a small plot and shed, where they would keep a pig, rabbits and pigeons. All members of the family would be involved in the pig-killing, with the butcher acting as master of ceremonies on the day. After slaughter, the blood was used to produce head cheese and ‘krupnioki śląskie’, which were traditionally produced in large quantities for distribution among the family and neighbours who had provided leftovers and peelings to help the family fatten the pig. It was customary for farmers to share products from a pig-killing, including ‘krupnioki śląskie’, with relatives not present at the killing. The raw materials used to make the product enabled optimal use to be made of the pig’s offal after the pig-killing. This was also very important in economic terms for mining families, who, especially in the 19th century, did not have very much money.

‘Krupnioki śląskie’ derive their specific characteristics primarily from the production process in the geographical area indicated, based on the skills of producers both in selecting raw materials and in performing the production process under optimal technical parameters. The skills of those producing ‘krupnioki śląskie’, developed through the experience and knowledge transmitted from generation to generation, are reflected in the specific quality of the end product.

‘Krupnioki śląskie’ are distinguished from other products belonging to the same category by their high calorie content and by their unique taste and smell and their texture. This is attributable not just to differences in the proportion of raw materials compared with other offal products of this type but also to the skill and experience applied by producers to obtain a product with the characteristic organoleptic properties. The unique taste and smell and the texture of ‘Krupnioki śląskie’ are attributable primarily to the harmonious blend of all raw materials and spices, in particular the groats selected, the liver, onions and pepper, which give the end product a specific taste and smell.

A fundamental difference in the composition of ‘krupnioki śląskie’ compared with similar products is that they contain only 15% groats, whereas other products contain 20–25%. At least 85% of the raw materials in ‘krupnioki śląskie’ are of animal origin, which is the highest level among traditional products of this category (for which 75–80% of the raw materials are of animal origin), as attested in Internal Regulations No 21 adopted by the Polish Meat Industry Central Office in 1964.

The reputation of ‘krupnioki śląskie’ has held up over the decades not just in Silesia but throughout Poland and beyond. This is confirmed by a number of sayings expressing the product’s association with Silesia, one being that ‘some people associate Silesia with coal and farming, others with krupnioki and roulade’, which only confirms the importance and uniqueness of ‘krupnioki śląskie’. Many producers of ‘krupnioki śląskie’ also take part in numerous culinary events, such as fairs and festivals. Although the reputation of ‘krupnioki śląskie’ is established, new food festivals in Opole Silesia and Upper Silesia are entrenching its position as a foodstuff closely associated with the region.

Further proof of the reputation of ‘krupnioki śląskie’ is that the name appears in various sayings and proverbs, such as: ‘Myślółech, że pukna jak krupniok od śmiechu’ [‘I laughed so hard, I thought I’d burst like krupniok’]. The reputation of ‘krupnioki śląskie’ is also confirmed by numerous newspaper articles and tourist publications describing the regional cuisine of the areas in question. Examples include the guide to Śląskie and Opolskie Voivodeships published in the *Polska niezwykła* [Amazing Poland] series, which mentions ‘krupnioki śląskie’ and describes them briefly, and the latest edition of the Michelin guide to Poland’s restaurants, which cites ‘krupnioki śląskie’ among 15 Polish regional products.

In a work entitled *O śląskich obyczajach, śląskich potrawach i niektórych śląskich słowach* (Silesian customs, Silesian foods and certain Silesian words), the author makes the following statement: ‘However, the most brilliant career has been that of certain Silesian dishes and their names, which have entered standard Polish in a number of forms. The most popular throughout Poland has to be “krupnioki” (from “krupy” (groats)), which are, moreover, often referred to as “krupnioki śląskie”, i.e. Silesian “krupnioki”. The noun has spread with its adjective. Something very Silesian lies behind the word...’.

Reference to publication of the specification

(Article 6(1), second subparagraph, of this Regulation)

<http://www.minrol.gov.pl/Jakosc-zywnosci/Produkty-regionalne-i-tradycyjne/Zlozone-wnioski-o-rejestracje-Produkty-regionalne-i-tradycyjne>