

**APPLICATION FOR REGISTRATION  
~~OF THE DESIGNATION OF ORIGIN~~ / GEOGRAPHICAL INDICATION <sup>1)</sup>  
FOR AN AGRICULTURAL PRODUCT OR FOODSTUFF**

**I. Applicant**

**1. Name<sup>2)</sup>:**

ZRZESZENIE PRODUCENTÓW SERA KORYCIŃSKIEGO [ASSOCIATION OF  
KORYCIN CHEESE PRODUCERS]

**2. Seat or residence and address:**

Korycin Municipality Office  
16-140 Korycin, ul. Knyszyńska 2a

**3. Mailing address:**

Telephone: (085) 7229189  
Fax: (085) 7229180  
E-mail: korycin@kki.net.pl

**4. Person acting on behalf of the applicant:**

Andrzej Łukaszuk – President of the Zrzeszenie Producentów Sera Korycińskiego  
[Association of Korycin Cheese Producers]

**5. Group:**

Zrzeszenie Producentów Sera Korycińskiego [Association of Korycin Cheese Producers]

---

<sup>1)</sup> Delete as appropriate.

<sup>2)</sup> 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.

## II. Specification

### 1. Name:

Provide the name of the agricultural product or foodstuff.

**SER KORYCIŃSKI SWOJSKI**

### 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

### 3. Category:

Indicate the category to which the agricultural product or foodstuff belongs<sup>3)</sup>. Class 1.3 Cheeses

### 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. ‘Ser koryciński swojski’ is a ripened cheese made from raw or pasteurised whole cow’s milk, to which rennet and table salt are added. Spices and herbs may be added. The cheese is sold under the name ‘ser koryciński swojski’, and its ripening period can vary from two days to several months. The ripening process is divided into three stages, each influencing the cheese’s characteristics such as appearance, colour, consistency, taste, and physico-chemical properties.

#### Characteristics of ‘ser koryciński swojski’ depending on the ripening period

- ‘Ser koryciński swojski’ – **świeży** (fresh) (Stage I) is ripened for 2-4 days. The cheese is very fresh. Creamy colour both on the outside and in cross-section. The cheese is very moist, with possible slight dripping of whey. The cheese is soft and very easy to slice. Texture: uniform throughout, elastic with a characteristic rubbery texture. The eyes in the cross-section are small. The cheese squeaks under the teeth. It has a fresh, mild, and slightly sour taste with a distinct buttery aroma.
- ‘Ser koryciński swojski’ – **leżakowany** (matured) (Stage II) is ripened and matured for 5-14 days; the cheese is straw-yellowish on the outside and straw-coloured on the inside. The cheese is drier and slightly harder on the surface, elastic but less rubbery inside. The eyes in

---

<sup>3)</sup> For completion by the body submitting the application to the European Commission.

the cheese are slightly larger. The cheese no longer squeaks under the teeth. Slightly more piquant taste. The intensity of the buttery aroma is reduced, and a hint of nutty aroma appears.

- **‘Ser koryciński swojski’ – dojrzały (ripe)** (Stage III) is ripened and matured for 14 days to several months. The cheese is yellowish on the outside and straw-yellowish on the inside. Harder external surface. Inside, the cheese is drier but remains elastic. The eyes become smaller. The cheese is noticeably more salty on the outer layer and less on the inside. The predominant aroma is of dried cheese.

‘Ser koryciński swojski’ is made using the same method and the same basic raw materials by all the members of the group. However, its physico-chemical and organoleptic properties change with ripening and the length of the ripening period described above.

Characteristic	Description
<b>I. Appearance</b>	
Shape	Form of a flattened sphere (geoid) with an elliptical cross-section, inside with numerous not very fine eyes of different sizes and shapes. The surface of the cheese is fluted.
Size	The cheese has a diameter of up to 30 cm. The size depends on the size of the strainer used to make it and the amount of cheese put into the strainer.
Weight	The weight ranges from 2.5 to 5 kg, depending on the strainer used and the length of ripening.
External colour	Varies from cream to straw yellow to yellow, depending on the length of the ripening period.
Internal colour	Varies from creamy to straw yellowish.
<b>II. Organoleptic characteristics</b>	
Consistency and feel	Changes depending on the ripening stage: from rubbery to spongy to elastic and drier inside, and to the formation of a hard rind on the outside. ‘Ser koryciński swojski’ does not crumble and is easy to slice.
Taste and smell	‘Ser koryciński swojski’ is a mild, slightly sourish, creamy cheese, with a nutty aftertaste at a later stage of ripening, then increasingly piquant. As it ripens, it becomes saltier closer to the rind and less salty towards the centre. ‘Ser koryciński swojski’ is similar in taste to white cheese but more pronounced in flavour and with a rennet cheese consistency. The taste of ‘ser koryciński swojski’, even when ripened for a long time, retains the freshness typical of white cheese. When spices and herbs are used, the taste and smell take on these characteristics, changing further with longer ripening periods.
<b>III. Raw materials</b>	
Basic raw materials	Raw whole cows’ milk, rennet, table salt.
Spices and herbs	dried spices and herbs: pepper, chilli, basil, dill, parsley, lovage, mint, black caraway, wild garlic, cumin, paprika, marjoram, caraway, oregano,

	savoury, dried mushrooms fresh spices and herbs: garlic, paprika, olives; fresh herbs: dill, chives, basil, mint, marjoram
<b>IV. Characteristics</b>	
microbiological	‘Ser koryciński swojski’ meets the microbiological criteria laid down by the relevant legislation.
physical and chemical	The fat, water, and salt content vary. As it ripens, the percentage of water decreases and the fat content increases.

#### Description of ‘ser koryciński swojski’ depending on the ripening period

Group of characteristics or ingredients	Characteristic or ingredient	‘ser koryciński swojski’ – fresh	‘ser koryciński swojski’ – matured	‘ser koryciński swojski’ – ripe
Colour	External colour	cream	straw-yellowish,	yellowish or yellow,
	Internal colour	cream	creamy-straw	straw-yellowish
Consistency	External consistency	same consistency externally as internally	slightly firm on the outside and soft inside	delicate yellow rind with a whitish bloom on the outside
	Internal consistency	wet, very elastic, with evenly distributed small holes (about 1 mm)	moist, elastic, with evenly sized and evenly distributed holes (about 2 mm)	lightly moist, elastic, with evenly sized and evenly distributed holes
Organoleptic characteristics	Taste	predominantly mild and creamy, typically rubbery and squeaky when bitten	slightly salty, with a discernible nutty overtone	pronouncedly dry, rather salty in the outer layer and slightly less so towards the centre, slightly nutty taste
	Aroma	dominant aroma of fresh butter	slight aroma of dried cheese	aroma of dried cheese
Physico-chemical characteristics	Water	≤53%	≤48%	≤43%
	Fat	≥20%	≥22%	≥30%

## 5. Geographical area:

'Ser koryciński swojski' is produced in three municipalities in Podlaskie Voivodeship, Sokółka Powiat: Korycin, Suchowola and Janów.

## 6. Proof of origin:



'Ser koryciński swojski', sold whole, shall bear a label containing the name 'ser koryciński swojski' and the logo of 'sera koryciński swojski'.

*Logo of 'ser koryciński swojski'*

The cheese logo is made available on a non-discriminatory basis to producers of 'ser koryciński swojski' who have submitted a declaration of production to the Association in accordance with the terms of the specification. The logo serves to guarantee the origin of 'ser koryciński swojski'.

Every producer wishing to produce 'ser koryciński swojski' (including those not belonging to the Association) must fill in a declaration certifying that the cheese is produced in accordance with the specification. This declaration is kept by the Association and may be made available to the control body at any time. Based on these declarations, the Association draws up a list of producers of 'ser koryciński swojski' and forwards it to the control body.

Each producer maintains a production register at the place of production. Information on the entire production process is recorded there. If the producer purchases milk to make the cheese, they are also required to keep a register of the milk suppliers. The producer records the quantities of milk used to make the cheese (both own and purchased). This register is made available to the control body at the producer's premises, with a copy kept at the Association's headquarters.

This enables the control body to trace the product and verify the production method.

Producer declarations are updated quarterly. The declaration includes, among other details:

- the quarterly milk production volume at the farm (and number of cows)
- the quarterly quantity of milk purchased externally (if any) and details of the supplier
- the quarterly production volume

Each cheese bears a label (with a logo) containing information in accordance with the relevant legislation.

A producer wishing to start producing 'ser koryciński swojski' is obliged to notify the Association's authorities no less than one month before the planned start of sales. The Association's authorities will then enter the new producer in the register and provide the relevant information to the control body.

## 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.

### Short description of the production method

‘Ser koryciński swojski’ is obtained through a rapid curdling process (coagulation after heating the milk and adding rennet and salt). The subsequent stages include: draining the whey, shaping and texturing the cheese by kneading in a strainer, further draining, and rubbing with salt. The cheese rubbed with salt is placed in a bowl to drain the brine. It is then placed on a shelf and left to ripen, in a suitably conditioned room (for the conditions for maturing the cheese, see Stepn 8 of the Method of production) During ripening, the cheese is turned over and cleaned of any sediment.

Spices and herbs may be added to the raw warm milk before renneting or to the cheese grains at a later stage of manufacture.

### General information – proportions of ingredients

An average of about 11 litres of milk is needed to make 1 kg of cheese. For every 10 litres of milk, 1 tablespoon of salt (approximately 3 g) is added.



- **Step 1 – Obtaining the milk**

The milk used to produce ‘ser koryciński swojski’ comes from cows reared in natural conditions. If climatic conditions and the stage of vegetation allow, the cows are put out to pasture. The length of the grazing period is at least 150 days per year. The cattle are fed according to traditional methods, based on meadow hay,

cereal feeds (oats, rye, wheat, cereal mixtures) or haylage in winter. Milking takes place at least twice a day. The milk used for production is raw and whole, with no physical or chemical processing allowed except for filtering out macroscopic impurities and cooling at ambient temperature for preservation. Cheese production must begin no later than 5 hours after milking.

- **Step 2 – Heating the milk and adding rennet**

Fresh whole milk is heated to a maximum of 39°C and poured into a vessel containing table salt, spices, and herbs (if used). Rennet dissolved in water is added, and the contents of the vessel must be stirred vigorously. Heating of the milk must start no later than 5 hours after milking.

- **Step 3 – Curdling the milk**

The mixed milk is left at room temperature to curdle for 15-20 minutes.

- **Step 4 – Separation of the whey**

Once the milk has curdled, it is stirred again, chopped, and crushed to separate the whey from the curd (cheese grain). The cheese grains sink to the bottom, and the whey rises to the top and is poured off. This activity should be repeated 2-3 times every 15-20 minutes. If herbs have not been added earlier, they are added at this stage.

- **Stage 5 – Draining the whey**

The cheese grains are placed in a strainer to shape the cheese and allow further draining.



- **Step 6 – Shaping**

The cheese grains are pressed several times in the strainer to shape the cheese. It is then left in the strainer for 24 hours at room temperature, being turned over several times to fix the desired shape.

- **Stage 7 – Salting**

The cheese is transferred from the strainer to a mould and rubbed with salt. In the mould, where the whey seeps out, the cheese remains at room temperature for 1-2 days.

- **Stage 8 – Ripening**

The cheese is removed from the mould and transferred to a strainer or bowl, then placed on a shelf in a cool, dark, well-ventilated room at 7-10°C or in a refrigerated cupboard (with such conditions) for ripening. During ripening, the cheese is monitored, turned over and, if necessary, rinsed in brine so that it maintains a uniform texture and colour, as described in Section 4. The cheese is ready to eat after just two days, but may also ripen for several weeks.

- **Stage 9 – Packaging**

Packaging is done in accordance with food packaging requirements.

**Unacceptable practices:**

It is not acceptable to chill the milk before making the cheese.

## 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.

‘Ser koryciński swojski’ is produced in three neighbouring municipalities: Korycin, Janów, and Suchowola, in Sokółka Powiat, Podlaskie Voivodeship. These municipalities are located near the Biebrza and Upper Narew river valleys.



**Suchowola** and **Korycin** municipalities lie within the Green Lungs of Poland, considered the cleanest region in the country. Specifically, the Korycin municipality is situated between the **Knyszyn Primeval Forest** and the **Biebrza National Park**, Janów municipality is on the hilly edge of the **Knyszyn Primeval Forest**, and Suchowola municipality is on the eastern edge of the **Biebrza National Park**, with the **Augustów Primeval Forest** to the north. The cheese production areas are not directly within these parks but share similar geological and climatic conditions.

The entire area of these three municipalities is part of the Białystok Upland mesoregion within the North Podlasie Lowland macroregion. This region is characterized by a moraine landscape, resembling a lake district without actual lakes, with marshy depressions amidst extensive uplands. The diverse landscape was formed by glacial action over several periods.

The North Podlasie Lowland includes valleys, basins, plains, and uplands like the Białystok Uplands, which are of morainic origin and show significant morphological diversity. Common landscape features include eroded moraine hills and kames that sometimes exceed 200 meters above sea level. Basins, urstromtals and valleys are characteristic of the extensive wetlands for which the entire region is famous. One of Poland's largest and best-known marsh and peatland areas is the vast Biebrza proglacial valley. The Upper Narew Valley also features marshes and peat bogs.



### Climate

The region exhibits a marked increase in continental climate influences towards the east (while in the west of Poland, maritime climate influences prevail). The area where ‘ser koryciński’ is produced is situated in the southern part of north-eastern Poland, which is considered to be the coldest region in the country, apart from the mountains. The winters are long (averaging about 110 days), with the lowest temperatures in the country: average air temperatures in January are between -5 and -6°C (the January average for Warsaw is about -3.5°C), and there is a fairly long-lasting snow cover. Summers last about 90 days, with an



average July temperature of around 18°C. The transitional seasons are shorter compared to the central part of the country. The average annual rainfall is about 650 mm. Most rainfall occurs in the April-September period. This distribution is beneficial for the quality of meadows and pastures, providing 70% of total precipitation during the growing season. The frequency of rainfall during the growing season is also satisfactory, at around 94 days. The growing season is short. It starts at the end of the first decade of April and ends in the last days of October, so it lasts about 200 days.

#### Treasures of the North Podlasie Lowland

Among the most important natural treasures of the Lowland are the closest communities where the cheese is produced, the **Biebrza Valley**, **Białowieża Forest**, and **Upper Narew Valley**. The most valuable parts of these three unique areas have been placed under protection as national parks. Such a large number of national parks in such a small area is rare in Poland.



*Cows on the Biebrza River*

The Biebrza National Park was created to protect the remarkable wetlands of the Biebrza River valley. Within the park, the Biebrza Basin is divided into three smaller, subordinate basins, which were most likely formed by the melting of large lumps of ice detached from the ice sheet as it retreated. When the intense flow ceased after the glacier melted and the climate began to warm, peat lands began to form in the basins. This process continues to this day, with peat deposits reaching up to several metres thick. Depending on the fertility of the water, peat lands are divided into three types: low, transitional, and high. Low peat lands, which dominate the Biebrza River, are fertile and most often overgrown with sedges, producing peat heavily contaminated with clay.

Raised peat lands are fed by rainwater or groundwater with an acidic pH and are overgrown by vegetation with very low nutritional requirements, including various types of mosses, mealybugs, sedge, and heather plants. Transitional peat lands exhibit intermediate forms. Insectivorous sundews are an interesting feature of all the peat lands.

The surrounding forests are dominated by deciduous trees: oak, lime, and hornbeam. In some places, there are also larger clusters of coniferous trees such as spruce and pine. The forest areas are characterised by a very diverse forest stand.

The Narew National Park is located in the upper reaches of the Narew River southwest of the Korycin municipality, in one of the wildest places in Poland. It has preserved some of the few natural marshes and wetlands in Europe that have not been destroyed by land reclamation and are a bird sanctuary.



*Cows on the Narew River*

The Narew flows through a wide and marshy valley cut into the moraine uplands to a depth of around 25 metres. The riverbed creates numerous meanders and meadows, bifurcations, oxbow lakes, and floodplains. The average gradient of the valley is minimal, at just 0.19 per cent.

The formation of the valley is linked to the end of the ice age. As the glacier retreated during the warming of the climate, it first disappeared at elevations where its thickness was somewhat lower. After melting, it left moraine material that now overlies the uplands adjacent to the valley. In the depressions, the ice lasted much longer, forming isolated lumps of dead ice.

In the history of its development, the Narew River initially flowed through meanders formed by lateral erosion. Meanders are mainly formed when the river gradient is very low and the river flows in very fine-grained material. During meandering, oxbow lakes are formed.

About 4,500 years ago, there was a change in the river type from meandering to anastomosing (roughly speaking, a multi-corridor river), which prevails today. However, sections of a meandering river and oxbow lakes can also be observed in the park. The main stream of the Narew is divided into several smaller ones, forming a mosaic tangle of branches of various sizes, which flow in many directions, branch, join, cross, and in places spill widely or disappear. Irregular islands form between the channels, often rising significantly above the water level. The water struggles to flow among the lush aquatic and terrestrial vegetation. In spring, when the river floods, the entire valley turns into a lake with islands of shrubs and reeds. A similar multi-corridor river course can be found in the tropics — for example, the Amazon and the Congo flow in this way. This is why the Narew National Park is sometimes referred to as the ‘Polish Amazon’.



Poland’s national parks are not inhabited by people, but their surroundings to a lesser extent represent the characteristics of the areas within the parks, which have been analysed and described in detail geologically and in terms of nature.

The areas where milk for production is sourced are not industrialised and therefore not polluted. As a result of the absence of major industry, nature has been preserved in these areas in a relatively unchanged, natural state. The terrain is hilly and densely wooded with numerous marshes, springs, and rivers, ensuring that the meadows where the cows graze are not dried out and the fodder is of exceptional quality. The location and the lie of the land specifically affect the growth of grasses and their feed quality.

‘Ser koryciński swojski’ is produced on family farms, where mineral fertilisers and plant protection products are used in negligible quantities, ensuring that the fodder produced has a natural nutrient and mineral content.

## Economic conditions and dairy traditions in the region

There is no heavy industry in Podlasie. The industrial plants operating here are involved in agri-foods – in particular milk – processing. Most of the land is used for farming or forested. Agricultural land, almost all of which is held by individual farms, accounts for a significant proportion of the area. Most of it is low-production-value and sparsely wooded farmland. Podlasie is a region of Poland oriented towards milk and milk product production, as evidenced by the following data:

- Grasslands in Podlaskie Voivodeship account for the most in Poland at 35.4% of the cultivated area (13% pastures and 22.4% meadows).
- Podlaskie Voivodeship is second in Poland in terms of the number of cattle (820,000 head in 2008, with the cattle population steadily increasing by 7.9% in 2009).
- It supplies the market with one in three litres of Polish-produced milk and one in five blocks of butter.
- Its milk producers produce an average of 33.3 tonnes of milk, compared with the national average of 16.2 tonnes. Its share of the national figure is increasing steadily.
- The average number of cows per farm is 8.37 compared to the national average of 3.95 (2006).

It has traditionally been geared to producing milk and milk products because of the low level of industrialisation in the past and continuing low levels of investment, high unemployment and low wages. Generally, the milk was delivered for collection, but many farms produced butter and ‘ser koryciński swojski’ for their own use and for sale. The production of cheese was also due to the lack of refrigerators and, therefore, of storage facilities for milk. The production of ‘ser koryciński swojski’, which was ripened and matured over several weeks or even months (buried in straw), was thus a way of using one’s own milk, diversifying one’s diet, ensuring self-sufficiency, and surviving the most difficult winter period.

### ‘Ser koryciński swojski’

‘Ser koryciński swojski’ is known, appreciated, and bought all over northern and central Poland. It does not reach the south of the country mainly due to the long distances involved, but there is also a very popular local cheese called *bunc*, made in a similar way but from different ingredients. In the past, ‘ser koryciński’ was more often consumed in the form of ripened cheese that was several weeks old. Nowadays, it is in such demand that producers sell mainly fresh cheese, which ripens for about a week and has a shelf life of a few days. Thus, this virtually reconstituted (its official distribution disappeared in the 1960s) cheese currently enjoys a huge reputation, as evidenced by the number of articles in the press, mentions on the Internet, and awards and distinctions it has received. ‘Ser koryciński swojski’ is sold in reputable shops (Delikatesy ‘Mini Europa’ – PLN 37/kg, Blikle – PLN 45.90/kg, the ‘Specjał Wiejski’ chain of shops). Sold over the Internet, ‘ser koryciński swojski’ has exactly the same price as registered as PDO *oscypek* – PLN 36/kg! The average price of the cheese in Poland is between PLN 12 and 22.

### ‘Ser koryciński swojski’ and its origins dating back to the 17<sup>th</sup> or 18<sup>th</sup> century

It is certain that this cheese was produced in the past, but since it is a relatively simple, inexpensive product that is consumed on a daily basis and does not require a great deal of money or complex tools to produce, there are few official written records of its manufacture and consumption. Two equivalent hypotheses explain how and when the production of the cheese began. The tradition of making *ser koryciński* thus dates back to the second half of the 17<sup>th</sup> or 18<sup>th</sup> century.

**Hypothesis I – 17<sup>th</sup> century** – The method and custom of making the cheese spread by the Swiss

For centuries, the Korycin region was a borderland between Poland, Yotvingia, and Lithuania. The end of the wars with the Teutonic Knights, Queen Bona's reforms, and the Polish-Lithuanian union enabled rapid colonisation of the area. Settlers came from various directions (including Ruthenia and Mazovia). By the end of the 16<sup>th</sup> century, most of the villages that exist today were established. In 1601 a parish was established, and before 1634 the town of Korycin was founded, and in 1671 King Michał Korybut Wiśniowiecki granted it Chełmno municipal rights. The town with the surrounding villages was a royal property belonging to the Kumiel estate in the Grodno economy.

The turbulent history of the Polish-Lithuanian Commonwealth also left its traces on this land. The times of the Swedish 'deluge' were particularly memorable, as they were handed down to successive generations. In the vicinity of Korycin, on the Kumiałka River, a great battle took place between the Swedish and Polish-Lithuanian armies. It is vividly described by Henryk Sienkiewicz in 'Potop' [The Deluge]. Many legends and stories remain from those times, but also, apparently, 'ser koryciński swojski'. According to local tradition, among the Polish troops there were many soldiers enlisted from other countries. After the sounds of battle subsided, a group of wounded participants, probably from Switzerland, were deployed for treatment at the nearby Kumiała farmstead. Rumour has it that some stayed here forever, blending in with the local population. They also passed on the secret of how to produce yellow ripened cheese from cows' milk. It involved the use of a suitable enzyme that would cause fresh milk to curdle. The newcomers taught the locals to produce it themselves as a powder from grated, pre-dried calf stomachs. It had to be a young calf, fed with its mother's milk. The cheeses matured in stone cellars arranged among rye straw threshed with a flail. They aged there for several weeks. These accounts place the origins of *ser koryciński* in the second half of the 17<sup>th</sup> century.

Another version places the origins of the cheese more than 100 years later.

**Hypothesis II – 18<sup>th</sup> century** – The reforms of Count Antoni Tyzenhaus

In 1765, Antoni Tyzenhaus, court treasurer, was appointed by King Stanislaus August Poniatowski as administrator of the estates and later as their leaseholder. Tyzenhaus carried out significant economic reforms, introducing the civilisation achievements of the West into the royal economies of Lithuania. Tyzenhaus's modernisation activities involved many branches: industry, crafts, education, health. He brought in craftsmen and specialists in various fields from abroad and the Crown, who opened factories and educated the local population. In the book *Janów i okolice Moja Małą Ojczyzna* [Janów and the surrounding area – my little komeland], written by Romuald Bujwicki, which describes Tyzenhaus' activities in detail, one can find information about the opening of factories in the area of Janów and Korycin, in Horodnica, at that time: table linen with mangles, cloth with dyeworks, carriages, hats, iron and silver wires, etc. In addition to starting factories, foremen were

brought in from abroad: blacksmiths, locksmiths, wheelwrights, carpenters, etc. Brick buildings, windmills, water mills, ironworks, tanneries, and oil mills were erected. Roads, dykes, and bridges were built. No wonder, then, that with so many important achievements, the fact of the appearance of the cheese was barely hinted at: ‘...(Tyzenhaus) supplied the farms with higher utility stock (horses, sheep, dairy cattle, pigs) and better farming tools brought in from abroad (...). As early as 1767, there was a *holendernia*, a manor cowshed, in the Kupliski estate, where Dutch studs were brought in to improve the milk yield of the local cows (...). In 1768, in addition to 13 Ukrainian and 130 domestic cows, 60 Dutch cows were listed in the income of Janów province, as the only one in Grodno economy. Dutch cheeses were produced only in this province at that time. In 1768, 11 stones and 10 pounds of such cheeses were delivered to Grodno’. The above information comes from the Central Archives of Historical Records in Warsaw. As Bujwicki goes on to write, ‘The skill of making similar cheeses has survived in the villages of Janów and Korycin to this day, although the technology and quality have certainly changed. However, it is sometimes possible to find in the attics of old houses wooden cheese-making stools preserved from earlier years and salt pans for them, usually made of birch wood’. From the sources of the National Historical Archive of Belarus in Minsk, one can learn that in 1789, nine Dutchmen farmed in the village of Kupliski near Janów.

In the area of Korycin municipality, there are also numerous historical buildings listed in the register of monuments, among them Dutch wooden windmills (villages: Aulakowszczyzna – from 1930, Szaciłówka – from 1937, Kamienna Stara – 1902, Suchowola – 1906, Nowy Dwór – 1935), which are tangible evidence of the presence and influence of Dutch settlement in this area.

### **‘Ser koryciński swojski’ in the late 19<sup>th</sup> and 20<sup>th</sup> century**

From a work entitled ‘Powstanie i rozwój okręgowej spółdzielni mleczarskiej w Mońkach /zarys monograficzny/ 1988 r.’ [Establishment and development of the district dairy cooperative in Mońki /monographic overview/ 1988], we learn that dairy cooperatives formed, merged, and collapsed in the Korycin area from the 1930s. However, they produced milk and butter, not cheese. Throughout this time, dairy production was accompanied by small-scale industry production of ‘ser koryciński swojski’ on farms. ‘The market for these cheeses and other dairy products was primarily Białystok, which was growing in population. Additionally, local farmers’ markets held in Korycin, Janów, and Suchowola attracted traders from large cities, especially Warsaw, Łódź, and Gdańsk. They bought goods at lower prices and resold them at bazaars in their own cities with considerable profits’.

Below are several accounts and testimonies provided by elderly individuals, recalling how their grandmothers made cheese and attesting to the tradition they inherited and continued of making ‘ser koryciński swojski’.

- Account by Waław Łukaszuk, born in 1916 in Gorszczyzna, who recalls his grandmother making cheese. All the utensils and paraphernalia used at the time — presses colloquially known as *stupki*, moulds, and spoons — were wooden. In the larger villages of Szaciłówka, Romaszkówka, and Olszynka (Wilkindorf), there were larger cheese dairies to which milk could be taken, operating until the Soviet army entered. However, throughout this time and thereafter, cheese was made on the farms for their own consumption, with any surplus sold at the market. Waław Łukaszuk mentions that thanks to *ser koryciński* and other local specialities, no inhabitant of his village was sent to forced

labour in Germany, for a German gendarme, who was to carry out a recruitment drive, found a table laden with local delicacies at the village leader's house, succumbed to their charm, and abandoned his plans. 'Ser koryciński swojski' saved many people's health and perhaps even their lives.

After the war, until the 1960s, there were two cheese collection points in Korycin and one in Knyszyn, from which the cheese was distributed by car to other regions of the country. The opening of state-owned dairies in Mońki and Sokółka (mentioned later in the account of Józef Zalesko), combined with the closure of the cheese collection points, forced farmers to give their milk to these dairies, leading to the disappearance of *ser koryciński* from the market, although its small-scale at-home production continued.

Other accounts collected in 2005, confirming the traditional production of 'ser koryciński swojski', include:

- Mr and Mrs Agata and Bogusław Giaro's account about the production of this cheese before the Second World War by Mr Giaro's grandmother, following a recipe handed down by previous generations and sold to Jewish stalls, and the continuation of this production by his mother in the 1950s and by him and his wife from the 1980s onwards.
- Statement by Janina Nietupska, born 16.12.1918, about the production of 'ser koryciński swojski' by her between 1950 and 1971. After 1971, Mrs Janina Nietupska's sons and daughters-in-law took over the making of the cheese.
- Account by Florian Zawadzki, born in 1920 in Szumowo, about the production and distribution of *ser koryciński* before the war, including at the Wilkindorf colony (now Olszynka) at the home of Mr Sabin Szkiładz. He mentions the difficulties and secrecy of its production during the Stalinist period and its uninterrupted production to this day, with vessels changing and synthetic rennet replacing calf stomach rennet.
- It is worth quoting the testimony of Józef Zalesko of Laskowszczyzna (Korycin municipality), born in 1940, who was an employee of the District Dairy Cooperative (OSM) in Sokółka in the years 1963–65:

An account by Jozef Zalesko of Laskowszczyzna, Korycin municipality, born in 1940:

'In 1963-65, I was an employee of the District Dairy Cooperative in Sokółka, first as a milk purchasing instructor, then as a manager of the purchasing section. It was a difficult period for the Sokółka dairy in terms of organising the collection of raw material. This concerned mainly the Korycin, Janów, and partly Suchowola municipalities. From these areas, considering the population of cows, 70% of the milk assumed in the purchase plan should go to the plant. However, this was not the case. Purchase from this area was negligible. The very large villages of Krukowszczyzna and Popiołówka may serve as an example. Daily purchase of milk in these villages oscillated around 50–100 litres, while it should have been 15–20 times higher. Mass production of hard cheese was to blame. There was not a village where this product was not made. Rennet acquired through illegal means from dairy plants was used in the production. The less precautionary used calves to make cheese. The mass production of cheese was an eyesore for the cooperative's management and board. Cheese from the villages of Korycin was bought up by traders from various parts of Poland, who took away whole lorry loads of it. This was fine for the farmers, as the production of this delicacy was more profitable, but the cooperative was in danger of going out of business.

So it was decided to carry out inspections in conjunction with the powiat administrative authorities. The aim of these inspections was to expel traders from the area who were

transporting cheese. I personally took part in such inspections several times. However, they were not successful. Merchants started to buy on the road. It was difficult to find out in which village and when it would take place. It was truly tilting at windmills and blowing against the wind.

I think that if any minutes of the meeting of the cooperative's board and council were kept, there would certainly be much in them about the making of Korycin hard cheeses. Every housewife had their cheese-making in her blood, and the subject was discussed at every OSM board meeting. The tradition of cheese-making in the area has survived to this day'.

### **'Ser koryciński swojski' today**

The Zrzeszenie Producentów Sera Korycińskiego [Association of Korycin Cheese Producers] has been active since 2004 and has 27 members, including representatives of the municipality (village leader and secretary). 'Ser koryciński swojski' is a showcase of the region and enjoys considerable recognition and renown in northern and central Poland.

At the Polagra Farm trade fair in Poznań in 2004, 'ser koryciński swojski' won first prize and the title 'Smak Roku' [Taste of the Year], a 'Perła' [Pearl] in the Nasze Kulinarne Dziedzictwo [Our Culinary Heritage] competition, and the 'Podlaska Marka Roku' [Podlasie Brand of the Year] title in the category 'Taste'.

The Korycin Cheese Festival has been held every autumn since 2004.

In 2005, 'ser koryciński swojski' was included in the national List of Traditional Products maintained by the Ministry of Agriculture and Rural Development.

'Ser koryciński swojski' is becoming increasingly well-known and sought-after (e.g., it is delivered to Warsaw once a week and after two days is no longer available). Every year, it is promoted in Warsaw at the festival 'Podlasie in the capital city'.

Mentions of the recognition and popularity of 'ser koryciński swojski' frequently appear in regional and national press (the abbreviated name 'ser koryciński' is sometimes used, but it refers to the same product).

Gazeta Wyborcza Białystok (04-05.06.2005) – 'Podlasie w stolicy' [Podlasie in the Capital]

'Ser koryciński swojski' is making a career throughout the country, especially as it can be ordered over the phone and picked up at the post office.

Kurier Poranny (04.07.2005) – 'Tłoczno i smacznie' [Crowded and Tasty]

Gazeta Współczesna (12.09.2005) – 'Zrób sobie swojski ser' [Make your own cheese]

Gazeta Współczesna (29.09.2005) – 'Święto sera po raz drugi' [Feast of cheese for the second time]

Gazeta Współczesna (04.10.2005) – 'Gospodynie z Gminy Korycin twierdzą, że nie ma to jak... Swojskiego sera smak' [Housewives of the Korycin municipality say there's nothing like... the taste of cheese]

Gazeta Współczesna (29.11.2005) – 'Projekt dla sera' [Project for cheese]

Gazeta Współczesna (24.09.2007) – 'Magia Smaku' [Magic of Taste]

Gazeta Współczesna (25.09.2007) – 'Pierwsza przydomowa serowarnia' [First home cheese factory]

‘Ser koryciński’ is making a career throughout the country, especially as it can be ordered over the phone and picked up at the post office [...].

The Nietupscy do not advertise anywhere. Customers get in touch with them by word of mouth. Interest is growing every week. They are flooded with orders; today they need to send almost 100 parcels from Gorzów, Koszalin, Szczecin, and Łódź. At weekends, the Nietupscy sell their cheese at festivals. At least once a month they trade in a windmill-like kiosk in the centre of Korycin. In the windmill, only farmers affiliated to the Association of Korycin Cheese Producers sell. There are 23 of them and every day there is someone else in the kiosk. The cheapest – about PLN 16 per kg – are bought by those who make the trip to the Nietupscy house. At the windmill, it already costs PLN 20 per kg. There, the price fluctuates between PLN 25 and 35’.

Gazeta Współczesna (23.10.2007) – ‘Sery to jest przyszłość’ [Cheese is the future]

Kurier Poranny (17.10.2007) – ‘Niektórzy wracają’ [Some are coming back]

Kurier Poranny (19.01.2008) – ‘Dobra marka. To jest to!’ [Good brand. This is it!]

Polish Food (Spring 2008) - ‘Pearls of Culinary Heritage of the Podlasie Region – Cheese with Centuries-long Tradition’

Gazeta Współczesna (17.03.2008) – ‘Pierwszy Festiwal Kuchni Podlaskiej’ [The First Podlasie Cuisine Festival]

GWAGRO (19.05.2008) – ‘Danie warte „Perły”’ [A dish worth a Pearl]



Gazeta Współczesna (11.06.2008) – ‘Podlasie w stolicy’ [Podlasie in the Capital]

5<sup>th</sup> Korycin Cheese Festival (22 September 2008). ‘There is never a shortage of people willing to buy ‘ser koryciński’. Competitions, tastings, and artistic performances – these are just some of the attractions prepared for the 5<sup>th</sup> Korycin Cheese Festival. The event took place on Sunday at the lake in Korycin. Participants in the Sunday festivities chose, among other things, the tastiest dish with cheese as the main ingredient and searched for the cheese with the most holes. There was also a competition for those who wanted to write an

anecdote about this product from Korycin.

**Korycin** – Our cheese is extremely popular. ‘Everyone wants to taste this product, which the whole of Poland has heard about over the past few years,’ argued the producers of ‘ser koryciński swojski’.

Gazeta Współczesna (19.06.2008) – ‘Serowarnia po polsku’ [Polish-style cheese factory]

Gazeta Wyborcza Duży Format (16.02.2009) – ‘Bambus w szynce’ [Bamboo in ham]



Gazeta Współczesna (17.03.2009) – ‘To były smaki’ [These were the flavours]

Gazeta wyborcza Białystok (15.05.2009) – ‘Wspólna dla wszystkich jest kaczka - mowa o potrawach przygotowanych na Międzynarodowy Festiwal Kuchni’ [Common to all is the duck – talking about the dishes prepared for the International Festival of Cuisine] Gazeta Współczesna (09.06.2009) – ‘Dobre smaki można promować’ [Good flavours can be promoted]

Gazeta Współczesna (16.06.2009) – ‘Regionalne specjały – próbujmy i kupujmy’ [Regional specialities – let’s try and buy] An Internet search for ‘ser koryciński’ returns 10 pages of results. ‘Ser koryciński’ is also described in Wikipedia.

## **9. Control body:**

Provide the name and address of the body or departments<sup>4)</sup> carrying out the control of compliance with the specification and the scope of controls.

The control body for producers of ‘ser koryciński swojski’ is:

Voivodeship Inspectorate of Trade Quality in **Białystok**:

ul. Młynowa 21, 15-404 **Białystok**

tel.: (085)747-97-40, tel./fax: (085)747-97-49, [wibialystok@ijhars.gov.pl](mailto:wibialystok@ijhars.gov.pl)

## **10. Labelling:**

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

Each producer may have a separate label for the ‘ser koryciński swojski’ they produce, which must contain the following elements:

- ◆ the name of the product: the same name used by all producers producing according to the specification for ‘ser koryciński swojski’;
- ◆ the ‘ser koryciński swojski’ logo: this logo must be incorporated into the label;
- ◆ other information: in accordance with the food labelling rules.

## **11. Specific requirements introduced by current regulations:**

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

## **12. Additional information:**

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

---

<sup>4)</sup> More than one department may be involved in the control.

### III. Single Document

#### SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin

‘ser koryciński swojski’

EC No:

PGI  PDO

#### 1. NAME

‘Ser koryciński swojski’

#### 2. MEMBER STATE OR THIRD COUNTRY

Poland

#### 3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

##### 3.1 Type of product:

Class 1.3 Cheeses

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

‘Ser koryciński swojski’ is a ripened cheese made from raw or pasteurised whole cow’s milk, to which rennet and table salt are added. Spices and herbs may be added.

‘Ser koryciński swojski’ has a flattened spherical (geoidal) shape with an elliptical cross-section; it is up to 30 cm in diameter (depending on the size of the strainer used in its production and the quantity of cheese placed in it) and weighs 2.5-5 kg (depending on the strainer used and the length of the ripening period).

‘Ser koryciński swojski’ has plentiful small eyes of different sizes and shapes. The surface of the cheese is fluted.

There are three maturation periods for cheese sold under the name ‘ser koryciński swojski’:

‘ser koryciński swojski’ – **świeży** (fresh) is ripened for 2-4 days;

‘ser koryciński swojski’ – **leżakowany** (matured) is ripened and matured for 5-14 days;

‘ser koryciński swojski’ – **dojrzały** (ripe) is ripened and matured for more than 14 days.

The length of the maturation period does not alter the specific characteristics of ‘ser koryciński swojski’.

Description of 'ser koryciński swojski' according to the length of the ripening period:

Group of characteristics or ingredients	Characteristic or ingredient	'ser koryciński swojski' – fresh	'ser koryciński swojski' – matured	'ser koryciński swojski' – ripe
Colour	External colour	cream	straw-yellowish,	yellowish or yellow,
	Internal colour	cream	creamy-straw	straw-yellowish
Consistency	External consistency	same consistency externally as internally	slightly firm on the outside and soft inside	delicate yellow rind with a whitish bloom on the outside
	Internal consistency	wet, very elastic, with evenly distributed small holes (about 1 mm)	moist, elastic, with evenly sized and evenly distributed holes (about 2 mm)	lightly moist, elastic, with evenly sized and evenly distributed holes
Organoleptic characteristics	Taste	predominantly mild and creamy, typically rubbery and squeaky when bitten	slightly salty, with a discernible nutty overtone	pronouncedly dry, rather salty in the outer layer and slightly less so towards the centre, slightly nutty taste
	Aroma	dominant aroma of fresh butter	slight aroma of dried cheese	aroma of dried cheese
Physico-chemical characteristics	Water	≤53%	≤48%	≤43%
	Fat	≥20%	≥22%	≥30%

### 3.3 Raw material (for products processed only)

- The basic raw materials are cow's milk, rennet and table salt (about 3 g for every 10 l of milk), plus salt for rubbing onto the cheese after moulding.
- Optional raw materials – dried spices and herbs: pepper, chilli, basil, dill, parsley, lovage, mint, black caraway, wild garlic, paprika, marjoram, caraway, oregano, garlic, dried mushrooms.
- Fresh spices and herbs: garlic, paprika, olives; fresh herbs: dill, chives, basil, mint, marjoram.

The milk used for production is raw and whole, with no physical or chemical processing allowed except for filtering out macroscopic impurities and cooling at ambient temperature for preservation. Cheese production must begin no later than 5 hours after milking.

The use of different spices merely serves to impart flavours and does not alter the characteristics of ‘ser koryciński swojski’.

### **3.4 Feed (for products of animal origin only):**

The milk used to produce ‘ser koryciński swojski’ comes from cows which are pasture-grazed for at least 150 days a year. The animals are fed using traditional methods; meadow hay, cereal feeds (barley, rye, wheat and cereal blends) or hay silage form the basis of their feed in winter.

### **3.5 Specific steps in production that must take place in the defined geographical area**

- Heating the milk and adding rennet and salt
- Curdling the milk
- Separation of the whey
- Draining of the whey
- Shaping
- Rubbing with salt
- Ripening

### **3.6 Specific rules concerning slicing, grating, packaging, etc.**

Packaging is done in accordance with food packaging requirements.

### **3.7 Specific rules concerning labelling**

All producers of ‘ser koryciński swojski’ are required to use the common ‘ser koryciński swojski’ logo on their labels. The ‘ser koryciński swojski’ logo will be distributed via the Zrzeszenie Producentów Sera Korycińskiego (Association of Korycin Cheese Producers). The Association will provide the control body with detailed rules for the distribution of the logo. These rules may not in any way discriminate against producers who do not belong to the Association.

## **4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA**

‘Ser koryciński swojski’ is produced in three municipalities in Podlaskie Voivodeship, Sokółka Powiat: Korycin, Suchowola and Janów.

## **5. LINK WITH THE GEOGRAPHICAL AREA**

### **1.1. 5.1 Specificity of the geographical area**

#### **5.1.1. Natural factors**

The geographical area in which ‘ser koryciński swojski’ is produced is situated in the Białystok Upland mesoregion, which is part of the North Podlasie Lowland macroregion, a moraine lake-land area characterised by marshy depressions amidst extensive plateaux. The diverse landscape was formed by glacial action over several periods. The North Podlasie Lowland includes valleys, basins, plains, and uplands like the Białystok Uplands, which are of morainic origin and show significant morphological diversity. Common landscape features include eroded moraine hills and kames that sometimes exceed 200 meters above sea level.

The region exhibits a marked increase in continental climate influences towards the east (while in the west of Poland, maritime climate influences prevail). The area where 'ser koryciński swojski' is produced is situated in the southern part of north-eastern Poland, which is considered to be the coldest region in the country, apart from the mountains. The winters are long (averaging about 110 days), with the lowest temperatures in the country: average air temperatures in January are between -5 and -6°C (the January average for Warsaw is about -3.5°C), and there is a fairly long-lasting snow cover. Summers last for about 90 days and are fairly warm, the average July temperature being about 18°C. The transition periods are shorter than in the central part of the country. The average annual rainfall is about 650 mm. Most rainfall occurs in the April-September period. This distribution is beneficial for the quality of meadows and pastures, providing 70% of total precipitation during the growing season. The frequency of rainfall during the growing season is also satisfactory, at around 94 days. The growing season is short. It starts at the end of the first decade of April and ends in the last days of October, so it lasts about 200 days.

### **5.1.2. Historical factors and human skills**

The region in which 'ser koryciński swojski' is produced does not have any heavy industry. The industrial plants operating here are involved in agri-foods – in particular milk – processing. Most of the land is used for farming or forested. Agricultural land, almost all of which is held by individual farms, accounts for a significant proportion of the area. Most of it is low-production-value and sparsely wooded farmland.

Podlaskie Voivodeship, which includes the area defined in Section 4, is geared to producing milk and milk products, as evidenced by the fact that it has the highest proportion of grassland in Poland, accounting for 35.4% of the cultivated area. Pastures account for 13% and meadows for 22.4%. The voivodeship ranks second in the country in terms of head of cattle. It supplies the market with one in three litres of Polish-produced milk and one in five blocks of butter. Its milk producers produce an average of 33.3 tonnes of milk, compared with the national average of 16.2 tonnes. Its share of the national figure is increasing steadily.

It has traditionally been geared to producing milk and milk products because of the low level of industrialisation in the past and continuing low levels of investment, high unemployment and low wages. In the past, it was mainly raw milk that was sold, but many farms also made butter and 'ser koryciński swojski' for their own use or for sale. Cheese-making was in particular a way of making use of the milk produced on farms and diversifying diets.

### **5.2 Specificity of the product**

'Ser koryciński swojski' has a specific shape associated with the strainers in which it is made. These vessels also give the cheese its characteristic fluted surface. It is made from unpasteurised or pasteurised whole milk, which gives it its characteristic fresh milk aroma. The cheese is moist and elastic, with plentiful evenly sized and evenly distributed small eyes.

### **5.3 Causal link between the geographical area and the quality or characteristics of the product.**

The link between 'ser koryciński swojski' and the area is based on the specific characteristics defined in Section 5.2, and on its reputation.

The specific characteristics of 'ser koryciński swojski' have evolved over the many years during which it has been produced, with the production method and the associated practical skills being passed from one generation to the next.

The product enjoys a good reputation, as evidenced by the number of articles in the press and references on the internet and the number of awards it has received. ‘Ser koryciński swojski’ sells in reputable shops for up to 50% more than the prices charged for other rennet cheeses. ‘Ser koryciński swojski’ is sold over the internet for exactly the same price as ‘oscypek’, which is a protected designation of origin.

At the Polagra Farm trade fair in Poznań in 2004, ‘ser koryciński’ won first prize and the title ‘Smak Roku’ [Taste of the Year], a ‘Perła’ [Pearl] in the Nasze Kulinarne Dziedzictwo [Our Culinary Heritage] competition, and the ‘Podlaska Marka Roku’ [Podlasie Brand of the Year] title in the category ‘Taste’. The Korycin Cheese Festival (Święto sera korycińskiego) has been held every autumn since 2004. In 2005, ‘ser koryciński swojski’ was included in the national List of Traditional Products maintained by the Minister for Agriculture and Rural Development.

‘Ser koryciński swojski’ is increasingly well-known and sought-after, especially in northern and central Poland. It is promoted every year in Warsaw during the ‘Podlasie in the Capital’ (Podlasie w stolicy) festival.

Mentions of the recognition and popularity of ‘ser koryciński’ frequently appear in regional and national press: Gazeta Wyborcza (Białystok), 4-5 June 2005 – ‘Podlasie w stolicy’; Kurier Poranny, 4 July 2005 – ‘Tłoczno i smacznie’; Gazeta Współczesna, 12 September 2005 – ‘Zrób sobie swojski ser’; Gazeta Współczesna, 29 September 2005 – ‘Święto sera po raz drugi’; Gazeta Współczesna, 4 October 2005 – ‘Gospodynie z Gminy Korycin twierdzą, że nie ma to jak...Swojskiego sera smak’; Gazeta Współczesna, 29 November 2005 – ‘Projekt dla sera’; Gazeta Współczesna, 24 September 2007 – ‘Magia Smaku’; Gazeta Współczesna, 25 September 2007 – ‘Pierwsza przydomowa serowarnia’; Gazeta Współczesna, 23 October 2007 – ‘Sery to jest przyszłość’; Kurier Poranny, 17 October 2007 – ‘Niektórzy wracają’; Kurier Poranny, 19 January 2008 – ‘Dobra marka. To jest to!’; Gazeta Współczesna, 17 March 2008 – ‘Pierwszy Festiwal Kuchni Podlaskiej’; GWAGRO, 19 May 2008 – ‘Danie warte “Perły”’; Gazeta Współczesna, 11 June 2008 – ‘Podlasie w stolicy’; Gazeta Współczesna, 19 June 2008 – ‘Serowarnia po polsku’; Gazeta Wyborcza Duży Format, 16 February 2009 – ‘Bambus w szynce’; Gazeta Współczesna, 17 March 2009 – ‘To były smaki’; Gazeta Wyborcza (Białystok), 15 May 2009 – ‘Wspólna dla wszystkich jest kaczka - mowa o potrawach przygotowanych na Międzynarodowy Festiwal Kuchni’; Gazeta Współczesna, 9 June 2009 – ‘Dobre smaki można promować’; Gazeta Współczesna, 16 June 2009 – ‘Regionalne specjały – próbujmy i kupujmy’. An internet search for ‘ser koryciński swojski’ yields 10 pages of hits; ‘ser koryciński swojski’ is also described in Wikipedia, the free encyclopaedia.

#### **REFERENCE TO PUBLICATION OF THE SPECIFICATION**

(Article 5(7) of Regulation (EC) No 510/2006)