

Quality of traditional specialities guaranteed and traditional national products in Poland

- *Maria Walczycka, PhD; Radosław Leś Eng.;*
- *Adam Florkiewicz, PhD;*
- Animal Products Technology Department
- Food Technology Faculty
- University of Agriculture in Kraków, Poland

Protection of regional and traditional products

According to the Regulation of European Parliament and UE Council issued at 21 Nov 2012 concerning the quality systems of agriculture products and foodstuff – the agriproducts and/or foods can be distinguished by application of subsequent signs:

- Chroniona Nazwa Pochodzenia (ChNP),
- Protected Designation of Origin (PDO)

- Chronione Oznaczenie Geograficzne (ChOG),
- Protected Geographical Indication (PGI)

- Gwarantowana Tradycyjna Specjalność (GTS),
- Traditional Speciality Guaranteed (TSG)



Application of above marks allows for easier identification of products, their protection against not registered usage of registered names and for promotion of products with specific characteristics and/or with certain-specific origin. The base of registering system is an European Union law.

Whereas in Polish Regulations there are described the institutional frames allowing for system implementation on national level. The tasks for individual government organs are regulated by law – Regulation – registration and protection of names and signs (marks) of agricultural products and foodstuffs and of traditional products.

This Regulation names organs and individual units competencies in two areas:

- estimation of applications of products registration**
- products control**

Organs appropriate for application forms estimation of agricultural products are:

1. Minister of Agriculture (competent to agricultural markets), who:

- **accepts and estimate registration applications and applications concerning the chanes of registration applications,**
- **leads procedures in the case of protest of other country against Polish registration application,**
- **accepts and procedes with Polish protests and supports procedure in case of against Polish registration application protest proclamation posed by other EU country,**
- **informs the European Commission about organs and individual units responsible for control and certification of registered products.**

Organs appropriate for application forms estimation of agricultural products are:

2. Council for Traditional and Regional Names of Agricultural Products and Foodstuff, which is the advisory organ of Minister of Agriculture and issues opinions on:

- registration applications and application concerning the change of specification,
- objections to registration applications,
- protests against registration applications,
- protests against registration application posed by other country,
- objections of Polish party against registration application submitted by other country.

The Organs and individual units projected for control and certification of products with PDO, TGI, TSG in Poland:

- 1. Minister of Agriculture (competent to agricultural markets), delegates certifying units to perform control, granting and taking back of certificates confirming the agreement of production process of products which possess Protected Destination of Origin, Protected Geographical Indication and /or Traditional Speciality Guaranteed, with the specification (application)**
- 2. The Main Inspector of market quality of agri-foodstuff articles (products) – performs surveillance on delegated by the Minister of Agriculture, certifying units**
- 3. Regional (voivodeship) Inspector of market quality of agri-foodstuff articles (products) performs the control of compatibility of the production process of agricultural products and foodstuffs which possess PDO, PGI and/or TSG with specification (application)**
- 4. delegated certifying units performing controls and issuing and/or taking back certificates of agreement.**

Minister of Agriculture and Rural Development delegated 5 private certifying units to perform, issuing and taking back of certificates confirming accordance with specified production process of agricultural products and foodstuffs which were granted PDO, PGI and TSG for the full range of certification.

They are:

- **PNG Ltd.,**
- **Polskie Centrum Badań i Certyfikacji Ltd.,**
- **COBICO Ltd.,**
- **BIOCERT MALOPOLSKA LTD.,**
- **TUV Rheinland Polska Ltd**



Products registered on government list –TRADITIONAL PRODUCTS

Products registered as PDO, PGI and TSG:

1/ bryndza podhalańska

UE Regulation No 642/2007 , 11 June 2007 ; PDO

2/oscypek

UE Regulation No 127/2008, 13 February 2008; PDO

3/ Miód wrzosowy z Borów Dolnośląskich PGI

UE Regulation No 483/2008, 30 May 2008;

4-7/ **HONEYs - Półtorak (TSG), Dwójniak (TSG), Trójniak (TSG), Czwórniak (TSG),**

UE Regulation No 729/2008, 28 July 2008

8/Rogal świętomarciński PGI

UE Regulation No 1070/2008, 30 October 2008

9/Wielkopolski ser smaŻony PGI

UE Regulation No 323/2009, 20 April 2009

Products registered as PDO, PGI and TSG:

10/ Andruty kaliskie PGI

UE Regulation No 326/2009, 21 April 2009

11/ Olej rydzowy TSG

UE Regulation No 506/2009, 15 June 2009

13/ Pierekaczewnik TSG

UE Regulation No 567/2009, 29 June 2009

13/ Truskawka kaszubska/kaszëbskô malëna PGI

UE Regulation No 1155/2009, 27 November 2009

14/Redykołka PDO

UE Regulation No 1176/2009, 30 November 2009

15/wiśnia nadwiślańska PGI

UE Regulation No 1232/2009, 15 December 2009

Products registered as PDO, PGI and TSG:

16/ fasola korczyńska PGI

UE Regulation No 612/2010, 12 July 2010

17/ miód kurpiowski PGI

UE Regulation No 613/2010, 12 July 2010

18/podkarpacki miód spadziowy PGI

UE Regulation No 710/2010, 6 August 2010

19/ suska sechłońska PGI

UE Regulation No 897/2010, 8 October 2010

20/ kielbasa lisiecka PDO

UE Regulation No 918/2010, 12 October 2010

21/ obwarzanek krakowski PDO

UE Regulation No 977/2010, 29 October 2010

Products registered as PDO, PGI and TSG:

28/ miód drahimski PGI

UE Regulation No 568/2011, 14 June 2011

29/ kołacz śląski/kołocz śląski PGI

UE Regulation No 733/2011, 22 July 2011

30/ jabłka grójeckie PDO , PGI

UE Regulation No 981/2011, 30 September 2011

31/ kabanosy TSG

UE Regulation No 1044/2011, 19 October 2011

32/ fasola Piękny Jaś z Doliny Dunajca / fasola z Doliny Dunajca PDO , PGI

UE Regulation No 1073/2011, 20 October 2011

33/ fasola wrzawska PGI

UE Regulation No 22/2012, 11 January 2012

Products registered as PDO, PGI and TSG:

**34/ Miód z Sejneńszczyzny/Łódzieszczyzny /
Seinų/Lazdijų krašto medus PDO, PGI**

UE Regulation No 75/2012, 30 January 2012

35/ser koryciński swojski PGI

UE Regulation No 728/2012, 7 August 2012

36/ jagnięcina podhalańska PGI

UE Regulation No 929/2012, 8 October 2012

37/cebularz lubelski PGI

UE Regulation No 929/2012, 8 October 2012

38/ krupnioki śląskie PGI

UE Regulation No 2016/984, 7 June 2016

Products registered as PDO, PGI and TSG:

22/ śliwka szydlowska PGI

UE Regulation No 975/2010, 29 October 2010

23/ jabłka łączkie PGI

UE Regulation No 990/2010, 4 November 2010

24/ chleb prądnicki PGI

UE Regulation No 242/2011, 11 March 2011

25/ kielbasa jałowcowa TSG

UE Regulation No 379/2011, 18 April 2011

26/ kielbasa myśliwska TSG

UE Regulation No 382/2011, 18 April 2011

27/karp zatorski PGI

UE Regulation No 485/2011, 18 May 2011

JAKOŚĆ I TRADYCJA – Quality and Tradition

Given during trades **NASZE KULINARNE DZIEDZICTWO – Our Culinary Heritage**

- -raw materials of strictly identified origin; no GMO; only products with traditional composition and/or traditional way of production; specific quality of traditional character,
- products with outstanding quality differed from other products (the same group),
- Breeds used before 1965 and at least 50 years of production history.



Dairy products:

- ❖ Butters
- ❖ Tvorog Cheeses



System Quality Meat Program (QMP)

The quality of beef and young beef (duties of farmers):

- specific beef meatty breeds Limousin (LM), Charolaise (CH), Angus (AN), (AR), Hereford (HH), Salers (SL), Simentaler (SM) and meattycross breeds and crossword meat breeds (MM) in which the male component are a meat breed,
- way of feeding and farming,
- the quality of end product – meat;
(EUROP scale; slaughter age; chilled meat muscles pH 5,8).



System Gwarantowanej Jakości Żywności (QAFP)

Elaborated by przez Unię Producentów i Pracodawców Przemysłu Mięsnego

- multisystem –pork meat, poultry meat and meat products of poultry, pork and beef,
- grading of pork meat based on Pork Quality Standards, National Pork Board 1999 pectoral muscle should be in the range of pH 5.8 - 6.0,
- meat products based on above specific meats with repeatable quality of end products (proper ageing; no MDM; low % of brine with 1500 mg P2O5; only natural seasonings and herbs; proper end yield; no usage of liquid smoke).

<http://www.qafp.pl/#static>



System Jakości Wieprzowiny PQS (Pork Quality System)

Elaborated by **Polski Związek Hodowców i Producentów Trzody Chlewnej „POLSUS”** oraz **Związek „Polskie Mięso”**

- breeds free from stress gen (free from PSE)
- breeds wbp ; largewhite/yorshire, pbz-landrace, pulawska, duroc, hampshire, pietrain
- proper feeding (without fish, prper balance of fat to protein)
- proper slaughter weight
- proper WHC; pH, 55% meatness;
Lab –of meat and fat





Integrated production controlled –of plants and plant raw materials Regulation –the system of estimating of accordance 30 August 2002 (Dz. U. z 2010 nr 138 poz. 935 z późn. zm.)

POLISH TSG PRODUCTS

HONEYS

Półtorak (TSG), Dwójniak (TSG),
Trójniak (TSG), Czwórniak (TSG),

UE Regulation No 729/2008, 28 July 2008



TRADITIONAL POLISH MEADS

- In Poland one of company produces Spółdzielnia Pszczelarska APIS w Lublinie ul. Diamentowa 23, 20-471 Lublin
- Stores in Poland, where we can buy a original product:
 - *Carrefour Market, Tesco, Makro, Alma
 - *private small shops and agrotourists houses



POLISH TSG PRODUCTS

Olej rydzowy TSG

UE Regulation No 506/2009, 15 June 2009

- Producers:
„SemCo” S.G.N.iP. Krystyna Just, Instytut Włókien Naturalnych - Tłocznia Oleju; Krzysztof Gałkowski - Zakład Wytłaczania Oleju i Wyrób Kitu; Zakład Doświadczalno-Dydaktyczny Uprawy Roli i Roślin w Gorzynie

Olej rydzowy oleic liquid with golden to red-brown golden colour from *Camelina sativa* (*Camelina silvestris*); taste of onion and charlock is the appearance of a clear, transparent, oily Physico-chemical characteristics:

- Acid value not more than 6;
- peroxide value not more than 6;
- iodine value 140 – 160;
- temp. of solidification –15 to -18 °C
- antioxidants – tocopherols ca 17-18 g/kg of oil;
- UFA ca. 90%; MUFA –36%; PUFA 54%



POLISH TSG PRODUCTS

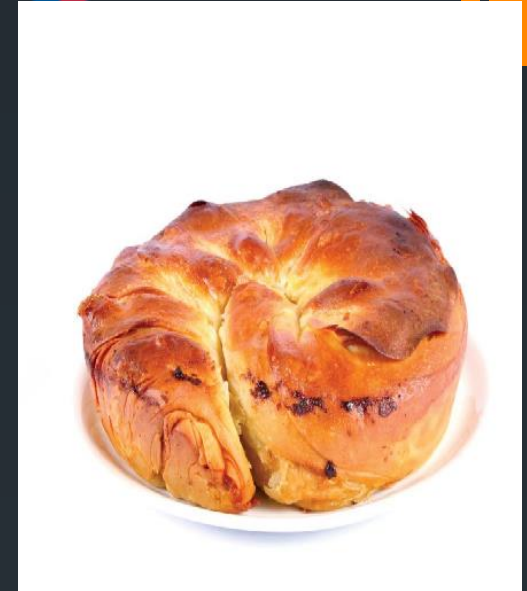
Pierekaczewnik TSG

UE Regulation No 567/2009, 29 June 2009

Producers: Kruszyniany 58, 16-120 Krynki

Consortium:

- Agroturistic Farm „Tatarska Jurta”
- Agroturistic Farm „Stajnia na Tatarskim Szlaku”
- Arleta Źynel Kitchen Club of Chefs



Pierekaczewnik is baked product with an outlook of snail shell- 6 very thin layers of cake with sweet (cheese, fruit) or sour (meat) filling baked in round pot; outer layer of baked pierekaczewnik is light golden or brown golden; 26-27 diameter and at about 3kg weight; served traditionally hot; sweet or meatty taste with crispy cake structure.

POLISH TSG PRODUCTS

Kiełbasa myśliwska TSG **Hunters' Sausage**

UE Regulation No 382/2011, 18 April 2011



Kiełbasa Myśliwska TSG Hunters' Sausage

In Poland one of company produces a Kiełbasa Myśliwska TSG. It is ZM OLEWNIK –BIS Sp. z o.o. Świerczynek 10a 09-210 Drobin.

- Full name of this kind of sausage is OLEWNIK STARA WĘDZARNIA Kiełbasa myśliwska sucha.

- Stores in Poland, where we can buy a original product: -
Olewnik butcher shop ,
Kania, Jano, Krakus, Pikok, Nasze Smaki,
Balcerzak, Tarczyński, Sokołów (producers);
-Kaufland, Auchan, Tesco (main distributors)
-Private small producers



POLISH TSG PRODUCTS

Kiełbasa jałowcowa TSG **JUNIPER SAUSAGE**

UE Regulation No 379/2011, 18 April 2011



Kiełbasa Jałowcowa TSG

• In Poland one of company produces Kiełbasa Jałowcowa GTS. It is ZM OLEWNIK –BIS Sp. z o.o. Świerczynek 10a, 09-210 Drobin.

• Stores in Poland, where we can buy a original product:

–Olewnik butcher shop

–Kaufland , Auchan, small private stands



POLISH TSG PRODUCTS

Kabanosy TSG

UE Regulation No 1044/2011, 19 October 2011



Kabanos GTS

- In Poland one of company produces a Kabanos GTS. It is ZM OLEWNIK –BIS Sp. z o.o. Świerczynek 10a, 09-210 Drobin.
 - The original full name is: Kabanosy Stara Wędzarnia 350g Gwarantowana Tradycyjna Specjalność.
 - Stores in Poland, where we can buy a original product:
– Frisco, Stara wędzarnia, Auchan, Piotr i Paweł, Do domu
- Also almost any producer of meat products in Poland makes „own” kabanos: ZM Olewnik-Bis, Tarczyński, Balcerzak, Pikok, Madej Wróbel, Sokołów, Morliny, Krakus, Henryk Kania.



POLISH MEAT TSG PRODUCTS

KABANOS

Kabanos sausages have an outlook of long and thin bars of dry sausage curled into one direction and evenly wrinkled. Sausage bars are half laid and at flexure have trace after hanging (during smoking process). The colour of sausages is dark red with cherry tint. At a slant cut there can be seen dark red meat pieces and light creamy fat particles. The perception in touch is characterised by smooth, dry and evenly wrinkled surface. The kabanos taste is characterised by distinguished roast, pickled/brined pork meat with coumin, black pepper and smoking after tastes.

The microbiological and physico-chemical characteristics:

- protein content not less than 15,0%
- water content not more than 60,0%
- fat content not more than 35,0%
- salt (NaCl) content not more than 3,5%
- nitrates and nitrites content calculated as NaNO_2 not more than 0,0125%

Composed in such a way components allow for product traditional quality. The yield of ready to eat product has to be lower than 68% as compared to raw meat used. The meat used for production is pork and pork fat.

KIEŁBASA JAŁOWCOWA

Kiełbasa Jałowcowa= Juniper Sausage has the outlook of wrinkled bar in a shape of wreath. The sausage has a shape circular bar without outside deep paralel folds. There are applied 2 magnitudes of sausages' wreath:

-small w natural casings with \varnothing above 32 mm and weight at about 0,5kg.

-big in protein casings with \varnothing 36mm and weight at about 0,8kg.

the colour of Kiełbasa Jałowcowa is dark brown, balanced on the whole surface, typical for strongly smoked product. Consistency and perception "in touch" are characterised by dry surface of wreath, regularly wrinkled and at the same time soft, the casings is tightly adhered to filling.

Specific flavour and tenderness flows from the raw material used, spices (esp. of juniper) and also from usage of natural smoking during production.

The microbiological and physico-chemical characteristics:

- protein content not less than 15,0%**
- water content not more than 60,0%**
- fat content not more than 35,0%**
- salt (NaCl) content not more than 3,5%**
- nitrates and nitrites content calculated as NaNO_2 not more than 0,0125%**

Composed in such a way components allow for product traditional quality. The yield of ready to eat product has to be lower than 75%(±3%) as compared to raw meat used. The meat used for production is pork and pork fat and there is also allowed to replace of pork meat with beef meat.

POLISH MEAT TSG PRODUCTS

KIEŁBASA MYŚLIWSKA

Kiełbasa Myśliwska= Hunters' Sausage is short, dark brown. The shape are mostly two „in pair” falciform batteries(bars) with length at about 15 cm and diameter above 32mm,not cut in the place of curling of; the bars are evenly wrinkled on surface (without longitudinal hollows).

The surface colour of Myśliwska sausage is dark brown. At the cut there can be seen dark red pieces f pork 1st class meat and light red pieces of 2nd class pork meat.

„The perception in touch” is characterised by smooth, dry and evenly wrinkled surface.

Hunters' sausage is characterised by tender,brined, roasted and smoked meatty taste of pork meat with some spices addition. Aside the specific taste the sausage outstands for its tenderness.

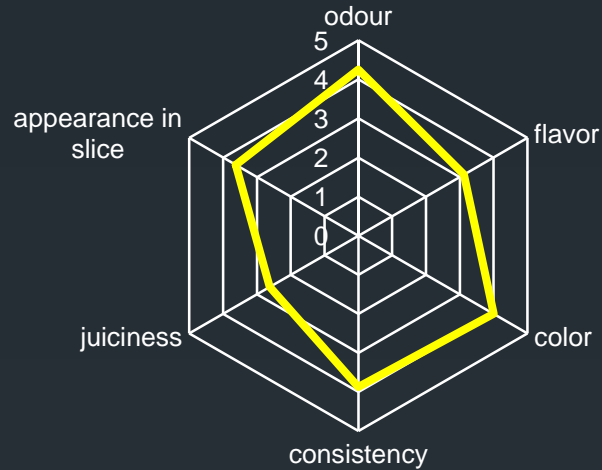
The microbiological and physico-chemical characteristics:

- **protein content not less than 17,0%**
- **water content not more than 55,0%**
- **fat content not more than 45,0%**
- **salt (NaCl) content not more than 4,5%**
- **nitrates and nitrites content calculated as NaNO_2 not more than 0,0125%**

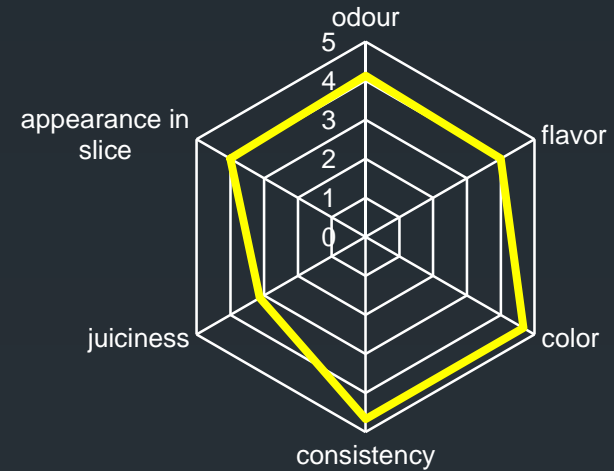
Composed in such a way components allow for product traditional quality. The yield of ready to eat product has to be lower than 68%as compared to raw meat used. The meat used for production is pork and pork fat and there is also allowed to replace of 50% 2nd class pork meat and/or 3rd class pork meat with beef meat.

	Sausage									
	Myśliwska "Krakus,, <i>/Hunters"Krakus"/</i>		Myśliwska "Jano,, <i>/Hunters"Jano"/</i>		Jałocowa <i>/Juniper/</i>		Kabanos "Krakus"		Kabanos "Tomasik"	
	Result [%]	Standard [%]	Result [%]	Standard [%]	Result [%]	Standard [%]	Result [%]	Standard [%]	Result [%]	Standard [%]
Protein [%]	18,82	>17	23,28	>17	17,02	>15	19,45	>15	27,65	>15
Water [%]	41,93	<55	54,05	<55	45,19	<60	33,72	<60	25,01	<60
Fat [%]	33,61	<45	17,61	<45	33,89	<35	42,58	<35	39,01	<35
Salt [%]	2,16	<4,5	2,72	<4,5	2,17	<3,5	1,62	<3,5	2,95	<3,5

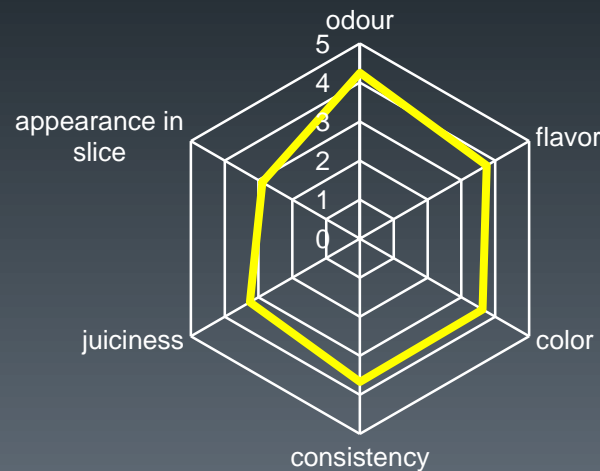
Hunters' sausage "Krakus"



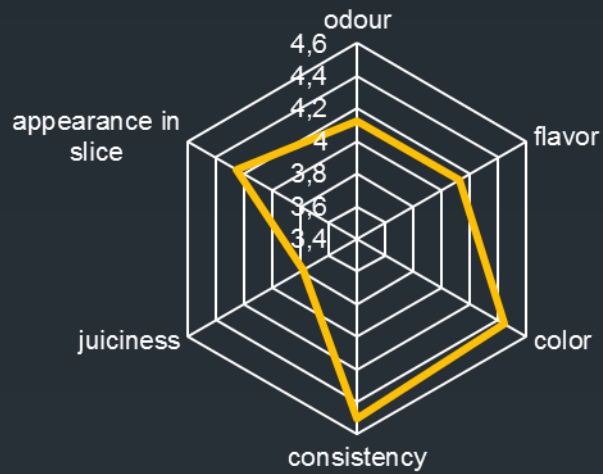
Hunters' sausage "Jano"



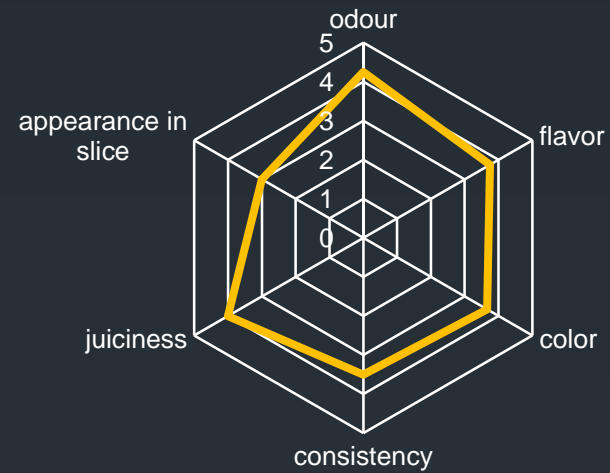
Juniper sausage



Kabanos "Tomasik"



Kabanos "Krakus"



References

- <http://www.minrol.gov.pl/Jakosc-zywnosci/Produkty-regionalne-i-tradycyjne/Lista-produktow-tradycyjnych>
- <http://stat.gov.pl/obszary-tematyczne/roczniki-statystyczne/roczniki-statystyczne/rocznik-statystyczny-rolnictwa-2015,6,9.html>
- <http://ec.europa.eu/agriculture/quality/door/list.html>
- <http://www.trzyznakismaku.pl/blog/kabanosy-gts-i-kielbasa-mysliwska-gts-na-zakonczenie-naszyc-wyjazdow-do-certyfikowanych-producentow>
- [https://www.frisco.pl/pid,84515/n,olewnik-stara-wedzarnia-kabanosy-\(tuba\)/stn,product](https://www.frisco.pl/pid,84515/n,olewnik-stara-wedzarnia-kabanosy-(tuba)/stn,product)
- [https://www.frisco.pl/pid,84521/n,olewnik-stara-wedzarnia-kielbasa-mysliwska-sucha-\(pudelko\)/stn,product](https://www.frisco.pl/pid,84521/n,olewnik-stara-wedzarnia-kielbasa-mysliwska-sucha-(pudelko)/stn,product)
- <http://www.trzyznakismaku.pl/produkty/kielbasa-jalowcowa>
- <http://miodytradycyjne.pl/>
- <http://www.trzyznakismaku.pl/produkty/miod-pitny-trojniak>
- <http://www.trzyznakismaku.pl/blog/miod-pitny-czworniak-gts-juz-w-sklepach>
- <http://www.wyroby.biebrza.com.pl/Product/21/kielbasa-jalowcowa#prettyPhoto>

Photos: own source



THANK YOU FOR ATTENTION