



Traditional Specialities Guaranteed of Visegrad

Visegrad Fund



Project introduction

- The V4 countries have a lot of traditional foods and food products. In all of these countries, such products are important because they represent the nationality and originality of individual countries.
- Some of these foods and food products have been included in EU legislation as traditional specialities guaranteed. This label should guarantee that each product in this category has the same quality as traditional production.



Project introduction

The aims of the project:

- Spread traditional specialities guaranteed (TSG) and national products of V4
- Is the quality of traditional specialities guaranteed (TSG) is really observed
- Are TSGs product using EU logo
- Which product TSGs are popular
- How is real quality of TSGs
- How to set suitable way for TSGs quality control across all V4



Folowing events

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- Visegrad Fund
-
-

Košice
21st November 2016
University of Veterinary
Medicine and Pharmacy
Komenského 73

Budapest
28th November 2016
University of Veterinary
Medicine
István u. 2

Krakow
5th December 2016
University of Agriculture
in Krakow
al. A. Mickiewicza 21

Brno
12th December 2016
University of Veterinary
and Pharmaceutical
Sciences
Palackeho tr. 1946/1



Czech TSGs



- Špekáčky - registred
- Lovecký salám - registred
- Spišské párky - registred
- Liptovský salám - registred
- Pražská šunka - applied

- Dunajská klobása

Tradiční/Traditional

Official Journal C167 11.05.2016

Introduction of Pražská šunka (Prague Ham)

- on the bone
- boneless
- tinned



Introduction of Pražská šunka (on the bone)

Physical properties:

- not exceeding 10 kg
- original shape of the pork leg, cut in the Prague style

Chemical properties:

- muscle protein min. 16 %
- salt content max. 2,5 %
- fat content max. 20 %



Introduction of Pražská šunka (on the bone)

Organoleptic properties:

- fat and skin is golden yellow
- muscle meat being golden-brown to dark brown
- muscle meat is meaty pink when sliced
- distinctive taste and smell of cooked and smoked ham
- firm and compact



Introduction of Pražská šunka (boneless)

Physical properties:

- egg-like or oval shape
- cover with or without skin

Chemical properties:

- muscle protein min. 16 %
- salt content max. 2,5 %
- fat content max. 15 %



Introduction of Pražská šunka (boneless)

Organoleptic properties:

- fat and skin is golden yellow
- muscle meat being golden-brown to dark brown
- muscle meat is meaty pink when sliced
- distinctive taste and smell of cooked and smoked ham
- firm and compact



Introduction of Pražská šunka (tinned)

Physical properties:

- flat oval shape
- weighs about 0,454 kg
- raw material 87 %

Chemical properties:

- muscle protein min. 16 %
- salt content max. 2,5 %
- fat content max. 4 %
- aspic max. 36 %



Introduction of Pražská šunka (tinned)

Organoleptic properties:

- smooth golden-yellow layer of aspic
- ham is of a meaty-pink colour
- distinctive taste and smell of cooked ham, appropriately salty taste
- firm and compact



Introduction of Dunajská klobása

Physical properties:

- sold in pairs 20-25cm
- clean casing

Chemical properties:

- muscle protein min. 14 %
- fat content max. 55 %
- beef and pork meat



Introduction of Dunajská klobása

Organoleptic properties:

- tougher, more cohesive
- ping color-red
- fat grains up to 6 mm
- pleasant, aromatic,
strongly spicy
- appropriately salty or salty
taste



Material and Method

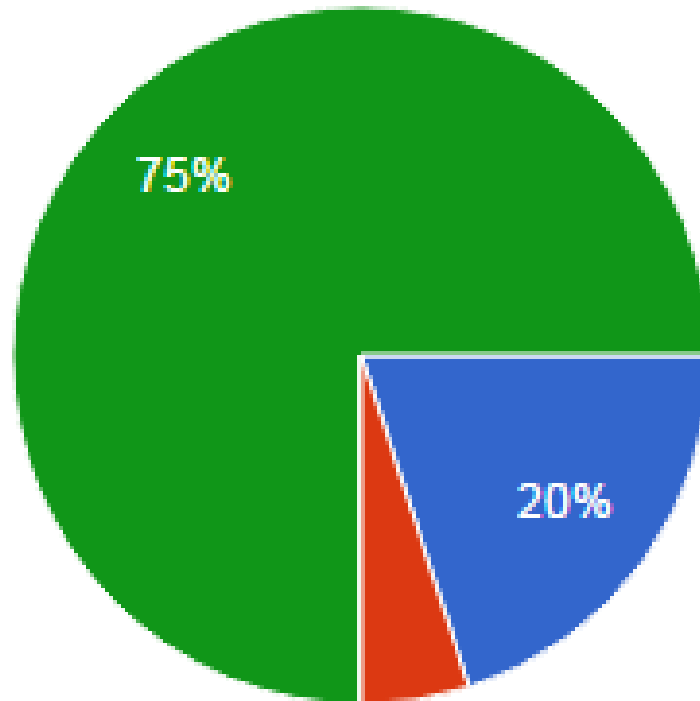
- Collecting information from retail market
 - Usage the questioner
- Next project steps
 - Sensoric evaluation of selected V4 products
 - Examination for major component in products
 - Meat protein, salt, fat, plant hydrocoloids and MSM

Result



• **Visegrad Fund**

- spread TSGs and national product in South Moravia - Czech Republic

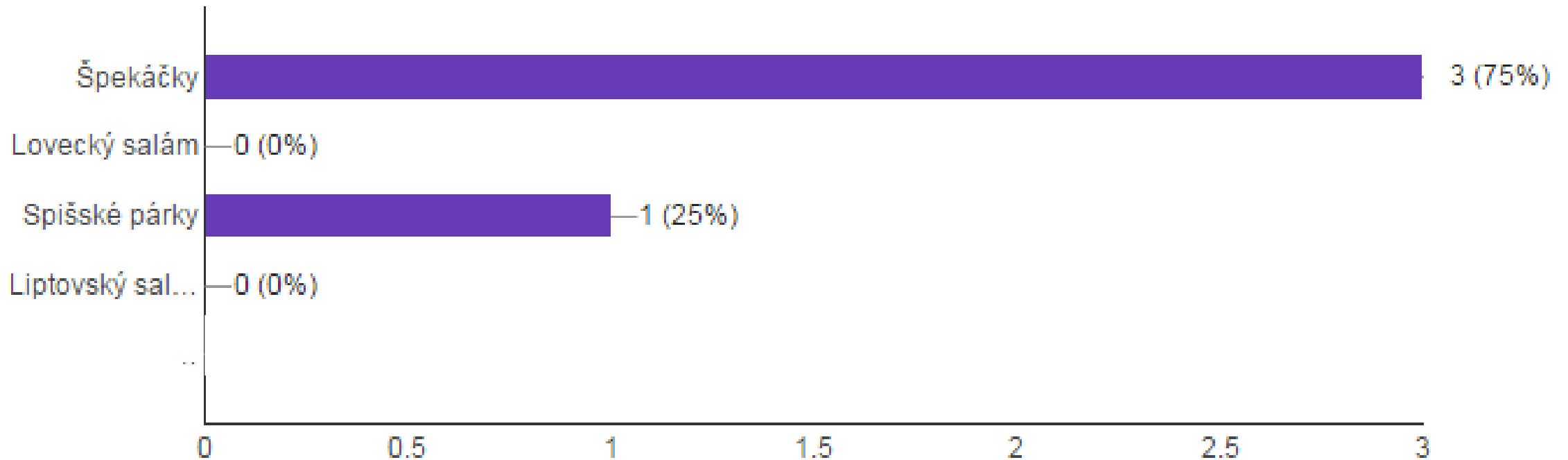


Result



• Visegrad Fund

- diversity of TSGs product **with TSGs logo** in South Moravia - Czech Republic

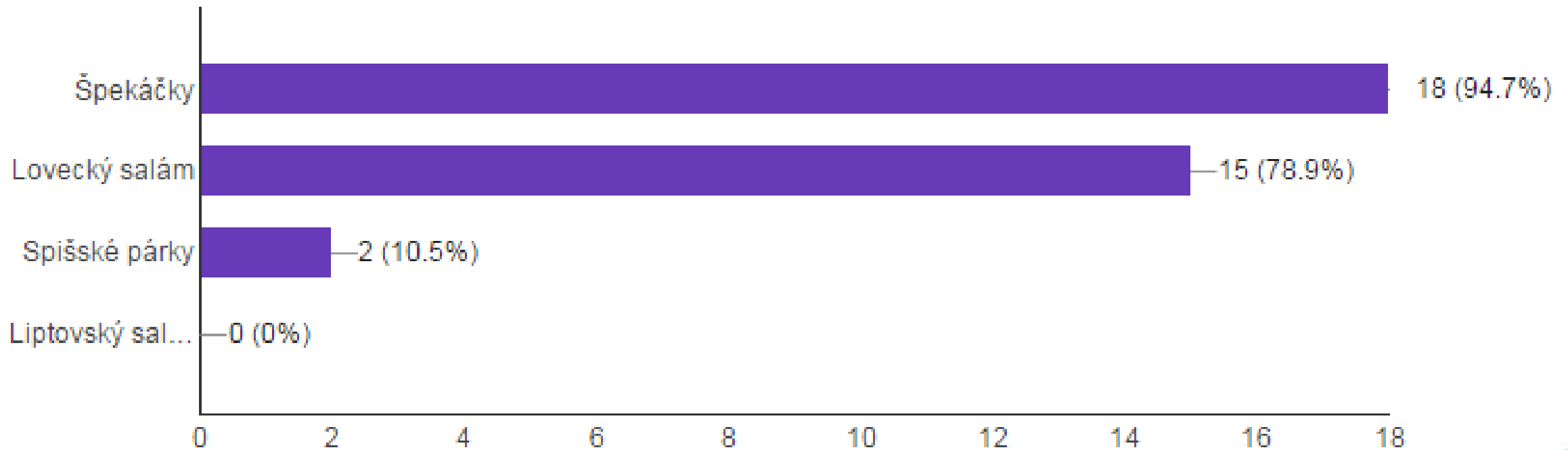


Result



• Visegrad Fund

- diversity of TSGs product **without logo** in South Moravia - Czech Republic

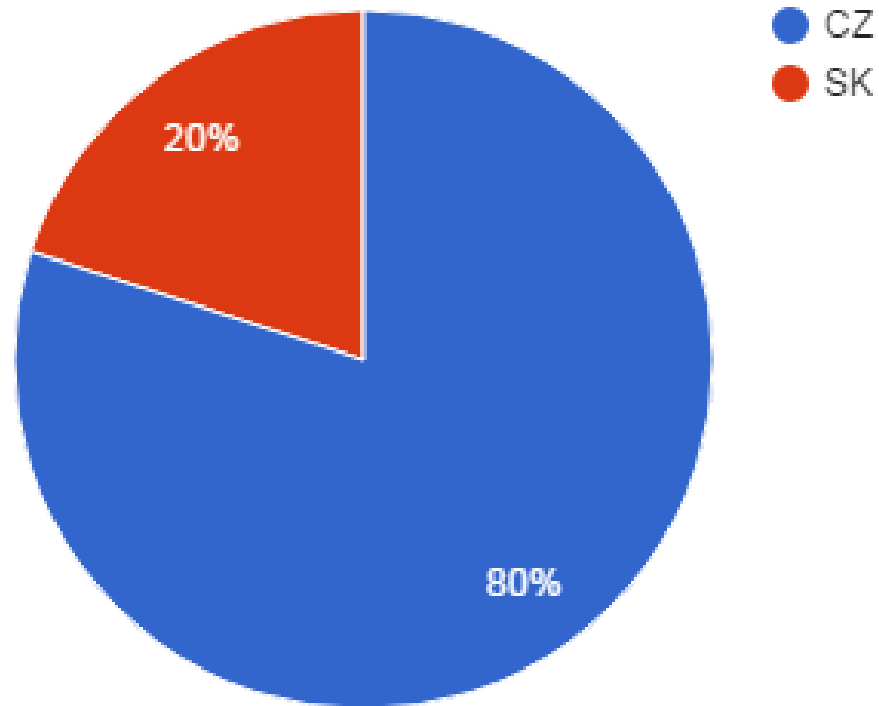


Result



• Visegrad Fund

- Country of origin of TSGs product in South Moravia - Czech Republic



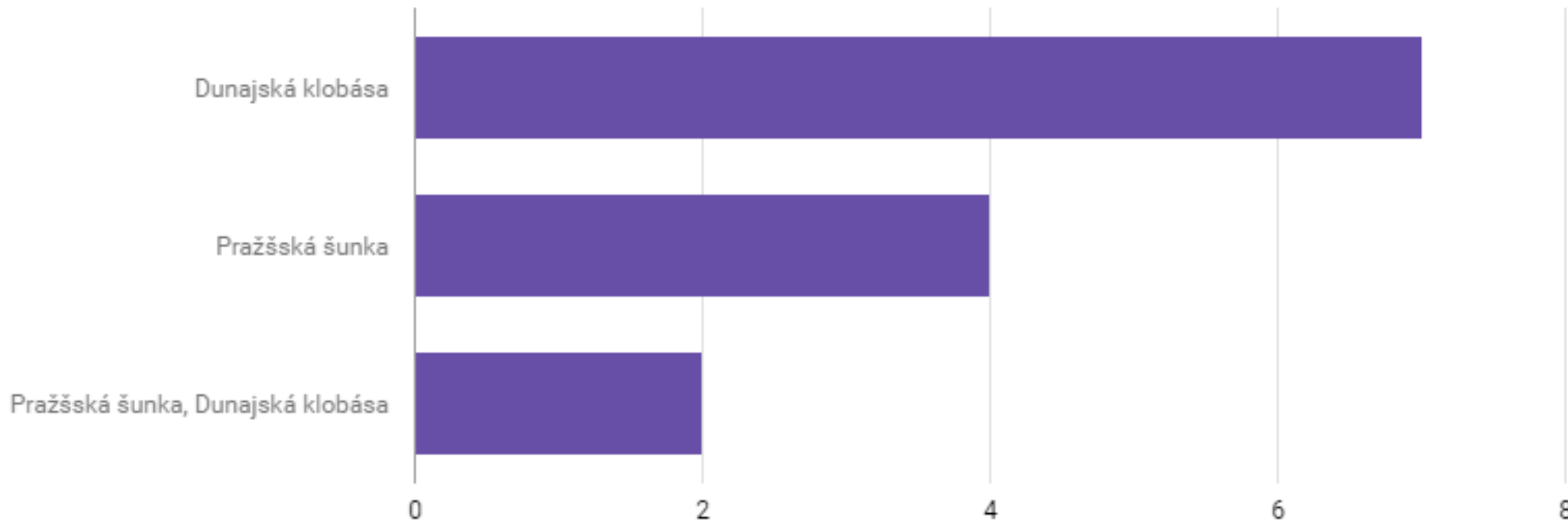
Spanish Serrano

Hungarian Czabay

Result

- Visegrad Fund

- diversity of the national product in South Moravia - Czech Republic

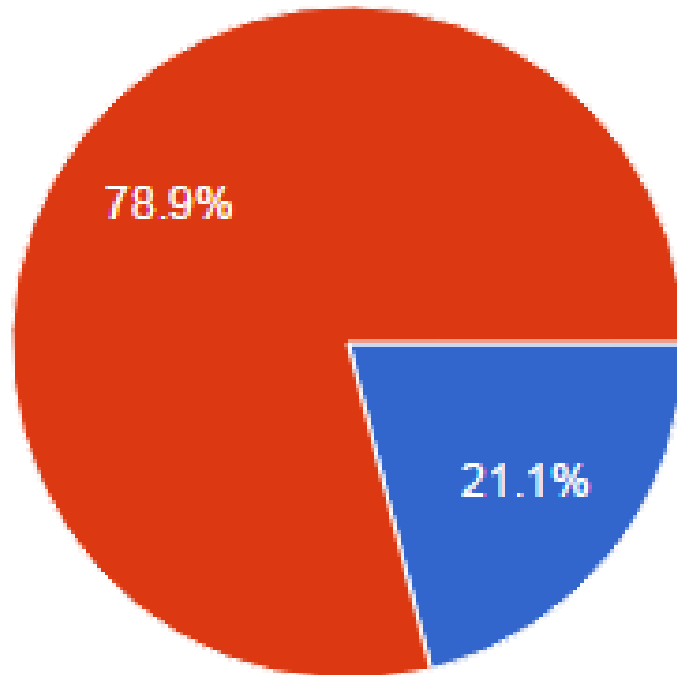


Result



• Visegrad Fund

- informed shop assistant in South Moravia - Czech Republic



no

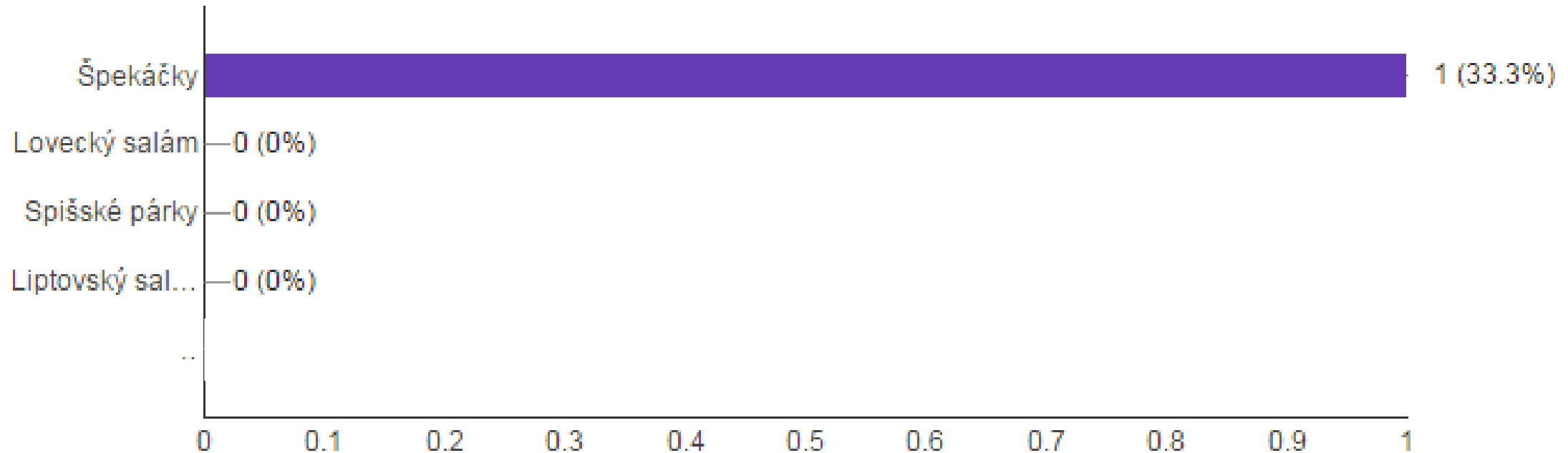
yes

Result



• Visegrad Fund

- misleading product in South Moravia - Czech Republic



Result

- Liptovská saláma

- absolutely 0 % production in Czech



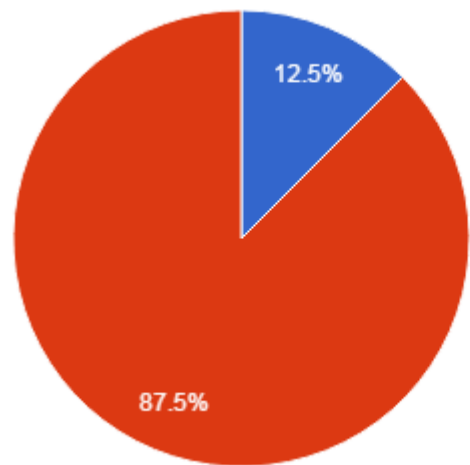
Result

- Lovecký salám
- 0 % production with TSGs label in czech



Result

- Lovecký salám
 - similarity of composition

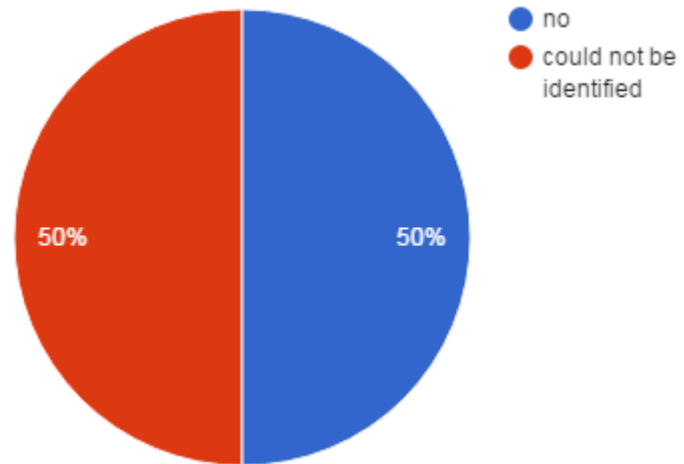


• no
• could not be identified



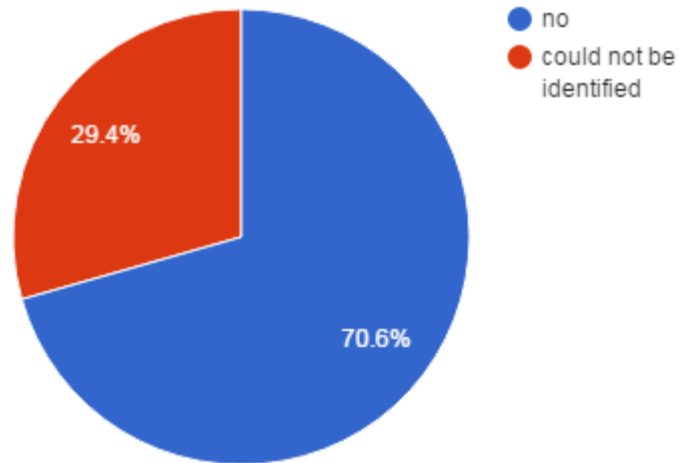
Result

- Spišské párky
 - similarity of composition



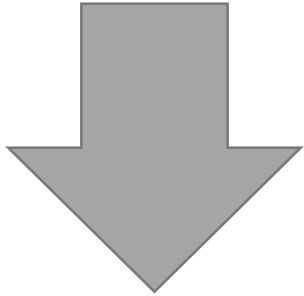
Result

- Špekáčky
 - similarity of composition



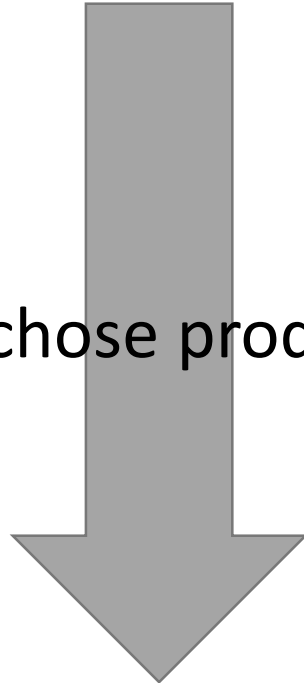
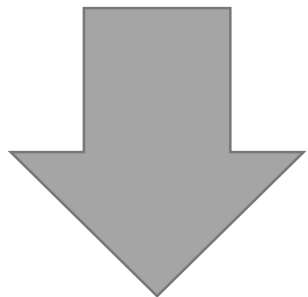
Conclusion

producers preferred TSGs product without EU Logo



economical benefit

difficulty for consumers to choose product with same (top) quality



low end product with the same name as TSGs

degradation of traditional and national product from V4 group

Thank you for attention

Special thank to:

•
• Visegrad Fund
•
•

Project website <http://cit.vfu.cz/tsgs/>
mpospiech@vfu.cz

