



Quality of Traditional Specialities Guaranteed in Slovakia

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Quality Policy of the European Union

- the philosophy of quality development of **original, traditional agricultural products and foodstuffs**, and supports cultural traditions and regions in which these products are produced
- the system was created in response to the **growing counterfeiting and misuse** of traditional names of products



The European Union

accepts – protects – promotes – registries - control
products which are divided into

three categories:

- ❖ Protected designation of origin
- ❖ Protected geographical indication
- ❖ Traditional speciality guaranteed



Traditional Speciality Guaranteed of Slovak Republic

Meat products

- Spišské párky (frankfurters)
- Špekáčky
- Liptovská saláma (salami)
- Lovecká saláma (salami)

Milk products

- Ovčí hrudkový syr – salašnícky (Cheese from sheep's milk)
- Ovčí salašnícky údený syr (almost the same product but smoked)



A collection of various TSG (Traditional Special Guaranteed) meat products. The image shows several types of cured meats: large round loaves of salami, sliced pieces of chorizo, and various other cured meats in different shapes and sizes. Some are whole, some are sliced, and some are arranged in small stacks. The background is a plain, light color, making the meats stand out.

TSG meat products

Quality of (TSG) Meat Products

Production of meat products

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The quality of meat products

**in the Slovak Republic
was in recent decades influenced
by many factors and legislative changes**

Legislative changes

Quality standards / norms 1960 – 1994

Quality management of meat products through mandatory:

- Czechoslovak State Norms (CSN)
- Slovak Technical Norms (STN)
- Trade standards
- Company standards
- precise recipe and production process

Legislative changes

Mandatory certification of meat products 1995 – 1999

- **1994 – repeal of CSN and STN norms**
- **Meat products can be placed on the market only after certification by the State Testing**
- **Validity – 3 years**
- **Modification of recipes of meat products**

Legislative changes

Declaration of conformity of food products 1999 – 2001

- mandatory certification was abolished
- Reason:
 - the Slovak Republic has been criticized that the compulsory state certification of products was inconsistent with the EU's priority - free movement of goods
- marketing of meat products on the basis of the declaration of conformity
- **emphasis on safety, less on the quality**

Legislative changes

Codex Alimentarius of Slovak Republic

- Decree of Ministry of Agriculture and Ministry of Health of the Slovak Republic
811/3/2002-100
- Decree of Ministry of Agriculture and Ministry of Health of the Slovak Republic
1895/2004-100

Legislative changes

Codex Alimentarius of Slovak Republic

Decree of Ministry of Agriculture and Ministry of Health of the Slovak Republic 1895/2004-100

- **Classes of meat products and requirements**
- **list of SELECTED MEAT PRODUCTS**

Established quality indicators:

- **minimum percentage of meat and**
- **maximum percentage of fat (only for Soft meat products)**
- **sensory properties**

Legislative changes

Decree of the Ministry of Agriculture and Rural Development of the Slovak Republic

No. 83/2016

about the meat products

- New class - soft meat poultry products
- **Spišské párky** and **Liptovská saláma** was removed from list of **SELECTED MEAT PRODUCTS**
- **Spekáčky** and **Lovecká saláma** are still mentioned in this list

TSG - Spišské párky

COMMISSION REGULATION (EU) No 159/2011

EC No: SK-TSG-0007-0051-18.01.2007



- **Registration with name reservation**
 - **Soft meat product**

The ingredients used to produce 'Spišské párky'

beef with a fat content of up to 10 %	21.20 %
pork with a fat content of up to 10 %	21.00 %
pork with a fat content of up to 50 %	38.00 %
pork rind	12.00 %
potable water	21.00 %
nitrite salting mix	2.10 %
ground sweet paprika (100 ASTA)	0.62 %
ground hot paprika	0.62 %
polyphosphates (E 450 and E 451)	0,30 %
ascorbic acid (E 300)	0.05 %
casing — sheep intestines	



**Actual situation in production of
Spišské párky**

Registered Producer	Number of employees
TAURIS a.s.	500 – 999
MECOM GROUP s.r.o.	500 – 999
GVP, spol. s.r.o.	250 – 499
Púchovský mäsový priemysel, a.s.	200 – 249
MAROŠ s.r.o.	100 – 149
Mäsokombinát NORD Svit, s.r.o.	100 – 149
CIMBALÁK, s.r.o.	100 – 149
Berto sk, s.r.o.	100 – 149
SVAMAN, spol. s.r.o.	100 – 149

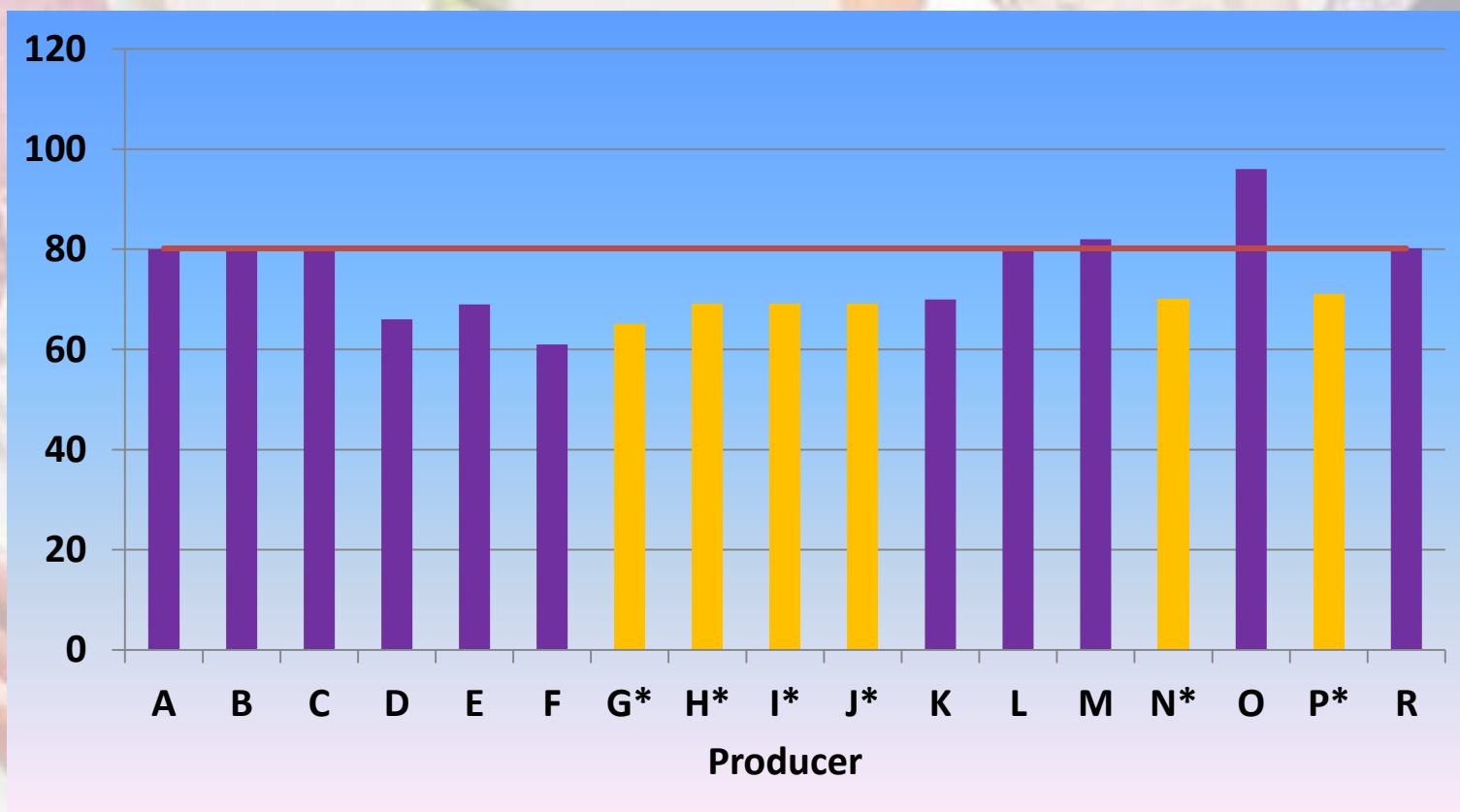
Registered Producer	Number of employees
Jakub Ilavský, s.r.o.	50 – 99
Milan Lapin	50 – 99
ALTHAN, s.r.o.	50 – 99
Hôrka, s.r.o.	50 – 99
JINEX, s.r.o.	50 – 99
DALTON, spol. s.r.o.	25 – 49
Erik, s.r.o.	25 – 49
Šagát, spol. s.r.o.	25 – 49
Juraj Kočiš, s.r.o.	10 – 19
Mäso Parížek s.r.o.	10 – 19
Hamsal, s.r.o.	10 – 19

Market research:

- Spišské párky – **41.8 %** of all four traditional meat products
- **81.8 %** of all meat products marked as TSG
- All from Slovak producers

% of meat in Spišské párky

pork + beef + pork bacon / fat

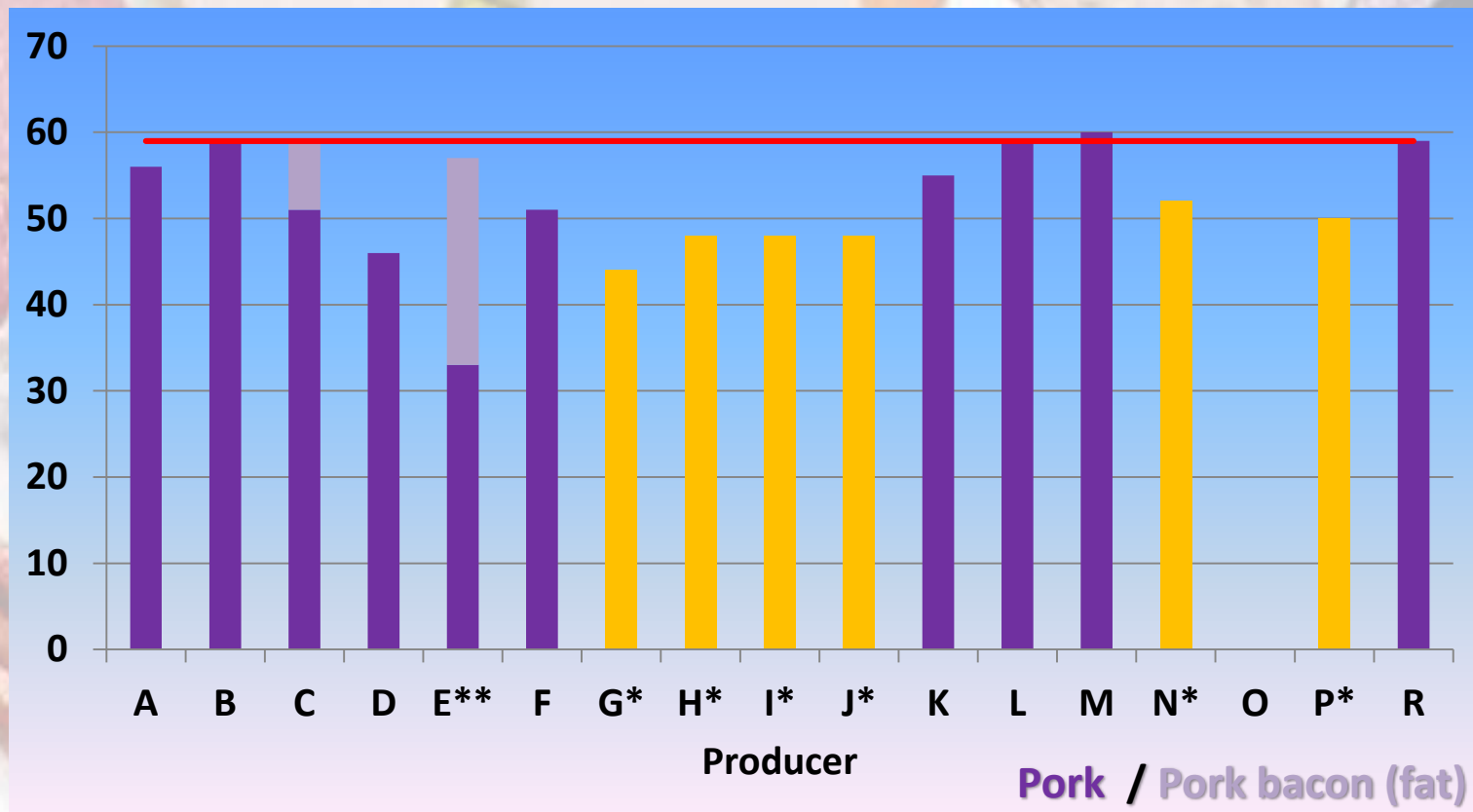


Red line - % of meat according to application for registration (80,2 %)

Producers marked with * - usage of pork bacon / fat but without % on the label

% of pork in Spišské párky

pork + pork bacon / fat



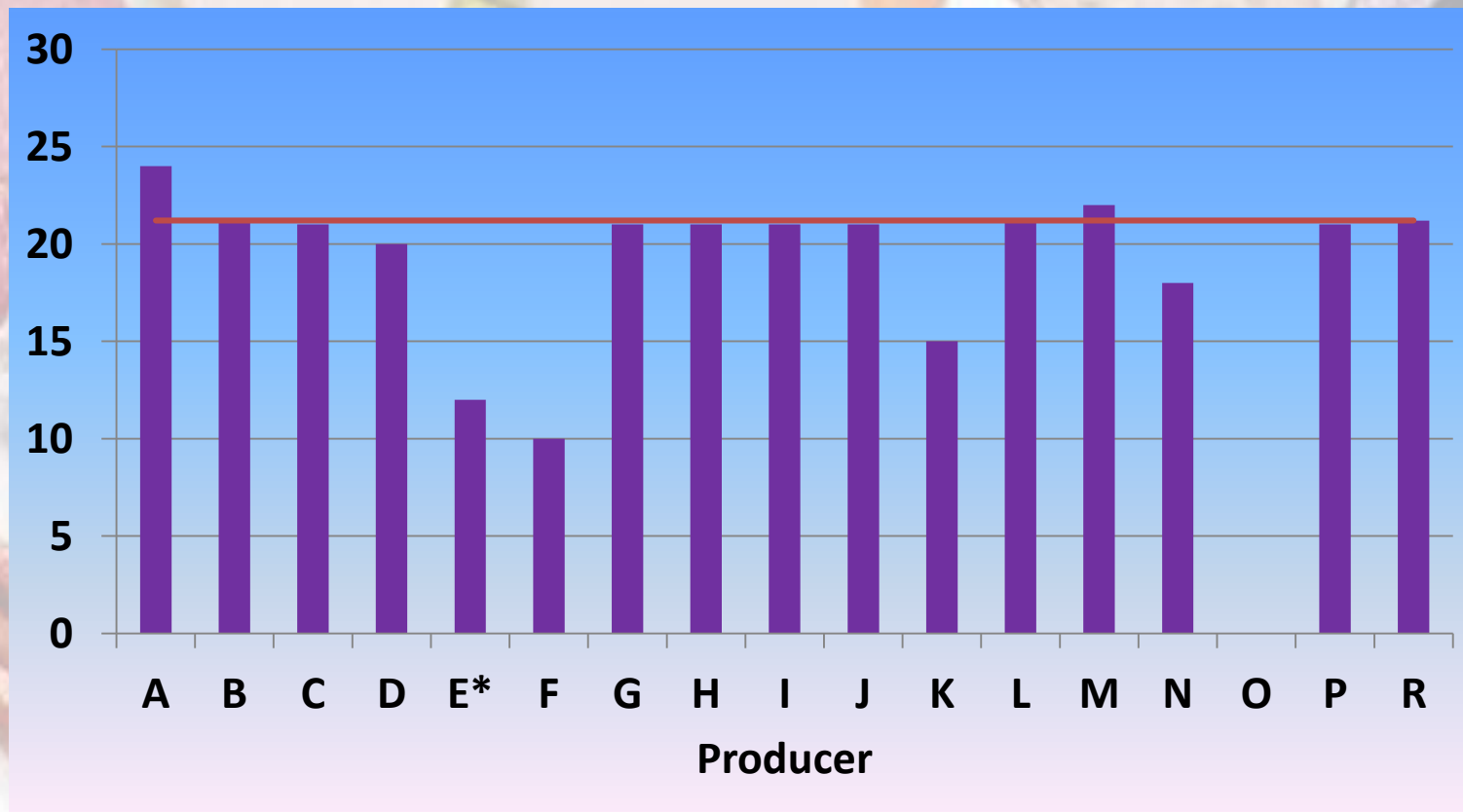
Red line - % of pork according to application for registration (59 %)

Producer E ** - the product contains at least 33 % of pork and 24 % of bacon

Producers marked with * - usage of pork bacon / fat but without % on the label

Producer O - only the total percentage of meat

% of beef in Spišské párky



Red line - % of beef according to application for registration (21,2 %)
Producer E marked with * - the product contains at least 12 % of beef
Producer O - only the total percentage of meat

Other ingredients in Spišské párky

Producer	Pork rind	Water	Nitrite salting mix	Sweet paprika	Hot paprika	Polyphosph.	Ascorbic acid	Other
A	Yes	Yes	Yes	Yes	Yes	E 450 + E 451	Yes	
B	12 %	21 %	Yes	Yes	Yes	E 450 + E 451	Yes	
C	12 %	Yes	Yes	Mixed spices		E 450 + E 451	Yes	
D	Yes	Yes	Yes	Natural spices		E 450	Yes	
E	Yes	Yes	Yes	Yes	Yes	E 450 + E 451	Yes	
F	10 %	Yes	Yes	Yes	Yes	E 450	Yes	
G	Yes	Yes	Yes	Yes	Yes	E 450 + E 451	Yes	
H	Yes	Yes	Yes	Paprika		E 450 + E 451	Yes	
I	Yes	Yes	Yes	Yes	Yes	E 450 + E 451	Yes	
J	Yes	Yes	Yes	Yes	Yes	E 450 + E 451	Yes	
K	Yes	Yes	Yes	Mixed spices		E 450 + E 451	Yes	
L	Yes	Yes	Yes	Yes	Yes	E 450 + E 451	Yes	
M	Yes	Yes	Yes	Yes	Yes	E 450	Yes	
N	Yes	Yes	Yes	Yes	Yes	E 450 + E 451	Yes	
O	No	Yes	Yes	Yes	Yes	No	No	Garlic
P	Yes	Yes	Yes	Yes	Yes	E 450 + E 451	Yes	
R	12 %	Yes	Yes	Yes	Yes	E 450 + E 451	Yes	

Chemical properties of 'Spišské párky'

Bigger producer (A) vs. Smaller producer (B)

	Dry matter (%)	Fat (%)	Meat protein (%)	Salt (%)	Starch	Hydrocoloids	MSM
A	36.87	18.86	14.48	1.90	-	-	Dubious
B	36.44	24.23	9.76	1.49	-	-	Positive

This product must meet the following chemical properties:

- fat content - max. 24 % \pm 4 %
- salt content - max. 2 % \pm 0,4 %
- net muscle protein content at least 10 % by weight

TSG - Špekáčky

COMMISSION REGULATION (EU) No 158/2011

EC No: SK-TSG-0007-0055-21.05.2007



- **Registration without name reservation**
 - **Soft meat product**

The ingredients used to produce TSG 'Špekáčky'

Beef with fat content of up to 30 %	38.50 %
Pork with fat content of up to 50 %	17.50 %
Bacon	27.00 %
Water (ice)	23.00 %
Potato starch	2.50 %
Nitrite salting mix	2.00 %
Ground sweet paprika (100 ASTA)	0.22 %
Ground black pepper	0.16 %
Garlic (flakes, concentrate, powder)	0.09 %
Ground nutmeg	0.03 %
Polyphosphates E450 and E451	0.30 %
Ascorbic acid E300	0.05 %
Casing: beef rounds or pork small intestine	



**Actual situation in production of
Špekáčky**



Registered Producer	Number of employees
Mäsokombinát NORD Svit, s.r.o.	100 – 149
JINEX, s.r.o.	50 – 99
DALTON, spol. s.r.o.	25 – 49

Market research:

- Špekáčky – **30.2 %** of all four traditional meat products
- Only **23 %** marked as TSG
- **84.6 %** from Slovak producers / other produced in Czech republic

**Špekáčky without marking
Traditional Speciality Guaranteed prevail**

Markedly different composition !!!

'Špekáčky' without marking TSG

Pork and Beef	min 40.00 %
Bacon	??? %
Water	??? %
Pork rind	??? %
Animal (porcine) proteins	??? %
Salt	??? %
Modified starch E 1422	??? %
E 250; E 262; E 508; E 450; E 621; E 635; E 1450; E 300; E 120; E 412; E 407; E 417 – 12x	??? %
Natural spices and extracts	??? %
Potato starch	??? %
Sweet paprika	??? %
Dextrose	
Garlic	

Chemical properties of 'Špekáčky'

TSG (A) vs. Non-TSG (B)

	Dry matter (%)	Fat (%)	Meat protein (%)	Salt (%)	Starch	Hydrocoloids	MSM
A	37.64	24.19	11.29	1.56	-	-	dubious
B	43.94	27.77	10.16	1.92	+	+ soy proteine	dubious

This product must meet the following chemical properties:

- fat content - max. 45 %
- salt content - max. 2.5 %
- net muscle protein content at least 6 % by weight

A collection of various sliced meats and cheeses, including salami, ham, bresaola, and different types of cheese, arranged on a white surface. The items are sliced into various shapes and sizes, some showing marbled patterns.

A new request is submitted.

Change
registration without name reservation
to
registration with name reservation

TSG – Liptovská saláma

COMMISSION REGULATION (EU) No 161/2011

EC No: SK-TSG-0007-0042-04.08.2006




- **Registration with name reservation**
 - **Soft meat product**

The ingredients used to produce 'Liptovská saláma'

Beef With A Fat Content Of Up To 10 %	19.10 %
Beef With A Fat Content Of Up To 30 %	6.70 %
Pork With A Fat Content Of Up To 10 %	19.00 %
Pork Offcuts With A Fat Content Of Up To 50 %	23.30 %
Pork Fat	23.40 %
Potable Water Or Ice	16.00 %
Nitrite Salting Mix	2.00 %
Ground Black Pepper	0.19 %
Ground Nutmeg	0.02 %
Mace	0.02 %
Ground Ginger	0.02 %
Garlic (Flakes, Concentrate, Powder)	0.06 %
Polyphosphates (E450 And E451)	0.30 %
Ascorbic Acid (E300)	0.05 %
Casings — Smokeable Cellulose Casings	



**Actual situation in production of
Liptovská saláma**



Registered Producer	Number of employees
Púchovský mäsový priemysel, a.s.	200 – 249
Mäsokombinát NORD Svit, s.r.o.	100 – 149

Market research:

- **Liptovská saláma – 0 %** of all four traditional meat products

Liptovská saláma = rare product !!!

**Retailers offer cheaper substitutes
with a very different composition !!!**

For example: 'Jemná saláma z Liptova'

Pork	30.00 %
Beef	9.00 %
Mechanically separated pork	9.00 %
Pork bacon	8.00 %
Pork rind	??? %
Potable Water	??? %
Starch	??? %
Salt	??? %
Pork protein	??? %
E 450; E 621; E 635; E 300; E 250; E 120; E 262; E 331	??? %
Spices and extracts	??? %

TSG – Lovecká saláma

COMMISSION REGULATION (EU) No 160/2011

EC No: SK-TSG-0007-0044-04.08.2006




- **Registration without name reservation**
- **Durable thermally not treated meat product**

The ingredients used to produce 'Lovecká saláma'

Beef With Up To 10 % Fat Content	5.00 %
Pig meat With Up To 20 % Fat Content	75.00 %
Pork Offcuts With Up To 30 % Fat Content	10.00 %
Pork Offcuts With Up To 50 % Fat Content	50.00 %
Pig Fat	20.00 %
Nitrite Salting Mix	3.40 %
Ground Black Pepper	0.35 %
Sugar	0.30 %
Garlic	0.08 %
Ground Cloves	0.04 %
Antioxidant E 315 Or E 316	max 0.05 %
Starter Cultures	
Collagen Casing	



**Actual situation in production of
Lovecká saláma**



Registered Producer	Number of employees
CIMBALÁK, s.r.o.	100 – 149
DALTON, spol. s.r.o.	25 – 49

Market research:

- **Lovecká saláma – 28 %** of all four traditional meat products
- **Only 8.33 %** marked as TSG
- **58.33 %** from Slovak producers / **41.66 %** produced in Czech republic

**Lovecká saláma without marking
Traditional Speciality Guaranteed prevails**

Markedly different composition !!!

'Lovecká saláma' without marking TSG

Pork	???
Bacon	???
Beef	???
Salt	???
Grape Sugar	???
Pork protein	???
Spices and extracts	???
Extract of red beet	???
E 621; E 120; E 250; E 315; E 316	???
Starter Cultures	???

Per 100 g of finished product, 135 g of meat were used

Chemical properties of 'Lovecká saláma'

TSG (A) vs. non-TSG (B)

	Dry matter (%)	Fat (%)	Meat protein (%)	Salt (%)	Starch	Hydrocoloids	MSM
A	65.12	32.09	21.49	3.36	-	-	dubious
B	74.86	45.60	23.22	3.49	-	-	dubious

This product must meet the following chemical properties:

- fat content - max. 45 %
- salt content - max. 4.2 %
- net muscle protein content at least 15 % by weight
 - pH – below 5.5
 - aw – max. 0.93

A collection of various sliced meats and cheeses, including salami, ham, and cheese, arranged on a white surface. The image is used as a background for a text overlay.

A new request is submitted.

Change
registration without name reservation
to
registration with name reservation



TSG milk products



TSG – ‘Ovčí hrudkový syr - salašnícky’

COMMISSION REGULATION (EU) No 984/2010

EC No: SK-TSG-0007-0046-20.10.2006

TSG – ‘Ovčí salašnícky údený syr’

COMMISSION REGULATION (EU) No 930/2010

EC No: SK-TSG-0007-0045-20.10.2006



- **Registration without name reservation**

'Ovčí hrudkový syr'

Legislative changes

The government decree from 10th February 1927

- about production of lump cheese and „bryndza“ and putting them into circulation
- class quality - percentage of fat in dry matter and percentage of water

The government decree 159/1935

- about production of lump cheese and „bryndza“ and putting them into circulation
- changes in quality requirements (higher % of fat and lower % of water)

'Ovčí hrudkový syr'

Legislative changes

Quality standards / norms

ČSN 57 1137 STN 57 1137

- 1. July 1970 about production of lump cheese
- canceled 1. November 1990

STN 57 1138

- 1. May 1995 about production of lump cheese
- **still valided**
- two classes of quality (based on the sensory properties)
- requirements: Sensory properties / Physical and Chemical Properties / Microbial



The specific character is determined by:

- **the nature of the raw materials** (raw sheep's milk)
- **the traditional method of processing** in shepherd's huts (and by smoking)
- The term 'salašnický' in the name expresses the product's specific nature and is derived from the word 'salaš', denoting a shepherd's hut, where the cheese is made, and hence also expresses a link to the place of production

TSG – ‘Ovčí hrudkový syr - salašnícky’

Requirements

▪ **Physical properties**

- spherical shape, in the form of a lump,
- size: weight up to 5 kg

▪ **Organoleptic properties**

- external appearance: dry, intact, unblemished surface, slight crust in cross-section, with smallish holes and small cracks here and there
- colour: white to yellowish on the surface, white with a slight yellow tinge in cross-section
- taste and smell: mild, slightly acidic, clean taste, typical of sheep's milk products
- consistency: firm and elastic

TSG – ‘Ovčí salašnícky údený syr’

Requirements

▪ **Physical properties**

- ❑ comes in various shapes, most often a lump, or if a mould was used in production, in the shape of the mould: hemispherical, or in the shape of different animals or in the shape of a heart
- ❑ size: varies from 0,1 kg to 1 kg

▪ **Organoleptic properties**

- ❑ external appearance: dry, firm, intact surface, with a crust, possibly also with small smoke stains, free of tar residue
- ❑ colour: yellowish to yellow in cross-section; brownish to slightly chestnut on the surface
- ❑ odour and taste: smoky aroma, with a mild, slightly acidic taste
- ❑ consistency: firm and solid when cut, with small holes and small cracks



Registered Producer	Number of employees
!!!	

**Ovčí hrudkový syr just without marking
Traditional Speciality Guaranteed**

!!!

Chemical properties

Sheep lump cheese made from non-pasteurised sheep milk

Non-TSG

Dry matter: **47.34 ± 2.98 %**

Fat: 24.92 ± 0.53 %

Fat in dry matter: **50.67 ± 2.48 %**

pH: **6.26 ± 0.01**

NaCl: 0.11 ± 0.00 %

Titric acidity: 27.33 ± 0.47 °SH

Lactic acid: 1.46 ± 0.02 %

Proteins: 21.43 %

Smoked sheep lump cheese made from pasteurised sheep milk

Non-TSG

Dry matter: **48.66 ± 0.95 %**

Fat: 23.92 ± 0.34 %

Fat in dry matter: **49.17 ± 1.02 %**

pH: 5.30 ± 0.07

NaCl: **1.09 ± 0.00 %**

Titric acidity: 64.83 ± 1.07 °SH

Lactic acid: 0.62 ± 0.01 %

Proteins: 19.80 %

▪Chemical properties

dry matter: at least 40 % by weight

fat content by weight in dry matter: at least 50 %

acidity: pH 5.2-4.9

▪Chemical properties

dry matter: at least 40 % by weight

fat content by weight in dry matter: at least 50 %

NaCl: max. 25 000 mg/kg

A collection of various sliced meats and cheeses, including salami, ham, bresaola, and different types of cheese, arranged on a white surface. The image is slightly blurred and has a soft, warm lighting.

A new request is submitted.

Change
registration without name reservation
to
registration with name reservation

Conclusions

TSG in Slovak republic

- In shops mainly Spišské párky
- Not uniformed
- Problem to buy some products
- In case of products registered without name reservation – products without TSG mark dominate
- Effort to change / cancel registration without name reservation
- The future of our TSG ?!?!?!?





Thank you for your attention

