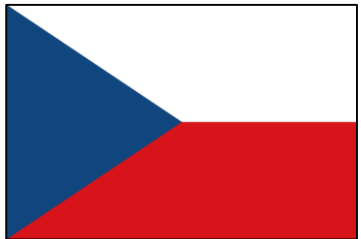
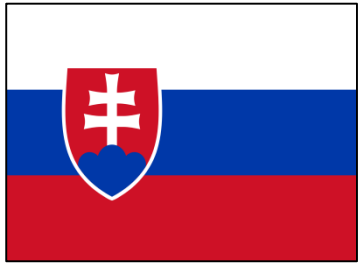


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Quality of traditional national products in Hungary

# Traditional products of Hungary



**Agnes KOVACS**

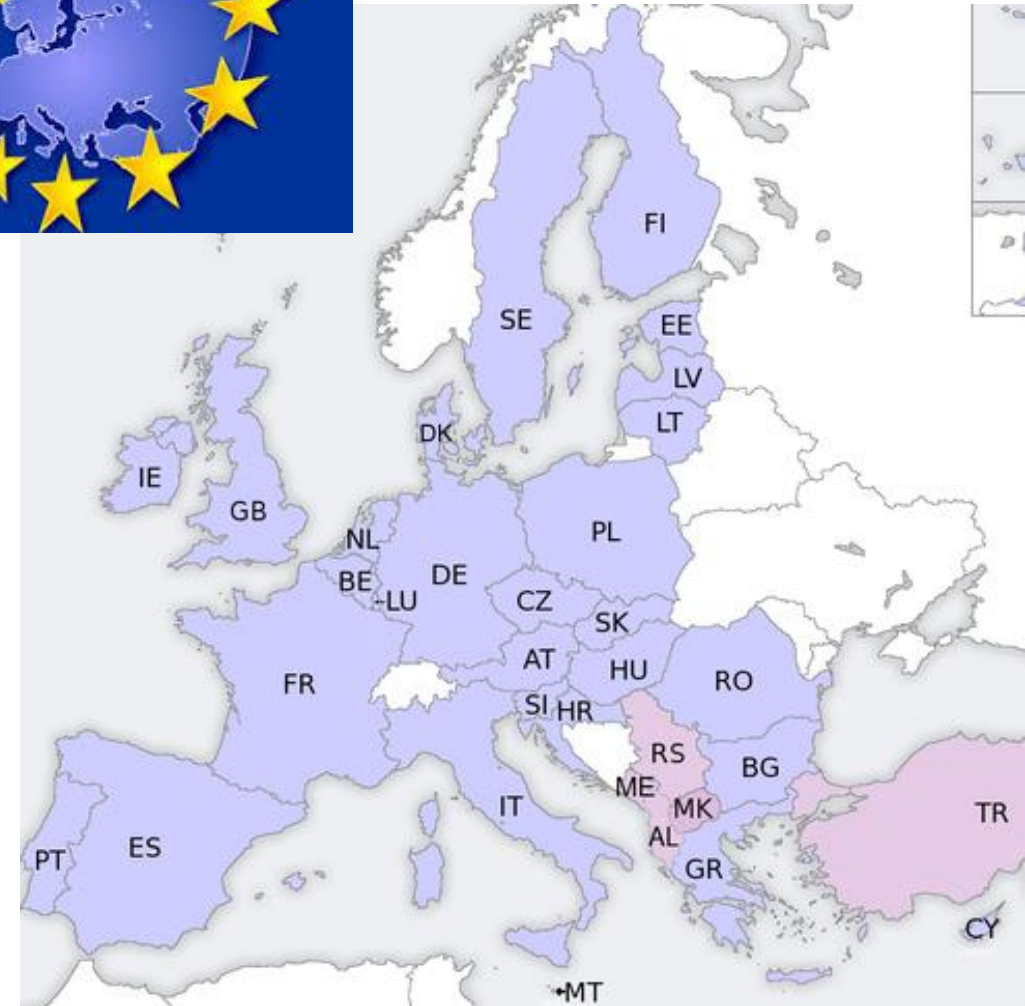
**University of Veterinary Medicine  
Department of Food Hygiene**



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# EU quality logos



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- 



Three European Union schemes protect names of quality agricultural products and foods



# EU quality systems and national quality systems acknowledged by EU member states



- Quality guaranteed
- Legal protection
- Consumer confidence
- Identification and distinction
- Increasing added value
- Increasing economic impact and market
- Sustainable rural development





## National quality systems

- Are open/accessible for all the producers
- Obligatory product specifications
- Obligatory suitability/quality control
- Specific characteristics or production methods or outstanding quality properties
- Transparency and traceability



# Regulations

- **1305/2013/EU** on support for rural development by the European Agricultural Fund for Rural Development; **Article 16: Quality schemes for agricultural products, and foodstuffs**
- **1151/2012/EU** on quality schemes for agricultural products and foodstuffs
- Vine: 1308/2013/EU
- Alcoholic drinks: 110/2008/EK

**PDO**



**PGI**



**TSG**



# Protected products of Hungary PDO, PGI, TSG



	Makói petrezselyemgyökér	Parsley root of Makó	PGI	22/07/2016	Applied
	Szentesi paprika	Paprika of Szentes	PGI	21/02/2014	Registered
	Tepertős pogácsa	<b>Crackling patty</b>	TSG	14/11/2013	Registered
	Rögös túró	<b>Sweet cheese</b>	TSG	16/05/2013	Applied
	Szőregi rózsatő	Rose tree of Szőreg	PGI	25/07/2012	Registered
	Kalocsai fűszerpaprika örlemény	Paprika of Kalocsa	PDO	05/07/2012	Registered
	Alföldi kamillavirágzat	Camomile of Plain	PDO	25/02/2012	Registered
	Magyar szürkemarha hús	<b>Hungarian Grey cattle meat</b>	PGI	14/12/2011	Registered
	Gönci kajsziarack	Apricots of Gönc	PGI	20/05/2011	Registered
	Szegedi fűszerpaprika-örlemény/Szegedi paprika	<b>Paprika of Szeged</b>	PDO	04/11/2010	Registered
	Csabai kolbász/Csabai vastagkolbász	<b>Csaba Sausage</b>	PGI	19/06/2010	Registered
	Gyulai kolbász / Gyulai pároskolbász	<b>Gyula Sausage</b>	PGI	19/06/2010	Registered
	Makói vöröshagyma ; Makói hagyma	<b>Onion of Makó</b>	PDO	06/11/2009	Registered
	Hajdúsági torna	<b>Horse-radish of Hajdú county</b>	PDO	22/10/2009	Registered
	Budapesti téliszalámi	<b>Budapest winter salami</b>	PGI	21/04/2009	Registered
	Szegedi szalámi ; Szegedi téliszalámi	<b>Szeged winter salami</b>	PDO	15/12/2007	Registered





# Example of Hungarian protected meat products



Gyula sausage (PGI)



Szeged winter salami (PDO)



Budapest  
winter  
salami (PGI)



Csaba sausage (PGI)



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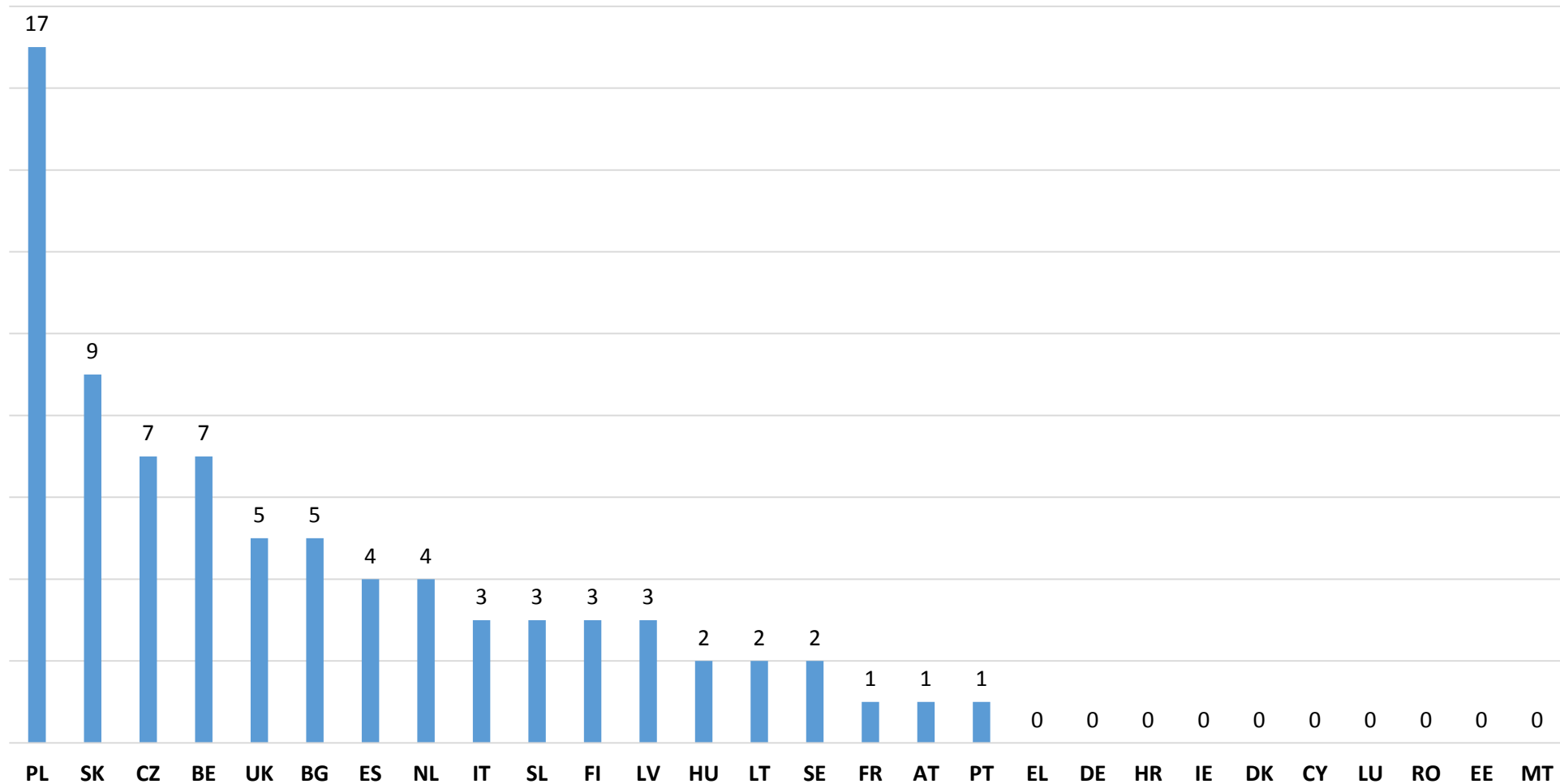


Crackling patty (TSG)

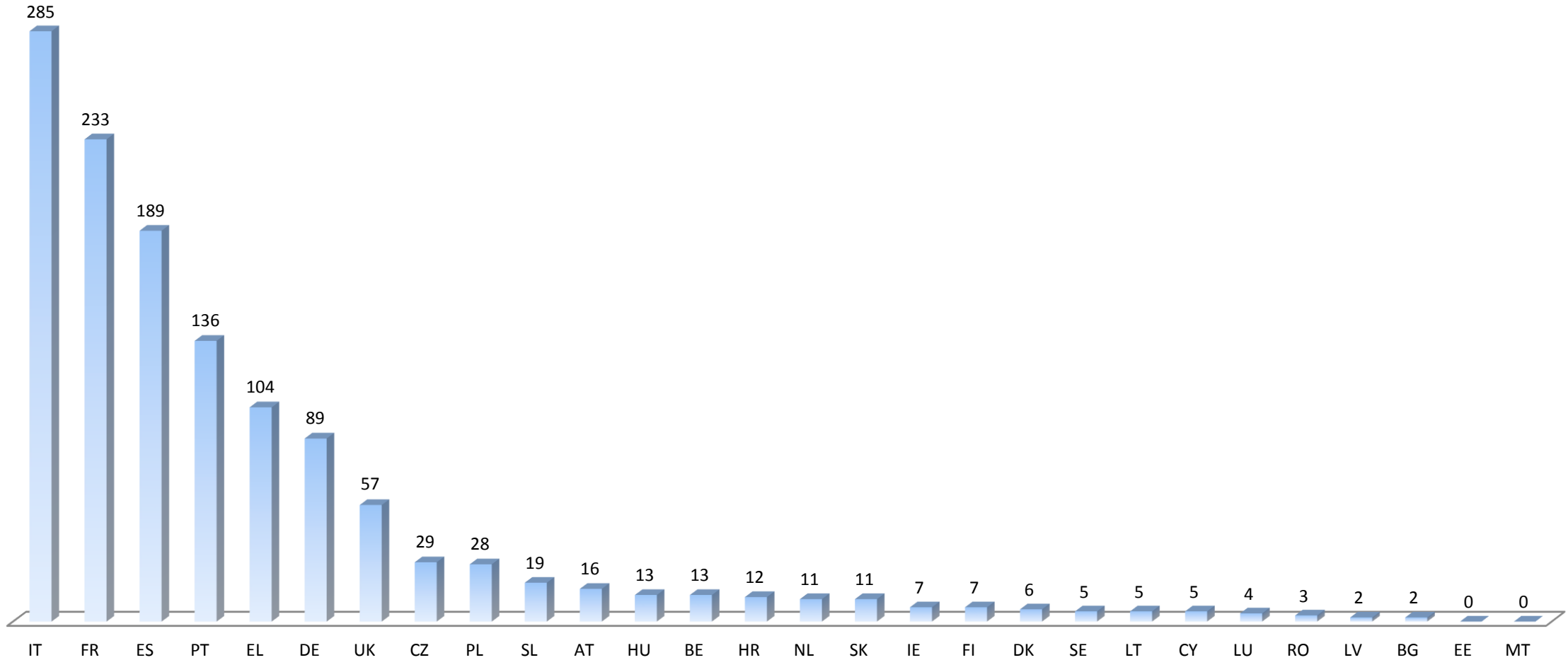


Sweet cheese (applied for TSG)

# Distribution of TSG products among EU member states



# Registered PGI





# Quality control in Hungary



- National Food Chain Safety Office (NÉBIH)



- Government Offices, Food Chain Safety and Animal Health Directorate, 19 Food Chain Safety County Government Offices
- For Organic production:
  - Biokontroll Hungaria Ltd.
  - Hungaria Öko Garancia Ltd.

# Some viewpoints for traditional products

- Globalisation versus traditions
- Cultural and social aspects
- Survival of the regions
- Protection of local interests
- Prosperity of smaller communities
- Food safety sustainability
- Regional/local farming (protection of unique/indigenous species, old/traditional know-how, recipes, methods)



# Traditions Tastes and Regions

- Launched in 1998 by the MARD to join the EU's "Euroterroirs" program





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# HÍR = "Traditions Tastes Regions" Collection

- **Collection of 300** traditional, local agricultural products from the 7 Hungarian region



# “Traditions Tastes Regions ” (HÍR) programme

• **Aim:**

- Collection of Hungarian traditional and local food products and promoting their market

• **Requirements of TTR system:**

- documented history of at least two generations (50 years old)
- traditional production method
- to be linked to a given region
- at least one element of the production based on special local know-how
- generally known at least in the production region
- existing production and market/sale

# Hungary's collection of traditional meat products

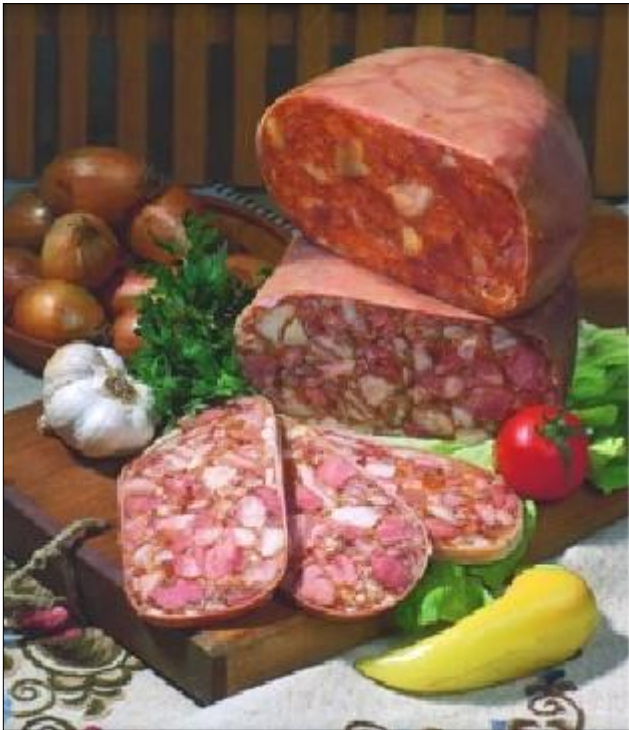
- Cured-cooked beef (Grey Cattle) ham/leg
- Smoked-cooked beef (Grey Cattle) leg and loin
- Grey Cattle salami
- *Vas* Mangalitzza dry sausage
- *Gyula* Mangalitzza sausage
- *Gyula* Mangalitzza chuck
- *Gyula* Mangalitzza bacon
- *Vas* Mangalitzza liver paté
- *Vas* Mangalitzza smoked delicate bacon
- *Vas* Mangalitzza lard
- Mangalitzza Stifolder
- Mangalitzza paprika thick sausage





- Visegrad Fund

- Hungary's collection of traditional meat products





- Visegrad Fund

- Hungary's collection of traditional meat products



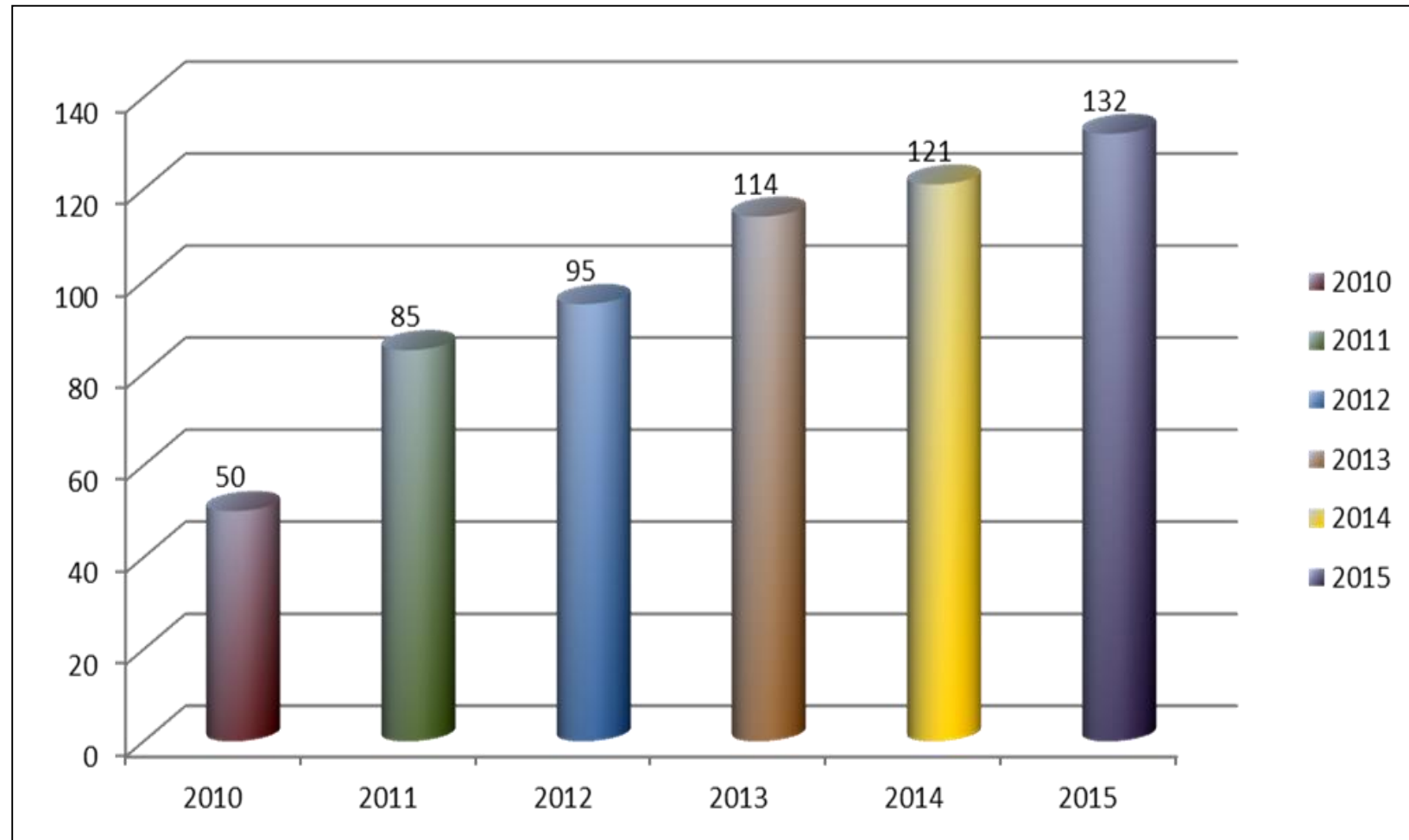
- Visegrad Fund

- Hungary's collection of traditional meat products





# Products with TTR (HÍR) trademark, 2010-2015





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# HUNGARIKUMS



- HUNGARIKUMS are special Hungarian traditional products, not only foods, but other products made by famous Hungarian companies or persons.

E.g.:

- Rubik's cube
- Biro's pen
- Hungarian winter salami
- Porcelain of Herend
- Tokaj old wine





# Collection of Hungarikums

- According to the legal definition Hungarikum refers to a collective term denoting a value worthy of emphasis that represents the highest quality of Hungarian product with its characteristically Hungarian attributes, uniqueness, special nature and quality

## ➤ 7 groups, 60 items

- Agriculture and Food Industry (22)
- Health and Lifestyle (5)
- Industrial and technological solutions (3)
- Cultural Heritage (24)
- Sport (1)
- Natural environment (2)
- Tourism and catering (3)



# Hungarikums

## Agriculture and Food Industry

1. Pálinka
2. Grape marc pálinka
3. Csabai sausage or Csabai thick sausage
4. Tokaji aszú produced in the Tokaj wine region of Hungary
5. Food products from fattened goose
6. Gyulai sausage or Gyulai double sausage
7. Soda water
8. Ground paprika from Kalocsa
9. PICK winter salami
10. Black locust

11. Hungarian acacia honey
- 12. HERZ classic winter salami**
13. Red onions from Makó
14. Ground paprika from Szeged
- 15. Hungarian grey cattle**
16. UNICUM herbal liqueur
- 17. Debrecen double sausage**
18. Spritzer
19. Alföld chamomile
20. Chimney cake
21. Piros Arany and Erős Pista paprika
22. TÖRLEY Sparkling Wine





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# Organic products

A termék a Kiskunsági Nemzeti Park területén nevelt szürkemarhahúsból Szomor Dezső húszemében készült, saját recept alapján.

Tárolás: 15°C alatt.  
Minőségét megőrzi a külön címkén feltüntetett időpontig.  
Gyártó: Szomor Húszem 2344 Dömsöd, Tassi u. 57.

HU 998

**Szürkemarha szalámi**  
Csemege

Összetevők: szürkemarha húsz, szalonna, só, paprika, fokhagyma, bors, komény, porrák. 100g termék 100g húsból készült. Hagyományos füstöléssel és érleléssel készült.

Ez a szalámi a külön címkén jelzett ENAR számú szürkemarha húsból készült, melyet a Magyar Szürke Szarvasmarhát Tenyésztők Egyesülete tanúsít.



## Organic Salami of Hortobágy

- the 'puszta'
- Grey Cattle, water buffalo, Racka sheep, Mangalica pig
- shepherd traditions
- Hortobágy Nation 1 Park
- ecological farmin,

**Eco** ORGANIC GREY CATTLE SALAMI OF HORTOBÁGY with paprika from certified organic farming

**Eco** ORGANIC FIERY BUFFALO SALAMI with hot paprika from certified organic farming

**Eco** ORGANIC RACKA MUTTON DELICACY with paprika from certified organic farming

HU 998  
BIOKONTROLL  
HUNGARICUMOK  
HUNGARICUMOK





# Protection of origin in Hungary

- **T**raditions **T**astes **R**egions (HÍR) programme
- National vine excellence programme
- National pálinka (brandy) excellence programme

(Ministry of Agriculture)



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**Thank you for your attention!**