

Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

(2007/C 88/02)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006. Statements of objection must reach the Commission within six months from the date of this publication.

SUMMARY

COUNCIL REGULATION (EC) No 510/2006

‘SKALICKÝ TRDELNÍK’

EC No SK/PGI/005/0489/09.08.2005

PDO () PGI (X)

This summary sets out the main elements of the product specification for information purposes.

1. *Responsible Department in the Member State:*

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2. *group:*

Name: Skalický trdelník
Address: Nám. slobody č. 10
SK-909 01 Skalica
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Composition: Producers/processors (X) Other: ()

3. *type of product:*

Class 2.4.: Bread, pastry, cakes, confectionery, biscuits and other baker's wares

4. *specification:*

(summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1. Name: ‘Skalický trdelník’

4.2. Description: Skalický trdelník is a fine bakery product of hollow cylindrical shape with an internal diameter of 3-5 cm and an external diameter of 6-10 cm. It is traditionally produced by winding a soft dough, which has first been allowed to rise, onto a roller called a ‘trdlo’. After being wound onto the roller, the dough is coated with beaten egg whites and sprinkled with chopped walnuts or almonds or apricot kernels, or a mixture of these. It is then baked by radiant heat until golden and, after baking, is sprinkled with caster sugar mixed with vanilla sugar.

The characteristic sensory properties are imparted by chopped nuts, apricot kernels and vanilla sugar and by the method of baking.

Skalický trdelník is marketed individually packaged, in one of two different weights. The basic weight is 500 g, but it is also marketed in 250 g pieces, the basic parameters for internal and external dimensions remaining unchanged. Skalický trdelník is wrapped in food-quality film and may then be placed in paper packaging. An inscription may be printed on the paper packaging, in black and white or in colour, the wording of which includes the product name 'Skalický trdelník'.

Characteristics:

- Colour: yellow on the inside, golden brown on the outside
- Consistency: soft, must not be hard, crumbly
- Odour and taste: delicious, pleasant, of baked produce, chopped nuts, apricot kernels and vanilla; must not be yeasty, stale or smoky
- Composition: the recipe for the dough varies only slightly from producer to producer.

The dough most often used is composed of the following ingredients: semi-coarse wheat flour, eggs, yeast, milk, granulated sugar, ethyl oxyhydrate-based aroma (hereinafter 'aroma'), lemon peel, salt, nutmeg, chopped walnuts, almonds, apricot kernels, lard, vegetable oil, butter, caster sugar and vanilla sugar.

- 4.3. Geographical area: Skalický trdelník is produced in a specific area of the Slovak Republic which is bounded: to the north by the border with the Czech Republic and to the west by the River Morava, to the south by the River Myjava, and to the east by the River Teplica from the town of Senica to the border with the Czech Republic.
- 4.4. Proof of origin: Identification of the product is ensured by specifying the producer on the packaging, or on the production label which every producer must affix to the product. Origin in the specified geographical area is guaranteed by virtue of the production site being located within the precisely defined geographical area in which Skalický trdelník may be produced.
- 4.5. Method of production: Ingredients used: To 1 kg of wheat flour, 5-8 eggs, yeast, milk, granulated sugar, salt, nutmeg, aroma, lemon, chopped walnuts or almonds or apricot kernels, or a mixture of these, lard, vegetable oil, butter, vanilla sugar and caster sugar.

Production procedure: The yeast, milk and granulated sugar are used to prepare a leaven, which is then mixed with the wheat flour, and the granulated sugar, egg yolks and egg whites, salt and other ingredients are added to this. All of this is blended into a soft dough, which is left to rise at room temperature. When risen, the dough is divided into rounds weighing 250-500 g, from which a plait is formed. The plait is allowed to rise again and is then wound onto a greased wooden roller ('trdlo'), which is attached to a rack. After being wound onto the roller, the plait is coated with beaten egg whites and sprinkled with a chopped nut mixture and baked until golden over a radiant heat whilst being turned continuously and brushed occasionally with butter. The baked trdelník is allowed to cool and sprinkled with caster sugar mixed with vanilla sugar.

- 4.6. Link: Skalický trdelník has been baked on rollers since the beginning of the 19th century and is still baked in the same way today.

At the end of the 19th century and beginning of the 20th century, it began to be sold at fairs. Production of Skalický trdelník on a larger scale did not begin until the middle of the 20th century, which is also the period from which most of the written documents date.

Oral tradition has it that the recipe for making trdelník which became widespread in and around Skalica was that of the cook of Count Jozef Gvadányi, poet and writer, who lived in Skalica from 1783 to 1801.

The earliest preserved written document about Skalický trdelník is a manuscript by the Hungarian poet Gyula Juhász, who worked as a teacher at the grammar school in Skalica. Skalický trdelník is also mentioned in the 1921 book by Ferdinand Dúbravský entitled 'Slobodné mesto so zriadeným magistrom Uhorská Skalica', and in a 1977 issue of the regional magazine 'Jídlniček'.

The application for registration of the geographical indication 'Skalický trdelník' is based both on the product's reputation and tradition and on its specific quality, properties and shape. Skalický trdelník is of a hollow cylindrical shape, which is unusual for confectionery and baker's wares. It is prepared in a special way, with dough which has been allowed to rise being wound onto a roller on which it is then baked. Another special feature is that it is baked by radiant heat from a pan of burning embers or a grill, which imparts a specific odour and taste, whilst being turned continuously and brushed occasionally with butter.

4.7. Inspection body:

Name: BEL/NOVAMANN International s. r. o., certification body CERTEX, accredited in accordance with EN 45 011

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authorised by the Ministry of Agriculture of the Slovak Republic.

4.8. Labelling: Producers who produce Skalický trdelník in accordance with the above specification may use the name 'Skalický trdelník' when labelling, advertising and marketing the product. Labels affixed to the product must include:

- the name of the product, 'Skalický trdelník', highlighted,
 - details of the type of nut with which it has been sprinkled (nut mixture, walnuts, almonds, apricot kernels),
 - method of baking (embers, radiant heat).
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