Commission Implementing Regulation (EU) No 1144/2013 of 13 November 2013 entering a name in the register of traditional specialities guaranteed [Tepertős pogácsa (TSG)]

COMMISSION IMPLEMENTING REGULATION (EU) No 1144/2013

of 13 November 2013

entering a name in the register of traditional specialities guaranteed [Tepertős pogácsa (TSG)]

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs[(1)], and in particular Article 52(2) thereof,

Whereas:

(1) Regulation (EU) No 1151/2012 repealed and replaced Council Regulation (EC) No 509/2006 of 20 March 2006 on agricultural products and foodstuffs as traditional specialities guaranteed[(2)].

(2) Pursuant to Article 8(2) of Regulation (EC) No 509/2006, Hungary's application to register the name 'Tepertős pogácsa' was published in the *Official Journal of the European Union*[(3)].

(3) Germany and Austria notified statements of objection to the Commission in accordance with Article 9 of Regulation (EC) No 509/2006. In accordance with paragraph 3 of that Article, the Commission examined the statements of objection and found them to be admissible.

(4) Hungary has indicated that agreement has been reached with Germany and Austria.

(5) As regards Germany, that agreement has resulted in the registration application being amended by deleting the references to the required flour quality parameters (BL55 and BL80).

(6) For its part, Austria has accepted Hungary's confirmation that the purpose of the registration application is to protect only the Hungarian name 'Tepertős pogácsa' as a traditional speciality guaranteed and that the application to register the Hungarian name 'Tepertős pogácsa' has no detrimental effect on products bearing the name 'Grammelpogatsche' and will not compromise the manufacture of the product marketed under the name 'Grammelpogatsche'.

(7) In the light of this information, the name 'Tepertős pogácsa' should be entered in the register of traditional specialities guaranteed and the specification should therefore be updated and published,

Changes to legislation: There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 1144/2013. (See end of Document for details)

HAS ADOPTED THIS REGULATION:

Article 1

The name contained in the Annex I to this Regulation is hereby entered in the register.

Article 2

The updated specification is contained in Annex II to this Regulation.

Article 3

This Regulation shall enter into force on the twentieth day following that of its publication in the *Official Journal of the European Union*.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels, 13 November 2013.

For the Commission

The President

José Manuel BARROSO

***Changes to legislation:** There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 1144/2013. (See end of Document for details)*

ANNEX I

Agricultural products and foodstuffs listed in Annex I, point II, to Regulation (EU) No 1151/2012:

Class 2.3. Confectionery, bread, pastry, cakes, biscuits and other baker's wares
HUNGARY

Tepertős pogácsa (TSG)

ANNEX II

1. **Product specification**

1.1. *Name to be registered*

'Tepertős pogácsa'

When the product is placed on the market, the label may contain the following information: 'magyar hagyományok szerint előállított' (produced in accordance with Hungarian traditions). The information shall also be translated into other official languages.

1.2. *Whether the name*

is specific in itself
expresses the specific character of the agricultural product or foodstuff

The adjective 'tepertős' in the product name describes the 'tepertő' (pork crackling) that remains after fat bacon has been fried, which, following chopping, provides in creamy form the characteristic basic material of the 'round savoury bakery product' (pogácsa).

1.3. *Whether reservation of the name is sought under Article 13(2) of Regulation (EC) No 509/2006*

Registration with reservation of the name
Registration without reservation of the name

1.4. *Type of product*

Class 2.3. Confectionery, bread, pastry, cakes, biscuits and other baker's wares

1.5. *Description of the agricultural product or foodstuff to which the name under point 3.1 applies*

'Tepertős pogácsa' is a round, cylindrically shaped savoury bakery product seasoned with salt and pepper, with a diameter of 3-5 cm and weight of 25-50 g. It contains chopped pork crackling and pig fat, is leavened with yeast and its texture may be short (*omlós*) or flaky (*leveles*). The surface is reddish brown and scored into squares. The underside is smooth and reddish brown. Inside, the pieces of pork crackling are evenly distributed. The short variety may be broken into pieces, while the flaky variety has a loose, multi-layered structure. It has the characteristic taste of the fried products used in the pork crackling and is pleasantly salty and mildly peppered. The product contains 20-30 % fat in relation to the weight of the dry matter and 25-40 % pork crackling in relation to the weight of flour. At least 60 % of the fat content comes from the pork crackling.

Changes to legislation: *There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 1144/2013. (See end of Document for details)*

Organoleptic characteristics:

	Short 'tepertős pogácsa'	**Flaky 'tepertős pogácsa'**
Shape	Round, evenly cylindrical.	Round cylindrical, may 'tilt' slightly.
Crust	The top is shiny, reddish brown and deeply scored with squares. The sides are sand coloured and mat and the bottom is reddish brown and mat.	
Internal structure	Clearly short texture but not crumbly. The crackling pieces are evenly distributed and are slightly brown in colour.	Slightly flaky texture, made up of different layers between which the crackling can be seen, slightly brown in colour.
Taste	Characteristic of the crackling, it has a pleasantly salty, mildly peppery taste.	
Aroma	Characteristic of the crackling and the pig fat; peppery.	

Physical and chemical characteristics

Fat content: the fat content of the finished product calculated in relation to the weight of the dry matter is 20-30 % (m/m)

Salt content: the salt content of the finished product calculated in relation to the weight of the dry matter is at most 4,0 % (m/m)

1.6. *Description of the production method of the agricultural product or foodstuff to which the name under point 3.1 applies*

Starting materials:

— For the crackling cream:
  — Pork crackling without the skin: 70-75 % of the crackling cream is made up of the fried pieces of lard remaining after the fat bacon with little or no meat has been fried;
  — Pig fat: 25-30 % of the crackling cream is made up of the fat obtained while the fat bacon with little or no meat is in the process of being fried;
— Preparation of the dough: wheat flour or spelt flour, egg, egg yolk, milk, yeast, white wine or vinegar, cream, salt and pepper.

It is forbidden to use any kind of food additives (e.g. raising agents or preservatives) to prepare 'Tepertős pogácsa'.

Method of production:

Depending on the method used to prepare the dough, the 'Tepertős pogácsa' may have a short or flaky texture.
Production of short 'TEPERTŐS POGÁCSA'

First stage: preparation of the crackling cream

The fresh, skinless crackling is crushed with a rolling-pin on a board until the coarsest and most irregular pieces have been flattened and the fried pieces are evenly distributed in the cream.

They may also be minced with a mincer. In that case, the disk with the smallest perforations should be used.

The cream and the pig fat are mixed with a wooden spoon or mixer. An important requirement is that no additives, preservatives, goose crackling, vegetable fat or margarine may be used to prepare the crackling cream; only fresh, skinless crackling is allowed.

Crackling cream produced industrially must also meet the requirements for making crackling cream.

Second stage: preparation of the dough

250-400 g of crackling cream is rubbed into each kilogram of wheat flour to form an even mixture. In order to obtain a short consistency it is essential to cover the flour particles with the cream. All the ingredients, i.e. the flour mixed with the crackling cream and, for each kilogram of flour, 5 % of yeast activated in milk, 1 egg, 1 egg yolk, 0,02 % of white wine or vinegar, 2,5 % of salt, 0,001 % of ground pepper and enough cream to obtain a fairly firm dough, are kneaded together. Kneading is continued until the dough binds together. The required short consistency will not be achieved if the dough is over-kneaded.

Because of the product's high fat content, the dough should be prepared from cold ingredients and left to rest in a cool place until its core temperature reaches 26 °C. Given the nature of the product, the dough may be placed in a refrigerator at a temperature of + 5–8 °C and left to rest for at least 3 hours.

The risen and cooled dough must then be rolled out into a finger-thick layer and the top scored with deep perpendicular lines. This may also be done with knives assembled together at a distance of about 3 mm from each other. The cutting out is generally done with a dough cutter 3-6 cm in diameter, while making sure that the shapes are regular and remain as cylindrical as possible. The final shaping is done by rolling the dough with the palm of the hand. The scones needed to fill the baking tray are placed close to each other on the pastry board and then coated with beaten egg using a brush, care being taken not to let the egg run down the sides of the cylinders. When the egg has slightly dried on the surface the scones are placed, evenly spaced, on the baking tray. The pieces of dough left over may be gathered together and kneaded at most twice, without handling them too much, and after being left to rest they may be shaped again.

After the scones have been placed on the baking tray they are left to rise for 50-55 minutes, then baked in a hot oven at 220–240 °C for 12-15 minutes. Then they are ready.

The products are sold without packaging (loose) or pre-packed.
Production of flaky 'TEPERTŐS POGÁCSA'

First stage: preparation of the crackling cream

The preparation of the crackling cream is similar to that for the short variety, the only difference being that, in addition to the fat and skinless pork crackling, salt (about 1,5 % in relation to the weight of the flour) and finely ground pepper (about 0,001 % in relation to the weight of the flour) are also used. Salt is used at this stage because, if the amount of salt necessary for the characteristically salty taste of the scones were added only when preparing the dough, the dough would tear and not enable the flaky texture to be obtained.

50 %, i.e. half, of the quantity of fat appropriate for the preparation of the crackling cream is used and the other half is set aside for the dough.

Second stage: preparation of the dough