WP1: Identification & Inventory

WP1 leader:
Ethnographic and Social History Archive – D.G. Culture, Lombardy Region

Project output O.T1.2: Guidelines for Community rights and ICH intellectual property

Attachment II
Selected IPRs specifications, regulations and bibliography on Alpine Food Heritage

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Selected IPRs specifications, regulations and bibliography on Alpine Food Heritage

(i) Selected PGI specifications

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<thead>
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(ii) Selected PDO specifications

(iii) Selected TSG specifications

(iv) Selected Collective trademarks regulations

(v) Selected Bibliography
Class 2.4. Bread, pastry, cakes, confectionery and other baker’s wares
Class 1.3. Cheeses
Class 1.1. Meat, fresh

Description of product to which the name in point (1) applies
‘The ‘Bayerische Breze’ is a traditional lye pastry, also marketed under the names ‘Bayerische Brezn’, ‘Bayerische Brez’n’ and ‘Bayerische Brezel’. The shape of the pretzel resembles (and symbolises) arms folded in prayer. Its shape is produced by winding (crossing) a thinly rolled strand of dough, producing a double knot at the centre, and pressing down the two ends of the strip at such a distance from the thicker part of the pretzel as to form three sections as equally sized as possible. Bavarian lye pretzels typically have a deep-glazed, copper-coloured crust, against which a light contrast is produced by the rugged cracks that form during the baking process. Key to its enjoyment is the doughy taste, combined with the short, crisp ‘crack’ of the pretzel and its soft, fluffy texture when eaten. Different varieties and sizes exist, the majority of which are topped with coarse salt, or alternatively with poppy, sesame, pumpkin or sunflower seeds, or cheese. The baked crust of the pretzel is thin, chestnut brown and glazed. By contrast, the dough is moist, soft and light in colour.

The ‘Bayerische Breze’ can also be found in the form of frozen raw dough pieces (e.g. for subsequent further processing at its place of production, for sale at food retailers as a frozen product for home baking, for the wholesale trade, etc.). Even in their frozen state they already have the pretzel shape, for which reason — and not least due to the recipe and shape explained under point 5.2 — protection also extends to such products. The frozen raw dough pieces are generally coated in lye before freezing.8

‘Zázrivské vojky’ are a steamed cheese product, smoked or unsmoked, in the form of strings which are 10-70 cm long and 2-16 mm thick. They are made using a traditional method, whereby fermented, partially ripened lump cheese is steamed in hot water and then pulled by hand, or with the aid of two rollers, into long strings which are known locally as vojky. The pulled and finished strings are presented in multiples, either loose or twisted, and sometimes bound in the middle by means of a string. Their characteristic organoleptic properties are imparted by the fibrous structure of the strings which have been pulled from the steamed cheese. This structure is achieved by processing the steamed cheese by hand and from the characteristic shape of the strings (their length and thickness).

Smoked and unsmoked ‘Zázrivské vojky’ differ from each other mainly in terms of colour and aroma. Smoked ‘Zázrivské vojky’ are slightly yellow to golden yellow and have a characteristic smoky aroma and a slightly higher salt content. Unsmoked ‘Zázrivské vojky’ are white to creamy white, without a smoky aroma. The structure and consistency of the two varieties are identical. ‘Zázrivské vojky’ are sold in multipacks, wrapped in food-quality film, of various weights.

Properties:
Colour: white to slightly creamy white; yellowish or golden yellow in the case of smoked varieties.
Consistency: the strings are made up of separate strands with an elastic to firmer – though not hard – consistency, the elasticity decreasing as the cheese matures; the high tensile strength of the product is due to the fibrous structure imparted by the readily separating strands. Smell and taste: milky, pleasantly cheesy, savoury, mildly acidulous and, in the case of smoked varieties, characteristically smoky.
Composition: Dry matter: not less than 40 % by weight.
Fat in dry matter: not less than 25 % by weight.

8 ‘Bayerische Breze’ (n 1)
Salt: max. 5.5 % by weight for unsmoked varieties and max. 6.0 % by weight for smoked varieties.

Microbiological properties:

‘Zázrivské vojky’ are a steamed cheese product made from lump cheese principally containing thermoresistant lactic acid microflora of the genera Lactococcus, Streptococcus and Lactobacillus.

‘Bayerisches Rindfleisch’ comprises carcases or cut meat originating from bovine animals (of all categories) which have been born, reared, fattened and kept in Bavaria until slaughter. ‘Bayerisches Rindfleisch’ must not show any signs of DFD on the carcase and the pH value must not exceed 6.0. DFD means that the meat is dark, firm and dry. Meat with these characteristics is considered to be flawed. Furthermore, ‘Bayerisches Rindfleisch’ must satisfy the criteria of conformation classes E, U and R of the Community classification of carcases and fat-cover classes 2 to 4.

Due to the conditions of the natural environment and the climate, there is a marked difference between Bavaria’s breed composition and that elsewhere in Germany. The difference compared with northern Germany is particularly pronounced. There, the Holstein-Friesian dairy breed predominates, whereas in Bavaria the dual-purpose Fleckvieh breed is particularly widespread (80 %), followed by the Braunvieh and Gelbvieh breeds. Bavaria also has breeds adapted to their specific location: Murnau-Werdenfels and Pinzgauer cattle. However, ‘Bayerisches Rindfleisch’ may only originate from the traditional Bavarian breeds of Fleckvieh, Braunvieh, Gelbvieh, Pinzgau and Murau-Werdenfels cattle.

Depending on the type of animals for slaughter, the beef used for ‘Bayerisches Rindfleisch’ must also meet the following additional requirements as regards age and slaughter weight:

Calf: an animal weaned at the age of at least five months and aged no more than eight months at slaughter with a minimum weight of 120 kg and a maximum weight of 220 kg.

Yearling: a young bovine animal aged between eight and twelve months with a minimum weight of 150 kg and a maximum weight of 300 kg.

Adult bovine animal: a male or female bovine animal aged more than twelve months with a minimum weight of 220 kg. The slaughter weight for bulls is a maximum of 430 kg and the age of slaughter a maximum of 24 months. For females, the age of slaughter is limited to a maximum of seven years and the slaughter weight to 450 kg.

Raw materials (for processed products only)

‘In addition to wheat flour, the dough for the ‘Bayerische Breze’ also requires water, yeast and possibly a leavening agent containing malt, table salt, sodium carbonate and fat.’

‘Steamed-cheese ‘Zázrivské vojky’ are made using lump cheese produced from raw cow’s milk or pasteurised cow’s milk with the addition of a lactic acid culture.

The quality of the milk is regularly checked and recorded on the premises of the lump cheese producers, the following parameters being monitored: inhibitory substances, temperature, acidity, fat, specific weight and non-fat dry matter.

The total number of micro-organisms and the number of somatic cells are determined by accredited laboratories.

The lump cheese contains at least 48 % dry matter by weight, with at least 35 % fat in dry matter by weight, and has a pH of 4.9–5.2. The exterior of the lump cheese is closed and smooth with an appropriate rind and a white to cream colour. The quality of the product is not

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9 ‘Zázrivské vojky’ (n 3)
10 ‘Bayerisches Rindfleisch’ (n 4)
11 ‘Bayerische Breze’ (n 1)
dependent on the origin of the lump cheese.'

Feed (for products of animal origin only)
‘There are no particular quality requirements or restrictions as regards origin.’

Specific steps in production that must take place in the identified geographical area
‘The entire production process of the finished pretzel as sold and the frozen raw dough product. The dough produced using the raw materials listed under point 3.3 is kneaded thoroughly. It is then cut into pieces and rolled out right to the tip into thin strands. The pretzel is shaped either by hand (using a special manual technique) or mechanically, and the ends are pressed down firmly. Before the shaped pieces of dough pass into the lye solution, they can then either be passed on directly (stiffening) or cooled (delayed fermentation). The pretzel is coated in lye solution which is thinned so that it has less than 4 % sodium hydroxide content. The pretzels are then topped with pretzel salt and baked, after which they must be left to cool down properly and be kept dry, as the thin salty crust will otherwise easily absorb water.’

‘The specific steps in production that must take place in the identified geographical area:
— the cow’s milk cheese is prepared for steaming by being cut into strips, which are then further modified by grating;
— the modified cheese is steamed in hot water (water temperature 70-95 °C) and processed mechanically until it forms a compact mass known as parenina;
— the parenina undergoes further manual processing until a pliable and formable consistency is obtained
— the resulting cheese mass is immediately pulled by hand, or with the aid of two grooved rolling pins rotated against each other, to form long strings;
— the pulled strings drop straight into cold drinking water;
— the cooled cheese strings are wound manually onto a reel and then cut at one end and tied in the middle with a single strand of cheese string, known as a vokja (plural: vojky);
— the prepared strings are salted in a saturated salt solution to achieve the desired final salt content;
— after salting the cheese strings are hung up to remove excess water;
— smoked varieties of cheese strings are smoked by means of direct hardwood cold smoke in a traditional forced-air circulation smoking chamber until they take on a golden-yellow colour.’

‘The animals must be born, reared and fattened in Bavaria, i.e. the entire life cycle must take place there. No geographical restrictions apply as to where the animals are slaughtered. However, they must have reached the slaughterhouse within three hours of loading. This ensures that the quality of the meat, on which the good reputation of ‘Bayerisches Rindfleisch’ depends, remains high. Excessively long transport times can impair the quality of the meat (e.g. DFD).

The following should be noted as regards the key factors for quality assurance at all the stages of marketing of ‘Bayerisches Rindfleisch’: the name ‘Bayerisches Rindfleisch’ may only be used for meat from animals which can be shown, with no gaps in the records, to have

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12 ‘Zázrivské vojky’ (n 3)
13 ‘Zázrivské vojky’ (n 3)
14 ‘Bayerische Breze’ (n 1)
15 ‘Zázrivské vojky’ (n 3)
been born and fattened in Bavaria and for which, in addition to these steps, the criteria of the Single Document have been complied with. The superior and constant quality is guaranteed by the fact that every animal is recorded in the animal origin and information database (see http://www.hi-tier.de/) or in comparable systems and a certificate of proof of origin accompanies the animal to the point of slaughter.\(^{16}\)

**Specific rules concerning slicing, grating, packaging, etc.**

‘Zázrivské vojky’ are placed on the market in packages of various weights. The basic package weighs 100 g, but packages of 130, 150, 250, 500 and 1 000 g may be marketed. The cheese is packaged in food-quality film.

‘Zázrivské vojky’ must be packaged in the defined geographical area immediately following manufacture in order to preserve their specific shape and to safeguard the quality of the product.\(^{17}\)

**Specific rules concerning labelling**

‘Producers making ‘Zázrivské vojky’ in accordance with this specification are allowed to use the name ‘Zázrivské vojky’ for the purposes of labelling, advertising and marketing.

Labels affixed to the product must state the following:

— the name ‘Zázrivské vojky’, prominently displayed,
— whether the cheese is smoked or unsmoked,
— the words ‘protected geographical indication’ or the abbreviation ‘PGI’ and the associated EC symbol.’

**Concise definition of the geographical area**

‘Bavaria’\(^{18}\)

‘Zázrivské vojky’ are produced in the municipality of Zázrivá. The geographical area is bordered by the municipality of Oravská Lesná to the north, the municipality of Terchová to the west, the municipality of Párnica to the south and the Paráč and Minčol mountain ridges to the east.\(^{19}\)

‘Freistaat Bayern (Bavaria)’\(^{20}\)

**Link to the geographical area**

**Specificity of the geographical area**

‘The pretzel is a sculpted pastry, the origins of which go back to Roman ring bread which was served with the evening meal. Ring bread was eaten in particular in monasteries. Its shape was then adapted, with the addition of an arm resembling the numeral six protruding from

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\(^{16}\) ‘Bayerisches Rindfleisch’ (n 4)

\(^{17}\) ‘Zázrivské vojky’ (n 3)

\(^{18}\) ‘Bayerische Breze’ (n 1)

\(^{19}\) ‘Zázrivské vojky’ (n 3)

\(^{20}\) ‘Bayerisches Rindfleisch’ (n 4)
The current pretzel shape was formed by linking two single-armed pretzels together. And so came to exist the pretzel as we know it today. Only pretzels with a shape which meets this description may be referred to as a Bavarian pretzel (and have the indication ‘Bayerische Breze’, ‘Bayerische Brezn’, ‘Bayerische Brez’n’ or ‘Bayerische Brezel’).

Its name is derived from the word ‘Brezipella’, the old High German word for the Latin ‘brachiattellium’, meaning ‘little arm’: as stated under point 3.2, the pretzel symbolises arms folded in prayer. The pastry was particularly associated with special occasions and was baked for New Year’s Day, Palm Sunday and Harvest Festival. As there was a particularly high number of monasteries in southern Germany, pretzels are especially common in this part of the country.

Oral tradition has it that domestic production of strings and other cheese products in Zázrivá dates back to the second half of the 19th century, as the production of steamed cheese products, including strings, for sale was the only source of income for local sheep and dairy cattle farmers at the time.

After the desired parameters are reached (acidity, suitability for steaming), the cow’s milk cheese is cut into strips, which are grated and steamed in hot water (water temperature 70–95 °C); the cheese is stirred using a wooden paddle or mechanical stirrer until it forms a compact elastic mass, known as parenina. The parenina is kneaded, i.e. mixed, folded and stretched, by hand until a pliable, smooth and formable consistency is obtained. The cheese mass is immediately pulled to form long strings which drop straight into cold drinking water. The cheese strings are left to cool in the cold drinking water so that they retain their shape (2-10 minutes); when cooled they are wound onto a reel. After being wound, they are cut at one end and tied in the middle with a single strand of cheese. The cut and tied strings are salted by dipping them in a saturated salt solution and may be smoked. In order to remove excess salty water, the cheese strings are hung on a wooden or rustproof pole, where the water drains off.

Specificity of the product

Specific to the ‘Bayerische Breze’ is its unique orthography, but equally its very particular properties. For example, it has thicker arms than the Swabian pretzel. Unlike the Swabian pretzel, the ‘Bayerische Breze’ does not have an incision running along the thicker middle (i.e. no standard split), however a cracked outer surface is typical for the ‘Bayerische Breze’. Bavarian lye pretzels have a lower fat content (1.5 % to 4 %) than Swabian lye pretzels (4 % to 8 %). Owing to the relatively low fat content of the flour (maximum 4 %), the ‘Bayerische Breze’ is particularly crisp. Contrary to the Swabian pretzel, the ‘Bayerische Breze’ must be baked evenly.

21 ‘Bayerische Breze’ (n 1)
22 ‘Zázrivské vojky’ (n 3)
23 ‘Bayerisches Rindfleisch’ (n 4)
Local differences are particularly evident in the shape. Whilst with Swabian pretzels the arms are very low down, which is why the curved upper part may be referred to as the ‘belly’, with typical Bavarian pretzels, the arms are much higher up. The fact that the ‘Bayerische Breze’ is regarded as a traditional regional speciality in Bavaria is confirmed by its inclusion in the Bavarian Ministry of Food, Agriculture and Forestry’s database of traditional Bavarian specialities. In a number of sources this product is also described as a typical Bavarian speciality.24

‘Zázrivské vojky’ are a product which is prepared by a traditional, almost exclusively manual, method comprising the steaming of lump cheese in hot water and the drawing of the cheese into strings (vojky). The cheese may be drawn with the aid of two grooved rolling pins rotated against each other, into which the cheese is inserted after processing by hand. The kneading and stretching involved in the manual processing of the steamed cheese give the strings their unique fibrous structure, which is what makes the product so special and unique.25

‘Breeding’

Bavarian cattle breeding is famous and acknowledged throughout the world. As a result, Bavarian breeding stock is exported worldwide. The Weilheim and Miesbach spotted cattle breeding associations are highly successful. Bavarian cattle are highly rated throughout the world because they combine a high meat yield with a high milk yield. The typical Bavarian Fleckvieh, Braunvieh, Gelbvieh and Murnau-Werdenfels, along with the Pinzgauer cattle breeds account for way over 90 % of the herd. All these breeds originate predominantly or exclusively in Bavaria. The history of the Fleckvieh, the most important breed in Bavarian beef and veal production, began when Max Obermaier and Johann Fischbacher from Gmund am Tegernsee brought some of the renowned Simmental cattle from Switzerland to nearby Miesbach in 1837. Miesbach is now the most important breeding society for the sale of Fleckvieh heifers and calves. The breeding area stretches from Munich to the border with Austria, with the Weilheim breeding area to the west and the Traunstein breeding area to the east. There are almost 50 000 herdbook cows in around 1 800 holdings. Yearlings are reared mainly through pasture and hill grazing, though this is not compulsory. The strengths of the breeding cattle are as follows: productivity, health, best udders, best physique. Fleckvieh cattle can adapt to all situations on holdings. The breeding society has made the name of Miesbach known throughout Europe and indeed the world. The other typical Bavarian breeds (e.g. Allgäu Braunvieh, Franconian Gelbvieh, Pinzgauer and Murnau-Werdenfels) were developed alongside the Fleckvieh at the time. Braunvieh can be found above all in the rugged mountainous and Alpine region of Allgäu as well as in the rough grazing land and pastures which extend beyond it.

Reputation of ‘Bayerisches Rindfleisch’

‘Bayerisches Rindfleisch’ is well-known and enjoys a good reputation in Germany and abroad. It is exported in large quantities, mainly to Italy and France. For example, in France ‘Bayerisches Rindfleisch’ is marketed as ‘boeuf de Bavière’, thus taking direct advantage of the high regard which French consumers have for it.

Consumer research conducted by the Technical University of Munich in 1998, 2003 and 2007 has clearly demonstrated that consumers hold ‘Bayerisches Rindfleisch’ in high regard. The research conducted in 2003 and 2007 shows that ‘Bayerisches Rindfleisch’ enjoys a good reputation, with people willing to pay 85 cents more (65 cents in 2007) per kg of beef for roasting. In the 2003 nationwide study, around 65 % of those surveyed (88 % in southern Germany) stated that ‘Bayerisches Rindfleisch’ was of a very high or a high quality. In

24 ‘Bayerische Breze’ (n 1)
25 ‘Zázrivské vojky’ (n 3)
the same study, 75% of the southern German consumers surveyed agreed that Bavaria had good natural conditions for producing beef, 63% that the countryside in Bavaria was still unspoilt and this was the reason for the quality and good taste of ‘Bayerisches Rindfleisch’. The high quality associated with ‘Bayerisches Rindfleisch’ is therefore based on the link between its origin and quality as perceived by the consumer. The product's special reputation and the causal link between this reputation and the region has been demonstrated many times by means of representative surveys, including recently.

Link with Bavarian cuisine

In Bavaria, beef used to be served mainly on feast days — at Easter, Whitsun, church fairs and Christmas. Since time immemorial boiled beef has played an extremely important role in Bavarian cuisine on such occasions. For example, boiled beef (from oxen) is a typical meal which is very popular throughout Bavaria. Other typically Bavarian dishes are ‘Tellerfleisch’, ‘Münchner Kronfleisch’ and ‘Bofflamot’ (Boeuf à la mode). Beef and veal are also used to make one of Bavaria's most famous sausage products: ‘Münchner Weisswurst’. Its veal content of at least 51% gives this product the typical taste which has made it famous worldwide.

High-quality meat through quality assurance at all stages of marketing

Over the last 20 years, the product's special reputation has been supported and strengthened by means of a targeted quality assurance system extending over all stages of marketing.

Various measures, and in particular the exclusion of lower-quality DFD meat as well as the measurement and enforcement of a maximum pH value of 6.0 as a mandatory quality assurance criterion, have played a significant part in making ‘Bayerisches Rindfleisch’ well-known and contributing to the high regard in which it is held by consumers. These factors are also important for making decisions when purchasing beef.26

Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)

‘The protection of the product ‘Poljički soparnik’/‘Poljički zeljanik’/‘Poljički uljenjak’ is based on a long tradition of production, and its distinctive reputation has been maintained down to the present day. ‘Poljički soparnik’/‘Poljički zeljanik’/‘Poljički uljenjak’ is a baker's product served at ceremonies and feasts which comes from the area of the former Poljica Republic and whose production dates back to the period of the Turkish raids of the coastal strip and the Dalmatian Zagora (Z. Šimunović-Petrić, 1992, Ethnologica Dalmatica, pp. 95–99). It can be inferred from the stories passed down through the generations and from the old records available that ‘Poljički soparnik’/‘Poljički zeljanik’/‘Poljički uljenjak’ was a product intended for the poor.

The territory of Poljica is a markedly karstic area characterised by shallow soil, extreme heat and drought, insufficient precipitation and very little arable land, where the population has always produced agricultural products, especially cereals and vegetables, which used to be its staple foods.

The harsh conditions in the rocky area of Poljica, which meant that very few crops were grown there, and the poverty of the population led the women of Poljica known as ‘stopanjice’ (sg. ‘stopanjica’), with their inventiveness and skill, to start making ‘Poljički soparnik’/‘Poljički zeljanik’/‘Poljički uljenjak’ from the simple vegetable crops that were available to them (chard, red onions and garlic), olive oil and flour.

26 ‘Bayerisches Rindfleisch’ (n 4)
The whole process of preparing and producing ‘Poljički soparnik’/‘Poljički zeljanik’/‘Poljički uljenjak’ is the result of the local population’s special skill and know-how in preparing and producing the product and of the tradition that has been passed down through the generations and nurtured in the defined geographical area.

All steps in the production of ‘Poljički soparnik’/‘Poljički zeljanik’/‘Poljički uljenjak’ are carried out only manually. The steps and particular skills described below, for which the locals’ knowledge is critical, differ from the usual steps of preparation: the women fold back the upper and lower pieces of dough by hand and join them together so that the filling remains inside. Before the baking begins, the women must very carefully transfer ‘Poljički soparnik’/‘Poljički zeljanik’/‘Poljički uljenjak’ by hand from the wooden board called ‘sinija’ to the hearth known as ‘komin’, which requires a special skill. Since it is very thin, ‘Poljički soparnik’/‘Poljički zeljanik’/‘Poljički uljenjak’, if transferred too hastily or without proper care, could become deformed, i.e. it would lose its distinctive shape.

The way in which ‘Poljički soparnik’/‘Poljički zeljanik’/‘Poljički uljenjak’ is prepared nowadays and its ingredients and the traditional utensils used to make it are the same as in former times, as described by Ivanišević in his 1906 book (F. Ivanišević, Poljica narodni život i običaji, 2006, reprint of the 1906 edition, pp. 72–93).

Its reputation is partly based on the skill and know-how needed to cut ‘Poljički soparnik’/‘Poljički zeljanik’/‘Poljički uljenjak’ into the shape of ‘pašajice’ so as to produce ‘fete’ that distinguish the product when it is served. The specific way of cutting this product is handed down from one generation to the next, which protects the product from being forgotten, and is another factor that makes it recognisable. The special reputation of the product’s name and its long tradition of production are shown by the inclusion in 2007 of ‘Poljički zeljanik’/‘Poljički uljenjak’ on the List of protected intangible cultural treasures of the Republic of Croatia, which is kept by the Ministry of Culture, and by the fact that it is considered to be part of the Croatian cultural heritage (Decision of the Ministry of Culture, 2007).

‘Poljički soparnik’/‘Poljički zeljanik’/‘Poljički uljenjak’ has gone from being a food for the poor to a product that is increasingly sought after by consumers, especially on important feast days, on Christmas Eve and in Lent when fasting foods are traditionally eaten (Poljica, List Poljičkog dekanata, 1975, pp. 41–43).

The name which is most frequently used on the market and in common speech nowadays is ‘Poljički soparnik’ and as such is the most widely known name, but the names ‘Poljički zeljanik’ and ‘Poljički uljenjak’ are also used, mostly by the inhabitants of the Poljica area.

The reputation that ‘Poljički soparnik’/‘Poljički zeljanik’/‘Poljički uljenjak’ still enjoys today is demonstrated by the fact that its name and preparation are mentioned in the specialist gastronomy review ‘Dobra hrana’, in which recipes for the preparation of traditional products are published (Dobra hrana review, supplement to the Jutarnji list newspaper, Issue 37, 2014).

The product ‘Poljički soparnik’/‘Poljički zeljanik’/‘Poljički uljenjak’ was also a subject covered by the popular television cooking programme ‘Tri, dva, jedan- kuhaj!’ (http://www.rtl.hr/archive/tri-dva-jedan-kuhaj/recepti/1155655/ soparnik-prastaro-jelo-jos-iz-vremena-turaka/) on RTL, which is further evidence of the reputation that the product enjoys in the Republic of Croatia.

The specific reference to ‘Poljički soparnik’/‘Poljički zeljanik’/‘Poljički uljenjak’ particularly came to the fore in the 1990s when cultural-artistic and trade events were organised in the territory of Poljica. One of these events is the Omiš summer festival, which is held every year under the title Culture and customs of Poljica ‘Poljički soparnik’/‘Poljički zeljanik’/‘Poljički uljenjak’, and at which this product is baked in the traditional way, with a special jury assessing its appearance and taste and awarding prizes to the best products (Ljetni festival XXIV Omiško ljeto, Kultura i običaji Poljica ‘Poljički soparnik’/‘Poljički zeljanik’/‘Poljički uljenjak’, 2013).27

27 ‘Poljički soparnik’ (n 2)
The application to register ‘Zázrivské vojky’ as a protected geographical indication is based on the specific structure and shape of the product, its reputation and tradition – on the traditional production method.

Human settlement in the Zázrivá area dates back to the days of the Wallachian colonisation, starting in the 16th century. The mountainous terrain, stony soils and a relatively high altitude and cold climate prevented the development of agriculture, and the area has therefore always had only a modest level of farming, sheep rearing and shepherding and, later, also cattle rearing, these being virtually the only source of income and subsistence (Čaplovičová, Z.: Zo zázrivského salašníctva, Sborník SNM, 56, 1962, pp. 118-129).

Records relating to the estates of deceased inhabitants of Zázrivá from the mid 18th century and throughout the 19th century provide plenty of information about the methods of farming in those days (SOBA Bytča, Prothocollum Cadmitatum Anni 1761, f. 91, No 38, estate of Georgius Dattek deceased, Zázrivá). This formed the basis for further development in the processing of cheese products as one type of domestic food production. Every household that kept even a small number of sheep and cows made their own cheese products, including cheese strings (vojky) and braided whips (korbáčiky): ‘... in the cheesemaking kitchen there would be a wood-burning stove. Milk would be heated on it until it curdled, and the curds would be heated in hot water, stirred and steamed. After being heated by the water in the bowl, the steamed curds were pulled by hand into a string, which fell into cold water in a wash-basin placed on the floor. On an adjacent table there would be a wooden frame onto which the string was wound, and this would be hung on a rack in an adjacent ventilated room. The next day, they would take a pair of scissors from the table and cut through the lower parts of cheese string. The cheese strings thus formed dropped onto the table and were braided. They would be placed in a brine jelly prepared in a glazed wash-basin ...’ (Keresteš a kol.: Ovčiarstvo na Slovensku história a technológia, Eminent, Považská Bystrica 2008, pp. 388-389). They were sold by the producers themselves.

According to other historical records, traditional steamed cheeses were produced in several shapes in the village of Zázrivá in northern Slovakia. One of the products, as recorded in the municipal chronicles (Huba, P.: Zázrivá, Vydavateľstv Osveta, n.p., Martin, for the Local National Committee in Zázrivá, 1988, p. 105), was made as follows: ‘... the cheese produced after the curdling of the milk was placed in vessels containing hot water and manually processed, i.e. stretched by hand. Lastly, the cheese was made into a thin string which was then pulled across into another vessel containing cold water and a jelly made from boiled water and salt). The cheese string (vojka) was wound onto a wooden reel before finally being cut up. The cheese produced in this way could then be consumed ...’.

In Etnografia Slovenska (Ethnologia Slavica, Tomus XVI 1984, Slovenské pedagogické nakladateľstvo Bratislava, 1986, pp. 64-65) it is noted that ‘... in the village of Zázrivá in northern Slovakia, a traditional steamed cheese shaped into small whips was produced.’

Besides producing cheese, this area also became a centre for buying and selling steamed cheeses. The archives contain records of several trading licenses granted to steamed cheese traders.

To this day, steamed cheese sellers in Zázrivá continue to offer their products for sale at various fairs and on various occasions such as weddings, christenings and Christmas, Carnival and Easter festivities. The production of cheese in the form of vojky (strings) would increase during these festivities, attesting to their popularity amongst consumers. This is borne out by the producers’ production records. Zázrivá still retains its agricultural character. The production of cheese strings also continues to this day, thanks to the skills, experience and knowledge passed down from previous generations. The production process and the specific shape and quality of the product have been maintained. According to an article on the IZURNAL website, ‘... Everyone woman in Zázrivá knows how to pull cheese. It is an art which is passed down from mother to daughter, as any housewife will tell you ...’.

The reputation and tradition of ‘Zázrivské vojky’ are evidenced not only by the quality mark awarded by the Slovak Ministry of Agriculture and Rural Development, but also by the articles written about them in the press (for example, page 9 of the article entitled..."
The skill and ingenuity of the people of the region enabled them to endure its harsh conditions and gained them a reputation well beyond its borders. ‘Zázrivské vojky’ are a well-known traditional delicacy not just for Slovaks, but also for foreigners visiting Slovakia, who take packets of the speciality back with them as gifts. Cheese strings have become a feature of important annual regional events, such as the Zázrivské dni fair, during which contests involving the pulling of ‘Zázrivské vojky’ and the braiding of ‘Zázrivské korbáčiky’ are held. The contests are popular, attracting both domestic producers and chance contestants.

“Most beef cattle and cows in Bavaria are raised in the Alpine region, the foothills of the Alps, the hills bordering the foothills and the uplands of eastern Bavaria. In other areas of Bavaria too, the centuries long tradition and major importance of cattle breeding and beef production to farming in Bavaria has made the breeders and beef farmers there specialists in their sector. ‘Bayerisches Rindfleisch’ is held in high regard by consumers because of its special characteristics in terms of the quality, reputation and taste of the meat which is from slaughtered animals of the typical Bavarian breeds described above with the age and weight criteria as also described. This, and the important role of native beef in Bavarian cuisine, have contributed to making ‘Bayerisches Rindfleisch’ a regional speciality which is well known beyond Bavaria’s borders and which is held in particularly high regard. Bavaria is Germany’s number-one cattle state as well as being a world leader in the breeding of Fleckvieh, Braunvieh and Gelbvieh. Of the 12.7 million cattle of all breeds in Germany, around 3.5 million (some 27 %) are on Bavarian farms. The fine reputation of ‘Bayerisches Rindfleisch’ among consumers is the result of decades of quality assurance measures implemented by the Bavarian agri-food sector (‘Geprüfte Qualität — Bayern’). This reputation has been clearly documented several times by the above-mentioned consumer research in 1998, 2003 and 2007.”

(ii) Selected PDO specifications

1. **Name**
   Rye Bread in Valtellina
   Tiroler Almkäse/ Tiroler Alpkäse

2. **Member State or Third Country**
   Italy
   Austria

3. **Description of the agricultural product or foodstuff**
   3.1. **Product type**

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28 ‘Zázrivské vojky’ (n 3)
29 ‘Bayerisches Rindfleisch’ (n 4)
3.2. Description of the product to which the name in point 1 applies

Characteristics of the bread: (texture/thickness/crust/crumb/aroma/flavour/moisture content/shape and weight/colour)

E.g. The PDO ‘(name of PDO)’ refers to bread made of 100% Valtellinese rye flour. Cleto Della Valle uses the traditional bread making methods using rye flour partly produced in its fields, partly produced in Valtellina by ProSpecieRara. [5] Etc.

Characteristics of the cheese: Tiroler Almkäse/ Tiroler Alpkäse is produced in the form of a loaf (never a block) exclusively from raw cheesemaking-quality milk from cows grazed on alpine pastures with lactic acid bacteria and calf rennet. (texture/colour/size/smell/fat content/weight)

3.3. Raw materials (for processed products only)

Rye flour produced in Valtellina, etc. (quality requirements/restrictions on origin of raw materials and additives/justifications for restrictions)

Milk from cows exclusively grazed on alpine pastures in the Austrian Land of Tyrol

3.4. Feed (for products of animal origin only)

- 

3.5. Specific steps in production that must take place in the defined geographical area

E.g. Wheat cultivation/harvesting/storage and processing of the rye must all take place exclusively within the defined geographical area using wooden/metal instruments. Preparation and baking of the bread is limited to area xxxxx because … … … (justify any restrictions)

Tiroler Almkäse/Alpkäse is produced exclusively during the 90 to 120 day growing period of alpine pastures. Milk from the evening milking is placed in shallow containers (wooden milk pans) and then skimmed the next morning, normally by hand (in modern alpine cheese dairies, the fat content of the milk is adjusted using a centrifuge). The skimmed milk from the previous evening is then mixed with milk from the morning milking and poured into copper vats for processing into Alm/Alpkäse. For acidification of the milk and ripening of the cheese, the Bundesanstalt für alpenländische Milchwirtschaft (Federal Office for the Alpine Dairy Industry Rotholz) produces bacterial cultures which are often further cultured at the cheese dairy with precipitated whey (recuite). The use of additives such as anti-oxidants, preservatives, emulsifiers, stabilisers, thickening agents, gelling agents, colourings, peroxides, nitrates and flavourings is not permitted. The pre-ripened vat milk is heated to a temperature of 31-32°C and coagulated by the addition of rennet (only calf rennet is used, no rennet substitute or genetically produced rennet is used). After initial cutting, the curd is left to thicken for a period (gradual separation of the whey) and then cut into pea-sized grains using a cheese harp and, typically for Tiroler Alm/Alpkäse, cooked. This involves heating the curd–whey mixture to 50-54°C while stirring regularly and then leaving it to further coagulate for up to 45 minutes. When the desired consistency is achieved, the curd is removed using cloth and a system of rails and placed in cheese moulds. The curd is then pressed by means of heavy stones, hydraulically or using a system of levers (many cheese dairies still use old traditional presses made from wooden beams). The following morning, the cheese is placed in a brine bath for up to two days. The cheese is then ripened, often in a natural cellar with wide temperature variations (10-18°C) and relative humidity of 90-95%, for around 4/4 to 6 months. During ripening, the cheese is smeared with brine, to which initially a red culture can be added {Brevibacterium linens}, producing bacterial flora
which makes a considerable contribution to developing flavour. This surface treatment is initially carried out every day, and then less and less frequently. There are also varieties of cheese with a dry smear.

3.6. Specific rules concerning slicing, grating, packaging, etc.
E.g. slicing and packaging must be carried out within the defined geographical area, either by hand or using machines, in order to preserve the aroma/flavour of the bread (justify any restrictions) (mention the packaging method i.e. package immediately)

3.7. Specific rules concerning labelling
E.g. The following information must be provided: symbolic value of the bread stamp logo [9] /association logo/EU graphic symbol of the PDO pursuant to Regulation (EC) No 1898/2006/the logo of the PDO/the name and contact information of the producer. The following are also permitted: use name/trade names of companies and consortia and private logos provided that they have no panegyric purport and are not meant to mislead the consumer/possible information for the consumer regarding use/ingredient content/cultural or historical references (justify any restrictions)

4. Concise definition of the geographical area
'name of PDO’ is produced in the geographical area of Valtellina. (briefly describe the region in reference to the country as a whole)

5. Link with the geographical area
5.1. Specificity of the geographical area
Valtellina… (natural factors i.e. altitude/temperature/geology/topography/soil type/climate; or human factors i.e. the know-how) Tiroler Almkäse/Tiroler Alpkäse is produced in the Austrian Land of Tyrol (North and East Tyrol) exclusively from milk from cows grazed on alpine pastures in the Land. In the Tyrol uplands to the west of Innsbruck, the cheese is traditionally known as Alpkäse, and in the Tyrol lowlands as Almkäse. Holdings on the Tyrol alpine pastures are independent cattle and dairy production units either entered in the land register of the Government of the Land of Tyrol or registered and recognised by the market regulation body Agrarmarkt Austria (AMA) (see paragraph 15 of the Regulation on guaranteed quantities for milk (BGBl Nr. 1995/225)). Pastures used for the production of Almkäse lie above the normal habitation altitudes, pastures up to an altitude of around 2 500 m above sea-level being used.

5.2. Specificity of the product
How it can be distinguished from other breads?

5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or another characteristic of the product (for PGI)
E.g. Traditionally, homemade bread baking was very widespread, and it is always been an exclusively female occupation. Often, one of the women in the family would be in charge of making the bread for the other, coordinating the work with the other women of the district. The female baker, usually owner of the oven, was the “centre” of a social and productive network, characterized by a precise order of habits, appointments, exchanges and social rules. Those who made the bread, the evening before, brought the flour and wood for the oven. Whoever cooked his bread in the oven did not pay, but left some loaves for the owner of the oven. [6,7(can include more information about the Rita oven and Cà Verina here maybe)] Today, the bearers of homemade bread baking are still women, who continue to use private ovens and are the custodians of knowledge handed down in the family. [1,2]
In Valtellina, the process of bread making at home has almost remained unchanged, although this practice is much less widespread due to the bans that make the use of home ovens illegal. Those who maintain this tradition do so in a very reserved form and turn the oven on only a few times a year. Women are the protagonists of a tenacious and reserved “resistance”. The community of local bakers is today very active in the production of traditional rye bread. The Bakers Association of the Province of Sondrio, consists of 94 bakers, distributed throughout the territory. Almost all of them produce rye bread if not daily, at least on weekends. The Union of Trade in Tourism and Services of the Province of Sondrio, with the Association of Bakers of the Province of Sondrio and the Federation Coldiretti Sondrio, promotes through the project “100% Segale Valtellina” the production of bread made of rye flour produced in Valtellina. [5,6] While homemade bread baking was transmitted within families, different forms of learning and transmission, such as through cooperation between schools and local bakeries which organize educational workshops on bread making, have emerged to transmit this knowledge to the younger generations. [4]

In Valtellina rye was the main crop, along with buckwheat. These two crops generally occupied the same fields in alternating cycles: rye was sown in October or November and harvested in June. Buckwheat was planted in July and harvested in October. Crop rotation was practiced, employing three crops in two years: potatoes, buckwheat and rye, with the advantage of using all of the plots without depleting them. In the last century, rye farming has disappeared little by little from the Valtellinesian area. This progressive abandonment has in the last thirty years also affected buckwheat farming. Farming on hillsides or on dry-stone walls terracing is too laborious and costly, and more productive crops are emerging. Reintroduction of these crops have been successfully tested in Teglio by the Swiss Pro Species Rare Foundation. Some bakers, like Cleto Della Valle, and some farmers restarted the rye sowing, even if the quantities are very limited. The local referent for seeds is Patrizio Mazzucchelli, with his farm Raetia Biodiversità Alpine of Teglio, which has been protecting and preserving many Alps cereals and varieties (a sort of precious "seed bank" of the Alpine Regions). The Municipality of Teglio has allocated some economic incentive to encourage the re-appropriation of agricultural spaces in contrast with the advance of the forest. Currently in the territory of Teglio are cultivated 11 hectares of: rye, buckwheat, barley. A partial return of the crops can also be observed in the territory of Ponte Tresivio and in the Tiranese area. [3,8]

Previously, an annual Harvest Festival was held 10-15 days after the harvest in July. During this occasion, each family offered one or more sheaves to the church. Often the farmer would bring his offer directly to the churchyard or lean the sheaves to some little chapel in the countryside. Today, in Valtellina, the Harvest Festival has resumed to promote community awareness and the reintroduction of traditional crops. [9] (Can add more information about the San Giovanni Procession and Procession of the Crosses here)

The milk used for the production of Tiroler Alm/Alpkäse imparts a particular flavour due to the alpine vegetation and the altitude of the production region (high-Alp production area) and to the fact that the cattle are exclusively grass-fed. This, together with the traditional hand production method, gives the cheese its particular character. Cheese production makes an essential contribution to maintaining mountain farming in the Tyrol and is vital for the ecological variety and stability of alpine agricultural areas.
(iii) Selected TSG specifications

IPRs whose functions include certifying the adoption of a traditional production method, rather than any link with a certain territory, include TSG. TSG certify that a product is manufactured using traditional methods of production and recipes. However, it does not certify the existence of any link with a particular geographical area.

Product Specification Of A Traditional Speciality Guaranteed

[Insert name, as in 1 below:] ‘…’
EC No: [for EU use only]
Member State or Third Country ‘…’

Name(S) To Be Registered

‘Belokranjska pogača’ (Bread) 30
‘Ovčí hrudkový syr – salašnícky’ (Cheese) 31
‘Пастърма говежда’ (Pastarma govezhda) 32

Type Of Product [As In Annex Xi]

Class 2.3. Confectionery, bread, pastry, cakes, biscuits and other baker’s wares
Class 1.3 Cheeses
Class 1.2 Meat products (cooked, salted, smoked, etc.)

Grounds For Registration

1. Whether the product:

☐ results from a mode of production, processing or composition corresponding to traditional practice for that product or foodstuff
☐ is produced from raw materials or ingredients that are those traditionally used.

[Provide explanation]

“‘Belokranjska pogača’ has a long tradition and its recipe has been handed down from generation to generation. Aside from its recipe, it is characterised by the way in which it is prepared and presented. Straight lines are cut into the surface of ‘Belokranjska pogača’. Once baked, it can be broken up along these lines.” 33

33 ‘Belokranjska pogača’ (n 1)
The product has been made for several centuries. It is traditionally produced by hand in a shepherd's hut (salaš), using traditional technology for processing curds manually, only during spring and summer.34

“Pastarma govezhda’ results from the traditional method used in the production processes of salting, maturing and drying during which complex microbiological, physico-chemical and biochemical processes occur in the meat ingredient. During drying certain parameters are maintained: air temperature and humidity creating favourable conditions for the development of the country-specific micrococcii (M. varians) and lactobacilli (L. plantarum, L. casei). These processes help achieve a good structure and pleasant aroma and taste in the finished product.”35

2. Whether the name:
☐ has been traditionally used to refer to the specific product
☐ identifies the traditional character or specific character of the product

[Provide explanation]

“The name ‘Belokranjska pogača’ does not express the specific character of the product, but is traditionally used to describe this product, as shown by various sources.”36

“The specific character is determined by the nature of the raw material, i.e. raw sheep's milk, and the traditional processing thereof in shepherds' huts. 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.”37

“The name ‘Pastarma govezhda’ is specific in itself because it has a centuries-long history and is known throughout the country. Due to its popularity the name has entered into common use without the geographical region influencing the product’s quality or characteristics. The word ‘pastarma’ in the name ‘Pastarma govezhda’ is of Turkic origin and means salted and pressed dried meat (Encyclopaedic Dictionary of Foreign Words in Bulgarian), MAG 77, Sofia, 1996). That method of processing and preserving meat was brought to the territory of what is now Bulgaria in the 7th century AD by the Proto Bulgarians, who belonged to the Turko-Altaic language family.”38

DESCRIPTION
1. Description of the product to which the name under point 1 applies, including its main physical, chemical, microbiological or organoleptic characteristics showing the product's specific character (Article 7(2) of this Regulation)

“Belokranjska pogača’ is a form of flatbread, round in shape and with its own recipe. It is prepared using white wheat flour, lukewarm water and with the addition of salt and a rising agent. ‘Belokranjska pogača’ is round with a diameter of approximately 30 cm. In the centre it is 3-4 cm thick, thinning to 1-2 cm at the edges. The surface is incised with a grid of straight lines approximately 4 cm apart, coated with beaten egg and sprinkled with caraway and coarse salt crystals. The bread has a uniform crust without blisters and a characteristically strong smell and taste of caraway and salt.

34 ‘Ovčí hrdkový syr – salašnický’ (n 2)
35 ‘Пастърма говежда’ (Pastarma govezhda) (n 3)
36 ‘Belokranjska pogača’ (n 1)
37 ‘Ovčí hrdkový syr – salašnický’ (n 2)
38 ‘Пастърма говежда’ (Pastarma govezhda) (n 3)
At its best when warm, the bread is broken along the incised lines rather than being cut."

"'Ovčí hrudkový syr – salašnícky' is a cheese which is produced from fresh sheep's milk in shepherds' huts and derives its characteristic taste as a result of the traditional technology used during its fermentation, and of being shaped by hand into a lump.

Physical Properties:
— spherical shape, in the form of a lump,
— size: weight up to 5 kg;

Chemical properties
— dry matter: at least 40 % by weight,
— fat in dry matter: at least 50 % by weight;

Microbiological Criteria:
Contains a range of microorganisms, including in particular:
Acidogenic microorganisms — Streptococcus lactis, Leuconostos mesenteroides, Lactobacillus casei, Lactobacillus plantarum; yeasts and moulds – Torulopsis candida, Geotrichum candidum, Geotrichum casei;

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.
— acidity: pH 5.2-4.9."

"'Pastarma govezhda' is a specific dried raw meat product with the taste and aroma of mature beef without any spices and without foreign flavours.
It is a pressed meat product from uncommingled fresh beef and auxiliary ingredients produced through salting, drying and pressing, and is suitable for direct consumption.
Physical properties— shape and dimensions
'Pastarma govezhda' is in pieces of a flattened oblong shape, with no specific dimensions.
The flattened form specific to the product is achieved by several pressings in wooden-panel presses, whilst drying.
Chemical properties
— water content does not exceed 50 % of the overall mass;
— cooking salt: 3,5-4,5 % of the total weight;
— nitrites (residual amount in the finished product): not more than 50 mg/kg;
— pH not less than 5,4.
Organoletic properties
External appearance and colour:
— The outer surface is smooth, pressed muscle tissue of a grey-brown colour, while the fat is cream-coloured. A fine coating of white sausage mould is accepted.
Cross-section:
The muscle tissue is dark brown to brown-red, with a darker hue at the edges, whereas the fat is cream-coloured.

Consistency: dense and elastic.

‘Pastarma govezhda’ may be marketed whole or sliced, vacuum-packed, in cellophane or in modified-atmosphere packaging.

2. Description of the production method of the product to which the name under point 1 applies that the producers must follow including, where appropriate, the nature and characteristics of the raw materials or ingredients used, and the method by which the product is prepared (Article 7(2) of this Regulation)

Ingredients:
- 500 g of white wheat flour
- approximately 300 ml of lukewarm water
- 2 teaspoons (15 g) of salt
- 20 g of fresh yeast or 7 g of dried yeast
- half a teaspoon (6 g) of sugar
- beaten egg to coat the ‘pogača’
- 1 pinch (2 g) of caraway
- 1 pinch (7 g) of coarse sea salt

Preparation of the dough for ‘Belokranjska pogača’

Rising agent:
Mix the yeast, three spoonfuls of white wheat flour, 50 ml of lukewarm water and the sugar until a viscous substance is formed and leave until it has more than doubled in volume.

Mixing the dough:
The mix is prepared using white wheat flour, lukewarm water and the rising agent. Knead for 8-10 minutes or until it is smooth and not too hard. The dough should not stick to the hands. The dough is left to rise until it has doubled in volume. The dough may also be mixed mechanically.

Shaping the dough for ‘Belokranjska pogača’:
The risen dough is turned out onto a greased baking tray or other suitably coated surface and shaped by hand so that it is 30 cm in diameter and between 1 cm and 2 cm thick, becoming thinner towards the edges. The dough must not touch the edges of the baking tray and must be lower at the edges than in the middle.

Coating, sprinkling and cutting the surface:
The dough is sliced through to the base of the baking tray from one side of the loaf to the other, using straight incisions approximately 4 cm apart. There should be seven incisions: one in the middle and three on either side. The dough is then coated with beaten egg, sprinkled with caraway and once again coated with egg. The prepared dough is then sprinkled on top with a pinch of coarse sea salt crystals.

Baking:
‘Belokranjska pogača’ is baked until it is fully cooked. It is recommended that it be baked for 20 to 25 minutes at 200-220 °C. Notwithstanding that recommendation, the baking temperature and time may be adapted to the type of oven.

‘Belokranjska pogača’ must be baked to a light brown colour. The crust must be uniform in colour and crispness and be without blisters. The middle must be uniformly porous, without water rings, lumps of salt or flour and must not be tacky to the touch. The central part

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41 Пастърма говежда’ (Pastarma govezhda) (n 3)
should be 3 to 4 centimetres in height, with the edges being 1 cm to 2 cm high. The caraway and salt must have been sprinkled evenly. There must be the typical caraway and salt smell and taste of ‘Belokranjska pogača’.”

“Collection of sheep's milk:
— milk for the production of the cheese is obtained from healthy sheep (sheep of races reared in mountain and foothill areas) by hand-milking in a milking pen (strunga) located in natural conditions. The milk is collected in a rust-proof milking pail fitted with a filtering device (traditionally the milk was collected in a wooden pail). When the pail (geleta) is full, its contents are strained into a milk can through a sieve containing a cotton-wool filter (the milk may also be collected mechanically, in a mobile or stationary milking parlour);
— the milk collected is transferred in the cans to the production premises – a shepherd's hut (salaš-koliba).
Processing the milk into cheese – production of sheep's milk lump cheese:
— The freshly collected milk is processed immediately after milking, after being transferred to the production area of the shepherd's hut, where it is poured from the can into a putera, a vessel used for cheese production: during this process, it is re-filtered through a cotton-wool filter. A wooden vessel (putera) or a stainless steel doublebottomed vessel is used to produce the cheese.
— The temperature of the milk is raised to 30-32 °C by adding hot drinking water (at a temperature of 50 °C) directly to the milk or by heating it with the aid of hot water in a jacketed vessel or putera, or by adding boiled sour sheep's milk whey.
— After the temperature has been raised to 30–32 °C, microbial liquid rennet (based on the salt-stabilised fungus Rhizomucor miehei) is added, accompanied by continuous stirring, at a quantity of 40 ml of rennet per 100 l of milk (the amount of rennet is determined by the producer on the basis of its strength). The amount of rennet used also depends on the milking period (i.e. the quality of the milk, which changes during the milking period). The milk curdles approximately 30-45 minutes after the rennet is added.
— The curds thus produced are stirred and cut with a curd-harp until a grain size of 0,5-1 cm is obtained. — Boiled drinking water, cooled to 65 °C, is added to the cut curds in order to heat them to 32-35 °C, thus improving the release of whey from the curd grains. The curds are stirred well and left to rest. Throughout the production of the sheep's milk lump cheese, the temperature of the milk and whey must not fall below 29 °C.
— The settled curds are compressed by hand after about 10 minutes and worked into a lump with the aid of a cheesecloth.
— The lump is left to drain for about two hours, hanging on a hook.
— After draining, the cheese is transferred to a warm storage area – the ripening room – where the fermentation process takes place. Cheese shaped in a cheesecloth is hung on a hook and later placed on a shelf that is designed in such a way as to allow whey to drain off. — The temperature of the room during fermentation must not fall below 18–22 °C. The cheese ferments in two or, at most, three days under such conditions. The temperature during fermentation is monitored.
— When the production process is complete, the cheese may be sold. When sold, the cheese is packaged and labelled.”

“The following raw materials and auxiliary ingredients are used for the production of ‘Pastarma govezhda’ finished product:

Meat
— 100 kg fresh beef round, shoulder or fillet with pH 5.6-6.2, well-formed with gristle removed, in pieces with no specific dimensions. Cooking salt: 3-6 kg

or

42 ‘Belokranjska pogača’ (n 1)
43 ‘Ovčí hruďkový syr – salašnícky’ (n 2)
Salting mixture: 3-6 kg of cooking salt, 40 g of antioxidant, i.e. ascorbic acid (E300), 100 g of potassium nitrate (E252) or 85 g of sodium nitrate (E251), 500 g of refined granulated sugar.

Twine: permitted for use with food.

Production method:
The meat is boned, leaving the individual muscle groups intact. The meat is cleaned of blood, sinews or fasciae and formed in oblong flattened pieces with no specific dimensions.

The formed pieces are salted with salt or salting mixture, as per formulation. The salted pieces are tightly arranged in clean containers suitable for maturation. They are placed in a cold store with an air temperature of between 0 °C and 4 °C. After 3 to 4 days, the arrangement of the pieces is reversed (the top and bottom pieces are swapped) and they are left for another 3 to 6 days under the same conditions until they are evenly salted. After salting, the pastarma is immersed in plain cold water until the meat develops a pleasant salty taste. When the process is complete, a hanging loop made of twine is applied to each piece and the pieces are hung on wooden and/or metal frames (rods) arranged on wheeled sausage racks. The pieces are not allowed to come into contact with one another. They are left hanging on the rack to drain for up to 24 hours at an air temperature not exceeding 12 °C. When drained, they are placed in natural or air-conditioned drying chambers. Drying takes place at an air temperature of 12-17 °C and a relative humidity of 70-85 %. During drying, complex physico-chemical, biochemical or C 224/14 EN Official Journal of the European Union 9.7.2015 microbiological processes occur and the raw meat becomes a ready-to-eat product. During drying, the pastarma is pressed several times in order to develop a denser consistency and smooth surface. Before they are pressed, the individual pieces must be sorted according to thickness. Initial pressing takes place when the pieces of pastarma have dried slightly and a slight crust can be felt on their surface. Usually, 2-3 pressings take place, the first being 3-4 days after draining. Pressing lasts between 12 and 24 hours. The whole drying process lasts for 25-30 days – depending on the size of the pieces of meat – until a dense elastic consistency is achieved.

3. Description of the key elements establishing the product’s traditional character (Article 7(2) of this Regulation)

“`Belokranjska pogača` has been handed down from generation to generation, thereby preserving it as a traditional Bela Krajinj speciality. It was most probably brought to the region by the Uskoki who settled in the higher-lying areas on the slopes of the Gorjanci mountains on the Bela Krajinj side.

There is written and oral evidence of the origin of this flat bread but the written sources are rather sketchy.

The Doljenska (Lower Carniola) collector of folk traditions, the noted Slovenian author and traveller Janez Trdina enjoyed travelling through the above area and knew and wrote about the people living on the sunny side of the Gorjanci Mountains. Accordingly, ‘Belokranjska pogača’ is mentioned in his 1882 book Bajke in povesti o Gorjancih (Legends and Tales of Gorjanci).

There is a folk song that runs ‘give him “pogača” for a spring in his step …’ when children go from house to house calling for Zeleni Jurij (Green Man), as reported by the Metlika collector of folk traditions and linguist, Ivan Navratil. The latter’s 1849 book ‘Kresovanje v Metliki’ (The Bonfire Tradition of Metlika) tells of a flat white bread that the local people called ‘pogača’.

The author L. Simeonovič also mentions ‘pogača’ in ‘Enciklopedija jugoslovanske kuhinje’ (Encyclopaedia of Yugoslavian Cuisine, 1967).
There is reference to ‘Belokranjska pogača’ in ‘Etnološka topografija slovenskega etničnega ozemlja — 20. stoletje’ (Ethnological Topography of the Ethnic Slovenian Territory in the 20th Century, 1994) by the ethnologist M. Balkovec, who worked in the Bela Krajina Museum in Metlika.

Ksenja Vitkovič Khalil, in her book ‘Nerajska prehrana’ (The Cuisine of Nerajski Lugi, 1999) uses the term ‘prostača’ (a simple variant of the ‘pogača’) to refer to ‘Belokranjska pogača’. ‘Belokranjska pogača’ is also referred to in the ‘Leksikon Cankarjeve založbe’ (1973) and in the book ‘Dobra kuhačica’ (A Good Cook) by Minka Vasičeva (1902).

‘Pogača’ has a long tradition in Bela Krajina, being handed down from generation to generation, since it is a real speciality of the region. Housewives baking bread in the baker's oven for domestic use would also always bake ‘pogača’ for the children so that they could eat it warm while the bread underwent the necessary cooling down before it could be eaten.

Even nowadays it is still extremely typical, with housewives preparing it and offering it to guests they have invited to their home, but it is also offered to guests on farm stay holidays. You find it where wine is sold, old people believing that it soaks up the wine and prevents the alcohol from making people drunk.45

“The ‘salašnický’ element of the cheese's name is derived from the traditional production site, which was a shepherd's hut (salaš). Its traditional character stems from its traditional composition, production method and processing. As P. Huba stated in the book entitled Zázrivá, ‘Small-scale highland sheep-farming in Zázrivá was focused on the production of sheep's milk, which was always processed in the shepherd's home (salaš), where ovčí hrudkový syr – salašnický was offered as a delicacy to people visiting the shepherd.’ (Martin: Osveta. 1988).

Traditional ‘ovčí hrudkový syr salašnický’ was produced from fresh sheep's milk by curdling it with the aid of natural rennet (kľag) in a putera at an average temperature (of 32 °C) for 10-30 minutes. The coagulated milk was first shaken, then left to settle, and finally the curds were placed in a cheesecloth and pressed into a compact lump. The curd-filled cheesecloth was hung on a cleat, where it was left for the whey to drain off.

After draining, the lump of cheese was removed from the cloth and placed upside down onto a wooden shelf (podliah), where it was left for several days to dry and ripen. Once ripened, the lumps of cheese were taken from the shepherd's hut to the homes of the people who owned the sheep (Podolák Ján: Slovenský národopis 25, 1977).

In the 20th century, the production of ‘ovčí hrudkový syr – salašnický’ and ‘ovčí salašnický údený syr’ spread throughout the mountainous areas of Slovakia where sheep were reared.

‘Ovčí hrudkový syr – salašnický’ and ‘ovčí salašnický údený syr’ are amongst the dairy products of traditional Wallachian sheep-farming, the production of which was the main reason for rearing sheep in the mountainous regions of Slovakia. As a culinary speciality, it was used fresh (succulent — sweet) or fermented or dried, or preserved by smoking. (Podolák Ján: Slovenský národopis 25, 1977). Prokop wrote as follows in an article entitled ‘Z histórie Ovčieho mliekárstva na Slovensku’: ‘Wallachian culture is still evident in these parts owing to the carving skills of our shepherds; its influences are still to be seen in the exquisitely carved bowls (črpáky) that shepherds used’. (Slovenská spoločnosť pre racionálnu výživu, Bratislava, 1969). Heart- or duck-shaped moulds are used for ‘ovčí salašnický údený syr’. Dr Ján Balko, author of Bryndziarsky priemysel na Slovensku, published by Osveta in 1968, made the following observation: ‘We have no precise evidence showing who produced the first sheep's milk lump cheese here, or when they did so. However, we can safely assume that it was many centuries ago, given that, right up to 1914, the way sheep were farmed for milk did not differ much from the farming practices that existed at the time of the migration of the peoples.’ In Ovčie mliekárstvo a syrárstvo po novom it is stated that: ‘…45 ‘Belokranjska pogača’ (n 1)
the quality of the bryndza produced depends mainly on the quality of the ovčí hrudkový syr – salašnický’ (Edícia Povereníctva SNR pre pôdohospodárstvo, Bratislava, 1966). The name and traditional production method of ‘ovčí hrudkový syr – salašnický’ and ‘ovčí salašnický údený syr’ were also used by shepherds from the municipality of Priechod, who worked in shepherds’ huts in the 1960s and 1970s in the Turiec region (observation made orally by one Lamper, a shepherd, and a certain Ivanič from Priechod). P. Jasenský, a shepherd from Dolná Jaseň, recalls that ‘Ovčí hrudkový syr – salašnický and ovčí salašnický údený syr have been made since time immemorial, but only in small quantities, and they were used for direct consumption in shepherds’ huts or were, and are, sold to people visiting shepherds’ huts. They are traditional delicacies enjoyed by Slovaks living in mountain and foothill regions’. (Prehlásenie pána Jasenského, 1999).”

“In 1930, Prof. G. Dikov claims in the textbook Higiena na mesoto (Meat hygiene) that in Bulgaria beef has been processed into pastarma through salting and drying from time immemorial. Over Bulgaria’s thousand-year history ‘Pastarma govezhda’ embodies the wisdom of Bulgarians, who are practical, yet demanding with regard to food. That is why this product has a salty taste and the genuine colour and smell of meat; it is long-lasting and keeps easily.

In his book Iz stopanskoto minalo na Gabrovo (From Gabrovo’s economic past) (1929) Dr P. Tsonchev elaborates on the technological use of carcasses of bovine animals in the region 150 years ago. ‘On average 70 kg of pastarma can be produced from an ox of 250 kg...’ The handcrafted production of ‘Pastarma govezhda’ in the 19th century and beginning of the 20th century was typically carried out seasonally in natural drying chambers in the mountainous regions where the weather conditions were suitable. The traditional production method characterised by the drying process is what has made the product a Bulgarian speciality. During drying, certain parameters are maintained: air temperature and humidity, creating favourable conditions for the development of the country-specific micrococcii (M. varians) and lactobacilli (L. plantarum, L. casei), which give this product its characteristic taste (Valkova, K. Tehnologija na mesnite produkti (Meat products production methods), Plovdiv, 2005; Boshkova, K., Mikrobiologija na mesoto, ribata i yaytsata (Microbiology of meat, fish and eggs), Plovdiv, 1994). Due to its popularity and the advent of air-conditioned drying chambers which maintain the natural environment drying parameters, the production of ‘Pastarma govezhda’ has spread to all regions in the country and become industrialised, while the quality characteristics and the recipe of the product have been preserved intact right up to the present day.

The first production and trade standards for ‘Pastarma govezhda’ were published in 1942 by the Supreme Institute of Veterinary Hygiene and Control of Animal Products. In describing the production process Dr M. Yordanov and T. Girginov interpreted the jargon used in the past: ‘drying and pressing are repeated until the product is completely ready — the traditional producers used the word “baked”.’ The composition and the quality requirements for ‘Pastarma govezhda’ were standardised for the first time in 1955 in Bulgarian State Standard BDS 2014 55 (Beef and buffalo-meat pastarma). Rules and standards for the technological process ensuring this high-quality product have been established. The production method for ‘Pastarma govezhda’ was described in Sbornik tehnologicheski instruktsii po mesnata promishlenost (Collected articles on the technological instructions in the meat industry) (1958), Proizvodstvo i plasment na mesni produkti (Production and marketing of meat products) (1963) and Sbornik tehnologichni instruktsii za proizvodstvo na mesni proizvedenia (Collected articles on the technological instructions for the production of meat products) (1980), the composition and method of preparation having been kept unchanged over the years. In his memoirs Dr Chilingirov, a long-serving specialist at the Rodopa meat factory in Shumen in the 1960s, stated: ‘The main traditional production method has been fully preserved despite the modern technical equipment and air-conditioned chambers’.

46 ‘Ovčí hrudkový syr – salašnický’ (n 2)
47 Пастърма говежда’ (Pastarma govezhda) (n 3)
Selected Collective trademarks regulations

Rules for the use of the ‘Cremona Liuteria/Bisciola/Scimudin Della Valtellina/Schwarzes Alpenschwein’ Collective Trademark

Article 1 - Trademark Owner
(Include the name of the owner of the Trademark/where they are based/the name of the trademark/the type of trademark e.g. ‘collective’/where the trademark is registered/the international class of the trademark e.g. Nice class/mention of the attached Rules for Production document)

‘The Consortium of Violin Makers “Antonio Stradivari Cremona”, based in Cremona, Piazza Stradivari n. 1 (hereafter referred to as Consortium), pursuant to art. 4 of its Statute owns the “Cremona Liuteria” collective Trademark, including its design (hereafter Trademark), to which the present Rules are referring.

The Trademark is registered as a collective trademark in Italy in the following classes of international classification of goods and services:
CLASS 15
CLASS 16
CLASS 41

The use of the trademark is intended to raise awareness of the Consortium of Violin Makers “Antonio Stradivari Cremona”.

The graphical representation of the Consortium Trademark is attached to the present Rules (Annex A) and forms part thereof.:

‘The trademark is owned by the "Association of protection of the bisciola and bakery products of the Province of Sondrio", hereinafter referred to as the Trademark Holder, which monitors the correct use of the same, making use of the checks carried out by a third party independent inspection body.:

‘Owner of the Trademark: Valtellina Producers of Milk and Cheese Association.:

‘The association alpine network “Pro Patrimonio Montano” is the owner of the Collective Trademark “Schwarzes Alpenschwein”®, and is the based in St.Gallen, Switzerland (patrimont.org):
- association registration number: CHE-131.056.824 (commercial register St.Gallen)
- valid address for delivery according to the Association register:
  Pro Patrimonio Montano, Schneebergstr. 17, CH-9000 St. Gallen, Schweiz

The alpine network “Pro Patrimonio Montano” (abbreviated “Netzwerk/Rete PatriMont”, hereinafter called “PatriMont”) is a voluntary union of regional PatriMont-groups (in form of Association), of independent farms and of individuals who are interested in mountain farming. They commit themselves to the preservation of endangered species of farm animals.:

Article 2 - Purpose of the Collective Trademark
(the intended use of the trademark/how it will benefit the Association/Consortium that owns it)

Art. 1


Regulation of Use for the Collective Trademark ‘Schwarzes Alpenschwein’, available in German and Italian at <http://www.patrimont.org/en/black-alpine-pig/label-trademark> Art. 1
The use of the trademark is intended to raise awareness of the Consortium of Violin Makers “Antonio Stradivari Cremona”. The Trademark provides a visible and immediate guarantee to users, traders, customers and musicians that the instruments comply to the Instrument Making Rules.\[^{52}\]

The Valtellina Producers of Milk and Cheese Association has established the "Scimudin della Valtellina" Geographic Collective Trademark for the following purposes:

- Protect the original product Scimudin della Valtellina as a traditional cheese of the Province of Sondrio;
- Inform consumers about the characteristics of this product;
- Promote and support its dissemination.\[^{53}\]

The association provides the collective trademark to the entitled users for commercial utilization within the limits of the statute’s conditions. The intention is to enhance the protection, the preservation and the re-valorization of the species of the farm animals “Veltiner Schweine” (also called “Bündner Schweine”), “gescheckte Samolaco” and “Südtiroler Schecken-Schweine” (as well as if necessary of further relic populations that have to be recovered in the future).\[^{54}\]

**Article 3 – Conditions and Requirements for the Granting of Use**

The requirements that the operator must possess to obtain the license to use the trademark are:

- be registered in the Business Register of the Chamber of Commerce, Industry, Handicraft and Agriculture of Sondrio;
- carry out production and packaging of the "Bisciola" product in compliance with the Disciplinary;
- have successfully passed the checks carried out by the control body and have obtained the positive compliance report from this.\[^{55}\]

The Milk and Cheese Producers Association of Valtellina own these Terms and Conditions of Use and govern the Trademark and its use. The Interested Subjects, who share the purposes for which the Association has filed and applied for registration of the "Scimudin della Valtellina" Geographical Collective Brand and which satisfy the requirements established in this Regulation, may apply for use of the Trademark.

Interested Subjects, to obtain the License to use the Trademark, must certify the current development of milk processing in Scimudin cheese from Valtellina, commit to the full compliance with the provisions contained in the specification attached and in particular comply with the following conditions:

- have the operational headquarters in which to produce Scimudin della Valtellina in the province of Sondrio;
- observe the provisions contained in the attached production regulations;
- subject to the control of the Control Body identified by the Association.\[^{56}\]

\[^{52}\] Cremona Liuteria’, Art. 1  
\[^{53}\] Scimudin della Valtellina’, Art. 4  
\[^{54}\] Schwarzes Alpenschwein’, Art. 2  
\[^{55}\] Bisciola’, Art. 3  
\[^{56}\] Scimudin della Valtellina’, Art. 6
All members of the association have the right to use the Collective Trademark. In addition to that, by way of a resolution of the board, third parties may be authorized for utilization of the Collective Trademark in the limits of the agreed purpose, when it is conducive to the purpose of the association.57

Article 4 – How to Apply

The interested party who intends to obtain the license to use the Trademark must submit a specific request (License Request for use of the Mark) to the Board of Directors of the Association, complete with the following documentation:

a. Personal and business data;
b. Indication of the Company Legal Representative;
c. Declaration of free exercise of rights;
d. Declaration of commitment to observe the present Rules and the annex Production Discipline;
e. Documentation certifying the status of Scimudin della Valtellina cheese producer, that is a farm that directly transforms its own milk, a cooperative that collects milk from its members and transforms it into a dairy company, for at least a year;
f. Declaration of commitment to subjection to O.D.C.

The Board of Directors of the Association will decide on the granting of use of the Trademark only after having examined the assessment report of the Evaluation Committee pursuant to art. 8. The Board of Directors of the Association, having acknowledged the minutes of the Evaluation Commission, decides on the application for a License to use and notifies the Interested Party.59

Every natural or legal person, whose goods or services originate from the area defined in § 7 d), can become a member of the association. Apart from that, the requirements for a membership arise out of the “Statuten des alpinen Netzwerkes (Rete) “Pro Patrimonio Montano”, which are attached to this regulation.60

Article 5 – Terms of Use

57 ‘Schwarzes Alpenschwein’, Art. 5
58 ‘Bisciola’, Art. 4
59 ‘Scimudin della Valtellina’, Art. 7
60 ‘Schwarzes Alpenschwein’, Art. 4
(what product the Trademark may be used for/how the document needs to be made e.g. refer to the Rules for Production/what the Trademark cannot be used for) (restriction on conferring the license/Licensee may not license/convey sub-licenses/dispose of the Trademark to third parties)

With the user license, the Licensee acquires the right to use the Trademark owned by the Trademark Holder in the manner and within the limits indicated in this article. The Licensee assumes the obligation to pay a fee determined in its amount, usually every year, by the same Trademark Holder, taking into account the costs incurred for the control activity and for promotional and advertising initiatives aimed at enhancing the brand.

Furthermore, the Licensee assumes the obligation to:

a) faithfully observe what is prescribed in the Specification;
b) subject himself to checks by the Control Body, allowing free access to the inspectors, guaranteeing every assistance during visits and providing them with all the information necessary for the performance of the assignment;
c) fulfill all the corrective actions of the non-compliance prescribed by the Control Body;
d) maintain unchanged all the conditions that allowed the issuance of the license to use the Trademark;
e) use the Trademark exclusively for the product for which the license for use has been issued and for the quantities subject to control;
f) use the Trademark in its entirety and without modifications, including any sub-names, respecting the shape, even dimensional, which make it immediately distinguishable, as well as the colors and proportions;
g) use any signs, writings or other information that may be contained on the package or other material so as not to create confusion or mislead the recipients of the message;
h) use the Trademark exclusively on products subject to control, on headed paper, promotional or advertising material and publications relevant or referable to such products;
i) not perform any act or omission that could damage or, in any case, damage the reputation of the Trademark;
j) not use the trademark if the license has been revoked, waived or suspended;
k) do not place on the market products that do not conform to the aforementioned methods of use and, if these have already been introduced, withdraw them immediately and at their own expense from the market;
l) comply with the most restrictive standards established by the legislation in force, possibly drawn up by the Trademark Holder, on the correct handling and conservation of the "Bisciola".

With the License to use the Trademark the Licensee acquires the right to use the Trademark respecting the conditions, within the limits indicated in these Regulations, and in particular assumes the following obligations, in addition to the provisions of art. 10:

a) strictly observe the provisions of these Regulations for Use and the Disciplinary Rules of Production;
b) subjecting himself to the checks of the O.d.C., allowing free access to the inspectors, guaranteeing every assistance during the visits and providing them with all the information necessary for the accomplishment of the assignment;
c) to fulfill all the corrective actions of the non-conformities prescribed by the O.D.C.;
d) maintain unchanged all the conditions that allowed the License to use the Trademark to be granted;
e) use the Trademark exclusively for the purposes for which the License for Use was issued and in particular for the product for which it was issued and under the conditions indicated;

61 ‘Bisciola’, Art. 8
f) use the Trademark in its entirety and without modifications, respecting its shapes, dimensions, colors and proportions so as to make it immediately distinguishable;  
g) use the Trademark only on the label that accompanies the product, on its packaging, as well as on the letterhead, the signs, window stickers, promotional or advertising material and relevant publications;  
h) use any other signs, writings or information in a manner, which does not create confusion with the Trademark or mislead the recipients of the message;  
i) not perform any act or omission that could damage or, in any case, harm the reputation of the Trademark;  
j) do not use the Trademark if the License to use the Trademark has been revoked, withdrawn or suspended;  
k) not to participate in other bodies whose aims or activities are incompatible with those of the Trademark;  
l) do not file or register trademarks that are similar or likely to generate any risk of confusion with the Trademark;  
m) actively cooperate in carrying out collective activities aimed at promoting and enhancing the Trademark.

‘Terms of Use’

a) The Collective Trademark may be used by the entitled persons only for statutory purposes.  
b) The labeled products must be animals according to §2 of this statute or products obtained or made from such animals.  
c) During the life of the Collective Trademark, the animals have to be registered with a minimum of two generations in a stud book of a breeding association from the respective region of origin.  
d) The holding of origin has to be located in the area according to attachment to article 1 Nr. 1 of the “Übereinkommen zum Schutz der Alpen (Alpenkonvention)” or in Switzerland within the mountain zone in the pre-alpine terrain.  
e) The animals must be kept in cold stalls, which have a permanent exit to an open free-range area.  
f) Free-range production in the form of changing grazed green areas (rotational grazing) has to be in use, at least during the vegetation period.  
g) Combined products, which are made from animal products or which are produced with the help of the animals:  
   • Meat or sausage products: The proportion of pork has to be 100% from animals according to §2 of this statute;  
   • Concerning the pork, also other products have to consist of 100% from animals according to §2 of this statute insofar as no other regulation has been specified by the association;  
   • Concerning the pork, services have to be provided to 100% with the help of animals according to §2 of this statute insofar as no other regulation has been specified by the association.  
h) The usage rights of the Collective Trademark are non-transferable. The users may not grant a sublicense.  
i) Users are obligated to register themselves in a utilization-register kept by the Association.  
Furthermore, users are obligated to pay a one-time registration fee and a periodical royalty based on the turnover for using the Trademark.

   The amount of the registration fee and of the royalty, as well as the terms of payment are determined by a resolution of the members in the framework of a general assembly. The determination may be uniform for all users or separated for individual user groups and/or types of use. The currently valid registration fee and royalty as well as the terms of payment are available for download on the Association’s website “patrimont.org”.  

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62 ‘Scimudin della Valtellina’, Art. 13  
63 ‘Schwarzes Alpenschwein’, Art. 7
Article 6 – Labeling and presentation methods
(how to use the Trademark / should the Trademark be used in its entirety / may it be used in part or with modifications / may it be used with his own brands or trademarks / restrictions to prevent confusion for customers e.g. ‘Licensee shall not register and not use trademarks, companies, brands, company names and other distinctive signs that might lead to confusion with the Trademark or its individual elements’ / Licensee shall not damage or harm the reputation of the Trademark or the owner of the Trademark / limit on number of Trademark brandings) (make use of the Trademark in activities involving the products production, advertising, promotion, sales and marketing) If the Trademark is not included in the Regulation, it should be included in an attachment.

‘Trademark: the ”Bisciola” trademark distinguished by the name ”Bisciola” and the attached logo’

‘The ”Scimudin della Valtellina” trademark consists of the word ”Scimudin” followed below by ”della Valtellina”, in N.O. MOVEMENT BOLD, and a graphic symbol to the left of the writing. The symbol depicts a stylized cheese shape missing from a slice at the top and with a drop of milk falling to indicate the freshness of this product.’

‘The use of the collective trade mark “Schwarzes Alpenschwein” is permitted
- as word mark
as well as in form of the following variations and modifications:
- word sign “Schwarzes Alpenschwein – Nero delle Alpi”
- word sign „Nero delle Alpi”
- The following word/figurative signs coloured or black and white:

![Image of Schwarzes Alpenschwein logos]

Article 7 - Monitoring Body
(give a description of the body/committee/group that will be in control of monitoring compliance e.g. the makeup of the body/their responsibilities/the procedures they must follow)
‘The Control Body carries out checks on the compliance of the product with the Specification.’

64 Cremona article 7.3
65 ‘Bisciola’, Art. 2
66 ‘Scimudin della Valtellina’, Art. 2
67 ‘Schwarzes Alpenschwein’, Art. 6
68 ‘Bisciola’, Art. 5
The Committee is composed of 3 to 5 members appointed by the Board of Directors of the Association among its officials, technicians and experts of recognized fame in the local and/or regional agri-food sector, who have gained particular experience related to technical, productive and historical aspects linked to the dairy production and traditions of the province of Sondrio.

The Association's Board of Directors will also appoint the President and define the fees and reimbursements for expenses incurred. The Evaluation Committee has the task of expressing an in-depth technical opinion on the Granting of the License to use the Trademark or on the withdrawal of the same. Additionally, the Committee has the task of proposing to the Board of Directors the sanctions to be resolved and imposed on the Licensee who has acted in violation of these Rules.

Once the documentation presented is received, the Commission will:

- check its completeness and consistency;
- verify the existence or the presence of the requirements indicated in art. 6;
- formulate a definitive report to be sent to the Association regarding the admissibility or otherwise of the Subject.

During the preliminary investigation, the Evaluation Committee has the right to ask the interested party for clarifications on the documentation presented and, if necessary, an integration of the same.

Within 60 days from the arrival of the documentation of the Interested Subject or the documentation related to the Licensee's behavior in violation of these Rules, the Committee shall make a decision when at least at least half plus one of the members are present and with the favorable vote of the majority of those present.

The assessment is expressed in a report signed by the President of the Committee. This report will be sent to the Board of Directors of the Association no later than 15 days from the conclusion of the evaluation work.

The Board of Directors of the Association will also be able to entrust the Committee with advisory tasks on topics that are relevant to the promotion of the traditional Scimudin cheese of Valtellina.

The Association shall monitor the use of the Collective Trademark by the registered users in periodical intervals of two years. The Monitoring can be delegated by the Association to an independent control body.

**Article 8 – Monitoring Compliance**

(who will monitor the proper use of the Trademark/what their responsibilities are) (access to work areas for inspection/Licensee will allow for access to areas where the product is made in order to monitor compliance with these Rules and the Rules for Production/if a product does not meet requirements, then they must not sell that product with the Trademark and they must withdraw products on the market at their own expense)

The checks are carried out on the basis of a control plan prepared by the Control Body, which may avail itself, where necessary, of accredited laboratories for product testing. The Trademark Holder must agree to this plan.

The results of the checks carried out are to be shown in the Compliance Report, which must be sent to the Trademark Holder.

The Compliance Report, in addition to the positive or negative evaluation, may also contain a proposal for corrective actions, as well as the possibility of carrying out further tests or inspections within a specified time. Expenses related to checks and related tests or inspections must be paid for by the operator.

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69 'Scimudin della Valtellina', Art. 8  
70 'Schwarzes Alpenschwein', Art. 8
If the operator does not accept the conclusions of the Compliance Report, he/she will be able to resort to the procedures set forth in the By-laws or regulations of the Control Body.\(^7\)

'Even after the granting of the License to use the Trademark, the Association has the task of verifying the compliance of the Licensee's activity with the conditions set out in this Regulation by means of appropriate systematic or random checks carried out by the O.d.C. The checks are carried out on the basis of a control plan prepared by the O.d.C, which may use third parties independent to that expressly authorized by the Association and, where necessary, accredited laboratories for product testing. The number and frequency of the checks ordered by the O.d.C. can be increased on the basis of justifiable needs represented by the Association.

The results of the checks carried out are shown in the Compliance Report, which must be submitted by the O.d.C. Association. The O.d.C. may request corrective actions from the Interested Party, as well as perform further tests or inspections within a specified time. In this case, the expenses related to further tests or inspections must be paid for by the Interested Party.\(^7\)

'The Association shall monitor the use of the Collective Trademark by the registered users in periodical intervals of two years. The Monitoring can be delegated by the Association to an independent control body. The users are obligated to allow and to actively support the compliance measures in a reasonable and necessary way, especially by granting access authorizations and the submission of necessary documents and information.'\(^7\)

**Article 9 – Non-Compliance and Sanctions**

(insert disciplinary sanctions/describe the levels of sanctioning/report of any irregularities to an authority) (when will the owner decide to take legal action against violations of obligations by the Licensee/what type of legal action e.g. in court or out of court or arbitration/what is the appropriate legal method)

'Non-compliance may be:
- slight: when they do not affect the image of the Trademark or the characterization of the product;
- secondary: when they do not affect the image of the Trademark but may compromise the characterization of the product;
- serious: when they are such as to affect both the image of the Trademark and the characterization of the product.

In view of the non-compliance described above, the Trademark Holder may apply, subject to any compensation for damages, the following penalties to the responsible licensees: a verbal warning, a fine, suspension and revocation. The resolutions containing the sanctions and the related reasons are communicated to the involved licensees by registered letter, fax or other equivalent means. Pecuniary sanction, suspension and revocation must be noted in the list of licensees.

The sanctions for serious or secondary non-compliance may be accompanied by the publication of the relevant provision in newspapers and/or specialized magazines by the Trademark Holder, at the expense of the Licensee.\(^7\)

'Non-compliance can be:

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\(^7\) ‘Bisciola’, Art. 5
\(^7\) ‘Scimudin della Valtellina’, Art. 9
\(^7\) ‘Schwarzes Alpenschwein’, Art. 8
\(^7\) ‘Bisciola’, Art. 10
- slight: when it does not affect either the image of the Trademark or the traditional characterization of the Scimudin della Valtellina cheese;
- serious: when it is such as to affect the image of the Trademark and/or the traditional characterization of the Scimudin cheese from Valtellina.

In view of the non-compliance described above, the Association can apply, subject to any compensation for damages, the following sanctions to the responsible Licensee:
- verbal warning
- pecuniary sanction,
- suspension,
- revocation.

The provisions containing the sanctions and the related reasons must be communicated to the Licensee concerned by registered letter or other equivalent means.

The pecuniary sanction, suspension and revocation must be noted in the List of Licensees.

The sanctions for serious non-compliance can be accompanied by the publication, by the Association and at the expense of the Licensee, of the relevant provision on a local newspaper and/or specialized magazine.\(^{75}\)

'The maintenance and the defense of the Collective Trademark behooves the association. For this reason, the Board takes the necessary measures and rules the following proceedings.'\(^{76}\)

\(\text{Article 10 - Liability}\)
(exemption of the Trademark owner from liability to the Licensee in the event of invalidity or ineffectiveness of the Trademark, and when the Trademark infringes of third party rights/licensee indemnifies and holds harmless the owner from damages or other claims of third parties relating to the products produced by the Licensee)

'The Consortium, to the extent required by law, is exempted from any liability to the Licensee in the event of invalidity or other cause of ineffectiveness of the Trademark, total or partial, as in the case where the Trademark infringes brand rights or any other rights of third parties.

The Licensee also agrees to indemnify and hold harmless the consortium from any claim for damages or other claims of third parties relating to the Instruments produced by the Licensee.'\(^{77}\)

\(\text{Article 11 - Confidentiality}\)
(Licensee will not reveal to third parties in any way even after termination or expiration the confidential information gained from the owner of the Trademark/Licensee may not use this information for purposes other than those provided for in these Rules or the license)

\(^{75}\)‘Scimudin della Valtellina’, Art. 15
\(^{76}\)‘Schwarzes Alpenschwein’, Art. 11
\(^{77}\)‘Cremona Liuteria’, Art. 15
‘The documents and information concerning the operator are considered confidential, unless otherwise provided by law or written authorization of the operator. The Trademark Holder and the Control Body are bound by professional secrecy.’

‘The deeds and information concerning the Interested Subject and the Licensee are considered confidential, unless otherwise provided by law or written authorization of the Interested Subject or the Licensee themselves. The Association and the O.D.C. are bound by professional secrecy.’

Article 12 - Term and Termination

(when the Trademark License goes into effect/how long it stays in effect/rules regarding termination/describe when termination may occur outside of the normal procedure given above)

‘The validity period of the license to use the Trademark is one year and it is tacitly renewed for a corresponding period if the Trademark Holder does not have it suspended or revoked according to this Regulation or if the operator does not submit renunciation at least ninety days before the deadline.’

‘The Licensee may renounce the license to use the Trademark at the end of its validity period or when he/she does not intend to accept any changes:
- to the specification;
- of economic conditions;
- to this Regulation.

The communication of the withdrawal must be sent to the Trademark Holder and to the Control Body within thirty days from the notification of the aforementioned variations. The waiver becomes operative after ninety days from the date on which the Licensee has communicated it to the persons indicated above.

Following withdrawal, all rights to use the Trademark cease and the interested party is removed from the list of licensees.’

‘The Licensee may at any time renounce the License to use the Trademark. To this end, an explicit communication must be sent to the Association by registered letter with return receipt or its equivalent.

The withdrawal begins at the moment of receipt of the communication.’

‘The usage authorization expires automatically upon the elimination of the authorization according to §5 of this statute. Additionally, it expires if the user leaves the stud book according to §7 of this statute or if the user or his animal is excluded from the stud book because of violations of the respective breed regulations.'
In the case of other violations of the statute or Trademark infringements, the Board may request the user to remedy the breach subsequent to give an appropriate period for this. If the remedy is not effected in time or if there are repeated violations the Board has the right to withdraw the user’s authorization. Other claims of the Association regarding Trademark infringements remain unaffected. \[84\]

**Article 13 - Effects of Termination**

(use of Trademark after termination/return of materials relating to or having the image of the Trademark/Licensee does not acquire rights, entitlements to any compensation, indemnities, damages, or other payments due to the use of the Trademark)

‘From the time of termination or cancellation for any reason of the license, the Licensee shall not make any further use of the Trademark. In addition, the Licensee shall promptly return all material with the image of the Trademark to the Consortium.\[85\]

‘In the case of revocation or withdrawal of the Licensee, no reimbursement of the sums paid during the year to which the revocation or withdrawal refers shall be recognized. Moreover, he remains obliged to the payments of pertinence of the period in which he has been the licensee of the mark.

The Licensee who withdraws and the revoked are also liable to the Trademark Holder and to third parties for all the obligations assumed in their name and on their behalf by the Trademark Holder until the date on which they have been Licensed Trademarks.\[86\]

‘In case of withdrawal or revocation, the Licensee will not be reimbursed for the sums paid during the year to which the withdrawal or revocation refers. Furthermore, he remains obliged to pay the pertinence of the period in which he was a licensee of the trademark.

The withdrawn and the revoked are also liable to the Association and to third parties for all obligations assumed in their name and on their behalf by the Association until the date on which they have been Licensed Trademarks.

Following termination or revocation, the Licensee is canceled from the List of Licensees and also ceases all rights to use the Trademark.\[87\]

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**Article 14 – Other Responsibilities of the Licensee**

(the responsibilities of the Licensee should they become aware of violations e.g. give notice and assist in search for evidence)

‘In the event that a Licensee becomes aware of violations of the Trademark, he agrees to give immediate written notice to the Consortium, and assist the latter in the search for evidence.\[88\]

‘The members and the users of the collective trademark are obligated to immediately upon knowledge report to the association violations of the statute or other trademark infringements.

If and to the extent to which the association has to provide evidence regarding the use of the trademark, for example to enforce or to maintain the collective trade mark, every user is upon request obligated to immediately make available all necessary statements, information and documents. The necessity does not lapse if the proofs of use could be requested from other users.\[89\]

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84 ‘Schwarzes Alpenschwein’, Art. 10
85 ‘Cremona Liuteria’, Art. 19
86 ‘Bisciola’, Art. 16
87 ‘Scimudin della Valtellina’, Art. 21
88 ‘Cremona Liuteria’, Art. 13
89 ‘Schwarzes Alpenschwein’, Art. 9
Article 15 – Jurisdiction and Representation
(who has the exclusive jurisdiction over disputes arising from or related to the license)

'Any dispute arising from or related to the license is under exclusive jurisdiction of Cremona.'

'The association is judicially and extra-judicially represented by the board.'

Article 16 – Final Provisions
(language of origin prevailing over translations/when the present Rules go into effect)

'The Italian text of the present Rules shall prevail over any translation into foreign languages.'

'The trademark statute is present in several languages. The German version is the binding version.'

Additional Guidelines

- Attached to this document should be a product making regulation, which outlines in detail the procedure that must be used in order to produce a product (bread, cheese, meat) that may use the Trademark.
- The 'Bisciola' product making regulation is available in Italian at <http://www.marchiovaltellina.it/sites/default/files/mcg/DISCIPLINARE%20bisciola.pdf>.
- Below, the Cremona Violin product making regulation may be found in order to give a clear example of a product making regulation.

Instrument Making Regulations for "Cremona Liuteria" Trademark Instruments

1) Cremonese violin making—a brief History

Main actor in the historical evolution of the violin. Cremonese violin making began its course with Andrea Amati in the mid-16th century and continued for three centuries, marking a unique evolutionary process.

What followed, in these three hundred years, was an interweaving of families composed of violinmakers for several generations, from father to son, from son to grandson and great-grandson who, after the Amatis, bore names such as Bergonzi, Guarneri and Stradivari: dynasties of violin makers with luthiers of varying fame, but indistinctively linked by a classical construction tradition.

Their fame made its way throughout Europe: owning a violin from one of their workshops was for the principal European courts and the most famous musicians not only a sign of distinction but a guarantee of the excellent quality of the instrument.

The instruments from this period are now considered the reference models in the history of the violin, fundamental in the training of many violinmakers and a source of inexhaustible inspiration for contemporary violin making.

After the great splendor, a decline was almost inevitable: in Cremona, the downturn began at the end of the 18th century and continued through the entire 19th century, even though important violinmakers worked in the city in that later century who are still highly regarded.

90 'Cremona Liuteria', Art. 21
91 'Schwarzes Alpenschwein', Art. 3
92 'Cremona Liuteria', Art. 22
93 'Schwarzes Alpenschwein', Art. 12
The true silence began at the start of the 20th century, interrupted by the founding of the "Stradivari Hall first and the "Stradivari Museum" subsequently. This silence lingered on through the first half of the century: it was only in the 1960s that the Violin Making School, founded in 1938, finally became active.

In that same period, Cremona laid the foundation for its collection of historic instruments: the Tourism Board purchased the 1715 Stradivari - renamed "Il Cremonese" and donated it to the City of Cremona.

From that period onwards, with a constant crescendo, Cremonese violin making has resumed its stride: new masters been trained and workshops have been opened as same by tradition. New international relationships are being formed, and exhibits and competitions in the city have enjoyed ever-greater success.

Today, Cremona, with its almost 150 workshops, has returned to be the reference point for violin making in the world.

2) Definition of the sector

Instruments with "Cremona Liuteria" Trademark are representative of "excellence" in the artistic and traditional artisan trades in that they are made entirely by hand, with the exception of parts such as the strings, fingerboard, purfling, etc. that are identified in the Regulations to which every licensee of the "Cremona Liuteria" Trademark must abide.

The artistic and traditional artisan trade, in the sphere of violin making, stands out for the originality and personality expressed by the master violinmaker in creating his instruments. These instruments respect and revive a technical and formal tradition that has been consolidated over time and can be traced back to a particular historical and cultural context that produced the likes of the Amatis, the Guarneris and the Stradivaris.

1. COMPONENTS

The instrument with the "CREMONA LIUTERIA" Trademark must be made as follows:
- wood of spruce, maple, ebony, willow, poplar, rosewood, mahogany, citron wood and/or other woods traditionally used in the construction of instruments:
- six blocks in spruce, willow or similar woods;
- linings of the same wood;
- ribs in maple, poplar, willow or other woods already mentioned in the first point;
- back in one or more pieces, usually in maple or other woods mentioned in the first point;
- table in one or more pieces of spruce or citron wood;
- scroll in maple or woods already mentioned in the first point, in one piece or two pieces with a neck-head graft;
- bass-bar of the same or similar wood as the table;
- the purfling strips may be machine made. The purfling channels must be cut by hand.
- the fingeterboard may be semi-worked and of ebony or other suitable wood, except for baroque instruments that may utilize other woods;
- the wood used must be subjected to natural drying for a period long enough to guarantee suitable levels of humidity and seasoning.

2. CONSTRUCTION METHOD

- all phases of the construction must be carried out inside the workshop
- serial production or pure assembly of finished parts is not allowed
- handcraft must be the predominant method used in the construction process
- the use of electrical tools is allowed in the preparation phases and the roughing out stages of instrument parts in order to speed up the procedure without in any way compromising the final results of the product. In particular, the following is allowed:
a) cutting out the table, back, ribs and scroll from the block
b) roughing out thickness for edges
c) external and internal roughing out of the table and back (for operations, pantographs or computerized cutting machines are not allowed)
   - the archings are worked with the use of finger planes and scrapers, internally and externally;
   - the scroll is sculpted and finished by hand using gauges, scalpels, and scrapers;
   - the glues must be of organic origin, prevalently of natural origins;
   - the finishing must be done using scrapers, with sandpaper or with animal or vegetable elements;
   - the varnish must be oil based, alcohol based, mixed or of essences, applied by brush or other manual aids;
   - finishes or varnishes of nitrocellulose, polyurethane or acrylic are not allowed;
   - compression pump or air-blown spray varnish is not permitted;
   - for the fittings the use of pegs, buttons, tailpieces, end-buttons, chin rests, upper and lower nuts, bridges and sound posts that are mass produced is permitted.

3. CONSTRUCTION PHASES
A) CONSTRUCTION
   o choice of model/design
   o preparation of the following pieces:
     o table with f-holes and bass-bar
     o back
     o purfling
     o ribs with blocks and linings
     o scroll with fingerboard and upper nut
     o assembly of the parts
B) VARNISH
   o wood preparation using fillers and transparent or coloured primers;
   o varnish application coats until the desired colour and thickness is achieved;
   o smoothing by using oil or water as necessary;
   o finishing by using French polish, polish or various other finishes.
C) SETUP
   o fit and position sound post;
   o fit and position bridge;
   o ream and fit pegs and end button;
   o mount tail piece, tail-piece holder and fine tuner;
   o mount chin-rest;
   o put on strings and verifying correct spacing on upper nut, fingerboard and bridge;
   o verify correct distance between tailpiece and bridge;
   o acoustic trials.

CERTIFICATION
Certification of instruments with the "Cremona Liuteria" Trademark requires the following:
- the product sheet;
- a technical-photographic file on CD or external memory (printed photos or photos sent via email to the secretary are also possible) consisting of 14 different photos of the various work phases, as listed here:
  a) photos of the archings finished with finger planes (2)
  b) photos of the right C-bout channel of the table and back (2)
  c) photos of the table arching with the f-holes marked out pencil and the back finished with scraper (2)
  d) photo of the back, interior carved down to thickness, interior view (1)
  e) photo of the centre part of the table with the f-holes being cut out (1)
  f) photo of the interior view of the table with bass-bar glued in (option to sign and date on the upper left and/or firebrand) (1)
  g) photo of the ribs with linings (either glued or not to the back) (1)
  h) photo of head with the sculpted first turn of scroll (1)
  i) photo of the first phase of joining neck to the body (1)
  j) photo of the instrument finished in white with unfinished button (1)
  k) photo of the instrument front view, halfway the varnish phase (1)
- When the declaration signaling the start of work is consigned to the CONSORTIUM, the licensee is required to consign three photos (table and back- planed; head- planed and squared).
  The Licensee of the TRADEMARK is required to conserve the cutouts of the C-bouts for one year after the Certificate has been issued. If during the construction phase of Trademark instruments, defects are found in the wood, it is possible to change photos. In this case, it is necessary to consign three additional photos to substitute the preceding ones, to the Secretary of the Consortium (table and back- planed; head- planed and squared).
  In addition, it is possible to attach the cd containing the photos or a memory device to the certificate that will consigned to the client.
(v) **Selected Bibliography**

a) With Chiara Bortolotto, I co-edited Issue 4, Volume 25, of November 2018, of the International Journal of Cultural Property, available here <https://www.cambridge.org/core/journals/international-journal-of-cultural-property/issue/A36590C2174AAE38DEACB35E5E73FBC1>. The issue includes the following papers:


b) Other relevant bibliography on the topic is the following:


Göttler, Monika and Ripp, Matthias 2017. Community Involvement in Heritage Management Guidebook, For the OWHC Regional Secretariat Northwest Europe and North America in cooperation with Joint Project European Union / Council of Europe COMUS and EUROCITI


Ubertazzi, Benedetta, Non-Governmental Organizations and the 2013 session of the UNESCO Intangible Cultural Heritage Committee, in Italian Yearbook of International Law 2013, vol. XXIII, 299-324

Ubertazzi, Benedetta, Ambiente e Convenzione UNESCO sul patrimonio culturale intangibile, in Riv. giur. dell'ambiente, 2011, 315-325


Ubertazzi, Benedetta, Territorial and Universal Protection Of Intangible Cultural Heritage From Misappropriation, in 8 New Zealand Yearbook of International Law 2010, 69-106;

Zappalaglio, Andrea and Carls, Suelen, More than Wine, Cheese and Asparagus, Geographical Indications (GI) protect local goods and traditional production processes against imitation and misuse. A new research project of the Max Planck Institute for Innovation and Competition, available at https://www.ip.mpg.de/en/research/research-news.html?tx_news_pi1%5Bnews%5D=308&tx_news_pi1%5Bcontroller%5D=News&tx_news_pi1%5Baction%5D=detail&cHash=679d9d4e67f2b7369ecd13d663469df9