



**INSTITUTE OF AGRICULTURAL
AND FOOD ECONOMICS
NATIONAL RESEARCH INSTITUTE**

**Traditional
and regional food
in Poland**

Bożena Gulbicka

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**COMPETITIVENESS OF THE POLISH FOOD
ECONOMY UNDER THE CONDITIONS OF
GLOBALIZATION AND EUROPEAN INTEGRATION**

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prof. dr hab. Bożena Gulbicka



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This publication was prepared as a contribution to the research on the following subject:
Assessment of the development conditions and challenges for the agri-food sector in Poland at the background of the global trends within the framework of the research task: *Seeking for new production balance in Poland at the background of the global trends*

The purpose of this research was to present traditional and regional food in the aspect of new legal regulations and especially its safety to human health.

Reviewer

prof. dr hab. Stanisław Kowalczyk

Computer development

Bożena Brzostek-Kasprzak

Proofreader

Katarzyna Mikulska

Translated by

Summa Linguae S.A.

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*Instytut Ekonomiki Rolnictwa i Gospodarki Żywnościowej
– Państwowy Instytut Badawczy
ul. Świętokrzyska 20, 00-002 Warszawa
tel.: (22) 50 54 444
faks: (22) 50 54 636
e-mail: dw@ierigz.waw.pl
<http://www.ierigz.waw.pl>*

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INTRODUCTION

The consumers and producers in Poland and other European Union countries show increasing interest in regional and traditional food distinguished by unique quality. However, the market was captured by mass-produced food, industrial production and fast foods. In most of the countries, regional and traditional food represents a minor market segment. The natural time-consuming and labour-intensive production methods, typical of traditional and regional food are the exact opposite of standardisation and normalisation of food production brought about by globalisation.

Products manufactured under industrial mass production contain many chemical additives improving their taste, smell, and colour, and preservatives extending durability of food often transported over long distances. Although food law allows for the use of these substances their content in food limits the consumer's confidence in the product. Thus, agricultural products and foodstuffs having features typically connected to geographical origin and traditional manufacturing methods are much in demand. A growing number of consumers set great store on the quality and diversity of consumed products.

Traditional and regional food production and promotion in the European Union is increasingly more important. In 1992, a number of regulations on the registration and protection of this food against adulteration and unjustified use of the name was published. Agricultural products and foodstuffs registered as the Protected Designation of Origin and Protected Geographical Indication are linked to a given area, and Traditional Speciality Guaranteed is distinguished by the traditional production method. Producers manufacturing agri-food products according to the specification determined in the application for registration submitted to the European Commission may use the graphic quality sign attesting to its authenticity and guaranteeing its quality. At the same time, consumers get more information enabling to choose among many labelled products. As of 1 May 2004, Poland is a member of the European Union and is covered by the quality schemes for traditional agricultural products and foodstuffs of known origin. The registration and protection of the names of regional and traditional products is based on the European Union law. The Polish provisions, on the other hand, define institutional framework allowing to implement the system on the national level.

The paper primarily aims at presentation of traditional and regional food in the aspect of new legal regulations, especially its safety for human health.

Chapter I (*Regional and traditional products in the European Union – basic legal regulations*) discusses the new regulation forming the grounds for registration of regional and traditional products with the European Union as Protected Designation of Origin, Protected Geographical Indication and Traditional Speciality Guaranteed. It aims at protection of regional and traditional agri-food products on the European Union area against unauthorised use of their names or adulteration thereof.

Chapter II (*Traditional and regional products in the Polish legislation*) covers legal regulations on registration of agri-food products and temporary protection of the names of regional and traditional products applying for registration in the European Union. It also discusses the conditions of entering a given product in the List of Traditional Products kept by the Ministry of Agriculture and Rural Development.

According to the EU legislation, each Member State may create its own food quality schemes promoting high-quality food, including regional and traditional food (Chapter III *National and regional food quality schemes*). Such schemes in Poland include: Quality Tradition, Try Fine Food, Polish food quality schemes for meat products: Quality Meat Program, Pork Quality System, and the Quality Assurance for Food Products which may also include other food products. The paper also covers the Regional system for Małopolska and Warmia Mazury Powiśle belonging to the European Network of Regional Culinary Heritage. Products covered by these schemes get their own logo.

Chapter IV (*Quality and safety of traditional and regional food*) draws special attention to the safety of regional and traditional food, and to derogations, i.e. exceptions from the legally regulated production (veterinary and hygienic) requirements, for producers applying the invariable and traditional methods. Given the introduction of more stringent legal regulations pertaining to polycyclic aromatic hydrocarbons the issue was covered in greater detail.

Chapter V (*Polish regional and traditional products registered with the European Union and their characteristics*) describes regional and traditional food products entered by the European Commission in the register of Protected Designations of Origin and Protected Geographical Indications, and the register of the Traditional Specialities Guaranteed. Registration and labelling of these products protects them against unauthorised use of their names or adulteration thereof.

Chapter VI (*Opportunities for and barriers to the development of the market of traditional and regional products in Poland*) focuses on factors opening up development opportunities for the market of traditional and regional products in Poland. These include: growing demand for this type of food resulting, primarily, from loss of consumer confidence in food produced by industrial methods and their drive at diversification of everyday diet, getting high prices for regional and traditional products, and co-financing of agricultural producers covered by the food quality schemes from funding under the Regional Development Programme. The key barriers to the development of the market of regional and traditional products cover: adulteration of regional and traditional food, faulty regulations, excessive bureaucracy, and too high requirements for manufacturers of regional and traditional products, and also too low incomes of the consumers restricting demand and low awareness of the consumers of the values of the food.

Apart from the EU and Polish legal acts concerning the production of regional and traditional food, its safety and the literature, the paper is also based on information included in the Internet and some fragments of the work entitled *Podstawowe regulacje prawne i promocja żywności tradycyjnej i regionalnej w Polsce* (*Basic legal regulations on regional and traditional food and its promotion in Poland*) [B. Gulbicka, series *Studia i Monografie*, no. 150, IERiGŻ-PIB, Warsaw 2010].

CHAPTER I

REGIONAL AND TRADITIONAL PRODUCTS IN THE EUROPEAN UNION – BASIC LEGAL REGULATIONS

The EU Member States, especially the wealthier strata of the society, shift away from industrially produced food, which contains high amounts of chemicals, in agricultural and processing sectors in favour of increased consumption of regional and traditional food. However, it is still a small segment of the food market. *Today, international corporations decide what we eat, what we watch, what we wear, where we work and what we do*¹.

The EU food quality policy consists in, *inter alia*, labelling and certifying agri-food products, which come from specific regions and are traditionally produced thus confirming their high quality. These measures are to recognise the specific quality of regional and traditional food and increase consumer confidence in it, as well as protect products against unauthorised use of their name or adulteration. Its production is one of the most important factors affecting the development of rural areas. It provides rural areas with new livelihoods, increases farmers' income, especially in less-favoured areas thus preventing their depopulation.

Specific quality, resulting from traditional production consistent with cultural heritage values (recipes passed down from generation to generation) and possibly from the impact of area-specific natural factors, such as climate, vegetation, terrain location, soil quality, etc., is the most important characteristic of regional and traditional products. In the European Union, they are treated as a unique good and the cultural heritage of Europe. The products and dishes of national or regional cuisines are a key part of tourism promotion in Europe, in particular agritourism promotion.

The European Union introduced a scheme for the protection of regional and traditional products, which is modelled on the French one. It is a scheme for the certification and labelling of agri-food products with a distinctive character arising out of the specific features of their regions of origin or their traditional production method consistent with culinary heritage values (recipes passed down from generation to generation). Producers of such products, i.e. protected products, are entitled to adequately label them under the Common Agricultural Policy to prove their qualities and uniqueness.

The EU scheme for Protected Designations of Origin, Protected Geographical Indications and Traditional Specialities Guaranteed has operated in the European Union since 1992².

Currently, the scheme for the protection and promotion of regional and traditional products in the European Union operates under Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 *on quality schemes for agricultural products and foodstuffs*. The Regulation combines the existing solutions of Council Regulation (EC) No 509/2006 of 20 March 2006 *on agricultural products and*

¹ J. Bakan, *Korporacja. Patologiczna pogoń za zyskiem i władzą*, Wydawnictwo Lepszy Świat, Warsaw 2006, p. 13. As cited in: S. Kowalczyk, *Globalizacja, agrobiznes i produkcja żywności*, [in:] *Bezpieczeństwo żywności w erze globalizacji*, scientific ed. S. Kowalczyk, Oficyna Wydawnicza SGH, Warsaw 2009, p. 41.

² – Council Regulation (EEC) No 2081/92 of 14 July 1992 *on the protection of geographical indications and designations of origin for agricultural products and foodstuffs*

– Council Regulation (EEC) No 2082/92 of 14 July 1992 *on certificates of specific character for agricultural products and foodstuffs*.

Both regulations were repealed.

foodstuffs as Traditional Specialities Guaranteed and Council Regulation (EC) No 510/2006 of 20 March 2006 *on the protection of geographical indications and designations of origin for agricultural products and foodstuffs*. Both regulations were repealed. Furthermore, the Implementing Regulation, i.e. Commission Regulation (EC) No 1216/2007 of 18 October 2007 *on agricultural products and foodstuffs as Traditional Specialities Guaranteed*, and Commission Regulation (EC) No 1898/2006 of 14 December 2006 *on the protection of geographical indications and designations of origin for agricultural products and foodstuffs* were repealed and replaced by Commission Delegated Regulation (EU) No 664/2014 of 18 October 2013 *supplementing Regulation (EU) No 1151/2012 of the European Parliament and of the Council with regard to the establishment of the Union symbols for Protected Designations of Origin, Protected Geographical Indications and Traditional Specialities Guaranteed and with regard to certain rules sourcing, certain procedural rules and certain additional transitional rules*.

Its objectives are set out in Article 1 of Regulation (EU) No 1151/2012:

1. *This Regulation aims to help producers of agricultural products and foodstuffs to communicate the product characteristics and farming attributes of those products and foodstuffs to buyers and consumers, thereby ensuring:*
 - (a) *fair competition for farmers and producers of agricultural products and foodstuffs having value-adding characteristics and attributes;*
 - (b) *the availability to consumers of reliable information pertaining to such products;*
 - (c) *respect for intellectual property rights; and*
 - (d) *the integrity of the internal market.*

The measures set out in this Regulation are intended to support agricultural and processing activities and the farming systems associated with high quality products, thereby contributing to the achievement of rural development policy objectives.

2. *This Regulation establishes quality schemes which provide the basis for the identification and, where appropriate, protection of names and terms that, in particular, indicate or describe agricultural products with:*
 - (a) *value-adding characteristics; or*
 - (b) *value-adding attributes as a result of farming or processing methods used in their production, or of the place of their production or marketing.*

Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 *on quality schemes for agricultural products and foodstuffs* aims at simplifying and harmonising the regulations and shortening the duration of registration procedures, ensuring the quality of registered products and the protection of producer and consumer interests.

1. Regional and traditional agri-food products

In order to prevent adulteration of food and having regard to the preservation of cultural (culinary) identity of regions and even Member States, the European Union introduced a scheme for protecting the names of products whose quality is based on the link with the region of origin or on the traditional method of production. Manufacturers of such products, i.e. protected products, are entitled to adequately label them to prove their qualities and uniqueness. Labelling confirms their high quality. The EU quality scheme distinguishes between regional products registered as a Protected Designation of Origin and a Protected Geographical Indication, as well as traditional products registered as a Traditional Speciality Guaranteed.

Putting regulations in place on regional and traditional products contributed to the development of production thereof. Many of the products labelled are produced in difficult soil and climatic conditions (e.g. “mountain” cheese) or related to labour-intensive production methods. Labelling products with “regional designations” increases their competitiveness.

The labelled products have their quality guaranteed, and consumers can choose one out of many others. These products, both in the EU and Poland, are a measure of own regional identity. On the one hand, producers of regional and traditional products can count on obtaining support for the promotion of such products and, on the other– on the interest in these products and the region of their origin of urban population and tourist groups with higher income. The current scheme for the protection of regional and traditional products owes a lot to French solutions, which initially concerned only wines and other alcohols to include other foodstuffs over time³.

In accordance with Regulation (EU) No 1151/2012, the Register of Traditional Specialities Guaranteed currently contains only products registered with reservation of the name. As set forth by the requirements of Article 13(1) of Regulation (EC) No 509/2006, names previously registered without reservation of the name may continue to be used in the manner provided for in the new Regulation until 4 January 2023. The Member States may also apply a simplified procedure of registration of such a name to have it reserved, by submitting an appropriate application to the European Commission no later than 4 January 2016 (Article 26 of Regulation No 1151/2012).

Registering a regional and traditional food product takes patience, as the period from receiving the application to obtaining a protected name by the applicant country is long.

It should be taken into account that the period of registration of regional and traditional agri-food products with the European Commission usually prolongs, as the Commission often has to ask for further clarifications or supplements to the application. Once the application is given a positive reply and is published in the Official Journal of the European Union, any Member State or third country may file its notice of opposition to the application for registration being published in the Official Journal within three months, which further extends the registration of the application. The name of the product submitted for registration is often the subject of disputes.

One of the longest disputes concerned “Feta” cheese, registered with the European Union as a Protected Designation of Origin by Greece. On 12 June 1996, at Greece’s request, the Commission adopted Regulation No 1107/96 under the provisions of Council Regulation (EEC) No 2081/92 of 14 July 1992 *on the protection of geographical indications and designations of origin for agricultural products and foodstuffs* registering the name “Feta” as a Protected Designation of Origin for the Greek cheese. Some Member States reported “Feta” as a generic name and, therefore, not to be entered in the list of protected names. Based on extensive market survey, the European Commission proved that consumers associate “Feta” with cheese produced in Greece, thus giving no basis for changing the name “Feta” into a generic name.

The Member States disagreed with the decision of the Commission and demonstrated that white cheese in brine is produced not only by Greek producers, but also by producers in other Member States. Protecting the interests of family cheese producers, Denmark, Germany and France applied to the European Court of Justice for the repeal of Regulation No 1107/96 registering the name “Feta”, reported by Greece, as a Protected Designation of Origin. On

³ U. Tetwejer, *System ochrony produktów tradycyjnych i regionalnych w Polsce oraz Unii Europejskiej*, Stowarzyszenie Ekonomistów Rolnictwa i Agrobiznesu, Roczniki Naukowe, vol. XI, issue 4, 2009.

25 May 1999, under a judgement of the European Court of Justice the Commission adopted Regulation (EEC) No 1070/99 deleting the name “Feta” from the Register of Protected Designations of Origin. The Commission once again carried out an anonymous questionnaire on the perception of the name “Feta” by consumers in the Member States. On this basis, the Scientific Committee concluded that the name “Feta” is not generic in nature. In view of the above, on 14 October 2002, the European Commission adopted Regulation No 1829/2002 re-entering the name “Feta” in the Register of Protected Designations of Origin and Geographical Indications as a Protected Designation of Origin (PDO).

Greece has been producing “Feta” cheese for ages, only from sheep’s milk, or from a mixture of sheep’s and goat’s milk. Milk for its production must come from traditionally reared sheep and goats of local breeds. The animals can only be fed on plants growing in sheep and goat grazing areas in mainland Greece, and the department of Lesbos.

Denmark and Germany once again appealed to the European Court of Justice against the Commission Regulation of 2002, stating, *inter alia*, that the word “Feta” comes from Italian (meaning “slice”) and started to be used in Greek as late as in the 17th century. They reasoned that the name “Feta” was used in reference to cheese in brine not only in Greece, but also in other Balkan and Middle East countries. It was noted that the geographic region, in which “Feta” cheese can be produced, specified by Greece was marked out for the purposes of registration and is not rooted in tradition. The Court disagreed with these allegations and found that Greece properly designated the area of production of “Feta” cheese.

After twelve years, the European Court of Justice settled the dispute by its judgement of 25 October 2005 confirming that the name “Feta” is a Protected Designation of Origin for cheese in brine originating from Greece.

The European Court of Justice rejected the opposition and pointed out that “Feta” cheese owes its quality and key characteristics – taste, aroma – to geographical factors: hours of sunshine, temperature range, extensive and seasonal sheep and goat grazing. Furthermore, most of consumers in, but not limited to, Greece believe that the name “Feta” is associated with Greece.

While granting protection to the name “Feta”, the Court noted that the cheese is produced in Greece only from sheep’s milk, or from a mixture of sheep’s and goat’s milk, while in other Member States – from cow’s milk, thus misleading consumers⁴. In the Member States, “Feta” cheese was sold with labels referring to a Greek tradition. At the same time, a five-year transition period had been set, which ended on 14 October 2007, allowing for the widespread use of the name “Feta” in reference to products produced outside the designated area. The transition period started from 14 October 2002, i.e. the date of the final entry of the name “Feta” in the Register of Protected Designations of Origin and Protected Geographical Indications. “Feta” cheese was entered in the aforesaid Register under Regulation (EC) No 1829/2002 of 14 October 2002. It can be produced only within the territory of Greece in the designated geographical area. The cheese is produced only from sheep’s milk, or from sheep’s milk with a possible admixture of goat’s milk (goat’s milk content has to be below 30%). Milk is sourced from local breeds of sheep and goats fed on vegetation found in the area indicated in the specification. It must be produced in line with the recipe, using traditional production methods. Producers from other EU Member States or those who do not respect the recipe contained in the specification are obliged, within five years, to change the name of their products or cease their production.

⁴ Developed on the basis of R. Bieda, *Grecka batalia o fete*, <http://www.prawnik.net.pl>.

1.1. Scheme for Protected Designations of Origin and Protected Geographical Indications

The specific objectives of protecting designations of origin and geographical indications are securing a fair return for farmers and producers for the qualities and characteristics of a given product, or of its mode of production, and providing clear information on products with specific characteristics linked to geographical origin, thereby enabling consumers to make more informed purchasing choices⁵.

The protection of designations of origin and indications is to secure a fair return for farmers and producers for the qualities and characteristics of a given product, or of its mode of production, and provide clear information on products with specific characteristics linked to geographical origin, thereby enabling consumers to make more informed purchasing choices (recital 18 of the Preamble to Regulation (EU) No 1151/2012).



Source: Annex to Regulation (EU) No 664/2014.

Regional products may be registered with the European Commission (EC) as a Protected Designation of Origin (PDO) or a Protected Geographical Indication (PGI). Regional products or, in other words, products of known origin are products whose quality is much higher than the average, associated with the place of origin and local production methods.



Source: Annex to Regulation (EU) No 664/2014.

The name of a product uses or refers to:

- a region,
- a specific place,
- in exceptional cases, a country where such a product is produced.

For example, “Miód z Sejneńszczyzny/Łódzieszczyzny” (PDO), “Andruty Kaliskie” (PGI) – the first name clearly refers to a region, the second one – to a particular place of production. Specific labels and names can only be used by those manufacturing their products in the area indicated in the specification. They do not have to belong to

⁵ <http://minro.gov.pl/pol/jakosc-zywnosci/produkty-regionalne-i-tradycyjne/produkty-zarejestrowane-jako-chronione-nazwy-pochodzenia-chronione-oznaczenie-geograficzne-oraz-gwarantowana-tradycyjna-specjalnosc/>

a group of producers, but are required to meet all the conditions described in the specification of a product, contained in the application for registration⁶.

The scheme for Protected Designations of Origin and Protected Geographical Indications is established to help producers of products linked to a specific geographical area by:

- (a) *securing fair returns for the qualities of their products;*
- (b) *ensuring uniform protection of the names as an intellectual property right in the territory of the Union;*
- (c) *providing clear information on the value-adding attributes of the product to consumers* (Article 4 of Regulation (EU) No 1151/2012).

Requirements for the designations of origin and geographical indications are set forth in Article 5 of the Regulation concerned.

1. “Protected Designation of Origin” (PDO) is a name which identifies a product (Article 5(1)):

- (a) *originating in a specific place, region or, in exceptional cases, a country;*
- (b) *whose quality or characteristics are essentially or exclusively due to a particular geographical environment with its inherent natural and human factors; and*
- (c) *the production steps of which all take place in the defined geographical area.*

For example, “Oscypek” and “Bryndza Podhalańska” are associated with the Podhale region, including sheep breeds, sheep grazing methods and conditions, milk quality and type, cheese production method⁷.

2. “Protected Geographical Indication” (PGI) is a name which identifies a product (Article 5(2)):

- (a) *originating in a specific place, region or country;*
- (b) *whose given quality, reputation or other characteristic is essentially attributable to its geographical origin; and*
- (c) *at least one of the production steps of which takes place in the defined geographical area.*

“Miód Wrzosowy z Borów Dolnośląskich” is an example of such a product. Pollen is collected from heather flowers in the Bory Dolnośląskie area, but bees may be brought into the heather of the Bory Dolnośląskie from other places⁸.

The European Commission’s Register of Protected Designations of Origin (PDOs) and Protected Geographical Indications (PGIs) include products whose high quality is associated with the characteristics of their regions of origin. Any geographical area with Protected Designations of Origin and Protected Geographical Indications must be defined in a precise way that presents no ambiguities, referring to physical or administrative boundaries (Article 2 of Commission Implementing Regulation (EU) No 668/2014 of 11 June 2014 *laying down rules for the application of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs*).

The principle is that unique regional characteristics cannot be owned by an individual and, therefore, only a group can apply for PDO or PGI registration. In some cases, a natural or legal person may be treated as a group. “*Group*” means any association, irrespective of its legal form, mainly composed of producers or processors working with the same product (Article 3 point 2 of Regulation No 1151/2012).

⁶ <http://minro.gov.pl/pol/jakosc-zywnosci/produkty-regionalne-i-tradycyjne/produkty-zarejestrowane-jako-chronione-nazwy-pochodzenia-chronione-oznaczenie-geograficzne-oraz-gwarantowana-tradycyjna-specjalnosc/>

⁷ <http://produkty-tradycyjne.pl/europejskie-systemy-jakosci>

⁸ Ibidem.

In accordance with Regulation (EU) No 1151/2012, a group, in addition to producers, can also include other interested parties. A natural or legal person may be treated as a group if the following conditions are met:

- the person concerned is the only producer in a given geographical area willing to submit the application,
- the designated geographical area possesses characteristics which differ it appreciably from those of neighbouring areas, or
- the product has different characteristics than those produced in neighbouring areas.

An application for registration of “Prądnicki Chleb” as a PGI submitted in January 2008 can serve as an example. Its baking tradition in Kraków is very old, but it is currently baked by only one producer. This does not mean that the producer will be the only one baking “Prądnicki Chleb”. Any other producer, baking the bread in the designated area and in line with the specification, will be entitled to use its name and label.

In the case of a PDO, a product-area link is closer (the entire production takes place in the area) than in the case of a PGI (one of the stages of production takes place in the designated area), but in both cases the quality of the product is associated with its area of origin.

PDO or PGI products are protected, as producers of similar products from outside the area, determined in the specification as the area of their origin, cannot use their name or the PDO or PGI label. Names that have become “generic”, i.e. those that, despite being associated with the original place or region of production or marketing of a specific product or foodstuff, have gradually become the common name of an agricultural product or a foodstuff cannot be registered. One such product is, for example, Italian “Mozzarella”, which was originally closely related to the Campania region of central Italy. Nevertheless, over time its name has become a commonly used generic name. Due to its specific production method, “Mozzarella” cheese was therefore registered as a Traditional Speciality Guaranteed. However, “Mozzarella di Bufala Campana”, which is produced only in the Campania region and only from buffalo’s milk, was registered as a Protected Designation of Origin⁹.

Pursuant to Article 7(1) of Regulation (EU) No 1151/2012, a Protected Designation of Origin or a Protected Geographical Indication shall comply with a specification including:

- (a) the name to be protected as a designation of origin or geographical indication, as it is used, whether in trade or in common language, and only in the languages which are or were historically used to describe the specific product in the defined geographical area;*
- (b) a description of the product, including the raw materials, if appropriate, as well as the principal physical, chemical, microbiological or organoleptic characteristics of the product;*
- (c) the definition of the geographical area delimited with regard to the link referred to in point (f) of this paragraph;*
- (d) evidence that the product originates in the defined geographical area;*
- (e) a description of the method of obtaining the product;*
- (f) details establishing the following:*
 - (i) the link between the quality or characteristics of the product;*
 - (ii) where appropriate, the link between a given quality, the reputation or other characteristic of the product and the geographical origin;*
- (g) the name and address of the authorities or, if available, the name and address of bodies verifying compliance with the determined specification;*

⁹ Z. Winawer, H. Wujec, *Produkty regionalne i tradycyjne we Wspólnej Polityce Rolnej*, Europejski Fundusz Rozwoju Wsi Polskiej, Warsaw 2013, p. 45.

(h) any specific labelling rule for the product in question.

In accordance with Article 12, Protected Designations of Origin and Protected Geographical Indications may be used by any operator marketing a product conforming to the corresponding specification. The established EU symbols are designed to publicise Protected Designations of Origin and Protected Geographical Indications.

Article 13(1) refers to protecting registered names against:

- (a) any direct or indirect commercial use of a registered name in respect of products not covered by the registration where those products are comparable to the products registered under that name;*
- (b) any misuse, imitation or evocation;*
- (c) any other false or misleading indication as to the provenance, origin, nature or essential qualities of the product that is used on the inner or outer packaging, advertising material or documents relating to the product concerned, and the packing of the product in a container liable to convey a false impression as to its origin;*
- (d) any other practice liable to mislead the consumer as to the true origin of the product.*

1.2. Scheme for Traditional Specialities Guaranteed

A scheme for Traditional Specialities Guaranteed is established to safeguard traditional methods of production and recipes by helping producers of traditional products in marketing and communicating the value-adding attributes of their traditional recipes and products to consumers (Article 17 of Regulation No 1151/2012).

A Traditional Speciality Guaranteed (TSG) is an agricultural product or a foodstuff recognised by the European Union for its specific nature, which is a characteristic or a set of characteristics, distinguishing it clearly from other similar products or foodstuffs of the same category. “*Specific character*” in relation to a product means characteristic production attributes which distinguish a product clearly from other similar products of the same category (Article 3 point 5).



Source: Annex to Regulation (EU) No 664/2014.

Pursuant to Article 18(1) and (2) of Regulation No 1151/2012:

- 1. A name shall be eligible for registration as a Traditional Speciality Guaranteed where it describes a specific product or a foodstuff that:*
 - (a) results from a mode of production, processing or composition corresponding to traditional practice for that product or foodstuff; or*
 - (b) is produced from raw materials or ingredients that are traditionally used.*
- 2. For a name to be registered as a Traditional Speciality Guaranteed, it shall:*
 - (a) have been traditionally used to refer to the specific product; or*
 - (b) identify the traditional or specific character of the product.*

Agricultural products intended for human consumption (products of the soil, of stock farming, of fisheries and products of first-stage processing related to these products)

or foodstuffs, e.g., beer, bread, pastry, cakes, confectionery, pasta, as well as prepared meals can be registered as a TSG.

The name of a product submitted for registration as a Traditional Speciality Guaranteed must be specific itself or must express the specific character of such an agricultural product and a foodstuff, complying with national provisions or being established by custom. *However, “specific character” means the characteristic or set of characteristics, which distinguishes an agricultural product or a foodstuff from similar products or foodstuffs belonging to the same category.*

These characteristics may include: taste, smell or specific raw materials used for production. However, the presentation or packaging of a product cannot be evidence of its specific nature.

In contrast to PDO and PGI products, TSG products make no reference to the specific nature associated with their geographical origin. TSG products can be produced in every EU Member State and even in other countries around the world with no geographical limitation, as is the case of PDO and PGI products, if the conditions of the specification are met. The quality of traditional products is achieved because of their special composition and production method.

Pursuant to Article 19(1), the specification of a TSG product shall contain:

- (a) *the name proposed for registration in appropriate language versions;*
- (b) *a description of the product including its main physical, chemical, microbiological or organoleptic characteristics, showing the product’s specific character;*
- (c) *a description of the production method 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; and*
- (d) *the key elements establishing the product’s traditional character.*

An application for registration of a name as a Traditional Speciality Guaranteed (Article 20(1)) shall comprise the aforesaid information, as well as the name and address of the group.

“Traditional” means proven usage on the domestic market for a period that allows transmission between generations; this period is to be at least 30 years (Article 3 point 9).

Registered names are protected against any misuse, imitation or evocation and any other practice liable to mislead the consumer.

A name registered as a Traditional Speciality Guaranteed may be used by any operator marketing a product conforming to the corresponding specification.

2. Scope of the Regulation on regional and traditional products

The scheme provides for the registration of agricultural products intended for human consumption listed in Annex I to the Treaty establishing the European Community. *Agricultural products are the products of the soil and of fisheries and products of first-stage processing directly related to these products*¹⁰.

Principal product categories are as follows:

- fresh meat and edible products,
- meat preparations,
- cheese,
- oils,

¹⁰ The definition preceding the List of Products in Annex I to the Treaty establishing the European Community.

- fruit and vegetables, fresh and processed,
- fresh fish and shellfish, crustaceans and products thereof,
- bread, pastry, cakes, biscuits and other confectionery.

Furthermore, the Annex to Regulation No 1151/2012 lists other foodstuffs, which may be registered as a PDO, a PGI and a TSG. Such products include beer, chocolate and products thereof, bread, pastry, cakes, confectionery and other bakery products, pasta. Both products and meals can be registered as Traditional Specialities Guaranteed. The latter cannot be submitted for registration as PDOs or PGIs.

In line with Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 *on quality schemes for agricultural products and foodstuffs*, a scheme for optional quality terms was established in order to facilitate the communication within the internal market of the value-adding characteristics or attributes of agricultural products by the producers thereof.

Regulation (EU) No 1151/2012 authorises the Commission to adopt delegated acts on the determination of production methods and other criteria relevant to the use of the term “mountain product”. Commission Delegated Regulation (EU) No 665/2014 of 11 March 2014 supplements Regulation (EU) No 1151/2012 of the European Parliament and of the Council with regard to conditions of use of the optional quality term “mountain product”. Recital 3 of the Preamble to Regulation (EU) No 665/2014 refers to transhumance, including transhumance between pastures in mountain and non-mountain areas. It is practised in many EU areas to take advantage of the seasonal availability of grazing. It ensures the preservation of higher altitude pastures that are not suited for all-year grazing and of traditional cultural landscapes in mountain areas. Transhumance also has direct environmental benefits, for example reducing the risk of erosion and avalanches.

Article 1 of Regulation No 665/2014 refers to products of animal origin. The term “mountain product” may be applied to products of animal origin in mountain areas and processed in such areas (paragraph 1). The term “mountain product” may be applied to products produced by livestock reared for at least two thirds of their life in those areas (paragraph 2). The term “mountain product” may be applied to products produced by transhumant animals reared for at least one quarter of their life in transhumance grazing on pastures in mountain areas (paragraph 3).

Moreover, feedstuffs for farm animals from which mountain products are derived shall be deemed to come from mountain areas and, in accordance with Article 2 of Regulation No 665/2014, if the proportion of the annual animal diet that cannot be produced in mountain areas, expressed as a percentage of dry matter, does not exceed 50% and, in the case of ruminants, 40% (Article 2(1) of Regulation No 665/2014). By way of derogation, as regards pigs, the proportion of feedstuffs that cannot be produced in mountain areas, expressed as a percentage of dry matter, shall not exceed 75% of the annual animal diet.

The term “mountain product” may be applied to products of beekeeping if the bees have collected the nectar and the pollen only in mountain areas (Article 3(1) of Regulation No 665/2014).

Article 4 of Regulation (EU) No 665/2014 refers to products of plant origin, for which the term “mountain product” may be applied only if the plant is grown in mountain areas; its ingredients may come from outside mountain areas, provided that they do not represent more than 50% of the total weight of the ingredients.

The optional quality term “mountain products” may only refer to products that meet the following requirements:

- both the raw materials and the feedstuffs for farm animals come essentially from mountain areas,
- in the case of processed products, the processing also takes place in mountain areas (Article 31(1)(b)).

The term “mountain product” shall only be used to describe products intended for human consumption. Article 31 of the Regulation lays down the conditions of use of the optional quality term “mountain products”.

3. Registration of regional and traditional products

An application for registration of products of regional or traditional origin with the European Commission may only be submitted by a group. *A traditional or regional product is formed over a long time and due to the impact of numerous natural and cultural factors and, therefore, it is a common good of the region concerned and cannot be usurped by one producer. Therefore, the application shall be rejected, unless being filed by a group of producers*¹¹.

Regulation (EU) No 1151/2012 of the European Parliament and of the Council lays down new rules for registration of products as Traditional Specialities Guaranteed. They can only be registered with reservation of the name. In the previous Regulation (Council Regulation (EC) No 509/2006), the Register of Traditional Specialities Guaranteed (TSGs) consisted of two lists, i.e. a register containing products registered with reservation of the name, and a register including products registered without reservation of the name. An application for registration with reservation of the name shall only be submitted for products with an original name, which is no longer in common use and does not produce income in other parts of the world¹². Currently, only product names registered with reservation can be entered in the Register of Traditional Specialities Guaranteed. In accordance with the requirements of Article 13(1) of Regulation (EC) No 509/2006, names registered without reservation may still be used in the manner provided for in the Regulation mentioned above until 4 January 2023 (Article 25(2) of Regulation No 1151/2012). The Member States may also apply a simplified procedure of registration of such a name to have it reserved, by submitting an appropriate application to the European Commission no later than 4 January 2016 (Article 26 of Regulation No 1151/2012).

The procedure of registration of names follows from Regulation (EU) No 1151/2012 and the national law. In line with the procedure, the first step of registration takes place in a country in which producers are to Register a product as a PDO, a PGI or a TSG. In addition to a description of the group of producers, the application to be filed by this group should contain a detailed description and history of the production of the product, its link to the region, a description of the method of production, raw materials and the name of an inspection body. *The application is evaluated within about 3 months at the national level, and 6 months at the Commission level – previously, 12 months.*

Each application for registration should be considered by national authorities. Once the application is evaluated positively, it is forwarded to the European Commission and further evaluated at the EU level. After its publication in the Official Journal of the European Union, interested parties may lodge a notice of opposition. If the European

¹¹ Z. Winawer, H. Wujec, *Produkty regionalne i tradycyjne...*, op. cit., p. 31.

¹² Ibidem.

Commission rejects it, the agri-food product submitted for registration shall be registered in the Official Journal of the European Union¹³.

Having all disputes resolved, the name of the product shall be entered in the Register of Protected Designations of Origin and Protected Geographical Indications or in the Register of Traditional Specialities Guaranteed. A cross-border product can also be submitted for registration as a PDO or a PGI. Poland and Lithuania registered “Miód z Sejneńszczyzny/Łódzkiejszczyzny” (Polish and Lithuanian name) as a Protected Designation of Origin. Non-EU products can also be registered.

Other producers can use the name and label of the product submitted for registration by the group, upon meeting the specification conditions of the product set forth in the application. The group also promotes and protects the quality of the product.

Countries which registered regional and traditional products in the EU find their legal protection particularly important in terms of the sale of these products on the EU market. Once their names are registered, products can bear PDO, PGI or TSG labels and logos which protect producers against unfair competition and increase the reliability of their products among consumers.

Producers, having registered their product in the EU registers, are exclusively entitled to use the registered name. At the same time, other producers in the geographical area concerned complying with the conditions of production set out in the specification shall also have the same right. Therefore, only producers meeting the requirements of the specification shall be entitled to use the registered name. They can sell or advertise their product under its registered name and use PDO, PGI or TSG labels¹⁴.

Registration of an indication protects producers from a specific region against the use of the specific name by producers from other areas of the country willing to sell their product under the same or similar name. Any practices liable to mislead the consumer as to the origin, name or special characteristics of the product shall be forbidden (Article 24).

Producers of regional and traditional products have a chance to earn additional income, as consumers in the EU are increasingly distrustful of mass-produced food.

Regional and traditional products can become highly priced, thus generating higher income for producers. These products are becoming an increasingly important attraction for many tourists whilst contributing to the development of the whole region.

4. Role of the group in the registration of regional and traditional products

The term “group” means a team of producers acting jointly to have their product registered in the European Commission and further protected and promoted. Pursuant to Regulation (EU) No 1151/2012 of the European Parliament and of the Council *on quality schemes for agricultural products and foodstuffs*, a group may be any organisation of producers or processors, irrespective of its legal form or composition, the activity of which is associated with the same agricultural product or foodstuff (Article 45).

The term “group” means any association, irrespective of its legal form, mainly composed of producers or processors working with the same product. This definition is in line with Regulation No 1151/2012 (Article 3 point 2) and differs from the previous one, which defined the term “group” as any organisation of producers or processors associated with the same agricultural product or foodstuff. The current definition makes the form of

¹³ Z. Winawer, H. Wujec, *Produkty regionalne i tradycyjne...*, op. cit., p. 25.

¹⁴ K. Kieljan, *O systemach jakości żywności – vademecum funkcjonowania produktów regionalnych i tradycyjnych*, Centrum Doradztwa Rolniczego w Brwinowie, Oddział w Krakowie, Kraków 2011, p. 32.

the group more open which, in addition to producers and processors, may also include other members associated with the production and promotion of the product.

The group not only shall file an application for registration with the European Commission, but before that it shall develop principles to be followed by its members who should voluntarily adopt and observe them, elaborate on the specification of its product, approve its name, agree rules and frequency of control and self-control mechanisms, select a certification body. In general, success makes the group grow. It attracts new producers that, at the beginning, hung back in fear of constraints arising out of the rules of procedure of the group and the need to comply with the specification of the product¹⁵.

In France, which has the longest tradition of introducing legal regulations on products of known origin, the group shall also be formed to develop a model of cooperation and achievement of benefits for producers involved in various product development stages. Working in the group and the rules of the group allow all its members to participate in profits proportionally to the role they play in the production process – also including co-producers not dealing with the final product¹⁶.

In Poland, the “group”, especially as regards the small-scale production of a traditional product or a product of known origin by individual producers, is often regarded as a necessary evil and a caprice of the legislature, which forces producers to organise themselves for the purpose of registration of their product with the European Commission¹⁷.

Z. Winawer and H. Wujec explain why a group of producers is so important for the development of a product, prior to its registration with the European quality scheme. The existence of this group is not only a formal condition. It is necessary for lodging the application. Therefore, adequately developed operational principles of the group are the embryo of the future success of its product and producers. Group members must follow the accepted principles of product manufacturing, controls and self-control but, at the same time, each producer must individually comply with veterinary, health and safety, and tax requirements in respect of the registered products. Once a product is registered, a producer not belonging to the group will be able to use the name and label of the product upon meeting product specification conditions contained in an application for registration submitted by the group (origin of raw materials, control frequency)¹⁸.

Referring to the French experience, M. Duczowska-Piasecka stresses that success is achieved by large groups of producers which often bring together over 2 thousand members. The scale of production, therefore, is enormous, and the success of such a group results from joint action to achieve the good quality of production, promotion and distribution of the single unique product¹⁹. Unfortunately, most producers in Poland are individualists.

In France, one in three litres of milk is used to produce a product registered as a Protected Designation of Origin or a Protected Geographical Indication. Within 10 years, profits from the sale of Bayonne ham from south-western France doubled. The number of plants producing the ham increased from 9 in 1997 to 53 in 2008, which corresponds to over 8 thousand new jobs²⁰.

¹⁵ Z. Winawer, H. Wujec, *Produkty regionalne i tradycyjne...*, op. cit., p. 31.

¹⁶ Ibidem.

¹⁷ Z. Winawer, H. Wujec, *Produkty regionalne i tradycyjne...*, op. cit., p. 32 and 33.

¹⁸ For more details on conditions necessary to submit a product for registration with the EU, as well as for procedures and forms, please visit the MARD website: <http://www.minirol.gov.pl/jakosc-zynosci/produkty-regionalne-i-tradycyjne/>.

¹⁹ M. Duczowska-Piasecka, “Rydzzyka” trzeba umieć sprzedać, *Argo-Trendy*, April 2010.

²⁰ Ibidem.

5. Control of compliance with the specification of regional and traditional products

Because of the EU registration, regional and traditional products are legally protected against their adulteration. Regular controls boost the confidence of consumers in the quality and originality of a product. Controls of compliance of the production process with the specification are aimed mainly at confirming the high quality and particular characteristics of products resulting from their specific character.

In Poland, the quality controls of regional and traditional products are supervised by the Chief Inspector of Agricultural and Food Quality Inspection. Controls of regional and traditional products, their frequency, scope and type depend on production specificities and should be defined in the specification of a product provided by the group in its application for registration filed with the European Commission.

The specification is a description of a product or a foodstuff and its production method, containing the name of this product or foodstuff, defining its geographical area, providing a proof of its origin, describing its production method. The specification is part of an application for registration of a name.

The control of compliance of the production process of a regional or traditional product with the specification consists in verification whether this product is manufactured in line with the description provided in the specification. The scope of production controls for these products is determined in the specification. In practice, these controls involve on-site verification of the factual situation and relevant documents regarding the registration of various production stages, as well as consist in interviews with producers to obtain details necessary for assessing the factual situation. Furthermore, an organoleptic assessment is carried out and samples for laboratory tests are collected, depending on the requirements of the specification. As regards regional products registered as Protected Designation of Origins or Protected Geographical Indications, a proof of their origin is, above all, verified. In the case of traditional products registered as Traditional Specialities Guaranteed, “specific character” is vital. It is confirmed based on the aforesaid requirements of the specification.

PDO or PGI regional products are controlled primarily in respect of those specification elements that prove the link of these products with their region. In the case of TSG products, controls cover those stages that show the specific character of these products and their characteristics. The costs of controlling compliance of the production process with the specification are born by a producer (costs of access to the site, measures related to, e.g., assessing the compliance certificate, and of laboratory tests). Controls are carried out in a country which applied to the European Commission for registering a product as a Protected Designation of Origin and a Protected Geographical Indication or a Traditional Speciality Guaranteed. Following the control, a specific inspection body shall issue a quality certificate confirming compliance of the production process with the specification.

If the control reveals that an agricultural product or a foodstuff fails to meet the requirements of the specification, the inspection body shall urge its producer to remedy the deficiencies in due time.

Only upon control of compliance of the production process with the specification and having obtained a quality certificate, the producer shall have the right to use the EU-registered name of this regional or traditional product. The control of compliance with the specification is carried out at the producer’s request and prior to marketing the registered product.

Controls serve both consumers and producers ensuring the adequate quality of products and their protection against adulteration, thus eliminating unfair competition (see Chapter II for more details on controls).

Article 54(1) of Regulation (EU) No 1151/2012 refers to the cancellation of the registration. *The Commission may, on its own initiative or at the request of any natural or legal person having a legitimate interest, adopt implementing acts to cancel the registration of a Protected Designation of Origin or of a Protected Geographical Indication or of a Traditional Speciality Guaranteed in the following cases:*

(a) where compliance with the conditions of the specification is not ensured;

(b) where no product is placed on the market under the Traditional Speciality Guaranteed, the Protected Designation of Origin or the Protected Geographical Indication for at least seven years.

The Commission may, at the request of the producers of a product marketed under the registered name, cancel the corresponding registration.

If the Commission finds that a specific agricultural product or foodstuff, whose name is protected, no longer complies with its specification, the Commission shall initiate proceedings for the cancellation of the registration. The cancellation of the registration shall be published in the Official Journal of the European Union. Any natural or legal person having a legitimate interest may request the cancellation of the registration, giving reasons for the request. Before having the registration cancelled, the Commission shall allow the group which applied for registration to be heard, and may set a deadline for the group to comment. After the cancellation takes effect, the Commission shall delete the name from the Register (Article 54 of Regulation No 1151/2012).

6. Opposition

It is expected that the introduction of Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 *on quality schemes for agricultural products and foodstuffs* will significantly shorten the registration time.

The notice of opposition shall contain a declaration that the application might infringe the conditions laid down in this Regulation. A notice of opposition that does not contain this declaration is void. The Commission shall forward the notice of opposition to the authority or body that lodged the application without delay.

The registration time is long, as – *inter alia* – the Commission may ask for further clarifications or supplements to the application. Once the application is given a positive reply and is published in the Official Journal of the European Union, any Member State or third country may declare its opposition to the registration proposed within three months (previously, six months) by filing a duly reasoned statement of opposition with the Commission.

Any natural or legal person having a legitimate interest, established or resident in a Member State, other than that from which the application was submitted, may lodge a notice of opposition with the Member State.

Within 2 months after the receipt of a reasoned statement of opposition, the Commission shall invite the authority or person that lodged the opposition and the authority or entity that filed the application to engage in relevant consultations for a period that shall not exceed 3 months. The authority or person that lodged the opposition and the authority or entity that filed the application shall provide each other with the relevant information to assess whether the application for registration complies with the conditions of this Regulation. If no agreement is reached, this information shall also be provided to the Commission. At any time during these 3 months, the Commission may, at the request of the applicant, extend the deadline for the consultations by a maximum of 3 months (Article 51(3)).

7. EU-registered agri-food products

There are 1,247 agri-food products (as of 8 October 2014) registered in the European Union in the quality scheme for regional and traditional products, of which 17 came from outside the European Union – 10 products from China, one from Thailand, Andorra, Norway, Turkey, India, Vietnam and Colombia.

Table 1. Registered traditional and regional products, broken down by PDOs, PGIs and TSGs by country (as of 8 October 2014)

| Country | Categories | | | Total |
|---------------------------------|------------|------------|-----------|--------------|
| | PDO | PGI | TSG | |
| Austria | 8 | 6 | 0 | 14 |
| Belgium | 3 | 7 | 5 | 15 |
| Bulgaria | 0 | 2 | 3 | 5 |
| Croatia | 0 | 0 | 0 | 0 |
| Cyprus | 0 | 2 | 0 | 2 |
| Czech Republic | 6 | 23 | 4 | 33 |
| Denmark | 0 | 6 | 0 | 6 |
| Estonia | 0 | 0 | 0 | 0 |
| Finland | 5 | 2 | 3 | 10 |
| France | 97 | 119 | 1 | 217 |
| Greece | 74 | 27 | 0 | 101 |
| Spain | 95 | 80 | 4 | 179 |
| Netherlands | 5 | 3 | 2 | 10 |
| Ireland | 1 | 4 | 0 | 5 |
| Lithuania | 1 | 3 | 2 | 6 |
| Luxembourg | 2 | 2 | 0 | 4 |
| Latvia | 0 | 0 | 2 | 2 |
| Malta | 0 | 0 | 0 | 0 |
| Germany | 9 | 69 | 0 | 78 |
| Poland | 10 | 18 | 9 | 37 |
| Portugal | 64 | 60 | 1 | 125 |
| Romania | 0 | 1 | 0 | 1 |
| Slovakia | 1 | 8 | 7 | 16 |
| Slovenia | 7 | 10 | 3 | 20 |
| Sweden | 2 | 3 | 2 | 7 |
| Hungary | 6 | 7 | 1 | 14 |
| United Kingdom | 23 | 32 | 2 | 57 |
| Italy | 160 | 104 | 2 | 266 |
| Total | 579 | 598 | 53 | 1,230 |
| Non-EU countries | | | | 0 |
| Andorra | 0 | 1 | 0 | 1 |
| China | 4 | 6 | 0 | 10 |
| India | 0 | 1 | 0 | 1 |
| Colombia | 0 | 1 | 0 | 1 |
| Norway | 0 | 1 | 0 | 1 |
| Thailand | 0 | 1 | 0 | 1 |
| Turkey | 0 | 1 | 0 | 1 |
| Vietnam | 1 | 0 | 0 | 1 |
| Non-EU products in total | 5 | 12 | 0 | 17 |
| Total | 584 | 610 | 53 | 1,247 |

Source: DOOR – Database of Origin and Registration, <http://www.ec.europa.eu/agriculture/quality/door/database>.

The EU Member States registered 1,230 products, of which 579 as a PDO, 598 as a PGI, and 53 as a TSG.

Italy registered the highest number of products, i.e. 266, and it is followed by: France – 217, Spain – 179, Portugal – 125, Greece – 101, Germany – 78, and the UK – 57.

Among the EU Member States outside the former EU-15, Poland registered the largest number of agri-food products, i.e. 37, and it is followed by: the Czech Republic – 33, Slovenia – 19, Slovakia – 16, Hungary – 13, Lithuania – 8, Cyprus – 2, Latvia – 2, Bulgaria, Romania and Estonia – 1. Malta and Croatia registered no PDO, PGI and TSG.

In the EU Member States, Italy registered the largest number of products as a PDO (160), the next are: France (97), Spain (95), Greece (74) and Portugal (64).

France registered the highest number of products as a PGI (119). It is followed by: Italy (110), Spain (80), Germany (69), and Portugal (60). In the EU, 45 agri-food products were registered as a TSG, most of which were registered by Poland (9); followed by: Belgium (5), Spain (4), as well as Bulgaria, Finland, Slovakia and Slovenia with 3 products each.

Table 2. Number of EU-registered traditional and regional products by their classes and selected countries (as of 8 October 2014)

| Product classes | Austria | Belgium | Bulgaria | Croatia | Cyprus | Czech Republic | Denmark | Estonia | Finland | France | Greece | Spain | Netherlands | Ireland | Lithuania | Luxembourg | Latvia | Malta | Germany | Poland | Portugal | Romania | Slovakia | Slovenia | Sweden | Hungary | UK | Italy | Total |
|-----------------|---------|---------|----------|---------|--------|----------------|---------|---------|---------|--------|--------|-------|-------------|---------|-----------|------------|--------|-------|---------|--------|----------|---------|----------|----------|--------|---------|----|-------|-------|
| 1.1 | | | | | | | 2 | | 1 | 68 | 2 | 15 | | 1 | | 1 | | | 5 | 1 | 30 | | | | | 1 | 13 | 5 | 145 |
| 1.2 | 2 | 1 | 4 | | | 4 | | | 2 | 13 | | 17 | | 1 | 1 | 1 | | | 15 | 4 | 36 | | 4 | 7 | 1 | 4 | 4 | 37 | 158 |
| 1.3 | 6 | 1 | | | | 3 | 2 | | | 51 | 21 | 28 | 7 | 1 | 1 | 1 | | | 7 | 5 | 12 | | 9 | 4 | 2 | | 15 | 48 | 224 |
| 1.4 | | | | | | | | | | 8 | | 5 | | | 2 | 1 | | | | | 6 | 12 | | | 3 | | 1 | 5 | 43 |
| 1.5 | 1 | 1 | | | | | | | 10 | 29 | 30 | | | | | | | | 1 | | 6 | | | 2 | | | | 43 | 123 |
| 1.6 | 4 | 3 | | | | 3 | 2 | 1 | 47 | 42 | 58 | 2 | | | | | | | 20 | 9 | 25 | 1 | | 1 | 1 | 4 | 6 | 103 | 332 |
| 1.7 | | | | | | 2 | | 2 | 5 | 1 | 3 | | | 1 | | | | | 5 | 1 | 1 | | | | 1 | | 9 | 5 | 36 |
| 1.8 | 1 | 1 | | | | 3 | | | 7 | 2 | 7 | | | | 1 | | | | 5 | 4 | 1 | | 1 | | | 3 | 5 | 8 | 49 |
| 2.1 | | 5 | | | | 9 | | | 1 | | | | | | | | | | 9 | | | | | | | | 2 | | 26 |
| 2.3 | | | | | | | | 2 | | | | 2 | 1 | | | | 2 | | | 1 | | | 1 | 2 | | 1 | 1 | 8 | 13 |
| 2.4 | | 2 | | | 2 | 9 | | | 1 | 3 | 1 | 14 | | 1 | 1 | | | | 8 | 5 | 2 | | 1 | | 2 | 1 | 1 | 8 | 61 |
| 2.5 | | | | | | | | | | | 2 | | | | | | | | | | | | | | | | | | 2 |
| 2.6 | | | | | | | | | | 1 | | | | | | | | | 1 | | | | | | | | | | 2 |
| 2.7 | | | | | | | | | 2 | | | | | | | | | | 2 | | | | | 1 | | | 2 | | 7 |
| 3.1 | | | | | | | | | | 1 | | | | | | | | | | | | | | | | | | | 1 |
| 3.2 | | | | | | | | | | 1 | 1 | | | | | | | | | | | | | | | | 1 | | 4 |
| 3.5 | | 1 | | | | | | | | | | | | | | | | | | | | | | | | 1 | | | 2 |
| Other | | | | | | | | | | | | | | | | | | | | 1 | | | | | | | 1 | | 2 |
| Total | 14 | 15 | 5 | 0 | 2 | 33 | 6 | 0 | 10 | 217 | 101 | 179 | 10 | 5 | 6 | 4 | 2 | 0 | 78 | 37 | 125 | 1 | 16 | 20 | 7 | 14 | 57 | 266 | 1,230 |

1.1 – fresh meat; 1.2 – fresh meat products; 1.3 – cheeses; 1.4 – other products of animal origin; 1.5 – oils and fats; 1.6 – fruit and vegetables; 1.7 – fresh fish, molluscs, crustaceans; 1.8 – other products listed in Annex I to the Treaty; 2.1 – beer; 2.3 – confectionery (TSG); 2.4 – bread, pastry, confectionery, biscuits; 2.5 – natural gums and resins; 2.6 – mustard paste; 2.7 – pasta; 3.1 – hay; 3.2 – essential oils; 3.5 – flowers and ornamental plants
Source: DOOR – Database of Origin and Registration, <http://www.ec.europa.eu/agriculture/quality/door/database>.

As for product classes, the “fruit and vegetables” class is the largest one comprising 332 products, of which as many as 103 were registered by Italy. The “cheeses” class includes 224 products, of which 51 were registered by France. The “fresh meat” class comprises 145 products, of which 68 come from France.

The “fresh meat products” class features 158 products, of which 37 were registered by Italy and 36 – by Portugal. The “oils and fats” class includes 123 products, of which 43 were registered by Italy, 29 – by Greece, and 30 – by Spain.

The most famous registered names of agricultural products and foodstuffs include: Italian names, i.e. “Gorgonzola” (cheese), “Mozzarella di Bufala Campana” (cheese), “Parmigiano Reggiano” (Parmesan), “Prosciutto di Parma” (Parma ham); French names, i.e. “Camembert de Normandie” (cheese), “Requefort” (cheese); Greek names, i.e. “Feta” (Φέτα, cheese) and “Olimpia olive oil” (Καλαμάτα); as well as German names, i.e. “Kölsch” (beer), “Dortmunder Bier” (beer)²¹.

²¹ M. Ślusarczyk, *System unijny*, Wiedza i Jakość, no. 2/2009.

CHAPTER II

TRADITIONAL AND REGIONAL PRODUCTS

IN THE POLISH LEGISLATION

Each Member State has to harmonise its own food law with the EU law, which takes precedence over the national law. Therefore, Poland has commenced work on an Act *amending the act on registration and protection of names and designations of agricultural products and foodstuffs and on traditional products*. The Council of Ministers has accepted the assumptions for the bill of the above-mentioned Act on 14 October 2014.

The bill is aimed at harmonisation with the provisions of Regulation (EU) No 1151/2012 of the European Parliament and of the Council as regards the scheme of Protected Designations of Origin, Protected Geographical Indications and Traditional Speciality Guaranteed.

The bill covers, e.g., strengthening the supervision and increasing the effects of controls carried out by the Agricultural and Food Quality Inspection (*Inspekcja Jakości Handlowej Artykułów Rolno-Spożywczych, IJHARS*). The Inspection is to supervise the production of products registered in the EU not only at the request of the producers, but also during the validity of a certificate of marketable quality or compliance certificate. Supervision over production will make it possible to ensure high quality of marketed products and protection against unauthorised use of registered names.

The bill assumptions also provide for identification of principles for use of the quality designation of a “mountain product”, and it also postulates to allow the Agricultural and Food Quality Inspection to conduct inspections covering agricultural producers using the designation of a “mountain product”. The bill has just been adopted¹.

The Act of 17 December 2004 *on registration and protection of names and designations of agricultural products and foodstuffs and on traditional products* (Dz.U. of 2005, no. 10, item 68, as amended, item 1056 and Dz.U. of 2008, no. 216, item 1368) is still in force.

Article 1 of the Act defines:

- 1) the tasks and competence of the authorities in the assessment of applications for registration of Protected Designations of Origin, Protected Geographical Indications and Traditional Specialities Guaranteed for agricultural products or foodstuffs;
- 2) the means of temporary protection of designations of origin and geographical indications for agricultural products and foodstuffs within the territory of the Republic of Poland;
- 3) the tasks and competence of the authorities and organisational units for inspection and certification of agricultural products and foodstuffs with a Protected Designation of Origin, Protected Geographical Indication or Traditional Specialities Guaranteed;
- 4) the rules and procedures for controls of agricultural products and foodstuffs that have a Protected Designation of Origin or Protected Geographical Indication or Traditional Specialities Guaranteed;
- 5) the conditions for maintaining a List of Traditional Products.

¹ <http://bip.kprm.gov.pl/kpr/Zalozenia-do-projektu-ustawy-o-zmianie-ustawy-o-rejestracji-i-ochronie-nazw-i-oz.html>

1. The tasks of authorities competent for the assessment of applications for registration (Chapter 2 of the Act in question)

The authorities competent for the assessment of applications for registration of agricultural products and foodstuffs at national level include:

1. The minister competent for agricultural markets, who, pursuant to Article 4:
 - receives and examines the applications for registration, and requests for modifications to an application for registration;
 - submits the applications for registration of Protected Designations of Origin, Protected Geographical Indications and Traditional Specialities Guaranteed, and requests for modifications of the specifications to the European Commission;
 - conducts the proceedings in case of opposition by another state to an application for registration submitted by Poland;
 - accepts, objects to and conducts the proceedings in case of a notice of opposition submitted by Poland to an application for registration filed by another state;
 - submits information to the European Commission about the bodies and organisational units competent for inspection and certification of products;
 - appoints and dismisses the members of the Council for Traditional and Regional Names of Agricultural Products and Foodstuffs, which is an advisory body to the minister competent for agricultural markets.
2. Pursuant to Article 5, as an advisory body to the Minister of Agriculture and Rural Development and the Council, the Council for Traditional and Regional Names of Agricultural Products and Foodstuffs provides opinions on:
 - applications for registration and requests to which oppositions were submitted;
 - requests for modifications to an application for registration;
 - oppositions to applications for registration;
 - oppositions to applications for registration filed by another state;
 - oppositions by Poland to an application for registration filed by another state.

2. Procedure for the assessment of applications for registration of agricultural products and foodstuffs (Chapter 3, Articles 7-26 of the Act in question)

An application for registration of an agricultural product or a foodstuff is first examined at the national level. Pursuant to Article 8 of the Act, such an application includes:

- 1) *specification;*
- 2) *name and registered office and address, or name and place of residence and address of the applicant;*
- 3) *indication*
 - a) *of the person acting on behalf of the applicant,*
 - b) *of the mailing address of the applicant;*
- 4) *information about the extent and frequency of controls of compliance of the production process of the agricultural product or foodstuff with the specification;*
- 5) *in case of an application for registration of the designation of origin or geographical indication – the single document;*
- 6) *in the case of an application for registration of a Traditional Speciality Guaranteed:*

- *information or documentation proving the specific and traditional nature of an agricultural product or foodstuff, and*
- *information about the authorities or organisational units to carry out the controls of compliance of the production process of the agricultural product or foodstuff with the specification;*

7) *a list of documents attached to the application for registration.*

The application for registration may cover only one agricultural product or foodstuff and is to be drawn up in Polish and, should the documents attached to the application be in a foreign language, it shall be accompanied by a translation into Polish made by a sworn translator.

An application for registration of Protected Designations of Origin, Protected Geographical Indications and Traditional Specialities Guaranteed, submitted to the minister competent for agricultural markets, shall be examined for compliance with formal requirements within 14 days of receipt of the application. Should an application fail to meet the formal requirements, the applicant will be required to remedy the deficiencies within at least 14 days of the date of receipt of the application. In case of failure to remedy the deficiencies, the minister competent for agricultural markets shall disregard the application (Article 14).

The minister competent for agricultural markets, in consultation with the applicant may amend an application for registration or correct manifest and linguistic errors. Amendments must not affect the substantive content of an application (Article 13).

The data and information regarding an application for registration shall be registered in an internal register of applications for registration of agricultural products and foodstuffs as Protected Designations of Origin, Protected Geographical Indications and Traditional Specialities Guaranteed. The following shall be also entered into the register: the date and time of receipt by the minister competent for agricultural markets of an application that meets formal requirements, as well as the name of an agricultural product or foodstuff, the name of the applicant, the information about whether the applicant has applied for registration of a Protected Designations of Origin, a Protected Geographical Indications or Traditional Speciality Guaranteed of an agricultural product or foodstuff, or whether the applicant has applied for registration of a Traditional Speciality Guaranteed of an agricultural product or foodstuff with reservation of the its name (Article 10(1)). Currently, under Regulation (EU) No 1151/2014, applications shall be made only with reservation of the name.

The internal register of applications shall be kept by the minister competent for agricultural markets. The internal register shall be publicly available. After entering an application in the internal register, the application for registration shall be reviewed prior to its submission to the European Commission.

The minister competent for agricultural markets, after entering the data and information regarding the application for registration, shall notify the applicant of that, forward the application to the Council for Traditional and Regional Names of Agricultural Products and Foodstuffs for its opinion and publish the application data in the Official Bulletin of the Ministry of Agriculture by posting the content of the application for registration on the website of the office.

If no oppositions to the application for registration are lodged within the prescribed period, the Council for Traditional and Regional Names of Agricultural Products and

Foodstuffs shall submit its opinion on the fulfilment of the requirements for the product to be registered as a Traditional Speciality Guaranteed or as a Protected Designation of Origin or a Protected Geographical Indication within 20 days, and then it shall immediately forward the following to the Commission:

- the application for registration, if it applies to the registration of a Traditional Speciality Guaranteed,
- the single document and it shall enter the name in the list of agricultural products and foodstuffs under temporary protection, if it is an application for registration of a Protected Designation of Origin or a Protected Geographical Indication, where such a list is kept by the minister competent for agricultural markets.

Within 30 days from the day of publication of an application for registration in the Official Bulletin of the minister competent for agricultural markets, a natural person, a legal person or an entity without legal personality may lodge an opposition to the application for registration. The opposition must indicate the interest of the applicant's opposition (Article 17).

Should an opposition to an application be submitted, pursuant to Article 20, the minister competent for agricultural markets shall, within 7 days of the date of entry of the oppositions to the application into the internal register, notify the applicant and the person/entity filing the opposition of that fact, and shall submit the opposition to the Council for its opinion and clarifications concerning the merits of the opposition within 30 days.

After obtaining the opinion of the Council, should the application be justified and the opposition be unwarranted, within 14 days, the minister competent for agricultural markets shall issue a decision declaring the fulfilment of the requirements specified in the regulations and dismissal of the opposition and, subsequently, the minister shall forward the application to the European Commission (Article 22(1) point 1).

Should an application for registration be groundless, the minister competent for agricultural markets shall issue a decision refusing to submit the application to the European Commission, and the minister shall discontinue the proceedings with respect to the filed opposition (Article 22(1) point 2).

Should an application and opposition be justified, the minister competent for agricultural markets shall request the applicant to submit an application for registration that has been agreed upon with the person/entity filing the opposition by a defined deadline (Article 22(1) point 3).

After obtaining the opinion of the Council for Traditional and Regional Names of Agricultural Products and Foodstuffs stating that an application for registration meets the requirements specified in the regulations, and after dismissal of oppositions, the minister competent for agricultural markets shall immediately forward the following to the European Commission:

- a) the application for registration, if it applies to the registration of a Traditional Speciality Guaranteed,
- b) the single document and the minister shall enter the name in the list of agricultural products and foodstuffs under temporary protection, if it is an application for registration of a Protected Designation of Origin or Protected Geographical Indication of an agricultural product or foodstuff.

Should the Council's opinion indicate that the application is groundless, the minister competent for agricultural markets shall issue a decision refusing to submit the application for registration or the single document to the European Commission (Article 24).

3. Proceedings in case of opposition (Chapter 4, Articles 28-34)

Pursuant to Article 28(1) of the Act, *a natural person, a legal person or an entity without legal personality having a legitimate interest in the proceedings concerning the registration of agricultural products and foodstuffs as Protected Designation of Origin, Protected Geographical Indication or Traditional Speciality Guaranteed may lodge an opposition to an application for registration to the minister competent for agricultural markets within 5 months from the date of publication of the following in the Official Journal of the EU:*

- 1) *an application for registration or amendment to the specification of a Traditional Speciality Guaranteed of an agricultural product or foodstuff,*
- 2) *the single document,*
 - *in case of an application for registration or amendment to the specification of a Traditional Speciality Guaranteed of an agricultural product or foodstuff,*
 - *submitted by an applicant whose registered office or place of residence is outside of the territory of the Republic of Poland.*

The minister competent for agricultural markets shall immediately forward the opposition to the Council for Traditional and Regional Names of Agricultural Products and Foodstuffs for consideration.

Taking into account the opinion of the Council for Traditional and Regional Names of Agricultural Products and Foodstuffs, the minister competent for agricultural markets shall submit the opposition to the European Commission, if it is legitimate, or the minister shall issue a decision refusing to submit the opposition to the European Commission if the opposition fails to meet relevant requirements.

In accordance with Article 34, the minister competent for agricultural markets shall provide the state, which has filed an opposition to an application for registration, with an opinion agreed with the applicant, and shall propose measures aimed at agreement. After the agreement has been reached, the minister competent for agricultural markets shall submit information about the agreement concerning the opposition to the European Commission.

4. Temporary national protection

Temporary protection within the territory of the Republic of Poland shall cover the names of agricultural products and foodstuffs if the applications for registration of such products have been submitted to the European Commission (Article 35).

The list of agricultural products and foodstuffs subject to the temporary national protection shall be kept by the minister competent for agricultural markets. The list is public and published on the website of the Ministry of Agriculture and Rural Development (MARD).

Temporary protection shall expire on the date of registration of the name of an agricultural product or foodstuff in the list of the European Union. Then, the product is subject to the EU protection. Deletion from the list of agricultural products and foodstuffs subject to the temporary national protection shall take place also in case of refusal of entry in the register of the European Union (Article 36).

A person/entity producing, in accordance with the requirements of the specifications, an agricultural product or foodstuff whose designation of origin or geographical indication has been included in the list has the right to use the name entered in the list of temporary national protection in trade (Article 37).

Article 38 of the Act indicates that the names entered in the list of national temporary protection must not be used in trade within the territory of the Republic of Poland if the agricultural products or foodstuffs to which the names apply do not meet the requirements for the entry of the name in the this list:

- 1) *even if such use is not intended to indicate the geographical origin of agricultural products and foodstuffs, and if the actual place of production of agricultural products and foodstuffs is indicated;*
- 2) *even when using expressions such as: “-style”, “-type”, “using the method”, “such as the ones produced in”, “imitation” or “-like”;*
- 3) *in the original language or translation;*
- 4) *with another misleading or false reference to the place of origin, properties or essential qualities of a product on the inner or outer packaging, in advertising material or documents relating to the product;*
- 5) *as regards other practices that could be misleading about the true origin of the product.*

5. Control of agricultural products and foodstuffs to be carried out upon request of a producer

The authorities and organisational units competent for inspections and certification of agricultural products and foodstuffs with a Protected Designation of Origin (PDO), Protected Geographical Indication (PGI) or as Traditional Specialities Guaranteed (TSG) include:

I. The Minister of Agriculture and Rural Development through private certification bodies authorised to carry out inspections, to issue and revoke certificates attesting compliance with the specifications of the production of agricultural products and foodstuffs having a Protected Designation of Origin, Protected Geographical Indication or Traditional Speciality Guaranteed. Currently, there are five operating private certification bodies:

- 1) PNG Sp. z o.o. – Zajęczków, 26-065 Piekoszów
- 2) Polskie Centrum Badań i Certyfikacji S.A.
ul. Kłobucka 23 A, 02-699 Warszawa
- 3) COBICO Sp. z o.o.
ul. Grzegorzeczka 77, 31-559 Kraków
- 4) BIOCERT MAŁOPOLSKA Sp. z o.o.
ul. Lubicz 25 A, 31-503-Kraków
- 5) TUV Rheinland Polska Sp. z o.o.
ul. 17 Stycznia 56, 02-146 Warszawa

II. Supervision over the above-mentioned certification bodies shall be exercised by the Chief Inspector of the Agricultural and Food Quality Inspection. The supervision shall cover inspections at the premises of these entities. The goal of an inspection is to determine whether a certifying body:

- has and applies appropriate procedures for inspection and certification of products,

- has an office equipped with the appropriate technical devices,
- has suitably qualified inspectors,
- conducts inspections in a reliable, effective and objective manner.

The primary purpose of an inspection at the producers' is to verify whether a certification body conducts reliable and effective controls of compliance of the production process of products having registered PDO, PGI, TSG labels with the specification and in accordance with applicable regulations and control plans approved by the Chief Inspector of the IJHARS.

The annual report on the IJHARS activities for 2013 shows that 7 controls were implemented in 2013, including 2 at the premises of certification bodies and 5 inspections at the producers' to verify the regularity of controls of compliance of the production process with the specification that were carried out by an approved certification body.

Irregularities in the implementation of controls by an inspector of a certification body included, for example, the following:

- unreliable filling in of the control reports (i.e. omissions of information on detected irregularities concerning, e.g. incompetent production or trade records, lack of labels),
- failure to comply with control rules, disregarding some of the issues subject to inspection,
- illegible filling in of the inspection reports².

Irregularities relating to the producer included, for example, the following:

- failure to provide an opportunity to trace the production chain (i.e. lack of appropriate production registers, labelling or supervision over the labels, financial records making it possible to determine the quantity of products placed on the market),
- lack of constructive communication in a group of producers, making it difficult or impossible to exercise appropriate supervision over the quality of the product³.

Voivodeship Agricultural and Food Quality Inspection carries out a control of compliance of the production process of agricultural products and foodstuffs with the specifications and issues quality certificates confirming compliance of the production process with the specification.

In order to be eligible for the right to use the designation of a registered product with a relevant quality mark, a producer must undergo an inspection by a voivodeship inspector of the IJHARS or one of the above-mentioned private certification bodies and receive a confirmation that their products are consistent with the previously prepared specification registered by the producer group. "PGI", "PDO" and "TSG" labels appear only on the products that meet the requirements listed in the specifications in accordance with Article 4 of the Act in question. Control is carried out at the request of the producers, themselves. Should a control confirm the compliance of the production process of an agricultural product or foodstuff with the specification, then such a producer shall receive a quality certificate after a completed control by a voivodeship control inspector or one of the authorised certification bodies. In order to use the name and the label, a producer may not belong to a group of producers, but they must undergo controls by the authority indicated in an application for registration at specific intervals to confirm compliance of the production process with the specification. A control

² *Sprawozdanie roczne z działalności IJHARS 2013*, IJHARS, Warsaw 2014, p. 36.

³ *Ibidem*.

confirms the uniqueness of a product and a traditional production method in accordance with the specifications given in an application for registration of a product in the quality scheme⁴.

The control of compliance of the production process with the specifications is carried out in order to provide high-quality regional and traditional products. Control is carried out at the request of a producer who manufactures the product in accordance with the specifications and intends to use a PDO, PGI or TSG symbol on the product. The costs associated with control activities are to be covered by the producer (Article 45).

The control of compliance of the production process with the specifications consists in verifying various production stages and in assessing whether the specification requirements that determine the particular characteristics of products with the PDO, PGI or TSG label are met. A control also checks the records kept by a producer, including the individual production stage records that make it possible to recreate the production process. In the case of regional products (PDO and PGI), the controls verify whether production takes place in the geographical area specified in the specification. In the case of traditional products (TSG), the controls verify the minimum requirements that a product must meet in order for its specific character to be confirmed.

Table 3. List of valid certificates and certificates attesting the compliance of the production process of regional products (PDO, PGI) and traditional products (TSG) with the specification in 2013

| Product name | Label | Number of certificates as of 31 December 2013 |
|-------------------------------------|-----------|---|
| Bryndza Podhalańska | PDO | 13 |
| Oscypek | PDO | 47 |
| Miód Wrzosowy z Borów Dolnośląskich | PGI | 5 |
| Rogal Świętomarciński | PGI | 97 |
| Wielkopolski Ser Smazony | PGI | 4 |
| Andruty Kaliskie | PGI | 3 |
| Pierekaczewnik | TSG | 2 |
| Olej Rydzowy | TSG | 1 |
| Staropolski Miód Pitny Trójniak | TSG | 1 |
| Wiśnia Nadwiślanka | PDO | 33 |
| Truskawka Kaszubska | PGI | 50 |
| Miód Krupiewski | PGI | 11 |
| Redykołka | PDO | 17 |
| Obwarzanek Krakowski | PGI | 10 |
| Kielbasa Lisiecka | PGI | 8 |
| Podkarpacki Miód Spadziowy | PDO | 14 |
| Jabłka Łąckie | PGI | 11 |
| Miód Drahimski | PGI | 5 |
| Kołacz Śląski | PGI | 15 |
| Chleb Prądnicki | PGI | 1 |
| Kielbasa Myśliwska | TSG | 1 |
| Kabanosy | TSG | 1 |
| Miód z Sejneńszczyzny | PDO | 2 |
| Ser Koryciński Swojski | PGI | 11 |
| Fasola Wrzawska | PDO | 10 |
| Suska Sechłońska | PGI | 9 |
| Jabłka Grójeckie | PGI | 4 |
| Total | Aggregate | 386 |

Source: *Sprawozdanie roczne z działalności IJHARS 2013*.

⁴ K. Kieljan, *O systemach jakości żywności...*, pp. 68-69.

Registration of a designation protects producers from a given region against the use of the name by producers from other areas of the country who want to sell goods without undergoing the compliance control. It is prohibited to use any practices that could mislead the consumer about the origin, name or unique properties of a product. Such practices are punishable by a fine or up to 2 years imprisonment (Articles 57-58).

The sale of products with designations offers an opportunity for the producers of regional and traditional products to gain additional income and promote native village in the country and in the EU. It increases the demand for traditional and regional food because of the increasing distrust of consumers in food produced on a mass scale. Producers of traditional and unique food can find customers not only in the European Union, but also beyond it despite high prices of such products. At the same time, traditional and regional products bring higher income for the producers.

Should the conducted inspection prove that an agricultural product or foodstuff does not meet the requirements of the specifications, the inspecting body shall request the producer to make good the faults within a prescribed period. In case of failure to remedy the faults, an authorised certification body shall withdraw the compliance certificate issued to a producer. If a control is conducted by a voivodeship food quality inspector, they shall issue a decision:

- prohibiting the use of the protected designation of the producer, Protected Geographical Indication or Traditional Speciality Guaranteed, the use of the label of the Protected Designation of Origin, Protected Geographical Indication or Traditional Speciality Guaranteed, the use of phrases: “Protected Designation of Origin”, “Protected Geographical Indication” or “Traditional Speciality Guaranteed” and the corresponding abbreviations “PDO”, “PGI” or “TSG”;
- prohibiting the placing of an agricultural product or foodstuff on the market; or
- requiring to withdraw an agricultural product or foodstuff from the market.

In 2013, the IJHARS authorities received 188 applications for control of compliance of the production process of a traditional or regional product with the specifications submitted by the producers. As a result of the conducted controls, a total of 188 quality certificates were issued to confirm compliance of the production process with the specification at the producers’ for 15 agricultural products and foodstuffs registered as PDO, PGI and TSG.

As of 31 December 2013 (Table 3), in total there were 386 valid quality certificates and compliance certificates under the PDO, PGI, TSG schemes. Some of these documents were issued in previous years for a period longer than one year, so in 2013 they were still valid. *Ad hoc* controls, implemented under the supervision over the producers, confirmed the compliance.

6. Official controls of marketable quality of agri-food products

In accordance with the *Act on the marketable quality of agri-food products*, the tasks of the Agricultural and Food Quality Inspection include official controls of agri-food products registered as Protected Geographical Indication or Traditional Specialities Guaranteed as well as cooperation with bodies that exercise such controls in other EU Member States.

Official control ensures that registered names are protected against their use for commercial purposes, against appropriation, imitation or evocation, and any other practices liable to mislead the consumers as to the true origin of the product. The purpose of official controls is also to check whether agri-food products are stored in a way that does not

endanger their marketable quality. The Agricultural and Food Quality Inspection systematically conducts inspections of agri-food products for illegal designations in a way that suggests the name of a product is registered as a PDO, PGI or TSG.

Official controls for the protection of products with the PDO, PGI and TSG labels are aimed at:

- verification of compliance with the requirements by the producers in the manufacture of products with a registered Protected Designation of Origin (PDO), Protected Geographical Indication (PGI) or a Traditional Speciality Guaranteed (TSG),
- eliminating from the market products illegally labelled with registered names or imitating protected names with a view to ensuring that registered names are protected against use for commercial purposes, against appropriation, imitation and any other practice liable to mislead the consumers as to the true origin of the product.

Each control conducted by the IJHARS inspectors and involving the marketable quality of agri-food products verified whether product labelling contains information that illegally use the reputation of names registered as a PDO, PGI or TSG. When it was detected that a product was marked in violation of the provisions on the protection of registered names, voivodship inspectors of the IJHARS could issue appropriate administrative decisions (Article 29 and Article 40a of the *Act on the marketable quality of agri-food products*) or notify the prosecution of suspicion of a criminal offence⁵.

In 2013, the conducted inspections covered the products with the following registered names: “Jabłka Grójeckie” (PGI), “Kiełbasa Lisiecka” (PGI), “Oscypek” (PDO), “Redykołka” (PDO). The inspections detected irregularities consisting mainly in illegal use of registered names such as: “Jabłka Grójeckie”, “Oscypek” or “Redykołka”. *The producers, in case of whom irregularities were detected, were instructed about the rules for the use of protected names and as a result of unauthorised use of the names of “Oscypek” and “Redykołka” the prosecution was notified about the suspicion of a criminal offence*⁶.

7. Penal provisions

In order to combat unfair practices, there are relevant criminal provisions in force in Poland, as specified in the *Act on registration and protection of names and designations of agricultural products and foodstuffs and on traditional products*. They stipulate a fine, non-custodial sentence or imprisonment for up to two years to anyone who, without fulfilling the conditions specified in an application for registration, markets agricultural products or foodstuffs with a PDO, PGI and TSG name or symbol. When a perpetrator uses the committed crime as a regular source of income, or when the products have a significant value, the Act provides for a penalty of imprisonment for a period from six months to five years. In accordance with Article 58 of the above-mentioned Act, a person who illegally uses a name entered in the list of “temporary national protection” shall be subject to a non-custodial sentence or imprisonment for up to two years.

⁵ *Sprawozdanie roczne z działalności IJHARS 2013*, IJHARS, Warsaw 2014, p. 37.

⁶ *Ibidem*.

8. The National List of Traditional Products (Chapter 8, Articles 47-56)

In Poland, pursuant to the Act of 17 December 20014 *on registration and protection of names and designations of agricultural products and foodstuffs and on traditional products* (Chapter 8, Articles 47-56), the Minister of Agriculture and Rural Development keeps the List of Traditional Products at the national level. Agricultural products, foodstuffs and spirit drinks can be entered in the list.

The basic goals of the List of Traditional Products include:

- identification of traditional products,
- increasing consumer awareness about the essence of traditional products,
- provision of an opportunity to apply for a veterinary and sanitary derogations in the production of traditional foods,
- diversification of employment within rural areas and regional development,
- promotion of the Polish culture⁷.

The products called “traditional products” that can be entered in the National List of Traditional Products are the products that feature a traditional and established production method; that have a quality or unique characteristics and properties that result from the use of traditional production methods which are believed to be the production methods used for at least 25 years; that are part of the cultural heritage of the region in which they are produced, and are part of the identity of the local community (Article 47)(1a).

An application for entry of an agricultural product or foodstuff or spirit drinks in the List of Traditional Products may be submitted by natural persons, legal persons and entities without legal personality that produce an agricultural product, foodstuff or spirit drink (in accordance with Article 49 of the Act on registration and protection of names and designations of agricultural products and foodstuffs and traditional products) to a marshal of a voivodeship.

An application for entry of traditional products in the List shall be submitted to a relevant marshal of a voivodeship in paper and on a data storage medium (Article 50). Before examining an application, the marshal of a voivodeship requests the Chamber of Commerce, in which the entities producing the traditional products are associated, to express, within 30 days, their opinion on compliance with the requirements for an agricultural product, foodstuff or spirit drink that is the subject of the application for entry in the List of Traditional Products (requirements according to Article 47).

The knowledge of employees of ethnographic museums, folk societies and even parishes is also used. Help with this assessment can also be provided by employees of universities and colleges. Information can also be provided by employees of institutes and other organisations involved in food, history and food production or processing methods.

An application for entry in the List of Traditional Products includes:

- name and registered office and address, or name and place of residence, address of the applicant and mailing address;

⁷ J. Jasiński, *Wyróżnianie produktów regionalnych na rynku i wynikające z tego korzyści [in:] O produktach tradycyjnych i regionalnych. Możliwości a polskie realia*, ed. M. Gąsiorowski et al., Fundacja Fundusz Współpracy, Warsaw 2005, p. 305.

- description of the agricultural product, foodstuff or spirit drink, including:
 - a) type of the agricultural product, foodstuff or spirit drink,
 - b) name of the agricultural product, foodstuff or spirit drink,
 - c) characteristics of the agricultural product, foodstuff or spirit drink,
 - d) raw materials used in the production of the agricultural product, foodstuff or spirit drink,
 - e) information about the traditions, storage and history of the agricultural product, foodstuff or spirit drink confirming compliance with the requirements specified in Article 47(1),
 - f) production method,
 - g) summary of the information referred to in (a)-(c) and (e), containing no more than 3,000 typographical characters.

Only the applications approved by marshals of voivodeships are sent to the Minister of Agriculture and Rural Development, who is responsible for receiving applications from the marshals of voivodeships and for keeping and updating the List of Traditional Products. An application for registration may cover only one product.

Every year, by 31 May, the Minister of Agriculture and Rural Development announces in their Official Bulletin the List of Traditional Products submitted by the end of February of the given year (Article 55).

The List of Traditional Products is designed solely to identify traditional products, and not the producers of traditional food. Producers are not required to undergo voluntary control, which would have to confirm the compliance of the production process with the production method declared by them in an application for entry in the List of Traditional Products. Producers may, however, confirm compliance with the declared production method, for example, by using the services of certification bodies accredited in accordance with the Polish Standard PN-EN 45011 to obtain a “Compliance certificate”.

The minister competent for agricultural markets shall delete, by way of decision, a traditional product from the List of Traditional Products if there is no possibility of producing an agricultural product, foodstuff or spirit drink with the characteristics and properties that were the basis for the entry of such an agricultural product, foodstuff or spirit drink in the List of Traditional Products (Article 54).

The List of Traditional Products is published on the website of the Ministry of Agriculture and Rural Development and once a year in the Official Bulletin of the Minister of Agriculture and Rural Development (pursuant to Article 55 of the Act on registration and protection of names and designations of agricultural products and foodstuffs and on traditional products).

The List does not protect regional and traditional products from unauthorised use of product’s designations of origin, but it is instead an instrument for the dissemination of knowledge about traditional products and foodstuffs of an exceptional quality⁸.

⁸ J. Jasiński, *Wyróżnianie produktów regionalnych...*, op. cit., p. 305.

Table 4. Number of agricultural products and foodstuffs entered by the Ministry of Agriculture and Rural Development in the List of Traditional Products

| Voivodeship | Product category | | | | | | | | | | |
|---------------------|------------------|-------|------|---------|----------------------|---------------------------------|---------------|-------|----------------|--------|----------------|
| | All | Dairy | Meat | Fishery | Fruit and vegetables | Confectionery and baker's wares | Oils and fats | Honey | Prepared meals | Drinks | Other products |
| Dolnośląskie | 44 | 4 | 7 | 3 | 4 | 8 | 1 | 5 | 6 | 6 | |
| Kujawsko-Pomorskie | 54 | 4 | 3 | | 4 | 13 | 1 | 1 | 12 | 12 | 4 |
| Lubelskie | 127 | 4 | 15 | 3 | 12 | 31 | 5 | 7 | 26 | 23 | 1 |
| Lubuskie | 34 | 1 | 4 | 1 | 5 | 7 | | 2 | 3 | 11 | |
| Łódzkie | 75 | 3 | 15 | | 12 | 21 | 2 | 3 | 10 | 9 | |
| Małopolskie | 119 | 10 | 17 | 4 | 13 | 29 | 1 | 4 | 24 | 12 | 5 |
| Mazowieckie | 73 | 3 | 24 | 2 | 6 | 9 | 3 | 5 | 9 | 9 | 3 |
| Opolskie | 60 | 3 | 9 | 1 | 9 | 12 | 2 | 3 | 15 | 2 | 4 |
| Podkarpackie | 166 | 11 | 46 | 1 | 9 | 40 | 2 | 3 | 43 | 11 | |
| Podlaskie | 50 | 10 | 5 | 1 | 4 | 10 | 1 | 3 | 10 | 3 | 3 |
| Pomorskie | 155 | 3 | 23 | 16 | 14 | 27 | 3 | 3 | 47 | 16 | 3 |
| Śląskie | 137 | 12 | 12 | 4 | 9 | 32 | 2 | 3 | 56 | 6 | 1 |
| Świętokrzyskie | 70 | 2 | 18 | 5 | 13 | 13 | 4 | 3 | 7 | 4 | 1 |
| Warmińsko-Mazurskie | 25 | 3 | 13 | | 1 | 3 | | 3 | | 2 | |
| Wielkopolskie | 90 | 6 | 33 | 1 | 7 | 5 | 6 | 1 | 19 | 10 | 2 |
| Zachodniopomorskie | 29 | | 1 | 4 | 6 | 5 | | 7 | 2 | 3 | 1 |
| All | 1,308 | 79 | 245 | 46 | 128 | 265 | 33 | 56 | 289 | 139 | 28 |

Source: Author's calculations on the basis of the List of Traditional Products of the Ministry of Agriculture and Rural Development as of 20 October 2014: <http://www.minrol.gov.pl/pol/Jakosczywnosci/Produkty-regionalne-i-tradycyjne/Lista-produktow-tradycyjnych>.

The List of Traditional Products includes 1,308 products (as of 20 October 2014) broken down by voivodeship and product category.

Most products on the List of Traditional Product were entered by the Podkarpackie Voivodeship (166), followed by the Pomorskie Voivodeship (155), and the lowest number of products was entered by the Warmińsko-Mazurskie Voivodeship (25). Relatively a lot of traditional products come from the Małopolskie (119), Lubelskie (127) and Śląskie Voivodeships (137).

Given the categories of products, most registrations covered prepared meals and dishes (289), followed by bakery and confectionery products (265), and meat products (245). The description of these products can be found on the website of the Ministry of Agriculture and Rural Development.

CHAPTER III

NATIONAL AND REGIONAL FOOD QUALITY SCHEMES

The European Union policy on quality does not rule out the farmers' and processors' joining the national certification schemes for traditional and regional products of exceptional quality.

The Polish Chamber of Regional and Local Products (*Polska Izba Produktu Regionalnego i Lokalnego, PIPRiL*) was established in Poland and is tasked with drawing up policies to support the development of regional and local products. Due to the national scheme, the native products of particular quality will be protected not only by EU certificates. Products may receive, e.g., the "Quality Tradition" (*Jakość tradycja*) logo and regional marks, which are applied for by the producers of agricultural products and foodstuffs or spirit drinks when they fulfil the conditions laid down in the rules for a given label.

1. The Polish Chamber of Regional and Local Products

The Polish Chamber of Regional and Local Products is a socio-economic organisation bringing together producers of regional and local products from across Poland. The founding congress of the Chamber was held on 18 February 2004¹. One hundred and sixty founding members signed the Statute, and hence established the Chamber. The Polish Chamber of Regional and Local Products was registered on 31 July 2004, and was awarded the status of a public benefit organisation on 28 February 2005².

The tasks of the Chamber, as listed in the Statute, include:

- to create policies supporting the development of regional and local products, to promote such products and to initiate actions to ensure higher quality of products available on the market;
- to take measures for active policy in the marketing of local and regional products;
- to promote economic initiatives of members, to support vocational training and professional development of producers and workers, to organise thematic meetings and trainings in various forms;
- to inform consumers about the qualities of regional and local products;
- to represent and protect the interests of its members, to assist in solving legal, organisational and economic problems;
- to organise cooperation between its members in an effort to improve their legal and economic situation;
- to act on behalf of all members in interactions with state authorities, bodies of territorial self-government and other organisations;
- to work towards the preparation of the Polish law, the Polish institutions and the Polish market to seize the opportunities of development of regional and local products;
- to assess the application of the law as regards conducting business, especially in the field of regional and local products, to submit demands concerning the consistency, transparency and efficiency of the law to be enacted;

¹ *Izba krok po kroku*, Smak i Tradycja, Biuletyn Informacyjny Polskiej Izby Produktu Regionalnego i Lokalnego, no. 1/2004.

² <http://www.produkty-regionalne.pl/statut/>

- to develop and disseminate good practices and to adjust standards of honest behaviour in trade;
- to organise and create conditions for the resolution of disputes by way of arbitration and mediation proceedings and to participate in litigation on different rules following from business run by their members;
- to organise any other activities not listed above in order to facilitate and improve the conditions for the conduct of business by their members, including the assistance in establishment of common economic associations or groups of agricultural producers;
- to organise cultural, sports, tourist, recreational and similar activities integrating the Chamber's circles³.

The Chamber carries out its tasks in particular by:

- independent decision-making or co-ordination of members' initiatives in the creation of development programmes, preparation of regulations and institutional arrangements for regional and local products;
- review of assumptions of regional and national economic policy, in particular in the areas that affect the development of regional and local products;
- participation in the development of legal acts and principles of economic policy;
- cooperation with state administration and self-government bodies, and economic or business organisations other than the Chamber in order to generate appropriate conditions for the operation of business;
- participation in rural renewal programmes;
- cooperation and exchange of experience with national and international organisations, including chambers of commerce, and chambers of industry and trade in order to carry out its statutory tasks;
- taking education and information measures, organising exhibitions, meetings, demonstrations; presentation and promotion of regional and local products;
- organisation of protection and support in accordance with the standards adopted in the European Union and the EU Member States: manufacture of regional and local products, their placement and maintenance on the market;
- assistance in the process of reporting, registration and control of the application of European quality labels: designation of origin, geographical indication or traditional speciality;
- provision of advisory and legal assistance to the members of the Chamber, in raising European and national funds for their business;
- delegation of Chamber representatives to advisory bodies, at the invitation of state bodies, and initiating actions aimed at introducing amendments to legal acts or cooperation in their development;
- issuance of opinions, expert reports and certificates and provision of information about local and regional products;
- identification of regional and local products and evaluation of the quality of such products;
- award of quality and promotion labels to regional and local products;

³ *Statut Polskiej Izby Produktu Regionalnego i Lokalnego, Article 7.*

- conduct of arbitration and conciliation proceedings in economic disputes involving Chamber members⁴.

According to Article 9 of the Statute of the Polish Chamber of Regional and Local Products (*Statut Polskiej Izby Produktu Regionalnego i Lokalnego*), the Chamber may separately conduct unpaid and paid public benefit activities.

The Chamber conducts unpaid public benefit activities in the following public tasks:

- a) preservation of the national tradition: fostering Polish identity and developing national, civic and cultural consciousness;
- b) protection and promotion of health;
- c) promotion of employment and professional activation of the unemployed and people at risk of dismissal;
- d) ecology and animal welfare and protection of natural heritage.

The Chamber also conducts unpaid public benefit activities regarding some other public tasks:

- a) activities to support economic development, including the development of entrepreneurship;
- b) activities to support the development of local communities;
- c) science and education;
- d) culture, art, protection of cultural heritage and traditions;
- e) promotion and protection of consumer rights;
- f) measures for the European integration and the development of contacts and cooperation between communities.

The income from public benefit activities serves only the implementation of tasks belonging to public tasks or statutory objectives of the Chamber.

Already at the beginning of its operation, the Chamber assumed patronage of the fourth edition of the “Our culinary heritage” (*Nasze Kulinarne Dziedzictwo*) contest for the best regional food product organised by the editors of “Modna Gospodyni” magazine, Agro-Smak project and the agricultural editors of the Program I Polskiego Radia. The contest final celebrations were held on 7 October 2004 in Poznań during the Polagra Farm Fair. The winners were awarded “Perła” statuettes, e.g. by the President of the Chamber, Grzegorz Russak. The main objective of the contest is to identify and gather knowledge about original regional food products produced on farms and by local craftsmen. The conference called “Marketing of regional and local products – case studies” was held on the same day at the initiative of the Chamber, also during the Polagra Farm Fair.

2. “Quality Tradition” scheme

In order to protect regional and local products in Poland, the Minister of Agriculture and Rural Development, by way of Decision of 12 June 2007, pursuant to Article 4(1) point 4 of the Act of 7 March 2007 *on support for rural development with the involvement of the European Agricultural Fund for Rural Development* (Dz.U. No. 64, item 427), acknowledged the “Quality Tradition” scheme as a national food quality scheme serving the purpose of distinguishing high-quality food products, including traditional products.

⁴ *Statut Polskiej Izby Produktu Regionalnego i Lokalnego*, Article 8.

The Polish Chamber of Regional and Local Products, in cooperation with the Association of Voivodeships of the Republic of Poland, the statutory representation of self-governments of voivodeships, developed the national food quality scheme, including the labelling with the “Quality Tradition” symbol. The Polish Chamber of Regional and Local Product is the owner of the label. This label is awarded to products manufactured by traditional methods using raw materials from organic farms and the ones with semi-intensive production system and applying Good Agricultural Practice and Good Breeding Practice, excluding GMOs. The processing uses low-efficiency technology, which is generally traditional. Products covered by the “Quality Tradition” scheme feature a traditional composition or a traditional method of production and exceptional quality. Also, food additives and their quantities used in the processing are traditional. This quality is a result of their traditional character, and it distinguishes them from the products belonging to the same category, but produced in an industrial system (intensive farming, GMOs). Food additives in production using high-performance technology are generally produced industrially⁵.

One of the basic principles of the “Quality Tradition” scheme is the ability to identify the place of origin of a product. Producers entitled to use the “Quality Tradition” label are required to monitor the product, in particular the origin of raw materials used in the production and intermediate recipients of the product.

Producers are also obliged:

- to produce in accordance with the declared specifications,
- to provide, each time, the Chapter of the “Quality Tradition” label with a current compliance certificate,
- to store control documentation related to holding the compliance certificate,
- to provide, each time, the Chapter with the results of control of compliance with the specifications.

Therefore, labelling of such food will make it easier for it to be identified by traders and consumers. The rules for granting the “Quality Tradition” certificate and its label, consisting of words and graphics, was approved by the Polish Patent Office in the decision of 9 October 2006, number Z-307 821. The official inauguration of the “Quality Tradition” mark took place at the Polagra-Farm International Agricultural Fair in Poznań on 14 October 2006.

In accordance with Article 5 of the Rules for Use of the “Quality Tradition” Label:

1. *Products must be produced using natural raw materials. A natural resource is considered a resource coming from an organic farm or a farm applying the Good Agricultural Practice and Good Breeding Practice, excluding GMOs. Raw materials used in production must be fully traceable (product traceability).*
2. *The products must feature:*
 - *a traditional composition; or*
 - *a traditional method of production;*
 - *exceptional quality resulting from their traditional character or expressing their traditional character;*
 - *exceptional quality or reputation that distinguishes them from the products belonging to the same category.*

⁵ <http://www.produktyregionalne.pl/jakosc/>

3. *In case of products of primary production, there is an additional requirement involving a traditional race or a traditional variety. A product that has at least a fifty-year history of production is considered a traditional product. The races and varieties that were used for agriculture purposes before 1956 are considered traditional ones.*

Article 6 of the Rules for Use of the “Quality Tradition” Label pertains to the procedure for granting the right to use the label.

1. *A producer or producers of the same product, who apply for the right to use the label for such a product, shall provide the Office of the Chamber with an application and specification in paper and electronic form, including:*
 - 1) *product name,*
 - 2) *description of product features,*
 - 3) *production method,*
 - 4) *list of raw materials used in production,*
 - 5) *information on the traditional composition or a traditional method of production, a traditional variety or race,*
 - 6) *information on an exceptional quality – resulting from a traditional nature of a product or representing its traditional nature – or reputation, or other properties distinguishing the product applying for the label from products belonging to the same category,*
 - 7) *information on the adopted ways of procedure that are intended to ensure continuous monitoring of a product, in particular monitoring of the origin of raw materials used in the production and monitoring of intermediate recipients of the product,*
 - 8) *the frequency and scope of control.*
2. *Should the right to use the label be applied for by more than one producer of a given product, each of such producers should be listed in the application.*

Producers themselves select the certification body. Control costs are borne by the ones entitled to use the label. Controls of compliance are independent of official inspections carried out by the veterinary and sanitary services in order to ensure food safety.

The “Quality Tradition” scheme is open, as the right to use the label for an agricultural product, foodstuff or spirit drink may also be applied for by other producers of the same product from the country and abroad. The only criterion for admission to the scheme is the quality of the product. Without valid reasons, the label holder must not refuse the right to use the label to entrepreneurs who meet the criteria defined in the Rules and have the certificate of compliance with specifications. Specifications are available at the registered office of the Chamber of Regional and Local Product. Participation in the scheme confirming the quality of food is completely voluntary⁶.

Before admission to the scheme, a product is subject to detailed control and verification in accordance with the Rules for Use of the “Quality Tradition” Label (Article 16). Producers are required to have the compliance certificate confirming production of a product in accordance with the specifications. *On the one hand, having the label is to certify the authenticity of a given product, on the other, it is to be a guarantee of quality for a potential buyer.*

Only products of high-quality resulting from their traditional character and having an exceptional quality, reputation or other characteristics that distinguish them from others

⁶ M. Czarniakowska, *Idź na jakość*, Farmer, no. 22/2006.

in the same category are accepted in the scheme. A producer declares to maintain higher standards of production or exceptional characteristics of the products.

In accordance with the Rules for Use of the “Quality Tradition” Label, in order to be awarded the label, it is necessary:

- to fill in an application for the label,
- to document 50 years of production of the product according to traditional recipes, the use of traditional raw materials and technology,
- to send the application with documentation to the Polish Chamber of Regional and Local Products in Warsaw,
- to pay a fee (PLN 100 per product),
- for the Chapter to examine an application and inform a producer of its decision⁷.

If the Chapter’s decision is positive, the product will be sent for control of compliance with the specifications declared by the producer. Certification examinations are carried out by bodies authorised by the Minister of Agriculture and Rural Development (the list of authorised bodies can be found in Chapter 2).

Upon receipt of positive examination results – i.e. a certificate from a control body – the Chapter of the “Quality and Tradition” label grants the label lending right for a period of one, two or three years with an option to extend this right for one more year (Article 9 of the Rules for Use of the “Quality Tradition” Label).

Pursuant to Article 15 of the Rules for Use of the “Quality Tradition” Label, the fee for the right to use the label consists of three parts:

- one-time fee amounting to PLN 100 paid upon submission of the application;
- fee amounting to PLN 500 paid upon receipt of the Chapter’s decision to grant the right to use the “Quality Tradition” label;
- monthly fee amounting to PLN 50 for each product that was awarded the right to use the “Quality Tradition” label in a place declared by the applicant⁸.

“Quality Tradition” guarantee label



Producers who want to use the “Quality Tradition” label on their products are required to have the compliance certificate confirming production of a product in accordance with the specification and approved by the Chapter.

The Chapter consists of: 4 representatives of the Chamber, 4 representatives of the Association of Voivodeships of the Republic of Poland, 3 independent experts chosen

⁷ <http://produkty-tradycyjne.pl/krajowe-systemy-jakosci/certyfikat-jakosc-tradycja/regulamin/>

⁸ The Rules were approved by the Patent Office of the Republic of Poland by decision of 9 October 2006 to award the Polish Chamber of Regional and Local Product the Right of Protection to the “Quality Tradition” Guarantee Trademark, <http://www.produkty-tradycyjne.pl/krajowe-systemy-jakosci/certyfikat/>.

jointly by the Management Board of the Chamber and the Management Board of the Association of Voivodeships. The President of the Chamber is the Chairman of the Chapter. The Chapter acts on the basis of the rules established by the Management Board of the Chamber and the Management Board of Voivodeships. A certification body, authorised by the Minister of Agriculture and Rural Development, issues compliance certificates for the period of three years.

The Chapter takes decisions on matters pertaining to:

- granting the right to use the label,
- refusal to grant the right to use the label,
- proposals for changes in the specifications,
- determination of the frequency and extent of controls, regardless of the frequency and extent of control of compliance with the specifications,
- rejection of an application,
- revocation of the right to use the label,
- restoration of the right to use the label.

According to the Rules, the products distinguished with the “Quality Tradition” label are included in Article 5. The raw materials and products must have the following features:

1. Raw materials must:

- come from organic farms; or
- from farms with a production scheme using Good Agricultural Practice and Good Breeding Practice, excluding GMOs – the raw materials used in production must be fully traceable (traceability).

2. The products must feature:

- traditional composition,
- traditional method of production,
- exceptional quality resulting from their traditional character or expressing their traditional character,
- exceptional quality or reputation that distinguishes them from the products belonging to the same category⁹.

The products that have a traditional composition, a traditional production method and a traditional character are considered the products that have at least 50-year-old history (two generations). The races and varieties that were used for agriculture purposes before 1956 are considered traditional ones.

Producers of an agricultural product, foodstuff or spirit drink for which, on the basis of a Chapter’s decision, the right to use the “Quality Tradition” label was granted may use the label by placing it on the product packaging and/or in promotional materials.

The right to use the label is granted against payment. The label user is obliged:

- *to produce in accordance with the specification,*
- *to provide, each time, the Chapter with an up-to-date compliance certificate within 14 days from the date of issue or renewal of the compliance certificate,*
- *to store control documentation related to holding the certificate,*
- *to timely make payments of the fees for the right to use the label.*

⁹ <http://www.produkty-tradycyjne.pl/krajowe-systemy-jakosci/certyfikat-jakosci-tradycyja/regulamin-znaku/>

The “Quality Tradition” food quality scheme fully meets the requirements of the EU law. By distinguishing high quality natural food, the scheme has become an important element in the construction of the market and support to producers in this sector, not only at the level of primary production, but also processing. Such a distinction on the EU market allows the producers to get higher income¹⁰.

The first product to receive the “Quality Tradition” label is “Wielkopolski Ser Smażony”; followed by “Masło Wielkopolskie”; “Masło Naturalne z Warmii Mazur i Powiśla”; “Ser Twarogowy z Warmii Mazur i Powiśla”; “Ser Naturalny Salami”; “Masło Tradycyjne z Filipowa”; “Ciechan” beers: “Ciechan Pszeniczne”, “Ciechan Mocne”, “Ciechan Wyborne”, “Ciechan Miodowe”, “Ciechan Stout”, “Ciechan Porter”.

3. Traditional product from Małopolska and other regions

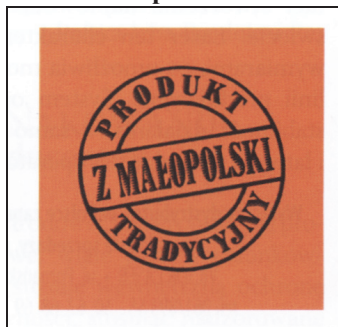
The logo for traditional products from Małopolska, developed under the auspices of the Małopolska Regional Development Agency (*Małopolska Agencja Rozwoju Regionalnego, MARR*) is an example of voluntary labelling of a traditional product. In its centre an already known graphical mark of “Traditional product from Lesser Poland” (*Produkt Tradycyjny z Małopolski*) has been used which was prepared by the Office of the Marshal of the Małopolskie Voivodeship. This label may be used only for products entered in the List of Traditional Products kept by the Minister of Agriculture and Rural Development with the involvement of marshals of voivodeships.

Regional Development Agency encourages producers of traditional products to use a label that is available to producers of traditional products from Małopolskie Voivodeship free of charge. The products that have been awarded a certificate necessary to use the logo, including without limitation cover: “Preclę Krakowskie”, “Łukowicka Śliwka Suszona”, “Chleb Prądnicki”, “Żurek po Krakowsku”, “Barszcz Czerwony po Krakowsku”, “Karp Zatorski”, “Jodłowicki Kołacz”, “Jabłka z Raciechowic”, “Jabłka Łąckie”, “Tuszką Gęsi Zatorskiej”, “Śliwowica Łącka”, “Sól Wielicka”, “Balsam Kapucyński”¹¹.

¹⁰ M. Czarniakowska, *Idź na jakość*, “Farmer”, no. 22/2006.

¹¹ The tradition of producing “Balsam Kapucyński” is approximately two centuries old. The balm production started in the Czech Republic in a monastery of Capuchin Fathers in Prague. According to oral reports, the monks received the recipe from a doctor who gave it away after the death of his wife. About 100 years ago, the balm production recipe was handed to the Order of Capuchin friars in Kraków, who have since been engaged in its production and distribution. “Balsam Kapucyński” belongs to a special group of foodstuffs called food supplements, and its invigorating effect results from its composition, combining the effects of herbs, honey, propolis and balsamic resins <http://www.malopolskie.pl/zarząd/informacje>.

Label of a traditional product from Malopolska



Special labelling awarded to traditional products contributes to the promotion of the region, cities, towns and villages. For example, Charsznica in Małopolski district (powiat) – a town with two thousand inhabitants – won the title of “the Capital of Polish Cabbage” because of its products¹².

4. Warmia, Mazury and Powiśle in the European Network of Culinary Heritage

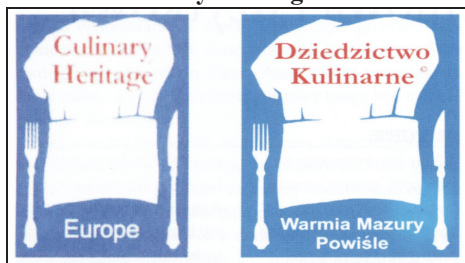
Consumers across Europe show an increasing demand for food from particular regions. Therefore, there is a need to develop agriculture, food industry, particularly small-scale food processing and service activities highlighting the regional identity and associated with welcoming of tourists. It is increasingly important for European regions to promote and develop their regional specifics. An example could be the European Network of Regional Culinary Heritage, which was established in 1995 in Sweden and associates regions from Sweden, Denmark, Norway, Latvia, Lithuania, Germany, Spain and Poland. Their common goal is to develop the regions in these countries by promoting local and regional food. The network brings together owners of restaurants, eateries, farmer’s shops, wholesalers and retailers, raw material producers in agriculture, horticulture, fishing enterprises, fisheries and food processors. Due to the labelling of products with Regional Culinary Heritage the logo consumer has a guarantee that the product comes from the region and has an original character¹³.

The European Network of Regional Culinary Heritage extends the availability of local and regional culinary specialities. Shops and restaurants that have the logo of Regional Culinary Heritage offer local and regional products and dishes, which maintain and popularise local customs, and promote regional and traditional food culture.

¹² <http://www.malopolskie.pl/zarzad/informacje>

¹³ <http://www.warmińsko-mazurskie.ksow/pl/siec-dziedzictwa-kulinarneho.html>

**Logo of the European Network of Regional Culinary Heritage
and a protected label – Culinary Heritage of Warmia Mazury Powiśle**



The first voivodeship from Poland to join the European Network of Regional Culinary Heritage in 2004 was the Warmińsko-Mazurskie Voivodeship, and it received a membership a year later under the name of “Culinary Heritage of Warmia Mazury Powiśle”. The Self-government of the Warmińsko-Mazurskie Voivodeship is the owner of the license for a protected label “Culinary Heritage of Warmia Mazury Powiśle”. The right to use the logo will be revoked and the marks will have to be returned if a network member fails to satisfy the requirements defined in the Rules.

The requirements imposed on the members of the “Culinary Heritage of Warmia Mazury Powiśle” are consistent with the criteria of the European Network of Culinary Heritage. The approved enterprises (including farmers and other persons operating agricultural holdings) should popularise regional food.

Producers of raw materials in agriculture, horticulturalists and fishing enterprises should sell food products that they produced themselves and the ones produced by other enterprises from the region of Warmia, Mazury and Powiśle, with which they cooperate. Besides, they must acquire the knowledge to describe to customers how such products are produced, and where from they get the raw materials for their production.

Food producers should use raw materials produced in the region of Warmia, Mazury and Powiśle as only such products may be awarded the „Culinary Heritage of Warmia Mazury Powiśle” logo. Restaurants and other eateries should use regional and local raw materials and have the knowledge in order to be able to inform consumers, where these raw materials and food ingredients come from. Establishments are obliged to offer dishes that are historically associated with a given region and this way to popularise food and dishes from the region of Warmia, Mazury and Powiśle. Regional dishes in the menu of eateries should have the logo of the “Regional Culinary Heritage of Warmia Mazury Powiśle”¹⁴.

Stores of agricultural producers, wholesalers and retailers should promote products manufactured in the region of Warmia, Mazury and Powiśle as part of their business. Enterprises can use the logo of the “Regional Culinary Heritage of Warmia Mazury Powiśle” only to promote the products that were produced in the region.

Enterprises applying for membership in the Network should be registered and operate within the territory of the Warmińsko-Mazurskie Voivodeship and comply with applicable regulations of the EU and Poland, e.g. food safety regulations. If an enterprise fails to satisfy the requirements of the rules and regulations, the Self-government of the Warmińsko-

¹⁴ <http://www.warmia.mazury.pl/>

-Mazurskie Voivodeship, the owner of the license of the “Culinary Heritage of Warmia Mazury Powiśle, has the right to terminate the membership of such an enterprise. If the membership of an enterprise has been suspended, it must immediately stop using the logo of the “Culinary Heritage of Warmia Mazury Powiśle” and suspend all rights arising from such a title, and this entails the loss of benefits, above all the right to advertise and inform about the membership of an enterprise on the website of the Voivodeship Self-government of the Warmińsko-Mazurskie Voivodeship.

Apart from the region of Warmia, Mazury and Powiśle, the members of the European Network of Culinary Heritage in Poland also include the following regions: Pomorze Zachodnie, Mazowsze, Wielkopolska, Dolnośląskie Voivodeship, Opolskie Voivodeship, Pomorskie Voivodeship and Świętokrzyskie Voivodeship.

The members of the European Network of Culinary Heritage include:

- Bornholm, Denmark,
- Zealand, Denmark,
- Elbe – Weser – North Sea, Germany,
- Lüneburg, Germany,
- Rügen, Germany,
- Latgale, Latvia,
- Aukštaitija, Lithuania,
- Østfold, Norway,
- Galicia, Spain,
- Blekinge, Sweden,
- Gotland, Sweden,
- Halland, Sweden,
- Småland, Sweden,
- Västernorrland, Sweden,
- Oland, Sweden,
- Östergötland, Sweden,
- Rivne, Ukraine¹⁵.

5. Try Fine Food (PDŻ)

Try Fine Food programme (*Poznaj Dobrą Żywność, PDŻ*) was organised by the Ministry of Agriculture and Rural Development¹⁶. The main purpose thereof is to promote agri-food products on the food market because of their distinctive high quality.

The basis for activities under the Try Fine Food programme is formed by the Act of 21 December 2000 *on the marketable quality of agri-food products* (Dz.U. of 2001, no. 5, item 44, as amended).

Pursuant to Article 13(1): *Agri-food products with exceptional marketable quality features or marketable quality requirements, in particular regarding the production method, composition or organoleptic properties, may use a quality label.*

¹⁵ <http://www.culinary-heritage.com/Europe>

¹⁶ Developed on the basis of the information published on the website of the Ministry of Agriculture and Rural Development: <http://www.minrol.gov.pl/Jakosc-zywnosci/PoznajDobrazywnosc.Program.PDZ>.

By way of an ordinance, the minister competent for agricultural markets will determine the quality label pattern, so that the label is generally associated with plant or animal production (Paragraph 2).

The quality mark is awarded by a minister competent for agricultural markets by way of decision, having consulted the Chief Inspector of the Agricultural and Food Quality Inspection (Paragraph 3).

An application for a quality label is to be submitted by a producer of an agri-food product to the minister competent for agricultural markets (Paragraph 4).

The PDŻ Quality label is awarded for 3 years (Article 14(1) of the Act).

Article 14(2) refers to the options for withdrawal of a granted consent.

At the request of the Chief Inspector of the Agricultural and Food Quality Inspection, the minister competent for agricultural markets may, by way of decision, withdraw a granted quality label before the deadline referred to in Paragraph 1 if an agri-food product stops meeting the quality requirements referred to in Article 13(1).

The award of the PDŻ label to an agri-food product may be applied for by any food producer operating within the territory of the European Union.

Try Fine Food logo



Products with the PDŻ label stand for the promotion of products and raw materials of the highest quality, and safe for human health. PDŻ quality label awarded to a product provides information that is to help consumers choose the right food for themselves, to increase their confidence in food product quality. At the same time, the objective of the Community policy on increasing food diversity and improving the quality thereof in the Community is being implemented. The mark is also aimed at increasing consumer confidence in a food product by providing information about its high and stable quality¹⁷.

The Minister of Agriculture and Rural Development appoints the Scientific Committee for Quality of Food Products for the Try Fine Food programme (“Scientific Committee”) consisting of 18 members selected for four years from among the people with the highest competences in the assessment of the quality of agri-food products.

The Scientific Committee elects a chairman, three deputies and a secretary from among its members. The Minister may recall a member of the Scientific Committee before the end of their term of office, giving reasons for such a removal. The Scientific Committee for Quality of Food Products for the Try Fine Food programme operates on the basis of Order

¹⁷ <http://www.minrol.gov.pl/Jakosc-zywnosci/Poznaj-Dobra-Zywnosc/program-PDZ-wyroznieni-znakiem>

no. 34 of the Minister of Agriculture and Rural Development of 22 September 2010 on the establishment of the Scientific Committee (as amended – with the last amendment to Order no. 16 of 23 May 2014).

The responsibilities of the Scientific Committee include:

- development and validation of product assessment procedures, and list of tests required for each group of products;
- examination of applications for the label and adopting resolutions on the award of the label or refusal to do so;
- establishment of procedures and criteria for supervising the production of products with the PDŽ quality label.

The Scientific Committee adopts resolutions on the basis of the results of tests of products and raw materials, and assessment of production conditions.

There are Rules for PDŽ programme to define the procedures for examining the application and appeals against negative decisions of the Scientific Committee.

The description of a product submitted to the Try Fine Food scheme should contain:

1. the exact name of the proposed product,
2. the type of used packaging,
3. the quality documentation of the producer and description of the raw materials used,
4. the distinctive features of the product,
5. the intended use of the product,
6. the product storage conditions,
7. the minimum durability date,
8. the physical and chemical properties of the product,
9. the microbiological properties of the product,
10. the processing or production technologies – description of various production stages and typical process units, basic equipment, etc.,
11. the information about certification schemes,
12. the information about the product (e.g. how many years the product is present on the market, the origin of the product's name, the size of production, the share in the market, etc.),
13. the information about awards and product protection,
14. other information about the product.

Participation in the PDŽ programme is voluntary, open to every entrepreneur from each Member State of the European Union. Only producers have the right to apply for the PDŽ label.

To participate in the Try Fine Food scheme it is necessary to:

- document implementation of food safety management systems;
- document the distinctive quality of manufactured products;
- implement product traceability procedures with a procedure for withdrawal of a non-compliant product from the market;
- use materials of outstanding quality;
- reduce the permitted additives use as much as possible;
- attach a colour photo of the packaging design of the proposed product with the label.

The Try Fine Food label is granted only to products that meet the criteria defined by the Scientific Committee.

In order for a product to receive the PDŻ label, it must meet the quality requirements for products and raw materials, permitted additives and packaging:

- the raw materials used for production should be of the highest quality;
- the products should have appropriate and up-to-date quality approvals. One should provide a specific name or symbol according to the existing legal order. In case of ready-made preparations added to a product, specification of the composition of the preparation should be added to the product;
- the content of contaminants and residues should be in accordance with applicable legal requirements;
- packaging should provide adequate quality and durability of the product. The packaging intended for direct contact with food must have the required approvals. The finished products packaging labelling should comply with the applicable regulations¹⁸.

Products applying for the PDŻ label should meet the following requirements:

- If the presence of salt is necessary, its content should not be higher than 2%, with the exception of products such as dry meat, canned fish and some types of cheese, in which salt content may be higher for technological reasons.
- The technological yield of meat products should be achieved during production by means of natural capacities of raw materials. Support for yield through the use of chemical compounds should be limited to a minimum, and the use of polyphosphate additives being allowed only for the production of cold cuts and smoked meats. The achieved product yield should not exceed 110%.
- Meat products must not contain mechanically separated meat (MSM), unless such an additive is technologically justified.
- In dairy products, it is inadmissible to substitute milk ingredients.
- No Try Fine Food label recommendations will be given to products that contain fat with an excessively high content of fatty acids in the trans configuration that were generated in a technological process and products with high sugar content¹⁹.

In order to ensure a consistently high level of product quality, the PDŻ quality label is awarded for specified periods of time, with an option to renew or withdraw it.

The programme assumes maximum validity periods for the label: the label granted to a product for the first time is granted for three years, and the mark granted to a product for a further period is granted for another three years. According to the Rules of the Committee, the label can be withdrawn by the Scientific Committee before expiry of its validity.

Control of products under the PDŻ scheme covers:

- internal control of products, which is organised and carried out by the producer, including the preparation of documentation;
- PDŻ product control, which is exercised by official food control authorities;
- official control authorities and inspection bodies may use the research of accredited laboratories;

¹⁸ Developed on the basis of the information published on the website of the Ministry of Agriculture and Rural Development: www.minrol.gov.pl/Jakosc-zywnosci/PoznajDobraZywnosc.Program.PDZ.

¹⁹ <http://www.minrol.gov.pl/pol/jakosc-zywnosci/poznaj-dobra-zywnosci/zasady-przyznawania-znaku>

- an entrepreneur who has been granted the label is required, at the end of each calendar year, to provide the Scientific Committee with confirmation by a control body that they abide by the programme requirements²⁰.

Products that were awarded the Try Fine Food label are entered in the register of PDŻ products. The register contains a list of products annotated with the number of the resolution of the Scientific Committee, which were awarded the PDŻ label and their description, colour photographs, name and address of the producer, information about the sales scheme. The register is in Polish and English. The information contained in the register is published in the Programme publications and on websites.

The programme covers the following groups of products:

1. meat and meat preparations,
2. eggs and processed egg products,
3. milk and milk products,
4. fruit, vegetables (including potatoes), mushrooms and their processed products,
5. cereals and their processed products, including bread,
6. fish, seafood and their processed products,
7. non-alcoholic beverages,
8. alcoholic beverages,
9. mineral waters,
10. honey,
11. confectionery and pastry,
12. herbs and spices,
13. cooking fats,
14. mixed products and highly processed products based on the above-mentioned raw materials.

For each group of products, evaluation criteria are given for food products, alcoholic beverages and non-alcoholic beverages in the “PDŻ – Try Fine Food” programme. Product quality should meet the Polish PN standards, or alternatively the producer’s standards. Organoleptic tests, physical and chemical tests and mycobacterial tests are also conducted. The information on evaluation criteria for food products, alcoholic and non-alcoholic beverages can be found on the website of the Ministry of Agriculture and Rural Development²¹.

Before Poland joined the EU, the Try Fine Food scheme functioned under the name of “Polish Fine Food”. After joining the Community, the word Polish in the name has been replaced with the word “Try”. The EU Member States must not promote national products, but instead regional and local brands only. The Try Fine Food programme is completely voluntary and open to entrepreneurs from across the European Union. The list of products that have been awarded the “Try Fine Food” label can be found on the website of the Ministry of Agriculture and Rural Development. The distinction of the PDŻ label has been awarded to 500 products from the agri-food industry²².

One of the forms of PDŻ programme promotion is to present food products awarded the PDŻ label during fairs and exhibitions attended by the Minister of Agriculture and

²⁰ Ibidem.

²¹ A detailed description of criteria for the award of the PDŻ label to individual types of products can be found on the website of the Ministry of Agriculture and Rural Development: <http://www.minrol.gov.pl/pol/jakosc-zywnosci/Poznaj-Dobra-Zywnosc/zasady-przyznawania-znaku>.

²² <http://www.minrol.gov.pl/Jakosc-zywnosci/Poznaj-Dobra-Zywnosc>

Rural Development. Such events are held also in other countries, including Germany, Spain, the United Kingdom, France, the Netherlands, Hungary and Luxembourg.

6. The Polish food quality schemes for meat products

High quality meat produced in Poland that satisfies certain requirements may be covered by the national food quality schemes²³, which include:

- Quality Meat Program (QMP)²⁴;
- Pork Quality System (PQS)²⁵.

Furthermore, a distinction was awarded to the Quality Assurance for Food Program, which may also include other products²⁶.

6.1. The Quality Meat Program (QMP)

By way of decision of the Minister of Agriculture and Rural Development of 20 October 2008 the QMP scheme was recognised as a national food quality scheme. The Polish Association of Beef Cattle Breeders (*Polski Związek Hodowców i Producentów Bydła Mięsnego*) is the owner of the scheme.

The standards introduced in this scheme apply to livestock breeding on a farm, feed production, transport, slaughterhouses and processing of meat. The scheme guarantees the production of beef for cooking that features natural softness, fragility and juiciness.

The QMP scheme can be joined by all producers of cattle and beef, feed manufacturers, livestock transport companies, slaughterhouses and cutting plants, meat processors, participants of the beef distribution chain. All entities undergo control carried out by an independent certification body accredited in accordance with the PN-EN 45011 standard. A QMP compliance certificate is awarded for one year. Compliance with the standards at every stage is ensured by trained quality inspectors and certified auditors. The QMP beef certification scheme was created to promote the production of good quality beef.



Beef produced under the scheme is safe. The QMP scheme makes it possible to identify the beef at all stages of its production, processing and distribution, which means that the entire production process of certified meat – beginning with the selection of cattle breeds, their feeding methods, through transport, proper slaughtering, to packing and storage of the product – takes place in accordance with high standards and under the supervision of specialists. The QMP certificate guarantees that beef comes only from

²³ Developed on the basis of: K. Kieljan *O systemach jakości żywności, Vadamecum funkcjonowania produktów regionalnych i tradycyjnych*, Centrum Doradztwa Rolniczego w Brwinowie, Oddział w Krakowie, Kraków 2011, pp. 51-54 and other information published on websites.

²⁴ <http://www.pzpbm.pl/qmp>

²⁵ <http://www.polsus.pl/pgs>

²⁶ <http://www.qafp.pl>

trusted suppliers and the entire path the meat has gone through, from “the farm to the table” is traceable (product traceability).

6.2. The Pork Quality System (PQS)

The Polish Pig Breeders and Producers Association “POLSUS” (*Polski Związek Hodowców i Producentów Trzody Chlewnej “POLSUS”*) and the “Polish Meat” Association (*Związek “Polskie Mięso”*) developed the PQS scheme (Pork Quality System) which, by way of a decision of the Minister of Agriculture and Rural Development of 11 December 2009, was declared a National Food Quality Scheme.

The aim of the PQS is to produce delicious lean pork with high suitability for cooking and processing. The scheme guarantees product traceability, directly from a meat producer to the herd from which the meat comes from.



Breeders, producers and meat plants, having satisfied specific requirements, which was confirmed by an appropriate inspection and certification body, may use the Scheme logo, which assures that the labelled products meet the quality criteria.

The scheme is based on the use of relevant breeds of pigs that were properly fed. It covers the stage of primary production, i.e. breeding and rearing, and the pre-slaughter trade, including processing. The PQS Scheme standards of conduct at each stage have impact on the final quality of the product and guarantee pork of an exceptional quality.

The scheme is voluntary and open, i.e. every production chain participant may join it if they decide to comply with the additional requirements for each stage of production. Owing to a method of identification of animals and carcasses, the scheme guarantees full traceability of the obtained product and provides an opportunity to trace the path of the meat “from farm to the table”.

The PQS scheme relies on close cooperation between pig farmers, producers and processors. The cooperation between these entities is conducive to increasing their income, and adjustment of their production profile to consumer needs is also beneficial.

6.3. The Quality Assurance for Food Products (QAFP)

The QAFP scheme was developed by the Union of Producers and Employers of the Meat Industry (*Unia Producentów i Pracodawców Przemysłu Mięsnego*), an association of companies operating in the meat sector. Currently, there is a set of standards contained in the QAFP industry books:

- Industry Book – QAFP scheme requirements,
- Industry Book – Culinary pork,

- Industry Book – Carcasses, parts and meat of chicken, turkey and Polish Young Oat-Fed Goose (*Młoda Polska Gęś Owsiana*),
- Industry Book – Cold cuts – production and quality requirements.

Work is underway to develop standards in other areas such as honey, fruit and vegetables or fish.

The QAFP quality scheme is considered a national food quality scheme in the field of pork and poultry pursuant to the decisions of the Minister of Agriculture and Rural Development of 11 December 2009 and of 13 January 2011. The QAFP quality scheme is considered a national food quality scheme in the field of production of cold cuts pursuant to the decision of the Minister of Agriculture and Rural Development of 18 January 2012.

Participation in the scheme is voluntary. The condition for participation is to submit an application by a producer to the Union of Producers and Employers of the Meat Industry or a certification body, and then to undergo controls and comply with the rules to ensure the production of high-quality food.



Supervision and control is exercised at each stage of manufacture of products. Unification of requirements is to protect consumers from the effect of adverse actions, which emerge at every stage of the entire food chain.

The aim of the QAFP scheme is:

- to distinguish production of high-quality food,
- to act for strengthening of the industry,
- to protect Polish producers throughout the food chain,
- to develop effective promotion tools,
- to cover with the QAFP scheme all links in the production chain, and to make all the products with the QAFP label traceable at every production stage,
- to verify compliance with the scheme requirements at each production stage,
- to ensure openness – anyone who meets the standards defined in the industry books may join in,
- to build credibility of the participants of the food chain in the eyes of the consumer.

Currently, the scheme includes cooking pork, poultry and cold cuts. The QAFP scheme provides advantages for both producers and breeders and consumers as it standardises production at every stage, makes it easier to compete on the market by increasing the credibility in the eyes of consumers and providing high quality products. In the case of cold cuts, the factors that assure the quality of the final product include high quality of meat and prohibition on the use of mechanically separated meat²⁷.

Product quality in the QAFP scheme results from ensuring appropriate animal welfare at every production stage, compliance with the GAP, GMP, HACCP and OHS rules,

²⁷ <http://www.pih.org.pl/aktualnosci/system-gwarantowanej-jaksoci-zywnoci-qafp.html>

the implementation of which is constantly monitored. The above-mentioned requirements assure the safety of products and a high level of consumer protection against adverse events in the food chain²⁸.

AgroEko is a quality centre providing individual and collective certification in terms of the QAFP scheme. Prior to the issuance of a certificate, every entity undergoes an inspection in order to confirm the compliance of the production methods used on a farm or factory with the requirements of the Quality Assurance for Food Products (QAFP) contained in the “Requirements for the QAFP Scheme – the general part” and in individual “Industry Books”.

Having successfully undergone the control process and having received a positive decision on compliance with the regulations in force in a given field, each entity receives a document called “QAFP Certificate” – a document issued to producers meeting the requirements of the QAFP. A QAFP certificate is valid for 13 months.

Centrum Jakości AgroEko Sp. z o.o. oversees issued certificates by exercising annual, full controls against payment and free emergency controls.

Should the AgroEko detect a failure to meet the requirements in case of a producer who is a holder of the certificate, sanctions will be applied to such a producer: admonition, warning, suspension and revocation of a certificate.

The certification process covers individual entities wishing to participate in the scheme in the area of QAFP industry book “Culinary pork. Production and quality requirements”, “Carcasses, parts and meat of chicken, turkey and Polish Young Oat-Fed Goose. Production and quality requirements” and “Cold cuts. Production and quality requirements”.

The collective certification process covers multi-branch organisations wishing to participate in the scheme in the area of QAFP industry book “Culinary pork. Production and quality requirements”, “Carcasses, parts and meat of chicken, turkey and Polish Young Oat-Fed Goose. Production and quality requirements” and “Cold cuts. Production and quality requirements”.

²⁸ <http://www.agroeko.com.pl/>

CHAPTER IV

QUALITY AND SAFETY OF TRADITIONAL AND REGIONAL FOOD

Traditional and regional food, like any other food, must not pose a threat to the human health and life. Producers and sellers must respect the basic regulations on its safety. A high level of protection of public health is the primary objective of the food law in force in the European Union.

Regulation (EC) No 178/2002 of the European Parliament and of the Council (General Food Law) stipulates the general principle that it is the responsibility of the operators, active on the food and animal feed market, to ensure compliance with food law, and, in particular, to ensure the safety of food (and feed), and to monitor compliance with these requirements. The competences of the authorities in the Member States include ensuring the monitoring and control of compliance with the requirements of food law at all stages of production, processing and distribution¹. Member States shall establish, on their own, the measures and penalties applicable to infringements of food and feed law. They should be effective, proportionate and deterrent.

Regulation (EC) No 178/2002 also sets out various procedures to ensure the safety of food, in particular the Rapid Alert System for Food and Feed (RASFF) and the rules of conduct in an emergency (Article 50). From January 2005 the origin of human food and animal feed and feed ingredients can be determined at any stage of the food chain. All operators active on the food and feed market are required to make it possible.

The principle of holistic approach to food was adopted in the food law – from producer to consumer – covering all stages of the food chain since each link may have a potential impact on food safety².

The implementation of Regulation (EC) No 178/2002 and a number of other regulations, strengthened the protection of consumers against unsafe food products, i.e. the ones that pose a threat to human health, and even life. A coherent system that guarantees the safety of food products throughout the food chain from “farm to table” was established.

Traditional and regional products participating in food quality schemes must both meet the sanitary and hygienic requirements and guarantee the traditional character confirmed by relevant inspections.

The safety of food is ensured by official control authorities. In Poland these are: State Sanitary Inspection, Veterinary Inspection, Agricultural and Food Quality Inspection, Trade Inspection, Main Inspectorate of Plant Health and Seed Inspection. Article 1 of Regulation No 882/2004 established rules for the conduct of official controls to verify compliance with rules aimed at the prevention, elimination or limitation of acceptable levels of risks to humans and animals, either directly or through the environment, and guaranteeing fair practices in feed and food trade and consumer protection, including feed and food labelling, and other forms of consumer information³.

¹ Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 *laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety*.

² M. Korzycka-Iwanow, *Prawo żywnościowe. Zarys prawa polskiego i wspólnotowego*, Wyd. Prawnicze LexisNexis, Warsaw 2005, p. 20.

³ Regulation (EC) No 882/2004 of the European Parliament and of the Council of 29 April 2004 *on*

1. Food quality

Historically, the quality was associated with a given product feature and it was defined as the product's conformity with the requirements included in the standards. In this context, quality assurance consisted in control and rejection of defective products. Over time, the quality began to be treated as general product characteristics that determine its ability to meet consumer needs, as emphasised by J. Jasiński. Since the needs change over time, the quality has to be also adjusted on a continuous basis⁴. The same author indicates various approaches to quality.

For the French, Italian or Spaniards, the quality of food products is associated with their uniqueness and specificity resulting from a specific geographical origin, and for the Englishmen, Swedes, German or Finns, it is essential that the product complies with all the requirements and safety standards and stands out because of its values typical of a healthy product or healthy food⁵.

As pointed out by I. Ozimek⁶, food safety is an integral part of quality. The quality of food consists of food safety (food free of hazards), nutritional value, sensory qualities and availability. The safety and nutritional values are an important component of food quality.

Luning and co-authors listed the following food quality characteristics⁷:

- *physical characteristics of a product, such as the sensory characteristics – taste, smell and texture,*
- *additional features, such as convenience of prepared meals,*
- *product safety: whether there is a risk to consumers because of eating the given food products; consumer absolutely (unconditionally) expects a safe product,*
- *durability (fitness for consumption); agri-food products usually have a strictly defined fitness for human consumption,*
- *reliability: e.g. whether the composition shown on the package corresponds to the actual content,*
- *appearance: colour, aroma, image,*
- *complaints: quick response to inappropriate food products or a complete withdrawal thereof,*
- *availability of a product on the food services market,*
- *perceived quality: also applicable to food; for example, advertising or product brand marketing can have a significant impact on the perception of quality,*
- *product price.*

official controls performed to ensure the verification of compliance with feed and food law, animal health and animal welfare rules.

⁴ J. Jasiński, *Wyróżnianie produktów regionalnych na rynku i wynikające z tego korzyści, O produktach tradycyjnych i regionalnych. Możliwości a polskie realia*. Collective work under the guidance of ed. M. Gąsiorowski, Fundusz Współpracy, Warsaw 2005, p. 288.

⁵ J. Jasiński, *Wyróżnianie produktów...*, op. cit., p. 284.

⁶ I. Ozimek, *Bezpieczeństwo żywności w aspekcie ochrony konsumentów w Polsce*, Rozprawy Naukowe i Monografie, Wyd. SGGW, Warsaw 2006, pp. 27-29.

⁷ P.A. Luning, W.J. Marcelis, W.M.F. Jongen, *Zarządzanie jakością żywności, ujęcie technologiczno-menedżerskie*, Wyd. Naukowo-Techniczne, Warsaw 2005, p. 32.

However, the concept of food quality is commonly understood as health quality, which depends on the nutrients contained in it and on the presence of contaminants in it that may pose a risk to human health.

On the competitive market, quality of food products has become an important distinguishing feature, but in order to get the final product of high quality, one has to pay more attention to the quality of the entire food chain⁸.

2. Food safety

The main objective of the European Union policy in the field of food safety is to ensure utmost protection of the health of the consumer.

Food safety includes all the elements of the food chain, including primary production, storage and transportation of raw materials from the farm to processing and the sector of small retail, production and transportation of food products to and from wholesalers, retail sales (grocery stores, restaurants, catering). *Food safety refers to the requirements, under which a product must be free of threats with admissible risk. Threats can be defined as a potential source of danger. On the other hand, risk can be described as a measure of the likelihood and the degree of threat to human health⁹.*

The Act of 25 August 2006 (Dz.U. no. 171, item 1225, Article 3(3) point 5(a)-(e)) on food and nutrition safety, defines it in the following manner: *food safety is understood as the general conditions that must be met, including but not limited to:*

- a) *the used additives and aromas,*
- b) *the levels of contaminants,*
- c) *the residues of pesticides,*
- d) *the conditions of food irradiation,*
- e) *the organoleptic characteristics*

and actions that must be taken at all stages of production or marketing to ensure safety of human health and life.

The first part of the definition refers to conditions or factors determining food safety, and the other – to measures, including instruments (means, methods and rules of operation).

The most important instruments of food safety include:

- Good Hygienic Practice (GHP), Good Manufacturing Practice (GMP) and, for agriculture, Good Agricultural Practice (GAP);
- Hazard Analysis and Critical Control Point (HACCP);
- Principle of Traceability allowing for withdrawal of a foodstuff posing a risk to human health and feeds posing a risk to animal health, and thus to human health (zoonoses).

The above-mentioned instruments are mandatory and must be used by operators in the food chain. Direct delivery to the final consumer, traditional food production and small enterprises are the exceptions – they do not have to implement the HACCP system.

Article 14 of Regulation (EC) No 178/2002 covers the requirements for food safety. *Food shall not be placed on the market if it is unsafe. Food shall be deemed to be unsafe if it is considered to be injurious to health; regard shall be had not only to the probable*

⁸ I. Ozimek, *Bezpieczeństwo żywności w aspekcie ochrony konsumentów w Polsce*, Rozprawy Naukowe i Monografie, Wyd. SGGW, Warsaw 2006, p. 28.

⁹ P.A. Luning, W.J. Marcelis, W.M.F. Jongen, *Zarządzanie jakością żywności...*, op. cit., p. 37.

immediate and/or short-term and/or long-term effects of that food on the health of a person consuming it, but also on subsequent generations; the probable cumulative toxic effects; the particular health sensitivities of a specific category of consumers where the food is intended for that category of consumers.

A consumer purchasing food, however, is exposed to the risk in the area of food safety. Risk in the food law means a function of the probability of an adverse health effect and the severity of that effect, consequential to a hazard (Regulation (EC) No 178 of 2002, Article 3(9)).

Risks result, for instance, from the following:

- poor hygiene at the stage of production and distribution of food, which contributes to microbiological contamination of food products (e.g. slaughterhouses, marketplaces),
- violations of admissible standards for chemical contamination of agricultural raw materials and food,
- residues of pesticides,
- food additives used in too high doses compared to the maximum admissible level, e.g. for food adulteration, in order to improve its organoleptic characteristics,
- sale of food that is past expiration date, as well as the “renewed” food,
- sale of food containing GMOs, although the labelling excludes the presence of such components,
- improper feed and food storage method,
- lack of sufficient knowledge of consumers to evaluate a food product in terms of food safety hazards (e.g. lack of knowledge on the organoleptic characteristics of “fresh” products),
- improper labelling of food (e.g. lack of labelling of allergenic ingredients),
- lower intensity of operations of official food control authorities.

Generally, food is safe for health, but there may be various risks despite the preventive measures taken. The launch of the traceability system makes it possible to find the products that pose a threat in order to withdraw them from sales outlets and to inform consumers about the need to return the previously acquired unsafe food product. If a dangerous product has been exported, the information is passed to sanitary authorities of the importing country, so that they withdraw such an unsafe food product.

3. Traditional food

Consumers are more and more often looking for high-quality food that is distinguished by unique taste and aroma. These criteria are met by the products made by means of traditional methods in many regions of Poland. In order to ensure the continued use of traditional methods at all stages of production, processing and distribution of food, the requirements of Regulation (EC) No 853/2004 of the European Parliament and of the Council *on the hygiene of foodstuffs* apply to structural requirements for establishments. This is particularly true for regions with specific geographical constraints and traditional food. The requirement to apply the principles of Hazard Analysis and Critical Control Points (HACCP) is not possible to be applied to primary production and traditional food. Good hygienic practices may replace HACCP. The flexibility of using HACCP should not pose a threat to food hygiene.

Food produced pursuant to the rules of hygiene may be in free trade across the European Union. The procedure for enabling Member States to exercise flexibility should be fully transparent (Article 16 of the preamble to Regulation 852/2004).

4. Derogations from standard requirements

The European Commission allows to produce traditional food applying derogation from some legal regulations contained in Regulation 852/2004¹⁰.

Article 7 of Commission Regulation (EC) No 2074/2005 of 5 December 2005 derogating, *inter alia*, from Regulation (EC) No 852/2004, which has been in force since 1 January 2006, covers derogations from Regulation (EC) No 852/2004 for traditional food products¹¹. Point 1 of the above-mentioned Article explains how to understand the concept of traditional food products (for the purposes of Regulation No 2074/2005). They are the goods produced in a Member State, which are:

- a) recognised historically as traditional products, or
- b) manufactured according to codified or registered technical recommendations referring to a traditional process or in accordance with traditional production methods, or
- c) protected as traditional food products by a Community, national, regional or local law.

Member States may grant establishments producing traditional food products individual or general derogations from the requirements set out in:

- a) the scope of the premises where such products are exposed to an environmental impact necessary to a certain degree for the development of their characteristics. Such premises may in particular contain walls, ceilings and doors that are not smooth, impermeable, non-absorbent or resistant to corrosion and natural geological walls, ceilings and floors;
- b) the type of materials used to produce the instruments and equipment for the preparation, packaging and wrapping of such products.

The cleaning and disinfecting measures for the premises referred in (a) and the frequency with which they are carried out are to be adapted to the activity in order to take account of their specific ambient flora.

The instruments and equipment referred to in (b) are to be maintained at all times in a satisfactory state of hygiene and be regularly cleaned and disinfected.

Member States granting the derogations for food products with traditional characteristics notify the Commission and other Member States of such derogations no later than 12 months after granting individual or general derogations. Each notification includes a brief description of the used derogations, foodstuffs and establishments (Point 3).

The Ordinance of the Minister of Agriculture and Rural Development of 12 October 2004 (Dz.U. of 2004, no. 236, item 2358) *on the determination of veterinary requirements for traditional dairy products and production thereof* defines veterinary conditions required for the preparation of “Oscypek”, “Bryndza”, “Żętyca”, “Bundz” and

¹⁰ Derogation (*lat. derogatio*) – change, partial repealing of the legal regulations meaning the deprival of a legal norm of its binding force by replacing it with another standard repealing earlier legislation or legislation in conflict with it. *Uniwersalny Słownik Języka Polskiego*, Wydawnictwo Naukowe PWN, Warsaw 2003, p. 561.

¹¹ Regulation (EC) No 852/2004 of the European Parliament and the Council of 29 April 2004 *on the hygiene of foodstuffs*.

“Redykołka”. In the case of production with intent to sell under direct selling, traditional production is admissible. It is allowed to produce them in shepherds’ facilities (bacówka log huts) and using traditional tools and equipment. Walls, floors, ceilings and doors in the bacówka log huts should be made of non-absorbent materials that are easy to clean and disinfect, however, they can be made of wood, provided that they will be kept in a condition and cleanliness that does not adversely affect the health quality of the products. Due to the traditional method of production, it is also allowed to produce them from unpasteurised milk, provided, however, that it meets all the microbiological requirements.

Preparation of food that does not meet the relevant veterinary and sanitary standards is prohibited in Poland, just like in the European Union. At the same time, the European Union guarantees small producers the right to food production for the local market. Various countries solve the issue of such production and water down the generally applicable legislation in different ways. The Member States themselves determine the conditions for the sale of regional products. For example, France has produced and sold a variety of products for many years on this basis, including its local cheeses. The use of derogation in Poland involves the entry of a product in the List of Traditional Products kept by the Ministry of Agriculture and Rural Development and in the registration of a product in the EU quality scheme as a Protected Designation of Origin, Protected Geographical Indication or Traditional Speciality Guaranteed. Registration provides an opportunity to produce using traditional methods, which are not as stringent as the standards for the mass production of food. Product registration in the EU scheme or entry of a product in the List of Traditional Products makes it a distinctive product that meets quality requirements.

A distinction has to be made between quality understood as food safety, and applicable in all Member States, which is ensured by state authorities, and the voluntary quality of traditional, regional and local products, which is declared by the producer and confirmed by certificates. The control system validates specific quality to the extent declared by the producer. The absence of such control makes it possible to adulterate, counterfeit or replace a product, as a result of which a consumer may lose confidence in the genuine products with proven traditional quality. Verification of compliance with the specifications is voluntary, and therefore must not be done by state sanitary services, but by independent inspection bodies supervised by the state¹².

Decisions regarding the scope of the derogation and the organisation of the national scheme of protection of traditional and regional products, are left to the discretion of Member States. Derogations determine the scope of possible exemptions that should be used to build a national system that supports regional development based on natural food production, small-scale processing, direct sales, clearly differentiating requirements for production conditions for large and small enterprises¹³.

Pursuant to Article 3 point 60 of the Act on food and nutrition safety of 25 August 2006 (Dz.U. no. 171, item 1225, as amended), the Minister of Health and the Minister of Agriculture and Rural Development, acting in concert, are to determine by way

¹² Cf. G. Russak, *Idea produktów regionalnych i lokalnych w Unii Europejskiej*, [in:] *O produktach tradycyjnych i regionalnych. Możliwości a polskie realia*. Collective work under the guidance of ed. M. Gąsiorowski, Fundusz Współpracy, Warsaw 2005, p. 63.

¹³ G. Russak, *Idea produktów regionalnych...*, op. cit., p. 66.

of ordinance the derogations from the requirements of hygiene listed in Commission Regulation of 29 April 2004 (EC) No 852/2004 *on the hygiene of foodstuffs*.

Decisions on granting individual derogations from strict hygiene requirements for traditional food production plants are taken by a competent national district (poviat) sanitary inspector and a poviat veterinarian.

The information about granted individual derogations is passed to the Chief Sanitary Inspector or Chief Veterinary Officer, the Minister of Health and the Minister of Agriculture and Rural Development. The Chief Sanitary Inspector and Chief Veterinary Officer, each within their respective jurisdictions, also inform the European Commission and other Member States of the European Union about the granted derogations. The derogations must result from the use of unchanging traditional production methods by producers, they must not have an adverse impact on the health quality of a product, in particular they must not contribute to its contamination¹⁴.

5. Tougher food legislation in the field of food contaminants

Food law is becoming more consistent and transparent, and it is constantly being improved, also in terms of food safety, thus providing a high level of protection of human health and life. For this reason, food is the subject of continuing research. The results of this research provide a basis to enact new legislation or alternatively to amend the existing one.

5.1. Food contaminants

The presence of contaminants in food is a threat to its safety. *A threat is a biological, chemical or physical agent in food or in food production conditions that can be potentially dangerous to health. Therefore, threats include undesirable contaminants (chemical or physical ones), growth or survival of microorganisms and production or persistence of microbial toxins, enzymes and metabolic products*¹⁵.

Physical threats include the following types of food and feed contaminants: body parts of pests, animals – fur, hair, bone, glass, sand, metal, wood, stone, plastic, dust and radionuclides.

Biological threats include pollution of food or feed with parasites, bacteria and prions.

Chemical threats include contamination of food and feed with residues of plant protection products, chemical preservatives, polycyclic aromatic hydrocarbons, polychlorinated biphenyls, dioxins, veterinary drugs, heavy metals, nitrates, nitrites and mycotoxins (toxic metabolites of mould fungi are included in chemical threats in the HACCP analysis).

Chemical contamination of food is a serious threat to human health, in general its effects are much delayed in time. It is a result of environmental pollution (air, water, soil), the use of agritechnical and zootechnical measures and technological processes. Chemical contamination of food products may appear in each link of the food chain, and therefore also in the process of plant and animal production or in food processing. Harmful substances, absorbed with food, accumulate in the human body causing a metabolic disturbance of cellular

¹⁴ K. Kieljan, *O systemach jakości żywności – vademecum funkcjonowania produktów regionalnych i tradycyjnych*, Centrum Rolnicze w Brwinowie, oddział w Krakowie, 2011.

¹⁵ D. Kolożyn-Krajewska, M. Trząskowska, *Słownik terminologii z zakresu zapewnienia bezpieczeństwa zdrowotnego żywności*, Centralna Biblioteka Rolnicza, Warsaw 2004.

functions of various organs when a specific contaminant concentration becomes too high¹⁶. They are mostly diseases such as cardiovascular diseases, cancer and allergies.

Regulations passed by the European Commission and the Council, applicable in all the European Union Member States, establish maximum admissible contamination standards for agricultural raw materials and food. Food in which the concentration thereof does not exceed the maximum levels defined in toxicological studies is considered safe. The specified limit for contaminants concentration is therefore a determinant of food safe for human health.

New standards for polycyclic aromatic hydrocarbon contamination of smoked products (meat, cold cuts and fish) entered into force on 1 September 2014. They are very strict, compared with the previous standards. Many producers, in particular the ones producing traditional cold cuts, now worry about the survival of their companies, should they fail to cope with more stringent standards.

5.2. Characteristics of polycyclic aromatic hydrocarbons¹⁷

Polycyclic aromatic hydrocarbons (PAHs) are compounds with proven mutagenic and carcinogenic impact. They are common in both the human environment and in smoked and grilled food products¹⁸.

Polycyclic aromatic hydrocarbons (PAHs) are found in air, water and soil, and from there they get into food. There are three main ways of PAHs absorption into the human body: through food, through the respiratory system and through skin.

Most PAHs, namely 70-80%, enter the human body through the gastrointestinal tract, with 7-10% coming from grilled products. Quite a lot of aromatic hydrocarbons can be found in oils and cocoa beans.

The presence of PAHs in vegetable oils depends on the seed drying method. Most of them occur when the exhaust gases are in direct contact with the seeds. Refining (the deodorisation stage) reduces the content of some compounds, but only the ones with a lower molecular weight, such as benzo[b]fluoranthene. The PAH level with a higher molecular weight can be reduced by treatment with activated charcoal. Cereal products contain low concentrations of such compounds, but because of their high consumption, the PAH content is of importance for the human body. The most dangerous PAHs can be found in the rind of smoked products. Polycyclic aromatic hydrocarbons are highly soluble in fat, and have low water solubility¹⁹.

The most important mechanisms of PAHs formation in food include mainly melting of fat, which is subject to pyrolysis when dripping onto the heat source, and food pyrolysis, which occurs during food preparation at temperatures above 200°C. The formation of PAHs in the culinary processing is affected by numerous factors; besides the preparation method

¹⁶ Ibidem.

¹⁷ A description of other food contaminants can be found, *inter alia*, in the work by B. Gulbicka, *Zanieczyszczenia biologiczne i chemiczne jako problem bezpieczeństwa żywności*, Studia i Monografie No. 156, IERiGŻ-PIB, Warsaw 2012.

¹⁸ A. Nowak, Z. Libudzisz, *Karcynogeny w przewodzie pokarmowym człowieka*, Żywność, Nauka, Technologia, Jakość, no. 4/2008.

¹⁹ M. Obiedziński, *Ale dym z tym wędzeniem* (interview), Polityka, no. 4/2014.

(grilling, frying, baking), what is important is the time, the source of heat and the distance between the food and the heat source, as well as filtration of fat²⁰.

The main PAHs are: benzo[a]pyrene, benzo[a]anthracene, naphthylene, chrysene and about 200 other compounds. The research of the International Agency for Research on Cancer (IARC) showed that 30 out of 48 examined PAHs have carcinogenic properties, and most dangerous is benzo[a]pyrene oxidising in the human body into epoxydiol, which results in DNA mutations and subsequently in tumour²¹.

Table 5. Polycyclic aromatic hydrocarbons – the maximum admissible level in µg/kg of a product

| No. | Foodstuffs | Benzo[a]pyrene | Aggregate of benzo[a]pyrene, benzo[a]anthracene, benzo[b]fluoranthene and chrysene |
|-----|---|---|---|
| 1. | Oils and fats (excluding cocoa butter and coconut oil) intended for direct human consumption or use as an ingredient in food | 2.00 | 10.00 |
| 2. | Cocoa beans and derived products | 5.0 µg/kg of fat as from 01.04.2013 | 35.0 µg/kg from 01.04.2013 until 31.03.2015 30.0 µg/kg of fat as from 01.04.2015 |
| 3. | Coconut oil intended for direct human consumption or use as an ingredient in food | 2.00 | 20.00 |
| 4. | Smoked meat and smoked meat products | 5.0 until 31.08.2014; 2.0 as from 01.09.2014 | 30.0 from 01.09.2012 until 31.08.2014; 12.0 as from 01.09. 2014 |
| 5. | Muscle meat of smoked fish and smoked fishery products, excluding fishery products listed in points 6 and 7. The maximum level for smoked crustaceans applies to muscle meat from appendages and abdomen. In case of smoked crabs and crab-like crustaceans, it applies to muscle meat from appendages. | 5.0 until 31.08.2014; 2.0 as from 01.09.2014 | 30.0 as from 01.09.2012 until 31.08.2014; 12.0 as from 01.09. 2014 |
| 6. | Smoked sprats and canned smoked sprats; bivalve molluscs (fresh, chilled or frozen); heat-treated meat and heat-treated meat products sold to the final consumer | 5.0 | 30.0 |
| 7. | Bivalve molluscs (smoked) | 6.0 | 35.0 |
| 8. | Processed cereal-based foods and baby foods for infants and young children | 1.0 | 1.0 |
| 9. | Infant formulae and follow-on formulae, including infant milk and follow-on milk | 1.0 | 1.0 |
| 10. | Dietary foods for special medical purposes intended specifically for infants | 1.0 | 1.0 |

Source: Commission Regulation (EU) No 835/2011 of 19 August 2011 amending Regulation (EC) No 1881/2006 as regards maximum levels for polycyclic aromatic hydrocarbons in foodstuffs.

²⁰ W. Staszewski, *Wielopierscienne węglowodory aromatyczne (WWA)*, Państwowa Inspekcja Sanitarna, Lubelski Urząd Wojewódzki, Information and Promotion Seminar, 10 February 2014.

²¹ L. Juszczak, *Zagrożenia chemiczne w żywności*, Agro Przemysł, no. 5/2010.

According to the World Health Organization (WHO), the most toxic one is benzo[a]pyrene, which is used as a marker for the presence and effect of carcinogenic PAHs in food. On 9 June 2008, the Scientific Panel on Contaminants in the Food Chain (CONTAM) of the European Food Safety Authority adopted an opinion on the presence of PAHs in food, noting that the most suitable indicator is the system of four specific chemical compounds (PAHs): benzo[a]pyrene, chrysene, benzo[a]anthracene, benzo[b]fluoranthene. For these reasons, Commission Regulation (EC) No 835/2011 of 9 August 2011 *amending Regulation (EC) No 1881/2006 as regards maximum levels for polycyclic aromatic hydrocarbons in foodstuffs* was introduced, which will be effective from 1 September 2014.

Maximum PAH levels must be safe and the lowest that can be reasonably achieved (on the basis of the ALARA principle, meaning As Low As Reasonably Achievable) by means of good manufacturing practices and good practices in agriculture and fisheries.

The available data show that the PAH content in cereals and vegetables is low, and therefore no maximum levels have been defined. The EFSA pointed out that due to their high consumption, monitoring of PAHs levels in these products should continue.

The maximum level of benzo[a]pyrene in non-smoked fish is adopted as an indicator of the potential environmental pollution. As was shown, PAHs in fresh fish cells rapidly undergo metabolic reactions, and they are not deposited in the muscles. Therefore, Regulation (EU) No 835/2011 does not specify maximum level for PAH in fresh fish, but only in smoked fish.

The content of PAHs in cocoa butter is higher than in fats and oils. This is mainly because of inadequate drying process of cocoa beans and no opportunities for cocoa butter refining as compared to other oils and fats. PAH levels in cocoa beans and derived products should be regularly monitored for assessment of the potential of further reduction in the maximum levels.

The obtained data show that PAH content in coconut oil may be higher than in other vegetable oils and fats. It results from a proportionally higher content of benzo[a]anthracene and chrysene, which cannot be easily removed from coconut oil during refining.

High levels of PAHs in meat products were detected in some types of heat-treated meat sold to the final consumer. High levels of PAHs can be avoided by using appropriate processing conditions and equipment.

Smoked sprats and canned smoked sprats had higher content of PAHs than other smoked fish, and hence the highest maximum levels were established especially for smoked sprats and canned smoked sprats to reflect achievable values.

5.3. Polycyclic aromatic hydrocarbon contamination in smoked foods

One of the traditional methods of preservation of meat, fish, cheese and fruit in Poland is smoking, and the amendment to the Regulation *on polycyclic aromatic hydrocarbons* is to reduce production of tar in the smoking process. Not only Poland, but also the Scandinavian countries smoke fish and cheese. In Southern Europe, due to the warm climate, the drying of meat and its processed products is used as a method of preservation. For example, Parma ham is produced in this way.

Smoking means exposing the meat and its processed products and other food products to smoke obtained during incomplete combustion of wood and sawdust. Smoking results in a product of a specific flavour and colour. The consequence of smoking is the loss of water contained in the product. The longer the smoking, the greater the water loss, and in products with a high fat content, fat melting takes place. Smoked products lose weight, and therefore have higher prices.

The results gathered by the EFSA shown that a reduction in PAHs is possible. *Smoking technology has a huge impact on the PAH content in the final product.* The use of good practices in the smoking process significantly reduces contamination²².

Food studies for the presence of PAHs are carried out in Poland. Such an official quality control is conducted by the State Sanitary Inspection. Annually approximately 700-1,000 samples of various foodstuffs are tested. These are primarily vegetable oils and fats, smoked meat, smoked processed meat products, meat of smoked fish and smoked fish products, seafood, recently also cocoa products (chocolate). The study also covers foodstuffs for particular nutritional uses intended for infants and young children – particularly vulnerable groups of consumers. In addition, there are also monitoring tests. They often cover a wider range of PAHs than regulated under the EU legislation. Such tests in Poland covered, e.g., vegetable oils, smoked fish, teas and food supplements. The EU regulations cover research of the following PAHs: benzo[a]pyrene and the sums of 4 PAHs, i.e. benzo[a]anthracene, benzo[b]fluoranthene, benzo[a]pyrene and chrysene. The sum of these four compounds reflects well the overall food contamination by PAHs. The PAH studies are carried out in Voivodeship Sanitary-Epidemiological Stations. The test samples are taken mostly from the trade. Testing for PAHs is also conducted by some laboratories of the Veterinary Hygiene Laboratories in Poland and the national reference laboratory located at the National Institute of Public Health –National Institute of Hygiene (established by the Minister of Health) and at the National Veterinary Institute in Puławy (established by the Minister of Agriculture and Rural Development).

Already over 50 years ago, a team of Polish scientists led by Professor Tilgner from the Gdańsk University of Technology, commenced research on PAHs aimed at reducing their concentration in smoked fish and meat products. It was found, *inter alia*, that the quantity of hydrocarbons increases linearly with the increasing combustion temperature above 400°C. It was also determined what the impact of smoke generating parameters on the smoking process is. When the smoke is generated outside the chamber, the amounts of PAHs in smoked products are smaller. The research resulted in modernisation of the applied technologies – new facilities for smoking were constructed, which led to a significant reduction in the levels of PAHs²³.

In 1995-2003, a research was conducted in Poland on contamination of agricultural raw materials and food produced from them in the context of the Monitoring of Soils, Plants, Agricultural Products and Foodstuffs created by the Ministry of Agriculture. The research also covered benzo[a]pyrene. In 1999, it was detected that all tested samples of smoked fish contained average concentrations of benzo[a]pyrene at the level of 8.3 µg/kg. In 2000, 129 samples of smoked fish were tested, and all tested samples were

²² M. Starski, *Technologia wędzenia. Bezpieczeństwo i Higiena Żywności*, no. 1/2014.

²³ A. Staszewski, *Wielopięścienne węglowodory...*, op. cit.

also found to contain benzo[a]pyrene, 27 samples of smoked sprat were found to exceed the value of 5.0 µg/kg, which accounted for almost 21% of the samples. The average concentration of benzo[a]pyrene in smoked sprats amounted to 11.5 µg/kg. It was found that all other species of smoked fish has an average content of benzo(a)pyrene at a level that is 25 times lower and amounted to 0.47 µg/kg. On the basis of studies on the concentration of benzo[a]pyrene in raw fish, also conducted under the monitoring, it can be concluded that the raw sprat had its content at an average level of 0.07 µg/kg. High concentrations of benzo[a]pyrene were typical in particular for sprats from Gdańsk Deep²⁴.

The research on polycyclic aromatic hydrocarbons under the monitoring carried out by the Ministry of Agriculture, and next, by 2006 – by the Ministry of Health, shows that even with stricter standards, no major problems emerge. However, in the case of dark or black smoking, the 2 µg/kg level will be exceeded, as said M. Obiedziński²⁵.

Sprats were among the most benzo[a]pyrene-contaminated fish covered by the research. An average Polish consumer introduces only about 2% of the total amount of PAHs absorbed with food into their body through fish and fish products, and it is the result of low consumption of fish and fish products including, for example, smoked fish²⁶.

Research by M. Ciecierski and M. Obiedziński showed that the level of PAH contaminants in the interior of smoked meat products was statistically significantly lower than in the outer part of the same product. Therefore, test results indicate that the penetration of PAHs into the smoked product is not intense, so after removing the casing or the surface layer, the PAH content in the product was reduced significantly. Four groups of smoked meat products were tested: hams, cured loins, uncured loins and medium-minced sausages from one of the meat plants near Warsaw. Smoking was carried out by means of an “industrial method” – in a smoking chamber with external smoke generator. The PAH content was analysed on the surface (0.5 cm outer part with rind), as well as the central, inner part of products. The tests covered three samples of each type of the product range, and each of the three samples of the same type were re-tested three times. For example, the total content of 4 PAHs in smoked hams amounted to 16.42 µg/kg in the outer part and 1.56 µg/kg in the inner part. The content of benzo[a]pyrene equalled 0.39 µg/kg and 0.23 µg/kg in the inner and outer parts, respectively. In the case of medium-minced sausages, the average total of 4 PAHs content and the content of benzo[a]pyrene amounted to 17.25 µg/kg and 0.86 µg/kg in the outer parts, respectively. However, the sum of 4 PAHs content and the content of benzo[a]pyrene in internal parts were significantly lower: 2.52 µg/kg and 0.27 µg/kg. Comparing the level of contamination of the analysed products, the lowest, yet statistically significant difference was found in the case of sausages between the levels of PAHs in the outer and inner parts. Because of their small diameter, it was found that the PAH diffusion rate inside the sausage is significant. The total content of the sum of the four PAHs and benzo[a]pyrene in the central part of the products was significantly lower than in the outer part of the same product range. A properly conducted smoking process carried out in modern smoking chambers with an external smoke generator is characterised by a relatively low level of contamination of smoked

²⁴ *Raporty z badań monitoringowych nad jakością gleb, roślin, produktów rolniczych i spożywczych*, MRiRW, GISiPAR, Warsaw 1995-2003.

²⁵ M. Obiedziński, *Ale dym z tym wędzeniem* (interview), *Polityka*, no. 4/2014.

²⁶ W. Staszewski, *Wielopierścieniowe węglowodory...*, op. cit.

products, in particular with PAHs, and most PAH contaminants remain in the outer layers, in particular in the rind²⁷.

As part of its plan for 2013, the Laboratory of the Voivodeship Sanitary and Epidemiological Station in Lublin conducted research for the State Sanitary Inspection covering 194 food samples tested for PAHs, including 67 samples from the Lubelskie Voivodeship and 127 samples from the Śląskie Voivodeship. In the food category of smoked meat and smoked meat products (cold cuts), the tests covered a total of 20 samples (two results above the limit of quantification) and one sample of a traditional rustic smoked ham was verging on the limit of the maximum level. However, in the case of foods from the category of meat of smoked fish and smoked fishery products, including smoked sprats and canned smoked sprats, a total of 47 samples were tested (two results above the limit of quantification) – 1 sample from the group of smoked sprats was questioned for exceeding the maximum admissible concentration of PAHs (maximum level of benzo[a]pyrene – 5 µg/kg, Σ 4 WWA 30 µg/kg), and its result was as follows: benzo[a]pyrene 21,2±4,7 µg/kg; Σ 4 WWA 99±28 µg/kg²⁸.

On the basis of the data on the Polish smoked fish, it should be concluded that the average concentration of benzo[a]pyrene demonstrated over the past decade has been significantly reduced as in 2000 there was 21% of samples exceeding the limit of the concentration of benzo[a]pyrene at 5.0 µg/kg, and in 2012-2013 the share dropped to 1%. The data from the tests for PAHs carried out under the supervision by the Veterinary Inspection in 2012-2013, indicate that the plants producing smoked meat and/or smoked meat products submitted for official and owners' tests a total of 655 samples, and 7 results were found to be non-compliant and amounted to 5.0 µg/kg and 30.0 µg/kg, for benzo[a]pyrene and the sum of 4 PAHs, respectively. This represents approximately 1% of all samples tested. This group contains 208 samples from plants using traditional methods of smoking, among which 6 results were found in excess of the admissible limits (which is less than 3% of the samples), and 447 samples obtained from plants using improved smoking devices (e.g. external smoke generators fitted with filters), one of which was found (0.2% of tested samples) to be above the acceptable PAH limits. The surveillance of production plants also covered tests of a total of 168 samples of smoked fish and/or smoked fish products and produced two non-compliant results, which, as in the case of smoked meat, represents approximately 1% of the tested samples. Both non-compliant results were found in plants using traditional methods of smoking, which makes it possible to conclude that the proportion of non-compliant results in this group amounts to about 4%²⁹.

²⁷ M. Ciecierska, M. Obiedziński, *Zawartość Wielopierścieniowych Węglowodorów Aromatycznych w produktach mięsnych wędzonych oznaczoną metodą CG-MS*, Bromat. Chem. Toksykol., no. 3/2012, pp. 402-407.

²⁸ W. Staszewski, *Wielopierścieniowe...*, op. cit.

²⁹ T. Kilonek, A. Niewiadomska, J. Żmudzki, S. Semeniuk, *Występowanie wielopierścieniowych węglowodorów aromatycznych w żywności pochodzenia zwierzęcego poddanej procesowi wędzenia – ocena ryzyka*, Zakład Farmakologii i Toksykologii, Państwowy Instytut Weterynaryjny – Państwowy Instytut Badawczy.

5.4. Smoked food producers against the stricter PAH standards

The new Regulation on PAHs was promulgated in August 2011. Poland could immediately raise objection against the proposed PAH limits for smoked products, but it did not refer to it at all. On the other hand, Latvia objected in the case of contamination of smoked sprats, showing that during smoking the PAHs contaminate mainly the surface of the smoked product. Reducing the PAH levels in sprats would involve the removal of this group of products from the market – and that is not the goal of the EU. On the other hand, Poland got involved in defining the maximum levels for cocoa, but no immediate action was taken with respect to the smoked meat, although smoked traditionally meat and fish is widespread in Poland.

Because of the entry into force of Regulation (EU) No 835/2011 on 1 September 2014, according to producers, there will be a problem with some traditional smoked meat products and smoked meat. The maximum permissible limit for benzo[a]pyrene in one kilogram of smoked meat and smoked product must not exceed 2 µg/kg of the product, and previously it was 5 µg/kg.

Smoking is a popular food preservation method in Poland, mainly for meat and fish. Owing to smoking, products have a distinctive smell, taste and colour. Hardwood lumber is generally used for smoking, mainly alder, beech and oak, as well as fruit trees. Conifers are not used for this purpose because of their high resin content, which would give the smoked meat a taste of turpentine. Juniper is an exception, but it is used in moderation. Natural smoking causes water loss and weight loss of a product, as a result of which a product is more expensive.

Producers of smoked cold cuts fear that they will not be able to meet the new requirements. The content of aromatic hydrocarbons in traditionally smoked meat products has not been properly studied so far, and it is unknown by how much the new benzo[a]pyrene standard is violated. There was an almost three-year transitional period for smoked products to adjust to the new conditions which lasted from the promulgation of Regulation (EU) No 835/2011 until its entry into force, i.e. to 1 September 2014. Small meat processing plants fear the new standards because they use traditional methods of smoking whereas large meat plants use liquid smoke and smoke aromas. Tar and polycyclic aromatic hydrocarbons were removed from the concentrated liquid smoke³⁰. However, the concentration of smoke does not give such an aroma and taste to products as the traditional smoking. In the case of smoke condensate, in addition to the removal of carcinogenic compounds, the product does not lose weight as in the case of traditional smoking. Therefore, smoke flavourings are used in the mass-production of foodstuffs.

Due to the presence of carcinogens in the smoke and for technological reasons, and above all in order to reduce production costs, additive of smoke flavourings, i.e. a smoke condensate without the fraction of carcinogenic compounds, is increasingly more often used instead of the traditional smoking, in particular for products manufactured in mass-production. By condensing smoke, the production of smoked food does not require so much time and money (the product does not lose weight) as in the case of real smoking.

³⁰ <http://www.technex.pl/supplier/dym>

Plants producing traditional smoked food products use natural smoke, hence they provide products valued by consumers due to their smell, taste and colour, where, for example, 700 grams of ham are obtained out of 1 kg of meat under traditional production whereas in mass-production up to 2 kg which results from the use of specific chemicals that enlarge the mass of the product and smoke flavouring preparations not causing weight loss.

The Association of Butchers and Producers of Processed Meat of the Republic of Poland (*Stowarzyszenie Rzeźników i Wędliniarzy Rzeczypospolitej Polskiej*) believes that the decision to reduce the admissible level of benzo[a]pyrene was taken after several years of monitoring of the content of these carcinogenic compounds in food in the EU. The organisation points out that the standards on harmful substances will not be exceeded if appropriate technologies are used for smoking. Smoke is a product of incomplete combustion of wood and its derivatives, and it is a complex, multi-ingredient group of gaseous substances, vapours and particulates (soot). The amount of smoke and the type of chemical compounds contained therein depends on the type of smoke-producing agent and conditions of its combustion. During the smoking, meat is penetrated by various substances that have a major impact on the extension of its durability and significant improvement of the flavour. These substances are primarily formaldehyde and phenols, and they slow down the putrefaction process and have a bactericidal impact on the microflora. The impact on the microorganisms found in muscles is exerted by the phenols contained in the smoke, which penetrate deep into the smoked product³¹. Pursuant to Commission Regulation (EU) No 835/2011 the monitoring of food products, apart from the content of benzo[a]pyrene, should additionally cover the total content of the 4 heavy PAHs (benzo[a]antracen, benzo[a]pyrene, benzo[a]fluoranthene and chrysene).

Introduction of the new rules on smoking might mostly affect small producers that were not consulted with in the course of the work on amending the legislation. Small producers previously had no organisation representing their interests. Most small-sized smoking enterprises are in the Małopolskie and Podkarpackie Voivodeships. These companies have established a Committee for the Defence of Traditionally Smoked Cold Cuts (*Komitet Obrony Wdlin Wędzonych Tradycyjnie*), which was transformed into the Polish Association of Producers of Traditionally Smoked Cold Cuts (*Polskie Stowarzyszenie Producentów Wędlin Wędzonych Tradycyjnie, SPWWT*), composed of 120 members. Four-hundred products were tested, and the results indicate that the level of benzo[a]pyrene in the traditional smoked meats exceeds 2 micrograms per kilogram of a product. Cold cuts' producers would like to extend the transitional period for the entry into force of Regulation (EU) No 835/2011³².

Cold cuts' producers concluded that in case of the traditional and long-term smoking of meat it is difficult to achieve this lower level of PAHs, i.e. 2 µg/kg for cold cuts. These concerns were submitted by Poland to the European Commission as late as in May 2014. In response to the Polish request, the European Commission (07.01.2014) announced that producers of cold cuts who are entered in the List of Traditional Products kept by the Ministry of Agriculture and Rural Development and sell their products in Poland will not have to adapt to new EU regulations on smoking as applicable from 1 September. Smoked products

³¹ <http://www.wedliny.com>

³² T. Łaczyński, *Tradycyjne wędzonki w kłopotcie*, Rzeczpospolita, 17.04.2014.

from the List must comply with the previous regulations on the content of benzo[a]pyrene, i.e. up to 5 µg per 1 kg of a smoked product³³.

A considerable group of producers of traditional cold cuts began to apply for entry of their products in the List of Traditional Products. A particularly large number of producers is from the Podkarpackie and Małopolskie Voivodeships. Producers submit their products to a competent office of the marshal, which, having examined the applications, sends the conclusions to the Ministry of Agriculture and Rural Development so as to enter the products in the List of Traditional Products. Due to a large number of applications, it may take 5-12 months from the time of submission of an application for entry in the List of Traditional Products of the Ministry of Agriculture and Rural Development.

The Voivodeship Veterinary Inspectorate in Gdańsk concluded, on the basis of years of research, that 95% of smoked products in the Pomorskie Voivodeship meet the stringent standards on the content of harmful substances, which have been effective as of 1 September 2014³⁴.

The Director of the Agricultural Advisory Centre of the Pomorskie Voivodeship in Gdańsk stated that out of ca. 300 plants processing products of animal origin in the Pomorskie Voivodeship, 49 plants smokes meat in the traditional way. Furthermore, he announced that, according to estimates, the admissible standards may be exceeded in Poland as of 1 September by about 150 plants out of over 2,000 plants processing animal products. In order to reduce food safety risks caused by PAHs, training for producers of cold cuts and fish is conducted throughout Poland. The Ministry of Agriculture has organised 20 training sessions. Their goal is to present methods and options to reduce the content of harmful substances in the traditional smoking³⁵.

Smoking methods are being improved. Most contaminations of products occur when meat is in close contact with the furnace during smoking. The longer the distance of a smoked product from the furnace, the lower the content of benzo[a]pyrene and other PAHs. Provided that this principle is complied with, it is possible to meet the stringent standards of the European Union. The least contamination occurs during smoking in smoking chambers, to which the smoke is fed by a smoke generator.

The design of a smokehouse has a significant impact on the presence of PAHs in a product, meaning direct or indirect smoking. Direct smoking results in a benzo[a]pyrene content in a concentration of less than 2.5 µg/kg in 95% of samples tested, whereas such a percentage in indirect smoking can be reached for a concentration amounting to 0.4 µg/kg, i.e. five times lower. The additional use of filters during indirect smoking ensures a significant reduction in the concentration of benzo[a]pyrene. In the absence of a filter, the minimum concentration amounted to 0.7 µg/kg and the maximum to 3.5 µg/kg of benzo[a]pyrene. In traditional smokehouses, based on natural air flow, in order to limit the presence of PAHs in the finished product, it is necessary to have experience and skills to control combustion conditions. Modern smokehouses make it possible to obtain comprehensive control over the combustion process and the critical parameters³⁶.

³³ <http://www.produktytradycyjne.pl>

³⁴ <http://biznes.onet.pl/95-proc-wedzonek-splnia-nowe-normy-szkodliwych-zwiazkow>

³⁵ Ibidem.

³⁶ T. Kilonek et al., *Występowanie wielopierścieniowych węglowodorów aromatycznych...*, op. cit.

At present, it is necessary to implement a programme to investigate the current levels of PAHs in smoked meat, smoked meat products, smoked fish and smoked fishery products with a view to evaluate the concentrations of PAHs produced during various techniques of smoking and identify the factors affecting the formation of PAHs during the whole process of smoking.

Currently, monitoring studies conducted by the State Sanitary Inspection and Veterinary Inspection will be able to clearly indicate what percentage of traditionally smoked meat products on the market will not meet the new stricter limits. The results of the monitoring studies will show the real scale of the problem.

As part of the “owners’ supervision”, the producers themselves should also carry out tests on PAHs and compare their results with the regulations because they are accountable to consumers. Only safe food products can be placed on the market.

The issue of smoked regional and traditional products registered in the European Union is still open. These include: “Kielbasa Lisiecka”, “Kielbasa Jałowcowa”, “Kielbasa Myśliwska“, and “Kabanosy”. The specifications of these products include the smoking process with a smoke from deciduous trees and juniper (“Kielbasa Jałowcowa” and “Kielbasa Myśliwska”), and so these products can be sold throughout the European Union. Up to date, the European Commission has not given any statement on these products, should the PAH content be higher than the admissible standard.

CHAPTER V

POLISH TRADITIONAL AND REGIONAL PRODUCTS REGISTERED WITH THE EUROPEAN UNION AND THEIR CHARACTERISTICS

Up to date, i.e. as of 23 July 2014, Poland has registered 37 products¹ in the European Union, which are listed below in accordance with their registration dates:

- 9 products as Protected Designations of Origin: “Bryndza Podhalańska”, “Oscypek”, “Redykołka”, “Wiśnia Nadwiślanka” and “Podkarpacki Miód Spadziowy”, “Karp Zatorski”, “Fasola Piękny Jaś z Doliny Dunajca/Fasola z Doliny Dunajca”, „Fasola Wrzawska”, “Miód z Sejneńszczyzny/Łódzkiejczyzny”;
- 19 products as Protected Geographical Indications: “Miód Wrzosowy z Borów Dolnośląskich”, “Rogal Świętomarciński”, “Wielkopolski Ser Smażony”, “Andruty Kaliskie”, “Truskawka Kaszubska”, “Fasola Korczyńska”, “Miód Kurpiowski”, “Suska Sechłońska”, “Kiełbasa Lisiecka”, “Śliwka Szydłowska”, “Obwarzanek Krakowski”, “Jabłka Łąckie”, “Chleb Prądnicki”, “Miód Drahimski”, “Kołocz Śląski/Kołacz Śląski”, “Jabłka Grójeckie”, “Ser Koryciński Swojski”, “Jagnięcina Podhalańska”, “Cebularz Lubelski”;
- 9 products as Traditional Specialities Guaranteed: meads: “Czwórniak, Trójniak, Dwójniak and Półtorak”, “Olej Rydzowy”, “Pierekaczewnik”, “Kiełbasa Myśliwska”, “Kiełbasa Jałowcowa”, “Kabanosy”;
- “Cebularz Lubelski” is pending registration as a Protected Geographical Indication (application has been submitted to the European Commission).

The description of the agricultural products and foodstuffs included in the Register of Protected Designations of Origin and Protected Geographical Indications and the Register of Traditional Specialities Guaranteed has been based, *inter alia*, on the applications for their registration with the European Union sent by the Ministry of Agriculture and Rural Development, as well as Commission Regulations concerning registered products.

1. Products registered as Protected Designations of Origin

“Bryndza Podhalańska” – Protected Designation of Origin²

Commission Regulation (EC) No 642/2007 of 11 June 2007 registering a name in the register of protected designations of origin and protected geographical indications (“Bryndza Podhalańska” (PDO)) was published in the Official Journal of the European Union. The application to register “Bryndza Podhalańska” as a PDO was filed by the Regional Sheep and Goat Breeders’ Association (*Regionalny Związek Hodowców Owiec i Kóz*) in Nowy Targ.

The EU certificate was granted to “Bryndza Podhalańska” – a speciality of the Polish region of Podhale, without any opposition from other states, as the name clearly defines where the cheese is to be produced. The geographical area in which “Bryndza Podhalańska” may be produced under the label of Protected Designation of Origin covers only

¹ DOOR database, <http://ec.europa.eu/agriculture/quality/door/list.html>.

² <http://www.minrol.gov.pl/pol/Jakosc-zywnosci/Produkty-regionalne-i-tradycyjne/Produkty-zarejestrowane-jako-Chronione-Nazwy-Pochodzenia-Chronione-Oznaczenia-Geograficzne-oraz-Gwarantowane-Tradycyjne-Specjalnosci>

the Nowotarski and Tatrzański Districts (poviats), and six municipalities (gminas) of the Żywiecki District in which “Oscypek” and “Redykołka” are made. The municipalities mentioned above are as follows: Milówka, Węgierska Górka, Rajcza, Ujszoły, Jeleśnia, Koszarawa.

“Bryndza Podhalańska” has white-creamy colour. It is spicy, slightly salty and has the consistency of a paste. It is one of the most famous cheeses of the Tatra region. The tradition of making “Bryndza Podhalańska” dates back to the 16th century, when the cheese was used not only as food for shepherds that would pasture sheep in Podhale for months on end, but also as a means of payment and a form of rent.

“Bryndza Podhalańska” is made of sheep’s, or sheep’s and cow’s milk and has a spicy and salty taste. The content of cow’s milk may not exceed 40% of the total quantity of milk used for the production of “Bryndza Podhalańska”. Sheep’s milk used to produce “Bryndza Podhalańska” comes from sheep of the Polish Mountain Sheep (*Polska Owca Górska*) breed, while cow’s milk comes from cows of the Polish Red Cow (*Polska Krowa Czerwona*) breed. The first ethnographic mention of “Bryndza” dates back to 1683. The source materials from 1924 (*Wierchy. Rocznik poświęcony górom i góralszczyźnie*) contain a description of the method of producing “Bryndza”.

At the initial stage “Bryndza” is produced in the same way as “Oscypek”. In further steps, the cheese is dried and kneaded as dough – thoroughly, preferably by hand, so that there are no lumps. The curd is salted and then thoroughly churned. Afterwards it is covered with a wooden cap on which sticks are placed and pressed with a heavy stone. Then whey flows atop the cheese, which effectively protects the cheese from rotting. Cheese made in this way is suitable for consumption for up to a year³.

“Bryndza Podhalańska” owes its high quality to the place of its origin, which is an exceptional one due to the unique, rich and diverse vegetation found only in Podhale, i.e. the flora of the meadows and pastures, also those in the mountains. The areas in which “Bryndza Podhalańska” is produced are ones of the most unspoiled regions not only in Poland, but Europe-wide. The combination of the quality of raw products with the skills and experience of the producers makes it possible to attain the unique and specific taste of “Bryndza Podhalańska”.

“Oscypek” – Protected Designation of Origin⁴

Commission Regulation (EC) No 127/2008 of 13 June 2008 entering a name in the register of protected designations of origin and protected geographical indications (“Oscypek” (PDO)) was published in the Official Journal of the European Union. The application to register “Oscypek” as a PDO was filed by the Regional Sheep and Goat Breeders’ Association in Nowy Targ.

The process of registration of “Oscypek” with the European Union took a few years, as the Slovakian government filed a protest with the European Commission, in which it pointed out that registration of the name “Oscypek” would be disadvantageous to the name “Slovenský Oštiepok”.

³ A. Szymańska, *Polskie produkty regionalne – droga na rynek europejski*, Rolniczy Magazyn Elektroniczny, no. 28, July 2008.

⁴ <http://www.minrol.gov.pl/pol/Jakosc-zywnosci/Produkty-regionalne-i-tradycyjne/Produkty-zarejestrowane-jako-Chronione-Nazwy-Pochodzenia-Chronione-Oznaczenia-Geograficzne-oraz-Gwarantowane-Tradycyjne-Specjalnosci>

In its letter of 30 May 2007, the European Commission urged the Member States concerned to start appropriate mutual consultations.

Poland and Slovakia reached an agreement which was notified to the Commission by a letter of 28 June 2007. As stated in the agreement, Poland and Slovakia acknowledged in particular that the names “Oscypek” and “Slovenský Oštiepok” refer to cheeses produced in a different way although sharing the same origin and tradition⁵. According to Poland and Slovakia the key differences between the two cheeses concerned relate to the raw materials used, method of production as well as physico-chemical and organoleptic properties of the cheeses. Poland and Slovakia acknowledged that both names: “Oscypek” and “Slovenský Oštiepok” are legitimate ones. Moreover, Poland stressed that registration of the name “Oscypek” as a Protected Designation of Origin did not violate the Slovakian producers’ right to use the name “Oštiepok” – on its own or in combination with other terms.

“Oscypek” is produced from milk obtained from sheep of the Polish Mountain Sheep breed with an addition of no more than 40% of milk from cows of the Polish Red Cow breed. The cheese is hand-kneaded and formed into spindle-like blocks engraved with traditional patterns. The blocks are naturally smoked in shepherd’s huts using cold smoke for 3-7 days. The weight of “Oscypek” to be traded ranges from 700 to 900 g. By contrast, “Slovenský Oštiepok” may contain up to 80% of cow’s milk. It is made mechanically in selected dairies. There are also other differences between the two cheeses, as in the course of the production of the Slovakian cheese certain stages of maturation are omitted. The weight of cheese ready for sale ranges from 300 to 800 g.

“Oscypek” can be made from May to September only (during the sheep-grazing period) and sold until the end of October. The geographical area in which “Oscypek” (and “Redykołka”) can be made under the Protected Designation of Origin label includes certain municipalities located in Małopolskie and Śląskie Voivodeships.

In Małopolskie Voivodeship, these are: the entire Nowotarski and Tatrzański Districts, the municipalities of Zawoja and Bystra-Sidzina located in the Suski District, the Niedźwiedź municipality and this part of the Kamienica municipality which is situated in the Gorczański National Park, or southwards from the Kamienica River in the Limanowski District, as well as the villages of Olszówka, Raba Niżna, Łostówka, Łętowe and Lubomierz from the Mszana Dolna municipality; the following municipalities located in the Nowosądecki District: Piwniczna, Muszyna and Krynica.

In Śląskie Voivodeship, these are: the Istebna municipality situated in the Cieszyn District and the municipalities of Milówka, Węgierska Góra, Rajcza, Ujsoły, Jelesnia and Koszarawa situated in the Żywiecki District.

In their registration application, the Regional Sheep and Goat Breeders’ Association in Nowy Targ did not include Podkarpackie Voivodeship where sheep are also bred

⁵ Reports on “Oscypek” go back to the 1426 and a document on location of the village of Ochotnica situated in the Górze Mountains range, drawn up at that time. In accordance with the document the inhabitants of the village were required to pay a tribute in the form of mutton and cheese. The name “Oscypek” can be derived from two words – from the verb “oszcypywać”, meaning “to pinch repeatedly” in the sense of beating (the curds) and from “oszczypek”, a diminutive form of “oszczep”, meaning “javelin”, which refers to the shape of the cheese (A. Szymańska, *Polskie produkty regionalne – ich droga na rynek europejski*, Rolniczy Magazyn Elektroniczny, no. 26, July 2008, Centralna Biblioteka Rolnicza).

for milk production, which caused disappointment of highlanders and local governments from the Podkarpacie region.

“Oscypek” cheese offered for sale under the name of “Oscypek” must have the EU certificate. It must be specially packaged and bear the producer’s number and the EU logo. Although not all vendors hold such a certificate they do produce and sell “Oscypek” and “Bryndza Podhalańska”.

Sheep breeders who do not hold the certificate and sell, in Krupówki street and by the roads leading to Zakopane, “Oscypek” and “Pasta Serowa” – with the same composition as “Oscypek” and “Bryndza” – are not charged with any claims as they do not use the Protected Designation of Origin label registered in the European Union.

“Redykołka” – Protected Designation of Origin⁶

Commission Regulation (EC) No 1176/2009 of 30 November 2009 entering a name in the register of protected designations of origin and protected geographical indications (“Redykołka” (PDO)) was published in the Official Journal of the European Union.

“Redykołka” can be produced in the area of certain municipalities in Śląskie and Małopolskie Voivodeships, as it is in the case of “Oscypek”. This area corresponds to the area stretching at the northern foothills of the Tatra Mountains, i.e. Podhale (one of the most unspoiled regions in Poland).

The area belonging to Śląskie Voivodeship includes: municipalities in the Cieszyński District: Istebna, municipalities in the Żywiecki District: Milówka, Węgierska Górka, Rajcza, Ujsoły, Jeleśnia and Koszarawa.

The area in the Małopolskie Voivodeship includes: the entire Nowotarski and Tatrzański Districts, the following municipalities in the Suski District: Zawoja and Bystra Sidzina. Municipalities in the Limanowski District: Niedźwiedz and this part of the Kamienica municipality which is situated in the Gorczański National Park and the following villages in the Mszana Dolna municipality: Olszówka, Raba Niżna, Łostówka, Lietowe and Lubomierz, the following municipalities in the Nowosądecki District: Piwniczna, Muszyna and Krynica.

“Redykołka” is an ancient product of Wallachian shepherds who grazed their sheep in highland glades. The cheese came to Podhale along with the Wallachian culture, the way of organising grazing, the traditional shepherd’s hut and the method of processing the milk. The first mention of cheese-making in Podhale and neighbouring areas is to be found in the founding charter of Ochotnica village from the 15th century. “Redykołka” is a cheese that is typical of Podhale, as evidenced by the numerous references to it found in old documents, books and other written reminders of the past in this and adjacent areas. “Redykołka” owes its name to the fact that it was distributed for free when sheep were being brought back from the mountain pastures – an event known as “redykanie się”. This name was also used to denote any gift made of cheese that was offered, for instance, as a way of seeking someone’s favours or as a token of gratitude for a service rendered.

⁶ <http://www.minrol.gov.pl/pol/Jakosc-zywnosci/Produkty-regionalne-i-tradycyjne/Produkty-zarejestrowane-jako-Chronione-Nazwy-Pochodzenia-Chronione-Oznaczenia-Geograficzne-oraz-Gwarantowane-Tradycyjne-Specjalnosci>

The basic ingredient of “Redykołka” is milk from sheep of the Polish Mountain Sheep breed. It is permitted to add (no more than 40%) of milk from cows of the Polish Red Cow breed.

“Redykołka” is a small cheese in the shape of a miniature animal, bird, heart or spindle. It is a semi-hard, half-fat cheese. The smallest “Redykołka” cheese weighs 30-60 g and comes in the shape of a spindle. When produced in other shapes, the cheese must weigh no more than 300 g.

“Redykołka” is a seasonal product, made during the sheep-grazing period. During this period, the animals feed exclusively on the fresh vegetation of pastures in the specified geographical area.

Smoking – maturing – smoking is carried out using cold smoke and lasts for 3-7 days; the products are placed in smoke chambers, specially designed wooden shelves known as “komorniki”, in the roof-space of the shepherd’s hut, usually on the wall or by the hearth.

“Redykołka” is distinguished by a slightly salty taste, which is the result of soaking in brine, and by a smoky aftertaste obtained as a result of the traditionally used production method. “Redykołka” is made from the remainders of cheese that are insufficient to make “Oscypek”. Another distinguishing feature is its specific shape – “Redykołka” comes in the shape of miniature animals, hearts or spindles. According to tradition, the cheese figures were always made, sold and offered as gifts in pairs.

“Wiśnia Nadwiślanka” – Protected Designation of Origin⁷

Commission Regulation (EC) No 1232/2009 of 15 December 2009 entering a name in the register of protected designations of origin and protected geographical indications (“Wiśnia Nadwiślanka” (PDO)) was published in the Official Journal of the European Union. The registration application was filed by the Cooperative of Fruit and Vegetable Producers “Nadwiślanka” (*Spółdzielnia Producentów Owoców i Warzyw “Nadwiślanka”*) in Ożarów.

“Wiśnia Nadwiślanka” is the fruit of the local “sokówka” cherry tree which has been acclimatised to the congenial environmental conditions of the area situated along the Vistula River characterised by calcareous or calcareous-clay substrate, which determines the unique properties of “Wiśnia Nadwiślanka”.

After removal of the stalk (notably in the first weeks of the harvest), a small amount of juice is discharged into the stalk cavity and sets like a jelly, preventing further leakage of juice and thus prolonging the life of the fruit as compared with specially cultivated varieties.

“Wiśnia Nadwiślanka” is grown in a geographical area comprising: the municipalities of Lipsko, Siemno and Solec nad Wisłą in the Lipski District, Mazowieckie Voivodeship; the municipalities of Ożarów and Tarłów in the Opatowski District, Świętokrzyskie Voivodeship; the municipality of Annopol in the Kraśnicki District, Lubelskie Voivodeship.

Local producers have adapted cultivation methods to the environmental conditions prevailing in this area. Fruit of “Wiśnia Nadwiślanka” are of an intense colour, ranging from dark red to burgundy, and have an intense, slightly tart taste. The weight of the fruit

⁷ <http://www.minrol.gov.pl/pol/Jakosc-zywnosci/Produkty-regionalne-i-tradycyjne/Produkty-zarejestrowane-jako-Chronione-Nazwy-Pochodzenia-Chronione-Oznaczenia-Geograficzne-oraz-Gwarantowane-Tradycyjne-Specjalnosci>

ranges from 1.6 to 3.3 g. Supplementary foliar feeding and favourable weather conditions may result in bigger fruit weighing up to 4 g. The fruit are intended both for processing and direct consumption. Only the fruit of suckering “sokówka” cherry trees may be sold under the protected name “Wiśnia Nadwiślanka”.

To ensure the high quality of the raw material and when the cherries are intended for direct consumption, the fruit are usually harvested by hand. Mechanical harvesting is possible, however, fruit harvested in this way are usually intended for further processing. Such fruit may get damaged, therefore before they are sold as dessert cherries they need to be assessed for their quality and degree of damage.

“Podkarpacki Miód Spadziowy” – Protected Designation of Origin⁸

Commission Regulation (EU) No 710/2010 of 6 August 2010 entering a name in the register of protected designations of origin and protected geographical indications (“Podkarpacki Miód Spadziowy” (PDO)) was published in the Official Journal of the European Union. The registration application was filed by the Voivodeship Beekeepers’ Association (*Wojewódzki Związek Pszczelarzy*) in Rzeszów.

Beekeeping in Podkarpacie has a centuries-old tradition dating back to the 15th century. “Podkarpacki Miód Spadziowy” is produced in 17 State forest districts, two national parks and 15 nature reserves in which the protection of fir strands is one of the key objectives. The Carpathian Foothills are located at an altitude of 350-600 m above sea level, and in the Lower Beskids and Bieszczady Mountains elevations reach 850 m above sea level to create very favourable habitats for coniferous trees, in particular the European silver fir.

“Podkarpacki Miód Spadziowy” is harvested in 17 State forest districts: in Rymanów, Komańcza, Lesko, Baligród, Cisna, Wetlina, Struposiany, Lutowiska, Brzegi Dolne, Strzyżów, Bircza, Dukla, Brzozów, Dynów, Kańczuga, Radymno, Krasiczyn and two national parks: Bieszczadzki National Park and Magura National Park.

“Podkarpacki Miód Spadziowy” is closely linked to the area from which it originates. It is obtained in the geographical area which has natural coniferous forest cover with a high proportion of European silver fir. The product is made from honeydew collected by bees from the European silver fir (70% of honeydew) from the area of Podkarpacie.

The honey has a unique spicy aroma and a delicate, mildly sweet taste with a resin fragrance. It has a thick, liquid and viscous consistency. Before crystallisation, the honey ranges in colour from dark brown with greenish highlights to almost black. “Podkarpacki Miód Spadziowy” is distinguished by the following properties: a high content of microelements (such as magnesium, calcium and phosphorus with high monosaccharide content).

Beekeeping in the Podkarpacie region is distinguished by a large number of beekeepers (more than 3,000) harvesting honey on a small-scale with the use of traditional methods. The popularity of beekeeping is evidenced by the fact that the Voivodeship Beekeepers’ Association in Rzeszów, which brings together 54 local beekeeping societies, has been active for more than 40 years. Regional beekeepers’ associations are also active in the areas where “Podkarpacki Miód Spadziowy” is harvested.

⁸ <http://www.minrol.gov.pl/pol/Jakosc-zywnosci/Produkty-regionalne-i-tradycyjne/Produkty-zarejestrowane-jako-Chronione-Nazwy-Pochodzenia-Chronione-Oznaczenia-Geograficzne-oraz-Gwarantowane-Tradycyjne-Specjalnosci>

The highly developed skills of local beekeepers result mainly from the maintenance of the traditional hive management method, which is so closely linked with this area. These skills are also bound up with such aspects as the siting, in particular with regard to the variability in honeydew levels and topography, the method of harvesting such a unique honey as “Podkarpacki Miód Spadziowy”, the cold spinning of the honey and the rules on the storage and decanting of the honey.

“Podkarpacki Miód Spadziowy” must be packaged in the area where it is harvested. This requirement arises from the traditional practices designed to ensure that the product is of an appropriate quality and to enable monitoring and checking of its origin. This avoids any risk of changes in the honey’s physico-chemical and organoleptic properties that might occur if it were transported over long distances. The requirement for packaging to take place in the area defined above is also aimed at minimising the risk of “Podkarpacki Miód Spadziowy” being mixed with other types of honey and of other honeys being sold under this protected name.

All beekeepers and entities engaged in the buying-in and further processing of honey under the protected name are required to use one type of label. Every label must include information on the capacity of the container and indicate the producer’s address, the veterinary register number and the serial number of the label. Labels will also include the Community symbol or the Community symbol and the words “Chroniona Nazwa Pochodzenia” (Protected Designation of Origin). Labels will be distributed by the Voivodeship Beekeepers’ Association in Rzeszów. The Association forwards to the inspection body detailed rules concerning the distribution of labels. Such rules must not in any way discriminate against producers who produce “Podkarpacki Miód Spadziowy” in accordance with the specification but do not belong to the Voivodeship Beekeepers’ Association in Rzeszów.

“Karp Zatorski” – Protected Designation of Origin⁹

Commission Regulation (EU) No 485/2011 entering a name in the register of protected designations of origin and protected geographical indications (“Karp Zatorski” (PDO)) was published in the Official Journal of the European Union. The registration application was filed by the Local “Karp Zatorski” Producers’ Group (*Lokalna Grupa Producentcka Karpia Zatorskiego*) in Zator.

On the initiative of the Mayor of Zator, the Local „Karp Zatorski” Producer’s Group has been established. The Group is composed of the Experimental Fisheries Station (*Rybacki Zakład Doświadczalny*) in Zator (comprising the Przeręb, Spytkowice, Bugaj and Laskowa Fish Farms) and the Zator Fishing Society (*Zatorskie Towarzystwo Wędkarskie*).

“Karp Zatorski” is a hybrid obtained from cross-breeding the pure “Karp Zatorski” line with the following pure lines: Hungarian, Yugoslavian and Israeli. It is a fish which grows fast and has a high meat yield. “Karp Zatorski” is raised exclusively

⁹ <http://www.minrol.gov.pl/pol/Jakosc-zywnosci/Produkty-regionalne-i-tradycyjne/Produkty-zarejestrowane-jako-Chronione-Nazwy-Pochodzenia-Chronione-Oznaczenia-Geograficzne-oraz-Gwarantowane-Tradycyjne-Specjalnosci>

in winter carp ponds, in accordance with the Zator rearing method, which is based on a two-year rearing cycle.

It is a fish which is sold fresh and unprocessed. The weight of a marketable fish ranges from 1,100 to 1,800 g. Meat of “Karp Zatorski” does not smell of mud and has a fresh fish smell and a delicate taste. The geographical area in which “Karp Zatorski” is produced covers in total 134 km², but production is concentrated mainly in the Zator municipality.

“Karp Zatorski” is produced in three municipalities situated in the western part of Małopolskie Voivodeship. These are: the Zator municipality, the Przeciszów municipality in the Oświęcimski District, and the municipality of Spytkowice in the Wadowicki District.

Fishponds occupy approximately 22% of the area of the Zator municipality. They have a high natural productivity, i.e. rapid biomass growth. The carp ponds in this area provide an abundant supply of natural food for the fish: zooplankton, phytoplankton and benthos. Owing to the numerous systems of bodies of water, this area is commonly known as “Dolina Karpia” [Carp Valley].

The fish feed predominantly on food naturally available in ponds. Owing to the high productivity of the carp ponds in the area in question, the fish have a diet based on food naturally available in the ponds. At all stages of production, this is supplemented only by natural cereal feeds (wheat, barley, triticale, maize), at least 70% of which come from the area defined above, and which, owing to the specific soil and climatic characteristics, are of high quality and meet high standards. When purchasing cereals, account is taken of their quality and their moisture content, which must not exceed 11%. Feed purchased outside the “Karp Zatorski” production area is used only if the supply of feed in the area defined above is insufficient. No foods of artificial origin or feed supplements are used in the production of “Karp Zatorski”.

The entire production cycle of “Karp Zatorski” must take place in the geographical area defined above. Fish obtained by cross-breeding the pure “Karp Zatorski” line with pure Hungarian, Yugoslav, Gólysz and Israeli lines grow faster, are more resistant to diseases and have a better meat yield. The entire production cycle is based on the Zator rearing method, in which the production period is shortened to two years.

The high quality of “Karp Zatorski” and its characteristics are inextricably linked with its natural environment and fish-farming traditions and techniques. Owing to their observations, scientific research and experience, local breeders and scientists have selected the carp best adapted to the conditions prevailing in the area concerned.

Awarding “Karp Zatorski” with a mark certifying its origin and quality will help the local producers, mainly, in its promotion and will enhance their credibility among customers. Registered names are subject to comprehensive protection.

“Fasola Piękny Jaś z Doliny Dunajca/Fasola z Doliny Dunajca” – Protected Designation of Origin¹⁰

Commission Implementing Regulation (EU) No 1073/2011 of 20 October 2011 entering a name in the register of protected designations of origin and protected geographical indications (“Fasola Piękny Jaś z Doliny Dunajca/Fasola z Doliny Dunajca” (PDO)) was published in the Official Journal of the European Union. The registration application was filed by the “Dolina Dunajca” Cooperative (*Spółdzielnia “Dolina Dunajca”*).

The climate of the Dunajec River Valley meets the requirements of the beans and offers very good conditions for plant growth and development. Moreover, the volume and pattern of rainfall are highly favourable for the proper development and good crop yield. Climbing bean requires a longer growing period than other forms of cultivated beans. The Dunajec River Valley is the only region in Poland in which climbing bean is still cultivated. Only dry seeds of the bean intended for human consumption can be sold under the name “Fasola Piękny Jaś z Doliny Dunajca/Fasola z Doliny Dunajca”. The seeds must meet relevant qualitative requirements and their production methods must be compliant with the methods defined in the product specification. The area in which “Fasola Piękny Jaś z Doliny Dunajca” is produced covers 11 municipalities situated in Małopolskie Voivodeship. These municipalities are situated in the Dunajec River Valley.

In order to ensure the highest product quality, each step in the production of this bean species must take place in the defined geographical area. This is due to the fact that the specific natural conditions prevailing in this area are favourable for bean cultivation. Moreover, the entire production process is based on methods which are traditional for this region and most of the work is performed manually. For this reason, the skills of local producers are a significant part of the puzzle.

“Fasola Piękny Jaś z Doliny Dunajca” is cultivated in municipalities situated within the administrative boundaries of Małopolskie Voivodeship, in the Dunajec River Valley, namely in Gródek nad Dunajcem situated in the Nowosądecki District; Zakliczyn, Pleśna, Wojnicz, Tarnów, Wietrzychowice, Żabno, Radłów, Wierzchosławice situated in the Tarnowski District; Czchów situated in the Brzeski District and Gręboszów situated in the Dąbrowski District.

The weight of one thousand seeds ranges from 2,000 to 2,800 g, depending on the soil conditions of the plantation and the meteorological conditions during the growing period. The high magnesium (Mg) content in the soil in the area where “Fasola Piękny Jaś z Doliny Dunajca” is cultivated increases the content of this element in the seeds which have a delicate, mild and slightly sweet taste which is characteristic of this bean.

Its producers have perfected their skills over several generations so as to obtain seeds with appropriate characteristics. The following are of particular importance: reproducing seed in a farmer’s own holding, choosing the appropriate time for sowing, thus preventing losses occurring as a result of freezing, preparing the soil for sowing, placing

¹⁰ <http://www.minrol.gov.pl/pol/Jakosc-zywnosci/Produkty-regionalne-i-tradycyjne/Produkty-zarejestrowane-jako-Chronione-Nazwy-Pochodzenia-Chronione-Oznaczenia-Geograficzne-oraz-Gwarantowane-Tradycyjne-Specjalnosci>

the correct number of seeds in an individual hole in the soil. All these factors ensure a good and balanced bean crop with high seed quality. Bean cultivation is mainly based on work performed by hand.

“Fasola Wrzawska” – Protected Designation of Origin¹¹

Commission Implementing Regulation (EU) No 22/2012 of 11 January 2012 entering a name in the register of protected designations of origin and protected geographical indications (“Fasola Wrzawska” (PDO)) was published in the Official Journal of the European Union. The registration application was filed by the “Piękny Jaś” Runner Bean Producers’ Association (*Stowarzyszenie Producentów Fasoli Tyczej “Piękny Jaś”*) in Wrzawy.

“Fasola Wrzawska” enjoys a huge popularity among consumers due to its unique taste. More and more new dishes containing it are being added to the local cuisine.

“Fasola Wrzawska” is cultivated in the following locations in Podkarpackie Voivodeship: Wrzawy, Gorzyce, Motycze, Poduchowne, Trześń, Zalesie Gorzyckie, in the Gorzyce municipality (Tarnobrzegi District); Skowierzyn, Zaleszany, Majdan Zbydniowski, Motycze Szlacheckie, in the Zaleszany municipality, Dąbrówka Paniowska, Pniów, Nowiny, Witkowiec, Chałowice, Anoniów, Orzechów in the Radomyśl nad Sanem municipality as well as the Zaleszany and Radomyśl nad Sanem municipalities situated in the Stalowski District.

“Fasola Wrzawska” is the product of a specific combination of natural factors (climate and soil) and the skills of local producers who follow the rules of its cultivation. It is this combination that guarantees the product’s unique quality.

The land on which “Fasola Wrzawska” is cultivated has high-quality silt soils and a specific microclimate associated with the proximity of two big rivers, the Vistula and the San. This area is warmer than neighbouring areas and enjoys a long frost-free period that extends the growing season. The lowland nature of the area, protected as it is by the surrounding uplands, means that winds are less strong, which has a favourable effect on the quality of the crop as bean plants are highly sensitive to wind. These factors, combined with the human skills involved in e.g. adhering to the relevant stacking rules, manual and gradual harvesting of the beans according to their degree of ripeness and drying them in the open air, yield a product with specific characteristics.

It is distinguished by a big size of the seeds, a thin germ tegument and a delicate consistency. The weight of 1,000 seeds ranges from 2,100 to 2,900 g, depending on the type of soil and weather conditions in the growing season. “Fasola Wrzawska” has a specific sweet taste, which makes it highly appreciated as far as culinary aspects are concerned.

“Fasola Wrzawska” is purely the product of a specific combination of natural factors (climate and soil) and the skills of local producers. Only such a combination guarantees the product’s unique quality.

¹¹ <http://www.minrol.gov.pl/pol/Jakosc-zywnosci/Produkty-regionalne-i-tradycyjne/Produkty-zarejestrowane-jako-Chronione-Nazwy-Pochodzenia-Chronione-Oznaczenia-Geograficzne-oraz-Gwarantowane-Tradycyjne-Specjalnosci>

“Miód z Sejneńszczyzny/Łódzieszczyzny/Seinų/Lazdijų Krašto Medus” – Protected Designation of Origin¹²

Commission Implementing Regulation (EU) No 75/2012 of 30 January 2014 entering a name in the register of protected designations of origin and protected geographical indications (“Miód z Sejneńszczyzny/Łódzieszczyzny/Seinų/Lazdijų Krašto Medus” (PDO)) was published in the Official Journal of the European Union. The registration application was filed by: the District Beekeepers’ Circle (*Terenowe Kolo Pszczelarskie*) in Sejny (Poland) and the District Beekeepers’ Society in Lazdijai (Lithuania).

Honey made in Poland is referred to as “Miód z Sejneszczyzny”, while that made in Lithuania is called “Lazdijų Krašto Medus”.

Traditional bee-farming has developed in this area since the 14th and 15th centuries, respectively. Honey produced in this area has a characteristic taste, aroma and a slightly bitter aftertaste. Its colour ranges from dark brown to dark yellow.

It is a polyfloral honey produced in Sejny and Lazdijai (Lithuania). The honey is obtained from several dozen melliferous plant species characteristic of this area, including the common dandelion, white clover, various species of willow and maple, white sweet clover and other legumes, nectaries, lime and other plants growing in the area of Sejny Lake District. In Poland, the honey is harvested in four municipalities in the Sejneński District (Sejny, Giby, Krasnopol, Pińsk) and in four municipalities in the Suwalski District (Suwałki, Szypliszki, Jeleniewo, Rutka-Tartak, Wizajny). In Lithuania, it is harvested in twelve municipalities in the Lazdijai District (Kapčiamiestis, Veisiejai, Kučiūnai, Lazdijai, Seirijai, Noragėliai, Šventėžeris, Teizai, Šlavantai, Būdvietai, Šeštokai and Krosna). The honey is produced solely from mid-May to mid-August, which is due to the very short growing period of the plants.

Apiaries in which the honey is harvested have to be sited further than 2,000 m from the monoculture crops referred to in subparagraph 3 of the description of the product, which are larger than 0.5 ha. Notwithstanding the fulfilment of this requirement, honey sold under the name “Miód z Sejneńszczyzny/Lazdijų Krašto Medus” must meet the requirements set out in subparagraph 4 of the description of the product.

During the period in which the honey is produced, it is forbidden to administer medicines to the bees. The use of chemicals or other bee deterrents, whether in solid, liquid or gaseous form, is also forbidden. *Varroa* treatment is permissible after the honey has been harvested. Only the methods and medicines authorised in the European Union may be applied, and, if required, they are used only under supervision of veterinarians.

For the unique properties of the honey to be preserved, it must be stored under appropriate conditions, in particular:

- a) in dark, clean, dry and well-ventilated premises,
- b) in premises free from other aromas, which are inaccessible to insects and rodents,
- c) at a temperature of 4-18°C

¹² <http://www.minrol.gov.pl/pol/Jakosc-zywnosci/Produkty-regionalne-i-tradycyjne/Produkty-zarejestrowane-jako-Chronione-Nazwy-Pochodzenia-Chronione-Oznaczenia-Geograficzne-oraz-Gwarantowane-Tradycyjne-Specjalnosci>

d) in containers suitable for storing food, which are tightly closed and placed on pallets, counters, shelves, etc.

It is not allowed to store containers with honey directly on the floor. It is also not allowed to store the honey in such a way that could adversely affect its biological properties or result in a change in its taste or aroma.

It is not permitted for the pollen to be filtered out, or for the honey to be creamed, pasteurised or artificially heated. The temperature of the honey must not rise above 42°C during any of the production steps.

The beekeepers themselves decant the honey into individual retail packaging (having a capacity of not more than 1,400 g). In this way they avoid the risks associated with any change in the honey's physico-chemical and organoleptic properties that could occur when moving the honey over long distances if it has not been properly packaged.

While obtaining the honey, beekeepers from the Sejny region are required to adhere to the "Code of Good Beekeeping Practice" (*Kodeks dobrej praktyki produkcyjnej w pszczelarstwie*). The Code was approved at a meeting of the Commission for the Promotion and Food Safety of Bee Products on 18 February 2004. It was adopted to be followed by Polish beekeepers by way of Resolution no. XVII of the General Assembly of Delegates of the Polish Beekeepers' Association adopted on 29 February 2004 in Pszczela Wola. In matters not regulated, or not covered by the specification, beekeepers from the Lazdijai District are required to adhere to the principles set out in the Regulation of the Minister of Agriculture of Lithuania dated 29 June 2006, no. 3240.

2. Products registered as Protected Geographical Indications

"Miód Wrzosowy z Borów Dolnośląskich" – Protected Geographical Indication¹³

Commission Regulation (EC) No 483/2008 of 30 May 2008 registering certain names in the Register of protected designations of origin and protected geographical indications ("Miód Wrzosowy z Borów Dolnośląskich" (PGI)) was published in the Official Journal of the European Union. The registration application was filed by the Regional Beekeeper's Association (*Regionalny Związek Pszczelarzy*) in Wrocław. Among the members of the Association there are also producers of heather honey, affiliated in the following organisations: Beekeepers' Association of the Legnica Region (*Związek Pszczelarzy Ziemi Legnickiej*), Regional Beekeepers' Association (*Regionalny Związek Pszczelarski*) in Jelenia Góra, Regional Beekeepers' Association (*Regionalny Związek Pszczelarzy*) in Oława and Polish Beekeeping Association (*Stowarzyszenie Pszczelarzy Rzeczypospolitej Polskiej*) in Wrocław.

"Miód Wrzosowy z Borów Dolnośląskich" is one of the best honey products, as evidenced by its high popularity among gourmets. It is obtained from heaths which begin to bloom in August. This honey is a rare and sought after variety of honey with the consistency of jelly. It has a heather aroma, a little sweet taste, a sharp flavour and a dark amber colour. The honey contains numerous microelements, including potassium and phosphorus, well

¹³ The description based on the summary of the application, the regulation registering the product and the application for registration, <http://www.minrol.gov.pl/pol/Jakosc-zywnosci/Produkty-regionalne-i-tradycyjne/Produkty-zarejestrowane-jako-Chronione-Nazwy-Pochodzenia-Chronione-Oznaczenia-Geograficzne-oraz-Gwarantowane-Tradycyjne-Specjalnosci>.

absorbed by humans. It is particularly helpful in diseases of the throat, inflammation of the kidneys and prostate as well as kidney stones. The high content of proline (approx. 500 mg per kilogram of heather honey) may be beneficial in the prophylaxis and treatment of Alzheimer's disease. It has also been experimentally confirmed that proline helps to improve memory functions in humans. The proportion of heather pollen, as the primary one, should be no less than 50%. The pollen is derived from heathers of the "Ericaceae" family.

Heaths can be found in Poland in the following forests: Augustowski, Myszyniecki, Piski and Sandomierski, as well as in the Bory Tucholskie Forest and the Bory Dolnośląskie Forest. Heaths constitute usually the forest floor and grow in the shade. In the Bory Dolnośląskie, and in particular on the military training grounds in Świętoszów and Przemków, there is thick open heath land, which covers about 10,000 ha. These areas get a lot of sunshine, which ensures excellent nectarization. The Bory Dolnośląskie region is also characterised by extensive farming, considerable distances from the main urban centres and busy communication routes, as well as small quantities of trees and unexploded ordnance, which is the reason why forestry in this area has been abandoned. These factors help to produce exceptionally pure honey in such an unspoiled environment. Within the effective flight range of bees, about 2 km from the place where the hives are located, there is no farming; therefore honey is free from significant admixtures of other crops. "Miód Wrzosowy z Borów Dolnośląskich" is distinguished from other honeys by the highest quantity of primary heather pollen, reaching up to 80% (used for identification), while other heather honeys contain less than 50% of that pollen. The honey contains also pollen characteristic of wild plants flowering at the same time as heather. These include fireweed, meadowsweet, as well as Canadian and ordinary goldenrod.

Only bees of the following breeds or of their crossbreeds may be used for production of "Miód Wrzosowy z Borów Dolnośląskich": *Apis mellifera mellifera* (the Western/European honey-bee), *Apis mellifera carnica* (the Carniolan honeybee), *Apis mellifera caucasica* (the Caucasian honeybee).

"Miód Wrzosowy z Borów Dolnośląskich" is not only renowned, widely known and associated with the area of its origin, but it is also characterised by its unique composition. It has very high proline content (not less than 30 mg/100 g), low saccharose content (no more than 4 g/100 g) and low water content (no more than 22%). This honey also has a stable pH (4 to 4.5), a high content of primary heather pollen, which should be no less than 50%.

Recognition of "Miód Wrzosowy z Borów Dolnośląskich" by the European Commission as a Protected Geographical Indication is a success of the Polish Ecological Club (*Polski Klub Ekologiczny*) and the Lower Silesia Beekeepers' Association (*Dolnośląski Związek Pszczelarzy*). Covering a regional product with such protection makes it more attractive and distinguished, and promotes the values of the environment from which it originates¹⁴.

¹⁴ A. Miklaszewski, <http://www.ekoklub.ehost.pl/index3.php?link=151>.

“Rogal Świętomarciński” – Protected Geographical Indication¹⁵

By way of Commission Regulation (EC) No 1070/2008 of 30 October 2008 the name “Rogal Świętomarciński” was entered in the register of protected Designations of Origin and Protected Geographical Indications as a Protected Geographical Indication (PGI). The registration application was filed by the Producer’ Group “Rogal Świętomarciński” (*Grupa Producentcka Środka Spożywczego “Rogal Świętomarciński”*).

“Rogal Świętomarciński” is the name commonly used to describe a croissant baked in the capital of Wielkopolska – Poznań, and several surrounding towns. The name derives from the tradition of baking and eating, on Saint Martin’s Day (11 November), croissants with a characteristic filling. The geographical area in which they are baked comprises the city of Poznań, as defined by its administrative boundaries, and the Poznań District, as well as the following districts in Wielkopolskie Voivodeship: Chodzieski, Czarnkowski, Gnieździński, Gostyński, Grodziski, Jarociński, Kaliski and the city of Kalisz, Kolski, Koniński and the city of Konin, Kościański, Krotoszyński, Leszczyński and the city of Leszno, Nowotomyski, Obornicki, Ostrowski, Pilski, Pleszewski, Rawicki, Słupecki, Szamotulski, Śremski, Średzki, Wągrowiecki, Wolsztyński, Wrzesiński.

The croissants are baked from croissant dough or yeast-based dough, filled with white poppy seeds, vanilla, ground dates or figs, sugar, cream, raisins, butter and orange peel. The weight of the croissant ranges from 150 g to 250 g. Such recipe must be adhered to by Wielkopolska confectioners when croissants are being baked so that they can be sold under the name “Rogal Świętomarciński”. Traditional Poznań croissants are baked to celebrate Saint Martin’s Day (11 November) and local Poznań festivities in honour of Saint Martin, who is the patron of one of the main streets in Poznań.

The baking tradition dates back to the 19th century. In November 1891, the priest of the parish of Saint Martin urged his parishioners to follow the example of the Saint and do something compassionate for the poor. Having listened to the priest’s preaching, a confectioner Józef Melzer decided to sell the croissants to the rich and distribute them for free among the poor.

In 1901, the baking tradition was taken over by the Confectioners’ Association. After the First World War the tradition was resumed by Franciszek Raczyński, and after the Second World War it was saved from oblivion by Zygmunt Wasiński¹⁶.

According to the confectioners’ estimates, 400 tonnes of croissants are eaten in Poznań between 9 and 11 November.

A confectionery wishing to use the name “Rogal Świętomarciński” must obtain a quality certificate granted by the Traditional Poznań St. Martin’s Croissant Chapter (*Kapituła Poznańskiego Tradycyjnego Rogala Świętomarcińskiego*) which was established on the initiative of the Confectioners and Bakers Guild (*Cech Cukierników i Piekarzy*) in Poznań, the Chamber of Crafts (*Izba Rzemieślnicza*) and the Poznań City Office. Over

¹⁵ <http://www.minrol.gov.pl/pol/Jakosc-zywnosci/Produkty-regionalne-i-tradycyjne/Produkty-zarejestrowane-jako-Chronione-Nazwy-Pochodzenia-Chronione-Oznaczenia-Geograficzne-oraz-Gwarantowane-Tradycyjne-Specjalnosci>

¹⁶ <http://www.poznan.pl/mim/swmarcin/rogale-swietomarcinskie,p,221,8987.html>

time, “Rogal Świętomarciński” became a pastry available every day, but its consumption and production concentrate around St. Martin’s name-day.

The typical characteristics of the “Rogal Świętomarciński” are linked to the knowledge and skills of producers, who bake them in accordance with the specification. This product has a specific quality resulting from its appearance, shape, taste and aroma, as well as the use of a special ingredient – white poppy seeds contained in the filling.

“Rogal Świętomarciński” may be sold without packaging. If packaging is used, the “Rogal Świętomarciński” label must also include the protected geographical indication symbol and the inscription in Polish “Chronione Oznaczenie Geograficzne” (Protected Geographical Indication).

“Wielkopolski Ser Smażony” – Protected Geographical Indication¹⁷

Commission Regulation (EC) No 323/2009 of 20 April 2009 entering certain names in the register of protected designations of origin and protected geographical indications (“Wielkopolski Ser Smażony” (PGI)) was published in the Official Journal of the European Union on 21 April 2008. The registration application was filed by the “TOP-TOMYŚL” District Dairy Cooperative (*Okręgowa Spółdzielnia Mleczarska “TOP-TOMYŚL”*) in Nowy Tomyśl. The cheese may be produced within the administrative boundaries of the Wielkopolska Voivodeship.

“Wielkopolski Ser Smażony” is a cheese which is typical for western Wielkopolska including the Nowotomska Plain and for central Wielkopolska, as evidenced by the numerous references about it in the old documents, books, other written accounts of the past in this and adjacent areas. One example is a work published in Poznań at the end of the 19th century – “Gospodyni doskonała, czyli przepisy utrzymywania porządku w domu i zaopatrzenia” (The Excellent Housekeeper, or How to Take Care of and Shop for your Household) from 1899, where we find a recipe for fried cheese. There is also confirmation of the link between fried cheese and Wielkopolska in “Kucharz wielkopolski” (The Wielkopolska Chef) by Maria Ślezańska from 1904. This book was published in Poznań by Jarosław Leitgeber. “Prędko sposób robienia sera” (The fast way of making cheese) described in this book does indeed contain information on making fried cheese according to the recipe from Wielkopolska.

“Wielkopolski Ser Smażony”, produced according to the recipe passed down the generations, enjoys a high reputation throughout Poland and abroad. Its taste is appreciated particularly by the inhabitants of Wielkopolska. The cheese is produced according to the local tradition and the recipe is typical of that part of Poland. Consumers are on the look-out for precisely that fried cheese which their mothers and grandmothers used to make at home¹⁸.

Wielkopolska milk is used to produce both curd and butter. These are the two basic ingredients used in the production of fried cheese.

“Wielkopolski Ser Smażony” is produced in two taste varieties:

- natural (pure) “Wielkopolski Ser Smażony”,
- “Wielkopolski Ser Smażony” with caraway.

¹⁷ <http://www.toptomysl.pl/produkty/sery-smazone/>

¹⁸ <http://www.minrol.gov.pl/pol/Jakosc-zywnosci/Produkty-regionalne-i-tradycyjne/Produkty-zarejestrowane-jako-Chronione-Nazwy-Pochodzenia-Chronione-Oznaczenia-Geograficzne-oraz-Gwarantowane-Tradycyjne-Specjalnosci>

Fried cheese from Wielkopolska has a firm, homogenous and elastic consistency. The cheese is typically packaged in cups. The colour of fried cheese varies from light cream to yellow, depending on the quality of butter used in production and how intensely it is fried. In the case of fried cheese with caraway, the cheese mass contains visible caraway seeds. The smell and taste remains typical of that product (originating in ripened curds).

In order to obtain the unique taste and smell of “Wielkopolski Ser Smażony”, all production steps contained in housewives’ recipes must be observed.

Prior to its registration in the European Union, “Wielkopolski Ser Smażony” had been granted, as the first in Poland, a “Quality Tradition” label, awarded to a product of the highest quality produced in accordance with its traditional recipe.

The characteristic taste and smell of “Wielkopolski Ser Smażony” is derived from ripened curd cheese and caraway (in the case of “Wielkopolski Ser Smażony” with caraway). The use of fresh raw materials, i.e. milk and the curd cheese produced from it, is extremely important for the production of “Wielkopolski Ser Smażony”. This is linked to the need to ensure the appropriate quality of the final product and complete the whole production cycle of “Wielkopolski Ser Smażony” within 6-7 days.

Over time, preparing and eating fried cheese became a popular, everyday activity in Wielkopolska. Fried cheese itself has become a typical product for the inhabitants of Wielkopolska, and no breakfast or supper is complete without it.

The ripening process is particularly important for the production of “Wielkopolski Ser Smażony”. The process consists in the natural decomposition of albumen which lasts 2-3 days. It is precisely the ripening process that has a determining influence on the specificity and exceptional character of “Wielkopolski Ser Smażony”, i.e. its taste and smell.

Frying the cheese using only milk fat (butter) is an equally important process, since it influences the taste, smell, colour and consistency of the final product.

The natural method of production of “Wielkopolski Ser Smażony”, imbedded in tradition, points to a solid link between the region where it is produced, the correct execution of each stage of production and the particular quality of fried cheese.

The addition of substances that may replace the ripening process (e.g. fluxes, such as salts that enable frying without ripening) or the use of fats other than milk fat (butter) for production are not allowed.

“Wielkopolski Ser Smażony” is packaged at the production site, since it may be packed (moulded) only directly after frying, when it is still hot. Reheating the fried cheese, once cooled, in order to shape it, is not allowed. Such practice is detrimental to the quality of the product.

Each package should carry the producer’s label. The label must indicate the name “Wielkopolski Ser Smażony”. The logo of the Protected Geographical Indication should be clearly visible on the label.

Every year fried cheese produced by plants from Wielkopolska receives numerous awards and distinctions in the Wielkopolska quality competition in which the consumers decide which producer should win. This proves the high renown of the product – “Wielkopolski Ser Smażony” – and its highest quality appreciated by consumers. In individual years, fried cheese produced by various plants located in Wielkopolska won the competition, which attests to the high quality of this product and involvement of all the producers of “Wielkopolski Ser Smażony” in keeping the high quality.

“Andruty Kaliskie” – Protected Geographical Indication¹⁹

Commission Regulation (EC) No 326/2009 of 21 April 2009 entering a name in the register of protected designations of origin and protected geographical indications (“Andruty Kaliskie” (PGI)) was published in the Official Journal of the European Union. The application registration was filed by the Tourist Office for the Kalisz Area (*Organizacja Turystyczna Ziemi Kaliskiej*). The geographical area in which “Andruty Kaliskie” are produced encompasses the city of Kalisz within its administrative boundaries, Kaliski District (Wielkopolskie Voivodeship).

“Andruty Kaliskie” are round, thin wafers with regular edges and a slightly shiny, smooth surface which vary in colour. Their diameter ranges from 15 to 17 cm and they are 0.8 to 1.5 mm thick. Their colour is light cream through straw to golden brown. They are slightly sweet in taste, delicate, crispy, dry and smooth. The wafers are made of flour, sugar and oil.

“Andruty Kaliskie” owe their renown to an urban park founded in 1798. Very quickly, the park became a place where entire Kalisz families spent their free time, especially on Sundays and holidays. In the park there appeared stalls and kiosks in which drinks and “Andruty Kaliskie” were sold. They became a kind of attraction and the landmark of the park. The older generations of Kalisz inhabitants claim that the wafers have always been there and while recalling the park attractions, which were numerous, they always mention them in the first place.

After the Second World War, the wafers remained the park’s attraction in spite of a considerable cultural and social change. The wafers continued to be produced despite a very unfavourable climate for private initiative. Against all odds, the tradition of baking the wafers has survived until now.

The registration of “Andruty Kaliskie” as a Protected Geographical Indication is entered in the List of Traditional Products in the bread, pastry, cakes, confectionery, biscuits and other baker’s wares class. Registration of “Andruty Kaliskie” with the European Union is primarily the achievement of the Local Tourist Office, which prepared an application to the European Union to register “Andruty Kaliskie” as a regional product and a geographical indication.

The unique quality of “Andruty Kaliskie” has been confirmed by numerous awards granted to the product, such as:

- the 1st prize in the all-Poland competition “Our Culinary Heritage” (2004);
- the 2nd prize in the “Wielkopolska Regional and Traditional Products Gala” (*Wielkopolska Gala Produktów Regionalnych i Tradycyjnych*) (2005);
- Honorary prize at 2005 “Perła” competition for regional and traditional products granted annually at the international Polagra-Farm fair.

The EU logo granted to “Andruty Kaliskie” certifies that the product is of the highest quality. The logo will guarantee that “Andruty Kaliskie” are original products and not fakes.

¹⁹ <http://www.minrol.gov.pl/pol/Jakosc-zywnosci/Produkty-regionalne-i-tradycyjne/Produkty-zarejestrowane-jako-Chronione-Nazwy-Pochodzenia-Chronione-Oznaczenia-Geograficzne-oraz-Gwarantowane-Tradycyjne-Specjalnosci>

“Truskawka Kaszubska” – Protected Geographical Indication²⁰

Commission Regulation (EC) No 1155/2009 of 27 November 2009 entering a name in the register of protected designations of origin and protected geographical indications (“Truskawka Kaszubska” (Kaszëbskô Malëna) (PGI)) was published in the Official Journal of the European Union. The registration application was filed by the Kashubian Association of Strawberry Producers (*Kaszubskie Stowarzyszenie Producentów Truskawek*) in Kamienica Szlachecka.

“Truskawka Kaszubska” (“Kaszëbskô Malëna”) is grown in the following districts: Kartuski, Kościerski, Bytowski, and the following municipalities: Przywidz, Wejherowo, Luzino, Szemund, Linia, Łęczyce and Cewice.

All steps of production of “Truskawka Kaszubska” take place within the geographical area defined above.

The plots of land destined for cultivation must be characterised by soils of classes IV, V or VI. If manure is used, the dosage may not exceed 30 tonnes per hectare. Cultivation techniques, in particular intensive fertilisation, aimed at obtaining yields in excess of 25 tonnes of strawberries per hectare are not allowed.

The flesh has intense red colour. It is firm, slightly hard and juicy. “Truskawka Kaszubska” is sweet and aromatic. The uniqueness and popularity of “Truskawka Kaszubska/Kaszëbskô Malëna” are confirmed by the scale of its cultivation in this area and numerous mentions about the strawberry appearing in the national, regional and local press, because any information concerning the fruit is of great importance to the inhabitants of Kashubia. In the early 1970s, given the abundance of the fruit, it was decided that a Strawberry-Picking Festival (*Święto Truskawkobrania*) should be organised. This is the greatest open-air event in the region and the number of its participants increases every year. “Truskawka Kaszubska” is the 13th Polish product protected by the EU law.

The poor soils and harsh climate of the Kashubian Lake District have the effect of delaying the time of flowering of the strawberries and shortening the growing season. Exposure to natural factors, in particular the harsh climate, has a positive influence on the formation and ripening of the strawberries, while the very poor soils and unfavourable farming conditions are unsuitable for other crops. The big variations in relative altitude enable strawberries to be grown on slopes exposed to sunlight, which ensures proper ripening of the fruit. These factors and the slightly acidic soils are conducive to strawberry-growing.

Only the following varieties of strawberries may be sold as “Truskawka Kaszubska” or “Kaszëbskô Malëna”:

- fruit intended for processing – Senga Sengana;
- fruit intended for direct consumption (dessert): Elsanta, Honeoye.

For strawberries of the varieties Elsanta and Honeoye to be called “Truskawka Kaszubska” or “Kaszëbskô Malëna”, they must be graded as “Extra” or “Class I”. They must have the following characteristics: be intensely red in colour, with at least 80% of

²⁰ The description based on the summary of the application, the regulation registering the product and the application for registration, <http://www.minrol.gov.pl/pol/Jakosc-zywnosci/Produkty-regionalne-i-tradycyjne/Produkty-zarejestrowane-jako-Chronione-Nazwy-Pochodzenia-Chronione-Oznaczenia-Geograficzne-oraz-Gwarantowane-Tradycyjne-Specjalnosci>.

colouring, be uniform in shape, without any irregularities, be firm to the touch with no traces of rot or signs of disease. “Truskawka Kaszubska” or “Kaszëbskô Malëna” strawberries are characteristically sweeter in flavour than fruit from other regions.

Strawberries were introduced to Kashubia at the beginning of the 20th century and ever since the area of their cultivation increased every year. “Truskawka Kaszubska” or “Kaszëbskô Malëna” owe their exceptional quality and reputation to climatic conditions conducive to cultivation in this area. The fruit ripen on the sunny slopes of moraine hills, surrounded by grass and pine forests.

Preparations made of the strawberries were appreciated in Poland even before registration in the EU. “Kremowe Malëne” – mousse made of “Truskawka Kaszubska/Kaszëbskô Malëna” is a traditional product of Pomorskie Voivodeship which was awarded the 2005 “Perła” prize in the all-Poland “Our Culinary Heritage” competition.

The renown of the fruit and its strong association with the geographical area are confirmed also by the results of consumer surveys. As many as 67% of respondents knew at least one of the names under which the product is sold – “Truskawka Kaszubska” or “Kaszëbskô Malëna”. The fruit is perceived as tastier (73%) and sweeter (68%) than other strawberries. According to 64% of those questioned, “Truskawka Kaszubska” or “Kaszëbskô Malëna” is a product characteristic of Kashubia. Moreover, strawberries are considered by inhabitants of this region by far the most typical fruit of Pomerania and Kashubia. Almost 1/3 of inhabitants of Kashubia point it out spontaneously and almost 80% of them are aware of this fruit’s uniqueness.

“Fasola Korczyńska” – Protected Geographical Indication²¹

Commission Regulation (EC) No 612/2010 of 12 July 2010 entering a name in the register of protected designations of origin and protected geographical indications (“Fasola Korczyńska” (PGI)) was published in the Official Journal of the European Union. The registration application was filed by the Bean Producers’ Association (*Stowarzyszenie Producentów Fasoli*) in Nowy Korczyn.

Only the dried seeds of local dwarf, stringed populations of the multi-flowered bean known as “Jaś Karłowy” and intended for human consumption may be sold under the name “Fasola Korczyńska”.

“Fasola Korczyńska” can be planted in the following municipalities of Świętokrzyskie Voivodeship: Nowy Korczyn, Wiślica, Opatowiec, Solec Zdrój and Pacanów. The microclimate prevailing here is characterised by a longer growing period compared to the surrounding areas, higher average temperatures, especially in the spring months. Due to that the seeds of “Fasola Korczyńska” are large – 60-80 seeds per 100 g. The size of the seeds and their very delicate taste are the characteristic properties of this product. Furthermore, they have higher protein content with lower water content. For all these reasons there is a large demand for “Fasola Korczyńska”. “Fasola Korczyńska” gives good yield when it is cultivated on class I, II or III soils of the types preferred by wheat and beet.

²¹ <http://www.minrol.gov.pl/pol/Jakosc-zywnosci/Produkty-regionalne-i-tradycyjne/Produkty-zarejestrowane-jako-Chronione-Nazwy-Pochodzenia-Chronione-Oznaczenia-Geograficzne-oraz-Gwarantowane-Tradycyjne-Specjalnosci>

The seeds of “Fasola Korczyńska” are white, well-filled, have a uniform shape and thin skins. They have a very delicate, mild flavour without any bitter taste. Due to a high content of protein and B vitamins the bean has also won recognition in Western Europe.

“Miód Kurpiowski” – Protected Geographical Indication²²

Commission Regulation (EU) No 613/2010 of 12 July 2010 entering a name in the register of protected designations of origin and protected geographical indications (“Miód Kurpiowski” (PGI)) was published in the Official Journal of the European Union. The registration application was filed by the Kurpian-Mazovian Beekeepers’ Association (*Kurpiowsko-Mazowiecki Związek Pszczelarzy*) in Ostrołęka.

The tradition of beekeeping in Kurpie Zielone and Kurpie Białe dates back to the 15th century. Honeys from Kurpie were consumed at royal and ducal courts as well as in monasteries. The unique quality of these honeys enabled beekeepers in Kurpie to be granted royal certificates to obtain honey.

“Miód Kurpiowski” comes from the area in Kurpie situated along the Narew and Bug Rivers and their tributaries. This area is poorly urbanised and has very good ecological conditions. The region includes Bug Landscape Park, and a large number of nature reserves. “Miód Kurpiowski” is harvested in the area known in a historical and ethnographical context as Kurpie.

In Mazowieckie Voivodeship, the area of “Miód Kurpiowski” production includes:

- municipalities: Chorzele, Jednorozec and Przasnysz in the Przasnyski District,
- municipalities: Krasnosielc, Płoniawy – Bramura, Sypniewo, Młynarze, Różan, Rzewnie and Maków in the Makowski District,
- municipalities: Obryte and Zatory in the Pułtuski District,
- municipalities: Długosiodło, Brańszczyk and Rząśnik in the Wyszowski District,
- municipalities: Brok, Ostrów, Wąsewo and Małkinia in the Ostrowski District,
- municipalities: Goworowo, Czerwin, Rzekuń, Olszewo-Borki, Lelis, Troszyn, Baranowo, Kadzidła, Czarnia, Myszyniec and Łyse in the Ostrołęcki District.

In Podlaskie Voivodeship, this area includes:

- Turośl municipality in the Kolneński District,
- municipalities: Nowogród and Zbójna in the Łomżyński District.

“Miód Kurpiowski” is a nectar honey with a possible addition of honeydew. It is a polyfloral honey in which pollen from all crop plants may not exceed 10% of the total. The honey is characterised by low contents of water and HMF, which distinguishes it from other honeys (HMF 5-hydroxymethylfurfural – one of the more important parameters describing honey).

“Miód Kurpiowski” is cold-spun, and its temperature must not exceed 30°C at any stage of production. No filtering, creaming or pasteurisation and artificial heating of the honey is permitted. It is forbidden to use any chemicals when the honey is being harvested.

²² <http://www.minrol.gov.pl/pol/Jakosc-zywnosci/Produkty-regionalne-i-tradycyjne/Produkty-zarejestrowane-jako-Chronione-Nazwy-Pochodzenia-Chronione-Oznaczenia-Geograficzne-oraz-Gwarantowane-Tradycyjne-Specjalnosci>

The unique, very delicate flavour of the honey with no bitter taste is due to the traditional process of its harvesting. The honey has an intense aroma, with a distinctive spicy fragrance and a delicate, slightly sweet taste.

“Suska Sechłońska” – Protected Geographical Indication²³

Commission Regulation (EC) No 897/2010 of 8 October 2010 entering a name in the register of protected designations of origin and protected geographical indications (“Suska Sechłońska” (PGI)) was published in the Official Journal of the European Union. The registration application was filed by the Association of Fruit and Vegetables Producers (*Stowarzyszenie Producentów Owoców i Warzyw*) in Ujanowice.

The area in which “Suska Sechłońska” is produced covers 239.55 km² in the following municipalities in Małopolska: Laskowa, Iwkowa, Łososina Dolna and Żegocina. As many as 677 traditional fruit drying kilns can be found in this area. The product is a slightly dried and slightly smoked plum.

The “Prune Festival” (*Święto Suszonej Śliwki*), held at Dobrociesz since 2001 and featuring prunes in various guises, also bears testimony to the product’s reputation and its link to the area and the tradition of drying plums. Further confirmation of the reputation of “Suska Sechłońska” is the “Prune Tourist Trail” (*Szlak Suszonej Śliwki*) mapped out by the local authorities indicating farms with plum orchards and drying facilities.

The historically proven tradition of plum-drying, or rather smoking of common plums known as “Śliwa Sechłońska”, dates back to at least the 18th century, and the name of the village of Sechna is derived from the old Polish word “sechnie” meaning drying. In the Laskowa municipality alone – primarily in the village of Sechna – every year, approx. 80 fruit growers produce several hundred tonnes of plums dried according to the tradition and local technology.

Fruit intended for drying must be healthy, without any signs of rotting or mechanical damage and they must be free of visible damage caused by insects, mites or other pests. The fruit used must be free of any other damage, impurities or other unspecified organisms which would make them unfit for consumption.

Plums undergoing the drying and smoking process are arranged in a layer which is 30 to 50 cm thick. The producers turn the mass of drying plums once a day using a special shovel. The process lasts between 4 and 6 days, depending on the thickness of the plum layer. This method of drying and smoking plums was developed by the indigenous skills of local producers and is used solely for the production of “Suska Sechłońska”. The temperature in the kiln when producing “Suska Sechłońska” ranges from 45 to 60°C.

As the plums are dried in a layer which is 30 to 50 cm thick and turned once a day, the juice coming from the plums during the drying process envelops the dried fruit, giving it a sweetish aftertaste. “Suska Sechłońska” produced this way is characterised by a distinctive sweet taste with a noticeable smoky aftertaste and aroma and by a sticky skin in deep blue to black colour.

The high reputation of “Suska Sechłońska” is also reflected in the prizes and distinctions awarded to it in various competitions: a distinction in the 2000 “Our Culinary

²³ <http://www.sadeczanin.info/aktualnosci-gospodarka>

Heritage” competition; prize at the “Perła 2004” competition for the best Polish regional food product, and the first prize in the 2006 “Małopolski Smak” poll.

“Kielbasa Lisiecka” – Protected Geographical Indication²⁴

Commission Regulation (EC) No 918/2010 of 12 October 2010 entering a name in the register of protected designations of origin and protected geographical indications (“Kielbasa Lisiecka” (PGI)) was published in the Official Journal of the European Union. The registration application was filed by the “Kielbasa Lisiecka” Producers’ Consortium (*Konsorcjum Producentów Kielbasy Lisieckiej*) in Nowa Wieś Szlachecka. “Kielbasa Lisiecka” is produced within the administrative boundaries of Czernichów and Liszki municipalities located in the Krakowski District.

The Consortium keeps a register of the producers and their plants. The organisation applies a system of labelling products covered by the specification which involves using a common label by all producers who make the sausage in accordance with the specification. This is to ensure that “Kielbasa Lisiecka” enjoys a good reputation among customers and to safeguard the sausage against any unlawful use of its name. The label has special inscriptions which enable identification of the product. The Consortium keeps records of labels distributed among the producers.

“Kielbasa Lisiecka” is produced from pork meat obtained from class “E” pork half-carcasses in which the lean meat content is 55-60% by weight. The following recommendations are set out, e.g., for “E” class meat to be used in production of “Kielbasa Lisiecka”:

- it is forbidden to use meat derived from sows and boars,
- it is forbidden to use meat derived from animals carrying incompatible characteristics, with particular attention being paid to susceptibility to Porcine Stress Syndrome, which are possible to be objectively detected also post-mortem in animals and products,
- meat must not be subjected to any other preservation processes except for chilling; chilling means keeping of fresh meat, during storage and transport, at an ambient temperature of between – 1°C and + 4°C,
- meat must not be frozen,
- meat used to produce “Kielbasa Lisiecka” must be trimmed from pigs 48-120 hours after slaughter.

The following part of pork carcasses are used in “Kielbasa Lisiecka” production:

1. Class I pork — 85% of the total production weight. This is lean meat with no fat, tendons or connective tissue.
2. Class II pork — 10% of the total production weight. This meat is obtained during the process of cutting and trimming hams and should contain less than 50% fat.
3. Class III pork — 5% of the total production weight.

“Kielbasa Lisiecka” is made exclusively from pork, 85% of which is obtained from suitable ham muscles. The shape of “Kielbasa Lisiecka” is reminiscent of a ring, formed according to the natural curve of the casings. The average length of a single ring of sausage is 35-50 cm. Externally, “Kielbasa Lisiecka” is of a slightly shiny dark brown

²⁴ <http://www.minrol.gov.pl/pol/Jakosc-zywnosci/Produkty-regionalne-i-tradycyjne/Produkty-zarejestrowane-jako-Chronione-Nazwy-Pochodzenia-Chronione-Oznaczenia-Geograficzne-oraz-Gwarantowane-Tradycyjne-Specjalnosci>

colour that is typical of naturally smoked products. The surface of the casing is clean, shiny, slightly wrinkled and dry to the touch. The sausage has a round or oval cross-section. The cross-section measures 52 mm across on average. Pieces of meat surrounded by stuffing are clearly visible in cross-section. The consistency of “Kielbasa Lisiecka” is compact and firm, which is typical of smoked sausage. The dominant taste is that of spiced pork, with a mild taste of pepper, an aroma of garlic and a pronounced saltiness. The smell is characteristic of smoked sausage.

During the smoking process, which takes place in traditional smoking chambers, the smoke and heat is provided by the burning of wood from deciduous trees: alder, beech or fruit trees. This gives “Kielbasa Lisiecka” its particular smell and taste.

The smoking and cooking processes take place in traditional smoking chambers, in which the smoke and heat are provided by the burning of wood from deciduous trees: alder, beech or fruit trees. The wood is burnt in a smoking chamber directly under the rods on which the sausages are hung. The smoking of “Kielbasa Lisiecka” is a continuous process consisting of the following three stages:

1. Stage 1 – drying. The sausage is placed in a smoking chamber in thin smoke for 20-30 minutes at a temperature of approx. 45-55°C. The smoking chamber door remains slightly open so as to ensure uninterrupted air flow.
2. Stage 2 – proper smoking. The sausage is treated with thick smoke for approx. 80 minutes at a temperature of approx. 45-55°C. The smoking chamber door remains closed.
3. Stage 3 – cooking. The sausage remains in a smoking chamber until the temperature inside the ring reaches 68-71°C and the sausage becomes dark brown, with the natural intestines getting dark brown with a reddish tinge. The smoking chamber door remains closed.

The process of smoking and cooking of one batch of “Kielbasa Lisiecka” takes approx. 3.5-4.5 hours.

The tradition of making “Kielbasa Lisiecka” dates back to 1930s. The product was developed from the cut sausages which are the pride of Kraków butchery plants. “Kielbasa Lisiecka” established itself as a distinct product owing to the unique recipe used for its production by butchers from the areas around Liszki and Czernichów. It is this recipe, kept secret in the past, that determined the particular taste and quality of “Kielbasa Lisiecka”. Cookery writers, in their guide to Kraków cuisine published in 1966, value the reputation of “Kielbasa Lisiecka”, describing it as a unique on account of its ingredients and recipe, filled as it is with tender, yet large, pieces of meat, and the recipe used in its production, which gives it its exceptional flavour.

The system adopted by the Consortium for keeping records of the labels makes it possible to obtain information on the quantities of sausage present on the market. Each producer must put details of their company in the designated place on the label in accordance with the legislation applicable in this regard.

“Śliwka Szydłowska” – Protected Geographical Indication²⁵

Commission Regulation (EU) No 975/2010 of 29 October 2010 entering a name in the register of protected designations of origin and protected geographical indications (“Śliwka Szydłowska” (PGI)) was published in the Official Journal of the European Union. The application for registration of “Śliwka Szydłowska” was filed by Agricultural Circle (*Kółko Rolnicze*) in Szydłów, Fruit Producers’ Cooperative “Dobry Sad” (*Spółdzielnia Producentów Owoców “Dobry Sad”*) in Szydłów and the Association of Fruit Producers (*Stowarzyszenie Producentów Owoców*) in Szydłów.

The geographical area of production of “Śliwka Szydłowska” includes Szydłów municipality, situated in the Staszowski District, in Świętokrzyskie Voivodeship.

The name “Śliwka Szydłowska” is an unpitted or pitted prune which has undergone the process of drying and smoking. The prune’s shape depends on the variety and may range from oblate to prolate. The fruit is characterised by its even, elastic flesh and has a very pure and very intense taste and smoked aroma. The prune is also characterised by its very wrinkled but shiny skin with a dark blue sheen. The size of “Śliwka Szydłowska” depends on the used varieties of plums and can range from 50 to 160 pieces per 1 kg of fruit.

Only fruit of varieties of *Prunus Domestica* are used to produce “Śliwka Szydłowska”. Drying uses the following varieties of plums: “Stanley”, “Amers”, “Węgierka Dąbrowicka”, “Empres”, “Damacha”, “Oneida”, “Jojo”, “Top”, “Valjevka”, “President”, “Damacha”. The fruit of these varieties have plenty of desirable characteristics in the process of drying and smoking including high sugar content and a relatively low water content.

Each of the entities involved in the production of “Śliwka Szydłowska” must have at least one dryer and keep a record of the following information: the origin of the raw material, the amount of product produced, and information regarding its use or sale. One dryer can be assigned to only one manufacturer. This information should be kept for a period of at least three years. If the control authority finds non-compliance, even at one stage of the production chain, the product cannot be marketed with a protected designation.

The municipality of Szydłów (Świętokrzyskie Voivodeship) is famous for its dried plums from local orchards. “Śliwka Szydłowska” was renowned even before World War II and sold in a number of Polish regions, as confirmed by research in Szydłów municipality. Formerly, fruit were placed in wood-fired pits in the ground, which over time were replaced by “drawer” dryers. Plums are put into them on special trays and undergo a complex process of drying, combined with smoking. Owing to the specific technology, fruit have a unique colour and flavour and “smoky” smell.

The segregated material must undergo drying and smoking process in special traditional dryers in Szydłów. The dryer resembles a wardrobe with its shape. The doors open to reveal, usually 3, vertical racks supporting openwork trays, which can be slid out like drawers. The lowest tray is not less than 50 cm from the bottom of the oven, which is below ground level.

²⁵ <http://www.minrol.gov.pl/pol/Jakosc-zywnosci/Produkty-regionalne-i-tradycyjne/Produkty-zarejestrowane-jako-Chronione-Nazwy-Pochodzenia-Chronione-Oznaczenia-Geograficzne-oraz-Gwarantowane-Tradycyjne-Specjalnosci>

The plums are dried and smoked by means of hot air and the smoke from hardwood – oak, hornbeam, beech or fruit trees wood, which is burned in an oven under the trays. It is permitted to use other wood but it is strictly forbidden to use resinous wood (from coniferous trees). Wood used for drying does not have to come from the same geographical area as the plums. The temperature at which plums are dried and smoked should be in the range from 45°C to 90°C. The whole process of drying and smoking takes, on average, approx. 48 hours but the time may vary depending on the size of the fruit, the temperature maintained in the dryer and weather factors.

The exceptional quality of “Śliwka Szydłowska” results from the unique skills of local producers and their traditional methods of drying and smoking, including the design of driers and the method of drying the plums. Appropriate design of the dryer ensures simultaneous circulation of hot air and smoke, so that plums are dried and smoked. The microclimate in the Szydłowskie Foothills also affects the taste and aroma of “Śliwka Szydłowska”.

“Obwarzanek Krakowski” – Protected Geographical Indication²⁶

Commission Regulation (EU) No 977/2010 of 29 October 2010 entering a name in the register of protected designations of origin and protected geographical indications (“Obwarzanek Krakowski” (PGI)) was published in the Official Journal of the European Union. The application for registration was submitted by bakers group operating at the Jura Chamber of Commerce (*Jurajska Izba Gospodarcza*) (Zabierzów, Małopolskie Voivodeship).

The area where “Obwarzanek Krakowski” can be baked includes the city of Kraków within its administrative boundaries, and the Krakowski and Wielicki Districts. The Krakowski District includes urban-rural municipalities of Krzeszowice, Skała, Skawina, Słomniki, Świątniki Górne, rural municipalities: Czerniuchów, Ogołomia-Wawrzeńczyce, Iwanowice, Jerzmanowice-Przebinia, Kocmyrzów-Luborzyca, Liszki, Michałowice, Mogilany, Sułszowa, Wielka Wieś, Zabierzów, Zielonki, towns: Krzeszowice, Skała, Skawina, Słomniki, Świątniki Górne. The Wielicki District includes the towns of: Niepołomice and Wieliczka, and municipalities: Biskupice, Gdów, Klaj, Niepołomice and Wieliczka.

The name “Obwarzanek Krakowski” refers to the bagel produced in Kraków and the surrounding area. Its name is derived from the method of production, namely “obwarzanie”, or parboiling the dough in preheated water (at least to 90°C before baking). It has a unique structure and consistency of crumb obtained by parboiling the dough in hot water. The first references of “Obwarzanki” being baked in Kraków and the surrounding area comes from 1394. The reputation of “Obwarzanek Krakowski” has been developed by local bakers who, for more than 600 years, have offered this unique product to Kraków residents and tourists. At the beginning of its tradition, “Obwarzanek Krakowski” could be baked only during Lent by bakers appointed by the guild of Kraków bakers. This product is often used in advertising, as a symbol directly associated with Kraków and Małopolska.

“Obwarzanek Krakowski” is a ring-shaped product with 2-3 strands of dough pieces of circular cross-section weighing 120-200 g. The surface is smooth or rough,

²⁶ <http://www.minrol.gov.pl/pol/Jakosc-zywnosci/Produkty-regionalne-i-tradycyjne/Produkty-zarejestrowane-jako-Chronione-Nazwy-Pochodzenia-Chronione-Oznaczenia-Geograficzne-oraz-Gwarantowane-Tradycyjne-Specjalnosci>

well baked with light golden to brown colour, sprinkled with poppy seeds, salt, sesame seeds or other topping. Salt used as a topping comes from Poland – Włodawska, Wielicka, Bocheńska salts. The taste of “Obwarzanek Krakowski” is changed by the use of toppings. Its shape resembles a ring, oval, and rarely takes the form of a regular circle. Each “Obwarzanek Krakowski” has a different shape due to manual working and shaping of the dough by hand.

“Obwarzanek” is delivered to sales points often still warm. It is impossible to pack it closed when sold by peddlers because then it is not crunchy and it loses its organoleptic qualities: the taste and smell. As many as 99% of the production is sold by peddlers from glazed trolleys on the street. On average, nearly 150,000 of such bagels are sold on weekdays in Kraków.

“Jabłka Łąckie” – Protected Geographical Indication²⁷

Commission Regulation (EU) No 990/2010 of 4 November 2010 entering a name in the register of protected designations of origin and protected geographical indications (“Jabłka Łąckie” (PGI)) was published in the Official Journal of the European Union. The application for registration of “Jabłka Łąckie” with the European Union was submitted by the Association Łąck Fruit Road (*Stowarzyszenie Łącka Droga Owocowa*).

The following varieties can be sold under the protected indication and designation (PGI): “Idared”, “Jonagold”, “Champion”, “Ligol”, “Golden Delicious”, “Gala”, “Boskoop”, “Topaz”, “Lobo”, “Rubin”, “Gloster Jonagored”. Apples must belong to the extra class. Red peel, firm flesh, juiciness and unique aroma, and diameter of 4.5 to 9 cm are the features of apples from Łącka Valley. “Jabłka Łąckie” are produced in an area located in the following municipalities: Łącko, Podgórze, Stary Sącz in the Nowosądecki District and municipality Łukownica in the Limanowski District, in Małopolskie Voivodeship.

In the region, the area of apple orchards covers about 3,000 ha, of which in the municipality of Łącko there is 50% of all orchards in the area, in the municipality of Stary Sącz – 15%, in the municipality of Podęgorzkie – 18.3% and in the municipality of Łukowica – 16.7%.

The unique taste of apples is due to the mild climate in Łącka Valley, good sun exposure of slopes and soil composition (suitable acidity). Most orchards are located on slopes with gradient of 15 degrees, which creates the most favourable conditions for the production of apples. Already in the interwar period, it was found that the area has a unique microclimate conducive to fruit-farming. The lack of industry creates good conditions for obtaining natural and healthy fruit. Apples under the name “Jabłka Łąckie” are produced according to the method passed down from generation to generation, which is included in the application for registration.

„Jabłka Łąckie” have developed a reputation on the strength of a long-standing tradition of production, as attested by the fact that, as far back as the 13th century, plums and apples were transported to Gdańsk from the orchards around Łącko. Łącko orchards are

²⁷ <http://www.minrol.gov.pl/pol/Jakosc-zywnosci/Produkty-regionalne-i-tradycyjne/Produkty-zarejestrowane-jako-Chronione-Nazwy-Pochodzenia-Chronione-Oznaczenia-Geograficzne-oraz-Gwarantowane-Tradycyjne-Specjalnosci>

mentioned in the documents from the sixteenth century as manor and parish gardens. In the seventeenth and eighteenth centuries, large apple orchards existed in these areas.

Since 1947, the festival called the Apple Blossom Festival (*Dni Kwitnącej Jabłoni*) has been held. This festival was born out of a desire to defend the fruit-farming tradition in Łącko against a plan to build a dam on the Dunajec River and flood the town. Since that time, the festival has been celebrated every year in May and is still as popular as ever²⁸.

“Chleb Prądnicki” – Protected Geographical Indication²⁹

Commission Implementing Regulation (EU) No 242/2011 of 11 March 2011 entering a name in the register of protected designations of origin and protected geographical indications (“Chleb Prądnicki” (PGI)) was published in the Official Journal of the European Union. The application for registration was submitted by the Madej Sp. J. bakery from Kraków.

Currently, the only producer of “Chleb Prądnicki” is a master baker Adam Madej, co-owner of the B.A. Madej Sp. J. bakery in Kraków. When restoring the recipe, a group of bakers from the district of Kraków cooperated, but only the master Antoni Madej took up and continues the production. The geographical area of baking “Chleb Prądnicki” covers the city of Kraków within its administrative boundaries.

The name “Chleb Prądnicki” is derived from the name of villages upon the Prądnik stream– the most important are Prądnik Czerwony and Prądnik Biały, which had many mills. Since 1910, these villages were located within the administrative boundaries of Kraków. The first reports of bakers from Prądnik date back to the fourteenth century. The inhabitants of Prądnik Czerwony were famous primarily for enormous “Chleby Prądnickie” loaves. The oldest information about “Chleb Prądnicki” come from 1421.

The name “Chleb Prądnicki” is the name referring to bread produced in Kraków which is derived from the original place of its manufacture (village Prądnik – present part of the city of Kraków). The bread is appreciated by today’s consumers and is presented during competitions and international trade fairs and other promotional campaigns in Kraków.

The features of “Chleb Prądnicki” are related to the skills of bakers who bake it according to traditional methods using only certain raw materials.

It is a traditional, brown bread made with fermented rye produced in accordance with the traditional recipe. The very large size is its special feature, which means that a reasonably long production process requires a specific bakery craft.

“Chleb Prądnicki” is baked in loaves of oval or round shape. It is baked of high-quality materials: type 720 rye flour, type 750 wheat flour, boiled potatoes, rye bran, salt, drinking water, fresh yeast, caraway. A special feature that distinguishes “Chleb Prądnicki” from other products are as follows: its size, thick crust and long-lasting freshness. Usually, the bread is baked in loaves weighing 4.5 kg, and occasional loaves weigh 14 kg. In addition, “Chleb Prądnicki”, when stored in normal conditions, stays fresh for seven days.

²⁸ <http://www.sadownictwo.com.pl>

²⁹ <http://www.minrol.gov.pl/pol/Jakosc-zywnosci/Produkty-regionalne-i-tradycyjne/Produkty-zarejestrowane-jako-Chronione-Nazwy-Pochodzenia-Chronione-Oznaczenia-Geograficzne-oraz-Gwarantowane-Tradycyjne-Specjalnosci>

“Miód Drahimski” – Protected Geographical Indication³⁰

Commission Implementing Regulation (EU) No 568/2011 of 14 June 2011 entering a name in the register of protected designations of origin and protected geographical indications (“Miód Drahimski” (PGI)) was published in the Official Journal of the European Union. The Association of Drahim Honey Producers (*Stowarzyszenie Producentów Miodu Drahimskiego*) in Czaplinek filed for the registration.

“Miód Drahimski” is collected in the municipalities of Czaplinek, Wierzchowo, Barwice, Borne Sulinowo and Forestry District Borne Sulinowo located in Drawsko Lake District. The name “Miód Drahimski” is derived from the name “Drahim”, the original name of Stare Drawsko, which has given its name to the region in which the production area of “Miód Drahimski” is located.

Beekeeping in Drawsko Lake District is a centuries-old tradition. The development of beekeeping was determined by economic and natural values of the area. The area of production of “Miód Drahimski” is located in Drawsko Landscape Park.

Five varieties of honey can be sold under the name “Miód Drahimski”, namely buckwheat, colza, heather, lime and polyfloral honey. “Miód Drahimski” is a high-quality honey whose unique feature is the high content of the dominant pollen and unique pollens.

Buckwheat “Miód Drahimski” from the areas of Drawsko Landscape Park is especially beneficial for health. As a fluid, it is of dark tea-like colour. It smells intensely with buckwheat flower, it has a spicy, slightly pungent taste. The honey is used in the treatment of cardiovascular diseases, especially due to atherosclerosis, as well as the weakened eyesight, hearing and memory. It acts as an auxiliary to the cardiac muscle, it is recommended in states of nervous exhaustion. The usefulness of buckwheat honey in the process of bone regeneration after fractures and adjuvant in anticancer therapy should be noted. The honey is used in the treatment of anaemia in children and adults. Due to the high content of nutrients and medicinal substances, this honey is one of the most valuable ones, it may reduce the harmfulness of drugs, it detoxifies, speeds up digestion, strengthens the whole body, adds vitality. Buckwheat honey also contains rutin which cleans and seals the blood capillaries so that they are more flexible and durable. Rutin also accelerates internal and external wound healing, enhances absorption of some vitamins and amino acids.

Heather “Miód Drahimski” is honey produced on the basis of heather. Heather honey has gelatinous consistency. It has a strong fragrance similar to that of heather. The taste is a faintly sweet, sharp and bitterish.

Colza “Miód Drahimski” is honey produced on the basis of colza. It is almost colourless, depending on the plants from which the nectar was collected. After crystallisation, it takes on white or greyish cream colour. It crystallises quickly, forming fine granules and sticky consistency. It has a mild, indistinct and slightly bitterish taste.

Lime “Miód Drahimski” is produced on the basis of lime. The liquid has a colour from greenish-yellow to pale amber. Lime honey is fine after crystallisation. The taste is fairly sharp and often slightly bitterish.

³⁰ <http://www.minrol.gov.pl/pol/Jakosc-zywnosci/Produkty-regionalne-i-tradycyjne/Produkty-zarejestrowane-jako-Chronione-Nazwy-Pochodzenia-Chronione-Oznaczenia-Geograficzne-oraz-Gwarantowane-Tradycyjne-Specjalnosci>

Polyfloral “Miód Drahimski” is produced on the basis of many plants. Depending on when it is harvested, it may vary in colour from cream to tea-like. The fragrance of polyfloral honey is usually strong, reminiscent of that of wax. The taste of this honey varies, depending on the composition of the nectar, but in general it is mild and sweet.

“Miód Drahimski” is made by bees from nectar. The honey may contain small amounts of honeydew. Its presence cannot, however, lead to a change in taste, smell or characteristics of honey. It can be sold in the form of honeycomb with honey.

The bees may not be fed during the period in which “Miód Drahimski” is harvested. Only in exceptional cases, where the normal development of bee hives is in danger, it is allowed to feed bees before collecting honey, which must be completed no later than 14 days before the scheduled honey harvest. The dosage should not exceed two-day needs of bees for food. Bees can only be fed with white beet sugar or on ready-made syrup (bee feed) containing at least 73% of sugars (glucose, fructose, sucrose). White beet sugar and sugar syrup can come from outside the area of “Miód Drahimski” collection. It does not affect the quality of the honey.

All beekeepers and entities engaged in the buying-in of honey and its further presentation under the protected designation are required to use one type of label. The labels are distributed by the Association of Drahim Honey Producers³¹.

Drawsko Forest is an area rich in various flora, owing to which the honey made here is called the gold of the region. Because of the long-standing tradition, extraordinary clean environment and exceptional care for bee colonies, this honey is of the highest quality and the brand of “Miód Drahimski” gives it the guarantee and metric of certificate.

The long history of beekeeping in this area has contributed to the development of skills of local beekeepers and the principles governing the harvesting of honey and keeping of bees. As a general rule, the honey is obtained only from frames which are at least three-quarters encrusted, as a result of which the honey harvested is mature. The temperature of honey cannot exceed 42°C at any stage of production.

“Kołocz Śląski/Kołacz Śląski” – Protected Geographical Indication (PGI)³²

Commission Implementing Regulation (EU) No 733/2011 of 22 July 2011 entering a name in the register of protected designations of origin and protected geographical indications („Kołocz Śląski/Kołacz Śląski” (PGI)) was published in the Official Journal of the European Union. The Consortium of Kołocz Śląski Manufacturers (*Konsorcjum Producentów Kołocza Śląskiego*) in Opole filed for registration with the European Union.

“Kołocz Śląski/Kołacz Śląski” is a rectangular cake with a height of approx. 3.5 cm, occurring in four varieties formed through the years of baking tradition: without filling, filled with cheese, poppy seed or apple. It is covered with golden crumble topping containing icing sugar, which owing to the large amount of butter is characterised by a buttery

³¹ <http://www.minrol.gov.pl/pol/Jakosc-zywnosci/Produkty-regionalne-i-tradycyjne/Produkty-zarejestrowane-jako-Chronione-Nazwy-Pochodzenia-Chronione-Oznaczenia-Geograficzne-oraz-Gwarantowane-Tradycyjne-Specjalnosci>

³² <http://www.minrol.gov.pl/pol/Jakosc-zywnosci/Produkty-regionalne-i-tradycyjne/Produkty-zarejestrowane-jako-Chronione-Nazwy-Pochodzenia-Chronione-Oznaczenia-Geograficzne-oraz-Gwarantowane-Tradycyjne-Specjalnosci>

smell, and it has a denser consistency and is thicker compared to the toppings used in other parts of the country. A specific feature of the “Kołocz Śląski” distinguishing it from other similar products is its rectangular shape, “Kołocz” in other Polish regions is round.

“Kołocz Śląski” can be baked in the administrative boundaries of Opolskie Voivodeship and in the following districts of Śląskie Voivodeship: Będziński, Bielski and the city of Bielsko-Biała, Bieruńsko-Lędziński, the city of Bytom, Chorzów, Cieszyński, Gliwicki and the city of Gliwice, the city of Jastrzębie-Zdrój, Katowice, Lubliniecki, Mikołowski, the city of Mysłowice, Piekary Śląskie, Pszczyński, Raciborski, the city of Ruda Śląska, Rybnicki and the city of Rybnik, Siemianowice Śląskie, Świętochłowice, Tarnogórski, city of Tychy, Wodzisławski District, the city of Zabrze, Żory.

The inhabitants of Silesia are particularly attached to their traditions and treasure their cultural heritage. There is a long tradition in Silesia of the “Kołocz Śląski” as a festive cake, eaten particularly at weddings.

“Jabłka Grójeckie” – Protected Geographical Indication³³

Commission Implementing Regulation (EU) No 981/2011 of 30 September 2011 entering a name in the register of protected designations of origin and protected geographical indications (“Jabłka Grójeckie” (PGI)) was published in the Official Journal of the European Union. The Association Sady Grójeckie (*Stowarzyszenie Sady Grójeckie*) in Grójec applied for the registration.

“Jabłka Grójeckie” have higher than average colouring, more intense blush resulting from the higher content of pigments in their skin tissue (mainly anthocyanins and carotenoids). The unique climate found in the Grójec region favours growing apple trees. The specific characteristics of “Jabłka Grójeckie” are also owed to the influence of podsols, pseudopodsols of lower valuation classes dominant in the area, suitable for the cultivation of apple orchards.

Grójec region is associated with fruit-growing ever since the Middle Ages, and Grójecki District and its neighbouring districts developed production of apples on a global scale. In the area of the southern Mazowsze, “the biggest orchard of Europe” has been established. The “Jabłka Grójeckie” production area covers 21 municipalities of Mazowieckie Voivodeship and 5 municipalities of Łódzkie Voivodeship. The largest concentration of apple-growing in the region is in the following municipalities: Błędów, Belsk Duży, Grójec, Warka (even up to 70% of crops). In Mazowieckie Voivodeship: the whole Grójecki District, Mszczonów municipality in the Żyrardowski District, the municipalities of Tarczyn, Prażmów and Góra Kalwaria in the Piaseczyński District, the municipality of Sobienie Jeziory in the Otwocki District, Wilga municipality in the Garwoliński District, the municipalities of Grabów n. Pilicą and Magnuszew in the Kozienicki District, the municipalities of Stromiec, Białobrzegi and Promna in the Białobrzegi District; in Łódzkie Voivodeship: the municipalities of: Biała Rawska, Sadkowice, Regnów, Cielądz in the Rawski District, the municipality of Kowiesy in the Skierniewicki District.

³³ <http://www.minrol.gov.pl/pol/Jakosc-zywnosci/Produkty-regionalne-i-tradycyjne/Produkty-zarejestrowane-jako-Chronione-Nazwy-Pochodzenia-Chronione-Oznaczenia-Geograficzne-oraz-Gwarantowane-Tradycyjne-Specjalnosci>

Only some varieties of apples can be sold under the name “Jabłka Grójeckie”, including “Alwa”, “Belle de Boskoop”, “Cortland”, “Celeste”, “Delikates”, “Empire”, “Fuji”, “Gala” and mutants, “Gloster”, “Golden Delicious” and mutants, “Idared”, “Jerseymac”, “Jonagold” and mutants, “Jonagored” and mutants, “Lobo”, “Ligol”, “Paula Red”, “Piros”, “Rubin”, “Champion” and mutants. The fruit must meet the minimum requirements for colouring, size and firmness of flesh at the time of sale as defined in the product specification. It is qualified as extra class or 1st class.

“Ser Koryciński Swojski” – Protected Geographical Indication³⁴

Commission Implementing Regulation (EU) No 728/2012 of 7 August 2012 entering a name in the register of protected designations of origin and protected geographical indications (“Ser Koryciński Swojski” (PGI)) was published in the Official Journal of the European Union. The Association of Ser Koryciński Producers (*Zrzeszenie Producentów Sera Korycińskiego*) applied for registration. This cheese is produced in the area of the three municipalities in Podlaskie Voivodeship in the Suchowolski District (Koryceice, Suchowola and Janów).

It is a ripened cheese made from raw, whole cow’s milk, to which rennet and table salt are added. Spices and herbs may be added. It has flattened spherical shape with an elliptical cross-section and weight from 2.5 kg to 5 kg. The cheese has a slightly salty taste with a discernible nutty overtone. “Ser Koryciński Swojski” has numerous small holes of different size and shape. The surface of the cheese is fluted. The size and weight of the cheese depends, e.g. on the type of strainer and the duration of ripening. Under the name “Ser Koryciński Swojski”, cheese of three periods of ripening is sold: fresh (ripened from 2 to 4 days), mature (ripened and matured from 5 to 14 days) and ripe (ripened over 14 days).

The milk used in production is raw whole milk. No physical or chemical processing is permitted, except macroscopic filtration of impurities, cooling in the ambient temperature for preservation. The making of cheese must begin no later than 5 hours after the end of milking.

The milk used to produce “Ser Koryciński Swojski” comes from cows grazing on pasture at least 150 days a year. The animals are fed using traditional methods. In winter, it is based on meadow hay, cereal feeds (barley, rye, wheat, and cereal blends) or silage.

Knowledge about the method of its production is passed from generation to generation, because textbooks in the field of technology and dairy production do not contain such a description closely linked to the geographical area. This product enjoys a high reputation, as evidenced by the number of articles in the press, references on the internet and received prizes. “Ser Koryciński Swojski” is sold in reputable stores at prices higher by 50% than other rennet cheeses. “Ser Koryciński Swojski” sold via the Internet has exactly the same price as “Oscypek” being a Protected Designation of Origin.

“Ser Koryciński Swojski” is becoming increasingly well-known and sought for, especially in northern and central Poland. Every year, it is promoted in Warsaw during the festival “Podlasie in the capital city” (Podlasie w stolicy).

³⁴ <http://www.minrol.gov.pl/pol/Jakosc-zywnosci/Produkty-regionalne-i-tradycyjne/Produkty-zarejestrowane-jako-Chronione-Nazwy-Pochodzenia-Chronione-Oznaczenia-Geograficzne-oraz-Gwarantowane-Tradycyjne-Specjalnosci>

“Jagnięcina Podhalańska” – Protected Geographical Indication³⁵

Commission Implementing Regulation (EU) No 929/2012 of 8 October 2012 entering a name in the register of protected designations of origin and protected geographical indications (“Jagnięcina Podhalańska” (PGI)) was published in the Official Journal of the European Union. Tatra-Beskidy Cooperative of Producers “Gazdowie” (*Tatrzańsko-Beskidzka Spółdzielnia Producentów “Gazdowie”*) in Leśnica and the Regional Sheep and Goat Breeders’ Association (*Regionalny Związek Hodowców Owiec i Kóz*) in Nowy Targ filed for the registration.

The Protected Geographical Indication includes lamb meat derived from breeds of Podhale Zackels (*cakiel podhalański*), Polish Mountain Sheep (*polska owca górska*) and Coloured Mountain Sheep (*polska owca górska odmiany barwnej*) marketed as fresh meat.

The name of “Jagnięcina Podhalańska” applies to meat obtained from traditionally reared lambs using methods unchanged for centuries. Sheep graze in the hills throughout the season from late April to early October. “Jagnięcina Podhalańska” comes from lamb aged up to 60 days and carcass weight from 4 to 8 kg. The meat is pale pink, tender and juicy with a characteristic aroma similar to game, especially venison.

Production of “Jagnięcina Podhalańska” is located in Śląskie Voivodeship: in the Cieszyński District (the municipality of Istebna), in the Żywiecki District (municipalities: Miłówka, Węgierska Górka, Rajcza, Ujszoły, Jeleśnia and Koszarawa); in Małopolskie Voivodeship (whole Nowotarski District and whole Tatrzański district), in the Suski District (municipalities: Zawoja and Bystra Sidzina), in the Limanowski District (municipalities: Niedzwiedź and part of Kamienica municipality located within Gorce National Park or south of the river Kamienica and parishes in the z municipality of Mszana Dolna: Olszówka, Raba Niżna, Łostówka, Łętowe and Lubomierz, in the Nowosądecki District (municipalities: Piwniczna, Muszyna and Krynica).

Mountain sheep farming, which produces “Jagnięcina Podhalańska” is done in mountain conditions in small herds of sheep kept extensively, fed with natural feed mainly originating from local resources. Roughage (fodder, hay, hay silage) does not come from an area other than the indicated one. Concentrated feeds can come from another area. The population of sheep per hectare is up to 10.

“Jagnięcina Podhalańska” enjoys an excellent reputation among domestic and foreign customers. Owing to the tradition, domestic consumers associate “Jagnięcina Podhalańska” with the region of its origin. Consumers especially appreciate “Jagnięcina Podhalańska” for its unique and specific smell and meat delicacy. The quality and taste value of “Jagnięcina Podhalańska” made it a specialty of the mountainous cuisine.

³⁵ <http://www.minrol.gov.pl/pol/Jakosc-zywnosci/Produkty-regionalne-i-tradycyjne/Produkty-zarejestrowane-jako-Chronione-Nazwy-Pochodzenia-Chronione-Oznaczenia-Geograficzne-oraz-Gwarantowane-Tradycyjne-Specjalnosci>

“Cebularz Lubelski” – Protected Geographical Indication³⁶

Commission Implementing Regulation (EU) No 884/2014 of 23 July 2014 entering a name in the register of protected designations of origin and protected geographical indications (“Cebularz Lubelski” (PGI)) was published in the Official Journal of the European Union. The Association and Partnership of “Cebularz Lubelski” Manufacturers (*Stowarzyszenie i Partnerstwo Producentów Cebularza Lubelskiego*) in Lublin filed for the registration.

The granting of the EU certificate to “Cebularz Lubelski” took place without opposition because the name clearly indicates where “Cebularz” is to be produced. The geographical area where you can produce “Cebularz Lubelski” under the provisions on the use of the Protected Geographical Indication label is marked by the administrative borders of Lubelskie Voivodeship.

“Cebularz Lubelski” is a round flatbread with a diameter of 5-25 cm and a thickness of approx. 1.5 cm, which is made of high-grade wheat-flour dough. On its surface, there is a layer of stuffing consisting of onions chopped into thick cubes mixed with poppy seeds, salt and vegetable oil. Stuffing is of golden colour, with the tastes and smell specific for fried onions. Around its edge is a 0.5-1.5 cm thick dough rim. The rim has a crisp crust that is pale golden to lightly browned. The crumb is pale, soft and slightly moist and aromatic with the scent of freshly fried onion owing to the layer of stuffing on its surface. “Cebularz Lubelski” is suitable for consumption for approx. 48 hours after baking.

Lublin baking traditions date back to the Middle Ages, and the first mentions of “Cebularz Lubelski” and its recipe, handed down from generation to generation, date back to the nineteenth century. “Cebularz Lubelski” was first baked by the Jews residing in the Old Town area in Lublin. Because of its simplicity and low cost, the recipe has become popular throughout Lublin region. “Cebularz Lubelski” gained recognition in the eyes of consumers and began to be inextricably associated with Lublin region.

The very developed bakery industry is a characteristic feature of Lublin region. Plenty of operating bakeries are family-run establishments operated by successive generations of craftsmen. One of the basic elements of vocational education of bakers in Lubelskie Voivodeship is to master the art of baking “Cebularz Lubelski”. Ingredients of “Cebularz Lubelski” come from the region’s own production.

“Cebularz Lubelski” can be sold without packaging, and the place in which “Cebularz Lubelski” is placed for sale should be marked as “Cebularz Lubelski” and the Protected Geographical Indication symbol. If packaging is used, the label of “Cebularz Lubelski” must contain the symbol of Protected Geographical Indication.

³⁶ <http://www.minrol.gov.pl/pol/Jakosc-zywnosci/Produkty-regionalne-i-tradycyjne/Produkty-zarejestrowane-jako-Chronione-Nazwy-Pochodzenia-Chronione-Oznaczenia-Geograficzne-oraz-Gwarantowane-Tradycyjne-Specjalnosci>

3. Products registered as a Traditional Speciality Guaranteed

“Czwórniak, Dwójniak, Trójniak, Półtorak” – Traditional Speciality Guaranteed³⁷

Commission Regulation (EU) No 729/2008 of 28 July 2008 entering certain designations in the register of traditional specialities guaranteed (“Czwórniak” (TSG), “Dwójniak” (TSG), “Półtorak” (TSG), “Trójniak” (TSG)) was published in the Official Journal of the European Union. The National Council of Winemaking and Meadery at the Association of Science and Technology, Engineers and Technicians of Food Industry (*Krajowa Rada Winiarstwa i Miodosytnictwa przy Stowarzyszeniu Naukowo-Technicznym, Inżynierów i Techników Przemysłu Spożywczego*) filed for the registration.

After two years of efforts Lublin company Apis bottles mead certified by the EU as Traditional Specialities Guaranteed. The certificate includes products with a specific name and unique taste, prepared according to regional recipes. Lublin Cooperative Apis is a manufacturer of 80% of mead in Poland. It exports its products to Germany, Slovenia, Spain, Scandinavia, Australia, Canada and the USA³⁸.

Mead is an alcoholic beverage similar to wine, obtained by the alcoholic fermentation of mead diluted with water, i.e. mead wort. Mead wort can only contain honey and water or may be additionally seasoned with hops, roots, herbs or fruit juice, giving various species to mead.

Depending on the ratio of honey and water in the mead wort, different types of mead are obtained:

1. “Półtorak” – mead obtained of wort to which 1 litre (1.4 kg) of honey (molasses) per 0.5 litre of water was used.
2. “Dwójniak” – mead obtained of wort to which 1 litre of honey per 1 litre of water was used;
3. “Trójniak” – mead obtained of wort to which 1 litre of honey per 2 litres of water was used;
4. “Czwórniak” or “Czwartak” – mead obtained of wort to which 1 litre of honey per 3 litres of water was used.

Depending on the density of wort (sugar content), fermentation and maturation takes longer or shorter. “Czwórniak” and “Trójniak” are the fastest fermenting and shortest maturing ones that after 6-8 months are suitable for consumption. “Trójniak” requires 2-3 years of maturing. “Półtorak” and “Dwójniak” mature only after 8-10 years and, over time, improve in taste.

³⁷ <http://www.minrol.gov.pl/pol/Jakosc-zywnosci/Produkty-regionalne-i-tradycyjne/Produkty-zarejestrowane-jako-Chronione-Nazwy-Pochodzenia-Chronione-Oznaczenia-Geograficzne-oraz-Gwarantowane-Tradycyjne-Specjalnosci>

³⁸ <http://www.miodypitne.info.pl>

“Olej Rydzowy” – Traditional Speciality Guaranteed³⁹

Commission Regulation (EU) No 506/2009 of 15 June 2009 entering a designation in the register of traditional specialities guaranteed (“Olej Rydzowy” (TSG))⁴⁰ was published in the Official Journal of the European Union. “SemCo” S.G.N.i P. Krystyna Just, the Institute of Natural Fibres – Oil Compression Station (*Instytut Włókien Naturalnych – Tłocznia Oleju*), Krzysztof Gałkowski – Oil Extrusion and Propolis Production Plant (*Krzysztof Gałkowski – Zakład Wytłaczania Oleju i Wyrób Kitu*), and the Experimental and Educational Department of Soil and Plant Cultivation (*Zakład Doświadczalno-Dydaktyczny Uprawy Roli i Roślin*) in Gorzyń filed for the registration.

The name “Olej Rydzowy” comes from the colour of seeds of *Camelina sativa*, from which the oil is pressed. The seeds of this plant have a rusty colour, resembling the colour of saffron milk cups. In some regions of Poland only the folk name for the plant is used, namely “rydz” derived from the colour of its seeds, which resembles the colour of the common mushroom – saffron milk cup – occurring throughout Poland. Namely because of the rusty colour of *Camelina sativa* seeds, the oil produced from this plant is called “Olej Rydzowy”.

About 60 years ago, “Olej Rydzowy” was completely superseded from the shelves by rapeseed oil (rapeseed gives much more crops), and later by sunflower oil and other edible oils. Until the mid-twentieth century, most of edible oils in Poland came from cold-pressed characteristic rust *Camelina* seeds.

“Olej Rydzowy” is one of the few oils easily recognisable by its characteristic smell, and onion and mustard (slightly spicy) flavour. It has a warm, golden and golden-greenish colour. Its long shelf life is a very important feature, despite the high content of healthy, but easily oxidisable fatty acids, resulting from naturally high content of antioxidants (tocopherols group, which includes, e.g., vitamin E).

The fatty acid composition in “Olej Rydzowy” is very beneficial for human health (saturated fatty acids only 10-11%, unsaturated fatty acids up to 90%, including monosaturated ones – approx. 36%, and polyunsaturated ones, known as Omega 3 – approx. 54%). One teaspoon of this oil can provide the body with the needed daily dose of fatty acids that decrease the levels of “bad” cholesterol and prevent heart disease, cardiovascular diseases (atherosclerosis and others) and weight problems.

Some research on the properties of “Olej Rydzowy” were carried out at the National Food and Nutrition Institute in Warsaw. Clinical studies have shown that levels of “bad” cholesterol in patients who were given “Olej Rydzowy” for two weeks was reduced by as much as 12%.

Due to the slightly spicy flavour, “Olej Rydzowy” is suitable for vegetable salads, raw salads, herring in oil, and groats and white cheese. Its taste and aroma are of great harmony with the dishes to which finely chopped onion and garlic is added.

³⁹ L. Horwath, *Olej rydzowy*, <http://www.potravyregionalne.pl>.

⁴⁰ <http://www.minrol.gov.pl/pol/Jakosc-zywnosci/Produkty-regionalne-i-tradycyjne/Produkty-zarejestrowane-jako-Chronione-Nazwy-Pochodzenia-Chronione-Oznaczenia-Geograficzne-oraz-Gwarantowane-Tradycyjne-Specjalnosci>

This oil was particularly popular in the area of Szamotuły, and its consumption significantly increased during the Lent (added to dishes and bread). Just a few years after the war, oil mills in Szamotuły contracted *Camelina* with local farmers, but seed soon became the main raw material and superseded *Camelina* crops. Currently, this plant is getting back to fields in Szamotuły.

Camelina can be an alternative for rapeseed because it has:

- low agrotechnical requirements, it is resistant to drought and frost, it matures quickly;
- high oil content ratio (approx. 40%) and low freezing point.

The traditional character of “Olej Rydzowy” is closely associated with the pressing process unchanged from the end of the eighteenth century. This oil is not subjected to any refining treatment.

“Pierekaczewnik” – Traditional Speciality Guaranteed⁴¹

Commission Regulation (EU) No 1026/2009 of 29 October 2009 correcting Regulation (EC) No 567/2009 entering a name in the register of traditional specialities guaranteed (“Pierekaczewnik” (TSG)) was published in the Official Journal of the European Union. The Consortium of “Pierekaczewnik” Manufacturers (*Konsorcjum Producentów “Pierekaczewnika”*) in Supraśl filed for the registration.

The name “Pierekaczewnik” in free translation from the Belarusian language means a layered cake. In turn, in Russian the verb “perekatyvat” means rolling out. Both rolling and layering the dough with stuffing are characteristic activities performed in manufacturing “Pierekaczewnik”. They attest to the specificity of the product and its name is directly derived from activities related to the product.

The specificity of the product consists in its multi-layered structure, which is the result of laying thin (nearly transparent) layers of dough. After making all the layers of dough and stuffing, it is all wound into a roll. As a result, the many layers of dough interspersed with stuffing that are typical of “Pierekaczewnik” are visible in cross-section. After baking, “Pierekaczewnik” resembles a snail shell. Its taste, depending on the filling, is spicy or sweet. The product is traditionally served hot, which makes the individual layers separated and a bit crispy.

“Pierekaczewnik” is a traditional product that comes from the old eastern borderlands of Poland, which were inhabited by many nationalities: Poles, Lithuanians, Russians, Belarusians, Ukrainians, Jews and Tatars. Tatars arrived in Polish territory as early as in the fourteenth century, bringing in their rich oriental culture. Cuisine was one of the elements of this cultural heritage, determined mostly by religious principles and the availability of products. Through shared contacts, Tatar delicacies, including “Pierekaczewnik”, found their place on the Polish tables. The traditional character of “Pierekaczewnik” is closely associated with the method of production, unchanged over the centuries. The entire process of preparing both the dough and the stuffing has not changed over the centuries as evidenced by manual preparation of the dough and

⁴¹ <http://www.minrol.gov.pl/pol/Jakosc-zywnosci/Produkty-regionalne-i-tradycyjne/Produkty-zarejestrowane-jako-Chronione-Nazwy-Pochodzenia-Chronione-Oznaczenia-Geograficzne-oraz-Gwarantowane-Tradycyjne-Specjalnosci>

unchanged ingredients of the filling. Stuffing can consist of the following: sliced beef, mutton or sweet – apple or cheese mass.

Because of the extremely labour-intensive recipe, “Pierekaczewnik” is prepared very rarely, nowadays –in Tatar homes – only during the holiday of Bajram (in Turkish Bajram means holiday). Confirmation and description of the specific nature of the product can be found in historical and ethnographic studies from before World War II.

“Pierekaczewnik” has been registered with name reservation. This means that in Poland and in Europe, a similar product but not manufactured in accordance with the specifications described in the application for registration with the European Union cannot bear the name “Pierekaczewnik”.

“Kielbasa Myśliwska” – Traditional Speciality Guaranteed⁴²

Commission Implementing Regulation (EU) No 382/2011 of 18 April 2011 entering a name in the register of traditional specialities guaranteed (“Kielbasa Myśliwska” (TSG)) was published in the Official Journal of the European Union. The Polish Meat Association (*Związek “Polskie Mięso”*) filed for the registration. The name was not reserved in the application for registration.

In the manufacture of “Kielbasa Myśliwska”, the following meat is used: meat of pigs weighing up to 120 kg, with a higher content of intramuscular fat (intramuscular fat content of more than 3%) as compared to pigs now fattened to a weight of 90-100 kg (intramuscular fat content of about 2-3%). Meat obtained this way is very useful for the production of traditional Polish sausages with proper taste values. Fattening should be based on breeds of pigs traditionally held in Poland: “Puławska”, “Złotnicka”, “Wielka Biała Polska” or “Polska Biała Zwisłoucha”. In addition to purebred animals, fattened animals can also be hybrids of the aforementioned breeds. The minimum share of blood of indigenous breeds should be 50%. Animals have to be fattened to the body weight of about 120 kg, which will ensure meat with a higher content of intramuscular fat.

Fattening of animals can be done by one or two types of mixes. The content of the mix (dose) as energy components may include cereal middlings – wheat, barley, rye, oat, triticale, maize, and protein components – lupine, field bean and pea middlings, post-extraction soya and extracted rapeseed meal, rapeseed oil cake, fodder yeast, dried green. Feeds can be supplemented with vitamin and mineral supplements.

The raw material for the production of “Kielbasa Myśliwska” is as follows: pork, or 50% of pork and 50% of beef. Fattening uses traditional cereal mixtures and components.

The unique taste and smell differentiates “Kielbasa Myśliwska” from other sausages. These features are the result of using, in the production process, appropriately selected spices and their proportions: juniper, natural pepper, fresh garlic, sugar, curing mixture and tenderising mixture consisting of vinegar, water and rapeseed oil or sunflower oil. Juniper (*Juniperus*). It is a traditional spice often occurring in forests, which enhances the taste and smell of sausage and significantly affects its specificity.

⁴² <http://www.minrol.gov.pl/pol/Jakosc-zywnosci/Produkty-regionalne-i-tradycyjne/Produkty-zarejestrowane-jako-Chronione-Nazwy-Pochodzenia-Chronione-Oznaczenia-Geograficzne-oraz-Gwarantowane-Tradycyjne-Specjalnosci>

“Kielbasa Myśliwska” is smoked traditionally in hot smoke and roasted until the inside of the sticks reaches at least 70°C. Smoking and roasting allow for production of the characteristic colour, proper taste, and heating up of the sticks to 70°C ensures uniform coloration and destruction of microorganisms present in the stuffing. It is followed by chilling and refrigeration to a temperature below 10°C and then drying at a temperature of 14-18°C, at humidity from 70% to 80%, for 5-7 days until the desired quality is obtained. Next steps cover: consolidation and deepening of the external colour by dehydration of the sticks and obtaining the desired durability.

“Kielbasa Jałowcowa” – Traditional Speciality Guaranteed⁴³

Commission Implementing Regulation (EU) No 379/2011 of 18 April 2011 entering a name in the register of traditional specialities guaranteed (“Kielbasa Jałowcowa” (TSG)) was published in the Official Journal of the European Union. The Polish Meat Association filed for the registration.

“Kielbasa Jałowcowa” is produced from pork from fat and meat fattening pigs with a high intramuscular fat content of more than 3%. Fattening should be based on pig breeds traditionally kept in Poland: “Puławska”, “Złotnicka”, “Wielka Biała Polska” or “Polska Biała Zwisłoucha”. In addition to pure breeds, fattened animals can also be hybrids whose female component comes from the abovementioned breeds. The minimum share of blood of indigenous breeds should be 50%. Animals have to be fattened to the body weight of approx. 120 kg, which will ensure the meat with a higher content of intramuscular fat.

The meat has the so-called marbling features. Fattening pigs are fed with a mixture of maize and wheat meal, barley, rye, oats, wheat-rye or maize. As the protein components, the following are used: lupine, field beans, peas, post-extraction soya meal, fodder yeast, dried green. Throughout the period of fattening, vegetable oils, animal feed (milk powder, dried whey and fish meal) cannot be used. The unique taste and smell of the sausage arises from the berries of juniper bush (*Juniperus*) added in the process of production. Grinding the juniper berries right before the start of the production process enhances the distinctive flavour of sausage and affects its specific character, and smoking in the smoke of juniper (first warm, then cold) complements its flavour and intensifies the unique aroma.

The characteristic thing is smoking in hot smoke, roasting to obtain the minimum temperature of 70°C inside the sticks. Smoking and roasting produce the characteristic colour of the surface, appropriate taste, and heating up of the sticks in the middle to the temperature of 70°C – even colour and destruction of microorganisms present in the stuffing. It is followed by chilling for 24 hours and re-smoking. Then it is cold smoked again using beech chips and juniper twigs and then dried at a temperature of 14-18°C for 3-5 days until the yield of 75% (+/- 3%) is obtained.

The specific character of “Kielbasa Jałowcowa” results from several features typical for this product, i.e. meat tenderness and specificity, exceptional taste and aroma and uniform shape.

⁴³ <http://www.minrol.gov.pl/pol/Jakosc-zywnosci/Produkty-regionalne-i-tradycyjne/Produkty-zarejestrowane-jako-Chronione-Nazwy-Pochodzenia-Chronione-Oznaczenia-Geograficzne-oraz-Gwarantowane-Tradycyjne-Specjalnosci>

Smoking of meat in various forms is a way of meat preservation, in addition to other known methods, such as salting, curing, steaming, pickling, drying. These treatments also give certain taste effects.

Production of cold cuts on an industrial scale even in the interwar years was marginal. The cold cuts were produced in small-scale processing plants operating locally. After 1945, according to the doctrine of central planning, the construction of the meat industry based on large processing plants was undertaken. For the sake of quality and taste of cold cuts, standardisation of products and technology standards that relate to the traditional recipes was introduced. These standards were created to ensure the highest quality of “Kielbasa Jałowcowa”. While the current standard being the base of this proposal is not binding, it provisions continue to set the highest standards of production of “Kielbasa Jałowcowa”.

“Kabanosy” – Traditional Speciality Guaranteed⁴⁴

Commission Implementing Regulation (EU) No 1044/2011 of 20 October April 2011 entering a name in the register of the traditional specialities guaranteed (“Kabanosy” (TSG)) was published in the Official Journal of the European Union. The Polish Meat Association filed for the registration.

“Kabanosy” are thin smoked and dried small pork sausages in sheep casings. The colour of the surface is dark red with a hint of cherry. The cross section shows dark red pieces of meat and creamy lumps of fat. “Kabanosy” have a strong taste of cured, baked pork and a delicate, smoky aftertaste redolent of caraway and pepper.

“Kabanosy” were commonly consumed in the Polish lands already in the 1920s and 1930s. They were produced in small plants operating locally under one name, but in different regional varieties. The taste and extended shelf life, thanks to smoking and drying, are the advantages of “Kabanosy”.

“Kabanosy” registered as Traditional Speciality Guaranteed (GTS) can be produced throughout the country. The application for registration does not reserve the name, which means that the name “Kabanos” can be used commonly. However, the producers who want to use the registered name together with the Community symbol or the indication “Traditional Speciality Guaranteed”, have to pass the control of compliance of the production process with the specification and obtain a quality certificate or compliance certificate. Also the names of “Kielbasa Jałowcowa” and “Kielbasa Myśliwska” are not reserved names.

An important ingredient of “Kabanosy”, affecting their specificity, is pork from fattening of pigs for that purpose, which reach 120 kg of weight and have a higher intramuscular fat. Production of “Kabanosy” uses meat of breeds traditionally held in Poland: “Puławska”, “Złotnicka”, “Wielka Biała Polska” or “Polska Biała Zwistoucha”. In addition to pure breeds, fattened animals are also hybrids but only those whose female component comes from the abovementioned breeds. The purpose of proper fattening is to obtain raw material (meat) characterised by a higher intramuscular fat content. Namely the use of such raw materials and compliance with the traditional method of production,

⁴⁴ <http://www.minrol.gov.pl/pol/Jakosc-zywnosci/Produkty-regionalne-i-tradycyjne/Produkty-zarejestrowane-jako-Chronione-Nazwy-Pochodzenia-Chronione-Oznaczenia-Geograficzne-oraz-Gwarantowane-Tradycyjne-Specjalnosci>

with particular emphasis on the stages of mincing, curing and smoking, gives “Kabanosy” their exceptionally tender and succulent character.

“Kabanosy” are made of pork with intramuscular fat content of more than 3%, which provides the right taste and technology values essential for the production of “Kabanosy”. The animals are fed with natural feed (see “Kielbasa Jałowcowa”).

The clearly audible crackling sound when they are broken is the characteristic feature of “Kabanosy”. This is a result of the meat’s tenderness and proper preparation of “Kabanosy”, in particular drying and smoking.

Smoking and roasting allow for the characteristic colour of the surface, proper taste, and heating up of the sticks in the middle to the temperature of 70°C destroys microorganisms present in the stuffing.

“Kabanosy” are also distinguished by their taste and smell. This is a result of the application of appropriately selected seasonings in the production process: natural pepper, nutmeg, caraway and proper drying, smoking and cooling.

CHAPTER VI
OPPORTUNITIES FOR AND BARRIERS TO THE DEVELOPMENT
OF THE MARKET OF TRADITIONAL AND REGIONAL
PRODUCTS IN POLAND

More and more often consumers look for high-quality food that is distinguished by unique taste and aroma. These requirements are fulfilled by products manufactured by traditional methods in various regions of the European Union and across the world. Traditional and regional products are an alternative for consumers (usually the wealthier ones) to products made using industrial methods.

Because of increasing globalisation in the late 1990s, food consumption patterns have largely become similar. A special role in this regard is played by transnational corporations, which have captured the food industry and retail trade (growing role of supermarkets and hypermarkets) and food services (fast food). Their activities, through advertising in the media and promotion of food (lower prices), resulted in an increased demand for convenience food (semi-finished products, ready meals, food concentrates, sauces, soups, chips, candy bars) and, above all, fast foods (pizza, hamburgers, French fries), soft drinks (e.g. Coca-Cola) and energy drinks. The activities of these corporations are conducive to the unification of food consumption patterns and elimination of certain national characteristics in the consumption of products typical for different countries and regions. The markets of the EU Member States are dominated by food products obtained by means of industrial methods in processing, farming and animal husbandry. This type of food is more available to Polish consumers because of the price.

Labour-intensive and time-consuming methods of food production – typical for traditional foods and products associated with a given region – are in opposition to standardisation and unification of production. The need to preserve biodiversity in plant and animal production, and to preserve the culinary diversity of the individual regions and countries has become a major reason for the introduction of the European Union schemes of protection of traditional and regional products.

Protection and promotion of traditional and regional products is one of the most important factors affecting the development of rural areas. It provides new sources of livelihood in the countryside, increases farmers' income, in particular on less-favoured areas, and prevents depopulation of such areas and protects the cultural heritage of rural areas and the country.

Traditional and regional products are treated in the European Union as a unique good and a cultural heritage of Europe. These products and dishes served in the national or regional cuisines form a very important element in the promotion of tourism in Europe.

The most important characteristic of traditional and regional products is their specific quality, which stems from the traditional way of production that is in harmony with the culinary heritage (recipes passed down from generation to generation), as well as specific production sites, including the climatic and soil conditions¹.

¹ Cf. G. Russak, *Idea produktów regionalnych i lokalnych w Unii Europejskiej*, [in:] *O produktach tradycyjnych i regionalnych. Możliwości a polskie realia*. Collective work under the guidance of ed. M. Gąsiorowski, Fundacja Fundusz Współpracy, Warsaw 2005, p. 64.

Traditional products satisfy exceptional needs of various groups of buyers. The creation of a market for such products is a well-informed action of numerous actors, conscious shaping of behaviours of buyers and arduous labour of producers, local authorities, NGOs and the consumers themselves².

In the world, in Europe and in Poland, more and more consumers want to buy food produced using traditional methods. Cultural diversity of countries in Europe is also manifested in traditional products, national dishes and regional products. This type of food competes with industrial food despite its higher price.

1. Culinary heritage in Poland

Poland has a rich culinary heritage. *Culinary heritage can be understood as food products and dishes characterised by an exceptional quality, traditional methods of preparation and manufacturing going way back in history. These products are mainly produced on a small scale using specific skills and technology, and are associated with a specific geographical area³.*

Traditional agricultural products and food preparations produced for own use and for direct sale are usually the domain of small farms and small processing plants. They distinguish themselves from mass production with their quality due to natural production methods, high labour intensity and small-scale production. Food products from mass production contain many additives to improve the taste, colour and flavour and preservatives to extend their durability, because before reaching the consumer they are often transported over long distances as opposed to local products.

Local, regional and traditional products give an opportunity for the development of rural areas. They are also an attraction for consumers. In Western countries, food products with a quality label: Protected Designation of Origin, Protected Geographical Indication and Traditional Speciality Guaranteed are keenly bought despite a much higher price than the price of mass-produced industrial products. The market for traditional and regional in Poland products has been developing in the last ten years owing to the promotion of such products and, firstly, due to the increasing lack of consumer confidence in the food produced by industrial methods. Small-scale manufacturing, often on a farm, is a source of additional income for the inhabitants of rural areas and such production is based on exceptional raw materials and unique recipes. To produce such products, often old varieties of plants are used (oil production from *Camelina sativa*) or local animal breeds (e.g. production of ham from Puławy with a unique flavour from pigs of the Puławy breed). In general, the production of such traditional raw materials is limited, and therefore the production of processed products for which there is high demand is not large. These products are sold directly from farms to final consumers in small quantities, on marketplaces, in one's own producer shops or agri-tourist farms and selected authorised retail outlets. Then, the consumer can be sure that a product is authentic and will be constantly available for purchase with unvarying quality.

² M. Duczowska-Piasecka, *Tradycyjna żywność na obszarach wiejskich. Specyfikacja budowy rynku* [in:] *O produktach tradycyjnych i regionalnych. Możliwości, a polskie realia*. Collective work under the guidance of ed. M. Gąsiorowski, Fundacja Fundusz Współpracy, Warsaw 2005, p. 51.

³ M. Gąsiorowski, *Rzeczpospolita produktów lokalnych, regionalnych i tradycyjnych*, www.witrynawiejska.org.pl

The impact of agri-food products on the regional diversity is exerted by:

- natural conditions (soil, climate and the regions);
- opportunities to cultivate land and breed animals;
- farmers' abilities;
- local traditions and folk customs;
- migrations – the interfusion of culinary traditions between regions and countries.

At the same time, there is still the specificity of regional dishes and food products, which results from the region-based raw materials, spices and flavours of dishes that represent the cultural heritage.

The profits in the food industry are mainly determined by the cost of the raw material and its yield, which is significantly lower for the traditional methods than for the food industry. Traditional processing can produce about 0.7 kg of ham from 1 kg of meat, whereas large plants can obtain up to 2 kg of ham from the same quantity of raw material by means of chemicals and devices for spraying water-retaining substances into meat. Industrial plants are able to produce about 40% more culinary meat from the same amount of raw material than traditional ones, and therefore they can offer them at slightly lower prices than traditional food producers.

Apart from raw materials, the largest cost in the production of traditional food is represented by labour costs. The price does not always compensate for them. Production of e.g. traditional cold cuts is more labour-intensive and therefore more expensive. Small scale of production, the use of natural raw materials, and hence more expensive ones, and high labour intensity of production make traditional products much more expensive than similar products produced industrially.

Regional and local products provide the producers with reasonable profits only if they are sold in a different market segment than mass products, ideally without intermediaries, i.e. under direct sales. The highest price is obtained for processed products, e.g. for local cuisine dishes, ideally served in eateries that are owned by a group of producers. In order to build a market for such products in Poland, it is necessary to create specialised wholesalers, stands, shops (including mobile ones) and recreate (instead of eliminating) marketplaces⁴.

Consumers increasingly trust in products that were granted the labels of a Protected Designation of Origin, Protected Geographical Indication and Traditional Specialities Guaranteed. Producers can achieve much higher prices for such products. The opportunity to have such EU labels that prove the exceptional qualities of the food is a chance for the Polish agriculture. (...) *The competitiveness of traditional products can only mean highlighting their unconventional origins, taste and appearance. The producers have to transform this distinction into a competitive advantage⁵.*

Benefits for Polish producers of traditional products would be much higher if they worked together, combining into larger producer groups. However, producers in Poland prefer to work on their own and do not want to merge into groups, which would help them to increase the scale of production and promotion of such products on the Polish market and beyond it.

⁴ G. Russak, *Idea produktów...*, op. cit., p. 64.

⁵ M. Duczkowska-Piasecka, *Tradycyjna żywność...*, op. cit., p. 50.

M. Duczkowska-Piasecka, referring to the French experience, emphasises that success is achieved by large groups of producers, often consisting of over 2,000 producers. This way, the scale of production is huge, and the success of such a group is the result of joint action aimed at obtaining a good quality of production, promotion and distribution of one unique product⁶. Unfortunately, individualistic tendencies prevail among producers in Poland.

In France, every third litre of produced milk is in a product that was granted a protected designation of origin or a protected geographical indication. Profits from the sale of ham in the Bayonne district in south-western France doubled over 10 years. The number of plants producing the ham increased from 9 in 1997 to 53 in 2008, which means more than 8,000 new jobs⁷.

Many of the products manufactured by traditional methods or products specific for a given region are made on a small scale and in small quantities. Such products are known on a small local market while being not known at all at the level of a region or country. It is necessary to place such products on a wider market, which requires promotion⁸.

The need for support, promotion and marketing of traditional and regional products is dictated by their influence on the development of various regions of Poland and on an increase in the national economic indicators. For instance, as indicated by M. Duczkowska-Piasecka, Italian Parma ham production entails breeding of at least 5 million pigs a year in order to get the amount of ham corresponding to the demand⁹.

The knowledge of Polish producers about local, regional and traditional products is increasing. In the last two decades, in particular in the period after the Polish accession to the European Union, the interest in such products, by both producers and consumers, increased due to promotional activities.

Poland has registered 36 products as PDO, PGI and TSG, but it is hard to find such products on the market. There are more traditional products available on the local markets, but not the registered ones, which are sold through direct sales.

Obtaining a special marking by a product, such as a certificate or certificate of quality for Protected Designation of Origin, Protected Geographical Indication or Traditional Specialities Guaranteed, offers a number of benefits to producers and consumers because:

- it confirms the high quality of a product;
- it assures legal protection in the field of applied names, production methods and recipes;
- it assures a growth in demand for high-quality traditional and regional products;
- it provides opportunities for expanding market outlets;
- it influences the creation of new jobs;
- it provides additional sources of income;
- it increases consumer confidence in a given product;
- it protects the interests of producers in combating unfair competition¹⁰.

⁶ Cf. M. Duczkowska-Piasecka, *“Rydzynka” trzeba umieć sprzedać*, Agro Trendy, April 2010.

⁷ M. Duczkowska-Piasecka, *“Rydzynka” trzeba...*, op. cit.

⁸ Cf. M. Dymacz, *Produkty tradycyjne a korzyści finansowe*. Materials for conference entitled *“Tajemnice smaku produktów regionalnych i tradycyjnych” (Secrets of taste of regional and traditional products)*, Kraków, 9-22 June 2006.

⁹ M. Duczkowska-Piasecka, *“Rydzynka” trzeba...*, op. cit.

¹⁰ M. Duczkowska-Piasecka, *“Rydzynka” trzeba umieć sprzedać*, Agro Trendy, April 2010.

The research by S. Żakowska-Biemans (December 2008) conducted on a representative sample of Polish consumers shows that 65% of them buy traditional food because they are convinced of the quality and taste of the food. Only 30.1% choose traditional food from time to time.

The most famous traditional products are cheeses, including but not limited to: “Oscypek”, “Bryndza”, “Bundz” and traditional cold cuts: “Kiełbasa Lisiecka” and “Kabanosy”. Dishes considered traditional also include “Pierogi” (dumplings) and “Bigos” (sauerkraut stew); “Sękacz” was also mentioned as one of the key types of traditional pastry¹¹.

The literature shows that most consumers declare to buy traditional food because of its unique taste. S. Żakowska-Biemans points out that the term “traditional food” covers various categories of food products that distinguish themselves because of their attributes resulting from specific characteristics of raw materials, processing methods and place of origin.

This perception of traditional food by consumers differs from the solutions adopted in the European Union. For consumers, the concept of traditional food refers to specific products and culinary traditions¹².

The demand for food produced from traditional animal breeds and plant varieties is on the increase in Poland. Such animals include e.g. the Polish Mountain Sheep (cheeses, “Oscypek”, “Bryndza”, “Bundz”), Polish Red Cow (milk for production of cheese), Żłotnicka pig (meat with a unique taste, resistant to stress), Puławska pig (ideal for the production of Puławska ham with unique taste), the Polish Green-Legged Partridge Hen (*Kura Zielononóżka Kuropatwiana*), whose eggs are more than 2 times more expensive than the ones from a poultry farm, although they are much smaller, but contain 30% less cholesterol per 100g of the market product¹³. Many consumers also buy plant products such as apples from Raciechowice, Charsznicka cabbage, spelt, amaranth. There is a high demand for sausage from Tuchów, ripened cheese from Wizajny and surrounding areas. What should be also kept in mind is the “Powidla” (Povidl jam) from the Lower Vistula River Valley, made of fried plums with no sugar added in a copper pot on the fire made with fruit tree wood. In Poland, traditional orchards are also cultivated because there is a big demand for traditional varieties of apples and prunes. Increasingly popular are the products made of spelt, but most such products present on the Polish market come from the Czech Republic because grain quality there is better than in Poland. Spelt price is much higher than wheat. Spelt cultivation is successful even on poor soils, but it gives lower yields. Hard spelt ears are not suitable for harvesting with a combine harvester.

The meat of the Polish Young Oat-Fed Goose distinguishes itself with exceptional taste and dietetic qualities. *Goose fat belongs to the category of “healthier” animal fats because of a significant share of beneficial unsaturated fatty acids in it. Additionally, it contains vitamins and scarce minerals and can be treated as functional foodstuff* (Polish Poultry Reference Book – Rules for rearing and fattening of oat-fed geese). According to folk reports, the rendered fat is used for lubrication in case of rheumatic ailments and colds.

¹¹ S. Żakowska-Biemans, *Żywność tradycyjna z perspektywy konsumentów*, Żywność, Nauka, Technologia, Jakość, no. 3/2012, pp. 5-18.

¹² S. Żakowska-Biemans, *Żywność tradycyjna...*, op. cit., p. 5.

¹³ In the French gourmet guide, handbook on the best traditional products and dishes, a Polish product – “Puławska Szyńka” (ham) – was mentioned for the first time in 2006. In Poland, “Puławska szynka” won the “Perła” 2006 prize for the best traditional product selected in the “Our culinary heritage” competition.

In addition to meat, goose is a provider of excellent feather and down. It was very popular to pluck geese in order to get their feathers and down. Feather-plucking events were organised in Bogusławice to later use it in duvets and pillows. The tradition of using tasty meat of oat-fed geese in households in Bogusławice continues. The meat is used to prepare various dishes such as Bogusławicka goose, which is a speciality of agri-tourist farms.

Numerous competitions take place in Poland under the patronage of Slow Food, such as “Festival of Flavours” (*Festiwal Smaków*). On the initiative of the Polish Slow Food a regular campaign entitled “Goose for the day of St. Martin” (*Gęsina na Św. Marcina*) is organised, which aims to promote breeding and culinary traditions associated with the Polish Oat-Fed Goose.

Oat-fed goose meat from a farm in Bogusławice gained recognition in the “Our Culinary Heritage” competition in 2005, which is aimed at identifying, saving from sinking into oblivion and promoting Polish food products. The Bogusławicka goose entered the competition and won the second prize in the Łódzkie Voivodeship in the category of animal products. On 19 February 2008, it was entered in the National List of Traditional Products in the category of “Fresh meat and meat products”: “oat-fed goose from Bogusławice” (Łódzkie Voivodeship).

The goal of the festival of “Goose for the day of St. Martin” is:

- to restore the dying tradition of eating goose meat in the period from 11 to 22 November,
- to promote Polish Young Oat-Fed Goose with its exceptional quality meat, excellent taste and health benefits,
- to promote the best restaurants in Poland and their chefs,
- to popularise goose recipes.

The offer is targeted at eateries that guarantee to include dishes with Polish Young Oat-Fed Goose in the menu for the duration of the holiday. Restaurants are individually invited by Slow Food Poland to take part in the campaign. The First National Festival of Polish Oat-Fed Goose was held from 11 to 22 November 2009 and has since been held each year¹⁴.

¹⁴ The Slow Food movement was established in 1986 in Italy (founder: Carlo Petrini), and as an international movement it was launched in 1989 in Paris (in Poland – 2002). The main message of the movement was to protect small food producers, in particular the food produced using traditional methods, superseded by powerful and expansive companies introducing new technologies in food production. Besides, the international Slow Food movement supports projects aimed at protecting biodiversity. For instance there is the “Ark of Taste” project, which is a reference to Noah’s Ark – to protect the traditional food threatened by the flood of fast foods. This project is aimed at restoring biodiversity. It includes defining and cataloguing dishes, plants and animals at risk of extinction. For example, in Poland – the protected products include the Red Cow breed living only in the Małopolska under the custody of the Cistercian Fathers in Szczyrzyc, meads by Maciej Jaros; on Madagascar – vanilla; in Morocco – Argan oil; in Peru – Andean potatoes; in Chile – chickens laying blue eggs; in Bosnia and Herzegovina – Slatko plums; in Tibet – yak milk cheese; in France – Gascony black pig; in the county of Somerset in England – cheddar cheese (www.slowfood.pl). The food industry consistent with the Slow Food idea does not use additives, artificial colourings, flavourings, preservatives, substitutes or taste and flavour enhancers. The methods used in the technology include traditional smoking, braising/stewing, marinating, seasoning, extrusion. All raw materials used in the production must be fully natural. Slow Food supporters emphasise that foods produced without a strong human intervention include biologically active substances that protect the human immune system (H. Sheer, “Powodem jest region”, [in:] *Synonim dobrego smaku i naturalnej żywności slow food, Produkty regionalne robią karierę* (eds. C. Petrini, B. Watson), Oficyna Wydawnicza aBc, Warsaw 2005).

Events called “The Feast of Bread” (*Święto Chleba*) are becoming increasingly popular. They are held in towns and cities in various regions of Poland. They generally accompany church ceremonies, fairs and “the Festivals of Good Taste” (*Festiwale Dobrego Smaku*). “The Festival of Bread” has been organised at St. Dominic Fair in Gdańsk for 15 years. Masses of tourists have an opportunity to explore the traditional baking products from Gdańsk and the surrounding areas. “The Feast of Bread” is organised by Kluk Museum in Ciechanów and Museum of the Radom Countryside.

Our culinary heritage in the form of dishes typical for various Polish regions has been restored to Poland. The influence of other foreign elements on the traditional Polish cuisine can be seen, such as e.g. Russian, Lithuanian, Tatar, German, Austrian, Jewish, French and Asian.

The traditional Polish cuisine is based on products from Poland, such as cereals, beans, peas, kasha, poultry and honey. Queen Bona Sforza brought vegetables (in Poland often referred to as Italian vegetables) to Poland. As a result of trading contacts, oriental spices and fruit were introduced to the Polish cuisine.

After World War II, Polish cuisine traditions were preserved primarily in regional folk cuisines. For over ten years, Polish cuisine has been returning to traditional dishes featuring unique taste and aroma. A characteristic feature of traditional Polish dishes are the natural ingredients used for cooking. Each region is characterised by its inherent dishes and flavours. Many of such dishes were registered in the List of Traditional Products of the Ministry of Agriculture and Rural Development.

Traditional and regional food is in its renaissance in the gastronomy and promotion of agri-tourism. More and more often, at the fairs and festivals of taste generally organised by local and regional authorities competitions are held in order to find products specific to a given region, but still not known to a wider public. The most popular contests include “Our culinary heritage – Tastes of the regions” (*Nasze kulinarne dziedzictwo – Smaki regionów*).

Events such as the “Days of Regional and Traditional Products – Polish Tastes” (*Dni Produktów Regionalnych i Tradycyjnych Polskie Smaki*) facilitate traders’ contacts with the producers of such food. Besides, consumers are also better informed about the range and quality of traditional and regional products and the opportunities to get them.

A good way to popularise traditional foods is to participate in “the Festivals of Good Taste”, fairs, organisation of festivals of traditional and local food (e.g. the Feast of Bread) and to serve traditional dishes from various regions of Poland in restaurants.

It is particularly important that the consumers should be aware of traditional and regional products competitive for the mass food products primarily because of unique quality, flavour and traditional recipe. Traditional product prices are much higher than conventional foods and must remain such.

Polish traditional dishes and food products win consumers around the world. The advantages of traditional Polish foods include high quality, taste and durability. For such reasons, Polish sausage, bread, cheese, honey, dumplings and fruit from domestic orchards are unrivalled.

2. Support to agricultural producers participating in food quality schemes

Economic benefits for food producers of high-quality food result from high prices of such products compared to mass production and from the opportunities for business co-financing under the Rural Development Programme 2007-2013.

Producers and producer groups participating in the EU and national food quality schemes were granted support under the Rural Development Programme 2007-2013 (RDP) ended by the European Commission. *The justification for the support of high-quality food production in the RDP coincides with the guiding idea of the EU to promote group efforts to produce high-quality products for the benefit of the consumer and the producer*¹⁵.

Since 2009, agricultural producers can apply for co-financing for their activities. Because the necessary registration is a long-term process, as pointed out by I. Lipińska and D. Puślecki, there will be few farmers able to use it. However, the conditions for access to support are clearly defined and achievable by each agricultural producer participating in the scheme¹⁶.

The new Rural Development Programme 2014-2020 (RDP) continues and expands on the areas of support covered in the period after the Polish accession to the European Union.

The Ministry of Agriculture and Rural Development is the programme's Managing Authority. Public funds amounting to a total of EUR 13,315,295,000, including 8,592,280,814 from the EU budget (EAFRD) and 4,915,014,186 as the national contribution, have been earmarked for the implementation of the 2014-2020 RDP in Poland.

The Rural Development Programme 2014-2020, developed by the Ministry of Agriculture and Rural Development, after approval by the Council of Ministers on 15 April 2014, was submitted to the European Commission for negotiations. Within six months, the European Commission should approve the Programme, provided that everything goes smoothly¹⁷.

The main objective of the Rural Development Programme 2014-2020 is to improve the competitiveness of agriculture, to provide sustainable management of natural resources, to take climate action and to assure balanced territorial development of rural areas.

The draft Rural Development Programme 2014-2020 (RDP 2014-2020) was developed on the basis of the provisions of the European Union, in particular Regulation (EU) No 1305/2013 of the European Parliament and of the Council of 17 December 2013 on support for rural development by the European Agricultural Fund for Rural Development (EAFRD) and repealing Council Regulation (EC) No 1698/2005 and on the basis of draft implementing acts of the European Commission.

Regulation No 1305/2013 lays down the general rules governing the EU support for rural development from the European Agricultural Fund for Rural Development ("EAFRD"). This Regulation defines the objectives that are to be achieved by means of the rural development policy and determines the measures to be taken in order to implement rural development policy (Article 1).

¹⁵ Z. Winawer, H. Wujec, *Tradycyjne i regionalne produkty wysokiej jakości we Wspólnej Polityce Rolnej – poradnik dla producentów*, Fundacja dla Polski, Warsaw 2010.

¹⁶ I. Lipińska, D. Puślecki, *Udział producentów rolnych w systemach jakości żywności – aspekty konkurencyjności*, Stowarzyszenie Ekonomistów Rolnictwa i Agrobiznesu, Roczniki Naukowe, zeszyt 1/2008.

¹⁷ Find the programme description on the website of the Ministry of Agriculture and Rural Development: <http://www.minrol.pl/pol/Wsparcie-rolnictwa-i-rybolowstwa/PROW-2014-2020/>.

The RDP 2014-2020 will implement all six priorities set for the EU rural development policy for 2014-2020, namely:

1. Fostering knowledge transfer and innovation in agriculture, forestry and rural areas,
2. Enhancing competitiveness of all types of agriculture and enhancing farm viability,
3. Promoting food chain organisation and risk management in agriculture,
4. Restoring, preserving and enhancing ecosystems dependent on agriculture and forestry,
5. Promoting resource efficiency and supporting the shift towards a low-carbon and climate-resilient economy in the agriculture, food and forestry sectors,
6. Promoting social inclusion, poverty reduction and economic development in rural areas.

When implementing the above-mentioned priorities, the EU Member States may include in their rural development programmes thematic sub-programmes relating to young farmers, small farms, mountainous areas, short supply chains, women in rural areas, climate change mitigation and biodiversity.

The RDP 2014-2020 will implement a total of 14 measures, including 30 sub-measures. Financial assistance from the programme will be addressed mainly to the agricultural sector because this sector is important from the point of view of sustainable rural development and requires significant and appropriately targeted support. The financial assistance instruments planned under the programme will be primarily aimed at the development of agricultural holdings (modernisation of agricultural holdings, restructuring of small farms, premiums for young farmers, payments to farmers transferring small farms).

Financial assistance instruments such as: “Knowledge transfer and innovation” and “Farm advisory” will also contribute to the further development of the agricultural sector and the growth of its competitiveness. The “Co-operation” measure will be a new instrument to support the implementation of innovations in the agri-food sector.

As part of improvements to the organisation of the food chain, it is expected to support investments related to the processing and marketing of agricultural products, the further development of groups and producer organisations and quality schemes for agricultural products and foodstuffs. Besides, in order to facilitate direct sales of agricultural products, it is planned to continue support for the construction and modernisation of marketplaces.

It is planned to continue support making it possible to restore the agricultural production potential damaged by natural disasters and calamities and to introduce a new area which will aim at protection of farms against such events.

“Organic Farming”, which aims to increase the organic market production, will be a new measure. Environmental protection projects (including water, soil, landscape protection) and the conservation of biodiversity will be financed under the agri-environmental-climatic measures and afforestation measures. Payments for less-favoured areas will be continued.

In order to ensure sustainable rural development, measures contributing to the development of entrepreneurship will be continued, rural renovation and development, technical infrastructure measures, which will be implemented both under separate measures and under the Leader measure. Continued implementation of Local Development Strategies (Leader) will strengthen the implementation of grassroots initiatives of local communities.

There are two submeasures under the draft Rural Development Programme 2014-2020 in measure 3 “Quality schemes for agricultural products and foodstuffs”:

- support to new participants in food quality schemes;
- support to information and promotion activities.

In submeasure 1 “Support to new participants in food quality schemes” the co-financing was to amount up to EUR 2,000 a year per farm for three years – for participation in the national and the EU food quality schemes. Support may be granted to a professionally active farmer. Assistance will cover reimbursement of costs incurred in joining a quality scheme, annual contribution for participating in a given system, and expenses associated with control of agricultural products and foodstuffs.

In submeasure 2 “Support to information and promotion activities”, the beneficiaries include entities formed by at least two producers of agricultural products and foodstuffs under quality schemes referred to as promotion team¹⁸.

According to the draft RDP 2014-2020, financial assistance under the measure “Quality schemes for agricultural products and foodstuffs” may be granted to a beneficiary who will produce agricultural products or foodstuffs intended for human consumption under the quality scheme and that has not received such support under the RDP 2007-2013.

Union or national quality schemes, including farm certification schemes for agricultural products and food, provide consumers with assurances on the quality and characteristics of the product or the production process used as a result of the participation of farmers in such schemes, achieve added value for the products concerned and enhance their market opportunities. Farmers and groups of farmers should therefore be encouraged to participate in those schemes. In order to ensure the effective use of EAFRD resources, support should be limited to active farmers within the meaning of Article 9 of Regulation (EU) No 1307/2013. As it is at the moment of entering into such schemes and in the early years of participation that additional costs and obligations imposed on farmers as a result of their participation are not fully remunerated by the market, support should be provided for new participation and should cover a period of no more than five years (Preamble to Regulation (EU) No 1305/2013, point 14).

The financial plan for the RDP 2014-2020 earmarked EUR 33,004,179 for quality schemes.

Article 16 of Regulation (EU) No 1305/2013 of the European Parliament and of the Council of 7 December 2013 *on support for rural development by the European Agricultural Fund for Rural Development (EAFRD)* applies to support under the operation of the quality scheme for agricultural products and foodstuffs. *Support under this measure shall cover new participation by farmers and groups of farmers in: the EU and national quality schemes. “Farmer” means active farmer.*

The EU quality schemes receiving support include the following schemes:

- Protected Designation of Origin,
- Protected Geographical Indication,
- Traditional Speciality Guaranteed
- and the Organic Farming Scheme for the organic product (Paragraph 1(a)).

¹⁸ Ministry of Agriculture and Rural Development, Draft Rural Development Programme for 2014-2020, Information about the version of 7 April 2014.

Support under this measure shall cover new participation by farmers and groups of farmers in (...) quality schemes, including farm certification schemes, for agricultural products, cotton or foodstuffs, recognised by the Member States as complying with the following criteria (Article 16(1)(b)):

- *the specificity of the final product under such schemes is derived from clear obligations to guarantee any of the following:*
- *specific product characteristics,*
- *specific farming or production methods, or*
- *a quality of the final product that goes significantly beyond the commercial commodity standards as regards public, animal or plant health, animal welfare or environmental protection.*

The quality scheme is open to all producers and involves binding product specifications and compliance with those specifications is verified by public authorities or by an independent inspection body.

Support under the quality scheme of agricultural products and foodstuffs also covers voluntary agricultural product certification schemes recognised by the Member States as meeting the Union best practice guidelines for the operation of voluntary certification schemes relating to agricultural products and foodstuffs.

In Poland, such systems include:

- *integrated plant production (IP),*
- *Quality and Tradition system,*
- *Quality Meat Program (QMP),*
- *QAFP quality scheme for pork and poultry,*
- *QAFP quality scheme for production of cold cuts,*
- *Pork Quality scheme (PQS).*

In accordance with Article 16(2), support for the measure “Quality schemes for agricultural products and foodstuffs” may also include the costs of information and publicity carried out by a group of producers on the internal market for the products covered by quality schemes receiving both EU and national support.

Support under Article 16(1) granted as an annual incentive payment, whose level is determined on the basis of the level of fixed costs arising from participation in supported schemes for a maximum period of five years (Paragraph 3). Fixed costs mean the costs incurred by acceding to a quality scheme covered by support and an annual fee for participating in such a scheme, including, if necessary, the expenditure on inspections required to verify compliance with system specifications.

Support is limited to a maximum co-financing amount defined in Annex II to Regulation (EU) No 1305/2013. According to Annex II on information and promotion, the co-financing amounts to 70% of eligible costs. For new participants in quality schemes, financial assistance per farm may reach up to EUR 3,000 per farm a year for 5 years, and in a Polish project, up to EUR 2,000 a year per farm for three years¹⁹.

¹⁹ Ministry of Agriculture and Rural Development, Draft Rural Development Programme for 2014-2020. Information about the version of 7 April 2014.

By supporting food producer groups in their information and promotion activities for products under food quality schemes, the European Union will increase the demand for agricultural products and foodstuffs covered by the food quality schemes, in particular it will increase consumer interest in the subjects pertaining to the quality of food, its specific characteristics and benefits. Proper promotion of traditional and regional products might cause increased incentives for the development of rural areas, where regional and traditional products are usually produced and processed.

3. Barriers to market development of traditional and regional products in Poland

Food adulteration is one of the determinants reducing the development of the market of traditional and regional food. The process of globalisation and the associated development of international trade and trade liberalisation within the European Union provide easier access to food, but also enable its adulteration. The intent of achieving the highest possible profit by unfair operators in the food sector is becoming increasingly common in the globalised market. For example, milk fat is replaced with vegetable fat (butter, ripened cheese), meat in processed meat products with mechanically separated meat (MSM, ground waste, soft bones), e.g. frankfurter sausages, cheap sausages, natural dyes replaced with chemical substances. Polish consumers still remember waste salt in foodstuffs used instead of salt for human consumption. Adulteration of food happens also in case of regional and traditional products, e.g. by replacing meat raw materials derived from traditional breeding with raw materials from industrial farming. Because of that, the income of honest producers of traditional and regional food is reduced as they sell less products because they have to charge higher prices due to the higher cost of production.

It is difficult to accept the "strategy" consisting of replacing valuable ingredients with substitute substances with lower value or completely worthless low products. (...) Such practices lead to a large extent to reduced nutritional value of the final product and often, unfortunately, to threats to health and life of people who consume such a product²⁰.

The EU law protects consumers against the threats resulting from adulteration of food (Article 2 of Regulation (EC) No 178/2002). Food law is intended to prevent fraudulent practices, food adulteration and any practices that might possibly mislead consumers. *Adulteration of food is an illegal act consisting in reducing the value of a product by concealing the truth, i.e. counterfeiting of an original product while maintaining the appearance of compliance with such an original and its quality. The motivation for such practice is usually the desire to increase profits from the production and sale of such a product²¹.*

Under the Act of 25 August 2006 *on food and nutrition safety* (Dz.U. No. 171, item 1225 and Dz.U. of 2008, No. 214, item 1346), pursuant to Article 3(3) point 45, *a foodstuff is an adulterated foodstuff if:*

- 1) *substances were added to it in order to change its composition or decrease its nutritional value,*

²⁰ S. Kowalczyk, *Globalizacja, agrobiznes i produkcja żywności* [in:] *Bezpieczeństwo żywności w erze globalizacji*, scientific editor: S. Kowalczyk, published by SGH, Warsaw 2009, p. 46.

²¹ S. Kowalczyk, *Globalizacja, agrobiznes i produkcja żywności* [in:] *Bezpieczeństwo żywności w erze globalizacji*, scientific editor: S. Kowalczyk, published by SGH, Warsaw 2009, p. 69.

- 2) *an ingredient was removed or the content of one or more ingredients determining the nutritional value or other characteristics of the foodstuff was reduced,*
- 3) *practices were implemented in order to conceal its actual composition or give it the looks of a foodstuff of good quality,*
- 4) *its name, composition, date or place of production, expiry date or date of minimum durability was falsely given, or it was otherwise improperly labelled, with such actions affecting the food safety thereof.*

One of the negative effects of globalisation in the food sector is the increase in the share of adulterated products on the market that are even dangerous to the health of consumers. Anonymous production on the global market is conducive to it; more and more products that are consumed come from other regions and continents. It seems that such practices go unpunished. Under such conditions, as stated by S. Kowalczyk, there should be an increased role of control authorities in the field of food safety, not only in individual countries, but also globally. Competition in the food industry forces increased efficiency the same way as in the entire economy, therefore the costs of production are minimised, mainly by reducing the cost of raw materials and labour costs as the most important components of production costs of a product²².

Food adulteration includes any failure of a foodstuff composition to comply with the regulations on marketable quality and any failure to properly label a product in order to conceal the data about its composition and origin, deadline for fitness for human consumption, net content or commercial grade. *“Adulteration of food” also has an economic context when a client receives a product with a decreased value for a full value price as a result of specific practices of food producers*²³ (...). It is particularly important to recognise irregularities in the labelling of foodstuffs as food adulteration. This type of food adulteration is now the primary one²⁴.

*Regional and traditional products are often the victims of their own success. The more popular, recognisable and known the product, the more attempts to adulterate it. Such an adulterated product is sold using the name and reputation of an original product. If such adulterated products appear on the market, they are probably produced without using the traditional production method or traditional composition or appropriate raw materials*²⁵. For example, “Oscypek” (sheep cheese) is a regional product that is often adulterated in Poland. There are a lot of adulterated “Oscypek” cheeses made from cow’s milk on the market.

There are many other restrictions on the development of the market of regional and traditional products. This subject was covered by the study conducted in Dolnośląskie by the Wrocław University of Environmental and Life Sciences. It analysed in detail the opinions of people (owners) and persons with managerial functions from 14 Dolnośląskie entities that have registered a total of 25 products regional products with the List of Traditional Products of the Ministry of Agriculture and Rural

²² S. Kowalczyk, *Globalizacja, agrobiznes...*, op. cit., p. 45.

²³ S. Kowalczyk, *Globalizacja, agrobiznes...*, op. cit., p. 64 and 65.

²⁴ Ibidem.

²⁵ M. Rzytki, *Sprzedać produkt tradycyjny*, [in:] M. Gąsiorowski (ed.), *O produktach tradycyjnych i regionalnych, Możliwości, a polskie realia*, Fundacja Fundusz Współpracy, Warsaw 2005, p. 338.

Development. The study was conducted in the second half of 2011 and in the first half of 2012 within the territory of the Dolnośląskie Voivodeship²⁶.

Limitations to the development of the market of regional products were divided into administrative restrictions and other limitations (demand and supply ones).

The abovementioned administrative and legal barriers include: bad legislation (50% of responses), excessive bureaucracy (50% of responses), excessive legal requirements for producers of regional products (35% of responses), inadequate tax system (15% of responses), the reluctance of officials to provide assistance (15% of responses), too frequent official controls (15% of responses)²⁷.

The indicated restrictions included: too low disposable income (42% of responses), the impact of the crisis causing reduced purchase of high-quality products by consumers (15% of responses), too low awareness of buyers on the quality of regional food (8% of responses).

On the supply side, the respondents mentioned high cost of production (21% of responses) and, at the same time, too low selling price that does not compensate the production costs (8% of responses). No cheap natural raw materials or chemical additives are used for the production of traditional products. The abovementioned development limitations also included the lack of cooperation between the producers and the lack of joint promotion of regional products (8% of responses)²⁸.

The CAP rules to promote high-quality food products have been accepted by all EU Member States. France and Italy attach great importance to the taste of food, they support the production model, which is often based on family farms, cultivating traditional methods of production of regional products (e.g. wine, cheeses, cold cuts, olive oil). In the countries of northern Europe, which is dominated by large farms with a high degree of mechanisation and by processing plants (the United Kingdom, Germany, Denmark, Sweden), an important role is played by the production of food that is safe for health²⁹.

Depending on the point of view – protection of producers, rural development or consumer protection – the introduced regulations have different objectives³⁰. The European system of protection of designations of traditional and regional products has been created in response to the more and more frequently emerging adulterated products. The names of such adulterated products not only mislead the consumer, informing them that a product that they consume belongs to a group of traditional products. They are also a cause of economic losses for producers of authentic traditional products. The specifics of production, exceptional taste and restricted distribution results in that regional products are usually more expensive than foodstuffs produced on a large scale using industrial methods. Thus, by adulterating regional food, processors depart from an original recipe, and that is why adulterated products can be cheaper³¹.

²⁶ S. Minta, *Bariery rozwoju rynku produktów regionalnych i tradycyjnych na przykładzie Dolnego Śląska*. Roczniki Naukowe Stowarzyszenia Ekonomistów Rolnictwa i Agrobiznesu, vol. XV, issue 4, 2013.

²⁷ S. Minta, *Bariery rozwoju rynku*..., op. cit.

²⁸ S. Minta, *Bariery rozwoju rynku*..., op. cit.

²⁹ Z. Winawer, H. Wujec, *Tradycyjne i regionalne produkty wysokiej jakości we wspólnej polityce rolnej – poradnik dla producentów*, Fundacja dla Polski, Warsaw 2010.

³⁰ W. Łuczka-Bakuła, *Produkty tradycyjne i regionalne na polskim rynku*, Przemysł Spożywczy, No. 4/2004.

³¹ M. Grębowiec, A. Przygodzińska, *Rola produktów tradycyjnych i regionalnych w budowie konkurencyjnej oferty regionów*, Roczniki Naukowe SERiA, vol. XXV, issue 2, Warsaw 2013.

The key reason why the EU has decided to introduce the protection scheme for regional and traditional products is the possibility to verify the authenticity and quality of the labelled food³². The scheme offers an opportunity for the Polish producers to come into being and excel on the markets of the EU countries and thus to promote the culinary traditions of individual Polish regions³³.

S. Kowalczyk introduced to the Polish literature the term “clean food”.

Clean food is thus food with composition that is in line with the model established by applicable law and human awareness; food which does not contain any substances to substitute ingredients relevant for a given product and food from which no such ingredients were removed. In other words, it is unadulterated food. And – as evidenced by human and food production history – it has been a serious problem for ages and it is justified to refer to a battle fought for such food³⁴.

The Community schemes for the protection of traditional and regional products, i.e. protection of geographical indications, designations of origin and traditional specialities guaranteed of specific character were established under a strong pressure from Italy and France. Although these countries already had a lot of labels, especially for wine and cheese, they were still trying to get additional protection at the Community level. This was mainly caused by more and more frequent cases of mass-production of inferior quality product imitations. Italian and French food producers wanted to define common principles for the use of labels protecting traditional and regional products. To this end, two Community regulations were adopted: Council Regulation (EEC) No 2081/92 and Council Regulation (EEC) No 2082/92 laying down three types of symbols: protected designation of origin, protected geographical indication and traditional speciality guaranteed³⁵.

The EU law also allows for establishing national quality schemes. Unique regional products are increasingly more important as tourist attractions and have a considerable impact on the increase in expenditures of tourists in a given region. They not only contribute to boosting producer incomes but also to economic growth of the entire region³⁶.

Traditional and regional products also help to preserve the local identity and win greater recognition for the region and thus attract more tourists. *Regional food products open up an opportunity for promotion of the region of their origin; hence it is required to devote every effort to make them visible not only on the domestic but also the foreign*

³² M. Duczkowska-Piasecka, *Tradycyjna żywność na obszarach wiejskich. Specyfika budowy rynku*, [in:] M. Gąsiorowski (ed.), *O produktach tradycyjnych i regionalnych. Możliwości a polskie realia*, Fundacja Fundusz Współpracy, Warsaw 2005.

³³ I. Kamińska, *Powrót do tradycji*, Wiedza i Jakość, no. 1/2007.

³⁴ S. Kowalczyk, *Prawo czystej żywności, od kodeksu Hammurabiego do Codex Alimentarius*, Oficyna Wydawnicza SGH, Warsaw 2014, p. 12.

³⁵ M. Grębowiec, A. Przygodzińska, *Rola produktów tradycyjnych i regionalnych w budowie konkurencyjnej oferty regionów*, Roczniki Naukowe Stowarzyszenia Ekonomistów Rolnictwa i Agrobiznesu, vol. XV, Warsaw 2013, p. 2.

³⁶ Ibidem.

market³⁷. Highly developed EU countries, which achieved high food supply level, put special emphasis on the health and taste values of food products³⁸.

There is still little products bearing the EU labels of PDO, PGI and TSG on the Polish market. Such products are available, above all, during picnics, fairs and festivals. Social awareness on the traditional and regional products is also very low. To familiarise the consumers with the values of this type of food various advertising campaigns are necessary³⁹. Otherwise, the consumer is prone to buy falsified traditional and regional food.

³⁷ M. Grębowiec, A. Przygodzińska, *Rola produktów tradycyjnych...*, op. cit.

³⁸ J. Wilkin, *Szanse przyspieszenia rozwoju obszarów wiejskich w warunkach członkostwa Polski w Unii Europejskiej*, [in:] M. Gąsiorowski (ed.), *O produktach tradycyjnych i regionalnych, Możliwości a polskie realia*, Fundacja Funduszu Współpracy, Warsaw 2005.

³⁹ M. Grębowiec, A. Przygodzińska, *Rola produktów tradycyjnych i regionalnych w budowie konkurencyjnej oferty regionów*, *Roczniki Naukowe Stowarzyszenia Ekonomistów Rolnictwa i Agrobiznesu*, vol. XV, Warsaw 2013, p. 2.

SUMMARY

This paper is primarily aimed at presentation of regional and traditional food in the context of new legal regulations and, especially, its safety for humans. This was achieved by presentation of the legal acts applicable in all European Union countries that are linked to the registration and promotion of regional and traditional products, and also food safety, as well as Polish legal acts in the field.

1. Poland, just like other European Union countries, has a diversity of agri-food products characterised by a specific quality based on traditional production methods and/or a link to a region of their origin. These products are often at risk of adulteration and unauthorised use of their name, thus consumers are misled by unfair competition. Production of traditional and regional products is expensive due to unique raw materials and labour-intensive production methods. Therefore, their selling prices have to be higher than the prices of products industrially manufactured under mass-production. Labour-intensive and time-consuming food production methods typical of traditional and regional food are the exact opposite of standardisation and normalisation of production.

2. Taking into account prevention against food adulteration and maintenance of cultural (culinary) identity of the regions, and even countries, the European Union introduced a scheme for the protection of regional and traditional products modelled on the French system for certification and labelling of agri-food products, which are characterised by unique features resulting from the specificity of the region or culinary heritage (recipes passed down from generation to generation). The European scheme for the Protected Designation of Origin, Protected Geographical Indication and Traditional Speciality Guaranteed, and also Organic Agriculture Scheme for organic products (not covered by this paper) not only protects but, above all, promotes traditional and regional products. This scheme also unlocks opportunities for the Polish producers to spring into being and excel on the markets of the European Union countries.

3. Agricultural products and foodstuffs in the European Union are registered as Protected Designation of Origin (PDO), Protected Geographical Indication (PGI) and Traditional Speciality Guaranteed (TSG). These labels attest to the authenticity of a product and guarantee its quality, they also guide the consumer to choose the labelled products from all those on the market. The graphic symbols for these labels are the same in all European Union countries, but they are written in the language of a given Member State on respective products. Because of these labels products in the European Union countries have their own regional affiliation.

4. The registered products are protected against adulteration throughout the EU. Whereas products applying for PDO, PGI and TSG, whose applications for registration were published in a given Member State and forwarded to the European Commission, are subject to temporary protection in the country in which they were published.

5. The protection of regional and traditional products contributes to the promotion of high-quality food, elimination of anonymous producers from the market, prevention of fraudulent practices, boosting interest in regional and traditional products among producers and consumers, as well as protection of the cultural heritage of the countryside.

6. Principles for registration and protection of traditional and regional products in the European Union are governed by Regulation (EU) No 1151/2012 of the European Parliament and of the Council *on quality schemes for agricultural products and foodstuffs*. The Polish products apply for registration with the European Commission on the basis of the Act of 17 December 2004 *on registration and protection of names and designations of agricultural products and foodstuffs and on traditional products*.

7. The registration of traditional and regional products with the European Union takes place in two stages:

- At the first stage of the registration of the traditional and regional products – the national stage – a group of producers and entrepreneurs prepares a specification, i.e. a minute description of the production method, and defines the factors influencing the characteristics of the product. The group forwards the application to the Ministry of Agriculture and Rural Development which carries out formal assessment of the application (14 days) and, if necessary, the producers are requested to fill any possible gaps. An abridged version of the application is published in the Official Bulletin of the Ministry of Agriculture and Rural Development. Within 30 days of the publication, notice of opposition to the application may be filed. The application is assessed by the Council for Traditional and Regional Names of Agricultural Products and Foodstuffs of the Ministry of Agriculture and Rural Development. The application settled at the national level is forwarded to the European Commission and the product is subject to temporary national protection.
- At the second stage – the European Union (European Commission) – the process of registration is the same as at the national level: publication in the Official Journal of the European Union, time provided for any possible objections and agreement of the parties (3 months). Pursuant to the applicable Regulation (EU) No 1151/2012, the European Commission should complete the procedure of considering the application for registration and make the final decision within 6 months.

8. Each producer, who wants to use the name of a registered product and the EU label, has to undergo regular controls of compliance of the production process for the product manufactured by them with the specification given in the application for registration. Regular controls boost consumer confidence in the quality and authenticity of these products. The controls of compliance of the production process of the PDO, PGI or TSG product with the specification provided in the application for registration is conducted prior to its marketing.

9. There are 1,247 traditional and regional products registered in the European Union, including 17 from non-EU countries. Italy (266), France (217), Spain (179), Portugal (125) and Greece (101) have registered the highest number of products.

So far, Poland has registered 37 products with the European Union, including one, i.e. honey from both Poland and Lithuania (Miód z Sejneńszczyzny i Łódzieszczyzny).

Nine products were registered as Protected Designations of Origin, i.e.: “Bryndza Podhalańska”, “Oscypek”, “Redykołka”, “Wiśnia Nadwiślanka”, “Podkarpacki Miód Spadziowy”, “Karp Zatorski”, “Fasola Piękny Jaś z Doliny Dunajca/Fasola z Doliny Dunajca”, “Fasola Wrzawska”, “Miód z Sejneńszczyzny/Łódzieszczyzny”.

Nineteen products were registered as Protected Geographical Indications: “Miód Wrzosowy z Borów Dolnośląskich”, “Rogal Świątomarciński”, “Wielkopolski Ser

Smażony”, “Andruty Kaliskie”, “Truskawka Kaszubska”, “Fasola Korczyńska”, “Miód Kurpiowski”, “Suska Sechłowska”, “Kiełbasa Lisiecka”, “Śliwka Szydłowska”, “Obwarzanek Krakowski”, “Jabłka Łąckie”, “Chleb Prądnicki”, “Miód Drahimski”, “Kołocz Śląski/Kołacz Śląski”, “Jabłka Grójeckie”, “Ser Koryciński Swojski”, “Jagnięcina Podhalańska”, “Cebularz Lubelski”.

Nine products were registered as Traditional Speciality Guaranteed: meads – “Czwórniak”, “Trójniak”, “Dwójniak” and “Półtorak”, “Olej Rydzowy”, “Pierekaczewnik”, “Kiełbasa Myśliwska”, “Kiełbasa Jałowcowa”, “Kabanosy”.

10. There is little products labelled with the EU signs such as PDO, PDI and TSG on the Polish market. These are available, above all, on the occasion of picnics, fairs and festivals. The social awareness on the traditional and regional products is also low. To familiarise the consumers with the values of this food, advertising campaigns are necessary.

11. In line with the EU legislation, each Member State can create its own food quality schemes. The following were created in Poland: Quality Tradition, Try Fine Food, Polish food quality schemes for meat products: Quality Meat Program, Pork Quality System, and the Quality Assurance for Food Products which may also include other food products. The paper also covers the Regional system for Małopolska and Warmia Mazury Powiśle belonging to the European Network of Regional Culinary Heritage. Products covered by these schemes get their own logo.

12. Benefits from registration of traditional and regional products:

- increased demand for registered traditional and regional products EU-wide;
- increased consumer confidence in the quality of products having the EU labels;
- higher income for the producers – labelled products are sold at significantly higher prices than products without the EU labels;
- financial support under the Common Agricultural Policy – resources from the rural development fund, for agricultural producers manufacturing products entered in the register of Traditional Specialities Guaranteed (TSGs), Protected Designations of Origin (PDOs) and Protected Geographical Indications (PGIs);
- protection of products with graphical signs, such as PDO, PGI and TSG, against adulteration and other practices that may mislead the consumer as regards the origin of the name and characteristics of the product;
- preservation of biodiversity in plant and animal production, and culinary diversity of regional and traditional products;
- impact of the production and sales of the traditional and regional products on kick-starting the economy of the region.

13. The major barriers to the development of the market of traditional and regional products include:

- food adulteration as an important factor limiting the development of the market of traditional and regional products;
- too low incomes of the consumers as a factor limiting the demand for more expensive food;
- low awareness of the consumers on the values of the traditional and regional food;
- high production costs mainly due to high costs of raw materials and labour;

- limited cooperation or lack of cooperation between producers, e.g. as regards joint promotion of traditional and regional products.

14. In Poland – as of 2005 – the Minister of Agriculture and Rural Development keeps a List of Traditional Products in line with the Act of 17 December 2004 *on registration and protection of names and designations of agricultural products and foodstuffs and on traditional products*. The List includes agricultural products, foodstuffs and spirit drinks. To be entered in the List of Traditional Products, a product has to have exceptional quality and characteristics resulting from the application of traditional production methods used for at least 25 years, whilst for the products registered with the European Union as the Traditional Specialities Guaranteed – for 30 years.

15. The key reason behind the creation of the List is the promotion of traditional specialities, popularisation of the Polish culture and tradition, preparation of producers to register products that apply for the EU labels, i.e. the Protected Designation of Origin, the Protected Geographical Indication or the Traditional Specialities Guaranteed.

16. Ensuring safety for consumer health and life is the basic rule for food production. The traditional and regional products cannot pose a risk to human health and life. As all other products, they also have to meet the applicable sanitary and hygienic, and veterinary requirements. The official controls of the safety of this food are conducted in line with the food law. At the same time, traditional and regional products, being part of the food quality scheme have to guarantee the traditional character evidenced by relevant controls. It is unacceptable to apply technological processes and production methods that may pose a health hazard.

17. Small companies producing traditional food do not have to introduce the HACCP system, which is obligatory for all other companies. This is due to the size of these plants and type of produced or marketed food, as they usually produce for the local markets. They produce food or use raw materials for this production which comply with the unchanged traditional methods established by many years of practice, or tradition characteristic for a given food, conducting activity in regions that are exceptional due to their geographical location. Derogations cannot negatively affect the health quality of the product and they are allowed only when they follow from the traditional production method and not result from, e.g. the lack of financial resources to adjust the plant to the production requirements. The producers may be allowed to derogate from the requirements concerning, e.g. materials used to build the devices and equipment for production or packing of the traditional product, and used in maturation and other rooms for such products.

18. The food law differentiates between quality understood as food safety applicable in all Member States (each and every food product, including regional and traditional products, has to be safe for human health or life), and voluntary traditional quality of regional and traditional products which is evidenced by quality certificates. The control system authenticates the specific quality within the scope declared by the producer. The controls of compliance with the specification are voluntary and conducted against payment by independent certification authorities, contrary to the food safety controls performed by the state sanitary services.

19. In Poland, the demand for food produced from traditional animal breeds and plant varieties increases. The consumers pay increasingly more attention to the taste of food

achieved with the traditional manufacturing methods from traditional raw materials. At the same time, traditional and regional products have to be safe for consumers' health.

20. Numerous agri-food products, which contain traditional raw materials, are manufactured with traditional methods by small-scale producers who smoke cold cuts in traditional smoking chambers thereby obtaining products with higher levels of PHA contaminations than the highest admissible standards in force from the beginning of September 2014.

21. Taking into account the health of consumers, the highest admissible levels of polycyclic aromatic hydrocarbons contamination for smoked products were further reduced. At Poland's request, the European Commission allowed cold cuts smoked in a traditional manner (smoke) although they will exceed the admissible standards for PAH contamination. These products have to be included in the List of Traditional Products kept by the Ministry of Agriculture and Rural Development.

22. Competent institutions or producers carrying out their own tests under ownership supervision have to monitor PAH contamination levels in smoked products (meat, fish, cheese) to facilitate the smoking methods and ensure food safety. The monitoring should cover traditional and regional products registered with the European Union and included in the List of Traditional Products kept by the Ministry of Agriculture and Rural Development.

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Commission Regulation (EC) No 1026/2009 of 29 October 2009 correcting Regulation (EC) No 567/2009 entering a name in the register of traditional specialities guaranteed (“Pierekaczewnik” (TSG)).

Commission Regulation (EC) No 1155/2009 of 27 November 2009 entering a name in the register of protected designations of origin and protected geographical indications (“Truskawka Kaszubska”/“Kaszëbskô Malëna” (PGI)).

Commission Regulation (EC) No 1176/2009 of 30 November 2009 entering a name in the register of protected designations of origin and protected geographical indications (“Redykołka” (PDO)).

Commission Regulation (EU) No 1232/2009 of 15 December 2009 entering a name in the register of protected designations of origin and protected geographical indications (“Wiśnia Nadwiślanka” (PDO)).

Commission Regulation (EU) No 612/2010 of 12 July 2010 entering a name in the register of protected designations of origin and protected geographical indications (“Fasola Korczyńska” (PGI)).

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Commission Implementing Regulation (EU) No 379/2011 of 18 April 2011 entering a name in the register of traditional specialities guaranteed (“Kielbasa Jałowcow” (TSG)).

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Commission Implementing Regulation (EU) No 733/2011 of 22 July 2011 entering a name in the register of protected designations of origin and protected geographical indications (“Kołacz Śląski”/“Kołacz Śląski” (PGI)).

Commission Regulation (EU) No 835/2011 of 19 August 2011 amending Regulation (EC) No 1881/2006 as regards maximum levels for polycyclic aromatic hydrocarbons in foodstuffs.

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Commission Implementing Regulation (EU) No 1044/2011 of 19 October 2011 entering a name in the register of the traditional specialities guaranteed (“Kabanosy” (TSG)).

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Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs.

Regulation (EU) No 1310/2013 of the European Parliament and of the Council of 17 December 2013 laying down certain transitional provisions on support for rural development by the European Agricultural Fund for Rural Development (EAFRD), amending Regulation (EU) No 1305/2013 of the European Parliament and of the Council as regards resources and their distribution in respect of the year 2014 and amending Council Regulation (EC) No 73/2009 and Regulations (EU) No 1307/2013, (EU) No 1306/2013 and (EU) No 1308/2013 of the European Parliament and of the Council as regards their application in the year 2014.

Commission Implementing Regulation (EU) No 844/2014 of 23 July 2014 entering a name in the register of protected designations of origin and protected geographical indications (“Cebularz Lubelski” (PGI)).

The national legislation

Act of 17 December 2004 on registration and protection of names and designations of agricultural products and foodstuffs and on traditional products (*Ustawa z dnia 17 grudnia 2004 r. o rejestracji i ochronie nazw i oznaczeń produktów rolnych i środków spożywczych oraz o produktach tradycyjnych*) (Dz.U. of 2005, No. 10, item 68 and Dz.U. of 2008, No. 216, item 1368).

Act on support for rural development with the involvement of the European Agricultural Fund for Rural Development (*Ustawa o wspieraniu rozwoju obszarów wiejskich z udziałem środków Europejskiego Funduszu Rolnego na rzecz Rozwoju Obszarów Wiejskich*) (Dz.U. of 2007 no. 64, item 427).

Act of 25 August 2006 on food and nutrition safety (*Ustawa z dnia 25 sierpnia 2006 r. o bezpieczeństwie żywności i żywienia*) (Dz.U. of 2006 no. 171 item 1225, as amended).

Ordinance of the Minister of Health of 6 June 2007 on the direct supply of foodstuffs (*Rozporządzenie Ministra Zdrowia z dnia 6 czerwca 2007 r. w sprawie dostaw bezpośrednich środków spożywczych*) (Dz.U. of 2007 no. 112, item 774).

Ordinance of the Minister of Agriculture and Rural Development of 29 December 2006 on veterinary requirements for the production of food of animal origin intended for direct sale (*Rozporządzenie Ministra Rolnictwa i Rozwoju Wsi z dnia 29 grudnia 2006 r. w sprawie*

wymagań weterynaryjnych przy produkcji produktów pochodzenia zwierzęcego przeznaczonych do sprzedaży bezpośredniej) (Dz.U. of 2007 no. 5, item 38).

Act of 7 March 2007 on support for rural development with the involvement of the European Agricultural Fund for Rural Development (*Ustawa z dnia 7 marca 2007 r. o wspieraniu rozwoju obszarów wiejskich z udziałem środków Europejskiego Funduszu Rolnego na rzecz Rozwoju Obszarów Wiejskich*) (Dz.U. of 11 April 2007 no. 64 item 427).

Ordinance of the Minister of Agriculture and Rural Development of 1 April 2009 amending the Ordinance laying down detailed rules and manner of awarding and payment of the financial aid under the Measure "Participation of farmers in food quality schemes" covered by the Rural Development Programme 2007-2013 (*Rozporządzenie Ministra Rolnictwa i Rozwoju Wsi z dnia 1 kwietnia 2009 r. zmieniające rozporządzenie w sprawie szczegółowych warunków i trybu przyznawania oraz wypłaty pomocy finansowej w ramach działania "Uczestnictwo rolników w systemach jakości żywności" objętego Programem Rozwoju Obszarów Wiejskich na lata 2007-2013*) (Dz.U. no. 60 item 497).

Ordinance of the Minister of Agriculture and Rural Development of 8 June 2010 on detailed requirements for recognition of marginal, localised and restricted activity (*Rozporządzenie Ministra Rolnictwa i Rozwoju Wsi z dnia 8 czerwca 2010 r. w sprawie szczegółowych warunków uznania działalności marginalnej, lokalnej i ograniczonej*) (Dz.U. of 2010 no. 113, item 752).

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