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IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾

9 March 2016

(2016/C 94/01)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,0973	CAD	Canadian dollar	1,4705
JPY	Japanese yen	123,63	HKD	Hong Kong dollar	8,5216
DKK	Danish krone	7,4614	NZD	New Zealand dollar	1,6192
GBP	Pound sterling	0,77135	SGD	Singapore dollar	1,5171
SEK	Swedish krona	9,2920	KRW	South Korean won	1 329,63
CHF	Swiss franc	1,0978	ZAR	South African rand	16,8748
ISK	Iceland króna		CNY	Chinese yuan renminbi	7,1466
NOK	Norwegian krone	9,3964	HRK	Croatian kuna	7,5620
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	14 452,27
CZK	Czech koruna	27,047	MYR	Malaysian ringgit	4,5147
HUF	Hungarian forint	309,62	PHP	Philippine peso	51,417
PLN	Polish zloty	4,3149	RUB	Russian rouble	78,7670
RON	Romanian leu	4,4637	THB	Thai baht	38,724
TRY	Turkish lira	3,1902	BRL	Brazilian real	4,0740
AUD	Australian dollar	1,4650	MXN	Mexican peso	19,5511
			INR	Indian rupee	73,6840

⁽¹⁾ Source: reference exchange rate published by the ECB.

COMMISSION DECISION
of 9 March 2016
setting-up a Commission expert group on electricity interconnection targets
(2016/C 94/02)

THE EUROPEAN COMMISSION,

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

Whereas:

- (1) The European Council of 20 and 21 March 2014 called for speedy implementation of all the measures to meet the target of achieving interconnection of at least 10 % of their installed electricity production capacity for all Member States. The European Council invited the Commission to propose specific interconnection objectives to be attained until 2030.
- (2) The Communication from the Commission entitled 'European Energy Security Strategy' ⁽¹⁾ proposed to extend the current 10 % electricity interconnection target to 15 % by 2030 while taking into account the cost aspects and the potential of commercial exchanges in the relevant regions.
- (3) The European Council of 23 and 24 October 2014 invited the Commission to report regularly to the European Council with the objective of arriving at a 15 % target by 2030, as proposed by the Commission, and that the target be attained, primarily, via the implementation of Projects of Common Interest.
- (4) In its Communication on a 'Framework Strategy for a Resilient Energy Union with a Forward-Looking Climate Change Policy' ⁽²⁾ the Commission recalled that a specific minimum interconnection target has been set for electricity at 10 % of installed electricity production capacity of the Member States, which should be achieved by 2020. In the same Communication, the Commission stated that it will report in 2016 on the necessary measures to reach a 15 % target by 2030.
- (5) In its Communication on 'Achieving the 10 % electricity interconnection target' ⁽³⁾, the Commission highlighted that the completion of the internal electricity market, notably ending the isolation of electricity islands, secure energy supplies for all consumers and a greater share of electricity generation based on variable renewable energy sources require more than 10 % interconnection capacity, and efforts by the EU and Member States must be guided by the need for all Member States to reach at least a 15 % interconnection capacity by 2030.
- (6) The European Council of 19 and 20 March 2015 called for the acceleration of infrastructure projects, including interconnections in particular to peripheral regions, for electricity and gas to ensure energy security and a well-functioning internal energy market.
- (7) At the same time, differences between Member States in terms of geographic location and structure of energy mix and supply means that a case-by-case approach based on a thorough assessment of bottlenecks, taking into account the costs, is needed. The regional cooperation structures — the Regional Groups for electricity established by Regulation (EU) No 347/2013 of the European Parliament and of the Council ⁽⁴⁾ (TEN-E Regulation) and the relevant High Level Groups for energy infrastructure — will be a valuable setting for discussing and agreeing on the way forward.
- (8) These High Level Groups add a political dimension, strategic steer and policy guidelines for the technical work, and help pinpoint and promote priority projects for the regions concerned. In addition to the existing Baltic Energy Interconnection Plan (BEMIP) High Level Group, which was reformed in 2015, two new High Level Groups were set up in 2015: the High Level Group on Interconnections for South-West Europe (Iberian Peninsula) and the High Level Group for Central and South Eastern Europe Gas Connectivity (CESEC)

⁽¹⁾ COM(2014) 330 final.

⁽²⁾ COM(2015) 80 final.

⁽³⁾ COM(2015) 82 final.

⁽⁴⁾ Regulation (EU) No 347/2013 of the European Parliament and of the Council of 17 April 2013 on guidelines for trans-European energy infrastructure and repealing Decision No 1364/2006/EC and amending Regulations (EC) No 713/2009, (EC) No 714/2009 and (EC) No 715/2009 (OJ L 115, 25.4.2013, p. 39).

- (9) The Group should be established to provide the Commission and the regional cooperation structures with technical advice on how best to conceptualise the 15 % interconnection target into regional, country and/or border level targets as well as on key technical issues related to the implementation of the necessary interconnections, including those related to the achievement of the 10 % interconnection target.
- (10) The structure of the expert group should aim at ensuring a balanced representation of relevant areas of expertise and areas of interest, as well as a balanced representation of gender and geographical origin. The Group should therefore be composed of representatives of the Agency for Cooperation of Energy Regulators (ACER), the European Networks of Transmission System Operators in particular for Electricity (ENTSOs) as well as experts and relevant organisations representing industry, academia and non-governmental sector with relevant expertise in internal energy market and electricity interconnection issues.
- (11) Rules on disclosure of information by members of the Group should be laid down.
- (12) Personal data should be processed in accordance with Regulation (EC) No 45/2001 of the European Parliament and of the Council ⁽¹⁾,

HAS DECIDED AS FOLLOWS:

Article 1

Subject matter

The group of experts on electricity interconnection targets ('the Group') is hereby set up.

Article 2

Tasks

1. The Group's tasks shall be:
 - (a) after identifying the factors potentially impacting exchange of electricity between Member States, to provide the Commission with technical advice on a methodology conceptualising the 15 % interconnection target into regional, country and/or border level targets to be achieved by 2030 while taking into account the cost aspects and the potential of commercial exchanges in the relevant regions;
 - (b) to provide, if so requested, technical advice on achieving the 10 % target, to identify risks that could lead to the target not being met by 2020, and to propose solutions to the Commission to overcome any implementation bottlenecks, related in particular to the financing of projects and the permit granting procedures.
2. While carrying out the tasks set out in paragraph 1, the Group shall regularly consult the regional cooperation structures, i.e. Regional Groups for electricity established by Regulation (EU) No 347/2013, as well as the relevant High Level Groups on energy infrastructure.

Article 3

Consultation

The Commission and the Directorate-General for Energy may consult the Group on any matter relating to electricity interconnection.

Article 4

Membership

1. The Group shall be composed of up to 15 members selected from:
 - (a) The Agency for the Cooperation of Energy Regulators (ACER),
 - (b) The European Networks of Transmission System Operators for electricity and for gas (ENTSO-E and ENTSO-G),
 - (c) European industry organisations and associations,
 - (d) Academic and research organisations specialised in internal energy market and energy infrastructure issues with a focus on electricity,

⁽¹⁾ Regulation (EC) No 45/2001 of the European Parliament and of the Council of 18 December 2000 on the protection of individuals with regard to the processing of personal data by the Community institutions and bodies and on the free movement of such data (OJ L 8, 12.1.2001, p. 1).

- (e) Relevant European non-governmental and international organisations specialised in internal energy market and energy infrastructure issues with a focus on electricity.
 - (f) Individuals appointed in a personal capacity as experts having outstanding expertise in the field referred to in Article 2(1).
2. Provision may be made for the same number of alternates as members to be appointed. Alternates shall be appointed in accordance with the same conditions as members; alternates automatically replace any members who are absent or indisposed.
 3. Members who are no longer capable of contributing effectively to the group's deliberations, who resign or who do not comply with the conditions set out in paragraph 1 of Article 5, or Article 339 of the Treaty shall no longer be invited to participate in the Group's meetings and may be replaced for the remainder of their term of office.
 4. Members appointed in a personal capacity shall act independently and in the public interest.
 5. Personal data shall be collected, processed and published in accordance with Regulation (EC) No 45/2001.

Article 5

Appointment

1. Members shall be appointed by the Director-General for Energy from specialists with competence in the areas referred to in Article 2 and who have responded to the call for applications.

Organisations referred to in points (c), (d) and (e) of Article 4 shall each propose a representative and his or her alternate. The Director-General for Energy may refuse a representative or an alternate proposed, if he or she does not meet the requirements specified in the call for applications. In such cases, the organisation concerned shall be asked to designate another representative or alternate.

Members referred to in points (a) and (b) of Article 4 shall not undergo the public call and be appointed directly.

2. Members are appointed for a period of two years and half, renewable once.
3. As regards members appointed in a personal capacity, provision may be made for the same number of alternates as members to be appointed. Alternates shall be appointed in accordance with the same conditions as members. Alternates automatically replace any members who are absent or indisposed.
4. The names of organisations and names of individuals appointed in a personal capacity shall be published in the Register of Commission expert groups and other similar entities ('the Register').

Article 6

Operation

1. The Group shall be chaired by a representative of the Directorate-General for Energy.
2. In agreement with the Directorate-General for Energy, the Group may set up sub-groups to examine specific questions on the basis of terms of reference defined by the Group. Such sub-groups shall be disbanded as soon as their mandate is fulfilled.
3. The Commission's representative may invite experts from outside the Group with specific competence in a subject on the agenda to participate in the work of the Group or sub-group on an ad hoc basis. In addition, the Commission's representative may give observer status to individuals, organisations as defined in Rule 8(3) of the horizontal rules on expert groups and candidate countries.
4. Representatives of the members of the Group and their alternates, as well as invited experts and observers, shall comply with the obligations of professional secrecy laid down by the Treaties and their implementing rules, as well as with the Commission's rules on security regarding the protection of EU classified information, laid down in Commission Decisions (EU, Euratom) 2015/443 ⁽¹⁾ and 2015/444 ⁽²⁾. Should they fail to respect these obligations, the Commission may take all appropriate measures.
5. The meetings of the Group and sub-groups shall be held on Commission premises. The Commission shall provide secretarial support. Other Commission officials with an interest in the proceedings may attend meetings of the Group and its sub-groups.

⁽¹⁾ Commission Decision (EU, Euratom) 2015/443 of 13 March 2015 on Security in the Commission (OJ L 72, 17.3.2015, p. 41).

⁽²⁾ Commission Decision (EU, Euratom) 2015/444 of 13 March 2015 on the security rules for protecting EU classified information (OJ L 72, 17.3.2015, p. 53).

6. The Group shall adopt its rules of procedure on the basis of the standard rules of procedure for expert groups.
7. All relevant documents (such as agendas, minutes and participants' submissions) shall be made available either in the Register of expert groups or via a link from the Register to a dedicated website. Access to dedicated websites shall not be submitted to user registration or any other restriction. Exceptions to publication shall be foreseen where disclosure of a document would undermine the protection of a public or private interest as defined in Article 4 of Regulation (EC) No 1049/2001 of the European Parliament and of the Council ⁽¹⁾.

Article 7

Meeting expenses

1. Participants in the activities of the Group shall not be remunerated for the services they render.
2. Travel and subsistence expenses incurred by participants in the activities of the Group shall be reimbursed by the Commission in accordance with the provisions in force within the Commission ⁽²⁾.
3. Those expenses shall be reimbursed within the limits of the available appropriations allocated under the annual procedure for the allocation of resources.

Article 8

Applicability

This Decision shall apply for 5 years from the date of its adoption.

Done at Brussels, 9 March 2016.

For the Commission

Miguel ARIAS CAÑETE

Member of the Commission

⁽¹⁾ Regulation (EC) No 1049/2001 of the European Parliament and of the Council of 30 May 2001 regarding public access to European Parliament, Council and Commission documents (OJ L 145, 31.5.2001, p. 43). These exceptions are intended to protect public security, military affairs, international relations, financial, monetary or economic policy, privacy and integrity of the individual, commercial interests, court proceedings and legal advice, inspections/investigations/audits and the institution's decision-making process.

⁽²⁾ Commission Decision C(2007) 5858 of 5 December 2007 on the rules on the reimbursement of expenses incurred by people from outside the Commission invited to attend meetings in an expert capacity

NOTICES FROM MEMBER STATES

Types of gas and the corresponding supply pressures according to Article 2(2) of Directive 2009/142/EC of the European Parliament and of the Council relating to appliances burning gaseous fuels

(2016/C 94/03)

(This publication is based on information received by the Commission from the Member States)

Country	Gas family	Wobbe index (gross) in		Supply pressure in mbar		
		MJ/m ³ or kWh/m ³ (0 °C)	MJ/m ³ or kWh/m ³ (15 °C)	Min.	Nom.	Max.
Denmark	FIRST	23,60-26,20 MJ/m ³	22,37-24,84 MJ/m ³	6 ⁽¹⁾	8 ⁽¹⁾	15 ⁽¹⁾
	Group a	6,56-7,28 kWh/m ³	6,21-6,90 kWh/m ³			
	SECOND	50,76-55,80 MJ/m ³ ⁽²⁾ ⁽³⁾	48,12-52,90 MJ/m ³ ⁽²⁾ ⁽³⁾	17 ⁽¹⁾	20 ⁽¹⁾	25 ⁽¹⁾
	Group H	14,10-15,5 kWh/m ³ ⁽²⁾ ⁽³⁾	13,37-14,69 kWh/m ³ ⁽²⁾ ⁽³⁾			
	THIRD	76,90-92,10 MJ/m ³	72,90-87,31 MJ/m ³	25 ⁽¹⁾	30 ⁽¹⁾	35 ⁽¹⁾
	Group B/P	21,36-25,58 kWh/m ³	20,25-24,25 kWh/m ³			

⁽¹⁾ Inlet pressure for the appliances in mbar.

⁽²⁾ Abnormal supply conditions: provided that the Danish Safety Technology Authority has approved a special contingency plan allowing supply in an abnormal supply range, the Wobbe index can be between 50,04 and 50,76 MJ/m_n³ (0 °C)/13,9-14,1 kWh/m_n³ (0 °C).

⁽³⁾ It is permitted to inject biogas upgraded to natural gas quality, i.e. upgraded biogas with a Wobbe index between a minimum of 50,76 MJ/m_n³ (0 °C) and a maximum of 55,80 MJ/m_n³ (0 °C).

V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION
POLICY

EUROPEAN COMMISSION

Prior notification of a concentration

(Case M.7952 — Bridgepoint Group/Smyk Group)

Candidate case for simplified procedure

(Text with EEA relevance)

(2016/C 94/04)

1. On 23 February 2016, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004⁽¹⁾ by which the undertaking Bridgepoint Group Limited (United Kingdom) acquires within the meaning of Article 3(1)(b) of the Merger Regulation control over the undertakings belonging to Smyk Group, namely the following companies: Kids International sp. z o.o. (Poland); Smyk All for Kids SRL (Romania); Madras Enterprises Limited (Cyprus); Prolex Services Ltd (Cyprus); Spiele Max Holding GmbH (Germany); E-Commerce Services sp. z o.o. (Poland); Paritet-Smyk LLC (Ukraine); LLC Smyk Rus (Russia); Spiele Max AG (Germany); Beteiligungs und Dienstleistungs GmbH (Germany); Smyk sp. z o.o. (Poland); Smyk Global Assets sp. z o.o. (Poland); Mexvet Enterprises Limited (Cyprus); and Smyk Global Assets GmbH (Switzerland) by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- for Bridgepoint Group Limited: private equity company specialised in investments in European middle market companies active in a range of sectors including consumer/retail, business services, financial services, healthcare and media,
- for Smyk Group: retail sale, including online sale, of products for children such as toys, children's apparel and child/baby care products and accessories.

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of the Merger Regulation. However, the final decision on this point is reserved. Pursuant to the Commission Notice on a simplified procedure for treatment of certain concentrations under Council Regulation (EC) No 139/2004⁽²⁾ it should be noted that this case is a candidate for treatment under the procedure set out in this Notice.

4. The Commission invites interested third parties to submit their possible observations on the proposed operation to the Commission.

Observations must reach the Commission not later than 10 days following the date of this publication. Observations can be sent to the Commission by fax (+32 22964301), by email to COMP-MERGER-REGISTRY@ec.europa.eu or by post, under reference M.7952 — Bridgepoint Group/Smyk Group, to the following address:

European Commission
Directorate-General for Competition
Merger Registry
1049 Bruxelles/Brussel
BELGIQUE/BELGIË

⁽¹⁾ OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

⁽²⁾ OJ C 366, 14.12.2013, p. 5.

OTHER ACTS

EUROPEAN COMMISSION

Publication pursuant to Article 26(2) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs as regards a name of traditional speciality guaranteed

(2016/C 94/05)

In accordance with the first subparagraph of Article 26(1) of Regulation (EU) No 1151/2012 ⁽¹⁾, Hungary submitted ⁽²⁾ the name ‘Tepertős pogácsa’ as name of a traditional speciality guaranteed (TSG), which complies with Regulation (EU) No 1151/2012. The name ‘Tepertős pogácsa’ had previously been registered by Commission Implementing Regulation (EU) No 1144/2013 ⁽³⁾ without reservation of name in accordance with Article 13(1) of Council Regulation (EC) No 509/2006 ⁽⁴⁾ as traditional speciality guaranteed and is currently protected in accordance with Article 25(2) of Regulation (EU) No 1151/2012.

In the light of the above, the Commission hereby publishes the name

‘TEPERTŐS POGÁCSA’

in view of enabling it to be registered in the register of traditional specialities guaranteed provided for in Article 22 of Regulation (EU) No 1151/2012.

This publication confers the right to oppose that the name ‘Tepertős pogácsa’ is entered in the register of traditional specialities guaranteed provided for in Article 22 of Regulation (EU) No 1151/2012, pursuant to Article 51 of that Regulation.

In case the name ‘Tepertős pogácsa’ is entered in the register, in accordance with Article 26(4) of Regulation (EU) No 1151/2012, the current product specification of the TSG ‘Tepertős pogácsa’, as published in Annex II to Implementing Regulation (EU) No 1144/2013, shall be deemed to be the specification referred to in Article 19 of Regulation (EU) No 1151/2012 for the TSG ‘Tepertős pogácsa’ protected with reservation of name.

For sake of completeness and in accordance with Article 26(2) of Regulation (EU) No 1151/2012, this publication includes the specification of the TSG ‘Tepertős pogácsa’ as published in Annex II to Implementing Regulation (EU) No 1144/2013 ⁽⁵⁾.

PRODUCT SPECIFICATION OF A TRADITIONAL SPECIALITY GUARANTEED

‘TEPERTŐS POGÁCSA’

EC No: HU-TSG-0007-0060-27.09.2010

1. Product specification

1.1. *Name to be registered*

‘Tepertős pogácsa’

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

1.2. *Whether the name:*

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

⁽¹⁾ 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 (OJ L 343, 14.12.2012, p. 1).

⁽²⁾ EU No HU-TSG-0107-01404 — 3.12.2015.

⁽³⁾ Commission Implementing Regulation (EU) No 1144/2013 of 13 November 2013 entering a name in the register of traditional specialities guaranteed [Tepertős pogácsa (TSG)] (OJ L 303, 14.11.2013, p. 17).

⁽⁴⁾ Council Regulation (EC) No 509/2006 of 20 March 2006 on agricultural products and foodstuffs as traditional specialities guaranteed (OJ L 93, 31.3.2006, p. 1). Regulation repealed and replaced by Regulation (EU) No 1151/2012.

⁽⁵⁾ See footnote 3.

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

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

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

1.4. *Type of product*

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

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

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

Organoleptic characteristics:

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

Physical and chemical characteristics

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

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

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

Starting materials:

for the crackling cream:

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

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

Method of production:

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

Production of short 'Tepertős pogácsa'

First stage: preparation of the crackling cream

The fresh, skinless crackling is crushed with a rolling-pin on a board until the coarsest and most irregular pieces have been flattened and the fried pieces are evenly distributed in the cream. They may also be minced with a mincer. In that case, the disk with the smallest perforations should be used.

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

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

Second stage: preparation of the dough

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

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

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

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

The products are sold without packaging (loose) or pre-packed.

Production of flaky 'Tepertős pogácsa'

First stage: preparation of the crackling cream

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

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

Second stage: preparation of the dough

The 'basic dough' is prepared with flour, the fat set aside when the crackling cream is prepared, and salt (approximately 1 % in relation to the weight of the flour), as well as, per kilogram of flour, 5 % of yeast activated in milk, 0,02 % of white wine or vinegar and, possibly, one egg, one egg yolk and enough cream to obtain a fairly supple dough which is firm and easily malleable.

Keeping the ingredients and the crackling cream at a low temperature is important for this variety so that the crackling cream can separate the dough layers when the flaky structure is prepared. The fat between the thin layers of cold dough melts during baking and prevents the dough layers from sticking. In the meantime, the water in the dough and the fat turns into steam, softening and separating the layers of dough, a process by which the product being baked separates into leaves.

The flaky structure may be achieved in two ways:

- (a) The crackling cream is spread evenly on the thin layers of dough, then the dough is rolled up starting from one end. This roll is left to rest for 15-30 minutes, then the dough is rolled back out into a thin layer and rolled up again at 90 degrees to the previous rolling. If this process is not carried out, the scones will collapse during baking.
- (b) The rested basic dough is rolled out into a thin layer and the crackling mixture is spread on its surface at each folding. In this case it is not rolled up but folded (at least three times).

Before the last rolling-out the dough is rested for at least 15 minutes, then it is rolled out until it is finger-thick (1-2 cm); its surface is scored with deep perpendicular lines and it is cut up using a dough-cutter 3-6 cm in diameter. The scones needed to fill the baking tray are placed close to each other on the pastry board and then coated with beaten egg using a brush, care being taken not to let the egg run down the sides of the cylinders.

When the egg has dried slightly on the surface, the scones are placed, evenly spaced, on the baking tray; they are left to rise for 40-45 minutes and then baked in a hot oven at 220-240 °C for 8-10 minutes. Then they are ready.

The products are sold without packaging (loose) or pre-packed.

1.7. *Specific character of the agricultural product or foodstuff*

The specific character of 'Tepertős pogácsa' is based on the following:

- the basic material comprising pork crackling and pork fat,
- the special technique used to prepare the dough,
- the physical, chemical and organoleptic characteristics.

The basic material, pork crackling, gives the product its character.

The crackling, which comprises the pieces obtained by frying fat bacon containing little or no meat, gives 'Tepertős pogácsa' its specific character. The crackling has a protein content of 12-13 %, a fat content of 82-84 % and provides at least 60 % of the fat contained in the product.

The special technique used to prepare the dough:

The crackling which is used to make the short variety also makes it possible to prepare the dough by means of a special folding technique which gives it its flaky structure; moreover, the high fat content means that the dough must undergo special preparation in cold conditions at 24-26 °C.

The physical, chemical and organoleptic characteristics:

Owing to the 20-30 % fat content achieved by using the pork crackling and fat, 'Tepertős pogácsa' has a higher nutritive value, dries less quickly and has a longer shelf-life than other products in the same category.

1.8. Traditional character of the agricultural product or foodstuff

The word 'pogácsa' (scone) was first used around 1395 and originally meant a griddle cake/bread baked in ash and embers. In Hungarian folk tales the scone became known as 'hamuban sült pogácsa' (scone baked in ash). Until the end of the 17th century the griddle cake/bread, which was eaten like bread, was called scone-bread or scone-type bread. The present-day variety — which is smaller, cylindrical and marked with a square pattern — became widespread in Hungary at the end of the Middle Ages. This griddle cake/bread, with its different varieties of dough, was the most common foodstuff in peasant cuisine and its popularity has been undeniable ever since.

Two conditions enabled the development of 'Tepertős pogácsa': firstly, the custom of frying fat from bacon became widespread and, secondly, crackling became an everyday food. According to a description of a middle-ranking noble family in the county of Somogy dating from 1770, frying bacon and making crackling became part of the customs of noble households from the 18th century onwards. Proof of this is provided by the succession inventory of noble families, which shows that fat/lard firkins started to appear in the Great Plain from the 18th century (*Cegléd 1850-1900*, published by Ceglédi Kossuth Múzeum, Cegléd, 1988, pp. 28-30 Szűcs). The custom of frying bacon and eating fat/lard probably became part of the popular peasant tradition of preparing pig in the mid-19th century, because from the 1850s onwards fat/lard firkins appeared in the peasant registers of the area between the Danube and the Tisza.

According to oral ethnographic data from the turn of the 19th and 20th centuries, crackling was used for making soap by peasant households in the Central Tisza region, and eating crackling developed gradually. After slaughtering a pig, the scones were baked with fresh, generally small, skinless crackling. Major consolidated works produced in the 1930s in the field of ethnography refer to scones made with risen or unrisen dough based on wheat flour and already embellished, among other ingredients, with crackling (Bátky Zs.: 'Táplálkozás' (Food) in: *A magyarság néprajza* (Ethnography of the Hungarians), Budapest, 1933, p. 100) and it can therefore be maintained that the addition of crackling from bacon fried to risen dough became a widespread custom at the beginning of the 20th century.

Today, 'Tepertős pogácsa' has become an important part of everyday meals and is served after soups (made with meat or beans). It is offered to meeting or conference participants and is a dish favoured in the home, especially on the occasion of family celebrations (weddings, christenings) or feasts (Christmas, Easter); it is also often served as a savoury snack to accompany wine in agri-tourism (*Hagyományok Ízek Régiók* (Regional Taste Traditions), Vol. I, p. 145-147.).

From the 1880s to the present day several cookery books have attested to its reputation, including Dobos C. József: *Magyar-Franzia szakácskönyv* (Hungarian-French cookery book) pp. 784-785, 1881; Rozsnyai Károly: *Legújabb nagy házi cukrászat* (The latest home-made confectionery) p. 350, 1905; *Kincses Váncza receptkönyv* (Kincses Váncza recipe book) p. 21, 1920; *Az Új idők második receptkönyve* (The second volume of the modern-day recipe book), p. 182, 1934; Hajdú Ernőné: *Jaj, mit főzsek* (What shall I cook?), p. 73, 1941; Rudnay János: *A magyar cukrászat remekei* (Masterpieces of Hungarian confectionery), p. 89, 1973.

1.9. Minimum requirements and procedures to check the specific character

Specific character	Minimum requirements:	Verification method and frequency
fat content	— 20-30 % (of the dry matter) — only pig fat may be used	In accordance with the product description under point 3.5, in a laboratory once every six months.
crackling (cream)	— pork crackling must be used — crackling without skin must be used	On the basis of the file or sheet relating to the product, with documentation by batch.
ingredients	— in accordance with the product description under point 3.6 (pork crackling, pig fat, wheat flour, egg, egg yolk, milk, yeast, white wine or vinegar, cream, salt and pepper).	On the basis of the file or sheet relating to the product, with documentation by lot.

Specific character	Minimum requirements:	Verification method and frequency
organoleptic characteristics of the product (content, taste and aroma)	<ul style="list-style-type: none"> — short or flaky texture — taste and aroma characteristic of the crackling and mildly peppered 	Organoleptic test every shift.

2. Authorities or bodies verifying compliance with the product specification

2.1. Name and address

Name: Mezőgazdasági Szakigazgatási Hivatal Központ, Élelmiszer- és Takarmánybiztonsági Igazgatóság
(Central Agriculture Administration Office, Food and Feed Safety Directorate)

Address: 1095 Budapest, Mester u. 81, Hungary

Tel. +36 14563010

Fax —

Email address: oevi@oai.hu

Public Private

2.2. Specific tasks of the authority or body

The authority responsible for verification checks that the requirements set out in the specification are indeed being complied with.

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