

Application for Traditional Specialty Guaranteed Product Registration

BOARD REGULATION (509/2006 EC) on products identified as TSG agricultural products and foodstuff

‘KÜRTŐSKALÁCS’

EC number:

1. Name and address of applicant group

- Name of group or organization: Nemzetközi Kürtőskalács Szaktestület –Civil Társaság (International ‘Kürtősh Kalách’ Trade Corporation– Civil Organization)
- Address: 2096 Üröm, Kárókatona u. 2. F/1., Hungary
- Phone: +40 745 782579
- E-mail: elnokseg@kurtos.eu

2. Member state or third country

Hungary

3. Product specifications

3.1. Denomination to be registered

Kürtőskalács

3.2. Denomination

Special in itself

The first written record that mentions Kürtőskalács dates back to 1679 and was found in the county of Kolozs. Throughout the centuries, miscellaneous denominations with different spellings of Kürtőskalács popped up, to be finally standardized only by the end of 20th century. As far as we know the present name, i.e. ‘**Kürtőskalács**’ first appeared in a cookbook, published by the book department of ‘Brassói Lapok’ (a Transylvanian gazette of the time) in 1926.

Denomination bears special quality of the agricultural product or foodstuff.

Etymology of cake refers to **vent of stove**, since the fresh, steaming cake of the shape of a truncated cone’s lateral surface bears resemblance to a vent.

This opinion is shared by Attila T. SZABÓ, scholar and philologist from Kolozsvár (Klausenburg, Cluj): “...When cake is taken off from the spit in one piece, it gets the shape of a 25-30-cm long vent or tube. Since cake preserves shape when served for both family and guests, consumers are faced with this typical, vent-like image of cake tearing off in strips. It is obvious that **etymology must be closely related to the vent shape of cake**”.

3.3. *If it comes to name sustenance conform to Regulation 509/2006. EC, Art.13, Paragraph 2*

Registration with denomination sustenance

Registration without denomination sustenance

3.4. *Type of product*

Category 2.3.: confectioneries, bread, sweet pastries, cakes, biscuits and other bakery product.

3.5. *Specification of agricultural product or foodstuff referred to by name quoted in point 3.1.*

Kürtőskalács is a sweet pastry having the shape of a truncated cone's lateral surface, made from a yeast dough strip, wound in a helical shape. It has smooth surface coated with caramel glazed sugar.

Inner and/or outer surface of product may be provided ulterior topping, bearing the aroma and flavor of confectionery products. The outer ulterior topping should be some powder-like or granular material, whereas the inner coating should be viscous.

Variants

We can mark out three variants of Kürtőskalács: *homemade, carnival and alternative*. The manufacturing procedure is the same, yet some ingredients applied might differ. Differences will be highlighted in further paragraphs referring to product specification.

Size and area density

The most widespread Kürtőskalács is about 35 cm long (high), with the larger inner diameter of 8 cm and smaller inner diameter of 7 cm. Nevertheless, size and shape of product may vary on a rather wide range. Minimum length requirement is 15 cm, with no constraint on maximum length. The smaller inner diameter of the cake should be at least 4 cm, which cannot exceed 30 % of the length. Width of dough should be even, with values between 0.7-1.4 cm. Angular aperture of truncated cone-shaped cake should be between 1° and 20°

The area density of Kürtőskalács can be calculated by the relation: $m / (D \times 3.104 \times h)$, where m stands for product mass, D for average diameter of baking spit and h for product height. Value of area density should be, without ulterior topping, min. 0.45g/cm².

Perceptual qualities:

Color:

External color of Kürtőskalács without ulterior topping is golden-brown (reddish-brown). Internal surface of homemade Kürtőskalács is light yellow, while the color of other variants may depend on the ingredients applied.

Color of ulterior topping may also vary.

Consistency:

The exterior of cake is a hard, crispy caramel sugar glaze, nonetheless easy to break. On the inside, raised dough is soft and friable.

Aroma and flavor:

Aroma and flavor of cake is mainly provided by caramel sugar and also the sweet, raised dough, which has been freshly baked. Optional ulterior topping will also add to flavor and aroma.

Commercialization:

Kürtőskalács is marketed by the piece. Product should be provided protective wrapping, procedure that will be elaborated at product specification. No protective wrapping is required only in case if product is served on plate at a catering trade place.

Distinctive regulations for labeling and providing customer information:

Customer information is provided via inscription or label on the protective wrapping or sign bearing product specification, which is hung out in the vending place. Inscription or label shall indicate the following:

-Official designation of product, Kürtőskalács, marked by emphasized print, and in case of product with ulterior topping name of product indicated by an adjective - noun cluster (e.g. Kürtőskalács with Walnuts). On demand this can be translated to other languages as well.

-On demand a foreign language term indicating product, which may be one of the following: phonetic transcription of Kürtőskalács into the foreign language (e.g. Kürtősh Kalách), translating *székely kalács (Szekler Cake)* or *magyar kalács (Hungarian Cake)* into the foreign language or phonetic transcription of the word *kürtős* into the foreign language (*Kürtősh*), combined with the translation of the word *Kalács (Cake)*.

-Designation of Kürtőskalács variant, (*homemade, carnival or alternative variant*) or their translation.

-If an alternative Kürtőskalács variant meets the legal requirements to be considered *gluten free* or can be taken as *vegan*, the adjective/s in case (or translation of the afferent adjectives) should also be indicated; term *vegan* can be replaced by *lent*.

-If product is baked above cinders, informative inscription should contain: *baked above cinders* or its translation.

-Information text "*Traditional Hungarian Product*" or translation of text, respectively.

-Each ingredient of product.

-Date of expiration and quality preservation.

-Name and address of product manufacturer (manufacturer website address included).

-Date of manufacturing, with a time split at least by the hour, let alone when - owing to big commodity circulation – product is traded to customer within less than 30 minutes after manufacturing (while product is still hot).

3.6. *Description of manufacturing procedure, on the basis of which agricultural product or foodstuff denominated in point 3.1., is manufactured.*

Recipe of Kürtőskalács may vary within certain constraints. Therefore ingredient quantity will also be approximated. Slight differences may also occur in manufacturing procedures. Thus, if needed, we will provide several similar descriptions. Hereinafter we will give the recipe of homemade variant and the biases.

Ingredients for 4 -5 pieces (35 cm long, with a larger inner diameter of 8 cm, or a smaller inner diameter of 7 cm).

-In case of homemade and carnival variant: 1 kg good quality wheat flour (it's recommended to use cake flour); with alternative variant wheat flour can be replaced by flour or flour mix required to obtain a raised dough with an appropriate strength.

-In case of all variants: 20 – 100 g icing sugar

-In case of all variants: 1 – 8 g salt

-In case of all variants: 10 –40 g yeast

-In case of homemade variant: 2 – 4 eggs (in the aggregate 100 – 200g), optionally some extra yolks (max. 4), in case of carnival variant the latter can be left out or replaced by egg powder free of synthetic additives, or liquid eggs.

-In case of homemade variant: 2 -5 dl milk (quantity of milk is inverse proportional to number of eggs). In case of carnival variant this can be replaced by fat milk powder of adequate quantity (min. 30 g) and water; in case of the alternative variant with vegan property it can be replaced with vegetable milk substitute.

-In case of homemade variant 200 – 300 g butter (min. 65% fat), which is either kneaded in dough in entirety or about 100 g is kneaded in dough and the rest is spread on strip by brush while baking. With carnival or alternative variant butter to be kneaded in dough can be replaced by vegetable oil, fat, margarine (min 65% fat) or the mix of these. Brushing in the process of baking can be omitted.

In case of carnival or alternative variant grated zest of lemon, orange or other citrus (max. 10 g) can be added to dough or freshly squeezed citrus juice (max. 40 ml). In addition max. 30 g vanilla sugar or vanilla powder, couple of milliliters of natural citrus extract or vanilla extract, max 10ml rum - free of synthetic additives can be added to dough. Nevertheless flavor and aroma of these additives shall not be dominant.

If cake belonging to the alternative variant is made from active gluten free flour or flour mix containing active gluten free flour as well, max.18 m/m% vital gluten can be combined with flour or flour mix. Alternative Kürtőskalács can be prepared gluten free as well. In this case max 6 m/m% natural active gluten replacer (e.g. guar or xanthan) can be added to gluten free flour. Products can be gluten free provided that they meet requirements set by expert authorities. Special raw materials are needed for preparation, and gluten contamination should be avoided at preparation and packaging.

The amount of dough of alternative variants prepared from 1 kg flour can be combined with or wrapped along with max. 150 g or 150 ml natural based ingredients differing from the above mentioned ones, provided that their aroma and flavor is confectionery wise. In no defining way can these ingredients alter mechanical features of cake, or their flavor and aroma are not to suppress that of baked dough and caramel sugar glaze. These ingredients can be like raisin, dried fruit chopped in raisin size, walnut kernel, hazelnut, almond, wine, jam or halva. It is

practical to place pieces of compact ingredients between baking spit and dough strip in the process of winding strip around spit.

If Kürtőskalács in case bears any mark of the alternative product it should be regarded as belonging to the alternative variant.

a.) How to prepare the dough

Kürtőskalács is made from a viscoelastic, sweet, hard yeast-dough.

If you prepare homemade Kürtőskalács: First crumble yeast in a small cup (about 1 dl, i.e.100 ml) of lukewarm milk and let it lift. After about 10 minutes measure flour in a big mixing bowl, combine yeasted milk and all ingredients but the rest of milk (you may want to melt butter before this operation). Add milk evenly when kneading is started, paying special attention so that dough remains hard. In case of variants other than the homemade butter and/or milk can be replaced as specified, eggs can be replaced or left out. With the alternative variant more types of flour may be used. As a result of the kneading, it has to develop a glutene structure providing the appropriate mechanical properties. The duration of the kneading depends of the method applied; if doing it by hand, it requires about ten minutes.

A dough having the ingredients choosen in the right proportion, and after an appropriate kneading detaches from the walls of the vessel. Cover the dough and let it rise at temperature of 20-40 °C until volume is about two times dough size. Do not let dough over-rise: it might deteriorate flavor and compactness. It is important to store dough in a cool place or refrigerator, re- knead it from time to time, and use it up within two hours.

b) How to prepare baking, flatten out surface and coat with sugar

Baking is performed by a truncated cone-shaped baking spit made of hardwood, ceramics or iron. The most practical is use of baking spit made of hardwood.

Take a piece of dough (the widest – spread procedure indicates 385 – 425 g weight for 35-cm-long spit with a larger diameter of 8 cm, or a smaller diameter of 7 cm). Dough can be prepared in two ways for wrapping around the spit. Following the first procedure stretch dough to 1.5 cm sheet with rolling pin, then cut it into a curlicue with dough strip as wide as 1.5 – 2 cm. Subsequently you may spin dough strip. According to second procedure spin dough with two hands till you get a 3 m - long and 1.5 cm - wide, cylinder – shaped dough strip.

It is mostly operative to pre-heat baking spit to 50°C.

Brush baking spit with butter (with variants other than homemade you may use any other fat). Start to wind the dough strip on the spit. For the sake of stability tuck ends under first and last wind. If you wrap a flat strip on the spit, the winds should meet. While if you wrap spun dough strip, leave even space between winds; space width should not exceed thickness of spun dough.

Next step: flatten out dough surface and spread sugar on it.

For this we need 500 - 600 g granulated sugar, out of which we will use 120-200 g. In case of homemade variant this can be only sucrose, whereas in case of carnival variant vanilla sugar might be also added to sucrose. In case of alternative variant it can be any type of sugar which melts between 165 °C and 200 °C to become caramel, or we can combine any powder – like or granular ingredient of a natural base, provided that this aroma or flavor does not get divergent from those specific to confectionery products, even subsequent to heating.

According to a popular procedure spread granulated sugar on smooth, dry surface, which has to be longer than the spit and min. 30 cm. wide. (In case of variants other than the homemade Kürtőskalács we can use granulated sugar that has been enhanced by the above mentioned culinary to be later spread on the smooth, dry surface).

Roll the spit with strip in sugar, press (rotate) it gently and evenly till dough is evenly thick with smooth surface. If dough is spun strip, press it till wind edges meet. At this point raw Kürtőskalács is ready to bake. Nevertheless, subsequent rising of dough (of max. 5 minute) can be inserted at this stage.

Another procedure indicates to flatten out surface of raw Kürtőskalács already wound on spit while rolling it on slightly floured board. This step can also be followed by max. 5 minute of subsequent dough rising. As for homemade Kürtőskalács brush surface of raw dough with melted butter and then sprinkle granulated sugar on it (as for the other variants butter can be replaced by melted fat, oil, egg white, yolk, or eggs stirred). Note that brushing the surface of the Kürtőskalács can also be applied before we roll the cake in sugar.

Surface of 1 piece of Kürtőskalács (35 - cm long, with a larger diameter of 8 cm or a smaller diameter of 7 cm) should be provided 20 – 25 g granulated sugar.

Note that the structure of dough that has not been raised subsequently is looser, whereas structure of dough that has been subsequently raised is looser. If rising or subsequent rising is excessive, it may result in spongy, bubbled, unpalatable dough structure. Also bear in mind that volume of Kürtőskalács dough will increase under heat owing to thermal expansion of inherent gas bubbles and steam production.

c) How to bake

Only those confectionery products can be designated the name Kürtősh Kalách, which are heated by hot air and heat radiation. Baking is rendered by charcoal cinders or electric stove or gas stoves respectively. Product baked over charcoal cinders is attributed a unique flavor. In order to bake 4 – 5 pieces of Kürtőskalács you need cinders that derive from about 2.5 kg charcoal.

Place spit wrapped by the yeast dough strip on baking stand couple of cm. above cinders or above/near hot surface. Start rotating it, by performing approximately one full turn every second or third seconds. It is of utmost importance to control hot air temperature that surrounds the dough while baking, and to control degree of heat radiation. When baking above cinders, these are defined by distance of cake from cinders (of about 500°C). When baking near some other hot surface is applied, the distance measured from hot surface, as well as the temperature of hot surface can also be controlled.

The real cavalcade of flavors is represented by Kürtőskalács lubricated with melted butter while baking. If you go for this procedure the steps are as follows: melt 150-200 g butter in a small metal mug and wait till most of water content evaporates. You may combine a little (max. 5m/m %) granulated sugar. Place a 3-5 cm wide soft brush into mug. When the sugar on cake starts to get brownish, dip the brush into melted butter and lubricate the surface of the cake. Do not brush too hard because you might damage dough strip or remove sugar from the surface. In the process of baking, cover the entire surface of cake with butter. Try to avoid that melted, candied butter drip on cinders or hot surface, because the smoke derived will assign the cake bitter, bad flavor.

Kürtőskalács is ready when cake surface has a nice, uniform golden – brownish (reddish – brownish) color. With professional manufacturing this means inner part is well-done too. Baking time may circumstantially vary between 6 and 15 minutes.

d) How to apply ulterior toppings

Kürtőskalács can be enriched by further aromas and flavors if the completed cake is provided ulterior topping. In this case a cluster adjective – noun should be applied for product designation (e.g. Walnut Kürtőskalács). External ulterior topping should be applied by sprinkling topping on surface of hot, freshly baked cake, which has just been taken off the baking spit or by rolling cake in topping. In this process granules of ulterior topping will stick in melted, caramel sugar glaze. Internal ulterior topping may be applied via brushing.

Homemade Kürtőskalács can be provided ulterior topping limited to ground or chopped kernel, almond seed, cinnamon, natural vanilla powder or one of these combined with sugar. If some other ulterior topping is utilized, product shall be considered belonging to carnival variant, even if dough ranks it in homemade variant.

In case of carnival and alternative variants, any external ulterior topping can be used that does not contain salt, cheese, meat or any ingredient that is non – specific to confectionery product, plus sugar containing artificial coloring matter. Ulterior topping can include only natural ingredients, except for vanilla sugar powder used with variants other than homemade Kürtőskalách.

Alternative Kürtőskalács category applies to all variants that have been provided ulterior internal topping.

Note that subsequent to the application of certain ulterior topping cake can be placed back in oven for roasting (max. 10 -15 seconds, that is couple of turns of spit).

e.) How to provide protective packaging and how to store

When baking is finished and haphazard ulterior topping is applied, hold spit vertically above strong wooden plate or metal plate with thinner end pointing down. Release cake by gently knocking metal axis of spit against wooden or metal plate.

Take away products should be provided protective packaging. Do not start to place Kürtőskalács in protective packing in less than 1 minute after baking. You want to start narrowing the package (fold or tuck in) only approximately 5 minutes when most of steam has leaked out of interior of cake. Protective packaging can be closed only after cake has cooled (25 – 30 min). The cooled, ready cake must not be exposed to strong sun and heat. The most practical wrapping material should be heat resistant (e.g. cellophane foil), easy-to-remove from surface of cake. Sticking can occur when in the packaging process, hot melted sugar glaze topping touches wrapping material, or in case if storing subsequent to vending is not adequate (i.e. cake is exposed to heat or moisture). Kürtőskalács can also be stored in protective gas applied for bakery products.

In case of homemade Kürtőskalács it is a must, whereas in case of other variants it is recommended to use treads of red, white and green or respectively light blue and golden cords at upper part of package to pull package end together and then close package after Kürtőskalács has been cooled.

Kürtőskalács can be kept in shady, dry and cool place. Quality preservation can be assessed to max. 3 hours and time of expiration cannot exceed 24 hours.

3.7. *Special feature of agricultural product or foodstuff*

Defining image of product is marked by the helix – shaped strip made from sweet, yeasted dough, which runs along lateral surface of truncated cone; smooth surface and shiny, golden – brown (reddish – brown) coating. One specific difference of product – feature that distinguishes it from all related pastries – is the sugar glaze that melts on cake surface to form a continuous, compacted coat of caramel crust. There is not one cake baked on spit, which has a similar construction. Another specific difference of product is flawless insertion of strip winds made from dough, which assigns cake mechanical firmness besides sugar glaze that melts and becomes compact.

Cake gains special savor by aroma of sweet raised dough and caramel sugar. Ulterior topping applied to Kürtóskalács after its baking may add further cavalcade of savor to cake.

Of pastries that are most closely related to Kürtóskalács the Transylvanian Saxon *Baumstriezel* has a **cylinder** shape, unlike the defining image feature of Kürtóskalács, which is the helix running along the lateral surface of the truncated cone. *Skalický Trdelník (Trdelnic from Szokolca)* from Slovakia (formerly Upper Hungary) as well as *Trdlo/Trdelnice/Trdelník* from the Czech –Moravian region differ from Kürtóskalács in that there is no caramel sugar glaze on surface of cake, helix – shaped dough generally runs along cylinder surface, and this surface is not evenly flattened out.

Product is manufactured and not made en gross.

3.8. *Traditional quality of agricultural product or foodstuff*

a.) Development of product

First known record with hint at family of cakes baked by rotating spit over cinders dates back to medieval times (about 1450) and is to be found in a manuscript from Heidelberg. Description mentions strip of raised dough that has to be wound in helix shape around baking spit, and brushed with yolk before baking.

In 16th century evolution of cake family ramified in three branches. First branch contains pastries that preserved image of cake similar to the above dough (i.e. strip wound on spit in helix shape). The Szekler – Hungarian Kürtóskalács (*Kürtósh Kalách*), *Skalický Trdelník (Trdelnic from Szokolca)*, and the Czech-Moravian *Trdlo/Trdelnice/Trdelník*, which is virtually the same as the latter, as well as the *kürtósfánk (Kürtósh Donut/Kürtós Baked in Oil)* belong to this branch. The second branch has pastries of liquid dough, namely the Lithuanian – Polish – French *Ragoulis/Sakotis/Sekacz/Gateau a la broche*, the German *Baumkuchen*, the Austrian *Prügelkrapfen/Prügelkrapfen* as well as the Swedish *Spettekaka/Spettkaka*. The third branch is represented by one cake, the Transylvanian – Saxon *Baumstriezel*, where a continuous dough strip is placed on spit (see www.kurtos.eu).

First known recipe of Kürtóskalács originates from Transylvania, included in the Cookbook of Countess Mária MIKES from Zabola from the year of 1784 ('kürtós kalács' à la Mrs. PORÁNI). Back then there was no sweetening of any kind in the manufacturing procedure. A recipe from the cookbook written by Kristóf Simai in 1795 and the next years in Upper Hungary (present Slovakia) already mention **sweetening subsequent to baking**. *Trdelnic from Szokolca* is based on similar manufacturing procedure, with cake surface covered by chopped kernel of shelled

fruit (e.g. walnut, almond) before baking, and sugar that is added only subsequent to baking.

Almost 100 years passed, when first mention is made of the next step in the evolution of Kürtőskalács, i.e. appearance of caramel sugar glaze, in *Aunt Rézi's Cookbook* written by Terézia DOLECSKÓ in 1876, published in Szeged, Hungary. Recipe suggests **sprinkling sugar (sugar almond) on dough on spit a priori to baking**. Consequently, other flavors appear besides the 'merely' sweet flavor. Explanation is that due to heat sugar is made caramel and also enters in what is known as Maillard reaction. Sugar glaze that melts to become caramel and then compact, thus forming continuous coat, also adds to mechanical firmness of cake. Shortly afterwards pure sugar (not almond sugar) was applied to dough surface before baking, even with the omission of sweetening subsequent to baking. Ágnes ZILÁHI's cookbook entitled *Valódi Magyar szakácskönyv (The Real Hungarian Cookbook)*, which appeared in Budapest in 1892, presents such a recipe.

First mention of **ulterior topping applied on caramel glazed sugar** (vanilla sugar) is to be encountered in *Rézi néni szakácskönyve (Aunt Rézi's Cookbook)*. The use of ground, chopped or candied walnut kernel applied as ulterior topping became popular only in the second trimester of 20th century. As far as we know Pál KÖVI's cookbook, *Erdélyi lakoma (Transylvanian Feast)*, which came out in 1980, seems to be the first source with the tip of applying this type of ulterior topping. The wide spectrum of cinnamon, coconut, cocoa, etc. ulterior toppings started to receive wide application merely at the end of the previous century.

The current, most frequently baked variant of Kürtőskalács evolved on the eastern periphery of Hungarian speaking region, i.e. the Szeklerland, in the first half of 20th century. It is specific to this variant that **surface of raw dough wrapped around spit is flattened out**, by the usual procedure of rolling (turning) it on flat surface sprinkled with granulated sugar. By this procedure the sequential winds of dough strip wrapped around spit are pressed together, rendering the cake smoother, more compact in structure and more elegant. First written record of this technological step appears in Mrs. ZATHURECZKY, née Mancsi ZLECH's cookbook, which was published in Barót between 1934 – 1943. The cookbook entitled *Erdélyi ízek (Flavors of Transylvania)*, which appeared in Csíkszereda (Szeklerburg/Miercurea-Ciuc), published by Proprint Press in 2007, specifies recipe of the sort.

b.) Spread of Kürtőskalács

Kürtőskalács became popular among Hungarian nobility at beginning of 18th century. Hint at Austrian or German origin is the fact that conservative Transylvanian nobleman, Péter APOR, in his work *Metamorphosis Transylvaniae* does not mention Kürtőskalács in the list of traditional Hungarian foods, for all the evidence we have about the cake in case already existing in his wife's cuisine. In a letter from mother superior of Moldavia addressed to Mrs Péter APOR, née Borbála KÁLNOKI, the mother superior asks Mrs. APOR to have a butler of hers taught the art of baking Kürtőskalács "...Honored mother Superior prays You if She could send You a butler in the hope perchance You spare no pain and teach him kindly some art of baking Kürtős Kalács withal others..."

By the end of 18th century Kürtőskalács **became popular on all Hungarian speaking regions**, a defining element of both civilian and folk cuisine. In the first volume of *A Székelyöfld leírása (Description of Szeklerland)* from 1868, Balázs

ORBÁN writes about genesis legend of Udvarhelyszék, which seems to mirror that by this time Kürtőskalács was already strongly imprinted in the common knowledge of the region. The legend says that the Szeklers, who were chased in caves and later blockaded by the Tartars, eventually made the enemy leave by presenting them a huge Kürtőskalács made of straw held out of the cave, showing they would by no means starve. Throughout 19th and 20th centuries recipe of cake was recorded in numerous popular cookbooks.

As a result of civilian evolution and urbanization at the beginning of 20th century this festive cake got to be replaced by cakes of civilian origin and a more rural nature. On the eastern periphery of the Hungarian speaking regions, in the Szeklerland, fire mechanisms of the open fireplace type survived all the way to the end of 19th century. Consequently, Kürtőskalács has been preserved as a living tradition on regions dwelt by Szeklers. Up to the present Kürtőskalács baked above cinders is regarded as immanent to the Transylvanian wedding menu.

Following the change of regime in 1989, the Kürtőskalács has become the traditional local treat offered to Hungarian tourists visiting Szekler villages and thus the indispensable element of the image related to the Szeklerland and Transylvania. **This gastronomic tradition, which earlier had been preserved merely in rural communities of Szeklers, gradually found its way back to the culture of the Hungarian elite, mainly due to tourism.** By the middle of 1990s Kürtőskalács became popular in most cities in Hungary and tourists visiting Hungary report on ‘the gorgeous, sweet, tubular treat’ with admiration.

These days Kürtőskalács manufacturing is not restricted to Hungarian speaking regions. Firstly, owing to international migration of labor, and secondly, thanks to tourism it has been streamlined throughout the world. Moreover, today Kürtőskalács is considered not only a Szekler or Hungarian symbol, but also a European pastry and gastronomic symbol. Because it is easy to make and quick to make, and also easy to consume, the future will bring further spreading of Kürtőskalács.

3.9. *Minimum requirements and procedures for controlling special feature of product*

a.) Controlling basic features of ingredients specified by product

It is necessary to control nature, quality, freshness (warrant) and minimum quantity used regarding all ingredients of yeasted dough of the given Kürtőskalács variant. Homemade Kürtőskalács can be exclusively made from natural ingredients (flour, sugar, milk, butter, eggs, yeast and salt). Also with other variants, of all ingredients it is merely margarine and vanilla sugar powder that can be synthetic, including ingredients of ulterior topping.

Ingredients of a powdery consistency (flour, egg powder, milk powder, sugar, salt, dried yeast), which are used for manufacturing carnival version, can be marketed in a mix and pre – packed. Preservative can be exclusively vitamin C (in quantity of max. 0.5 m/m %) and emulsifier can be lecithin (in quantity of max. 1 m/m %).

Cake cannot contain flavor enhancer, baking powder, cake additive, coloring matter or preservative (except for vitamin C, which decays in the baking process anyway). Ingredients are defined by the usual analytical procedures. No other ingredient besides the ingredients mentioned in product specification can be used for preparing Kürtősh Kalách.

b.) Controlling manufacturing process as specified by recipe

The result of kneading must be hard, viscoelastic, raised dough. After rolling helix – shaped winds of dough strip wrapped around baking spit in granulated sugar (or on board which has been slightly floured - if sugar is sprinkled on dough surface), it is not allowed to have gaps between winds. Baking temperature must be properly high: when cake is ready min. 90% of surface should be covered with a continuous caramel sugar glaze which first had melted, then became compact to form golden-brown/reddish-brown, crispy coating. If there is ulterior topping, the predominant part should not twirl off caramel sugar glaze. Dough of cake must not be cracked, ragged, raw, swollen, spongy, too fat, over-risen, bubbled or dry. Furthermore it should come off baking spit in one piece. No part of surface can be charred. Dough consistency cannot be stringy, friable or hard, unlike caramel sugar glaze, which must be hard. Flavor and aroma should not be bitter or burnt and should by no means vary from flavor and aroma specific to confectionery. Flavor and aroma should be dominated by that of caramel sugar glaze and baked, yeast dough.

4. **Authorities and bodies that control product specification parity**

4.1. *Name and address*

Name: Nemzeti élelmiszerlánc-biztonsági Hivatal
(National Foodstuff Security Office)

Address: 1024 Budapest, Keleti károly u. 24.

Phone no.: +36 -1 – 456 – 3012

E-mail: etbi@nebih.gov.hu

State Private

Furthermore: Foodstuff Security and Animal Health Directorates of Governmental Agencies for 19 Counties and Regional Offices

(http://www.kormanyhivatal.hu/hu/szakigazgatasi-szervek/elelmiszerlanc_biztonsagi-es-allategeszsegugyi-igazgatosag)

4.2. *Defined tasks of authority or body*

Each step of product manufacturing should be controllable, starting from character and storage of ingredients, through making and baking sweet dough (raised with yeast), to packaging and shipping. It must be controlled whether product is legitimate in bearing the name of variant in case or if it rightfully uses the TSG (Traditional Specialty Guaranteed) trademark. Also it needs to be checked if product label and inscription at vending place give correct information on product as required by product specification. Only pastry characterized by specific flavor and aroma of confectionery can be considered Kürtőskalács. Parameters to be controlled are: product flavor, aroma, color, sizes, area density, (generally speaking product quality and specific features), purity, character of ingredients, and also the minimum quantity needed. It is necessary to check whether traded or served product is fresh enough.