C/2025/6577

9.12.2025

Publication of an application for approval of an amendment to a product specification pursuant to Article 59(4) of Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialities guaranteed and optional quality terms for agricultural products, amending Regulations (EU) No 1308/2013, (EU) 2019/787 and (EU) 2019/1753 and repealing Regulation (EU) No 1151/2012 [1]

(C/2025/6577)

Within three months from the date of this publication, the authorities of a Member State or of a third country, or a natural or legal person having a legitimate interest and established or resident in a third country, may lodge an opposition with the Commission in accordance with Article 61 of Regulation (EU) 2024/1143 of the European Parliament and of the Council.

APPLICATION FOR AN AMENDMENT TO A PRODUCT SPECIFICATION OF A TRADITIONAL SPECIALITY GUARANTEED

(Article 66 of Regulation (EU) 2024/1143)

'Žemaitiškas kastinys'

EU No: TSG-LT-0910-AM01 – 23.9.2024

1. **Name of product to which the amendment relates**

Žemaitiškas kastinys

2. **Member State or Third county from which the application originates**

Lithuania

3. **Headings in the product specification concerned by the amendment(s)**

☐ Name of product

☒ Description of product

☒ Method of production

☒ Other

4. **Description and reasons for the amendment(s)**

1. The text in third paragraph of subpoint 3.5 of the current specification has been amended to adjust the physico-chemical characteristics of 'Žemaitiškas kastinys'. The amended text reads as follows and appears in the second paragraph of subpoint 4.1 of the updated specification:

'The physico-chemical characteristics of "Žemaitiškas kastinys" are as follows:

— fat content, depending on the recipe: 28–32 %,

— common salt content: 1,3–1,7 %.'

This is being adjusted on account of the product's organoleptic characteristics: the slightly higher fat content gives the final product a slightly softer consistency and a better taste. The higher common salt content complements the mildly acidic, lactic taste of the product. The moderate common salt content combines harmoniously with the mildly fatty aftertaste.

[1] OJ L, 2024/1143, 23.4.2024, ELI: http://data.europa.eu/eli/reg/2024/1143/oj.

2. The text in the first paragraph of subpoint 3.6 of the current specification has been amended to adjust the quantities of raw materials for ‘Žemaitiškas kastinys’. The amended text reads as follows and appears in the first paragraph of subpoint 4.2 of the updated specification:

   ‘Raw materials:

   — sour cream with a fat content of 28–32 %: 80–86 kg/100 kg of product,

   — butter with a fat content of at least 82 %: 6–7 kg/100 kg of product,

   — sour milk with a fat content of 2,5–4 %: 5–5.7 kg/100 kg of product,

   — common salt: 1,3–1,7 kg/100 kg of product.’

   The ranges stated for the ingredients need to be increased because of technical specificities which depend on seasonality: the chemical composition of the fat (fatty acids) varies, which affects the technical process, the production time and the organoleptic characteristics of the final product, so it is sometimes necessary to adjust the quantities of the ingredients slightly.

3. The text in the sixth (last) paragraph of subpoint 3.6 of the current specification has been amended to adjust the method of packaging ‘Žemaitiškas kastinys’. The amended text reads as follows and appears in the sixth (last) paragraph of subpoint 4.2 of the updated specification:

   ‘“Žemaitiškas kastinys” is packaged in clay jars or disposable containers of 250 g, 200 g and 100 g or in tubs of 3–5 kg. The jars are closed with a clay lid, over which a cover is placed, and tied shut with a cord. The disposable containers are sealed with a foil lid and the tubs are sealed with a lid. After packaging, “Žemaitiškas kastinys” is cooled to a temperature of 6 °C. Once it has cooled down, the product develops a stiff, homogeneous structure.’

   Industrial buyers (cafés, restaurants, hotels, etc.) need the option of purchasing the product in larger-sized packaging.

4. The template for the specification for traditional speciality guaranteed ‘Žemaitiškas kastinys’ has been updated, meaning that the layout of the information in the document has changed and some of the points or subpoints of the existing specification have been deleted:

   (a) point 1 of the current specification has been deleted;

   (b) the information ‘Member State or third country: Lithuania’, as provided in point 2 of the current specification, appears before point 1 of the updated specification;

   (c) the title ‘Product specification’ of point 3 of the current specification has been changed to ‘Grounds for registration’;

   (d) the text in subpoint 3.1 of the current specification has been amended;

   (e) the text in subpoint 3.2 of the current specification has been amended;

   (f) subpoint 3.3 of the current specification has been deleted;

   (g) subpoint 3.5 of the current specification has been deleted, but the text contained in that subpoint has been moved to subpoint 4.1 of the updated specification, with the exception of the text in the first paragraph, which has been moved to subpoint 3.1;

   (h) subpoint 3.6 of the current specification has been deleted, but the text contained in that subpoint has been moved to subpoint 4.2 of the updated specification;

   (i) subpoint 3.7 of the current specification has been deleted, but the text contained in that subpoint has been moved to subpoint 4.1 of the updated specification, although technical amendments have been made to the second paragraph;

   (j) subpoint 3.8 of the current specification has been deleted, but the text contained in that subpoint has been moved to subpoint 4.3 of the updated specification, with the exception of the text in the last paragraph, which has been moved to subpoint 3.1 and has undergone technical amendments;

(k) subpoint 3.9 of the current specification has been deleted, but the text contained in that subpoint has been moved to subpoint 4.1 of the updated specification, with the exception of the last paragraph, and has undergone technical amendments;

(l) point 4 of the current specification has been deleted.

The specification for the traditional speciality guaranteed has been updated in line with the template provided in the Commission's digital system as referred to in Article 58(1) of Regulation (EU) 2024/1143.

5. The text in subpoint 3.4 of the current specification has been amended.

The type of product will be specified in accordance with Annex XVIII to Commission Implementing Regulation (EU) 2025/26 of 30 October 2024.

PRODUCT SPECIFICATION OF A TRADITIONAL SPECIALITY GUARANTEED

'Žemaitiškas kastinys'

EU No: TSG-LT-0910-AM01 – 23.9.2024

1. **Name(s)**

Žemaitiškas kastinys

2. **Third country or Member State applying for registration**

Lithuania

3. **Class of product, as referred to in Annex XVIII to Implementing Regulation (EU) 2025/26**

Class 1.4. Other products of animal origin (eggs, honey, various dairy products except butter, etc.)

4. **Grounds for registration**

4.1. The product:

☒ results from a mode of production, processing or composition corresponding to a traditional practice for that product.

'Žemaitiškas kastinys' is a traditional product made from sour cream that is heated, stirred and then cooled. The recipe and production method for 'Žemaitiškas kastinys' have not changed to this day, as shown by the certificate awarded to this product in 2010 by the Lithuanian Culinary Heritage Fund, confirming that 'Žemaitiškas kastinys' is made in accordance with the traditional techniques, using traditional raw materials, added ingredients and equipment.

☐ is produced from raw materials or ingredients that are those traditionally used.

4.2. The name of the product:

☒ has been traditionally used to refer to the product.

The name 'Žemaitiškas kastinys' does not convey the specific character of the product, but it is established and well known both in Žemaitija (a region in western Lithuania) and throughout Lithuania when traditionally referring to this product, as illustrated by the various sources referred to in subpoint 4.3. The name 'Žemaitiškas kastinys' is referred to in the following 20th century recipe books: *Gaspadinystės knyga arba Pamokinimai kaip prigulinčiai yra sutaisomi valgiai* (Tilžė (Tilsit), 1927), *Ką valgome* (Dr Tumėnienė et al., Kaunas, 1935) and *Lietuvių valgiai* (compiled by J. Pauliukonienė, Vilnius, 1983).

☐ identifies the traditional character of the product.

5. **Description**

5.1. *Description of the product to which the name under point 1 applies, including its main physical, chemical, microbiological or organoleptic characteristics (Articles 54(1), first subparagraph, point (b), of Regulation (EU) 2024/1143 and Article 24 of Implementing Regulation (EU) 2025/26)*

'Žemaitiškas kastinys' has a characteristic homogeneous, thick, consistent texture of stiff cream with isolated drops of liquid, may be crumbly at a temperature of + 6 °C and melts easily in the mouth. It has a uniform yellowish colour throughout. Depending on the herbs and spices used in the recipe, 'Žemaitiškas kastinys' may be tinged the colour of the added ingredients and may contain little bits of herbs or spices. It has a mild, slightly sour, lactic acid flavour with a slight saltiness and hints of the herbs and spices.

The physico-chemical characteristics of 'Žemaitiškas kastinys' are as follows:

— fat content, depending on the recipe: 28–32 %,

— common salt content: 1,3–1,7 %.

The following specific characteristics distinguish 'Žemaitiškas kastinys' from other products of the same category:

— Traditional ingredients and production method: unlike other types of *kastinys*, the recipe for 'Žemaitiškas kastinys' has barely changed since it was first mentioned in the written sources referred to in subpoint 4.3, i.e. the same ingredients are used in similar proportions. Meanwhile, in order to obtain a greater variety of flavours, other types of *kastinys*, which started to be produced later, completely replaced the sour cream with sour milk or mixed the sour cream with kefir, possibly adding beetroot or carrot juice or egg yolks, which gives the *kastinys* a red or yellow colour. The production of 'Žemaitiškas kastinys' is characterised by constant slow stirring of the butter and sour cream mixture, during which an eighth of the sour cream / sour milk mixture is added at a time, while regulating the temperature very closely (25–30 °C) to make sure that the buttermilk does not separate out. The production of other types of *kastinys* has been modernised. They are not stirred but beaten, adding all of the ingredients in three or four goes or even all at once, and may be subjected to greater temperature fluctuations.

— Flavour: 'Žemaitiškas kastinys' has a characteristic mild, slightly sour, lactic acid flavour with a slight saltiness and hints of the added herbs and spices. Other types of *kastinys* are characterised by a rather sharp lactic acid flavour (where the sour cream has been replaced by sour milk) or a yeasty lactic acid flavour (where the sour cream has been replaced by kefir), with hints of the characteristic flavour of the added juice (beetroot or carrot) or egg yolk.

— Texture: 'Žemaitiškas kastinys' has a characteristic thick, homogeneous, consistent texture of stiff cream with isolated drops of liquid, may be crumbly at a temperature of + 6 °C and melts easily in the mouth. Other types of *kastinys* are characterised by a soft, spreadable texture.

Taking into account the specific characteristics of 'Žemaitiškas kastinys', the following checks are carried out:

(1) quality of each batch of raw materials received:

— the fat content of the sour cream and sour milk must be as specified in subpoint 4.2; this is tested in a laboratory;

— the fat content of the butter must be as specified in subpoint 4.2; this is tested in a laboratory;

— the organoleptic indicators of the herbs, spices and aromatic vegetables (aroma, flavour, colour) are checked on the basis of documents and by sensory assessment;

(2) compliance with the production technique specified in subpoint 4.2: adherence to the sequence of processes and the stipulated parameters (temperature and proportions of the ingredients) is checked visually and by taking measurements during the production of each batch;

(3) quality of each batch of the final product:

— the organoleptic characteristics (texture, colour, flavour) must correspond to those set out in this subpoint; this is checked by sensory analysis;

— the fat content must be as specified in this subpoint; this is tested in a laboratory;

— the common salt content must be as specified in this subpoint; this is checked on the basis of the recipe and, where doubts arise, in a laboratory.

5.2. *Description of the production method that the producers must follow, including, where appropriate, the nature and characteristics of the raw materials or ingredients used, if relevant including the commercial designation of the species involved and its scientific name, and the method by which the product is prepared (Articles 54(1), first subparagraph, point (c), of Regulation (EU) 2024/1143 and Article 24 of Implementing Regulation (EU) 2025/26)*

Raw materials:

— sour cream with a fat content of 28–32 %: 80–86 kg/100 kg of product,

— butter with a fat content of at least 82 %: 6–7 kg/100 kg of product,

— sour milk with a fat content of 2,5–4 %: 5–5,7 kg/100 kg of product,

— common salt: 1,3–1,7 kg/100 kg of product.

Herbs and spices (black pepper, allspice, caraway, dill, mint or a mixture of these: 0,1–0,15 kg/100 kg of product) and aromatic vegetables (garlic or onion: 1–2 kg/100 kg of product) may be used.

Production method:

'Žemaitiškas kastinys' is produced using a traditional method.

The required ingredients are weighed according to the recipe. In a separate container, the sour cream and sour milk are mixed together and heated to a temperature of between 25 °C and 30 °C. The cold butter is softened by heating it to a temperature of between 25 °C and 30 °C. The aromatic vegetables are cleaned and chopped.

In accordance with the recipe, the heated, softened butter is placed in the mixing bowl and the sour cream / sour milk mixture is gradually added, pouring in an eighth of the total quantity required by the recipe each time and stirring the mixture by hand or equivalent mechanical means. 'Žemaitiškas kastinys' must always be stirred in the same direction. When the mixture reaches the consistency of sour cream (without separation of the buttermilk), another eighth of the sour cream / sour milk mixture is added and stirring continues. This is repeated until all of the sour cream / sour milk mixture has been added (in accordance with the recipe). When 'Žemaitiškas kastinys' starts to stiffen, it is salted and the ground herbs and spices and chopped aromatic vegetables are added and stirred in evenly. 'Žemaitiškas kastinys' must be packaged immediately, before it solidifies.

'Žemaitiškas kastinys' is packaged in clay jars or disposable containers of 250 g, 200 g and 100 g or in tubs of 3–5 kg. The jars are closed with a clay lid, over which a cover is placed, and tied shut with a cord. The disposable containers are sealed with a foil lid and the tubs are sealed with a lid. After packaging, 'Žemaitiškas kastinys' is cooled to a temperature of 6 °C. Once it has cooled down, the product develops a stiff, homogeneous structure.

5.3. *Description of the key elements establishing the product's traditional character (Article 54(1), first subparagraph, point (d), of Regulation (EU) 2024/1143 and Article 24 of Implementing Regulation (EU) 2025/26)*

In addition to the primitive method of producing butter by using a spoon to beat sour cream in a dish, a method which was widespread throughout Lithuania, one Lithuanian region, Žemaitija, developed its own distinctive technique of processing sour cream by stirring heated sour cream and taking care that the buttermilk did not separate out. This technique spread throughout Lithuania. The product obtained, 'Žemaitiškas kastinys', has a specific flavour and consistency (*Lietuvių kalbos atlasas*, vol. 1, *Leksika*, Vilnius, 1977). In the mid 19th century, the product was described in academic publications (*Litwa pod wzgledem starozytnych zabytkow, obyczajow i zwyczajow skreslona* (Ludwik Adam Jucewicz (Ludwik z Pokiewia), Vilnius, 1846) and *Pamiętniki Pana Kamertona* (Leon Potocki, Poznań, 1869)), emphasising its production method (made from heated sour cream) and very pleasant taste.

The National Museum of Lithuania holds transcriptions of accounts by people born at the end of the 19th century and the beginning of the 20th century (National Museum of Lithuania ethnographic collections, storage repositories F 15-4, F 15-13, F 32-7 and F 32-48), in which the production technique and recipe are described as follows: First, three tablespoons of sour cream and half a spoon of butter are placed in a heated clay bowl. This is mixed thoroughly and stirred with a wooden spoon, always in the same direction. When the stirred mass starts to cool and separate into buttermilk, the bowl is heated in hot water and the liquefied mass is cooled in a bowl of cold water. While stirring, sour cream is added to the mass in small quantities. Some of the sour cream is often replaced by curdled milk, making the *kastinys* lighter. When it is time to stop stirring, salt and other herbs and spices are added (caraway, ground pepper, chopped garlic and onion, spring onion greens in season and sprigs of dill or mint).

In *Lietuvių valgiai* (compiled by J. Pauliukonienė, Mokslas, Vilnius, 1983), a book produced by academics in 1983 which describes the old traditional techniques for preparing the raw materials, in which the sour cream is separated from the milk by hand (by skimming it off with a spoon), naturally leaving some curdled milk in the sour cream, the recipe and production method for 'Žemaitiškas kastinys' are as follows: '"Žemaitiškas kastinys": ½ l sour cream, 1 spoon of butter, ½ teaspoon of caraway or other herbs or spices, salt. The butter is placed in a clay bowl with a spoonful of sour cream, the bowl is placed in hot water, and the mixture is stirred with a wooden spoon. After it has been stirred a little (before the buttermilk separates out), another spoon of sour cream is added, and stirring continues until all the sour cream has been added. When it starts to thicken, salt is added, along with the washed and dried caraway, mixing thoroughly. *Kastinys* has a somewhat salty, mild, slightly sour taste.'