C/2026/2144

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Publication of an application for registration of a geographical indication pursuant to Article 15(4) of Regulation (EU) 2024/1143 of the European Parliament and of the Council

(C/2026/2144)

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, in accordance with Article 17 of Regulation (EU) 2024/1143 of the European Parliament and of the Council [1] an opposition with the Commission.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

'Kiełbasa pradziada z Dukli'

PGI-PL-03396 – 8.1.2025

1. **Name(s)**

'Kiełbasa pradziada z Dukli'

2. **Geographical indication type**

PDO ☐ PGI ☒

3. **Country to which the defined geographical area belongs**

Poland

4. **Description of the agricultural product**

4.1. *Classification of the agricultural product in accordance with the Combined Nomenclature heading and code, as referred to in Article 6(1) of Regulation (EU) 2024/1143*

16 – PREPARATIONS OF MEAT, OF FISH, OF CRUSTACEANS, MOLLUSCS OR OTHER AQUATIC INVERTEBRATES, OR OF INSECTS

1601 – Sausages and similar products, of meat, meat offal, blood or insects; food preparations based on these products

4.2. *Description of the agricultural product to which the registered name applies*

'Kiełbasa pradziada z Dukli' is a sausage made of meat and liver from pigs of the Puławska breed or crossbreeds. It resembles a typical sausage ring, whereby the average length of the sausage forming the ring is between 35 and 40 cm, although it may be longer (up to 55 cm) depending on the casing used. The cross-section is between 25 and 35 mm depending on the casing; natural bovine intestines are permitted, resulting in a cross-section of between 50 and 54 mm.

A specific feature of 'kiełbasa pradziada z Dukli' is that the finished product combines ham meat with large pieces of liver (2-4 cm cubes) and is smoked in a specific way.

Physical and chemical characteristics

The surface of the casing is clean, shiny, slightly wrinkled and dry to the touch. Both ends of the individual sausages are tied together. Pieces of meat and liver surrounded by filling and jelly are clearly visible in the cross-section. The sausage is coarsely-ground. The fat content is very low and does not exceed 5 %.

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

The outer colour of the casing is dark-brown to cherry red and slightly shiny. The colour of the cross-section consists of naturally pale pink pieces of meat and slightly darker, brownish-pink liver. The texture is compact and firm, as is typical of freshly smoked sausage. The sausages are friable on account of the liver pieces added to the filling, but they remain compact and do not fall apart when cut into small pieces. It is acceptable for slices less than 5 mm thick to fall apart.

Organoleptic characteristics

The dominant taste is that of well-seasoned pork, with a mild taste of pepper, an aroma of garlic and a pronounced taste of roasted pig's liver. A slight flavour and aroma of sweet cherry or sour cherry (linked to the choice of wood used in the smoking process) is also perceptible.

4.3. *Derogations on sourcing of feed (for products of animal origin designated by a Protected Designation of Origin only) and restrictions on sourcing of raw materials (for processed products designated by a Protected Geographical Indication only)*

The meat used for production is class I pork (accounting for 75 % +-5 %) and fresh pig's liver (accounting for 25 % +-5 %). The meat and liver come only from the Puławska pig breed and crossbreeds.

The reason for using this breed is that the production of 'kiełbasa pradziada z Dukli' has traditionally been based on selected breeds noted for the specific characteristics of their meat. On account of its fat content, the meat of the Puławska breed and crossbreeds possesses characteristics ensuring that the class I meat and coarsely cut liver can be properly combined and that the finished product does not fall apart.

Curing salt (up to 1,5 kg/100 kg of the total production weight) and seasonings are also used for production: dried garlic (up to 50 decagrams/100 kg of the total production weight), ground black pepper (up to 40 decagrams/100 kg of the total production weight); within this amount, coarse-ground white pepper (of up to 6 decagrams/100 kg of the total production weight) is permitted.

4.4. *Specific steps in production that must take place in the identified geographical area*

All steps in the production of 'kiełbasa pradziada z Dukli' must take place in the identified geographical area.

— Handling of raw materials

— Grinding

— Mixing and preparation of the filling

— Filling of casings

— Resting

— Smoking

— Cooling with natural airflow

— Chilling

4.5. *Specific rules concerning packaging, slicing, grating etc. of the agricultural product the registered name refers to*

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4.6. *Specific rules concerning labelling of the agricultural product the registered name refers to*

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5. **Concise definition of the geographical area**

'Kiełbasa pradziada z Dukli' is produced in the municipality of Dukla as defined by its administrative borders, in the district of Krosno in the Podkarpackie Province.

6. **Link with the geographical area**

The specific features of 'kiełbasa pradziada z Dukli' and its link with the area are derived from its qualities that result from the raw materials and the production process rooted in local knowledge and expertise that are passed down from generation to generation. The specific features of 'kiełbasa pradziada z Dukli' are as follows:

— the final product combines ham meat with large pieces of liver (2-4 cm cubes);

— only high quality meat of the Puławska pig breed and crossbreeds is used;

— the filling is mixed several times longer than in the case of other sausages;

— the smoking process makes use only of beech and alder wood, with added sweet cherry or sour cherry wood;

— exclusive use of smokers with an offset firebox and a three-stage smoking process (drying, smoking proper and baking).

These qualities come from the many years of experience of the local butchers and the sausage production skills they have perfected. The unique production process of the 'kiełbasa pradziada z Dukli' (the selection of the ingredients, i.e. ham meat and large pieces of liver; the pig breeds; the duration of mixing the filling; the wood for smoking) was developed for years and does not occur elsewhere in Poland.

A specific feature of 'kiełbasa pradziada z Dukli' is that the finished product combines ham meat with large pieces of liver (2-4 cm cubes). In order to use liver pieces that size while making sure that the sausage does not disintegrate, butchers needed to undergo lengthy training and possess considerable skill. In other parts of the country, liver (if used at all) was chopped into much smaller pieces. For other sausages, chopped liver was used to supplement and fill out the meat. In the case of 'kiełbasa pradziada z Dukli', large pieces of liver were used, resulting in a sausage with a completely different structure and taste. However, by using the ingredients in that way, processing was far more difficult technologically. Large pieces of meat and liver are much harder to combine; considerable skill is therefore required to ensure that the sausages do not crumble and disintegrate. Such an effect is achieved by mixing the filling for much longer than in the case of other sausages. As a result of the longer mixing time and the use of the meat from the Puławska pig breed and crossbreeds 'kiełbasa pradziada z Dukli' does not disintegrate and preserves the right consistency. This method of production is not to be found anywhere else in Poland except in Dukla. It required extensive knowledge on the part of the butcher, but the outcome was excellent. The skills needed for this production technology are considerable and highly specific. Local expertise, passed down from generation to generation, made it possible to obtain a product as unique as 'kiełbasa pradziada z Dukli' was and is. The specific characteristics of 'kiełbasa pradziada z Dukli' are also linked to the quality of the meat used for production and to the wood used for smoking.

Another specific characteristic of 'kiełbasa pradziada z Dukli' is that the mixture of meat and large liver pieces holds firm, i.e. the sausage does not disintegrate. The meat used to produce 'kiełbasa pradziada z Dukli' comes only from pigs of the Puławska breed or crossbreeds. The Puławska breed and crossbreeds mature relatively early, which affects fat deposition and the level of intramuscular fat. The use of this raw material in the production process and the sufficient duration of the mixing process thus make it possible to combine ham meat with liver to obtain a finished product that does not disintegrate. The exclusive use of this breed was also linked to the skill of local butchers and their selection of breeds. Results were unsatisfactory when the meat of other breeds was used. As the level of intramuscular fat is typically lower in the meat of other breeds, achieving the right consistency of sausages was much more difficult.

The use of meat from pigs of the Puławska breed and crossbreeds is based on many years of experience acquired by butchers in the Dukla area. Originally, the meat and liver of primitive pigs farmed locally was used for production. In the early 20th century, meat and liver from spotted pigs began to be used where available; the pigs in question were crossbreeds of local pigs and the Berkshire breed. Those crossbreeds were better economically and in terms of taste and were the basis for the Gołębska pig. The Gołębska pig was a result of breeding aimed at achieving a fatty pig with a very high slaughter yield. In 1951, the decision was made to change the name of the breed from Gołębska to Puławska. The Puławska breed was ideally suited to the production of 'kiełbasa pradziada z Dukli'. Currently, the Puławska breed is used alongside crossbreeds.

Another specific feature of 'kiełbasa pradziada z Dukli' is the slight smell and aroma of sweet cherry or sour cherry, linked to the choice of wood used in the smoking process and to the process itself. Smoking has been and continues to be a common method of cured meat production on Polish soil. In the early 20th century, this method was also in widespread use in the area of the modern-day Podkarpackie Province. Typically, alderwood and beechwood were used for smoking in formerly Polish territories. Apart from alderwood and beechwood, also the wood of fruit trees (sweet cherry and sour cherry, including their wild species and varieties) is used for smoking 'kiełbasa pradziada z Dukli'. The rather unusual addition of this wood ultimately gives the product its specific colour, taste and aroma. Use of the wood of sweet cherry and sour cherry trees was primarily linked to the large population of those trees in the area, but also to its effect on the colour, aroma and taste of the final product. The product has a delicately 'sweet-cherry'/'sour-cherry' aroma.

Another specific feature of 'kiełbasa pradziada z Dukli' is the smoking process, i.e. the exclusive use of smokers with an offset firebox and the three-stage smoking process (drying, smoking proper and baking). The smoking method used intensifies colouring and adds a sour-cherry or sweet-cherry aftertaste.

There used to be two names for the product: 'kiełbasa dukielska' and 'kiełbasa pradziada z Dukli'. Both names denoted the same product and were used interchangeably. Furthermore, both names made reference to Dukla, the place of production. The second name, i.e. 'kiełbasa pradziada z Dukli', highlights the fact that great-grandfathers would make the sausage. Instead of referring to a specific person, the name refers to earlier generations, i.e. great-grandfathers, indicating a long-standing tradition of production. As years went by, the name 'kiełbasa pradziada z Dukli' came to be used commercially. Dukla was the place where the sausages were produced.

The village of Dukla was first granted Magdeburg rights in 1358. Town privileges were probably granted in 1380. The history of the butcher's trade in the area dates as far back as to the 16th century. Unlike in the surrounding areas, not only sheep and goat, but also pigs, which were the basics for 'kiełbasa pradziada z Dukli', were kept in Dukla. In the period of the Second Polish Republic, a guild existed in the town of Dukla, bringing together eight slaughterers and meat curers in the period 1920-1939. There were also two charcuteries/butcheries there. The professions of slaughterer and butcher used to be highly regarded in Dukla and the surrounding areas, as people living there kept both pigs and cattle in considerable numbers.

The oldest recipe for a sausage with added liver from the Podkarpacie area can be found on page 142 of J. Bobrecki's book *Książka kucharska, czyli jasna i dokładna nauka sporządzania potraw mięsnych i postnych zawierająca znaczny zbiór niezawodnych przepisów* [A cookbook, or a clear and accurate guide on how to prepare meat dishes and dishes for fast days, containing a multitude of surefire recipes], which was published in Rzeszów in two editions in 1866 and 1885: *'Take an equal amount of veal and pork liver, and softened white bread. Clean and chop the liver, mix together and add salt and spices. Then add half a measure of fresh lard cut into cubes, and mix together. After cleaning the intestines, stuff with the mixture, tie the sausages, and place in boiling water. Then take them out to dry and hang in a chimney for smoking and hardening.'*

The oldest surviving written recipe for 'kiełbasa pradziada z Dukli' is from 1896. It is handwritten and specifies the ingredients and production method. It survives to this day in the JK company archives.

The following information is found on page 14 of *Opis powiatu krośnieńskiego pod względem geograficzno-historycznym* [A geographical and historical description of the Krosno District], a book published in Przemyśl in 1898 and written by Father Władysław Sarna, the parish priest in the village of Szebnie: *As for fruit trees, those that grow in our district are the common local species, namely apple trees, pear trees, plum trees, and various varieties of cherry trees. Korczyna is one of the places with the greatest number of orchards. There are also many orchards in the villages of Odrzykoń, Targowiska, Wietrzno, Żeglce, Głowienka, Suchodół, Dukla, Myscowa, Tylawa.*

Operation Vistula after World War Two and the centrally planned economy reduced the number of butchers and their activity. Ultimately, as the original recipe and unique taste was preserved, production and sales could resume once the political system changed and private trade was reinstated.

Consumers' appreciation of the taste of 'kiełbasa pradziada z Dukli' has also been confirmed by references made on websites, such as biznesistyl.pl, Alina Bosak's article 'Kiełbasy jak u pradziada i pasja do ekologii, czyli witajcie w "Jasiołce' [Great-grandfathers' sausages and a passion for ecology - welcome to Jasiołka] of 3 May 2018 and by the following prizes and awards at competitions and food markets:

— the prestigious title 'Perła' in the competition *Nasze Kulinarne Dziedzictwo - Smaki Regionów* [Our Culinary Heritage - Tastes of the Regions] for the best regional and traditional product of the Podkarpacie Province;

— nominated for the 2nd stage of the national competition for the title *Polski Producent Żywności* 2006 ['Polish Food Producer 2006'] in April 2006;

— ranked 1st in the competition *Nasze Kulinarne Dziedzictwo - Smaki Regionów* in Łowisko in 2005;

— 'Specjał Regionalny' prize at the *Targi Zdrowego Życia i Żywności 'ECOLIFE'* [ECOLIFE Healthy Lifestyle and Food Fair] in 2005.

— 'PERŁA' POLAGRA award 2008.

Reference to the publication of the product specification of the geographical indication

https://www.gov.pl/web/rolnictwo/wnioski-przekazane-komisji-europejskiej