C/2025/6081

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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/2025/6081)

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

'Liptovské šialence'

EU No: PGI-SK-03317

Submitted on 12.8.2024

1. **Name(s)**

'Liptovské šialence'

2. **Geographical indication type**

PDO ☐ PGI ☒

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

Slovakia

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*

21 – MISCELLANEOUS EDIBLE PREPARATIONS

2106 – Food preparations not elsewhere specified or included

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

'Liptovské šialence' are a unique kind of sausage made using traditional methods. The special characteristic of the product is the potato filling with greaves and spices, stuffed into casings of natural sheep intestine. 'Liptovské šialence' are a perishable product.

The product has a specific (twisted/curled) snail shape, unusual for blood sausage. The diameter of the casing after filling is 14–30 mm; its length is 200–450 mm; and it weighs 100–400 g. After filling the product is easy to shape because of its thickness. The casing is tightly packed with the filling, which is made of grated potatoes, ground greaves, onion and spices, and has a delicate texture. One kilo of the product comprises 75–85 % potatoes, 8–10 % greaves, 5 % lard and up to 1,7 % salt.

The product has a soft consistency. Its surface is smooth, moderately moist and uniform. The product is light grey on the surface and greyish-yellow when sliced. The aroma and flavour is that of potatoes and spices.

[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).

'Liptovské šialence' are sold cooked. They are browned in a pan or in the oven in the shape of a snail and eaten immediately.

Raw materials and ingredients:

— potatoes,

— pork back fat (fresh or frozen),

— lard,

— onions,

— marjoram,

— black pepper,

— salt,

— garlic,

— sheep intestine,

— semolina flour.

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)*

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

The entire production process takes place exclusively within the defined geographical area, in the following stages:

— soaking and washing the casings 24 hours before use,

— washing the unpeeled potatoes,

— peeling, cleaning and washing the potatoes,

— frying the chopped onion slices in lard,

— finely grating the potatoes,

— chopping the pork back fat and then frying it to make greaves,

— finely grinding the greaves, fried onion and garlic,

— adding seasoning,

— mixing thoroughly,

— adding the semolina flour and mixing,

— stuffing the casing,

— boiling slowly – the 'Liptovské šialence' are put into water at a temperature of about 90 °C and boiled slowly while being continuously stirred until they rise to the surface. They are then removed from the heat and taken out of the water.

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

The Liptov region is located in the north of Slovakia, in the south-eastern part of the Žilina self-governing region, in the Liptov Valley, surrounded by the High Tatras to the east, the Western Tatras and Choč Mountains to the north, the Low Tatras to the south and the Greater Fatra range to the west. Geographically speaking, Liptov is a compact area, comprising the districts of Liptovský Mikuláš and Ružomberok.

6. Link with the geographical area

The causal link is based on the quality, characteristics and reputation of 'Liptovské šialence'.

The defined geographical area of Liptov has always been an important area for potato cultivation in Slovakia while at the same time being self-sufficient with regard to livestock farming. The inhabitants of Liptov found it of great economic benefit to make maximum use of offal.

Specificity of the product (know-how of local producers)

The distinguishing feature of 'Liptovské šialence' is the replacement of the sausage component with potato; indeed, potato is the main ingredient of 'Liptovské šialence', making up 75 to 85 % of the product. The potato filling is made of grated raw potato, to which all the ingredients are gradually added, with the semolina flour being added as a binding agent. The amount of semolina flour used depends on the potatoes' water content; the right amount can be gauged only by experienced makers, so as not to deprive the product of its classic potato aroma. Similarly, experience is required to estimate the cooking time so as to prevent the casing from bursting and the filling from leaking, and so that the product can be chilled afterwards. 'Liptovské šialence' are stuffed into thin sheep casings, which influences the resulting consistency and gives the product a more crunchy texture after being browned and, in turn, its taste experience. 'Liptovské šialence' are produced only in the defined territory.

Quality and reputation

For a long time 'Liptovské šialence' have been the favourite delicacy of the inhabitants of Liptov on special occasions of all kinds, such as fairs and feasts. Today, the delicacy remains as popular as ever. Every year, the town of Liptovský Mikuláš organises the Švábkafest festival (in the Liptov region, 'švábka' is a colloquial word for 'potato'). In the Liptov region, the Švábkafest has been organised for a number of years to uphold the tradition not only of potato-cultivation, but also of all potato-based products, including 'Liptovské šialence'.

Local and foreign visitors are attracted by the high quality and reputation of the traditional regional products (including 'Liptovské šialence'), spread not only by word of mouth, but also online and through other media in Slovakia and abroad.

The quality and excellent reputation of 'Liptovské šialence' are demonstrated by the fact that the product is offered in restaurants as a traditional Slovak delicacy or traditional speciality of the Liptov region and also served at weddings. The product's reputation is based not just on quality but also on preserving the traditional recipe. One example of this is the firm Gurmán - Tkáč family s.r.o., which has been making Liptovské šialence since 1965.

The product is widely advertised on social media, on television and at various events such as Radvanský jarmok (Radvaň Fair) in Banská Bystrica, which takes place on the second weekend of September every year; it is the best-known fair in Slovakia and has been on the country's intangible cultural heritage list since 2011. The product presents a staple food – the potato, which is abundant in the region – in a different, special and visually interesting shape. It is unusually seasoned, and processed and presented in a way that is not typical for potatoes.

'Liptovské šialence' are proof of the creativity of Slovak cooking, which is capable of turning basic ingredients into exceptionally tasty food.

The journalist Soňa Hudecová-Podhorná wrote about the product's fame and reputation in SME newspaper on 30 October 2013. In an article entitled 'Chefs continue to add new creations to the already rich array of potato dishes' in a section on 'The Treasure Chest of Potato Dishes', she stated: "Liptovské šialence" more than deserve their place as a world-class treasure'.

In the internet magazine Hosťovo.sk (page visited 38 331 times) editor-in-chief Soňa Hudecová wrote on 22 February 2021, in an article entitled 'Don't go looking for (EU-stamped) Liptovské droby sausages in the poultry section': 'Liptovské droby now have a sibling: "Liptovské šialence". The only difference between them is that the potato mixture is stuffed into sheep intestines, which are narrower.'

Causal link

The overall appearance and character of the region have been shaped by the natural and pedo-climatic conditions conducive to potato cultivation and livestock farming. Since in the past livestock was bred mainly for sale or to produce meat products, especially sausages, the poorer section of the population also wanted to prepare similar foods. The meat content of the sausages was replaced with potato, a more readily available filling. Just like sausages, the new product was seasoned with onion, garlic, black pepper, marjoram and salt. The aroma and flavour of meat were replaced by pork back fat and lard. This filling was stuffed into the casing.

Locally grown potatoes are preferred. However, the origin of the potatoes does not affect the characteristics of 'Liptovské šialence'. The processing method, the replacement of the meat filling with potato and the shaping are the defining characteristics of the product.

The link between the product and the defined geographical area is found in the resourcefulness of the people, who managed to use potatoes, which were abundantly available in the area, to prepare fillings with a balanced blend of all ingredients and spices (finely grated potatoes, ground greaves with fried onion and the herb marjoram), thus replacing the ingredients used for meat sausage fillings, and creating a particular shape that is unusual for blood sausage or potato processing.

The name of the product 'Liptovské šialence' is derived from the name of the Liptov region, which is historically linked to the cultivation and processing of potatoes, the key ingredient of the product. The second part of the name 'šialence' – which means 'maniac' – symbolises the laboriousness of the production process. The unique potato filling in the casing and the snail shape is referred to in the local dialect as 'Liptovské šialence'. This name has been in constant use in the area since the first half of the 19th century.

The skills of the people producing 'Liptovské šialence' developed on the basis of knowledge and experience passed from one generation to the next, which is reflected in the quality of the final product. Only those with experience are in a position to master the complex steps of the production process (such as preparation of the potato filling and stuffing the filling into the casing). Grating raw potatoes, ensuring the right consistency of the filling, the correct ratio of potatoes and semolina flour (which depends on the potato's water content), estimating the cooking time and the subsequent chilling of the product are tasks for which, if they are to be performed correctly, the skills and experience acquired in the course of the historical development are indispensable.

The fact that 'Liptovské šialence' are a sought-after delicacy inextricably linked to the region is further illustrated in *Kuchyňa, zvyky a tradície našich predkov* ['The cuisine, customs and traditions of our forebear'], published by the Žilina Tourism Board], which states on page 17: 'In the autumn, when sheep were slaughtered and there were enough intestines and tallow, šialence (sausages) were prepared in many villages.

Visitors may come across 'Liptovské šialence' not only in the famous Open Air Museum in Pribylina and the villages of upper and lower Liptov (Štiavnička, Smrečany, Lisková, Bobrovec and others), but also in hotels and restaurants in the defined geographical area.

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

https://www.indprop.gov.sk/swift_data/source/2024/OZ%20a%20DIZAJNY/specifikacia_liptovske_sialence.docx