C/2026/3897

20.7.2026

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 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/2026/3897)

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)

'Rögös túró'

EU No: TSG-HU-1113-AM02 – 27.1.2025

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

'Rögös túró'

2. **Member State from which the application originates**

Hungary

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)**

Section affected by the amendment: Description of product

List of amendments (1-2):

Amendment 1: 3.1 (first paragraph, second sentence)

Previously:

The superfluous quantity of whey is removed from the curd produced from the basic milk ingredient by acid or mixed curdling, gently, by gravitational means, and by decanting, i.e. by self-pressing, ensuring ultimately – even at the portioning and packaging stage – that the crumbly, lumpy, cauliflower-like texture is preserved.

Amendment:

The superfluous quantity of whey is removed gently from the curd produced from the basic milk ingredient by acid or mixed curdling, ensuring ultimately – even at the portioning and packaging stage – that the crumbly, lumpy, cauliflower-like texture is preserved.

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

Amendment 2: Point 4.1 of the product specification Physical and chemical requirements

Amendment 2.1:

A pH value has been added to the physical requirements:

pH: 4,0-4,8

Amendment 2.2:

The following explanatory text has been inserted before the table summarising the physical and chemical requirements:

The different degrees of fat of 'Rögös túró' are as follows: full-fat, fatty, partly skimmed, low-fat and skimmed. The physical and chemical requirements for the various degrees of fat are as follows:

Reasons for the above amendments (1-2):

Reason 1: 3.1 (first paragraph, second sentence)

Reason:

New, efficiency-enhancing techniques that do not affect the product's traditional character have emerged, including for the draining of the whey and curd mixture. Since these methods may differ from one producer or technique to another, specifying the actual methods would constitute a restriction. These methods should therefore be deleted from the product specification. The amendment does not alter the product's essential organoleptic characteristics or internal composition or affect its traditional character. Rather, it represents a technical change that is in keeping with the latest advances in technology and with consumer demands and reduces the product's food safety risk.

Reason 2: 4.1 Physical and chemical requirements

Reason for Amendment 2.1:

With advances in technology, the measurement of acidity has been replaced in some dairies by a more accurate pH measurement that ensures the traditional properties are preserved. For that reason, the equivalent pH value should be indicated alongside the traditional acidity level in the product specification. The amendment does not alter the product's essential organoleptic characteristics or internal composition or affect its traditional character.

Reason for Amendment 2.2:

The description should indicate that the product has different degrees of fat, i.e. full-fat, fatty, partly skimmed, low-fat and skimmed.

Section affected by the amendment: Method of production

List of amendments (3-16):

Amendment 3:

Point 4.2 of the product specification Substances and instruments that may be used

Previously:

(a) raw or pasteurised cow's milk, from skimmed milk to whole milk;

(b) cream, whether or not homogenised;

(c) lactic culture (e.g. in the form of a mass-produced culture or a deep-frozen or freeze-dried dairy starter culture);

(d) rennet (for mixed curdling).

Amendment:

(a) raw or pasteurised cow's milk, from skimmed milk to whole milk (with a max. 7,2 °SH or pH value of 6,6-6,85);

(b) cream, whether or not homogenised (with a maximum plasma acidity of 7,2 °SH or pH value of 6,4-7,0);

(c) a lactic culture containing 36-40 SH, acidifying and aroma-producing lactic acid bacteria with good acidification ability (e.g. in the form of a mass-produced culture or a deep-frozen or freeze-dried dairy starter culture);

(d) rennet (for mixed curdling).

Amendment 4:

4.2.1 *'Pre-maturation', first sentence*

Previously:

This process applies under the fast-curdling method only. Under the slow-curdling method, the cow's milk does not have to be pre-matured.

Amendment:

This process may be applied under the fast-curdling method.

Amendment 5:

4.2.1 *'Pre-maturation', second paragraph, second sentence*

Previously:

During pre-maturing, the milk, pasteurised at 6,0-7,2 °SH, is pre-matured until it reaches 9-11 °SH.

Amendment:

During pre-maturation, the milk, pasteurised at 6,0-7,2 °SH (or a pH of 6,3-6,45), is pre-matured until it reaches 9-11 °SH (or a pH of 5,9-6,1).

Amendment 6:

4.2.1 *'Pre-maturation', third paragraph, second sentence*

Previously:

The pre-matured milk is then placed into a curdling device (vat) as quickly as possible.

Amendment:

The pre-matured milk is then placed into a curdling device (vat or tank) as quickly as possible.

Amendment 7:

4.2.2 *'Adjusting the fat content', first sentence*

Previously:

Where fat adjustment is required, full milk or homogenised cream is added to the cow's milk, depending on the final degree of fat of the 'Rögös túró'.

Amendment:

The fat content of the milk must be adjusted according to the final degree of fat of the 'Rögös túró'. This can be done by partial skimming, by mixing skimmed milk with whole milk, or by mixing cream, including homogenised cream, with whole milk.

Amendment 8:

4.2.3 *'Renneting'*

Previously:

During slow curdling, the cow's milk is renneted at 22-32 °C using an 0,5-1,5 % quantity lactic culture (or an equivalent powder or frozen lactic culture).

During fast curdling, the pre-matured milk is renneted at 30-32 °C using a 4-5 % quantity lactic culture.

Amendment:

During slow curdling, the cow's milk is renneted at 22-32 °C. During fast curdling with or without pre-maturation, the milk or pre-matured milk is renneted at 30-32 °C using a (mass-produced or powder or frozen) lactic culture, the quantity of which depends on the culture, with the quantity of renneting laid down in the specification for the culture. The quantity of the culture – and therefore the curdling method – is determined by the planned curdling time.

Amendment 9:

4.2.4 *'Curdling', first sentence*

Previously:

The renneted milk is curdled in a curdling vessel for 12-20 hours in the case of slow curdling and for 4-6 hours in the case of fast curdling, until it reaches 30-38 °SH.

Amendment:

The renneted milk is curdled in a curdling vessel for 12-20 hours in the case of slow curdling and for 4-6 hours in the case of fast curdling – or 6-8 hours in the case of fast curdling without pre-maturation – until it reaches 30-38 ° SH, or a pH of 4,2-4,6.

Amendment 10:

4.2.5 *'Curd processing', second paragraph*

Previously:

During the first pressing stage, the curd is broken up using a device that ensures it is broken up gently, then chopped, mixed and left to rest if necessary. The aim at this stage is to ensure that the release of the whey from the curd (syneresis) happens quickly. During chopping, the solidified curd, having rested for a few minutes (at 30-38 ° SH), is chopped into roughly walnut-sized (2-3 cm), granulated lumps. Once chopping has finished, some of the whey must be drained off. During the next stage, to prevent the curd from crumbling, a protective shield is placed on the cutting implement, or spatulas are used instead of the cutting implement. The chopped curd lumps still floating in the whey are kept in motion by stirring them. If the curd lumps do not solidify at the rate required to achieve the substance of 'Rögös túró', then the solidification process can be aided by letting them settle and rest for a short while. After resting for a short while, the curd lumps must be stirred again to prevent them from sticking together.

Amendment:

During the first pressing stage, the curd is broken up using a device that ensures it is broken up gently, then chopped, mixed and left to rest if necessary. The aim at this stage is to help release the whey from the curd (syneresis). During chopping, the curd, having rested for a few minutes (at 30-38 °SH, or a pH of 4,2-4,6), is chopped into walnut-sized (2-3 cm), granulated lumps. Once chopping has finished, some of the whey may be removed. During the next stage, to prevent the curd from crumbling, a protective shield may be placed on the cutting implement, or spatulas may be used instead of the cutting implement. The chopped curd lumps still floating in the whey are kept in motion by stirring them.

Amendment 11:

4.2.5 *'Curd processing', third paragraph*

Previously:

The first pressing stage is followed by heating. The aim is to shrink the curd lumps further and to release the whey. The curds are heated at an intensity of 1 °C per 2,5 minutes, stirring continuously, until a temperature of 30-40 °C in the case of slow curdling and 36-48 °C in the case of accelerated curdling is reached.

Amendment:

The purpose of second heating is to shrink the curd lumps and to release the whey. Second heating is carried out by stirring continuously, until a temperature of 30-60 °C is reached, regardless of the type of curdling. The second heating process may also be started during the first pressing stage.

Amendment 12:

4.2.5 *'Curd processing', fourth paragraph*

Previously:

During second pressing, the wheyey curd must be stirred continuously and left to settle until the desired solidity of the curd is reached. The second pressing stage may be skipped in the case of production by slow curdling.

Amendment:

During second pressing, the wheyey curd must be stirred continuously and left to settle until the desired solidity of the curd is reached. If the curd lumps do not solidify at the rate required to achieve the texture of 'Rögös túró', then the solidification process can be aided by letting them settle and rest for a short while. After resting for a short while, the curd lumps must be stirred again to prevent them from sticking together.

Amendment 13:

4.2.6 *'Cooling and draining'*

Previously:

The aim is to prevent the over-acidification of the chopped and warmed curd and any microbial contaminants from spreading, to stop the curd from clumping together and to regulate compaction. The curd is cooled in a curdling device (vat or tank) at an intensity of 3-4 °C per minute until it reaches 18-22 °C.

The cooling environment may be the vat or tank's own whey, which should be allowed to circulate on the plate heat exchanger built into the draining line, and cooled to less than 5 °C. Drinking-water can also be used for cooling once the whey has been drained. Cooling down in a cooling chamber also provides adequate safety. Contemporary cultures in themselves also prevent over-acidification.

The 'Rögös túró' whey and curd mixture is drained from the curdling device by gravitational means or through a pump which preserves the texture of the curd.

Amendment:

The aim is to prevent the over-acidification of the chopped and warmed curd and any microbial contaminants from spreading, to stop the curd from clumping together and to regulate compaction. The curd must be cooled down so that the temperature at the end of the cooling does not exceed 35 °C. Cooling may occur before or after packaging.

The 'Rögös túró' whey and curd mixture is drained from the curdling device by gravitational means or through a pump which preserves the texture of the curd.

Amendment 14:

4.2.7 *'Separating the whey', first paragraph, first and second sentences*

Previously:

Having been separated from the curd, the whey must now be removed. The pivotal stage in the formation of the lumpy texture is the whey separation (decanting) method.

Amendment:

The whey which has separated from the curd must be removed, preserving the lumpy texture. The pivotal stage in the formation of the lumpy texture is the separation of the whey.

Amendment 15:

4.2 *Sub-point 'Minimum verification requirements'*

Previously:

On account of the specific character of the product, the following items in particular must be examined when checking 'Rögös túró':

The specific quality characteristics of the following substances (cow's milk, cream, pure cultures of lactic acid bacteria) used for production, including:

— fresh, max. 7,2 °SH cow's milk;

— cream with a plasma acidity of max. 7,2 °SH;

— a lactic culture containing 36-40 SH, acidifying and aroma-producing lactic acid bacteria with good acidification ability (e.g. in the form of a mass-produced culture or a deep-frozen or freeze-dried dairy starter culture).

The provisions of point 4 must be adhered to during the production process, in particular:

— curdling: acidity (30-36 °SH) and curdling time (4-20 hours);

— curd processing: checking the solidity of the curd (it should have a smooth feel, it should be possible to remove the curd from the lining with precision, 32-38 °SH);

— cooling the curd (until 18-22 °C is reached, at an intensity of 3-4 °C per minute);

— separating the whey (carefully, by draining without pressing, i.e. by gravitational means).

Quality of the finished product:

— the provisions of point 4 must be adhered to when checking the physical and chemical requirements (degree of fat, dry matter content, fat content, acidity);

— the provisions of point 4 must be adhered to when checking the organoleptic requirements (appearance, texture, taste and smell).

Amendment:

On account of the specific character of the product, the following items in particular must be examined when checking 'Rögös túró':

— the specific quality characteristics of the substances used for production;

— compliance with point 4 during the production process;

— as regards the quality of the finished product, compliance with point 4 in terms of physical and chemical requirements (degree of fat, dry matter content, fat content, acidity) and organoleptic requirements (appearance, texture, taste and smell).

Amendment 16:

Previously:

4.3. Description of the key elements establishing the product's traditional character

In the 18th-20th centuries curd cheeses were consumed fresh or preserved by grinding them in their natural state into grain- or hazelnut-sized pieces (*Magyar Néprajz nyolc kötetben*, Akadémiai Kiadó, Magyar Tudományos Akadémia).

One historical reference to the lumpiness of curd cheese dates back to the period after the First World War. It states that 'curd cheese is chopped into hazelnut-sized lumps (…) the crumblier the curd cheese, the longer it keeps fresh' (O. Gratz, *A tej és tejtermékek*, p. 294-296, 1925).

The Tejgazdasági Szemle wrote in 1925 that curd cheese has a grainy or crumbly feel (A. Törs 1925, Tejgazdasági Szemle és Tejgazdasági Könyvtár (Tejgazdasági Szemle kiadása)).

Mihály Balatoni speaks of 'curd lumps, a fine, loose, coarse, cauliflower-like texture, clumps and lumps reminiscent of cauliflower (Mihály Balatoni 1960, *Étkezési Túró gyártása*).

In 1979 Drs Sándor Szakály and Gábor Tomka published figures on consumption trends between 1970 and 1977 of this curd cheese with a 'cauliflower-like texture' (Tejipar, Vol. 28, No 1, 1979).

According to Dr Sándor Szakály, in Hungary 'the lumpy variety accounts for 80 % of all curd cheese production'... 'Rögös túró' is fundamentally different from the other three types in that the curdling of the milk used to produce it can only occur by biological acidification… (Dr S. Szakály 1980, *A rögös állományú étkezési túró korszerű gyártása*, Magyar Tejgazdasági Kutató Intézet, Pécs).

According to Dr Sándor Szakály 'Rögös túró', known only in Central Europe, is an ancient Hungarian dairy product originating to the west of the Ural Mountains and produced domestically through the centuries from raw milk (Tejgazdaságtan, 2001).

The traditional nature of 'Rögös túró' is demonstrated by the separate chapter devoted to it in the 'Hagyományok-Ízek-Régiók' [Traditions-Tastes-Regions] collection published by the Ministry of Agriculture and Agrármarketing Centrum in 2002. The collection is confined to products with a history that can be documented in line with the relevant criteria. To qualify, a product must be shown to date back at least two generations (50 years), and it must be a well-known, reputed product that is produced and distributed.

Amendment:

4.3. Description of the key elements establishing the product's traditional character

References to the traditional method of production:

In the 18th-20th centuries curd cheeses were consumed fresh or preserved by grinding them in their natural state into grain- or hazelnut-sized pieces (*Magyar Néprajz nyolc kötetben*, Akadémiai Kiadó, Magyar Tudományos Akadémia).

One historical reference to the lumpiness of curd cheese dates back to the period after the First World War. It states that 'curd cheese is chopped into hazelnut-sized lumps (…) the crumblier the curd cheese, the longer it keeps fresh' (O. Gratz, *A tej és tejtermékek*, p. 294-296, 1925).

According to Dr Sándor Szakály, in Hungary 'the lumpy variety accounts for 80 % of all curd cheese production'... 'Rögös túró' is fundamentally different from the other three types in that the curdling of the milk used to produce it can only occur by biological acidification… (Dr S. Szakály 1980, *A rögös állományú étkezési túró korszerű gyártása*, Magyar Tejgazdasági Kutató Intézet, Pécs).

References to the specific product characteristics (lumpiness/grainy feel/cauliflower-like texture):

The Tejgazdasági Szemle wrote in 1925 that curd cheese has a grainy or crumbly feel (A. Törs 1925, Tejgazdasági Szemle és Tejgazdasági Könyvtár (Tejgazdasági Szemle kiadása)).

Mihály Balatoni speaks of 'curd lumps, a fine, loose, coarse, cauliflower-like texture, clumps and lumps reminiscent of cauliflower (Mihály Balatoni 1960, *Étkezési Túró gyártása*).

In 1979 Drs Sándor Szakály and Gábor Tomka published figures on consumption trends between 1970 and 1977 of this curd cheese with a 'cauliflower-like texture' (Tejipar, Vol. 28, No 1, 1979).

References to the use of the product's traditional name:

According to Dr Sándor Szakály 'Rögös túró', known only in Central Europe, is an ancient Hungarian dairy product originating to the west of the Ural Mountains and produced domestically through the centuries from raw milk (Tejgazdaságtan, 2001).

The traditional nature of 'Rögös túró' is demonstrated by the separate chapter devoted to it in the 'Hagyományok-Ízek-Régiók' [Traditions-Tastes-Regions] collection published by the Ministry of Agriculture and Agrármarketing Centrum in 2002. The collection is confined to products with a history that can be documented in line with the relevant criteria. To qualify, a product must be shown to date back at least two generations (50 years), and it must be a well-known, reputed product that is produced and distributed.

Reasons for the above amendments (3-16):

Reason 3: 4.2. Substances and instruments that may be used

Reason:

The acidity or equivalent pH values for the substances that may be used are currently included under the section entitled 'Minimum verification requirements'. Since these values are specific to the particular substances concerned, it would make more sense to indicate them when defining the substances, and they should therefore be deleted from the section on 'Minimum verification requirements'.

Reason 4: 4.2.1 'Pre-maturation', first sentence

Reason:

The fast-curdling method can also occur without pre-maturation, when the cow's milk is renneted at 30-32 °C, with a 4-5 % lactic culture. Pre-maturation should therefore be indicated as optional rather than mandatory. Also, since there is no pre-maturation during slow curdling, the relevant part of the sentence should be deleted. The change does not affect the product's lumpy texture or traditional character; it is merely a technical change that is in keeping with the latest advances in technology.

Reason 5: 4.2.1 'Pre-maturation', second paragraph, second sentence

Reason:

With advances in technology, the traditional measurement of acidity has been replaced in some dairies by a more accurate pH measurement that ensures the traditional properties are preserved. For that reason, the equivalent pH value should be shown alongside the acidity level in the product specification. The amendment does not alter the product's essential organoleptic characteristics or internal composition or affect its traditional character.

Reason 6: 4.2.1 'Pre-maturation', third paragraph, second sentence

Reason:

Only one type of curdling device used to produce the product was included in the original product specification, whereas in practice tanks are widely used alongside vats, as stated later on in the product specification. The amendment is for clarification purposes only; it does not alter the product's essential organoleptic characteristics or internal composition or affect its traditional character.

Reason 7: 4.2.2 'Adjusting the fat content', first sentence

Reason:

The widespread practice of adjusting the fat content was not described in full in the original product specification. The amendment seeks to define all methods for adjusting the fat content, for the sake of clarity. The amendment does not alter the product's essential organoleptic characteristics or internal composition or affect its traditional character.

Reason 8: 4.2.3 'Renneting'

Reason:

Advances in technology have led to new lactic cultures emerging. The quantities of these lactic cultures that are used for renneting may vary from one lactic culture to another. Since the quantity of lactic culture used for renneting varies by culture, it does not make sense to quantify it. Rather, it is recommended to follow the dosage instructions for each particular culture. The amendment does not alter the product's essential organoleptic characteristics or internal composition or affect its quality or the traditional character of its production. Rather, it represents a technical change that is in keeping with the latest advances in technology and with consumer demands and reduces the product's food safety risk.

Reason 9: 4.2.4 'Curdling', first sentence

Reason:

With advances in technology, the measurement of acidity has been replaced in some dairies by a more accurate pH measurement that ensures the traditional properties are preserved. For that reason, the equivalent pH value should be shown alongside the acidity level in the product specification.

Also, since the fast-curdling method can also occur without pre-maturation, this method should be included in the specification, for the sake of clarity. The amendment does not alter the product's essential organoleptic characteristics or internal composition or affect its traditional character. Rather, it represents a technical change that is in keeping with the latest advances in technology and with consumer demands and reduces the product's food safety risk.

Reason 10: 4.2.5 'Curd processing', second paragraph

Reason:

There are other methods to prevent the curd from crumbling than the one indicated, and they should also be included in the product specification. Fitting the protective shield or replacing the cutting implement with spatulas requires professional experience, otherwise the product will not comply with the rules. The new curd-production techniques have been designed to achieve and preserve curd of the right size, so the automation of the technique is a guarantee in itself. If the technique requires a protective shield, it must be used at all times. There are also techniques, however, where only stirring blades are used to preserve the lumpy texture required. In that case, it is not possible to fit a protective shield during the process or to replace the cutting implement with spatulas.

With advances in technology, the measurement of acidity has been replaced in some dairies by a more accurate pH measurement that ensures the traditional properties are preserved. For that reason, the pH value should be shown alongside the traditional acidity level.

A wire or knife is the tool most commonly used for breaking up the curd gently.

The structure of the curd must be protected in order to preserve the lumpy texture. That is why it is rested repeatedly for several (1-2) minutes.

Regular stirring also helps to achieve even heat distribution.

Logically, the last two sentences of the paragraph belong at the end of point 4.2.5 'Curd processing', so they have been moved there (see Amendment 12).

The amendments do not alter the product's essential organoleptic characteristics or internal composition or affect its traditional character. Rather, they represent a technical change that is in keeping with the latest advances in technology and with consumer demands and reduces the product's food safety risk.

Reason 11: 4.2.5 'Curd processing', third paragraph

Reason:

In the technique used by some dairies, the second heating occurs at a higher temperature so as to improve the development of the curd and increase efficiency. This does not affect the final product's traditional character, essential organoleptic characteristics or internal composition. Increasing the temperature is justified for both slow and fast curdling. The range indicated depends not on the duration of curdling, but on the technique used. The 30-60 °C range is influenced not only by the curdling method used by the particular dairy, but also by the production technique.

The wide temperature range also ensures that the specification does not exclude smaller facilities, or those using techniques that are not sufficiently well regulated, ensuring that both simple family farms and large precision companies can produce high-quality 'Rögös túró'.

The reason for deleting the additional word is that the primary purpose of the second heating is to extract the whey.

The intensity of the second heating varies according to the different production (heating) techniques used, so it does not make sense to limit the intensity of the second heating.

In some modern, gentle, energy-efficient techniques that improve the product's quality, the various operations are not separated. This means that the second heating process may be started even during the first pressing stage, and not just after it. In these techniques, the production process may be shortened, making it faster and more energy efficient and environmentally friendly.

The amendments do not affect the product's quality or the traditional character of its production. Rather, they represent a technical change that is in keeping with the latest advances in technology and with consumer demands and reduces the product's food safety risk.

Reason 12: 4.2.5 'Curd processing', fourth paragraph

Reason:

Experience has shown that there is always a second pressing stage, so the sentence allowing it to be skipped should be deleted. In line with the proposed amendment 10 (see Amendment 10), the last two sentences have been moved to this paragraph because it makes more sense in that order.

Reason 13: 4.2.6 'Cooling and draining'

Reason:

To improve efficiency and sustainability, it is common practice in some dairies to carry out cooling at a higher temperature, with varying intensity, which enables a microbiologically more stable product to be produced. In some techniques, to achieve the lumpy texture as efficiently as possible, packaging is carried out while the product is still hot, after which it is cooled, which saves more energy and makes the technological process faster and more favourable in microbiological terms. In this closed system, the product passes directly from the packaging machine through a cooling coil, where it cools to 10 °C in 55 minutes. Thanks to the closed system and fast cooling, the product's food safety risk is extremely low. Curd cheeses that are made using this technique are considered the safest from a microbiological point of view.

Thanks to the variety of techniques and production practices, it does not make sense to quantify the intensity, but increasing the temperature is justified. For the sake of clarification, general wording is recommended rather than naming the cooling methods.

The amendment does not alter the product's essential organoleptic characteristics or internal composition or affect its quality or the traditional character of its production. Rather, it represents a technical change that is in keeping with the latest advances in technology and with consumer demands and reduces the product's food safety risk.

Reason 14: 4.2.7 'Separating the whey', first paragraph

Reason:

With the emergence of new, efficiency-enhancing techniques that do not affect the product's traditional character, several methods of separating the whey have entered into practice. There are different methods for each technique, so, for the sake of clarity, general wording is recommended rather than naming the specific methods, while at the same time emphasising the preservation of the product's traditional character.

The amendment does not alter the product's essential organoleptic characteristics or internal composition or affect its quality or the traditional character of its production. Rather, it represents a technical change that is in keeping with the latest advances in technology and with consumer demands and reduces the product's food safety risk.

Reason 15: 4.2 Sub-point 'Minimum verification requirements'

Reason:

In the course of verification, only the basic requirements to be examined need to be listed, since they have already been included in the relevant section of the product specification for the operations concerned, and the specific characteristics regarding the substances that can be used will be indicated in line with amendment 5.3. The amendment is for clarification purposes.

Reason 16: 4.3. Description of the key elements establishing the product's traditional character

Reason:

When describing the key elements establishing the product's traditional character, it is important to specify which key element establishing the traditional character each reference relates to. The literary references have been grouped according to whether they refer to:

— the traditional method of production,

— the specific product characteristics, or

— the use of the product's traditional name.

PRODUCT SPECIFICATION OF A TRADITIONAL SPECIALITY GUARANTEED

'Rögös túró'

EU No: TSG-HU-1113-AM02 – 27.1.2025

1. **Name(s)**

'Rögös túró'

2. **Member State applying for registration**

Hungary

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

Class 1.3. Cheeses

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

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

The technique for producing 'Rögös túró' differs markedly from that of other fresh cheeses. The superfluous quantity of whey is removed gently from the curd produced from the basic milk ingredient by acid or mixed curdling, ensuring ultimately – even at the portioning and packaging stage – that the crumbly, lumpy, cauliflower-like texture is preserved.

'Rögös túró' differs from other types of curd cheese primarily in terms of the texture conferred by its curd-production and whey-separation processes.

No other fresh cheese or dairy product has a texture consisting of clumps of loose lumps reminiscent of cauliflower formed thanks to the production technique.

Made without any flavourings, this product, which is marketed in a slightly sour, characteristically wet and crumbly state, differs from other types of fresh cheese sold on the market, which are produced using heat-treatment and kneading, for example, or as a basic ingredient of sweet and creamy cakes or pastries.

'Rögös túró' is considered one of the staples of Hungarian cooking. Only 'Rögös túró' can be used in the preparation of numerous classic dishes.

4.2. *The name of the product*

☒ has been traditionally used to refer to the product

☐ identifies the traditional character of the product

The term 'Rögös' [lumpy] in the name expresses the product's specific character: it denotes the texture of the product, which consists of lumps of curd reminiscent of cauliflower. The term 'túró', which is difficult to translate into other languages, indicates an actual fresh cheese with a pleasantly sour, fresh, aromatic taste.

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)*

Ivory or yellowish-white in colour, 'Rögös túró' is a dairy product reminiscent of cauliflower with its lumps of curd and has a pleasantly sour, fresh, flavoursome and aromatic taste. During production, the lumps remain whole; they are not damaged or crushed.

The surface of the lumps is covered by a whey film. The moisture content is distributed evenly within the lumps, so that the lumps are wet even on the inside.

Physical and chemical requirements:

Acidity (°SH) 60-100 (except skimmed: 60-90)

pH: 4,0-4,8

The different degrees of fat of 'Rögös túró' are as follows: full-fat, fatty, partly skimmed, low-fat and skimmed.

The physical and chemical requirements for the various degrees of fat are as follows:

Degree of fat	Dry matter content	Fat content in dry matter
	minimum % (m/m)	% (m/m)
full-fat	40,0	at least 60,0
fatty	35,0	at least 45,0 and less than 60,0
partly skimmed	25,0	at least 25,0 and less than 45,0
low-fat	20,0	at least 10,0 and less than 25,0
skimmed	15,0	less than 10,0

Organoleptic requirements:

Appearance	Uniformly ivory, or in the case of the fatty and full-fat variety yellowish-white in colour.
Texture	Clumps (4-20 mm in size) of loose lumps reminiscent of cauliflower, in addition to which small quantities of whey may appear. In the case of machine-packaged products a homogeneous block which may be broken into clumps of loose lumps reminiscent of cauliflower. Its lumpy texture is apparent in the mouth but does not impede swallowing.
Aroma	Pleasantly sour, aromatic, pure, free of any foreign odours.
Taste	Pleasantly sour, fresh and aromatic, flavoursome, pure, free of any foreign tastes.

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)*

Substances and instruments that may be used:

Substances that meet the quality standards laid down in the prevailing regulations:

(a) raw or pasteurised cow's milk, from skimmed milk to whole milk (with a max. 7,2 °SH or pH value of 6,6-6,85);

(b) cream, whether or not homogenised (with a maximum plasma acidity of 7,2 °SH or pH value of 6,4-7,0);

(c) a lactic culture containing 36-40 °SH, acidifying and aroma-producing lactic acid bacteria with good acidification ability (e.g. in the form of a mass-produced culture or a deep-frozen or freeze-dried dairy starter culture);

(d) rennet (for mixed curdling).

Method of production:

'Rögös túró' can be produced using a mixed, slow or fast-curdling method. There is no difference between the quality parameters of 'Rögös túró' produced using the three methods.

While the stages are the same, the technological processes are accelerated by raising the temperature and the amount of lactic culture (rennet) added. The primary aim of the fast-curdling method is to increase efficiency and to make better use of the vessels.

The production process is as follows:

1 Pre-maturation

This process may be applied under the fast-curdling method.

Under fast curdling, pre-maturing the cow's milk shortens the curdling time. During pre-maturation, the milk, pasteurised at 6,0-7,2 °SH (or a pH of 6,3-6,45), is pre-matured until it reaches 9-11 °SH (or a pH of 5,9-6,1). Pre-maturation occurs at a temperature of 12-15 °C, for 6-8 hours.

The milk is pre-matured (pre-acidified) in tanks or milk silos. The pre-matured milk is then placed into a curdling device (vat or tank) as quickly as possible.

2. Adjusting the fat content

The fat content of the milk must be adjusted according to the final degree of fat of the 'Rögös túró'. This can be done by partial skimming, by mixing skimmed milk with whole milk, or by mixing cream, including homogenised cream, with whole milk.

3. Renneting

During slow curdling, the cow's milk is renneted at 22-32 °C. During fast curdling with or without pre-maturation, the milk or pre-matured milk is renneted at 30-32 °C using a (mass-produced or powder or frozen) lactic culture, the quantity of which depends on the culture, with the quantity of renneting laid down in the specification for the culture. The quantity of the culture – and therefore the curdling method – is determined by the planned curdling time.

4. Curdling

The renneted milk is curdled in a curdling vessel for 12-20 hours in the case of slow curdling and for 4-6 hours in the case of fast curdling – or 6-8 hours in the case of fast curdling without pre-maturation – until it reaches 30-38 ° SH, or a pH of 4,2-4,8. Slow curdling occurs at a temperature of 22-32 °C, fast curdling at 30-32 °C. When the acid value required is reached, the curd makes a clean break, and mild whey separation can be observed. Rennet is also used in mixed curdling.

5. Curd processing

The aim is to reduce the water content of the curd to the typical value for the product. The procedure consists of a first pressing, heating and second pressing stage. As the curd is quite crumbly, it requires careful processing.

During the first pressing stage, the curd is broken up using a device that ensures it is broken up gently, then chopped, mixed and left to rest if necessary. The aim at this stage is to help release the whey from the curd (syneresis). During chopping, the curd, having rested for a few minutes (at 30-38 °SH, or a pH of 4,2-4,8), is chopped into walnut-sized (2-3 cm), granulated lumps. Once chopping has finished, some of the whey may be removed. During the next stage, to prevent the curd from crumbling, a protective shield may be placed on the cutting implement, or spatulas may be used instead of the cutting implement. The chopped curd lumps still floating in the whey are kept in motion by stirring them.

The purpose of second heating is to shrink the curd lumps and to release the whey. Second heating is carried out by stirring continuously, until a temperature of 30-60 °C is reached, regardless of the type of curdling. The second heating process may also be started during the first pressing stage.

During second pressing, the wheyey curd must be stirred continuously and left to settle until the desired solidity of the curd is reached. If the curd lumps do not solidify at the rate required to achieve the texture of 'Rögös túró', then the solidification process can be aided by letting them settle and rest for a short while. After resting for a short while, the curd lumps must be stirred again to prevent them from sticking together.

6. Cooling and draining

The aim is to prevent the over-acidification of the chopped and warmed curd and any microbial contaminants from spreading, to stop the curd from clumping together and to regulate compaction. The curd must be cooled down so that the temperature at the end of the cooling does not exceed 35 °C. Cooling may occur before or after packaging.

The 'Rögös túró' whey and curd mixture is drained from the curdling device by gravitational means or through a pump which preserves the texture of the curd.

7. Separating the whey

The whey which has separated from the curd must be removed, preserving the lumpy texture. The pivotal stage in the formation of the lumpy texture is the separation of the whey. During separation the curd is moved carefully from time to time to ensure that the cauliflower-like texture is not damaged. The separation continues until the dry matter content and acid value required for the degree of fat is reached.

8. Pouring, packaging, labelling and storage

At this stage it is important to ensure that the lumpy texture is not broken or damaged. An inert protective gas may be used during packaging. The degree of fat referred to in point 4.1 must be indicated on the packaging. 'Rögös túró' must be stored at a maximum temperature of 10 °C using a method excluding any mechanical impact.

Minimum verification requirements:

On account of the specific character of the product, the following items in particular must be examined when checking 'Rögös túró':

— the specific quality characteristics of the substances used for production;

— compliance with point 4 during the production process;

— as regards the quality of the finished product, compliance with point 4 in terms of physical and chemical requirements (degree of fat, dry matter content, fat content, acidity) and organoleptic requirements (appearance, texture, taste and smell).

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)*

References to the traditional method of production

In the 18th-20th centuries curd cheeses were consumed fresh or preserved by grinding them in their natural state into grain- or hazelnut-sized pieces (*Magyar Néprajz nyolc kötetben*, Akadémiai Kiadó, Magyar Tudományos Akadémia).

One historical reference to the lumpiness of curd cheese dates back to the period after the First World War. It states that 'curd cheese is chopped into hazelnut-sized lumps (…) the crumblier the curd cheese, the longer it keeps fresh' (O. Gratz, *A tej és tejtermékek*, p. 294-296, 1925).

According to Dr Sándor Szakály, in Hungary 'the lumpy variety accounts for 80 % of all curd cheese production'... 'Rögös túró' is fundamentally different from the other three types in that the curdling of the milk used to produce it can only occur by biological acidification… (Dr S. Szakály 1980, *A rögös állományú étkezési túró korszerű gyártása*, Magyar Tejgazdasági Kutató Intézet, Pécs).

References to the specific product characteristics (lumpiness/grainy feel/cauliflower-like texture)

The Tejgazdasági Szemle wrote in 1925 that curd cheese has a grainy or crumbly feel (A. Törs 1925, Tejgazdasági Szemle és Tejgazdasági Könyvtár (Tejgazdasági Szemle kiadása)).

Mihály Balatoni speaks of 'curd lumps, a fine, loose, coarse, cauliflower-like texture, clumps and lumps reminiscent of cauliflower (Mihály Balatoni 1960, *Étkezési Túró gyártása*).

In 1979 Drs Sándor Szakály and Gábor Tomka published figures on consumption trends between 1970 and 1977 of this curd cheese with a 'cauliflower-like texture' (Tejipar, Vol. 28, No 1, 1979).

References to the use of the product's traditional name

According to Dr Sándor Szakály 'Rögös túró', known only in Central Europe, is an ancient Hungarian dairy product originating to the west of the Ural Mountains and produced domestically through the centuries from raw milk (Tejgazdaságtan, 2001).

The traditional nature of 'Rögös túró' is demonstrated by the separate chapter devoted to it in the 'Hagyományok-Ízek-Régiók' [Traditions-Tastes-Regions] collection published by the Ministry of Agriculture and Agrármarketing Centrum in 2002. The collection is confined to products with a history that can be documented in line with the relevant criteria. To qualify, a product must be shown to date back at least two generations (50 years), and it must be a well-known, reputed product that is produced and distributed.

6. **Labelling requirements**

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