



# A BRIEF OVERVIEW OF SMALL-SCALE FOOD PRODUCTION SYSTEMS IN ROMANIA

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# SMALL-SCALE FOOD PRODUCTION STRUCTURES

European Union (EU) Regulation No. 1151/2012 on quality schemes for agricultural products & foodstuffs









## CATEGORIES

- Food as Protected designations of origin (PDOs)
- Food as Protected geographical indications (PGIs)
- Food as Traditional specialities guaranteed (TSG)
- Food as “Mountain product”
- Food presented at annual fairs

PDO EU scheme covers agricultural products and foodstuffs produced, processed and prepared in a given geographical area using recognized know-how.

PGI scheme covers agricultural products and foodstuffs closely linked to the geographical area and at least one of the stages of production, processing or preparation takes place in that area.

## Small-scale food as protected Romanian food products PGI & PDO in EU

No.	Product name (English)	Product name (Romanian)	Validation year	Image	Location
1.	Topoloveni plum jam (PGI)	Magiun de prune de Topoloveni (IGP)	2011		
2.	Sibiu salami (PGI)	Salamul de Sibiu (IGP)	2016		
3.	The Ibanesti Salted Cheese (PDO, PGI)	Telemea de Ibănești (DOP)	2016		
4.	Smoked Novac from Barsa Country (PGI)	Novac afumat din Țara Bârsei (IGP) Hălchiu, Brașov	2017		 Hălchiu, Brașov



# SHORT DESCRIPTION OF PROTECTED FOOD PRODUCTS FROM ROMANIA

## 1. Topoloveni plum jam PGI product Magiun of Topoloveni

- first distinction PGI kind received by a Romanian traditional product.
- an ecological plum jam from four different types of plums.
- plums cooked for 10 hours without sugar, made in Topoloveni, Argeş county after a recipe kept since 1914.



## 2. Sibiu Salami PGI product

- delicious ruby-colored salami has been produced in Romania (Transylvania)
- for over 100 years, following the same recipe and the same processes.
- a product of high quality, made from pork and bacon. The content is put into natural membranes and cured with strong-essence wood, matured with alcoholic products (wine, vinars, dark beer).
- is matured and dried in cold temperatures for ~ 60 days in the presence of noble mold cultures, which contributes to its specific, delicious taste.



### 3. Ibanesti cheese PDO & PGI product

- salted cheese, without additives, made from milk from cows grown in Gurghiu valley area.
- the cheese can only be produced in Gurghiu, Hodac and Ibanesti localities in Gurghiu valley (Transylvania), where the production method has been passed down through generations.



### 4. Smoked Novac from Barsa Country PGI product







- processed as fillets, is smoked with hardwood (beech) by a traditional smoking method in Barsa Country geographical area, gaining a unique flavor.
- Novac fillets are golden-yellow with metallic reflections, fibrous, fat-free, slightly smoky and slightly salty.
- Novac fish is grown in the Tara Barsei geographical area, in the ponds, lakes and heaths of the Olt river meadow. Is different from Novac grown in in field, reaching the weight for processing in a longer period (3 years, compared to 2 years).
- the amount of fat is reduced by half compared to Novac from the field.



## Food products in small-scale system currently under analysis by the European Commission in Brussels to be awarded with status for PGI

### 3 Food products

Pleşcoi Sausages
Smoked Danube Scrubs
Săveni Cheese

No.	Product name (English)	Product name (Romanian)	Food	Image	Location
1.	Pleşcoi Sausages (PGI)	Cârnați de Pleşcoi (IGP)	Under analysis		
2.	Smoked Danube Scrubs (PGI)	Scrumbie de Dunăre afumată (IGP)	Under analysis		
3.	Săveni Cheese (PGI)	Caşcaval de Săveni (IGP)	Under analysis		



# Spirits in the UE verification process to obtain protected geographical indications (PGI)

## 9 Spirits



Horincă of Cămârzana



Țuica of Arges

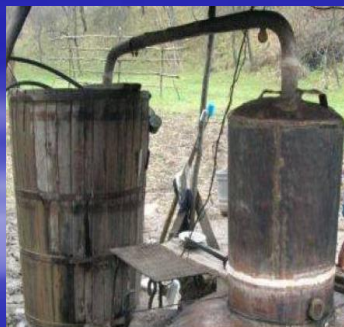
No.	Romanian name	English name
1	Vinars Târnave	Vinars Târnave
2	Vinars Segarcea	Vinars Segarcea
3	Vinars Murfatlar	Vinars Murfatlar
4	Vinars Vaslui	Vinars Vaslui
5	Vinars Vrancea	Vinars Vrancea
6	Palincă	Palincă (Brandy)
7	Horincă de Cămârzana	Horinca of Cămârzana
8	Țuica de Argeș	Țuica of Arges
9	Țuica Zetea de Medieșu Aurit	Țuica Zetea from Medieșu Aurit



Palincă (Brandy)



Țuica Zetea  
Medieșu Aurit



# Traditional Guaranteed Specialties (STG)

20 food products identified with complete documentation at national level



Rhubarb plant



Jam of rhubarb

No	Food name (Romanian)	Food name (English)
1	Telemea de Vaideeni	Vaideeni cheese (Vâlcea County)
2	Telemea de Sibiu	Sibiu cheese
3	Brânză de burduf de Bran	Bran cheese
4	Gem de rubarbă	Jam of rhubarb
5	Brânza de Gulianca	Cheese from Gulianca
6	Salată deltaică cu icre de știucă	Delta salad with pike sprouts
7	Virșli de Hunedoara	Viršli de Hunedoara
8	Pâine de Pecica	Pecica bread
9	Salam de Nădlac	Salam de Nadlac
10	Salinate de Turda	Salinate de Turda
11	Usturoi de Copălău	Garlic of Copalau
12	Ceapă de Pericei	Peripea onion
13	Șuncă ardelenască	Transylvanian ham
14	Varză de Toboliu	Tobolia cabbage
15	Bere nemțeană	German beer
16	Cobză cu păstrăv afumat de Valea Putnei	Smoked trout from Putna Valley as cobza
17	Covrigul muscelan	Muscelian cranberry
18	Prune afumate de Sâmburești	Smoked plums by Sâmburești
19	Cârnați oltenești	Oltenian sausages
20	Mere de Voinești	Voinesti Apples



Pecica bread



Smoked trout from Putna Valley, presented like a cobza



## Food as “Mountain product”

**Decision of European Commission 2014 has endorsed a new type of food product: “mountain product”**

- term "mountain product" to be introduced for all food products from mountain areas (meat, cheese, dairy products, honey, syrups or plants) obtained from animals raised at least two thirds of the life in the mountain and processed in mountain areas.
- recognized by nutritionists and consumers for their superior quality.  
28% of Romania's territory is mountains (over 800m alt.), which can favor diversification of products labeled "mountain product"

### **A big diversity of mountain products**



**Portal of mountain products manufacturers**



## Food presented at annual fairs

More than 300 certified products –A very large variety



Cluj Napoca



Romexpo



Bucharest



Bucharest

## National Foundation of Small Producers

# Development of Romanian small-scheme food systems



## Strong points

Special taste and flavor  
Unpolluted environment  
Agricultural Policies and Rural Development 2017-2020  
Program to encourage traditional products



## Weak points

### Small-scheme food systems are

- Price slightly higher
- Not sufficiently sustained
- Not protected
- Not promoted
- Only a few are recognized at European level as PGI or PDO

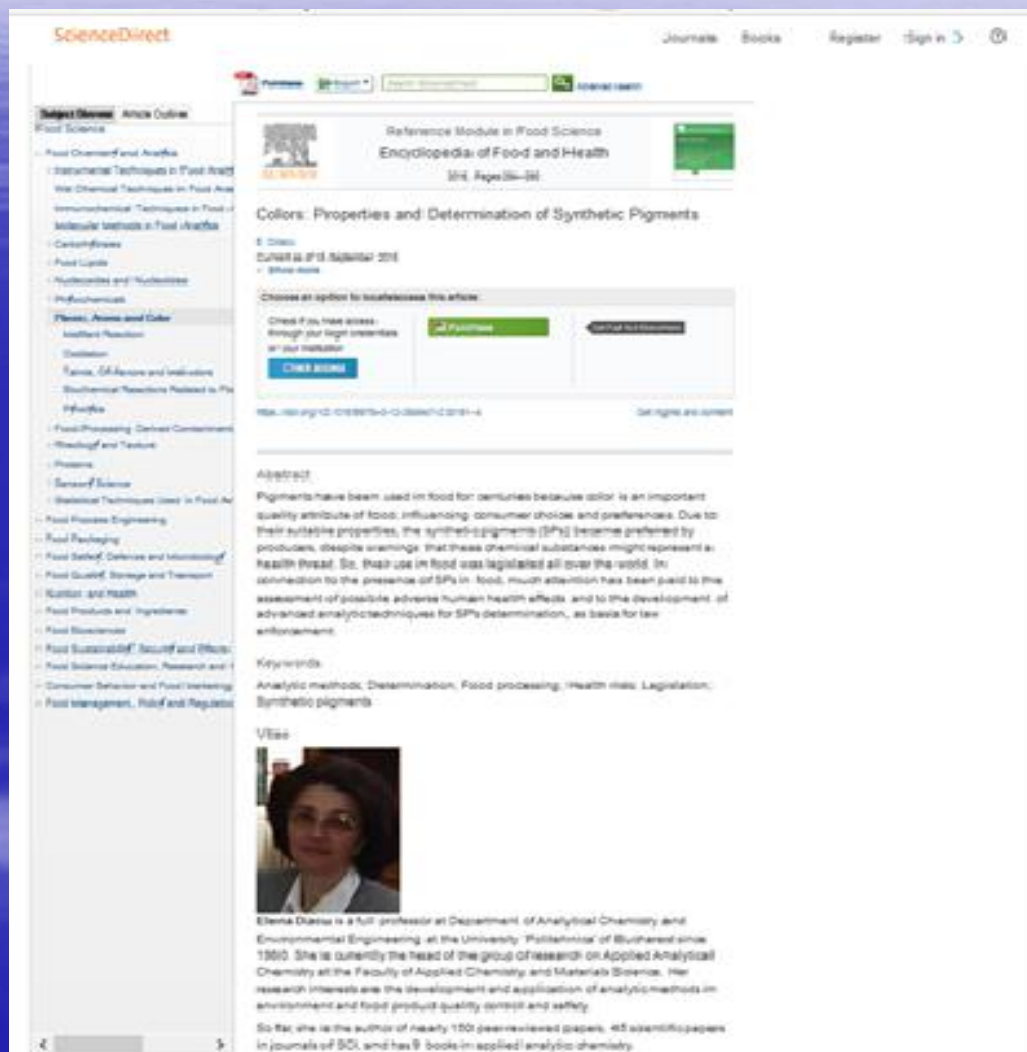
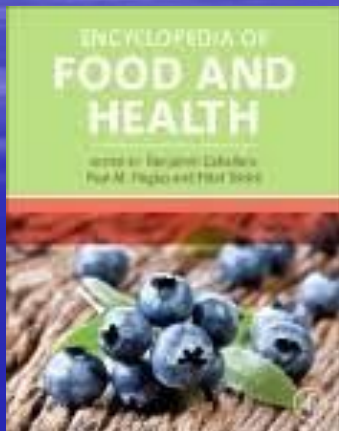


# Conclusions

- **Romania has a real potential to produce food in small-scale systems as ecological food in an unpolluted environment.**
- **Small producers are struggling to obtain superior quality food in small-scale systems to receive recognition and thus obtain funding and increase their production and profit.**
- **Producers, growers, beekeepers working in the mountain area must be helped to promote their food products labeled "mountain product" to the general public.**
- **Romanian market has a high growth potential in European food organic industry**

**Encyclopedia of Food and Health 2016- Elsevier**

# Chapter: Food Synthetic Colors: Properties and Determination of Synthetic Pigments Elena DIACU



<http://www.sciencedirect.com/science/referenceworks/9780123849533>

Thank you for your attention!