



STOWARZYSZENIE

Grupa Odrobnika



LESSER POLAND REGIONAL PRODUCTS COMMON OFFER



UNIA EUROPEJSKA



MAŁOPOLSKA



STOWARZYSZENIE

Grupa Odrobnika



Krajowa Sieć
Obszarów Wiejskich



Program
Rozwoju
Obszarów
Wiejskich
na lata 2014-2020

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Rozwoju Obszarów Wiejskich na lata 2014-2020



Krajowa Sieć
Obszarów Wiejskich

Odwiedź portal KSOW - www.ksow.pl
Zostań Partnerem Krajowej Sieci Obszarów Wiejskich

**LESSER POLAND REGIONAL
PRODUCTS COMMON OFFER**

FASOLA "PIĘKNY JAŚ"

Z DOLINY DUNAJCA



SYMBOL OF PROTECTED
GEOGRAPHICAL INDICA-
TION IS GUARANTEE
OF QUALITY



Nature
in your shop



Producers Organisation:

Lokalna Grupa Działania Dunajec-Biała
ul. Browarki 7, 32-840 Zakliczyn
www.dunajecbiala.pl, e-mail: biuro@dunajecbiala.pl
tel 14 665 37 37

Producers :

Jan Czaja
33-115 Janowice 31
e-mail: grakh@poczta.onet.pl

Since 2011, under the name fasola 'Piękny Jaś z Doliny Dunajca' only the bean seeds of the 'Piękny Jaś' climbing bean have been sold (as a regional product with the symbol of protected geographical indication). They are classified as runner beans (*Phaseolus multiflorus*) and grown in the area of 11 municipalities in the valley of Dunajec River, in Małopolskie Voivodships: Gródek nad Dunajcem (Nowosądecki district), Zakliczyn, Wojnicz, Wierzchosławice, Radłów, Wietrzychowice, Tarnów, Pleśna, Żabno (Tarnowski district), Czchów (Brzeski district) and Gręboszów (Dąbrowski district).



It is an annual, relatively late, climbing plant of medium fertility. The pods ripe in the late autumn. The seeds of this bean are among the largest in the family of runner beans and distinguished by their smooth, well-filled, uniform shape. The beans seeds are laterally flattened with a kidney shape and characterised by high magnesium content, delicate texture and consistency, a sweet taste, thin and soft skin; after overnight soaking in water they only require a short cooking time.

Both in traditional plantations (wooden poles) as well as in the cultivation fields (brackets to support wires) hand weeding is practiced, and in a few farms mechanical interrows are used. Farmers collect the beans using two-phase method, at the turn of September and October. Drying (seeds in the pod) is carried out in case of the cul-

tivation, on the tree row swaths, and on the traditional plantations in ventilated rooms.

It is worth noting that the Dunajec Valley is one of the warmest areas in Poland, and the floods which occur here have brought valuable alluvial deposits that have fertilized the soil, enriching it with magnesium. A fog which develops along the Dunajec River creates a specific microclimate which has a positive effect on the growth and maturation of 'fasola Piękny Jaś z Doliny Dunajca'. Beans are a high-protein legume that can successfully replace meat in our diet.



'Fasola Piękny Jaś z Doliny Dunajca' is packed in unit packages of 500g (0.5 kg) each and the bulk package contains 24 bags, which together weigh 12,000g (12 kg) // needed container

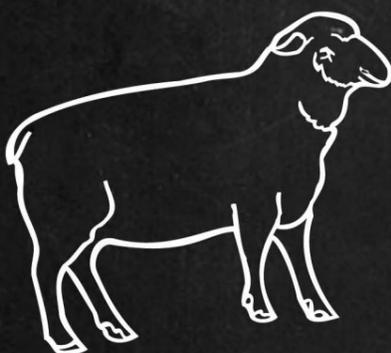
BRYNDZA PODHALAŃSKA

SER OWCZY



TRY UNIQUE TASTE

NATURAL
PRODUCT



POLISH PRODUCT!

Producers Organisation:
Regionalny Związek Hodowców Owiec i Kóz
ul. Szaflarska 93 d/7
34-400 Nowy Targ

tel.: 18 266 46 21
fax: 18 266 46 21
e-mail: rzhoik@kr.home.pl

The 'Bryndza Podhalańska' cheese belongs to the group of soft, rennin cheeses. Its colour may be white, creamy-white or have willow green hue. It is a product with a savoury, salty or slightly salty and sometimes slightly sour taste. The production of 'Bryndza Podhalańska' is limited in time and takes place only from May to September of a given calendar year.



'Bryndza Podhalańska' is produced in the Nowotarski district, in the Tatrzański district and in the following six municipalities of the Żywiecki district: Milówka, Węgierska Górka, Rajcza, Ujsoły, Jeleśnia and Koszarawa. The traditional name of this region is 'Podhale', hence the name 'Bryndza Podhalańska'. The entire region enjoys favourable natural conditions and is also home to cheesemakers with specific skills associated with the knowledge of traditional production methods. By combining these factors in the region, it is possible to make a product of appropriate quality.

The manufacture of cheese from sheep's milk was an essential part of the pasturing of sheep in Podhale over the centuries. The know-how gained on the method and principles of the production of 'Bryndza Podhalańska' were passed down from generation to generation and became an art that is particular to the producers of this region. Due

to the combination of natural factors, specific skills and maintenance of the original formula, a unique product, 'Bryndza Podhalańska', has been created.

This exceptional vegetation influences the quality of the milk used for production. This combination of the selected raw material, producers' knowledge and experience make it possible to obtain a unique taste of 'Bryndza Podhalańska'. The chemical composition of cheese: water content is not more than 60 %, dry matter content not less than 40 % and fat content in the dry matter is not less than 38 %.



Bryndza Podhalanska is packed in unit packages / needed container

OSCYPEK

SER OWCZY

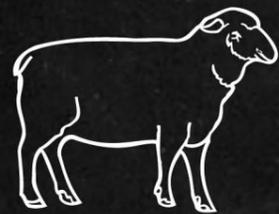


TRADITIONAL TASTE!



FAT CONTENT FROM 38%

Made from milk
from ours sheeps



CHOOSE
LOCAL
REGIONAL
PRODUCTS

**Producers Organisation:**

Regionalny Związek Hodowców Owiec i Kóz
ul. Szaflarska 93 d/7
34-400 Nowy Targ

tel.: 18 266 46 21
fax: 18 266 46 21
e-mail: rzhoik@kr.home.pl

'Oscypek' is characterised by the shape of a double cone or spindle. It is between 17 and 23 cm in length, between 6 and 10 cm in width at its widest point and weighs between 0.6 to 0.8 kg. When cut it has a light cream colour, darker at the rind, but a shade closer to white is also found. The rind has a straw-coloured gleam, light brown, and a soft shine. 'Oscypek' is produced exclusively in the period from May to September and is only sold whole. Therefore, its production is limited in time.



It is produced on the territory of two Voivodships, Silesian, which includes: municipalities in the Cieszyn district: Istebna, municipalities in the Żywiec district: Milówka, Węgierska Górka, Rajcze, Ujsoły, Jeleśnia and Koszarawa, where it includes: the entire Nowotarski and Tatrzański districts, municipalities in the Sucha district: Zawoja and Bystra Sidzina, municipalities in the Limanowski district: Niedźwiedź and part of the Kamienica municipality, which is situated within the boundary of the Gorczański National Park or south of the Kamienica river and the following civil parishes in Mszana Dolna municipality: Olszówka, Raba Niżna, Łostówka, Łętowe and Lubomierz, the municipalities in the Nowy Sącz district: Piwniczna, Muszyna and Krynica.

The milk used in the production of 'Oscypek' comes from 'Polska Owca Górska' (Polish Mountain Sheep). This breed is closely linked with the history and tradition of the Podhale region and its local population. It is extremely well-adapted to the climatic conditions and traditional methods of breeding in mountain areas. Moreover, the

Polish Mountain Sheep pastured in Podhale, feed on very diverse and unique vegetation, which affects the composition and taste of the milk, and consequently gives the product processed from such milk its particular taste and aroma.

'Oscypek' is a very ancient product of the Wallachian shepherds who grazed their sheep in upland meadows. The cheese was brought to the Podhale region altogether with the Wallachian culture, way of organising pasturage, their traditional 'bacówka' (log hut) and their way of milk processing.

The chemical composition of the cheese depends on the duration of smoking and also varies depending on the season: water content is no greater than 44 %, dry mass content not less than 56 %, and fat content in the dry mass not less than 38 %.



'Oscypek' is packed in a single unit package / needed container

REDYKOŁKA

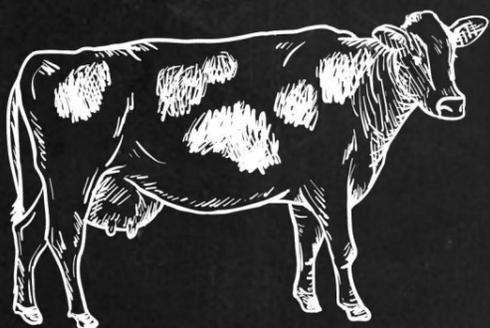
SER PÓŁTŁUSTY



TRADITIONAL
RECIPE



JUST FROM
POLISH
MOUNTAINS



TATRY

Producers Organisation:

Regionalny Związek Hodowców Owiec i Kóz
ul. Szaflarska 93 d/7
34-400 Nowy Targ

tel.: 18 266 46 21
fax: 18 266 46 21
e-mail: rzhok@kr.home.pl

It is a small cheese in the shape of a miniature animal, bird, heart or spindle. 'Redykołka' is a semi-hard, half-fat cheese. The smallest 'redykołka' weighs 30-60 g and comes in the shape of a spindle. When produced in other shapes, the cheese must weigh no more than 300 g.



The glistening straw colour of the rind (pale brown with a slight sheen) is imparted during the smoking process. Milk, the main ingredient of 'redykołka', comes from sheep of the 'Polska owca górská' (Polish mountain sheep) breed. Milk from cows of the 'Polska krowa czerwona' (Polish red cow) breed, grazed in the specified geographical area may be used in the production of 'redykołka'. However, cow's milk may not account for more than 40 % of the total quantity of milk used in the production of 'redykołka'.

'Redykołka' is produced on the territory of two Voivodships, in the Silesia which includes: The municipalities in Cieszyński District: Istebna, the following municipalities in Żywiecki District: Milówka, Węgierska Górka, Rajcza, Ujszy, Jeleśnia, Koszarawa and the area in Małopolskie Voivodship, where it includes: the entire Nowotarski and Tatrzański districts, municipalities in the Sucha district: Zawoja and Bystra Sidzina, municipalities in the Limanowski district: Niedźwiedź and part of the Kamienica municipality, which is situated within the boundary of the Gorceński National Park or south of the Kamienica river and the following civil parishes in Mszana Dolna municipality: Olszówka, Raba Niżna, Łostówka, Łętowe and Lubomierz; the following municipali-

ties in Nowosądecki District; Piwniczna, Muszyna and Krynica.

The extensive and seasonal grazing of sheep, which in Podhale is a natural feature of the farming of the sheep that provide the raw material (milk) for the production of 'redykołka', is the result of the traditions of the shepherds' ancestors, who, as long ago as the middle ages, began to move their sheep to grazing land.

However, the best evidence of the product's popularity and its link with the region is the interest shown by tourists and the fact that buying 'redykołka' is a must, as it is one of the main souvenirs of a stay in Podhale.

The chemical composition of the cheese depends on the length of time for which it is smoked and varies according to the time of year: the water content must not exceed 44 %, the dry matter content must not be less than 56 %, and the fat content in the dry matter must not be less than 38 %.



'Redykołka' is packed in single unit packages / needed container

SUSKA SECHLOŃSKA

ŚLIWKA SUSZONA

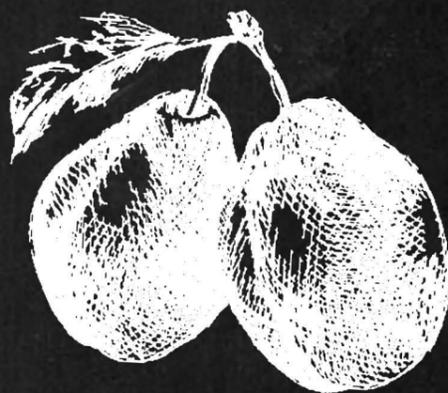


NATURAL
FROM POLISH
TREES



STRAIGHT FROM POLAND!

WITH NO
UNNATURAL
COMPONENTS



Producers Organisation:
Stowarzyszenia Producentów Owoców
i Warzyw w Ujanowicach
Sechna 32, 34-603 Ujanowice

tel.: 18 333 41 59
fax: 18 333 30 76
e-mail: biuro@suskasechlonska.pl

Producers :
Pajor Stanisław
Sechna 10,
34-603 Ujanowice

The name 'suska sechlońska' originates from the local dialect. 'Suska' signifies a dried item of fruit, i.e. a dried and smoked prune. The adjective 'sechlońska' comes from the place-name Sechna, in the municipality of Laskowa, from where the tradition of drying originates. 'Suska sechlońska' is an unpitted or pitted prune which has undergone drying and smoking.



The geographical area in which 'suska sechlońska' is produced covers 239.55 km² and is located within the administrative boundaries of four municipalities of Małopolskie Voivodship: Laskowa, Iwkowa, Łososina Dolna and Żegocin. The name 'sucha sechlońska' comes from the village of Sechna, a locality in the municipality of Laskowa, and is traditionally used throughout the geographical area in which 'suska sechlońska' is produced.

Its size depends on the size of the fruit of the plum variety used and ranges from 1.5 to 4.5 cm, with a weight of 44 to 99 prunes per kg. Its shape depends on the variety of the fruit destined for drying and may range from oblate to prolate. 'Suska sechlońska' is characterised by an elastic, pulpy flesh as well as a wrinkled and sticky skin of deep blue to black. It is slightly sweet in taste, with a smoky after-taste and aroma.

Only fruits of *Prunus domestica* L. ssp. *domestica* and varieties derived there from are used for the production of 'suska sechlońska'. Fruits of these varieties have desirable characteristics for

the drying and smoking process, including a high sugar content and a relatively low water content.

'Suska sechlońska' undergoes both drying and smoking. The process of drying and smoking in drying facilities is carried out with hot smoke, which distinguishes the 'suska sechlońska' from traditional prunes dried with warm air. During the smoking process, the plum loses some of the water from its tissues and absorbs smoke, which also has antiseptic properties. The reduction in the water content of the tissue during smoking and the antiseptic effect of the smoke hinder the development of putrefactive bacteria, thus prolonging the life of the product. The smoke gives the fruit a unique colour, aroma and taste.

The water content of the finished product is between 24 and 42 % at the time of sale.



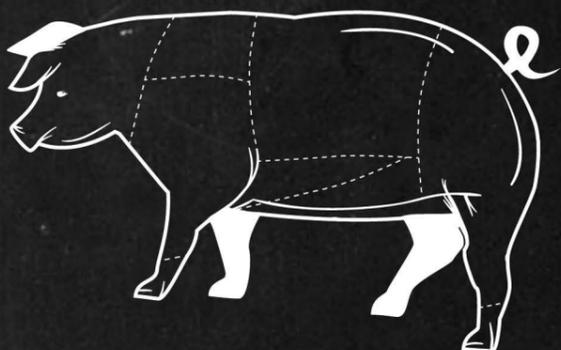
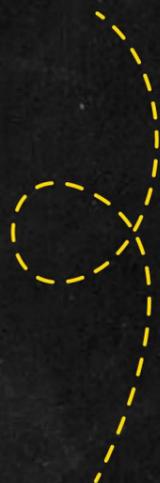
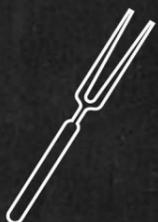
Suska Sechlońska is packed in unit packages of 250g (0.25 kg) each / needed container

KIEŁBASA LISIECKA

KIEŁBASA WIEPRZOWA



PRODUCT WITH GRATE TRADITION



Producers Organisation:
Wędliny Tradycyjne "LENIK" Lucyna Lenik
Rybna 540, 32-061 Rybna

tel.: (12) 280-43-16
e-mail: w.lenik@interia.pl

Producers :
Stanisław Mądry
Nowa Wieś Szlachecka 77,
32-060 Liszki

'Kiełbasa lisięcka' is made exclusively from pork, 85 % of which is obtained from suitable ham, chopped and seasoned, which is encased into casings of a specific diameter and subjected to natural smoking.



The shape of 'kiełbasa lisięcka' is reminiscent of a ring, formed according to the natural curve of the casings. The average length of a single ring of sausage is 35-40 cm. On the outside, 'kiełbasa lisięcka' is of a dark brown colour that is typical of naturally smoked products. The surface of the casing is clean, shiny, slightly wrinkled and dry to the touch. The sausage has a round or oval cross-section. The cross-section is 52 mm on average. The dominant taste is that of spiced pork, with a mild taste of pepper, an aroma of garlic and a pronounced saltiness.

'Kiełbasa' is produced in the Czernichów and Liszki municipalities in Kraków District, Małopolskie Voivodship.

The producers themselves carry out additional post-slaughter meat classification, allowing them to determine the suitability of the parts of the carcass for the production of 'kiełbasa lisięcka'. Another specific feature of 'kiełbasa lisięcka' is that most of the meat used in its production is

coarsely cut (3-5 cm cubes). Therefore, when 'kiełbasa lisięcka' is cut, pieces of meat surrounded by more finely chopped stuffing are clearly visible.

The link between 'kiełbasa lisięcka' and the region is based on the local production technology (unique know-how) and the producers' craftsmanship resulting from long-standing butchery traditions, all of which gives 'kiełbasa lisięcka' the specific qualities detailed above, and on the reputation described below.

The very high quality of 'kiełbasa lisięcka' and its exceptional reputation have been borne out by several awards, e.g. in the national competition 'Nasze Kulinarne Dziedzictwo' (Our Cultural Heritage).



Kiełbasa Lisięcka is packed in unit packages / needed container

OBWARZANEK KRAKOWSKI

WYPIEK TRADYCYJNY



TASTE
TRADITIONAL
RECIPE



Local product with no
unnatural components

Producers Organisation:

Grupa producentów obwarzanków krakowskich
działających przy Jurajskiej Izbie Gospodarczej
ul. Kolejowa 38, 32-080 Zabierzów

tel.: 12 285 23 75, 12 285 27 88, 12 285 29 23

fax: 12 285 20 93

e-mail: biuro@jig.krakow.pl

'Obwarzanek krakowski' is a baked product in the shape of a ring. It takes the form of an oval with a hole in the middle or, less frequently, a regular circle. Its surface is formed by strands of dough twisted into a spiral. The strand of an 'obwarzanek krakowski' has a round or oval cross-section. Its colour ranges from light-golden through dark-golden to light-brown, and it is characterised by a distinct sheen.



'Obwarzanek' is produced in the Małopolskie Voivodship, within the administrative boundaries of the city of Kraków and the districts of Kraków and Wieliczka.

The size of the product is within the following limits: diameter (12-17 cm), (thickness of strand 2-4 cm), (weight 80-120 g). An 'obwarzanek krakowski' is firm to the touch and the surface varies from smooth to slightly rough. The visible strands of the spiral on the crust are firm and the crumb inside is pale, soft and slightly moist. The crisp crust and the crumb of 'obwarzanek krakowski' have a slightly sweetish taste, typical of bakery products that are first parboiled (steamed in hot water) and then baked. The crisp crust and the crumb of 'obwarzanek krakowski' have a slightly sweetish taste, typical of bakery products that are first parboiled (steamed in hot water) and then baked.

tor in maintaining its characteristic features: the working and shaping of the dough by hand, which gives each 'obwarzanek krakowski' a slightly different shape, and the parboiling, which constitutes the initial stage of production.

'Obwarzanek krakowski' is a traditional baked product which, initially, could be made only during Lent by bakers specially designated for that purpose by the Kraków bakers' guild. According to the definition in the Słownik Staropolski (dictionary of old Polish), 'an obwarzanek is a type of pastry in the form of a roll twisted into a ring, probably steamed before being baked.' The Polish name 'obwarzanek krakowski' indeed derives from the way in which the product is made, i.e. by parboiling the dough in heated water.



Obwarzanek krakowski is packed in
unit packages / needed container

The skills of local bakers, honed over hundreds of years of making this product, are a key fac-

JABŁKA ŁĄCKIE

PROSTO Z SADÓW



MANY VARIETES ONE –
COMMON TRADITION



**SAME
HEALTH!**



Producers Organisation:

Stowarzyszenie Łącka Droga Owocowa
Łącko 445, 33-390 Łącko
tel.: 18 444 64 27, 601 877 001
e-mail: sekretariat@ldo.pl

Zrzeszenie Sądeckich Sadowników
"Jabłko Sądeckie" Sp. z o.o.
Łącko 710, 33-390 Łącko
www.jablkosadeckie.pl,
e-mail: biuro@jablkosadeckie.pl
tel.: tel./fax: 18 444 69 86

Producers :

Zbigniew Frączek
33-390 Zabrzeż 36,
Tel.: 18 444 54 27

Apples of the following varieties may be sold under the protected name 'jabłka łąckie': IDARED and sports, JONAGOLD and sports, SZAMPION and sportsy, LIGOL and sports, GOLDEN DELICIOUS and sports, GALA and sports, BOSKOOP, RED BOSKOOP, ELISE, EARLY GENEVE, TOPAZ, LOBO, RUBIN and sports, GLOSTER, JONAGORED and sports.



'Jabłka łąckie' are produced in the municipalities of: Łącko, Podegrodzie and Stary Sącz in the Nowy Sącz district and Łukowica in the Limanowa district in Małopolskie Voivodship.

The appearance of the fruits depends on the characteristics of the variety. The basic colour depends on the variety in question and the blush is clearly more intense than average. Some varieties have a waxy bloom. The fruits have a tendency to develop rust

A typical characteristic of 'jabłka łąckie' is their relatively high acidity (3.7-12.0 g/kg). As a result, 'jabłka łąckie' are said to have a 'mountain-green note' or, in other words, they have a distinctive taste, and are tart and aromatic.

Jabłka łąckie have developed a reputation on the

strength of a long-standing tradition of production, as attested by the fact that, as far back as the 13th century, fresh plums and apples were carried from the Łącko area to Gdansk (W. Bazelich, 'Historie starsądeckie', Kraków 1965, p. 173). Orchards in the Łącko area are referred to in 16th-century documents as 'manor gardens' and 'parish gardens'. In the 17th and 18th centuries, there were already large orchards in these areas. Manorial records of an inspection conducted in 1698 report among other things that some peasants were obliged to gather fruit and deliver it to the manor as part of their corvée.



Jabłka Łąckie are packed in unit packages of 1000g (1,0 kg) each / needed container

CHLEB PRĄDNICKI

CIEMNE PIECZYWO



MADE FROM
INDIVIDUAL RECIPE



FULL AROMA...



TARDITIONAL
RECIPE

Producers Organisation:
Krakowskie Wypieki S.C. M. Masier, Ł. Romaniszyn
ul. K. Makuszyńskiego 8A
31-752 Kraków

tel.: 12 684 39 20, 12 422 85 48

'Chleb prądnicki' is a brown bread made using fermented rye, baked in two shapes: oval and round based on the following raw materials: high quality rye flour and wheat flour, boiled potatoes or potato flakes, rye bran, salt, drinking water, fresh yeast, caraway.



'Chleb prądnicki' is made in Malopolska Voivodship within the administrative boundaries of the city of Kraków.

It may be sold without packaging. Each 4.5 kg loaf is sold as a whole with an imprinted bands that contains the information required under the statutory provisions relating to the labelling of food products on the market. In the case of bread sold in parts ($\frac{1}{2}$ or $\frac{1}{4}$) it is packaged in foil or paper bags to which a label featuring a graphic design similar to the band is affixed. The label must also include the protected geographical indication symbol and the words 'Chronione Oznaczenie Geograficzne' (protected geographical indication).

'Chleb prądnicki' and the method of its production have been developed over many years by generations of bakers. Its characteristic features are associated with human attributes: the skills and art

of the bakers, who bake it according to traditional methods, using only the specified raw materials. The special characteristics which distinguish 'Chleb prądnicki' most from other products are its size, thick crust and long-lasting freshness. The standard bread is baked in 4.5 kg loaves, and for special occasions 14 kg loaves are baked. Each loaf has a somewhat different shape. Moreover, stored under normal conditions 'chleb prądnicki' will preserve its freshness for seven days.

Another distinguishing feature is the fact that 'chleb prądnicki' is a baked product which 'dojrzeewa' (matures) after baking: it acquires its full flavour and aroma on the second day after baking.



Chleb prądnicki is packed in unit packages / needed container

KARP ZATORSKI

FRESH FISH



ZATOR
REARING METOD

HIGH QUALITY!

MEAT WITH A
LOWER FAT CONTENT

Producers Organisation:
Lokalna Grupa Producentka Karpia Zatorskiego
Pl. Kościuszki 5
32-640 Zator

tel.: 33 841 21 28, 602 464 243
fax: 33 841 05 85
e-mail: fishrzd@man.pl

'Karp zatorski' is a hybrid obtained from cross-breeding the pure 'karp zatorski' line with the following pure lines: Hungarian, Yugoslav, Gołysz and Israeli. 'Karp zatorski' is a live fish sold fresh and unprocessed. 'Karp zatorski' is raised exclusively in winter carp ponds, in accordance with the Zator rearing method, which is based on a two-year rearing cycle.



'Karp zatorski' is produced in three municipalities situated in the western part of Małopolskie Voivoidship. These are: Zator and Przeciszów, in Oświęcimski County, and Spytkowice, in Wadowicki County.

The name 'karp zatorski' is used for the purposes of marketing live fish; therefore, in the case of wholesale deliveries of the fish in transport tanks using motor vehicles, this name appears on the invoices, delivery receipts and transport documents, and may also appear on the tank or motor vehicle. At retail outlets, the fish are placed in special oxygenated tanks. The tanks bear clearly visible inscriptions that read 'karp zatorski'.

The quality of 'karp zatorski' results not only from the unique properties of the natural environment but also from local fish-farming traditions and technique. As a result of their observations, local breeders and researchers selected the carp to be best adapted to the conditions

prevailing in the area, which is associated with the certificate. In this way, a pure line of 'karp zatorski', which is crossed with pure lines described above, has been bred. The use of the Zator production method, adapted to the environmental conditions of the area makes it possible to obtain a product with appropriate characteristics. By shortening the rearing period to two years it has been possible to produce young carp with an excellent taste, organoleptic properties and meat with a lower fat content, than the one found in older marketable fish, obtained as a result of the longer production cycle that is generally used. The young age of carp decides on the delicate taste distinguishes 'karp zatorski' from carp produced in other geographical areas. This also determines the quality of the meat and its organoleptic properties, which are greatly appreciated by consumers.



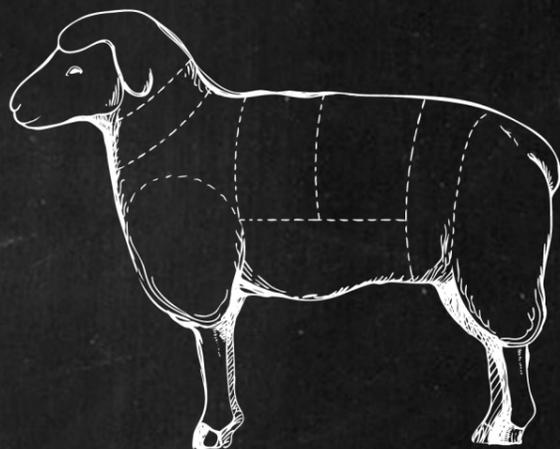
Karp zatorski is packed in unit packages / needed container

JAGNIĘCINA PODHALAŃSKA

WYRÓB MIĘSNY



↙
**MORE THAN
100 YEARS OLD
TRADITION**



**TASTE
AND AROMA**



JUICY MEAT

Producers Organisation:
Tatrzańsko-Beskidzka Spółdzielnia Producentów
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The protected geographic covers the following breeds of lambs: 'polska owca górska' (Polish mountain sheep), 'polska owca górska odmiany barwnej' (coloured mountain sheep) and/or 'cakiel podhalański' (Podhale zackels).



These breeds of sheep are not cross-bred. A 'Jagnięcina podhalańska' is a lamb which is not more than 60 days old. These are so-called suckling lamb carcasses weighing between 4 kg and 8 kg.

"Jagnięcina podhalańska" is produced in Silesian Voivodship: in Cieszyn district, Istebna municipality; Żywiec district: Milówka, Węgierska Górka, Rajcza, Ujsoły, Jeleśnia and Koszarawa municipalities and in Małopolska Voivodship: the whole of Nowy Targ and Tatra district; in Sucha district Zawoja, Bystra and Sidzina municipalities; in Limanowa district: Niedźwiedź and part of the Kamienica municipality, which is situated within the boundary of the Gorce National Park or south of the Kamienica river and the civil parishes in Mszana Dolna municipality: Olszówka, Raba Niżna, Łostówka, Łętowe and Lubomierz; in Nowy Sącz district the following municipalities: Piwniczna, Muszyna and Krynica.

'Jagnięcina podhalańska' is noted for its low carcass fat and its exceptional succulence, which is related to the intramuscular fat content or marbling. The meat is also distinguished by its light

pink colour and its soft but elastic structure. The most characteristic and distinctive feature of 'Jagnięcina podhalańska' its specific taste and aroma, which is similar to game and in particular to the aroma of venison.

'Jagnięcina podhalańska' is highly prized by Polish and foreign consumers alike. Throughout the many centuries of sheep farming in the region, a strong reputation of 'Jagnięcina podhalańska' has been formed in the eyes of consumers. The tradition, several hundred years old, of grazing mountain sheep, thereby building a strong 'brand', means that domestic consumers identify 'Jagnięcina podhalańska' with the region in which it originates. Consumer awareness of the deeply rooted tradition of pastoral farming and the popularity of the highland ethos have contributed further to the reputation of 'Jagnięcina podhalańska'.



Jagnięcina podhalańska is packed in unit packages / needed container

LESSER POLAND REGIONAL PRODUCTS COMMON OFFER

Project elaboration:
GRUPA ODROLNIKA
Association



STOWARZYSZENIE

Grupa Odrobnika