

Decree No

.../2025 of the Minister of Agriculture of [date]

amending

Decree No 152/2009 of the Minister for Agriculture and Rural Development of 12 November 2009 on the mandatory requirements of the Codex Alimentarius Hungaricus with regard to its regulation on quick-frozen foodstuffs and certain quick-frozen semi-prepared and ready-to-serve meals

[1] The purpose of this decree is to ensure that, in addition to EU regulations on quick-frozen foodstuffs, consumers are provided with adequate information on the quality of certain quick-frozen semi-prepared and ready-to-serve meals.

[2] In accordance with the Council's Directive on the approximation of the laws of the Member States relating to quick-frozen foodstuffs for human consumption, the 6 °C temperature fluctuation permitted in commercial distribution is removed from the regulation, thereby increasing food safety.

[3] The definitions of the product groups quick-frozen spinach cream and quick-frozen flavoured spinach cream, quick-frozen semi-prepared French fries, quick-frozen chestnut preparations, as well as the product group quick-frozen pre-cooked galuska/nokedli and quick-frozen products made from potato dough are amended as regards the ingredients that may be used, the quality tolerances and the labelling.

[4] For quick-frozen semi-prepared French fries, more detailed descriptions and a number of points have been added to the quality defects pursuant to the FAO/WHO Codex Alimentarius CXS 114-1981 standard.

[5] On the basis of the authorisation granted under Section 76(2)(5) of Act XLVI of 2008 on the food chain and its official supervision, and acting within the scope of my duties as defined in Section 54(3) of Government Decree No 182/2022 of 24 May on the duties and powers of members of the Government, I hereby decree the following:

Section 1

In Decree No 152/2009 of 12 November of the Minister for Agriculture and Rural Development on the mandatory requirements of the Codex Alimentarius Hungaricus (hereinafter referred to as the 'Decree'), the following paragraph (4) shall be added to Section 1:

“(4) The regulation in Volume I of the Hungarian Food Code (Codex Alimentarius Hungaricus) concerning quick-frozen foodstuffs and certain quick-frozen semi-prepared and ready-to-serve meals, which transposes European Union standards and contains national product specifications, is set out in Annex 16.”

Section 2

The following paragraph (23) shall be added to Section 2 of the Decree:

“(23) Products specified in Annex 16 which do not comply with the provisions of Annex 16 to this Decree as laid down by Decree No .../2025 of [date] of the Minister of Agriculture amending Decree No 152/2009 of 12 November 2009 of the Minister for Agriculture and

Rural Development on the mandatory requirements of the Codex Alimentarius Hungaricus with regard to its regulation on quick-frozen foodstuffs and certain quick-frozen semi-prepared and ready-to-serve meals (hereinafter: Amending Decree 12) but which comply with the provisions in force on the day preceding the date of entry into force of Amending Decree 12 may be produced and placed on the market until the last day of the 18th month following the date of entry into force of Amending Decree 12 and may remain on the market until their date of minimum durability or use-by date.”

Section 3

The following Section 14 is added to the Decree:

“Section 14 The draft provisions of Section 1(2) and (4), Section 2(23), and Annex 16 of this Decree, as laid down by Amending Decree 12, have been notified in advance in accordance with Articles 5 to 7 of Directive (EU) 2015/1535 of the European Parliament and of the Council of 9 September 2015 laying down a procedure for the provision of information in the field of technical regulations and of rules on Information Society services.”

Section 4

Annex 16 to the Decree shall be replaced by Annex 1 hereto.

Section 5

Section 1(2)(14) of the Decree shall be repealed.

Section 6

This Decree shall enter into force on the third day following its publication.

Section 7

The requirement for the prior notification of this draft decree, as stipulated in Articles 5 to 7 of Directive (EU) 2015/1535 of the European Parliament and of the Council of 9 September 2015 laying down a procedure for the provision of information in the field of technical regulations and of rules on Information Society services, has been met.

1. *Annex to Decree .../2025 of [date] of the Minister of Agriculture*

“Annex 16 to Decree No 152/2009 of 12 November of the Minister for Agriculture and Rural Development

Regulation No 1-3-89/108 of the Codex Alimentarius Hungaricus on quick-frozen foodstuffs and certain quick-frozen semi-prepared and ready-to-serve meals

Part A

GENERAL PROVISIONS

I.

1. This standard applies to quick-frozen foodstuffs and certain quick-frozen semi-prepared and ready-to-serve meals.
2. Quick-frozen foodstuff within the meaning of this regulation is food which:
 - 2.1. is subjected to a quick-freezing process in which the product passes through the zone of maximum ice crystal formation at a rate required by the nature of the product, but as rapidly as possible, and this process results in achieving a temperature of -18°C or lower at each point of the product after thermal compensation, and
 - 2.2. is marketed under a name that refers to this.
3. For the purposes of this regulation, edible ice and ice cream are not quick-frozen foodstuffs.
4. With the designations set out in Part A, Chapter III, points 9 and 10, only the products set out in Part A, Chapter I, points 2 and 3 may be placed on the market.
5. The quick-frozen product designations mentioned in part B of this regulation may be used for products on the market only if the products comply with the requirements of this regulation.
6. This regulation does not apply to quick-frozen products with a protected geographical indication or those registered as traditional specialities under Regulation (EU) 2024/1143 of the European Parliament and of the Council.
7. Products that are produced or placed on the market in a Member State of the European Union or in Turkey, or are produced in an EFTA State that is a contracting party to the Agreement on the European Economic Area, in accordance with the applicable standards in that State, do not need to comply with the technical specifications specified in this regulation if the relevant standards in that State offer a level of protection equivalent to that laid down in this regulation in terms of consumer protection.

II.

1. For the purposes of this regulation:

- 1.1. *pseudocereals*: are plants which do not belong to the botanical group of cereals but which have the same uses as cereals, in particular amaranth, buckwheat and quinoa;
- 1.2. *frozen products*: are products in which ice crystals have formed in the entire cross section during quick-freezing;
- 1.3. *mashing*: means an operation by which raw or pre-cooked components are crushed by a pressing machine and then pressed through a sieve with appropriate mesh size;
- 1.4. *deformed*: a product with a shape different from the characteristic shape as a result of an external mechanical impact which impairs the appearance and external of the product;
- 1.5. *pre-cooking*: is an operation in which the vegetable is treated in hot water or water vapour for a short period of time in order to soften its texture and reduce its enzymatic activity;
- 1.6. *pre-frying*: short-term heat treatment of the product in hot oil;
- 1.7. *burnt chips*: potato chips that is dark brown in colour and hard in texture as a result of excessive pre-frying;
- 1.8. *dietary fibre*: fibre as defined in Regulation (EU) No 1169/2011 of the European Parliament and of the Council;
- 1.9. *thawing*: defrosting, conversion of the ice phase in frozen food into water;
- 1.10. *semi-prepared meal*: food suitable for subsequent preparation by cooking or frying/roasting/baking before use, and which has been temporarily preserved;
- 1.11. *spot defect*: discolouration inside or on the surface of the potato chips caused by light exposure, mechanical impact, a pathogen or phytopathological damage, including the sprout;
- 1.12. *ash content*: the residue of the food sample after ashing;
- 1.13. *sand content*: mineral substances insoluble in hydrochloric acid;
- 1.14. *product frozen into blocks*: the product forms smaller blocks or clumps that do not break up under slight pressure;
- 1.15. *edge piece*: a piece which is at least 25 mm long and has a maximum cross-sectional dimension of less than half the nominal cross-sectional dimension of the chips in question;
- 1.16. *greenish chips*: potato chips with greenish discolouration on the inside or surface.

III.

1. The raw materials used in quick-frozen foods must be intact, undamaged and fresh.
2. In order to minimise chemical, biochemical, and microbiological changes, raw materials shall be prepared and quick-freezing shall be carried out immediately, with the use of appropriate machinery and equipment.
3. Air, nitrogen and carbon dioxide freezing media may come into direct contact with quick-frozen foodstuffs.
4. The temperature of the quick-frozen food shall be constant at all points of the product, having a temperature of $-18\text{ }^{\circ}\text{C}$ or lower. During transport, the temperature of quick-frozen foodstuffs may be maximum $3\text{ }^{\circ}\text{C}$ higher in short fluctuations.
5. The temperature of the product shall not exceed $-18\text{ }^{\circ}\text{C}$ by more than $3\text{ }^{\circ}\text{C}$ during local distribution and retail storage, subject to good storage and distribution practices.
6. It must be ensured that the equipment used for quick-freezing, storage, transport and local distribution, as well as refrigerated display cabinets are suitable to comply with the regulations.
7. The monitoring of the temperature of quick-frozen foodstuffs must be ensured.
8. Quick-frozen food products must be packaged in such a way that the packaging protects the product from microbiological and other contamination, as well as from dehydration.
9. For quick-frozen products intended for the final consumer without further processing, including for catering establishments, hospitals, canteens and similar institutions, the following shall also apply in addition to the general labelling requirements:

- 9.1. the word “quick-frozen” shall be added,
- 9.2. in addition to the date of minimum durability, the storage conditions must also be specified, in particular the storage temperature and the storage time corresponding to the temperature-based classification of the storage installation, where compliance with this ensures that the quality of the product is maintained,
- 9.3. the label shall include a marking that enables the identification of the item,
- 9.4. the words “do not refreeze after being thawed” shall be clearly indicated.
10. The labelling of quick-frozen products that are not intended for direct sale to consumers, catering establishments, hospitals, canteens and similar institutions shall only include the following:
 - 10.1. the name, supplemented by the word “quick-frozen”,
 - 10.2. net weight,
 - 10.3. the marking used to identify the item,
 - 10.4. the name and address of the manufacturer, packager or distributor.
11. The indications referred to in point 10 shall appear on the packaging of the product or on a label attached thereto.
12. Quick-frozen foods and their transport, storage and storage temperatures shall be monitored in accordance with Commission Regulation (EC) No 37/2005 of 12 January 2005 on the monitoring of temperatures in the means of transport, warehousing and storage of quick-frozen foodstuffs intended for human consumption and pursuant to Annex 17 on the sampling procedure and testing method for the official monitoring of the temperature of quick-frozen foodstuffs.

IV.

1. The commercial labelling of quick-frozen semi-prepared meals must include detailed instructions for use, where compliance with the instructions ensures the microbiological non-hazardousness of the product when consumed.
2. The commercial labelling of quick-frozen semi-prepared meals must include a reference to necessary heat treatment.
3. For the production of quick-frozen products listed in Part B, additives specified and authorised for the given product category in Regulation (EC) No 1333/2008 of the European Parliament and of the Council may be used in the quantities permitted by that Regulation.
4. Where a product listed in the product groups contains a sweetener in accordance with Regulation (EC) No 1333/2008 of the European Parliament and of the Council, the product names covered by this standard may be used.

Part B PRODUCT GROUPS

1. QUICK-FROZEN SPINACH CREAM AND QUICK-FROZEN FLAVOURED SPINACH CREAM

1.1. Specification, definition of the product group

- 1.1.1. Food category according to Regulation (EC) No 1333/2008 of the European Parliament and of the Council: 04.2.4.1.
- 1.1.2. Pre-cooked leaves of the tender spinach (*Spinacia oleracea* L.), mashed or otherwise finely chopped to pieces of less than 3 mm, preserved by deep-freezing.

1.2. Ingredients that may be used

1.2.1. for a natural product

1.2.1.1. spinach leaves

1.2.2. for a flavoured product

1.2.2.1. salt

1.2.2.2. other spices

1.3. Quality characteristics

1.3.1. Physical and chemical properties

1.3.1.1. Total dry matter content: at least 5.5 % (m/m)

1.3.1.2. Water-soluble dry matter content: at least 2 ref%.

1.3.1.3. Sand content: not more than 0.04 % (m/m).

1.3.2. Organoleptic properties

1.3.2.1. Shape: the quantity contained in the package is normally frozen in one piece and becomes mushy when thawed.

1.3.2.2. Colour: uniform green, characteristic of the variety.

1.3.2.3. Aroma: characteristic of spinach cream, free of foreign odours, and typical of added spices.

1.3.2.4. Taste: characteristic of spinach cream and added spices.

1.3.2.5. Texture, consistency: when quick-frozen, the product is hard, thoroughly frozen, uniformly pulpy, free of coarse fibres, and when thawed, it resembles spinach cream.

1.3.2.6. The shape and colour shall show the specified organoleptic properties in the quick-frozen form and in the prepared state as indicated in the instructions on the packaging, while the aroma, taste and texture shall show the specified organoleptic properties in the prepared state indicated in the instructions on the packaging. During sensory evaluation, the colour and texture are also assessed in a quick-frozen state, while the aroma, taste and consistency are assessed in the prepared state indicated in the instructions on the packaging.

1.3.2.7. Permissible deviations:

1.3.2.7.1. a colour which is slightly pale or brownish on the surface and which does not affect the general appearance of the product;

1.3.2.7.2. in a quick-frozen state, thin pieces of ice or a layer of ice on the surface, slightly lumpy or spongy texture when thawed, and minor water separation;

1.3.2.7.3. fine fibres;

1.3.2.7.4. leaf fragments no larger than 3 mm.

1.4. Marking, labelling

1.4.1. The designation of the product shall include the terms “spinach” or “spinach cream”. In the case of flavoured spinach cream, the name of the product must include the term “flavoured” or the name of the dominant spice.

1.4.2. A warning label indicating the need for heat treatment prior to consumption must be placed on the final packaging of the product, in a location and form that is clearly visible to the consumer, if the product is not ready for consumption and the manufacturing practices used do not exclude the possibility of the presence of *Listeria monocytogenes*.

1.4.3. Examples for the designation: “Quick-frozen spinach cream”, “Quick-frozen flavoured spinach cream”, “Quick-frozen spinach cream with garlic”.

1.4.4. Example of a warning: “The product is not ready for consumption, and can only be consumed after thorough heat treatment.”

1.5. Recommended production process description

1.5.1. The spinach is washed, then pre-cooked, the leaves are chopped or pureed, seasoned if desired, cooled, then packaged and quick-frozen.

1.5.2. Quick-frozen products are packaged in bulk cartons and stored frozen at a temperature of less than -18°C .

2. QUICK-FROZEN SEMI-PREPARED FRENCH FRIES

2.1. Specification, definition of the product group

2.1.1. Food category according to Regulation (EC) No 1333/2008 of the European Parliament and of the Council: 04.2.6.

2.1.2. Quick-frozen French fries are a quick-frozen food product made from cleaned potatoes (*Solanum tuberosum* L.) cut into various sizes, with different cuts, then pre-cooked and pre-fried in cooking fat.

2.2. Ingredients that may be used

2.2.1. potatoes

2.2.2. cooking fat

2.3. Quality characteristics

2.3.1. General characteristics

2.3.1.1. Chips shall be at least 25 mm long and have a wavy or smooth surface. When quick-frozen, the product is hard and frozen all over.

2.3.1.2. Chips should be properly cleaned, mostly spot-free, properly cut. Mild reddening is allowed. The groups of spot defects concerning the quality tolerances are as follows:

2.3.1.2.1. Small spot defects: traces of plant disease are visible to the eye in the potato slice, with slightly browned remains of the skin or sprout buds, which are larger than 3 mm and smaller than 7 mm in size.

2.3.1.2.2. Medium-sized spot defects: traces of plant disease are clearly visible on the potato slice, with heavily discoloured remains of the skin or sprout buds, which are larger than 7 mm and smaller than 12 mm in size.

2.3.1.2.3. Significant spot defects: dark, intensely discoloured surface indicating plant disease, surface implying dark discolouration in the skin, which is larger than 12 mm in size.

2.3.1.3. Permissible colour deviations:

	A	B	
1.	Name of defect	Permissible extent of the defect (pcs./1000g)	
2.		Chips size smaller than 16 mm	Chips size larger than 16 mm
3.	Chips with green discolouration	5	3
4.	Small spot defect	7	3
5.	Small and medium sized spot defect, combined	21	9
6.	Small, medium and large spot defects, combined	60	27

2.3.1.4. Classification errors or size defects:

	A	B

1.	A total of chips and-trimmed pieces-with a length of less than 25 mm, maximum	6% (m/m)
2.	Pieces from the edge, maximum	12% (m/m)
3.	A total of chips and edge pieces with a length of less than 25 mm, maximum	12% (m/m)

2.3.1.5. Frying defect: permitted quantity of burnt chips: not more than 0.5 % (m/m)

2.3.2. Organoleptic properties

2.3.2.1. Shape: shape specified on the product packaging.

2.3.2.2. Colour: characteristic of the variety, yellowish white, greyish white or golden yellow.

2.3.2.3. Smell: typical of potatoes fried in vegetable fat.

2.3.2.4. Taste: taste typical of the variety.

2.3.2.5. Texture, consistency: characteristic of potatoes fried in vegetable fat.

2.3.2.6. The shape and colour shall show the specified organoleptic properties in the quick-frozen form and in the prepared state as indicated in the instructions on the packaging, while the aroma, taste and texture shall show the specified organoleptic properties in the prepared state indicated in the instructions on the packaging. During sensory evaluation, the colour and shape are also assessed in a quick-frozen state, while the aroma, taste and consistency are assessed in the prepared state indicated in the instructions on the packaging.

2.4. Marking, labelling

2.4.1. The designation of the product shall include the term “French fries” and shall refer to the semi-prepared or pre-fried nature of the product.

2.4.2. Examples for the designation: “Quick-frozen semi-prepared French fries“, “Quick-frozen pre-fried French fries”.

2.5. Recommended production process description

2.5.1. After washing, the potatoes are peeled, cut to size, pre-cooked as necessary, dried as necessary, pre-fried and then quick-frozen.

2.5.2. After deep-freezing, they are packaged and stored frozen at a temperature of less than – 18 °C.

3. QUICK-FROZEN CHESTNUT PREPARATIONS

3.1. Specification, definition of the product

3.1.1. Quick-frozen chestnut paste:

3.1.1.1. Food category according to Regulation (EC) No 1333/2008 of the European Parliament and of the Council: 04.2.5.4.

3.1.1.2. Chestnut cooked and shelled, separated from the cotyledons and the seed coat fragments by mashing, homogeneous, containing no other substances, preserved by quick freezing It should not contain any flavouring.

3.1.2. Quick-frozen chestnut purée

3.1.2.1. Food category according to Regulation (EC) No 1333/2008 of the European Parliament and of the Council: 04.2.5.3.

3.1.2.2. A homogeneous, quick-frozen mixture of chestnut paste, sugar and flavourings, preserved by deep-freezing.

3.1.3. Quick-frozen chestnut purée with sweetener

3.1.3.1. Food category according to Regulation (EC) No 1333/2008 of the European Parliament and of the Council: 04.2.5.3.

3.1.3.2. A homogeneous, quick-frozen mixture of chestnut paste, sweeteners and flavourings, preserved by quick-freezing.

3.2. Ingredients that may be used

3.2.1. Intact and undamaged fruits of sweet chestnut (*Castanea sativa*, Mill.), fit for human consumption and free from plant and animal pests.

3.2.2. For products listed in point 3.1.2., sugar and flavourings may also be used in addition to the ingredient referred to in point 3.2.1.

3.2.3. For products listed in point 3.1.3, sweeteners and flavourings may also be used in addition to the ingredient mentioned in point 3.2.1.

3.3. Quality characteristics

3.3.1. Physical and chemical properties:

	A	B	C	D
1.	Designation of the character	Chestnut paste	Chestnut purée	Chestnut purée with sweetener/ with sweeteners
2.	Water content % (m/m), maximum	65,0	47,0	65,0
3.	Sugar content expressed as sucrose, % (m/m), maximum	-	32,0	-
4.	Acidity, maximum	4,0		
5.	Ash content, % (m/m)	0,5-0,9	0,5-0,8	0,5-0,9
6.	Fat content, % (m/m)	0,4-1,8	0,4-1,8	0,4-1,8
7.	Protein content, % (m/m)	2,0-2,9	1,7-2,5	2,0-2,9
8.	Sand content, % (m/m), maximum	0,02		
9.	Shell content score according to standard MSZ 20600:2016 4.6, maximum	15		

3.3.2. Organoleptic properties

3.3.2.1. Colour: a light beige colour typical of fresh chestnut.

3.3.2.2. Aroma: characteristic of chestnuts and the materials used, with a clear, recognisable fragrance, free from any foreign odour.

3.3.2.3. Taste: characteristic chestnut flavour, free from any foreign taste; in the case of chestnut purée, the taste of the ingredients used is pleasant and harmonises well with the chestnut flavour.

3.3.2.4. Texture: homogeneous, malleable, free of lumps.

3.3.2.5. The colour in the quick-frozen form and the aroma, taste and texture in the defrosted state shall show the specified organoleptic properties. During sensory evaluation, the colour and shape are also assessed in a quick-frozen state, while the aroma, taste and consistency are assessed in the prepared state indicated in the instructions on the packaging.

3.4. Marking, labelling

3.4.1. The designation of the product must include the words “chestnut purée” or “chestnut paste” depending on the characteristics of the product listed in point 3.1.

3.4.2. Examples for the designation: “Quick-frozen chestnut paste”, “Quick-frozen chestnut purée”, “Quick-frozen chestnut purée with sweetener”.

3.5. Recommended production process description

3.5.1. The chestnut is sorted, washed, boiled and the shell is removed. They are mashed and, depending on the product, they are homogenised, packaged, quick-frozen and stored at a temperature below -18°C , with added sugar, sweeteners, flavourings or in the case of chestnut paste, without them.

4. QUICK-FROZEN PRE-COOKED ‘GALUSKA’

4.1. Specification, definition of the product group

4.1.1. Food category according to Regulation (EC) No 1333/2008 of the European Parliament and of the Council: 06.4.3.

4.1.2. Quick-frozen pre-cooked ‘galuska’ is a quick-frozen product made from a batter prepared by mixing eggs, cereal meal, edible salt and drinking water, which is then cut into pieces with a spaetzle maker and pre-cooked.

4.1.3. The cereal meal referred to in point 4.1.2. may be replaced in whole or in part by pseudo-cereal meal.

4.2. Ingredients that may be used

4.2.1. cereal meal

4.2.2. pseudo-cereal meal

4.2.3. edible salt

4.2.4. drinking water

4.2.5. liquid egg or egg powder

4.3. Quality characteristics

4.3.1. General characteristics

4.3.1.1. When quick-frozen, the product is hard, thoroughly frozen, mostly elongated in shape, practically rolling, and free of foreign matter. It consists of approximately identical pieces of a length of 10 to 35 mm.

4.3.1.2. Quality tolerances:

4.3.1.2.1. product frozen into blocks: maximum 20 % (m/m);

4.3.1.2.2. pieces shorter than 10 mm: maximum 10 % (m/m);

4.3.1.2.3. shapeless, trimmed pieces and pieces over 35 mm: not more than 20 % (m/m).

4.3.2. Organoleptic properties

4.3.2.1. Shape: the commonly known elongated pieces, 10–35 mm long.

4.3.2.2. Colour: yellowish white or typical for the type of cereal used.

4.3.2.3. Smell: characteristic, typical of cooked pasta.

4.3.2.4. Taste: characteristic, typical of cooked pasta, free of foreign taste.

4.3.2.5. Texture, consistency: characteristically elastic.

4.3.2.6. The shape and colour shall show the specified organoleptic properties in the quick-frozen form and in the prepared state as indicated in the instructions on the packaging, while the aroma, taste and texture shall show the specified organoleptic properties in the prepared state indicated in the instructions on the packaging. During sensory evaluation, the colour and

shape are also assessed in a quick-frozen state, while the aroma, taste and consistency are assessed in the prepared state indicated in the instructions on the packaging.

4.4. Marking, labelling

4.4.1. The designation of the product must include the terms ‘galuska’ or ‘nokedli’ and ‘pre-cooked’. If the product is made from a mixture of cereal meal and pseudo-cereal meal, or entirely from pseudo-cereal meal, this must be indicated in the product name.

4.4.2. Examples for the designation: “Quick-frozen pre-cooked galuska”, “Quick-frozen pre-cooked nokedli”, “Quick-frozen pre-cooked galuska (made with buckwheat flour)”.

4.5. Recommended production process description

The ingredients are fed into a spaetzle maker suitable for mixing and cutting, and then, depending on the type of product, the scraped dough is cooked, cooled and drained (by separating the water), then quick-frozen, packaged and stored frozen at a temperature of less than -18°C .

5. QUICK-FROZEN PRODUCTS FROM POTATO DOUGH

5.1. Quick-frozen ‘nudli’

5.1.1. Specification, definition of the product

5.1.1.1. Food category according to Regulation (EC) No 1333/2008 of the European Parliament and of the Council: 6.4.4.

5.1.1.2. Quick-frozen ‘nudli’ is a food product preserved by quick-freezing and prepared by pre-cooking its dough after shaping. It is made from either cereal or pseudo-cereal meal or mixtures thereof, potato flakes or cooked, mashed potatoes, with or without the addition of dietary fibre, mixing them with edible salt and drinking water. The amount of potato used shall be at least 25 % of the dough or an equivalent amount of potato flakes.

5.1.2. Ingredients that may be used

5.1.2.1. potatoes or potato flakes

5.1.2.2. cereal meal

5.1.2.3. pseudo-cereal meal

5.1.2.4. dietary fibre

5.1.2.5. edible salt

5.1.2.6. drinking water

5.1.3. Quality characteristics

5.1.3.1. General characteristics

5.1.3.1.1. In the quick-frozen state, the product is hard, thoroughly frozen, mostly stick-shaped, free of foreign matter and practically rolling. Larger potato particles, smaller brown spots are allowed. Approximately identical pieces, 20–50 mm in length.

5.1.3.2. Physical properties

5.1.3.2.1. Maximum permissible deviation in size:

5.1.3.2.1.1. pieces with a length of less than 20 mm: 10 % (m/m);

5.1.3.2.1.2. pieces longer than 50 mm: 20 % (m/m).

5.1.3.2.2. Maximum permissible quality deviations:

5.1.3.2.2.1. product frozen into blocks: 20 % (m/m);

5.1.3.2.2.2. pieces deformed in shape: 15 % (m/m).

5.1.3.3. Organoleptic properties

5.1.3.3.1. Shape: the commonly known elongated, cylindrical shape, 20–50 mm long.

5.1.3.3.2. Colour: characteristic, typical of cooked potato dough.

5.1.3.3.3. Aroma: characteristic, typical of cooked potato dough.

5.1.3.3.4. Taste: characteristic, typical of cooked potato dough.

5.1.3.3.5. Texture, consistency: uniform, moderately soft, elastic.

5.1.3.3.6. The shape and colour shall show the specified organoleptic properties in the quick-frozen form and in the prepared state as indicated in the instructions on the packaging, while the aroma, taste and texture shall show the specified organoleptic properties in the prepared state indicated in the instructions on the packaging. During sensory evaluation, the colour and shape are also assessed in a quick-frozen state, while the aroma, taste and consistency are assessed in the prepared state indicated in the instructions on the packaging.

5.1.4. Marking, labelling

5.1.4.1. The name of the product shall include the term ‘nudli’. If it is made from pseudo-cereal meal, this must be indicated in the product name.

5.1.4.2. Examples for the designation: “Quick-frozen nudli”, “Quick-frozen nudli made with buckwheat flour”.

5.1.5. Recommended production process description

5.1.5.1. The ingredients are mixed, shaped, pre-cooked, cooled, drained (by separating the water), then quick-frozen, packaged and stored frozen at a temperature of less than –18 °C.

5.2. Quick-frozen dumplings with filling

5.2.1. Specification, definition of the product

5.2.1.1. Food category according to Regulation (EC) No 1333/2008 of the European Parliament and of the Council: 6.4.4; for the filling: 4.2., 5.1., 5.2. or 5.4.

5.2.1.2. Quick-frozen dumplings with filling are quick-frozen food products consisting of dough made from cooked, mashed potatoes or potato flakes, cereal or pseudo-cereal meal, or a mixture thereof, as well as edible salt and drinking water, and a filling placed inside. The amount of potato used shall be at least 25 % of the dough or an equivalent amount of potato flakes.

5.2.2. Ingredients that may be used

5.2.2.1. potatoes or potato flakes,

5.2.2.2. cereal meal,

5.2.2.3. pseudo-cereal meal,

5.2.2.4. vegetable oil,

5.2.2.5. edible salt,

5.2.2.6. drinking water,

5.2.2.7. filling: whole or halved or chopped fruit; fruit jams, jellies, marmalades and sweetened chestnut paste products as specified in Annex 21; other fruit or vegetable preparations; jarred or canned fruit; chocolate as specified in Annex 19; hazelnut paste with a minimum hazelnut content of 10 %.

5.2.2.8. flavourings,

5.2.2.9. food ingredients with flavouring properties.

5.2.3. Quality characteristics

5.2.3.1. General characteristics

5.2.3.1.1. When quick-frozen, the product is hard, thoroughly frozen dumplings mostly uniform in size, free of foreign matter, practically rolling.

5.2.3.1.2. Permissible quality deviations: punched, split dumplings: not more than 3 pcs/1000g.

5.2.3.2. Organoleptic properties

5.2.3.2.1. Shape: spherical, round

5.2.3.2.2. Colour: characteristic of potato dough, with a slightly greyish shade.

5.2.3.2.3. Aroma: typical of potato dough and the filling.

5.2.3.2.4. Taste: typical of potato dough and the filling.

5.2.3.2.5. Texture, consistency: typically elastic, not too hard, not sticky and not falling apart.

5.2.3.2.6. The shape and colour shall show the specified organoleptic properties in the quick-frozen form and in the prepared state as indicated in the instructions on the packaging, while the aroma, taste and texture shall show the specified organoleptic properties in the prepared state indicated in the instructions on the packaging. During sensory evaluation, the colour and shape are also assessed in a quick-frozen state, while the aroma, taste and consistency are assessed in the prepared state indicated in the instructions on the packaging.

5.2.4. Marking, labelling

5.2.4.1. In the designation, the type of filling needs to be specified. If the product is made from pseudo-cereal meal, this must be indicated in the designation.

5.2.4.2. Examples for the designation: “Quick-frozen dumplings with plum”, “Quick-frozen dumplings with plum jam”, “Quick-frozen dumplings with apricot jam”, “Quick-frozen dumplings with hazelnut paste”, “Quick-frozen dumplings with sour cherry and cocoa cream”, “Quick-frozen dumplings with plum filling”, “Quick-frozen dumplings from buckwheat flour with plum jam filling”.

5.2.5. Recommended production process description

5.2.5.1. The raw materials are mixed in a mixer until they are homogeneous, and then shaped by hand or by a machine.

5.2.5.2. Shaping by hand: the dough is divided into portions of the appropriate weight by hand or machine, the filling is placed on the dough, and then it is shaped into a ball by hand.

5.2.5.3. Shaping by machine: the dough and filling are fed into the machine; the machine automatically portions, fills and forms the dough.

5.2.5.4. The dumplings are quick-frozen, packaged and stored frozen at a temperature of less than -18°C .”