



COMMON BORDERS. COMMON SOLUTIONS



SHOPPING GUIDE ON BENEFITS OF TRADIȚIONAL FOODS

Common borders. Common solutions.

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1. WHAT IS TRADITIONAL

By definition Romania is a country with a developed agriculture. There are documents mentioning that our ancestors the Geats and later the Dacians cultivated millet, wheat, barley (for brewing beer), pumpkins, peas, onions, lentils and garlic, a species of wild garlic - the ramson (*Allium ursinum*) and aromatic plants: thyme, dill and sage.

The SE area is a conservative area in terms of food traditions. It preserves its customs at different times of the year, when it produces traditional products directly linked to Christmas or Easter celebrations for example.

Romanian cuisine has been influenced over the centuries by a number of factors, such as: economic conditions, geographical and climatic conditions, degree of civilization, stage of development of agriculture and last but not least habits, tastes and preferences. Our country lies at a climatic crossroads: continental and central European influences meet in the east of the country with blurred Mediterranean influences in the south and more subdued, Baltic influences in the north.

The Romanian cuisine has managed to preserve its tradition over time, the cooks have been able to pass on the taste of our traditional dishes to their descendants. They have improved and refined the dishes but have kept the Romanian culinary art unaltered.

Moldovan cuisine is characterized by fine, refined and tasty dishes. Poultry and fish are used in particular, but also pork, beef, venison, vegetables, milk, eggs and cheese.

The cuisine of Dobrogea is influenced primarily by the fauna, the climate and also by oriental cuisine. Fish, venison and mutton, as well as poultry, beef and pork, are widely used in the preparation of dishes. Dobrogea is rich in vegetables and fruit, milk, cheese and eggs. The dishes of Dobrogea are a good example of the richness of the raw materials available in the area. The dishes of the Dobrogea cuisine are light, tasty, and use vegetable oil, lard and margarine.

The cuisine of Muntenia can be characterized by diversity, ingenuity, delicacy. Throughout the ages it has been influenced by Greek and Oriental cuisine, by the finesse and refinement of French cuisine, and to this day by Italian cuisine. The cuisine of Muntenia uses a wide variety of vegetables, meat, cam products, fish, milk, pasta and fruit. The traditional cuisine of Muntenia can be characterised by tasty dishes.

Products from the SE area including Galati and Vrancea (Moldova), Buzau and Braila (Muntenia) and Constanta and Tulcea (Dobrogea) complement and continue the traditions.



TRADITIONAL PRODUCT - a food product for which local raw materials are used, does not contain food additives, has a traditional recipe, a traditional way of production and/or processing and is distinguished from other similar products belonging to the same category.

Order MADR 112 / 24.04.2020

To be certified as a traditional product, it must comply with a specification drawn up by the economic operator. This document is the main element of the documentation that a producer must prepare in order to certify a traditional product.

3. TRADITIONAL PRODUCTS CERTIFIED FROM SOUTH-EAST



No	Product name	Producer	Year	Company address	Site
1	Home made mici Gabioti	Produse Tradiționale Gabioti din Pleșcoi S.R.L.	2020	Com. Berca, Pleșcoi Village, 177, 1 Decembrie Str., Post Code 127042, Buzău County	https://gabioti.ro
2	Smoked raw pork belly - Gabioti				
3	Raw smoked peasant beef - Gabioti				
4	Home lebăr - Gabioti				
5	Home Toba-Gabioti				
6	Homemade smoked pork sausages Gabioti				
7	Pleșcoi Babic - Gabioti				
8	Pleșcoi Ghiudem - Gabioti				
9	Sheep pastrami Pleșcoi				

No	Product name	Producer	Year	Company address	Site
10	Pleșcoi Babic - Casa Papuc	Tri 94 Prod Com S.R.L.	2020	Buzău City, 16, Grigore Alexandrescu Bl. E6A, Post Code 120029, Buzău County	
11	Sheep pastrami Pleșcoi - Casa Papuc				
12	Sheep pastrami - Ghizdeanu	Ghizdeanu Victoriaș P.F.A.	2020	Com. Poșta - Călnău, Zilișteanca Village, Buzău County	
13	Sheep sausages - Ghizdeanu				
14	Pleșcoi Ghiudem Nea - Popa	Popa Carm Tradiționale S.R.L.	2020	Com. Săpoca, Săpoca Village, 3 Nea Popa Str., Post Code 127540, Buzău County	https://www.fa-cebook.com/neapopa.ro/
15	Pleșcoi Babic Nea-Popa				
16	Pleșcoi Pastrami Nea-Popa				
17	Buzău Babic-Roxana	Roxana COM S.R.L.	2020	Buzău City, No. 5, Buzău County	
18	Homemade Tobă - Roxana				
19	Ghiudem - Roxana				
20	Trandafir sausages-Roxana				
21	Covrigi de Buzău - David	David Prodcom Panif S.R.L.	2020	Com. Movila-Banului, Limpeziș Village, Buzău County	

No	Product name	Producer	Year	Company address	Site
22	Babic "La bunica Gina"	La Bunica Gina S.R.L.	2020	Buzău city, 105, Piața 24 Ianuarie Str., Buzău County	
23	Smoked sheep sausages "La bunica Gina"				
24	Trandafir sausages "La bunica Gina"				
25	Porc sausages "Casa Râmniceană"	Global Pro Carm S.R.L.	2020	București, 19 Ziduri între Vii Str., Sector 2, București	
26	Mici - "Casa Râmniceană"				
27	Lebăr "Casa Râmniceană"				
28	Homemade tobă "Casa Râmniceană"				
29	Salamy "Casa Râmniceană"				
30	Raw-dry sausages - "Casa Râmniceană"				
31	Șuncă țărănească - "Casa Râmniceană"				
32	Peasant sausages - "Casa Râmniceană"				
33	Peasant salamy - "Casa Râmniceană"				



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No	Product name	Producer	Year	Company address	Site
1	Ghiudem tătăresc Moș Iosif	Moș Iosif S.R.L	2020	Com. Cumpăna, Cumpăna Village, No. 2, Constanța County	https://mosiosif.ro/



GALAȚI

No	Product name	Producer	Year	Company address	Site
1	Pork tenderloin Ilinca	Verdeși & Co S.R.L	2020	Galați city, 257 George Coșbuc str., Galați County	https://zimbria.ro/
2	Smoked ribs Ilinca		2020		
3	Zamfir's haiducesc steak		2020		
4	Ignat's porc sausages		2020		
5	Peasant bacon Zimbria		2021		
6	Outlaw chest Zimbria		2021		
7	Zimbria cutlet in lard		2021		
8	Salamy Zimbria		2021		
9	Grilled piglet Zimbria		2021		
10	Zimbria ham in lard		2021		
11	Tobă Zimbria		2021		
12	Zimbria pork sausages in lard		2021		
13	Jumări Zimbria		2021		
14	Jambon Zimbria		2021		



TULCEA

No	Product name	Producer	Year	Company address	Site
1	"Deltaica" salad with carp roe	Deltaica Seafood S.R.L.	2020	Tulcea city, 2 Viticulturii Str., Tulcea County	https://deltaica.ro/
2	"Deltaica" salad with pike roe				
3	Silver carp pastrami "Deltaica"				
4	"Deltaica" anchovies marinated in oil				
5	"Deltaica" anchovies marinated in spicy oil				
6	Silver carp batog "Deltaica"				
7	Wels catfish batog "Deltaica"				
8	Wels catfish pastrami "Deltaica"				

No	Product name	Producer	Year	Company address	Site
9	Zacuscă Moesis	Piccolo Angelo S.R.L.	2020	Com. Greci, 7 Valea cu Tei Str., Tulcea County	https://moesis.ro/
10	Moesis vegetable stew				
11	Moesis plum jam				
12	Cherry jam Moesis				
13	Sour cherry jam Moesis				
14	Cozonac Treasure of Măcin				
15	Rose jam Moesis				
16	Walnuts jam Moesis				
17	Mini rols with turkish delight Moesis				
18	Minirols with butter and wlanuts Moesis				
19	Home made biscuits Moesis	Migit H. Nicolae P.F.A	2020	Com. Stejaru, Stejaru Village, Tulcea County	
20	Goat telemea Picurariu din Stejaru				

(Sursa <https://www.madr.ro/>)

3. EUROPEAN CERTIFIED PRODUCTS

At European level, the products are certified as follows:

PROTECTED DESIGNATION OF ORIGIN (PDO) - identifies a product originating in a specific place, region or country, the quality or characteristics of which are essentially or exclusively due to a particular geographical environment with inherent natural factors (raw materials, environmental characteristics, location) and human factors (traditional and artisanal production) whose stage of production, processing and preparation takes place in the defined geographical area and in accordance with strict regulations.



Product names registered as PDOs are the ones that have the strongest links to the location where they were registered.

Label

- Mandatory for food and agricultural products;
- Optional for wines.

TRADITIONAL SPECIALTY GUARANTEED (TSG) - defines a traditional agricultural or food product whose specificity has been recognized by the Community by its registration in a register, in accordance with EC Regulation no. 509/2006. It is a certificate that protects products obtained from traditional ingredients or by traditional methods.



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TSG highlights traditional aspects, such as how the product is manufactured or its composition, without linking it to a specific geographical area. The designation of a product registered as a TSG protects it against counterfeiting and misuse.

Label - Mandatory for all products.

PROTECTED GEOGRAPHICAL INDICATION (PGI) - a product originating in a particular place, region or country whose given quality, reputation or other characteristic is essentially attributed to its geographical origin and at least one of the production stages taking place in the defined geographical area.



The PGI emphasizes the relationship between a specific geographical region and the name of the product, if a certain quality, reputation or other characteristic can be essentially attributed to the geographical origin of the product.

Label

- Mandatory for food and agricultural products
- Optional for wines.

All these regulations make the products safe, healthy, original, linked to the traditions of each area of Europe, of a superior quality and through those involved and interested to be known to consumers.

A database published on 10 January 2020 (Brussels, Belgium, Agriculture and Rural Development) can be found at:

<https://ec.europa.eu/agriculture/quality/door/list.html?locale=en>

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GEOGRAPHICAL INDICATIONS - AGRICULTURAL AND FOOD PRODUCTS (SE area) (<https://www.madr.ro/industrie-alimentara/sisteme-de-calitate-europene-si-indicatii-geografice.html>)

No.	Product name	Producer	Label	Company address	Site
1	Smoked Danube makerel	Deltaica Seafood S.R.L.		Tulcea Cilty, 2 Viticulturii, Str., Tulcea County	https://deltaica.ro/
2	Salad with Tulcea pike roe				
3	Traditional salad with carp roe				
4	Pleşcoi sausages	Asociația pentru Promovarea Cârnaților de Pleşcoi (APCP)		12-14 Bucegi, Str., Buzău, Buzău County	
5	Pleşcoi sausages	S.C. Dor de produsele din Pleşcoi S.R.L.,		122, 1 Decembrie Str., Pleşcoi Viilage, Buzău County	
6	Pleşcoi sausages	S.C. Bunătăți de pe Valea Buzăului S.R.L		6 Eleşteu Str., Căpățînești Village, Buzău County	
7	Pleşcoi sausages	POPA CARM TRADIȚIONALE S.R.L		Săpoca Village, Com. Săpoca, no. 570, Buzău County.	



UNIVERSITAS



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