



EUROPEAN CONFERENCE ON  
QUALITY IN OFFICIAL STATISTICS  
2024 ESTORIL - PORTUGAL



# Statistician as a Pastry Chef making statistical cakes using GSBPM





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INSTITUTO NACIONAL DE ESTATÍSTICA  
STATISTICS PORTUGAL

eurostat 

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**STARTING POINT**

**Pastel de  
Belém**



**ENDING POINT**

**GSBPM at  
Croatian  
way**





## Upravljanje podacima/Upravljanje metapodacima

Opis aktivnosti istraživanja prema GSBPM modelu, te svih procesa i pod procesa za svako pojedinačno istraživanje propisano GPP-om  
Ukoliko istraživanje za odabrano istraživanje, razdoblje i godinu već postoje, dohvaća opis aktivnosti i forme za izmjenu postojećih vrijednosti.  
Ukoliko istraživanje za odabrano istraživanje, razdoblje i godinu ne postoji, možete dohvatiti neki opis od već postojećih istraživanja, koji možete izmijeniti, ili odabrati kreiranje novog opisa

Uvoz iz Exoela

Godina

Istraživanje

**ENTERED DATA CAN BE EXPORTED IN XLS TABLE  
AND AGAIN IMPORTED FOR THE XY STATISTICAL SURVEY**

**TEXT IMPROVEMENT**

**POSSIBILITY OF OVERTAKING DATA  
FROM THE PREVIOUS YEAR**



1.

2.

3.

4.

5.

6.

7.

8.

Specify needs

Preparation and  
development of  
statistical  
methodologies

Build necessary  
instruments for  
enforcement

Data collection

Data processing

Analyse

Dissemination

Evaluate

Definiranje - Dizajn - Izrada - Prikupljanje - Obrada - Analiza - Diseminacija - Vrednovanje

## 1. Definiranje potreba za podacima

### 1.1. Definiranje potreba za informacijama i potrebnih rezultata

Opis aktivnosti:

We have found out that the first "Pastéis de Belém" date back to the early 19th century. During the liberal revolution, the monks of the Jeronimos Monastery, located in Belém, created the original recipe of the first "pastéis de nata" as a way to ensure their survival. The monks sold the little custard tarts to tourists who arrived by steamboat to visit the monastery and the nearby Torre de Belém.

The "Pastéis de Belém" became so popular that even after the religious orders were expelled from Portugal and the monastery closed in 1834, the monastery's pastry chef sold the recipe to Domingos Rafael Alves, a Portuguese businessman from Brazil who is responsible for ensuring that the original recipe was able to survive the next two centuries.

During the first few years, the custard tarts were sold in a sugar refinery near the Monastery, but in 1837 the pastry shop "Antiga Confeitaria de Belém" was officially created, leading to the present "Pastéis de Belém" shop which is extremely popular amongst tourists and the locals:



At that period the area of Belém was considered far from the city of Lisbon and mainly accessed by steam-boats. At the same time, the grandeur of the monastery and the Torre de Belém (the Belém Tower) attracted visitors who soon grew used to savouring the delicious pastries originated in the monastery.

Odgovorna osoba:  
Pastry Chef

Rok:  
Continous

Popratni dokumenti:  
[Pastéis Belém History](#)

[Birthplace de pasteis de nata](#)

[Uredi proces](#)



# SPECIFY NEEDS



Custard tarts to tourist who arrived by  
steamboat to visit the monastery and  
the nearby Torre de Belém





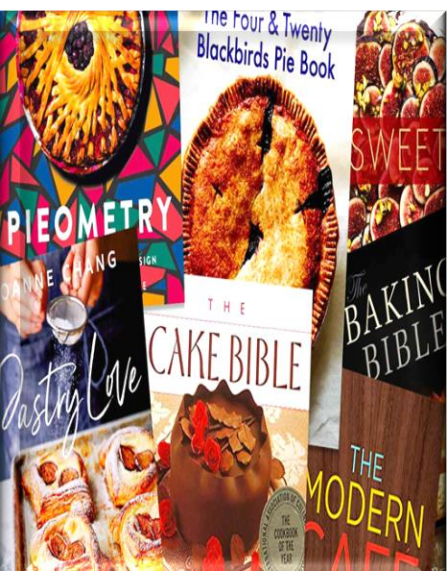
# PREPARATION AND DEVELOPMENT OF STATISTICAL METHODOLOGIES

## Portuguese Custard Tarts (Pasteis de Nata)

## Vegan Portuguese custard tarts

## Sugar Free Portuguese Custard Tarts (Pastéis de Nata)

Gluten-Free Pastel de Nata Recipe





# BUILD NECESSARY INSTRUMENTS FOR ENFORCEMENT

12-hole non-stick  
muffin tray



glass tumbler of water  
or sugar thermometer



cling film



*FOR PREPARING THE PASTEL DE BELÉM  
FOLLOWING TOOLS ARE NEEDED*





# DATA COLLECTION



- ✓ 1 package of frozen puff pastry (you can make it from scratch if you prefer)
- ✓ 1 litre of milk
- ✓ 400 g. of granulated sugar
- ✓ 9 egg yolks
- ✓ 80 g. all-purpose wheat flour
- ✓ 1 lemon peel
- ✓ 1 cinnamon stick
- ✓ Cinnamon powder (optional)
- ✓ Flour to sprinkle
- ✓ Butter to grease





# DATA PROCESSING





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# ANALYSE





# DISSEMINATION

- Excellent promotion resulted with the sale of about 500,000 natas a month in 5,000 stores around the world.
- The turnover is between €1.5 million and €2 million a year
- Today, the café sells at least 20,000 natas per day and attracts thousands of visitors.





# EVALUATION

- Product quality certification to ensure product quality,
- Improve product reputation
- Protect the interests of users and consumers
- Promote international trade and the development of international cooperation in quality certification.

## CERTIFICATION OF PRODUCT





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