

Annex II. Summary information

3. Meat products

<i>Country of origin</i>	<i>Product</i>	<i>Geographical indication proposed for protection</i>
Italy	Meat products	Bresaola della Valtellina
France	Meat products	Canard à foie gras du Sud-Ouest (Chalosse, Gascogne, Gers, Landes, Périgord, Quercy)
Portugal	Meat products	Chouriça de Carne de Vinhais / Linguiça de Vinhais
Italy	Meat products	Cotechino Modena
Spain	Meat products	Dehesa de Extremadura
Spain	Meat products	Guijuelo
France	Meat products	Jambon de Bayonne
Spain	Meat products	Jamón de Huelva
Spain	Meat products	Jamón de Teruel
Italy	Meat products	Mortadella Bologna
Germany	Meat products	Nürnberger Bratwürste / Nürnberger Rostbratwürste
Portugal	Meat products	Presunto de Barrancos
Italy	Meat products	Prosciutto di Modena
Italy	Meat products	Prosciutto di Parma
Italy	Meat products	Prosciutto di S. Daniele
Italy	Meat products	Prosciutto Toscano
Spain	Meat products	Salchichón de Vic / Llonganissa de Vic
Portugal	Meat products	Salpicão de Vinhais
Spain	Meat products	Sobrasada de Mallorca
Italy	Meat products	Speck Alto Adige / Südtiroler Markenspeck / Südtiroler Speck
Hungary	Meat products	Szegedi szalámi / Szegedi téliszalámi
Austria	Meat products	Tiroler Speck
Italy	Meat products	Zampone Modena

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

'BRESAOLA DELLA VALTELLINA'

EC No: IT-PGI-0217-1525-05.03.2009

PGI (X) PDO ()

1. Name:

'Bresaola della Valtellina'

2. Member State or third country:

Italy

3. Description of the agricultural product or foodstuff:

3.1. Type of product:

Class 1.2 — Meat products

3.2. Description of the product to which the name in (1) applies:

The 'Bresaola della Valtellina' Protected Geographical Indication is a salted and naturally aged beef product to be consumed uncooked. Its shape is that of the muscles used to make it. For commercial reasons, these are trimmed and thus take on a cylindrical shape. For specific needs they may be pressed into a brick-like shape. 'Bresaola della Valtellina' PGI must be packed into natural or artificial casings, and dried and aged in climatic conditions capable of bringing about, during slow and gradual moisture reduction, natural fermentation and enzymatic processes, such as to lead to changes over time that give the product its typical organoleptic characteristics and to ensure its preservation and wholesomeness at normal room temperature. With regard to the product's organoleptic characteristics, its consistency is firm and elastic; its appearance when cut is compact and without fissures; the lean part is a uniform red colour with a barely visible dark border, while the fatty part is white; its smell is delicate and slightly aromatic; and its taste is pleasant, moderately strong and never sour. Commercial characteristics: (a) *fesa* Bresaola: at least 3,5 kg; (b) *punta d'anca* Bresaola: (b)(1) to be sold whole or in thick slices: at least 2,5 kg; (b)(2) to be pre-packaged for slicing in vacuum packs or modified atmosphere packs: at least 2,0 kg; (c) *sottofesa* Bresaola: at least 1,8 kg; (d) *magatello* Bresaola: at least 1,0 kg; and (e) *sottosso* Bresaola: at least 0,8 kg.

3.3. Raw materials (for processed products only):

'Bresaola della Valtellina' is produced from the meat of beef cattle of between 18 months and four years of age obtained exclusively from the following muscle groups of the upper hind legs: *Fesa* (topside): the posteromedial section, including the internal rectus muscle, the adductor muscle and the semimembranosus muscle; *Punta d'anca*: the part of the *fesa* without the adductor muscle; *Sottofesa* (silverside): the posterolateral section, i.e. the biceps femoris muscle; *Magatello* (eye of round): the posterolateral portion of the leg muscles, i.e. the semitendinous muscle; and *Sottosso* (thick flank): the front of the leg, composed of the anterior rectus muscle and the vastus lateralis, vastus medialis and vastus intermedius muscles.

3.4. Feed (for products of animal origin only):

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3.5. Specific steps in production that must take place in the identified geographical area:

The steps in the production of 'Bresaola della Valtellina' PGI that must take place in the typical production area are as follows: trimming, dry salting, packing into casings, drying, ageing, slicing, cutting and packaging.

3.6. Specific rules concerning slicing, grating, packaging, etc.:

'Bresaola della Valtellina' can be packaged in vacuum and modified atmosphere packs whole, in cuts, in thick slices or sliced. Packaging, slicing and cutting must be carried out within the production area as

defined in point 4 to avoid the effects of changes in temperature and humidity during the transport stage, which might adversely affect the nature of the product and, thus, its final quality characteristics.

3.7. Specific rules concerning labelling:

The labels for 'Bresaola della Valtellina' must include the following: the name 'Bresaola della Valtellina', which is untranslatable and must appear on the label in clear, indelible characters that can be clearly distinguished from all other wording, immediately followed in printed characters of the same size by the abbreviation PGI and the symbol of the Protected Geographical Indication, which must be given in the language in which the product is being marketed and in the form permitted by the EC.

4. Concise definition of the geographical area:

By long-standing tradition, the production area of 'Bresaola della Valtellina' is limited to the entire territory of Sondrio province. 'Valtellina' is the name of the main valley in the province.

5. Link with the geographical area:

5.1. Specificity of the geographical area:

The production area of 'Bresaola della Valtellina' PGI is made up of a group of Alpine valleys located between the Rhaetian Alps and the Orobian Pre-Alps, where temperatures are relatively low even in summer, the humidity is low, breezes result from the temperature variations caused by Lake Como and the air is dry. The distinctive combination of these climatic and environmental factors creates optimal conditions for slow and gradual ageing of the product. Added to the specific nature of the climate are the industriousness and technical skills of the local population. Honed and traditionally handed down from worker to worker over generations, they are the essential factor in the production of 'Bresaola della Valtellina' PGI.

5.2. Specificity of the product:

When it is released for consumption, 'Bresaola della Valtellina' PGI has the following precise chemical and chemical/physical characteristics: protein: sliced Bresaola, in vacuum packs or modified-atmosphere packaging: minimum 33 %; all other types of packaging: minimum 30 %. Moisture (natural state): loose *punta d'anca* Bresaola: maximum 63 %; vacuum-packed *punta d'anca* Bresaola: maximum 62 %; vacuum-packed *magatello* Bresaola: maximum 60 %; sliced Bresaola, in vacuum packs or modified-atmosphere packaging: maximum 60 %; all other types of cut and/or packaging: maximum 65 %. Fat: max. 7 %. Ash: minimum 4 %. Sodium chloride: maximum 5 %.

5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI):

The qualities of 'Bresaola della Valtellina' PGI depend on the environmental conditions and natural and human factors. The distinctive climatic conditions of the Valtellina, which stretches longitudinally between the Rhaetian Alps and the Orobian Pre-Alps, have made it possible to obtain, through light salting, a beef leg meat product that has a delicate flavour and a tenderness that makes it particularly appetising. 'Bresaola della Valtellina' PGI owes its name and reputation to the geographical area in which it originated. Long ago, preserving all meat by salting and drying was common practice. Improved food production techniques, increased diversification and the use of different preservation methods supplanted the use of dried salted meat. Writings from as early as the 1400s bear witness to the salting and drying of legs of beef in Valtellina. The origin of the name appears to go back to the term 'salaa come brisa' in Valtellina dialect. This led to 'brisaola', which was subsequently rendered in Italian as 'bresaola'. Palazzi's 'Novissimo dizionario della lingua italiana' dictionary (1974 edition) defines bresaola as 'dried and salted beef typical of the Valtellina'. Lastly, the industriousness and technical skills honed and traditionally handed down from worker to worker are an essential factor in the manufacture of this product, the specific characteristics of which remain linked to both environmental and human factors.

Reference to publication of the specification:

(Article 5(7) of Regulation (EC) No 510/2006)

The Government has launched the national objection procedure for the proposal to recognise the 'Bresaola della Valtellina' protected geographical indication.

The full text of the product specification is available: on the following website:

http://www.politicheagricole.it/DocumentiPubblicazioni/Search_Documenti_Elenco.htm?txtTipoDocumento=Disciplinare%20in%20esame%20UE&txtDocArgomento=Prodotti%20di%20Qualit%E0>Prodotti%20Dop,%20Igp%20e%20Stg

or alternatively:

by going directly to the home page of the Ministry (<http://www.politicheagricole.it>) and clicking on 'Prodotti di Qualità' (on the left of the screen) and then on 'Disciplinari di Produzione alle'same dell'UE [regolamento (CE) n. 510/2006]'.

Publication of an application for registration pursuant to Article 6(2) of Council Regulation (EEC) No 2081/92 on the protection of geographical indications and designations of origin

(1999/C 274/03)

This publication confers the right to object to the application pursuant to Article 7 of the abovementioned Regulation. Any objection to this application must be submitted via the competent authority in the Member State concerned within a time limit of six months from the date of this publication. The arguments for publication are set out below, in particular under 4.6, and are considered to justify the application within the meaning of Regulation (EEC) No 2081/92.

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: ARTICLE 5

PDO () PGI (x)

National application No: IG/06/95

1. Responsible department in the Member State:

Name: Ministère de l'agriculture et de la pêche — Direction générale de l'alimentation

Address: 251, rue de Vaugirard, F-75732 Paris Cedex 15

Tel. 01 49 55 81 01

Fax: 01 49 55 59 48

2. Applicant group:

2.1. Name: Association pour la défense du palmipède à foie gras du Sud-Ouest

2.2. Address: Chambre d'agriculture des Landes

Cité Gallian BP 279

F-40005 Mont-de-Marsan

2.3. Composition: producer/processor (x) other ()

3. Type of product:

— Meat and edible offal (Chapter 2 of Annex II to the EC Treaty)

— Preparations of meat (Chapter 16 of Annex II to the EC Treaty)

4. Specification:

(summary of requirements under Article 4(2))

4.1. Name: Canard à foie gras du Sud-Ouest (Chalosse, Gascogne, Gers, Landes, Périgord, Quercy)

4.2. Description: Canard à foie gras du Sud-Ouest products come from a male Muscovy duck or a male mallard duck. The duck has been reared, force-fed maize, slaughtered and processed in the South-West or in an area listed in 4.3. The products concerned are:

— uncooked products: foie gras, magret (fillet of duck breast), leg, aiguillette (thin strip of flesh), heart, manchon (thickest part of wing) and gizzard;

— processed products: whole fattened livers, foie gras, block of foie gras (with or without lumps), dried or smoked magret, and confit (preserved) wings, legs, magret, manchon and gizzards.

4.3. Geographical area: the geographical area of production, processing and manufacture of male foie gras duck products is the South-West, comprising the following French regions:

— Aquitaine;

— Midi-Pyrénées;

- Limousin (Corrèze and the adjoining Haute-Vienne cantons of Saint-Mathieu, Chalus and Saint-Yriex-la-Perche);
- Aude: the cantons of Castelnaudary Sud and Castelnaudary Nord, Salles, Delpech and Fanjeaux.

The geographical area includes a number of specific areas: Chalosse, Gascogne, Gers, Landes, Périgord and Quercy.

- 4.4. *Proof of origin:* From the hatchery to the finished product there is, throughout the sector, a system of traceability in the form of records, including stock records, kept by each operator (hatchery, farm, force-feeding establishment, slaughterhouse, cutting plant, preserving station and food merchant).
- 4.5. *Method of production:* Canard à foie gras du Sud-Ouest products are obtained from a male Muscovy duck or a male mallard duck reared, force-fed, slaughtered and processed in the area specified above. The only cereal used for force-feeding is maize harvested in the geographical area of South-West France.

Uncooked products (see 4.2): foie gras-based preparations must be made from raw fattened livers weighing 350g or more; smoked, dried and/or salted magret must be made from raw magrets weighing 300g or more.

Confits: confits are taken to mean preparations obtained by cooking, in duckfat only, dry-salted cuts of foie gras duck meat.

- 4.6. *Link:* The reputation of foie gras production in the South-West is the outcome of three major factors:
- the traditional farming economy of the South-West (sharecropping and small farms), which allowed only poultrymeat productions,
 - the confit method, using duckfat or goosefat, which was the only available means of preserving meat in the South-West,
 - maize-growing in the South-West, the poultry-fattening properties of which were praised by Parmentier in a thesis he presented on 25 August 1784: the quality of the duck livers that are so renowned throughout Europe is fully attributable to this maize.

These three factors have accounted for the presence of foie gras duck and goose rearing and processing facilities in the South-West since the 16th century.

4.7. *Inspection bodies:*

Name	Address
Qualité France	18, rue Volney F-75002 Paris
BVQI-France	60, avenue du Général de Gaulle Immeuble Le Guillaumet F-92046 Paris la Défense
Qualisud	52, avenue Nonères F-40000 Mont-de-Marsan

4.8. *Labelling:*

The labelling of the finished product must include:

- the words Canard à foie gras du Sud-Ouest plus, where appropriate, the name of the specific area in which the duck was reared, fattened and processed (Chalosse, Gascogne, Gers, Landes, Périgord, Quercy);
- the name of the inspections body approved by the public authorities.

4.9. *National requirements:* —

EC No: G/FR/00034/97.01.15.

Date of receipt of the full application: 5 May 1999.

**Publication of an application for registration pursuant to Article 6 (2) of Regulation (EEC)
No 2081/92 on the protection of geographical indications and designations of origin**

(97/C 273/06)

This publication confers the right to object to the application pursuant to Article 7 of the above mentioned Regulation. Any objection to this application must be submitted via the competent authority in the Member State concerned within a time limit of six months from the date of this publication. The arguments for publication are set out below, in particular under point 5 (f), and are considered to justify the application within the meaning of Regulation (EEC) No 2081/92.

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: ARTICLE 5

PDO () PGI (x)

National application No 77/97

1. Responsible department in the Member State:

Name: Direcção Geral do Desenvolvimento Rural

Address: Av. Defensores de Chaves, nº 6
P-1000 Lisboa

Tel: (00-351) 1 357 92 76

Fax: (00-351) 1 353 58 72.

2. Applicant group:

(a) Name: Associação Nacional de Suínos da Raça Bisara

(b) Address: Edifício da Casa do Povo, Largo do Toural
P-5320 Vinhais

(c) Composition: producer/processor (x) other ().

3. Type of product: Class 1.2 — meat product: smoked sausage.

4. Specification: (summary of requirements pursuant to Article 4 (2))

(a) *Name:* Chouriça de Carne de Vinhais ou Linguiça de Vinhais.

(b) *Description:* Sausage of meat and fat of swine of the Bisara breed or of crossbreeds thereof comprising at least 50 % Bisara breed, in a casing of small intestine of pig or cow, of cylindrical section and smoked. The meat and fat used are suitably seasoned with salt, red or white wine of the region, water, garlic, paprika and/or chili powder and bay leaf. The sausage is shaped like a horseshoe, 30 to 35 cm long and reddish-brown in colour. The casing is tied at the two ends with cotton string and adheres closely and without breaks to the filling. The ties are characteristic, comprising two knots at the end of the casing, which is then turned over and knotted again. Diameter: 2 to 3 cm; when cut, the sausage forms a coherent mass and is uneven in colour, varying from bright red to white. Pleasant, highly characteristic flavour. Pleasant smell characteristic of the product. Smoked flavour and smell.

(c) *Geographical area:* Given the organoleptic characteristics of the product, the soil and climatic conditions required for processing and the long-standing local traditions which ensure the genuineness of the product, the geographical area of processing is naturally restricted to the municipalities of Alfândega de Fé, Bragança, Carrazeda de Ansiães, Macedo de Cavaleiros, Mirandela, Torre de Moncorvo, Vila Flôr en Vinhais.

(d) *Proof of origin:* Chouriça de Carne de Vinhais can only be produced in authorized facilities located in the above mentioned geographical area of processing. The raw material comes from swine of the Bisara breed or of crossbreeds of a least 50 % Bisara

breed, reared according to the traditional system and fed essentially on potatoes, pumpkin, mast (or acorns), beet, cereal grits and other products of plant origin, in particular byproducts of market-gardening. During the finishing phase, the pigs consume substantial quantities of chestnuts, produced under the natural conditions applying in the region, which gives their meat highly distinctive organoleptic characteristics which are recognizable to the consumer. A system of controls exists to ensure the traceability of the whole production process.

- (e) *Method of production:* The production of Chouriça de carne de Vinhais involves the following phases: cutting (the loin, tenderloin, neck, belly and belly flanks are cut into cubes approximately 3 cm in size); seasoning (in two phases, with salt, water, wine, bay leaf, garlic and paprika); stuffing (after the meat has been left to stand, the casings of small intestine are stuffed and pierced with needles so the air can escape; the casings are stuffed entirely, the divisions being made subsequently by compression, after which they are tied; once the meat is firmly compacted, the ends are tied with two knots, then the sausage is turned over and the final knot tied; the same piece of cotton string is used to tie both ends, so the sausage takes on a horseshoe-like shape); smoking and curing (smoking takes place through the gradual effect of mild heat from a low fire burning dry oak and/or chestnut; once smoking is completed, the sausages are cured in cool, dark rooms until they take on the flavour and aroma characteristic of Chouriça de Carne de Vinhais). Smoking and curing must last at least 35 days.
- (f) *Link:* At the end of the 18th Century, chestnuts potatoes and rye bread formed the staple diet in Terra fria de trás-os-Montes; pork provided a supplement of protein and fat to this diet. Testifying to the long-standing pig-farming tradition of the region is the existence of various sculptures in the form of animals, known as 'berrões', 'porcos', 'verracos' and 'toiricos', which are found in various places in upper Trás-os-Montes. In order to consume the meat throughout the year, ways were found to preserve pork and this ancestral craft was passed down from generation to generation.

'Fumeiro', as these fine foods are called, owes much to the cold climate of this region, which calls for the constant companionship of the fireplace. The latter provided unique smoking conditions (gradual effect of thin smoke of oak and chestnut wood from the region), plus the constant moisture from the kettle always on the boil. Of greater importance is the care with which the swine are reared, using products from the region, in particular pumpkins, potatoes and chestnuts, the latter being essential for finishing. The natural conditions of the region, its products, the way the swine are fed, the centuries-old knowledge of the craft passed down through the family and the deep-rooted traditions of the people give Chouriça de Carne or Linguiça de Vinhais its unique organoleptic characteristics.

- (g) *Inspection structure:*

Name: Tradição e Qualidade — Associação Interprofissional para os Produtos Agro-Alimentares de Trás-os-Montes

Address: Av. 25 de Abril, 273 s/l
P-5370 Mirandela

- (h) *Labelling:* Compulsory indication: Chouriça de Carne de Vinhais — geographical indication or Linguiça de Vinhais — geographical indication. Affixing of duly numbered certification mark. The model for the latter is defined in the rules on controls and certification.
- (i) *National requirements:* Decree No 139/96, published in *Diário da República* No 301 (second series) of 30 December 1996 laying down the main rules on the production and characteristics of Choriça de Carne de Vinhais or Linguiça de Vinhais and determining the geographical area of processing thereof.

EC No: G/PT/00036/97.01.31.

Date of receipt of the full application: 31. 1. 1997.

APPLICATION FOR REGISTRATION: Art. 5 () Art. 17 (X)

PDO () PGI (X)

National file No: 49

1. COMPETENT SERVICE OF THE MEMBER STATE:

NAME : Ministero delle Risorse Agricole, Alimentari e Forestali Direzione generale
delle politiche agricole ed agroindustriali nazionali-
Divisione VI°-

Tel.: 0039/6/46655113

Fax : 0039/6/4825815

ADDRESS: via XX Settembre, 20 - 00187 ROME

2. APPLICANT GROUP:

(a) NAME: Associazione Industriali delle Carni - ASS.I.CA.

(b) ADDRESS: Milanofiori-Palazzo F/1-20090 Assago (MI)
tel. (2) 57510257

(c) COMPOSITION: producer/processor (X) other ()

3. NAME OF PRODUCT: "Cotechino Modena"

4. TYPE OF PRODUCT: (see list in Annex VI) Processed pork product (prepared meats)

5. DESCRIPTION OF PRODUCT: summary of requirements under Art. 4(2)

(a) NAME: Cotechino Modena

(b) DESCRIPTION: cylinder-shaped product made from a pork mixture obtained from striated muscles, pig fat, pigskin and various seasonings. The product must be easily sliced. When cut, the slice has a pinkish colour, tending toward a non-uniform red, and has a firm, even texture.

(c) GEOGRAPHICAL AREA:

The area of production includes the territory of the following Regions in Italy: Emilia-Romagna, Piedmont, Lombardy, Veneto, Marche, Tuscany and Latium, as well as the autonomous Region of Trento.

(d) EVIDENCE OF ORIGIN:

CM owes its fame to the geographic origin of the places where it has traditionally been obtained. It is the predecessor to Zampone and all other sausage products containing pigskin, which were originally made in Modena and later, with the handing down and spreading of the knowledge of the art of making these pure pork sausage products, were also produced in other regions of central-northern Italy. The "codeghin" has been well-known throughout the Po Valley area since the time of the Duchy of Milan. The industriousness and technical skill traditionally handed down among the makers of Cotechino Modena are essential elements of this product, whose characteristics still today are influenced by environmental and human factors. The fame of Cotechino Modena is confirmed by numerous testimonies in literature.

(e) ACQUISITION:

The production of Cotechino Modena is carried out in the following stages: preparation of the raw materials, grinding, blending and stuffing, which is then followed by drying for the product sold fresh, and by pre-cooking and suitable heat treatment for the product sold cooked.

(f) LINK:

The requirements for denomination of origin products depend on the natural and human factors of the production area. The environmental conditions of the defined area are those of the typical climate of central-northern Italy.

The main connection with the traditional area of production is that of the technical skill of the workers, who over time have become highly qualified, making it possible to use entirely traditional production procedures.

The traditions and environmental characteristics together are very closely linked to the socioeconomic development of the production area, such as to give it certain characteristics irreproducible elsewhere.

(g) CONTROL:

Ministero delle Risorse Agricole, Alimentari e Forestali, which may avail itself of a Producers' Association as laid down in the relevant EEC regulation.

(h) LABELLING:

The name "Cotechino Modena", which is untranslatable, must be put on the product marketed for consumption, followed by the wording "Indicazione Geografica Protetta" (Protected Geographical Indication) and/or by the abbreviation I.G.P. (PGI).

(i) NATIONAL LEGISLATIVE REQUIREMENTS (where applicable):

Reference is made to the provisions of the bilateral agreements, which are enclosed with this application for registration, and reference is also made to the following national provisions: legislative decree 30 December 1992 no.537; DPR 18 February 1993 no.135; D.L. 18 June 1986 no.282 converted into L.7 July 1986 no.462.

**Summary technical specifications
for registration of geographical indications**

Name Of The Geographical Indication:

Cotechino Modena P.G.I.

Category Of The Product For Which The Name Is Protected

[Short description type of product]

Cooked meat product.

Applicant:

Consorzio Cotechino Modena Cotechino Modena.

Protection In EU Member State of Origin

[Insert the date of the first protection in the Member States (provide proof of protection) and date of protection in the EU]

Protected Geographical Indication since 1999 (EC Reg. N. 590 of 18th March 1999, published in the Official Journal of 19th March 1999).

Description Of The Agricultural Product Or Foodstuff

[Insert a concise technical description (type, shape, weight, size, colour, taste, physical and/or chemical properties etc.) of the finished product to which the name applies. In case of processed products also provide information on the raw materials. Add also the steps of production that must take place in the geographical area. The description of the product should highlight the specificity of the product, meaning how it is different from products from the same category.

In case of wines and spirits, provide information on raw material, alcohol content and physical appearance. For wines indicate the wine grape variety, whether it is a red or white wine and whether it is a still or sparkling wine.]

Cotechino Modena is made up of noble parts of pork and rind, as required by the traditional recipe. The meat is minced and delicately flavored with herbs and spices as pepper, cloves, nutmeg, cinnamon and wine, and then stuffed into bowel.

Cotechino Modena is usually commercialized in the pre-cooked format, but is also available in the raw format.

The pre-cooked product is packed in hermetically sealed bags and subjected to heat treatment at elevated temperatures for a sufficient time to ensure organoleptic stability.

The raw product is dried in hot air ovens and needs to boil for about 2 hours before consumption. So the product acquires its typical taste, pink to red colour and firm texture.

Concise Definition Of The Geographical Area

[Insert a description of the delimitation of the geographical area and a map showing the same]



Cotechino Modena is processed in a typical geographical area that includes the following Italian provinces: Modena, Ferrara, Ravenna, Rimini, Forlì, Bologna, Reggio Emilia, Parma, Piacenza, Cremona, Lodi, Pavia, Milano, Monza e Brianza, Varese, Como, Lecco, Bergamo, Brescia, Mantova, Verona and Rovigo.

Link With The Geographical Area

[Provide a clear description that demonstrates the link of the product with the geographical environment or geographical origin (e.g. soil condition, climate characteristics, human factor, product reputation, production traditions, specific characteristics as compared to products of the same category produced in other geographical areas). Do NOT simply state that the specific conditions of eg the soil in the area are responsible for the specific nature of the GI, but describe HOW this is the case]

The characteristics of this product are affected by natural and human factors typical of the production area.

This region has unique environmental conditions, characterized by a high humidity throughout the year, high temperature variations between summer and winter, relatively poor ventilation and the formation of fog. These conditions contribute to obtain a high quality raw material.

The professionals working in this area, also, are skilled workers who have made possible the continuation of the production process over time, in full compliance with the established tradition.

Specific Rules Concerning Labelling (If Any)

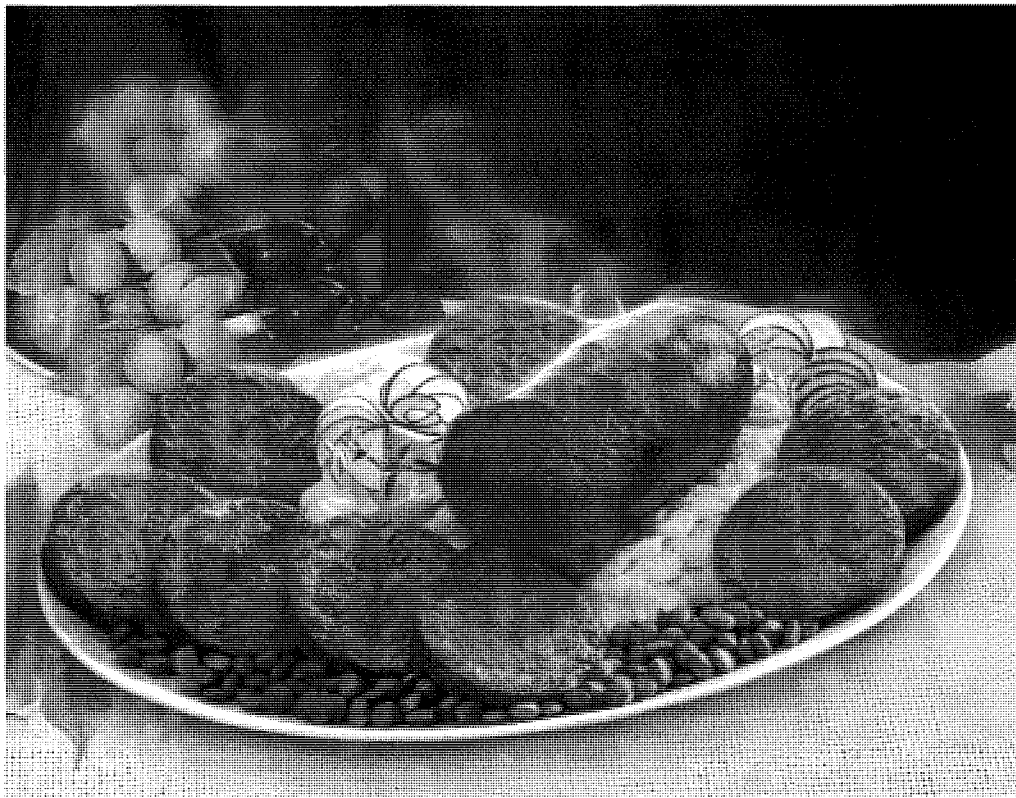
The Consortium has adopted labelling regulations to ensure to consumers a clearer and more transparent information than the provisions of general rules in force.

All Consortium member companies respect these regulations, granting for example a sufficient producer's name visibility and the use of fair and transparent claims.

Control authority/control body

[Insert information on the authority /control body responsible for checking conformity with the product specifications]

I.N.E.Q. (Istituto Nord Est Qualità), located in San Daniele del Friuli (UD) - Italy, is the official control body for Cotechino Modena P.G.I., authorized by the Italian Ministry (Ministero delle Politiche, Agricole Alimentari e Forestali).



REGULATION (EEC) N° 2081/92

MINISTRY OF AGRICULTURE, FISHERIES AND FOOD

SUB-DIRECTORATE
GENERAL OF I.N.D.O.

APPLICATION FOR REGISTRATION: Art. 5 () Art. 17 (X)

PDO (X) PGI ()

National application No

1. **Responsible department in the Member State:**

Name I.N.D.O. - FOOD POLICY DIRECTORATE - FOOD SECRETARIAT OF THE MINISTRY
OF AGRICULTURE, FISHERIES AND FOOD

Address C/ Dulcinea, 4, 28020 Madrid, Spain

Tel. 347.19.67

Fax. 534.76.98

2. **Applicant group:**

(a) **Name** Consejo Regulador de la D.O. "Dehesa de Extremadura" [Designation of Origin
Regulating Body]

(b) **Address** C/ Cánovas del Castillo, s/n

Lonja Agropecuaria Extremadura - 06800 MÉRIDA (Badajoz), Spain

(c) **Composition:** producer/processor () other ()

3. **Name of product:** "DEHESA DE EXTREMADURA"

4. **Type of product:** (see list) HAMS AND PORK SHOULDERS - Class 1.2

5. **Specification: (summary of Article 4)**

(a) **Name:** (see 3) "DEHESA DE EXTREMADURA" Designation of Origin

(b) **Description:** The protected items are elongated, weighing not less than 4.5 kg for hams and 3.5 kg for shoulders. Internal colour pink to medium red; flavour not very salty or sweet; texture not too coarse or with shiny, yellowish-white, aromatic fat; pleasant, characteristic aroma.

(c) **Geographical area:** The production area consists of the wooded pastures ("dehesas") with holm and/or cork oaks in Cáceres and Badajoz provinces, and the processing area covers 85 municipalities in these provinces (Articles 5 and 14).

(d) **Evidence:** From farms registered with the Regulating Body and situated in the production area; the raw material, slaughter, processing and curing are carried out under Regulating Body control; the product goes on the market certified and guaranteed by the Regulating Body.

(e) **Method of production:** The pigs are of Iberian stock, with crosses of 75% Iberian/25% Duroc-Jersey allowed. The legs are kept for a maximum of 48 hours at 1-4°C; they are salted at 1-4°C and 80-90% humidity, washed in lukewarm water and drained for two days at about 3°C; they are then left to cure in chambers at 3-6°C and 80-90% humidity, dried in natural drying rooms, and cured in cellars.

(f) **Link:** A traditionally pastoral region with vast areas of pastures with oak woods (holm and cork), providing an ideal food base for pigs. The environment, the acorn feed and the breed mean that the pig fattens up when it finishes growing, and at the peak of its development provides an excellent product with exceptional characteristics.

(g) **Inspection structure:**

Name: Regulating Body of the "Dehesa de Extremadura" D.O.

Address: C/ Cánovas del Castillo, s/n, Lonja Agropecuaria Extremadura - 06800
MÉRIDA (Badajoz), Spain

(h) **Labelling:** D.O. "Dehesa de Extremadura" must be mentioned. Labels authorised by the Regulating Body. Numbered seals issued by the Regulating Body (Article 29, paragraphs 3,4,5,6).

(i) **National requirements: (if any)** Law 25/1970, of 2 December. Order of 2 July 1990 ratifying the Regulation of the "Dehesa de Extremadura" Designation of Origin.

TO BE COMPLETED BY THE COMMISSION

REGULATION (EEC) N° 2081/92

MINISTRY OF AGRICULTURE, FISHERIES AND FOOD

SUB-DIRECTORATE
GENERAL OF I.N.D.O.

APPLICATION FOR REGISTRATION: Art. 5 () Art. 17 (X)

PDO (X) PGI ()

National application No

1. **Responsible department in the Member State:**

Name I.N.D.O. - FOOD POLICY DIRECTORATE - FOOD SECRETARIAT OF THE MINISTRY
OF AGRICULTURE, FISHERIES AND FOOD

Address C/ Dulcinea, 4, 28020 Madrid, Spain

Tel. 347.19.67

Fax. 534.76.98

2. **Applicant group:**

(a) **Name** Consejo Regulador de la D.O. "GUIJUELO" [Designation of Origin Regulating Body]

(b) **Address** C/ Alfonso XIII, 57 1°B - GUIJUELO (Salamanca), Spain

(c) **Composition:** producer/processor () other ()

3. **Name of product:** "GUIJUELO"

4. **Type of product:** (see list) HAMS AND PORK SHOULDERS - Class 1.2

5. **Specification:** (summary of Article 4)

(a) **Name:** (see 3) "Guijuelo" Designation of Origin

(b) **Description:** The hams and shoulders protected by the designation are elongated and stylised in shape, weighing not less than 4.5 kg for hams and 3.5 kg for shoulders; internal colour pink to medium red; shiny appearance with streaks of fatty tissue; flavour delicate, sweet or not too salty; characteristic aroma.

(c) **Geographical area:** The production area covers certain districts in the Autonomous Communities of Castile-León, Extremadura, Andalusia, and Castile-La Mancha, while processing is carried out only in southeastern Salamanca province (Article 4).

(d) **Evidence:** Protected hams and shoulders come from farms registered with the Regulating Body and situated in the production area; the raw material, slaughter, processing and curing are carried out under Regulating Body control; the product goes on the market certified and guaranteed by the Regulating Body.

(e) **Method of production:** The pigs are of Iberian stock, with crosses of 75% Iberian/25% Duroc-Jersey allowed. The legs are kept below 3°C for 24 to 48 hours; salting takes one day per kg of ham or shoulder; they are washed in lukewarm water, trimmed, left to cure and dried. These processes take 6 months. The hams and shoulders are then matured in cellars for a period which depends on their weight.

(f) **Link:** The natural cork and holm oak parklands of southeastern Spain are the natural habitat of the Iberian pig, where it ranges free feeding on acorns and grass. The climate of the processing area, with cold, dry winters, short summers and mean altitudes over 1000 m above sea level, promotes the curing of these hams.

(g) **Inspection structure:**

Name: Regulating Body of the "Guijuelo" D.O.

Address: C/ Alfonso XIII, 57 1°B

(h) **Labelling:** "D.O. Guijuelo" must be mentioned. Labels authorised by the Regulating Body. Numbered seals issued by the Regulating Body (Article 28).

(i) **National requirements: (if any)** Law 25/1970, of 2 December. Order of 10 June 1986 approving the Regulation of the "Guijuelo" D.O.; Order of 23 October 1991 approving the modification of the Regulation of the "Guijuelo" D.O. and its Regulating Body; Order of 30 November 1993 approving the modification of the Regulation of the "Guijuelo" D.O. and its Regulating Body.

TO BE COMPLETED BY THE COMMISSION

Accordingly, breach of the obligation to notify renders the technical regulations concerned inapplicable, so that they are unenforceable against individuals.

Information on these notifications can be obtained from the national administrations, a list of which was published in *Official Journal of the European Communities* No C 324 of 30 October 1996.

Publication of an application for registration pursuant to Article 6 (2) of Regulation (EEC) No 2081/92 on the protection of geographical indications and designations of origin

(97/C 22/03)

This publication confers the right to object to the application pursuant to Article 7 of the abovementioned Regulation. Any objection to this application must be submitted via the competent authority in the Member State concerned within a time limit of six months from the date of this publication. The arguments for publication are set out below, in particular under 5 (f), and are considered to justify the application within the meaning of Regulation (EEC) No 2081/92.

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: ARTICLE 5

PDO () PGI (x)

National application No: —

1. Responsible department in the Member State

Name: Ministère de l'Agriculture — Direction Générale de l'Alimentation.

Tel.: (33-1) 49 55 58 45;

fax: (33-1) 49 55 51 06.

2. Applicant group

(a) Name: Consortium du Jambon de Bayonne.

(b) Address: 6 avenue Louis Sallenave, F-64000 Pau.

(c) Composition: producer/processor (x) other ().

3. Name of product: Jambon de Bayonne (Bayonne ham).

4. Type of product: Group 1-2 — Meat-based products.

5. Specification (summary of requirements under Article 4(2)):

(a) Name: Jambon de Bayonne — Geographical indication.

(b) Description: Bayonne ham is a leg of pork, trimmed, salted using dry salt from the Adour basin and dried in that area for at least seven months. Throughout the period of maturing and curing, the ham develops its aroma and becomes tender. When sliced thinly, it melts in the mouth and has a delicate and only slightly salty taste.

- (c) *Geographical area*: This comprises an area where the pigs are raised and an area where the ham is processed.

The area for raising the pigs comprises the following regions and departments of south-eastern France: Aquitaine, Midi-Pyrénées, Poitou-Charentes and the following neighbouring departments: Haute-Vienne, Corrèze, Cantal, Aude and Pyrénées Orientales.

The area for the processing of the ham (salting, drying, curing and boning) lies south-west of the Adour and includes the cantons along that river. It includes the department of Pyrénées-Atlantiques and parts of the departments of Hautes Pyrénées, Landes and Gers.

- (d) *Proof of origin*: Those involved in all stages of the production of Bayonne ham take care that it can be traced.

The product is identified as follows:

- the pigs are marked when they are raised,
- the fresh ham is marked in accordance with the specification for slaughter and cutting,
- the ham is marked when it goes for salting.

All operations concerning the transfer of animals and hams are recorded and the documentation retained.

- (e) *Method of production*: The conditions governing the various stages of production of Bayonne ham are:

- production: pigs are fattened using feed containing at least 60 % cereals, derived from cereals and peas,
- slaughter and cutting: fresh hams are selected on the basis of weight (at least 8,5 kg), absence of visible blemishes and quality of meat and fat,
- processing: salting using salt from the Adour basin, drying and curing for at least seven months from the date of salting.

- (f) *Link*: The salting of Bayonne ham, a traditional local skill, acquired a reputation through its sale in Bayonne in the sixteenth century. Its present reputation is well-established, as is attested by two national consumer surveys.

The supply of fresh hams from a larger area of production to salting plants in the processing area is a traditional commercial practice which still continues today.

The characteristics of Bayonne ham are related to local know-how which has exploited to the full the quality of fresh hams from the area of production, the favourable climatic conditions in the Adour basin and the use of rock salt deposits.

- (g) *Inspection body*:

Name: Certisud.

Address: 6 avenue Louis Sallenave, F-64000 Pau.

- (h) *Labelling*: The logo of the Bayonne ham consortium (reproduced below) and the following specific labelling:

- 'Jambon de Bayonne',
- 'Dried and cured in the Adour basin',

— 'Certified by' and the name and address of the certifying body.



(i) *National requirements* (if any): —

EC No: G/FR/00031/96.08.23.

Date of receipt of the full application: 23. 8. 1996.

Prior notification of a concentration

(Case No IV/M.875 — DBV/Gothaer/GPM)

(97/C 22/04)

(Text with EEA relevance)

1. On 14 January 1997, the Commission received a notification of a proposed concentration pursuant to Article 4 of a Council Regulation (EEC) No 4064/89⁽¹⁾ by which the undertakings DBV Winterthur Holding AG, Wiesbaden/Germany (DBV), controlled by the Swiss group Winterthur, and Gothaer Lebensversicherung AG, Göttingen/Germany (Gothaer), belonging to the group Gothaer Versicherungen, acquire within the meaning of Article 3 (1) (b) of the Regulation joint control of the undertaking Gothaer Pensions-Management GmbH, Göttingen/Germany (GPM) by way of purchase of shares.

2. The business activities of the undertakings concerned are:

— DBV: all kinds of insurance,

— Gothaer: life insurance,

— GPM: management of company pensions.

3. Upon preliminary examination, the Commission finds that the notified concentration could fall within the scope of Regulation (EEC) No 4064/89. However, the final decision on this point is reserved.

4. The Commission invites interested third parties to submit their possible observations on the proposed operation.

Observations must reach the Commission not later than 10 days following the date of this publication. Observations can be sent by fax (No (32 2) 296 43 01/296 72 44) or by post, under reference number IV/M.875 — DBV/Gothaer/GPM, to the following address:

European Commission,
Directorate-General for Competition (DG IV),
Directorate B — Merger Task Force,
Avenue de Cortenberg/Kortenberglaan 150,
B-1040 Brussels.

⁽¹⁾ OJ No L 395, 30. 12. 1989. Corrigendum: OJ No L 257, 21. 9. 1990, p. 13.

**Publication of an application for registration pursuant to Article 6 (2) of Regulation (EEC)
No 2081/92 on the protection of geographical indications and designations of origin**

(96/C 246/10)

This publication confers the right to object to the application pursuant to Article 7 of the abovementioned Regulation. Any objection to this application must be submitted via the competent authority in the Member State concerned within a time limit of six months from the date of this publication. The arguments for publication are set out below, in particular under point 5 (f), and are considered to justify the application within the meaning of Regulation (EEC) No 2081/92.

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: ARTICLE 5

PDO (x) PGI ()

1. Responsible department in the Member State:

Name: INDO — Dirección General de Política Alimentaria,
Secretaría General de Alimentación del MAPA — Spain
C/Dulcinea, 4 — E-28020 Madrid
Tel.: 347 19 67
Fax: 534 76 98

2. Applicant group:

- a) Name: Manufacturers and stockfarmers in the Sierra de Huelva
- b) Composition: producer/processor (43) other (6)

3. Name of product: 'Jamón de Huelva'

4. Type of product: class 1.2 (hams and blades)

5. Specification: (summary of requirements under Article 4 (2))

- (a) *Name:* Designation of Origin 'Jamón de Huelva'
- (b) *Description:* The hams and blades covered by the designation have a stylized and streamlined elongated form. The hams weigh not less than 4,5 kg and the blades not less than 3,5 kg. The characteristic colour varies from pink to reddish purple and the cut surface is shiny with veins of fatty tissue and fat infiltrating the muscle. The flavour is delicate, sweet or slightly salty and there is an agreeable and characteristic aroma.
- (c) *Geographical area:* The production area comprises some parts of the Autonomous Communities of Andalusia and Extremadura, while processing takes place in the northern third of Huelva province.
- (d) *Proof of origin:* The hams and blades come from stockfarms registered with the Regulatory Council and situated within the area where the raw material is produced. The Regulatory Council supervises the production of the raw material, the slaughtering of the animals and processing and maturing. The products are placed on the market certified and with a guarantee endorsed by the Regulatory Council.
- (e) *Method of production:* Pigs of the Iberian breed are used. 75 % crosses of this breed with 25 % of the Duroc-Jersey breed are also permitted. The legs are salted for one day per kilo of weight and then washed, shaped, streamlined and finished. After salting they are kept for not more than 60 days at a temperature of from 3 to 7 °C and a relative humidity of between 70 % and 90 % before going to the drying room. These initial stages take six months. Subsequently the hams and blades are cured in cellars for a maximum of 16 months depending on the weight.

- (f) *Link*: The south-east of Spain is covered by natural stands of holm oaks, cork trees and gall-oaks, forming the natural habitat of the Iberian pig, which feeds on acorns, grass and stubble. The climate of the processing area is characterized by dry prevailing winds, low temperatures and an altitude of 800 metres above sea level. These features assist the curing process.
- (g) *Inspection structure*:
Name: Consejo Regulador de la denominación de origen 'Jamón de Huelva'
Address: C/Plus Ultra No 41, E-20001 Huelva
- (h) *Labelling*: Mention of the designation of origin 'Jamón de Huelva' obligatory. Labels authorized by the Regulatory Council. Seals numbered and issued by the Regulatory Council (Article 27).
- (i) *National requirements (if any)*: Law 25/1970 of 2 December, Order of 12 July 1995 approving the Regulation of the designation of origin 'Jamón de Huelva'.

EC-No: G/ES/0009/95.07.24.

Date of receipt of the full application 8. 7. 1996.

Standing invitation to tender pursuant to Commission Regulation (EEC) No 570/88 of 16 February 1988 on the sale of butter at reduced prices and the granting of aid for butter and concentrated butter for use in the manufacture of pastry products, ice-cream and other foodstuffs

(96/C 246/11)

(See notice in Official Journal of the European Communities No L 55 of 1 March 1988, page 31)

Tender No: 189

Date of Commission Decision: 19 August 1996

Formula			A/C—D		B	
Incorporation procedure			With tracers	Without tracers	With tracers	Without tracers
Minimum price	Butter ≥ 82 %	Unaltered	—	—	—	—
		Concentrated	—	—	—	—
Processing security		Unaltered	—		—	
		Concentrated	—		—	
Maximum aid amount	Butter ≥ 82 %		125	121	—	121
	Butter < 82 %		120	116	—	—
	Concentrated butter		154	150	154	150
	Cream		—	—	54	—
Processing security	Butter		145	—	—	—
	Concentrated butter		180	—	180	—
	Cream		—	—	61	—

(ECU/100 kg)

Studies on the 'effect on the sensory characteristics of hams of producing them with "V" cuts' demonstrate a reduction of pastiness and adhesiveness in these hams. Another characteristic found is that their taste tends to have more sweet notes, fewer bitter and metallic notes, reduced saltiness and more maturity.

Both studies therefore conclude that a higher quality is obtained in the end product.

SUMMARY

COUNCIL REGULATION (EC) No 510/2006

'JAMÓN DE TERUEL'

EC No: ES/117/0078/01.03.2005

PDO (X) PGI ()

This summary sets out the main elements of the product specification for information purposes.

1. Responsible department in the Member State:

Name: Subdirección General de Calidad Agroalimentaria y Agricultura Ecológica, Dirección General de Industria Agroalimentaria y Alimentación, Secretaría General de Agricultura y Alimentación del Ministerio de Agricultura, Pesca y Alimentación

Address C/ Paseo Infanta Isabel nº 1
E-28071 Madrid

Tel. (34) 91 347 53 97

Fax (34) 91 347 54 10

E-mail: sgcaae@mapya.es

2. Applicant group:

Name: Consejo Regulador de la DOP «Jamón de Teruel»

Address Avda de Sagunto, nº 52-3º
E-44002 Teruel

Tel. (34) 978 618 940

Fax (34) 978 618 941

E-mail: consejo@jamondeteruel.com

Composition: Producers/processors (X) Others ()

3. Type of product:

Class 1.2: Meat products (cooked, salted, smoked, etc.)

4. Specification:

(Summary of requirements under Article 4(2))

4.1. Product name: 'Jamón de Teruel'

4.2. Description: Hams obtained from hind legs of pork obtained by crosses of the following breeds:

— Dam: Landrace (standard), Large White or crosses of these two breeds.

— Sire: Landrace (standard) or Duroc.

Only pigs born and fattened in farms on the province of Teruel can provide hind legs suitable for production of the protected hams.

The characteristics of the matured hams are as follows:

Physical characteristics:

— form: long, trimmed and rounded at the edges up to the muscle, with the trotter attached; may be completely covered with rind or trimmed by means of a V-shaped cut with its vertex in the middle of the thickest part of the ham,

— weight: between 8 and 9 kg and in no case less than 7 kg.

Organoleptic properties:

- colour: red and shiny when cut, with partial fat infiltration in the muscle tissue,
- meat: subtle taste, not very salty,
- fat content: greasy consistency, shiny, yellowish-white colour, aromatic and pleasant-tasting.

- 4.3. *Geographical area:* The production area for the pigs is the province of Teruel. The production area for the ham consists of the municipalities in the province of Teruel which are located 800 metres or more above the sea level.
- 4.4. *Proof of origin:* The protected hams are obtained from livestock farms registered with the Regulatory Board, which are located in the production area; the raw material, the slaughter of the animals and the production and aging processes are monitored by the Regulatory Board, which certifies and guarantees the product before it is put on the market.
- 4.5. *Method of production:* The pigs suitable for producing the hind legs used for these hams are obtained from crosses of the Landrace, Large White and Duroc breeds. The live weight of the pig for slaughter is between 115 kg and 130 kg and the carcass is left on the drip line for a minimum of 4 hours at a temperature not exceeding 10 °C, with humidities of 95-85 %. Salting, washing, the first phase of curing and drying take a minimum of 8 months. Aging takes place in sheds or cellars for a minimum of 12 months.
- 4.6. *Link:* The selection of pigs fattened with natural foods and carefully monitored from birth ensures the excellent quality of the raw material for this product. The pigs bred for the production of 'Jamón de Teruel' are born and fattened in the province of Teruel, as indicated in the specification, and fed on raw materials, chiefly cereals (barley, wheat and maize), most of which originate in the same province, which is a predominantly cereal-growing area.

Similarly, 95 % of the feed is produced in mills located in the same geographical area, thereby guaranteeing the origin of most of the raw materials used.

The Regulatory Board periodically takes samples of the feed used for the pigs, both in the feed mills themselves and in the farms, in order to check the composition of the raw materials used.

The curing process is carried out under favourable conditions in term of climate (average altitude of over 800 m, dry cold climate), serving which produce hams with a characteristic aroma and taste.

4.7. *Inspection body:*

Name: Consejo Regulador de la DOP «Jamón de Teruel»

Address Avda de Sagunto, nº 52-3º
E-44002 Teruel

Tel. (34) 978 618 940

Fax (34) 978 618 941

E-mail: consejo@jamondeteruel.com

The Regulatory Board for the Protected Geographical Indication complies with Standard EN 45011.

Compliance with the specification is verified by inspectors authorised by the competent authorities, acting objectively and impartially with respect to the producers and processors.

4.8. *Labelling:*

Obligatory mention of 'Jamón de Teruel'.

Labels must be authorised by the Regulatory Board.

Bands and secondary labels must be numbered and issued by the Regulatory Body.

ANNEX I

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: Art. 5 () Art. 17 (X)

PDO () PGI (X)

National application No: 45

1. **Responsible department in the Member State:**

Name: Ministry for Agricultural, Food and Forest Resources, Directorate-General
for Agricultural Production - Office VI

Address: 20 Via XX Settembre I - 00187 Rome

Tel: (06) 481 99 68 - 46 65 51 04 Fax: (06) 48 39 98

2. **Applicant group:**

(a) Name: Associazione Industriali delle Carni - ASS.I.CA

(b) Address: Viale Milanofiori - Palazzo f/1 - 20090 Assago (MI)

Tel. (2) 57 51 02 57

(b) Composition : producer/processor (X) other ()

3. **Name of product:** "Mortadella Bologna"4. **Type of product:** (see list in Annex VI) Pork-butcher product (prepared meats)5. **Specification:**

(summary of requirements under Art. 4(2))

(a) name: (see 3)

"*Mortadella Bologna*"

(b) description:

product of pork-butcher, generally oval or cylindrical in shape, made from pigmeat; the sausage casings are natural or synthetic and the product is subjected to prolonged cooking. The product is compact in appearance, of unelastic consistency, with a cut surface of velvety appearance and uniform bright pink colour; in the slice there must be, in a quantity of not less than 15% of the total mass, perlaceous white squares of adipose tissue, possibly joined to muscular fragments. *Mortadella Bologna* possesses specific chemico-physical organoleptic characteristics in accordance with the relevant production regulations.

(c) geographical area:

the area of production comprises the territory of the following Italian regions or provinces: Emilia-Romagna, Piedmont, Lombardy, Veneto, Province of Trento, Marche, Lazio and Tuscany.

(d) proof of origin:

the name *mortadella* is said to date back to Ancient

Roman times; according to some claims it is derived from *mortarium* (mortar), such a device being used to crush pigmeat, as shown in particular by an engraving on a funeral stone on display at Bologna's Archeological Museum; others, however, claim that the word comes from *murtada* ("seasoned with myrtle", a plant commonly found in Lazio). Either way, the production of *mortadella* can be ascribed to an area under Roman influence that extends from Emilia-Romagna to Lazio.

It is traditional Bolognese cooking's best-known sausage, with certified historical references dating back to the 16th century. There are also numerous references to the designation in Italian literature in later centuries.

More recently, there have been references to the designation in bilateral agreements Italy has signed with France, Germany, Spain and Austria on the protection of indications of provenance, designations of origin and other geographical designations reserved for products originating in Italy.

(e) method of production:

the processing of *Mortadella Bologna* involves the following stages: preparation of the meat constituents, preparation of the bacon strips, mixing, making into sausages, cooking and cooling. Only striated muscle tissue of swine (not of other animals) and high-quality fat from the throat may be used. Sugar and certain additives may be used, but only in small preset quantities. Protein may not be added.

(f) link:

the indisputable link with the traditional territory of production consists in the technical skills of the operatives, in so far as, over a period of time, they have developed production processes that fully comply with established tradition. *Mortadella Bologna* must be produced in accordance with a much stricter production process - the one used for centuries in the geographical area - than does ordinary *mortadella*. In some regions *mortadella Bologna* is simply referred to as *Bologna*. Within the geographical area the production of *mortadella Bologna* is evenly distributed between northern and central Italy and Emilia-Romagna.

(g) inspection body:

Name:

Ministry for Agricultural, Food and Forest Resources

It may use the services of the Producers' Association in accordance with the terms of the relevant EC Regulation.

Address:

(h) labelling:

the name "*Mortadella Bologna*", which cannot be translated, must be shown on the product put up for consumption, followed by the words "protected geographical indication" and/or the initials "PGI", which may be indicated in the language version of the country in which marketing takes place.

(i) national requirements: (if any)

reference is made to the terms of the bilateral agreements enclosed with this application for registration; attention is also drawn to the following national instruments on the subject: Legislative Decree No. 537 of 30.12.1992; Presidential Decree No. 135 of 18.2.1993; and Decree-Law No. 282 of 18.6.1986, enacted as Law No. 462 of 7.8.1986

TO BE COMPLETED BY THE COMMISSION

EC No: G\IT\00325\94.01.25

Date of receipt of the full application: 21/5/1997

ANNEX II

Consolidated single document

Council Regulation (EC) No 510/2006 of 20 March 2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs ⁽¹⁾

'NÜRNBERGER BRATWÜRSTE'/'NÜRNBERGER ROSTBRATWÜRSTE'

EC No: DE-PGI-0105-0184-28.09.2010

PGI (X) PDO ()

1. Name

'Nürnberger Bratwürste'/'Nürnberger Rostbratwürste'

2. Member State or Third Country

Germany

3. Description of the agricultural product or foodstuff**3.1. Type of product**

Class 1.2. Meat products (cooked, salted, smoked, etc.)

3.2. Description of product to which the name in (1) applies

7-9 cm long grilling sausage in a tight sheep casing, medium-chopped; unit weight raw approximately 20-25 g;

Composition:

Roughly defatted pigmeat, fatty meat, particularly pork belly, belly fat, jowl, jowl fat, back and back fat, no filler, not cured (with the exception of smoked Bratwürste), the spice mixture varies according to the traditional recipe, marjoram especially is typical; there must be not less than 12 % of meat protein free of connective tissue protein, and an absolute fat content of not more than 35 %; the percentage of meat protein free of connective tissue protein in the meat protein is not less than 75 % vol. (histometrically) and not less than 80 % (chemically).

3.3. Raw materials (for processed products only)

Fatty meat, particularly pork belly, belly fat, jowl, jowl fat, back and back fat; the fat content of the end product is limited to 35 %, there must not be less than 12 % of meat protein free of connective tissue protein (MPFCP); spice mixture, especially marjoram; sheep casings.

3.4. Feed (for products of animal origin only)

—

3.5. Specific steps in production that must take place in the identified geographical area

All steps in the production of 'Nürnberger Bratwürste'/'Nürnberger Rostbratwürste' take place in the identified geographical area. They are as follows:

- reduction of the meat by grinding or mincing,
- mixing of the reduced meat and mixing with spices to create the sausage mixture,
- filling of the sheep casings.

3.6. Specific rules concerning slicing, grating, packaging, etc.

—

3.7. Specific rules concerning labelling

—

4. Concise definition of the geographical area

Area of the city of Nuremberg.

⁽¹⁾ OJ L 93, 31.3.2006, p. 12. Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs (OJ L 343, 14.12.2012, p. 1).

5. Link with the geographical area

5.1. Specificity of the geographical area

The production of Bratwürste in Nuremberg is a centuries-old tradition which can be proved to go back to 1313. The typical reduction of the length and weight of 'Nürnberger Bratwürste'/'Nürnberger Rostbratwürste' can be traced back to at least 1573. Nuremberg's location at the intersection of two important trade routes meant that oriental spices were available in Nuremberg for making sausages from an early time.

The current tradition of Bratwurst production in Nuremberg has an illustrious past. 'Nürnberger Bratwürste'/'Nürnberger Rostbratwürste' were greatly appreciated by Goethe and Jean Paul, for example. The Bratwurst-Glöcklein in the St. Sebald area was one of the most famous public houses in 19th century Germany; not only was it open to aristocrats and plutocrats, but it was also an essential stop for every visitor to the city.

5.2. Specificity of the product

'Nürnberger Bratwürste'/'Nürnberger Rostbratwürste' are characterised by their unusual small shape and marjoram notes. They conform to a high-quality standard which has long been controlled, are known well beyond the Nuremberg region and are highly regarded by consumers.

This is reflected in the fact that the standard programme of a city visit today includes eating 'Nürnberger Bratwürste'/'Nürnberger Rostbratwürste' in one of the many 'Bratwurstküchen' or 'Wurstbratereien' in Nuremberg's city centre.

5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)

The centuries-old tradition of Bratwurst production in Nuremberg, the high quality standard which has long been controlled and the unusual small shape have made 'Nürnberger Bratwürste'/'Nürnberger Rostbratwürste' known and highly appreciated throughout Germany and the world.

The speciality emerged in the former Imperial City of Nuremberg as a result of its geographical location as a key intersection on the trade and spice routes from East Asia, introducing spices such as marjoram, nutmeg and pepper. It was the availability of these spices from Asia that made production possible in the first place. As Nuremberg was a city involved in much long-distance trade and with a number of refined modern traditions, ever smaller, more refined, better spiced sausages were produced here, which in time became the famous 'Nürnberger Bratwürste'.

Unlike the country areas, the city placed greater emphasis on quality from the outset. While quantity took precedence elsewhere, the principle on which production in Nuremberg was based was quality over quantity, and it was this which resulted in the small size of the sausages.

Compliance with the recipe and quality date back to the supervisory rules of the Nuremberg city council. Nuremberg may well lay claim to the oldest foodstuffs supervision scheme, which is mentioned in the penal code dating from the year 1300.

By publishing the recipe, exercising strict supervision and restricting production to the city area, the city of Nuremberg has helped to ensure that the character of the sausage is an indication of its origin.

The link with the geographical area was therefore based initially on the geographical location as a key intersection on spice and trade routes and on the early introduction of supervision of foodstuffs. The geographical location and foodstuffs supervision and the associated protection of the recipe therefore resulted in the particular quality of the sausages. The imperial city with its extensive trade network across the world resulted a speciality which was very well known from the Middle Ages onwards. Today the link is based on the renown enjoyed by this speciality which is traditionally appreciated worldwide.

Reference to publication of the specification

(Article 5(7) of Regulation (EC) No 510/2006)

Markenblatt Vol. 44 of 2.11.2007, Part 7a-bb, p. 20269

<https://register.dpma.de/DPMAregister/geo/detail.pdfdownload/142>

1. Regulation (EEC) No 2615/79 determines that the rate of conversion into a national currency of amounts shown in another national currency shall be the rate calculated by the Commission and based on the monthly average, during the reference period defined in paragraph 2, of the exchange rates of those currencies, which are notified to the Commission for the purposes of the European Monetary System.

2. The reference period shall be:

- the month of January for rates of conversion applicable from 1 April following,
- the month of April for rates of conversion applicable from 1 July following,
- the month of July for rates of conversion applicable from 1 October following,
- the month of October for rates of conversion applicable from 1 January following.

The rates for the conversion of currencies shall be published in the second *Official Journal of the European Communities* ('C' series) of the months of February, May, August and November.

Publication of an application for registration pursuant to Article 6 (2) of Regulation (EEC) No 2081/92 on the protection of geographical indications and designations of origin

(96/C 130/05)

This publication confers the right to object to the application pursuant to Article 7 of the abovementioned Regulation. Any objection to this application must be submitted via the competent authority in the Member State concerned within a time limit of six months from the date of this publication. The arguments for publication are set out below, in particular under 5 (f), and are considered to justify the application within the meaning of Regulation (EEC) No 2081/92.

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: ARTICLE 5

PDO (x) PGI ()

National application No: 64/95

1. Responsible department in the Member State:

Name: IMAIAA — Lisbon, Portugal

Tel: (01) 387 62 62; Fax: (01) 387 66 35

2. Applicant group:

Name: Uniapra — União das Associações de Criadores de Porco Raça Alentejana

Address: Apartado 112
P-7352 Elvas Codex

Composition: producer/processor (x) other ()

3. Name of product: Presunto de Barrancos

4. Type of product: Ham**5. Specification:** (summary of requirements under Article 4 (2))

- (a) *Name:* Presunto de Barrancos — Denominação de Origem.
- (b) *Description:* elongated shape, trimmed to a point, with the foot, weighing not less than 5 kg. The colour of the cut surface is a characteristic pink to crimson and the muscle is veined with fat. The taste is agreeable, suave and delicate, not very salty, with at times a slightly piquant aftertaste. The texture is not very fibrous and very smooth and the fat is shiny, pearly white and aromatic.
- (c) *Geographical area:* The geographical area where the raw materials are produced roughly corresponds to Alentejo and the geographical area where processing takes place is confined to Barrancos.
- (d) *Proof of origin:* Barrancos ham is obtained from pigs reared on farms in Alentejo, while processing is performed only in Barrancos. Both the process by which the raw material is obtained (birth, rearing, slaughter of the pigs) and the processing process (salting, curing, drying/maturing and ageing of the hams) are subject to a special system of control which enables the product to be presented for sale duly certified. Production has been carried on since time immemorial, and the Barrancos oak forests have been legally protected since 1513.
- (e) *Method of production:* The legs are obtained from pigs of the Alentejo breed, reared in an agriforestry system (animals reared in the open, feeding on existing natural resources — acorns and grass). They are slaughtered between 12 and 20 months to obtain carcasses weighing not less than 90 kg after drying. The legs, which weigh at least 5 kg, are cooled and trimmed by the traditional method and undergo a process of salting, washing, resting and drying/maturing (a minimum of six months) followed by ageing in cellars (a minimum of six months).
- (f) *Link:* The meat of animals reared in an agriforestry system, selected for the production of this type of ham and monitored from birth has special quality characteristics which derive from the management system and feed. Processing takes place in natural climatic conditions, at temperatures and humidity levels which make for the production of a product with a very characteristic texture, aroma and taste, with its own reputation.
- (g) *Inspection body:*
- Name: ANCPA — Associação Nacional dos Criadores de Porco Alentejano
- Address: Largo de Alcáçovas, n.º 3
P-7350 Elvas
- (h) *Labelling:* Description 'Presunto de Barrancos — Denominação de Origem' obligatory. Branding in the rind of the logotype of the control body and application of the numbered control stamp.
- (i) *National requirements (if any):* Ordinance No 431/93 of 24 April 1993. Creates the collective trade mark with indication of provenance 'Presunto de Barrancos', determining its characteristics and the geographical area of production and processing.

EC-No: G/PT/00010/95.7.19

Date of receipt of the full application: 19. 7. 1995

3. Amendment(s):

3.1. Method of production:

It has been decided to increase the moisture content, which must not be less than 59 % or more than 63,5 %, rather than being between 50 % and 61 %.

This amendment is required because the progressive introduction of technology into the rearing of Italian heavy pigs, together with an increase in daily growth rates (pigs grow to around 160 kg in only nine months), has had a profound impact on the bromatological properties of the meat, with the moisture content being most affected. The large increase in the growth rate significantly alters the fat content of the meat, so increasing the moisture content. This leads to both greater weight loss during curing and increases the characteristic tenderness of 'Prosciutto di Modena'.

In Part C, the deadline for the farmer affixing an indelible stamp on the hind legs of each pig is brought forward from the 45th to the 30th day in order to ensure compliance with animal-welfare legislation.

The minimum curing period has been extended from 12 to 14 months. This can be reduced to 12 months (rather than 10) in the case of uniform batches of an initial size of less than 13 kg (rather than 12 kg). This amendment has become necessary because experience has shown that longer curing is needed to allow the ham to acquire the characteristics specified in the product specification.

3.2. National requirements:

Part G has been amended with the insertion of the main requirements to guarantee proof of origin.

In addition, all references to inspection activities carried out by the *Consorzio* (producer group) have been deleted.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

'PROSCIUTTO DI MODENA'

EC No: IT-PDO-0217-0066-21.08.2007

PGI () PDO (X)

1. Name:

'Prosciutto di Modena'

2. Member State or third country:

Italy

3. Description of the agricultural product or foodstuff:

3.1. Type of product (Annex III):

Class 1.2 — Meat products

3.2. Description of the product to which the name in (1) applies:

Matured, dry-cured ham with protected designation of origin. Pear-shaped exterior, without foot, obtained by removing surplus fat by trimming part of the skin and covering fat. Bright red colour when cut. Savoury flavour, but not salty. Pleasant aroma, mild but penetrating including when examined using a needle. It satisfies specific analytical requirements: moisture content between 59 % and 63,5 %; sodium chloride content between 4,5 % and 6,7 %; and protein-breakdown index between 21 % and 31 %. The weight of the whole ham ranges from 8 kg to 10 kg and is never less than 7 kg.

3.3. *Raw materials (for processed products only):*

Obtained from fresh legs of pigs born, reared and slaughtered in ten Regions of Italy (Emilia Romagna, Veneto, Lombardy, Piedmont, Molise, Umbria, Tuscany, Marche, Abruzzi and Lazio).

The animals used must be pure-bred or hybrid pigs of the traditional Large White and Landrace breeds, as improved by the Italian Herd Book. Also allowed are pigs of the Duroc breed, as improved by the Italian Herd Book.

Pigs of other breeds, mixed or hybrid, are also allowed, provided that they are bred under selection or cross-breeding schemes for the production of heavy pigs whose aims are compatible with those of the Italian Herd Book.

3.4. *Feed (for products of animal origin only):*

Detailed rules on the use and composition of the feed ration must be followed, with preference being given to feed from the geographical area in which the animals are reared described in point 4. Feed is of two types and is mainly based on cereals (maize, barley, oats etc.) and the by-products of cheese production (whey, curds and buttermilk). The cereal-based feed is preferably in liquid form (swill or mash), traditionally mixed with whey.

3.5. *Specific steps in production that must take place in the identified geographical area:*

The production and curing of 'Prosciutto di Modena' must take place in the production area described in point 4 in order to ensure traceability and control.

3.6. *Specific rules concerning slicing, grating, packaging, etc.:*

—

3.7. *Specific rules concerning labelling:*

'Prosciutto di Modena' is permanently identified by means of a stamp affixed to the skin by the Inspection Body.

The labels of whole, bone-in 'Prosciutto di Modena' bear the words 'Prosciutto di Modena' followed by 'denominazione di origine protetta' (protected designation of origin). For boned ham, either whole or sliced, the label must also show the date of production, i.e. the date on which processing of the leg began, should the stamp or brand no be longer visible, and information to identify the batch.

The use of adjectives such as 'classico' (classic), 'autentico' (authentic), 'extra', 'super' and other such qualifications, mentions and attributions added to the designation of origin, except for 'disossato' (boned), is forbidden, as is the use of any other indications that are not specifically provided for, unless they are required to comply with other legal provisions. These restrictions also apply to advertising and promotional measures for 'Prosciutto di Modena', in whatever form or context.

4. **Concise definition of the geographical area:**

'Prosciutto di Modena' is prepared exclusively in the hills surrounding the Panaro river basin and the tributary valleys, up to a maximum altitude of 900 m, in the following municipalities: Castelnuovo Rangone, Castelvetro, Spilamberto, San Cesario sul Panaro, Savignano sul Panaro, Vignola, Marano, Guiglia, Zocca, Montese, Maranello, Serramazzoni, Pavullo nel Frignano, Lama Mocogno, Pievepelago, Riolunato, Montecreto, Fanano, Sestola, Gaggio Montano, Monteveglio, Savigno, Monte San Pietro, Sasso Marconi, Castello di Serravalle, Castel d'Aiano, Bazzano, Zola Predosa, Bibbiano, San Polo d'Enza, Quattro Castella, Canossa (formerly Ciano d'Enza), Viano and Castelnuovo Monti. Rearing and slaughter take place only in the defined area of the Regions of Emilia-Romagna, Veneto, Lombardy, Piedmont, Molise, Umbria, Tuscany, Marche, Abruzzi and Lazio.

5. **Link with the geographical area:**

5.1. *Specificity of the geographical area:*

In the hills surrounding the Panaro river basin is one of the few areas suited to the production of dry-cured ham because of the ideal microclimate produced by its location in the shadow of the Tuscan-Emilian Apennines. The piedmont zone with its typical flora and drainage provided by the River Panaro and its tributaries create an ideal climate — mainly dry with gentle breezes. The production area, which has been determined not by chance or in response to legislation but rather to correspond with a specific geographical environment, strengthens the link that has developed over time between the production system and the geographical environment: the system of production used does not damage the totally healthy environment required by the curing process.

5.2. *Specificity of the product:*

In addition to the specific characteristics mentioned in the description of the product, 'Prosciutto di Modena' has the following particular characteristics:

- a larger uncovered area, allowing the salt to penetrate more quickly, giving the ham a characteristic flavour,
- moisture content between 59 % and 63 %,
- salt content between 4,5 % and 6,7 %,
- protein-breakdown index between 21 % and 31 %.

This latter property makes the ham particularly suitable for people on a high-protein diet, while being very easily digested. Moreover, the mineral and vitamin content and low cholesterol content of 'Prosciutto di Modena' make it an ideal food for those on low-fat diets, provided the fat is removed, and, overall, the ham provides a perfect balance of fats and proteins.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI):*

The practical requirements determining the characteristics of the product and hence its designation of origin are closely related to environmental conditions and natural and human factors: the properties of the raw material are specific to the defined geographic macro-area and are a result of the historical and economic development of the agricultural sector. The production of 'Prosciutto di Modena' owes its origin to and is determined by the type of farming carried on against the background of the relief and microclimate of the defined micro-area. These special conditions have tightened the link between the characteristics of the raw material, the method of preparing the product and the establishment of the designation, which is in turn intimately linked with the specific socio-economic development of the local area that has conferred on the ham qualities not found elsewhere. In the defined macro-area, the development of indigenous breeds of pigs, recorded in central and northern Italy from Etruscan times, has kept pace with the cultivation of cereals and the processing of milk, which are used as feed. These developments have determined the characteristics of the raw material and led to a very specific form of livestock production, the rearing of heavy pigs for slaughter at an advanced age. The natural development was therefore for the production of cured ham to become a distinct occupation, concentrated from earliest times in a number of areas particularly suited by virtue of their particular environmental conditions, which, exploited by local inhabitants, led to these areas gradually becoming specialised.

The history of the product dates back to antiquity and is documented in its region of origin since the Bronze Age, the period in which the rearing of domestic animals took root and the use of salt (sodium chloride) was discovered. The custom of preserving meat using salt was established with the coming of the Celts and later refined in Roman times.

The product's origin has been historically documented since pre-industrial times, as has the origin of the raw material, being the product of an exceptional development of a typical rural practice common to the entire Po region that has found in the hills surrounding the Panaro catchment area (the piedmont zone of the Tuscan-Milanese Apennines) a 'home' with unique climate and environmental conditions.

Reference to publication of the specification:

The full text of the product specification is available:

— at the following website:

http://www.politicheagricole.it/DocumentiPubblicazioni/Search_Documenti_Elenco.htm?txtTipoDocumento=Disciplinare%20in%20esame%20UE&txtDocArgomento=Prodotti%20di%20Qualit%E0>Prodotti%20Dop,%20Igp%20e%20Stg

or

— by going directly to the home page of the Ministry (<http://www.politicheagricole.it>) and clicking on 'Prodotti di Qualità' (on the left of the screen) and finally on 'Disciplinari di Produzione all'esame dell'UE [regolamento (CE) n. 510/2006]'.

SUMMARY

COUNCIL REGULATION (EC) No 510/2006

'PROSCIUTTO DI PARMA'

EC No: IT/PDO/117/0067/09.06.1998

PDO (X) PGI ()

This summary sets out the main elements of the product specification for information purposes.

1. *Responsible department in the Member State:*

Name: Ministero Politiche Agricole e Forestali
Address: Via XX Settembre, 20
I-00187 Roma
Tel.: (39) 06 481 99 68
Fax: (39) 06 42 01 31 26
E-mail: QTC3@politicheagricole.it

2. *Group:*

Name: Consorzio del Prosciutto di Parma
Address: Via Marco dell'Arpa, 8/b
I-43100 Parma
Tel.: (39) 0521 24 39 87
Fax: (39) 0521 24 39 83
E-mail: —
Composition: Producers/processors (X) Other ()

3. *Type of product:*

Group 1.2: Meat products

4. *Specification:*

(summary of requirements under Article 4(2) of Regulation (EC) No. 510/2006)

4.1. Name: 'Prosciutto di Parma'

4.2. Description:

- Aged raw ham.
- Identified by a heat-affixed logo on the hide.
- External shape is rounded: the distal part (the foot) and any external imperfections that may compromise the product image are removed, trimming to leave a maximum of 6 centimetres of meat standing proud of the head of the femur.
- Weight: usually between eight and ten kilograms but no less than seven.
- Colour when cut: uniform pink to red, interspersed with pure white where fat is present.
- Aroma and taste: delicate and sweet tasting, not very salty and with a fragrant and characteristic aroma.
- Specific response to set analytical parameters measuring water content, salt and protein breakdown.
- After the logo is affixed, 'Prosciutto di Parma' may be marketed whole, boned and packaged into pieces of variable weights and shapes or sliced and packaged.

- 4.3. Geographical area: 'Prosciutto di Parma' is produced in the defined area in the Province of Parma which includes land in the Province of Parma (in the Region of Emilia-Romagna, Italy) lying within 5 kilometres south of Via Emilia at an altitude of no more than 900 metres, defined to the east by the Enza river and to the west by the Stirone river.

The raw material originates in a geographically wider area than the production area, including all municipalities in the following Regions: Emilia-Romagna, Veneto, Lombardy, Piedmont, Molise, Umbria, Tuscany, Marche, Abruzzi and Lazio (Italy).

- 4.4. Proof of origin: For the production of the raw material, specific conditions on the breed, feeding methods and breeding criteria must be met. These conditions are guaranteed by a specific monitoring system with which recognised and authorised breeders, slaughterers and producers must comply, including monitoring procedures and methods of identification, recognition and certification.

Recognised breeders affix an indelible mark to the hind leg of every pig within thirty days of its birth, bearing its individual identification code. Breeders must issue a certificate of conformity with the rules on breeding for all pigs sent to slaughter.

Slaughterers must heat affix an indelible and visible stamp on the hide of the fresh hind legs intended for the production of 'Prosciutto di Parma', in accordance with the rules issued by the monitoring body. Slaughterers affix the indelible stamp on fresh hind legs of pigs delivered with the certificates referred to above after having checked compliance with the legal requirements. The stamp bears the identification code of the slaughterhouse in which the pig was slaughtered. Slaughterers must provide a copy of the certificate issued by the breeder in the form referred to above to accompany every individual lot of fresh hind leg bearing the stamp referred to above.

Only fresh hind legs from recognised slaughterhouses bearing the indelible stamp and accompanied by the required documentation may be sent for the protected production of 'Prosciutto di Parma'. For each operation to deliver fresh hind legs for the production of 'Prosciutto di Parma' to recognised premises, an officer from the monitoring body checks the presence of certification marks and the documentation referred to above.

When the fresh hind legs are salted, they must be affixed with a metallic seal bearing the start date of production. The producer affixes the seal before salting so that it remains permanently visible. The seal bears the date (month and year) of the start of production.

When salting is finished, an officer from the monitoring body is present when the logo is heat affixed (depicting a five-point crown with the wording PARMA inside the ellipse), having previously checked that the hams meet the requirements of suitability. This logo also contains an alphanumerical identification code of the producer.

Therefore the final product bears: the mark identifying the farm from which the pig originates, the indelible stamp identifying the slaughterhouse where the fresh hind leg was produced, the metallic seal indicating the start date of production in the production site and the heat-affixed logo affixed by the same site at the end of the ageing process, identifying the processing site.

- 4.5. Method of production: Regarding the raw material, the production specification stipulates, inter alia, that 'Prosciutto di Parma' may be obtained only from pure-bred or hybrid pigs of the traditional breeds Large White and Landrace, as improved by the Italian Herd Book; from pigs of the Duroc breed, as improved by the Italian Herd Book; or from pigs of other breeds, mixed or hybrid, provided they originate in selection processes or crosses made for purposes that are not incompatible with the Italian Herd Book for the production of heavy pigs at least 9 months old, weighing approximately 160 kg (with a possible variation of 10 %) and fed in accordance with the specific regime set out with analyses.

The raw material (fresh hind legs) used for the production of 'Prosciutto di Parma' is characterised by the following aspects:

- consistency of fat: estimated by determining the iodine level and/or the linoleic acid content taken in the internal and external fat layers of subcutaneous panniculus adiposus in the hind leg. The iodine content in each individual sample must not exceed 70 and the linoleic acid content must not exceed 15 %;

- fat cover: the depth of the fat covering of the external part of the fresh, trimmed hind leg, measured vertically from the top of the femur ('sottonoce'), must be approximately 20 millimetres for fresh hind legs used for the production of 'Prosciutto di Parma' weighing between 7 and 9 kilograms and 30 millimetres for fresh hind legs used for the production of 'Prosciutto di Parma' weighing more than 9 kilograms.

The depth of this fat layer must not be less than 15 millimetres and 20 millimetres for the two categories of fresh hind legs, including the hide. At the crown, the layer of fat must be such that the hide cannot separate from the underlying layer of muscle fibre.

Fresh, trimmed hind legs, weighing preferably between 12 and 14 kilograms, may not weigh less than 10 kilograms.

Apart from refrigeration, the fresh hind legs must not be subject to any preservation treatment, including freezing. Refrigeration means that the hind legs must be kept at an inside temperature of between -1°C and $+4^{\circ}\text{C}$ during storage and transportation. Hind legs from pigs slaughtered less than 24 hours or more than 120 hours previously may not be used.

Fresh hind legs from slaughterhouses are subject to specific treatments, with the sole addition of sea salt, for a period of no less than 12 months, comprising the following stages: isolation; cooling; trimming; salting; rest; washing and drying; pre-ageing; finishing; sugnatura [treatment with pig fat]; ageing; slicing and packaging.

The production sites (prosciuttifici) must be located in the geographic area defined in point 4.3, as must the slicing and packaging processes and all stages of processing the raw material. All pig breeders producing meat for production of 'Prosciutto di Parma', the authorised slaughterhouses and the cutting plants used for protected production are all located in the area of origin of the raw material described in point 4.3.

After the logo is affixed, 'Prosciutto di Parma' may be marketed whole, boned and packaged into pieces of variable weights and shapes or sliced and properly packaged. In the case of the latter, slicing and packaging processes must be carried out in the production area and the PDO logo must be indelibly affixed to the package in accordance with the methods set out below in point 4.8. This is essential to ensure the qualitative characteristics of 'Prosciutto di Parma' and complete product traceability.

- 4.6. Link: The specific characteristics of 'Prosciutto di Parma' and the guarantee that these high qualitative, health and food safety standards are maintained are all strictly dependent upon environmental conditions and on natural and human factors. The raw material and the PDO ham produced are closely connected and, together with the production, economic and social development of the geographic area, have produced unique connotations since the characteristics of the raw material are specific to the defined geographic macro-area. In central-northern Italy, the breeding of heavy pigs for late slaughter has developed over time from the Etruscan period to today, distinguishing the stages of pig breeding, beginning with local and indigenous breeds, developing alongside environmental, social and economic conditions — in particular cereal and dairy farming which are a core aspect of feeding practice — to gradually culminate in the natural and univocal PDO product 'Prosciutto di Parma'.

Within macro geographical defined area are small, restricted areas which, due to unique conditions and the special skills of the local population, have developed as production areas of the PDO ham.

One of these areas is the area of production of 'Prosciutto di Parma', a small area in the Province of Parma described in section C of the product specification. The location of this micro-area gives it its characteristic and unique ecological, climate and environmental conditions due to the air from the sea of Versilia which calms as it passes through the olive groves and pine belts in Val di Magra, dries as it crosses the Apennine passes, acquiring the scent of chestnut groves and reaches the production area to dry the 'Prosciutti di Parma', lending the hams their exclusive sweet aroma.

It is thanks to the unique environmental conditions and the local people's specific skills that this area has given rise to such a high quality product as 'Prosciutto di Parma'.

4.7. Inspection body:

Name: Istituto Parma Qualità
Address: via Roma, 82/b-c
Langhirano (Parma) (Italia)
Tel.: (39) 0521 86 40 77
Fax: (39) 0521 86 46 45
E-mail: ipqsegretaria@libero.it

- 4.8. Labelling: The first identification aspect of 'Prosciutto di Parma' that distinguishes it on the market, although not part of the labelling, is the 'duke's crown' (heat-affixed mark reproducing the image of a five-point crown accompanied by the wording 'Parma'), the value of which is to qualify and identify 'Prosciutto di Parma', in the sense that it both identifies the product among other types of raw ham and guarantees authenticity and that the product has undergone all the proper production stages, with all stages identified by the bodies concerned.

Only the presence of the logo authorises the lawful use of the PDO. Products that do not bear the 'duke's crown' may not bear the designation on the labelling, packaging or sales documents or during commercial transactions (whole, sliced and pre-packaged or at controlled retail marketing).

Regarding the labelling of 'Prosciutto di Parma', the following indications are obligatory:

- For whole 'Prosciutto di Parma', bone-on:
 - 'Prosciutto di Parma' followed by 'denominazione di origine protetta'; (protected designation of origin);
 - the site of production.
- For boned, packaged, whole or cut 'Prosciutto di Parma':
 - 'Prosciutto di Parma' followed by 'denominazione di origine protetta'; (protected designation of origin);
 - the site of packaging.
 - the date of production, if the seal is no longer visible.
- For sliced, pre-packaged 'Prosciutto di Parma':
 - packages display a section equal to 25 % of the surface of the upper section of the packages made up of a triangle positioned at the top left-hand corner, with a black background, bearing the 'duke's crown' logo and the wording:
 - 'prosciutto di Parma denominazione di origine protetta ai sensi della legge 13 Febbraio 1990, n° 26 e del Reg. (CE) n. 1107/96' ('Prosciutto di Parma' protection of designated origin in accordance with Law No 26 of 13 February 1990, and Regulation (EC) No 1107/96);
 - 'confezionato sotto il controllo dell'Organismo autorizzato' (packaged under the supervision of the authorised body);
 - the packaging site;
 - the data of production (start date of ageing as shown on the seal).

The use of adjectives such as 'classico' (classic), 'autentico' (authentic), 'extra' (extra), 'super' (super) and other such qualifications, mentions and attributions assigned to the marketed product and other indications that are not specifically provided for in the product specification is prohibited, except for 'disossato' (boned) and 'affettato' (sliced).

APPLICATION FOR REGISTRATION

PDO (X)

PGI ()

Submitted pursuant to Article 17 of Council Regulation (EEC) No 2081/92 of 14 July 1993

File No

1. COMPETENT NATIONAL AUTHORITY:

Ministry of Agriculture, Food and Forest Resources
Farm production management
Department VI

Via XX Settembre, 20 - I - 00187 Rome
Tel. (06) 4819968 - 46655104
Fax (06) 4819580

2. APPLICANT:

San Daniele Ham Producers' Association

Via Andreuzzi, 8 - I - 33038 San Daniele del Friuli
Tel. (0432) 95 45 35 - 95 75 15
Fax (06) 94 01 87

Association of all San Daniele ham producers set up in 1961

designated by Order of the national inspection authority of 3 November 1982 as
Approved Body for the inspection and monitoring of compliance with the rules
for the protection of San Daniele ham.

3. DESIGNATION OF PRODUCT:

"San Daniele ham" (prosciutto di San Daniele)

designation of origin protected by Law No 30 of the Italian Republic of 14
February 1990.

4. TYPE OF PRODUCT:

Matured, dry-cured ham
(prepared meat, dry-cured pigmeat: San Daniele ham)

5. SUMMARY OF RULES:

(a) PRODUCT NAME

- San Daniele ham

(b) DESCRIPTION OF PRODUCT

- Matured, dry-cured ham with protected designation of origin;
- identified by a mark established by law and branded on the skin;
- guitar-shaped exterior, with distal part (foot);
- colour when cut: pink and red in lean areas, totally white fat areas;
- mild flavour, fragrant, characteristic aroma;
- satisfying specific analytical requirements (moisture, salt, protein content) laid down in paragraphs B.3.7 to B.3.11 of the Rules;
- weight of whole ham: ranging from 8 to 10 kg but never less than 7.5 kg;
- sold whole, boned, put up in cut form or sliced (paragraphs B.4 to B.1. of the Rules);
- obtained from fresh legs of pigs born, reared and slaughtered in ten Regions of Italy (Friuli-Venezia Giulia, Veneto, Lombardy, Piedmont, Emilia Romagna, Umbria, Tuscany, Marche, Abruzzi and Lazio);
- special requirements for fresh pig legs are set out in paragraphs B.2 to B.2.10 of the Rules.

(c) GEOGRAPHICAL AREA

- San Daniele ham is prepared in the municipality of San Daniele del Friuli only (Province of Udine, Region of Friuli-Venezia Giulia);
- rearing and slaughter take place in the area described in paragraph C.3 of the Rules referred to above (Friuli-Venezia Giulia, Veneto, Lombardy, Piedmont, Emilia Romagna, Umbria, Tuscany, Marche, Abruzzi and Lazio);
- the requirements of Article 2(4) of Regulation (EEC) No 2081/92 regarding raw materials from a geographical area different from the processing area are met in that:

- the production area is strictly defined by law;
- for the production of the raw material special conditions exist regarding breeds, feeding arrangements, rearing conditions and slaughter, together with the suitability of the meat, as set out in paragraphs C.6 to C.8.5 and C.13 and in the abovementioned paragraphs B.2. to B.2.10 of the Rules;
- these conditions are guaranteed by specific inspection arrangements governing breeders and slaughterers who have been recognized in advance as set out in paragraphs C.9 to C.12 and G.1 to G.7.1 of the Rules, with special reference to the inspection arrangements and the arrangements for identification, recognition and certification.

(d) BACKGROUND TO AND ORIGIN OF PRODUCT

- The history of the product dates back to antiquity and has been documented in its region of origin from the time written records began. Its historical and economic roots are to be found in the Celtic custom of using salt to preserve meat, later refined in Roman times;
- its origin has been documented historically from pre-industrial times with regard also to the area of origin of the raw material, being the product of an exceptional development of a typical form of farming common to the entire Po region that has found in San Daniele a 'specific' location with unique climatic and environmental conditions;
- the necessary historical, social, economic and cultural references are set out in paragraphs D.1 to D.7.1 of the Rules.

(e) METHOD OF PRODUCTION

- The methods of and procedures for obtaining the raw material are set out under (c) above;
- the methods of preparing San Daniele ham are governed by the national law for the protection of the designation and by the relevant technical implementing provisions;
- the product undergoes specific processing stages, the sole additive being sea salt, under stress-free conditions, for clearly defined periods, as follows:

isolation, chilling
trimming
salting
pressing
pause
washing

drying
maturing

as specified in paragraphs E.1 to E.4.5 of the Rules;

- the inspection arrangements for ensuring that the conditions are adhered to are set out in paragraphs E.5 to E.10.19 of the Rules.

(f) LINK WITH THE GEOGRAPHICAL ENVIRONMENT

- The practical requirements determining the characteristics of the product and hence its designation of origin are closely related to environmental conditions and natural and human factors:
- the raw material possesses characteristics which are attributable solely to the defined geographical macro-area as a result of the historical and economic development of the type of farming carried on;
- production of San Daniele ham draws its origins from and is determined by the type of farming carried on against the background of the relief and microclimate of the defined micro-area;
- this unique background has brought about a merger between the characteristics of the raw material, the method of preparation of the product and the affirmation of the designation which is intimately linked with the specific socio-economic development of the geographical area that has determined its exclusive characteristics:

in the defined macro-area, the gradual development of breeds of pigs indigenous to Central and Southern Italy from earliest times has kept pace with the cultivation of cereals and the processing of milk which are used for feed;
- this development, involving the rearing of heavy pigs which are slaughtered at an advanced age, has determined the characteristics of the raw material and its production for a specific purpose;
- from earliest times the gradual and natural objective has been the production of matured ham in a number of areas particularly suited by virtue of their environmental attributes which, helped by available human skills, have provided the incentive for an authentic and original form of specialization;
- San Daniele is one of those few suitable micro-areas, given its hill-side location in an area of stratified moraine, sheltered by the Alps and enjoying the necessary microclimate through the combined impact of:

- (a) the moisture-retaining function of the gravelly layer of the hills, and

- (b) permanently cold winds from the North mixed above San Daniele with the warm breezes from the South by the natural vector of the Tagliamento river bed

which determine the relatively dry climate with steady breezes considered to be ideal for the maturing of hams and which add characteristic features in the form of microflora from typical local species that determine the product's aroma;

- fuller details are to be found in paragraphs F.1 to F.5.2 of the Rules;
- the specific environmental requirements governing the area of production are protected by national laws on the setting up of production plants (see paragraphs F.6 to F.7.4 of the file);
- paragraphs F.8 to F.11.1 contain additional important provisions referring in particular to the official recognition of the unique characteristics of a large proportion of the pigfarming carried on in Italy (paragraph 10 of the Rules).

(g) INSPECTION STRUCTURE

- The national inspection authority consists of the Ministry of Industry, Trade and Craft Trades together with the Ministry of Agriculture, Food and Forest Resources (formerly the Ministry of Agriculture) and the Ministry of Health;
- the national inspection authority uses the services of an authorized body which may be a producers' association;
- the San Daniele Ham Producers' Association, which meets the necessary requirements, is the body that has been authorized from 3 November 1982;
- specific requirements for the authorized body are set out in paragraphs G.1.2 to G.2.4 of the Rules;
- the conditions met by the San Daniele Ham Producers' Association and references to its respective powers are set out in paragraphs G.3 to G.8 of the Rules;

(h) SPECIFIC LABELLING REQUIREMENTS

- the satisfactory protection of the designation means that full and distinctive identifying requirements must be adopted involving the physical presence on the product of stamps, seals or distinguishing marks;
- these distinctive identifying requirements form an integral part of the national arrangements for the protection of designations and indications;
- the distinctive identifying requirements are set out in paragraphs H.2 to H.4 of the Rules;

- the relevant indication and specific sequence of the procedure are set out in paragraphs H.3 to H.3.5. of the Rules;
- rules concerning labelling, the use of the name and the headquarters of the production/packaging plant are set out in paragraphs H.4 to H.5.2 of the Rules;
- additional requirements for the presentation of the product are set out in paragraphs H.6 and H.7 of the Rules.

(i) SPECIAL NATIONAL REQUIREMENTS

- The intricate nature of the subject matter and the provision of a satisfactory level of protection, as shown in practice and from lengthy experience, require confirmation of a series of national provisions now in force covering prohibitions, penalties, operational procedures, production programming and technical implementing rules.
- These special requirements are set out in paragraphs I.1 to I.3 of the Rules.

(Reserved for the Commission)

EC No: ...U.L.B.I.4/11/0065/94.01.20

Date of receipt of complete file : 20.01.94

high temperatures and the flow of air in ageing rooms), involves a serious change to the fat content which can turn yellow and become less firm, producing volatile organic compounds giving off a rancid smell. These changes can significantly alter the characteristics of the product in connection with the fat colour, its firmness and its attachment to the surface of the muscle tissue. In addition, the exposure of the meat and the fat to the air before packaging can result in high oxidation of the edible surface, turning the meat brown and drying out the surface of the exposed muscle tissue, or in limp products in the case of excess humidity.

3.3. Labelling:

A section is inserted on affixing the logo on the raw material and on the hams which comply with the characteristics laid down in the rules, in order to ensure traceability and monitoring throughout the production chain.

SUMMARY

COUNCIL REGULATION (EC) No 510/2006

'PROSCIUTTO TOSCANO'

EC No: IT-PDO-0217-1494-10.06.2005

PGI () PDO (X)

This summary sets out for information purposes the main elements of the product specification.

1. Responsible department in the Member State:

Name: Ministero delle politiche agricole e forestali
Address: Via XX Settembre 20
00187 Roma RM
ITALIA
Tel. +39 0646655104
Fax +39 0646655306
E-mail: sacco7@politicheagricole.gov.it

2. Group:

Name: Consorzio del Prosciutto Toscano
Address: Via G. Marignolli 21/23
50127 Firenze FI
ITALIA
Tel. +39 0553215115
Fax +39 0553215115
E-mail: —
Composition: Producers/processors (X) other ()

3. Type of product:

Class 1.2. Meat-based products

4. Specification:

(summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1. Name:

'Prosciutto Toscano'

4.2. Description:

When released to the market, 'Prosciutto Toscano' has the following physical, organoleptic, chemical and chemico-physical characteristics: the top is rounded due to the presence of a ridge of meat which extrudes no more than 8 cm beyond the end of the femur; the weight is about 8-9 kg but never below 7,5 kg; when sliced open, the product reveals pale red to bright red meat with little fat infiltration in the muscle tissue; white subcutaneous fat with pink streaks, lean, with no delamination of the layers which are firmly attached to the underlying muscle tissue.

'Prosciutto Toscano' has a delicate but savoury taste, with a fragrant aroma as a result of the traditional methods of curing and ageing.

The chemical and chemico-physical characteristics may be summarised as follows:

Salt (expressed as NaCl)	%	max. 8,3
Muscle tissue humidity	%	max. 61,0
Protein breakdown index	%	max. 30,0
Nitrates and nitrites in total	max	95 p.p.m

4.3. Geographical area:

Pig herds for the production of 'Prosciutto Toscano' must be located in the regions of Lombardy, Emilia Romagna, Marche, Umbria, Lazio and Tuscany.

'Prosciutto Toscano' is cured, sliced and packaged in the traditional area of production which covers the entire region of Tuscany.

4.4. Proof of origin:

Traceability is ensured by the monitoring carried out by the inspection body throughout the production chain in compliance with Regulation (EC) No 510/2006.

4.5. Method of production:

The method of production requires that the pigs born, reared and slaughtered in the regions referred to in paragraph 4.3 must not weigh less than 160 kg ($\pm 10\%$) and must not be less than nine months old. 'Prosciutto Toscano' comes from fresh joints of heavy purebred pigs or those bred from the traditional Large White or Landrace species.

Immediately after butchering the joints which have been separated from the carcass are refrigerated for at least 24 hours at a temperature of between -2 and $+2$ °C. They are then trimmed. A fresh trimmed joint must not weigh less than 11,8 kg.

Before curing begins, the producer checks that the joints satisfy the requirements and affixes to each joint a metallic seal in the form of a round stainless steel tag with the embossed letters 'P.T.' and the date when curing began, shown by the month (indicated as a Roman numeral) and the year (indicated by the last two digits of the year). The seal is applied in such a way that it cannot be removed when affixed using a suitable machine.

The curing of the joints begins with salting which must occur within 120 hours after butchering. A dry salting process is employed, using salt, pepper and natural aromatic herbs. After salting the joints are left long enough to ensure proper dehydration before being washed with lukewarm water free of any disinfectants. The joints are then dried in special rooms where temperature and humidity are controlled. The final phase of the curing involves smearing the exposed part of the joint with a mix consisting of lard, wheat or rice flour, salt, pepper and natural aromatic herbs. Ageing takes place in premises specially designed to ensure a proper flow of air and a temperature of between 12 and 25 °C. During this time the hams may be ventilated and exposed to light and natural humidity, depending on the climate conditions in the area of production. The time taken to age the hams, from salting to marketing, must not be less than 10 months for hams with a final weight of 7,5-8,5 kg and not less than 12 months for hams weighing more than 8,5 kg.

'Prosciutto Toscano' intended for slicing must be aged for two months longer than the times indicated in the last paragraph, i.e. not less than 12 months for hams weighing between 7,5 and 8,5 kg and not less than 14 months for hams weighing more than 8,5 kg.

At the end of the ageing process, and in the presence of an official from the inspection body, the producer brands the hams which meet the requisite criteria with a logo bearing the words 'PROSCIUTTO TOSCANO DOP'. In order to ensure traceability throughout the various stages of production, the brand may be also include two other numbers to identify any other operators involved in the production chain.

Slicing and packaging of 'Prosciutto Toscano' must occur at the end of the ageing process, and in the area of production referred to in paragraph 4.3, in order to ensure that the different ageing times for sliced ham are complied with and that characteristics relating to the moistness and look of the meat and fat, described in paragraph 4.2, are preserved. The fact that joints intended for slicing and packaging may be kept as boned pieces for unspecified periods in environmental conditions which differ from those laid down could result in the development of characteristics inconsistent with those for which 'Prosciutto Toscano' is known, such as the formation of abnormal mould, unusual protein degradation with a resulting change in the protein breakdown index or even rancidity of the adipose fraction, to the extent that flavours and aromas may be produced which differ from those traditionally appreciated by consumers. In addition, the exposure of the meat and the fat to the air before packaging can result in high oxidation of the edible surface, turning the meat brown and drying out the surface of the exposed muscle tissue, or in limp products in the case of excess humidity.

4.6. Link:

The features of a PDO product depend on environmental conditions and natural and human factors. In particular, the properties of the raw material are dependent on the specific designated area. In the area which is the source of the raw material, the development of livestock farming is linked to the widespread cultivation of cereal crops and to working methods which have encouraged pig farming.

The restricted area for the production of 'Prosciutto Toscano' is justified by the conditions of the area indicated in paragraph 4.3. The landscape and geographic features of Tuscany are ideal for the production of high-quality hams. The climate too, very different from that of neighbouring regions, is particularly suitable for ageing the hams. It is thus a climate which is ideal for fostering a successful combination of environment and typical regional products, allowing them to mature in a slow and healthy manner. Consider the region's wine, its olive oil, its cheese and, of course, its ham.

The environmental factors are closely linked to the features of the area of production, with its cool and verdant valleys and its wooded hills which have a decisive influence on the climate and on the characteristics of the finished product. This combination of raw material/product/designation is linked to the socioeconomic development of the area.

4.7. *Inspection body:*

Name: INEQ — Istituto Nord Est Qualità
Address: Via Rodeano 71
33038 S. Daniele del Friuli UD
ITALIA

Tel. +39 0432940349
Fax +39 0432943357
E-mail: info@ineq.it

4.8. *Labelling:*

The protected designation of origin of 'Prosciutto Toscano' must be indicated in clear and indelible lettering, easily distinguishable from any other writing on the label, and must be immediately followed by the phrase 'Denominazione di Origine Protetta' or the letters 'D.O.P.'. Nothing which is not explicitly permitted may be added. However, the use of names, trade names or private marks is permitted, other than those with a promotional purpose or likely to mislead purchasers, as is the indication of the pig farms from which the product comes, provided that the raw material comes solely from those farms. 'Prosciutto Toscano' can be released to the market within a maximum limit of 30 months after the start of the curing process of the fresh joints. 'Prosciutto Toscano' can also be released to the market as a boned product, i.e. sliced or in portions of varying size and weight. For marketing, all these types of product must be packaged in suitable food casings or containers which must be properly sealed. The branding of the product must be visible when whole boned ham is packaged. If portions of the ham are prepared, the brand must be visible on each piece. If the ham from which the portions are taken has not been branded at the end of the ageing process, it must be branded by the producer in the presence of an official from the inspection body before the ham is divided into portions.

Publication of an application for registration pursuant to Article 6(2) of Council Regulation (EEC) No 2081/92 on the protection of geographical indications and designations of origin

(2001/C 96/03)

This publication confers the right to object to the application pursuant to Article 7 of the abovementioned Regulation. Any objection to this application must be submitted via the competent authority in the Member State concerned within a time limit of six months from the date of this publication. The arguments for publication are set out below, in particular under 4.6, and are considered to justify the application within the meaning of Regulation (EEC) No 2081/92.

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: ARTICLE 5

PDO () PGI (x)

National application No: 58

1. Responsible department in the Member State

Name: Subdirección General de Denominaciones de Calidad — Dirección General de Alimentación — Secretaría General de Agricultura y Alimentación — Ministerio de Agricultura, Pesca y Alimentación

Address: Paseo Infanta Isabel, 1 — E-28071 Madrid

Tel.: (34) 913 47 53 97

Fax: (34) 913 47 54 10.

2. Applicant group

2.1. Name: FECIC Federación Catalana de Industrias de la Carne

2.2. Address: Via Laietana, 36 — E-08003 Barcelona

2.3. Composition: producer/processor (x) other ().

3. Type of product: Class 1.2. — Meat-based product — Raw, cured sausage.

4. Specification

(Summary of requirements under Article 4(2)):

4.1. **Name:** 'Salchichón de Vic' — 'Llonganissa de Vic'.

4.2. **Description:** Sausage made from pigmeat and bacon with salt and black pepper as the only seasoning. Microbial flora are the only other ingredients used to flavour Salchichón de Vic — Llonganissa de Vic. During the maturing phase, the natural process of dehydration causes the water content of the sausage to fall and for it to take on the characteristic flavour and aroma; the mould and yeasts inside the sausage must also develop. The gradual, continual development of flora native to Plana de Vic give the final product its unmistakable flavour. It is roughly cylindrical in shape and has a reddish colour when cut, with cubes of bacon and grains of black pepper visible. The outside is a whitish colour due to characteristic flora on the surface. A wide range of natural casings derived from intestines are used to make this product and determine its size, weight and length. The minimum and maximum measurements are indicated in the following table:

	Minimum	Maximum
Size — diameter (millimetres)	35-40	90
Weight (grams)	300	2 500
Length (centimetres)	20	90

4.3. **Geographical area:** The defined area comprises municipalities which make up Plana de Vic, located in the district of Osona in the province of Barcelona.

4.4. **Proof of origin:** The sausages come from firms entered in the relevant register and located in the geographical area of this PGI.

Self-checks are carried out at the production, maturing and curing stages and on the raw material in each of the producing undertakings. Checks are also made by an inspection and certification body.

Once these checks are completed, the product goes on to the market with its proof of origin displayed in the form of a numbered label issued by the regulatory body.

4.5. **Method of production:** Salchichón de Vic is made with minced pigmeat (ham, shoulder or top quality lean meat) to which cubed bacon, salt and black pepper are added. These ingredients are mixed together and the resulting paste is cold stored and left to macerate for 48 hours. The paste is then used to fill natural intestinal casings and cured for a minimum of 45 days. The length of the curing period depends on the type of casings used.

4.6. **Link:** As early as 1456 there are written references to Salchichón de Vic although evidence of the sausage has been found in writings from the fourth century. This product was formerly made on farms in the area, as a means of preserving the prime cuts of meat.

The combination of a continental, Mediterranean climate, a degree of geographical isolation provided by the mountain ranges of Guillerias, Collsacabra and Lluçanés, low air pressure created during anticyclonic conditions, together with the relative humidity (River Ter) and the height of Plana de Vic, at 500 m above sea level, create very specific environmental conditions which are difficult to reproduce. All these factors are conducive to the development of special fungal flora which, during the maturing and drying stages, lend these sausages the characteristics and unique bouquet specific to the region.

The manufacture of the sausage in Plana de Vic is made possible by the environmental and climatic conditions of the area and the *savoir-faire* handed down through generation of makers of this sausage.

4.7. **Inspection body**

Name: ICC — Instituto Comunitario de Certificación, SL

Address: C/ del Sol, 16, 2^o2^a, E-08201 Sabadell (Barcelona)

Tel.: (34) 937 25 35 77

The inspection body complies with standard EN-45011.

4.8. **Labelling**

Protected geographical indication 'Salchichón de Vic' obligatory.

Numbered labels authorised by the regulatory body.

4.9. **National requirements**

— Law No 25/1970 of 2 December 1970, laying down rules on vineyards, wine and spirit drinks,

— Decree No 835/1972 of 28 March 1972, laying down detailed rules for the implementation of Law No 25/1970,

- Order of 25 January 1994 specifying the correlation between Spanish legislation and Regulation (EEC) No 2081/92 with regard to designations of origin and geographical indications for agricultural products and foodstuffs,
- Royal Decree No 1643/1999 of 22 October laying down the procedure for processing applications for registration in the Community Register of Protected Designations of Origin and Protected Geographical Indications.

EC No: G/ES/00119/2000.02.29.

Date of receipt of the full application: 29 January 2001.

Commission communication within the framework of Council Directive 73/23/EEC of 19 February 1973 on the harmonisation of the laws of the Member States relating to electrical equipment designed for use within certain voltage limits ⁽¹⁾, as amended by Council Directive 93/68/EEC ⁽²⁾

(2001/C 96/04)

(Text with EEA relevance)

Within the framework of Directive 73/23/EEC of 19 February 1973 on the harmonisation of the laws of the Member States relating to electrical equipment designed for use within certain voltage limits, as amended by Directive 93/68/EEC, the Commission communicates the following information:

LIST OF BODIES NOTIFIED TO THE COMMISSION AND TO THE MEMBER STATES IN ACCORDANCE WITH THE PROCEDURE LAID DOWN IN ARTICLE 11

KINGDOM OF BELGIUM

Avenue F. Van Kalken 9A
B-1070 Brussel/Bruxelles

Articles 8 and 9

AIB-Vincotte International
Elektrisch Proeflaboratorium/
Laboratoire d'essais électriques
André Drouartlaan, 27-29/
Avenue André Drouart 27-29
B-1160 Brussel/Bruxelles

ISSeP
Zetel van Colfontaine/
Siège de Colfontaine
Rue Grande 60
B-7340 Pâturages

Alcatel Bell SA
Francis Wellesplein, 1
B-2018 Antwerpen

Proeflaboratorium voor de veiligheid van het elektrisch materieel/Laboratoire d'essais pour la sécurité du matériel électrique
Zennestraat 17A/Rue de la Senne 17A
B-1000 Brussel/Bruxelles

NVBB VZW — ANPI ASBL
Parc scientifique
B-1348 Louvain-la-Neuve

LABORELEC
Centraal Laboratorium voor Elektriciteit (CIE)/
Laboratoire Central d'Electricité (LCE)
Rodestraat, 125/Rue de Rhode 125
B-1630 Linkebeek

CEBEC Registered Quality SCRL
Fr. Van Kalkenlaan 9A/

⁽¹⁾ OJ L 77, 26.3.1973.

⁽²⁾ OJ L 220, 30.8.1993.

**Publication of an application for registration pursuant to Article 6 (2) of Regulation (EEC)
No 2081/92 on the protection of geographical indications and designations of origin**

(97/C 273/05)

This publication confers the right to object to the application pursuant to Article 7 of the above mentioned Regulation. Any objection to this application must be submitted via the competent authority in the Member State concerned within a time limit of six months from the date of this publication. The arguments for publication are set out below, in particular under point 5 (f), and are considered to justify the application within the meaning of Regulation (EEC) No 2081/92.

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: ARTICLE 5

PDO () PGI (x)

National application No 76/97

1. Responsible department in the Member State:

Name: Direcção Geral do Desenvolvimento Rural

Address: Av. Defensores de Chaves, nº 6
P-1000 Lisboa

Tel: (00-351) 1 357 92 76

Fax: (00-351) 1 353 58 72.

2. Applicant group:

(a) Name: Associação Nacional de Suínos da Raça Bísara

(b) Address: Edifício da Casa do Povo, Largo do Toural
P-5320 Vinhais

(c) Composition: Producer/Processor (x) other ().

3. Type of product: Class 1.2 — meat product: smoked sausage.

4. Specification: (summary of requirements pursuant to Article 4 (2))

(a) Name: Salpicão de Vinhais

(b) *Description:* Sausage of loin and tenderloin of swine of the Bísara breed or of crossbreeds thereof comprising at least 50 % Bísara breed, in casings of large intestine of pig, straight and cylindrical in shape and smoked. The meat used is seasoned with salt, red or white wine of the region, water, garlic, paprika and/or chili powder and bay leaf. It is 15 to 20 cm in length and light brown. The casings are stitched at one end and tied at the other with cotton string and must adhere without breaks to the filling. The ties are characteristic, comprising two knots at the end of the casing, which is then turned over and knotted again. Diameter: 5 to 8 cm. When cut, the sausage forms a coherent mass, bright red in colour on the inside. Pleasant, highly characteristic flavour with a hint of saltiness. Pleasant smell peculiar to the type. Smoked flavour and smell.

(c) *Geographical area:* Given the organoleptic characteristics of the product, the soil and climatic conditions required for processing and the long-standing local traditions which ensure the genuineness of the product, the geographical area of processing is naturally restricted to the municipalities of Alfândega da Fé, Bragança, Carrazeda de Ansiães, Macedo de Cavaleiros, Mirandela, Torre de Moncorvo, Vila Flôr and Vinhais.

(d) *Proof of origin:* Salpicão de Vinhais can only be produced in authorized facilities located in the above mentioned geographical area of processing. The raw material comes from

pigs of the Bísara breed or of crossbreeds of at least 50 % Bísara breed, reared according to the traditional system and fed essentially on potatoes, pumpkins, mast (or acorns), beet, cereal grits and other products of plant origin, in particular byproducts of market gardening. During the finishing phase, the swine consume substantial quantities of chestnuts, produced under the natural conditions applying in the region, which gives their meat highly distinctive organoleptic characteristics which are recognizable to the consumer.

A system of controls exists to ensure the traceability of the whole production process.

- (e) *Method of production:* The production of Salpicão de Vinhais involves the following phases: cutting (the loin and tenderloin are cut into cubes approximately 5 cm in size); seasoning (in two phases, with salt, water, wine, bay leaf, garlic and paprika); stuffing (after the meat has been left to stand, the casings of large intestine of pig, already cut to size and with one end stitched closed, are stuffed and the other tied after the meat has been closely compacted; the casings are tied with two knots, then the sausage is turned over and the final knot tied); smoking and curing (smoking takes place through the gradual effect of mild heat from a low fire burning dry oak and/or chestnut, followed by curing in cool, dark rooms until the sausages take on their characteristic flavour and aroma).

Smoking and curing must last at least 40 days.

- (f) *Link:* At the end of the 18th Century, chestnuts, potatoes and rye bread formed the staple diet in Terra Fria de Trás-os-Montes; pork provided a supplement of protein and fat to this diet. Testifying to the long-standing pig-farming tradition of the region is the existence of various sculptures in the form of animals, known as 'berrões', 'porcos', 'verracos' and 'toiricos', which are found in various places in upper Trás-os-Montes. In order to consume the meat throughout the year, ways were found to preserve pork and this ancestral craft was passed down from generation to generation.

'Fumeiro', as these fine foods are called, owes much to the cold climate of this region, which calls for the constant companionship of the fireplace. The latter provided unique smoking conditions (gradual effect of thin smoke of oak and chestnut wood from the region), plus the constant moisture from the kettle always on the boil. Of greater importance is the care with which the swine are reared, using products from the region, in particular pumpkins, potatoes and chestnuts, the latter being essential for finishing.

The natural conditions of the region, its products, the way the swine are fed, the centuries-old knowledge of the craft passed down through the family and the deep-rooted traditions of the people give Salpicão de Vinhais its unique organoleptic characteristics.

- (g) *Inspection structure:*

Name: Tradição e Qualidade — Associação Interprofissional para os Produtos Agro-Alimentares de Trás-os-Montes

Address: Av. 25 de Abril, 273 s/l
P-5370 Mirandela.

- (h) *Labelling:* Compulsory indication: Salpicão de Vinhais — Indicação Geográfica. Affixing of duly numbered certification mark. The model for the latter is defined in the rules on controls and certification.
- (i) *National requirements:* Decree No 139/96, published in *Diário da República* No 301 (second series) of 30 December 1996 laying down the main rules on the production and characteristics of Salpicão de Vinhais and determining the geographical area of processing thereof.

EC No: G/PT/00036/97.01.31.

Date of receipt of the full application: 31. 1. 1997.

REGULATION (EEC) Nº 2081/92

MINISTRY OF AGRICULTURE, FISHERIES AND FOOD

SUB-DIRECTORATE
GENERAL OF I.N.D.O.

APPLICATION FOR REGISTRATION: Art. 5 () Art. 17 (X)

PDO () PGI (X)

National application No

1. **Responsible department in the Member State:**

Name I.N.D.O. - FOOD POLICY DIRECTORATE - FOOD SECRETARIAT OF THE MINISTRY
OF AGRICULTURE, FISHERIES AND FOOD

Address C/ Dulcinea, 4, 28020 Madrid, Spain

Tel. 347.19.67

Fax. 534.76.98

2. **Applicant group:**

(a) Name Consejo Regulador de la D.E. "SOBRASADA DE MALLORCA" [Specific Designation
Regulating Body]

(b) Address C/ Mayor, 19 - 07529 ARIANY - MALLORCA (Balears), Spain

(c) Composition: producer/processor (X) other ()

3. **Name of product:** "Sobrasada de Mallorca" [Majorcan Sausage]

4. **Type of product:** (see list) Meat-based products - Class 1.2

5. **Specification: (summary of Article 4)**

(a) Name: (see 3) "Sobrasada de Mallorca" Specific Designation

(b) Description: Uncooked, cured sausage; irregular cylindrical shape; paste soft, not pliant, sticky, compacted, greasy, not very fibrous, with marbled red appearance; skin dark red, smooth or slightly rough, without mould or with whitish mould.

(c) Geographical area: The processing area covers the whole island of Majorca (Article 4).

(d) Evidence: Meats with the characteristics described in Article 5; processing and curing are carried out in registered factories under Regulating Body control; the product goes on the market certified and guaranteed by the Regulating Body.

(e) Method of production: In processing, the meat is minced into pieces less than 6 mm in diameter; pepper, salt and spices are added; the mass is well mixed and encased in intestines; finally it is cured in drying rooms.

(f) Link: The Majorcan climate, with its high humidity and small temperature range, and the local sausage-making tradition combine to make a product with its own character, which has traditionally set it apart and been recognised by the consumer. This is shown by the fact that Majorca produces over 50% of the Spanish total of this kind of sausage, and at a price 100-500% higher than that of sausage from elsewhere in the country.

(g) **Inspection structure:**

Name: Regulating Body of the "Sobrasada de Mallorca" Specific Designation

Address: C/ Mayor, 19 - 07529 ARIANY - MALLORCA (Balears), Spain

(h) Labelling: "Sobrasada de Mallorca" must be mentioned; labels authorised by the Regulating Body; numbered labels certifying designation issued by the Regulating Body (Article 20 of the Regulation).

(i) National requirements: (if any) Law 25/1970, of 2 December. Balearic Government Decree 136/1993 of 16 December approving the Regulation of the "Sobrasada de Mallorca" Specific Designation.

3.2. Description:

The chemical, chemico-physical, microbiological and organoleptic/sensory characteristics of the finished product are described in a more precise and detailed manner. These amendments are merely elucidations for the sake of greater completeness and clarity, the purpose of which is to provide clear-cut, definitive elements to be checked during the inspections aimed at safeguarding the total quality of the product.

3.3. Method of production:

An extensive detailed description of the raw material that may be used to produce 'Speck Alto Adige' PGI has become necessary in order to provide greater transparency with regard to the meats used to produce it. In order to ensure that customers can identify 'Speck Alto Adige', a hot brand is to be applied at the end of the aging period. The hot brand, bearing the alphanumeric identification code of the producer at whose premises it was affixed, is to be applied at least four times on the rind of the whole 'Speck' at the end of the aging period.

As regards the processing stage, the meaning of the phrase 'traditional method' contained in the registered specification is made clear. Such codification is necessary to ensure that, with the passage of time, the traditional processing technique is not lost.

3.4. Labelling:

Extensive detailed rules on labelling have become necessary. These allow, among other things, the use of terms in addition to the reference to the total traditional quality of the product, provided that the information in question is given separately from the identification mark. These traditional terms have been anchored in provincial legislation since 1978, with the aim of providing a further technical and material description of the product and making it easier to understand and more user-friendly through certain aspects linked to origin. This is done in a manner incorporating certain specific techniques that are traditionally associated with the product in local terminology to highlight distinctive elements of the production process. They are therefore not alterations or elements supplementing the name but rather attributes that have historically been used to describe certain specific aspects of production.

This is the context in which the additional term 'Bauernspeck' has been permitted on the label of 'Speck' bearing the 'Speck Alto Adige', 'Südtiroler Markenspeck' and 'Südtiroler Speck' PGI mark produced by producers using the hams of pigs raised and slaughtered in Alto Adige. 'Bauernspeck' gives additional information on the product, making reference to aspects linked to the historical origin of the phenomenon of 'Speck Alto Adige' production and the roots of its link with the geographical area.

Provision has also been made for the words 'prodotto di montagna' to appear on the label when production takes place in areas that are located at least 600 m above sea level and thus geographically classified as mountain areas.

3.5. National requirements:

Article 7 on inspections has been reworded with the removal of all references to provisions and procedures that predated the entry into force of Regulation (EEC) No 2081/92 and are no longer in line with current EU rules.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

'SPECK ALTO ADIGE'/'SÜDTIROLER MARKENSPECK'/'SÜDTIROLER SPECK'

EC No: IT-PGI-0417-0327-06.11.2008

PGI (X) PDO ()

1. Name:

'Speck Alto Adige'/'Südtiroler Markenspeck'/'Südtiroler Speck'

2. Member State or third country:

Italy

3. Description of the agricultural product or foodstuff:**3.1. Type of product:**

Class 1.2 — Meat products

3.2. Description of product to which the name in (1) applies:

'Speck Alto Adige' (in Italian), 'Südtiroler Markenspeck' and 'Südtiroler Speck' (in German) is produced from boned pork hams moderately salted and spiced, cold-smoked in special premises at a maximum temperature of 20 °C and appropriately aged in accordance with local customs and traditions. It has specific organoleptic qualities.

When released for consumption, 'Speck Alto Adige', 'Südtiroler Markenspeck' and 'Südtiroler Speck' is brown on the outside, while its slices are red with pinkish white parts. It has a pleasant aroma of smoke and spices and a characteristic intense flavour. Its chemical, chemico-physical and microbiological characteristics are as follows:

Total protein greater than or equal to 20 %;

Water-to-protein ratio less than or equal to 2,0;

Fat-to-protein ratio less than or equal to 1,5;

Sodium chloride less than or equal to 5 %;

Potassium nitrate less than 150 mg/kg;

Sodium nitrite less than 50 mg/kg;

Mesophilic microbe content in accordance with standard UNI ISO 4833 (2003);

Lactic acid bacteria at a maximum level of 1×10^8 colony-forming units/gram (CFU/g).

3.3. Raw materials (for processed products only):

Before boning, the whole hind legs used to produce 'Speck Alto Adige', 'Südtiroler Markenspeck' or 'Südtiroler Speck' must weigh no less than 10,5 kg. The boned and trimmed legs (also referred to as 'baffe') must weigh at least 5,2 kg. When delivered, their temperature must be between 0 °C and 4 °C measured at the core.

3.4. Feed (for products of animal origin only):

—

3.5. Specific steps in production that must take place in the identified geographical area:

'Speck Alto Adige' PGI, 'Südtiroler Markenspeck g.g.A.' or 'Südtiroler Speck g.g.A.' must be trimmed using the traditional method with or without the rump, dry salted and spiced, smoked and dry-cured at a temperature not exceeding 20 °C and aged at an ambient temperature of 10 °C to 15 °C with humidity between 60 % and 90 %.

3.6. Specific rules concerning slicing, grating, packaging, etc.:

'Speck Alto Adige', 'Südtiroler Markenspeck' or 'Südtiroler Speck' may be released for consumption loose or packaged under vacuum or in a modified atmosphere and it may be whole, cut or sliced.

'Speck Alto Adige', 'Südtiroler Markenspeck' or 'Südtiroler Speck' may be cut, sliced and packaged only in the production area identified in point 4 in order to ensure that the final consumer receives a product in which the characteristic flavour and most delicate aromas have been preserved.

3.7. *Specific rules concerning labelling:*

The name 'Speck Alto Adige' or 'Südtiroler Markenspeck' or 'Südtiroler Speck' must appear on the product released for consumption, followed by the phrase 'protected geographical indication' and the abbreviation 'PGI'. The name of the protected geographical indication, 'Speck Alto Adige' or 'Südtiroler Markenspeck' or 'Südtiroler Speck', may not be translated into other languages and must appear on the label in clear, indelible characters that can be clearly distinguished from all other writing on the label. It must be followed by the phrase 'Protected Geographical Indication' and the abbreviation 'PGI', which must be translated into the language in which the product is being marketed. All labels must feature the logo of the 'Speck Alto Adige', 'Südtiroler Markenspeck' or 'Südtiroler Speck' PGI.



The additional words 'prodotto di montagna' may appear on the label when production takes place in areas that are located at least 600 m above sea level and thus geographically classified as mountain areas.

4. **Concise definition of the geographical area:**

The pork legs may be processed only by undertakings located in the autonomous province of Bolzano-Alto Adige.

5. **Link with the geographical area:**

5.1. *Specificity of the geographical area:*

The production area of 'Speck Alto Adige IGP', 'Südtiroler Markenspeck' or 'Südtiroler Speck' is entirely hilly or mountainous. Thanks to the presence of variable breezes and winds that blow through the numerous Alpine valleys, the area's climatic conditions are moderately dry; in addition, it enjoys more than 300 days of sun a year.

Moreover, this border area has always been the meeting point between the cultures of the Mediterranean and of *Mitteleuropa*, allowing the conditions to be created for the development of a very distinctive method of preserving pig meat that combines the smoking typical of *Mitteleuropa* and Mediterranean dry-curing.

5.2. *Specificity of the product:*

Unlike the hams of the Po Valley area, 'Speck Alto Adige' or 'Südtiroler Markenspeck' or 'Südtiroler Speck' is produced from boned, opened and drawn pork leg that is subsequently smoked and dry-cured. Its appearance is characterised by its brown outer colour resulting from the smoking process. When sliced, the lean part is red while the fatty part has a delicate pinkish white colour. 'Speck Alto Adige' or 'Südtiroler Markenspeck' or 'Südtiroler Speck' has the typical aroma of dry-cured meat, which is characterised by pleasant smoky hints. The flavour of the meat is intense although not salty.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI):*

The causal link between 'Speck Alto Adige' or 'Südtiroler Markenspeck' or 'Südtiroler Speck' and the area in which it is produced is based on the specific microclimatic conditions in Alto Adige, which have influenced the distinctive, unique experience of the historical/cultural enclave of the South Tyrol. This border territory has since time immemorial been an area of historical, ethnic, economic and cultural transition between Europe north and south of the Alps, and has therefore been open to contributions from the experience of both areas of development. The breezes and winds from the north and south of the mountain system that blow through Alto Adige and meet in its valleys have made the climate particularly suitable for dry-curing 'Speck Alto Adige', 'Südtiroler Markenspeck' and 'Südtiroler Speck', encouraging the establishment of this form of meat processing whose roots can be traced to the Alpine tradition of farmsteads. The technique of preservation with the assertive use of smoke, of northern origin, has taken root in combination with the use of salt and gradual, slow drying under natural conditions, a technique originating in the Po Valley. The result is a product with a very balanced taste that is milder than the strongly smoked cold cuts of northern Europe and stronger than the mild hams of the Mediterranean area. It is perfectly aged and enriched by the aromas and local essences carried both by the air that circulates during dry-curing and the seasonings used during the initial processing stages. These are additional reasons why the reputation of Speck Alto Adige, Südtiroler Markenspeck and Südtiroler Speck is that of a flagship product of its geographical area of origin.

Reference to publication of the specification:

(Article 5(7) of Regulation (EC) No 510/2006)

The Ministry has launched the national objection procedure for the proposal to amend the 'Speck Alto Adige', 'Südtiroler Markenspeck' or 'Südtiroler Speck' protected geographical indication.

The full text of the product specification is available on the following website:

http://www.politicheagricole.it/DocumentiPubblicazioni/Search_Documenti_Elenco.htm?txtTipoDocumento=Disciplinare%20in%20esame%20UE&txtDocArgomento=Prodotti%20di%20Qualit%E0>Prodotti%20Dop,%20Igp%20e%20Stg

or

by going directly to the home page of the Ministry (<http://www.politicheagricole.it>) and clicking on 'Prodotti di Qualità' (on the left of the screen) and then on 'Disciplinari di Produzione all'esame dell'UE [regolamento (CE) n. 510/2006]'.

Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

(2007/C 86/04)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006 ⁽¹⁾. Statements of objection must reach the Commission within six months from the date of this publication.

SUMMARY

COUNCIL REGULATION (EC) No 510/2006

‘SZEGEDI SZALÁMI or SZEGEDI TÉLISZALÁMI’

EC No: HU/PDO/005/0392/21.10.2004

PDO (X) PGI ()

This summary sets out the main elements of the product specification for information purposes.

1. *Responsible department in the Member State:*

Name: Földművelésügyi és Vidékfejlesztési Minisztérium — Élelmiszerlánc-biztonsági, Állat- és Nővényegészségügyi Főosztály
Address: Kossuth Lajos tér 11.
H-1055 Budapest
Tel.: (36-1) 301-4486 ou (36-1) 301-4419
Fax: (36-1) 301-4808
e-mail: ZoborE@fvm.hu

2. *Group:*

Name: Pick Szeged Szalámigyár és Húsüzem ZRt. (application for registration presented not by a producers group but by a legal person under Article 1 of Regulation (EEC) No 2037/93)
Address: Szabadkai út 18.
H-6726 Szeged
Tel.: (36-62) 567-000
Fax: (36-62) 567-313
e-mail: varrone@pick.hu
Composition: Producers/processors (X) Other ()

3. *Type of product:*

Class 1.2.: Meat products (cooked, salted, smoked, etc.)

4. *Specification:*

(summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1. Name: ‘Szegedi szalámi or Szegedi téliszalámi’

4.2. Description: The Szegedi szalámi or Szegedi téliszalámi is of even thickness, cylindrical shape, slim at the hung end and rounded at the opposite end. The length is in accordance with the amount of salami batter stuffed: ‘normal’ with 54 cm, ‘midi’ with 36 cm, ‘tourist’ with 19 cm and ‘mini’ with 16 cm length. Mold layer and casing is free of continuity breaks, evenly covered by noble mould, slightly wrinkled. The casing adheres well to the salami.

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

Texture of cut surface is compact, elastic, with good sliceability, not too hard. In the cut surface the brownish-red pork and white fat particles 2-4 mm in size are uniformly mixed.

4.3. Geographical area: Szegedi szalámi or Szegedi téliszalámi) is produced in the municipality area of Szeged.

Pigs raised and slaughtered in counties Bács-Kiskun, Csongrád, Békés, Hajdú-Bihar, Baranya are used to make the salami.

Data proving that requirements laid down in paragraph 3 of Article 2 of Regulation (EEC) No 510/2006 are met:

- In low-land southern-Hungarian counties mentioned number of sunny hours (1968 hrs/annum) shows a decided difference compared to average (1903 hrs/annum), the warm dry summer is followed by long autumn and a moderately cold winter, all these having been favourable for establishing of remarkable number of small farms and regions with grain production, as a result of which supply with pigs fattened by grain and its by-products has been ensured continuously according to tradition.
- Live animals for salami production have to be older than 1 year, i.e. weighing at least 150 kg, are castrated males or old sows that were born and raised in regions of counties listed.
- Feeding regime of pigs bred and raised in small farms: sucking piglets are weaned at 6 weeks age earliest, from then on are fed on starter feed rich in soy and sunflower protein until 40 kg live weight. Above 40 kg weight pigs are fed during fattening with grain (wheat, corn, barley) supplemented with juicy feed grown in farmlands (green alfalfa, pumpkin, fodder beet, potato). Ratio of grains is changed from initial 30-40 % barley-wheat: 70-60 % corn to a final 10 % barley-wheat: 90 % corn.
- Requirements of feeding are given in quality charts. During procurement personal control is done whether these requirements are met. Quality characteristics of live animals and fulfilment of raising and feeding requirements are controlled by veterinarians through documentation registered by the farmer, and the result is written down in yard control protocol. This protocol serves as the document on the implementation of requirements concerning quality traits of live animals as well as of raising, feeding and animal hygiene. On the basis of the protocol written by employed veterinarian and of the final veterinarian check before procurement done by authorized veterinarian the veterinary certificate accompanying the live animal is issued.

4.4. Proof of origin: The following will verify and guarantee the geographical area of origin and its traceability.

- The live pigs purchased by Pick Szeged ZRt. can be identified with the authorised ENAR ear tag put on the right ear (ENAR — Egységes Nyilvántartási és Azonosítási Rendszer, Integrated Identification and Registration System — numbers must be given to the pigs). The ENAR number makes it possible to identify the animal's place of origin and its raising place, geographically identifiable and regionally distinguishable. ENAR is related to the registration of breeds (TIR), which ensures the traceability of animal movements from the animal breeding facilities to the slaughterhouse (until slaughter).
- The official ENAR coordinator ensures that the ENAR requirements are met, while in the slaughterhouse the person responsible for ENAR supervises it.

- The ENAR ear tag accompanies the pigs until the slaughter process, where during the veterinary examination they receive an additional leg number. The leg number of the pork side can be identified with the ENAR ear tag number of the live pig. This makes it possible to identify the raising place on the basis of the leg number.
 - As the leg number and the delivery (slaughter) date of the pork carcasses taken from the slaughterhouses located in the raising areas to the salami plant are known, it is also known which pigs, raised in the animal breeding facilities, are the origin of the meat used for producing Szegedi szalámi or Szegedi téliszalámi.
 - Separated deboning and the lot number (paste number) that is given when the casing is stuffed ensure the continuity of identification. By using the lot identifying paste number, each salami can be identified proving that it was produced in the administrative area of Szeged.
- 4.5. Method of production: The product is manufactured from carcasses without head and feet of Mangalitza and from crossbreeds of Cornwall, Berkshire, Hungarian Large white, Hungarian Landrace, Duroc, Hampshire and Pietrain that are cut and deboned exclusively manually yielding shoulder, leg, loin and butt, as well as glandless belly and jowl fat.

Meat and fat cuts pre-dried at 0 °C and frozen at -4 to -6 °C are weighed and chopped mechanically to a particle size of 2-4 mm. During chopping — blending seasonings and curing salt are added. The salami batter (paste) with a maximum moisture content of 50-52 % is automatically stuffed under vacuum, casings' end are clipped and the bars are hung on smoke sticks and trolleys. For salami stuffing natural or water vapor permeable artificial casing of at least 65 mm diameter is used.

After stuffing salami is smoked with beech logs at max. 12 °C for 12-14 days.

As next step smoked products are ripened and dried in the ripening-drying rooms where molds of these rooms deposit on the salami surface. In order that mould growth is performed temperature is adjusted to 16-17 °C and relative humidity to higher than 86 % which conditions promote growth of molds covering thus the salami with mold layer. Ripening-drying needs thorough control since pH of Szegedi szalámi or Szegedi téliszalámi is higher than 5,6 and therefore drying can proceed only slowly.

If it were dried rapidly shape, color, flavour and aroma of the product as well as food safety would be damaged because of physical, microbiological and biochemical reasons. During ripening and drying relative humidity between 60-90 % and air velocity are adjusted in such a way that driving force of diffusion (difference between relative and equilibrium rel. humidity) should not exceed 4-5 %). For this reason combination of outside air and climatized air is needed.

Ripening — drying lasts 2-3 months, consequently the whole process from stuffing to the final, sliceable product takes at least 90 days.

Salami is put on the market in bars or sliced prepackaged at the site of origin. Bars are labelled with metal seal, wrapped in cellophane in sizes 'normal' (54 cm), 'midi' (36 cm), 'tourist' (19 cm) and 'mini' (16 cm in length). Sliced salami is packaged under vacuum or in modified atmosphere on trays. Slicing and packaging can be made exclusively at the geographic area of production, because only this guarantees that traceability and control is ensured, which guarantees that the product originates from the geographic area in question and that flavour and microbiological status have not been changed.

- 4.6. Link: Szegedi szalámi or Szegedi téliszalámi has been produced for over 130 years in Szeged, where the only, even now-a-days existing manufacturer uses the same local methods, and where the nearby river Tisza creates a microclimate ensuring the production of a salami with different characteristics to similar products.

Natural environment and climatic conditions of Southern Hungarian counties nearby Szeged ensure outstanding breeding and raising situation in favour of salami pigs. In this part of the country is namely the number of sunny hours remarkably higher (1968 hours/annum) than the average 1903 hours/annum; the warm, dry summer is followed by a long lasting autumn while also winter is only moderately cold. Affected by these favourable facts remarkable number of small farms and regions with grain production have been established in this area of Hungary called also as 'pantry of the country', as a result of which supply with pigs fattened by grain and its by-products has been ensured continuously according to tradition.

The city of Szeged is located on the banks of river Tisza in southern low-land region. Thanks to the closeness of Tisza, due to higher relative humidity brought about by large water area a special 'house mycoflora' has been developed which basically determines the characteristics of Szegedi szalámi or Szegedi téliszalámi.

For maintaining the genuine composition and for supporting growth of this 'house mycoflora' the presence of the humid air ensured by the large water surface is essential also contributing to the climatic conditions in the ripening rooms. No mold starter is namely applied for mold cover formation, only 'house mycoflora' supplies the strains, composition of which has been preserved until now and will be preserved in the future, too by surviving of mold spores. Number of mold species dominated by penicillia is well above 10 but also on the final product at least 10 different mold species grow and form the typical greyish-white cover. Continuity of 'house mycoflora' serves as guarantee for the growth of the similar mold population on every salami batch in ripening rooms ensuring thus the characteristic flavour, aroma and appearance of Szegedi szalámi or Szegedi téliszalámi.

The mold layer formed on the surface plays an important role during drying and storage by retarding rapid drying, and because of uniform moisture removal it supports, growth of molds and this non-transparent layer inhibits rapid rancidity.

It has to be emphasized that mold flora of Szegedi szalámi or Szegedi téliszalámi manufactured since more than 130 years with the same technology consists of mold strains whose vitality is not restricted by the smoked salami surface, thus they adhere and grow well unlike mold starters that do not tolerate smoke constituents.

Márk Pick established his factory in Szeged, which was gradually improved and extended. Salami production was separated from the other branches of the company in 1883. Large-scale salami production was launched by Márk Pick in 1885, with workers from Italy. Salami became the main product of the company established by Márk Pick in the first decade of the 20th century. After the death of the founder, the company was transferred to the ownership of Pick's widow and her brother, Mihály Weisz. The eldest son, Jenő Pick joined the business in 1906. A new era started in the company history. Jenő Pick significantly increased the value of the technological equipment, and from 1934 continued the salami production alone, under the company name Pick Márk.

4.7. Inspection body:

Name: Csongrád megyei Állategészségügyi és Élelmiszer-ellenőrző Állomás

Address: Vasas Szent Péter u. 9.
H-6724 Szeged

Tel.: (36-62) 551-850

Fax: (36-62) 426-183

e-mail: szigetis@OAI.hu

4.8. Labelling: Name of the product:

— SZEGEDI SZALÁMI or

— SZEGEDI TÉLISZALÁMI

The order of the words can be reversed, and the words can also be separated from each other. In the case of export products, the word 'SALAMI' can be used instead of 'SZALÁMI' or 'TÉLISZALÁMI'.

Indication of protection: Protected designation of origin

Tiroler Speck

EN/06/97/15600000.P00 (DE)
mt/mt

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: Art. 5 () Art. 17 ()

PDO () PGI (✓)

National application No: 1188-GR/95

1. Responsible department in the Member State:

Name: Federal Ministry for Economic Affairs, Industrial Property
Department

Address: Kohlmarkt 8-10, 1010 Vienna

Tel: ++43/1/53424-0

Fax: ++43/1/53424-520

2. Applicant group:

(a) The application has been presented by a group of producers and processors
of Tiroler Speck listed in annex 1, coordinated by

(b) Address: EURO-INFO der Wirtschaftskammer Tirol
Meinhardstraße 14, 6020 Innsbruck;

For further details, please contact Dr Peter Völker Tel.: +43/512/5310-293,

Fax: +43/512/5310-275.

(c) Composition : producer/processor (✓) other ()

3. **Name of product:** Tiroler Speck PGI

4. **Type of product:** Uncooked cured meats

5. **Specification:**

(summary of requirements under Art. 4(2))

(a) name: (see 3)

(b) description:

The prime material for Tiroler Speck PGI derives from the followed deboned and trimmed cuts of pork:

- leg
- loin and best end of neck
- shoulder
- belly and
- neck

Tiroler Speck is lightly salted, spiced with a special mixture in line with local customs and traditions, stored in special rooms at between 18°C and 20 C and exposed to aromatic smoke.

The outer colour is smoky brown; when cut the *speck* is reddish in colour with a white layer of back fat. Its odour is lightly aromatic with a clearly distinguishable hint of smoke. The taste is spicy, characterized by the special spice mixtures and a particular smoking process, and only slightly salty.

Physicochemical and microbiological properties:

- Water: protein ratio of maximum 1.5 (tolerance 0.2),
- Sodium chloride maximum 5%,
- Sodium nitrite calculated as sodium nitrite (NaNO_2) 5 mg/100 g (50 mg/kg),
- Potassium nitrate calculated as sodium nitrite (NaNO_2) 25 mg/100 g (250 mg/kg),
- Mesophilic total colony units (including lactic acid bacteria) CFU/g $\leq 1 \times 10^7$.

(c) geographical area:

Tiroler Speck PGI may only be produced by authorized commercial and agricultural producers or processors in the Austrian Federal State of Tyrol (see map in annex 2).

The animals providing the prime materials indicated in 5.b must satisfy the conditions for production laid down in annex 3, which sets out the quality criteria for the fresh meat, or prime material (see annex 3).

(d) proof of origin:

In Tyrol *speck* has been an essential ingredient in local rural cuisine for hundreds of years.

The age-old tradition of *speck* in Tyrol is documented. One of things mentioned by Nikolaus Graff and Hermann Holzmann in their book "Geschichte des Tiroler Metzgerhandwerkes" (History of the butcher's art in Tyrol) (Universitätsverlag Wagner 1982) is the setting of prices for a pound of *speck*, together with pork sausages, on 23 July 1573 (see annex 5). Other parts of the book provide further evidence of the importance of speck in Tyrolean culinary tradition. For example, there is a report of large pieces of pork being bought at market and processed into *speck* for the private sector. "Most of the pig was salted, then cured and was served throughout the year in the form of *speck* and cured meat." (see annex 6).

(e) method of production:

The following criteria must be observed when processing the cuts listed under 5.b:

- All cuts being processed into Tiroler Speck must be trimmed in the traditional manner (see annex 3);
- the meat must be dry-salted (a mixture of salt and spices must be rubbed into it dry) and cured;
- smoking and the concomitant drying process is to take place at a maximum smoke and room temperature of 20°C;
- air curing and maturing must be done at a room temperature of between 10°C and 15°C and a relative humidity of 60% to 80%. Adequate air circulation must be ensured;

- drying and maturing must be uniform so as to prevent the forming of a dry rind;
- the products must be kept free of parasites and noxious organisms;
- the cuts mentioned must not be injection cured or tumbled;
- quality is tested by means of the testing procedure set down in annex 4;

(f) link:

Over many generations the production of Tiroler Speck became a traditional method of processing meat in the largely rural, mountainous region of Tyrol where there was no possibility of cooling fresh meat. The dry curing in pure mountain air, an essential part of the process, and the careful smoking using special spice mixtures and beech and ash wood give Tiroler Speck its typical characteristics.

Recipes for the spice mixtures and the method of producing Tiroler Speck were handed down from the farmers to their children. This individual handed-down tradition developed into a general business practice for the commercial production of Tiroler Speck that exists today. Many generations have held it in high esteem on account of its high nutritional value, long life and the variety of uses to which it can be put.

(g) inspection body: Landeshauptmann von Tirol, 6020 Innsbruck, Landhaus
Bundesanstalt für Lebensmitteluntersuchung,

Technikerstr 70, 6020 Innsbruck.

(h) labelling:

The protected geographical indication "Tiroler Speck" may not be translated into any other language. It must be written on the label in legible, indelible letters and must be stand out against any other words.

The definition "protected geographical indication" and/or the abbreviation PGI, which must be used when the product is being mentioned in a commercial context, must come directly after the name.

Names, descriptions of companies or house brands may be added, if they do not mislead the consumer.

Tiroler Speck can be sold loose, vacuum packed or packed under controlled conditions as whole pieces, cuts or sliced.

(i) national requirements: (if any)

The relevant legal provisions governing the production of Tiroler Speck are contained in the Codex Alimentarius Austriacus, Chap. B 14.

TO BE COMPLETED BY THE COMMISSION

APPLICATION FOR REGISTRATION: Art. 5 () Art. 17 (X)

PDO () PGI (X)

National file No: 49

1. COMPETENT SERVICE OF THE MEMBER STATE:

NAME : Ministero delle Risorse Agricole, Alimentari e Forestali Direzione generale delle politiche agricole ed agroindustriali nazionali-Divisione VI°-

Tel.: 0039/6/46655113

Fax : 0039/6/4825815

ADDRESS: via XX Settembre, 20 - 00187 ROME

2. APPLICANT GROUP:

(a) NAME: Associazione Industriali delle Carni - ASS.I.CA.

(b) ADDRESS: Milanofiori-Palazzo F/1-20090 Assago (MI)
tel. (2) 57510257

(c) COMPOSITION: producer/processor (X) other ()

3. NAME OF PRODUCT: "Zampone Modena"

4. TYPE OF PRODUCT: (see list in Annex VI) Processed pork product (prepared meats)

5. DESCRIPTION OF PRODUCT: summary of requirements under Art. 4(2)

(a) NAME: Zampone di Modena

(b) DESCRIPTION: Processed pork product made of a pork mixture obtained from striated muscles, pig fat, pigskin and various seasonings, stuffed in natural casings made of the cutaneous covering of the front leg of the pig, including the distal phalanges, and tied at the upper end. The product must be easily sliced. When cut, the slice has a pinkish colour, tending toward a non-uniform red, and has a firm, even texture.

(c) GEOGRAPHICAL AREA:

The area of production includes the territory of the following Regions in Italy: Emilia-Romagna, Piedmont, Lombardy, Veneto, Marche, Tuscany and Latium, as well as the autonomous Region of Trento.

(d) EVIDENCE OF ORIGIN:

Zampone Modena owes its fame to the geographic origin of the places where it has traditionally been obtained. It is a sausage product of long-standing renown, which was originally made in Modena and later, with the handing down and spreading of the knowledge of the art of making these pure pork sausage products, it was also produced in other regions of central-northern Italy. The historical origins of the product go back to the beginning of the 1500s. The industriousness and technical skill traditionally handed down among the makers of Zampone Modena are essential elements of this product, whose characteristics still today influenced by environmental and human factors. The fame of Zampone Modena is confirmed by numerous testimonies in literature.

(e) ACQUISITION:

The production of Zampone Modena is carried out in the following stages: preparation of the raw materials, grinding, blending and stuffing, which is then followed by drying for the product sold fresh and by pre-cooking and suitable heat treatment for the product sold cooked.

(f) LINK:

The requirements for denomination of origin products depend on the natural and human factors of the production area. The environmental conditions of the defined area are those of the typical climate of central-northern Italy.

The main connection with the traditional area of production is that of the technical skill of the workers, who over time have become highly qualified, making it possible to use entirely traditional production procedures.

The traditions and environmental characteristics together are very closely linked to the socioeconomic development of the production area, such as to give it certain characteristics irreproducible elsewhere.

(g) CONTROL:

Ministero delle Risorse Agricole, Alimentari e Forestali, which may avail itself of a Producers' Association as laid down in the relevant EEC regulation.

(h) LABELLING:

The name "Zampone Modena", which is untranslatable, must be put on the product marketed for consumption, followed by the wording "Indicazione Geografica Protetta" (Protected Geographical Indication) and/or by the abbreviation I.G.P. (PGI).

(i) NATIONAL LEGISLATIVE REQUIREMENTS (where applicable):

Reference is made to the provisions of the bilateral agreements, which are enclosed with this application for registration, and reference is also made to the following national provisions: legislative decree 30 December 1992 no.537; DPR 18 February 1993 no.135; D.L. 18 June 1986 no.282 converted into L.7 July 1986 no.462.

TO BE COMPLETED BY THE COMMISSION

EEC No: VI BI4/IT/01501

Date of receipt of dossier : 94/01/25