

COUNCIL REGULATION (EEC) No 2081/92
APPLICATION FOR REGISTRATION: Art. 5

PDO () PGI (X)

National application No: -

1. Responsible department in the Member State:
Name: Ministere de l'Agriculture - Direction Generale 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, 64000 Pau
 - (c) Composition : producer/processor (X) other ()
3. Name of product: Jambon de Bayonne (Bayonne ham)
4. Type of product: 1-2 Meat-based products .
5. **Specification:**

(summary of requirements under Art. 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 7 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-Pyrenees, Poitou-Charentes and the following neighbouring departments: Haute-Vienne, Correze, Cantal, Aude and Pyrenees 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 Pyrenees-Atlantiques and parts of the departments of Hautes Pyrenees, 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.

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 7 months from the date of salting.

(f) Hnk:

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.

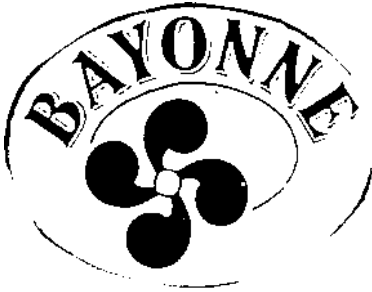
The supply of fresh hams from a larger area of production to salting plants in the processing area is a traditional commercial practice which still continues today.

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, 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/®31/96.08.23
Date of receipt of the full application: 23.08.96