

SINGLE DOCUMENT

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

“SCHWARZWÄLDER SCHINKEN”

EC No: DE-PGI-0117-0686-03.12.2010

PGI (X) PDO ()

1. NAME

“Schwarzwälder Schinken”

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

Schwarzwälder Schinken is a trimmed, raw and smoked boneless ham from the hind leg of the pig (with or without topside) that is produced by special dry curing (i.e. without the injection of brine into the muscle) spiced according to the producers' own specific recipes and cold smoked using fir wood from the Black Forest. As a result, it has a dark colour on the outside. When you cut into it, it has a vibrant red meat colour and is characterised by a typical smoky aroma. The lean part has a specific ham taste; the enjoyment factor is enhanced and rounded off by the layer of fat. The fat portion must have a good nutty and spicy flavour. Schwarzwälder Schinken has a layer of fat. The fat is white in colour. Only in exceptional cases, e.g. rump off cuts, is there no fat visible. Ham with the fat removed, even when made and sliced from Schwarzwälder Schinken, must not be described as Schwarzwälder Schinken.

3.3. Raw materials (for processed products only)

Hindquarter ham. The hindquarter ham used to make Schwarzwälder Schinken is taken from pigs that offer a guarantee in terms of husbandry, feeding and type (meat-type pig) of the desired top quality in the final stage of processing.

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 entire production process, from testing the specified quality of the uncured ham up until the final product is ready for sale, is carried out in the identified geographical area.

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

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3.7. Specific rules concerning labelling

4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The Black Forest. The boundaries of the Black Forest lie between the B3 from Basel to Karlsruhe in the west, the Black Forest ridge from Pforzheim along the B3 past Karlsruhe in the north, from the Rhine to Basel via Lörrach in the south, and Schöpfungheim to Waldshut, via the Wutachtal, Donaueschingen, Schwenningen, Rottweil, Oberndorf/Sulz, Nagold and Calw to Pforzheim in the east. Districts bisected by the above-mentioned borders until the municipality border reform in Baden-Württemberg in the early 1970s are included in their entirety.

5. LINK WITH THE GEOGRAPHICAL AREA

5.1. Specificity of the geographical area

The Black Forest is characterised by a favourable upland climate which is particularly beneficial for the growth of the fir wood needed in producing Schwarzwälder Schinken and the special type of cold smoking it requires. The strong respect for tradition and sense of connection to the region felt by the people living here are additional factors.

5.2. Specificity of the product

Schwarzwälder Schinken has a dark colour on the outside. When you cut into it, it has a vibrant red meat colour and is characterised by a typical smoky aroma. The lean part has a specific ham taste; the enjoyment factor is enhanced and rounded off by the layer of fat. The fat portion must have a good nutty and spicy flavour.

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)

Schwarzwälder Schinken has been produced in the Black Forest for a long time using traditional recipes that have been handed down through the generations.

The distinctive flavour of Schwarzwälder Schinken comes in particular from the use of fir wood from the Black Forest during the smoking process. The Black Forest air, combined with the ideal climatic conditions that prevail in the Black Forest, plays an important role during the curing of the ham, which is done in climate-controlled rooms and takes several weeks after smoking. It allows the spicy flavour to develop in an ideal way and guarantees consistently high quality.

These advantageous conditions have made it possible for this special art of smoking to be developed in the Black Forest and to mature into its current advanced form.

Reference to publication of the specification

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

(<http://register.dpma.de/DPMAreger/geo/detail.pdfdownload/3200>)