

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

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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

Meinhardstraj3e 14, 6020 Innsbruck;

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

Fax: +43/512/5310-275.

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

Name of product: Tiroler Speck PGI

3. Type of product: Uncooked cured meats

4. 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) $\text{CFU/g} \leq 1 \times 10^7$.

(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 31)

(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;

- dlying 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 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

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Date of receipt of the full application: 13. 3. 1997