

COUNCIL REGULATION (EEC) No 2081/92**APPLICATION FOR REGISTRATION Art. 5 () Art. 17 (X)****PDO () PGI(X)**

National application No 93/1

1. Responsible department in the Member State:

Ministere de la Region Wallonne,
Direction Generale de FEconomie et de FEmploi,
Direction de FAgriculture
Avenue Prince de Liege, 7
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2. Applicant group:

- a) **Name:** a.s.b.l. Pour FUsage et la Defense de l'Appellation
"Jambon d'Ardenne"
- b) **Address:** rue du Carmel, 1
B-6900 MARLOIE (Belgique)
- c) **Composition:** 6 producers, 1 other

3. Name of product: *Jambon d'Ardenne***4. Type of product: Meat products - category 1.2****5. Specification:
(Summary of Article 4 (2))**

- a) **Name:** Jambon d'Ardenne.
- b) **Description:**

Dry meat product, obtained from a pig's hind leg, by dry salting, rubbing with salt or immersion in salt water, maturing in cold storage, smoking being optional but using wood or sawdust to the exclusion of wood and sawdust from coniferous trees and recycled wood, with the minimum production time depending on the type of product: ham on the bone, "coeur", "noix". The products thus obtained must meet a series of physical and chemical and bacteriological analytical standards (Royal Decree of 4.2.1974).

c) Geographical area:

The ham must be produced in the Belgian Province of Luxembourg or in certain districts bordering on the Provinces of Liege and Namur (Royal Decree of 4.12.1974 - Art. 3 (1)).

d) Evidence:

In the old days in the Ardennes, pigs provided the only source of meat for consumption, usually in cured form.

Ham has always been thought to be the choicest part, and that of the Ardennes has always been associated with festivities there.

Ham was served to travellers all over the Ardennes, to the extent that narrators at the beginning of the 19th century ended up complaining about it, as shown by their books.

Public or private collections of menus would almost always mention *Jambon d'Ardenne*. In the Ardennes, this custom, which is still very much alive today, was the rule.

Surveys conducted in recent years confirm that a well-assured reputation continues. One of these surveys give *Jambon d'Ardenne* a rating of 51.1%. This reputation naturally led to fraud by producers from outside the Ardennes.

Enthusiasts, as well as the manufacturers, called for regulations to ensure the quality, prevent imitations and avoid the designation falling into the public domain.

The specific nature of *Jambon d'Ardenne* was recognized by Belgian legislation: Royal Decree of 4.2.1974.

This made the production methods used in the Ardennes into a legal requirement and defined the territory in which production could be carried out.

e) Method of production:

The ham must be salted, matured and smoked in the Ardennes as defined by the Royal Decree, which also stipulates the methods to be used for these processes (Royal Decree of 4.2.1974: Article 3 (a), (b) and (c)).

f) Link:

The **natural factors** are fundamental in the case of *Jambon d'Ardenne*.

It has been observed that the maturing and drying of the green hams are linked to the conditions of the microclimate of the Ardennes. They give the dry ham its highly typical characteristics. The seasonal phenomena of temperature, humidity and circulation of fresh, humid air are conditions for harmonious maturing and drying.

The Royal Decree of 4.2.1974 therefore lays down the conditions to be met for *Jambon d'Ardenne* to be produced and sold under this designation. It defines the geographical area (cf. point c above) where these climatic conditions are encountered and where traditional production exists.

The **human factors** represent the tradition component. They are defined as conditions of production which are linked to local, fair and constant customs.

The designation of origin invokes biological phenomena which we cannot control. The methods of producing the ham have been adapted to these natural conditions over time to make the very specific product, *Jambon d'Ardenne*.

Its originality and quality are the result of a whole series of rules governing production, which derive from these "local, fair and constant" customs.

g) Inspection structure:

Two bodies duly appointed by Royal Decrees:

- 1) PROMAG asbl
Place des Chasseurs Ardennais, 1 - 6700 ARLON (Royal Decree of 30.3.1984)
- 2) QUALITY CONTROL sc
rue du Trone, 57 - 1050 BRUXELLES (Royal Decree of 18.2.1974)

h) Labelling:

The hams must bear a seal (Royal Decree of 4.2.1974: Article 4 (2)) bearing on one side the initials of the certifying body (Ministerial Decrees of 6.4.1984 and 20.2.1974) and on the other side a serial number.

i) National requirements:

Excerpt from the Act of 4 July 1991 (replacing the Act of 14.7.1971) on trading practices and consumer information and protection: the designation of origin.

Royal Decree of 20.12.1973 establishing the conditions for the authorization of the bodies responsible for awarding designations of origin.

Royal Decrees of 10.2.1974 and 30.3.1984 authorizing the bodies responsible for awarding certificates of origin for "Jambon d'Ardenne".

Ministerial Decree of 20.2.1984 approving a prototype certificate of origin for "Jambon d'Ardenne".

TO BE COMPLETED BY THE COMMISSION.

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