

**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: Subdirecccion General de Denominaciones de Calidad — Direccion General de Alimentacion —  
Secretarfa General de Agricultura y Alimentacion — Ministerio de Agricultura, Pesca y  
Alimentacion

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 Federacion 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. **Namer**'Salchichon 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 Salchichon 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:** Salchichon 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 Salchichon 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 Llu^anes, 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 climactic 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 Certificacion, SL Address:

C/ del Sol, 16, 2<sup>o</sup>2<sup>a</sup>, E-08201 Sabadell (Barcelona)

Tel.: (34) 937 25 35 77

The inspection body complies with standard EN-45011.

#### 4.8. **Labelling**

Protected geographical indication 'Salchichon 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.