#### **REGULATION (EEC) Nº 2081/92**

#### MINISTRY OF AGRICULTURE, FISHERIES AND FOOD

SUB-DIRECTORATE GENERAL OF I.N.D.O.

#### APPLICATION FOR REGISTRATION: Art. 5 () Art. 17 (X) PDO ( ) PGI ( X ) National application No .....

#### 1. <u>Responsible department in the Member State:</u>

NameI.N.D.O. - FOOD POLICY DIRECTORATE - FOOD SECRETARIAT OF THE MINISTRY<br/>OF AGRICULTURE, FISHERIES AND FOODAddressC/ Dulcinea, 4, 28020 Madrid, Spain

**Tel.** 347.19.67 **Fax.** 534.76.98

### 2. Applicant group:

- (a) Name Consejo Regulador de la D.E. "SOBRASADA DE MALLORCA" [Specific Designation Regulating Body]
- (b) Address C/ Mayor, 19 07529 ARIANY MALLORCA (Baleares), Spain
- (c) Composition: producer/processor (X) other ()
- 3. Name of product: "Sobrasada de Mallorca" [Majorcan Sausage]
- 4. Type of product: (see list) Meat-based products Class 1.2

#### 5. <u>Specification:</u> (summary of Article 4)

- (a) Name: (see 3) "Sobrasada de Mallorca" Specific Designation
- (b) **Description:** Uncooked, cured sausage; irregular cylindrical shape; paste soft, not pliant, sticky, compacted, greasy, not very fibrous, with marbled red appearance; skin dark red, smooth or slightly rough, without mould or with whitish mould.
- (c) Geographical area: The processing area covers the whole island of Majorca (Article 4).
- (d) Evidence: Meats with the characteristics described in Article 5; processing and curing are carried out in registered factories under Regulating Body control; the product goes on the market certified and guaranteed by the Regulating Body.
- (e) Method of production: In processing, the meat is minced into pieces less than 6 mm in diameter; pepper, salt and spices are added; the mass is well mixed and encased in intestines; finally it is cured in drying rooms.
- (f) Link: The Majorcan climate, with its high humidity and small temperature range, and the local sausage-making tradition combine to make a product with its own character, which has traditionally set it apart and been recognised by the consumer. This is shown by the fact that Majorca produces over 50% of the Spanish total of this kind of sausage, and at a price 100-500% higher than that of sausage from elsewhere in the country.

## (g) Inspection structure:

Name: Regulating Body of the "Sobrasada de Mallorca" Specific Designation

Address: C/ Mayor, 19 - 07529 ARIANY - MALLORCA (Baleares), Spain

- (h) Labelling: "Sobrasada de Mallorca" must be mentioned; labels authorised by the Regulating Body; numbered labels certifying designation issued by the Regulating Body (Article 20 of the Regulation).
- (i) National requirements: (if any) Law 25/1970, of 2 December. Balearic Government Decree 136/1993 of 16 December approving the Regulation of the "Sobrasada de Mallorca" Specific Designation.

## REGULATION (EEC) Nº 2081/92

# TO BE COMPLETED BY THE COMMISSION

EEC No.: VIB14/ESP/0097/94.1.24 Date of receipt of the application: 24/01/34