

REGULATION (EEC) Nº 2081/92

APPLICATION FOR REGISTRATION: Art. 5 () Art. 17 (X)

PDO () PGI (X)

National application No

1. Responsible department in the Member State:

Name I.N.D.O. - FOOD POLICY DIRECTORATE - FOOD SECRETARIAT OF THE MINISTRY OF AGRICULTURE, FISHERIES AND FOOD

Address C/ Dulcinea, 4, 28020 Madrid, Spain

Tel. 347.19.67

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2. Applicant group:

(a) **Name** Consejo Regulador de la D.E. "CECINA DE LEÓN" [Specific Designation Regulating Body]

(b) **Address** C/ Padres Redentoristas, 26 - 24700 ASTORGA (León), Spain

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

3. Name of product: "CECINA DE LEÓN" [Leonese Cured Beef]

4. Type of product: (see list) Meat-based products - Class 1.2

5. Specification: (summary of Article 4)

(a) **Name:** (see 3) "CECINA DE LEÓN" Specific Designation

(b) **Description:** The cured beef protected by the Specific Designation comes in one of 4 forms, depending on the cut: Minimum weights are 3 kg for rump, 3.5 kg for thick flank, 4 kg for topside, and 5 kg for silverside. The beef has a toasted surface colour deriving from the production process. When cut the colour is from cherry to garnet-red, the latter especially at the edges at the end of the process, with slight streakiness. Characteristic flavour, not too salty.

(c) **Geographical area:** The production area comprises all the municipalities in Leon province (Article 4).

(d) **Evidence:** The protected items are obtained from cutting up the hind-quarters of large cattle, preferably the native breeds of Castile and Leon. The acquisition of raw material and the processing are carried out under Regulating Body control; the product goes on the market certified and guaranteed by the Regulating Body.

(e) **Method of production:** Once selected and trimmed, the meat is salted for a maximum of 0.6 days per kg at below 5°C. It is then washed in lukewarm water and left to cure for at least 30 days. It can then be smoked over burning oak or holm oak wood for 12-16 days. Drying takes place in natural drying rooms with adjustable windows to control temperature and humidity. It remains here until maturing is complete. The whole process takes at least seven months.

(f) **Link:** With its average altitude, Leon province has a dry, healthy climate which favours the curing of this product.

(g) **Inspection structure:**

Name: Regulating Body of the "Cecina de León" Specific Designation

Address: C/ Padres Redentoristas, 26 - 24700 ASTORGA (León), Spain

(h) **Labelling:** "Denominación Específica Cecina de León" must be mentioned. Labels authorised by the Regulating Body. Numbered seals issued by the Regulating Body (Article 23).

(i) **National requirements: (if any)** Law 25/1970, of 2 December. Agriculture and Livestock Council Order of 17 January 1994 approving the Regulation of the "Cecina de León" Specific Designation.

TO BE COMPLETED BY THE COMMISSION

EEC No.: VIB14/ESP/00103/94.1.24

Date of receipt of the application: 27/01/94