

**SUMMARY TECHNICAL SPECIFICATIONS
FOR REGISTRATION OF GEOGRAPHICAL INDICATIONS**

NAME OF THE GEOGRAPHICAL INDICATION:

Zampone Modena P.G.I.

CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED

[Short description type of product]

Cooked meat product.

APPLICANT:

Consorzio Zampone Modena Cotechino Modena.

PROTECTION IN EU MEMBER STATE OF ORIGIN

Protected Geographical Indication since 1999 (EC Reg. N. 590 of 18th March 1999, published in the Official Journal of 19th March 1999).

DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

Zampone Modena is made from expertly selected pork meat combined with rind, according to the dictates of the ancient recipe. Can be delicately flavored with pepper, cloves, nutmeg, cinnamon, cloves and wine.

The resulting mixture is then stuffed into a natural casing, represented by the skin of the foreleg of the pig, tied at the top, as tradition requires.

Zampone Modena is usually commercialized in the pre-cooked format, but is also available in the raw format.

The pre-cooked product is packed in hermetically sealed bags and subjected to heat treatment at elevated temperatures for a sufficient time to ensure organoleptic stability. It is ready to eat after a 20 minutes boiling.

The raw product, instead, is dried in hot air ovens. To be able to appreciate the typical flavour and taste in this case it is necessary to boil it for about 2 hours. So the product acquires its typical taste, pink to red colour and firm texture.

CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

Zampone Modena is processed in a typical geographical area that includes the following Italian provinces: Modena, Ferrara, Ravenna, Rimini, Forlì, Bologna, Reggio Emilia, Parma, Piacenza, Cremona, Lodi, Pavia, Milano, Monza e Brianza, Varese, Como, Lecco, Bergamo, Brescia, Mantova, Verona and Rovigo.



LINK WITH THE GEOGRAPHICAL AREA

The characteristics of this product are affected by natural and human factors typical of the production area.

This region has unique environmental conditions, characterized by a high humidity throughout the year, high temperature variations between summer and winter, relatively poor ventilation and the formation of fog. These conditions contribute to obtain a high quality raw material.

The professionals working in this area, also, are skilled workers who have made possible the continuation of the production process over time, in full compliance with the established tradition.

SPECIFIC RULES CONCERNING LABELLING (IF ANY)

The name "Zampone Modena", which is untranslatable, must be put on the product marketed for consumption, followed by the wording "Indicazione Geografica Protetta" (Protected Geographical Indication) and/or by the abbreviation I.G.P. (PGI).

CONTROL AUTHORITY/CONTROL BODY

I.N.E.Q. (Istituto Nord Est Qualità), located in San Daniele del Friuli (UD) - Italy, is the official control body for Zampone Modena P.G.I., authorized by the Italian Ministry (Ministero delle Politiche, Agricole Alimentari e Forestali).

