

APPLICATION FOR REGISTRATION OF A PROTECTED DESIGNATION OF ORIGIN

Communication pursuant to Article 17 of Council Regulation (EEC) No 2081/92 of 14 July 1992

National file number: 46

1. Competent national authority:

Name: Ministry of Agricultural and Forestry Policy

Directorate-General for National Agricultural and Agro-Industrial Policy — Office VI

Address: Via XX Settembre, 20 - I-00187 Rome

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2. Applicant:

2.1. Name: Associazione Industriali delle Carni (ASS.I.CA) [Italian meat industry association]

2.2. Address: Viale Milanofiori - Palazzo Fil, 20090 Assago (Milan) - Tel. (02) 57 51 02 57

2.3. Type of organisation: Producer/processor () Other ()

3. Product name: 'Salamini italiani alla cacciatora'

4. Product type: Cured meat product

5. Summary of the specification:

(a) Name: 'Salamini italiani alla cacciatora'

(b) Description: Cylindrical cured pork sausage made using pork fat and various seasonings. The end product is approximately 60 mm in diameter and around 200 mm long, weighing approximately 350 g.

Apart from the seasonings, the raw material is obtained from farms located in Friuli-Venezia Giulia, Veneto, Lombardy, Piedmont, Emilia Romagna, Umbria, Tuscany, Marche, Molise, Abruzzo and Lazio.

Compact and dense in consistency, the product is ruby-red in colour, with evenly distributed specks of fat. Its distinctive organoleptic features are: a compact, dense consistency; a uniform, compact appearance when sliced, with no obvious pieces of sinew; a delicate, distinctive aroma; and a mild and delicate flavour.

(c) Geographical area: 'Salamini italiani alla cacciatora' are processed within the territory defined in the product specification. The area in which there is a tradition of rearing 'Italian heavy pigs' (Friuli-Venezia Giulia, Veneto, Lombardy, Piedmont, Emilia Romagna, Tuscany, Umbria, Marche, Abruzzo, Lazio and Molise) comprises the area of origin of the raw material and the processing area.

(d) History and origin of the product: The reputation enjoyed by ‘Salamini italiani alla cacciatora’ is linked to its traditional production region. Based on word-of-mouth accounts, production can be traced back to the Lombard invasions of northern Italy, from where it spread to neighbouring areas of central Italy. The production area gradually came to comprise the group of regions in which the ‘Italian heavy pig’ is typically found. The product’s history is linked to the development of a specific rural culture throughout the entire macro-region known as ‘Padania’ [another name for the Po Valley], the origin — along with some adjacent regions — of the raw material used to make it. The processing of this raw material has a long-standing tradition that is specific to the product in question.

Historical references to ‘Salamini italiani alla cacciatora’ can be found in culinary traditions that are still practised in present-day Lombardy. The product was often the typical individual portion among the provisions taken on a day off hunting, hence its name [*alla cacciatora* means ‘hunter-style’].

More recently, the designation has been included in the bilateral agreements that Italy has signed with France, Germany, Spain and Austria with the aim of protecting indications of provenance, designations of origin and other geographical designations reserved for products originating on Italian soil.

(e) Production method: The production of ‘Salamini italiani alla cacciatora’ involves the following steps: preparing the meat; mincing and (if applicable) kneading; filling the casings; drying; and maturing.

(f) Link with the geographical environment: Environmental conditions, and natural and human factors, shape the requirements specified for this product. In particular, the required raw material properties are specific to the defined geographical macro-region (which is exactly the same as the production area). The specific socioeconomic development of the Po Valley is at the basis of the unique continuum of the raw material, product and designation. Thanks to developments in cereal farming and milk processing technology, a clear propensity for this production emerged, and as a result production took hold in the areas that were traditionally engaged in certain types of pig farming.

Pig farming in Central and Northern Italy has evolved over time. Last century, a modern production industry related to pig farming emerged in Emilia Romagna and Lombardy, which then spread to neighbouring areas of Northern and Central Italy. In particular, the shift from native breeds to specialised crosses (also involving local breeds) has made the raw material (pig carcasses) more suitable for the food processing industry, in terms of the end product’s distinguishing features, including its organoleptic characteristics.

(g) Inspection body:

Name: Istituto Nord Est Qualità

Address: Via Nazionale n.33/35 - Villanova di San Daniele del Friuli (Udine)

(h) Specific labelling details: The product placed on the market must be labelled as ‘Salamini italiani alla cacciatora’, followed by the words ‘Denominazione di origine controllata’. Neither of these descriptors may be translated.

(i) Any conditions applicable under domestic law: Please see the bilateral agreements attached to this application. The following national legislation also applies:

- Legislative Decree No 537 of 30 December 1992
- Presidential Decree No 135 of 18 February 1993
- Decree-Law No 282 of 18 June 1986, converted into Law No 462 of 7 August 1986