

SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 on protected geographical indications and protected designations of origin

'BRESAOLA DELLA VALTELLINA'

EC No: IT-PGI-0217-1525-05.03.2009

PGI (X) PDO ()

1. NAME

'Bresaola della Valtellina'

2. MEMBER STATE OR THIRD COUNTRY

Italy

3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

3.1. Type of product

Class 1.2 – Meat products

3.2. Description of the product to which the name in (1) applies

The 'Bresaola della Valtellina' Protected Geographical Indication is a salted and naturally aged beef product to be consumed uncooked. Its shape is that of the muscles used to make it. For commercial reasons, these are trimmed and thus take on a cylindrical shape. For specific needs they may be pressed into a brick-like shape. 'Bresaola della Valtellina' PGI must be packed into natural or artificial casings, and dried and aged in climatic conditions capable of bringing about, during slow and gradual moisture reduction, natural fermentation and enzymatic processes, such as to lead to changes over time that give the product its typical organoleptic characteristics and to ensure its preservation and wholesomeness at normal room temperature. With regard to the product's organoleptic characteristics, its consistency is firm and elastic; its appearance when cut is compact and without fissures; the lean part is a uniform red colour with a barely visible dark border, while the fatty part is white; its smell is delicate and slightly aromatic; and its taste is pleasant, moderately strong and never sour. Commercial characteristics: (a) *fesa* Bresaola: at least 3.5 kg; (b) *punta d'anca* Bresaola: (b)(1) to be sold whole or in thick slices: at least 2.5 kg; (b)(2) to be pre-packaged for slicing in vacuum packs or modified atmosphere packs: at least 2.0 kg; (c) *sottofesa* Bresaola: at least 1.8 kg; (d) *magatello* Bresaola: at least 1.0 kg; and (e) *sottosso* Bresaola: at least 0.8 kg.

3.3. Raw materials (for processed products only)

'Bresaola della Valtellina' is produced from the meat of beef cattle of between 18 months and four years of age obtained exclusively from the following muscle groups of the upper hind legs: *Fesa* [topside]: the posteromedial section, including the internal rectus muscle, the adductor muscle and the semimembranosus muscle; *Punta d'anca*: the part of the *fesa* without the adductor muscle; *Sottofesa* [silverside]: the posterolateral section, i.e. the biceps femoris muscle; *Magatello* [eye of round]: the posterolateral portion of the leg muscles, i.e. the semitendinous muscle; and

Sottosso [thick flank]: the front of the leg, composed of the anterior rectus muscle and the vastus lateralis, vastus medialis and vastus intermedius muscles.

3.4. Feed (for products of animal origin only)

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1.1. Specific steps in production that must take place in the identified geographical area

The steps in the production of 'Bresaola della Valtellina' PGI that must take place in the typical production area are as follows: trimming, dry salting, packing into casings, drying, ageing, slicing, cutting and packaging.

1.2. Specific rules concerning slicing, grating, packaging, etc.

'Bresaola della Valtellina' can be packaged in vacuum and modified atmosphere packs whole, in cuts, in thick slices or sliced. Packaging, slicing and cutting must be carried out within the production area as defined in point 4 to avoid the effects of changes in temperature and humidity during the transport stage, which might adversely affect the nature of the product and, thus, its final quality characteristics.

1.3. Specific rules concerning labelling

The labels for 'Bresaola della Valtellina' must include the following: the name 'Bresaola della Valtellina', which is untranslatable and must appear on the label in clear, indelible characters that can be clearly distinguished from all other wording, immediately followed in printed characters of the same size by the abbreviation PGI and the symbol of the Protected Geographical Indication, which must be given in the language in which the product is being marketed and in the form permitted by the EC.

2. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

By long-standing tradition, the production area of 'Bresaola della Valtellina' is limited to the entire territory of Sondrio province. 'Valtellina' is the name of the main valley in the province.

3. LINK WITH THE GEOGRAPHICAL AREA

3.1. Specificity of the geographical area

The production area of 'Bresaola della Valtellina' PGI is made up of a group of Alpine valleys located between the Rhaetian Alps and the Orobian Pre-Alps, where temperatures are relatively low even in summer, the humidity is low, breezes result from the temperature variations caused by Lake Como and the air is dry. The distinctive combination of these climatic and environmental factors creates optimal conditions for slow and gradual ageing of the product. Added to the specific nature of the climate are the industriousness and technical skills of the local population. Honed and traditionally handed down from worker to worker over generations, they are the essential factor in the production of 'Bresaola della Valtellina' PGI.

3.2. Specificity of the product

When it is released for consumption, 'Bresaola della Valtellina' PGI has the following precise chemical and chemical/physical characteristics: protein: sliced Bresaola, in vacuum packs or modified-atmosphere packaging: minimum 33%; all

other types of packaging: minimum 30%. Moisture (natural state): loose *punta d'anca* Bresaola: maximum 63%; vacuum-packed *punta d'anca* Bresaola: maximum 62%; vacuum-packed *magatello* Bresaola: maximum 60%; sliced Bresaola, in vacuum packs or modified-atmosphere packaging: maximum 60%; all other types of cut and/or packaging: maximum 65%. Fat: max. 7% Ash: minimum 4%. Sodium chloride: maximum 5%.

3.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)

The qualities of 'Bresaola della Valtellina' PGI depend on the environmental conditions and natural and human factors. The distinctive climatic conditions of the Valtellina, which stretches longitudinally between the Rhaetian Alps and the Orobian Pre-Alps, have made it possible to obtain, through light salting, a beef leg meat product that has a delicate flavour and a tenderness that makes it particularly appetising. 'Bresaola della Valtellina' PGI owes its name and reputation to the geographical area in which it originated. Long ago, preserving all meat by salting and drying was common practice. Improved food production techniques, increased diversification and the use of different preservation methods supplanted the use of dried salted meat. Writings from as early as the 1400s bear witness to the salting and drying of legs of beef in Valtellina. The origin of the name appears to go back to the term 'salaa come brisa' in Valtellina dialect. This led to 'brisaola', which was subsequently rendered in Italian as 'bresaola'. Palazzi's *Novissimo dizionario della lingua italiana* dictionary (1974 edition) defines bresaola as 'dried and salted beef typical of the Valtellina'. Lastly, the industriousness and technical skills honed and traditionally handed down from worker to worker are an essential factor in the manufacture of this product, the specific characteristics of which remain linked to both environmental and human factors.

REFERENCE TO PUBLICATION OF THE SPECIFICATION

(Article 5(7) of Regulation (EC) No 510/2006)

The Government has launched the national objection procedure for the proposal to recognise the 'Bresaola della Valtellina' protected geographical indication.

The full text of the product specification is available:

on the following website:

www.politicheagricole.it/DocumentiPubblicazioni/Search_Documenti_Elenco.htm?txtTipoDocumento=Disciplinare%20in%20esame%20UE&txtDocArgomento=Prodotti%20di%20Qualit%20E0>Prodotti%20Dop,%20Igp%20e%20Stg

or alternatively:

by going directly to the home page of the Ministry (www.politicheagricole.it) and clicking on 'Prodotti di Qualità' (on the left of the screen) and then on 'Disciplinari di Produzione all'esame dell'UE (Reg. (CE) n.510/2006)'.