Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

(2007/C 289/17)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006 (1). Statements of objection must reach the Commission within six months from the date of this publication.

SUMMARY

COUNCIL REGULATION (EC) No 510/2006

‘SALAME S. ANGELO’

EC No: IT/PGI/005/0332/17.12.2003

PDO ( ) PGI ( X )

This summary sets out the main elements of the specification for information purposes.

1. Responsible department in the Member State:

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2. Group:

   Name: Consorzio tutela salame S. Angelo
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   Tel. (39) 0941 53 41 94
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   Composition: Producers/processors ( X ) Other ( )

3. Type of product:

   Group 1.2 — Preparation of fresh meat (and offal)

4. Specification:

   (Summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1. Name: ‘Salame S. Angelo’

4.2. Description: Salame S. Angelo is an encased sausage containing even grains of product obtained exclusively from pigmeat in natural pork casings. When released for consumption, Salame S. Angelo may be presented in different sizes but is distinguished by its irregular, cylindrical outer skin with a ‘fioritura’, or dusting of mould, and a whiteish coating typical of seasoned sausages. The consistency is soft and compact. Slices reveal a compact and even filling, with the fat and lean parts closely bound together. The lean parts are ruby red in colour and the fat parts are white. It has a delicate and distinctive aroma and a slightly spicy and fragrant taste. When the seasoning process is complete, the pH value is between 5.1 and 6.2 and the AW value is between 0.81 and 0.96.

4.3. Geographical area: The production area of Salame S. Angelo comprises the territory of the municipality of Sant’Angelo di Brolo.

4.4. Proof of origin: Each stage in the production process is monitored, with all inputs and outputs recorded. This, along with the compilation of specific registers managed by the inspection body, breeders, slaughterers, butchers and packagers and timely notification to the inspection body of the quantities produced, ensures product traceability. To that end, the labels must bear a numerical code specific to the individual product, in addition to the information set out in point 4.8. All legal and natural persons recorded in the registers are subject to checks carried out by the inspection body, in accordance with the provisions contained in the production specifications and the relevant monitoring plan.

4.5. Method of production: The product specification stipulates that the raw materials used and eligible for producing Salame S. Angelo must comprise fresh meat from selected breeds of pig, i.e. pure or part-bred Large White, Landrace or Duroc animals or crosses between these breeds and specimen of local pig breeds. In addition, the pigs must receive optimum nutrition, be exclusively of EU Member State origin and must have reached a weight of at least 125 kg before slaughter. The raw material used must be delivered to production premises in whole half carcasses (including the head), and the use of frozen or deep-frozen meat is strictly prohibited. Refrigeration at a controlled temperature of 0° to + 4° is authorised for no more than six days from the date of slaughter inclusive.

The use of sow or boar meat is strictly prohibited, as is the use of lard during the meat processing stage.

The following parts of pigmeat obtained from the entire half-carcass may be used in proportional quantities: the thigh, loin, filet, shoulder, neck, all properly de-veined, and trimmed pancettone (bacon). The pieces of meat and fat comprising the sausage mix must be cut ‘a punta di coltello’, i.e. using the tip of a knife. Alternatively, a specific dicing machine producing 12 millimetre-sized cubes may be used during this stage. To the mix consisting of chopped meat is added sea salt, black semi-cracked pepper and potassium nitrate; the proportion of meat to fat must be no more than 100/20, i.e. no more than 20 % fat. The use of lard is strictly prohibited. The skins, which are exclusively of pig origin, are tied with strings inside the base. They are then turned inside out, filled, tied and sealed at the top. Drying and seasoning the product must be carried out in sufficiently aerated and separate premises, with the local climate used to full advantage in locating and orienting the production, drying and seasoning premises in order to ensure that their technological systems can draw, regulate, change and distribute air evenly through the product from the outside.

When the seasoning period is completed, the inspection body checks that the product displays the characteristics described in Article 2 and, providing these requirements are met, the label as described in Article 8 of this product specification is affixed, in line with the inspection plan.

The production and seasoning processes must be carried out within the production area.

4.6. Link: Justification for registering Salame S. Angelo as a protected geographical indication is based on the product's reputation, which the product and the producers have built up based on its special characteristics that are specific to a deeply rooted culture with ancient traditions.

The reputation and fame this product has acquired over a great many years show how highly it is acclaimed and how deeply rooted the whole concept is in the geographic indication Salame S. Angelo, so much so that attempts have been made to imitate it and improperly use the product name.

Proof of Salame S. Angelo’s reputation and sales may be found in the sales invoices for Salame S. Angelo dating back to 10 January 1982. The masters dissertation entitled ‘Salame S. Angelo: Prodotto di Nichia’ (Salame S. Angelo: a niche product) shows that, for many years, there has existed a district in the production area set out in the product specification well-known and reputed not only for the quality and organoleptic characteristics of the product but also for the expertise of local inhabitants who have carefully passed down from generation to generation the techniques of producing Salame S. Angelo. The very fact that this dissertation was written is testament to the product’s reputation as it would be highly unlikely for a dissertation on a specific food product to be written, and much less approved, without a proven, solid basis for its reputation and local tradition.
The qualitative and organoleptic characteristics of the product set out in point 4.2 are due to the key seasoning process, which is aided by the microclimate and the particular morphology of the valley of Sant’Angelo di Brolo, which differs significantly from that of neighbouring areas.

The slopes protect the valley from the direct passage of sea and cold mountain breezes, creating an ideal pattern of air currents of a temperature and moisture content that has produced a specific microenvironment comparable to a vast seasoning room, conditions which are hard to find elsewhere.

4.7. Inspection body: The inspection body meets the conditions under standard EN 45011.

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4.8. Labelling: Distinctive and easily recognised identification criteria must be adopted to afford the product sufficient protection. After casing and tying, the product must immediately be affixed with a seal ensuring proof of origin.

Products released for consumption must bear the wording ‘Salame S. Angelo’ in clear, indelible characters, clearly identifiable from any other wording on the label and followed by ‘Indicazione Geografica Protetta’ (protected geographical indication) and/or the acronym IGP (PGI). Products destined for foreign markets may bear the protected geographical indication in the language version of the country in which the product is to be marketed.

These indications are inseparable from the PGI logo.

The addition of any description that is not expressly provided for is prohibited.

In addition to the above wording, logo and designation, the label must also contain the identification code of the specific product.

After the label is affixed, Salame S. Angelo may be marketed, either loose or packaged under vacuum or in a modified atmosphere and either whole, in sections or in slices.