

Ai sensi dell'articolo 6 del regolamento (CE) n. 659/1999 del Consiglio recante modalità di applicazione dell'articolo 93 del trattato CE<sup>(14)</sup>, la Commissione informa l'Italia che, avendo esaminato le informazioni trasmesse dalle autorità italiane, essa ha deciso di avviare il procedimento di cui all'articolo 88, paragrafo 2, del trattato CE in merito agli aiuti previsti all'articolo 5 della legge regionale.

Tenuto conto di quanto precede, la Commissione ingiunge all'Italia di fornire, entro un mese dalla ricezione della presente, tutti i documenti, le informazioni e i dati necessari per valutare

<sup>(14)</sup> GU L 83 del 27.3.1999, pag. 1.

la compatibilità dell'aiuto/della misura. In caso contrario, la Commissione adotterà una decisione sulla base degli elementi di cui dispone. Invita inoltre le autorità italiane a trasmettere senza indugio copia della presente lettera ai beneficiari potenziali degli aiuti.

La Commissione desidera richiamare all'attenzione dell'Italia che l'articolo 88, paragrafo 3, del trattato CE ha effetto sospensivo e che, in forza dell'articolo 14 del regolamento (CE) n. 659/1999 del Consiglio, essa può imporre allo Stato membro interessato di recuperare ogni aiuto illegale dal beneficiario. Inoltre la spesa relativa a misure nazionali che incidano direttamente su misure comunitarie potrà essere esclusa dall'imputazione sul bilancio FEAOG.'

**Publication of an application for registration pursuant to Article 6(2) of Regulation (EEC) No 2081/92 on the protection of geographical indications and designations of origin**

(2001/C 327/04)

This publication confers the right to object to the application pursuant to Article 7 of the abovementioned Regulation. Any objection to this application must be submitted via the competent authority in the Member State concerned within a time limit of six months from the date of this publication. The arguments for publication are set out below, in particular under 4.6, and are considered to justify the application within the meaning of Regulation (EEC) No 2081/92.

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: ARTICLE 5

PDO ( ) PGI (x)

National application No: —

**1. Responsible department in the Member State**

- 1.1. Name: Österreichisches Patentamt  
1.2. Address: A-1014 Wien, Kohlmarkt 8-10  
Telephone (43-1) 53 424-0  
Fax (43-1) 53 424-535.

**2. Applicant group**

- 2.1. Description: Gailtaler Speck — Carinthia natural arena  
2.2. Address: c/o Siegfried Lasser jun., A-9620 Hermagor, Eggerstraße 14  
2.3. Composition: Producer and processor, representer of interests

**3. Type of product:** 3.2. Meat product: cured pork

#### 4. Specification

(summary of requirements under Article 4(2)):

##### 4.1. **Name:** 'Gailtaler Speck'

4.2. **Description:** Pigs of the following breeds are used to produce Gailtaler Speck: landrace, large white, cross-breeds from landrace and large white, Duroc, cross-breeds from approved carinthian breeding programmes. The pigs must be fattened under the conditions specified in the production guidelines for Gailtaler Speck. Fresh pork with a pH value of 5,8 maximum is used to produce Gailtaler Speck. The whole sides of bacon are used, and if necessary the individual parts of a side; belly, loin, loin belly, leg and shoulder. Gailtaler Speck is marinated, cold cured and matured in special ripening rooms.

The external colour of Gailtaler Speck is golden yellow, the cut is bright red with a white fat portion. Gailtaler Speck has a well developed cured, smoky and meaty taste, which is only slightly spicy and mildly salty. Of firm consistency, it is tender to bite and dissolves softly on the tongue.

4.3. **Geographical area:** The production area comprises the municipalities Kötschach-Mauthen, Dellach, Kirchbach, Gitschtal, Hermagor, St. Stefan im Gailtal, Nötsch im Gailtal, Feistritz an der Gail and Hohenthurn. The pigs which are used to produce Gailtaler Speck originate from the Gail valley and, if necessary, from other regions of the *Land* Carinthia.

4.4. **Proof of origin:** The production of bacon in the Gail valley area has been documented from as long ago as the fifteenth century. Travel reports, farm inventories and servants' food lists testify to bacon's importance in the diet of the Gail valley's inhabitants. That importance was attained particularly because smoking and air-drying enabled it to be kept for long periods.

4.5. **Method of production:** The method of production is recorded in the Gailtaler Speck guidelines. The guidelines govern the basic products' origin and quality and the production process, define the product characteristics and contain provisions on safeguarding quality, whereby all producers of Gailtaler Speck are responsible for ensuring complete verifiability. The cuts, whose pH value must not exceed 5,8, are marinated in an unpressed state by means of a dry curing process during which cooking or curing salt, pepper, garlic and other spices and herbs are added in accordance with traditional recipes which have been handed down. This extracts water from the meat and inhibits the growth of harmful micro-organisms. Marination takes place, preferably on traditional wooden marination tables or in curing tubs made of plastic or high-grade steel, at 4 °C to 0 °C and approximately 70 % humidity for one to four weeks. The marinated material is then hung up until completely dry. The dry marinated material is hung in the curing chamber, where it is cured at temperatures not exceeding 22 °C. The only fuel used is beechwood, to which juniper twigs are added to obtain the distinctive smoke aroma. The curing process is interrupted several times by letting in fresh air to give the bacon its special aroma. Each producer's experience and acquired skill determine the exact juncture at which fresh air is let in and the exact length of each curing interval. After the curing process, the bacon is taken to the ripening room, where temperatures of 8 °C to 16 °C and relative humidity of 60 % to 80 % must be maintained. Depending on the cuts used, it remains there for four to 12 weeks to mature fully. At 25 % fat content, dehydration leads to 30 % to 40 % of fresh weight being lost.

4.6. **Link:** In the past, the main reason for producing bacon was so that meat could be kept for a long time. Gailtaler Speck developed into a widely known and regionally distinctive product through the special climate-based maturing conditions, the exclusive use of pigs grown slowly and fattened on high-quality feed, and the use of traditional production methods and handed-down recipes. Experience historically handed down from one generation to the next determines the length of each stage in turning fresh pork into a culinary high-quality processed product. The producers' knowledge and experience concerning seasonal and climatic variations in production conditions enable them to optimise the timing of production. The key to this optimal and, within Carinthia at least, unique bacon production is to utilise the Gail valley's specific climatic conditions: steady temperature and humidity, long hours of sunshine, limited fog formation in winter and clearing southerly winds. Stable air movement and only slight variations in temperature and humidity enable the product to dry evenly. The slow maturing process gives the bacon its special aroma and means that it can be kept for a long time.

#### 4.7. **Inspection body**

Name: Der Landeshauptmann von Kärnten

Address: Amt der Kärntner Landesregierung  
Arnulfplatz 1  
A-9020 Klagenfurt.

#### 4.8. **Labelling**

Labelling is done by means of a bade or ribbon attached at an appropriate place to the individual sides or cuts of bacon, and by product labels which must remain identical and which show legibly and unalterably the producer and inspection number. The inspection number must be entered in a production record maintained by the producer for submission to the inspection body, documenting that each batch of bacon has been produced in accordance with the production method and providing the basis for checking compliance with the production method at any time. The use of company or proprietary names in product labelling is permitted, provided that it does not mislead consumers.

#### 4.9. **National requirements**

Austrian Foodstuffs Law (Federal Law Gazette 86/1975, as amended).

Austrian Foodstuffs Code, Chapter B 14.

**EC No:** G/AUT/00192/01.05.02.

**Date of receipt of full application:** 24 September 2001.

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