

Publication of an application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(2018/C 153/06)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council ⁽¹⁾.

SINGLE DOCUMENT

'LUCANICA DI PICERNO'

EU No: PGI-IT-02313 – 5.6.2017

PDO () PGI (X)

1. Name

'Lucanica di Picerno'

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 (cooked, salted, smoked, etc.)

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

The Protected Geographical Indication 'Lucanica di Picerno' is reserved for the prepared meat product with the following characteristics:

Physical characteristics:

'Lucanica di Picerno' has a characteristic curved 'U' shape. The product weighs between 250 g and 350 g. It is between 3,0 cm and 3,6 cm in diameter and between 20 cm and 35 cm long.

'Lucanica di Picerno' intended for slicing weighs up to 1,2 kg, is between 3,0 and 3,6 cm in diameter and is between 40 cm and 70 cm long.

Organoleptic characteristics:

Colour: when the product is cut, the slices are firm and ruby red in colour, and adipose tissue is present.

Smell and flavour: the product's sensory distinctiveness comes from the predominant aroma of 'wild fennel' (*Foeniculum vulgare*), defined as the smell and aftertaste of fennel seed, associated with a 'spicy' aroma, defined as the smell and aftertaste of pepper (*Piper nigrum*), and the aroma of 'chili' (*Capsicum annuum*), defined as the smell and aftertaste of chili flakes or seeds. In a descriptive sensory analysis, the 'spicy' and 'chili' aromas are less intense than that of 'wild fennel'.

A spicy version of the product is permitted, in which the perceived intensity of the 'chili' aroma is greater, although the 'wild fennel' aroma must still predominate.

Chemical and chemico-physical characteristics:

Fat content from 18 % to 35 %;

Moisture content from 35 % to 50 %;

Water activity (Aw) max. 0,88;

pH between 5,4 and 5,8.

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

3.3. Feed (for products of animal origin only) and raw materials (for processed products only)

The raw material used to produce 'Lucanica di Picerno' PGI is fresh meat obtained from carcasses of heavy pigs, classified as such within the corresponding weight category under Regulation (EU) No 1308/2013 of the European Parliament and of the Council⁽¹⁾; carcasses received by production facilities must come under classes E, U, R and O in accordance with the European Union legislation in force; heavy pigs are reared for at least 9 months in such a way as to achieve high weights and give meat that is suitable for 'Lucanica di Picerno' production.

Meat from the following is not permitted:

- 1) pigs with unfavourable traits, with particular reference to the gene responsible for sensitivity to stress (PSS);
- 2) genetic types and animals that are otherwise deemed non-compliant for the purposes of this product specification;
- 3) purebreds of the Belgian Landrace, Hampshire, Piétrain, Duroc and Spotted Poland breeds.

Pigs in prime health are sent for slaughter after they have reached nine months of age. Boars and sows are not slaughtered. In addition, it is prohibited to use carcasses that have not been thoroughly bled or carcasses with evident myopathies (PSE and DFD) or evident signs of inflammation or trauma.

'Lucanica di Picerno' may be produced using only cuts such as shoulder (boned and with nerves removed), neck, chuck, belly, tip of tenderloin and minced ham.

The following ingredients are permitted when preparing the meat mixture (expressed as a percentage of its total weight):

- Salt from 2,0 % to 2,5 %;
- Mild or hot chili pepper (*Capsicum annum*) from 0,1 % to 0,15 %;
- Wild fennel (*Foeniculum vulgare*) seeds from 0,13 % to 0,18 %;
- Black pepper (*Piper nigrum*) from 0,05 % to 0,1 %;
- Dextrose and sucrose max. 0,5 %.

The following adjuvants, additives and preservatives are also permitted when preparing the meat mixture:

- Sodium nitrite (E250);
- Potassium nitrate (E252): up to 0,10 g/kg;
- Ascorbic acid (E300) up to 0,1 % or sodium ascorbate (E301) up to 0,1 %.

Preparations of microbial cultures intended to trigger fermentation (microbial starters) may also be added when preparing the meat mixture.

Ingredients such as milk, milk products and GMO ingredients are not permitted.

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

All steps in production of 'Lucanica di Picerno', from trimming of the meat cuts to maturing of the product, take place in the identified geographical area.

3.5. Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to

'Lucanica di Picerno' may be marketed unpackaged or packaged in vacuum packs or in a protective atmosphere; it may be marketed whole, in pieces or sliced.

3.6. Specific rules concerning labelling of the product the registered name refers to

Labels must feature the 'Lucanica di Picerno' PGI logo and the European symbol.

It is permitted to use tags, seals and other information material, provided that they have no laudatory purport and are not such as to mislead the consumer.

⁽¹⁾ OJ L 347, 20.12.2013, p. 671.

On labels it is also permitted to use names, holding names, company names or private trademarks, provided that they have no laudatory purport and are not such as to mislead the customer.

The designation's logo is:



4. Concise definition of the geographical area

The 'Lucanica di Picerno' production area lies in the territories of Picerno, Tito, Satriano di Lucania, Savoia di Lucania, Vietri di Potenza, Sant'Angelo Le Fratte, Brienza, Balvano, Ruoti, Baragiano, Bella, Muro Lucano, Castelgrande and Sasso di Castalda.

5. Link with the geographical area

The request to register 'Lucanica di Picerno' PGI is based on the characteristic use of the wild fennel present in the meat mixture, the aroma of which has been shown, in a sensory analysis of the finished product, to predominate over the other ingredients; it is also based on the fact that the product is processed locally.

Indeed, 'Lucanica di Picerno' PGI is produced using long-standing, historical methods and owes its characteristics to a series of links with the environment, understood broadly and including the human factor, the centuries-old production method and the interaction between these.

Processing in the area in question has been handed down from generation to generation and specific expertise has been developed thanks to local producers who, over time, have refined their technical skills in the various stages, namely:

- trimming, i.e. cutting off parts that cannot be used such as nerves, connective tissue and soft fat;
- cutting into small pieces and mincing of the pieces thus obtained;
- spicing the meat mixture;
- allowing the mixture to rest for a period of between 4 and 24 hours so as to allow the ingredients to combine in a balanced manner;
- packing the mixture into natural casing, as a result of which the sausage takes on its classic 'U' shape.

'Lucanica di Picerno' is ruby red in colour and its slices, which are tender and firm, give an intense, predominant flavour of fennel seed on the palate, together with a spicy aroma from black pepper; these factors together contribute to its distinctive sensory profile.

Testimony to the distinctive sensory profile comes from analyses carried out using the 'Flavour Profile' method, which show that, on a linear, non-structured assessment scale of up to 100 representing perceived intensity, the 'wild fennel' aroma predominates over the 'spicy' and 'chili' aromas.

The choice of ingredients, above all wild fennel, together with the undoubted talent in the area for prepared meat production, thus contribute to creating a product that can easily be distinguished in organoleptic terms from other local products of the same type.

Climate conditions in the area are typical of the Lucanian Apennines, with hot, dry summers followed by seasons with plentiful precipitation and frequently snowy winter months. These conditions of temperature and humidity are the main factors encouraging the exuberant growth of fennel, an ingredient traditionally used to produce 'Lucanica di Picerno'. Indeed the recipe from Picerno, originating from peasant household tradition, involved the use of this seasoning at a ratio of around a hundred seeds per kilo of meat mixture, thus underlining the distinctive feature of this product. It is worth noting here that Picerno played host to a veritable wild fennel market. The seeds of this ancient perennial aromatic plant were present everywhere and were gathered and sold by elderly people. At present the wild fennel is generally, but not necessarily, taken from the identified geographical area.

In addition, the way in which 'Lucanica di Picerno' sausages are traditionally hung on special racks when they are being matured gives them their characteristic 'U' shape which distinguishes the product to this day.

The production of 'Lucanica di Picerno' is thus strongly rooted in the area, as proven by the presence of numerous operators who, following the craft methods used by their ancestors, take particular care when selecting and processing the meat and maturing the sausages, thus creating a distinctive product and affirming a link uniting 'Lucanica di Picerno' production from its origins to the present day.

Reference to publication of the specification

(the second subparagraph of Article 6(1) of this Regulation)

This Ministry initiated the national opposition procedure by publishing the application for registration of 'Lucanica di Picerno' PGI in Official Gazette of the Italian Republic No 91 of 19 April 2017.

The consolidated text of the product specification can be consulted on the following website:

<http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335>

or alternatively:

by going directly to the homepage of the Ministry of Agricultural, Food and Forestry Policy (www.politicheagricole.it) and clicking on 'Prodotti DOP IGP' (at the top right-hand side of the screen), then on 'Prodotti DOP IGP STG' (on the left-hand side of the screen), and finally by clicking on 'Disciplinari di Produzione all'esame dell'UE'.
