

ANNEX I

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: Art. 5 () Art. 17 (X)

PDO () PGI (X)

National application No: 45

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

Name: Ministry for Agricultural, Food and Forest Resources, Directorate-General
for Agricultural Production - Office VI

Address: 20 Via XX Settembre I - 00187 Rome

Tel: (06) 481 99 68 - 46 65 51 04 Fax: (06) 48 39 98

2. **Applicant group:**

(a) Name: Associazione Industriali delle Carni - ASS.I.CA

(b) Address: Viale Milanofiori - Palazzo f/1 - 20090 Assago (MI)

Tel. (2) 57 51 02 57

(b) Composition : producer/processor (X) other ()

3. **Name of product:** "Mortadella Bologna"4. **Type of product:** (see list in Annex VI) Pork-butchedery product (prepared meats)5. **Specification:**

(summary of requirements under Art. 4(2))

(a) name: (see 3)

"Mortadella Bologna"

(b) description:

product of pork-butchedery, generally oval or cylindrical in shape, made from pigmeat; the sausage casings are natural or synthetic and the product is subjected to prolonged cooking. The product is compact in appearance, of unelastic consistency, with a cut surface of velvety appearance and uniform bright pink colour; in the slice there must be, in a quantity of not less than 15% of the total mass, perlaceous white squares of adipose tissue, possibly joined to muscular fragments. *Mortadella Bologna* possesses specific chemico-physical organoleptic characteristics in accordance with the relevant production regulations.

(c) geographical area:

the area of production comprises the territory of the following Italian regions or provinces: Emilia-Romagna, Piedmont, Lombardy, Veneto, Province of Trento, Marche, Lazio and Tuscany.

(d) proof of origin:

the name *mortadella* is said to date back to Ancient

Roman times; according to some claims it is derived from *mortarium* (mortar), such a device being used to crush pigmeat, as shown in particular by an engraving on a funeral stone on display at Bologna's Archeological Museum; others, however, claim that the word comes from *murtada* ("seasoned with myrtle", a plant commonly found in Lazio). Either way, the production of *mortadella* can be ascribed to an area under Roman influence that extends from Emilia-Romagna to Lazio.

It is traditional Bolognese cooking's best-known sausage, with certified historical references dating back to the 16th century. There are also numerous references to the designation in Italian literature in later centuries.

More recently, there have been references to the designation in bilateral agreements Italy has signed with France, Germany, Spain and Austria on the protection of indications of provenance, designations of origin and other geographical designations reserved for products originating in Italy.

(e) method of production:

the processing of *Mortadella Bologna* involves the following stages: preparation of the meat constituents, preparation of the bacon strips, mixing, making into sausages, cooking and cooling. Only striated muscle tissue of swine (not of other animals) and high-quality fat from the throat may be used. Sugar and certain additives may be used, but only in small preset quantities. Protein may not be added.

(f) link:

the indisputable link with the traditional territory of production consists in the technical skills of the operatives, in so far as, over a period of time, they have developed production processes that fully comply with established tradition. *Mortadella Bologna* must be produced in accordance with a much stricter production process - the one used for centuries in the geographical area - than does ordinary *mortadella*. In some regions *mortadella Bologna* is simply referred to as *Bologna*. Within the geographical area the production of *mortadella Bologna* is evenly distributed between northern and central Italy and Emilia-Romagna.

(g) inspection body:

Name: Ministry for Agricultural, Food and Forest Resources

It may use the services of the Producers' Association in accordance with the terms of the relevant EC Regulation.

Address:

(h) labelling:

the name "*Mortadella Bologna*", which cannot be translated, must be shown on the product put up for consumption, followed by the words "protected geographical indication" and/or the initials "PGI", which may be indicated in the language version of the country in which marketing takes place.

(i) national requirements: (if any)

reference is made to the terms of the bilateral agreements enclosed with this application for registration; attention is also drawn to the following national instruments on the subject: Legislative Decree No 537 of 30.12.1992; Presidential Decree No 135 of 18.2.1993; and Decree-Law No 282 of 18.6.1986, enacted as Law No 462 of 7.8.1986

TO BE COMPLETED BY THE COMMISSION

EC No: G\IT\00325\94.01.25

Date of receipt of the full application: 21/5/1997