

3.5. *Specific rules on slicing, grating, packaging, etc.*

As the cutting and slicing processes are subject to checks, the restriction on where they take place has been deleted, as this cannot affect the characteristics of the product and restricts its sale in the different formats intended.

3.6. *Control body and producer group*

AGRICERT — Certificação de Produtos Alimentares Lda. — is the control body responsible for verifying the conformity of the product and the ACPA — Associação de Criadores de Porco Alentejano — is the new producer group.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

on the protection of geographical indications and designations of origin for agricultural products and foodstuffs⁽¹⁾

'PRESUNTO DE BARRANCOS'/'PALETA DE BARRANCOS'

EC No: PT-PDO-0105-0010-7.7.2010

PGI () PDO (X)

1. Name

'Presunto de Barrancos'/'Paleta de Barrancos'

2. Member State or Third Country

Portugal

3. Description of the agricultural product or foodstuff

3.1. Product type

Class 1.2. Meat products (cooked, salted, smoked, etc.)

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

'Presunto de Barrancos' is the name given to the salted, dried, cured and unsmoked hindlegs of adult pigs of the 'Alentejana' breed (*Sus ibericus*), slaughtered aged between 12 and 20 months.

Shape and external appearance: an elongated cross-section, stylised, profiled or tapering to a narrow tip or point, as required for the traditional cut, with the outer skin present. The excessive fat may be trimmed, and the hoof is still attached to facilitate identification.

The minimum weight is 5 kg. The colour varies from characteristic rose to purplish red and its cut appearance shows fat-marbled muscle, after a drying-maturing period of at least 6 months and a cellar-ageing period of at least 6 months.

'Presunto de Barrancos' may be sold whole or in pieces, on or off the bone, or in slices.

'Paleta de Barrancos' is the name given to the salted, dried, cured and unsmoked forelegs of adult pigs of the 'Alentejana' breed (*Sus ibericus*), slaughtered aged between 12 and 20 months.

Shape and external appearance: an elongated cross-section, stylised, profiled or tapering to a rounded tip, as required for the traditional cut, with the outer skin present. The excessive fat may be trimmed, and the hoof is still attached to facilitate identification.

The minimum weight is 3 kg. The colour varies from characteristic rose to purplish red and its cut appearance shows fat-marbled muscle, after a drying-maturing period of at least 4 months and a cellar-ageing period of at least 4 months.

'Paleta de Barrancos' may be sold whole or in pieces, on or off the bone, or in slices.

⁽¹⁾ Replaced by Regulation (EU) No 1151/2012.

3.3. Raw materials (for processed products only)

'Presunto de Barrancos'/'Paleta de Barrancos' can only be produced using carcasses of pigs of the 'Alentejana' breed born, reared, fed and slaughtered in the defined geographical area for the production of the raw material.

Hams: Consist of fresh hindlegs weighing over 6 kg.

Shoulders: Consist of fresh forelegs weighing over 4 kg.

3.4. Feed (for products of animal origin only)

For a minimum of 45 days the suckling pigs feed on maternal milk, which may be supplemented with compound feed. After weaning, they begin the growth phase that lasts until they are put out to pasture under the 'Montanheira' system. The growth phase ends in September/October; during this period the animals are fed on cereals, concentrated feedstuffs and stubble from the geographical area for the production of the raw material.

The fattening and finishing phase under the 'Montanheira' system is essentially characterised by the fact that the animals are out to pasture in the 'montado', which means that they feed exclusively on the natural resources present, namely grass and acorns. The duration of this period coincides with the production of acorns from oak and cork oak trees in the 'montado', which occurs between October/November and January/February. The animals are farmed under this system for at least 60 days, which gives them the desired characteristics for the production of the hams and shoulders.

Stages	Duration	Food from the geographical area of the raw material
Suckling pig	45 to 60 days	Maternal milk, which may be supplemented with compound feed.
Growth	> 8,5 months	Cereals, stubble, natural and cultivated pastures, feed
Fattening and finishing ('Montanheira' system)	> 60 days	Fed exclusively from the 'montado'

3.5. Specific steps in production that must take place in the defined geographical area

The animals are born, reared, fattened and finished under the 'Montanheira' system, and slaughtered in the defined geographical area for the production of the raw material. The production or preparation, curing and drying take place in the defined geographical area for the processing.

3.6. Specific rules on slicing, grating, packaging, etc.

Not applicable.

3.7. Specific rules concerning labelling

Depending on the product, shoulder or ham, the packaging should include the following: 'Presunto de Barrancos — Protected designation of origin' or 'Paleta de Barrancos — Protected designation of origin'.

4. Concise definition of the geographical area

Geographical area of production of raw material (municipalities):

Alter do Chão, Castelo de Vide, Crato, Marvão, Nisa, Portalegre, Avis, Mora, Ponte de Sôr, Arronches, Campo Maior (except the parish of S. João Baptista), Elvas (except the parish of S. Pedro), Fronteira, Monforte, Borba, Estremoz, Sousel, Vila Viçosa, Arraiolos, Évora, Montemor-o-Novo, Portel, Vendas Novas, Viana do Alentejo, Alandroal, Mourão, Redondo, Reguengos de Monsaraz, Alcácer do Sal (except the parish of S. Matias do Castelo), Grândola (except the parish of Melides), Alvito, Beja, Cuba, Mértola, Vidigueira, Barrancos, Moura, Serpa, Aljustrel, Almodôvar, CastroVerde, Ferreira do Alentejo, Ourique, Odemira (except the parishes of Vila Nova de Mil Fontes and S. Teotónio), Santiago de Cacém (except the parish of Santo André), and Sines.

Geographical area of processing (municipality): Barrancos.

5. Link with the geographical area

5.1. Specificity of the geographical area

The soil, climate and altitude characteristics of the south-west of the Iberian Peninsular gave rise to a particular agrosilvopastoral system known as 'montado'.

This ecological system, unique in the world, is characterised by the extensive presence of oak trees, xerophyte-type flora and a herbaceous layer adapted to the scarce rainfall.

Depending on the dominant species, the 'montados' may consist of cork oak (*Quercus suber*), holm oak (*Quercus rotundifolia*) or a mixture of both species. Their geographical distribution varies from the coast to the interior, since the Atlantic ocean influences the climate conditions and determines the species present. Consequently, cork oak (*Quercus suber*) predominates in the west and holm oak (*Quercus rotundifolia*) predominates in the east.

The familiar landscape of holm oak and cork oak, native to the south of our country, is characterised by a slightly undulating topography with a stony subsoil. The soil is not very fertile and mainly lends itself to silvopastoral farming. A rare and spontaneous vegetation grows in the ground sub-cover, which also feeds into the pigs' diet. This ecological system contributes to soil conservation, by protecting against erosion and at the same time facilitating the availability of a significant source of feed, namely the acorn.

The municipality of Barrancos has particular soil-climate characteristics arising from its proximity to Serra Morena, its altitude (350 metres above sea level) and proximity to the river Ardila and the Murtigão watercourse.

Situated at high altitude, it is characterised by a Mediterranean microclimate, with prevailing winds from the northwest (NW) and west (W) reaching a maximum velocity of 60 km/h, and annual relative humidity of 70 %. Its maximum temperatures in July and August are 38 to 40 °C, and minimum temperatures in December and January are 3 to 5 °C.

The local microclimate makes it possible to dry, mature and age the hams and shoulders in natural conditions, without smoking them, which is the usual practice in other Portuguese ham-producing regions.

This special production technique is based on local, traditional and constant methods, which have remained practically unaltered from time immemorial.

5.2. Specificity of the product

The 'Presunto de Barrancos' and 'Paleta de Barrancos' are obtained at the end of a natural curing period, in the microclimate of Barrancos. Due to the high temperatures during the summertime, the hams and shoulders start to sweat, whereby the oleic acid infiltrates the muscular fibres, giving the whole piece of meat a specific aroma, flavour and characteristics such as the unctuousness and texture of the fat, tenderness and more pronounced aromatic characteristics.

These products are obtained exclusively from pigs of the 'Alentejana' breed, whose genetic characteristics allow fat to infiltrate the muscle, which gives the product a specific marbling.

The taste is smooth and delicate, a little salty and sometimes slightly piquant, very tender and succulent. It is aromatic, not very fibrous in texture and thus quite soft. The fat is bright, pearly white, aromatic and has a pleasant taste. The consistency varies depending on the feed and the percentage of acorns ingested.

5.3. 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)

'Alentejana' pigs are by far the best consumers of the fruits of the 'montado' and the most efficient at turning them into meat. This exemplary exploitation of a natural resource, together with the metabolic characteristics of this breed, shapes the formation of a raw material of unique characteristics, closely connected with this particular geographical environment and is the foundation for the production of 'Presunto de Barrancos' and 'Paleta de Barrancos'.

Thus the defined geographical area for the production of the raw material corresponds to the municipalities where 'montado' areas of holm oak and cork oak predominate, which determines the distribution of the herd of 'Alentejana' pigs.

The meat of the animals raised under the 'Montanheira' system, selected for the production of these hams and shoulders and controlled from birth, has particular qualitative characteristics due to how they are fed and farmed. The pigs are reared under the 'Montanheira' system of extensive grazing, under which the acorns they eat lead to the development of a particular type of fat, which is supple and rich in polyunsaturated acids.

The microclimate of the defined geographical area of production or preparation allows the hams and shoulders to be dried, matured and aged naturally, without being smoked, which is not the case in the other ham and shoulder producing regions, and which gives the product characteristics that distinguish it from its counterparts.

The climate characteristics of the geographical area of processing allow the processing to take place in natural climate conditions, in a slow and extended fashion, at temperatures and humidity levels that make it possible to obtain a product with a very characteristic texture, aroma and flavour with a unique reputation and renown.

http://www.dgadr.mamaot.pt/images/docs/val/dop_igp_etg/Valor/CE_Presunto_Paleta_Barrancos_DOP.pdf
