

## APPLICATION FOR REGISTRATION

PDO (X)

PGI ( )

Submitted pursuant to Article 17 of Council Regulation (EEC) No 2081/92 of 14 July 1993

File No .....

1. **COMPETENT NATIONAL AUTHORITY:**

Ministry of Agriculture, Food and Forest Resources  
Farm production management  
Department VI

Via XX Settembre, 20 - I - 00187 Rome  
Tel. (06) 4819968 - 46655104  
Fax (06) 4819580

2. **APPLICANT:**

San Daniele Ham Producers' Association

Via Andreuzzi, 8 - I - 33038 San Daniele del Friuli  
Tel. (0432) 95 45 35 - 95 75 15  
Fax (06) 94 01 87

Association of all San Daniele ham producers set up in 1961

designated by Order of the national inspection authority of 3 November 1982 an Approved Body for the inspection and monitoring of compliance with the rules for the protection of San Daniele ham.

3. **DESIGNATION OF PRODUCT:**

"San Daniele ham" (prosciutto di San Daniele)

designation of origin protected by Law No 30 of the Italian Republic of 14 February 1990.

4. **TYPE OF PRODUCT:**

Matured, dry-cured ham  
(prepared meat, dry-cured pigmeat: San Daniele ham)

**5. SUMMARY OF RULES:**

**(a) PRODUCT NAME**

- San Daniele ham

**(b) DESCRIPTION OF PRODUCT**

- Matured, dry-cured ham with protected designation of origin;
- identified by a mark established by law and branded on the skin;
- guitar-shaped exterior, with distal part (foot);
- colour when cut: pink and red in lean areas, totally white fat areas;
- mild flavour, fragrant, characteristic aroma;
- satisfying specific analytical requirements (moisture, salt, protein content) laid down in paragraphs B.3.7 to B.3.11 of the Rules;
- weight of whole ham: ranging from 8 to 10 kg but never less than 7.5 kg;
- sold whole, boned, put up in cut form or sliced (paragraphs B.4 to B.1. of the Rules);
- obtained from fresh legs of pigs born, reared and slaughtered in ten Regions of Italy (Friuli-Venezia Giulia, Veneto, Lombardy, Piedmont, Emilia Romagna, Umbria, Tuscany, Marche, Abruzzi and Lazio);
- special requirements for fresh pig legs are set out in paragraphs B.2 to B.2.10 of the Rules.

**(c) GEOGRAPHICAL AREA**

- San Daniele ham is prepared in the municipality of San Daniele del Friuli only (Province of Udine, Region of Friuli-Venezia Giulia);
- rearing and slaughter take place in the area described in paragraph C.3 of the Rules referred to above (Friuli-Venezia Giulia, Veneto, Lombardy, Piedmont, Emilia Romagna, Umbria, Tuscany, Marche, Abruzzi and Lazio);
- the requirements of Article 2(4) of Regulation (EEC) No 2081/92 regarding raw materials from a geographical area different from the processing area are met in that:

- the production area is strictly defined by law;
- for the production of the raw material special conditions exist regarding breeds, feeding arrangements, rearing conditions and slaughter, together with the suitability of the meat, as set out in paragraphs C.6 to C.8.5 and C.13 and in the abovementioned paragraphs B.2. to B.2.10 of the Rules;
- these conditions are guaranteed by specific inspection arrangements governing breeders and slaughterers who have been recognized in advance as set out in paragraphs C.9 to C.12 and G.1 to G.7.1 of the Rules, with special reference to the inspection arrangements and the arrangements for identification, recognition and certification.

#### **(d) BACKGROUND TO AND ORIGIN OF PRODUCT**

- The history of the product dates back to antiquity and has been documented in its region of origin from the time written records began. Its historical and economic roots are to be found in the Celtic custom of using salt to preserve meat, later refined in Roman times;
- its origin has been documented historically from pre-industrial times with regard also to the area of origin of the raw material, being the product of an exceptional development of a typical form of farming common to the entire Po region that has found in San Daniele a 'specific' location with unique climatic and environmental conditions;
- the necessary historical, social, economic and cultural references are set out in paragraphs D.1 to D.7.1 of the Rules.

#### **(e) METHOD OF PRODUCTION**

- The methods of and procedures for obtaining the raw material are set out under (c) above;
- the methods of preparing San Daniele ham are governed by the national law for the protection of the designation and by the relevant technical implementing provisions;
- the product undergoes specific processing stages, the sole additive being sea salt, under stress-free conditions, for clearly defined periods, as follows:

isolation, chilling  
trimming  
salting  
pressing  
pause  
washing

drying  
maturing

as specified in paragraphs E.1 to E.4.5 of the Rules;

- the inspection arrangements for ensuring that the conditions are adhered to are set out in paragraphs E.5 to E.10.19 of the Rules.

#### **(f) LINK WITH THE GEOGRAPHICAL ENVIRONMENT**

- The practical requirements determining the characteristics of the product and hence its designation of origin are closely related to environmental conditions and natural and human factors:
- the raw material possesses characteristics which are attributable solely to the defined geographical macro-area as a result of the historical and economic development of the type of farming carried on;
- production of San Daniele ham draws its origins from and is determined by the type of farming carried on against the background of the relief and microclimate of the defined micro-area;
- this unique background has brought about a merger between the characteristics of the raw material, the method of preparation of the product and the affirmation of the designation which is intimately linked with the specific socio-economic development of the geographical area that has determined its exclusive characteristics:  

in the defined macro-area, the gradual development of breeds of pigs indigenous to Central and Southern Italy from earliest times has kept pace with the cultivation of cereals and the processing of milk which are used for feed;
- this development, involving the rearing of heavy pigs which are slaughtered at an advanced age, has determined the characteristics of the raw material and its production for a specific purpose;
- from earliest times the gradual and natural objective has been the production of matured ham in a number of areas particularly suited by virtue of their environmental attributes which, helped by available human skills, have provided the incentive for an authentic and original form of specialization;
- San Daniele is one of those few suitable micro-areas, given its hill-side location in an area of stratified moraine, sheltered by the Alps and enjoying the necessary microclimate through the combined impact of:
  - (a) the moisture-retaining function of the gravelly layer of the hills, and

- (b) permanently cold winds from the North mixed above San Daniele with the warm breezes from the South by the natural vector of the Tagliamento river bed

which determine the relatively dry climate with steady breezes considered to be ideal for the maturing of hams and which add characteristic features in the form of microflora from typical local species that determine the product's aroma;

- fuller details are to be found in paragraphs F.1 to F.5.2 of the Rules;
- the specific environmental requirements governing the area of production are protected by national laws on the setting up of production plants (see paragraphs F.6 to F.7.4 of the file);
- paragraphs F.8 to F.11.1 contain additional important provisions referring in particular to the official recognition of the unique characteristics of a large proportion of the pigfarming carried on in Italy (paragraph 10 of the Rules).

#### **(g) INSPECTION STRUCTURE**

- The national inspection authority consists of the Ministry of Industry, Trade and Craft Trades together with the Ministry of Agriculture, Food and Forest Resources (formerly the Ministry of Agriculture) and the Ministry of Health;
- the national inspection authority uses the services of an authorized body which may be a producers' association;
- the San Daniele Ham Producers' Association, which meets the necessary requirements, is the body that has been authorized from 3 November 1982;
- specific requirements for the authorized body are set out in paragraphs G.1.2 to G.2.4 of the Rules;
- the conditions met by the San Daniele Ham Producers' Association and references to its respective powers are set out in paragraphs G.3 to G.8 of the Rules;

#### **(h) SPECIFIC LABELLING REQUIREMENTS**

- the satisfactory protection of the designation means that full and distinctive identifying requirements must be adopted involving the physical presence on the product of stamps, seals or distinguishing marks;
- these distinctive identifying requirements form an integral part of the national arrangements for the protection of designations and indications;
- the distinctive identifying requirements are set out in paragraphs H.2 to H.4 of the Rules;

- the relevant indication and specific sequence of the procedure are set out in paragraphs H.3 to H.3.5. of the Rules;
- rules concerning labelling, the use of the name and the headquarters of the production/packaging plant are set out in paragraphs H.4 to H.5.2 of the Rules;
- additional requirements for the presentation of the product are set out in paragraphs H.6 and H.7 of the Rules.

**(i) SPECIAL NATIONAL REQUIREMENTS**

- The intricate nature of the subject matter and the provision of a satisfactory level of protection, as shown in practice and from lengthy experience, require confirmation of a series of national provisions now in force covering prohibitions, penalties, operational procedures, production programming and technical implementing rules.
- These special requirements are set out in paragraphs I.1 to I.3 of the Rules.

(Reserved for the Commission)

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