

The coloured elements in the centre of the logo are reproduced in CMYK four-colour print and the green elements in Pantone 575C or Pantone 3435C.'



The product logo has been redesigned by making the name-related elements stand out more. Its description and graphic features have been updated accordingly.

SINGLE DOCUMENT

'SPECK ALTO ADIGE'/'SÜDTIROLER MARKENSPECK'/'SÜDTIROLER SPECK'

EU No: PGI-IT-02125 – 14.3.2015

PDO ( ) PGI (X)

1. **Name(s)**

'Speck Alto Adige'/'Südtiroler Markenspeck'/'Südtiroler Speck'

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*

'Speck Alto Adige' (in Italian), 'Südtiroler Markenspeck'/'Südtiroler Speck' (in German) is produced from boned pork hams moderately salted and spiced, cold-smoked in special premises at a maximum temperature of 20 °C and appropriately aged in accordance with local customs and traditions. It has specific organoleptic qualities.

When released for consumption, 'Speck Alto Adige', 'Südtiroler Markenspeck' or 'Südtiroler Speck' is brown on the outside, while its slices are red with pinkish white parts. It has a pleasant aroma of smoke and spices and a characteristic intense flavour. Its chemical, chemico-physical and microbiological characteristics are as follows:

Total protein greater than or equal to 20 %;

Water-to-protein ratio less than or equal to 2,0;

Fat-to-protein ratio less than or equal to 1,5;

Sodium chloride less than or equal to 5 %;

Potassium nitrate less than 150 mg/kg;

Sodium nitrite less than 50 mg/kg;

Mesophilic microbe content in accordance with standard UNI ISO 4833 (2003);

Lactic acid bacteria at a maximum level of  $1 \times 10^8$  colony-forming units/gram (CFU/g).

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

Before boning, the whole hind legs used to produce 'Speck Alto Adige', 'Südtiroler Markenspeck' or 'Südtiroler Speck' must weigh no less than 10,5 kg. The boned and trimmed legs (also referred to as 'baffe' in Italian) must weigh at least 5,2 kg. When delivered, their temperature must be between 0 °C and 7 °C measured at the core.

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

'Speck Alto Adige PGI'/'Südtiroler Markenspeck PGI'/'Südtiroler Speck PGI' must be trimmed using the traditional method with or without the rump, dry salted and spiced, smoked and dry-cured at a temperature not exceeding 20 °C and aged at an ambient temperature of 10 °C to 16 °C with a level of humidity between 55 % and 90 %.

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

'Speck Alto Adige'/'Südtiroler Markenspeck'/'Südtiroler Speck' may be released for consumption loose or packaged under vacuum or in a modified atmosphere and it may be whole, cut or sliced.

'Speck Alto Adige'/'Südtiroler Markenspeck'/'Südtiroler Speck' may be cut, sliced and packaged only in the production area identified in point 4 in order to ensure that the final consumer receives a product in which the characteristic flavour and most delicate aromas have been preserved.

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

The name of the protected geographical indication, 'Speck Alto Adige'/'Südtiroler Markenspeck'/'Südtiroler Speck', may not be translated into other languages

and must appear on the label in clear, indelible characters that can be clearly distinguished from all other writing on the label. It must be followed by the phrase 'Protected Geographical Indication' and/or the abbreviation 'PGI', which must be translated into the language in which the product is being marketed.

All labels must feature the logo of the 'Speck Alto Adige'/'Südtiroler Markenspeck'/'Südtiroler Speck' PGI.



The additional words 'prodotto di montagna' [mountain product] may appear on the label when production takes place in areas that are located at least 600 m above sea level and thus geographically classified as mountain areas.

4. **Concise definition of the geographical area**

The pork legs may be processed only by undertakings located in the autonomous province of Bolzano-Alto Adige.

5. **Link with the geographical area**

The production area of 'Speck Alto Adige IGP'/'Südtiroler Markenspeck'/'Südtiroler Speck' is entirely hilly or mountainous. Thanks to the presence of variable breezes and winds that blow through the numerous Alpine valleys, the area's climatic conditions are moderately dry; in addition, it enjoys more than 300 days of sun a year.

Moreover, this border area has always been the meeting point between the cultures of the Mediterranean and of Mitteleuropa, allowing the conditions to be created for the development of a very distinctive method of preserving pig meat that combines the smoking typical of Mitteleuropa and Mediterranean dry-curing.

Unlike the hams of the Po Valley area, 'Speck Alto Adige'/'Südtiroler Markenspeck'/'Südtiroler Speck' is produced from boned, opened and drawn pork leg that is subsequently smoked and dry-cured. Its appearance is characterised by its brown outer colour resulting from the smoking process. When sliced, the lean part is red while the fatty part has a delicate pinkish white colour. 'Speck Alto Adige'/'Südtiroler Markenspeck'/'Südtiroler Speck' has the typical aroma of dry-cured meat, which is characterised by pleasant smoky hints. The flavour of the meat is intense although not salty.

The causal link between 'Speck Alto Adige'/'Südtiroler Markenspeck'/'Südtiroler Speck' and the area in which it is produced is based on the specific microclimatic conditions in Alto Adige, which have influenced the distinctive, unique experience of the historical/cultural enclave of the South Tyrol. This border territory has since time immemorial been an area of historical, ethnic, economic and cultural transition between Europe north and south of the Alps, and has therefore been open to contributions from the experience of both areas of development. The breezes and winds from the north and south of the mountain system that blow through Alto Adige and meet in its valleys have made the climate particularly suitable for dry-curing 'Speck Alto Adige'/'Südtiroler Markenspeck'/'Südtiroler Speck', encouraging the establishment of this form of meat processing whose roots can be traced to the Alpine tradition of farmsteads. The technique of preservation with the assertive use of smoke, of northern origin, has taken root in combination with the use of salt and gradual, slow drying under natural conditions, a technique originating in the Po Valley. The result is a product with a very balanced taste that is milder than the strongly smoked cold cuts of northern Europe and stronger than the mild hams of the Mediterranean area. It is perfectly aged and enriched by the aromas and local essences carried both by the air that circulates during dry-curing and the seasonings used during the initial processing stages. These are additional reasons why the reputation of Speck Alto Adige/Südtiroler Markenspeck/Südtiroler Speck is that of a flagship product of its geographical area of origin.

**Reference to publication of the specification**

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

The Ministry launched the national objection procedure with the publication of the proposal for recognising 'Speck Alto Adige'/'Südtiroler Markenspeck'/'Südtiroler Speck' as a PGI in Official Gazette of the Italian Republic No 13 of 18 January 2016.

The consolidated text of the product specification is available on the internet:  
<http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335>

or alternatively:

by going directly to the home page of the Ministry of Agricultural, Food and Forestry Policy ([www.politicheagricole.it](http://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 on 'Disciplinari di Produzione all'esame dell'UE'.

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