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COM(1998) 667	CB-CO-98-671-EN-C	Communication from the Commission to the Council and the European Parliament — a European Community strategy for private sector development in ACP countries	20.11.1998	20.11.1998	35

(¹) This document contains an impact assessment on business, and in particular on SMEs.

(²) This document will be published in the *Official Journal of the European Communities*.

(³) Text with EEA relevance.

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Publication of an application for registration pursuant to the second subparagraph of Article 8(1) of Regulation (EEC) No 2082/92 on certificates of specific character

(98/C 371/03)

This publication confers the right to object to the application pursuant to Articles 8 and 9 of the abovementioned Regulation. Any objection to the application must be submitted via the competent authority in the Member State concerned within a time limit of five months from the date of this publication. Supporting arguments for publication are set out below, in particular under 4(1), (2) and (3), and are considered to justify the application within the meaning of Regulation (EEC) No 2082/92.

APPLICATION FOR REGISTRATION OF A SPECIFIC PRODUCT

COUNCIL REGULATION (EEC) No 2082/92

National dossier No: 3

1. Competent authority (author of message)

Name: S. G. de denominaciones de calidad, Dirección General de Alimentación, Secretaría General de Agricultura y Alimentación, Ministerio de Agricultura, Pesca y Alimentación

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2. Applicant groups

Asociación de Industrias de la Carne de España (AICE),
C/General Rodrigo, 6, E-28003 Madrid;

Federación Catalana de Industrias de la Carne (FECIC),
Via Laietana, 36, E-08003 Barcelona;

Asociación Profesional de Salas de Despiece y Empresas Cárnicas (APROSA-ANEC),
C/General Aranz, 49, E-28027 Madrid.

Composition: producer/processor (x) other ()

3. Type of product

Class 1.2 - Meat products (heated, salted, smoked, etc.).

4. Summary of product specification

(Summary of requirements under Article 6(2))

4.1. *Name of product:* Jamón serrano

4.2. *Specific production or manufacturing method:*

Jamón serrano is produced using traditional methods. The ham is first salted (for a period of between 0,65 and two days per kilo) in order to conserve it. It is then left to stand for a minimum of 40 days to allow the salt to diffuse through the ham. This is followed by a period of maturing/drying (a minimum of 110 days) and, finally, by a period of ageing/finishing (for the time necessary to complete the 210-day production period), during which time biochemical processes of a microbiological and enzymatic nature occur which, together with the raw material, give the ham its traditional quality and its characteristic taste and aroma.

4.3. *Traditional character:*

the earliest written references to the salting of pigmeat date from Roman times, towards the end of the second century B.C, when the methods for salting and conserving 'dried pigmeat' were recorded. It was also at this time that the first evidence appears of the curing of ham in Spain. References in fourteenth century Castilian literature by a number of internationally known writers and poets also testify to the importance of ham in Spain. Since the second half of the eighteenth century, Spanish hams have been regaining international recognition, confirming their quality and repute in antiquity.

4.4. *Description of the product:*

Organoleptic properties: colour and appearance of cut: the lean meat has a characteristic pink to purple colour and the fat has a shiny appearance. Homogenous at the cut. No drying of the outside surface (hams without skin). Taste and aroma: a delicate-flavoured meat which is not salty and which has a pleasant, characteristic aroma. No anomalous smell or taste. Texture: homogenous, not fibrous, doughy or soft.

Physico-chemical properties: fat: shiny, unctuous, white to yellowish colour, aromatic with a pleasant taste. The consistency varies slightly, being firm in muscle tissue but less so in fatty tissue. Drying index: maximum water content of defatted meat of 57 % measured in a 15 mm thick (± 2 mm) homogenous portion without skin cut at a point 4 cm from the head of the femur, with a maximum humidity gradient between the outside and the centre of 12 %. Salinity: a maximum sodium chloride content of 15 % of defatted, dry extract, measured on the above sample.

Presentation: the hams are uniform and homogenous and may be offered for sale in any of the following forms: V-cut with foot, V-cut without foot, round-cut with foot, round-cut without foot, boned ham with skin, V-cut boned ham, boned, defatted ham without skin.

Other commercial presentations: other presentations may be obtained based on the above.

4.5. *Minimum requirements and inspection procedures:*

the minimum requirements for Jamón Serrano are: minimum weight (including blood) of 9,5 kg for hams with foot and 9,2 kg for hams without foot. Minimum fat thickness of 0,8 cm measured at the intersection of the *vastus lateralis* and the upper end of the *ischium*. Maximum temperature of 3 °C in the interior of the cut when received and salted. Minimum curing time of 210 days from the beginning of salting. Minimum reduction of 33 % on blood-in weight. Drying index: maximum water content of defatted meat of 57 % measured in a 15 mm thick (± 2 mm) homogenous portion without skin cut at a point 4 cm from the head of the femur, with a maximum humidity gradient between the outside and the centre of 12 %. The organoleptic characteristics described in paragraph (d).

The above will be checked by the following certification bodies and by any other food body accredited under Standard EN-45011 and approved by the competent authority: AENOR, Asociación Española de Normalización y Certificación (Spanish Standardisation and Certification Association) and ECAL-E, Entidad Certificadora de Alimentos de España (Spanish Food Certification Body). These bodies comply with Standard EN-45011, have or have access to laboratories complying with Standard EN-45001 and have the equipment necessary for the certification of products on the basis of the registered specification.

The certification bodies will inspect producers' inspection systems and the products' characteristics. They will grant initial certification to manufacturers interested in the production of Jamón serrano, who must submit a written application to any of the approved certification bodies, undertaking to comply with the specification and to carry out checks to guarantee compliance. After certification is granted, the certification bodies will carry out periodic inspections to ensure compliance with the specification. These will include an audit of the producer's inspection system and checks on the producer's documentation. Random checks will be carried out at the different stages of production and in order to check the tracibility of lots. Checks will also be made, using statistical sampling, on the finished product, both in the factory and at points of sale.

5. **Application for protection under Article 13(2):** Yes

EC No: S/ES/00012/98.07.22

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