

PRODUCT SPECIFICATION OF THE 'GUIJUELO' PROTECTED DESIGNATION OF ORIGIN

A) Name of the product

Guijuelo

B) Product description

The pieces covered by the Guijuelo Protected Designation of Origin must comply fully with this specification and with the applicable national legislation in force on the production of Iberian pigs and the production of products derived from Iberian pigs.

The livestock suitable for the production of hams and shoulders hams covered by this designation will be of the Iberian pig breed or its crossbreeding with the Duroc breed authorised by national legislation, guaranteeing a minimum of 75% Iberian breed.

Considering the feeding, handling and breed of the pig before slaughter, a distinction is made:

a) 100% Iberian Acorn-fed pig. Animals with 100% Iberian racial purity, coming from progenitors registered in the herd book, and with regard to the handling and feeding factor, certified by an inspection entity as acorn-fed.

Handling and feeding conditions shall be as follows:

The plots and enclosures used for feeding must be identified in the Agricultural Plots Geographic Information System (SIGPAC) as suitable for use for fattening acorn-fed animals.

The use of the dehesa resources during the montanera period shall comply with the provisions of the Quality Regulation for Iberian meat, ham, shoulder and loin.

The animals must enter the montanera between 1 October and 15 December, with slaughter taking place between 15 December and 31 March.

The minimum conditions to be met by the animals in terms of weight and age shall be as follows:

- The average weight of the flock at the start of the montanera will be between 92 and 115 kg.
- The minimum reposition in montanera will be 46 kg, for more than 60 days.
- The minimum age at slaughter shall be 14 months.
- The minimum individual carcass weight shall be 108 kg.

b) Acorn-fed pigs 75% Iberian breed. Animals from Iberian breed females registered in the herd book and from breeding males from the crossbreeding of Iberian mother and Duroc father, both registered

in the corresponding herd book of the breed, and as regards the handling and feeding factor, certified by an inspection entity as acorn-fed.

Handling and feeding conditions shall be as follows:

The plots and enclosures used for feeding must be identified in the Agricultural Plots Geographic Information System (SIGPAC) as suitable for use for fattening acorn-fed animals.

The use of the dehesa resources during the montanera period shall comply with the provisions of the Quality Regulation for Iberian meat, ham, shoulder and loin.

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The minimum conditions to be met by the animals in terms of weight and age are as follows:

- The average weight of the flock at the start of the montanera will be between 92 and 115 kg.
- The minimum reposition in montanera will be 46 kg, for more than 60 days.
- The minimum age at slaughter shall be 14 months.
- The minimum individual carcass weight shall be 115 kg.

c) Iberian Cebo de Campo Pig. Animals with 100% Iberian breed purity, coming from progenitors registered in the herd book or animals with 75% Iberian breed, coming from Iberian breed females registered in the herd book and breeding males from the crossbreeding of an Iberian mother and a Duroc father, both registered in the corresponding herd book. As for the handling and feeding factor, certified by an inspection entity as Cebo de Campo.

Handling and feeding conditions shall be as follows:

The animals may be fattened in extensive fattening farms, which must comply with the national legislation in force, or intensive open-air fattening farms which may have part of the surface area covered. Production animals over 110 kg live weight must have a minimum total free floor area per animal of 100m² in the fattening phase.

The minimum stay on such holdings, prior to slaughter, shall be 60 days.

The minimum age at slaughter shall be 12 months.

The minimum individual carcass weight shall be 108 kg for 100% Iberian breed animals and 115 kg for 75% Iberian breed animals.

On the basis of this classification of animals, the following sales descriptions for hams and shoulders are established:

Class I: 100% Iberian Acorn-fed Ham, from 100% Iberian breed pigs, with a weight of the processed

pieces greater than 6.5 Kg. and a minimum production period of 730 days. In the event that the minimum production period for hams in this category is more than 800 days, the indication "Gran Selección" may be included on the label as an optional mention, in the same visual field as the sales denomination.

100% Iberian Acorn-fed Shoulder Ham, from 100% Iberian breed pigs, with a weight of the processed pieces greater than 3.7 kg. and a minimum production period of 365 days. In the event that the minimum production period of the shoulders hams in this category is more than 425 days, the indication "Gran Selección" may be included on the label as an optional mention, in the same visual field as the sales denomination.

Class II: Iberian Acorn-fed Ham, from 75% Iberian breed pigs, with a weight of the processed pieces greater than 7 Kg. and a minimum production period of 730 days. In the event that the minimum production period for hams in this category is more than 800 days, the indication "Gran Selección" may be included on the label as an optional mention, in the same field of vision as the sales denomination.

Iberian Acorn-fed Shoulder Ham, from 75% Iberian breed pigs, with a weight of the processed pieces greater than 4 Kg. and a minimum production period of 365 days. In the event that the minimum production period of the shoulders hams in this category is more than 425 days, the indication "Gran Selección" may be included on the label as an optional mention, in the same visual field as the sales denomination.

Class III: Iberian Cebo de Campo Ham, from pigs with at least 75% Iberian breed, with a weight of the processed pieces greater than 6.5 kg. for 100% Iberian breed ham and 7 kg. for 75% Iberian breed ham and a minimum production period of 730 days.

Iberian Cebo de Campo Shoulder Ham, from pigs with at least 75% Iberian breed, with a weight of the processed pieces greater than 3.7 kg. for 100% Iberian shoulder and 4 kg. for 75% Iberian shoulder ham and a minimum processing period of 365 days.

The characteristics of the hams and shoulders hams of the Guijuelo Protected Designation of Origin are:

External shape: elongated, slender, profiled, retaining the hoof.

Weight: Depending on the category of the piece, not less than 6.5 kg for hams and 3.7 kg for shoulders hams for animals with 100% racial purity, and not less than 7 kg for hams and 4 kg for shoulders hams for animals with 75% racial purity.

External colouring: The colouring of the fungal flora is white, bluish-grey, dark or violet.

Consistency: Firm in the muscular masses and slightly unctuous and depressible in the adipose tissue areas.

Colouring and appearance when cut: Pink to purplish red and shiny appearance when cut with streaks of adipose tissue and with fat infiltrated in the muscle mass.

Flavour and aroma: Meat with a delicate, sweet or slightly salty flavour, low-fibrous consistency and high friability. Pleasant and characteristic aroma.

Fat: Unctuous, depending on the percentage of acorns fed, bright yellowish-white colour, aromatic and pleasant flavour, not rancid.

C) Geographical area

The production area for pigs whose hindquarters and forelegs are suitable for the production of hams and shoulders hams covered by the Designation of Origin is made up of holm oak and cork oak pastures, as well as farms authorised for field fattening, belonging to the agricultural districts listed:

Castilla y León:

Salamanca: Districts of Vitigudino, Ledesma, Salamanca, Fuente de San Esteban, Alba de Tormes, Ciudad Rodrigo, La Sierra and Peñaranda de Bracamonte.

Ávila: Districts of Piedrahita-Barco, Arévalo and Ávila.

Zamora: Districts of Duero Bajo y Sayago.

Segovia: Districts of Cuéllar.

Extremadura:

Cáceres: Districts of Cáceres, Trujillo, Brozas, Valencia de Alcántara, Logrosán, Navalmoral de la Mata, Jaraíz de la Vera, Plasencia, Hervás and Coria.

Badajoz: Districts of Alburquerque, Mérida, Don Benito, Puebla de Alcocer, Herrera del Duque, Badajoz, Almendralejo, Castuera, Olivenza, Jerez de los Caballeros, Llerena and Azuaga.

Andalucía:

Sevilla: Districts de Sierra Norte.

Córdoba: Districts of Los Pedroches, La Sierra and Campiña Baja.

Huelva: Districts of La Sierra, Andévalo Occidental and Andévalo Oriental.

Castilla-La Mancha:

Ciudad Real: Districts of Montes Norte and Montes Sur.

Toledo: Districts of Talavera and La Jara.

The production area is made up of the following 78 municipalities in the south-east of the province of Salamanca: Alberca (La), Aldeacipreste, Aldeanuela de la Sierra, Aldeavieja de Tormes, Bastida (La),

Béjar, Cabaco (El), Cabeza de Béjar (La), Cabezuela de Salvatierra, Campillo de Salvatierra, Calzada de Béjar, Candelario, Cantagallo, Casafranca, Casas del Conde (Las), Cepeda, Cereceda de la Sierra, Cerro (El), Cespadosa, Cilleros de la Bastida, Colmenar de Montemayor, Cristóbal, Endrinal de la Sierra, Escurial de la Sierra, Frades de la Sierra, Fresnedoso, Fuenterroble de Salvatierra, Fuentes de Béjar, Garcibuey, Guijo de Ávila, Guijuelo, Herguijuela de la Sierra, Herguijuela del Campo, Horcajo de Montemayor, Hoya (La), Lagunilla, Ledrada, Linares de Riofrío, Madroñal, Miranda del Castañar, Mogarraz, Molinillo, Monforte de la Sierra, Monleón, Montemayor del Río, Navacarros, Nava de Béjar, Nava de Francia, Naval moral de Béjar, Navarredonda de la Rinconada, Palacios de Salvatierra, Peñacaballera, Peromingo, Pinedas, Puebla de San Medel, Puerto de Béjar, Rinconada de la Sierra (La), Sanchotello, San Esteban de la Sierra, San Martín de Castañar, San Miguel de Robledo, San Miguel de Valero, Santibáñez de la Sierra, Santos (Los), Sequeros, Sierpe (La), Sorihuela, Sotoserrano, Tamanes, Tejeda y Segoyuela, Tornadizos, Valdefuentes de Sangusín, Valdehijaderos, Valdelacasa, Valdelageve, Valero, Valverde de Valdelacasa and Villanueva del Conde.

D) Elements proving that the product originates in the area.

The elements that prove that the hams and shoulder hams of the Protected Designation of Origin Guijuelo originally from the area are:

a) Product characteristics.

The hams and shoulders have certain characteristics, mentioned in the section corresponding to the description of the product, which relate them to their natural environment, production and preparation.

b) Controls and Certification.

These are fundamental requirements that guarantee the origin of the product.

1.- The hams and shoulders protected by this designation will come exclusively from the pure Iberian pig breed or its crossbreeding with the Duroc breed authorised in national legislation that guarantee a minimum of 75% Iberian breed and from herds that appear in the registers managed by the management entity in which all those that are in the defined geographical area and comply with the specifications may be registered.

2.- The slaughterhouses will be located in the processing area and will meet the technical-sanitary conditions required by current legislation.

Before slaughter, the animal must be kept in the resting conditions laid down in the rules in force on the slaughter of animals and animal welfare. The animals shall keep the eartag to enable the identification of the farms of origin and to guarantee, by means of the seals, the correct traceability from the farm to the processed product.

The management body will keep a list of all the slaughterhouses where pigs are slaughtered whose limbs are eligible to be covered by this designation. This list will include the name of the company, the locality and located area and any other information deemed appropriate for the perfect identification and cataloguing of the industry.

All hind legs and fore-ends intended for the production of protected hams and shoulder hams shall be numbered and unambiguously correlated in the slaughterhouse traceability records with the slaughter batch and the holding or feed lot.

The seal must prominently display the name and/or logo of the Guijuelo Protected Designation of Origin, the colours of which shall correspond to those established in the Quality Regulation for Iberian meat, ham, shoulder and loin.

3.- The production of hams and shoulder hams covered by this designation will be carried out in drying sheds and cellars that appear in the registers managed by the management body, in which all those located in the defined geographical area and complying with the specifications may be registered.

4.- At the end of the production process, numbered labels will be affixed to all the protected pieces, which must be correlated with the seals and which must show the type of product, according to the sales denominations and optional mentions in section B), the EU symbol and, prominently, the name and logo of the Guijuelo Protected Designation of Origin.

Once the aforementioned controls have been completed and the pieces have been qualified, they are placed on the market with the guarantee of their origin, materialised in the numbered seals and labels of the Guijuelo Protected Designation of Origin.

E) Production of the product

Pigs intended for the production of 'Guijuelo' hams and shoulder hams must come from holdings listed in the registers managed by the management body, in which all holdings in the defined geographical area which comply with the specification and with the conditions set out in section B) may be entered.

Once the forelimbs and hind limbs have been obtained, curing is carried out in five stages: Salting, washing, post-salting, curing-maturing and ageing.

Salting: This is the incorporation of salt into the muscle mass, favouring the dehydration of the pig's extremities and their perfect preservation. The duration of this phase depends on the weight of the piece.

Washing: Its purpose is to remove the adhering salt, it is done with warm water and then they are moulded, shaped and refined.

Post-salting/Settling: In this phase, the salt diffuses into the ham or shoulder ham.

Curing-maturing: The pieces lose moisture gradually, favouring their preservation. It is carried out in drying sheds that have natural environmental conditions, with windows to the outside, and that the drying is done in natural conditions, where they remain the necessary time to achieve the natural fusion of the fat of their "sweaty" adipose protection.

In this stage, the sharpening and shaping of the parts is perfected.

The duration of this process is a minimum of six months.

Ageing: At this stage, the pieces go to the cellar for definitive classification, where they are labelled when they meet the requirements established in section B, according to weight, breed and handling.

Industries may market certified pieces boneless, in portions, or fractioned as long as they ensure the appropriate control and labelling system that guarantees the traceability of the product, ham or shoulder, and its category.

To this end, the Management Body shall be notified of this practice.

F) Link with the environment

1.- Historical

The production area of the Guijuelo Designation of Origin is located in the province of Salamanca, an area in which ecological factors, combined with technical and human factors, result in the production of a product with its own unique qualities.

The origins of Guijuelo's industry go back several centuries (16th century), when the products obtained from the traditional 'matanzas' (slaughtering) began to be marketed, and the figure of the 'arriero' (muleteer) appeared, who was responsible for this task.

In the village of Ledrada in the Middle Ages, the Duke of Béjar demanded the products produced in Guijuelo, and the offerings made to the Virgin of Yedra always included this highly prized product.

In 1892, the journalist Wanderer published an article entitled 'Candelario, el país de los jamones y chorizos' (Candelario, the land of hams and chorizos), in which he analysed the village's sausage industry.

In Guijuelo, pig slaughtering with an industrial approach began in 1880, which was favoured by the construction of the national road and the railway line.

From then on, the traditional slaughter that had been carried out in the rural setting for subsistence purposes became something daily and repetitive from October to May.

These circumstances have led to the development in Guijuelo and the rest of the production area of an industrial sector based on products derived from the Iberian pig, specialising in acorn-fed pigs. This sector has been able to combine to perfection the legacy of its ancestors with the technological

innovations of the moment, without losing its traditional character.

2.- Natural

a) Orography. The production area covered by the designation comprises several districts located in four Autonomous Communities in the south-western part of the plateau.

The landscape of the whole area is very diverse and contrasting, due to the great extension of the corresponding production area and the diversity of regions in different Autonomous Communities.

Crossed by the Central mountain range, Montes de Toledo and Sierra Morena, it contrasts with gently sloping plains, hills and valleys and low mountain ranges.

b) Soils. The soils in the areas where most of the holm oak wood pastures are located have been formed on siliceous materials, mainly granitic rocks and large areas of slate and sandstone. The soils are shallow and stony. The best yields are obtained with low rainfall, as rainfall waterlogs the soil, spoiling the crops.

c) Climate. The climate is continental, with long, cold winters and a long period of frost; summers are dry, hot and with strong temperature fluctuations.

In terms of rainfall, rainfall is seasonal, coinciding with autumn and winter, with the eastern area being the driest in the province.

These conditions of humidity and temperature are excellent for the production of quality hams.

d) Hydrography. The main rivers in the south-western part of the plateau (production area) are the Duero, Tagus and Guadiana with their respective tributaries.

e) Flora. The Dehesa forms a species-rich community, with evergreen, small, leathery holm oaks and an undergrowth of shrubs and lianas, together with other herbaceous species such as:

- *Agrostis medicago*

- *Hispidia*

- *Bromus*

- *Asphodelus albus*

3.- Production and processing systems

a) Production

The name 'Iberian pig' refers to a group of native pigs that have populated the Spanish dehesas since time immemorial.

This breed has its origins in the prehistoric Mediterranean wild boar, but due to migratory flows from Northern Europe, the new populations brought with them other breeds of earlier pigs derived from

the European wild boar.

The Iberian pig is a medium-sized animal, with pigmented skin, varying from black to red. The limbs are slender, resistant and uniformly dark in colour, perfectly adapted to walking long distances to obtain food.

At present, its settlement coincides with the area of implantation of the Mediterranean forest with groves of holm oaks and cork oaks, forming the ecosystem of the dehesa.

The Iberian pig makes the most efficient use of the natural resources provided by the dehesa, feeding on grass or pasture, stubble or gleanings, and acorns, the fruit of the oaks, holm oak, cork oak and, to a lesser extent, gall oak.

As for the breed, purebred Iberian animals and Iberian animals obtained from crossbreeding with the Duroc, which gives the animal precocity and improves the carcass yield, are allowed.

The female Iberian pig enters the reproductive phase between 8 and 12 months of age, at which time she can mate. After 114 or 115 days of gestation, the birth takes place. The Iberian female pig in each of its two annual births has an average of 7 to 9 piglets, weighing between 1 and 1.2 kg per piglet.

(b) Processing

The region of Guijuelo is located in the foothills of the Sistema Central, between the Sierras de Béjar and Francia, in the heart of the Dehesa Fría Castellana, with an average altitude of 1000 metres.

The winters, which last for six months, facilitate the natural drying of the pieces. The mild summers give rise to sweating, a phenomenon of vital importance as the fat infiltrates between the muscular portions causing the typical marbling. Humidity and environmental flora are also factors that intervene in the curing process of the ham.

This process lasts approximately two years, exquisitely treated by the master ham maker, resulting in a product that is characteristic of the area.

G) Authorities or Bodies responsible for verifying the product specification.

Directorate-General for the Food Industry

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Verification of the specifications at the livestock production stage may be delegated to inspection bodies accredited for the Quality Regulation for Iberian ham by the UNE EN ISO/IEC 17020 standard.

Verification of the specifications at the production stage may be delegated to certification bodies accredited against the specifications of the Guijuelo PDO by the UNE EN ISO/IEC 17065 standard.

H) Labelling

The commercial labels of each registered commercial firm that are to be used for products covered by the Guijuelo PDO will be notified to the management body in order to ensure the correct use of the designation.

In the event that a producer uses the same brand to market both protected and non-protected products, he must differentiate between them by adding the logo of the Guijuelo Protected Designation of Origin to the commercial label of the protected product.

In all cases, the use of the PDO Guijuelo logo must comply with the legally registered logo shown below.

The uses of the Guijuelo PDO logo will be regulated and adjusted to what is stipulated in the Corporate Identity Manual in force.



The product intended for consumption must bear numbered, tamper-proof seals and the corresponding label. They must bear the name and/or logo of the Guijuelo Protected Designation of Origin in a prominent position, the EU symbol and the class to which they belong according to the sales descriptions set out in section B. In addition, the optional wording 'Gran Selección' shall appear on the label where appropriate.

The seals shall be affixed at the slaughterhouse and in such a way that they cannot be re-used.

The labels shall be placed in the industry after the minimum processing period has elapsed and always before the pieces are released for consumption.