

## **PRODUCT SPECIFICATION FOR THE PROTECTED DESIGNATION OF ORIGIN “JABUGO”**

**2017**

### **A) Name of product**

"Jabugo"

### **B) Description of product**

The hams and shoulder hams covered by the “Jabugo” designation of origin are the cured fore and hind legs of 100 % pure-bred Iberian pigs or Duroc crosses with at least 75 % Iberian blood.

The following categories are based on the animals’ diet prior to slaughter and the local terms used:

a) Acorn-fed or mast-finished pigs: these pigs are intended for slaughter immediately after mast-feeding exclusively on acorns and grasses on the holm, cork and gall oak dehesas. The average weight of the consignment at the start of mast-feeding must be between 92 kg and 115 kg. The pigs must gain a minimum of 46 kg during mast-feeding over more than 60 days. Individual carcasses must weigh at least 115 kg, or at least 108 kg for 100 % pure-bred Iberian pigs.

b) Pastured, fodder-fattened pigs: these pigs are fattened under an extensive system of farming, on a diet consisting of the resources of the dehesa and feed made up primarily of grains and legumes. The pigs must spend a minimum of 60 days on the dehesa fattening prior to slaughter. Individual carcasses must weigh 115 kg, or 108 kg for 100 % Iberian pigs. The stocking density must be no more than 15 pigs per hectare.

Without prejudice to and independently of the applicable national standards, hams and shoulder hams are classified as follows on the basis of quality factors, namely breed purity, livestock management, a diet consisting exclusively of the resources of the dehesa, the minimum age at slaughter and the length of time for which the hams are cured in the natural conditions of La Sierra in the province of Huelva:

Class I “SUMMUM”: these hams and shoulder hams are produced from 100 % Iberian pigs raised in the traditional way and fed exclusively on acorns and other natural resources of the dehesa during the mast-feeding period, before being slaughtered at an age of at least 14 months and cured naturally in the unique microclimate of La Sierra in the province of Huelva.

Class II “EXCELLENS”: these hams and shoulder hams are produced from Iberian pigs with 75 % Iberian blood raised in the traditional way and fed exclusively on acorns and other natural resources of the dehesa during the mast-feeding period, before being slaughtered at an age of at least 14 months and cured naturally in the unique microclimate of La Sierra in the province of Huelva.

Class III “SELECCIÓN”: these hams and shoulder hams are “100 % Iberian pastured, fodder-fattened” or “75 % Iberian pastured, fodder-fattened” and are produced from Iberian pigs with at least 75 % Iberian blood that are allowed to range freely on the dehesa and fattened on a diet consisting of the resources of the dehesa and feed made up primarily of grains and legumes, before being slaughtered at an age of at least 12 months and cured naturally in the natural conditions of La Sierra de Huelva.

The process of making the hams must take at least 600 days for hams of less than 7 kg, 730 days for hams of 7 kg or more and 365 days for shoulder hams.

Once the maturing process in the bodega is finished, the hams and shoulder hams of the PDO Jabugo will have the following characteristics:

*Physical:*

*External appearance:* elongated, stylised, profiled typical of the traditional serrano V cut. The half-moon cut is also permitted for shoulder hams. In both cases, the trotter is left on.

*Weight:* at least 5,75 kg for “100 % Iberian hams”, 7,00 kg for “Iberian hams”, 3,70 kg for “100 % Iberian shoulder hams” and 4,00 kg for “Iberian shoulder hams”.

*Organoleptic*

External appearance: characteristic and clean external appearance, the prominent colouring being the white or dark bluish-grey colour of its mycotic flora.

Colour and appearance when cut: characteristic colour ranging from pink to purplish-red, with a shiny appearance when cut, and streaks of fatty tissue and marbling.

Flavour and aroma: the flavour of the meat is delicate, sweet and not very salty. It has a typical, pleasant aroma.

Consistency and texture: the muscle is firm in consistency, while the fatty tissue is slightly greasy and yields to pressure. It is not very fibrous but very crumbly in texture.

Fat: greasy and dense, shiny, yellowish-white in colour, aromatic and with a pleasant flavour. Its consistency varies according to the proportion of acorns in the diet.

### **C) Geographical area**

The production area for pigs whose fore and hind legs can be used to make PDO “Jabugo” hams and shoulder hams comprises the holm, cork and gall oak dehesas located in the provinces of Seville, Córdoba, Huelva, Cádiz and Málaga in the Autonomous Community of Andalusia and the provinces of Cáceres and Badajoz in the Autonomous Community of Extremadura, within the following agricultural districts:

Extremadura

— Cáceres: the districts of Cáceres, Trujillo, Brozas, Valencia de Alcántara, Logrosán, Navalmoral de la Mata, Jaraiz de la Vera, Plasencia, Hervás and Coria.

— Badajoz: the districts of Alburquerque, Mérida, Don Benito, Puebla de Alcocer, Herrera del Duque, Badajoz, Almendralejo, Castuera, Olivenza, Jerez de los Caballeros, Llerena and Azuaya.

Andalusia

— Seville: the district of Sierra Norte. — Córdoba: the districts of Los Pedroches, La Sierra and Campiña Baja. — Huelva: the districts of La Sierra, Andévalo Occidental, Andévalo Oriental and Condado Campiña. — Cádiz: La Sierra, La Janda, Campo de Gibraltar and Campiña. — Málaga: Serranía de Ronda.'

The elaboration area comprises the following thirty-one municipalities in the province of Huelva, located in the district of La Sierra:

Alájar, Almonaster la Real, Aracena, Aroche, Arroyomolinos de León, Cala, Campofrío, Cañaveral de León, Castaño de Robledo, Corteconcepción, Cortegana, Cortelazor, Cumbres de Enmedio, Cumbres de San Bartolomé, Cumbres Mayores, Encinasola, Fuenteheridos, Galaroza, La Granada de Río Tinto, Higuera de la Sierra, Hinojales, Jabugo, Linares de la Sierra, Los Marines, La Nava, Puerto Moral, Rosal de la Frontera, Santa Ana la Real, Santa Olalla del Cala, Valdelarco and Zufre.

#### **D) Proof of origin**

The evidence that the hams and shoulders of the "Jabugo" Protected Designation of Origin originate in the area are the following:

##### *Product characteristics*

The feeding of the pigs, as described in the sections corresponding to the description of the product and geographical area, can only be carried out in an extensive regime, in their natural habitat of the pastures of holm oaks, cork oaks and gall oaks. This diet and the specific qualities of the Iberian breed give the product special characteristics that can only be obtained in the production area of the PDO "Jabugo".

The elaboration area, described in the section corresponding to the geographical area, provides unparalleled climatic and ecological factors, which together with the technical and human factors of the production and curing process, give rise to a product with the qualities. characteristics that have traditionally characterized it.

Although the characteristics of the production and elaboration area give the product its hallmarks, to prove that the product originates from the area, they are complemented by the following checks and certifications that endorse and guarantee the origin of the product.

### *Checks and certification*

The dehesas destined to the rearing and fattening of Iberian pigs must be registered in the Registry of Dehesas of the PDO "Jabugo" and will be located in the production area.

The hams and shoulder hams must come exclusively from 100 % pure-bred Iberian pigs or Duroc crosses with at least 75 % Iberian blood.

All pigs whose fore and hind legs can be used to make products protected by the PDO must be identified on one ear by an ear tag or an indelible mark specific to the "Jabugo" PDO. Pigs must be marked before the start of fattening on acorn-rich pastures or under an extensive system of farming and must come from a registered farm.

Slaughterhouses and cutting rooms suitable for the slaughter and cutting of pigs destined to obtain the parts that qualify for the PDO, must be located within the production area and registered in the Registry of Slaughterhouses and Cutting Rooms. of the PDO "Jabugo".

All the hams and shoulder hams of the pigs will be identified, at the slaughterhouse, with a specific seal of the PDO Jabugo with a unique number.

Both the identified animals and limbs will be tracked.

The drying rooms and cellars suitable for the drying and maturation phases of hams and shoulders must be located within the production area and will be registered in the corresponding Registry of Dryers and Cellars of the PDO "Jabugo".

The covered pieces will be monitored throughout the manufacturing process too.

After the maturation period of the hams and shoulder hams in the cellar, and after the verification of all the documentation and other pertinent identifications, the pieces will be marked with a numbered band, accrediting the PDO Jabugo.

Operators that handle the whole finished product in order to obtain the different forms in which it is to be sold, i.e. without trotter, boned or cut into pieces, portions or slices, must be registered operators so as to ensure the traceability of the product.'

### **E) Method of production**

The hind and front limbs intended for the production of hams and shoulder hams protected by the PDO "Jabugo", will come from pigs from livestock farms registered in the Registry of Dehesas and with the conditions indicated above in section B.

Pigs that are going to be slaughtered in slaughterhouses registered in the Register of the PDO, will arrive at these slaughterhouses with at least a rest period before slaughter.

The fore and hind legs sent to the processing centres have not undergone any preserving treatment other than refrigeration and surface treatment with common salt.

Processing consists of the entire process of transforming the hind leg and foreleg into ham and shoulder ham, respectively, and includes the following stages:

*Salting:* Its purpose is to incorporate common salt and nitrifying salts into the muscle mass to promote the dehydration and conservation of the pieces, in addition to contributing to the development of the colour and typical aromas of the cured products. This process takes place at a temperature of 0-5 °C and a relative humidity of around 70-96 %.

The salting stage will vary depending on the weight of the piece, its degree of purity and the type of diet of the pigs. As a guide, one day per kilo of weight of the piece can be indicated.

*Washing:* after salting, the hams and shoulder hams are washed with water to remove any salt sticking to the surface.

They are then moulded, shaped, trimmed and hung.

*Resting (also known as "post-salting"):* The main purpose of this stage is to eliminate moisture from the pieces gradually and slowly, until the correct diffusion of the salt between the different muscle masses of the piece is achieved.

This stage takes place in chambers at controlled temperature and relative humidity, which, under normal circumstances, will be at a temperature of 2-17 °C and a relative humidity of 65-95 %, and will last between 30 and 90 days.

*Drying:* This phase is carried out with the pieces in natural drying rooms, where they remain hanging for the time necessary to achieve the natural fusion of part of the fat of their adipose protection, a process called "sweating", until it is considered that the drying is sufficient.

To homogenize and facilitate the maintenance of the aforementioned conditions throughout the dryer and that the aeration reaches the entire product equally, regardless of its location in it, the drying rooms can be provided with suitable devices, to maintain the adequate thermohygrometric grade, whose functions of impulsion, extraction and recirculation or containment, facilitate the distribution of air inside, throughout all areas, thus maintaining the same conditions for the entire product.

The total duration of the salting, resting and drying stages described above must be at least six months.

*Maturing:* After the drying stage, the hams and shoulder hams are taken to the maturing cellars, where they are classified by weight and quality upon entry. This marks the start of the maturing process during which the pieces that continue hanging, naturally acquire

the genuine characteristics of aroma and flavor typical of the microclimate and microflora of the bodegas located in the elaboration area of the PDO “Jabugo”.

The entire production process will be as follows:

Weight of the piece	Minimum elaboration time	
Ham	<7,00 Kgrs.	600 días
	>=7,00 Kgrs.	730 días
Shoulder hams	>= 3,70 Kgrs.	365 días

Hoofless, boneless, fractionated, portioned or sliced pieces may be marketed as long as the operators who carry out these practices have implemented the appropriate self-control, packaging, and labeling system and have accepted and comply with the established verification protocol by the management entity to guarantee the traceability and origin of the final product.

For this purpose, the management entity will be notified of the implementation of this practice.

## **F) Link**

The production area corresponds to the tree-covered *dehesas* of Extremadura and Andalusia. It is the processing area for PDO ‘Jabugo’ that is important when it comes to distinguishing the area from the other areas that produce Iberian ham in Spain. It is restricted to La Sierra de Huelva and has the following characteristics:

### *Landscape*

La Sierra de Huelva is the northernmost district in the province of Huelva and is in the last (westernmost) foothills of the Sierra Morena. Its 31 municipalities form a homogeneous area within the province of Huelva.

The region limits, to the North with the province of Badajoz, to the East with the Sierra Norte de Sevilla, to the West with Portugal and to the South with the region known as Andévalo. This southern limit is marked by the altitudinal step of 500 meters.

The terrain is quite rugged, but the mountains do not rank as more than medium-altitude, because the action of the network of rivers has led to the formation of a large number of alternating mountain ridges and valleys.

The arrangement of the reliefs is in accordance with the structures, so we find two different areas depending on the arrangement of their reliefs:

Northern Zone, with defined reliefs and very well aligned in a general WNW-ESE direction.

Southern Zone, in which the relief loses uniformity in the alignments due to the existence of two intersecting fault systems.

Altitudes are lowest in the outermost areas of the district and increase gradually toward its centre, culminating in a 'central triangle' known as the Serranía de Aracena. Altitudes range between 500 m and 1 042 m (Cumbre del Castaño), the average being around 700 m.

The relief is defined as an alternation of valleys and mountain ranges aligned in an Armorican direction, offering the characteristic disposition of an Appalachian relief, as it is located on the southern limit of the peneplain into which it has become. The Hercynian Mountain range of the western peninsula, dissected by a powerful hydrographic network made up of tributaries from the right bank of the Guadalquivir or the left bank of the Gadiana. This simplicity is absent in the central triangle due to the appearance of more complicated tectonics.

#### *Land:*

We will establish two primary factors for determining the different soil associations in the region, lithology and geomorphology. Thus, we find the following types of soils:

- On limestone, with rugged relief and excessive drainage: The association of eutrophic ferruginous brown soil and mesotrophic brown soil appears in these areas. They occupy very undulating areas, predominating on the northern slopes of the limestone bands of the "central triangle". They are dark red, easily erodible soils.

- On fundamentally slaty metamorphic series:

- In rugged reliefs with excessive drainage, the association of lithosol, xeroranker and mesotrophic brown soil appears. They occupy the most defined alignments, highlighting four areas of clear Armorican direction; The first two arise at the Zufre height and run parallel to the Rivera de Huelva, the southern one ending in the village of Carboneras, while the northern one crosses the entire Sierra de Huelva along the alignment formed by the Sierra Cucharera, Trastejen, Villarejo, Valle del Gato, Hinojales del Águila, Menjuana del Álamo, la Breña and la Lapa, to get lost in Portugal. The other two appear to the south of the "central triangle", the southern one being the most defined, which faithfully follows the 500m step, the topographic limit of the region with the Andévalo. They give rise to very poorly developed soils, always less than 50 cm thick. and sometimes less than 10 cm. They are very infertile soils, with very acidic pH, due to which the plant associations are degraded, mainly shrubs.

- In undulating reliefs and good drainage, they give rise to very similar soils, although they may have greater development and depth. They are the association of washed mesotrophic and fersialitic soils. Due to the scarcity of erosive processes, the soils are

deeper with non-continuous argillic horizons. They are all acidic, sometimes appearing with light reddish colors. Good pastures develop on them.

- On igneous rocks:

- In rugged reliefs with excessive drainage, they produce superficial soils with an AC profile where the bedrock frequently emerges. They occupy small areas, the most important being located on the Aroche batholith and the most rugged areas of the Campofrío batholith. The little soil formed in these conditions is coarse in texture, very acidic in pH, and highly erodible. It is classified as a xeroranker association, oligotrophic brown soil and lithosol.

- In undulating reliefs and good drainage, they give medium deep soils, brown in color, thick texture and acidic reaction. Very well represented throughout the entire Aroche valley and most of the Santa Olalla batholith. These soils appear when these conditions develop on acidic igneous rocks (granites), giving rise to the association of oligotrophic brown soil and weakly leached to leached brown soil. If, on the other hand, the conditions appear on basic or intermediate igneous rocks, the association of oligotrophic brown soil, mesotrophic soil and xeroranker develops, giving not very deep soils of neutral pH.

- In soft, flat reliefs, with moderate or poor drainage; On granites, ryalites or syenites they develop deep soils, with an ABC profile, occupying flat areas of easy flooding, constituting the association of leached brown soil and hydromorphic brown soil with pseudogley, appearing along the Ribera del Chanza and flat areas of the granitic stocks. However, on vulcanites and spilites an association appears very similar to the previous one but with a less acidic pH.

### *Climate*

The area's climate is basically determined by its latitude, which is between 37° 04' and 38° N. It therefore lies where the subtropical high-pressure belt and the subpolar low-pressure belt meet, the climate being dominated by first one and then the other, depending on the season.

The area's proximity to the Atlantic Ocean has a very significant influence on its climate, as the moist, temperate winds blow in from the west without hindrance, affecting both temperature and rainfall.

The district intercepts all the Atlantic air masses moving across Andalusia, as its central peaks are the first barrier they encounter.

The 1 000 mm isohyet coincides almost exactly with the 'central triangle'. In general, the district as a whole has quite a high level of rainfall, as it lies entirely within the 700 mm isohyet.

The highest rainfall is in winter. Rainfall in spring and autumn is almost the same, but the summer is a time of drought, which is almost total in July and August.

The year could be divided into:

- Markedly humid season, between 4 and 6 months with more than 100 mm monthly.

Dry season in July and August, with total rainfall around 30 - 50 mm.

- Two seasons, equinoctial, that serve as a transit to the previous ones through an increase, in autumn, or decrease in spring, in the level of rainfalls.

The average temperature ranges from 14.8 oC in Aracena to 18.4 oC in La Garnacha.

The hottest month is July, with average temperatures ranging from 25 oC in Aracena to 27.7 oC in La Garnacha.

The coldest month is always January, except in La Garnacha, where it is December, with temperatures ranging from 6.2 oC to 10.7 oC.

### *Hydrography*

The district of La Sierra forms the watershed for the Guadiana, Guadalquivir and Odiel river basins and has an abundance of watercourses and rain-dependent seasonal streams which flow into the area's rivers and reservoirs.

The main water courses are the Rivera de Huelva and the Aracena Reservoir in the Guadalquivir basin; the Riberas del Murtiga, Chanza and Calabozo, tributaries of the Guadiana; and the Rivera del Odiel and the Reservoir of this same river.

### *Vegetation*

La Sierra de Huelva has a surface area of 307 952 ha, of which more than 73 % (227 023 ha) is wooded. This area includes more than 120 000 ha of holm and cork oak *dehesas*.

The area's flora includes *Trifolium subterraneum* and *Periballia laevis* on sandy and decomposed granite soils, *Trifolium subterraneum* (very abundant), *Poa bulbosa* and *Periballia minuta* on holm oak pastures, and *Rumex bucephalophorus*, *Trifolium subterraneum* and *Periballia laevis* on the calcifugous soils of the cork oak *dehesas*, along with *Cistaceae* and *Genisteeae*.

### Know-how of local producers

The know-how of the local producers and processors is passed on from one generation to the next, from father to son. The finished product is the result of the customary know-how of the livestock farmers, linked to the dehesa and the Iberian pig, and of the ham and shoulder ham producers, linked to La Sierra in the province of Huelva.

The know-how of the livestock farmers enables them to maintain the delicate balance of the dehesa ecosystem through the traditional farming of Iberian pigs while respecting animal welfare. When the pigs are being fattened under an extensive system of farming, the herds are taken to the steepest and least accessible plots of land first and the flattest and most accessible plots of land last.

The master ham-maker determines exactly how long to salt the fore and hind legs; when the hams and shoulder hams should be hung in the natural drying chambers; when the windows should be opened and closed in the drying chambers to take advantage of the microclimate; when the hams and shoulder hams should be taken down to the natural maturing cellars to start the slow process of maturing; and when the hams and shoulder hams are fully cured, when their organoleptic qualities have reached their peak.

The features of the geographical environment affect both the raw material and the finished product, as the specific characteristics of PDO 'Jabugo' hams and shoulder hams are due to the following factors: production in a sustainable ecosystem, the dehesa, in which Iberian pigs are fattened under an extensive system of farming using the resources it affords; and processing in the microclimate of La Sierra in the province of Huelva.

First the hams and shoulder hams are salted. Then, they are washed, after which they are rested to allow an even distribution of salt to be achieved between the surface and the core. The hams and shoulder hams are then hung in the natural drying chambers to allow them to 'sweat', taking advantage of the microclimate. Finally, the hams and shoulder hams are moved to the natural maturing cellars to mature slowly, developing their own external mycotic flora as a result of the virtual stability of the temperature and humidity conditions over time.

The organoleptic characteristics of the hams and shoulder hams are the result of the physical, chemical and biological reactions undergone by the nutritional components of the acorns (especially their lipid content) and natural herbage when they are metabolised by the Iberian pig and, subsequently, during the slow and gradual curing of the ham or shoulder ham, a process where the following factors come into play: the geographical location is the most southerly area in the European Union in which ham is produced, which means that it has hot summer days; it is in the mountains, which means that it has cool summer nights and cold winters; and it is the first mountain range on which storms coming in from the Atlantic Ocean shed their rain, which means that humidity is high throughout the year.

The marbling, the colour of the lean meat and the shiny appearance of the slices are due to the breed of pig, the fact that they are free to roam and the nutritional components of the dehesa. The smooth, velvety feel of the slices to the touch and in the mouth is the result of the fluidity of the fat, because the higher the quantity of acorns in the pig's diet, the lower the melting point. The aroma derives from the pig's nut and plant-based diet of acorns and natural herbage and the long, slow curing process. The flavour maintains a subtle balance between the saltiness resulting from the salting process and the sweetness resulting from the duration of salting, determined by the master ham-maker, and the components derived from prolonged metabolisation. Lastly, it has an intense and particularly persistent aftertaste, which is the result of the large fluctuations between daytime and night-time temperatures in the summer during the natural drying process and of the slow natural maturing process which takes place throughout the year. Furthermore, because of the pigs' diet during mast-feeding and the physical exercise

they get, the hams and shoulder hams are succulent, but also have a firmer muscle texture and more marbled appearance.

The use and renown of the geographical name 'Jabugo', the accuracy of the name and its link to the geographical area are supported by the historical events outlined below:

The Iberian pig originates as a result of the cross between the *Sus Escofra Ferus* and the *Sus Escofra Mediterraneus*, resulting in an animal with large accumulations of fat that predominate over the muscular conformation, giving rise to lipid infiltrations in its muscles, the result of a diet rich in carbohydrates offered by the ecological system in which it develops, dominated by the Mediterranean quercine forest.

Historically, the municipal charter of Montánchez, which dates from 1236, already contains references to dehesas dedicated exclusively to producing acorns to feed pigs and lays down laws for their protection.

Historical evidence of the production of pigs and acorns is also provided by Lope de Vega in his famous Epistle to Gaspar de Barrionuevo, from the 1604 publication *Rimas* [Rhymes]:

'... Cured ham from a Spanish pig,  
from the famous mountains of Aracena,  
where Arias Montano fled from the world ...'

In Cumbres Mayores, already in the year 1772 there was the Brotherhood of San Antón Abad, founded as "Cofradía de Matarifes y Arrieros", which indicates an activity closely related to pigs.

Since before 1970, attempts have been made to obtain the Designation of Origin for hams and shoulder hams produced in the Sierra de Huelva, which for various reasons could not materialize until the B.O.E. on 3/7/95, publishes an Order from the Ministry of Agriculture, Fisheries and Food that provisionally recognized the Designation of Origin "Jabugo". On 5/2/95, the B.O.E. published a Resolution appointing the members of the Provisional Regulatory Council, finally publishing the Regulation of the Denomination of Origin on 7/18/95.

Many centuries ago, with the development of commerce, ham started to be produced in La Sierra by small artisanal producers, one of which was registered in Jabugo in 1895 and, by 1905, had built up a commercial network which included Seville, Jerez de la Frontera, Puerto de Santa María, San Fernando and Cádiz as distribution hubs for its products. In 1883/1884, 400 pigs were slaughtered in the municipality of Jabugo.

Jabugo is the municipality in La Sierra with the most Iberian ham processors.

An internet search for the term 'Jabugo' currently results in almost half a million national and international hits, the great majority referring to ham.

The municipality of Jabugo is practically at the heart of La Sierra in the province of Huelva in Andalusia (Spain), the area in which PDO 'Jabugo' is processed, which comprises a further 30 villages that share a common history, microclimate and distinctive 'ham culture'.

#### **G) Authorities or bodies verifying compliance with the product specification**

Dirección General de la Industria Alimentaria  
Ministerio de Agricultura, Alimentación y Medio Ambiente.  
Paseo Infanta Isabel, 1. 28014. Madrid.  
Ph: (34) 91 3475361/8477 Fax: 34 91 3475700  
E-mail: [dgia@magrama.es](mailto:dgia@magrama.es)

#### **H) Labelling**

The labels of each bodega that sells hams and shoulders certified by the PDO "Jabugo", must bear prominently the name of the PDO, in addition to the data generally determined by current legislation. Before the labels are put into circulation, they must be notified to the management entity, for the purpose of review to guarantee the correct use of the Designation and ensure that consumer confusion is avoided.

All protected hams and shoulder hams released for consumption must bear the numbered seals and labels of the "Jabugo" PDO, on which the name of the designation of origin must be prominently displayed, while the label must also show the product class. The seals must be affixed in the slaughterhouse and cutting room in such a way that they cannot be re-used, while the numbered label must be affixed when the product leaves the maturing cellar.

In the specific case of hams and shoulder hams sold wrapped or sheathed, they must also bear an external label, on which all the details displayed on the seal must be faithfully reproduced. The external label must also bear the information required by the legislation in force and an advisory note to the consumer describing the identifiers that must be borne by the ham or shoulder ham inside.

A register is to be established of notified trademarks and labels for the sale of protected products.'