

**PRODUCTION REGULATIONS
FOR THE PROTECTED GEOGRAPHICAL INDICATION
OF MORTADELLA BOLOGNA**

Article 1 (Name)

The Protected Geographical Indication “Mortadella Bologna” is reserved for the production of cold meat that is in accordance with the conditions and the requirements established in this document of production regulations.

Article 2 (Area of production)

The area of Mortadella Bologna processing comprises the territories of the following Regions or Provinces:

Emilia Romagna, Piedmont, Lombardy, Veneto, Province of Trento, Tuscany, Marches and Latium.

Article 3 (Raw materials)

Mortadella Bologna is constituted of pork meat obtained from striated muscles belonging to the carcass, reduced to a fine grain with the mincer, cubed lardons of pork throat fat, salt, whole grain and/or ground pepper, encased in natural or synthetic casings and cooked for a prolonged period of time in dry air ovens. Furthermore, the following may be used: demucused pig stomachs, hard pork fat, water in accordance with good industrial techniques, natural seasoning, spices and aromatic plants, pistachio, sugar with a maximum dose of 0,5%, nitrate of sodium and/or potassium up to a maximum dose of 140 parts per million, ascorbic acid and its sodic salt. Seasoning used for smoking may not be used.

Meats that have been mechanically separated may not be used.

Article 4 (Processing method)

The appropriately heat treated meat components undergo refinement and homogenisation. The resultant mixture is introduced into the grinding machine which reduces the granularity of the different components by passing through a series of plates with holes of decreasing diameter, each one preceded by a

knife. The type and sequence of the cutting machinery are related to the composition of the mixture, to the temperature of the power source and the characteristics of the grinding machine. However, the exit plate must have holes no greater than 0,9 mm. The refined mass resultant from this process cannot undergo further grinding processes and its temperature cannot exceed +1° C.

The lardons are prepared by cubing the pork throat fat, heating, then washing in water and draining.

The mixing of all the components must take place in vacuum or atmospheric pressure machines.

After the mixing and the subsequent encasing, the product is cooked in dry air ovens. The extent of the treatment is linked to the diameter of the product and, however, the temperature at the core of the product should not be less than 70° C.

After cooking, the product must be rapidly cooled.

The temperature at the core must reach values of less than 10° C in the shortest time possible.

Article 5 (Characteristics)

Mortadella Bologna that is ready for consumption demonstrates the following organoleptic, chemical and physical characteristics:

ORGANOLEPTIC CHARACTERISTICS

External appearance: oval or cylindrical shape.

Consistency: the product must be compact and non-elastic.

Appearance when cut: the cut surface must be smooth and uniformly bright pink in colour. The slice must contain white pearly squares of adipose tissue possibly joined to fractions of muscle in not less than 15% of the total mass. The squares must be well-distributed and adherent to the mixture. There must be no sacs of fat and gelatine and the film of fat must be moderate.

Colour: uniform bright pink.

Odour: typical aromatic aroma.

Taste: typical and delicate flavour without traces of smoke.

CHEMICAL AND PHYSICAL CHARACTERISTICS

Protein totals	min.	13,5%
Collagen/protein ratio	max.	0,20
Water/protein ratio	max.	4,10
Fat/protein ratio	max.	2,00
PH	min.	6

Article 6 (Controls)

Apart from the competences assigned by law to the official factory veterinary doctor (U.S.L.¹) – who in accordance with chapter IV “control of the production” of Italian legislative decree of December 30, 1992, No. 537, checks and through a suitable inspection controls that the meat-based products respond to the production criteria established by the producer, and, in particular, checks that the composition really corresponds to the declaration on the label, this function being attributed particularly in the case where a commercial name is used of which chapter V, point 4 of the legislative decree cited above (“the commercial name followed by the reference to the regulation or to national law which authorises it”) – the supervision of the application of the regulations in the present production regulations document is undertaken by the Ministry of Agricultural, Food and Forestry Resources which for the supervision of the production and sale of “Mortadella Bologna” can utilise the Industrial Meats Association or similar organisation constituted by the producers, in compliance with the regulations of Article 10 of the EEC Regulation No. 2081 of July, 14, 1992.

Article 7 (Designation and presentation)

The designation of the Protected Geographical Indication “Mortadella Bologna” is untranslatable and must appear on the label in clear, indelible letters, clearly distinguishable from all other writing, and must be immediately followed by the mention of “Protected Geographical Indication” and/or by the acronym “IGP” that must be translated into the language in which the product is being marketed.

It is forbidden to add any qualification whatsoever that has not been expressly provided for.

However, the use of information is allowed that refers to names or companies or private marks provided that the meaning does not praise the product or otherwise mislead the purchaser.

Mortadella Bologna can be sold unpackaged or otherwise whole, in portions or slices in vacuum or modified atmosphere packages. The processes of packaging, slicing or portioning must take place under the supervision of the control structures indicated in Article 6, exclusively in the area of production indicated in Article 2.

¹ This is an acronym for “Unità Sanitaria Locale” that means “Local Public Health Unit” (translator’s note).

HISTORICAL NOTES AND CONNECTIONS WITH THE TERRITORY OF MORTADELLA BOLOGNA

The mortadella from Bologna is the most famous cold meat of traditional Bolognese gastronomy whose historical origins lie somewhere in the distant XVI century.

From the late Renaissance period onwards, there are numerous traces of this product in literary and historical testimonies of various eras.

In more recent times, the tradition of a typical mortadella has been maintained and has spread from its original production area to contiguous territories, following the diffusion of food products and their related commercial trade.

Apart from the historical testimonies, it is beyond doubt that this product is a patrimony of the traditional gastronomy from Emilia, widely used locally and then extended to contiguous areas.

Concerning the territorial connection, the determinant human factor is the existence of qualified skilled artisans who, from generation to generation, transmitted the traditions established throughout the centuries.