

Council Regulation (EEC) No 2081/92

Application for registration: Art. 5 () Art. 17 (x)

PDO (x) PGI ()

National application No...

1. Responsible department in the Member State:

Name: Bundesministerium der Justiz
Address: Heinemannstr. 6
53175 Bonn
Tel: 0228-58-0 Fax: 0228-58 45 25

2. Applicant group:

(a) Name: Bäuerliche Erzeugergemeinschaft
Schwäbisch Hall w.V.
(b) Address: Haller Strasse 20
74549 Wolpertshausen

c) Composition: producer/processor (x) other ()

3. Name of product: Schwäbisch-Hällisches Qualitäts-
schweinefleisch

4. Type of product (see list in Annex VI): meat

5. Specification:

(summary of requirements under Article 4(2))

(a) name: see 3

(b) description: The quality pigmeat is produced from pigs of the breed Schwäbisch-Hällisches Landschwein in accordance with the binding producer directives of the Bäuerliche Erzeugergemeinschaft Schwäbisch Hall (Farmer Producer Association of Schwäbisch Hall). The meat differs in colour, flavour, meat fibre, bacon quality and marbling from other pork in the shops.

(c) geographical area: Administrative districts of Schwäbisch Hall and Hohenlohekreis, Ostalbkreis, Ansbach, Taubertbischofsheim and Rems-Murr-Kreis.

(d) proof of origin: The ancient breed Schwäbisch-Hällisches Landschwein is proved by documentation and distinctions to have been reared and marketed in the area around Schwäbisch Hall since 1820.

(e) method of production: The genetic basis for production is the ancient breed Schwäbisch-Hällisches Landschwein which is stress resistant, vital, healthy and satisfying. Classical farming

animal rearing methods are used with a selection of the best, healthiest, most fertile and resistant animals with the best meat quality and pragmatic pairing. The feed should come from the farm, but at least 80% of it from Baden-Württemberg. The pigs are slaughtered under own management at the town slaughterhouse in Schwäbisch Hall in accordance with good practice on animal welfare and with no loss to quality. Binding norms are from the provisions of the CMA seal of quality for quality meat production.

(f) link to geographical area: Production is only according to the binding producer directives of the BES in the six districts mentioned. Slaughtering and cutting is only in the slaughterhouse in Schwäbisch Hall.

(g) inspection body:

Name: Regierungspräsidium Karlsruhe
Address: Schlossplatz 1-3
76131 Karlsruhe

Also

Name: Lacon GmbH
Address: In der Spöck
77656 Offenburg

(h) labelling: Reference to protection as "protected designation of origin" (g.U.)

(i) national requirements (if any):

- guidelines of the Deutsches Lebensmittelbuch (German food register)
- directives on meat products
- general food provisions, particularly of the meat regulation

TO BE COMPLETED BY THE COMMISSION

EC No.: G/DE/1272/26.01.94

Date of receipt of the full application: 20.05.97