C/2025/4995

9.9.2025

Publication of the communication of an approved standard amendment to a product specification of a geographical indication in accordance with Article 5(4) of Commission Delegated Regulation (EU) 2025/27 [1]

(C/2025/4995)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

(Article 24 of Regulation (EU) 2024/1143)

'Dalmatinski pršut'

EU reference number: PGI-HR-01205-AM01 – 11.6.2025

1. **Name of product**

'Dalmatinski pršut'

2. **Geographical indication type**

☑ PGI

☐ PDO

☐ GI

3. **Sector**

☑ Agricultural products

☐ Wines

☐ Spirit drinks

4. **Country to which the geographical area belongs**

Croatia

5. **Member State authority communicating the standard amendment**

Name(s)

Ministry of Agriculture, Forestry and Fisheries

6. **Qualification as standard amendment**

The amendment to the product specification does not include a change to the name of the protected geographical indication or to the use of that name. There is no risk of voiding the link to the defined geographical area of production, nor does the amendment entail any additional restrictions on the marketing of the product.

7. **Description of the approved standard amendment(s)**

Title

Standard amendment of point 2 of the product specification (sub-point 2.2. Description of the raw material)

[1] Commission Delegated Regulation (EU) 2025/27 of 30 October 2024 supplementing Regulation (EU) 2024/1143 of the European Parliament and of the Council with rules concerning the registration and the protection of geographical indications, traditional specialities guaranteed and optional quality terms and repealing Delegated Regulation (EU) No 664/2014 (OJ L, 2025/27, 15.1.2025, ELI: http://data.europa.eu/eli/reg_del/2025/27/oj).

Description

The amendment concerns sub-point 2.2 (Description of the raw material). In the section on meat temperature, the lower temperature threshold for keeping legs during storage and transport has been changed from 1 °C to–2 °C.

The previous wording:

'Cooling means that during storage and transport legs must be kept at a temperature between – 2 °C and 4 °C and may not be frozen. When a leg is delivered to the production site, its internal temperature is between 1 °C and 4 °C.'

has been replaced by:

'Cooling means that during storage and transport legs must be kept at a temperature between – 2 °C and 4 °C and may not be frozen. When a leg is delivered to the production site, its internal temperature is between – 2 °C and 4 °C.'

Reasons

The reason for the amendment is that the previous narrow temperature range is difficult to maintain in refrigerated vehicles. In addition, temperature recorders often show readings that are one or two degrees lower than the required temperature.

☑ The amendment affects the single document.

Title

Standard amendment of point 2 of the product specification (sub-point 2.3. Description of the finished product)

Description

In sub-point 2.3 concerning the description of the finished product, the lower moisture content threshold has been reduced from 40 % to 30 %.

The previous wording:

'In addition to the above-mentioned organoleptic qualities, "Dalmatinski pršut" must exhibit the following chemical properties:

(a) moisture content between 40 % and 55 %;

(b) water activity (aw) below 0,93;

(c) salt (NaCl) content between 4,5 % and 7,5 %.'

has been replaced by:

'In addition to the above-mentioned organoleptic qualities, "Dalmatinski pršut" must exhibit the following chemical properties:

(a) moisture content between 30 % and 55 %;

(b) water activity (aw) below 0,93;

(c) salt (NaCl) content between 4,5 % and 7,5 %.'

Reasons

The reason for the amendment is that the process of certifying larger hams revealed the moisture content of larger hams, which took longer to cure, to be often lower than 40 %, without this compromising any organoleptic properties.

The fact that, even with a moisture content between 30 % and 40 %, the hams retain their organoleptic properties is supported by the scientific publication Sensory characteristics of dry cured ham Dalmatinski pršut: Influence of water content and packaging for long period chilled storage (Sandra Petričević, Eddy Listeš, Taja Bogdanović, Tomislav Dujić and Irena Listeš; Veterinarska Stanica No 55 (2024), 6; p. 641–655).

☑ The amendment affects the single document.

Title

Standard amendment of point 5 of the product specification (sub-point 5.1 Salting of the hams)

Description

In sub-point 5.1, which concerns the salting stage, the instructions on handling the legs after the second salting have been amended.

The last sentence of sub-point 5.1, which originally read:

'After 7–10 days (depending on leg size), the legs must be salted again and placed with their medial side down to rest for another 7–10 days.'

has been replaced with the following sentence:

'After 7–10 days (depending on leg size), the legs must be salted again and left to rest for another 7–10 days, always placed with their medial side up.'

Reasons

Sub-point 5.1 previously stated that the legs must be placed with the medial side down; this practice was rooted in the traditional ways of makers of dry cured hams in Dalmatia. Over time, the technological processes used in the production of dry cured hams have been improved, in particular thanks to greater involvement of specialists, i.e. meat processing experts, and the modernisation of plant, including the construction of new facilities and the use of modern equipment. As the production process was being improved, it was established that, from the point of view of the technological process of making dry cured ham, the placing of the legs with their medial side facing down during the salting stage was not consistent with contemporary expert practice.

☐ This amendment affects the single document.

Title

Standard amendment of point 5. of the product specification (new sub-point 5.3 Pre-resting of the hams and new sub-point 5.4 Resting of the hams)

Description

Two new technological stages have been added after the pressing stage: pre-rest and rest, as described in the two new sub-points: 5.3 and 5.4.

The following new sub-point 5.3 Pre-resting of the hams has been added:

'The technological stage of pre-resting the hams begins by tying a string around the leg or suspending it from a stainless steel hook passing through the leg above the hock (tuber calcanei). The legs are then hung on racks and subjected to intensive air circulation (turbo system) whereby the air moves from the bottom up. This facilitates the intensive drying of the legs around the head of the femur. This step also helps the salt spread throughout the leg, balancing the concentration of salt on the surface with that within the meat, which prevents spoilage. The temperature throughout this stage, which lasts at least 14 days, must be 1–4 °C, while the relative humidity must be within the 65–75 % range.'

The following new sub-point 5.4 Resting of the hams has been added:

'After the pre-resting stage, the legs are transferred to the resting chambers. Air circulation during this stage is less intensive; the air is directed so as to favour the correct drying of the legs around the knuckle and the light drying of the surfaces not covered with skin (drying in cool conditions prevents the formation of surface crust and facilitates the correct diffusion of water from the centre towards the surface). This stage lasts at least four weeks. The temperature throughout this stage must be 2–6 °C, while the relative humidity must be within the 75–85 % range.

Once rested, the legs are rinsed with clean warm water (approximately 45 °C) and left to drain.'

After two new stages were added to the technological procedure, the numbering of the subsequent stages of production had to be modified. Therefore, the previous point 5.3 has become point 5.5; the previous point 5.4 has become point 5.6; the previous point 5.5 has become point 5.7.

Reasons

These stages help accelerate the drying of the raw legs by bringing down the water content in the dry matter, which used to be achieved by airing the rooms and allowing the air to circulate naturally, in particular when the Bora (a cold and dry wind) was blowing. Although the region of Dalmatia, where 'Dalmatinski pršut' is produced, is known for frequent Bora winds, these winds have become rarer due to climate change. This has made it necessary to artificially circulate the air in the drying chambers, where the fans are placed in such a way as to ensure that the legs dry evenly.

☐ This amendment affects the single document.

Title

Standard amendment of point 5 of the product specification (sub-point 5.5 Smoking and drying of the hams)

Description

The first sentence in sub-point 5.5 Smoking and drying of the hams (previously sub-point 5.3) has been amended so that the beginning of the description of the smoking and drying stage takes account of the two new stages of production.

The previous sentence:

'The legs, correctly salted, rinsed and drained, are tied up by a string or suspended from a stainless steel hook passing through the leg above the hock (tuber calcanei) and transferred to another, perfectly clean room (chamber) for the temperature to be evened out before smoking.'

has been replaced by the following sentence:

'After the pressing stage, if they have not been through the pre-resting and resting stages, the legs are tied up by a string or suspended from a stainless steel hook passing through the leg above the hock (tuber calcanei) and transferred to another, perfectly clean room (chamber) for the temperature to be evened out before smoking.'

Reasons

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☐ This amendment affects the single document.

Title

Standard amendment of point 5 of the product specification (sub-point 5.6 Maturing of the hams)

Description

Sub-point 5.6 on the maturation of the hams (previously sub-point 5.4) now includes the possibility of filling in any cracks occurring on the medial side with pure ground pig fat or lard. In addition to using ground pig fat, a mixture of lard and wheat or rice flour can also be used for filling in cracks.

The previous sentence:

'During the maturation stage, any cracks that appear on the medial side may be filled in using a mixture of ground pig fat combined with wheat or rice flour and salt.'

has been replaced by the following sentence:

'During the maturation stage, any cracks that appear on the medial side may be filled in with ground pig fat or lard or a mixture of ground pig fat or lard with wheat or rice flour and salt.'

Reasons

Filling the cracks with ground pig fat or lard, without the express requirement to mix the fat or lard with wheat or rice flour, makes for a simpler and faster technological procedure, since pure pig fat or lard is in fact softer and therefore easier to shape and apply to any cracks in the hams. The use of pure pig fat or lard on hams produced outside the 'Dalmatinski pršut' PGI scheme has shown that the method is equally effective and achieves the same goal as the application of fat or lard mixed with wheat or rice flour.

☐ This amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

'Dalmatinski pršut'

EU reference number: PGI-HR-01205-AM01 – 11.6.2025

1. **Name(s)**

'Dalmatinski pršut'

2. **Geographical indication type**

☐ PDO

☑ PGI

☐ GI

3. **Country to which the defined geographical area belongs**

Croatia

4. **Description of the agricultural product**

4.1. *Classification of the agricultural product in accordance with the Combined Nomenclature heading and code, as referred to in Article 6(1) of Regulation (EU) 2024/114*

16 – PREPARATIONS OF MEAT, OF FISH, OF CRUSTACEANS, MOLLUSCS OR OTHER AQUATIC INVERTEBRATES, OR OF INSECTS

4.2. *Description of the agricultural product to which the registered name applies*

'Dalmatinski pršut' is a preserved dry-cured meat product made of a pig's leg, with the bone, skin and subcutaneous fat.

'Dalmatinski pršut' does not contain any additives (nitrites, nitrates, potassium sorbate, ascorbic or propanoic acids), except sea salt.

'Dalmatinski pršut' has the following organoleptic properties:

(a) external appearance: free of any cracks, cuts or loosely hanging muscle tissue or rind, and without prominent wrinkling of the skin;

(b) cross-section: the subcutaneous fat is white to pinkish-white, while the muscle meat is evenly red to light red;

(c) aroma: aroma of fermented, salted, dried and smoked pigmeat, without any extraneous smells (of tar, oil, raw meat, wet or dry grass); the aroma of the smoke is mild;

(d) taste: slightly salty to salty;

(e) texture: soft.

'Dalmatinski pršut' has the following chemical properties:

(a) moisture content between 30 % and 55 %;

(b) water activity (aw) below 0,93;

(c) salt (NaCl) content between 4,5 % and 7,5 %.

At the time of placing on the market, 'Dalmatinski pršut' has a minimum weight of 6,5 kg and has matured for at least 12 months counted from the start of processing.

'Dalmatinski pršut' is produced from fresh pork legs, on the bone, obtained from pigs from commercial meat breeds, cross-breeds or breeding lines, or cross-breeds of any combination thereof.

The minimum weight of a trimmed leg is 11 kg.

Meat quality: a fresh leg must display no discernible signs of trauma. The meat is reddish-pink, firm in texture and free of surface wateriness (RFN).

Pale, soft and exudative meat (PSE), dark, firm and dry meat (DFD), meat that has desirable colour but is soft and exudative (RSE) and meat that is firm and non-exudative but pale (PFN) may not be used.

At the time of its delivery to the production site, the pH of a pork leg, as measured in the area of the semimembranosus muscle, is between 5,5 and 6,1.

Fat cover: the minimum thickness of the subcutaneous fat, with the skin, on the outer part of a trimmed leg, measured vertically below the femur head, is 15 mm.

The fat covering along the whole of the rounded edge of the leg is sufficient to prevent the skin from separating from the underlying muscle.

Temperature of the meat: when a leg is delivered to the production site, its internal temperature is between 1 °C and 4 °C.

During storage and transport, fresh legs are kept at a temperature of between – 2 °C and 4 °C. The legs may not be frozen.

The leg must be salted between 24 and 96 hours after the pig is slaughtered.

4.3. *Derogations on sourcing of feed (for products of animal origin designated by a protected designation of origin only) and restrictions on sourcing of raw materials (for processed products designated by a protected geographical indication only)*

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4.4. *Specific steps in production that must take place in the identified geographical area*

All stages in the production of 'Dalmatinski pršut', from the salting of fresh legs to their pressing, smoking, drying and maturing, must take place within the geographical area specified in section 4.

4.5. *Specific rules concerning packaging, slicing, grating etc. of the agricultural product the registered name refers to*

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4.6. *Specific rules concerning labelling of the product the registered name refers to*

After the end of the maturing stage, the hams are hot-branded with a brand mark comprising the common symbol of 'Dalmatinski pršut' and the producer code, which is identical to the veterinary control number of the facility.



When placed on the market, the product must bear the name 'Dalmatinski pršut' and the common symbol. The name 'Dalmatinski pršut' must be clearly legible and indelible, and must be sufficiently large and highlighted through type and colour to stand out more clearly than any other wording.

All users of the designation of origin who place the product on the market in accordance with its specification have the right to use the common symbol, under the same conditions.

4.7. *Concise definition of the geographical area*

The production of 'Dalmatinski pršut' takes place in Dalmatia. The northern boundary of the production area runs through the town of Novalja, the municipality of Kolan, the town of Pag, the municipalities of Starigrad and Jasenice, the town of Obrovac, the municipality of Ervenik and the town of Knin. To the east, the boundary traces the state borders with Bosnia and Herzegovina, and Montenegro. To the south and west, the area is demarcated by the maritime state border with the Italian Republic.

5. **Link with the geographical area**

The causal link with the geographical origin (sic) is based on

☑ reputation

☑ given quality

☐ other characteristics of the product

Summary of the link

The link between 'Dalmatinski pršut' and the geographical area where it is produced is based on the product's characteristics that stem from the traditional production method, and also on the reputation which this regional product has attained nationwide.

Specificity of the area

Natural factors

'Dalmatinski pršut' is produced throughout the geographical area of Dalmatia, which is the longest and largest stretch of Croatian coast along the Adriatic. Dalmatia comprises islands, the coast and the sub-Mediterranean hinterland. The coast, the islands and the mountainous hinterland generally run parallel to each other north-west to south-east. The hinterland is mountainous, with typical karstic features.

The climate in Dalmatia is Mediterranean, with warm, dry summers and mild, humid winters. In winter, the mean temperature is 3,6–9,0 °C, while the mean temperature for summer is 24,7–25,3 °C. Relative humidity over the year ranges from 56 % to 76 %. A typical climatic phenomenon of the area is the Bora, a dry and cold wind that prevails in the winter period and blows on average 130 days in a year. The combined effects of these climatic factors create conditions that help 'Dalmatinski pršut' to dry and mature.

Human factors

Thanks to the readily available sea salt and the favourable climate, the people of Dalmatia were very quick to adopt the skill of preserving pigmeat through salting and drying from the ancient Romans. Since then pršut-making know-how has been passed on down the generations, developing over time into a production process that is considered as traditional in Dalmatia.

Traditional know-how runs through all stages in the production of 'Dalmatinski pršut'. Pršut-makers in Dalmatia select quality hams that weigh at least 11 kg and have a fat and rind cover of at least 15 mm. Before salting they massage the leftover blood out of the ham, particularly from the femoral artery, to prevent spoiling during the drying and maturation stage. The skill of the pršut-makers also comes to the fore when determining the duration of salting and pressing the ham, which depends primarily on its weight.

Special attention is paid to the method and duration of smoking, and the selection of the wood. In fact, originally 'Dalmatinski pršut' used to be preserved mainly by salting and drying rather than smoking. The smoking of 'Dalmatinski pršut' during the drying stage – which took place next to the hearths in old kitchens or in drying huts with porous roofs – was introduced to dispel the humidity during rainy and wet weather. As soon as the weather changed and the Bora blew again, the hams would be taken out to dry in the air.

The makers of 'Dalmatinski pršut' learned that smoked meat cured better and kept even longer thanks to the antioxidant and bactericidal properties of the smoke, which is why they smoked the hams even in dry weather when it was not really necessary to hang them next to the hearths. Although in today's production method smoke is no longer needed as a meat preservative, it is still used in the making of 'Dalmatinski pršut' to confer that unique and distinctive aroma of smoked and dried pigmeat. Today smoking is a separate production procedure using cold smoke obtained by burning hornbeam (*Carpinus* sp.), oak (*Quercus* sp.) or beech (*Fagus* sp.) hardwood or shavings, which have traditionally been used as fuel wood by the local households.

Specificity of the product

The uniqueness of 'Dalmatinski pršut' is primarily reflected in its organoleptic properties, which are the result of the production process.

Its characteristic organoleptic property is its aroma, a combination of fermented, dry pigmeat and a mild smokiness. Research has shown differences in the composition of volatile substances between 'Dalmatinski pršut' and six other dry-cured hams from southern European countries, most notably in the presence of phenols (guaiacol, phenol, o-cresol, m-cresol, 2,5-xylenol, 2,6-xylenol, and 2,6 dimethoxyphenol), in all samples of 'Dalmatinski pršut'. Given that the production procedure of the other hams does not involve smoking, it is highly probable that the smoke aroma is imparted by the abovementioned phenols (Igor Jerković, Josip Mastelić, Snježana Tartaglia: A study of volatile flavour substances in Dalmatian traditional smoked ham: Impact of drycuring and frying, Food Chemistry 104 (2007), p. 1038).

'Dalmatinski pršut' is also distinguished by the slightly salty to salty taste, its soft texture and evenly red to light red colour.

Causal link between the area and the product's characteristics

The link between the characteristics of 'Dalmatinski pršut' and its area of production is reflected primarily in the use of the traditional production method, which has been passed on down the generations. Owing to the traditional production skills, 'Dalmatinski pršut' has the special characteristics that have helped it attain its reputation.

The main distinctive feature of 'Dalmatinski pršut' is its characteristic mild smoky aroma. Smoking, therefore, is a particularly sensitive stage in production, during which pršut-makers must pay special attention to selecting suitable types of firewood, and to the quantity of smoke and the duration of the smoking process, which mainly depend on the weight of the legs and the weather at the time of smoking. If these parameters are not chosen correctly, the result can be an overwhelming aroma of smoke, discolouration of the rind and tougher consistency of the meat that does not melt as easily in the mouth.

The skill of pršut-makers during the maturation period is reflected in the correct control of air flow, temperature and relative humidity, allowing the metabolic processes to run at the appropriate rate and thus preventing rapid, or excessive, drying-out that results in tougher meat and loss of the evenly red to light red colour across the width of the muscle tissue on account of the darkening of the edges.

Thanks mainly to its mild smoky aroma, 'Dalmatinski pršut' has for a long time now gained recognition beyond the production area.

In the late 1930s, Rudolf Bergštajn, an inn owner from the town of Varaždin, advertised in a local weekly that his guests were welcome to sample '[...] the real "Dalmatinski pršut" [...]' (Hrvatsko jedinstvo No 60, 1938, Varaždin, p. 8).

The popularity of 'Dalmatinski pršut' expanded rapidly in the 1960s, when the increase in demand fuelled production, which was organised on a cooperative basis.

In their contribution to the trade newsletter Meso (2006), M. Krvavica and J. Đugum state that 'Traditional Croatian pršut varieties, including "Dalmatinski pršut", [...] boast characteristics that certainly rank them among the highest quality pršuts [...]'. This goes to show that 'Dalmatinski pršut' is still to this day recognised for its quality and the traditional production method.

Producers of 'Dalmatinski pršut' regularly exhibit at the National Pršut Fair, which has been organised in Sinj since 2006 and also hosts international participants, and at the International Prosciutto Fair, organised in Tinjan since 2007, where they often win championship titles. 'Dalmatinski pršut' won championship titles and gold medals in 2009, 2010 and 2013 at the International Agriculture Fair in Novi Sad, Serbia.

With the expansion of tourism in the mid-1990s and the growing demand for typical local produce, 'Dalmatinski pršut' has become a distinctive Dalmatian delicacy and, in economic terms, a major traditional food product in Croatia.

Reference to the electronic address (url) of the published specification

https://poljoprivreda.gov.hr/UserDocsImages/dokumenti/hrana/zoi-zozp-zts/dokumenti-zoi-zozp-zts/Izmijenjena%20Specifikacija%20prosinac%202024.pdf