C/2026/4664

1.9.2026

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/2026/4664)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Kraška panceta'

EU reference number: PGI-SI-0833-AM02 – 4.6.2026

1. **Name of product**

'Kraška panceta'

2. **Geographical indication type**

☐ PDO

☑ PGI

3. **Sector**

☑ Agricultural products

☐ Wines

☐ Spirit drinks

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

Slovenia

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

Title

Ministry of Agriculture, Forestry and Food

6. **Qualification as standard amendment**

The amendments are considered standard amendments because they:

— do not include a change in the name of the geographical indication or in the use of that name,

— do not risk voiding the link with the geographical area, and

— do not entail further restrictions on the marketing of the product.

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

Title

1. Change in temperature regime for the storage of mature Kraška panceta

[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 statement 'The mature products are stored in the dark at a temperature of 8 to 10 °C' in Chapter 8 of the Specification, entitled 'Common technological bases for the production of Kraška panceta in pieces', has been replaced by 'The mature unwrapped products are stored in the dark at a temperature of up to 10 °C, while the wrapped (vacuum-packed) products are stored under a temperature regime of up to +8 °C'.

The reason for this amendment is that the existing temperature regime for the storage of Kraška panceta is considered to be inappropriate after doubts were expressed about it in assessments.

When mature Kraška panceta has met the prescribed conditions it is vacuum-packed whole. This prevents any unnecessary additional drying of Kraška panceta. Vacuum-packed Kraška panceta is stored at a temperature of up to +8° C.

☐ The amendment affects the single document.

Title

2. Labelling of Kraška panceta

Description

The second paragraph '"Kraška panceta" must also be identified with the words "protected geographical indication" and the national quality symbol, as well as the EU quality symbol once protection has been obtained at EU level' is deleted in full from Chapter 10 of the Specification – Labelling of Kraška panceta.

A new second paragraph 'A brand mark and logo are available to producers at the association.' has been added.

The second paragraph has been deleted because the content is no longer relevant. The subject matter is already governed by existing EU or national rules. Kraška panceta was registered back in 2012, and Regulation (EU) 2024/1143 therefore applies to labelling. Identification with the national quality symbol is governed by national legislation, which provides that the use of the national quality label is voluntary.

The new second paragraph is intended to further clarify where certified producers can obtain the brand mark and logo.

☑ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

'Kraška panceta'

EU reference number: PGI-SI-0833-AM02 – 4.6.2026

1. **Name(s)**

'Kraška panceta'

2. **Geographical indication type**

☐ PDO

☑ PGI

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

Slovenia

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) 2024/1143*

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*

Kraška panceta is a traditional dried meat product with a characteristic rectangular shape. The minimum weight of the final product is 2,2 kg. Kraška panceta is produced from lean bacon. It is prepared for drying with the skin and without ribs. The dry salting procedure using only sea salt and the drying and maturing without heat treatment contribute to the characteristic organoleptic properties of the thin slices. The lean part of the panceta is dry and firm and remains appropriately elastic under pressure. The rib indentations are quite visible. The skin is hard and smooth and is removed just before consumption. As they mature, the lean sections of the panceta acquire a characteristic pink colour. The fat is creamy white in colour. A slice is made up predominantly of lean meat with thin strata of fat running through it. The organoleptic properties particularly include the external appearance of a finely cut slice, which must be tender in texture. The lean meat and the fat must be firmly connected. The slice must have a full, harmonic aroma and a sweet, non-salty flavour. Salt content is no more than 6 %, the degree of drying attained must be at least 33 %, aw must be no more than 0,92, protein content must be at least 15 % and fat content must be at least 36 %.

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)*

Bacon from fleshy breeds of pig is selected for the production of 'Kraška panceta'. The bacon cut comprises part of the chest section with at least nine visible rib indentations.

The fleshy part of the flank is also included in the bacon. Typical for 'Kraška panceta' is a standard rectangular bacon cut measuring 45 cm to 55 cm in length and 18 cm to 24 cm in width.

The minimum weight of a fresh bacon cut is 4 kg.

For drying, the bacon is prepared with the skin and without the ribs, with the sides cut level, and the lean meat and skin must be unblemished.

The soft fat on the inside is removed.

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

All the steps in the production of 'Kraška panceta' (selection of raw materials, salting, drying/maturing) must take place in the defined geographical area.

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

'Kraška panceta' with a protected geographical indication (PGI) is sold in the form of whole or half pieces, branded on the skin on the back part with the 'Kraška panceta' logo. To improve availability to buyers (delicatessen sales), the panceta may be cut into smaller pieces of a uniform size. To preserve its characteristic organoleptic properties, the characteristic red colour of the lean meat and the creamy white colour of the bacon fat, detailed technological supervision of the process of cutting and packaging 'Kraška panceta' is of paramount importance. Contact with air, making the meat subject to oxidation processes, can significantly impair the quality of the bacon. For that reason, 'Kraška panceta' may be cut and commercially packaged only in facilities registered for the production of 'Kraška panceta'. Thanks to these, the product can be packaged immediately, oxidation caused by exposure to air or inappropriate temperatures can be prevented and the desired necessary microbiological safety of the product can be ensured. This system ensures ongoing supervision, full traceability and preservation of the typical properties of 'Kraška panceta' that are of the utmost importance for authenticity and consumer confidence.

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

All producers that have been awarded certificates of conformity with the production specification are entitled to mark their products with the 'Kraška panceta' name and logo. The logo consists of a stylised image of bacon with the inscription 'Kraška panceta'. The producer's registration number (R) is placed next to the logo. The use of the logo is compulsory for all forms of panceta that are marketed. Whole or half pieces of panceta also have the identification mark branded on the skin.

A brand mark and logo are available to producers at the association.

5. **Concise definition of the geographical area**

The production area for 'Kraška panceta' is delimited by a line running from Kostanjevica na Krasu to Opatje Selo, from there to the border between Slovenia and Italy and along that border to the Lipica border crossing, from there along the road to the settlement of Lokev, then along the road to Divača, from there in a straight line to the village of Vrabče and on to Štjak, Selo, Krtinovica, Kobdilj, and from there in a straight line through Mali Dol to Škrbina towards Lipa and Temnica and back to Kostanjevica na Krasu. All the above-mentioned villages form part of the geographical area.

6. **Link with the geographical area**

The causal link with the geographical origin is based on:

☑ reputation

☐ given quality

☐ other characteristics of the product

Summary of the link

The Karst (Kras) is one of the largest landscape areas in Slovenia. It is an undulating limestone plateau with a typical Karst terrain (valleys, sinkholes, side-valleys, chasms and underground caves). Limestone soil is characteristic of the Karst; on this substratum has formed the famous red soil of the Karst region, often known as 'terra rossa'. There is little soil on the surface, which is mainly rocky, even though grasses, bushes or thin forest do grow in some places.

The proximity of the sea is the predominant influence on the climate in the Karst region. The mild Mediterranean climate encounters cold continental air. Temperature swings are common in the Karst region, where there is an influx of cold continental air into the Mediterranean area in the form of the Karst bora wind. The proximity of the sea means that, in the midst of winter, there is often a sharp rise in the temperature after days of icy bora winds. Whenever snow falls, it soon melts. The proximity of the sea has a significant effect in the summer, when hot clear weather predominates. The diverse formation of the Karst plateau and the immediate vicinity of the sea mean that there is always a wind or breeze, promoting a comparatively low level of relative humidity.

The natural conditions of the geographical area offer favourable microclimatic conditions for drying meat, which local people have exploited since time immemorial. They find the right combination of temperature and humidity using different rooms in the thick-walled Karst houses. Farmers transfer pršut (hams), panceta (fatty bacon), vratovina (pork neck), sausages and other products from one room to another in the constant search for the right combination of humidity and temperature for the individual technological stages of the maturing process. Thus, over time, technical skills and practical knowledge have evolved with experience and have become permanently established amongst local people.

The geographical indication 'Kraška panceta' is based on the tradition of production and its reputation.

In the Karst region, the mild Mediterranean climate encounters cold continental air. The diverse formation of the Karst plateau and the immediate vicinity of the sea mean that there is always a wind or breeze, promoting a comparatively low level of relative humidity. The favourable natural drying conditions and market demand have prompted local people, when producing pieces of bacon, to meet that demand.

There is an extremely long tradition of curing bacon, which was recorded as far back as 1689. Over time, technical skills have evolved with experience, have become permanently established amongst local people and have been handed down from one generation to the next. Thanks to their work, the people of the Karst region have contributed towards producing the standard recognisable shape and organoleptic properties of 'Kraška panceta'.

The specificity of 'Kraška panceta' lies in the rectangular bacon cut, which comprises part of the chest section containing at least nine rib indentations and part of the flank. This cut provides the right balance between lean meat and fat. The bacon is lean with a low proportion of fat. Another specific characteristic is that only the traditional method of dry salting with sea salt is used. No heat treatment is used in the drying/maturing phase either, which takes place at temperatures below 18 °C, thus preventing any deterioration of proteins due to heat. In this way, the firmness of the fat tissue is preserved as well.

Together with careful monitoring of the drying/maturing phase, these procedures give 'Kraška panceta' its characteristic quality, as a result of which it is appreciated by consumers and has become a commercially successful product.

Unlike other regions in Slovenia, the Karst people always use exclusively dry salting and a moderate quantity of salt when producing 'Kraška panceta'. In other areas of Slovenia brine is usually used, or a combination of dry and wet salting. The dry salting process and the relatively long period of maturing at quite low temperatures have a significant impact on the characteristic organoleptic characteristics of 'Kraška panceta'. Thanks to its maturity and characteristic smell and taste, 'Kraška panceta' is a gastronomic speciality, which, together with the Karst prosciutto (Kraški pršut), has become a standard appetiser on ceremonial occasions.

A new era in the production of 'Kraška panceta' dawned in 1977, when producers began operating production units equipped with special technology.

There is testimony to the reputation of 'Kraška panceta' in various works of literature, brochures, leaflets, etc. Back in 1978 'Kraška panceta' was presented in the leaflet of one of the producers. Dr Stanislav Renčelj presented 'Kraška panceta' in the books *Suhe mesnine narodne posebnosti* (1991), *Kraška kuhinja* (1999), *Suhe mesnine na Slovenskem* (2008) and *Okusi Krasa* (2009). 'Kraška panceta' was presented as a Slovenian gastronomic speciality in the book *Okusiti Slovenijo* by Dr Janez Bogataj (2007). It was also presented in several promotional publications, such as the trilingual publication *Do odličnosti za dober okus, Slovenija* (1998) (Rise to Excellence for the Gourmet, Slovenia, Dem Exzellenten Genuß entgegen, Slowenien), *Edamus, Bibamus, Gaudeamus* (Interreg III project, 2006), *Kras in Kraške posebnosti* (Phare programme), *Pomlad Kraških dobrot* (Karst pilot project, 2001), *Dobrote Krasa in Brkinov* (Municipality of Sežana, 2010), etc.

The producers of 'Kraška panceta' take part in the International Agricultural and Food Fair in Gornja Radgona, at which 'Kraška panceta' has been awarded high distinctions and prizes over the past 10 years.

Electronic (URL) reference to publication of the product specification

https://www.gov.si/assets/ministrstva/MKGP/PODROCJA/HRANA/SHEME-KAKOVOSTI/SPECIFIKACIJE-EVROPSKA-KOMISIJA/KRAPA_potr_sp_febr_26.pdf