

**Reg. no. 9**

**APPELLATION OF ORIGIN**

**Sausage from Pozarevac**

**Description:**

The pork meat and the veal meat are used as a raw material for the production of the sausage from Pozarevac. The cut of the product has the appearance of a mosaic from the regularly distributed pieces of meat tissue of red color and the firm fat tissue of the whitish color. The smell and taste of the product is pleasant and specific.

The production process of the sausage from Pozarevac lasts for 15 days and the loss of mass of the ready product in comparison to the raw product is around 30%.

**Geographical area:**

Region along the Danube River.