

Reg. no. 6

APPELLATION OF ORIGIN

Paprika flavored sausage from Srem

Description:

Sausage from Srem is filled in the natural pork blind gut. The cut of the product has the appearance of the mosaic of regularly distributed parts of muscle tissue of the red color and the firm fat tissue of the whitish color, The smell of the sausage is pleasant, to the smoke and fermented (mature)pork meat and paprika, and the taste is specific, pleasant and piquantly hot and not too salty and sour. All the phases of the technological process of the sausage from Srem last for about 65 days, and the loss of the mass of the ready product in comparison to the mass of the raw product is 45%.

Geographical area:

The region of the district of Srem.