

**Register number 66**

**APPELLATION OF ORIGIN**

**Pepperoni sausage from Lemeš**

**Description:**

Pepperoni sausage from Lemeš is fermented dry pepperoni sausage made from minced quality meat of mature pigs of meaty breed having slaughter-house weight of 150 kg and more, filled in the natural wrapping – pig appendix (intestine), with 2.0 – 2.2 % of kitchen salt and with 3-4% of red pepperoni from Lemeš, filling of a red color, with no rupture or hollow, with the pleasant smell and taste characteristic for mature fermented sausage with the content of minimum 28.0% of meat, max. 10.0% of collagen in the meat proteins and with the Ph value of at least 5.3.

**Geographical area:**

Product with the appellation of origin Pepperoni sausage from Lemeš is produced exclusively on the territory of the area of the village Svetozar Miletić (populated place and the cadastral municipality).