

Register number 67

APPELLATION OF ORIGIN

Ham from Vršac

Description:

Ham from Vršac is a dry meat product consisting of dried ham made of buttocks that are carefully processed, from white fatty pig whose weight alive during the slaughtering can be up to 130 to 200kg and the age of minimum one year. The mature ham is clean and dry on the surface, the leather color is from brown to dark brown and the meaty parts are of dark red color. The parts of the fatty tissue are of the yellow color on the surface. The ham from Vršac has specific appearance due to the traditional manner of production, without pressing in the phase of drying. The taste and smell of the Ham from Vršac are with mildly expressed note of smoke and the fruit of juniper, onions and other aromatic plants from this area. The contents of water in the meaty part should be less than 60% and the contents of salt should amount between 3.5 to 4%.

Geographical area:

Product with the appellation of origin Ham from Vršac is produced exclusively on the area of the territories of the municipalities Vršac, Bela Crkva, Plandište and Alibunar.