

Registration number 75 Stelja from Sjenica

Appellation of origin

Dry sheep meat product Stelja from Sjenica

Description:

Stelja from Sjenica is a dry meat product manufactured primarily from processed, cooled, used and shaped sheep trunks, obtained from the autochthonous race of the "pramenka" from Sjenica. Stelja from Sjenica is composed of two halves connected in such a way that they include neck, loins, back, ribs, brisket, paunch, ham with knuckle and tail. Stelja from Sjenica has characteristic looks without visible damage on the outer surface and cuts on the inner side. Inner and outer surface is dry and clean. Inner side is of brownish color with black tone. External side is lighter in comparison to the inner one, in the region of ribs and paunch of the light brown color, and in the region of neck, under ribs and ham it is of the brownish color. The fat tissue (suet) is of yellowish – brown color. The smell is intensive, characteristic for sheep salty, smoked and dried meat, without the presence of the foreign and unpleasant smell. The taste is specific, mild, of medium to emphasized salinity, with the presence of very mild acid taste (ham) and/or mildly present sweetish taste (knuckle and ribs), without the presence of the foreign and unpleasant smell.

Geographical area:

Product with the appellation of origin "Stelja from Sjenica" is produced exclusively on the area of the municipalities of Sjenica and Tutin.