

Registration number 77

Appellation of origin

Sprža from Leskovac

Description:

Sprža from Leskovac is a product based on pork and fat produced from the quality meat and fat tissue of primarily processed and dried halves – trunks of mature pigs having 125 – 250 kg of mass: of domestic white pig, landras, jorkshire, moravka and mangulica, grown and fed exclusively by natural, quality and healthy food of domestic origin exclusively on the territory of the district of Jablanica. Sprža from Leskovac is obtained in the process of melting meat and fat tissue of pigs in the open chromium invar or tin-plated cauldrons having 50 to 300 l of volume with the addition of 10% of water that must have the quality of drinking water. The procedure of melting lasts approximately 5 to 6 hours. After the procedure of melting, the technological procedure of frying follows during which the Leskovacka sprža gets its characteristic structure and color. The process of frying lasts at average 1.5 to 2 hours. Leskovacka sprža has a pleasant smell and characteristic taste of fried pork, it is moderately salty, the constituents are well mixed, the product is of stable gold-yellow or brown-yellow to copper color, it must not be over roasted, burned or rancid.

Geographical area:

The product with the name Leskovacka sprža is produced exclusively on the area of the district of Jablanica.