

Register number 85

Appellation of origin

Leskovačka ljutenica - Hot tomato and pepper specialty- from Leskovac Town

Description:

Leskovačka ljutenica – Hot tomato and pepper specialty from the town of Leskovac, is the autochthonous food product obtained from fried and pasteurized vegetables in particular from fresh tomato (Jabučar from Novi Sad or Ox heart) and fresh hot paprika (sort Džinka or Fire) and it is produced exclusively in a traditional way. Components and amounts or certain components or categories of components included in Leskovačka ljutenica are the following: tomato 76-81%, food oil up to 7%, sugar up to 3%, iodized kitchen salt up to 2%, wine vinegar up to 1% and up to 0.2% of spices (garlic, parsley, pepper). Average amount of ready-made product obtained from the beginning amounts of 10kg of tomato and 1kg of hot peppers is 6-7kg. Leskovačka ljutenica is the product of dense, lubricating, homogenous texture with the visible pieces of vegetables (paprika) and without the extraction of fluids, it is of dark red color, without the presence of admixtures and sensory visible traces of rotting. Leskovačka ljutenica is of pleasant hotness, moderately salty, with the balanced relations of acids and sugar. Leskovačka ljutenica contains significant amounts of capsaicin, di-hydro-capsaicin, total carotenoid with the highest participation of lycopene, total phenol and flavonoids expressing synergistic effect and significant antioxidant activity in the fight against free radicals. The content of capsaicin in the ready-made product Leskovačka ljutenica in the process of certification should be in the range of 0.03-0.08%.

Geographical area: Leskovačka ljutenica is produced exclusively on the territory of the town of Leskovac and the territory of the municipalities of Bojnik, Lebane, Vlasotince, Medveđa and Crna Trava.