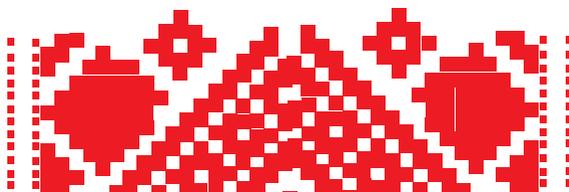


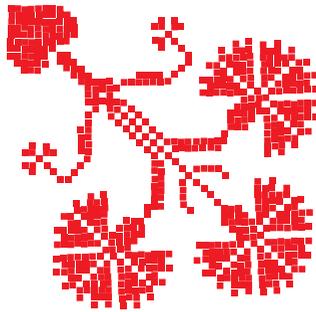


# *Slovenian Protected Agricultural Products and Foodstuffs*



REPUBLIC OF SLOVENIA  
MINISTRY OF AGRICULTURE,  
FORESTRY AND FOOD





*Slovenian Protected Agricultural  
Products and Foodstuffs*



REPUBLIC OF SLOVENIA  
**MINISTRY OF AGRICULTURE,  
FORESTRY AND FOOD**

*Slovenian Protected Agricultural Products and Foodstuffs*

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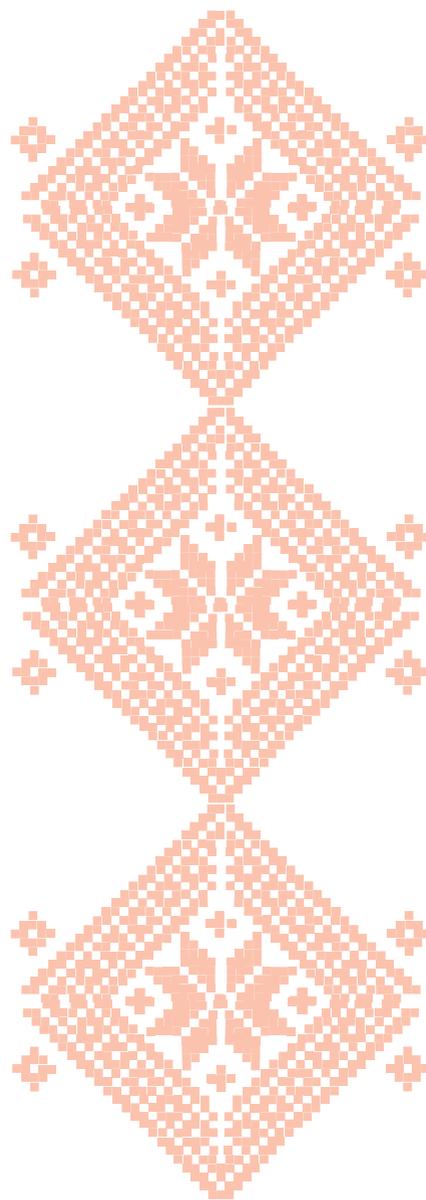
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## *Slovenian Protected Agricultural Products and Foodstuffs*

*Slovenia is a country that abounds in various customs and traditions which are reflected also in its rich gastronomic heritage and diversity of local and traditional agricultural products and foodstuffs. The most pleasant way of getting to know Slovenia is certainly by tasting Slovenian local and traditional dishes and products. This raises the question of how to recognize the products that are authentic and protected.*

*This brochure is designed for you, consumers and travellers, to inform you of the importance of protection and certification of agricultural products and foodstuffs, the importance of quality symbols on the packaging of agricultural products and foodstuffs and, most importantly, with Slovenian protected and certified agricultural products and foodstuffs which have already been certified and are thus guaranteed to be authentic.*







## QUALITY SCHEMES ENABLING THE PROTECTION OF AGRICULTURAL PRODUCTS AND FOODSTUFFS

There are four quality schemes in Slovenia which enable the protection of agricultural products and foodstuffs. Conditions and requirements of each quality scheme are clearly defined in the European and national legislations.

Quality schemes defined by the EU legislation enable the protection of agricultural products and foodstuffs in the EU markets.



## WHAT DOES THE PROTECTION OF AN AGRICULTURAL PRODUCT OR FOODSTUFF MEAN?

The protection of an agricultural product or foodstuff means that the name of a certain agricultural product or foodstuff as well as the production methods and recipe are protected. In the first phase the name is protected while a certificate which proves the authenticity of the product is vital in the following phases of the protection process. Producers need to certify themselves annually. Certification means that an independent control organisation supervises the compliance of each producer with the rules of production and other conditions which are clearly defined in the Regulation.

The institution responsible for the protection procedure of agricultural products and foodstuffs in Slovenia is the Ministry of Agriculture, Forestry and Food. After the completion of the registration procedure, the Ministry submits the necessary documentation to the European Commission for the protection of agricultural products and foodstuffs throughout the EU.



## HOW DOES ONE KNOW THE PRODUCT IS CERTIFIED?

Certified products are labelled with a national quality symbol and/or EU quality symbol on their packaging.



## HOW TO RECOGNIZE NATIONAL OR EU QUALITY SYMBOLS ON PRODUCTS?

Protected agricultural products and foodstuffs are marked with two types of symbols, namely:

- national quality schemes – quality symbols
- European quality schemes – EU symbols

## EUROPEAN QUALITY SCHEMES ARE:

### 1. PROTECTED DESIGNATION OF ORIGIN



This quality scheme covers agricultural products and foodstuffs that originate from a specific region, place or country. Production is geographically limited while quality and characteristics of agricultural products or foodstuffs result exclusively or essentially from geographical environment and its natural and human factors. All production and processing procedures must take place in the defined geographical area while the ingredients used must also originate from it.

### 2. PROTECTED GEOGRAPHICAL INDICATION



This quality scheme covers agricultural products and foodstuffs that originate from a specific region, place or country, yet the relationship between the geographical area and final product is less strong as the one in the Protected Designation of Origin scheme. Still, agricultural products or foodstuffs possess special quality, reputation or other characteristics. At least one of the production phases must take place in the defined geographical area that gave the products or foodstuffs their name, while raw materials can originate from other areas.

### 3. TRADITIONAL SPECIALITY GUARANTEED



The traditional speciality guaranteed quality scheme indicates the protection of a particular recipe, or production or processing method. The production is not restricted to a certain geographical region as these agricultural products and foodstuffs can be produced by all who conform to the registered recipe, production method and product specifications.

## NATIONAL QUALITY SCHEME IS:

### 4. DESIGNATION OF HIGHER QUALITY



This quality scheme covers agricultural products and foodstuffs which stand out among products of the same kind with their higher quality. Special features of a product within this quality scheme are determined according to its composition, sensory or physical-chemical properties and production or processing method.

# 1. Protected designation of origin

*This quality scheme covers agricultural products and foodstuffs that originate from a specific region, place or country. Production is geographically limited while quality and characteristics of agricultural products or foodstuffs result exclusively or essentially from geographical environment and its natural and human factors. All production and processing procedures must take place in the defined geographical area while the ingredients used must also originate from it.*

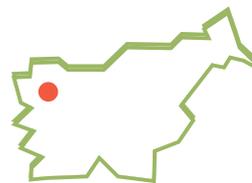


označba  
porekla

## *Mohant*

### *Mohant cheese*

*Mohant*, produced in the Bohinj area, is a soft type of cheese of a whitish-yellow colour, distinctive smell and piquant taste which can be repellent to some people, yet they are typical of *Mohant* and make it unique amongst cheeses. Even today *Mohant* is produced in a traditional way which has been passed from generation to generation.



## *Kočevski gozdni med*

### *Kočevje forest honey*

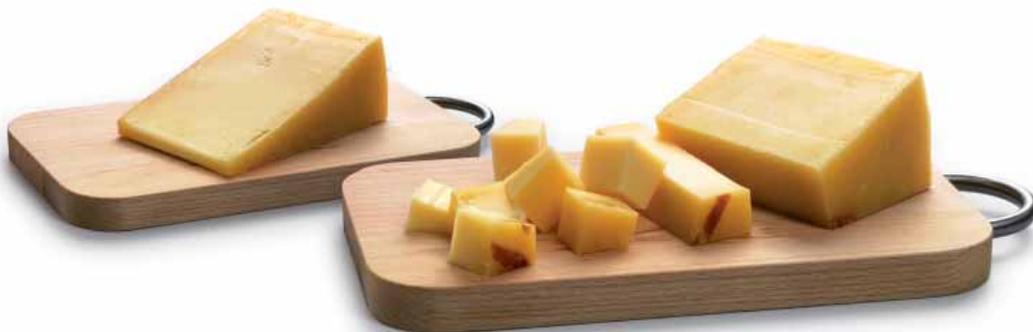
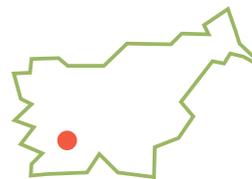
The area of bee pasture for *Kočevski gozdni med* is highly forested and boasts a highly varied floristic composition. Individual areas vary according to the occurrence of honey plant communities, diversity of individual habitats, climatic conditions and altitude ranges. Beekeepers know and use the diverse flora and various vegetation periods. Varieties of *Kočevski gozdni med* are honeydew, spruce, fir and lime.



## Nanoški sir

### Nanos cheese

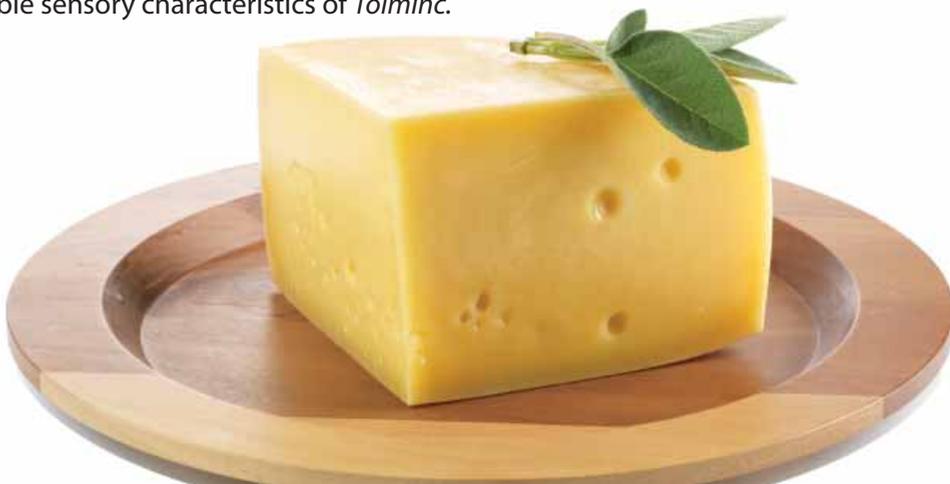
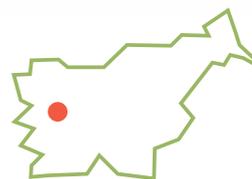
*Nanoški sir* has been produced since the 16<sup>th</sup> century. The tradition started on the Nanos plateau which also gave it its name. Milk used for its production is distinguished for the high content of carotene which gives *Nanoški sir* the intensive yellow colour. Due to the specific microflora of the wine-growing area where cheese ripening depots are placed, a special piquant taste, typical of *Nanoški sir*, develops after two months' ripening.



## Tolminc

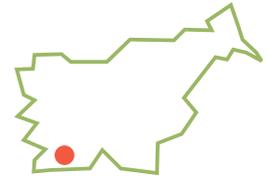
### Tolminc cheese

*Tolminc* is a circular type of cheese with seldom holes which are the size of lentils or peas. It has a very long tradition of making. It first appeared as "Formaggio di Tolmino – Tolminski sir" in 1756 in a cheese price list in the town of Videm. The people of Tolmin have remained faithful to the tradition and preserved the original cheese making technology which results in recognisable sensory characteristics of *Tolminc*.



## *Ekstra deviško oljčno olje Slovenske Istre* *Extra virgin olive oil from Slovenian Istria*

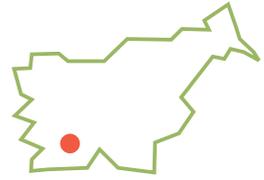
*Ekstra deviško oljčno olje Slovenske Istre* is oil of superior quality. It is produced from/of mostly hand-picked olives of various sorts/varieties which grow in the area of Slovenian Istria; at least 30 % of them must be of istrska belica type. *Ekstra deviško oljčno olje Slovenske Istre* is characterized by a high content of oleic acid and a low content of linoleic acid at the same time. *Ekstra deviško oljčno olje Slovenske Istre* has a fruity aroma of olives and other fruit, is of mild or medium intensity and has a slightly bitter and piquant taste.



## *Kraški med*

### *Karst honey*

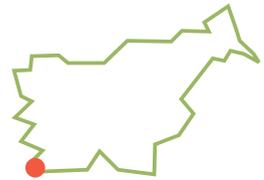
*Kraški med* is a honey of outstanding quality as it is a dry and ripe type which is very rich in minerals and enzymes, all due to climatic conditions and microclimate. Rich indigenous flora and dry climate give *Kraški med* a full and intensive aroma which makes it extremely distinguishable. Typical varieties of *Kraški med*, all a result of bee pasture, are mahalareb cherry, wild cherry, acacia, blossom, honeydew, chestnut, linden and *saturea montana*.



## *Piranska sol*

### *Piran salt*

Salt from the Piran saltpans is produced manually following a more than 700-year-old tradition with the use of only traditional tools. It is harvested daily. The basic process is natural crystallisation in salt fields where salt is harvested from a few-millimetre thick base of biosediment dubbed *petola* which is composed of minerals and microorganisms. *Piranska sol* is unground and unrefined, rich in sea minerals and of remarkable taste.



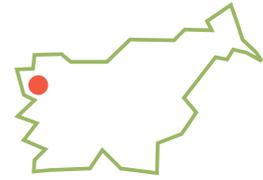
## *Bovški sir*

### *Bovec Cheese*

Bovški sir was named after the town of Bovec. It dates back for centuries: it was mentioned for the first time as Bovški sir (Formaggio di Plezzo vero in Italian) in the price list of the town of Videm/Udine in 1756. Its production is limited to the summer pasture season.

Bovški sir used to be made from raw sheep's milk with the addition of goat's or cow's milk. Nowadays it is mainly pure sheep's milk although some producers still add up to 20% of cow's or goat's milk. The milk used to make the cheese comes from the indigenous breed of sheep - the Bovec sheep that evolved in the Upper Soča Valley over the centuries and was named after the town of Bovec.

Bovški sir comes in flat discs each weighing between 2.5 and 4.5 kg. Its rind is hard and smooth and grey-brown to dull beige in colour. It has a compact, elastic, grey-beige coloured body with sparsely but uniformly distributed lentil-sized eyes or a few tiny holes. It has a characteristic aromatic, full, intense and slightly pungent odour and spicy flavour. The addition of cow's or goat's milk results in a milder flavour and odour. The cheese must be aged at least 60 days before it can be sold. The body of longer-aged cheeses is more compact and fragile.



## 2. Protected Geographical Indication

*This quality scheme covers agricultural products and foodstuffs that originate from a specific region, place or country, yet the relationship between the geographical area and final product is less strong as the one in the Protected Designation of Origin scheme. Still, agricultural products or foodstuffs in this quality scheme possess special quality, reputation or other characteristics (e.g. of climate, wind, traditional production method). At least one of the production phases (production or processing) must take place in the defined geographical area that gave the products or foodstuffs their name, while raw materials can originate from other areas.*



geografska  
označba

## *Kraški pršut*

### *Karst prosciutto*

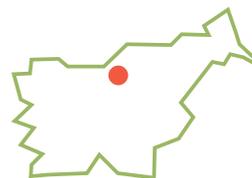
*Kraški pršut* is an air-dried and matured meat product, made of whole fresh pork legs. It is characterized by a dry process of salting, using only coarse sea salt. An average maturing time is one year over which it develops distinctive sensory characteristics which are reflected in a lower content of water due to dehydration. Favourable climatic conditions affect the versatile dynamics of drying and maturing which is visible in the colour and texture of muscle meat and richly expressed aroma of *Kraški pršut*.



## *Zgornjesavinjski želodec*

### *Upper-Savinja Stomach*

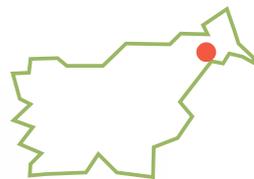
*Zgornjesavinjski želodec* is a dried meat product, made of qualitative pork meat and bacon. Meat filling with added hard bacon, salt and herbs is stuffed into natural wrappers. In the past these were mainly pigs' bladder or stomachs which also gave the product its name. Vital for *Zgornjesavinjski želodec* is the microclimate of the area and also of the place where it dries. In the past *Zgornjesavinjski želodec* was mainly a festive dish, served for holidays and at weddings.



## Štajersko-prekmursko bučno olje

### Štajerska-Prekmurje pumpkin seed oil

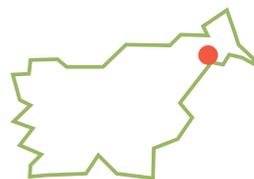
Farmers from Štajerska and Prekmurje regions have been producing oilseed pumpkins and processing their seeds into oil since the 18<sup>th</sup> century. *Štajersko-prekmursko bučno olje* is an unrefined edible plant oil of high quality with no additives, produced according to a traditional procedure of pressing roasted top-quality pumpkin seeds using heat. It is dark green to red in colour and has a distinctive aromatic aroma and flavour with a favourable content of fatty acids.



## Prleška tünka

### Prlekija tünka

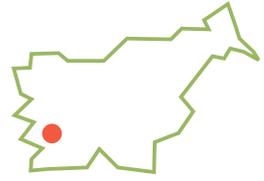
Written sources from 1487 prove that *tünka* has been present in Prlekija for many centuries. *Prleška tünka* consist of minced lard and pork. The meat is salted, dry-heat treated and smoked. The minced lard is prepared by mincing, salting and cooling heated bacon. Meat and minced lard are placed alternatively in layers in a wooden container, dubbed *tünka*, where it is aged for at least 30 days.



## *Kraška panceta*

### *Karst pancetta*

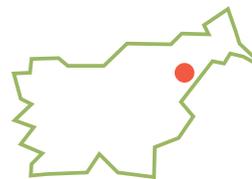
*Kraška panceta* is a cured meat product from Karst of a typical rectangular shape which consists of meaty ribless bacon with skin. A careful selection of meaty bacon, dry-salting with sea salt and careful monitoring of the drying give *Kraška panceta* its distinctive sensory characteristics, gentle texture, richness of aroma and a sweetish taste.



## *Ptujski lük*

### *Ptuj onion*

*Ptujski lük* is a vernacular name for an onion which has been grown in Ptujško polje for more than 200 years. It is heart-shaped, the flesh is white with a bluish or purplish tinge and a more distinct purple edge, the taste is moderately pungent. It has excellent culinary properties and is distinguished by its long-keeping quality. Traditionally it is sold braided in wreaths of 6 or 12 equally-sized onions.



## *Slovenski med*

### *Slovenian honey*

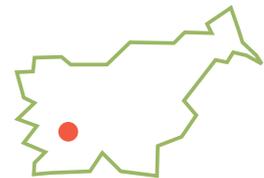
*Slovenski med* is honey produced in the Slovenian territory, characterised by high quality standards as it contains less than 18.6 % of water and less than 15 mg/kg of HMF. Due to the variety of Slovenian flora it is distinguished by its exceptional diversity in sensory (colour, aroma, flavour) and microscopic characteristics. The most common varieties of *Slovenski med* are acacia, lime, rape seed, chestnut, fir, spruce, blossom and honeydew honey.



## *Kraški zašink*

### *Karst pork neck*

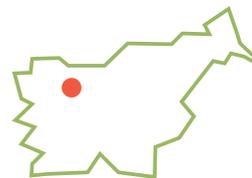
*Kraški zašink* is a traditional cured meat product of a typical cylindrical shape from the Karst region, made of a qualitative boneless pork neck, and covered by elastic netting. The production of *Kraški zašink* is characterized by a dry salting procedure. During the drying and maturing period its full aroma and a slightly salty flavour are developed.



## *Kranjska klobasa*

### *Carniolan sausage*

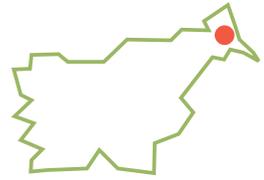
*Kranjska klobasa* is one of the most recognizable Slovenian products home and abroad. It is a pasteurized semi-durable meat product, made of coarsely minced pork meat (neck, back, leg) and bacon. The stuffing for *Kranjska klobasa* is seasoned only with garlic and pepper, stuffed into thin hog casings and tied with a wooden dowel. The sausages are hot smoked and pasteurized. It is served warm after brief warming in hot water when it develops its very organoleptic characteristics and excellent gastronomic quality.



## *Prekmurska šunka*

### *Prekmurje ham*

*Prekmurska šunka* is a smoked and dried meat product, produced from fresh hind legs of pigs. It is boneless and has a recognisable pear shape with skin of reddish-brown colour. It is distinguished by a traditional production method where appropriately cooled pork legs are rubbed with salt and spices and are then cured for up to six months. The uniqueness of *Prekmurska šunka* is in the drying and the long maturing process in the specific regional climate conditions – dry and harsh winters.





### 3. *Traditional Speciality Guaranteed*

*The traditional speciality guaranteed quality scheme indicates the protection of a particular recipe, or production or processing method. The production is not restricted to a certain geographical region as these agricultural products and foodstuffs can be produced by all who conform to the registered recipe, production method and product specifications.*

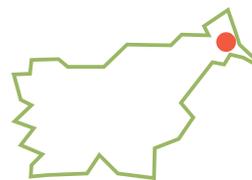


**zajamčena  
tradicionalna  
posebnost**

## *Prekmurska gibanica*

### *Prekmurje layer cake*

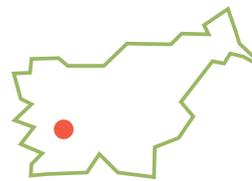
*Prekmurska gibanica* has a unique recipe that has been passed from one generation to another and a unique production method which requires considerable skill, precision and knowledge. The base of the dish is shortcrust pastry topped with four different layers of fillings (poppy seeds, curd cheese, ground walnuts and grated apples), separated by a layer of filo pastry. The fillings need to be placed in a precisely defined sequence and each appears twice. The last layer of filling is covered with a layer of filo pastry and then topped with sour or whipping cream with an added egg yolk or simply smeared with fatty topping.



## *Idrijski žlikrofi*

### *Idrija dumplings*

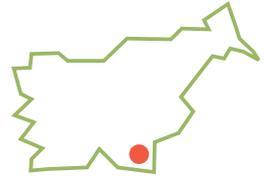
*Idrijski žlikrofi* are a traditional dish made of dough which resembles the one used for pasta, only to be slightly softer. They are stuffed with a potato filling, made of potatoes, minced lard or minced smoked bacon, onions, herbs and spices. They have a characteristic hat shape with folded edges and a hollow on top. They are appreciated as a side or main dish, most often served with *bakalca*, a dish made from wether meat and vegetables.



## *Belokranjska pogača*

### *Bela krajina flat bread*

*Belokranjska pogača* is a type of flat bread and is produced according to a unique recipe. It is round with a diameter of approximately 30 cm. In the centre it is 3 to 4 cm thick, thinning to 1–2 cm at the edges. With oblique lines, it is incised into squares with an approximate distance of 4 cm, coated with a whisked egg and topped with cumin seeds and coarse salt crystals. When baked it is broken along the incised angled lines rather than being cut and is best served warm.



## 4. Higher Quality

*This quality scheme covers agricultural products and foodstuffs which stand out among products of the same kind with their higher quality (e.g. they have a higher fruit content than required, are made without authorized additives etc.). Special features of a product within this quality scheme are determined according to its composition, sensory or physical-chemical properties and production or processing method.*

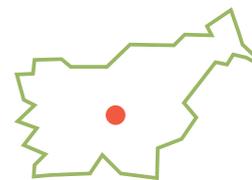


višja  
kakovost

*Med z vsebnostjo vlage največ 18 % in HMF največ 15 mg/kg medu – Zlati panj*

*Honey with water content of up to 18 % and a maximum of 15 mg of HMF per kilo – Golden Beehive Honey*

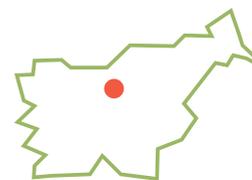
*Zlati panj* honey is different from other types of honey in two main characteristics, vital for determining the quality – the level of hydroxymethylfurfural (HMF) which is an indicator of overheating, and the lower water content. Six types of honey have been given the *Zlati panj* quality indication – meadow blossom, mountain flower, fir, acacia, chestnut and lime.



*Kokošja jajca Omega plus*

*Omega plus hen eggs*

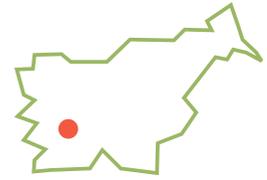
*Omega plus* table eggs are products of a regular production technology but contain at least five times more omega-3 fatty acids in comparison to regular eggs due to the adding of adequately prepared flax seeds in their compound feed. Omega-3 is a common name for a group of polyunsaturated fatty acids which are important for the development and function of cell membranes, especially the nerve tissue, brain and retina.



## *Piščančje meso in izdelki z navedbo “vir selena”*

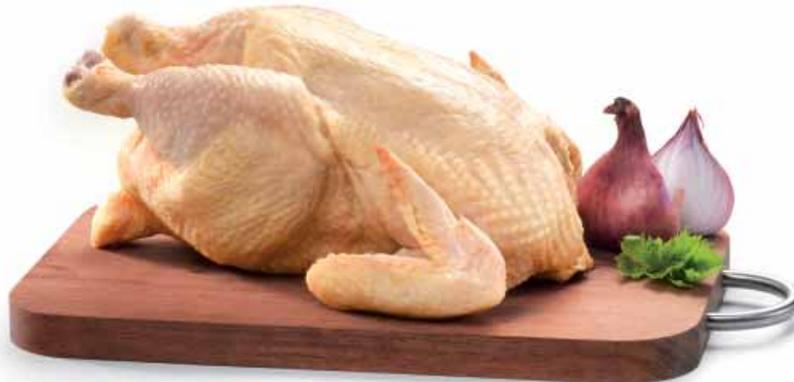
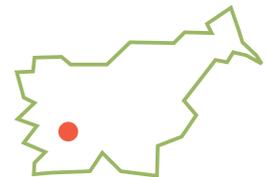
### *Chicken meat and products with a “selenium source” indication*

The meat and products are part of the higher quality scheme due to their content of selenium which is important for supporting the immune system, growth of hair and nails, activity of the pancreas. As an antioxidant it protects the cells from oxidative stress. The required selenium levels in poultry meat and products are achieved by adding selenium to chicken feed.



## *Pivški piščanec in izdelki z omega-3 Pivka chicken and omega-3 products*

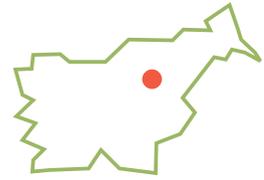
Chickens are fed with a specially prepared diet which consists of selected plant-origin raw materials. This results in a changed fatty acid composition of *Pivški piščanec* meat and products, resembling the meat of free-range animals.



*Poltrdi sir brez konzervansov – poltrdi siri  
Zelene doline*

*Semi-hard cheese without preservatives – semi-  
hard cheeses of Zelena dolina*

Semi-hard cheeses without preservatives are produced following standard technological semi-hard cheese procedures, yet the milk for their production undergoes bactofugation. This procedure removes approximately 99–99.5 % of bacteria and their spores. When milk for semi-hard cheeses is not bacteriofugated, preservatives which prevent the growth of unwanted microorganisms that could cause unwanted spoilage (eg. blowing of cheese) in later phases of semi-hard cheese production need to be added. Semi-hard cheeses made from bactofugated milk are long lasting despite not having any preserving agents added.



# Slovenian Protected Agricultural Products and Foodstuffs





### **Protected Designation of Origin**

Mohant	1
Kočevski gozdni med	2
Nanoški sir	3
Tolminc	4
Ekstra deviško oljčno olje	5
Slovenske Istre	6
Kraški med	7
Piranska sol	8
Bovški sir	8

### **Protected Geographical Indication**

Kraški pršut	9
Zgornjesavinjski želodec	10
Štajersko-prekmursko bučno olje	11
Prleška tünka	12
Kraška panceta	13
Ptujski lük	14
Slovenski med	15
Kraški zašink	16
Kranjska klobasa	17
Prekmurska šunka	18

### **Traditional Speciality Guaranteed**

Prekmurska gibanica	19
Idrijski žlikrofi	20
Belokranjska pogača	21

### **Designation of Higher Quality**

Med z vsebnostjo vlage največ 18 % in HMF največ 15 mg/kg medu – Zlati panj	22
Kokošja jajca Omega plus	23
Piščancje meso in izdelki z navedbo »vir selena«	24
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Poltrdi sir brez konzervansov – poltrdi siri Zelene doline	26



Further information regarding protection, certification and certified producers of Slovenian protected agricultural products and foodstuffs is available at [www.mkgp.gov.si](http://www.mkgp.gov.si) (official page of the Ministry of Agriculture, Forestry and Food).

#### Note

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