

# Protected Slovenian Agricultural Products and Foodstuffs

The best from Slovenia



REPUBLIC OF SLOVENIA MINISTRY OF AGRICULTURE,  
FORESTRY AND FOOD

I FEEL  
SLOVENIA

*Protected Slovenian Agricultural Products and Foodstuffs*

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*Expert associates: Vlasta Grašek, dr. Lucijan Cencič*

*Editor: Alenka Miklavžin*

*Translation: Ajda Kastelic*

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# Protected Slovenian Agricultural Products and Foodstuffs

**The best from Slovenia**

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REPUBLIC OF  
SLOVENIA

**MINISTRY OF AGRICULTURE,  
FORESTRY AND FOOD**

**I FEEL  
SLOVENIA**

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# For ease of comprehension

## 1. Name of the product

The protected name of the product registered as PDO, PGI or TSG.

## 2. Description of the product

A short description of the product's typical characteristics, the production method or specific features.

## 3. Photograph of the product

A photograph of the product is for informative purposes only and for improving the visibility of the product.

## 4. Region

A graphic illustration of the geographical area gives the reader an idea about what part of Slovenia the product originates from.

## 5. Year of registration

The year of entry into the European Commission register of protected agricultural products and foodstuffs.

## 6. Availability of the product

The information on whether a product is in the market or not.

## 7. The European quality scheme label

European quality labels are PDO, PGI or TSG.

### NOTE:

Further information on particular protected agricultural products or foodstuffs is available on the Ministry's website.

**1 Šebreljski želodec (Šebrelje stomach)**

**2** Šebreljski želodec has been produced for many years in the areas of Idrijsko and Cerkljansko. It is a preserved sausage made from high-quality pork meat and hard bacon in a ratio of between 75:25 and 80:20. It is characterised by the high levels of meat content and low proportion of bacon. Šebreljski želodec is flat and weighs 0.8 to 2kg. Its shape depends on whether the casing used is a bladder, a rectum or an artificial casing. Slices have the red colour of matured meat and the white colour of bacon. The product has the characteristic harmonious aroma and taste with undertones of seasoning.

**3** **4** **5** **6** **7**

The year of registration: 2011  
Availability: the product is not on the market  
Region: Gorizia

Protected geographical indication

31

# Protected Slovenian Agricultural Products and Foodstuffs

Slovenia has preserved a very wide range of customs and traditions; these are reflected in its rich gastronomic heritage and the diversity of local and traditional agricultural products and foodstuffs.

A wonderful way to discover Slovenia is by tasting local and traditional dishes and

products. But how to recognise authentic and protected products?

This brochure provides the reader with information on protected agricultural products and foodstuffs, the importance of protection and labels on the packaging of agricultural products and foodstuffs, and, most



importantly, protected Slovenian agricultural products and foodstuffs.

## Quality schemes of agricultural products and foodstuffs

Quality schemes cover agricultural products and foodstuffs with special characteristics that are related to their production or processing method, the impact of the geographical area on the product or the traditional production process.

Quality schemes are either European or national.

European quality schemes are governed by European legislation. These are:

- protected designation of origin,
- protected geographical indication,
- traditional speciality guaranteed,
- organic production and processing.



National quality schemes are governed by national legislation. These are:

- designation of higher quality,
- integrated production,
- selected quality.



## What does it mean when an agricultural product or foodstuff is protected?

The protection of an agricultural product or foodstuff means that their name, the production method and the recipe are protected.

## How do we know that a product is certified?

Producers who want to use a protected product name must be certified. Certification means that an independent control organisation supervises the compliance of a producer with the rules for production and other conditions that are required for the protection. Producers must be certified each year. If all the conditions are fulfilled, a certification body issues a certificate to the producer, attesting to the authenticity of the protected agricultural product or foodstuff. Certified products bear the national or European quality scheme label.

# Which quality schemes enable us to protect products?

European quality schemes for the protection of agricultural products and foodstuffs in the European market are:

## Protected designation of origin (PDO)

This quality scheme includes agricultural products and foodstuffs that originate from a particular region, town or country. Product names registered as protected designation of origin are those with **the strongest link to the geographical area** where they are produced, since the geographical area affects their characteristics. Every part of the production and processing stage must take place in the specific area, using only raw materials that originate from the area. The production is geographically limited.



označba  
porekla

*European and national label for the protected designation of origin*

## Protected geographical indication (PGI)

This quality scheme includes agricultural products and foodstuffs that originate from a specific region, town or country, but the link between the geographical area and the final product is not as strong as in the case of protected designation of origin. The agricultural product or foodstuff has a **particular quality, reputation or other characteristic** (e.g. climate, prevailing wind or traditional production method). **At least one fabrication stage (production or processing)**



geografska  
označba

*European and national label for the protected geographical indication*

**must take place in the specific geographical area**, whereas raw materials can originate from another area.

The main difference between PDO and PGI lies in the amount of raw materials that originate from the geographical area and the share of the production process that takes place in a specific geographical area.

### **Traditional speciality guaranteed (TSG)**

The traditional speciality guaranteed label **protects in particular the recipe, the preparation method or the composition of the product**. The production is **not limited to a specific geographical area**. **All producers who follow the prescribed recipe, procedure and form may produce** these agricultural products or foodstuffs.

### **Designation of higher quality**

The designation of higher quality is a national quality scheme for the protection of agricultural products and foodstuffs in Slovenia only.

It includes agricultural products and foodstuffs that **stand out among products of the same kind because of their higher quality** (e.g. they have a higher fruit content than required, they are made without authorised additives, etc.). Special characteristics of a product are determined according to its composition, sensory or physico-chemical properties and the production or processing method.



*European and national label for the traditional speciality guaranteed*



*National label for higher quality*

# Protected designation of origin

Agricultural products and foodstuffs originate from a specific geographical area where the production and processing also take place.



## Bovški sir (Bovec cheese)

Bovški sir is made from raw sheep's milk from the native Bovec sheep breed and its crossbreeds, but it may also contain up to 20% of goat's or cow's milk. It is classified as a hard, full-fat cheese.

Special characteristics of Bovški sir result from the climate and natural conditions of the Bovec area and traditional production methods. The cheese is compact, elastic and dense. Its taste and smell are aromatic, full, intense and slightly piquant.

The first records of cheese in the area date to the 14<sup>th</sup> century. The name Bovški sir (Formaggio di Plezo vero) was first mentioned in a price list in the town of Udine in 1756, which also shows that Bovški sir fetched higher prices than several other types of cheese. The Bovec region is the only Slovenia's microregion that is known and recognised for its sheep raising with a long tradition of Alpine dairy farming, enabling the cheese-making tradition to be preserved to this day.



*The year of registration: 2012*

*Availability: the product is on the market*

*Region: Goriška*



# Ekstra deviško oljčno olje Slovenske Istre (extra virgin olive oil from Slovenian Istria)

There are numerous records, inscriptions and archaeological finds showing that olive growing and oil production have been present in Istria since Roman times. One of the oldest is the stone relief from the first century BC found near Poreč, depicting olive and grape harvesting. Numerous ancient authors wrote about Istrian olive oil in their work.

Ekstra deviško oljčno olje Slovenske Istre is an oil of superior quality. It is made from olives that are mostly hand-picked from trees of different varieties of Slovenian Istria, provided that the content of Istrska belica olives is at least 30%. Ekstra deviško oljčno olje Slovenske Istre is distinguished by its high oleic acid content and low linoleic acid content. The oil has a distinctive moderate to intense aroma of fresh olives, often overlapping with notes of fruit, vegetables (artichoke, chicory, rocket, etc.) or green vegetation (green leaves, green grass, etc.) of differing intensities.



*The year of registration: 2007*  
*Availability: the product is on the market*  
*Region: Obalno-kraška – Istra*



# Istrski pršut/Istarski pršut (Istria prosciutto)

Istrski pršut/Istarski pršut is a preserved dried-meat product made of a pork ham, dry-brined with sea salt and spices and air-dried without smoking for at least 12 months. It is elongated in shape because it also contains the pelvic bones, which makes it different from other prosciuttos. The product is characterised by a particular aroma, a mild and slightly salty taste, a uniform pink-red colour, and a pronounced smell of dried ripe pork and herbs. Smoking the meat is not allowed in the production of Istrski pršut/Istarski pršut. The premises where drying and maturing of Istrski pršut/Istarski pršut take place must have the possibility to become completely dark and they must have a stable microclimate with air temperature below 19°C.

The production area of Istrski pršut/Istarski pršut comprises a part of the Istrian peninsula in Slovenian and Croatian Istria without the islands situated next to the peninsula.



*The year of registration: 2015*  
*Availability: the product is not on the market*  
*Region: Obalno-kraška – Istra*



# Kočevski gozdni med

## (Kočevje forest honey)

Bee pastures for Kočevski gozdni med are found in a particularly wooded area with a very varied flora. Individual areas differ in the occurrence of melliferous plant combinations and the variety of growth areas, climate conditions and altitude zones. The honey-making takes places in an ecologically intact environment where beekeepers know and take advantage of the varied flora and different vegetation periods. The types of Kočevski med are forest, spruce, fir and lime honey. They are of mixed honeydew origin, which means that they are mainly produced from insect secretion left on the living parts of plants or secretion of the living part of plants. This is also the reason for their dark colour.



*The year of registration: 2011*  
*Availability: the product is on the market*  
*Region: South-East Slovenia*



## Kraški med (Karst honey)

Kraški med with protected designation of origin is produced in the Karst in the sub-Mediterranean area. The growing season is relatively long because of the proximity of the sea, which has a positive impact on the varied honey flow. Kraški med is dry and mature in its content and rich in minerals and enzymes due to the climate conditions and the microclimate. Typical varieties of Kraški med according to honey flow are St Lucie cherry honey, wild cherry honey, acacia honey, flower honey, forest honey, chestnut honey, lime honey and winter savoury honey. The rich flora and climate are reflected in the honey's full and pronounced aroma, which makes a significant contribution to the stronger aroma of Kraški med compared to other honeys.



*The year of registration: 2013*  
*Availability: the product is on the market*  
*Region: Obalno-kraška*



## Mohant (Mohant cheese)

Farms in the area of Bohinj, which are far from the main milk routes, continue to raise dairy cattle for the production of Mohant. Mohant is present only in this part of Slovenia. Dairy cows are fed with forages and roughage (pasture, hay and silage) that are produced at the farm or in the area where Mohant is produced.

The paste of Mohant is uniform, smooth and partly elastic, hard to spread to spreadable, and sometimes slightly lumpy. Mohant has a whitish-yellow colour and its distinctive smell and taste can sometimes be somewhat pungent. Because the cheese is ripened for over two months, it may taste somewhat bitter. Its extremely pronounced taste and smell – in particular the latter – can make for an unusual first impression!

Even today, Mohant is produced using a traditional method, which is passed down from generation to generation. Its characteristic and very distinctive smell and taste make this cheese one of a kind.



*The year of registration: 2013*

*Availability: the product is on the market*

*Region: Gorenjska*



## Nanoški sir (Nanos cheese)

Nanoški sir, named after the majestic Nanos plateau, has been produced since the 16<sup>th</sup> century. The people of the Nanos plateau used to produce cheese exclusively from sheep's milk. Nowadays, however, the cheese is produced from cow's milk because of the lack of sheep's milk. Mediterranean and continental climates coexist in its production area. The climate and the predominantly Karst soil are also reflected in the quality of pasture and forage production. The milk used for its production is distinguished by a high content of beta-carotene, which gives Nanoški sir its intense yellow colour. The special piquant taste which is typical of Nanoški sir develops after two months of ripening, influenced by the specific microflora of the geographical area.



*The year of registration: 2011*  
*Availability: the product is not on the market*  
*Region: Goriška*



# Oljčno olje Istra

## (Istria olive oil)

The Romans appreciated that Istria's soil and climate were favourable for olive cultivation, which is why olive trees and olive oil have been an important economic factor and the hallmark of Istria for over 2,000 years. The density of groves where olive trees are cultivated must not exceed 450 trees/ha. Istria is an extra virgin olive oil that is obtained directly from the fruit of the olive tree solely by mechanical means. The oil has a moderately to heavily pronounced characteristic aroma of fresh olives and its taste reminds one of healthy and fresh olives with moderately pronounced bitterness and spiciness.



*The year of registration: 2019*  
*Availability: the product is on the market*  
*Region: Obalno-kraška – Istra*



## Piranska sol (Piran salt)

Salt production in the Piran salt pans preserves a tradition stretching back over 700 years. The salt is gathered on a daily basis, entirely manually and using only traditional tools. Piranska sol is produced at the Piran salt pans, in the Sečovlje Salt pans Landscape Park and in the Strunjan Landscape Park. The basic process consists of natural crystallisation in salt fields, where salt is harvested from the few millimetres thick base of biosediment, which is called the petola. It is composed of minerals and microorganisms. Because of the daily manual collection of salt from this base, the salt forms crystals that retain the original seawater. The crystals are slightly salty, are delicate and quickly dissolved, and have a distinct smell of the sea.

Piranska sol is unground and unrefined; it is rich in sea minerals and has an excellent taste.



*The year of registration: 2014*  
*Availability: the product is on the market*  
*Region: Obalno-kraška*



## Tolminc (Tolminc cheese)

Tolminc is named after the town of Tolmin. It is classified as a hard, full-fat cheese. The raw material for the production of Tolminc is raw or thermised cow's milk produced within the defined geographical area. Tolminc is special because of its long-standing history, traditional production methods and climate and other natural conditions of Zgornje Posočje. It is a round cheese with a smooth rind and occasional lentil- or pea-sized eyes. Tolminc has a very long and rich tradition. Its first record dates from 1756 in the town of Udine, where it appeared in a cheese price list under the name "Formaggio di Tolmino - Tolminski sir". The people of Tolmin have remained faithful to the tradition and preserved the original cheese-making technology, resulting in its typical organoleptic characteristics. Its rind is smooth and straw-coloured, whereas the interior of the cheese is pliable and yellow. The cheese has a distinctive smell and a sweet and piquant taste.



*The year of registration: 2012*

*Availability: the product is on the market*

*Region: Goriška*



# Protected geographical indication

At least one production stage must take place in the specific geographical area that gave the name to the agricultural product or foodstuff.



## Jajca izpod Kamniških planin (Eggs from under the Kamnik mountains)

Jajca izpod Kamniških planin gained their renown in the late 19<sup>th</sup> century, when many farmers' wives from the Kamnik area supplied this precious commodity to the kitchens of Ljubljana and the city's market. The eggs have a smooth shell of uniform thickness and a pleasant matt lustre. The eggshells are hard. The yolk is of a uniform, distinctive yellow colour. The eggs contain at least 2.5% by weight of total omega-3 fatty acids and the highest ratio of omega-6 to omega-3 fatty acids is 8:1. Linseed that is used in animal feed (after being properly treated) provides a source of omega-3 fatty acids.



*The year of registration: 2018*  
*Availability: the product is on the market*  
*Region: Central Slovenia*



# Kranjska klobasa

## (Carniolan sausage)

Kranjska klobasa is one of the most recognisable Slovenian products at home and abroad. It is a pasteurised semi-durable sausage, which is produced from coarsely minced pork and bacon (neck, back fat and leg). The filling for Kranjska klobasa is seasoned only with garlic and pepper and then stuffed into a pig's small intestine, the ends of which are closed and skewered with a wooden dowel. The sausage undergoes hot smoking and pasteurisation. It is eaten warm after being briefly heated in hot water, acquiring its specific organoleptic characteristics and excellent gastronomic qualities.



*The year of registration: 2015*  
*Availability: the product is on the market*  
*Region: across Slovenia*



# Kraška panceta

## (Karst pancetta)

Kraška panceta is a dried-meat product from Karst with a characteristic rectangular shape. It is produced from lean bacon with the skin and without ribs. Careful selection of lean bacon, the dry salting procedure using sea salt and meticulous monitoring of the drying process contribute to its distinctive organoleptic properties, tender texture, full aroma and sweet, non-salty flavour. Only producers that organise the entire production process in the Karst area are entitled to use the Kraška panceta name.



*The year of registration: 2012*  
*Availability: the product is on the market*  
*Region: Obalno-kraška*



# Kraški pršut

## (Karst prosciutto)

Kraški pršut is an air-dried/matured meat product made from whole fresh pork legs. No specific breed of pig is required for the production of Kraški pršut with a protected geographical indication. Fresh hind legs of meat-type pigs from noble crossbreeds are collected.

Its characteristic feature is dry salting using only coarse sea salt. The average maturing time is one year. Distinctive organoleptic properties, which are reflected because of a lower content of water due to higher dehydration, develop during this period. Favourable climate conditions influence the versatile dynamics of drying and maturing, which is reflected in the colour and texture of the meat and the richly expressed aroma of Kraški pršut.

Kraški pršut may be marketed whole, on the bone or deboned, and packaged as a whole, in halves or quarters or, appropriately packaged, in slices.



*The year of registration: 2012*  
*Availability: the product is on the market*  
*Region: Obalno-kraška*



# Kraški zašink

## (Karst pork neck)

Kraški zašink is a traditional dried-meat product from the Karst region; it is made from pork neck without bones. It has a characteristic cylindrical shape and a natural casing covered by elastic netting. Dry salting is a typical feature in the production of Kraški zašink. The full aroma of muscle meat and bacon with a slightly salty taste develops during the drying and maturing process.



*The year of registration: 2012*  
*Availability: the product is on the market*  
*Region: Obalno-kraška*



# Prekmurska šunka

## (Prekmurje ham)

Prekmurska šunka is a smoked and dried meat product obtained from a fresh hind leg of pork without bones. It has a recognisable pear shape with skin of a reddish-brown colour. It is special for its traditional production method consisting of salting and seasoning the appropriately chilled legs and leaving them to mature for up to six months. Prekmurska šunka is exceptional for its drying and the long maturing process in very specific regional climate conditions – dry and harsh winters.



*The year of registration: 2014*  
*Availability: the product is on the market*  
*Region: Pomurska*



# Prleška tünka

## (Prlekija tünka)

Prleška tünka is a traditional product with geographical and ethnological origins in the Prlekija area. Records from 1487 show that tünka has been known in Prlekija for several centuries. It is a preserved meat (pasteurised meat product) produced according to a specific method from the area. Prleška tünka is composed of minced lard and pork meat. The meat of the leg, back, loin or neck of pork is cured with salt before undergoing dry heat-treatment and smoking. The minced lard is prepared from heat-treated bacon, which is then minced into pieces, salted and chilled. The meat and the minced lard are placed in alternate layers in a vessel known as tünka, where they mature together for at least 30 days.

Prleška tünka is a very interesting gastronomic specialty for restaurants and commercial sale outside Prlekija, as it differs from similar products not only in its appearance but also in its organoleptic properties.



*The year of registration: 2010*

*Availability: the product is on the market*

*Region: Prlekija – the municipalities of Ljutomer, Razkrižje, Križevci, Veržej, Sveti Jurij, Radenci, Gornja Radgona and Ormož*



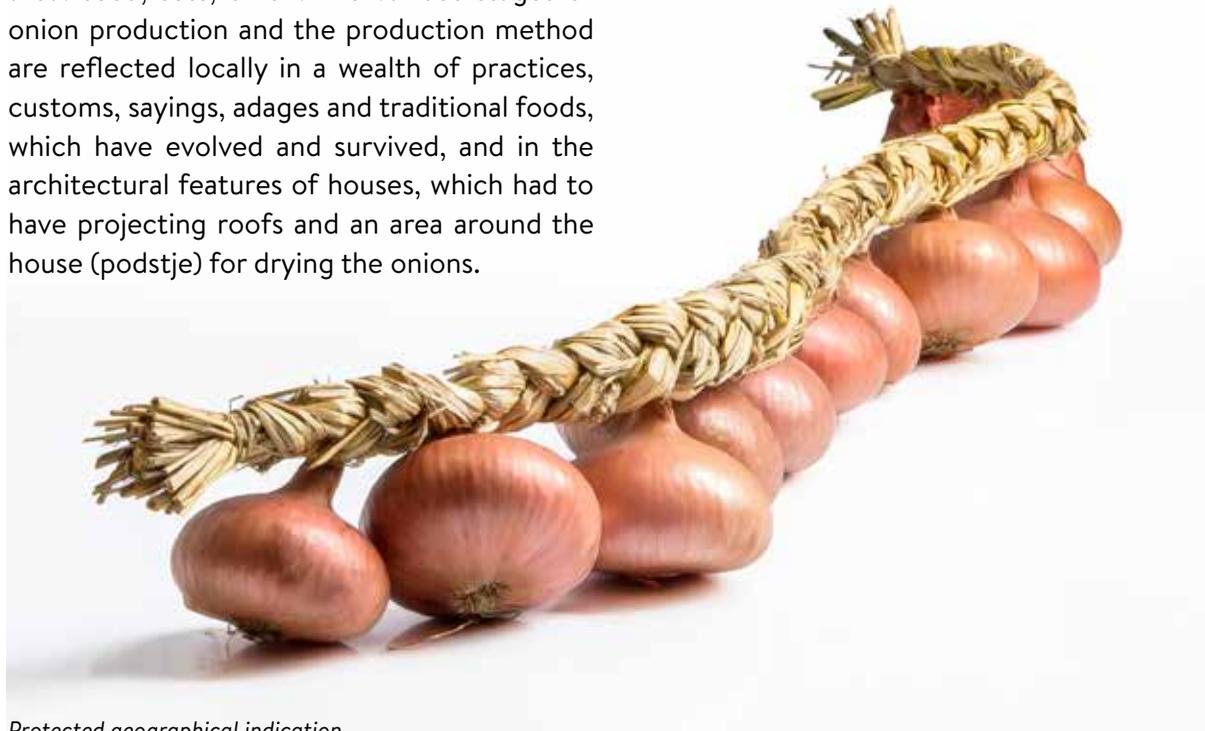
## Ptujski lük (Ptuj onion)

Ptujski lük is the common name for an onion that has been grown on Ptujsko Polje for over 200 years. Its shape is cordate-oblata, while its flesh is white with a purplish-red tinge and a more distinct purple edge. Its taste is moderately pungent. It has excellent culinary properties and is distinguished by its long-keeping quality. It is traditionally sold woven into rye-straw wreaths containing six or twelve onions of the same size.

Ptujski lük is registered as the Ptujška rdeča variety in the national list of varieties. It is also registered in the European Union catalogue of varieties. It has shallow roots that need more humidity only when they swell. Onion production in the area has quickly developed into a profitable activity. Climate conditions are one of the reasons for the development of the three-year production method in the area: seed, sets, onion. The various stages of onion production and the production method are reflected locally in a wealth of practices, customs, sayings, adages and traditional foods, which have evolved and survived, and in the architectural features of houses, which had to have projecting roofs and an area around the house (podstje) for drying the onions.



*The year of registration: 2011*  
*Availability: the product is on the market*  
*Region: Podravška*



*Protected geographical indication*

# Slovenski med

## (Slovenian honey)

Honey is a 100% bee product. Bees collect nectar and take it to the hive. They process it in the hive and, at the same time, lower its water content. This is how honey is made. When it is ripe, it is at its highest quality regardless of its botanical, topographical or geographical origin. The beekeeper then repeatedly pours the honey from one container to another (from honeycomb to a container using a honey extractor).

Slovenski med is produced all across Slovenia. It is known for its high-quality requirements stipulating a water content of less than 18.6% and a hydroxymethylfurfural (HMF) content of less than 15 mg/kg. Slovenian honey can be liquid, crystallised or creamed. It can also be sold as comb honey or chunk honey. The diversity of Slovenian flora makes the honey incredibly



*The year of registration: 2013*  
*Availability: the product is on the market*  
*Region: across Slovenia*



varied in terms of organoleptic (colour, smell, taste, aroma) and microscopic properties. The most common varieties or types of Slovenian honey are acacia, lime, rapeseed, chestnut, fir, spruce, flower and forest honey.



# Šebreljski želodec

## (Šebrelje stomach)

Šebreljski želodec has been produced for many years in the areas of Idrijsko and Cerkljansko. It is a preserved sausage made from high-quality pork meat and hard bacon in a ratio of between 75:25 and 80:20. It is characterised by the high levels of meat content and low proportion of bacon. Šebreljski želodec is flat and weighs 0.8 to 2kg. Its shape depends on whether the casing used is a bladder, a rectum or an artificial casing. Slices have the red colour of matured meat and the white colour of bacon. The product has the characteristic harmonious aroma and taste with undertones of seasoning.



*The year of registration: 2011*  
*Availability: the product is not on the market*  
*Region: Goriška*



# Štajerski hmelj

## (Štajerska hops)

Hop growing has a long tradition in Slovenia. The earliest mention of hops used for beer brewing is from around 1160 from the land registers of the Škofja Loka nobility. More intense hop production started to develop after 1870. Štajerski hmelj is distinguished by its fine hop aroma with herbal, fruit or flower notes. It comprises Slovenian hop varieties included in the national list of varieties.

It is used almost entirely (99%) for brewing beer, giving beer its characteristic bitterness and the aroma imparted by the hop bitters and essential hop oils. Outside Slovenia, Štajerski hmelj is more readily recognised and valued by its English name “Styrian hops”.



*The year of registration: 2017*  
*Availability: the product is on the market*  
*Region: Podravska, Savinjska, Koroška*



# Štajersko-prekmursko bučno olje (Štajerska- Prekmurje pumpkin seed oil)

Farmers from Štajerska and Prekmurje have produced oilseed pumpkins and processed their seeds into oil since the 18th century. The first oil press was founded in Fram in the Štajerska region as early as 1750. Štajersko-prekmursko bučno olje is an unrefined, edible vegetable oil of high quality; it is produced according to the traditional method of pressing roasted top-quality pumpkin seeds using heat and no additives. It is dark green to red in colour with a characteristic aromatic smell (of quality ingredients) and taste. It has a good fatty acid composition. Sensory evaluation of pumpkin seed oil takes place in a specially equipped sensory testing laboratory that guarantees a suitable and standardised environment. The evaluation panel consists of specially qualified members who are chosen for their abilities to distinguish between similar samples.



*The year of registration: 2012*  
*Availability: the product is on the market*  
*Region: Pomurska and Podravska*



# Zgornjesavinjski želodec

## (Upper Savinja stomach)

Zgornjesavinjski želodec is a dried-meat product made from high-quality pork meat and bacon. Hard bacon, salt and seasoning are added to the meat filling, which is then stuffed into natural casings. Traditionally, it was mainly stuffed into pig bladders or stomachs, giving the product its name. It is distinguished by a favourable ratio between the meat and bacon. Its traditional production method and the maturing or drying process is characteristic for the Upper Savinja valley and its exceptional sub-Alpine climate. Apart from the microclimate of the area, the microclimate of the premises where the drying of stomachs takes place is also extremely important. It differs from other dried-meat products in its exceptional organoleptic properties, appearance and gastronomic characteristics.



*The year of registration: 2011*  
*Availability: the product is on the market*  
*Region: Savinjska and Zasavska*



Zgornjesavinjski želodec was served on most important holidays and special occasions such as weddings. It used to be one of the main dishes that people took to church at Easter to have them blessed, a treat for special guests or a precious gift for only the best of friends.



# Traditional speciality guaranteed

The traditional speciality guaranteed label protects the recipe and the production or processing method.



zajamčena  
tradicionalna  
posebnost



# Belokranjska pogača

## (Bela krajina flatbread)

Belokranjska pogača is a type of flatbread made according to a unique recipe. It is round, with a diameter of approximately 30cm. In the centre, it is between 3 and 4cm thick, thinning to 1–2cm at the edges. The top is incised with a grid of angled lines approximately 4cm apart, coated with a beaten egg and sprinkled with caraway and coarse salt crystals. The flatbread is most delicious when still warm. Rather than being cut, it is broken along the incised angled lines.



*The year of registration: 2010*  
*Availability: the product is on the market*  
*Region: across Slovenia*



# Idrijski žlikrofi

## (Idrija dumplings)

Idrijski žlikrofi are a traditional dish made from dough that is similar to pasta dough but slightly softer. They are prepared with potato filling with added minced lard or smoked bacon, onion, seasoning and herbs. They have the characteristic shape of a hat with folded edges and a hollow on top. Idrijski žlikrofi are appreciated as a side or main dish and most often served with bakalca, a dish made from mutton meat and vegetables. They belong to the category of filled pasta, but they differ from other types of pasta by their production method, shape, appearance and filling. The oldest written source dates from 1936, stressing that žlikrofi were served only on special days.



*The year of registration: 2010*  
*Availability: the product is on the market*  
*Region: across Slovenia*



# Prekmurska gibanica

## (Prekmurje layer cake)

The name of Prekmurska gibanica comes from the dialect word *güba*, which means a fold or a wrinkle. Its unique recipe is passed down from generation to generation and its exceptional production method requires considerable skill, precision and knowledge. The base of the dish is short pastry, on which four different fillings are placed in layers of poppy seed, cottage cheese, walnuts and apples. There is a layer of filo pastry between each filling. This sequence of fillings is then repeated in the same order, comprising two layers of each filling. The last layer of the filling is topped by a layer of filo pastry, over which sour or sweet cream with egg yolk is poured. Alternatively, the top layer is simply smeared with a fatty topping.



*The year of registration: 2010*  
*Availability: the product is on the market*  
*Region: across Slovenia*



# Slovenska potica

## (Slovenian potica cake)

Slovenska potica is one of the most widely known traditional Slovenian dishes on the festive menu. The oldest potica recipe was published in *The Glory of the Duchy of Carniola* (1689) by Slovenia's first encyclopaedist, Janez Vajkard Valvasor.

The current typical shape of Slovenska potica, baked in a dedicated stoneware or metal mould called a *potičnik* or *potičnica*, dates back over 200 years.

Slovenska potica may be prepared with five traditional fillings: walnut, walnut and raisin, raisin, tarragon, or tarragon with cottage cheese. It is baked in a *potičnik*, which gives the potica its only true shape of a ring-shaped loaf with a hole in the middle and with smooth or fluted sides that run perpendicular to the bottom. It may be dusted with sugar.



*The year of registration: 2021*

*Availability: the product is on the market*

*Region: across Slovenia*



# Designation of higher quality

Special characteristics of a product are determined on the basis of its composition, sensory or physico-chemical properties and the production or processing method.



višja  
kakovost



# Kokošja jajca Omega plus

## (Omega-plus hen eggs)

Omega-plus table eggs are made using the regular production technology, the only difference being the adequately prepared linseed in their compound feed. This changes the composition of fatty acids in the egg's fat and such eggs contain at least five times more omega-3 fatty acids than regular eggs. Omega-3 is a common name for a group of polyunsaturated fatty acids which are important for the development and function of cell membranes, in particular the nerve tissue, brain and retina.



*The year of registration: 2008*  
*Availability: the product is on the market*  
*Region: Central Slovenia*



**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 15mg of HMF per kilo – Zlati panj)**



*The year of registration: 2004*  
*Availability: the product is on the market*  
*Region: Central Slovenia*

Zlati panj honey is different from other types of honey in two main characteristics that are vital for determining the quality – the level of hydroxymethylfurfural (HMF) and the lower water content. The high level of HMF in the honey indicates that it is very old, that it has been over-heated or exposed to temperatures above 55°C for a longer period of time or inappropriately stored. The lower the water content, the greater its viscosity and thickness, making the honey more stable. Six honey types bear the Zlati panj designation of higher quality – meadow, mountain, fir, acacia, chestnut and lime.



## Piščančje meso in izdelki z navedbo »vir selena« (Chicken meat and products with a “selenium source” indication)

Poultry meat and products with a “selenium source” indication contain selenium, which is highly important for supporting the immune system, hair and nail growth, and pancreas activity. As an antioxidant, it protects cells from oxidative stress. The required selenium levels in poultry meat and products are achieved by adding selenium to chicken feed.



*The year of registration: 2012  
Availability: the product is on the market  
Region: Primorsko-notranjska*



# Pivški piščanec in izdelki z omega-3

## (Pivka chicken and products with omega-3)

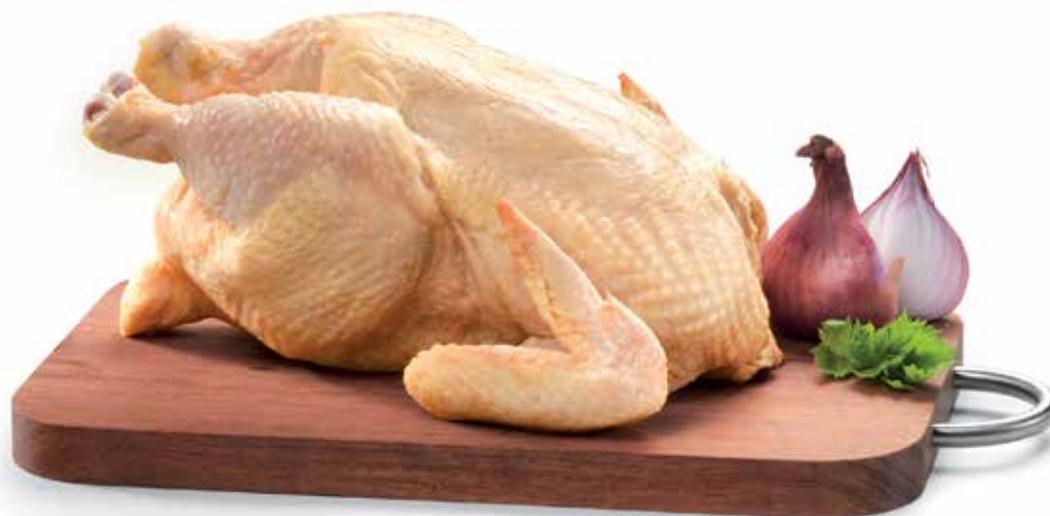
Because chickens used in the production of poultry meat are fed with a diet rich in omega-3 fatty acids from natural source, Pivka chicken and meat products with omega-3 differ from the meat of standard farm chickens in their fatty acid composition, resembling the meat of free-range animals. Poultry meat contains twice as much omega-3 fatty acids as meat produced according to the standard method of chicken rearing. The ratio between omega-6 and omega-3 fatty acids is also important. In line with the recommendations of WHO, the ratio is 4.5:1.



*The year of registration: 2009*

*Availability: the product is on the market*

*Region: Primorsko-notranjska*



# 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 procedures for the production of semi-hard cheese, the only difference being that the milk used for their production undergoes bactofugation. This procedure mechanically removes approximately 99–99.5% of bacteria and their spores from the milk. Due to the process of bactofugation, there is no need for additives that are usually used in the production of semi-hard cheese in order to prevent the cheese blowing.

Semi-hard cheese made with the additional treatment of milk by bactofugation is long-lasting even without adding preserving agents to the milk.

*The year of registration: 2010*  
*Availability: the product is on the market*  
*Region: Savinjska*



# Protected Slovenian Agricultural Products and Foodstuffs





### Protected designation of origin



- 1 Bovški sir
- 2 Ekstra deviško oljčno olje Slovenske Istre
- 3 Istrski pršut/Istarski pršut
- 4 Kočevski gozdni med
- 5 Kraški med
- 6 Mohant
- 7 Nanoški sir
- 8 Oljčno olje Istra
- 9 Piranska sol
- 10 Tolminc

- 20 Šebreljski želodec
- 21 Štajerski hmelj
- 22 Štajersko-prekmursko bučno olje
- 23 Zgornjesavinjski želodec

### Traditional speciality guaranteed



- 24 Belokranjska pogača
- 25 Idrijski žlikrofi
- 26 Prekmurska gibanica
- 27 Slovenska potica

### Protected geographical indication



- 11 Jajca izpod Kamniških planin
- 12 Kranjska klobasa
- 13 Kraška panceta
- 14 Kraški pršut
- 15 Kraški zašink
- 16 Prekmurska šunka
- 17 Prleška tünka
- 18 Ptujski lük
- 19 Slovenski med

### Higher quality



- 28 Kokošja jajca Omega plus
- 29 Med z vsebnostjo vlage največ 18 % in HMF največ 15 mg/kg medu - Zlati panj
- 30 Piščančje meso in izdelki z navedbo »vir selena«
- 31 Pivški piščanec in izdelki z omega-3
- 32 Poltrdi sir brez konzervansov - poltrdi siri Zelene doline

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Note:

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<https://www.gov.si/drzavni-organi/ministrstva/ministrstvo-za-kmetijstvo-gozdarstvo-in-prehrano/>



A close-up photograph of a dark, weathered wooden surface. The wood grain is highly textured and runs horizontally across the frame. A prominent, circular knot is visible in the upper right quadrant. The lighting creates deep shadows and bright highlights, emphasizing the rough, aged texture of the wood.

**I FEEL  
SLOVENIA**