Republika Slovenija
Ministrstvo za kmetijstvo,
gozdarstvo in prehrano

SLOVENSKI ZAŠČITENI KMETIJSKI PRIDELKI IN ŽIVILA

SLOVENIAN PROTECTED AGRICULTURAL PRODUCTS AND FOODSTUFFS

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Vsebina

Content

Slovenski zaščiteni kmetijski pridelki in živila	6	Slovenian protected agricultural products and foodstuffs
Zagotovilo pristnosti	6	Guarantee of authenticity
Katere so sheme kakovosti, ki omogočajo zaščito proizvodov?	7	Quality schemes enabling the protection of agricultural products
Kaj pomeni, da je kmetijski pridelek ali živilo zaščiteno?	8	What does it mean that an agricultural product or foodstuff is protected?
Kako vemo, da je proizvod certificiran?	9	How do we know that the product is certified?
Kako prepoznamo zaščitni znak oziroma znak skupnosti na proizvodu?	9	How to recognise a quality symbol or community symbol on products?
I. Zaščitena označba porekla - ZOP	11	**I. Protected Designation of Origin - PDO**
Nanoški sir	12	Nanos cheese
Mohant	12	Mohant cheese
Prekmurska šunka	13	Ham of Prekmurje
Ekstra deviško oljčno olje Slovenske Istre	14	Extra virgin olive oil from Slovenian Istria
Kraški med	15	Karst honey
Piranska sol	15	Piran salt
II. Zaščitena geografska označba - ZGO	16	**II. Protected Geographical Indication - PGI**
Kraški pršut	17	Karst prosciutto
Kraška panceta	17	Karst pancetta
Kraški zašink	18	Karst pork meat product made of neck
Prleška tünka	18	Prleška tünka
Štajersko prekmursko bučno olje	19	Styrian-Prekmurje pumpkin seed oil
Jajca izpod Kamniških planin	19	Eggs from Kamnik Alpen region
Kranjska klobasa	20	Kranjska sausage
Ptujski lük	21	Ptuj onion
Slovenski med	21	Slovenian honey
III. Zajamčena tradicionalna posebnost - ZTP	22	**III. Traditional Specialty Guaranteed - TSG**
Prekmurska gibanica	23	Prekmurska cake
Idrijski žlikrofi	24	Idrija dumplings
Belokranjska pogača	25	Bela Krajina cake
IV. Višja kakovost	26	**IV. Higher Quality**
Med z vsebnostjo vlage največ 18 % in HMF največ 15 mg/kg medu – Zlati panj	27	Honey with moisture content of up to 18% and a maximum of 15 mg of HMF per kilo – Golden Hive honey
Reja prašičev za meso blagovne znamke PIGI	27	Pig breeding for production of the “PIGI” pork trademark meat
Reja piščancev za meso blagovne znamke Domači Gorički piščanec	28	Home Bred Goričko Chicken
Kokošja jajca Omega plus	28	Chicken eggs Omega plus
Pivški piščanec in izdelki z Omega-3	29	Pivka chicken and products with Omega-3

SLOVENSKI ZAŠČITENI KMETIJSKI PRIDELKI IN ŽIVILA

Slovenija je po običajih in tradiciji zelo raznolika dežela, kar se odraža tudi v pestrosti ponudbe lokalnih in tradicionalnih kmetijskih pridelkov in živil. Najprijetnejši način spoznavanja Slovenije je prav gotovo okušanje slovenskih lokalnih in tradicionalnih jedi in proizvodov. Pri tem se postavlja vprašanje, kako prepoznati proizvode, ki so pristni in zaščiteni v Sloveniji.

Knjižica, ki je pred vami, je namenjena vam, potrošnikom ali popotnikom, da vas seznani s pomenom zaščite in certificiranja kmetijskih pridelkov in živil, pomenom zaščitnega znaka na embalaži kmetijskih in živilskih proizvodov ter, kar je najpomembnejše, s slovenskimi zaščitenimi in certificiranimi kmetijskimi pridelki in živili, ki so že prejeli certifikat. Certifikat je zagotovilo, da proizvajalec proizvaja pristen kmetijski pridelek ali živilo.

ZAGOTOVILO PRISTNOSTI

Evropejci so se z vprašanjem, kako zaščititi lokalne oziroma tradicionalne proizvode, začeli ukvarjati že v 50. letih prejšnjega stoletja. Počasi se je v Evropi začel vzpostavljati sistem zaščit lokalnih oziroma tradicionalnih proizvodov, ki je bil v določenih državah urejen z nacionalno zakonodajo, kasneje tudi z mednarodnimi sporazumi. Evropska unija je leta 1992 vzpostavila enoten sistem zaščite kmetijskih pridelkov in živil za države članice EU, kasneje še za tretje države. Ta sistem potrošniku zagotavlja pristnost tradicionalnih lokalnih proizvodov, ki so zaščiteni.

SLOVENIAN PROTECTED AGRICULTURAL PRODUCTS AND FOODSTUFFS

Slovenia is a country of a great diversity, as much for its tradition and customs, which is also reflected in the variety of local and traditional agricultural products and foodstuffs. The most pleasant way of understanding Slovenia certainly tastes the Slovenian local and traditional dishes and food products. That raises the question of how to identify products that are authentic and protected in Slovenia.

This brochure is designed for you, consumers or travellers that you are aware 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, the Slovenian protected and agricultural products and foodstuffs that have already received the certificate. The certificate is a guarantee that a manufacturer produces authentic agricultural products or foodstuffs.

GUARANTEE OF AUTHENTICITY

The question of how to protect local and traditional products has been induced since early 50th of the last century by the EU citizens. Slowly it was being established a system of protection of local or traditional products, which was in some countries governed by national legislation and later also by international agreements. The European Union adopted in 1992 a uniform system of protection of agricultural products and foodstuffs which entered into force in the EU Member States and later also in relation to third countries. This system provides consumers the authenticity of traditional local products which are protected.

KATERE SO SHEME KAKOVOSTI, KI OMOGOČAJO ZAŠČITO PROIZVODOV?

V Sloveniji imamo štiri sheme kakovosti, ki omogočajo zaščito kmetijskih pridelkov in živil. Pogoji in zahteve vsake sheme kakovosti so jasno opredeljeni v evropski in nacionalni zakonodaji.

Sheme kakovosti, ki so opredeljene z evropsko zakonodajo, omogočajo zaščito kmetijskih pridelkov in živil na trgu EU.

Evropske sheme kakovosti so:

I.

Zaščitena označba porekla (ZOP) (Uredba Sveta (ES) št. 510/2006)

označba porekla | Republika Slovenija Ministrstvo za kmetijstvo, gozdarstvo in prehrano

II.

Zaščitena geografska označba (ZGO) (Uredba Sveta (ES) št. 510/2006)

geografska označba | Republika Slovenija Ministrstvo za kmetijstvo, gozdarstvo in prehrano

QUALITY SCHEMES ENABLING THE PROTECTION OF AGRICULTURAL PRODUCTS AND FOODSTUFFS

In Slovenia there are four quality schemes, which enable the protection of agricultural products and foodstuffs. The conditions and requirements of each quality scheme are clearly defined in the European and national legislation.

The protection of agricultural products and foodstuffs in the EU market is provided by the quality schemes, defined by the European legislation.

The European quality schemes are:

I.

Protected Designation of Origin (PDO) (Council Regulation (EC) No. 510/2006)

II.

Protected Geographical Indication (PGI) (Council Regulation (EC) No. 510/2006)

III.

Zajamčena tradicionalna posebnost (ZTP) (Uredba Sveta (ES) št. 509/2006)

zajamčena tradicionalna posebnost | Republika Slovenija Ministrstvo za kmetijstvo, gozdarstvo in prehrano

Shema kakovosti, ki je opredeljena z nacionalno zakonodajo, omogoča zaščito kmetijskih pridelkov oziroma živil samo na območju Slovenije.

Nacionalna shema kakovosti je:

IV.

Označba višje kakovosti (Pravilnik o postopkih zaščite kmetijskih pridelkov oziroma živil, Uradni list RS, št. 15/08

višja kakovost | Republika Slovenija Ministrstvo za kmetijstvo, gozdarstvo in prehrano

KAJ POMENI, DA JE KMETIJSKI PRIDELEK ALI ŽIVILO ZAŠČITENO?

Zaščita kmetijskega pridelka ali živila pomeni, da je zaščiteno tako ime določenega kmetijskega pridelka ali živila kot tudi način proizvodnje in receptura. Zaščita imena je le prva faza. Dokazilo pristnosti proizvoda je certifikat, zato se morajo proizvajalci certificirati. Certificiranje pomeni, da neodvisna kontrolna organizacija pri posameznem proizvajalcu letno kontrolira upoštevanje vseh pravil proizvodnje in ostale pogoje, ki so jasno opredeljeni v zaščiti.

Traditional Specialty Guaranteed (TSG) (Council Regulation (EC) No. 509/2006)

The quality scheme, which is defined by the national legislation, enables the protection of agricultural products and foodstuffs only in Slovenia.

The national quality scheme:

Designation of Higher Quality (Rules on procedures for the protection of agricultural products and foodstuffs, Official Journal of RS, No. 15/08)

WHAT DOES IT MEAN THAT AN AGRICULTURAL PRODUCT OR FOODSTUFF IS PROTECTED?

The protection of an agricultural product or foodstuff means that the name of a particular agricultural product or foodstuff as well as the production methods and recipes are protected. The protection of a name is just the first phase. The authenticity is proven by the certificate, therefore producers need certification. The certificate guarantees the compliance of each producer with the rules on production and other conditions that are defined in the Regulation. The certificate is verified annually by the independent control organisation.

KAKO VEMO, DA JE PROIZVOD CERTIFICIRAN?

Če je proizvod certificiran, ima na embalaži nacionalni zaščitni znak in/ali znak Skupnosti.

KAKO PREPOZNAMO ZAŠČITNI ZNAK OZIROMA ZNAK SKUPNOSTI NA PROIZVODU?

Zaščiteni kmetijski pridelki in živila so lahko označeni z dvema vrstama znakov, in sicer z:

- nacionalnimi - zaščitni znak
- evropskimi - znak Skupnost

Zaščitni znaki so:

označba porekla | Republika Slovenija Ministrstvo za kmetijstvo, gozdarstvo in prehrano

geografska označba | Republika Slovenija Ministrstvo za kmetijstvo, gozdarstvo in prehrano

Znaki Skupnosti so:

HOW DO WE KNOW THAT THE PRODUCT IS CERTIFIED?

If the product is certified, the packaging is labelled with the national quality symbol and/or the Community symbol.

HOW TO RECOGNISE A QUALITY SYMBOL OR COMMUNITY SYMBOL ON PRODUCTS?

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

- at the national level – quality symbol
- at the European level – Community symbol

Quality symbols:

zajamčena tradicionalna posebnost | Republika Slovenija Ministrstvo za kmetijstvo, gozdarstvo in prehrano

višja kakovost | Republika Slovenija Ministrstvo za kmetijstvo, gozdarstvo in prehrano

Community symbols:

SLOVENSKI ZAŠČITENI KMETIJSKI PRIDELKI IN ŽIVILA

SLOVENIAN PROTECTED AGRICULTURAL PRODUCTS AND FOODSTUFFS

I.
ZAŠČITENA OZNAČBA POREKLA - ZOP

(Uredba Sveta (ES) št. 510/2006)

označba porekla | Republika Slovenija
Ministrstvo za kmetijstvo, gozdarstvo in prehrano

Ta shema kakovosti zajema kmetijske pridelke in živila, ki izvirajo iz določene regije, kraja ali države. Kakovost in značilnosti kmetijskega pridelka ali živila so izključno ali bistveno posledica geografskega okolja ter njegovih naravnih in človeških dejavnikov. Vsi postopki pridelave in predelave morajo potekati na določenem geografskem območju.

I.
PROTECTED DESIGNATION OF ORIGIN - PDO

(Council Regulation (EC) No. 510/2006)

This quality scheme covers agricultural products and foodstuffs originating from a specific region, place or country. The quality and characteristics of agricultural products or foodstuffs are exclusively or essentially due to the geographical area and its natural and human factors. All processes of production and processing take place in a defined geographical area.

Nanoški sir

Sir so na mogočni planoti Nanos, po kateri je dobil tudi ime, pridelovali že v 16. stoletju. Mleko za proizvodnjo Nanoškega sira se odlikuje po visoki vsebnosti beta karotena, zato je Nanoški sir intenzivno rumene barve. Zaradi specifične mikroflore vinorodnega območja, kjer se nahajajo zorilnice sira, se po dvomesečnem zorenju sira izoblikuje poseben, pikanten okus sira, ki je značilen za Nanoški sir.

Nanoški sir (Nanos cheese)

On the plateau of Nanos, after it the cheese is named, cheese has been produced since the 16th century. The milk from this area is distinguished for its high content of beta-carotene. Therefore the Nanoški sir is of intensive yellow colour. During a two-month period of maturing process a special, spicy taste, which is characteristic of the Nanoški sir, is given to cheese by the specific microflora of the wine-growing region where the cheese ripening depot is located.

Mohant

Sir Mohant se proizvaja na geografskem območju Bohinja. Je mazav, mehki sir, belkasto rumene barve s posebnim, značilnim vonjem in okusom, ki sta lahko včasih tudi agresivna. Še danes se Mohant proizvaja v skladu s tradicionalnim postopkom, ki se je prenašal iz roda v rod.

Mohant (Mohant cheese)

Mohant cheese, produced in a geographical area of Bohinj, is soft cheese of a whitish-yellow colour with a rather moisture structure and a special, distinctive smell and taste that can sometimes become aggressive. Even today Mohant cheese is produced in accordance with the traditional method, which has been passed from generation to generation.

Prekmurska šunka

Prekmurska šunka je prekajena in sušena mesnina, pridobljena iz svežega zadnjega stegna prašičev. Je prepoznavne hruškaste oblike. Njena posebnost je v tradicionalnem načinu proizvodnje. Ustrezno ohlajena svinjska stegna se natrejo s soljo in začimbami. Stegna zorijo do šest mesecev. Izjemnost Prekmurske šunke je v sušenju in dolgotrajnem zorenju v specifičnih pokrajinskih podnebnih razmerah.

Prekmurska šunka (Ham of Prekmurje)

Prekmurska šunka, recognisable for its pear shape, is a dried smoked meat produced from a fresh pork hind leg. It is a speciality due to its traditional production method. Salt and spices are rubbed in appropriately cooled pork leg. The meat is cured up to six months. Exceptionality of the Prekmurska šunka is in its drying and long-term maturing process in the specific climate conditions of the region.

Ekstra deviško oljčno olje Slovenske Istre

Ekstra deviško oljčno olje Slovenske Istre je olje vrhunske kakovosti. Pridelano je iz oljk različnih sort z območja Slovenske Istre, od katerih mora biti najmanj 30 % istrske belice. Za Ekstra deviško oljčno olje Slovenske Istre je značilna visoka vsebnost oleinske kisline in nizka vsebnost linolne kisline. Olja s tako sestavo maščobnih kislin so bolj stabilna. Ekstra deviško oljčno olje Slovenske Istre ima sadežno aromo, ki spominja na oljko in drugo sadje, blage in srednje intenzitete ter nekoliko grenak in pikanten okus.

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

The Ekstra deviško oljčno olje Slovenske Istre is a top quality olive oil produced from various varieties of olives, growing in the area of the Slovenian Istria, one of which must be the Istrska belica of at least 30%. One of special characteristics of the Extra virgin olive oil from Slovenian Istria is a high content of oleic acid and low content of linoleic acid. Oils having such composition are more stable. It is distinguished by a fruity aroma, reminding of olives and other fruit, of mild and medium intensity with slightly bitter and piquant taste.

Kraški med

Kraški med je izjemno kakovosten. Zaradi podnebnih razmer in mikroklime je po svoji vsebini suh in zrel ter zelo bogat z minerali, rudninskimi snovmi in encimi. Bogata flora in suho podnebje dajejo Kraškemu medu polno in izrazito aromo. Tipične vrste Kraškega medu glede na čebeljo pašo so med rešeljike, med divje češnje, akacijev med, cvetlični med, gozdni med, kostanjev med, lipov med in med divjega žepka.

Kraški med (Karst honey)

Kraški med is a top quality honey. In its content, the Kraški med is, due to climatic conditions and microclima, dry and ripe honey, very rich in minerals, mineral substances and enzymes. Very rich flora and dry climate are expressed in full and intensive aroma of the Kraški med. In relation to the period of bee pasture typical sorts of the Kraški med are Mahalareb Cherry, Wild Cherry, False Acacia, Blossom honey, Honeydew honey, Chestnut, Lime and Saturea Montana.

Piranska sol

Sol iz Piranskih solin se prideluje po izročilu, starem skoraj 700 let in zgolj s tradicionalnimi orodji. Osnovni proces je naravna kristalizacija na solnih poljih, kjer se sol pobira na nekaj milimetrov debeli podlagi biosedimenta, imenovanim petola. Ta je sestavljena iz mineralov in mikoroorganizmov. Piranska sol je nemleta in nerefinirana, bogata z minerali morja ter izrednega okusa.

Piranska sol (Piran salt)

Salt from the Piran saltpans has been obtained according to almost 700 year-old traditional tools only. The basic process is natural crystallisation in salt fields, where salt is gathered on a few millimetre thick base of biosediment called petola, composed of minerals and microorganisms. The Piranska sol is ungrounded, unrefined, and rich in sea minerals and of extraordinary taste.

II.
ZAŠČITENA GEOGRAFSKA OZNAČBA - ZGO
(Uredba Sveta (ES) št. 510/2006)

geografska označba | Republika Slovenija Ministrstvo za kmetijstvo, gozdarstvo in prehrano

Tudi ta shema kakovosti zajema kmetijske pridelke in živila, ki izvirajo iz določene regije, kraja ali države, le da je povezava med geografskim območjem in končnim proizvodom manj tesna kot pri označbi porekla. Kmetijski pridelek ali živilo ima posebno kakovost, sloves ali druge značilnosti, izvirati pa mora z določenega geografskega območja. Vsaj ena od faz proizvodnje (pridelava ali predelava) mora potekati na določenem geografskem območju, po katerem je kmetijski pridelek ali živilo poimenovano (surovine npr. lahko izvirajo iz drugega območja).

II.
PROTECTED GEOGRAPHICAL INDICATION - PGI
(Council Regulation (EC) No. 510/2006)

This quality scheme includes agricultural products and foodstuffs originating in certain region, place or country, only that the relationship between geographical area and the final product is less tight in comparison to the designation of origin. However, an agricultural product or foodstuff protected under this scheme is also of a special quality, reputation or other characteristics and in addition originating from a certain geographical area. At least one of the phases of production takes place in a particular geographical area after which the agricultural product or foodstuff is named (nevertheless raw materials can originate from another area).

Kraški pršut

Kraški zašink je tradicionalni suhomesnati izdelek kraške pokrajine. Zanj je značilna standardna in prepoznavna oblika. Je na zraku sušena/zorjena mesnina, narejena iz celih svežih stegen prašičev. Tehnologija soljenja ohranja tradicijo suhega postopka soljenja z uporabo grobe morske soli. Povprečen čas zorenja je eno leto, pri večjih kosih tudi več. Ugodne podnebne razmere vplivajo na razgibano dinamiko sušenja in zorenja, kar se odraža v barvi in teksturi mišičnine ter bogato izraženi aromi Kraškega pršuta.

Kraški pršut (Karst prosciutto)

The Kraški pršut, characterised by its traditional and recognizable form, is traditionally prepared air dried meat product of Karst, made of whole fresh pork leg. Salting technology preserves the tradition of a dry salting method with application of coarse sea salt. An average maturing time is one year, with larger pieces even more. Favourable climatic conditions affect the dynamic of drying and aging, as reflected in the colour and texture and expressed in rich aroma.

Kraška panceta

Kraška panceta je prav tako suhomesnati izdelek s Krasa. Je značilne pravokotne oblike. Za njeno proizvodnjo se uporablja mesnata slanina prašičev s kožo in brez reber. Natančna odbira mesnate slanine, suh postopek soljenja z morsko soljo ter skrbno spremljanje sušenja, ji dajejo značilne senzorične lastnosti ter nežno teksturo na tanko narezanih rezin ter polnost vonja

Kraška panceta (Karst pancetta)

The Kraška panceta is another dried meat product from Karst made of pork belly with skin and no ribs. Precise selection of meat which is of a typical rectangular shape, dry salting process with sea salt and carefully monitoring the curing process contribute to its typical organoleptic characteristics and delicate texture of thin cut slices and the fullness of odour.

Kraški zašink

Kraški zašink je proizveden iz sveže svinjske vratovine, brez kosti. Ima značilno valjasto obliko. Naravni ovitek obdaja elastična mrežica. Za proizvodnjo Kraškega zašinka je značilen suh postopek soljenja. Med sušenjem in zorenjem se razvije polna aroma mišičnine in slanine. Značilen je rahlo slan okus zašinka.

Kraški zašink (Karst pork meat product made of neck)

The Kraški zašink, a meat product of a specific cylindrical shape, is produced on the basis of a dry salting process from fresh boneless pork neck wrapped in elastic net. During drying and maturing period is developed a full aroma of Kraški zašink and a slight salty taste.

Prleška tünka

Zapiski iz leta 1487 dokazujejo, da so v Prlekiji poznali tünko že dolga stoletja. Prleška tünka je sestavljena iz zaseke in svinjskega mesa. Meso se razsoli, suho opeče in dimi. Zaseka se pripravi iz obarjene slanine, ki se zmelje, soli in ohladi. Meso in zaseka se izmenično po plasteh zložita v posodo, imenovano tünka, kjer vse skupaj zori vsaj 30 dni.

Prleška tünka

Written sources dating back to 1487 prove that tünka has been a well known food in Prlekija for many centuries. Prleška tünka consists of pork and minced lard. Meat is salted, dry heated and smoked. Minced lard is prepared by cooking, mincing and then salting and cooling. Meat and minced lard is placed in layers in a wooden container, called tünka where it is aged for at least 30 days.

Štajersko prekmursko bučno olje

Na Štajerskem in v Prekmurju že od 18. stoletja tradicionalno pridelujejo oljne buče in bučna semena predelujejo v bučno olje. Štajersko prekmursko bučno olje je visoko kakovostno jedilno nerafinirano rastlinsko olje. Izdelano je po tradicionalnem postopku s stiskanjem praženih bučnih semen najboljše kakovosti, z uporabo toplote in brez aditivov.

Štajersko prekmursko bučno olje (Styrian-Prekmurje pumpkin seed oil)

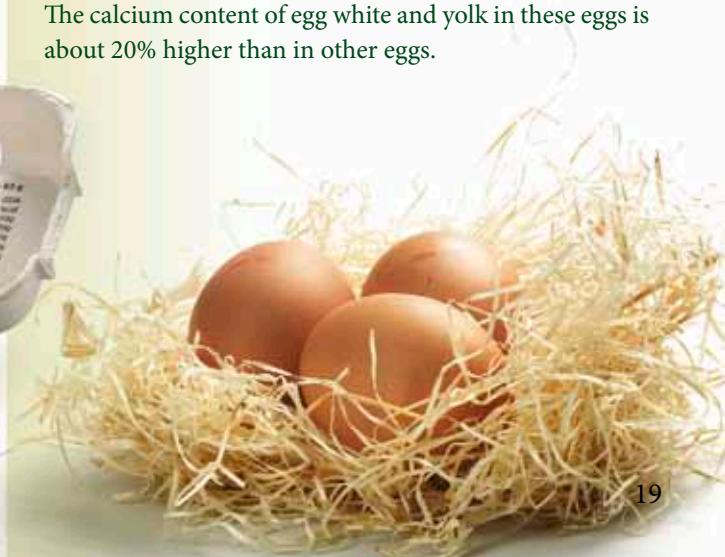
In Štajerska and Prekmurje regions the long-term tradition of oil seed pumpkins growing and pumpkin seed processing into pumpkin seed oil dates back to the 18th century. The Styrian-Prekmurje pumpkin seed oil is of high-quality edible and unrefined vegetable oil processed according to the traditional procedure by pressing the best quality roasted pumpkin seeds, using heat and without additives.

Jajca izpod Kamniških planin

Zaradi vsebnosti kalcita v krmi imajo Jajca izpod Kamniških planin večjo vsebnost kalcija. Lupina jajc je gladka in enakomerne debeline po vsej površini. Na pogled ima lupina prijeten mat sijaj. Vsebnost kalcija v beljaku in rumenjaku Jajc izpod Kamniških planin je približno 20 % večja kot pri drugih jajcih.

Jajca izpod Kamniških planin (Eggs from Kamnik Alpen region)

Due to the presence of calcite in the feed of chicken, Eggs from Kamnik Alpen region are characterised by greater calcium content. Egg shell is smooth and of a uniform thickness all around and a pleasant matte luster. The calcium content of egg white and yolk in these eggs is about 20% higher than in other eggs.



Kranjska klobasa

Kranjska klobasa je eden izmed najprepoznavnejših proizvodov doma in v tujini. Je pasterizirana poltrajna mesnina, izdelana iz grobo mletega prašičjega mesa in prašičje slanine (vrat, hrbet, stegno). Nadev za Kranjsko klobaso je začinjen s česnom in poprom, napolnjen v tanka prašičja čreva ter zašpiljen z leseno špilo. Klobasa je vroče prekajena in pasterizirana. Uživa se topla po kratkem pogrevanju v vroči vodi, ko pridobi zelo specifično jedilno in visoko gastronomsko kakovost.

Kranjska klobasa (Kranjska sausage)

Kranjska klobasa, pasteurized meat product, made of coarsely ground pork meat and pig bacon (neck, back, thighs), is one of the most recognised products at home and abroad. The filling, seasoned with garlic and pepper, is stuffed into thin hog casings and formed in pairs linked with a wooden skewer. The sausages are hot smoked and heat-cured. Kranjska klobasa is served warm as being sunken in hot water for few minutes where very specific and high gastronomic quality is developed.

Ptujski lük

Ptujski lük je domače ime za čebulo, ki jo na Ptujskem polju pridelujejo že več kot 200 let. Po starih legendah naj bi jo na to območje prinesli Turki. Za pridelavo Ptujskega lüka je obvezen certifikat integrirane ali ekološke pridelave. Čebula je srčaste oblike, meso belo z vijolično rdečim navdihom in močnejšim vijoličastmi robom. Še posebej je zanjo značilno, da se prodaja spletena v tradicionalne vence, na katerih je 6 ali 12 enako velikih čebul.

Ptujski lük (Ptuj onion)

Ptujski lük is home name for onions grown on the Ptuj field for more than 200 years. According to old legends this sort of onions of specific cordate shape, white flesh with red inspiration and purple stronger edge was brought by the Turks. The certification of integrated or organic production is mandatory for the production of Ptujski lük. In particular, it is typically sold braided in traditional wreaths, in which 6 or 12 equal-sized onions.

Slovenski med

Slovenski med je med, pridelan na območju celotne Slovenije. Zaradi raznolikosti flore, ki se nahaja v Sloveniji, se odlikuje po svoji izjemni pestrosti, tako po senzoričnih (barva, vonj, okus, aroma) kot mikroskopskih lastnostih.

Najpogostejše vrste oziroma tipi Slovenskega medu so akacijev med, lipov med, med oljne ogrščice, kostanjev med, hojev med, smrekov med, cvetlični med in gozdni med.

Slovenski med (Slovenian honey)

Slovenian honey is honey produced in the entire territory of Slovenia. Due to the variety of flora in Slovenia it is distinguished by its extraordinary diversity, both in sensory (colour, odour, taste, aroma) and microscopic characteristics.

The most common sorts or types of the Slovenian honey are False Acacia, Lime, Rape seed, Chestnut, Fir, Pine, Blossom honey and Honeydew honey.

III.
ZAJAMČENA TRADICIONALNA POSEBNOST - ZTP

(Uredba Sveta (ES) št. 509/2006)

zajamčena tradicionalna posebnost | Republika Slovenija Ministrstvo za kmetijstvo, gozdarstvo in prehrano

Kmetijski pridelki in živila iz te sheme kakovosti so pridelani oziroma predelani iz tradicionalnih surovin ali imajo tradicionalno sestavo ali tradicionalno recepturo. Z označbo zajamčena tradicionalna posebnost se zaščiti predvsem receptura ali način pridelave oziroma predelave. Sama pridelava oziroma predelava geografsko ni omejena, saj lahko te kmetijske pridelke oziroma živila proizvajajo vsi, ki se držijo predpisane recepture, postopka in oblike.

III.
TRADITIONAL SPECIALTY GUARANTEED - TSG

(Council Regulation (EC) No. 509/2006)

Agricultural products and foodstuffs under this quality scheme are produced or processed from traditional raw materials or have a traditional composition or recipe. The traditional specialty guaranteed designation indicates the protection of a particular recipe or method of production or processing. Production and processing is not restricted geographically since these agricultural products and foodstuffs can be produced by all who follow a prescribed recipe, procedure and form.

Prekmurska gibanica

Prekmurska gibanica je dobila ime po narečni besedi güba, kar pomeni guba. Ima svojevrsten recept, ki se prenaša iz roda v rod ter edinstven način izdelave, ki zahteva veliko spretnosti, natančnosti in znanja. Osnova jedi je iz krhkega testa, na katerega so položeni štirje različni nadevi (mak, skuta, orehi in jabolka), med katerimi je plast vlečenega testa. Nadevi se ponovijo v točno določenem zaporedju in vsak dvakrat. Na vrhu zadnje plasti nadeva je vlečeno testo, prelito s kislo ali sladko smetano, v katero je umešan rumenjak, ali pa je samo premazana z maščobnim prelivom.

Prekmurska gibanica (Prekmurska cake)

Prekmurska gibanica received its name after the dialect word "güba" which means a "fold". It is made according to the unique recipe that has been passed from generation to generation. Its speciality is also in the unique method of preparation, requiring considerable skill, precision and knowledge. The base of the dish is made from short pastry on which four different layers of stuffing (poppy seeds, curd, nuts and apples) are placed in the specific order, among them layers of filo pastry. These stuffings are placed twice in the same order. On the top of the final layer, a layer of filo pastry is placed, topped with sour cream or cream, in which egg yolk is admixed or the layer of a filo pastry is brushed with fat topping.

Idrijski žlikrofi

Idrijski žlikrofi so tradicionalna jed, pripravljena iz testa, ki je polnjeno s krompirjevim nadevom (krompir, zaseka ali prekajena slanina, čebula, začimbe in dišavnice). Imajo značilno obliko klobuka, robovi so zavihani, na vrhu je vtisnjena vdolbinica. V kulinariki so cenjeni kot priloga ali kot samostojna jed – zabeljena z ocvirki ali z različnimi mesnimi in drugimi omakami.

Idrijski žlikrofi (Idrija dumplings)

Idrijski žlikrofi is a traditional dish made of dough filled with potato filling (potatoes, lard or smoked bacon, onions, spices and herbs). They have a specific hat shape; the edges are folded while the top has a small indentation. In cuisine they are appreciated as a side dish or also as a main dish when sprinkled with cracklings and served with various meat and other sauces.

Belokranjska pogača

Belokranjska pogača je oblika nizkega kruha in ima svojstveno recepturo. Je okrogla, premera približno 30 cm, na sredini visoka 3 do 4 cm, ob robovih 1 do 2 cm. Po vrhu je zarezana s poševnimi črtami, s približno medsebojno razdaljo 4, cm na kvadrate, premazana s stepenim jajcem in posuta s kumino in debelo zrnato soljo. Najboljša je topla. Pečene se ne reže, ampak lomi po zarezanih poševnih črtah.

Belokranjska pogača (Bela Krajina cake)

Belokranjska pogača as a special form of low breed has a unique recipe. It is circular with a diameter of about 30 cm, high in the middle of 3 to 4 cm and on the edges of 1 to 2 cm. On the top it is incised with oblique lines with approximately distance of 4 cm forming squares and topped with whisked egg whites and sprinkled with cumin and wholesale grain salt. The best way to taste it when it is still warm. When baked it is not cut but torn in relation to incised oblique lines.

IV.
VIŠJA KAKOVOST

višja kakovost | Republika Slovenija
Ministrstvo za kmetijstvo, gozdarstvo in prehrano

Ta shema kakovosti zajema kmetijske pridelke in živila, ki so po svojih lastnostih boljši od istovrstnih kmetijskih pridelkov oziroma živil in odstopajo od njihove minimalne kakovosti, če je ta predpisana (imajo npr. večji sadni delež, kot je predpisano, so izdelana brez dovoljenih aditivov itd.). Posebne lastnosti izdelka, ki so opredeljene z višjo kakovostjo, se določajo glede na sestavo, senzorične ali fizikalno-kemične lastnosti ter način pridelave oziroma predelave.

IV.
HIGHER QUALITY

This quality scheme covers agricultural products and foodstuffs, which are by their characteristics of a greater quality in comparison to the same kind of agricultural products and foodstuffs and thus deviating from their minimum quality, in case it is prescribed (they have for instance a higher fruit content, as prescribed; are produced without approved additives, etc.). Specific product characteristics, defined by higher quality, are determined by reference to the composition, sensory or physical-chemical properties and method of production and processing.

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

Med Zlati panj se od drugih medov razlikuje po dveh glavnih lastnostih, ključnih za določanje kakovosti: stopnji hidroksimetilfurfurala (HMF), ki je pokazatelj pregretosti medu in nižji vsebnosti vode v medu. Označbo višje kakovosti Zlati panj ima šest vrst medu: travniški, planinski, hojev, akacijev, kostanjev, lipov.

Honey with moisture content of up to 18% and a maximum of 15 mg of HMF per kilo – Golden Hive honey (Zlati panj)

The Zlati panj honey is distinguished from other sorts of honey by its two main caracteristics which are of key importance in determining the quality, namely the level of hydroxymethylfurfural (HMF), which is an indicator of honey overheating, and lower water content in honey. With a higher quality indication Zlati panj the following 6 sorts of honey are labelled Meadow blossom honey, Mountain flower honey, Fir tree honey, Acacia honey, Chestnut honey and Lime tree honey.

Reja prašičev za meso blagovne znamke PIGI

Reja prašičev ima dolgo tradicijo. V rejo prašičev je vpeljan sistem zagotavljanja prehranske varnosti. Za krmo prašičev se uporablja visoko kakovostna krmna mešanica. Povprečna mesnatost klavnih trupov za potrebe blagovne znamke PIGI je 56 % ali več.

Pig breeding for production of the "PIGI" pork trademark meat

Pig breeding has a long tradition. In the breeding process a system of ensuring food safety is applied. Only a high quality feed is used. The average meat content of carcasses is of 56% or more.

Reja piščancev za meso blagovne znamke Domači Gorički piščanec

Domači Gorički piščanci izhajajo iz Krajinskega parka Goričko ter so izvaljeni, rejeni in zaklani v Sloveniji. Za njihovo krmo se uporablja visoko kakovostna krmna mešanica. Objekti za rejo so manjši, v njih je manj živali, kar zagotavlja ugodnejše pogoje za rejo in dobro počutje živali.

Farming of chickens for meat production of the trademark Home Bred Goričko Chicken ("Domači gorički piščanec")

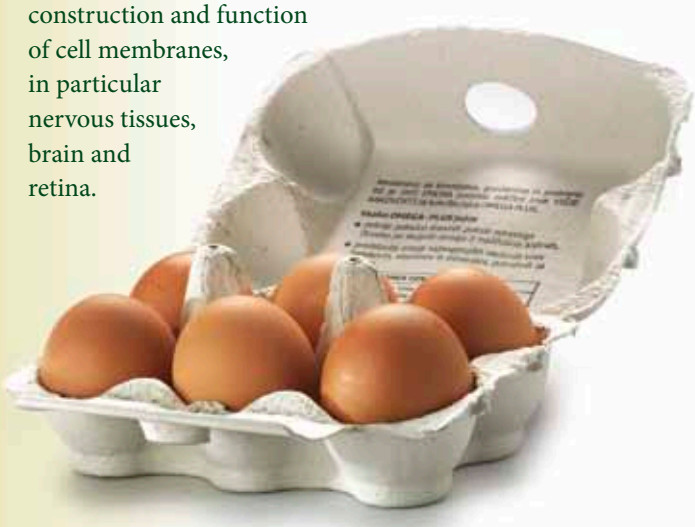
The entire production of chickens for the purposes of the trademark "Domači goriški piščanec" is located within the area of the Goričko Landscape Park. Chickens are fed a high quality compound feedingstuffs. Production facilities are small, housing a smaller number of animals and thus ensuring better animal conditions and animal welfare.

Kokošja jajca Omega plus

Jedilna jajca Omega plus so proizvedena po ustaljeni tehnologiji proizvodnje, vendar zaradi dodatka ustrezno pripravljenega lanenega semena v krmno mešanico vsebujejo vsaj pet krat več Omega -3 maščobnih kislin kot navadna jajca. Omega -3 je skupno ime za skupino večkrat nenasičenih maščobnih kislin, ki so med drugim pomembne za izgradnjo in funkcijo celičnih membran, posebno živčnega tkiva in možganov ter očesne mrežnice.

Chicken eggs Omega plus

In the production of Kokošja jajca Omega plus is used established manufacturing technology. Nevertheless, due to the addition of linseed in feed, eggs contain at least five times more Omega-3 fatty acids than regular eggs. Omega-3 is the common name of a group of polyunsaturated fatty acids, which are of importance, notably for the construction and function of cell membranes, in particular nervous tissues, brain and retina.



Pivški piščanec in izdelki z omega-3

Posebno načrtovano prehrano piščancev iz izbranih surovin rastlinskega izvora je dosežena spremenjena maščobno kislinska sestava mesa Pivškega piščanca in izdelkov, ki so tako bolj podobne mesu živali iz proste reje.

Pivka chicken and products with Omega-3

The special planned diet of chickens from selected raw materials of vegetable origin contributes to a modified fatty acid composition of meat of Pivka chicken and products, thus more similar to meat composition of free-range animals.

Z a vse ostale informacije v zvezi z zaščito in certiciranjem kmetijskih pridelkov oziroma živil se obrnite na Ministrstvo za kmetijstvo, gozdarstvo in prehrano, Direktorat za varno hrano, Sektor za varnost in kakovost hrane in krme, Dunajska 22, 1000 Ljubljana, tel. št. 01 478 91 09.

Opomba
To gradivo je zgolj informativne narave glede katerega Ministrstvo za kmetijstvo, gozdarstvo in prehrano ne jamči odškodninsko ali kako drugače.

F or all other information relating to the protection and certification of agricultural products or foodstuffs, please contact the Ministry of Agriculture, Forestry and Food, Directorate for Food Safety, Safe and quality food and feed Sector, Dunajska 22, 1000 Ljubljana, Phone +(386) (0)1 478 91 09.

Note
This material is for information only. The Ministry of Agriculture, Forestry and Food shall not be liable for any compensation or otherwise.

Slovenski zaščiteni kmetijski pridelki in živila
Slovenian protected agricultural products and foodstuffs

I. Zaščitena označba porekla - ZOP	**I. Protected Designation of Origin - PDO**
Nanoški sir	1. Nanos cheese
Mohant	2. Mohant cheese
Prekmurska šunka	3. Ham of Prekmurje
Ekstra deviško oljčno olje Slovenske Istre	4. Extra virgin olive oil from Slovenian Istria
Kraški med	5. Karst honey
Piranska sol	6. Piran salt
II. Zaščitena geografska označba - ZGO	**II. Protected Geographical Indication - PGI**
Kraški pršut	7. Karst prosciutto
Kraška panceta	8. Karst pancetta
Kraški zašink	9. Karst pork meat product made of neck
Prleška tünka	10. Prleška tünka
Štajersko prekmursko bučno olje	11. Styrian-Prekmurje pumpkin seed oil
Jajca izpod Kamniških planin	12. Eggs from Kamnik Alpen region
Kranjska klobasa	13. Kranjska sausage
Ptujski lük	14. Ptuj onion
Slovenski med	15. Slovenian honey
III. Zajamčena tradicionalna posebnost - ZTP	**III. Traditional Specialty Guaranteed - TSG**
Prekmurska gibanica	16. Prekmurska cake
Idrijski žlikrofi	17. Idrija dumplings
Belokranjska pogača	18. Bela Krajina cake
IV. Višja kakovost	**IV. Higher Quality**
Med z vsebnostjo vlage največ 18 % in HMF največ 15 mg/kg medu – Zlati panj	19. Honey with moisture content of up to 18% and a maximum of 15 mg of HMF per kilo – Golden Hive honey
Reja prašičev za meso blagovne znamke PIGI	20. Pig breeding for production of the "PIGI" pork trademark meat
Domači Gorički piščanec	21. Home Bred Goričko Chicken
Kokošja jajca Omega plus	22. Chicken eggs Omega plus
Pivški piščanec in izdelki z Omega-3	23. Pivka chicken and products with Omega-3