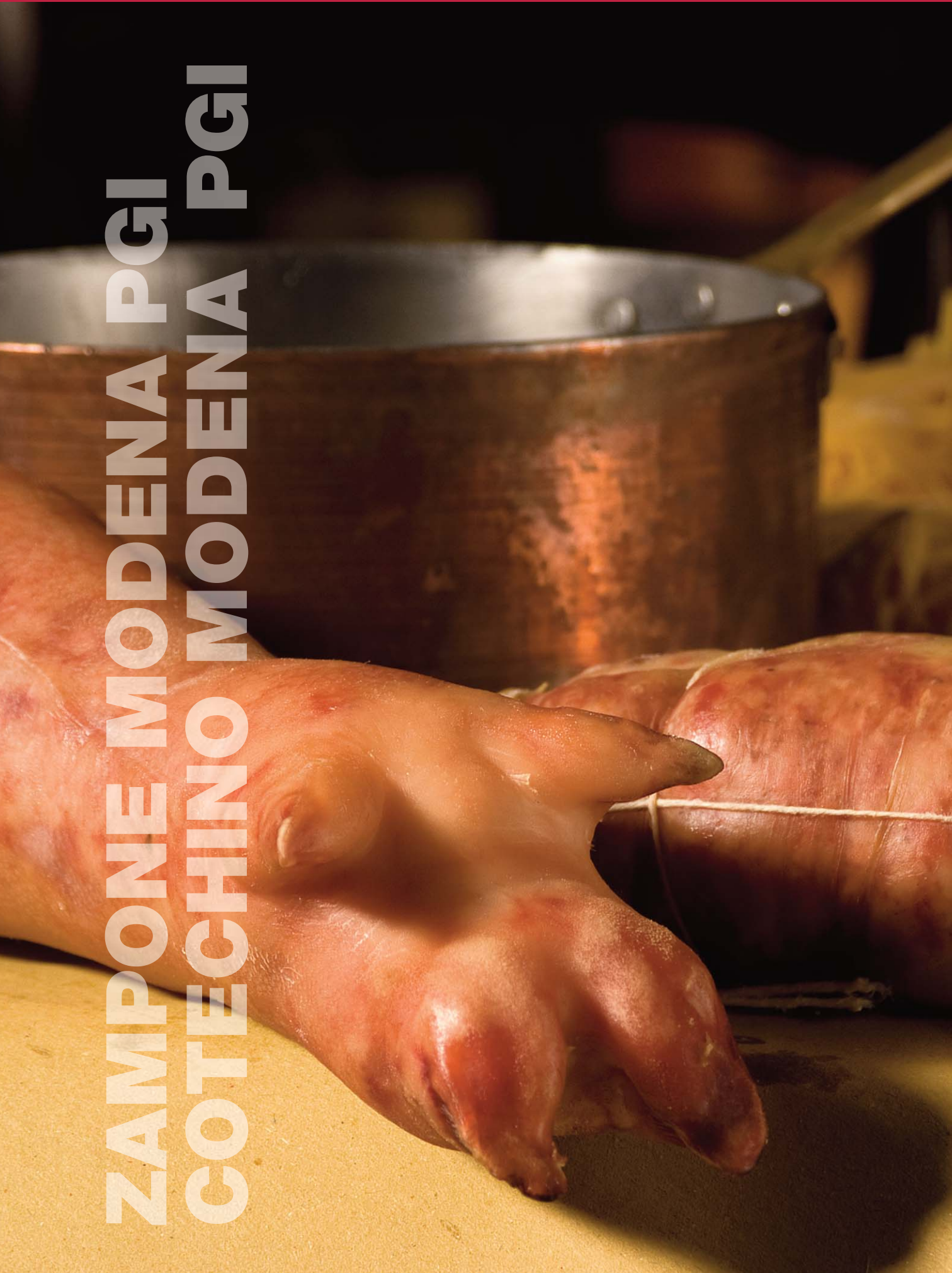


ZAMPONE MODENA PGI
COTECHINO MODENA PGI



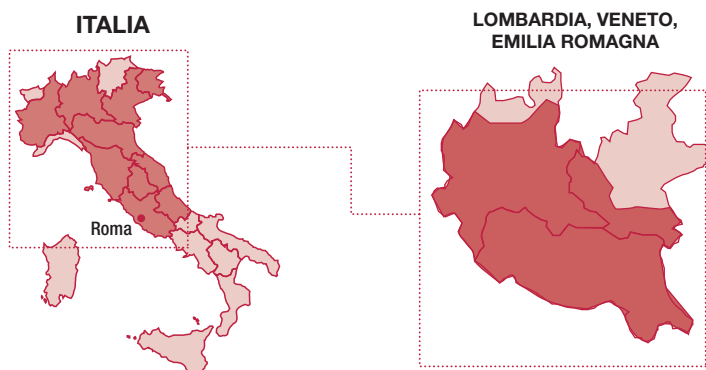
PRODUCT

Zampone Modena and Cotechino Modena PGI are cured meats made up of a mixture of pork meats that are produced from streaked muscles, pork fat, rind, salt, whole pepper grains and/or pepper pieces.

Wine, water, herbs and fragrant substances, spices and aromatic herbs can be added. Cotechino Modena and Zampone Modena must be easy to cut. The slice must be pink tending towards a dyshomogeneous red. They must be firm with a homogeneous granulometry.

PRODUCTION ZONE

The production area of Zampone Modena and Cotechino Modena PGI includes the territory of the following provinces: Modena, Ferrara, Ravenna, Rimini, Forlì, Bologna, Reggio Emilia, Parma, Piacenza, Cremona, Lodi, Pavia, Milano, Varese, Como, Lecco, Bergamo, Brescia, Mantova, Verona e Rovigo.



CONSORTIUM MARK



The marks are rectangles, with round corners, blue colored with, inside, the white outlines of shapes, which represent the zampone and the cotechino, with “Zampone Modena” and “Cotechino Modena” inscription in the middle, over the depiction of the Italian flag and four yellow little stars.

NORMATIVE REFERENCES



Acknowledgement of Denomination: Reg. CE n.590/1999 dtd 18.03.1999
 Acknowledgement of Consortium for the protection: D.M. 64374 dtd 09.06.2006

CONTACTS

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