



CINTA SENESE, THE QUALITY SPECIFICATIONS

The breeding of the Cinta Senese DPO must comply with a code of conduct and with specific rules. They are outlined in short as follows.

Provenance: pigs born, bred and butchered in the region of Tuscany within an altitude of 1200 meters (art. 3). **Breed:** must be born from the mating of pigs which are listed in the Registry and/or in the Herd book of the Cinta Senese.

Breeding: pigs that are bred to be butchered must be bred in the wild or semi-wild status in woods or on terrain that is suited to feed them naturally from their fourth month on. They must stay on grounds where they can be housed during the night. Total body weight per hectare can be no more than 1.500 Kg.

Nutrition: must be given from pasture in the woods and/or in terrain with forage plants; ideally woods with holm oaks which gives acorns, small pastures with water spring and a mud pit. Daily nutrients' integration is allowed in measure of no more than 2% of the body weight for pigs older than 4 months; it must be composed of 60% of products from the breeding zone.

Allowed are: whole grains, whole beans, oilseeds (sunflower for example, but no soya), vegetables and fresh fruit, vitamin and mineral supplements (for example field bean flour, spelt, barley—in percentages that vary with age).

Butchering: pigs must be older than 12 months; usually weighing 140 Kg for the production of cured met and fresh meat. The following cuts must be branded: ham, loin, belly (bacon), shoulder, cheek. The cuts for consumption must be accompanied by a certification, and branded with the logo "DOP Cinta Senese" and the slaughterhouse's code (art. 4).

The meat's characteristics: no more than 78% water, fat lower than 2,5%, bright pink color and/or red, fine texture, firm consistency, slightly marbled, tender, succulent (art. 2).

Traceability: each phase of breeding and production must be registered (art. 4).