



ORGANIZZAZIONE NAZIONALE
ASSAGGIATORI SALUMI

THE BASQUE PIG BREEDS



Assaggi d'Europa (Taste of Europe)
Bilbao, 19th of Sep 2020. 9:30

Dr. Mariano Gómez Fernández



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INDEX OF THE PRESENTATION

1. Introduction
2. The local pig breeds on the Iberian Peninsula
3. The case of the Basque Pig breeds
4. The importance of the recovery of local breeds
5. Conclusions

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I. INTRODUCTION

- Thanks
- Self introduction
- Terroir + Breed + Environment + Farmer
- Luxury

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2. MAP OF THE IBERIAN PENINSULA



2.1 THE LOCAL PIG BREEDS ON THE IBERIAN PENINSULA

- **AFRICANO:**
Negra canaria
- **CELTA:**
Euskal txerria
Gochu asturcelta
Celta
- **IBÉRICO:**
Negra mallorquina
Ibérica* (SP) y Alentejano (P)
(P) *Bisaro y Malhadi de Alcobaça*
- **CELTA X IBÉRICO:**
Chato murciano

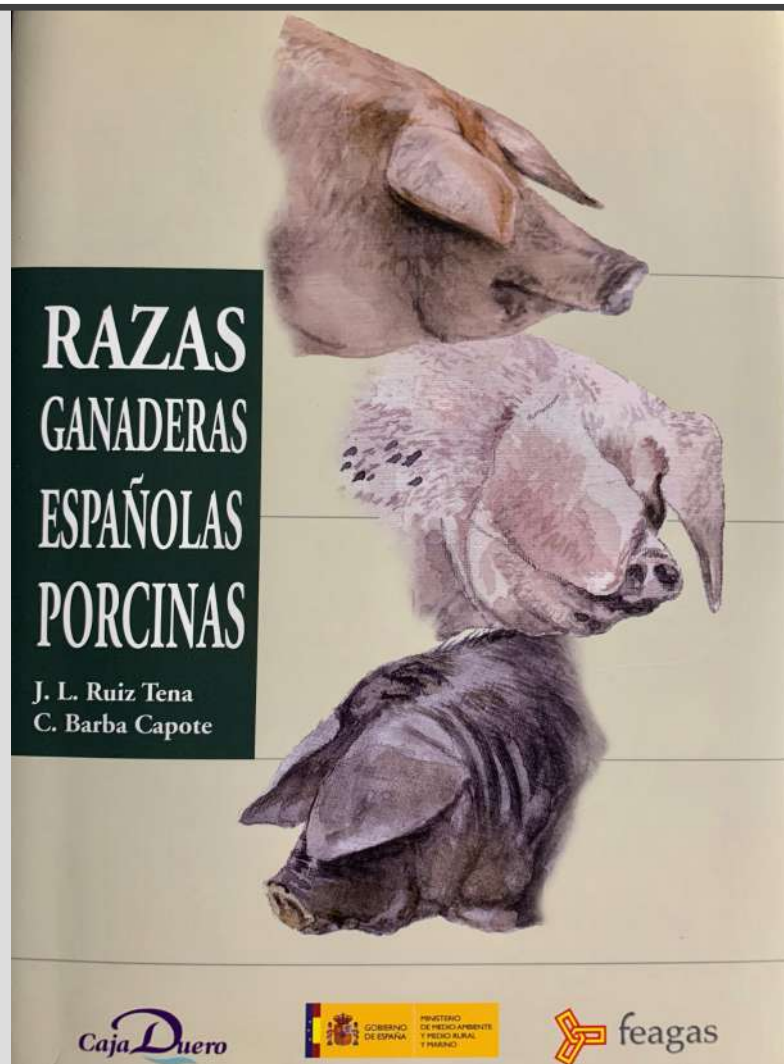
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2. RAZAS GANADERAS ESPAÑOLAS 2008. RUIZ TENA, JL Y BARBA, C



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2. RAZAS GANADERAS ESPAÑOLAS 2008. RUIZ TENA, JL Y BARBA, C



Celta



Gochu asturcelta



Chato murciano

Negra canaria



Negra mallorquina



Ibérica



2.2 IBÉRICA* PIG-BREED CLASSIFICATION

✓ Reds:

Retinto (F)

Torbiscal (EP)

Manchado de Jabugo (EP)

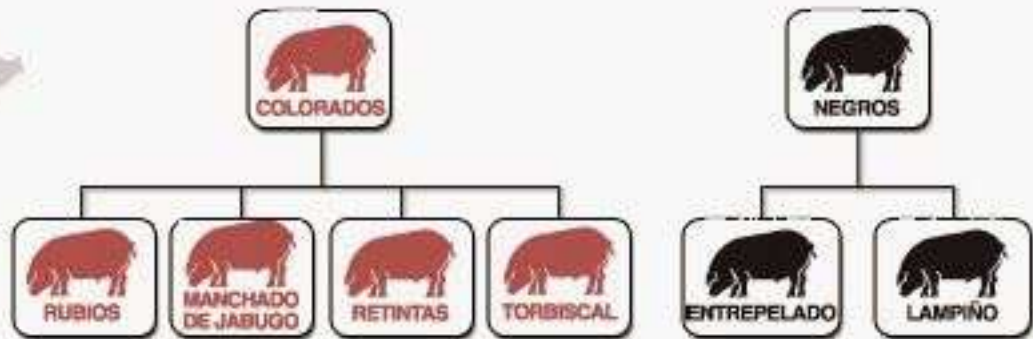
Andaluza

✓ Blacks:

Entrepelado (F)

Lampiño (EP)

VARIETADES DEL CERDO IBÉRICO



2. CLASSIFICATION OF IBERIAN PIG-BREED'S HAMS

Black label

- ✓ 100% iberic
- ✓ raised in freedom
- ✓ feeding in last phase with acorns and aromatic herbs

Red label

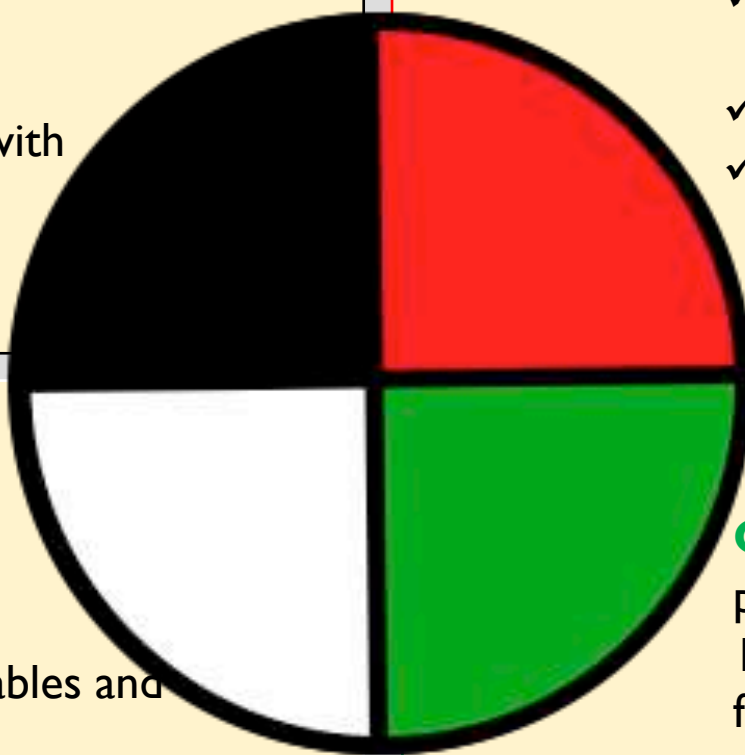
- ✓ pigs crossed (50 to 75%)
- ✓ raised in freedom
- ✓ feeding in its last phase with acorns and aromatic herbs

White label

- ✓ pure or crossed (50 to 100%)
- ✓ reared in intensive stables and feed

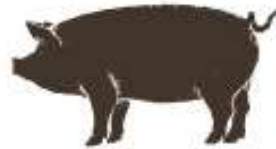
Green label

- pure or crossed (50 to 100%)
- feed and grass



2. CLASSIFICATION OF IBERIAN PIG-BREED'S HAMS

Breed Based
Classification



100% Ibérico



75% Ibérico



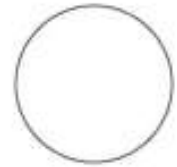
50% Ibérico



Bellota



Cebo Campo



Cebo

Bellota 100% Ibérico

Bellota Ibérico

Cebo Campo Ibérico

Cebo Ibérico

Food Based
Classification

3. MAP OF THE BASQUE COUNTRY



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3. THE BASQUE COUNTRY: BILBAO



3. MIKELDI



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3. THE CASE OF THE BASQUE PIG- BREEDS

- 3.1. Baztanesa ●
- 3.2. Chato vitoriano ●
- 3.3. *Euskal txerria* ●

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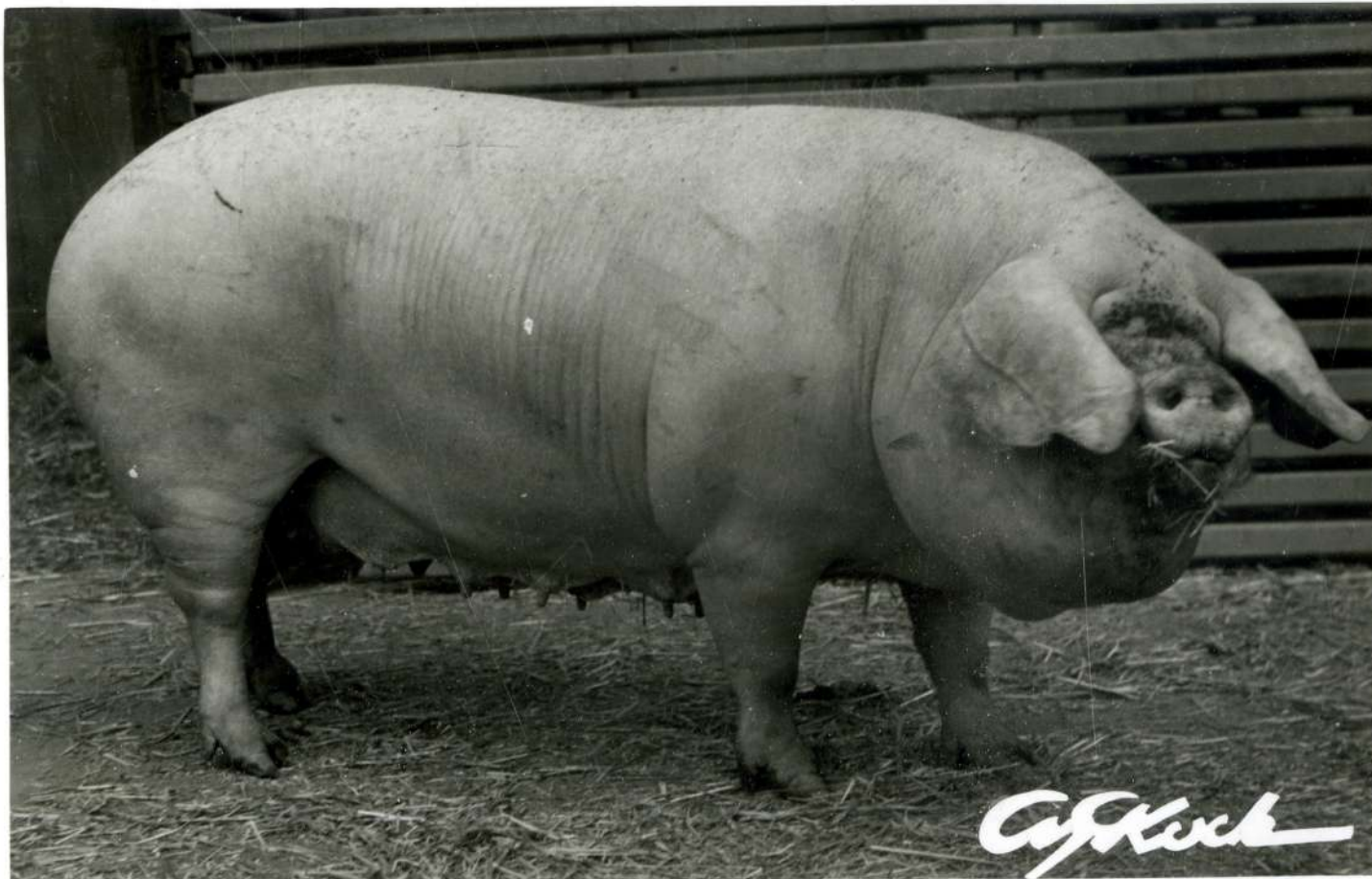
3.1 BAZTANESA PIG-BREED ●



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3.2 CHATO VITORIANO PIG-BREED ●



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3.2 CHATO VITORIANO PIG-BREED'S CARCASSES



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3.2 CHATO VITORIANO PIG-BREED'S FAT



3.3 EUSKAL TXERRIA PIG-BREED ●



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3.3 EUSKAL TXERRIA PIG-BREED



3. EUSKAL TXERRIA PIG BREED'S PRODUCTS

- ✓ *Txerriki* or cochinitillo (*piglet*)

- ✓ Elaborated products: *txorizo*, *txistorra*, *morcilla*, *salchichón*, *lomo adobado*, *pernila*, *pintxos*, *masks*, *snouts*, *ears*, *legs*, *pate*, *lean*, *lukainka*, *sausages*, *meat pie*

3. EUSKAL TXERRIA PIG BREED'S PRODUCTS



Still life of products. P. Urdapilleta

3. EUSKAL TXERRIA PIG BREED'S PRODUCTS



Hams, pernilak or urdaiazpikoak

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3. EUSKAL TXERRIA PIG BREED'S PRODUCTS



Txorizo

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3. EUSKAL TXERRIA PIG BREED'S PRODUCTS



Txorizos and hams

3. EUSKAL TXERRIA PIG BREED'S PRODUCTS



Traditional shops & local markets

3. EUSKAL TXERRIA PIG BREED'S PRODUCTS



Meat pie and wurst-sausages

3. EUSKAL TXERRIA PIG BREED'S PRODUCTS



Sausages

4. THE IMPORTANCE OF THE RECOVERY OF LOCAL BREEDS

- ✓ Commitment
- ✓ Protection of our natural environment
- ✓ New challenges COVID-19, crisis, urgency-need
- ✓ SECURITY
- ✓ Sensitivity for the local product, which is local product?
Consumption of local products
- ✓ Dissemination
- ✓ Avoiding the loss of small "jewels" of gastronomy and encouraging

5. CONCLUSIONS



- Biodiversity
- Part of towns' and villages' heritage
- Luxury in gastronomy
- Consumption of local products

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5. CONCLUSIONS



- ✓ Have local tourism and, if possible, rural tourism
- ✓ Eat and enjoy local cuisine
- ✓ Visit and shop in traditional markets
- ✓ Eat in km-0 rests
- ✓ Always order local foods from local breeds

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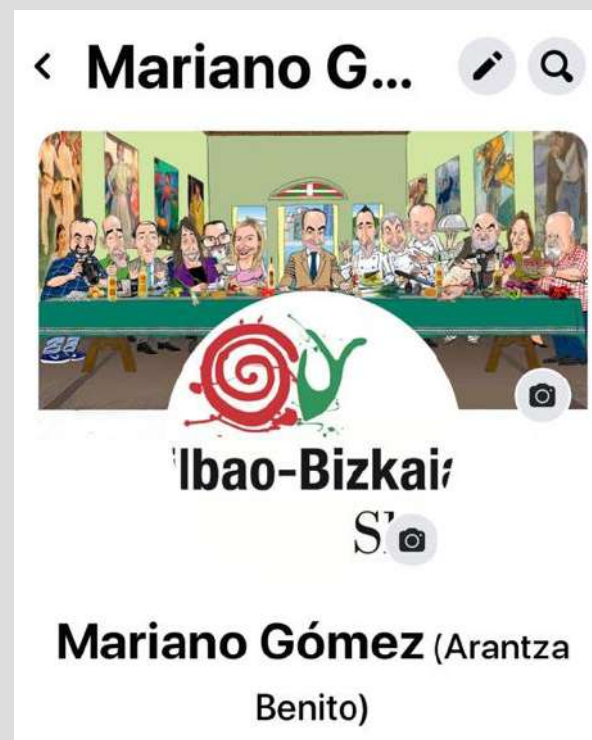
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On egin, eta eskerrik asko!

Approfittane e grazie mile!

Enjoy and thank you very much!

Bon appetit et merci beaucoup!

¡Buen provecho y muchas gracias!