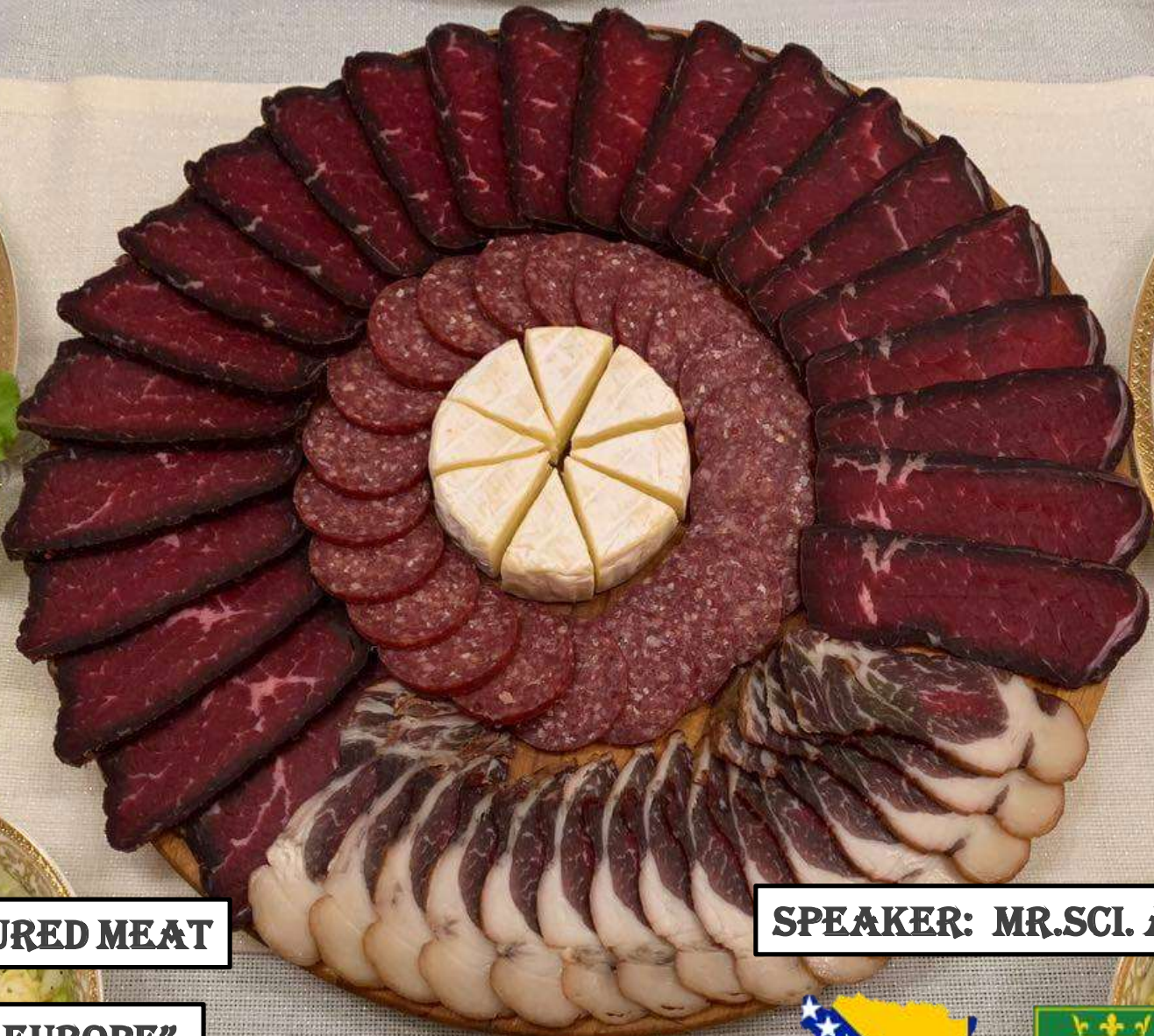


VISOKO'S CURED MEAT

"TASTE OF EUROPE"

18.TH OCTOBER

SPEAKER: MR.SCI. ADI PASALIC



831 years ago...



Kulin ban Charter. It was noted in history that Kulin ban issued a Charter to Dubrovniks (today Dubrovnik city) about free trade from these areas on 29th August in 1189. and so, this day is marked as the Day of Municipality of Visoko.



Visoko is the oldest known center of medieval Bosnian State. This town and its environment were Territorial administrative unit under the name Bosnia in the period of Middle Ages.



In 1337. as the meeting place of State Parliament, Visoko became a crowning place of Bosnian rulers and first Bosnian king Tvrtko I Kotromanić



831 years after...



Crowning place of Bosnian kings and today's producers of cured meat in Visoko, **...they have something in common !?**



Today's remains of crowning place of Bosnian kings

Today's producers of cured meat in Visoko

...a coincidence or not !?



831 years after...

The same settlement...

In Middle Ages area called Mile was settlement of first Bosnian kings.

Today, settlements in same area with names are Arnautovići, Mulići, Uvorići is area of **55 traditional cured meat producers** in Visoko.



Old town Mile



Settlement Arnautovići

Question for historians: **Did first Bosnian kings produced cured meat !?**



Visoko – the city of: lether, hide, **cured meat** and pyramids



Royal city, between east and west culture, a blend of the continental and Mediterranean, traditional and modern in one ...



Industrial production



There is no place anywhere in BiH, or wider as area of Arnautovići, Mulići, Uvorići

In 5 square kilometre there are 55 small tradicional cured meat producers, and 5 big industrial plants for meat processing



Small local craft producers

Specific local smoked meat products ...

Visočka pečenica

Visočka sudžuka

Visočka ovčija stelja

Visočka kaurma



Visočka kaurma...

Kaurma is a turkish word, 🇹🇷 that meaning: *to fry or bake something*

This traditional dish is the result of a strong traditional connection between the Ottoman Empire and Bosnia throughout history.

It can rightly be said that the “Visočka kaurma” in this area is popular dish for more than 500 years...

Kaurma is made from beef, with meat removed from the bones and head

Type of preparing characteristic for this regia:

First step after separation is cooking meat and entrails in metal containers, then they poured with its own fat, which purpose is to be like airtight lid, that prevents contact of air and meat. That is some kinde of conservation that prevents spoilage.



Visočka ovčija stelja

Ovčja stelja is dried sheep meat that is prepared by salting certain parts of sheep meat without bones and leaving it to stand in salt for 12-15 days. After that, the meat is dried in the air, and later in cold smoke, then dried again in the air without smoke.

Drying takes several weeks...



Phase of preparing...



Final product

The dry process rubs about 8% of the salt by weight of the meat. With at least one overturning and squeezing of the juice, the meat salted in this way remains in the dishes for about 2 or 3 weeks.

Period of preparing and consumption: november – february...





Visočka sudžuka

Visočka sudžuka is a traditional product made of minced beef, beef fat, table salt or a substitute for table salt, spices or spice extracts, pepper and garlic. Minced beef for **Sudzuka** is stuffing into small beef bowels or other natural wrapping of appropriate diameter. The protein content of meat in the product should not be less than 16%.

Smoking is done on low heat for 7 to 10 days. After smoking, **Sudzuka** is brought into cold and darkened rooms with a temperature (10-15 ° C), in order to ripen continue...







The most important factor for drying proces in production of highest quality Sudžuka:

-beech wood

Witch smoke gave specific taste and smell to meat...



Visočka pečenica

“Visočka pečenica” is the most popular traditional smoked meat.

It is a permanent dried meat product from the highest quality batches of beef (leg, back, shoulder and loin), boneless, dry salted only with table salt and cold smoked and dried.

Yearly average annual production:
In Visoko regija

about 500 tons ...





The first product with protected geographical indication in BiH

Products with protected geographical indication in BiH: 5

VISOČKA PEČENICA is first product with protected geographical indication in BiH

Project: July 2016 - June 2020.

- Municipality of Visoko
- Food safety Agency BiH
- Faculty of Agriculture and food sciences
- Association of cured meat producers "VIPS"



Next plans ...

Start a new project of geographical protection indication for “Visočka sudžuka” as same as Visočka pečenica we did !

Try to finde the way to get bosnian cured meat on EU markets

Make a first international festival of cured meat in Visoko
april or may 2021





WelcoMe



Thank you

For Your Attention



Address

***Novo Naselje 10
71 300
Visoko
BiH***



Contact Numbers:

**38761454256
38732732516**



Email Address:

***adi.pasalic@hotmail.com
adi.agrolub@gmail.com***