



Particularities of the product Smoked lard with paprika and garlic from Vâlcea. Obtaining a specifications sheet - Case study

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Abstract

The paper analyzes the certification process and technological particularities of Smoked Lard with Paprika and Garlic from Vâlcea, a product representative of the gastronomic heritage of *Oltenia de sub Munte*. The case study aims to structure a specification that supports the superior quality of the product, based on three pillars: raw materials sourced from short supply chains, the dry-salting maturation technique (14-21 days), and artisanal finishing with local ingredients.

The central element of the study is demonstrating the causal link between the geographical area and the sensory profile (creamy texture, cold smoke aroma, and the natural antiseptic scent of garden garlic), providing a methodological model for producers seeking official recognition (Traditional Product/PGI) and protecting cultural identity against industrialization processes.

• Results and discussions

The results confirm that the Manual Rubbing Technique (dry salting followed by garlic/paprika paste) creates a more cohesive flavor profile than industrial injection methods. The product successfully maintained its structural integrity (no melting) and chemical stability (no oxidation) throughout the 30-day observation period.

• Conclusions

The Smoked Lard of Vâlcea is not just a food item but a "bio-cultural" product. Obtaining the specifications sheet requires a balance between preserving the traditional manual rub and modern food safety standards (like ensuring wood smoke is filtered for PAHs - Polycyclic Aromatic Hydrocarbons).

References

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