

bakery products, pastry, confectionery, biscuits

# PANE DI ALTAMURA PDO



**PRODUCT**

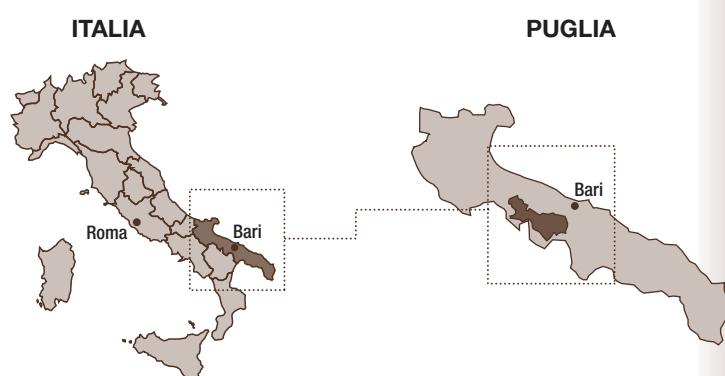
The Altamura Bread is the first product in Europe to be granted a PDO (Protected Denomination of Origin) certificate, in merchandise category of "Baking and oven products".

**appearance:** the loaf, with typical fragrance, presents two traditional shapes, the first one, locally named "U sckuanète" (overlapped bread) is high, overlapped, without coupled signs (like kiss) on sides; the other one is lower, locally named "a cappidd d'preve" (priest hat shaped), it doesn't present coupled signs (like kiss) on sides; crust, of at least 3 mm thickness, is crunchy; crumb, straw yellow coloured, is characterized by a homogeneous alveolar structure;

**weight:** not less than 0,5 kg.

**PRODUCTION ZONE**

The production area includes the territories of the Communes of Altamura, Gravina di Puglia, Poggiorsini, Spinazzola and Minervino Murge, in the Province of Bari, Puglia Region.



**DENOMINATION MARK**



The graphic symbol consists of the Samnite shield, surmounted by the crown, subdivided in quarters, alternated red and white coloured. Under the shield horizontally appears, on three alignments, the inscription, all in capital letters and red colours, "Altamura Bread PDO".

**NORMATIVE REFERENCES**



Acknowledgement of Denomination: Reg. CE n.1291 dtd 18.7.2003 (issued on GUCE (OJEC) L. 181 dtd 19.7.2003)  
 Acknowledgement of Consortium for the Protection: D.M. 09.01.2006 (G.U. n. 14 dtd 18.1.2006) - renewal D.M. 25.2.2009 (G.U. n. 57 dtd 10.3.2009)

**CONTACTS**



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