

Research project IZS VE 14/10

A microbiological risk assessment of small-scale traditional production of salami and other fermented pork products

Project coordinator: Michela Favretti

The awareness of both consumers and institutions towards the production and market of traditional food has steadily increased in recent years, due to the raised attention for the theme of economic and environmental sustainability of food production. Small-scale traditional productions receive the support of local authorities since they allow the achievement of different important goals, as they provide an additional income to primary producers, particularly to those operating in marginalised territories, and encounter consumers' taste, and consequently willingness to pay for what is perceived as an additional quality, also in the framework of the enogastronomic tourism which in Italy is a relevant and emerging economic activity.

The Regional Health Authorities of the Veneto Region have recently authorised for a transitional period the production and direct sale of salami and other fermented pork products by pig farmers, in a small scale and under the supervision of the local veterinary services. The aim of this project is to set up a microbiological monitoring of this production chain, in order to provide local authorities with the tools to identify and manage potential risks for the consumers, and to acquire data to be used in a risk assessment model for the general evaluation of the impact of such products on public health and of possible control options.