



ŠOLSKI CENTER ŠENTJUR

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Erasmus+



DELOVNI LIST Mobilnost Erasmus+ 2918 Gradec, Avstrija

PRŠUTARNA VULKANO

Podjetje je bilo ustanovljeno leta 1996 in takrat je zaposlovalo 3 ljudi. Danes jih zaposluje 60, vendar zgolj 2 delavca na kmetijskem področju. Prašiče za njihove izdelke redijo sami. Imajo veliko različnih pasem svinj: duroc, pietrain (ki je najprimernejša pasma za pršut) nemška pasma, plamenita avstrijska štajerska pasma, mangalica in turopolje. Svinje so sicer vsejedci, vendar imajo zelo dober nos. Hrana ne sme biti preveč grenka, pa tudi tisto, kar jejo odrasle svinje, in primerno za mladiče. Menu za Vulkano svinje je zato prilagojen glede na starost in potrebe: četrtna beljakovin in mineralov, nekaj koruze in veliko žitaric. Ječmen, koruza in pšenica skrbijo za rast, rž pa za mehko meso in fino maščobo. S sedmimi do osmimi meseci svinje dosežejo svojo idealno težo 120kg, v desetih letih pa lahko dosežejo tudi do 400 kilogramov. Pršut se konzervira s soljo in s shranjevanjem na 0-3 stopinjah celzija. Po petnajstih mesecih zorenja ima pol teže, ki jo je imel na začetku. Za izdelavo svoje bogate ponudbe izdelkov porabijo 75 odstotkov prašiča. Trenutno v zoriščnici visi 800 pršutov.

Odgovorite na vprašanja.

1. Kdaj je bilo ustanovljeno podjetje Vulkano?
2. Koliko delavcev je podjetje zaposlovalo ob nastanku in koliko jih zaposluje danes?
3. Kje redijo prašiče in koliko uslužbencev skrbi zanje?
4. Katere pasme prašičev redijo?
5. Katera pasma prašiča je najprimernejša za pršut?
6. Kakšna je posebnost prehrane Vulkano svinj?
7. Katera hrana skrbi za rast in za kaj skrbi rž?
8. S kakšno starostjo dosežejo svinje idealno težo in kakšna je ta teža?
9. Kakšno težo lahko dosežejo v desetih letih?
10. Kako se konzervira pršut?
11. Koliko teže izgubi pršut po petnajstih mesecih zorenja?
12. Koliko odstotkov prašiča porabijo za proizvodnjo njihovih izdelkov?



Svinjak



Notranjost pršutarne Vulkano



Pršuti

HAM PRODUCTION VULKANO

The company opened in 1996 and employed 3 people. Today they employ 60 people, but only 2 workers in the agricultural sector. The pigs used for their products are grown by the company itself. They are many different breeds of pigs: Duroc, (which is the most suitable breed for ham), the German breed, the Austrian Styrian breed, Mangal and Turopolje. Pigs are omnivores, but they have a very good nose. The food should not be too bitter. Adult pigs do eat the same food as young pigs. The menu for Vulkano pigs is therefore adjusted according to the age and needs: a quarter of protein and minerals, some maize and a lot of cereals. Barley, corn and wheat care for growth, and rye for soft flesh and fine fat. Pigs achieve their ideal weight of 120kg in the period from 7-8 months, and in ten years they can reach up to 400 kilograms. The ham is preserved with salt and stored at 0-3 degrees Celsius. After fifteen months of ripening, it has half the weight it had at the beginning. 75% of the pig is used to produce a rich variety of products. Currently, 800 prosciuttos hang in the ripening room.

Answer the questions.

1. When was the company founded?
2. How many people does the company employ today and how many were employed at the start of the company?
3. Where do they breed the pigs and how many staff care for them?
4. What breeds of pigs do they breed?
5. Which pig breed is most suitable for prosciutto?
6. What is the specialty of the Vulcan pigs food?
7. Which foods are responsible for the growth and what is rye responsible for?
8. What age do the pigs reach the ideal weight at and what is this weight?
9. What weight can the pigs achieve in ten years?
10. What procedures are used for ham conservation?
11. How much weight does prosciutto lose after fifteen months of ripening?
12. What percentage of the pig is used for to produce the products?
13. How many prosciuttos are hanging the ripening room at the moment?