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# PRODUCTS OF RARE SHEEP BREEDS IN SLOVENIA

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DAGENE – SAVE Meeting  
12–14 June 2008, Kozard, Hungary

# INTRODUCTION

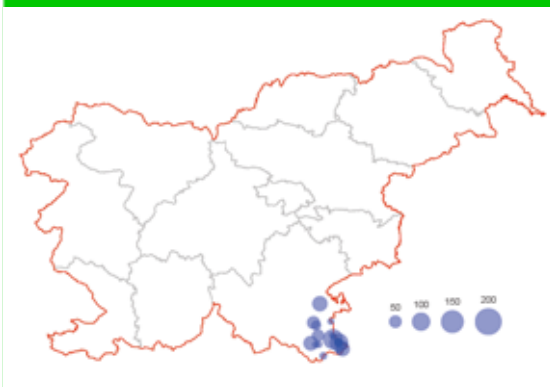
**Four rare (autochthonous) breeds of sheep:**

- **Istrian pramenka,**
- **Bela Krajina pramenka,**
- **Jezersko-Solcava sheep,**
- **Bovec sheep.**
  - **geographically distributed;**
  - **each breed - indigenous environment;**
  - **modern tourists - original home made products;**
  - **variety of tastes - development of rural tourism;**
  - **economical use of rare breeds.**

# THE BELA KRAJINA

## SHEEP

- Karst region of Bela Krajina;
- Poor resources – small animals;
- Max. 50 kg, rams max. 65 kg;
- Seasonally polyestric, average 1.22 lambs;
- Lambs 25 kg, third or fourth month;
- Thin bones - high killing out percentage;
- Pure breed animals - 900 animals (endangered).



# THE BELA KRAJINA

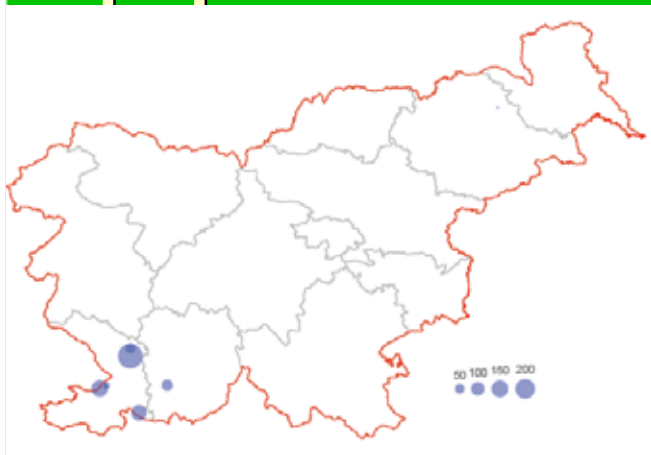
## LAMB

- Market - not organized, “black market”;
- Majority – restaurants, agro tourism, festivals (150, 70);
- restaurants preferred BP breed, better quality meat (tastier, juicy and sweet);
- thinner bones - easier to strip the skin off;
- products BP - higher price than other breed in the region.



# THE ISTRIAN PRAMENKA

- Region of Karst and Istria;
- Dry old grass, skilful - finding fresh grass between rocks;
- Adaptability to relatively rough surroundings;
- Litter size - 1.19; 119 kg of milk;
- 7.2 - 8 % fat; 5.9 - 6 % protein;
- Entire population 1200 animals, endangered population.



# Karst sheep cheese

- Region of Karst - hundred's of years;
- Cheese uniqueness - specific karst environment, local breed, climate, soil, pasture composition, chemical, microbiological composition, storage conditions;
- Taste and smell are full, aromatic, slightly spicy charac.- sheep cheese.
- Tourists from Italy, local restaurants, home tourists.



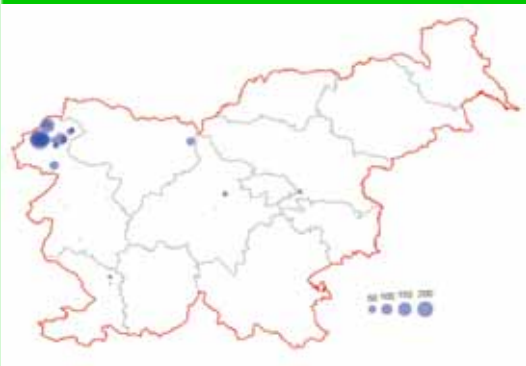
# Karst lamb

- **Recognition - quality of meat, traceability;**
- **Pasture - very rich (grass, clover, herbs);**
- **Herbs 20-40%, aromatic essence;**
- **Product: very tasty meat;**
- **Labelled meat - Istrian pramenka or Jezersko solcava;**
- **Animals have to be born in the region of karst;**
- **Buyers – Italy, local restaurants, tourists.**

# THE BOVEC SHEEP

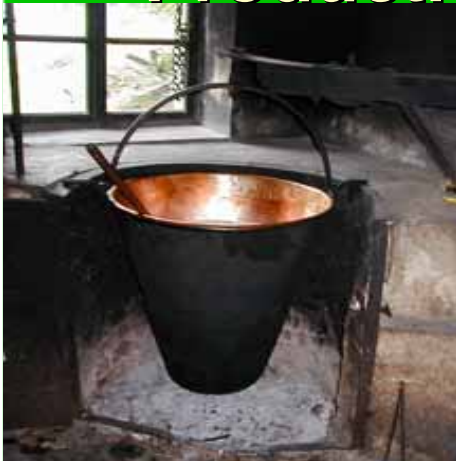
- Upper valley of Soca; town of Bovec;
- Bovec sheep - distinctive dairy breed;
- Rams (45-50 kg), ewes (35-40 kg);
- Breeding goal - harsh grazing, rearing conditions;
- Mountain Krn, Kanin, Mangart; jun-sep;
- 3700 animals, at risk;
- 221 (300) kg; 6.3 % fat,

5.5 % proteins



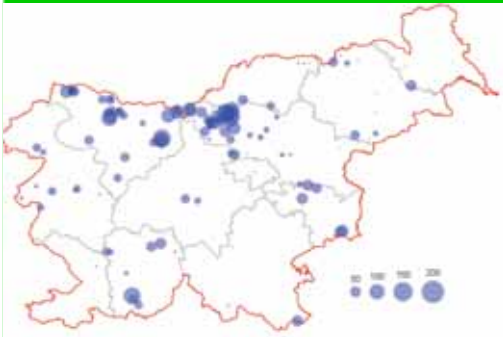
# Bovec cheese

- Bovec - Julian Alps; winter, summer sports resort, starting point – mountains;
- 150 years; designation of origin;
- three farms - mountains; other in the valley;
- pure ewe milk, max. 20% of other;
- 12-13 (15) tons 40 – 60% higher;
- 24% No, 38% Yes, 38% try the cheese;
- Production-high expenses, scarce of feed;
- Addit. money (hobby) + regular work;
- Marketing – season, weather, No. of tourists.



# THE JEZERSKO SOLCAVA BREED

- Autochthonous Slovenian breed;
- Rams (100 kg), ewes (65 - 75 kg);
- Tenacious, healthy, adapted environment;
- Twin lambs, litter size 1.5 lambs;
- Fertile year-round, mate - month after lambing;
- Breed environment - different parts of Slovenia;
- Population number – 17400, not endangered.



# Jezersko Solcava lamb, wool products

- Charmingly beautiful archetypical landscapes of the Alps;
- Valleys Logarska Dolina, Matkov Kot, Robanov Kot, various agro tourisms and developed Alpine dairy;
- 50 farms - 15 supplementary activity;
- No research-on marketing; different personal contact—sold at home,



agro tourism;  
slippers, clothes,  
bags, toys,  
jewellery.



# CONCLUSIONS

- Marketing—at home, Agro tourism, restaurant;
- Small production – can not fulfill expectation of wider market;
- BP – baked lamb contest, win; no research;
- Higher prices; good potential for recognition;
- Bovec cheese-local tourists, restaurants;
- The Istrian Pramenka, lambs+cheese, home, restaurants, Italy;
- Jezersko Solcava breed - most expanded autochthonous breed;
- At home, agro tourism,
- Manufacturing wool.

Thank you for your  
attention!

