Publication of an amendment application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

(2009/C 199/11)

This publication confers the right to object to the amendment application pursuant to Article 7 of Council Regulation (EC) No 510/2006. Statements of objection must reach the Commission within six months of the date of this publication.

AMENDMENT APPLICATION

COUNCIL REGULATION (EC) No 510/2006

Amendment application pursuant to Article 9

‘GRANA PADANO’

EC No: IT-PDO-0217-0011-26.07.2006

PGI ( ) PDO ( X )

1. Heading in the specification affected by the amendment:
   — □ Name of product
   — X Description
   — X Geographical area
   — X Proof of origin
   — □ Method of production
   — □ Link
   — □ Labelling
   — □ National requirements
   — □ Other [to be specified]

2. Type of amendment:
   — □ Amendment to single document or summary sheet
   — X Amendment to specification of registered PDO or PGI for which neither the single document nor the summary sheet has been published
   — □ Amendment to specification that requires no amendment to the published Single Document (Article 9(3) of Regulation (EC) No 510/2006)
   — □ Temporary amendment to specification resulting from imposition of obligatory sanitary or phytosanitary measures by public authorities (Article 9(4) of Regulation (EC) No 510/2006)

3. Amendment(s):

3.1. Description:

The description ‘semi-fat’ is replaced by the expression ‘produced […] with milk […] partially skimmed by natural surface skimming’ (Article 1 of the specification):
according to the rules in force, cheese may only be described as ‘semi-fat’ when the fat content on the dry matter is less than 35 %, whereas Grana Padano has, on average, 40 to 42 % fat on the dry matter, so use of the adjective ‘semi-fat’ may mislead the consumer.

The term ‘manufactured’, which creates the impression of a mechanised industrial process, is replaced by the term ‘produced’ which is more neutral and does not have any such connotation and is therefore more appropriate (Article 1 of the specification).

The description of the milk will now include the adjective ‘raw’ (Article 1 of the specification): the fact that the milk must be ‘raw’ is an essential element for maintaining the link with the territory and so the expression ‘raw’ has been expressly included in order to clear away with any ambiguity which in the past has given rise to questions concerning interpretation — which in some cases have gone all the way to the courts — regarding whether the milk may be heat-treated (which is in any event not provided for in the approved specification).

The expression ‘resistance to ripening: 1 to 2 years’ (Article 2 of the specification) has been removed. This is because the expression could have been misleading with regard to the minimum maturing period (nine months) after which the product could properly be marketed under the Grana Padano Protected Designation of Origin. Furthermore, the expression in question could have penalised those cheeses which, since they were over the two-year limit, satisfied and, possibly, more than satisfied the requirements laid down in the specification but which, because of the above mentioned expression, could actually be downgraded.

The expression ‘artificial colouring is expressly prohibited’ is specifically introduced (Article 2 of the specification). The inclusion of the express prohibition is intended to dispel doubts arising in practice regarding the possible use of artificial colouring.

Express mention is made of the fat-to-casein ratio in the cheese vat (fifth paragraph of Article 5 of the specification): ‘… the fat-to-casein ratio in the cheese vat is 0.80 to 1.05. For Trentingran, the maximum fat-to-casein in the milk in the vat is 1.15’. That specification was inserted because the fat-to-casein ratio is the only indicative parameter which may be expected to measure fat content of the final product.

3.2. Geographical area:

The current wording describing the extent of the geographical area (Article 3 of the specification) is essentially an update of the original text which concerns the new provinces which have been set up within the administrative territories of other provinces which were already included in the production area.

The production area has been extended with the insertion of five municipalities belonging to the autonomous province of Bolzano: Anterivo, Trodena, Lauregno, Proves and Senale-San Felice. Although they are administratively within the territory of the province of Bolzano, those five municipalities belong orographically to the valley of the province of Trento, namely to the Val di Fiemme (Anterivo and Trodena) and to the Val di Non (Lauregno, Proves and Senale-San Felice) and are thus, obviously, bordering on the province of Trento. The municipalities which now belong to the autonomous province of Bolzano used to belong, until 1948, to an administrative area (for example, the Magnifica Comunità di Fiemme Cavalese) which made no distinction between the economic aggregates concerned according to whether they belonged administratively to the Autonomous Provinces of Trento or Bolzano.

It should be noted that since the total area of the five above mentioned municipalities is barely 92 km², the increase is absolutely insignificant in relation with regard to the production area for ‘Grana Padano’ PDO, a production area which has already been recognised and spans five regions.

3.3. Proof of origin:

Analytical parameters have been introduced in order to guarantee the origin of the product by means of specific analyses which make it possible to monitor the particular characteristics of ‘Grana Padano’ PDO.
Specifically, the following paragraphs have been inserted (second, third and fifth paragraphs of Article 2):

‘A description of the amino acid composition — determined by ion-exchange chromatography with photometric ninhydrin detection — of “Grana Padano” PDO has been lodged with the Consorzio per la Tutela del Formaggio Grana Padano (Syndicate for the Protection of Grana Padano Cheese) and with the Ministry of Agricultural, Food and Forestry Policy’;

‘A description of the isotopic composition — determined by isotope ratio mass spectrometry (IRMS) – of “Grana Padano” PDO has been lodged with the Consorzio per la Tutela del Formaggio Grana Padano (Syndicate for the Protection of Grana Padano Cheese) and with the Ministry of Agricultural, Food and Forestry Policy’;

‘The lysozyme content of the finished product — where it is used in cheese-making — measured using a reverse phase liquid chromatography and a fluorescent marker, must correspond to the quantity declared and verified in the curdling process’.

More specifically, a databank has been created, using analysis of the stable isotope ratios of bioelements and analysis of macro and micro elements, which defines and characterises Grana Padano and thus makes it possible — by checking against these data the result of analyses carried out on individual product samples — to determine whether the product in question comes from the area of origin and whether it has the specific characteristics peculiar to the trademarked cheese which the packager claims to have used to produce the sample of grated cheese in question.

Cross-checking analyses of the isotopes, amino acids and the lysozyme content provides a mechanism for ascertaining with accuracy the origin of the Grana Padano PDO product.

There is a new requirement regarding the inclusion of a microbiological tracer (fourth paragraph of Article 2 of the specification): ‘Grana Padano’ PDO cheese contains micro-organisms native to milk which serve as an anti-counterfeiting system by acting as a tracer which are added to the milk in the vat during casation. The qualitative and quantitative characteristics of such tracers have been lodged with the Ministry of Agricultural, Food and Forestry Policy and notified to the Consorzio per la Tutela del Formaggio Grana Padano in order to guarantee the authenticity of the Grana Padano PDO cheese. The micro-organism used as a tracer, which is always distinguishable from others already present in the bacterial flora of the milk, is changed from time to time in order to prevent others who are not involved in producing Grana Padano PDO from counterfeiting the product by inserting the same tracer.

In practice, a certain quantity of micro-organisms already present in the bacterial flora of the milk intended for making ‘Grana Padano’ PDO is inserted into the milk in the vat during casation. Such lactic bacteria are inactive and thus do not reproduce and are not such as to affect the chemical, physical or organoleptic characteristics of the product. This is a system for identifying ‘Grana Padano’ PDO cheese, and is thus an anti-counterfeiting device, which traces the cheese by means of natural biological tracers derived from the flora naturally present in the milk intended for Grana Padano PDO.

The subsequent check to see whether the above mentioned tracer is present in the finished product in the quantities expected makes it possible to ascertain whether the cheese being analysed is the genuine product, since it is possible to detect with accuracy whether there has been any mixing with cheese other than Grana Padano PDO at levels down to less than 5 %, thus rendering pointless any mixing.

In view of the fact that the original application for recognition of the name ‘Grana Padano’ already provided for the use of ‘bacteria’ during the curdling stage and that they are ingredients naturally occurring in the milk intended for ‘Grana Padano’, it is clear that the amendments applied for do not constitute to a change in the existing production method but rather allow better traceability and help guarantee the authenticity of the product.
The above mentioned requirement to add the ‘tracer’ to the milk in the vat is set out for avoidance of doubt as part of the production method (ninth paragraph of Article 5 of the specification): ‘The tracer (mentioned in Article 2) provided by the Consorzio per la Tutela del Formaggio Grana Padano to any producer who needs it must be added in order to guarantee the authenticity of Grana Padano PDO cheese; this does not apply to Trentingrana’.

A reference to analysis of the alkaline phosphatase content of the cheese has been added (Article 5: ‘Only cheese whose level of alkaline phosphatase one centimetre below the rind lifted halfway from the heel, measured by the fluorimetric method, is consistent with the use of raw milk, and furthermore satisfies all the requirements laid down in the present specification at Article 2 is subject to inspection no earlier than the eighth month of ripening’). This addition was necessary inasmuch as the alkaline phosphatase is, so far, the only element capable of proving that raw milk has been used in the cheese-making process.

There has been introduced a reference to the screening or bleaching of cheese not fit to bear the Grana Padano mark (Article 5: ‘… or will give rise to the deletion of the signs of origin stamped at the mould stage, by means of screening or bleaching, where the product does not have the characteristics required by Article 2’). Again, this is merely a specific reference to the activity which follows inspection of the cheese for the purpose of checking whether the requirements laid down in the specifications for the award of the PDO have been observed. Since the mark is affixed at origin, should the inspection body find at the end of the maturing period that the product does not meet the requirements to justify use of the designation, all PDO identification marks must be removed from the cheese wheel. The identification marks on the cheeses are cancelled or bleached away.

3.4. Method of production:

When presented as ‘grattugiato’ (grated), the shavings used must be from the cutting and packaging of ‘Grana Padano’ (sixth paragraph of Article 2: ‘Subject to Article 7 below, the use is nonetheless permitted of shavings from the cutting and packaging of Grana Padano in pieces of variable weight and/or fixed weight, in small blocks, cubes, bite-size pieces, etc., for the production of grated Grana Padano’) provided they are traceable and there is no doubt as to the origin of the product (as set out in the penultimate paragraph of Article 7 of the Specification: ‘Limits and conditions for the use of shavings of Grana Padano PDO in the production of grated Grana Padano’). It was necessary to make this provision since it was uneconomic and counterproductive for producers not to use the shavings which inevitably and naturally result from cutting ‘Grana Padano’ PDO cheese.

A description of the feeding regime for the milk cows has been added to Article 4. The decision has been taken to describe it strictly and in greater detail. In order to improve the qualitative aspects of ‘Grana Padano’ PDO, stricter rules have been applied to the feeding regime drawn from empirical observations and from checks carried out on the cheese-making properties of the milk intended for ‘Grana Padano’ PDO.

The temperature at which the milk must be kept has been set (second paragraph of Article 5: ‘Raw milk, whether kept in the dairy or while being transported, must have a temperature of no less than 8 °C’). This limit is justified by the fact that, at temperatures below 8 °C, the solubility of β-casein fraction is increased, giving rise to difficulty in curding and draining the cheese with inevitable consequences for the quality of the finished product.

The maximum limit for the use of lysozyme is set at 2.5 g per 100 kg of milk (eighth paragraph of Article 5: ‘The use of lysozyme is permitted up to a maximum level of 2.5 g per 100 kg of milk; this does not apply to Trentingrana’). The use of lysozyme was already provided for in the dossier which gave rise to recognition but no maximum value had been fixed until now. Experience has shown that quantities of lysozyme greater than the aforementioned limit provide no further advantage in containing the fermenting gases generated by Clostridium tyrobutyricum.
It goes without saying that lysozyme must not be used for Trentingrana since, in its case, milk cows are not fed with silage so that there is no need to resort to the use of lysozyme.

3.5. Labelling:

Further details are provided (second paragraph of Article 7) regarding the processing into authentic grated cheese of all types and sizes of the cheese, despite not having a heel and thus no longer being recognisable.

From the day following the entry into force of the legislation governing the use of the designation Grana Padano for the ‘grattugiato’ variety, it was realised that the risks attaching to such production were and continue to be those typical of grated cheese, given that there is no sign of origin and that therefore it is impossible to identify the product.

Use of a casein nameplate has been added (Article 8: ‘Identification of origin by means of marking bands includes the affixing of a casein nameplate bearing the words “Grana Padano”, the year of manufacture and an alphanumeric code which unambiguously identifies each cheese wheel …’. The purpose is to enable greater and more reliable traceability of the product, thus improving the checks on the quality of the product and offering greater guarantee to the consumer.

The words ‘Riserva’ (Reserve) and ‘Oltre 16 mesi’ (more than 16 months) have been added (Article 8). The addition of these particular words on the label is intended to give operators and consumers precise information concerning the ripening of the product (generally referred to as ‘segmentation of the market’). The need became obvious from targeted market research carried out among consumers. The amendment in question is thus justified by the need to provide as clear and complete information as possible to operators and, above all, to consumers: if ‘Grana Padano’ is matured for longer, its organoleptic characteristics will be somewhat different to the same product which has not been allowed to mature as long; the consumer must be shown that there is a difference and the difference in price must also be justified allowing the consumer, when purchasing the product, to make choices on the basis of knowledge.

It should be pointed out that while the category ‘Oltre 16 mesi’ concerns the packaged product, the ‘Riserva’ category entails the addition of a second brand which is affixed only within the production area and only on cheese which has never left the production area itself, bearing in mind that, as required by the production specification, before the mark may be affixed, the product must be subjected to checks.

3.6. National requirements:

No further use is made of the derogation under Article 9 of Presidential Decree No 54/97 regarding the germ (bacterial) content and the somatic cell count (first paragraph of Article 4: ‘… except in respect of milk produced in the Trentingrana area, does not avail itself of the derogation under the health legislation in force so far as concerns total bacterial content and somatic cell content’).

This amendment is a significant step forward in the process of constantly raising the qualitative level of Grana Padano cheese. It is a well-known fact that in order to obtain best-quality cheese it is necessary to start with best-quality raw materials.

The amendment does not affect Trentingrana brand cheese because of its special nature, acknowledged by the Presidential Decree of 26 January 1987: in this case (exclusively) the derogation is maintained in view of the socio-economic importance of the product to the Trentingrana area and the difficulty of otherwise achieving the value in question there.

3.7. Other:

As regards the characteristics of ‘Grana Padano’ PDO when released for consumption, the additional clarification, useful for the purpose of carrying out checks, has been added to the effect that the weight ‘is to be understood as referring to the average weight of the entire consignment subject to inspection with a tolerance of 2.5% in respect of individual cheeses, provided the cheese which benefits from the tolerance is part of a larger consignment which meets the above mentioned requirements’ (Article 2 of the specification).
Bearing in mind that over four million ‘Grana Padano’ cheeses are produced every year and in view of the size of the cheese wheels, it is clear that if the inspection body were to weigh each one it would lengthen the inspection time enormously, resulting in significantly increased costs for producers.

It has been made clear that ‘The milk must be collected within 24 hours from first milking’ (second paragraph of Article 4). The previous wording was not, in fact, sufficiently clear in this respect.

A new prohibition has been added regarding manufacturing on behalf of others or under contract (first paragraph of Article 5). This prohibition is dictated by the need essentially to improve traceability and having individual cheese manufacturers accept greater responsibility.

In view of the benefits brought by this system, it would be absurd to disregard the great economic and other efforts made by the Consorzio and the researchers working for them which have resulted in a system which is finally capable of providing definitive reliable answers regarding the actual origin and provenance of the product and the raw materials.

Article 6 on checks has been added; it had not been included in the dossier which gave rise to recognition.

SINGLE DOCUMENT
COUNCIL REGULATION (EC) No 510/2006
‘GRANA PADANO’
EC No: IT-PDO-0217-0011-26.07.2006
PGI ( ) PDO ( X )

1. Name:
‘Grana Padano’

2. Member State or Third Country:
Italy

3. Description of the agricultural product or foodstuff:
3.1. Type of product (Annex II):
Class 1.3 — Cheeses

3.2. Description of the product to which the name in 1 applies:
Hard cheese made from cooked paste; it is matured slowly, manufactured throughout the year and used whole or grated; it is produced from raw, partially skimmed milk from cows, milked twice a day, whose basic diet consists of fresh or dried fodder; the milk used may come from one milking or from two milkings mixed together. The cheese is cylindrical in form with a slightly convex or virtually straight heel, and with flat faces featuring a slightly raised edge.

It has a diameter of 35 to 45 cm and the heel is 18 to 25 cm high, which may vary according to technical production conditions.

Weight: from 24 to 40 kg; rind: hard and smooth, 4–8 mm thickness.

The paste is hard, with a finely grained structure, flaky from the middle out and with barely visible eyes. The minimum fat content on the dry matter is 32 %. The colour of the rind is a natural golden yellow and the paste is white or straw-coloured. The paste has a fragrant aroma and a delicate taste.
3.3. Raw materials (for processed products only):
Raw cow’s milk, natural whey and calf rennet.

The milk comes from cows reared in the geographical area defined in point 4.

3.4. Feed (for products of animal origin only):
The basic feed for the dairy cattle, consisting of green or preserved fodder, is fed to lactating cows, dry
cows and heifers over seven months old.

Milk cows are fed primarily with feed produced on the home farm or in the Grana Padano PDO
production area.

No less than 50 % of the dry matter of the daily feed should be made up of feed with a ratio of fodder
to feed of no less than 1, by reference to the dry matter.

At least 75 % of the dry matter of the fodder in the daily ration should come from feed produced in
the production area of the milk.

The authorised feeds are listed in a positive list which includes:

— fodder: fresh fodder, hay, straw, silage (not permitted for Trentingrana production),

— raw materials for feed, by category, which may be added to the fodder: cereals and their derivatives,
  oil seeds and their derivatives, tubers and root vegetables and products derived from them,
  dehydrated fodder, derivatives of the sugar industry, legume seeds, fats, minerals, additives.

3.5. Specific steps in production that must take place in the identified geographical area:
The production and maturing operations must take place on the territory of the production area
delineated in point 4.

3.6. Specific rules concerning slicing, grating, packaging, etc.:
Grating and related packaging must take place within the production area defined in point 4 since
freshly grated cheese is a highly sensitive product and the preservation of its organoleptic characteristics
requires it to be packaged immediately in conditions such as to avoid any drying out; furthermore,
 immediate packaging in a packaging bearing the designation of origin is better able to guarantee the
authenticity of the grated product, which by nature is more difficult to identify than a whole cheese (as
confirmed by the judgment of the Court of Justice in Case C-469/00).

The use, for the production of grated ‘Grana Padano’, of cheese left over from the cutting and
packaging of ‘Grana Padano’ PDO marketed in pieces of varying or fixed weight, as blocks, cubes,
bite-sized pieces, etc., is permitted only under the following conditions: the maximum proportion of
rind should be 18 %; traceability of the whole ‘Grana Padano’ PDO cheese from which the leftover
cheese comes must be guaranteed; where the stages are separate and/or are transferred from one
establishment to another, the leftover cheese must be kept apart by registration number and month
of production; the leftover cheese may be transferred only within the same farm or between farms of
the same group and only within the area of origin. The marketing of leftover cheese for the production
of grated ‘Grana Padano’ is therefore prohibited.
3.7. Specific rules concerning labelling:

The official mark attesting to having met the requirements justifying the use of the Grana Padano Protected Designation of Origin and which must therefore appear both on the whole wheel and on all the packaging of Grana Padano PDO cheese in portions and grated, consists of a rhomboid shape over which the words ‘Grana’ and ‘Padano’ are stamped in upper case letters. In the upper and lower corners of the rhomboid, which are rounded, are inscribed respectively the initials ‘G’ and ‘P’.

The marking bands which cold stamp the origin mark on the wheels at the moulding stage are made up of a number of rhomboidal diamond shapes which contain within them the alternating words ‘Grana’ and ‘Padano’, and bear the cheese manufacturer’s identification references and the month and year of manufacture.

Only ‘Grana Padano’ PDO produced in the Autonomous Province of Trento, made using milk from cows fed throughout the year with fodder which does not include silage of any kind, qualifies for the special Trentingrana brand consisting of a line of rhomboidal diamond shapes split by the word ‘Trentino’; in the centre, between the outlines of stylised mountains, the word ‘Trentino’ appears right way up and in vertical rotation.

Identification of origin is completed with the affixing of a casein nameplate bearing the words ‘Grana Padano’, the year of manufacture and an alphanumeric code which unambiguously identifies each cheese wheel.

‘Grana Padano’ cheese which has been matured for at least 20 months after being moulded — within the production area — may be described as ‘Riserva’. Classification in the category ‘Grana Padano’ Riserva is shown by a second brand, affixed to the heel of the cheese at the request of the operators, in accordance with the same rules governing the affixing of the PDO mark. The mark in question is composed of a circle with the word ‘Riserva’ written across the centre. In the upper half are written the word ‘Oltre’ and the number ‘20’, and in the lower half appears the word ‘Mesi’.

The following additional categories are applicable in the case of packaged products: ‘Grana Padano’ Oltre 16 Mesi and ‘Grana Padano’ Riserva.

On the packaging containing cheese of the category ‘Grana Padano’ Oltre 16 Mesi, the Grana Padano logo also bears the words ‘Oltre 16 Mesi’ on a single line between two parallel lines.

On the packaging containing cheese of the category ‘Grana Padano’ Riserva, the brand Riserva appears in addition to the Grana Padano logo.

4. Concise definition of the geographical area:

The production area for the cheese, whole or grated, consists of the territory of the provinces of Alessandria, Asti, Biella, Cuneo, Novara, Torino, Verbano, Vercelli, Bergamo, Brescia, Como, Cremona, Lecco, Lodi, Mantova on the left bank of the Po, Milano, Monza, Pavia, Sondrio, Varese, Trento, Padova, Rovigo, Treviso, Venezia, Verona, Vicenza, Bologna to the right of the Reno, Ferrara, Forlì Cesena, Piacenza, Ravenna and Rimini, as well as the following municipalities of the province of Bolzano: Anterivo, Lauregnano, Proves, Senale-San Felice and Trodena.

5. Link with the geographical area:

5.1. Specificity of the geographical area:

The production area for ‘Grana Padano’ PDO is largely contiguous with the region of the Po plain, that is to say the geographical area of the Po river plain, characterised by fairly flat water meadows with alluvial soil of fluvial-glacial origin and well supplied with water, which is one of the most fertile areas of the world and among the best suited for growing fodder.
In particular, these soil characteristics, together with the area's microclimate, favour the production of maize, which represents the greatest proportion of the fodder for the cows whose milk is intended for 'Grana Padano' PDO, since it can make up to 50% of the dry matter ingested.

The reclamation and irrigation of the Po plain since the 11th century has given rise to the local development of livestock rearing. The resulting availability of substantial quantities of milk which was surplus to the daily needs of the rural population prompted the need to transform it into a durable cheese. Even today, the large supply of local fodder, in particular maize, linked to the vast supply of water, is an essential element for maintaining livestock rearing and the consequent supply of milk.

5.2. Specificity of the product:
The specificity of Grana Padano PDO may be ascribed to the following elements:

— size and weight of the cheese,

— particular morphology of the paste, linked to the production technique, characterised by a granular texture which gives rise to its typical flakiness,

— white or straw colour, with a delicate flavour and fragrant aroma, due essentially to the widespread use of waxy corn in the fodder fed to the cattle,

— water and fat content largely similar to the protein content,

— high level of natural breakdown of the proteins in peptones, peptides and free amino acids,

— resistance to lengthy ripening, in some cases for more than 20 months.

5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI):
The causal link between Grana Padano PDO and its area of origin may be traced to the following factors.

— The high irrigation potential of the Po plains and the resulting availability of fodder, including mainly waxy corn, to which are ascribable the specific characteristics of the white or straw colour, flavour and aroma of the paste as set out in point 5.2. Indeed, the direct result of using corn or waxy corn silage is the inclusion in the diet of fewer colorants such as carotene, anthocyanins and chlorophyll than if using a feed based on straw of various kinds or green fodder essences. This is a direct effect of storage in silos,

— The use of raw milk, which has the effect of including in the process of cheese-making lactic bacteria typical of the area,

— The use of natural whey, which creates an unbroken microbiological link with the production area. In fact, the milk which turns to curds and thus to whey, is the link in the chain joining the cheese-making process to the production area and also ensures the continued and constant inclusion of lactic bacteria typical of the area of origin, to which are due the main special characteristics of Grana Padano PDO cheese.

The causal link between the characteristics of the product and its area of origin is also provided by the ‘casaro’ (cheesemaker) who has since time immemorial been of central and fundamental importance in the manufacture of Grana Padano PDO.

Even today, the task of transforming milk into ‘Grana Padano’ PDO is entrusted to cheesemakers rather than to technicians or scientists.
Reference to publication of the specification:

The Government has launched the national objection procedure in respect of the proposal to amend the ‘Grana Padano’ protected designation of origin.

The full text of the product specification is available:

— at the following site:

http://www.politicheagricole.it/DocumentiPubblicazioni/Search_Documenti_Elenco.htm?txtTipoDocumento=Disciplinare%20in%20esame%20UE&txtDocArgomento=Prodotti%20di%20Qualit%E0>Prodotti%20Dop,%20Igp%20e%20Stg

or:

— by going direct to the home page of the Ministry (http://www.politicheagricole.it) and clicking on ‘Prodotti di Qualità’ (on the left of the screen) and finally on ‘Disciplinari di Produzione all’esame dell’UE [regolamento (CE) n. 510/2006]’.