

OTHER ACTS

COMMISSION

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 189/10)

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****‘PROSCIUTTO DI CARPEGNA’****EC No: IT-PDO-0105-1496-02.03.2007****PGI () PDO (X)****1. Heading in the specification affected by the amendment:**

- Name of product
- Description
- Geographical area
- 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
- 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 amendments simply further specify certain points for the sake of greater completeness and clarity with the aim of setting out defined and definitive aspects useful for checking and hence guaranteeing the total quality of the product. To that end, a number of physical, organoleptic and chemical values have been specified in a clearer and more pragmatic form.

In particular, the section relating to the weight and consistency of the finished prosciutto has been reworded.

It became apparent that we needed to replace the previous description of mean, maximum and minimum values for salt (NaCl) and water content and protein breakdown with a reformulated description of values that were more organic and, in particular, more consistent with the technological practice that has become established in recent decades.

3.2. Method of production:

In order to obtain an objective parameter meeting the requirements of tradition and those noted above, we thought it appropriate to reformulate the description in Article 2 of the weight of the fresh hind legs, which 'must not be less than 12 kg'.

A number of amendments were made to Article 4 regarding the production method.

In particular, the reference to '72 hours' for the delivery of the raw material has been replaced by a more appropriate reference to '96 hours' in order to bring the production rules into line with those for other products in the same product group. In this respect, it should be pointed out that in the original dossiers which were the basis for the recognition of other types of prosciutto the maximum time permitted between the slaughter and processing phases is set at '120 hours'.

To facilitate monitoring, the range of the controlled temperature at which the hind legs should be stored if they are not processed immediately after delivery up to the time they reach the production workstation has been specified as 'between - 1 °C and + 4 °C'.

Considering the traditional processing methods actually used, the duration of the first salting has been specified as at most 7 days and not 'for seven days' as stated in the previous version. The ambient conditions of the chiller have also been made more specific, with a 'temperature of no less than 0 °C and high humidity' rather than simply 'controlled temperature and relative humidity'.

The duration of the second salting has been reduced to 11 days, as the previous time period set as '12-14 days' seemed excessively long. This amendment makes it possible to operate in a way that still respects tradition while satisfying unavoidable production requirements.

In order to maintain the health and hygiene aspects of the production process, which is not easy to reconcile with drilling the bone as part of the processing, the description of the tying methods needs to be reformulated and another method specified, namely 'tying with a slip knot in the upper section of the *gambo*, or conical end of the ham'.

To provide a description which is more precise and less likely to be misinterpreted, in Article 5 of the rules, the description of the maturing period as 'on average 14 months and never less than 12' has been replaced by 'is not less than 13 months' in order to clarify the minimum requirement needed to adhere to traditional practice.

3.3. Labelling:

To make it more easily recognisable to the final consumer, the ham should be branded with the identifying mark featuring the words 'Prosciutto di Carpegna'.

The amendment to the specification was proposed by the company San Leo Carpegna Srl (registered office: Carpegna 61021 (PU), Via Petricci), which has a legitimate interest in the matter, being the sole recognised producer actively engaged in the production of 'Prosciutto di Carpegna' PDO.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

'PROSCIUTTO DI CARPEGNA'

EC No: IT-PDO-0105-1496-02.03.2007

PGI () PDO (X)

1. Name:

'Prosciutto di Carpegna'

2. Member State or third country:

Italy

3. Description of the agricultural product or foodstuff:

3.1. Type of product (Annex II):

Group 1.2: Meat products (cooked, salted, smoked, etc.)

3.2. Description of the product to which the name in (1) applies:

'Prosciutto di Carpegna' is a matured raw prosciutto (ham), produced by processing hind legs of heavyweight pigs in a process lasting no less than 13 months within the geographical area.

At the end of the processing, 'Prosciutto di Carpegna' has a rounded shape, tending to be flat rather than spherical, with a sufficient layer of fat on the part opposite the haunch and weighing no less than 8 kg.

When cut, it presents a salmon-pinkish colour and an adequate quantity of solid fat, white and white-pink in colour. It has a delicate penetrating aroma of matured meat, the taste is delicate and fragrant, the consistency of the meat tender and supple.

The chemical and physico-chemical characteristics are: percentage water content between 57 and 63 %; salt/water ratio (coefficient of the ratio of the percentage of salt to that of water content) between 7,8 and 11,2; water/protein ratio (coefficient of the ratio of the percentage of water to that of total protein content) between 1,9 and 2,5 and protein breakdown index (percentage of the soluble nitrogen fraction soluble in trichloroacetic acid (TCA) with reference to total nitrogen content) not less than 24 and not more than 31.

'Prosciutto di Carpegna' can be marketed whole, boned — either '*pressato*' (pressed) or '*all'addobbo*' (trimmed) after completely removing the coating applied during maturing and the superfluous outer fat layer — and portioned after slicing and packaging under vacuum or in a modified atmosphere. For the slicing and packaging of 'Prosciutto di Carpegna', prosciutto matured for at least 14 months must be used.

3.3. Raw materials (for processed products only):

'Prosciutto di Carpegna' is produced exclusively using fresh hind legs obtained from boars born, reared and slaughtered within the territory of the regions of Lombardy, Emilia-Romagna and Marche and belonging to the breeds Italian Large White, Italian Landrace and Italian Duroc or other breeds or hybrids compatible with the requirements of the Italian Herd Book for heavyweight pigs; pure breeding animals of the breeds Belgian Landrace, Hampshire, Pietrain, Duroc and Spotted Poland and carrying antithetic traits, with particular reference to the propensity to porcine stress syndrome (PSS), may not be used.

The characteristics of heavyweight pigs selected by the Italian Herd Book match the terms of Council Regulation (EEC) No 3220/84, as later amended, determining the Community scale for grading pig carcasses; however, under these classification criteria, only hind legs obtained from carcasses in the central grades are permitted.

The adult pigs that may be used for the preparation of the raw material for 'Prosciutto di Carpegna' are sent to slaughter — animals with a liveweight of no less than 160 kg \pm 10 % and aged no less than 10 months can be used — with adequate proof of their origin and source; this enables trimmed hind legs (short cut) with a unit weight of no less than 12 kg and with adequate fat cover to be obtained and used.

The hind legs should be delivered to the processing plant within 96 hours of slaughter.

3.4. *Feed (for products of animal origin only):*

The specification for the genetic type used and the end-use of the raw material obtained from the carcasses of heavyweight pigs needed for the production of 'Prosciutto di Carpegna' includes methods of rearing and feeding animals stemming from ancient Italian tradition, which developed practices designed to achieve moderate growth over an extended period of time as well as a high unit weight, obtained by coordinating genetic selection objectives, the minimum age and average weight of the pigs at slaughter with an appropriate feeding regime.

In this context, according to the terms of the rules, the foodstuffs permitted, the quantities thereof and the means of administering them are differentiated according to the phase of rearing, depending on the age and weight of the animals.

The requirements for feedingstuffs in the first phase (up to 80 kg weight) are: grain accounting for a minimum 45 % of the dry matter, good-quality meat-and-bone meal as permitted under Community rules (up to 2 % of the dry matter), fish-meal (up to 2 % of the dry matter), buttermilk (up to a maximum 6 litres per animal per day), lipids with a melting-point above 36 °C (up to 2 % of the dry matter), lysate protein (up to 1 % of the dry matter), corn silage (up to 10 % of the dry matter).

The feedingstuffs permitted in the second phase (fattening) are: grain accounting for a minimum 55 % of the dry matter, dehydrated potato (up to 15 % of the dry matter), manioc (up to 5 % of the dry matter), compressed beet pulp silage (up to 15 % of the dry matter), linseed cake (up to 2 % of the dry matter), dried beet pulp (up to 4 % of the dry matter), apple and pear residue, grape and tomato skin used as bulk for supplements (up to 2 % of the dry matter), whey, buttermilk, dehydrated alfalfa meal, molasses (up to 5 % of the dry matter), soya, sunflower or sesame extract meal (from 3 % to 15 % of the dry matter), coconut, maize germ, field pea and/or other legume seeds (up to 5 % of the dry matter), brewer's yeast and/or torula yeast, lipids with a melting-point above 40 °C (up to 2 % of the dry matter).

The grain-based fodder is presented, preferably, in liquid form (swill or mash), traditionally mixed with whey. To ensure the food product has a good quality fat cover, the addition of linoleic acid up to a maximum of 2 % of the dry matter in the fodder is permitted. Whey and buttermilk, by-products respectively of the processing of curds and butter, together should not exceed 15 litres per animal per day. In combination with stillage, the total nitrogen content must be less than 2 %. Lastly, dehydrated potato and manioc, together, should not exceed 15 % of the dry matter. Measures to implement the specifications have been laid down by the official control system.

3.5. *Specific steps in production that must take place in the identified geographical area:*

The processing and maturing of 'Prosciutto di Carpegna' PDO must take place within the census district and administrative territory of the municipality of Carpegna (Pesaro-Urbino Province, Marche Region).

3.6. *Specific rules concerning slicing, grating, packaging, etc.:*

'Prosciutto di Carpegna' is sold whole, on the bone, boned, or sliced and packaged. When boned, it can traditionally be prepared either 'pressato' (pressed) or 'all'addobbo' (trimmed) by completely removing the coating and the superfluous outer fat (the distinction relates to the final presentation of the boned ham, which may be packaged under vacuum following mechanical pressing of the surface or following

tying of the meat, which is generally rolled). If pre-sliced it may then be packaged either under vacuum or in a modified atmosphere; in such cases, the ham has to have been matured for at least 14 months.

Portioning, slicing and packaging and operations associated with awarding PDO status to the matured ham may be carried out anywhere, provided that they do not have an impact on the chemico-physical and organoleptic characteristics of the protected product and enable the product to be identified unambiguously and traced.

3.7. *Specific rules concerning labelling:*

'Prosciutto di Carpegna' is marketed branded with the identifying mark featuring the words 'Prosciutto di Carpegna'.

The words 'Prosciutto di Carpegna' must appear in clear, indelible characters, quite distinct from all other indications, and be followed immediately, in printed characters of the same size, by the words 'Denominazione di Origine Protetta' (protected designation of origin).

These indications accompany the logo of the designation. No description which is not explicitly permitted may be added.

4. **Concise definition of the geographical area:**

'Prosciutto di Carpegna' must be processed in the traditional production area, within the census district and administrative territory of the municipality of Carpegna, in Pesaro-Urbino Province, Marche Region, using raw materials obtained from pigs born, reared and slaughtered within the territory of the regions of Marche, Emilia-Romagna and Lombardy. The conditions laid down in Article 2(3) of Council Regulation (EC) No 510/2006 apply.

5. **Link with the geographical area:**

5.1. *Specificity of the geographical area:*

The 'Prosciutto di Carpegna' production area lies in the Marche region, in Pesaro-Urbino province, in the municipality of Carpegna, which has the following cartographic coordinates and geographical characteristics:

- coordinates: 43°47' N 12°20' E,
- area: 28,3 km²,
- altitude (above sea level): 748 metres,
- maximum altitude: 1 415 metres,
- altitude range: 1 015 metres,
- number of inhabitants (as at 21.12.2007): 1 657.

Located at the northernmost edge of central Italy, the territory of Carpegna lies within the Sasso Simone e Simoncello nature reserve, on the southern side of the mountain at a distance of 50 km from the Adriatic Sea, not far from San Marino. Amid the green beeches characteristic of the local flora, its location in relation to the Apennine foothills affords protection against the cold tramontana and bora winds, thus determining the constant characteristics of the local microclimate which is characterised by the relative proximity of the sea, the altitude, moderate winds, the lack of standing watercourses in naturally-draining geomorphological areas and, hence, in a particularly well-balanced area marked by mild, dry summer conditions which established it, long ago, as a prime health resort.

5.2. *Specificity of the product:*

In addition to the conformity requirements for the raw material and the processing and final grading of the matured product, the following characteristics specific to the product should be mentioned:

- the use of hind legs from pigs that are not less than 10 months old means that mature meat is used which is more appropriate for long maturing,
- the use of manual techniques to pound, dress and coat the ham ready for the maturing phase,
- the ban on the use of chemical additives of any kind at any phase of the preparation (except for the use of sodium chloride for salting at the start of the process),

- the use of dry ground sea salt (sodium chloride) for salting the fresh hind legs,
- the use of fresh hind legs, chilled but not frozen, sized appropriately to the minimum age of the pig,
- delivery of the hind legs to the processing plant within 96 hours of slaughter,
- the duration of the whole process, which dictates that maturing is not complete until 13 months have elapsed since the start of processing,
- the prosciutto's limited salt content, as certified in the required check reports for chemical parameters to be tested at the end of the maturing process, which sets the prosciutto apart as an original and specific product distinct from other similar products made in central Italy.

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 geographical and environmental attributes of the Carpegna district, at the heart of the Montefeltro region and the nature reserve, provide an inimitable combination of microclimatic factors favourable to the maturing of meat, as recognised and used by humans since time immemorial. The association of the local area with pigmeat processing is documented as far back as the Italian Renaissance, when, after Malatesta Novello, Lord of Cesena, sold the Cervia salt flats to the Venetian Republic (1468), it was explicitly stated that the county of Carpegna retained the right to make free use of the salt. Carpegna is subject to light but constant winds as a result of the breeze from the Adriatic Sea — blocked at altitude, but protected by the barrier formed by the initial Apennine foothills — which carry the essences of the specific Mediterranean mountain microflora of the area, mixing beech, hornbeam, holly with fleur-de-lis, anemone and many orchid species conserved and maintained for centuries by the nature reserve.

These factors have also influenced the regulation of enzyme activity in the meat tissue, which proceeds in due fashion despite the presence of a low salt content, through maturing favoured by lengthy exposure to the natural conditions of the location (*stagionatura*), which has a direct impact on the consistency and organoleptic properties of the prosciutto.

The need for appropriate raw material capable of long natural maturation without excessive use of salt or flavouring substances has, over time, perpetuated the tradition of Italian heavyweight pig rearing, which gradually spread out from the original main area of development in Central Italy as far as the Po Valley plains in the course of centuries of animal movements, which were halted in recent times, after the major foot-and-mouth epidemics.

Reference to publication of the specification:

This administration has launched the national objection procedure for the proposal to amend the 'Prosciutto di Carpegna' protected designation of origin (PDO) already registered in line with Regulation (EEC) No 2081/92 after publication in Official Gazette of the Republic of Italy No 86 of 12 April 2006.

The full text of the product specification is available:

- on the following website:

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 directly to the home page of the Italian Agriculture Ministry (<http://www.politicheagricole.it>) and clicking on 'Prodotti di Qualità' (on the left of the screen) and then on 'Disciplinari di Produzione all'esame dell'UE [regolamento (CE) n. 510/2006]'.
