



**Corrigendum to the publication of an application for approval of non-minor amendments to a product specification pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs**

*(Official Journal of the European Union C 178 of 28 May 2020)*

On page 10, in point 5 ‘Amendment(s)’, section ‘Product description’, second indent, last amendment:

*for:* “The surface treatment of the cheeses must in any case not reduce the legibility of the casein nameplate identifying the cheese, the designation logo and the ‘ASIAGO’ origin label stamped on the heel”.’,

*read:* “The surface treatment of the cheeses must in any case not reduce the legibility of the casein nameplate identifying the cheese, the designation logo and the ‘ASIAGO’ origin marking stamped on the heel”.’.

On page 10, in point 5 ‘Amendment(s)’, section ‘Product description’, second indent, the paragraph following the last amendment:

*for:* ‘The amendment completes the list of identification marks that distinguish “Asiago” cheese, including the origin label on the heel/edge of the cheeses’,

*read:* ‘The amendment completes the list of identification marks that distinguish “Asiago” cheese, including the origin marking on the heel/edge of the cheeses’.

On page 11, in point 5 ‘Amendment(s)’, section ‘Production method’, second indent, fourth subparagraph:

*for:* ‘The firms producing “Asiago” cheese are highly specialised in producing milk from high-pedigree animals ...’,

*read:* ‘Farms in the “Asiago” cheese production chain are highly specialised in producing milk from high-pedigree animals ...’.

On page 12, in point 5 ‘Amendment(s)’, section ‘Production method’, third indent, third amendment, first subparagraph, second sentence:

*for:* ‘The milk used may be raw or thermised at 57/68 degrees Celsius for 15 seconds with a positive phosphatase analysis parameter.’,

*read:* ‘The milk used may be raw or thermised at 57-68 degrees Celsius for 15 seconds with a positive phosphatase analysis parameter.’.

On page 12, in point 5 ‘Amendment(s)’, section ‘Production method’, third indent, third amendment, second subparagraph, second sentence:

*for:* ‘The milk used may be raw or thermised at 57/68 degrees Celsius with a positive phosphatase analysis parameter.’,

*read:* ‘The milk used may be raw or thermised at 57-68 degrees Celsius with a positive phosphatase analysis parameter.’.

On page 13, in point 5 'Amendment(s)', section 'Production method', fourth indent, second amendment:

*for:* '... the cheeses are stored for a minimum of 48 hours in premises at 10/15 °C ...',

*read:* '... the cheeses are stored for a minimum of 48 hours in premises at 10-15 °C ...'.

On page 14, in point 5 'Amendment(s)', section 'Production method', fourth indent, fourth amendment, first subparagraph:

*for:* '... in warehouses having temperatures of between 10/15 °C ...',

*read:* 'in warehouses having temperatures of between 10 and 15 °C ...'.

On page 15, in point 5 'Amendment(s)', section 'Labelling', second indent, first amendment, amended part, second subparagraph:

*for:* 'Where the cutting operations involve scraping and/or removing the rind, thus making the origin marking invisible, the various formats (cubes, grated cheese, slices, wedges, whole cheese, etc.), must be packaged in the production area in order to guarantee the traceability of the product',

*read:* 'Where the cutting operations involve scraping and/or removing the rind, thus making the origin marking invisible, the various formats (cubes, grated cheese, slices, wedges, whole cheese, etc.), must be packaged in a manner that ensures the traceability of the product'.

On page 16, in point 5 'Amendment(s)', section 'Labelling', third indent, first amendment, sixth subparagraph:

*for:* "“Asiago d’allevio” cheese matured for over 12 months may also be labelled “stravecchio” [extra-mature]',

*read:* "“Asiago d’allevio” cheese matured for over 15 months may also be labelled “stravecchio” [extra-mature]'.

On page 17, in point 3.2 of the Single document, second paragraph, section 'Specification/Tolerances', point (b), third row:

*for:* 'fatty',

*read:* 'fat'.

On page 18, in point 3.2 of the Single document, third paragraph, section 'Specification/Tolerances', point (b), third row:

*for:* 'fatty',

*read:* 'fat'.

On page 18, in point 3.2 of the Single document, sixth paragraph:

*for:* 'The surface treatment of the cheeses must in any case not reduce the legibility of the casein nameplate identifying the cheese, the designation logo and the "ASIAGO" origin label stamped on the heel',

*read:* 'The surface treatment of the cheeses must in any case not reduce the legibility of the casein nameplate identifying the cheese, the designation logo and the "ASIAGO" origin marking stamped on the heel'.

On page 19, in point 3.3 of the Single document, fourth paragraph from the bottom of point 3.3:

*for:* 'The firms producing "Asiago" cheese are highly specialised in producing milk from high-pedigree animals ...',

*read:* 'Farms in the 'Asiago' cheese production chain are highly specialised in producing milk from high-pedigree animals ...'.

On page 19, in point 3.5 of the Single document, second paragraph:

*for:* 'Where the cutting operations involve scraping and/or removing the rind, thus making the marking of origin invisible, the various formats (cubes, grated cheese, slices, wedges, whole cheese etc.) must be packaged in the production area in order to guarantee the traceability of the product.',

*read:* 'Where the cutting operations involve scraping and/or removing the rind, thus making the marking of origin invisible, the various formats (cubes, grated cheese, slices, wedges, whole cheese etc.) must be packaged in a manner that ensures the traceability of the product.'.

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