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Publication of an approved standard amendment to a product specification of a protected designation of origin or protected geographical indication in the sector of agricultural products and foodstuffs, as referred to in Article 6b(2) and (3) of Commission Delegated Regulation (EU) No 664/2014

(C/2025/1826)

This communication is published in accordance with Article 6b(5) of Commission Delegated Regulation (EU) No 664/2014 ⁽¹⁾.

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT TO THE PRODUCT SPECIFICATION OF A PROTECTED DESIGNATION OF ORIGIN OR PROTECTED GEOGRAPHICAL INDICATION ORIGINATING IN A MEMBER STATE

‘Salame Brianza’

EU No: PDO-IT-0326-AM01 – 23 December 2024

PDO (X) PGI ()

1. Name of product

‘Salame Brianza’

2. Member State to which the geographical area belongs

Italy

3. Member State authority communicating the standard amendment

Ministry of Agriculture, Food Sovereignty and Forestry – Department for Food Sovereignty and Equestrian Sports

4. Description of the approved amendment(s)

Explanation of why the amendment(s) fall under the definition of a standard amendment as provided for in Article 24(4) of Regulation (EU) 2024/1143 Amendments to the product specification for Salame Brianza PDO

- do not include a change in the name of the protected designation of origin or protected geographical indication, or in the use of that name;
- do not risk voiding the link referred to in Article 5(1), point (b), for protected designations of origin, or the link referred to in Article 5(2), point (b), for protected geographical indications; or
- do not entail further restrictions on the marketing of the product.

1. Amendment to Article 2 of the product specification

Amendment 1

The amendment concerns Article 2, second paragraph, of the product specification and point 3.3 of the single document.

Description: The amendment specifies that pigs must also be cut in Lombardy, Emilia-Romagna and Piedmont.

The amendment affects the single document.

⁽¹⁾ OJ L 179, 19.6.2014, p. 17.

2. Amendment to Article 2 of the product specification

Amendment 2

The amendment concerns Article 2, second paragraph, of the product specification and point 3.3 of the single document.

Description: The amendment inserts a specific paragraph on 'Genetic characteristics'. The genetic origin of the raw material has been clarified in relation to the genetic type of the breeding animals, both male and female, by including the permitted genetic combinations. The amendment makes it possible to evaluate the breeds and genetic types of both breeding animals. The reference in the text to the characteristics of pigs of Prosciutto di Parma PDO and Prosciutto di San Daniele PDO has therefore been replaced.

The amendment affects the single document.

3. Amendment to Article 2 of the product specification

Amendment 3

The amendment concerns Article 2, second paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment inserts a table explaining the genetic requirements for pigs with the permitted and non-permitted combinations.

The amendment does not affect the single document.

4. Amendment to Article 2 of the product specification

Amendment 4

The amendment concerns Article 2, second paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment inserts the reference to the list of genetic types approved by the Ministry of Agriculture, Food Sovereignty and Forestry.

The amendment does not affect the single document.

5. Amendment to Article 2 of the product specification

Amendment 5

The amendment concerns Article 2, second paragraph, of the product specification and point 3.3 of the single document.

Description: The amendment prevents the use of meat from boars and sows and from pigs carrying unfavourable traits (PSS).

The amendment affects the single document.

6. Amendment to Article 2 of the product specification

Amendment 6

The amendment concerns Article 2, second paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment adds a specific section on the provisions regarding 'Rearing and feeding'. The traditional chronological stages of the rearing of pigs have been added: suckling, weaning, growing and finishing, thus replacing the reference to Prosciutto di Parma PDO and Prosciutto di San Daniele PDO.

The amendment does not affect the single document.

7. Amendment to Article 2 of the product specification

Amendment 7

The amendment concerns Article 2, second paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment inserts the provisions on the suckling stage of piglets, the duration of which, up to at least 28 days, is in line with the provisions of Section C of Chapter II of Annex I to Directive 2008/120/EC. Specific references have been inserted to piglets being nursed by the sow or being fed milk artificially, the administration of permitted raw materials and the use of minerals, vitamin and amino acid supplements, and additives.

The amendment does not affect the single document.

8. Amendment to Article 2 of the product specification

Amendment 8

The amendment concerns Article 2, second paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment lays down the methods and timing for applying the ink slap mark of origin on both legs of each pig and the associated slap mark and plate models for applying it.

The amendment does not affect the single document.

9. Amendment to Article 2 of the product specification

Amendment 9

The amendment concerns Article 2, second paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment inserts a reference table showing which letter should be used to represent the month of birth of the piglet, to be included in the slap mark of origin.

The amendment does not affect the single document.

10. Amendment to Article 2 of the product specification

Amendment 10

The amendment concerns Article 2, second paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment introduces the possible use of identification devices instead of, or in combination with, the slap mark of origin applied by the farmer.

The amendment does not affect the single document.

11. Amendment to Article 2 of the product specification

Amendment 11

The amendment concerns Article 2, second paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment inserts the rule for determining the age of the pigs in months.

The amendment does not affect the single document.

12. Amendment to Article 2 of the product specification

Amendment 12

The amendment concerns Article 2, second paragraph, of the product specification and point 3.4 of the single document.

Description: The amendment inserts provisions regarding the pigs' weaning stage. Rules have been introduced governing the duration of this stage, the maximum weight of the piglets and feeding. A reference has been introduced to the administration of dry feed, the use of vitamin, mineral and amino acid supplements, and the use of additives. The weaning period has been specified, now set at 3 months, and the maximum weight limit for the piglets has been set at 40 kg.

The amendment affects the single document.

13. Amendment to Article 2 of the product specification

Amendment 13

The amendment concerns Article 2, third, fourth, fifth and sixth paragraphs, of the product specification and point 3.4 of the single document.

Description: The amendment affects the growing stage, setting a maximum duration of five months and increasing the weight that may be achieved from 80 kg to 85 kg at the end of the stage. The two parts regarding 'feeds permitted up to 80 kg live weight' and 'feeds permitted during the finishing stage' have been merged in the Table of permitted raw materials for pigs during the growing stage, also used for the finishing stage.

The reference to tolerances on individual raw materials in accordance with Article 17(2)(b) of Regulation (EC) No 767/2009 has been specified, deleting the reference to the percentage of 10 %. The possibility for the farmer to administer the feed also in dry form has been expressly added. The names of the following raw materials have been amended, taking into account the nomenclature provided for in the European Union rules laid down in Regulation (EU) No 68/2013, as updated by Regulation (EU) 2017/1017:

- 'maize' is no longer referred to in Italian as '*mais*' but instead as '*granturco*';
- 'semolina' is now referred to as 'meal';
- 'dehydrated lucerne meal' – the percentage of which in the amended product specification should be understood as 'up to 2 %' rather than 'up to 4 %' – is now referred to as 'lucerne, high temperature dried';
- 'linseed expeller' – the percentage of which in the amended product specification should be understood as 'up to 2 %' rather than 'up to 4 %' – is no longer referred to in Italian as '*expeller di lino*' but instead as '*panello di lino*', and the following have been added to it: 'linseed expeller feed', 'linseed meal', 'linseed meal feed';
- 'apple and pear pomace, grape or tomato peels as carriers for nutritional supplements' – the percentage of which in the amended product specification should be understood as 'up to 2 %' rather than 'up to 4 %' – are now referred to as 'fruit pulp and tomato pulp (tomato pomace) as premix carriers';
- 'brewers' yeast and/or torula yeast' – the percentage of which in the amended product specification should be understood as 'up to 2 %' rather than 'up to 4 %' – is now referred to as 'yeasts';
- 'maize germ extraction meal' (using the word '*mais*' in Italian) is now referred to as 'maize germ meal' (using the word '*granturco*' in Italian);
- 'distillers' grain' is now referred to as 'dried distillers' grains and solubles'.

The following raw materials have been removed:

'protein lysates', 'dehydrated potato', 'cassava', 'pressed and ensiled beet pulp', 'sesame meal', 'coconut extraction meal', 'pitted carob'.

The quantity of the following raw materials has been changed:

- 'buttermilk' for the growing stage only (which changes to a maximum of 250 g per head per day of dry matter), without prejudice to the fact that 'whey' and 'buttermilk' taken together must not exceed 15 litres per head per day;
- 'maize gluten meal and/or corn gluten feed' (from up to 5 % to up to 10 %);
- 'maize' (from up to 55 % to up to 65 %);
- 'sorghum' (from up to 40 % to up to 55 %);
- 'barley' (from up to 40 % to up to 55 %);
- 'wheat' (from up to 25 % to up to 55 %);
- 'triticale' (from up to 25 % to up to 55 %);
- 'dehydrated beet pulp' (from up to 4 % to up to 10 %);

— 'lucerne, high temperature dried' (from up to 2 % to up to 4 %).

The following raw materials have been added:

- 'maize gluten meal and/or corn gluten feed', also during the finishing stage;
- 'maize silage', also during the finishing stage;
- 'whole ear maize meal';
- 'dried distillers' grains and solubles', also during the finishing stage;
- 'linseed expeller feed, linseed meal, linseed meal feed';
- 'lipids with a melting point above 36 °C', also during the finishing stage, the percentage of which in the amended product specification should be understood as 'up to 2 %' rather than 'up to 4 %';
- 'products obtained during extraction of rapeseed';
- 'toasted whole soya beans and/or soya expeller', only for the growing stage.

The raw material 'peas and/or other legume seeds' has been divided into two entries: 'peas' and 'other legume seeds', and the quantities have been increased ('peas' up to 25 % and 'other legume seeds' up to 10 %).

Regarding 'grain and/or cob meal', it has been specified that this concerns 'maize grain and/or corn cob'.

'Soya extraction meal' has become 'products obtained during extraction of soya beans', and the use percentage during both the growing and finishing stages has been standardised at up to 20 %.

'Sunflower meal' has been changed to 'products obtained during extraction of sunflower seeds', the use of which has been increased to up to 10 %.

Note 4 to the table lays down a maximum crude fat content not exceeding 2,5 % of the dry matter for products obtained during extraction of soya beans, sunflower seeds and rapeseed.

The option of using minerals, vitamins and additives has been added.

In note 2 the definition of 'dried distillers' grains and solubles' has been made clearer.

In addition to the maximum limit of 2 % for linoleic acid, the amendment introduces a maximum fat limit of 5 % of the dry matter of the diet.

The amendment affects the single document.

14. Amendment to Article 2 of the product specification

Amendment 14

The amendment concerns Article 2, third and fourth paragraphs, of the product specification and point 3.4 of the single document.

Description: The amendment inserts the requirement that at least 50 % of the dry matter of the pig feed, on an annual basis, comes from the geographical area in which the pigs are reared.

The amendment affects the single document.

15. Amendment to Article 2 of the product specification

Amendment 15

The amendment concerns Article 2, fourth, fifth and sixth paragraphs, of the product specification and point 3.4 of the single document.

Description: The amendment, in the rules on the feeding of pigs relating to the finishing stage, refers back to the 'Table of permitted raw materials' included in the growing stage, with certain specifications necessary for the finishing stage.

The amendment affects the single document.

16. Amendment to Article 2 of the product specification

Amendment 16

The amendment concerns Article 2, seventh paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment introduces the section 'Slaughter and cutting' and rewords the provision regarding the minimum age of the pig at slaughter, without amending it, linking it to the check by means of the slap mark of origin and/or the identification device replacing it or combined with it, described in the part concerning the feeding and rearing of pigs.

The amendment does not affect the single document.

17. Amendment to Article 2 of the product specification

Amendment 17

The amendment concerns Article 2, seventh paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment inserts the criterion for calculating the age of pigs for the purpose of slaughter.

The amendment does not affect the single document.

18. Amendment to Article 2 of the product specification

Amendment 18

The amendment concerns Article 2, seventh paragraph, of the product specification and point 3.3 of the single document.

Description: The amendment replaces the criterion of a live weight of the pig of 160 kilograms +/- 10 % with an individual carcass weight of between 110,1 kg and 180,0 kg.

The amendment affects the single document.

19. Amendment to Article 2 of the product specification

Amendment 19

The amendment concerns Article 2, seventh paragraph, of the product specification and point 3.3 of the single document.

Description: The amendment rewords the reference to the use of H Heavy carcasses for the production of Salame Brianza.

The amendment affects the single document.

20. Amendment to Article 2 of the product specification

Amendment 20

The amendment concerns Article 2, seventh paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment specifies that the weight and grading must be checked at the time of slaughter.

The amendment does not affect the single document.

21. Amendment to Article 2 of the product specification

Amendment 21

The amendment concerns Article 2, seventh paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment specifies that cutting operations may also be carried out in cutting plants other than the slaughterhouse which slaughtered the animals.

The amendment does not affect the single document.

22. Amendment to Article 2 of the product specification

Amendment 22

The amendment concerns Article 2, eighth paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment removes the entire paragraph.

The amendment does not affect the single document.

23. Amendment to Article 2 of the product specification

Amendment 23

The amendment concerns Article 2, last paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment replaces the term '*elaborazione*' with the term '*produzione*' in the Italian version.

The amendment does not affect the single document.

24. Amendment to Article 3 of the product specification

Amendment 24

The amendment concerns Article 3, second paragraph, of the product specification and point 3.3 of the single document.

Description: The amendment changes the maximum quantity of sodium and/or potassium nitrate that may be used from 195 to 150 ppm.

The amendment affects the single document.

25. Amendment to Article 3 of the product specification

Amendment 25

The amendment concerns Article 3, second paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment deletes the repetition of the words 'and its sodium salt'.

The amendment does not affect the single document.

26. Amendment to Article 7 of the product specification

Amendment 26

The amendment concerns Article 7 of the product specification; it does not involve an amendment to the single document.

Description: The amendment removes Article 7.

The amendment does not affect the single document.

27. Amendment to Article 8 of the product specification

Amendment 27

The amendment concerns Article 8 of the product specification; it does not involve an amendment to the single document.

Description: The amendment renumbers Article 8 as Article 7.

The amendment does not affect the single document.

28. Amendment to Article 8 of the product specification

Amendment 28

The amendment concerns Article 8 of the product specification; it does not involve an amendment to the single document.

Description: The amendment replaces the term body referred to 'in Article 7' with 'control body'.

The amendment does not affect the single document.

29. Amendment to Article 8 of the product specification

Amendment 29

The amendment concerns Article 8 of the product specification; it does not involve an amendment to the single document.

Description: The amendment removes the reference to Article 7.

The amendment does not affect the single document.

30. New Article 8 of the product specification

Amendment 30

The amendment inserts Article 8 of the product specification; it does not involve an amendment to the single document.

Description: The amendment introduces Article 8 'Proof of origin', which specifies the need to monitor and place all the parties in the PDO production chain under the control of the control body.

The amendment does not affect the single document.

31. New Article 9 of the product specification

Amendment 31

The amendment inserts Article 9 of the product specification; it does not involve an amendment to the single document.

Description: The amendment inserts a specific article on the 'Link with the environment', as set out in point 5 of the single document (OJ L 243 of 12.9.2013).

The amendment does not affect the single document.

32. Amendment to Article 2 of the product specification

Amendment 32

The amendment concerns Article 2, second paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment inserts a table explaining the genetic requirements for pigs with the permitted and non-permitted combinations.

The amendment does not affect the single document.

SINGLE DOCUMENT

‘Salame Brianza’

EU No: PDO-IT-0326-AM01 – 23 December 2024

PDO (X) PGI ()

1. Name(s) (of PDO or PGI)

‘Salame Brianza’

2. Member State or third country

Italy

3. Description of the agricultural product or foodstuff

3.1. Combined Nomenclature code

— 16 – PREPARATIONS OF MEAT, OF FISH, OF CRUSTACEANS, MOLLUSCS OR OTHER AQUATIC INVERTEBRATES, OR OF INSECTS

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

At its release for consumption, ‘Salame Brianza’ PDO has a cylindrical shape and solid consistency, with no springiness.

When cut, it is firm and homogenous, with fat globules free from rancidness; the slices have no visible gristle and are a uniform ruby-red colour. The aroma is subtle and distinctive, and the flavour is very mild and subtle and never sour.

In addition, when it is released for consumption ‘Salame Brianza’ PDO has the following chemical and physico-chemical characteristics:

- total protein: min. 23 %;
- collagen/protein ratio: max. 0,10;
- water/protein ratio: max. 2,00;
- fat/protein ratio: max. 1,5;
- pH: at least 5,3.

In microbiological terms, the product has a mesophilic microbe content of $> 1 \times 10$ colony-forming units per gram, with lactobacillus and coccus bacteria most prevalent.

3.3. Feed (for products of animal origin only) and raw materials (for processed products only)

The raw materials for the pigs come from the geographical area of rearing and have quality characteristics suitable for the healthy and correct feeding of the animals. However, in some years it may not be technically possible, for climate-related and commercial reasons, to obtain 100 % of the raw materials for the pigs locally. In these cases, in order to guarantee the link with the territory and the quality of Salame Brianza, it is always ensured that at least 50 % of the dry matter of the raw materials for the pigs, on an annual basis, comes from the geographical area of rearing. The feed can be administered in both liquid and dry form.

During the weaning stage, the diet consists of the raw materials permitted by EU legislation on feeding livestock. The pigs’ diet may be supplemented with vitamins, minerals and amino acids, and additives may be used in accordance with the legislation in force.

The following raw materials are allowed during the growing stage: maize gluten meal and/or corn gluten feed, maize, sorghum, barley, wheat, triticale, maize silage, whole ear maize meal, maize grain meal and/or corn cob meal, minor cereals, wheat bran and other by-products of wheat processing, linseed expeller, linseed expeller feed, linseed meal, linseed meal feed, dehydrated beet pulp, fruit pulp and tomato pulp (tomato pomace) as premix carriers, whey, buttermilk, dried distillers' grains and solubles, lucerne (high temperature dried), molasses, products obtained during extraction of soya beans, products obtained during extraction of sunflower seeds, products obtained during extraction of rapeseed, maize germ meal, peas, other legume seeds, yeasts, lipids with a melting point above 36 °C, fish meal, and toasted whole soya beans and/or soya expeller.

Feeding during the growing stage must also take into account the following specifications: the diet may be supplemented with vitamins and minerals, and additives may be used, in accordance with the European Union legislation in force; the dry matter from cereals must not be less than 45 % of the total.

During the finishing stage, all of the specifications laid down for the growing stage must be complied with, with the following exceptions: the dry matter from cereals must not be less than 55 % of the total: the raw materials 'toasted whole soya beans and/or soya expeller' and 'fish meal' are excluded.

The raw material for the production of Salame Brianza must come from pigs born, reared, slaughtered and cut in the regions of Lombardy, Emilia-Romagna and Piedmont that are the offspring of:

- (a) boars of the traditional breeds Italian Large White, Italian Landrace and Italian Duroc, as improved by the Italian Herd Book, either purebred or crossbred between them, and sows of the traditional breeds Italian Large White and Italian Landrace, either purebred or crossbred between them;
- (b) boars of the traditional breeds mentioned in (a) and crossbred sows or sows of other genetic types provided that these are bred under selection and/or crossbreeding schemes involving the breeds Large White, Landrace or Duroc for the production of heavy pigs, the aims of which are compatible with those of the Italian Herd Book;
- (c) boars and sows of other genetic types provided that these are bred under selection and/or crossbreeding schemes involving the breeds Large White, Landrace or Duroc for the production of heavy pigs, the aims of which are compatible with those of the Italian Herd Book;
- (d) boars of the other genetic types mentioned in (c), and sows of the traditional breeds mentioned in (a).

Meat from the following may not be used:

- boars and sows;
- pigs carrying unfavourable traits, in particular susceptibility to stress (Porcine Stress Syndrome or PSS).

The fresh pigmeat to be used must only come from carcasses graded as H Heavy in accordance with the European Union legislation in force with a carcass weight of between 110,1 kilograms and a maximum of 180,0 kilograms.

'Salame Brianza' PDO is made from a pigmeat mixture: shoulder of pork boned and trimmed using a suitable technique; scrap cuttings; and ground ham, belly and/or throat without soft fat, to which salt and crushed and/or ground pepper is added.

The following products may also be used: wine, sugar and/or dextrose and/or fructose and/or lactose, starter cultures, sodium and/or potassium nitrate (maximum quantity: 150 parts per million), sodium and/or potassium nitrite (maximum quantity: 95 parts per million), ascorbic acid and its sodium salt, and a very small amount of garlic.

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

The production of 'Salame Brianza' PDO (cleaning, grinding, mixing of ingredients, filling into casings, drying, ageing) must take place within the traditional production area located in the Brianza area, as defined in point 4.

3.5. *Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to*

'Salame Brianza' PDO must be cut into slices or portions and packaged within the production area defined in point 4, under the supervision of the authorised control body, in order to guarantee the product's quality.

'Salame Brianza' is sensitive to external influences, in particular to light and to oxidation from exposure to the air and to heat. Preparing 'Salame Brianza' for slicing of necessity requires the casing to be removed, and the edible part of the product is therefore directly exposed to the air. Exposing the product to external influences under non-controlled conditions alters the organoleptic characteristics of 'Salame Brianza'. In order to preserve the product's original characteristics, 'Salame Brianza' must therefore be sliced and packaged immediately after the ageing period and on the production site itself.

3.6. *Specific rules concerning labelling of the product the registered name refers to*

'Salame Brianza' may be marketed loose, vacuum-packed or packaged in a modified atmosphere, in whole salami or in portions or slices.

The name of the protected designation of origin 'Salame Brianza' must appear on the label in clear and indelible letters, fully distinguishable from any other wording, and must be followed immediately by the term 'Denominazione di Origine Protetta' [Protected Designation of Origin].

The above name and term must both be written in Italian.

The acronym 'DOP' [PDO] may also appear elsewhere on the label, in the same visual field. If a product is destined for international markets, the wording 'Protected Designation of Origin' may be given in the language of the destination country.

These details cannot be separated from the protected geographical indication logo.



Any other description not expressly allowed is prohibited.

However, the use of names, trade names and private brands is permitted, provided that they have no laudatory purport and are not such as to mislead the consumer; the names of the pig farms from which the product originates may also be used, provided that the raw material comes exclusively from these farms.

If the logo is directly printed on the producers' label, the number of labels, checked by the authorised control body, must match the amount of raw material used to produce 'Salame Brianza'.

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

Pig farms producing meat for 'Salame Brianza' must be located within the following regions: Lombardy, Emilia-Romagna and Piedmont (the PDO concerned benefits from the derogation granted by Article 2(3) of Regulation (EC) No 510/2006).

The production area for 'Salame Brianza' PDO is located in the Brianza area, bordered to the north by the flanks of Monte Ghisallo, to the south by the Villoresi canal, to the east by the deep course of the Adda river, and to the west by the Comasina state highway (including a 2 km outer ring).

5. Link with the geographical area

5.1. Specificity of the geographical area

The geographical macro-zone in which pig farms providing meat for 'Salame Brianza' are located has a highly uniform landscape, especially in the wholly flat area of the Po Valley, which is criss-crossed by rivers and canals and is rich in plant life, with meadows and maize in particular. The climate is characterised by fairly harsh autumns and winters that are very damp and foggy, with mild and rainy springs, and fairly hot summers where short rain showers are quite common and often come in intense bursts.

Within this macro-zone, the production macro-zone for 'Salame Brianza' PDO is in the Brianza area itself, and offers fertile plains alternating with sun-bathed hills, sheltered by a vast mountain range to the north, which filters the air currents and weather systems, creating various atmospheric phenomena such as air-filtering, warm down-slope winds, cold winds (when the currents blow from the north instead of from the west), and fog.

5.2. Specificity of the product

'Salame Brianza' has unmistakable characteristics. When cut, the slice is homogenous, ruby-red in colour, and has a firm and compact texture. Its aroma is subtle and distinctive, and the flavour is mild and never sour.

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 requisite features of 'Salame Brianza' PDO depend on environmental conditions and on natural and human factors.

In particular, the properties of the raw material are peculiar to the geographical macro-zone identified in point 4, while the production of 'Salame Brianza' is founded on the conditions of the macro-zone described in the same point.

The characteristics and natural resources of the macro-zone have in fact enabled the considerable expansion of agriculture and livestock farming, shaping the economic activities in the area today, with a major maize-growing industry and numerous feed manufacturers transforming cereal crops into feed for the huge number of pig and cattle farms in the zone.

Although the macro-zone has always been an ideal source for the raw materials needed for pig-rearing (maize and whey), it is equally true that the geography and morphology of the Brianza area have been key factors in enabling the development of a traditional product such as 'Salame Brianza'.

The alpine range that forms the north-west border of the Brianza area actually brings special climatic conditions to the whole Piedmont region: air currents and weather systems are filtered by the vast mountain massifs, creating various atmospheric phenomena such as air-filtering, warm down-slope winds, cold winds (when the currents blow from the north instead of from the west), and fog. All this naturally produces the ideal conditions for ageing 'Salame Brianza', as the fermentation that begins during ageing is due to the array of microbial flora found in the environment where the product is stored and aged, and the microbial flora is itself determined by the environmental characteristics of the zone (temperature, humidity, etc.).

Reference to publication of the product specification

<https://www.gazzettaufficiale.it/eli/gu/2024/10/09/237/sg/pdf>