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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/2025/473)

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

‘Focaccia di Recco col formaggio’

EU No: PGI-IT-0944-AM01 - 30 October 2024

PDO () PGI (X)

1. Name of product

‘Focaccia di Recco col formaggio’

2. Member State to which the geographical area belongs

Italy

3. Member State authority communicating the standard amendment

MASAF [Ministry of Agriculture, Food Sovereignty and Forestry]

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 53(2) of Regulation (EU) No 1151/2012

The amendments are standard in that they do not include a change to the name, do not risk altering the link and do not represent an increase in restrictions on trade in the product.

1. This amendment concerns Article 2 of the product specification and point 3.2 of the single document with regard to the dimensions of the product

Current version:

‘Rectangular shape: Long side: 120 cm maximum; Short side: 25 cm minimum’

New version:

‘Rectangular shape: Long side: 120 cm maximum; Short side: 13 cm minimum’

Reason:

In view of the growing market demand for ‘Focaccia di Recco col formaggio’ PGI, including in single portions, it is important for producers to adapt their supply so that they can also cover this rapidly growing segment of consumers.

To this end, the rectangular shape is adjusted by changing the dimensions of the shorter side.

This amendment affects the single document.

⁽¹⁾ OJ L 179, 19.6.2014, p. 17.

2. The amendment concerns Article 5, points 5.1 and 5.2 of the product specification and point 3.3 of the single document on raw materials

In the specification and in the single document:

Current version:

'5.1 The method of production of "Focaccia di Recco col formaggio" involves the use of: type "00" common wheat flour with the following characteristics: W: > 300; P/L: not less than 0,50 or alternatively Manitoba type 00 flour;'

New version:

'The method of production of "Focaccia di Recco col formaggio" involves the use of: common wheat flour with the following characteristics: W: > 300; P/L: not less than 0,50 or Manitoba flour as an alternative;'

The development of flour production techniques now means that flour is available on the market that is suitable for the production of 'Focaccia di Recco col formaggio', even if it is not type 00, while still retaining the essential characteristics needed, such as: W: > 300; P/L: common wheat flour with a P/L not less than 0,50 or Manitoba flour as an alternative.

This amendment affects the single document.

3. This amendment concerns Article 5, point 5.1 of the product specification and point 3.3 of the single document with regard to the shape, dimensions and mass of the product.

Current version:

'The cheese used to prepare "Focaccia di Recco col formaggio" must have the following characteristics:

Shape: parallelepiped with smoothed sides.

Dimensions: base with sides measuring 15-20 cm and 8-10 cm respectively; in terms of height, a straight heel with flat faces measuring 4-5 cm.

Weight: between 0,7 kg and 2 kg

Characteristics of the dough: tender yet slightly firm, consistent milky texture without any holes.

Colour: white, with glossy undertones

Moisture content (on a wet basis): 57-60 %

Proteins (on a wet basis): 13-15 %

Fat (on a wet basis): 21-24 %

Fat content (of dry matter): 48-60 %'

New version:

'The cheese used to prepare "Focaccia di Recco col formaggio" must have the following characteristics:

Characteristics of the dough: tender yet slightly firm, consistent milky texture without any holes.

Colour: white, with glossy undertones

Moisture content (on a wet basis): 57-60 %

Proteins (on a wet basis): 13-15 %

Fat content (on a wet basis): 21-24 %

Fat content (of dry matter): 48-60 %

Reason:

This amendment has become necessary because more and more often the cheese used to produce 'Focaccia di Recco col formaggio', while retaining the same characteristics as regards paste, colour, moisture, protein and fat content, is on the market in formats other than traditional ones.

It has therefore been decided to remove the parameters relating to the shape, size and weight of the product.

This amendment affects the single document.

4. Amendment concerning Article 5, point 5.2.4 of the product specification on the cooking temperature for the alternative method of preparation

Current version:

'Alternative method of preparation

Alternatively, it is possible to prepare "Focaccia di Recco col formaggio" on a wooden disc without edges, sprinkled with a thin layer of maize flour. In that case, in order to weld the two layers of dough together, the two flaps should be folded to form an edge. The preparation thus formed is then slid into the oven.'

New version:

'Alternative method of preparation

Alternatively, it is possible to prepare "Focaccia di Recco col formaggio" on a wooden disc without edges, sprinkled with a thin layer of maize flour.

In that case, in order to weld the two layers of dough together, the two flaps should be folded to form an edge. The preparation thus formed will then be slid into the oven, which may be at a temperature below that specified in the previous paragraph.'

Reason:

Years of checks have shown that, in the alternative method of preparation, the optimum cooking temperatures in some cases are lower than those laid down in point 5.2.4. It has therefore been decided to include this in the specification.

This amendment does not affect the single document.

SINGLE DOCUMENT

'Focaccia di Recco col formaggio'

EU No: PGI-IT-0944-AM01 - 30 October 2024

PDO () PGI (X)

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

'Focaccia di Recco col formaggio'

2. Member State or Third Country

Italy

3. Description of the agricultural product or foodstuff

3.1. Combined Nomenclature code

— 19 - PREPARATIONS OF CEREALS, FLOUR, STARCH OR MILK; PASTRYCOOKS' PRODUCTS

1905 - Bread, pastry, cakes, biscuits and other bakers' wares, whether or not containing cocoa; communion wafers, empty cachets of a kind suitable for pharmaceutical use, sealing wafers, rice paper and similar products

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

'Focaccia di Recco col formaggio' is an oven-baked product made by blending extra virgin olive oil, salt and water into common wheat flour dough, which is then filled with soft fresh cheese.

When released for consumption, 'Focaccia di Recco col formaggio' has the following characteristics:

Shape: circular, square or rectangular.

measurements:

- circular shape: minimum diameter of 25 cm,
- square shape: each side between 25 cm and 120 cm long,
- rectangular shape: long side: 120 cm maximum; short side: 13 cm minimum,
- height: less than 1 cm measured on the sides,

appearance:

- surface: uneven, with bubbles,
- upper part: golden colour with dark brown patches or streaks,
- lower part: amber yellow, not white,
- filling: melted cheese with a creamy texture,
- texture when touched: crumbly upper part and soft inside.

It is fragrant and crunchy to the palate, the dough is lightly salted and smells both of freshly cooked bread and of milk and fresh cheese, and the cheese is soft with a pleasant hint of sourness.

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

The following ingredients are used in the production of 'Focaccia di Recco col formaggio':

- common wheat flour with the following characteristics: W: > 300 P/L: not less than 0,50 or Manitoba flour as an alternative.
- natural water,
- extra virgin olive oil,
- fine salt,
- fresh soft cheese.

The cheese used to produce 'Focaccia di Recco col formaggio' is made from fresh pasteurised cow's milk.

There are no geographical restrictions on the place where the milk is processed.

The cheese used to fill 'Focaccia di Recco col formaggio' must have a creamy texture without any added cream and must be resistant to heat stress when cooked without forming threads or bubbles or releasing whey.

The cheese used to prepare 'Focaccia di Recco col formaggio' must have the following characteristics:

Characteristics of the paste: soft, delicately compact, milky with a homogeneous texture, free of eyes.

Colour: White, with glossy undertones

Moisture content (on a wet basis): 57 % to 60 %

Proteins (on a wet basis): 13 % to 15 %

Fat content (on a wet basis): 21 % to 24 %

Fat content (of dry matter): 48 % to 60 %

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

All of the steps involved in the production of 'Focaccia di Recco col formaggio', from the preparation and kneading of the dough to filling and cooking, must take place in the geographical area described in point 4 below.

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

'Focaccia di Recco col formaggio' can be marketed whole or in portions.

Pre-cooking, deep-freezing, freezing and other preservation techniques are forbidden.

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

The product can be identified by means of a label made from a starch wafer attached to the top layer of pastry. The label must bear the name of the product, 'Focaccia di Recco col formaggio' next to the words 'Protected Geographical Indication', written out in full and as an acronym (PGI).

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

The production area of 'Focaccia di Recco col formaggio' is made up of the entire territory of the municipality of Recco and of the neighbouring municipalities of Avegno, Sori and Camogli.

5. **Link with the geographical area**

Specificity of the geographical area

The municipalities located in the production area of 'Focaccia di Recco col formaggio' are part of what local historians call the 'Recco valley', a zone stretching from Mount Portofino in the east (municipality of Camogli) to the small town of Sori in the west, including the municipality of Recco, and the municipality of Avegno in the north.

Craft bakers from Recco migrated to those areas and started making 'Focaccia di Recco col formaggio' in the 1960s and 1970s following the Recco tradition.

The tradition requires the bakers to be highly skilled in preparing the dough. The dough is first stretched and then kneaded manually until two separate, very thin and almost transparent sheets are obtained. This special way of preparing the dough into two fine sheets is a particularity of the geographical area.

Specificity of the product

'Focaccia di Recco col formaggio' is made up of two very thin sheets which are filled with cheese. It is easy to distinguish it visually from typical types of focaccia of the Italian and Ligurian traditions as it is extremely thin and filled with a layer of melted cheese. Another characterising feature of 'Focaccia di Recco col formaggio' is the soft cheese inside, which has a creamy texture and a pleasant hint of sourness.

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)

Historical events which for many years have been dedicated to 'Focaccia di Recco col formaggio' bear witness to its reputation, as do major reviews published in magazines and Italian and foreign food guides, which in their description of the product refer to the fine pastry and pleasant taste of the cheese that characterise it.

One of the most important events is the 'Festa della focaccia' during the last week of May, which since 1955 has offered the best opportunity to celebrate and taste 'Focaccia di Recco col formaggio'.

The reputation of 'Focaccia di Recco col formaggio' has grown exponentially thanks to its presence at major national events such as the 'Salone del Gusto' in Turin, the 'Cheese' event in Brà, the 'Artigiano in Fiera' in Milan and the 'Salone Nautico' in Genoa.

From the early 1960s, thanks to the economic boom in Italy and the growth of tourism in the area, the reputation of and demand for 'Focaccia di Recco col formaggio' progressively increased, as shown by several articles on the product published in daily newspapers and magazines at the time. The product was also brought to the attention of American gourmets in 1967 in the 'Daily American', where it was described as 'quite divine'.

The first Italian food guides are another example of how 'Focaccia di Recco col formaggio' became a typical and well-known product (*Guide Veronelli all'Italia piacevole*, published by Garzanti, Milan, 1968 and *Guida gastronomica d'Italia*, published by TCI, Milan, 1969).

Since then, and to the present day, practically all local and regional food guides, all food-and-wine guides and several magazines related to the sector refer to 'Focaccia di Recco col formaggio' as an authentic local speciality.

Reference to publication of the product specification

<https://www.politicheagricole.it/flex/cm/pages/ServeAttachment.php/L/IT/D/1%252F2%252F0%252FD.33597ea435ee831fecbf/P/BLOB%3AID%3D3347/E/pdf?mode=download>.
