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20.10.2025

Publication of an application for registration of a geographical indication pursuant to Article 15(4) of Regulation (EU) 2024/1143 of the European Parliament and of the Council

(C/2025/5627)

Within three months from the date of this publication, the authorities of a Member State or of a third country, or a natural or legal person having a legitimate interest and established or resident in a third country, may lodge, in accordance with Article 17 of Regulation (EU) 2024/1143 of the European Parliament and of the Council [1] an opposition with the Commission.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

'Erbazzone Reggiano'

EU No: PGI-IT-03258 – 29.5.2024

1. **Name(s) of PGI**

'Erbazzone Reggiano'

2. **Geographical indication type**

PDO ☐ PGI ☒

3. **Country to which the defined geographical area belongs**

Italy

4. **Description of the agricultural product or foodstuff**

4.1. *Classification of the agricultural product in accordance with the Combined Nomenclature heading and code, as referred to in Article 6(1) of Regulation (EU) 2024/1143*

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

4.2. *Description of the agricultural product to which the registered name applies*

When released for consumption, Erbazzone Reggiano is a herb-filled savoury pie consisting of two sheets of unleavened dough containing a filling made from spinach and chard, breadcrumbs and Parmigiano Reggiano cheese.

The shape may be round or rectangular. It may be irregular and come in different sizes. The unleavened dough is thin and completely encases the filling. The upper layer of pastry is sprinkled with lardons (salted pork fat). The filling is soft but dry and green/brown in colour. Erbazzone Reggiano is eaten cooked.

When released for consumption, either cooked or ready to cook, Erbazzone Reggiano has the following characteristics:

Physical characteristics of non-portioned Erbazzone Reggiano:

— shape: round or rectangular, irregular;

[1] Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialities guaranteed and optional quality terms for agricultural products, amending Regulations (EU) No 1308/2013, (EU) 2019/787 and (EU) 2019/1753 and repealing Regulation (EU) No 1151/2012 (OJ L, 2024/1143, 23.4.2024, ELI: http://data.europa.eu/eli/reg/2024/1143/oj).

— between 1 cm and 3 cm thick;

— weight: between 200 g and 3 kg;

— presence of lardons (pork rind) on the upper surface.

Sensory characteristics of cooked and ready-to-eat Erbazzone Reggiano:

— External appearance: On the outside of the product, the colour of the pastry ranges from light brown to dark brown with golden/amber shades (on the surface), depending on the degree of cooking. The outline of the product may include a small rim where the two sheets of pastry overlap. On the upper surface of the product are pieces of pork rind, characterised by a typical crispness, which are generally darker in colour than the pastry beneath.

— Internal appearance: The filling is a green/brown colour of varying intensity.

— Texture: The pastry of cooked Erbazzone varies in texture, but is nonetheless firmer than the soft and dry filling.

— Aroma: Initially, the product has an aroma characterised by a predominant note of cooked chard/spinach followed, in order of intensity, by a hint of Parmigiano Reggiano cheese and of onion.

— Taste: On first taste, the mouth is filled with the strong flavour of the filling. The overall flavour is intense, with a clear predominance of cooked chard/spinach notes, followed by the flavours of Parmigiano Reggiano cheese, onion and animal fat. The taste is distinctly salty, but never overpowering. Subsequently, the flavour of the crispy lardons on the top layer of pastry emerges. The crunchiness of the lardons enhances the contrast with the soft filling.

Ready-to-cook Erbazzone Reggiano differs from cooked Erbazzone in that it has not yet acquired the specific aroma and taste characteristics, and also has the following sensory characteristic:

— External appearance: On the outside of the product, the colour of the pastry ranges from light green to ivory. The outline of the product may include a small rim where the two sheets of pastry overlap. There are pieces of pork rind on the upper surface of the product.

Composition and ingredients of the pastry (in quantities corresponding to 1 kg of common wheat flour):

— common wheat flour;

— as much water as necessary to obtain a smooth dough;

— lard (min. 6 % of the total weight of the flour);

— salt (max. 4 % of the total weight of the flour);

— lardons, to sprinkle on the upper surface;

— optional ingredient: pasteurised chicken egg (max. 1 % of the total weight of the flour).

Composition and ingredients of the filling (in quantities corresponding to 1 kg of filling):

— spinach and chard (min. 60 %);

— Parmigiano Reggiano (matured for at least 24 months, min. 5 %);

— breadcrumbs (max. 12 %);

— onion;

— pork fat;

— salt;

— optional ingredients: garlic, parsley, pepper, other fats (extra virgin olive oil, butter, in addition to pork fat), milk.

It is forbidden to add preservatives, flavourings and/or other additives.

4.3. *Derogations on sourcing of feed (for products of animal origin designated by a Protected Designation of Origin only) and restrictions on sourcing of raw materials (for processed products designated by a Protected Geographical Indication only)*

The use of Parmigiano Reggiano is part of the tradition and reputation of Erbazzone Reggiano, which is produced in a small area entirely within the Parmigiano Reggiano production area.

It should be noted that in the Erbazzone Reggiano production area, Parmigiano Reggiano is abundant and available in every distribution channel.

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

All steps in the production of 'Erbazzone Reggiano', including making, kneading and shaping the dough, making the filling, spreading the filling between the two layers of pastry, scattering the lardons on the top layer of pastry and cooking the product, must take place entirely in the geographical area referred to in point 4.

The entire production process is carried out at the place of production in order to avoid compromising the product's organoleptic characteristics during processing and preventing microbiological contamination. Suspending the process and transporting the semi-finished product to other workshops for the subsequent processing steps would entail the risk of oxidation of the plant ingredients and unacceptable microbial contamination.

Only if the product is placed on the market frozen can it be cooked elsewhere.

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

'Erbazzone Reggiano' can be sold cooked and ready to eat or frozen, packaged and ready to cook. The cooked product can be supplied for immediate consumption, whole or in pieces or slices, wrapped in food-grade paper.

'Erbazzone Reggiano' must be packaged using suitable food contact materials as soon as possible after it is finished in order to preserve its sensory organoleptic characteristics and avoid deterioration or the risk of contamination.

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

The label must show:

(1) the name 'Erbazzone Reggiano' followed by the words 'Indicazione Geografica Protetta' ['Protected Geographical Indication'] or the corresponding acronym 'IGP' ['PGI']. For products intended for international markets, the wording 'Protected Geographical Indication' may be used in the language of the country concerned;

(2) the Union symbol;

(3) the logo of the name 'Erbazzone Reggiano', as depicted below:



It is forbidden to add any description that is not expressly provided for. However, references to brand names may be used, on condition that they have no laudatory purport and are not such as to mislead the purchaser.

The name 'Erbazzone Reggiano' must not be translated.

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

The production area for the 'Erbazzone Reggiano' PGI consists of the entire territory of the Province of Reggio Emilia.

6. **Link with the geographical area**

The application for a protected geographical indication for Erbazzone Reggiano is based on its reputation.

Reggio Emilia is a province located in the heart of Emilia, the part of the Emilia-Romagna region that extends from Piacenza to Bologna, at the centre of an area that is recognised worldwide for the value of its gastronomic tradition and which possesses many protected products.

One of them is essential for making Erbazzone Reggiano: Parmigiano Reggiano PDO cheese. Its popularity and reputation in the area of origin, where it is well known by food producers and consumers, are such that this cheese has always been used to produce 'Erbazzone Reggiano'. It contributes to the final product's typical flavour and aroma. The cheese must be matured for at least 24 months because Parmigiano Reggiano PDO takes 24 months to mature enough in terms of flavour and suitability for grating to be used to make 'Erbazzone Reggiano'.

The area of origin of 'Erbazzone Reggiano' is entirely within the area of origin of Parmigiano Reggiano cheese, and the widespread distribution of Parmigiano Reggiano, which is easily available everywhere in the province of Reggio Emilia, makes the restriction on the origin of this ingredient almost irrelevant.

The presence of lardons on the upper surface, which supports them and allows them to become crispy by the end of cooking, provides a further element of recognition to 'Erbazzone Reggiano'.

Frozen Erbazzone Reggiano began to be produced and marketed in 1984, and the volume *Crescere con passione*, published in 2007, reproduced images of the first package of the product and the first tasting stall, which was set up to raise awareness and provide the opportunity to taste the new product type placed on the market. Over the years, Erbazzone Reggiano has also been mentioned in newspaper and magazine articles and presented on regional food-related television programmes. It was covered in the second edition of *Filo diretto cucina*, a publication taken from the radio and television programme of the same name. It is presented and described in the January 1986 issue of the monthly *Donna Più*, published by Mondadori, and in the July/August 1991 issue of *Cucina Naturale*, published by Zanfi Editori, which described it as 'a savoury pie, much loved in Reggio Emilia, which has now chosen it as its emblem' and informed readers that it was now possible to purchase it in frozen form. Recent publications concerning the gastronomy of Reggio Emilia always refer to Erbazzone Reggiano as a preparation closely linked to this area, such as *I sapori di Reggio Emilia*, a booklet produced at the initiative of the Municipality of Reggio Emilia and re-issued for EXPO 2015. Erbazzone Reggiano is now a permanent fixture in large retail outlets in the province of Reggio Emilia but also often outside, available to end consumers, as attested by the producers' administrative documents. There are also online citations documenting the reputation of Erbazzone and describing the method of preparation, such as, for example, *Donna Moderna Food* (2021), *Tempo di cottura* (2013), *Cuochinprogress* (2017), *Contemporaneofood* (2020), *Masterchef* (2020), *Nimelarzan* (2019), *Consorzio vacche rossa*. References to Erbazzone Reggiano can also be found on YouTube. See, for example, *Erbazzone reggiano ricetta tradizionale* from Cibo360 TV (2022), *Reggio Emilia Rules* from Chiara Cattini (2020), *Erbazzone reggiano* from LaZiaDani (2020), and *Erbazzone reggiano with Parmigiano Reggiano* from Giro d'Italia (2022).

Reference to the publication of the product specification of the geographical indication

https://www.politicheagricole.it/flex/cm/pages/ServeAttachment.php/L/IT/D/1%252F4%252F3%252FD.430baa607cb3d82339da/P/BLOB%3AID%3D3335/E/pdf?mode=download