



C/2026/4125

2.9.2026

**Publication of the communication of an approved standard amendment to a product specification of
a geographical indication in accordance with Article 5(4) of Commission Delegated
Regulation (EU) 2025/27 ⁽¹⁾**

(C/2026/4125)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

(Article 24 of Regulation (EU) 2024/1143)

‘Pecorino Romano’

EU reference number: PDO-IT-0017-AM01 – 3.8.2026

1. Name of product

‘Pecorino Romano’

2. Geographical indication type

☒ PDO

☐ PGI

3. Sector

☒ Agricultural products

☐ Wines

☐ Spirit drinks

4. Country to which the geographical area belongs

Italy

5. Member State authority communicating the standard amendment

Name

MASAF [Ministry of Agriculture, Food Sovereignty and Forestry]

6. Qualification as standard amendment

The amendments fall under the definition of standard amendments since they do not include a change in the name or in the use of the name, do not risk voiding the link and do not entail further restrictions on the marketing of the product.

7. Description of the approved standard amendment(s)

Title

Preliminary considerations regarding the structure of the product specification

Description

The ‘Pecorino Romano’ PDO was registered by means of Commission Regulation (EC) No 1107/96 of 12 June 1996. The only amendment made to the product specification concerned labelling. It was approved as a minor amendment by Commission Regulation (EC) No 1030/2009.

⁽¹⁾ Commission Delegated Regulation (EU) 2025/27 of 30 October 2024 supplementing Regulation (EU) 2024/1143 of the European Parliament and of the Council with rules concerning the registration and the protection of geographical indications, traditional specialities guaranteed and optional quality terms and repealing Delegated Regulation (EU) No 664/2014 (OJ L, 2025/27, 15.1.2025, ELI: http://data.europa.eu/eli/reg_del/2025/27/oj).

This amendment also involves editorial changes to the product specification, subdividing it by article in order to bring it into line with the EU rules. As a result, the articles in the product specification have increased from three to nine.

In addition, information has been added that was not in the previously published product specification and summary.

☒ The amendment affects the single document.

Title

The amendment concerns the addition of Article 1 of the product specification on the product name

Description

— It has become a specific article on the name.

☐ The amendment affects the single document.

Title

Amendment to Article 2 of the product specification and point 4.2 of the single document as regards the description of the product

Description

— The description of the colour has been slightly altered, with the words 'of varying intensity' added to the reference to the straw colouring.

— Further detail has been provided on the means of coating for the rind.

— The option has been provided of using food packaging for wrapping the heel of the cheese.

— The option of using preservatives on the rind has been made explicit.

— The type 'Riserva' has been added for 'Pecorino Romano' ripened for a minimum of 18 months, produced between December and March of the dairy year, and with a sodium chloride content of no more than 4 %.

— There is explicit reference to use of the PDO as an ingredient in food preparations.

☒ The amendment affects the single document.

Title

Amendment to Article 5 of the product specification and point 4.3 of the single document as regards the raw materials used

Description

— It has been specified that the production period takes place over two years, running from October to July.

— The significance of indigenous lactic enzymes has been specified more clearly, along with how they can be supplemented with strains identified as coming from the defined geographical area.

— The location in which the genetic mapping of selected enzymes has been preserved has been specified.

— It has been specified that such mapping can be updated periodically by the producer group.

— It has been specified that the lamb rennet used for coagulation comes from animals reared and slaughtered in the defined geographical area.

☒ The amendment affects the single document.

Title

Amendment to Article 5 of the product specification as regards the method of production

Description

- The maximum temperature for cooking the curds has been slightly raised.
- Use of protective wrapping has been made explicit to ensure hygiene and also that the rind remains edible.
- It has been laid down that trimmings resulting from portioning the cheeses can be used in food preparations.
- ☐ The amendment affects the single document.

Title

Amendment to Article 5 of the product specification as regards grated Pecorino Romano

Description

- Rules on grating have been established.
- ☐ The amendment affects the single document.

Title

Amendment to Article 5 of the product specification as regards the use of trimmings of 'Pecorino Romano'

Description

- It has been clarified that trimmings resulting from portioning table 'Pecorino Romano' or from grating can be used as an ingredient for food preparations.
- ☐ The amendment affects the single document.

Title

Amendment to Article 8 of the product specification and point 4.6 of the single document

Description

- It has been specified that, for 'Pecorino Romano' made available for consumption pre-packaged, portioned or grated, the labels must bear the distinguishing mark of the PDO.
- It has been established that, where the product is intended for food preparations and processed products, labels must bear the following supplementary wording: 'Pecorino Romano, for food preparations and food products'. Such products cannot be intended for direct sale to the end consumer.
- ☒ The amendment affects the single document.

Title

The amendment concerns Article 8 of the specification point 4.6 as regards the labelling of the product

Description

- A description has been given of the labelling of the product in pre-packaged, portioned and grated form.
- A method of labelling has been established for the product intended for use in food preparations.
- ☒ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

‘Pecorino Romano’

EU reference number: PDO-IT-0017-AM01 – 3.8.2026

1. Name(s)

‘Pecorino Romano’

2. Geographical indication type

☒ PDO☐ PGI

3. Country to which the defined geographical area belongs

Italy

4. Description of the agricultural product

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

0406 – Cheese and curd

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

‘Pecorino Romano’ is a hard cooked cheese. It is made exclusively from fresh whole milk from sheep. The milk comes from holdings located in the area referred to in Article 3, and is obtained in accordance with the specific requirements of the production process.

When released for consumption, ‘Pecorino Romano’ cheese is cylindrical in shape with flat faces. The dimensions are as follows: diameter between 25 and 35 cm; heel height between 25 and 40 cm; and weight ranging between 20 and 35 kg.

External appearance: soft rind, naturally ivory or straw-coloured, of varying intensity. The rind may be coated using food-grade protective substances of neutral, black or brown colouring. There is also a permitted option of using food packaging and preservatives on the rind, in accordance with hygiene rules.

The structure of the paste is compact or with slight holes. When cut, the colour ranges from white to straw-coloured, of varying intensity, depending on the technical conditions of production.

The cheese has a characteristic aroma resulting from particular production procedures.

The taste is aromatic, with mild pungency in the case of the table cheese; pungent, intense and pleasant when significantly matured.

The fat in the dry matter must exceed 36 %.

‘Pecorino Romano’ can be matured for at least five months in the case of the table type and for food preparations; and at least eight months in the case of grated ‘Pecorino Romano’.

Once it has been matured for at least 18 months, ‘Pecorino Romano’ PDO cheese may be placed on the market bearing the additional term ‘Riserva’, provided that the following additional procedures were complied with during the production process:

- (a) production may only take place during the period between December and March of the dairy year;

- (b) the sodium chloride content must be no more than 4 % of the cheese on a wet basis once it has been matured for 18 months;
- (c) during the above-mentioned maturation period, use of protective wrapping is permitted to ensure that the rind remains edible.

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)*

Fresh whole sheep's milk may be used in the processing of 'Pecorino Romano' cheese provided that, on an annual basis, not less than 50 % of the dry matter in the feed for the lactating ewes comes from within the defined geographical area.

The provenance of feed (fresh or hay) and feedingstuffs has been affected in recent years by sudden changes in climate, which have led to both excessive rainfall during the drying periods, resulting in the hay going bad, and excessive heat, resulting in a reduction in the production of fodder to be used fresh or as hay.

The milk may be subject to thermisation, and inoculation is also possible with indigenous and natural lactic enzyme cultures. These may be combined with strains identified by species and strain using genetic analysis, provided that they come from the production area.

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

The following must take place in the defined geographical area: production and processing of the milk and ripening of the 'Pecorino Romano' PDO cheese.

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

'Pecorino Romano' cheese is made available for consumption as whole cheeses and also in grated and/or portioned form, with or without rind.

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

'Pecorino Romano' cheese is made available for consumption as whole cheeses and also in grated and/or portioned form, with or without rind. When the cheese is made available for consumption pre-packaged, portioned or grated, the labelling must bear the official distinguishing mark.

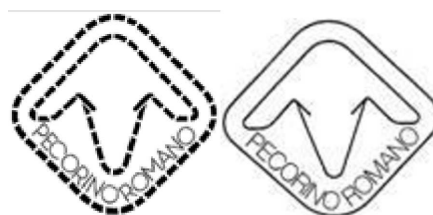
Where the cheese is used as an ingredient and intended for food preparations and processed products, labels must bear the official distinguishing mark identifying 'Pecorino Romano', together with the obligatory information; in addition, the wording 'Pecorino Romano PDO for food preparations and processed products' must appear. Such products cannot be intended for direct sale to the end consumer.

Next to the official distinguishing mark on the label identifying 'Pecorino Romano' cheese, it is permitted to use a supplementary mark distinguishing the territory. This is on condition that the entire production cycle takes place within the region or province stated. The production cycle includes rearing, milk production and the technological stages of processing, salting and maturing. One of the distinguishing territorial marks listed below may be used.

In addition, it is permitted to use brands, names and business names on labels, provided that they are not deceptive or laudatory in nature, and therefore likely to mislead the consumer. Furthermore, it is prohibited for labels, packaging, wrapping or publicity materials to include any other information that may be false or misleading as to the nature, provenance, origin, characteristics and essential qualities of 'Pecorino Romano' cheese.

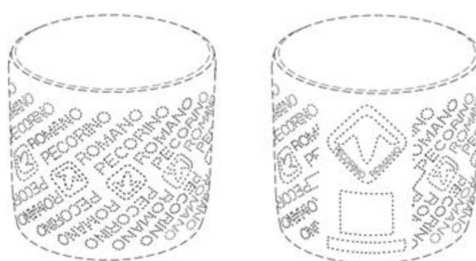
The official distinguishing mark identifying 'Pecorino Romano' guarantees that it complies with the provisions of this product specification. It is composed of a rhombus, drawn with a continuous or dotted line, with rounded corners, containing the stylised head of a sheep, and the name 'Pecorino Romano' below.

Distinguishing mark:



The name 'Pecorino Romano' is stamped all over the heel of the whole cheese at the place of origin, using the appropriate consortium marking-stencil, along with the official distinguishing mark. These are accompanied by a square containing the letters denoting the province of origin, the dairy producer's code and the year and month of production. It is the responsibility of the producer to ensure that the day of production, equivalent to the daily batch, is stated in order to ensure traceability.

The words 'Lazio', 'Sardegna' or 'Grosseto' may be included in the stencil used to stamp the name 'Pecorino Romano', within the box containing the company and province of origin. This is on condition that the entire production cycle takes place within the region or province stated.



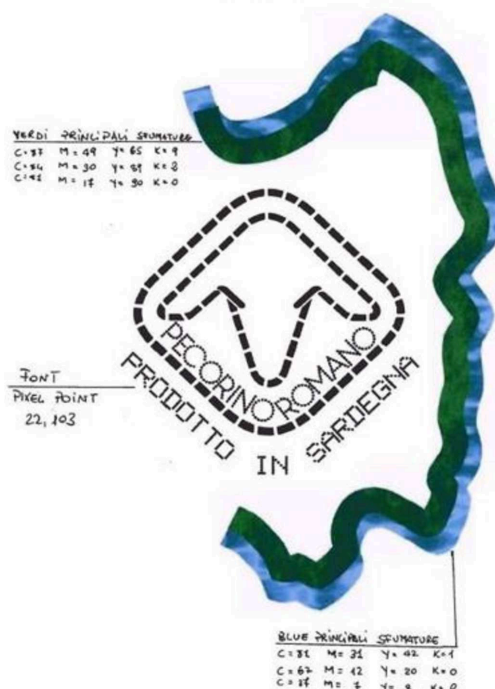
On the label [1], next to the official distinguishing mark identifying 'Pecorino Romano' cheese, it is permitted to use a mark identifying the territory. This is on condition that the entire production cycle takes place within the region or province stated. For this purpose, the following distinguishing territorial marks may be used, subject to the stated requirements:

(a) Pecorino Romano from Lazio

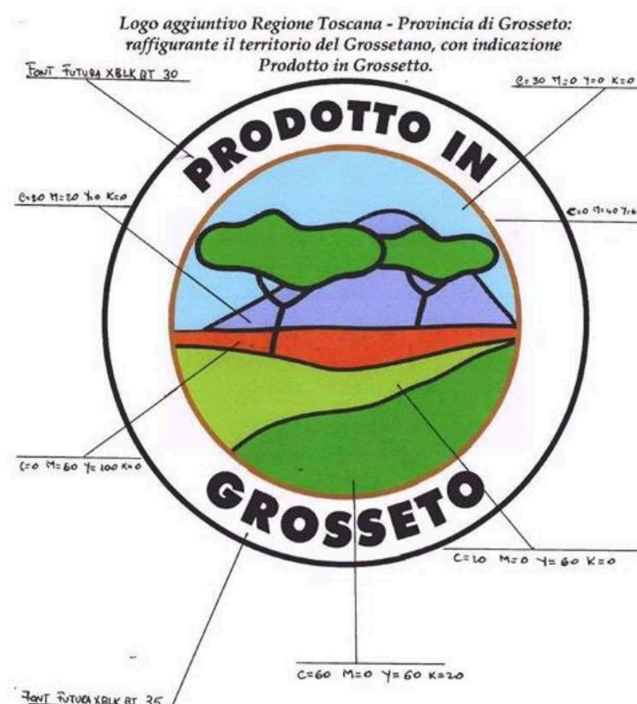


(b) Pecorino Romano produced in Sardinia

Logo aggiuntivo Regione Sardegna: costituito dal logo costitutivo la DOP Pecorino Romano, con la scritta Prodotto in Sardegna, inserito all'interno della raffigurazione dell'Isola, aperta al logo medesimo.



- (c) Pecorino Romano produced in Grosseto



5. Concise definition of the geographical area

The whole territory of the regions of Sardinia, Lazio and the province of Grosseto.

6. Link with the geographical area

Summary of the link

'Pecorino Romano' is produced in an area where the tradition of grazing animals for dairy purposes has been known beyond Mediterranean shores since the days of ancient Rome. Writers in Latin including Columella, Virgil, Varro and Pliny the Elder provided useful descriptions of the original 'Pecorino Romano' PDO. Among natural factors, the special climate and soil conditions are highlighted. These have allowed the development of pasturing which has survived through the use of two natural factors: grassland and sheep, which have been present throughout the area since prehistoric times. The geographical link relates to particular climate and soil conditions and to livestock rearing. This is still largely done on grasslands, although scientific techniques are used, ensuring a better balance of agriculture and forestry in pasturing. The historical presence and spread of pasturing activities in the area of origin provide the evidence for human factors, shaping the environment in terms of geography, society and landscape. Such activities have become the major economic resource and model for an environmentally friendly processing industry.

Electronic (URL) reference to publication of the product specification

<https://www.masaf.gov.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3340>