(Announcements)

OTHER ACTS

EUROPEAN COMMISSION

Publication of an amendment application 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

(2015/C 329/04)

This publication confers the right to oppose the amendment application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council (1).

APPLICATION FOR APPROVAL OF AN AMENDMENT TO THE PRODUCT SPECIFICATION OF PROTECTED DESIGNATIONS OF ORIGIN/PROTECTED GEOGRAPHICAL INDICATIONS WHICH IS NOT MINOR

Application for approval of an amendment in accordance with the first subparagraph of Article 53(2) of Regulation (EU) No 1151/2012

‘GUIJUELO’
EU No: ES-PDO-0117-01320 — 10.3.2015
PDO (X) PGI ( )

1. Applicant group and legitimate interest
Consejo Regulador D.O.P. Guijuelo (Regulatory Council for PDO ‘Guijuelo’)

2. Member State or Third Country
Spain

3. Heading in the product specification affected by the amendment
   — □ Name of product
   — ☒ Description of product
   — ☒ Geographical area
   — ☒ Proof of origin
   — ☒ Method of production
   — □ Link
   — ☒ Labelling
   — □ Other [to be specified]

4. Type of amendment(s)
   — □ Amendment to product specification of a registered PDO or PGI not to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012
   — ☒ Amendment to product specification of a registered PDO or PGI for which a Single Document (or equivalent) has not been published not to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012

5. Amendment(s)

It was considered expedient to make a general change throughout the document to replace the concept of a 'registered' operator with that of an operator 'entered in the registers kept by the management body, registration in which is open to all operators that are located within the defined geographical area and comply with the specification'.

The amendments made and the reasons for making them are set out below. The original text from the old specification which is being replaced is shown in red and the text being added to the new specification is shown in blue.

(B) DESCRIPTION OF PRODUCT

Amendments have been made to the breed of pig suitable for producing the protected product and the pigs' diet to bring the specification into line with Royal Decree 4/2014 Quality standard for Iberian (Ibérico) meat, ham, shoulder ham and cured loin, although the pigs must still have at least 75 % Iberian blood.

The current specification reads as follows:

Pigs suitable for producing hams and shoulder hams covered by this PDO must be of the Iberian breed or crosses with 75 % Iberian blood and 25 % Duroc-Jersey blood.

The following categories are based on the pigs' diet prior to slaughter and the terminology used in the area:

a) Acorn-fed or mast-finished pigs: These are pigs intended for slaughter immediately after mast feeding.

b) Pigs fed or finished on a mixed diet: Once these pigs have reached a certain weight through mast feeding, their weight is increased by a maximum of 30 % before slaughter through a diet of feed authorised by the Regulatory Council.

c) Pigs fed or finished on fodder: Once these pigs have reached a certain weight, either through mast feeding or on a diet of feed, their weight is increased by more than 30 % before slaughter through a diet of feed authorised by the Regulatory Council.

The amended text reads as follows:

Hams and shoulder hams covered by the Protected Designation of Origin 'Guijuelo' must comply fully with this specification and the national legislation in force regarding the rearing of Iberian pigs and the processing of products derived from Iberian pigs.

Pigs suitable for producing hams and shoulder hams covered by this PDO must be of the Iberian breed or Iberian-Duroc crosses authorised by national legislation with a minimum of 75 % Iberian blood.

The following categories are based on the pig's breed, diet and management prior to slaughter:

d) 100 % Iberian acorn-fed pigs. These pigs are pure-bred Iberian pigs and are the offspring of a boar and a sow both registered in the breeding book. In terms of their management and feed, they have been certified as 'acorn-fed' by an inspection body.

The management and feed must comply with the following conditions:

The parcels and plots on which the pigs feed must be identified in the Geographical Information System for Agricultural Parcels (SIGPAC) as being suitable for fattening acorn-fed animals.

During the mast-feeding period, the natural resources of the dehesa (oak savannah) must be used in accordance with the applicable Quality Standard for Iberian (Ibérico) meat, ham, shoulder ham and cured loin.
Mast-feeding must start between 1 October and 15 December, with slaughter taking place between 15 December and 31 March.

The minimum requirements with regard to the pigs' weight and age are as follows:

— The average weight of the consignment at the start of mast-feeding must be between 92 kg and 115 kg.
— The pigs must gain a minimum of 46 kg during mast-feeding over more than 60 days.
— The minimum age at slaughter is 14 months.
— Individual carcasses must weigh at least 108 kg.

e) 75 % Iberian acorn-fed pigs. These pigs are the offspring of an Iberian sow registered in the breeding book and a cross-bred breeding boar with an Iberian mother and a Duroc father, both registered in the corresponding breeding book for their breed. In terms of their management and feed, they have been certified as ‘acorn-fed’ by an inspection body.

The management and feed must comply with the following conditions:

The parcels and plots on which the pigs feed must be identified in the Geographical Information System for Agricultural Parcels (SIGPAC) as being suitable for fattening acorn-fed animals.

During the mast-feeding period, the natural resources of the dehesa must be used in accordance with the applicable Quality Standard for Iberian (Ibérico) meat, ham, shoulder ham and cured loin.

Mast-feeding must start between 1 October and 15 December, with slaughter taking place between 15 December and 31 March.

The minimum requirements with regard to the pigs' weight and age are as follows:

— The average weight of the consignment at the start of mast-feeding must be between 92 kg and 115 kg.
— The pigs must gain a minimum of 46 kg during mast-feeding over more than 60 days.
— The minimum age at slaughter is 14 months.
— Individual carcasses must weigh at least 108 kg.

f) Iberian pastured, fodder-fed pigs. These pigs are either pure-bred Iberian pigs which are the offspring of a boar and a sow both registered in the breeding book or cross-bred pigs with 75 % Iberian blood which are the offspring of an Iberian sow registered in the breeding book and a cross-bred breeding boar with an Iberian mother and a Duroc father, both registered in the corresponding breeding book. In terms of their management and feed, they have been certified as ‘pastured, fodder-fed’ by an inspection body.

The management and feed must comply with the following conditions:

The pigs may be fattened on extensive fattening farms, which must comply with the national legislation in force, or on intensive outdoor fattening farms, which may include a covered area. Production pigs with a live weight of more than 110 kg must have a total unobstructed floor area of at least 100 m² per animal during the fattening stage.

The minimum length of stay on these farms prior to slaughter is 60 days.

The minimum age at slaughter is 12 months.

Individual carcasses must weigh at least 108 kg for pure-bred Iberian pigs and at least 115 kg for pigs with 75 % Iberian blood.

The hams and shoulder hams have been classified on the basis of the different categories of pigs and the minimum processing time needed to bring the product to market.
The minimum marketing weight of the hams and shoulder hams has been changed to bring it into line with the abovementioned Quality Standard for Iberian (Ibérico) products, although the specification is more restrictive for some categories.

The current specification reads as follows:

The following classes of ham have been established on the basis of breed and feed, which are the key factors that determine the quality of the ham:

**Class I:** Iberian acorn-fed ham from yearling pigs that are fed on a diet of feed, stubble and grass until they reach a weight of 80 kg and then further fattened to a weight of 160-180 kg on a diet of grass and acorns on mountain pasture.

**Class II:** Iberian ham from yearling pigs that are fed on a diet of feed, stubble and grass until they reach a weight of 80 kg and then further fattened to a weight of 160-180 kg on a diet of acorns, mountain-pasture grass and feed, or feed alone.

PDO ‘Guijuelo’ hams and shoulder hams have the following characteristics:

**External appearance:** Elongated, stylised, shaped, with trotter.

**Weight:** At least 4.5 kg for hams and 3.5 kg for shoulder hams.

The amended text reads as follows:

Depending on the classification of the animals, the hams and shoulder hams are graded for sale as follows:

**Class I:** 100 % Iberian acorn-fed ham, from 100 % Iberian pigs. The finished hams must weigh more than 6.5 kg and the production process must take at least 730 days. If the minimum duration of the production process for hams of this category is more than 800 days, the words ‘Gran Selección’ may optionally be included on the label in the same visual field as the sales designation.

100 % Iberian acorn-fed shoulder ham, from 100 % Iberian pigs. The finished shoulder hams must weigh more than 3.7 kg and the production process must take at least 365 days. If the minimum duration of the production process for shoulder hams of this category is more than 425 days, the words ‘Gran Selección’ may optionally be included on the label in the same visual field as the sales designation.

**Class II:** Iberian acorn-fed ham, from 75 % Iberian pigs. The finished hams must weigh more than 7 kg and the production process must take at least 730 days. If the minimum duration of the production process for hams of this category is more than 800 days, the words ‘Gran Selección’ may optionally be included on the label in the same visual field as the sales designation.

Iberian acorn-fed shoulder ham, from 75 % Iberian pigs. The finished shoulder hams must weigh more than 4 kg and the production process must take at least 365 days. If the minimum duration of the production process for shoulder hams of this category is more than 425 days, the words ‘Gran Selección’ may optionally be included on the label in the same visual field as the sales designation.

**Class III:** Iberian pastured, fodder-fed ham, from pigs with at least 75 % Iberian blood. The finished hams must weigh more than 6.5 kg for 100 % Iberian ham and 7 kg for 75 % Iberian ham and the production process must take at least 730 days.

Iberian pastured, fodder-fed shoulder ham, from pigs with at least 75 % Iberian blood. The finished shoulder hams must weigh more than 3.7 kg for 100 % Iberian shoulder ham and 4 kg for 75 % Iberian shoulder ham and the production process must take at least 365 days.

(C) GEOGRAPHICAL AREA

The geographical area has been amended to correct a typographical error, as there are actually 78 (seventy-eight) municipalities in the production area.
The current specification reads as follows:

The processing area comprises the following 77 municipalities in the south-eastern part of the province of Salamanca: Alberca (La), Aldeacipreste, Aldeanuela de la Sierra, Aldeavieja de Tormes, Bastida (La), Béjar, Cabaco (El), Cabeza de Béjar (La), Cabezuela de Salvatierra, Campillo de Salvatierra, Calzada de Béjar, Candelario, Cantagallo, Casasfranca, Casas del Conde (Las), Cepeda, Cereceda de la Sierra, Cerro (El), Cespedosa, Cilleros de la Bastida, Colmenar de Montemayor, Cristobal, Endrinal de la Sierra, Escurial de la Sierra, Frades de la Sierra, Fresnedoso, Fuenterroble de Salvatierra, Fuentes de Béjar, Garciibuey, Guijo de Ávila, Guijuelo, Herguijuela de la Sierra, Herguijuela del Campo, Horcajo de Montemayor, Hoya (La), Lagunilla, Ledrada, Linares de Ríofrío, Madroñal, Miranda del Castañar, Mogarraz, Molinillo, Monforte de la Sierra, Monleón, Montemayor del Río, Navacarros, Nava de Béjar, Nava de Francia, Navalmoral de Béjar, Navarredonda de la Rinconada, Palacios de Salvatierra, Peñacaballera, Peromingo, Pinedas, Puebla de San Medel, Puerto de Béjar, Rinconada de la Sierra (La), Sanchotello, San Esteban de la Sierra, San Martín de Castañar, San Miguel de Robledo, San Miguel de Valero, Santibañez de la Sierra, Santos (Los), Sequeros, Sierpe (La), Sorihuela, Sotoserrano, Tamames, Tejeda and Segoyuela, Tornadizos, Valdefuentes de Sangusín, Valdehijaderos, Valdelacasa, Valdelageve, Valero, Valverde de Valdelacasa and Villanueva del Conde.

The amended text reads as follows:

The processing area comprises the following 78 municipalities in the south-eastern part of the province of Salamanca: Alberca (La), Aldeacipreste, Aldeanuela de la Sierra, Aldeavieja de Tormes, Bastida (La), Béjar, Cabaco (El), Cabeza de Béjar (La), Cabezuela de Salvatierra, Campillo de Salvatierra, Calzada de Béjar, Candelario, Cantagallo, Casasfranca, Casas del Conde (Las), Cepeda, Cereceda de la Sierra, Cerro (El), Cespedosa, Cilleros de la Bastida, Colmenar de Montemayor, Cristobal, Endrinal de la Sierra, Escurial de la Sierra, Frades de la Sierra, Fresnedoso, Fuenterroble de Salvatierra, Fuentes de Béjar, Garciibuey, Guijo de Ávila, Guijuelo, Herguijuela de la Sierra, Herguijuela del Campo, Horcajo de Montemayor, Hoya (La), Lagunilla, Ledrada, Linares de Ríofrío, Madroñal, Miranda del Castañar, Mogarraz, Molinillo, Monforte de la Sierra, Monleón, Montemayor del Río, Navacarros, Nava de Béjar, Nava de Francia, Navalmoral de Béjar, Navarredonda de la Rinconada, Palacios de Salvatierra, Peñacaballera, Peromingo, Pinedas, Puebla de San Medel, Puerto de Béjar, Rinconada de la Sierra (La), Sanchotello, San Esteban de la Sierra, San Martín de Castañar, San Miguel de Robledo, San Miguel de Valero, Santibañez de la Sierra, Santos (Los), Sequeros, Sierpe (La), Sorihuela, Sotoserrano, Tamames, Tejeda and Segoyuela, Tornadizos, Valdefuentes de Sangusín, Valdehijaderos, Valdelacasa, Valdelageve, Valero, Valverde de Valdelacasa and Villanueva del Conde.

(D) PROOF OF ORIGIN

The section providing evidence that the product originates in the area has been amended to delete the paragraph referring to the consumer's inability to be sure of the product's origin, as the guarantee of origin is provided exclusively by the Regulatory Council.

The text being replaced in the current specification reads as follows:

However, those characteristics are not enough to guarantee the product's origin, because only local consumers or those who consume the product most regularly would be able to identify the product as such. Its origin should therefore be guaranteed.

— The conditions prior to slaughter have had to be amended to bring them into line with the animal welfare legislation in force at national and Community level.

— The markings on hams and shoulder hams have been changed to bring them into line with Royal Decree 4/2014 Quality Standard for Iberian (Ibérico) meat, ham, shoulder ham and cured loin.

— For the purpose of monitoring the processing of the hams and shoulder hams, the Regulatory Council has been replaced by the Management Body to comply with the preliminary draft law on designations of origin, which applies in all Autonomous Communities.

— The paragraph referring to the relevant tests carried out on the final product has been deleted, as the product characteristics being assessed have already been described.

— An amendment has been made to the wording of the paragraph stating that, when all the aforementioned checks have been completed and the ham has been assessed, it is placed on the market with a guarantee of origin in the form of numbered seals and labels. The wording has been amended to clarify the guarantee of origin and to comply with Royal Decree 4/2014 Quality Standard for Iberian (Ibérico) meat, ham, shoulder ham and cured loin.
The current specification reads as follows:

1. The hams and shoulder hams must come exclusively from Iberian pigs or crosses with 75% Iberian blood and 25% Duroc-Jersey blood from registered livestock holdings located within the production area.

2. The slaughterhouses must be located within the processing area and must comply with the technical and sanitary conditions laid down by the legislation in force and this regulation.

Prior to slaughter, the animal must spend at least 12 hours at the slaughterhouse to eliminate fatigue from transport and to ensure that it has the minimum reserves of muscle glycogen.

The Regulatory Council must keep a record of all slaughterhouses which slaughter pigs whose legs are eligible for protection under this PDO. That record must include the company name, location and site, as well as any other details needed to ensure correct identification and registration of the plant.

3. Hams and shoulder hams covered by this PDO must be processed in registered drying sheds and cellars inspected by the Regulatory Council.

4. The final product may be subjected to the relevant tests to be able to guarantee its quality.

5. When all the aforementioned checks have been completed and the ham has been assessed, it is placed on the market with a guarantee of origin in the form of the Regulatory Council's numbered seals and labels.

The amended text reads as follows:

Depending on the classification of the pigs, the hams and shoulder hams are graded for sale as follows:

1. Hams and shoulder hams covered by this PDO must come exclusively from pure-bred Iberian pigs or Iberian-Duroc crosses authorised by national legislation with a minimum of 75% Iberian blood, from livestock holdings entered in the registers kept by the management body, registration in which is open to all operators that are located within the defined geographical area and comply with the specification.

2. The slaughterhouses must be located within the processing area and must comply with the technical and sanitary conditions laid down by the legislation in force.

Prior to slaughter, the animals must be allowed to rest in the conditions laid down in the legislation in force on animal slaughter and welfare. The animals must retain their ear tags so that their holding of origin can be identified and to ensure that the seals guarantee proper traceability from the holding to the finished product.

The Management Body must keep a record of all slaughterhouses which slaughter pigs whose legs are eligible for protection under this PDO. That record must include the company name, location and site, as well as any other details needed to ensure correct identification and registration of the plant.

At the slaughterhouse, a numbered seal must be affixed to all forelegs and hind legs to be made into protected hams and shoulder hams, the number corresponding unequivocally, in the slaughterhouse's traceability records, to the slaughter batch, the holding batch and the feed batch.

The seal must prominently display the name and/or logo of the 'Guijuelo' PDO, the colours of which must correspond to those laid down in the Quality Standard for Iberian (Ibérico) meat, ham, shoulder ham and cured loin.

3. Hams and shoulder hams covered by this PDO must be processed in drying sheds and cellars entered in the registers kept by the Management Body, registration in which is open to all operators that are located within the defined geographical area and comply with the specification.
4. On completion of the production process, numbered labels must be placed on all protected hams and shoulder hams, the number corresponding to that shown on the seals, on which the name and logo of the ‘Guijuelo’ PDO must be prominently displayed, along with the product class, using the sales designations and optional text set out in section B, and the EU symbol.

When all the aforementioned checks have been completed and the hams and shoulder hams have been assessed, they are placed on the market with a guarantee of origin in the form of the numbered seals and labels specific to the ‘Guijuelo’ PDO.

(E) METHOD OF PRODUCTION

The amendment relating to the stages of production is intended to update and clarify the names of the hams and shoulder hams, taking into account the technical criteria corresponding to the designations in use at the present time.

In the new section on ageing, which used to be known as paso a bodega (‘the cellar stage’), there was a table setting out the blood weights of the cuts, the time spent in the cellar and their approximate weight on leaving the cellar. This has had to be amended to bring it into line with Royal Decree 4/2014 Quality Standard for Iberian (Ibérico) meat, ham, shoulder ham and cured loin by establishing a link with the minimum weight of the carcasses at slaughter and the minimum weights of the cured hams and shoulder hams, depending on the percentage of Iberian blood.

Deboning, grating, filleting and slicing, etc. have been included to take into account new consumer demand and the new formats in which the product is presented for sale.

The current specification reads as follows:

Pigs intended for the production of ‘Guijuelo’ hams and shoulder hams come from registered holdings that meet the conditions set out in section B.

Once the forelegs and hind legs have been obtained, the curing process begins. It consists of the following five stages: salting, washing, shaping, resting and drying.

**Salting:** This involves applying salt to the muscle tissue to encourage the dehydration and perfect preservation of the pork legs. This stage takes 1 day/kg of ham or shoulder ham.

**Washing:** The ham or shoulder ham is washed with warm water to remove the salt adhering to the surface, before being moulded, shaped and trimmed.

**Resting:** During this stage, the surface moisture is slowly and gradually eliminated from the ham or shoulder ham.

**Drying:** The hams and shoulder hams are placed in natural dryers, where they remain for as long as is necessary to allow a natural fusion of the fats in the protective fat layer. This is known as sudado (sweating) and is the point at which they are judged to have dried sufficiently.

The trimming and shaping of the hams and shoulder hams is completed at this stage. This process takes a minimum of six months.

The hams and shoulder hams are then moved to the cellar, where they are classified by weight, quality and form, the time they must remain in the cellar being as follows:

<table>
<thead>
<tr>
<th>Blood weight of the cut at the slaughterhouse</th>
<th>Minimum maturing time in cellar</th>
<th>Expected weight upon leaving the cellar</th>
</tr>
</thead>
<tbody>
<tr>
<td>For hams</td>
<td></td>
<td></td>
</tr>
<tr>
<td>7-8 kg</td>
<td>9 months</td>
<td>4.5-5 kg</td>
</tr>
<tr>
<td>8-11 kg</td>
<td>9-12 months</td>
<td>5-7.5 kg</td>
</tr>
<tr>
<td>Over 11 kg</td>
<td>16 months</td>
<td>Over 8 kg</td>
</tr>
<tr>
<td>For shoulder hams</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5 kg</td>
<td>5 months</td>
<td>3.5-4 kg</td>
</tr>
<tr>
<td>Over 5 kg</td>
<td>6 months</td>
<td>Over 4 kg</td>
</tr>
</tbody>
</table>
The amended text reads as follows:

Pigs intended for the production of 'Guijuelo' hams and shoulder hams must come from holdings entered in the registers kept by the management body, registration in which is open to all operators that are located within the defined geographical area and comply with the specification and the conditions set out in section B.

Once the forelegs and hind legs have been obtained, the curing process begins. It consists of the following five stages: salting, washing, post-salting, curing/maturing and ageing.

Salting: This involves applying salt to the muscle tissue to encourage the dehydration and perfect preservation of the pork legs. The time this takes depends on the weight of the ham or shoulder ham.

Washing: The hams and shoulder hams are washed with warm water to remove the salt adhering to the surface, before being moulded, shaped and trimmed.

Post-salting/resting: During this stage, the salt penetrates to the core of the ham or shoulder ham.

Curing/maturing: The hams and shoulder hams gradually lose moisture, which helps to preserve them. This stage takes place in dryers with natural ambient conditions and windows to the outside, and so drying takes place under natural conditions. The hams and shoulder hams remain in the dryers for as long as is necessary to allow the natural fusion of the fat in the protective fat layer, which is known as sudado (sweating).

The trimming and shaping of the hams and shoulder hams is completed at this stage.

This process takes a minimum of six months.

Ageing: During this phase, the hams and shoulder hams are moved to the cellar, where they are definitively classified, and a label is affixed if they comply with the requirements laid down in section B with regard to weight, breed and management.

Plants may market certified hams and shoulder hams without bone, in portions or in pieces, provided that the appropriate control and labelling system is in place to guarantee the traceability of the product, ham or shoulder ham, and the product class.

To this end, the Management Body is to be notified when this is done.

(G) AUTHORITIES OR BODIES RESPONSIBLE FOR VERIFYING THE SPECIFICATION

The text has been simplified, as verifying compliance with the specification is the responsibility of the Directorate-General for the Food Industry.

The current specification reads as follows:

The inspection body for the Protected Designation of Origin is the Regulatory Council, which is a professional body in which producers and processors are represented.

It consists of:

— a president,
— a vice-president,
— 4 members representing the livestock sector,
— 4 members representing the processing sector,
— 2 members with expertise in the field of pig farming and the ham sector.

The members representing the livestock sector and the ham sector are democratically elected every four years.
1. **Scope of responsibility**

In terms of territory: the areas in which the product is produced and processed.

With regard to the product: products covered by the Protected Designation of Origin, at all stages of production, processing, circulation and marketing.

With regard to persons: natural and legal persons entered in the various registers.

2. **Duties**

   — Drawing up and checking the various registers.

   — Providing guidelines for, overseeing and monitoring the production, packaging and quality of the protected hams. Inspection and monitoring are carried out by inspectors authorised by the relevant authorities, acting impartially with respect to the producers and processors.

   — Assessing the product.

   — Promoting and defending the Protected Designation of Origin.

   — Deciding on disciplinary proceedings for failure to comply with the Regulation.

   — Acting with full legal responsibility and capacity to enter into obligations and be a party in legal proceedings, taking action befitting its role of representing and defending the general interests of the Designation of Origin.

The amended text reads as follows:

**Directorate-General for the Food Industry**

Ministry of Agriculture, Food and the Environment

Paseo Infanta Isabel, 1

28014 Madrid

ESPAÑA

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Fax +34 913475700

dgia@magrama.es

The task of verifying compliance with the specification at the livestock production stage may be delegated to inspection bodies accredited for the Iberian (Ibérico) Quality Standard under the UNE EN ISO/IEC 17020 Standard.

The task of verifying compliance with the specification at the processing stage may be delegated to certification bodies accredited in respect of the specification for the ‘Guijuelo’ PDO under the UNE EN ISO/IEC 17065 Standard.

(H) **LABELLING**

Amendments have been made to a number of paragraphs on labelling. The first amendment is that the labels are provided, rather than approved, by the management body. The second amendment, which relates to the colour of the seals and labels, has been made to bring them into line with Royal Decree 4/2014 Quality Standard for Iberian (Ibérico) meat, ham, shoulder ham and cured loin. The third amendment, which relates to affixing the seals, is also necessary to bring the text into line with Royal Decree 4/2014 Quality Standard for Iberian (Ibérico) meat, ham, shoulder ham and cured loin, as they must be affixed in the slaughterhouse. The fourth amendment, which relates to the numbered label issued by the Regulatory Council, is intended to clarify what a numbered label is and, above all, the distinguishing features that a producer’s label must have to be used for a protected product and a non-protected product, taking into account Community legislation on the protection of designations of origin, the General Labelling Law and the preliminary draft law on designations of origin, which applies in all Autonomous Communities.

The current specification reads as follows:

The commercial labels of each registered company must be approved by the Regulatory Council.

The marketed product must bear numbered seals issued by the Regulatory Council, on which the name and logo of the Designation of Origin and the class to which the product belongs must be prominently displayed. The seal must be red for Iberian acorn-fed ham and yellow for Iberian ham fed on a mixed diet or on feed (photocopied model provided).
These seals must be affixed at the registered plant in such a way that they cannot be reused.

So that it can be placed on the market, a numbered label issued by the Regulatory Council is affixed to the product (example provided).

The amended text reads as follows:

The commercial labels of each registered company which are to be used for products covered by the ‘Guijuelo’ PDO must be notified to the Management Body in order to ensure correct use of the designation.

If a producer uses the same trademark to market a protected product and a product that is not protected, a distinction must be made by including the PDO ‘Guijuelo’ logo on the commercial label of the protected product.

The PDO ‘Guijuelo’ logo must always be used in accordance with the legal requirements, as set out below.

![Guijuelo PDO logo]

The marketed product must bear numbered and tamper-proof seals, along with a corresponding label. They must prominently display the name and/or logo of the ‘Guijuelo’ PDO, the EU symbol and the class to which the product belongs, in accordance with the sales designations set out in section B. The words ‘Gran Selección’ may also be included on the label where appropriate.

The seals must be affixed at the slaughterhouse in such a way that they cannot be reused.

The labels must be affixed at the plant at the end of the minimum production period and before the hams and shoulder hams are dispatched for consumption.

(f) NATIONAL LEGAL REQUIREMENTS

This section has been deleted, as it is not provided for in Regulation (EU) No 1151/2012

SINGLE DOCUMENT

‘GUIJUELO’

EU No: ES-PDO-0117-01320 — 10.3.2015

PDO (X) PGI ( )

1. Name
   ‘Guijuelo’

2. Member State or Third Country
   Spain

3. Description of the agricultural product or foodstuff

3.1. Type of product
   Class 1.2. Meat products (cooked, salted, smoked, etc.)
3.2. Description of the product to which the name in (1) applies

Description. PDO 'Guijuelo' hams and shoulder hams are meat products obtained by salting, washing, post-salting, curing/maturing and ageing the forelegs and hind legs of Iberian pigs or Iberian-Duroc crosses that are authorised by national legislation with a minimum of 75% Iberian blood.

Morphological characteristics. They have an elongated and stylised shape and weigh at least 6,5 kg and 3,7 kg, respectively, for hams and shoulder hams from pure-bred pigs and at least 7 kg and 4 kg, respectively, for hams and shoulder hams from pigs with 75% Iberian blood. They are free of bruises, fractures or contusions, and the trotter is not removed, except where they are sold boneless, in portions or in pieces.

Organoleptic characteristics. The cut surface is intensely pink to purplish-red in colour, with a shiny appearance and streaks of fatty tissue. It has a delicate, sweet or slightly salty flavour and a characteristic aroma, depending on the animal’s diet before slaughter.

Hams and shoulder hams are graded for sale as follows:

**Class I:** 100% Iberian acorn-fed ham, from 100% Iberian pigs. The finished hams must weigh more than 6,5 kg and the production process must take at least 730 days. If the minimum duration of the production process for hams of this category is more than 800 days, the words ‘Gran Selección’ may optionally be included on the label in the same visual field as the sales designation.

100% Iberian acorn-fed shoulder ham, from 100% Iberian pigs. The finished shoulder hams must weigh more than 3,7 kg and the production process must take at least 365 days. If the minimum duration of the production process for shoulder hams of this category is more than 425 days, the words ‘Gran Selección’ may optionally be included on the label in the same visual field as the sales designation.

**Class II:** Iberian acorn-fed ham, from 75% Iberian pigs. The finished hams must weigh more than 7 kg and the production process must take at least 730 days. If the minimum duration of the production process for hams of this category is more than 800 days, the words ‘Gran Selección’ may optionally be included on the label in the same visual field as the sales designation.

Iberian acorn-fed shoulder ham, from 75% Iberian pigs. The finished shoulder hams must weigh more than 4 kg and the production process must take at least 365 days. If the minimum duration of the production process for shoulder hams of this category is more than 425 days, the words ‘Gran Selección’ may optionally be included on the label in the same visual field as the sales designation.

**Class III:** Iberian pastured, fodder-fed ham, from pigs with at least 75% Iberian blood. The finished hams must weigh more than 6,5 kg for 100% Iberian ham and 7 kg for 75% Iberian ham and the production process must take at least 730 days.

Iberian pastured, fodder-fed shoulder ham, from pigs with at least 75% Iberian blood. The finished shoulder hams must weigh more than 3,7 kg for 100% Iberian shoulder ham and 4 kg for 75% Iberian shoulder ham and the production process must take at least 365 days.

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

The geographical area in which the above-mentioned pigs are reared covers the area in which extensive farming of Iberian pigs traditionally took place on the dehesa (oak savannah) ecosystem on dehesa and grassland livestock farms, which is the traditional method of rearing Iberian pigs.

The key factors which determine the quality of the Iberian pigs and thus the subsequent organoleptic quality of the protected hams and shoulder hams and which give PDO ‘Guijuelo’ hams and shoulder hams their distinctive quality and characteristics are the pigs’ diet and their management under an extensive farming system during the final fattening stage, making full use of the resources of the dehesa, i.e. acorns, natural pastures and stubble. The geographical area of production is defined, and there are specific conditions for production, such as the need to estimate the quantity of acorns on the holm, cork and gall oak trees available to the pigs on each mountain pasture and to determine the maximum number of pigs that can feed there. Furthermore, checks are carried out to ensure that the specific conditions are complied with; for example, unannounced inspections are carried out to verify that the pigs are feeding on acorns and natural pastures, and that they are managed extensively during the fattening stage.
3.4. Specific steps in production that must take place in the identified geographical area

The Iberian pigs must be born, reared and fattened in the geographical area of production. Processing after slaughter and butchery of the animals, which includes the salting, washing, post-salting/resting, curing/maturing and ageing stages, must take place in the geographical area defined in the specification.

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

Cellars may market certified hams and shoulder hams without bone, in portions or in pieces, provided that the appropriate control and labelling system is in place to guarantee the traceability of the product, ham or shoulder ham, and the product class.

To this end, the Management Body is to be notified when this is done.

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

At the slaughterhouse, a numbered seal must be affixed to all forelegs and hind legs to be made into protected hams and shoulder hams.

The seal must prominently display the name and/or logo of the ‘Guijuelo’ PDO, the colours of which must correspond to those laid down for each category in the Quality Standard for Iberian (Ibérico) meat, ham, shoulder ham and cured loin, as shown below:

- Black — 100 % Iberian acorn-fed ham or shoulder ham.
- Red — 75 % Iberian acorn-fed ham or shoulder ham.
- Green — Iberian pastured, fodder-fed ham or shoulder ham.

On completion of the production process, the product is certified by affixing the numbered label specific to the ‘Guijuelo’ PDO, which bears the EU symbol, as well as the ‘Guijuelo’ trademark, and indicates the type of product, the breed and the class to which the product belongs on the basis of the animal's diet.

The label must always be accompanied by a commercial label, which must have been notified by the producer to the Management Body.

If a producer uses the same trademark to market a protected product and a product that is not protected, a distinction must be made by including the PDO logo on the commercial label of the protected product.

4. Concise definition of the geographical area

Production area. The area in which Iberian pigs have traditionally been reared is located in the west and south-west of Spain. It comprises certain agricultural districts in which dehesa and grassland predominate, in the following provinces: Zamora (districts of Duero Bajo and Sayago), Segovia (district of Cuéllar), Ávila (districts of Piedrahita-Barco, Arévalo and Ávila), Salamanca (all districts), Cáceres (all districts), Badajoz (all districts), Toledo (districts of Talavera and La Jara), Ciudad Real (districts of Montes Norte and Montes Sur), Sevilla (district of Sierra Norte), Córdoba (districts of Los Pedroches, La Sierra and Campiña Baja) and Huelva (districts of La Sierra, Andévalo Occidental and Andévalo Oriental).

Processing area. This is made up of the following seventy-eight (78) municipalities in the south-eastern part of the province of Salamanca, where the terrain and climate have favoured the emergence of a meat-processing industry specialising in the Iberian pig, the municipalities in question being right in the middle of the Salamancan dehesa, in the south-eastern part of the province of Salamanca, at the point where the Béjar and Francia mountain ranges meet: Alberca (La), Aldeacipreste, Aldeanuela de la Sierra, Aldeavieja de Tormes, Bastida (La), Béjar, Cabaco (El), Cabeza de Béjar (La), Cabeza de Salvatierra, Campillo de Salvatierra, Calzada de Béjar, Candelario, Cantagallo, Casafranca, Casas del Conde (Las), Cepeda, Cereceda de la Sierra, Chopo (El), Cespedosa, Cilleros de la Bastida, Colmenar de Montemayor, Cristóbál, Endrical de la Sierra, Escorial de la Sierra, Frades de la Sierra, Fresnedoso, Fuenterrobles de Salvatierra, Fuente de Béjar, Garciheye, Guijo de Ávila, Guijuelo, Herguijuela de la Sierra, Herguijuela del Campo, Horcajo de Montemayor, Hoya (La), Lagoniella, Ledrada, Linares de Riofrío, Madroñal, Miranda del Canete, Mogarraz, Molinillo, Monforte de la Sierra, Monleón, Montemayor del Río, Navacarros, Nava de Béjar, Nava de Francia, Navalmorral de Béjar, Navarredonda de la Rinconada, Palacios de Salvatierra, Peñacaballera, Peromingo, Pinedas, Puebla de San Medel, Puerto de Béjar, Rinconada de la Sierra (La), Sanchochellos, San Esteban de la Sierra, San Martín de Casariego, San Miguel de Robledo, San Miguel de Valero, Santibáñez de la Sierra, Santos (Los), Soques, Sierpe (La), Soria, Sotoserrano, Tamanes, Tepeda y Segoyuela, Tornadizos, Valdefuentes de Sangusín, Valdehijadero, Valdelacasa, Valdelageve, Valero, Valverde de Valdelacasa and Villanueva del Conde.
5. **Link with the geographical area**

A distinction must be made between the geographical area in which the Iberian pigs are reared, which is referred to as the production area, and the geographical area in which the hams and shoulder hams are processed, which is referred to as the processing area.

The indigenous nature of the breed, the climate of the processing area, which is well suited to the production of slow-cured meat products, and its centuries-old tradition of meat processing all combine to give the products their distinctive character.

The climate and terrain of the production area are those of the dehesa ecosystem, which is characterised by vast expanses of wooded pastures and meadows, in which livestock farming has traditionally been an important activity firmly rooted in the land.

The pastures are made up of natural herbaceous communities which are adapted to the area’s climate and soil conditions. In some cases, these are typical of mountain regions, although peneplain species predominate, together with grasses and legumes.

The main tree species that populate the dehesa are Quercus spp. It is the fruit of those species, the acorn, that is used to fatten the highest-quality pigs.

The area in which the hams and shoulder hams are processed lies on the Salamancan plateau, at an average altitude of 975 m. It has a continental climate, with long, cold winters, prolonged frosts and low relative humidity, conditions which have led to the presence in the area of a meat-processing industry using traditional production methods for at least 200 years.

Owing to its location between the Béjar mountain range and the peak of La Peña de Francia, the prevailing winds are very strong and dry, which promotes the drying and subsequent preservation of the product.

The factors that distinguish the raw material used to produce the protected hams and shoulder hams are the specific characteristics of the Iberian pigs, the traditional livestock rearing system, the pigs’ diet and the fact that they are older at slaughter. In combination with the specific conditions in the processing area and the slow-curing process, this gives the product characteristics that distinguish it from all other meat products, as it has specific organoleptic qualities. Of particular note are its mild taste, which is the result of its low salt content, in contrast to other Spanish meat products, the pink colour of the meat, which is the result of the mild ambient temperatures during the drying process, its greasy texture, which is the result of the animals’ diet, and its highly marbled appearance with streaks of intramuscular fat, which is the result of the animals’ breed and the system of rearing the pigs on the dehesas and grasslands.

The quality of ‘Guijuelo’ hams and shoulder hams is linked to the geographical area in two ways: firstly, through the rearing of Iberian pigs on the dehesas of the production area and, secondly, through the processing of hams and shoulder hams in a processing area that is much more restricted than the production area and in which tradition and the specific climatic conditions (low rainfall, mild ambient temperatures and strong winds due to its location on a peneplain between two mountain ranges, etc.) have led to the presence of a pig-meat processing industry that is highly specialised in Iberian pig products.

The production stage takes place in specified districts in south-western Spain in which farms are located on the dehesa, a silvopastoral ecosystem characterised by the presence of trees of the genus Quercus, whose fruit, the acorn, when eaten by the pigs, results in the highest-quality products. The pigs are managed under an extensive farming system known as montanera (mast-feeding), where they are allowed to feed during the final fattening stage, which is a crucial factor in the distinctive quality of the final product. This means that the know-how of the livestock farmers in working with the pigs ensures good animal welfare and health and the use of the natural resources afforded by the dehesa.

It is the various stages in the processing of the hams and shoulder hams carried out in the geographical area defined as the processing area that give the products’ their distinctive organoleptic characteristics. The production process is complex because many factors influence the final quality of the product, which is why the know-how and skills needed to judge the time needed, depending on the climatic conditions, to allow the product to mature gradually and develop the necessary organoleptic qualities with a minimum amount of salt, and to guarantee food safety with reference to the environmental conditions (temperature, humidity, ventilation) at each of the stages of production subsequent to salting, taking into account that the process takes place in natural dryers.
After slaughter and butchery of the carcass, the raw material undergoes the following processes in turn:

— Salting. This consists of applying salt to the surface of the meat.

— Washing. After salting, the salt adhering to the surface is washed off with drinking water and the meat is brushed.

— Post-salting/resting. During this stage, the duration of which varies, the salt penetrates evenly to the core of the ham or shoulder ham.

— Curing/maturing. This involves the gradual loss of moisture from the ham or shoulder ham.

— Ageing. During this stage, biochemical reactions take place which generate the compounds responsible for the flavour and aroma characteristic of the product.

Reference to publication of the product specification
(the second subparagraph of Article 6(1) of this Regulation)