

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

(2014/C 86/06)

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⁾.

AMENDMENT APPLICATION

COUNCIL REGULATION (EC) No 510/2006**on the protection of geographical indications and designations of origin for agricultural products and foodstuffs ⁽²⁾****AMENDMENT APPLICATION IN ACCORDANCE WITH ARTICLE 9****'PANCETTA PIACENTINA'****EC No: IT-PDO-0117-01103-08.04.2013****PGI () PDO (X)****1. 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
- National requirements
- Other (to be specified)

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

⁽²⁾ OJ L 93, 31.3.2006, p. 12. Replaced by Regulation (EU) No 1151/2012.

2. Type of amendment

- Amendment to single document or summary sheet
- Amendment to specification of registered PDO or PGI for which neither the single document nor the summary has been published
- Amendment to specification that requires no amendment to the published single document (Article 9(3) of Regulation (EC) No 510/2006)
- Temporary amendment to specification resulting from imposition of obligatory sanitary or phytosanitary measures by public authorities (Article 9(4) of Regulation (EC) No 510/2006)

3. Amendment(s)

The 'Pancetta Piacentina' PDO has been amended to include the use of nitrites, within the limits established by law. This is necessary because the addition of nitrites along with nitrates is more effective against pathogens and oxidation during production.

The specification that the *pancetta* is 'stacked on special surfaces' during the maturation process is not considered relevant to the production of the PDO and has been removed.

More details have been provided to clarify the method for binding or tying the *pancetta* after rolling.

An amendment has been made to allow the use of all types of pig's intestine and cellulose casings suitable for production, in response to real changes in market conditions that make it very difficult (and in some market situations, impossible) to find the specific types of casings that had previously been specified.

The minimum maturation period has been extended from three to four months, with a view to improving the quality of the PDO product.

Furthermore, the maximum maturing temperature has been increased from 14 °C to 18 °C and a tolerance margin of 10 % has been introduced for the humidity conditions during maturation. This contributes to improving the quality of the product by enhancing its aroma and eliminating any defects.

Finally, the minimum quantity of ash has been reduced from 2 % to 1,5 % in line with the reduction of the minimum quantity of salt, as they are directly correlated. This amendment is also consistent with the growing trend towards reducing the amount of salt in food.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

on the protection of geographical indications and designations of origin for agricultural products and foodstuffs⁽³⁾

'PANCETTA PIACENTINA'

EC No: IT-PDO-0117-01103-08.04.2013

PGI () PDO (X)

1. Name

'Pancetta Piacentina'

2. Member State or Third Country

Italy

3. Description of the agricultural product or foodstuff

3.1. Type of product

Class 1.2 — Meat product (cooked, salted, smoked, etc.)

⁽³⁾ See footnote 2.

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

'Pancetta Piacentina' is a salted, naturally matured product that is preserved raw. It is produced from the fatty layer covering the stomach area of the half-carcase from the retrosternal to the inguinal area, and the abdominal muscle tissue.

The finished product is cylindrical in shape, weighs between 4 kg and 8 kg, and is bright red with clear white from the fatty parts. The meat has a pleasant mild smell and a savoury taste.

3.3. Raw materials (for processed products only)

'Pancetta Piacentina' comes from pigs that are born, raised and slaughtered in Emilia Romagna and Lombardy. The name 'Pancetta Piacentina' benefits from the derogation provided by Article 5(3) of Regulation (EU) No 1151/2012.

3.4. Feed (for products of animal origin only)

There are detailed rules to be observed regarding the use and composition of the feed ration. Feed is of two types and is mainly based on cereal products from the macro-area identified in point 3.3. The pigs' average feed ration consists predominantly of corn mash, supplemented by barley, bran, soya beans and minerals. By-products of cheese-making (whey, curds and buttermilk) are mainly supplied by dairies located within the defined geographical area.

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

Production of 'Pancetta Piacentina' entails the following phases: trimming, dry salting, binding, drying and maturation. These must be carried out in the area defined in point 4.

3.6. Specific rules concerning slicing, grating, packaging, etc.

Packaging, slicing and cutting must be carried out under the supervision of the designated inspection body within the processing area indicated in point 4. To ensure that 'Pancetta Piacentina' maintains its specific and original characteristics, the packaging, slicing and cutting must be carried out in the geographical production area by staff with specific knowledge of the product. The rind must be entirely removed before slicing. If the product is exposed to unknown environmental conditions or comes into contact with air once its natural rind has been removed, oxidation may occur, causing the slices or the exposed parts to become darker, losing the characteristic bright red colour of the lean meat. Oxidation may also cause the fat to become rancid and consequently spoil the product's aroma.

3.7. Specific rules concerning labelling

When put up for consumption, the product must bear the words 'Pancetta Piacentina'.

The designation 'Pancetta Piacentina' must appear on the label in clear, indelible letters wholly distinguishable from any other wording and followed immediately by the term 'Denominazione di Origine Protetta' (protected designation of origin).

Any other description not expressly allowed is prohibited.

However, the use of indications which make reference to names, company names and private brands is authorised, provided they have no laudatory purport and are not such as to mislead the consumer, as are names of pig farms from which the product comes.

4. Concise definition of the geographical area

The production area includes the whole territory of the province of Piacenza, but only in the parts below 900 m above sea level.

5. Link with the geographical area

5.1. Specificity of the geographical area

The production of 'Pancetta Piacentina' dates back to Roman times and has been handed down in the geographic area of the province of Piacenza.

The importance of the production area of 'Pancetta Piacentina' is linked to the development of a typical rural tradition common to the entire Po region, from which the raw material is sourced (Emilia Romagna and Lombardy). In the area which supplies the raw material, the development of livestock farming is linked to the widespread cultivation of cereal crops and to working methods in the highly specialised dairy sector which have encouraged pig farming locally.

In the province of Piacenza, local producers have developed and passed on the ability to select and prepare the cuts of meat. Particular expertise is required for the rolling and binding of 'Pancetta Piacentina'. The presence of cool, water-rich valleys and wooded hills has a positive effect on the conditions in the maturing premises.

5.2. Description of product

Pancetta Piacenza is cylindrical in shape. A slice of the lean meat is bright red with white from the fatty parts. The meat has a pleasant mild smell and a savoury taste.

The muscular cut used for the production of 'Pancetta Piacentina' comes from the Italian heavy pig.

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 required characteristics of 'Pancetta Piacentina' depend on the environmental conditions and natural and human factors. In particular, the properties of the raw material are closely linked to the defined geographical supply area, where farmers have developed techniques for breeding Italian heavy pigs that ensure the quality of the cut of meat used for the production of 'Pancetta Piacentina'.

Furthermore, the production of 'Pancetta Piacentina' is localised in the province of Piacenza because local producers have developed specific expertise over time in the salting, rolling and binding of the *pancetta*.

'Pancetta Piacentina' is rolled and bound to create its characteristic cylindrical shape and when sliced it is possible to see the marbling of the fat with the lean.

'Pancetta Piacentina' is further linked to its production area by the technical know-how of its producers with regard to the salting process, as well as their expert management of the various stages of the maturing process.

Environmental factors are closely linked to the features of the area of production and, in particular, to its climate, which has a decisive influence on the characteristics of the finished product, contributing to its successful maturation.

This combination of 'raw material-product-designation' is rooted in the socio-economic development of the area and has particularities that could not be reproduced elsewhere.

Reference to publication of the specification

(Article 5(7) of Regulation (EC) No 510/2006 ⁽⁴⁾)

The full text of the product specification is available on the following website:

<http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335>

or alternatively:

by going directly to the home page of the Ministry of Agricultural, Food and Forestry Policy (<http://www.politicheagricole.it>) and clicking on 'Qualità e sicurezza' (at the top right of the screen), and then on 'Disciplinari di Produzione all'esame dell'UE'.

⁽⁴⁾ See footnote 2.