

## 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 77/11)

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 <sup>(1)</sup>.

AMENDMENT APPLICATION

**COUNCIL REGULATION (EC) No 510/2006****on the protection of geographical indications and designations of origin for agricultural products and foodstuffs <sup>(2)</sup>****AMENDMENT APPLICATION ACCORDING TO ARTICLE 9****‘SALSICCIA DI CALABRIA’****EC No: IT-PDO-0217-1568-19.10.2011****PGI ( ) PDO ( X )****1. Heading in the specification affected by the amendment**

- Name of product
- Product description
- Geographical area
- Proof of origin
- Method of production
- Link
- Labelling
- National requirements
- Other (to be specified)

**2. Type of amendment(s)**

- Amendment to Single Document or Summary Sheet
- Amendment to the Specification of the registered PDO or PGI for which neither the Single Document nor the Summary Sheet 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)

<sup>(1)</sup> OJ L 343, 14.12.2012, p. 1.

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

### 3. Amendment(s)

#### *Product description*

- ‘Salsiccia di Calabria’ may now also have the characteristic horseshoe or U shape. As this shape is traditionally very common among producers, its omission in the current specification is an obvious mistake which this amendment will correct. Moreover, there is also the option of producing ‘Salsiccia di Calabria’ in a chain with a minimum length of 40 cm.
- There is now a more detailed description of the spices used in the production of ‘Salsiccia di Calabria’.

#### *Proof of origin*

- The text of the product specification has been brought up to date with the requirements of Regulation (EU) No 1151/2012 as regards the procedures that manufacturers must follow to give details of the proof of origin.

#### *Method of production*

- The requirements for breed and for age and weight at slaughter have been set out in more detail and the native Apulian-Calabrian breed with its typical black coat has been added to the list of authorised breeds. A breed register has been set up based on the characteristics of the native population of this breed historically found in Puglia (Apulo) and Calabria. The ‘Duroc’ breed has been added to the list of authorised breeds due to its widespread presence in the pigs’ area of origin. The amended text also identifies the breeds that may absolutely not be used because they do not fit the description of heavy breeds suited for use in the cured meat industry.
- With regard to identification, a tattoo on the animal’s hind legs bearing the identification code of the pig’s birth farm may now be used instead of the mark provided for in the current specification.
- The required protein content of the feed has been clearly specified.
- The meaning of ‘feeding with swill’ has been clarified.
- The ingredients to be used have been clarified, correcting the obvious material error in the current text which stated: ‘red pepper provided for in the applicable provisions of law’. The words ‘red pepper’ should have been followed by additional text on the ingredients and additives ‘provided for in the applicable provisions of law’, which had been omitted due to a transcription error. The amendment defines ‘red pepper’ more accurately as ‘chilli pepper/bell pepper’, both belonging to the genus *Capsicum L.* Natural ingredients not included in the current text have been expressly listed to reflect historical practices in the area of origin.
- Authorised additives have been specifically listed. Using the additives protects the product against damage caused by microbial growth, is conducive to the slow maturing process which characterises ‘Salsiccia di Calabria’ and helps preserve its qualities against the effects of unwanted fermentation.
- There is now the option of using haunch meat, and minimum and maximum limits have been defined for the number of cuts used in the production of ‘Salsiccia di Calabria’. These amendments help define the product more accurately in line with common practice in the area of origin. They permit the use of better-quality meat (haunch) and describe in more detail the existing requirements in the specification.
- The minimum quantity of fat used in the mixture has been reduced in order to decrease the calorie count of the product.
- ‘Salsiccia di Calabria’ intended purely to be sold sliced may now have a cylindrical shape and be packed in edible collagen casings. These provisions improve slicing and reduce processing waste.
- It has been specified that the maturing period of 30 days is the minimum duration in line with traditional production methods.

#### *Labelling*

- A ‘Salsiccia di Calabria’ PDO identification logo has been introduced.
- There is now an option of including the words ‘strong’, ‘mild’ and ‘white’ on the labels to show that chilli pepper and red pepper *purée* have been used.

- Under the amended provisions, the product may be sold whole, in pieces or slices in vacuum or modified atmosphere packaging. This has not been possible under the current specification but has become necessary so as to adapt to new ways of purchasing and consuming the product while preserving its organoleptic characteristics.

SINGLE DOCUMENT

**COUNCIL REGULATION (EC) No 510/2006**

**on the protection of geographical indications and designations of origin for agricultural products and foodstuffs<sup>(?)</sup>**

**‘SALSICCIA DI CALABRIA’**

**EC No: IT-PDO-0217-1568-19.10.2011**

**PGI ( ) PDO ( X )**

**1. Name**

‘Salsiccia di Calabria’

**2. Member State or Third Country**

Italy

**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**

The product denominated as ‘Salsiccia di Calabria’ is made from a well-amalgamated mixture of pigmeat from the shoulder (not less than 50 %), the haunch (not more than 15 %) and/or the upper ribs (no more than 50 %), with fat and natural aromatic ingredients (salt, whole or ground black pepper, strong or mild red chilli pepper/red bell pepper (genus *Capsicum L.*), ground and/or as a *purée*, wine, spices and natural aromas). The percentage of fat in the mixture should be between 6 % and 20 % for each kilogram of processed meat. Frozen meat may not be used.

The mixture is packed into natural pork casings, successively filled and twisted by hand into the characteristic chain, varying from 40 to 80 cm in length, or the traditional U shape, and left to mature for at least 30 days. ‘Salsiccia di Calabria’ intended purely to be sold sliced and vacuum-packed or packed in a protective atmosphere may be wrapped in edible collagen casings and have a cylindrical shape of between 40 and 80 cm in length.

When cut, the sausage has a medium grain, with well-distributed fat, and a natural red or bright red colour due to the ingredients used in the mixture. It has a more or less intense natural aroma, and a balanced or more intense (strong) flavour.

**3.3. Raw materials (for processed products only)**

The meat used in ‘Salsiccia di Calabria’ must come from pigs reared in the Calabria Region.

The meat of boars and sows may not be used.

The pigs’ genetic properties must match those typical of Italian heavy pigs, found in traditional large breeds such as:

- the Apulian-Calabrian breed;
- the Large White and Italian Landrace breeds as improved in accordance with the Italian herd book, or offspring of boars of these breeds;
- pigs bred from Italian Duroc boars, as improved in accordance with the Italian herd book;
- pigs bred from boars of other breeds or mixed-breed boars, provided that these boars, born in Italy or abroad, are reared under selection or cross-breeding schemes whose aims are not incompatible with those of the Italian herd book for the production of heavy pigs.

<sup>(?)</sup> Replaced by Regulation (EU) No 1151/2012.

In contrast, the following animals may not be used:

- pigs carrying unfavourable traits, in particular susceptibility to stress (PSS);
- pure-bred animals of the Belgian Landrace, Hampshire, Pietrain and Spotted breeds.

The average weight of a batch of pigs at slaughter must be at least 140 kg.

#### 3.4. *Feed (for products of animal origin only)*

The pigs must be fed on compound feeding stuffs containing at least 50 % barley, field beans, corn, acorns or chickpeas.

Cassava, potatoes or by-products that could give the meat and fat undesirable flavours and odours may not be used in the feed.

In order to ensure that the meat is sufficiently compact for fattening, it is forbidden to feed the animals with swill. Feeding with swill means the use of dairy by-products.

For at least the last two months before slaughter, the feed must be high on proteins, of which it must contain not less than 12 %.

The feed must come from the geographical area of production, according to market availability.

#### 3.5. *Specific steps in production that must take place in the defined geographical area*

The pigs must be reared and slaughtered in the Calabria Region and the meat must be selected, ground, packed in casing, tied and matured there.

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

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#### 3.7. *Specific rules concerning labelling*

The 'Salsiccia di Calabria' protected designation of origin must be indicated in clear and indelible letters, clearly distinguishable from any other text on the label or tag attached to the product or on the packaging of product portions, and must immediately be followed by the words 'Protected Designation of Origin'.

The label must bear the following 'Salsiccia di Calabria' PDO logo.



The label may also include the words 'strong', 'mild' or 'white', to show whether strong or mild red chilli pepper/red bell pepper (genus *Capsicum* L.), has been used or no such ingredients have been used in the production of 'Salsiccia di Calabria'.

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

The traditional area of production for 'Salsiccia di Calabria' is the Calabria Region.

## 5. **Link with the geographical area**

### 5.1. *Specificity of the geographical area*

The geographical area of production lies in the south of Italy and is characterised by a warm-temperate climate with low rainfall concentrated in the winter period. The territory is mainly hilly and mountainous, but, due to its peninsular location, it has over 800 km of coastline on the Tyrrhenian and Ionian Seas. The combination of sea, hills and mountains makes for a specific Mediterranean climate.

These favourable conditions are combined with the skills, honed and passed down through time, of the local producers in selecting and processing various cuts of meat for the preparation of the mixture, as well as in creating the traditional chain or horseshoe shape. Moreover, the use of traditional Calabrian sausage-making spices and natural aromas is central to the geographical area.

#### 5.2. Specificity of the product

'Salsiccia di Calabria' is a typical Calabrian matured sausage, distinguished by its typical U or chain shape. This shape and the composition of its mixture are the determining factors of the product. The mixture contains cuts of pigmeat from the shoulder, haunch and/or upper ribs, and fat, mixed in defined proportions with natural aromatic ingredients.

#### 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)

'Salsiccia di Calabria' owes its qualities to environmental conditions and natural and human factors.

The area in which 'Salsiccia di Calabria' is produced and processed is characterised by its typical southern Italian climate with low rainfall, mainly concentrated in the winter period, and its geographical location which is also used for ventilation and temperature variation, thus maintaining optimum conditions within the maturing premises.

The operators' experience in selecting the cuts of meat used to make the mixture, as well as in adding the fat and the typical Calabrian spices, is of major importance in preparing 'Salsiccia di Calabria'. The local traditional techniques used in processing these ingredients produce a well-amalgamated mixture which, when packed and matured, determines the product's organoleptic characteristics.

The skill of the operators in packing the sausage mixture into the typical U or chain shape is linked to the traditional way in which 'Salsiccia di Calabria' has always been produced in Calabria and is a further distinctive element.

The product, the raw material and the name are very closely linked to the social and economic history of the geographical area, which gave rise to typical traditions and customs. Of particular importance is the use of meat from Italian heavy pig breeds, whose feed includes plant products specific to the area. 'Salsiccia di Calabria' is therefore closely linked to the geographical area due to the climate of the region, the feed used for rearing the pigs and the human factors at play.

#### Reference to the publication of the specification

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

The full text of the product specification is available on the internet: <http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335>

Or alternatively:

by going directly to the homepage of the Ministry of Agricultural, Food and Forestry Policy ([www.politicheagricole.it](http://www.politicheagricole.it)) and clicking on 'Prodotti DOP IGP' (at the top right-hand side of the screen), then on 'Prodotti DOP IGP STG' (on the left-hand side of the screen), and finally by clicking on 'Disciplinari di Produzione all'esame dell'UE'.

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<sup>(4)</sup> See footnote 3.