

Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

(2011/C 37/12)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006 ⁽¹⁾. Statements of objection must reach the Commission within six months from the date of this publication.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

'COPPA DI PARMA'

EC No: IT-PGI-0005-0602-04.05.2007

PGI (X) PDO ()

1. Name:

'Coppa di Parma'

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 product to which the name in (1) applies:

When released for consumption, 'Coppa di Parma' PGI is in the shape of an uncompressed cylinder. It is between around 25 cm and 40 cm long and weighs at least 1,3 kg. When it is cut, the slices may not have yellow or tender fatty parts, which are signs of poor maturation, and there may be no internal mould. 'Coppa di Parma' PGI also has the following characteristics:

Organoleptic properties: the typical flavour of a meat product with sufficient proteolytic breakdown in the lean parts and lipolytic breakdown in the fatty parts, due to good maturation, without extraneous carbolic acid, fish meal or other meal, and the right degree of moisture; the odour and perfume from the pleasant fragrance that is characteristic of the product are released by pricking the fatty parts — and not the lean parts near the main vein — with a horse-bone needle; the consistency of the product to the touch when sliced centrally, helped by removing the casing, is not greasy and has no surface patina; the internal and external parts are homogenous, which is the sign of proper gradual dehydration and maturation; the colour of the slice is uniform and free of spots; the lean parts are red and the fatty parts pinkish. The product requires a maturation period of at least 60 days.

Chemical and physico-chemical properties:

Salt < 5 %

Total proteins min. 22 %

Water/protein ratio max. 2,00

pH > 5,7

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

Microbiological parameters:

Total enterobacteriaceae ufc/g < 10

E. Coli ufc/g < 10

Staphylococcus ufc/g < 100

The ingredients used to prepare 'Coppa di Parma' are salt (2,6 % to 3,5 %), natural flavourings and/or pepper and/or possibly other spices. The following may also be used: wine, dextrose and/or fructose and/or sucrose, in accordance with legal provisions, starter cultures in line with best practice, sodium/potassium nitrite, sodium/potassium nitrate, ascorbic acid and its salt, in accordance with legal provisions.

3.3. Raw materials (for processed products only):

A fundamental element for the preparation of 'Coppa di Parma' is the traditional use of meat from the typical heavy Italian pigs. These animals, particularly typical of central and northern Italy, have a specific genetic make-up and are bred for at least nine months in particular conditions that allow them to reach high weights and produce meat with a high intramuscular fat content and high levels of enzymes, in particular cathepsins, which are essential for the maturation of the 'Coppa di Parma'.

'Coppa di Parma' PGI is produced from the meat of the following kinds of pig:

- The animals used must be pure-bred or hybrid pigs of the traditional Large White and Landrace breeds, as improved by the Italian Herd Book.
- Also allowed are pigs of the Duroc breed, as improved by the Italian Herd Book.
- Pigs of other breeds, mixed or hybrid, are also allowed, provided that they are bred under selection or cross-breeding schemes for the production of heavy pigs the aims of which are compatible with those of the Italian Herd Book.
- In line with traditional practice, pigs carrying antithetic traits, with particular reference to porcine stress syndrome (PSS), are in any case excluded; such traits can nowadays be objectively detected in animals post mortem and in cured products.
- Also excluded are pure-bred Belgian Landrace, Hampshire, Pietrain, Duroc and Spotted Poland animals.
- The genetic types used must ensure that high weights are achieved efficiently, with an average live weight per animal of 160 kg (+/- 10 %).
- The minimum age at slaughter is nine months.
- Boars and brood sows may not be used.
- At slaughter, the pigs must be in an optimum state of health and completely bled.

The meat cuts used in the production of 'Coppa di Parma' PGI are from the muscular part of the neck adjacent to the neck vertebrae and parts of the thoracic vertebrae (muscular mass in the area formed by the spinous processes, the vertebrae and the transverse processes).

The meat used must not have undergone any freezing.

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

There are detailed rules to be respected regarding the use and composition of the feed ration. The feeding of the pigs takes place in two stages and is based mainly on cereal products and by-products of the dairy industry. The grain-based fodder is presented, preferably, in liquid form (swill or mash), traditionally mixed with whey. More specifically, the feed is made up as follows:

- In the stage until the animals reach 80 kg live weight: feed permitted for the second (fattening) stage, plus the following, in descending order: soybean meal, corn silage, corn gluten feed, stoned carobs, distiller's grains, lipids with a melting point of over 36 °C, fish meal, protein lysates, buttermilk. Grain must account for not less than 45 % of the dry matter;
- In the fattening stage: permitted feed elements (in descending order) are as follows: corn and wet mash from grains and/or ears of corn, sorghum, barley, wheat, triticale, oats and minor cereals, brans and other products from the processing of wheat, dehydrated potato, pressed and ensiled beet pulp, soybean meal, sunflower meal, manioc, molasses, coconut meal, maize-germ meal, field peas and/or other legume seeds, dried beet pulp, sesame meal, linseed cake, apple and pear residue, grape and tomato skins used as supplements, lucerne meal, beer yeast and/or torula yeast, lipids with a melting point of over 40 °C, whey; buttermilk. In this stage, grain must account for not less than 55 % of the dry matter.

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

The following steps in the production of 'Coppa di Parma' must take place in the defined geographical area:

- Preparation of the cut to be sent for processing;
- Salting, which can be done manually or mechanically and can last between 6 and 14 days;
- Encasing, involving the use either of natural casing for products for sale whole or in sections, or, in the case of products to be sliced before marketing, reconstituted natural casing with pieces from several body parts joined together;
- Tying, which is done using twine (not netted) for products for sale whole or in sections, or, in the case of products to be sliced before marketing, netted elastic;
- Steaming for between 8 and 10 hours;
- Drying for a total of not less than 15 days;
- Maturation for a period of between 60 and 90 days depending on the weight of the product.

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

The slicing and packaging of 'Coppa di Parma' PGI can take place only on premises in the production area referred to in point 4 below and under the supervision of the body authorised according to the arrangements in the control plan.

'Coppa di Parma' PGI sent whole for consumption can be sliced only by the retailer, on a counter and in the presence of the end consumer.

Given the delicate nature of the product, which is rich in unsaturated fatty acids and contains few preservatives, and the stress to it that may arise during cutting and packaging, these operations must be carried out by individuals specifically acquainted with the product. In particular, slices must be exposed to the air for as short a time as possible so as to prevent them turning brown.

3.7. *Specific rules concerning labelling:*

'Coppa di Parma' PGI may be put up for consumption: whole, simply with a label attached, in sections, vacuum-packed or in a protective atmosphere, sliced, vacuum-packed or in a protective atmosphere.

The name 'Coppa di Parma', followed by the term 'Protected Geographical Indication' or the abbreviation 'PGI' (translated into the language of the country in which the product is marketed) must appear on the label in clear, indelible characters that can easily be distinguished from any other text, followed by the Community logo and the company mark.

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

The area in which 'Coppa di Parma' PGI is produced is made up of the whole administrative territory of the Provinces of Parma, Modena, Reggio Emilia, Mantova and Pavia, and the municipalities along the River Po belonging to the administrative territory of the following provinces:

- Lodi: Senna Lodigiano, Ospedaletto Lodigiano, Orio Litta, Livraga, Borghetto Lodigiano, Brembio, Segugnago, Somaglia, Casalpusterlengo, Cotogno, Gardamiglio, San Rocco al Porto, San Fiorano, S. Stefano Lodigiano, Cavacurta, Maleo, Corno Giovine, Corno Vecchio, Maccastorna, Meleti, Castelnuovo B. D'Adda and Caselle Landi;
- Milan: San Colombano al Lambro;
- Cremona: Pizzighettone, Crotta d'Adda, Spinadesco, Acquanegra Cremonese, Sesto ed Uniti, Cremona, Gerre de Caprioli, Stagno Lombardo, Pieve d'Olmì, San Daniele Po, Motta Baluffi, Torricella del Pizzo, Gussola, Casalmaggiore, Martignana Po, Rivarolo del Re, Scandolara Bovara, Casteldidone, Solarolo Rainerio, S. Giovanni in Croce, San Martino del Lago, Cingia de' Botti, Cella Dati, Tornata, Calvatone, Piadina, Voltino, Derovere, Ca' d'Andrea, Sospiro, Bonemerse, Malagnino, Pieve S. Giacomo, Torre de' Picenardi, Drizzona and Isola Dovarese.

Geographically, the production area is marked by hilly zones descending into plains stretching to the northern bank of the Po.

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

5.1. *Specificity of the geographical area:*

The 'Coppa di Parma' PGI production area is characterised by the presence of both hilly and flat areas, as well as lakes and salt mines. In the Parma hills, it has always been possible to combine the techniques of the plain with the salt of Salsomaggiore. Indeed, partly because of the presence of the salt mines, the salting and processing of pig meat have since 1300 led to the manufacture of products that are recognised both nationally and internationally. This is the environment which produced 'Coppa di Parma', thanks to the development of a workforce in the area that has specialised in its production and has contributed over the centuries to the recipe being spread outside the Parma region and also becoming established in the other provinces listed in point 4.

5.2. *Specificity of the product:*

'Coppa di Parma' PGI differs from other products in the same commercial category owing to its distinctive flavour with the right degree of moisture, its medium texture, its homogeneity and leanness, and its uniform colouring (red in the lean part and pink in the fatty part).

Other characteristics distinguishing 'Coppa di Parma' from other *coppe* produced in neighbouring areas are the tenderness of the slice and the subtle use of spices used during curing. These characteristics are due to the short maturation period and the absence of detailed specifications as to the use of the spices; as a result, the 'Coppa di Parma' retains the taste and typical aroma of the pig meat and the slices are always tender.

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 reputation of 'Coppa di Parma' PGI is attested to by a copious bibliography of references and citations.

Documents from as far back as the end of the 17th century refer to 'Coppa di Parma' as 'bondiola' (cured shoulder of pork) or 'salame investito/insaccato' (wrapped/encased sausage). Travellers' notes from the early 1700s cite 'Coppa di Parma' as a typical local product. In a 1723 inventory it is stated that, to become a member of the guild of 'lardaroli' (meat curers), one had to possess a certain number of sausages and *bondiole*. 'Coppa di Parma' is also referred to in a document produced by officials from the meat-curers' guild (1750) and another dated 21 April 1764. Also from that period are contracts registered by the administrators of the Royal Household for the supply of food products to the royal kitchens. These provide concrete evidence of the quantities of *coppe* and *bondiole* consumed in the court of Duke Ferdinand I. From 1800, they show the volumes of *coppe* sold in the local markets. In 1940, the Province of Parma exported a total of 200 *coppe*.

'Coppa di Parma' PGI owes its special characteristics to a series of very precise links with the environment, taken in the broadest sense to include natural geographical and human factors affecting the animals, production techniques, the maturation conditions and, above all, how all these interact. There is clear continuity in the production of 'Coppa di Parma' PGI from its origins to the present day. The industrialisation of production took place after a phase of small-scale production that preserved unchanged the traditional characteristics of the product. The climate and the temperature and humidity of the air are typical of the Padano hills area in which 'Coppa di Parma' PGI historically originated. The raw materials and production ingredients come from an area that has in effect become defined and maintained over time through the respect of the traditions that have made the product so famous.

'Coppa di Parma' is one of the cured meat products most widely found in the geographical area and always features on the lists of products available to customers of the main meat-curing establishments there. Among the distinctive characteristics typically highlighted by producers in their advertising is the tenderness of the sliced ham — when cut, it must be tender and never dry, which shows that the short maturation periods have been observed and is a guarantee of its distinctive flavour. The tenderness of the meat means that 'Coppa di Parma' is used as an ingredient in savoury pies and filled pizzas, as shown by the fact that it is explicitly and prominently called for in some recipes. Also important to note is the fact that 'Coppa di Parma' is always present on the producers' stand at the main agri-food fairs in the area.

Reference to publication of the specification:

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

The Ministry launched the national objection procedure with the publication of the proposal for the for the recognition of the Protected Geographical Indication 'Coppa di Parma' in the *Gazzetta Ufficiale della Repubblica Italiana*.

The full text of the product specification is available:

— at the following site: http://www.politicheagricole.it/DocumentiPubblicazioni/Search_Documenti_Elenco.htm?txtTipoDocumento=Disciplinare%20in%20esame%20UE&txtDocArgomento=Prodotti%20di%20Qualit%E0>Prodotti%20Dop,%20Igp%20e%20Stg

or

— by going directly to the home page of the Ministry (<http://www.politicheagricole.it>) and clicking on 'Prodotti di Qualità' (on the left of the display) and then on 'Disciplinari di Produzione all'esame dell'UE [regolamento (CE) n. 510/2006]':