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⁽¹⁾ Text with EEA relevance.

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⁽¹⁾ Text with EEA relevance.

II

*(Information)*INFORMATION FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES
AND AGENCIES

EUROPEAN COMMISSION

Non-opposition to a notified concentration**(Case M.10593 – DUSSUR / SeAH / JV)****(Text with EEA relevance)**

(2022/C 139/01)

On 16 March 2022, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004 ⁽¹⁾. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- in the merger section of the ‘Competition policy’ website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/homepage.html?locale=en>) under document number 32022M10593. EUR-Lex is the online point of access to European Union law.

⁽¹⁾ OJ L 24, 29.1.2004, p. 1.

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾

28 March 2022

(2022/C 139/02)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,0966	CAD	Canadian dollar	1,3702
JPY	Japanese yen	135,93	HKD	Hong Kong dollar	8,5861
DKK	Danish krone	7,4393	NZD	New Zealand dollar	1,5838
GBP	Pound sterling	0,83643	SGD	Singapore dollar	1,4921
SEK	Swedish krona	10,4225	KRW	South Korean won	1 342,49
CHF	Swiss franc	1,0257	ZAR	South African rand	15,9925
ISK	Iceland króna	142,80	CNY	Chinese yuan renminbi	6,9862
NOK	Norwegian krone	9,5123	HRK	Croatian kuna	7,5735
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	15 737,77
CZK	Czech koruna	24,650	MYR	Malaysian ringgit	4,6238
HUF	Hungarian forint	374,13	PHP	Philippine peso	57,080
PLN	Polish zloty	4,7180	RUB	Russian rouble	
RON	Romanian leu	4,9483	THB	Thai baht	37,027
TRY	Turkish lira	16,2750	BRL	Brazilian real	5,2133
AUD	Australian dollar	1,4590	MXN	Mexican peso	21,9841
			INR	Indian rupee	83,4825

⁽¹⁾ Source: reference exchange rate published by the ECB.

NOTICES FROM MEMBER STATES

Update of reference amounts for the crossing of the external borders, as referred to in Article 6(4) of Regulation (EU) 2016/399 of the European Parliament and of the Council on a Union Code on the rules governing the movement of persons across borders (Schengen Borders Code)

(2022/C 139/03)

The publication of reference amounts for the crossing of the external borders, as referred to in Article 6(4) of Regulation (EU) 2016/399 of the European Parliament and of the Council of 9 March 2016 on a Union Code on the rules governing the movement of persons across borders (Schengen Borders Code), is based on the information communicated by the Member States to the Commission in conformity with Article 39 of the Schengen Borders Code.

In addition to the publication in the Official Journal, a monthly update is available on the website of the Directorate-General for Migration and Home Affairs.

REFERENCE AMOUNTS REQUIRED FOR THE CROSSING OF THE EXTERNAL BORDER FIXED BY NATIONAL AUTHORITIES**ESTONIA*****Replacement of the information published in OJ C 178, 28.5.2020, p. 3.***

Under Estonian law, aliens arriving into Estonia without a letter of invitation, shall upon request by a border guard official upon entry into the country provide proof of sufficient monetary means to cover the costs of his/her stay in and departure from Estonia. Sufficient monetary means for each allowed day is considered to be 0,2 times the monthly minimum salary implemented by the Government of the Republic, i.e. 130.80 EUR.

Otherwise the person inviting shall assume responsibility for the costs of the alien's stay in and departure from Estonia.

List of previous publications

- | | |
|------------------------------|------------------------------|
| OJ C 247, 13.10.2006, p. 19. | OJ C 56, 26.2.2013, p. 13. |
| OJ C 77, 5.4.2007, p. 11. | OJ C 98, 05.04.2013, p. 3. |
| OJ C 153, 6.7.2007, p. 22. | OJ C 269, 18.09.2013, p. 2. |
| OJ C 164, 18.7.2007, p. 45. | OJ C 57, 28.2.2014, p. 2. |
| OJ C 182, 4.8.2007, p. 18. | OJ C 152, 20.5.2014, p. 25. |
| OJ C 57, 1.3.2008, p. 38. | OJ C 224, 15.7.2014, p. 31. |
| OJ C 134, 31.5.2008, p. 19. | OJ C 434, 4.12.2014, p. 3. |
| OJ C 331, 31.12.2008, p. 13. | OJ C 447, 13.12.2014, p. 32. |
| OJ C 33, 10.2.2009, p. 1. | OJ C 38, 4.2.2015, p. 20. |
| OJ C 36, 13.2.2009, p. 100. | OJ C 96, 11.3.2016, p. 7. |
| OJ C 37, 14.2.2009, p. 8. | OJ C 146, 26.4.2016, p. 12. |
| OJ C 98, 29.4.2009, p. 11. | OJ C 248, 8.7.2016, p. 12. |
| OJ C 35, 12.2.2010, p. 7. | OJ C 111, 8.4.2017, p. 11. |
| OJ C 304, 10.11.2010, p. 5. | OJ C 21, 20.1.2018, p. 3. |
| OJ C 24, 26.1.2011, p. 6. | OJ C 93, 12.3.2018, p. 4. |
| OJ C 157, 27.5.2011, p. 8. | |
| OJ C 203, 9.7.2011, p. 16. | |
| OJ C 11, 13.1.2012, p. 13. | |
| OJ C 72, 10.3.2012, p. 44. | |
| OJ C 199, 7.7.2012, p. 8. | |
| OJ C 298, 04.10.2012, p. 3. | |

OJ C 153, 2.5.2018, p. 8.

OJ C 186, 31.5.2018, p. 10.

OJ C 264, 26.07.2018, p. 6.

OJ C 366, 10.10.2018, p. 12.

OJ C 459, 20.12.2018, p. 38.

OJ C 140, 16.4.2019, p. 7.

OJ C 178, 28.5.2020, p. 3.

OJ C 102, 24.3.2021, p. 8.

OJ C 486, 3.12.2021, p. 26.

Winding-up proceedings**Decision to open bankruptcy proceedings for ‘Societatea de Asigurare-Reasigurare City Insurance SA’**

(Publication in accordance with Article 14 of Directive 2001/17/EC of the European Parliament and of the Council on the reorganisation and winding-up of insurance undertakings (Article 280 of Directive 2009/138/EC of the European Parliament and of the Council on the taking-up and pursuit of the business of Insurance and Reinsurance)

(2022/C 139/04)

Insurance undertaking	‘Societatea de Asigurare-Reasigurare City Insurance S.A’ with its registered office in Bucharest, sector 1, str. Emanoil Porumbaru, nr. 93-95, CP 011424, registered at the Trade Register Office under No J40/3150/1998, sole registration code 10392742, registered in the Registrar of Insurance under No RA-008 on 10 April 2003.
Date, entry into force and nature of decision	Decision No 1148/17.09.2021 on the withdrawal of the operating licence of ‘City Insurance S.A’, the declaration of its insolvency and the submission of an application for initiation of bankruptcy proceedings against it; Interim Ruling No 507 of the Court of Bucharest of 9 February 2022 on the initiation of bankruptcy proceedings against the company ‘City Insurance S.A.’
Competent authorities	‘Autoritatea de Supraveghere Financiară’ (ASF) [Financial Supervisory Authority], with its head office at Splaiul Independenței No 15, Sector 5, Bucharest, Romania
Supervisory authority	‘Autoritatea de Supraveghere Financiară’ (ASF) [Financial Supervisory Authority], with its head office at Splaiul Independenței No 15, Sector 5, Bucharest, Romania
Liquidator appointed	Court-appointed liquidator – CITR Filiala Cluj Contact details of the court-appointed liquidator: Bucharest, Strada Gara Herăstrău, nr. 4, Green Court, etaj 3, sector 2
Applicable law	Romania Government Emergency Order No 93/2012 on the establishment, organisation and functioning of the Financial Supervisory Authority, approved with amendments by Law No 113/2013, as amended; Law No 503/2004 on financial recovery, bankruptcy, and voluntary dissolution and winding-up in the insurance business, republished; Law No 237/2015 on the authorisation and supervision of insurance activities, as amended; Law No 85/2014 on insolvency prevention and insolvency proceedings, as amended.

V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION
POLICY

EUROPEAN COMMISSION

Prior notification of a concentration
(Case M.10636 – COVÉA / PARTNERRE)
Candidate case for simplified procedure

(Text with EEA relevance)

(2022/C 139/05)

1. On 21 March 2022, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾.

This notification concerns the following undertakings:

- Covéa Coopérations ('Covéa', France) controlled by Covéa SGAM (France),
- PartnerRe Ltd ('PartnerRe', Bermuda), controlled by Exor N.V. (Netherlands).

Covéa will acquire within the meaning of Article 3(1)(b) of the Merger Regulation sole control of the whole of PartnerRe.

The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned:

- Covéa is a mutual group headquartered in France active in life and non-life insurance, and to a minor extent in reinsurance, insurance distribution and asset management,
- PartnerRe is a global reinsurance company headquartered in Bermuda.

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of the Merger Regulation. However, the final decision on this point is reserved.

Pursuant to the Commission Notice on a simplified procedure for treatment of certain concentrations under Council Regulation (EC) No 139/2004 ⁽²⁾ it should be noted that this case is a candidate for treatment under the procedure set out in the Notice.

4. The Commission invites interested third parties to submit their possible observations on the proposed operation to the Commission.

Observations must reach the Commission not later than 10 days following the date of this publication. The following reference should always be specified:

M.10636 – COVÉA / PARTNERRE

⁽¹⁾ OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

⁽²⁾ OJ C 366, 14.12.2013, p. 5.

Observations can be sent to the Commission by email, by fax, or by post. Please use the contact details below:

Email: COMP-MERGER-REGISTRY@ec.europa.eu

Fax +32 22964301

Postal address:

European Commission
Directorate-General for Competition
Merger Registry
1049 Bruxelles/Brussel
BELGIQUE/BELGIË

Prior notification of a concentration
(Case M.10642 – CENTRAL / SIGNA / SELFRIDGES)
Candidate case for simplified procedure

(Text with EEA relevance)

(2022/C 139/06)

1. On 21 March 2022, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾.

This notification concerns the following undertakings:

- Harg Central Department Store Limited ('Central', Thailand),
- SIGNA Holding GmbH ('SIGNA', Austria),
- SFP Holdings Limited, Selfridges Manchester Limited and SHEL Holdings Europe Limited (together 'Selfridges', UK), controlled by Selfridges Group Limited (Canada).

Central and SIGNA will acquire within the meaning of Article 3(1)(b) of the Merger Regulation joint control over Selfridges.

The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned:

- Central: is active worldwide in real estate, retailing, hospitality and restaurants primarily in Southeast Asia. In the EU, Central is active in the retail sector in Italy with the banner 'la Rinascente', in Germany with the banner 'The KaDeWe Group' and in Denmark with the banner 'Illum'. It also conducts property development activities in Germany, Denmark and Italy,
- SIGNA: is primarily active in two business areas: retail trade and real estate. In retail trade, it operates a chain of non-food products stores in Germany ('GALERIA') and in Belgium ('INNO'). It also owns specialised brick and mortar shops of sporting goods, as well as a number of online shops with the banners 'SportScheck' and 'SIGNA Sports United Group'. Further, it operates furniture stores in Austria, as well as two online furniture shops ('kika' and 'Leiner'). In real estate, SIGNA focuses on purchase, rent, lease and management of land and buildings as well as project development. It owns real estate properties primarily in Austria, Germany, Northern Italy and Switzerland. It also operates luxury hotels in Austria and Italy,
- Selfridges: is primarily active in the retail of non-food products including beauty products, womenswear, menswear, childrenswear, footwear, accessories and homewares. Selfridges's retail business comprises three separate operating banners: 'Selfridges', 'De Bijenkorf' and 'Brown Thomas and Arnotts' with stores located in the UK, Ireland and The Netherlands, associated digital platforms, and owned real estate holdings in the UK and Ireland.

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of the Merger Regulation. However, the final decision on this point is reserved.

Pursuant to the Commission Notice on a simplified procedure for treatment of certain concentrations under Council Regulation (EC) No 139/2004 ⁽²⁾ it should be noted that this case is a candidate for treatment under the procedure set out in the Notice.

4. The Commission invites interested third parties to submit their possible observations on the proposed operation to the Commission.

Observations must reach the Commission not later than 10 days following the date of this publication. The following reference should always be specified:

M.10642 – CENTRAL / SIGNA / SELFRIDGES

⁽¹⁾ OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

⁽²⁾ OJ C 366, 14.12.2013, p. 5.

Observations can be sent to the Commission by email, by fax, or by post. Please use the contact details below:

Email: COMP-MERGER-REGISTRY@ec.europa.eu

Fax +32 22964301

Postal address:

European Commission
Directorate-General for Competition
Merger Registry
1049 Bruxelles/Brussel
BELGIQUE/BELGIË

OTHER ACTS

EUROPEAN COMMISSION

Publication of an application for approval of an amendment, which is not minor, to a product specification 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

(2022/C 139/07)

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⁾ within three months from the date of this publication.

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**'Prosciutto di San Daniele'****EU No: PDO-IT-0065-AM01 – 24.4.2020****PDO (X) PGI ()****1. Applicant group and legitimate interest**

Consorzio del Prosciutto di San Daniele
Via Ippolito Nievo, 19
33038 San Daniele del Friuli (UD)
ITALIA

Tel. +39 0432957515

Email: info@prosciuttosandaniele.it

The Consorzio del Prosciutto di San Daniele ['Prosciutto di San Daniele' Protection Association] is entitled to submit an amendment application in accordance with Article 13(1) of Ministry of Agricultural, Food and Forestry Policy Decree No 12511 of 14 October 2013.

2. Member State or Third Country

Italy

3. Heading in the product specification affected by the amendment(s)

- Name of product
- Description of product
- Geographical area
- Proof of origin
- Method of production
- Link

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

- Labelling
- Other: control

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 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)

5.1. Editorial change

The title of the product specification (*Prosciutto di San Daniele (Protected Designation of Origin): General Specification*) has been changed to *Product Specification for the Protected Designation of Origin “Prosciutto di San Daniele”*. The table of contents, the annexes to the product specification and the preamble, entitled *Introduction and methodology*, have been deleted.

5.2. Amendment of a critical element: Name of product

Sections A and B of the product specification (respectively entitled *Name of the product covered by the designation of origin* and *Description of the product, stating the raw materials and main organoleptic, chemical and physical characteristics* – hereinafter shortened to *Description of product*), which defined the product referred to by the protected name, have been restructured into Article 1 (*Name*) and Article 5.4 (*Steps in the processing of “Prosciutto di San Daniele”*).

References to the name “Prosciutto di San Daniele del Friuli” have been removed as this name was not included in the application made by Italy under Article 17 of Council Regulation (EEC) No 2081/1992 or the ensuing registration via Commission Regulation (EC) No 1107/1996 and the corrigendum published in the *Official Journal of the European Union* on 4 March 2015. Moreover, all references to national and EU legislation have been removed as they are obsolete and unnecessary.

5.3. Editorial change

The list of reference documents relating to Section A of the product specification has been deleted.

5.4. Editorial change: Geographical area, Method of production, Description of product

The description of the geographical area in which the pigs to be used to make “Prosciutto di San Daniele” have to be farrowed, reared and slaughtered provided in Section B of the previous version of the product specification (*Description of product*) and point 4 of the single document has been amended to specify that the carcasses must also be cut in that area, as is already the case in practice. All of this information now forms part of Article 3 (*Production area*). This does not affect point 3.4 of the single document because that refers to the stages of the “Prosciutto di San Daniele” production process starting with the trimming of the fresh legs of pork that have already been cut.

The information on the ban on the use of boars and sows provided in Section B of the previous version of the product specification (*Description of product*) has been amended by removing the requirement that pigs be “in perfect health when they are slaughtered and fully bled out”, as this is already mandatory for health and hygiene reasons, and introducing a calculation method to make it easier to work out a pig's age. This information can now be found in Articles 5.1 (*Genetic characteristics*) and 5.3 (*Slaughter and cutting*). Point 3.3 of the single document has merely been restructured without changing the contents.

The requirement that the distal part of the leg (trotter) be left on “Prosciutto di San Daniele” until the ham is branded with the logo, until now included in Section B of the product specification (*Description of product*), has been reworded and now comes under Article 2 (*Description of product*). The text is now clearer as to how long the trotter has to be left on the ham during processing.

5.5. *Amendment of a non-critical element: Method of production*

The information on the raw material – i.e. pigs’ hind legs – and the description of the carcass-cutting stage of the preparation process, found in Section B of the previous version of the product specification (*Description of product*) and point 3.3 of the single document, have been amended and can now be found in Article 5.1 (*Genetic characteristics*) and 5.3 (*Slaughter and cutting*). A new rule has also been added, limiting the amount of exposed muscle to 8 centimetres from the tip of the thighbone.

This amount of exposed muscle measured from the tip of the thighbone is a quality indicator for accurately gauging whether a leg of pork has been correctly cut. This new limitation does not entail any change to the final product.

A summary of the rules for cutting legs of pork has been added to point 3.3 of the single document.

5.6. *Amendment of a non-critical element: Method of production*

The following has been added to Article 5.3 (*Slaughter and cutting*) and point 3.3 of the single document: “Trotter-free legs of pork weighing between 12 kg and 17 kg may be processed into hams only when they are intended for certain non-EU countries that do not allow the trotter to be left attached.”

This amendment permits the processing of trotter-free legs of pork into “Prosciutto di San Daniele” when the ham is to be exported to certain non-EU countries – such as the USA and Australia – with health and hygiene legislation that requires the removal of the trotter. The weight requirements for trotter-free legs are the same as those established in the product specification, adjusted for the removal of the trotter, which weighs around 500 g, i.e. the minimum weight is reduced from 12,5 kg to 12 kg and the maximum weight is reduced from 17,5 kg to 17 kg.

5.7. *Amendment of a critical element: Method of production*

The description of the parameters of the fresh legs of pork used to make “Prosciutto di San Daniele” provided in Section B of the previous version of the product specification (*Description of product*) and point 3.3 of the single document can now be found in Article 5.3 (*Slaughter and cutting*) and has been amended as described below, with the addition of a new maximum weight requirement.

The minimum weight of fresh legs of pork has been changed from 11 kg to 12,5 kg because, throughout Europe and in Italy in particular, the pigs being reared and the resulting carcasses have been getting heavier. The reasons for this are genetic improvements in breeds and better farming practices (hygiene and sanitation, animal welfare and nutrition). Legs of pork weighing between 11 and 12,5 kg are no longer used to make “Prosciutto di San Daniele” because there are much fewer of them available on the market.

The maximum permitted weight of fresh legs of pork used to make “Prosciutto di San Daniele” has been changed to 17,5 kg. Normal growth, correct development and good pork carcass quality are all still ensured up to this new maximum weight.

The thickness of the fat found around the outside of a trimmed fresh leg of pork, measured vertically from the tip of the thighbone and including the hide, has been changed from 15 mm to 17 mm. Surface fat thickness is an indication of quality of the fresh leg of pork, allowing hams to be cured for a long time. Because heavier legs of pork are now being used, this parameter has had to be adjusted to ensure that the resulting hams have a layer of surface fat that is suitably thick and in good proportion to the lean meat.

The same changes have also been made to point 3.3 of the single document.

5.8. *Amendment of a non-critical element: Method of production*

The rules on storing fresh legs of pork once cut, as provided in Section B of the previous version of the product specification (*Description of product*) and point 3.3 of the single document, have been amended and can now be found in Article 5.3 (*Slaughter and cutting*). The requirements for storing fresh legs of pork have merely been rewritten but their actual content has not changed apart from the time from slaughter to processing: rather than “the product may not be made from fresh legs of pork obtained from pigs slaughtered within the last 24 hours or more than 120 hours ago”, the rule now reads “not more than 5 (five) days from the date of slaughter”.

This amendment removes the restriction on processing fresh legs of pork in the first 24 hours after slaughter, as does not constitute an actual technological need in the interests of either production or health and hygiene. This rule merely reflected the fact that abattoir refrigeration facilities were less efficient in 1993, when the product specification was drawn up, than they are today.

5.9. *Editorial change: Description of product*

The description of the physical and organoleptic characteristics of “Prosciutto di San Daniele” once the curing process is complete, provided in Section B of the previous version of the product specification (*Description of product*) and point 3.2 of the single document, has been moved to Article 2 (*Description of product*) and partially reworded to provide fuller and more precise details of the characteristics of “Prosciutto di San Daniele”, while retaining the product description and details of the link with the environment in full. Similar changes have been made to point 3.2 of the single document. These amendments are purely editorial and have no impact on content.

5.10. *Amendment of critical elements: Description of product*

The chemical characteristics of fully cured “Prosciutto di San Daniele” described in Section B of the previous version of the product specification (*Description of product*) and point 3.2 of the single document can now be found in Article 2 (*Description of product*) and have been amended as described below.

Whereas the text previously stated that “the ratio between the percentage sodium chloride content and the percentage moisture content (expressed as numbers and multiplied by 100) must not be less than 7,8 or more than 11,2”, it now reads: “The salt (sodium chloride) content must not be less than 4,3 % or more than 6,0 %”. This amendment makes it possible to assess sodium chloride on a stand-alone basis with minimum and maximum limits, as is already the case for moisture. The limits that have been established allow low-salt hams to be made, in line with World Health Organization recommendations. The values defined do not alter the finished product or the organoleptic properties of the ham; instead, they make it possible to precisely pinpoint any excess or deficit in salt content.

The rule that “the ratio between the percentage moisture content and the percentage total protein content must be between 1,9 and 2,5” has been deleted. This parameter has proven ineffective for the purpose of checking ham quality, since protein content as assessed in a muscle with no surface fat is of little scientific significance.

The definition of the proteolysis index (“trichloroacetic acid (TCA)-soluble nitrogen as a percentage of total nitrogen”) has been deleted because this is common knowledge. This text has therefore been brought into line with the format used for the other physical and chemical parameters.

A new limit has been introduced: “Water activity (a_w) must not exceed 0,930”. Water activity is an analytical parameter that is useful for gauging the microbiological stability of “Prosciutto di San Daniele”. Checking water activity is a health and hygiene measure used internationally, with the same limit of 0,930, and is also a valid way of certifying that the ham is suitable for export to certain non-EU countries. This amendment does alter the characteristics of the ham in any way.

All of these amendments make it possible to check in more detail that “Prosciutto di San Daniele” has the required chemical characteristics when the ham is branded with the logo and/or another means of identification is affixed to it. The same changes have also been made to point 3.2 of the single document.

5.11. *Amendment of critical elements: Description of product*

The characteristics applicable to products intended for presentation as pre-packaged slices have been added to Article 2 of the product specification (*Description of product*) and point 3.2 of the single document.

The specifications for sliced ham are more restrictive than those for whole ham because pre-packaged sliced “Prosciutto di San Daniele” is more vulnerable to potential deteriorations in quality at the marketing stage.

The following new requirements have been added for “Prosciutto di San Daniele” intended for slicing: it must have been cured for “at least 430 days”; there must be “no localised brown or yellowish marks when cut” (this visual parameter enables the accurate identification of a defect in the appearance of the sliced ham sold in plastic tray packaging); moisture content must now be “not less than 62 %”; and a new parameter of “water activity (aw) not exceeding 0,920” has been added. These amendments are necessary to guarantee the organoleptic properties, quality and microbiological stability of sliced pre-packaged “Prosciutto di San Daniele”, which needs to be “tender” but also sufficiently dry.

5.12. *Amendment of critical elements: Description of product*

The rules about the weight of “Prosciutto di San Daniele” provided in Section B of the previous version of the product specification (*Description of product*) and point 3.2 of the single document can now be found in Article 2 (*Description of product*) and have been amended as described below.

The minimum weight of “Prosciutto di San Daniele” once processing is complete has been changed from “never less than 7,5 kg” to “weight not less than 8,3 kg”. This minimum weight is linked to the minimum weight of the fresh legs of pork at the start of processing, which lose approximately 30 % of their initial weight through dehydration during the ham-making process.

A maximum weight of “Prosciutto di San Daniele” once processing is complete – “not exceeding 12,8 kg” – has also been introduced. This maximum limit is linked to the maximum weight of the fresh legs of pork at the start of processing, which undergo weight loss of approximately 30 % through dehydration during the ham-making process.

The text now also specifies that the ham is weighed when it is being branded with the logo and/or having another means of identification affixed to it. These amendments make it possible to exclude hams that have not dried out sufficiently by the time processing is complete.

5.13. *Editorial change: Labelling*

The description of the ways of presenting “Prosciutto di San Daniele” provided in Section B of the previous version of the product specification (*Description of product*) has been amended and now comes under Articles 8.1 (*Presentation and sale*) and 8.2 (*Reproducing the logo and using the denomination*). This information can also be found in point 3.6 of the single document. This text has been rewritten without changing its content, clarifying the ways in which “Prosciutto di San Daniele” is presented and eliminating irrelevant detail.

5.14. *Editorial change: Geographical area*

Changes have been made to the description of the area in which the sliced product can be packaged according to Section B of the previous version of the product specification (*Description of product*) and to the information on the production area and the description of the pig-rearing techniques that must be practised in order to guarantee the traditional qualities of “Prosciutto di San Daniele” previously found in Section C (*Definition of the geographical area and compliance with the conditions laid down in Article 2(4)* – hereinafter shortened to *Geographical area*). This information can now be found in Articles 3 (*Production area*) and 5.2 (*Pig-rearing*) and has been amended to improve clarity while maintaining the same content. The same changes have been made to points 3.4, 3.5 and 4 of the single document, which now also give the reasons for restricting slicing and the packaging of sliced ham to the geographical area. The rule on where production facilities have to be located has not been changed, but it is now stressed that the different stages of producing “Prosciutto di San Daniele” must take place in the geographical area. The rule on where farms and abattoirs have to be located have not changed: the pigs have to have been farrowed, reared and slaughtered and their carcasses cut in the geographical area.

5.15. *Amendment of critical elements: Method of production*

The information on authorised pig breeds provided in Section C of the previous version of the product specification (*Geographical area*) and point 3.3 of the single document can now be found in Article 5.1 (*Genetic characteristics*) and has been amended as described below.

The information on the origin of raw materials relating to the genetic types of breeders – both dams and sires – has been made even clearer. The text now gives precise details of all possible crossbreeding combinations and is more restrictive than the previous version of the product specification, which stated that “other breeds, crosses and hybrids are accepted provided that they are the result of a selection or cross-breeding programme that meets the requirements of the Italian Herd Book for heavy pigs”.

The genetic types of pigs from which “Prosciutto di San Daniele” can be made are now immediately clear, and the text now specifies – and includes a table illustrating – the only possible crossbreeding combinations permitted. To ensure maximum clarity and transparency, point 3.3 of the single document has also been amended to give the full list of genetic characteristics required of pigs.

The amended text provides that an assessment of the breed and genetic type of both dam and sire is necessary to check that they are compatible with the selection of the three reference breeds in the Italian Herd Book. As dams also make an important genetic contribution, the sow must now also be assessed to ensure that the traditional characteristics are maintained.

Reference is now made to the list of approved genetic types in order to improve control over the production chain. This list will be published and kept up to date by the Ministry of Agricultural, Food and Forestry Policy.

The breeds formerly referred to as “Large White”, “Landrace as improved by the Italian Herd Book” and “Duroc as improved by the Italian Herd Book”, are now referred to as “Italian Large White”, “Italian Landrace” and “Italian Duroc” in the new version of the product specification. The meaning remains the same.

5.16. *Editorial change: Method of production*

The information on certain types of pig that cannot be used provided in Section C of the previous version of the product specification (*Geographical area*) and point 3.3 of the single document can now be found in Article 5.1 (*Genetic characteristics*). This information has been amended to remove generic references to the proscribed pigs' genetic characteristics, given that the text now contains a list of the approved genetic types and permitted mating combinations. This is merely a structural change – the rules on what is not permitted remain the same.

5.17. *Critical change: Method of production*

The rules excluding certain weights of pig found in Section C of the previous version of the product specification (*Geographical area*) and point 3.3 of the single document can now be found in Article 5.3 (*Slaughter and cutting*) and have been amended as described below.

This amendment clarifies the generic concepts of “high weights” and “heavy pigs” used in the previous version, establishing a carcass weight range (in kg). The text no longer refers to an “average batch weight (live weight) of 160 kg (plus or minus 10 %)” but rather a “carcass weight ranging from a minimum of 110,1 kg to a maximum of 168 kg”.

In this amendment, the reference to the average live weight of a batch of pigs has been removed and been replaced by the parameter of individual carcass weight, checked objectively and precisely for each pig at slaughter. This change makes it possible to check more precisely that each pig slaughtered meets the eligibility requirements; there has been no change to the characteristics that pigs are required to have to be used as raw material. The aim behind this amendment is to make raw material quality even more uniform, also limiting the possibility of variation in the weight of pigs and the resulting carcasses and legs of pork.

Point 3.3 of the single document no longer requires an “average weight per batch (live weight) of 160 kg plus or minus 10 %”; this has been replaced by a specific weight requirement applicable to each pig carcass.

5.18. *Critical change: Method of production*

The information on the pigs' diet provided in Section C of the previous version of the product specification (*Geographical area*) and point 3.3 of the single document can now be found in Article 5.2 (*Pig-rearing*) and has been amended as described below.

At least 50 % of the pigs' annual dry matter intake must be produced in the geographical area. In accordance with Article 1 of Commission Delegated Regulation (EU) No 664/2014, the feed raw materials come from the geographical area in which the pigs used to make "Prosciutto di San Daniele" are raised. The quality characteristics of those raw materials are ideal for ensuring that pigs eat a good, healthy diet.

The qualities of "Prosciutto di San Daniele" and its link to the defined area are, in any case, guaranteed by the minimum 50 % presence on an annual basis of dry matter in the feed ration, made up, in varying proportions, of cereals such as maize, maize grain meal and/or corn cob meal, sorghum, barley, wheat and triticale, but also minor cereals, peas and other by-products of wheat processing.

Following the amendment, the feed rules are now structured in the chronological order of the different rearing stages, with the permitted raw materials shown in a single table.

Point 3.3. of the single document has also been amended to include a detailed description of the permitted raw materials, as well as specifying that, in accordance with Article 1 of Regulation (EU) No 664/2014, at least 50 % of the pigs' annual dry matter intake must come from the geographical area in which they are reared, because, for climate-related and commercial reasons, it is not always technically possible to obtain the raw materials locally. Even so, quality and the link with the local area are guaranteed.

The first rearing stages, up to a live weight of 40 kg, do not influence the final characteristics of "Prosciutto di San Daniele". During those stages, pigs are to be fed with all the raw materials permitted by current legislation in order to ensure that their nutritional, animal welfare and health needs are met.

The feed table shows the raw materials permitted in the subsequent stages – growing and finishing – which have been amended as follows:

The terminology used for the feed materials has been brought into line with Commission Regulation (EU) No 68/2013 on the Catalogue of feed materials, as amended by Commission Regulation (EU) 2017/1017. This revision of the terminology was necessary to give a clearer indication of the type of raw material being referred to.

The list of raw materials permitted for feeding pigs and the associated requirements have been revised as follows:

- Deseeded carob pods, meat meal, protein lysates, oats, dried potato, cassava, ensiled pressed beet pulp, sesame oil meal, copra meal, and distillation by-products together with whey or buttermilk have been removed because they are barely grown in the pig-rearing area, or no longer grown at all, because they have been banned by new legislation (meat meal), because they are difficult to find, because they are of poor nutritional quality, or because their use is avoided for technical and quality-oriented reasons. This amendment removes the possibility of using raw materials from outside the rearing area that have fallen out of use or are used only in negligible amounts, replacing them with other raw materials from the local area. The link with the geographical area is strengthened as a result, with no impact on the quality of the finished ham.
- The following raw materials have been added: maize silage (now added to finishers' diet too), maize gluten meal and/or corn gluten feed (now added to finishers' diet too), whole ear maize meal, distillers' dried grains and solubles (now added to finishers' diet too), rapeseed meal, lipids with a melting point above 36 °C (now added to finishers' diet too) and roasted whole soya beans and/or soya expeller (added to growers' diet only).

This amendment was necessary because these raw materials are grown in the area in which the pigs are raised – often by the pig farmers themselves – and also because, thanks to research and genetic improvement, their nutritional values have improved. They also strengthen the link between "Prosciutto di San Daniele" and the geographical area.

- Changes have been made to the permitted quantities of the following raw materials: buttermilk (growers only), maize gluten meal and/or corn gluten feed, maize, sorghum, barley, wheat, triticale, dehydrated beet pulp, lucerne (high temperature dried), products obtained during extraction of soya beans, products obtained during extraction of sunflower seeds, peas, and other legume seeds.

This amendment has been made considering the availability of these raw materials in the production area and scientific findings obtained by the feed industry over the last decade. The amounts have been increased because these are feed ingredients that have always been the foundation of the pigs' traditional diets and because they are generally grown – often by the pig farmers for their own use – in the geographical area. They also help to improve the pigs' fibre intake and vital functions. The use of these materials in greater quantities does not alter the qualities of the PDO product, but it does strengthen the link with the area.

- The tolerance of 10 % applicable to the quantities of the different raw materials contained in feed has been adjusted in reference to Article 17(2)(b) of Regulation (EC) No 767/2009, bringing the text into line with current legislation on feeding livestock.
- The following new limits have been introduced in this amendment: the amount of crude fat from products obtained during extraction of soya beans, sunflower seeds and rapeseed cannot exceed 2,5 % of daily dry matter intake, and fat content is capped at 5 % of daily dry matter intake. These limits result in good-quality fat coverage on the legs of pork.

5.19. *Non-critical change: Method of production*

The definition of the stages in pig-rearing established in Section C of the previous product specification (*Geographical area*) can now be found in Article 5.2 (*Pig-rearing*) and has been amended as described below.

The maximum duration of the suckling piglet stage has changed from 30 to 28 days, as laid down in Council Directive 2008/120/EC, Annex I, Chapter II, point C.

The duration of the weaner stage has increased from 80 days to 3 months and a maximum weight – 40 kg – is now given for weaners. These two parameters, which must both be complied with simultaneously, ensure the gradual and balanced growth of pigs at this stage, which is one of the key characteristics of the rearing of “heavy” pigs in the production area.

The grower stage now ends at 5 months at the latest in order to ensure balanced growth prior to the finisher stage. The maximum weight of pigs at the end of the grower stage has also been increased from 80 kg to 85 kg, based on developments in genetics and nutrition and the application of animal welfare standards which have brought generalised improvement in pigs' capacity for growth.

The text no longer gives a weight range for the finisher stage, instead specifying the exact weight of pig carcasses for the next stage in the process – slaughter.

5.20. *Editorial change: Method of production*

The information on carcass classification and animal welfare provided in Section C of the previous product specification (*Geographical area*) can now be found in Articles 5.2 (*Pig-rearing*) and 5.3 (*Slaughter and cutting*) and has been amended by deleting the general provisions on animal welfare and farm infrastructure because they can already be found in EU legislation (Council Directive 2008/120/EC).

5.21. *Editorial change: Proof of origin*

Changes have been made to the information on the control of farms provided in Section C of the previous product specification (*Geographical area*). This information can now be found in Article 4 (*Proof of origin*) and the text has been revised without changing the content. It now identifies all the categories of operators along the chain in order to ensure tracking and traceability for “Prosciutto di San Daniele”.

5.22. *Non-critical change: Labelling*

The information on the marking of pigs provided in Section C of the previous version of the product specification (*Geographical area*) and point 3.6 of the single document can now be found in Article 5.2 (*Pig-rearing*) and has been amended as described below.

The deadline for slap-marking has been changed from “30 days” to “by weaning” in order to ensure that the raw material can be traced back to the herd in which the pig was farrowed.

To improve the enforcement of the product specification, a description of the information that the slap mark of the herd of origin needs to contain has been added. The tools currently being used already comply with these new specifications.

A reference table showing which letter should be used to represent the month of farrowing – information that must be included in the slap mark – has been added to ensure maximum clarity and transparency in the tracking and traceability of “Prosciutto di San Daniele”.

The possibility of using other means of identification in addition to or instead of slap-marking has been added to account for developments in technology.

The rule for working out a pig's age in months has been clarified, ensuring that it is possible to check that the limitations relating to the different stages of rearing are being respected without any room for doubt.

The reference to the farmer's markings has been removed from point 3.6 of the single document as this relates to controls and the traceability system and not to the labelling of the product.

5.23. *Editorial change: Control*

Changes have been made to the information on the control system in place for transfers of pigs, markings and certificates provided in Section C of the previous product specification (*Geographical area*). This information can now be found in Article 4 (*Proof of origin*). The new text identifies all categories of operators along the chain in order to ensure tracking and traceability for “Prosciutto di San Daniele”.

5.24. *Non-critical change: Labelling*

The information on the stamping of legs of pork at the abattoir provided in Section C of the previous version of the product specification (*Geographical area*) and point 3.6 of the single document can now be found in Article 5.3 (*Slaughter and cutting*) and has been amended as described below.

The amendment improves clarity by replacing the terms “the farmer's marking” with “slap-marking of origin” and “the abattoir's indelible stamp” with “abattoir identification stamp”.

To improve the enforcement of the product specification, the requirements for the abattoir identification stamp are now described more clearly. The stamps currently in use at abattoirs already meet these requirements. The possibility of using other means of identification in addition to or instead of the abattoir identification stamp has been added to account for developments in technology.

The reference to the abattoir stamp has been removed from point 3.6 of the single document as this relates to checks and the traceability system and not to the labelling of the product.

5.25. *Editorial change: Method of production*

The information relating to cutting facilities provided in Section C of the previous product specification (*Geographical area*) can now be found in Article 5.3 (*Slaughter and cutting*) and has been amended to make it clear that carcasses may also be cut at dedicated meat-cutting facilities registered with the control system, as was already the case under the previous version.

5.26. *Editorial change: Geographical area*

The maps of the geographical area provided in Section C (*Geographical area*) of the previous product specification and the list of reference documents relating to that section have been deleted.

5.27. Editorial change: link

Changes have been made to Section D of the previous version of the product specification (*Product origin in relation to the geographical area*), condensing the contents while maintaining the essential historical details. This information can now be found in Article 6 (*Link with the environment*).

5.28. Editorial change: Method of production

The information on the different stages of the production process found in section E of the previous product specification (*Method of production*) can now be found in Article 5.4 (*Steps in the processing of "Prosciutto di San Daniele"*) and has been amended to include a list of the different steps involved in the process of making "Prosciutto di San Daniele", which now also include the processes of "stamping with the curing start date" and "branding with the logo", which were already provided for in the previous version. The Italian term used to refer to the stage of hanging the hams to dry has been changed from *stagionatura* ["ageing" or "maturing"] to *affinamento* ["refinement"] in order to identify this exact step in processing without any ambiguity.

5.29. Non-critical change: Method of production

The information on the setting-aside, chilling and trimming stages of the production process found in section E of the previous product specification (*Method of production*) can now be found in Article 5.4 (*Steps in the processing of "Prosciutto di San Daniele" – Setting aside, chilling and trimming*) and has been amended as described below.

The maximum time limit for delivering legs of pork from the abattoir to the curing facility has been changed from "120 hours" to the equivalent "5 days".

Placing the legs of pork in a cold store before curing has been made optional. This amendment takes account of improvements in the performance of chilling equipment at abattoirs and on board vehicles.

The possibility of re-trimming a trimmed ham has now been made explicit. This process does not alter the characteristics of the finished product.

A rule has been introduced whereby curing facilities registered in the control system are forbidden from working with legs of pork with the trotter still attached that have not been approved for the PDO ham-making process. This measure is necessary to ensure a clear separation between 'Prosciutto di San Daniele' and other similar products at production facilities to facilitate tracking aimed at preventing fraudulent use of the PDO.

5.30. Non-critical change: Method of production

The information on the salting and pressing stages of the production process found in section E of the previous product specification (*Method of production*) can now be found in Article 5.4 (*Steps in the processing of "Prosciutto di San Daniele" – Salting and pressing*) and has been amended as described below. None of these changes affect the qualities of the finished product.

The amendment introduces the possibility of a shorter salting period than 'one day per kilogram of weight' when the 'master curer', based on experience of actual salting/desalting times or the moisture content or weight of the legs of pork, judges that the salting stage has lasted long enough to give the ham the typical characteristics of 'Prosciutto di San Daniele'.

The generic reference to 'high humidity' has been replaced with the specification that humidity must be 'at least 65 %'.

The temperature range has been increased from '0-3 °C' to '0-5 °C' because the previous values were very restrictive and could be breached when accessing the cold store. This does not affect the actual temperature of the legs of pork.

The repetition of massaging and pressing the meat no longer has to take place 'halfway through the pre-established salting period', as this requirement that massaging take place at the exact halfway point of the salting period is difficult to comply with and lacks technical justification. Pressing can now be performed by massaging the legs of pork several times and/or by applying constant pressure; this choice is left to the discretion of the 'master curer', who, drawing from experience, is able to gauge the best method based on the product's characteristics.

In the interests of clarity, humidity and temperature conditions have been specified for the cold stores in which pressing takes place.

5.31. *Non-critical change: Method of production*

The information on the resting stage of the production process found in section E of the previous product specification (*Method of production*) can now be found in Article 5.4 (*Steps in the processing of 'Prosciutto di San Daniele' – Resting, tidying and increasing temperature*) and has been amended as described below.

The minimum resting period has increased from 60 to 75 days. This amendment is necessary because heavier fresh legs of pork are being used.

The resting period is no longer capped at 90 days. This amendment is necessary to allow the 'master curer', drawing from experience, to decide when to end the resting period considering the specific characteristics of the legs of pork.

The minimum and maximum humidity limits applicable to the room in which resting takes place have been changed from 70 % to 45 % and from 80 % to 90 % respectively, and the minimum temperature in that room has changed from 4 °C to 1 °C. This change does not affect the characteristics of the finished product; it aims to optimise the drying-out process and prevent defects from appearing.

5.32. *Non-critical change: Method of production*

The information on the washing stage of the production process found in section E of the previous product specification (*Method of production*) can now be found in Article 5.4 (*Steps in the processing of 'Prosciutto di San Daniele' – Washing*) and has been amended as described below.

This amendment provides a precise definition of the 'increasing temperature' stage which precedes washing, because it is very important to gradually raise the temperature of the product before washing it.

The possibility of using brushes for washing has been removed as they can no longer be used for hygiene reasons. For this same reason washing is no longer strictly mandatory.

5.33. *Non-critical change: Method of production*

The information on the stage of drying off the hams found in section E of the previous product specification (*Method of production*) can now be found in Article 5.4 (*Steps in the processing of 'Prosciutto di San Daniele' – Drying-off and preparation for hanging to dry*) and has been amended as described below.

The text no longer sets limits on the humidity percentage, temperature or duration of the drying-off stage, instead leaving this up to the careful judgement of the 'master curer'. This traditional, human factor is crucial in the typical processing of 'Prosciutto di San Daniele'.

The Italian term used for the step in which the hams are prepared to be hung to dry has been changed from *prestagionatura* to *pre-affinamento* because *stagionatura* – and therefore also *prestagionatura* – is liable to cause confusion and misunderstandings.

The range of temperatures at which the ham is prepared to be hung up to dry (the *pre-affinamento* stage) has been extended from "12 °C-14 °C initially and 14 °C-19 °C at the end" to "11 °C-20 °C". This amendment simplifies a technical aspect, without any impact on the characteristics of the finished product.

5.34. *Non-critical change: Method of production*

The information on the stage of the production process of hanging the hams to dry, found in section E of the previous product specification (*Method of production*) and point 5.3 of the single document, can now be found in Article 5.4 (*Steps in the processing of "Prosciutto di San Daniele" – Hanging to dry and larding*) and has been amended as described below.

The Italian term used to refer to the stage of hanging the hams to dry has been changed from *stagionatura* to *affinamento* because the former is liable to cause confusion and misunderstandings.

The rule specifying how the hams are to be placed in relation to the windows has been deleted, as air circulation in the curing rooms ensures that all the hams dry out gradually, giving the same result. This amendment has also been made in 5.3 of the single document. The reference to the type of air-conditioning systems permitted for use in production facilities has been changed to give a more suitable definition.

The text no longer states that this stage “normally takes eight months” because this is a generic statement. The new minimum processing time is 400 days, equivalent to 13 months and 4 days, including the aforementioned stage of hanging the hams to dry, which still lasts around 8 months.

The hams may now be larded more than twice: larding contributes to the development and maintenance of the quality characteristics that are typical of “Prosciutto di San Daniele”, keeping it soft and preventing crust from forming on the surface.

In the interests of health and hygiene, the text now specifies that washing can take place only prior to boning.

The statement that “all artificial drying processes” are banned has been removed because it was generic and unclear.

5.35. *Critical change: Method of production*

The information on the duration of the production process found in section E of the previous product specification (*Method of production*) and point 3.2 of the single document can now be found in Articles 2 (*Description of product*) and 5.4 (*Steps in the processing of “Prosciutto di San Daniele” – Branding with the logo*) and has been amended as described below.

This amendment increases the minimum processing time from 12 months to “not less than 400 days”. This change was necessary because the use of heavier fresh legs of pork necessitates a longer minimum curing time to ensure that they dry out properly. Moreover, longer curing periods improve the organoleptic characteristics of “Prosciutto di San Daniele” further still.

For these reasons, the possibility of shortening the minimum processing period for legs which are just over the minimum permitted weight has been removed.

The minimum curing period is now also specified as a product characteristic under point 3.2 of the single document.

5.36. *Non-critical change: Method of production*

The information on the process of branding hams with the logo found in section E of the previous product specification (*Method of production*) and points 3.2 and 3.6 of the single document can now be found in Article 5.4 (*Steps in the processing of “Prosciutto di San Daniele” – Branding with the logo*) and has been amended as described below.

The text now gives a description of the branding options, stating that a ham can be branded more than once, and giving specifications for the logo. The amendment has improved the description of the “Prosciutto di San Daniele” logo, which, in the case of portioned hams, must be branded onto each portion.

For the purposes of tracking and traceability of “Prosciutto di San Daniele”, the reference to the identification code on the logo is now clearer: it must identify the producer that completed the production process.

The logo branded onto hams can now include small additional identifying marks that do not change the overall composition of the logo to the naked eye but allow it to be identified as an original marking made using a certified branding iron and not a fraudulent copy.

As was already the case under the previous version of the product specification, the Association, as the owner of the branding irons, allows any producer registered with the PDO control system that meets the requirements of the “Prosciutto di San Daniele” product specification – regardless of whether that producer forms part of the association itself – to use those irons to certify the PDO product.

The possibility of using other means of identification in addition to or instead of branding has been added to account for developments in technology. This provision has also been added to points 3.2 and 3.6 of the single document.

5.37. *Editorial change: Control*

The references to the control of curing facilities found in Section E of the previous version of the product specification (*Method of production*) have been removed.

5.38. *Non-critical change: Control*

The information on transfers of hams during the curing process provided in section E of the previous version of the product specification (*Method of production*) can now be found in Article 5.5 (*Transferring hams during curing*) and has been amended by redrafting the part about transferring hams before 180 days have passed. This change improves clarity but does not alter the meaning.

5.39. *Non-critical change: Labelling*

The details of how traceability is guaranteed from the start of the curing process found in section E of the previous product specification (*Method of production*) and point 3.6 of the single document can now be found in Article 5.4 (*Steps in the processing of “Prosciutto di San Daniele” – Stamping with the curing start date*) and have been amended to give an improved description of the requirements of the curing start date stamp.

The stamps used to mark hams are no longer required to contain the acronym “D.O.T.”, which stood for an obsolete term, *Denominazione di Origine Tutelata* [“Safeguarded Designation of Origin”]. Instead, the acronym “P.S.D.” – “Prosciutto di San Daniele” – is to be used because it refers to the protected designation of origin that has been registered. In order to improve the tracking and traceability of “Prosciutto di San Daniele”, the curing start date stamp must also state the product batch number.

The possibility of using other means of identification in addition to or instead of the curing start date stamp has been added to account for developments in technology.

The reference to the stamping of fresh legs of pork has been removed from point 3.6 of the single document as this relates to checks and the traceability system and not to labelling.

5.40. *Editorial change: Proof of origin*

The information on control procedures relating to the curing start date stamps and the logos branded onto hams that used to form part of section E of the product specification (*Method of production*) can now be found in Article 4 (*Proof of origin*).

The list of reference documents relating to Section E of the product specification has been deleted.

5.41. *Editorial change: Link*

Changes have been made to the information from section F of the previous version of the product specification (*Link with the geographical environment*) and point 5 of the single document. An amended version of this information, retaining only the content that demonstrates the link with the territory, can now be found in Article 6 (*Link with the environment*). In this condensed version, no changes have been made to the key elements that demonstrate the link between “Prosciutto di San Daniele” and the geographical area. Similarly, point 5 of the single document has been rewritten, setting out the key information more succinctly and including a reference to the traditional elements that make the pigs and ham-making techniques unique.

5.42. *Editorial change: Control*

Changes have been made to section G of the previous version of the product specification (*Inspection structure under Article 10 of Council Regulation (EEC) No 2081/92*). This information can now be found in Articles 4 (*Proof of origin*) and 7 (*Control*). The information about the control body has been updated.

5.43. Editorial change: Labelling

The information on the sequence of symbols identifying the raw material and finished product during processing found in section H of the previous version of the product specification (*Specific labelling information linked to the term “PDO” and equivalent national terms* – hereinafter shortened to *Labelling*) and point 3.6 of the single document can now be found in Articles 5 (*Method of production of “Prosciutto di San Daniele”*) and 8 (*Presentation, marketing and labelling*). This content has been amended to give a detailed description of the symbols and marks used to identify “Prosciutto di San Daniele”, following the chronological order of processing. This information has been removed from point 3.6 of the single document as it relates to checks and traceability and not to labelling. These amendments aim to improve the “Prosciutto di San Daniele” tracking and traceability system.

5.44. Non-critical change: Labelling

The information on the presence of the logo on all the different presentation formats found in section H of the previous version of the product specification (*Labelling*) and points 3.2 and 3.6 of the single document can now be found in Article 8 (*Presentation, marketing and labelling*) and has been amended as described below.

The text now specifies in detail how the different formats of “Prosciutto di San Daniele” are to be presented and marketed. It now also details how the product name and logo image are to be displayed, as well as specifying mandatory labelling information for the different presentation formats.

The text now specifies the identifying elements that must always be kept on bone-in and boneless “Prosciutto di San Daniele”, in the interests of tracking and traceability and to prevent their removal at the marketing stage.

The text now clearly describes how to calculate the length of the curing period (in months) for bone-in and boneless ham. This amendment is necessary to make sure that the curing period is calculated correctly and unambiguously by any operator or supervisory authority.

It has been specified that when “Prosciutto di San Daniele” is to be sold as pre-packaged slices, it must be boned in the defined geographical area. The sole aims of this requirement are to preserve the quality of the sliced pre-packaged product and prevent fraud. This was already indirectly implied by Section C of the previous version of the product specification, which stated that slicing facilities must be located in the production area and that all the operations to be carried out by such facilities had to be performed in the defined geographical area.

It is now specified that, before slicing, boneless ham can be cooled to below 0 °C because this helps to preserve the typical characteristics of “Prosciutto di San Daniele” and prevent defects from developing during slicing and packaging.

The logo specifications are now precisely described and illustrated with an image of the logo itself. This amendment improves the clarity of this information, which is necessary for the correct representation of images. Point 3.6 of the single document has also been revised to include the logo image.

It is now specified that the name “Prosciutto di San Daniele” must be left in Italian to ensure that the product is unmistakably recognisable anywhere in the world.

5.45. Editorial change: Control

The information on the controls in place for branding irons, the importance of the logos for the finished product, and breaches of the rules found in section H of the previous version of the product specification (*Labelling*) can now be found in Articles 5.4 (*Steps in the processing of “Prosciutto di San Daniele” – branding with the logo*) and 8.2 (*Reproducing the logo and using the denomination*). This information has either been left intact or amended to eliminate detail that was irrelevant to the product specification.

5.46. Editorial change: Labelling

The information on the traceability symbols stamped on the meat at the abattoir and at the curing facility found in section H of the previous version of the product specification (*Labelling*) can now be found in Articles 5.3 (*Slaughter and cutting*) and 5.4 (*Steps in the processing of “Prosciutto di San Daniele”*) and, without changing the content, has been restructured into the order of the different processing steps.

5.47. *Non-critical change: Labelling*

The information on the labelling of bone-in, boneless and pre-packaged sliced “Prosciutto di San Daniele” found in section H of the previous version of the product specification (*Labelling*) and point 3.6 of the single document can now be found in Article 8.3 (*Labelling*) and has been amended as described below.

For all the formats used to sell “Prosciutto di San Daniele”, the labelling information has been revised in order to standardise its presentation on the market and help make the product more recognisable.

Point 3.6 of the single document has been amended and now contains a summary of the main labelling requirements.

5.48. *Editorial change: Labelling*

The details of additional labelling information from section H of the previous version of the product specification (*Labelling*) can now be found in Article 8.3 (*Labelling*) and have been amended, retaining the concepts set out in the previous version of the product specification but distinguishing more clearly between terms that may and may not be used and eliminating irrelevant content.

5.49. *Editorial change*

Section I of the previous product specification (*Conditions under national legislation to be complied with*) has been deleted.

5.50. *Editorial change*

The annexes to the product specification (“Directive 14/1992”, “DAR 03/04 of 9 November 2004” and *Membership fees, ordinary fees and ordinary enhancement*) have been deleted.

SINGLE DOCUMENT

‘Prosciutto di San Daniele’

EU No: PDO-IT-0065-AM01 – 24.4.2020

PDO (X) PGI ()

1. **Name**

‘Prosciutto di San Daniele’

2. **Member State or Third Country**

Italy

3. **Description of the agricultural product or foodstuff**

3.1. *Type of product [listed in Annex XI]*

Class 1.2: Meat products (cooked, salted, smoked, etc.)

3.2. *Description of product*

‘Prosciutto di San Daniele’ is a *prosciutto crudo* ham that has been salted and dry-cured for at least 400 days from the curing start date. ‘Prosciutto di San Daniele’ is characteristically guitar-shaped and includes the distal part of the leg (trotter). A whole bone-in ‘Prosciutto di San Daniele’ must not weigh less than 8,3 kg nor more than 12,8 kg. The meat is tender and the fat is white and is in the right proportion to the lean part, which is red and pink with some fat marbling. It has a delicate taste, with a well-balanced fullness of flavour and a more pronounced after-taste. It has a fragrant aroma of cured ham as a result of the lengthy curing time.

The physical and chemical characteristics of 'Prosciutto di San Daniele', as tested on the biceps femoris before the ham is branded with the logo, are as follows:

- moisture content not less than 57,0 % or more than 63,0 %;
- salt content (sodium chloride) not less than 4,3 % or more than 6,0 %;
- proteolysis index not exceeding 31 %;
- water activity (aw) not exceeding 0,930.

'Prosciutto di San Daniele' can be sold whole with the bone in or boneless, and it may also be cut into portions of varying shapes and weights. Regardless of format, the ham must have a logo branded onto the rind and/or another means of identification that ensures or guarantees that the raw material and hams are trackable and traceable.

'Prosciutto di San Daniele' is also sold as pre-packaged sliced ham. For ham that is to be sliced and packaged, the minimum curing period is 430 days, moisture content is capped at 62,0 % and water activity (aw) cannot exceed 0,920.

3.3. *Feed and raw materials*

Live animals

The fresh legs of pork used to produce 'Prosciutto di San Daniele' must originate in the pig-rearing area defined in point 4 and come from the offspring of:

- a) boars of the traditional breeds Italian Large White, Italian Landrace and Italian Duroc, as improved by the Italian Herd Book, either purebred or crossbred between them, and sows of the traditional breeds Italian Large White and Italian Landrace, either purebred or crossbred between them;
- b) boars of the traditional breeds mentioned in a) and crossbred sows or sows of other genetic types provided that these are bred under selection and/or crossbreeding schemes involving the breeds Large White, Landrace or Duroc for the production of heavy pigs, the aims of which are compatible with those of the Italian Herd Book;
- c) boars and sows of other genetic types provided that these are bred under selection and/or crossbreeding schemes involving the breeds Large White, Landrace or Duroc for the production of heavy pigs, the aims of which are compatible with those of the Italian Herd Book;
- d) boars of the other genetic types mentioned in c), and sows of the traditional breeds mentioned in a).

The fresh legs of pork used to make the product may not come from:

- pigs carrying unfavourable traits, in particular susceptibility to stress (PSS);
- boars or sows.

Feed

The pigs' feed must originate in the geographical area in which they are reared. Some years, however, it might not be technically possible to obtain 100 % of feed materials locally for climate-related or commercial reasons, in which case the link with the local area must be guaranteed, in accordance with Article 1 of Regulation (EU) No 664/2014, by ensuring that at least 50 % of the pigs' annual dry matter intake comes from the geographical area in which they are reared. The feed can be administered in both liquid and dry form.

The diet fed to suckling piglets must consist of the raw materials permitted by current EU legislation on feeding livestock. The pigs' diet may be supplemented with vitamins, minerals and amino acids, and additives may be used in accordance with current legislation.

The following raw materials are permitted at the grower stage: maize (up to 65 % of dry matter intake); sorghum, barley, wheat, triticale, maize grain meal and/or corn cob meal (up to 55 % of dry matter intake); minor cereals, peas (up to 25 % of dry matter intake); whole ear maize meal, wheat bran and other by-products of wheat processing, products obtained during extraction of soya beans (up to 20 % of dry matter intake); maize silage, maize gluten meal or corn gluten feed, dehydrated beet pulp, products obtained during extraction of sunflower seeds, rapeseed meal, other legume seeds, roasted whole soya beans and/or soya expeller (up to 10 % of dry matter intake); maize germ meal, molasses (up to 5 % of dry matter intake); lucerne (high temperature dried) (up to 4 % of

dry matter intake); distillers' dried grains and solubles (up to 3 % of dry matter intake); fruit pulp and tomato pulp (tomato pomace) as premix carriers, linseed expeller, linseed expeller feed, linseed meal, linseed meal feed, lipids with a melting point above 36 °C, yeast (up to 2 % of dry matter intake); fish meal (up to 1 % of dry matter intake); whey (up to 15 l per pig per day); and buttermilk (up to 250 g of dry matter intake per pig per day).

The following criteria must also be taken into account at the growing stage: the diet may be supplemented with vitamins and minerals, and additives may be used in accordance with current EU legislation; to ensure good-quality fat coverage, linoleic acid content is capped at 2 % of dry matter intake and fat is capped at 5 % of dry matter intake; and cereals must make up at least 45 % of overall dry matter intake.

The same rules for the growing stage also apply at the finishing stage, with the following exceptions: cereals must make up at least 55 % of overall dry matter intake and finishers may not be fed fish meal or roasted whole soya beans and/or soya expeller.

Fresh legs

The legs of pork used in the production of 'Prosciutto di San Daniele' must come from carcasses classified under category 'H' (heavy) that weigh between a minimum of 110,1 kg and a maximum of 168 kg and fall within classes 'U', 'R', or 'O' on the European Union scale for the classification of pig carcasses. The legs must not weigh less than 12,5 kg or more than 17,5 kg, and those intended for non-EU countries that do not allow the trotter to be left on a leg of ham may not weigh less than 12 kg or more than 17 kg.

The legs of pork must be cut in accordance with the established standard in use and have an external fat layer that is at least 17 mm thick, including the rind. This fat must be sufficiently firm, i.e. with an iodine value of not more than 70 or a linoleic acid content not exceeding 15 %.

Legs from pigs with evident PSE or DFD myopathies or with obvious after-effects of previous inflammatory and traumatic conditions may not be used.

Legs from pigs slaughtered more than 5 days previously may not be processed into ham.

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

All of the steps involved in making 'Prosciutto di San Daniele', from trimming the fresh legs of pork until the completion of the drying process, must take place within the identified production area, which consists of the territory within the administrative boundaries of the municipality of San Daniele del Friuli in the province of Udine in the Autonomous Region of Friuli-Venezia Giulia.

3.5. *Specific rules concerning slicing and packaging*

In order to guaranteeing the authenticity of 'Prosciutto di San Daniele' sold as pre-packaged slices and thus protect consumers, slicing and packaging must take place within the geographical area of production. This is necessary to guarantee the origin of the sliced pre-packaged product because sliced ham no longer has the identifying marks displayed on the rind of 'Prosciutto di San Daniele'. It also stems from the need to ensure that slicing and packaging are carried out in a manner that avoids dehydration, oxidation or any impairment of the original organoleptic characteristics of 'Prosciutto di San Daniele'. Slicing deprives the ham of the natural protection provided by the rind and leaves the product more exposed to the environment.

3.6. *Specific rules concerning labelling*

'Prosciutto di San Daniele' must have a logo branded onto the rind and/or another means of identification that ensures or guarantees that the raw material and hams are trackable and traceable.

The logo branded onto the hams is as follows:



The labelling of bone-in or boneless 'Prosciutto di San Daniele', whether sold whole or cut into portions, must include the following details:

- 'Prosciutto di San Daniele' (in Italian), followed by the words *Denominazione di Origine Protetta* (protected designation of origin) or *DOP* (PDO);
- the company name or trademark and the address of the ham producer registered in the monitoring system which finalises the production process or markets the ham.

The packaging of sliced 'Prosciutto di San Daniele' must include 'Prosciutto di San Daniele' (in Italian) followed by the words *Denominazione di Origine Protetta* or *DOP*, the logo shown above, the identification number of the packer, and the identification, control and certification code of each individual package.

4. Concise definition of the geographical area

'Prosciutto di San Daniele' must be produced within the administrative boundaries of the municipality of San Daniele del Friuli in the province of Udine in the Autonomous Region of Friuli-Venezia Giulia.

The pork used to make 'Prosciutto di San Daniele' must come from pigs that have been farrowed, reared and slaughtered and had their carcasses cut in the geographical area comprising the territory of the following regions: Friuli-Venezia Giulia, Veneto, Lombardy, Piedmont, Emilia-Romagna, Umbria, Tuscany, Marche, Abruzzo and Lazio.

5. Link with the geographical area

5.1. Specificity of the geographical area

The production area of 'Prosciutto di San Daniele' is the municipality of San Daniele del Friuli in central Friuli, along the river Tagliamento, beyond which rise the first foothills of the Carnic Prealps.

The area's particular topography interacts with a wind pattern in which, along the course of the river Tagliamento, warm winds rising from the Adriatic Sea meet colder winds descending from the Alps, in a straight flow through the Canale del Ferro del Tarvisano. This creates a specific microclimate that ensures gentle air circulation and a low-humidity environment that is ideally suited to the prolonged dry-curing of ham.

5.2. Specificity of the product

The fact that the ham retains the trotter is a characteristic feature of 'Prosciutto di San Daniele', as is the logo branded onto the rind and/or the use of an alternative means of identification. Leaving the trotter on the leg helps to preserve the ham during processing and makes whole 'Prosciutto di San Daniele' immediately recognisable to consumers. In addition, the characteristic guitar shape, delicate taste with well-balanced fullness of flavour, and fragrant aroma of 'Prosciutto di San Daniele' are distinctive features and stem from the trimming and pressing of the legs, the addition of no other ingredients but sea salt at the start of the production process, and the long time for which the meat is hung to dry.

The legs of pork from the established pig-rearing area, obtained from the breeds specified in point 3, reared as specified in that same point, have meat coverage and flavour characteristics that make them naturally suited for making long-cured hams.

5.3. Causal link between the geographical area and the quality or characteristics of the product

'Prosciutto di San Daniele' owes its quality to the geographical area of production and its environmental and human characteristics. 'Prosciutto di San Daniele' gets its distinctive characteristics from the top-quality fat found in just the right amount in the 'heavy pigs' that are typical of the Po Valley. This fat coverage is guaranteed by genetic breed selection and by the climate of the geographical area in which the pigs are reared and from which the raw materials used to feed them are sourced.

The particular microclimate of the geographical area of production plays a role in the long curing period and helps to develop the flavour and aroma of 'Prosciutto di San Daniele'. Because of the local soil and climate conditions, production has always been exclusively centred on the municipality after which the ham was named, and the processing of legs of pork – which are traditionally sourced from the area described in point 4 – is performed by a highly skilled and specialised workforce.

Of vital importance is the experience of the 'master curers', who use the specific ham-making techniques passed down from generation to generation. They regulate the different parameters involved in the stages of ham-making depending on climate conditions and the characteristics of the legs of pork, using drying rooms with many windows in which they expose the hams to natural draughts which aid the gradual and prolonged dry-curing of 'Prosciutto di San Daniele' and help it to develop its characteristic aroma.

Reference to publication of the product specification

(the second subparagraph of Article 6(1) of this Regulation)

The Ministry launched the national opposition procedure with the publication of the proposed amendment regarding 'Prosciutto di San Daniele' PDO in Official Gazette of the Italian Republic No 299 of 21 December 2019. The full text of the product specification is available on the following 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 (<http://www.politicheagricole.it>) and clicking on 'Qualità' (at the top of the screen in the horizontal bar) and finally on 'Disciplinari di Produzione all'esame dell'UE'.

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