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14.4.2025

**Publication of an approved standard amendment to the product specification of a protected designation of origin or protected geographical indication in the agricultural products and foodstuffs sector, as referred to in Article 6b(2) and (3) of Commission Delegated Regulation (EU) No 664/2014**

(C/2025/2269)

This communication is published in accordance with Article 6b(5) of Commission Delegated Regulation (EU) No 664/2014 <sup>(1)</sup>.

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT TO THE PRODUCT SPECIFICATION OF A PROTECTED DESIGNATION OF ORIGIN OR PROTECTED GEOGRAPHICAL INDICATION ORIGINATING IN A MEMBER STATE

**‘Jamón de Teruel / Paleta de Teruel’**

**EU No: PDO-ES-0078-AM04 – 23 December 2024**

**PDO (X) PGI ( )**

**1. Name of product**

‘Jamón de Teruel / Paleta de Teruel’

**2. Member State to which the geographical area belongs**

Spain

**3. Member State authority communicating the standard amendment**

Directorate-General for Food Quality and Safety – Government of Aragon

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**4. Description of the approved amendment(s)**

Explanation as to why the amendment(s) fall under the definition of a standard amendment as provided for in Article 24(4) of Regulation (EU) No 2024/1143:

The amendments described and justified below do not involve a change in the name of the protected designation of origin or in the use of that name; they do not risk voiding the link to the geographical area; nor do they entail any further restrictions on the marketing of the product.

These amendments are therefore ‘standard amendments’ within the meaning of Article 24(4) of Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialties guaranteed and optional quality terms for agricultural products, amending Regulations (EU) No 1308/2013, (EU) 2019/787 and (EU) 2019/1753 and repealing Regulation (EU) No 1151/2012.

**1. Reduction of the minimum weight of the shoulders covered by the designation**

**DESCRIPTION**

The minimum weight of the shoulders covered by the designation, set out in the description of the morphological characteristics of the product, has been reduced from 4,5 kg to 4 kg. This amendment affects section B, ‘Description of the product’, of the product specification and section 3.2 of the single document.

<sup>(1)</sup> OJ L 179, 19.6.2014, p. 17.

## REASON

The specification states that only pig carcasses with a warm carcass weight of at least 86 kg may supply cuts for the production of hams and shoulder hams protected under the designation of origin.

There is currently a tendency to slaughter animals whose warm carcass weight does not exceed 86 kg. In these cases, when the carcass has been cut, the weight of each fresh shoulder is around 6,23 kg. After processing, taking into account that a 35 % shrinkage rate has been observed, the cured shoulder weighs 4,05 kg.

For this reason, it is considered necessary to amend the minimum weight of 'Paleta de Teruel' to include cuts obtained from animals that comply with the other requirements of the product specification.

This amendment affects the single document.

## 2. Removal of the restriction limiting the boning and slicing stages to the geographical area

## DESCRIPTION

The restriction limiting the boning, portioning and slicing of certified products to the demarcated geographical area has been removed.

This amendment concerns section D, 'Evidence that the product originates in the area', and Section E, 'Method of production', of the product specification and Section 3.5 of the single document.

## REASON

There is evidence of increased consumer demand for boneless and packaged products (sliced or in portions). The capacity of the province of Teruel to meet this demand is limited. Furthermore, since these operations are carried out after the product has been prepared and classified as a PDO, this amounts to a restriction on the marketing of the protected product.

The current means of transport, the methods of preservation and, above all, the inspection body's checks on the product minimise the technical constraints that existed at the time when the designation of origin was registered and that justified limiting these operations to the demarcated geographical area. This limitation should therefore be removed.

This amendment affects the single document.

## 3. Update of the name of the inspection body

## DESCRIPTION

The name of the inspection body has been updated.

This amendment concerns section G, 'Inspection body'. It does not affect the single document.

## REASON

On 14 April 2023, Order AGM/402/2023 provided for the establishment of the Regulatory Board for the protected designation of origin 'Jamón de Teruel' / 'Paleta de Teruel' and the protected geographical indication 'Cerdo de Teruel' and made it responsible for functions such as managing, representing, defending and promoting both geographical indications. The Board also has an inspection body for verifying and certifying compliance with both specifications.

The amendment does not affect the single document.

#### 4. Drafting improvements: terms identifying the raw materials and the products covered

##### DESCRIPTION

The terms identifying the raw materials and products covered by the PDO have been amended, in particular the names referring to the cuts obtained from the animal's forelegs. The piece obtained after cutting is called a *paleta fresca* (fresh shoulder) and the piece covered by the PDO is called a *paleta* (shoulder); it does not have to be specified that it is *curada* (cured) since the Spanish quality standard defines *paleta* (shoulder) as the product made from the foreleg that has undergone salting, curing and maturing.

This amendment concerns almost all the sections of the single document and the product specification.

##### REASON

It seemed appropriate to use this amendment to make a slight change to the names that best identify the raw materials, the cuts from the forelegs and hind legs of the pig obtained when cutting the carcass and the products covered by the PDO.

Accordingly the hind leg will be referred to as 'pernil' [leg of hams] and the foreleg will be referred to as 'paleta fresca' [fresh shoulder]. Both cuts will undergo a process of salting, washing, post-salting, curing and ageing before the ham and shoulder end products are obtained and identified as 'Jamón de Teruel' and 'Paleta de Teruel' respectively.

This amendment affects the single document.

##### SINGLE DOCUMENT

#### 'Jamón de Teruel / Paleta de Teruel'

**EU No: PDO-ES-0078-AM04 – 23 December 2024**

**PDO (X) PGI ( )**

#### 1. Name(s) (of PDO or PGI)

'Jamón de Teruel / Paleta de Teruel'

#### 2. Member State or Third Country

Spain

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

##### 3.1. Combined Nomenclature code

— 16 – PREPARATIONS OF MEAT, OF FISH, OF CRUSTACEANS, MOLLUSCS OR OTHER AQUATIC INVERTEBRATES, OR OF INSECTS

##### 3.2. Description of product to which the name in (1) applies

The hams and shoulders are meat products obtained by subjecting pig hind legs and forelegs to a process of salting, washing, post-salting, curing (drying and maturation) and ageing.

Morphological characteristics

The hams and shoulders have the following morphological characteristics:

- (a) Form: long, trimmed and rounded at the edges up to the muscle, with the trotter attached. It may be completely covered with rind or trimmed by means of a V-shaped cut with its vertex in the middle of the thickest part of the leg of ham or shoulder of ham.
- (b) Weight: at least 7 kg for hams and 4 kg for shoulders, at the end of the established minimum processing time.

#### Sensory characteristics

The outer surface of the cuts may be covered in typical mould, or clean and coated in oil or fat. The cut surface has the following characteristics:

- (a) Colour: red and shiny when cut, with partial fat infiltration in the muscle tissue.
- (b) Meat: subtle taste, not very salty.
- (c) Fat: greasy consistency, shiny, yellowish-white colour, aromatic and pleasant-tasting.

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

#### Feedstuffs

The producers of compound feedstuffs for feeding the pigs covered by the PDO must be based within the geographical area of the province of Teruel or its neighbouring provinces, namely Zaragoza, Guadalajara, Cuenca, Valencia, Castellón and Tarragona.

The animal feed is composed essentially of cereals, with a set minimum of 50 % cereal content in the percentages of raw material in the feed, which should as far as possible come from the production area.

The inspection body must evaluate the origin of the raw materials used in the feedstuff manufacturing processes and verify their availability based on the production data.

The pigs suitable for producing the legs of ham and shoulders of ham covered by this designation are obtained from the following breeds.

Dam: Landrace, Large White, or a cross of the two breeds.

Sire: Duroc.

Only pigs born and fattened on farms in the province of Teruel and slaughtered and butchered in facilities that are also in the province of Teruel can provide the fresh hind legs and forelegs intended for producing the protected hams and shoulders.

The animals used for breeding must not be used for the production of the hams and shoulders covered by the designation of origin.

The males must be castrated before entering the fattening farm and the females must not be in oestrus at the time of slaughter.

Only cuts from pig carcasses with a warm carcass weight of at least 86 kg and a back fat thickness (measured in the lumbar region at the tip of the hind leg) of between 16 mm and 45 mm can be used for the production of the legs of ham and shoulders covered by the designation of origin.

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

#### Steps in the production area:

- Animal production
- Slaughter and butchering of animals

#### Steps in the processing area:

- Salting
- Washing
- Post-salting
- Curing
- Ageing

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

Legs of ham and shoulders of ham covered by the PDO may be placed on the market boned, in portions or in slices. They must be packaged at the facilities of operators that comply with the requirements laid down in the product specification and have passed the established checks.

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

The commercial labels of each registered company must bear the words: 'Denominación de Origen Protegida Jamón de Teruel' ('Jamon de Teruel Protected Designation of Origin') or 'Denominación de Origen Protegida Paleta de Teruel' ('Paleta de Teruel Protected Designation of Origin'), as appropriate for each product.

The whole cuts of legs of ham and shoulders of ham for sale must be identified with the word 'TERUEL', the 8-point star heat-branded into them and the numbered label (seal) bearing the PDO logo. These labels must be applied within the industry, always in such a way that they cannot be reused.

The packaged de-boned legs of ham and shoulders of ham must bear a numbered secondary label with the words 'Jamón' ('ham') or 'Paleta' ('shoulder'), as appropriate, and the PDO logo.

The information on this numbered secondary label may be included on the commercial label of those companies who so request.

These activities related to the correct use of the words 'Denominación de Origen Protegida' ('Protected Designation of Origin') and the word 'TERUEL' must not be discriminatory. Labels and secondary labels must be issued automatically to any product shown to comply with the specification, on the basis of the reports prepared by the inspection body which undertakes the certification activities, thereby ensuring that no operators are discriminated against in these activities.

The following optional terms may be used voluntarily on the labelling of whole pieces, boneless pieces, portions or slices of the product covered by this designation, provided that the product complies with these requirements:

For hams:

- 'Más de 18 meses' ('more than 18 months'), where the minimum processing period is 79 weeks and the weight at the time of grading is equal to or greater than 8 kg.
- 'Más de 22 meses' ('more than 22 months'), where the minimum processing period is 96 weeks and the weight at the time of grading is equal to or greater than 9 kg.

For shoulders:

- 'Más de 10 meses' ('more than 10 months'), where the minimum processing period is 44 weeks and the weight at the time of grading is equal to or greater than 5 kg.
- 'Más de 11 meses' ('more than 11 months'), where the minimum processing period is 48 weeks and the weight at the time of grading is equal to or greater than 5,5 kg.

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

The production area consists of the province of Teruel.

The processing area for cured hams and shoulders is composed of those municipalities of the province of Teruel situated at an average altitude of 800 m or higher, although the drying facilities must be situated at an altitude of at least 800 m. The average altitude is measured using the 'digital terrain model' (DTM) or similar technology, and the absolute altitude of the drying facility is measured using the Aragón Territorial Information System [Sistema de Información Territorial de Aragón - SITAR] or other such system, with a 6 % margin of tolerance in both cases.

## 5. Link with the geographical area

### 5.1. Specificity of the geographical area

The excellent quality of the product 'Jamón de Teruel'/'Paleta de Teruel' is mainly due to the conditions in which the animals are kept before, during and after slaughter, but we must distinguish between the geographical area where the animals are reared, slaughtered and butchered, hereinafter the 'production area', and the geographical area for processing the legs of ham and shoulders of ham, hereinafter the 'processing area'.

#### Natural factors

The processing area for the legs of ham and shoulders of ham is characterised by its continental climate with Mediterranean influences, and with long, cold winters and heavy frosts in the highlands. The climate is dry, with lots of cloudless days. Annual precipitation is around 400 mm, with about 70 rainy days a year.

The average annual temperature is 12 °C, the average absolute maximum temperature 37 °C and the minimum - 10 °C. The difference between the average summer and winter temperatures is 19 °C and the area is frost-free between May and October. These conditions have encouraged the establishment of meat-processing industries.

The legs of ham and shoulders of ham mature in the excellent climate conditions of the geographical processing area, with its dry, cold climate — ideal parameters for obtaining legs of ham and shoulders of ham that enjoy great prestige.

#### Human factors

In his 1798 work on the history of Aragon's economic policy 'Historia de la Economía Política de Aragón', the Spanish naturalist, lawyer and historian Jordán de Asso notes specifically that 'the delicacy of the pigs that are raised in the Albarracín district makes them highly valued. These animals are very fond of the leaves of the asphodel (*Asphodelus ramosus*), which are dried for fodder in the winter.' Despite the small number of animals and the high slaughter weight achieved through fattening, the 'domestic' pig was a veritable treasure in rural households, forming the basis of peasant families' diets in Teruel throughout the entire year.

These pigs were the raw animal material which, with their special diet and incidental feeding on acorns, together with the cold and dry climate of the Jiloca, Albarracín, Gúdar and Maestrazgo highlands, allowed a solid tradition of high-quality meats, hams and pork shoulders to develop. Obviously those animals have disappeared, but the expertise and know-how of numerous artisan farmers has survived through their experience handed down in breeding these animals to retain the characteristics of those races (the Molina Celtic origin breed and Morella Iberian breed which has the best tendency to gain fat), allowing this high-calibre meat tradition from the past to be preserved.

An essential characteristic of this designation that must undoubtedly be highlighted is the know-how to emulate past experience in breeding suitable animals from the Landrace, Large White and Duroc breeds. This suitable pig is the product of a cross between the aforementioned breeds, producing a vigorous hybrid. Its morphological characteristics are largely due to the criteria applied in selecting its progenitors.

All this shared knowledge is obviously enhanced by the expertise of those operators who slaughter the pigs, which must not only have a carcass weight of at least 86 kg but also the right level of back fat thickness, measured at the point of the half-carcass, to be accepted for processing into a PDO product. With regard to the butchering, note should be taken of the expertise required to separate or cut the leg of ham or the shoulder of ham without breaking them, bleed, remove the excess skin, transfer the cuts to the drying facility and classify them, based on their weight and internal temperature, so as to obtain homogeneous products which can be accepted by the processors, it being known that those pieces with fat cover and without lesions are the ones that will be used to produce the product.

The expertise in the practice of salting, leaving the salt to remain in contact with the cuts for between 0,65 and 1 day per kilogram of fresh weight, has been handed down to the present day, allowing the ham to develop a pleasant, delicate and slightly salty flavour. Likewise, the understanding of the processing area's local climate has made this salting practice possible.

The varied geography of Teruel has produced numerous old and traditional recipes. In their gastronomic treatises, two ethnologists and gastronomes, professor Antonio Beltrán and José Manuel Porquet, mention recipes representative of the province of Teruel that include Jamón de Teruel as an ingredient: 'Teruel garlic soup', with diced ham and 'Teruel-style ham with tomato'. Lastly, let us not forget the 'regaños' commonly eaten at the Vaquilla del Ángel festival in Teruel — a dough base rubbed with oil and covered in slices of ham and red pepper, oven-roasted or pan-fried.

## 5.2. *Specificity of the product*

The Duroc breed is characterised by its optimum growth rate, great hardiness, good prolificacy and high yields. The meat of this breed has a high fat content, which makes it possible to obtain high-quality meat.

The Landrace is an above-average animal in terms of size and length, making it a good source of meat for the designation of origin. This breed stands out for its excellent conformation, high daily growth rate, high feed efficiency and back fat thickness.

The Large White breed is a very adaptable, hardy, fecund and fertile breed with decent growth and technical gain rates and excellent quality meat, defined primarily by its succulence, texture, conformation and colour.

The positive influence of the Duroc breed, as well as the special type of cereal-based feed, complemented by a high carcass weight, have defined and refined the expertise of numerous artisan farmers from the past. It is the experience that they have handed down, together with modern technology, that makes it possible to obtain the quality of products such as 'Jamón de Teruel' and 'Paleta de Teruel'.

The fundamental qualitative characteristics that distinguish these from other similar products are already apparent in the fresh cuts ready to be cured, which have a:

- slightly higher pH and slower rate of decomposition;
- darker colouring;
- greater 'water-retention capacity';
- greater 'succulence';
- higher level of intramuscular fat (greater % of intramuscular fat);
- lower level of saturated fat;
- smoother texture and more 'tender' meat (fattier and more succulent);
- better suitability for conservation and maturation.

As for the processed product, it is characterised by being less salty and with a more pronounced 'cured' flavour, as described in point 3.2.

## 5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDOs) or a specific quality, the reputation or other characteristics of the product (for PGIs)*

To process meat products, the raw material must be subjected to a series of conservation techniques, which essentially means salting and dehydrating, with the aim of stabilising the microbiological properties of the end product. The geographical conditions of altitude above sea level, precipitation and ambient temperatures in the processing area, together with the traditions handed down from generation to generation, give these products their special organoleptic properties, notably:

- their delicate flavour, with a minimum salt content due to the type of salting used, namely covering the cuts with dry salt at very low temperatures for the minimum time required for the right amount of salt to penetrate;
- standing the pieces after salting, also at very low temperatures;
- the red colour and shiny appearance when cut, due to the mild ambient temperatures during the drying process. This process emulates the typical climate in the province of Teruel, generally fresh and average-to-low humidity, which allows for slow, well-balanced drying.

This, in turn, makes the maturation intense, allowing a great aroma and flavour to develop, along with a smooth and easily chewable texture. The intramuscular fat favours this process of slow drying and intense maturation, the handling in the final phases of maturation and ageing that increases the proteolytic and lipolytic enzyme activity, thereby refining and complementing the aromas, flavours and textures of both the lean and the fat;

- a greasy consistency, shiny white-yellowish colour, aromatic and pleasant taste, due to the ideal genotype of the pigs achieved by including sires from the Duroc breed, the high cereal content in the feed given to the animals and the high slaughter weights of the animals which allow the meat to be just right, 'neither young nor old', with the right level of intramuscular fat.

All of these characteristics of this product make it special and distinguish it from similar products, as a result of the natural factors and human input described in point 5.1.

**Reference to publication of the product specification**

<https://www.aragon.es/-/denominacion-origen-prottegida-jamon-teruel-paleta-teruel>

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