



Publication of the communication of an approved standard amendment to a product specification of a geographical indication in accordance with Article 5(4) of Commission Delegated Regulation (EU) 2025/27 ⁽¹⁾

(C/2025/5773)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

(Article 24 of Regulation (EU) 2024/1143)

‘Toma Piemontese’

EU No: PDO-IT-0026-AM01 – 7.8.2025

1. Name of product

‘Toma Piemontese’

2. Geographical indication type

- ☒ Protected designation of origin (PDO)
- ☐ Protected geographical indication (PGI)
- ☐ Geographical indication (GI)

3. Sector

- ☒ Agricultural products
- ☐ Wines
- ☐ Spirit drinks

4. Country to which the geographical area belongs

Italy

5. Member State authority communicating the standard amendment

MASAF (Ministry of Agriculture, Food Sovereignty and Forestry)

6. Qualification as a standard amendment

Explanation of why the amendment(s) fall(s) under the definition of a standard amendment as provided for in Article 24(4) of Regulation (EU) 2024/1143

The amendments fall under the definition of a standard amendment since they do not include a change in the name or in the use of the name, do not risk voiding the link and do not entail further restrictions on the marketing of the product.

7. Description of the approved amendment(s)

1. *Amendment of Article 2 of the product specification and point 3.2 of the single document on the description of the product*

For both the full-fat and the medium-fat types:

- it has been specified that the cheese can also be used for cooking;
- the wording ‘sometimes with delicate [natural] veining’ has been added in the description of the paste texture;

⁽¹⁾ Commission Delegated Regulation (EU) 2025/27 of 30 October 2024 supplementing Regulation (EU) 2024/1143 of the European Parliament and of the Council with rules concerning the registration and the protection of geographical indications, traditional specialities guaranteed and optional quality terms and repealing Delegated Regulation (EU) No 664/2014 (OJ L, 2025/27, 15.1.2025, ELI: http://data.europa.eu/eli/reg_del/2025/27/oj).

- the wording describing the rind as non-edible has been deleted as it is redundant;
- to reduce processing waste, the possibility has been added of producing 'Toma Piemontese' cheese in a shape other than cylindrical provided it is intended for dicing, grating and/or processing into composite products, whether prepared or processed.

The amended article reads as follows:

'Characteristics of the product

The designation of origin "Toma Piemontese" is reserved for cheese with the following characteristics: full-fat cheese from whole milk, or medium-fat cheese from milk that has been partially skimmed (mechanically or by surface skimming); the cheese is made from cow's milk, possibly sterilised and possibly inoculated with milk enzymes and/or natural starter cultures.

There are two types of Toma Piemontese cheese: full-fat Toma Piemontese made from whole milk and medium-fat Toma Piemontese made from partially skimmed milk.

It is used as a table cheese and for cooking and has the following characteristics:

(A) Full-fat Toma Piemontese

Shape: cylindrical with flat or almost flat sides;

Size: the sides are 15 to 35 cm in diameter and the heel (which can be slightly convex) varies in height from 6 to 12 cm;

Weight: from 1,8 to 9 kg (the size and weight refer to the cheese after the minimum maturing period);

Colour of the paste: pale straw yellow;

Paste texture: soft with small, evenly distributed eyes, sometimes with delicate natural veining near the rind;

Appearance: elastic and smooth rind varying in colour from light straw yellow to reddish brown, depending on the degree of maturing;

Taste: mild and pleasant with a delicate aroma;

Fat content in the dry matter: not less than 40 %.

(B) Medium-fat Toma Piemontese

Shape: cylindrical with flat or almost flat sides;

Size: the sides are 15 to 35 cm in diameter and the heel (which can be slightly convex) varies in height from 6 to 12 cm;

Weight: from 1,8 to 9 kg (the size and weight refer to the cheese after the minimum maturing period);

Colour of the paste: pale straw yellow;

Paste texture: from elastic to semi-hard (becoming firmer as the cheese matures) with small eyes, sometimes with delicate natural veining near the rind;

Appearance: inelastic, rustic-looking rind varying in colour from deep straw yellow to reddish brown depending on the degree of maturing;

Taste: intense and harmonious, with a fragrant aroma that grows more pronounced as the cheese matures;

Fat content in the dry matter: not less than 20 %.

To prevent processing waste, and subject to compliance with the specifications on weight, heel height, and colour and texture of the paste, "Toma Piemontese" cheese need not be cylindrical in shape if it is intended exclusively for dicing, grating and/or processing into composite products, whether prepared or processed.'

The amendment affects the single document.

2. *Amendment of Article 3 of the product specification and point 4 of the single document*

- The production area has not changed, but to avoid confusion the Piedmont Region's definition of mountain pasture (*alpeggio*) has been inserted.

The following has been inserted:

'Toma Piemontese d'Alpeggio cheese, of the full-fat or medium-fat type, is made by processing milk obtained from grass-fed cows during the period of mountain pasture from 1 June to 15 October. To supplement grazing, the cows may be fed food supplements accounting for up to 10 % of the dry matter in their daily feed. The milk must be processed on the mountain pasture. In the case of non-migratory mountain herds, Alpeggio cheese is produced from milk from grass-fed cows reared on land situated at an altitude of more than 900 m, complying with the requirements specified above concerning the period and the diet. The milk must be processed in the mountain area.'

The amendment affects the single document.

3. *Amendment of Article 5 of the product specification and point 3.3 of the single document regarding the type of rennet used*

- The possibility of using rennet of non-animal origin has been added to meet increasing market demand for this type of product.

The amended paragraph reads as follows:

'Raw materials: cow's milk, salt, calf rennet or, as an alternative, a non-animal coagulant, and lactic acid enzymes and/or natural starter cultures where required. The natural cultures must be produced in the production area and/or result from previous processing.'

The amendment affects the single document.

4. *Amendment of Article 5 of the product specification on the production method*

- The words 'first pressing', regarding the stage immediately after the paste has been placed in a mould and/or form, have been replaced by 'any pressing'.

The amended sentence reads as follows:

'The curds are placed in moulds and/or forms, possibly using a cloth, and after any pressing, the excess whey is drained off in suitable premises.'

The amendment does not affect the single document.

5. *Amendment of Article 5 of the product specification on the production method*

- The weight of cheeses matured for at least 60 days has been reduced from 6 kg to 5,2 kg.

The amended sentence reads as follows:

'The cheese is matured in caves in line with tradition or in suitable premises at a temperature of no more than 13 °C and humidity of 85 %, plus or minus 13 percentage points. During this stage the cheeses are turned several times and are occasionally cleaned with a salt water solution.'

This period lasts for at least 60 days for cheeses weighing 5,2 kg or more and 15 days for cheeses weighing less.'

The amendment does not affect the single document.

6. *Amendment of point 3.6 of the single document*

- The logos of the designation, already included in the product specification, have been inserted.

The amendment affects the single document.

SINGLE DOCUMENT

‘Toma Piemontese’

EU No: PDO-IT-0026-AM01 – 7.8.2025

PDO (X) PGI ()

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

‘Toma Piemontese’

2. Member State or third country

Italy

3. Description of the agricultural product or foodstuff**3.1. Combined Nomenclature code**

04 – DAIRY PRODUCE; BIRDS’ EGGS; NATURAL HONEY; EDIBLE PRODUCTS OF ANIMAL ORIGIN, NOT ELSEWHERE SPECIFIED OR INCLUDED

0406 – Cheese and curd

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

‘Toma Piemontese’ is a cheese produced exclusively from cow’s milk, i.e. whole milk for the full-fat type and partially skimmed milk for the medium-fat type.

The finished product must have the following characteristics:

- Shape: cylindrical with flat or almost flat sides and a slightly convex heel.
- Size: 15-35 cm in diameter, heel height 6-12 cm.
- Weight: from 1,8 to 9 kg.

The above measurements and weights refer to the cheese after the minimum maturation period.

- Rind: inedible, elastic and smooth, varying in colour from light straw yellow to reddish brown, depending of the degree of maturing, for the full-fat type.
- Rind: inelastic and rustic-looking, varying in colour from deep straw yellow to reddish brown, for the medium-fat type.
- Paste texture: soft with small, evenly distributed eyes for the full-fat type and elastic or semi-hard (becoming firmer as the cheese matures) with small eyes for the medium-fat type.

Both the full-fat and the medium-fat type sometimes have delicate natural veining near the rind.

- Colour of the paste: pale straw yellow.
- Taste: mild and pleasant with a delicate aroma for the full-fat type and intense and harmonious, with a fragrant aroma that grows more pronounced as the cheese matures, for the medium-fat type.
- Fat content in the dry matter: not less than 40 % for the full-fat type and not less than 20 % for the medium-fat type.

To prevent processing waste, and subject to compliance with the specifications on weight, heel height, and colour and texture of the paste, ‘Toma Piemontese’ cheese need not be cylindrical in shape if it is intended exclusively for dicing, grating and/or processing into composite products, whether prepared or processed.

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

The cattle must be fed mainly on green or preserved fodder or on hay fodder from meadows, pasture land or meadow-pasture land or hay from mixed-grass meadows. The majority of this feed material must come from the defined geographical area.

Raw materials: cow's milk, salt, calf rennet or, as an alternative, a non-animal coagulant, and lactic acid enzymes and/or natural starter cultures where required. The natural cultures must be produced in the production area and/or result from previous processing.

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

The whole production process (cattle rearing, milk production, coagulation, processing of the curds, forming, draining, salting and maturing of the cheese) must take place within the area defined in point 4.

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

The cheese may be sold whole, sliced, in portions or pre-packed. Cutting and pre-packing may take place outside the geographical production area.

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

The conformity mark is constituted by affixing, during the pre-marketing phase, a paper label (14-27 cm in diameter) and branding a mark in the centre of one side of each cheese, using appropriate devices, bearing the PDO logo and the letter 'S' for the medium-fat type. The product may be marketed with the 'Toma Piemontese' protected designation of origin only after such marking and labelling has taken place.

Food glue may be used to affix the paper label.

The logo of Toma Piemontese PDO cheese is made up of a blue-coloured stylised cow containing the words 'Toma Piemontese' written in white and surrounded by a green, white and red circle representing the colours of the Italian flag.

The origin mark is affixed by means of a plastic seal which, in the centre, depicts the head of a cow overlaid by a stylised letter 'T'; the producer's distinctive alphanumerical code, comprising an upper-case letter and a two-digit number, is to be indicated to the left of the figure. In the case of medium-fat Toma Piemontese, an upper-case letter 'S' is indicated in a small box centrally positioned above the logo.

The PDO Toma Piemontese logo appears in the centre of the paper label and is surrounded on the outer edge of the label by a green-coloured ring containing the words 'Toma Piemontese DOP'. For medium-fat cheeses this wording must also contain the word 'Semigrasso'. The same logo must appear on cheese sold in portions.

The Toma Piemontese PDO logo, for the full-fat type and the medium-fat type respectively, may be reproduced in black and white if the cheese is sold in portions or pre-packed.



4. Concise definition of the geographical area

The area of origin of the milk, and the area in which Toma Piemontese cheese is produced and matured, comprises the administrative territory of the provinces of Novara, Vercelli, Biella, Turin, Cuneo, Verbania Cusio Ossola, as well as the municipalities of Monastero Bormida, Roccaverano, Mombaldone, Olmo Gentile and Serole in the province of Asti, and Acqui Terme, Terzo, Bistagno, Ponti and Denice in the province of Alessandria.

Toma Piemontese d'Alpeggio cheese, of the full-fat or medium-fat type, is made by processing milk obtained from grass-fed cows during the period of mountain pasture from 1 June to 15 October. To supplement grazing, the cows may be fed food supplements accounting for up to 10 % of the dry matter in their daily feed. The milk must be processed on the mountain pasture. In the case of non-migratory mountain herds, Alpeggio cheese is produced from milk from grass-fed cows reared on land situated at an altitude of more than 900 m, complying with the requirements specified above concerning the period and the diet. The milk must be processed in the mountain area.

5. Link with the geographical area

The defined area is characterised by high, well-distributed rainfall, with values of between 800 and 1 500 mm per annum. Rainfall is at its lowest in winter, with peaks in the spring and secondary peaks in summer and autumn. There is significant availability of irrigation water on the plains. The area's climatic conditions, in terms of the characteristics of the soils and the levels of sunshine (the absolute annual mean value is 5,4 hours per day, with a maximum of 8,4 hours per day in July and a minimum of 3,5 hours per day in November and December), create a unique and singular mix in Europe. These soil and weather conditions are reflected in the characteristics of the fodder, which is subjected to minor heat and water stress, giving rise to strong and luxuriant growth. The pastures and meadows and the fodder growth are generally very rich in ryegrass, alfalfa and other high-quality grasses and leguminous plants, including clover. The high quality of the fodder gives rise to excellent milk production and cheese with unique notes.

These specific conditions are also favourable to the animals reared, contributing to their welfare in relation to their housing conditions.

The cheesemakers' particular skill in cutting the curd is crucial to obtaining the desired texture of the cheese, which should be soft with small, evenly distributed eyes.

The cheese is characterised by its soft texture and small, evenly distributed eyes.

The area's specific weather conditions, in the form of high rainfall and humidity and particular levels of sun exposure, combined with the skills of the local cheesemakers, who have been able to take full advantage of these conditions, have enabled Toma Piemontese to fully exploit the potential of the defined production area, resulting in a cheese essentially characterised by its particularly soft texture. The specific skills of the cheesemakers mean that, at the time of cutting the curd, which is obtained without cooking or very gentle semi-cooking, a graininess can be achieved which strikes a perfect balance between the cheese mass and the whey.

The maturing process, which traditionally takes place in natural caves or other suitable environments that are characterised by very high humidity, also makes it possible to preserve the cheese's soft texture.

Reference to publication of the specification

<https://www.masaf.gov.it/flex/cm/pages/ServeAttachment.php/L/IT/D/1%252F6%252Fd%252FD.6b6d399c501936219b1d/P/BLOB%3AID%3D3340/E/pdf?mode=download>
