

Publication of the amended single document following the approval of a minor amendment pursuant to the second subparagraph of Article 53(2) of Regulation (EU) No 1151/2012

(2019/C 3/08)

The European Commission has approved this minor amendment in accordance with the third subparagraph of Article 6(2) of Commission Delegated Regulation (EU) No 664/2014 ⁽¹⁾.

The application for approval of this minor amendment can be found in the Commission's DOOR database.

SINGLE DOCUMENT

'Cotechino Modena'

EU No: PGI-IT-01500-AM01 — 20.4.2018

PDO () PGI (X)

1. Name(s)

'Cotechino Modena'

2. Member State or Third Country

Italy

3. Description of the agricultural product or foodstuff

3.1. Type of product

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

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

'Cotechino Modena' sausage is cylindrical in shape, cooked and with the following organoleptic, chemical and physico-chemical characteristics when released for consumption:

Organoleptic characteristics

Texture: the product must be easy to slice, with the slices maintaining their shape.

Appearance when cut: firm, evenly grained slices.

Colour of the slice: pink tending towards uneven red.

Taste: characteristic.

Chemical and physico-chemical characteristics of the meat mixture

Total protein: minimum 17 %

Fat/protein ratio: maximum 1,9

Collagen/protein ratio: maximum 0,5

Water/protein ratio: maximum 2,7.

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

'Cotechino Modena' is made from a mixture of pig meat from striated muscles, pig fat, rind, salt, whole pepper and/or pepper pieces. Use may also be made of: wine, water in accordance with good trade practice, natural flavourings, spices and herbs, sugar and/or dextrose and/or fructose, sodium and/or potassium nitrite (maximum 140 parts per million), ascorbic acid and its sodium salt. Smoke flavourings are not permitted. The mixture is stuffed into natural or artificial casings.

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

Processing of 'Cotechino Modena' sausage includes the following steps: preparing the raw materials, mincing, mixing and filling the casings, followed by drying if the product is sold fresh and any pre-cooking and appropriate heat treatment if the product is sold cooked.

⁽¹⁾ OJ L 179, 19.6.2014, p. 17.

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

'Cotechino Modena' is sold whole, either loose or packaged, if fresh, and suitably vacuum-packed if cooked. Packaging must be carried out exclusively in the production area laid down in point 4.

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

The protected designation of origin 'Cotechino Modena' must appear on the label in clear and indelible characters, distinctly separate from any other writing. It must be followed immediately by the words 'Indicazione geografica protetta' (protected geographical indication) and/or the abbreviation 'IGP' (PGI). It is forbidden to add any description that is not expressly provided for. However, the use of names, trade names and brand names is permitted, provided that they have no laudatory purport and are not such as to mislead the purchaser.

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

'Cotechino Modena' is produced within its traditional geographical production area, which covers the entire territory of the following Italian provinces: Modena, Ferrara, Ravenna, Rimini, Forlì-Cesena, Bologna, Reggio Emilia, Parma, Piacenza, Cremona, Lodi, Pavia, Milano, Monza-Brianza, Varese, Como, Lecco, Bergamo, Brescia, Mantova, Verona and Rovigo.

5. **Link with the geographical area**

'Cotechino Modena' owes its reputation to its geographical origin, i.e. the places where it has traditionally been produced. It is the forebear of Zampone and all other sausages containing pig's rind originating in Modena that later came to be produced in other regions of central and northern Italy too, where the same know-how in the art of making pure pork sausages of this kind was also passed on and spread. The fame of 'codeghin' sausage across the Po valley dates as far back as the Duchy of Milan. The sausage makers' industriousness and technical skills, traditionally handed down between those in the trade, are an essential feature of the product, and even today its characteristics are shaped by the importance of environmental and human factors.

The required characteristics of this geographical indication product depend on the natural and human factors in the production area. The environmental conditions of the area are defined by the typical climate of central and northern Italy. The main link with the traditional area of production is the industriousness and technical skills of the sausage makers, who over time have refined their craftsmanship and developed processing techniques that are perfectly attuned to the tradition. Unlike the ordinary *cotechino* sausage, therefore, 'Cotechino Modena' PGI must be made to much stricter specifications that correspond to the method used for centuries in the defined geographical area. These traditions and environmental conditions are also closely linked to the production area's social and economic development, resulting in unique qualities not found elsewhere.

Reference to publication of the specification

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

The Ministry has launched the national objection procedure with the publication of the amendment application regarding 'Cotechino Modena' PGI in Official Gazette of the Italian Republic No 47 of 26 February 2018.

The consolidated text of the product specification can be consulted on the following website:
<http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335>
