

3. Amendment(s):

3.1. Method of production:

It has been decided to increase the moisture content, which must not be less than 59 % or more than 63,5 %, rather than being between 50 % and 61 %.

This amendment is required because the progressive introduction of technology into the rearing of Italian heavy pigs, together with an increase in daily growth rates (pigs grow to around 160 kg in only nine months), has had a profound impact on the bromatological properties of the meat, with the moisture content being most affected. The large increase in the growth rate significantly alters the fat content of the meat, so increasing the moisture content. This leads to both greater weight loss during curing and increases the characteristic tenderness of 'Prosciutto di Modena'.

In Part C, the deadline for the farmer affixing an indelible stamp on the hind legs of each pig is brought forward from the 45th to the 30th day in order to ensure compliance with animal-welfare legislation.

The minimum curing period has been extended from 12 to 14 months. This can be reduced to 12 months (rather than 10) in the case of uniform batches of an initial size of less than 13 kg (rather than 12 kg). This amendment has become necessary because experience has shown that longer curing is needed to allow the ham to acquire the characteristics specified in the product specification.

3.2. National requirements:

Part G has been amended with the insertion of the main requirements to guarantee proof of origin.

In addition, all references to inspection activities carried out by the *Consorzio* (producer group) have been deleted.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

'PROSCIUTTO DI MODENA'

EC No: IT-PDO-0217-0066-21.08.2007

PGI () PDO (X)

1. Name:

'Prosciutto di Modena'

2. Member State or third country:

Italy

3. Description of the agricultural product or foodstuff:

3.1. Type of product (Annex III):

Class 1.2 — Meat products

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

Matured, dry-cured ham with protected designation of origin. Pear-shaped exterior, without foot, obtained by removing surplus fat by trimming part of the skin and covering fat. Bright red colour when cut. Savoury flavour, but not salty. Pleasant aroma, mild but penetrating including when examined using a needle. It satisfies specific analytical requirements: moisture content between 59 % and 63,5 %; sodium chloride content between 4,5 % and 6,7 %; and protein-breakdown index between 21 % and 31 %. The weight of the whole ham ranges from 8 kg to 10 kg and is never less than 7 kg.

3.3. *Raw materials (for processed products only):*

Obtained from fresh legs of pigs born, reared and slaughtered in ten Regions of Italy (Emilia Romagna, Veneto, Lombardy, Piedmont, Molise, Umbria, Tuscany, Marche, Abruzzi and Lazio).

The animals used must be pure-bred or hybrid pigs of the traditional Large White and Landrace breeds, as improved by the Italian Herd Book. Also allowed are pigs of the Duroc breed, as improved by the Italian Herd Book.

Pigs of other breeds, mixed or hybrid, are also allowed, provided that they are bred under selection or cross-breeding schemes for the production of heavy pigs whose aims are compatible with those of the Italian Herd Book.

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

Detailed rules on the use and composition of the feed ration must be followed, with preference being given to feed from the geographical area in which the animals are reared described in point 4. Feed is of two types and is mainly based on cereals (maize, barley, oats etc.) and the by-products of cheese production (whey, curds and buttermilk). The cereal-based feed is preferably in liquid form (swill or mash), traditionally mixed with whey.

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

The production and curing of 'Prosciutto di Modena' must take place in the production area described in point 4 in order to ensure traceability and control.

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

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3.7. *Specific rules concerning labelling:*

'Prosciutto di Modena' is permanently identified by means of a stamp affixed to the skin by the Inspection Body.

The labels of whole, bone-in 'Prosciutto di Modena' bear the words 'Prosciutto di Modena' followed by 'denominazione di origine protetta' (protected designation of origin). For boned ham, either whole or sliced, the label must also show the date of production, i.e. the date on which processing of the leg began, should the stamp or brand no be longer visible, and information to identify the batch.

The use of adjectives such as 'classico' (classic), 'autentico' (authentic), 'extra', 'super' and other such qualifications, mentions and attributions added to the designation of origin, except for 'disossato' (boned), is forbidden, as is the use of any other indications that that are not specifically provided for, unless they are required to comply with other legal provisions. These restrictions also apply to advertising and promotional measures for 'Prosciutto di Modena', in whatever form or context.

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

'Prosciutto di Modena' is prepared exclusively in the hills surrounding the Panaro river basin and the tributary valleys, up to a maximum altitude of 900 m, in the following municipalities: Castelnuovo Rangone, Castelvetro, Spilamberto, San Cesario sul Panaro, Savignano sul Panaro, Vignola, Marano, Guiglia, Zocca, Montese, Maranello, Serramazzoni, Pavullo nel Frignano, Lama Mocogno, Pievepelago, Riolunato, Montecreto, Fanano, Sestola, Gaggio Montano, Monteveglio, Savigno, Monte San Pietro, Sasso Marconi, Castello di Serravalle, Castel d'Aiano, Bazzano, Zola Predosa, Bibbiano, San Polo d'Enza, Quattro Castella, Canossa (formerly Ciano d'Enza), Viano and Castelnuovo Monti. Rearing and slaughter take place only in the defined area of the Regions of Emilia-Romagna, Veneto, Lombardy, Piedmont, Molise, Umbria, Tuscany, Marche, Abruzzi and Lazio.

5. Link with the geographical area:

5.1. Specificity of the geographical area:

In the hills surrounding the Panaro river basin is one of the few areas suited to the production of dry-cured ham because of the ideal microclimate produced by its location in the shadow of the Tuscan-Emilian Apennines. The piedmont zone with its typical flora and drainage provided by the River Panaro and its tributaries create an ideal climate — mainly dry with gentle breezes. The production area, which has been determined not by chance or in response to legislation but rather to correspond with a specific geographical environment, strengthens the link that has developed over time between the production system and the geographical environment: the system of production used does not damage the totally healthy environment required by the curing process.

5.2. Specificity of the product:

In addition to the specific characteristics mentioned in the description of the product, 'Prosciutto di Modena' has the following particular characteristics:

- a larger uncovered area, allowing the salt to penetrate more quickly, giving the ham a characteristic flavour,
- moisture content between 59 % and 63 %,
- salt content between 4,5 % and 6,7 %,
- protein-breakdown index between 21 % and 31 %.

This latter property makes the ham particularly suitable for people on a high-protein diet, while being very easily digested. Moreover, the mineral and vitamin content and low cholesterol content of 'Prosciutto di Modena' make it an ideal food for those on low-fat diets, provided the fat is removed, and, overall, the ham provides a perfect balance of fats and proteins.

5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI):

The practical requirements determining the characteristics of the product and hence its designation of origin are closely related to environmental conditions and natural and human factors: the properties of the raw material are specific to the defined geographic macro-area and are a result of the historical and economic development of the agricultural sector. The production of 'Prosciutto di Modena' owes its origin to and is determined by the type of farming carried on against the background of the relief and microclimate of the defined micro-area. These special conditions have tightened the link between the characteristics of the raw material, the method of preparing the product and the establishment of the designation, which is in turn intimately linked with the specific socio-economic development of the local area that has conferred on the ham qualities not found elsewhere. In the defined macro-area, the development of indigenous breeds of pigs, recorded in central and northern Italy from Etruscan times, has kept pace with the cultivation of cereals and the processing of milk, which are used as feed. These developments have determined the characteristics of the raw material and led to a very specific form of livestock production, the rearing of heavy pigs for slaughter at an advanced age. The natural development was therefore for the production of cured ham to become a distinct occupation, concentrated from earliest times in a number of areas particularly suited by virtue of their particular environmental conditions, which, exploited by local inhabitants, led to these areas gradually becoming specialised.

The history of the product dates back to antiquity and is documented in its region of origin since the Bronze Age, the period in which the rearing of domestic animals took root and the use of salt (sodium chloride) was discovered. The custom of preserving meat using salt was established with the coming of the Celts and later refined in Roman times.

The product's origin has been historically documented since pre-industrial times, as has the origin of the raw material, being the product of an exceptional development of a typical rural practice common to the entire Po region that has found in the hills surrounding the Panaro catchment area (the piedmont zone of the Tuscan-Milanese Apennines) a 'home' with unique climate and environmental conditions.

Reference to publication of the specification:

The full text of the product specification is available:

— at the following website:

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

or

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