C/2025/2736

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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/2025/2736)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Prosciutto di Carpegna'

PDO-IT-1496-AM01 – 17.2.2025

1. **Name of product**

'Prosciutto di Carpegna'

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**

Ministry of Agriculture, Food Sovereignty and Forestry - Department for Food Sovereignty and Equestrian Sports

6. **Qualification as standard amendment**

The amendments to the product specification for 'Prosciutto di Carpegna' PDO:

— do not include a change in the name of the protected designation of origin or protected geographical indication, or in the use of that name;

— do not risk voiding the link referred to in Article 5(1), point (b), for protected designations of origin, or the link referred to in Article 5(2), point (b), for protected geographical indications; or

— do not entail further restrictions on the marketing of the product.

([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).

7. **Description of the approved standard amendment(s)**

1. *Amendment to Article 2*

Amendment 1

The amendment concerns Article 2, second paragraph, of the product specification and points 3.3 and 3.4 of the single document.

Description: The amendment specifies that the pigs must also be cut in the regions of Lombardy, Emilia-Romagna and Marche.

The amendment affects the single document.

2. *Amendment to Article 2*

Amendment 2

The amendment concerns Article 2, second paragraph, of the product specification and point 3.3 of the single document.

Description: The amendment inserts a specific section on 'Genetic characteristics'. The genetic origin of the raw material has been clarified in relation to the genetic type of the breeding animals, both male and female, by including the permitted genetic combinations. The amendment makes it possible to evaluate the breeds and genetic types of both breeding animals. The reference in the text, as regards breeds, to Prosciutto di Parma PDO and Prosciutto di San Daniele PDO has therefore been replaced.

The amendment affects the single document.

3. *Amendment to Article 2*

Amendment 3

The amendment concerns Article 2, second paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment inserts a table explaining the genetic requirements for pigs with the permitted and non-permitted combinations.

The amendment does not affect the single document.

4. *Amendment to Article 2*

Amendment 4

The amendment concerns Article 2, second paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment inserts a reference to the list of genetic types approved by the Ministry of Agriculture, Food Sovereignty and Forestry.

The amendment does not affect the single document.

5. *Amendment to Article 2*

Amendment 5

The amendment concerns Article 2, second paragraph, of the product specification and point 3.3 of the single document.

Description: The amendment prevents the use of legs from boars and sows and from pigs carrying unfavourable traits (PSS).

The amendment affects the single document.

6. *Amendment to Article 2*

Amendment 6

The amendment concerns Article 2, second paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment adds a specific section on the provisions regarding 'Rearing and feeding'. The reference in the text to the product specifications for Prosciutto di Parma PDO and Prosciutto di San Daniele PDO has therefore been replaced.

The traditional chronological stages of the rearing of pigs have been added: suckling, weaning, growing and finishing.

The amendment does not affect the single document.

7. *Amendment to Article 2*

Amendment 7

The amendment concerns Article 2, second paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment inserts provisions on the suckling stage of piglets, the duration of which, up to 28 days, is in line with the provisions of Section C of Chapter II of Annex I to Council Directive 2008/120/EC. References have also been inserted to piglets being nursed by the sow or being fed milk artificially, the administration of permitted raw materials and the use of minerals, vitamin and amino acid supplements, and additives.

The amendment does not affect the single document.

8. *Amendment to Article 2*

Amendment 8

The amendment concerns Article 2, second paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment lays down the methods and timing for applying the ink slap mark of origin on both legs of each pig and the associated slap mark and plate models for applying it.

The amendment does not affect the single document.

9. *Amendment to Article 2*

Amendment 9

The amendment concerns Article 2, second paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment inserts a reference table showing which letter should be used to represent the month of birth of the piglet, to be included in the slap mark of origin.

The amendment does not affect the single document.

10. *Amendment to Article 2*

Amendment 10

The amendment concerns Article 2, second paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment adds the possibility of using identification devices instead of, or in combination with, the slap mark of origin applied by the farmer.

The amendment does not affect the single document.

11. *Amendment to Article 2*

Amendment 11

The amendment concerns Article 2, second paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment inserts a rule for determining the age of the pigs in months.

The amendment does not affect the single document.

12. *Amendment to Article 2*

Amendment 12

The amendment concerns Article 2, second paragraph, of the product specification and point 3.3 of the single document.

Description: The amendment inserts provisions regarding the pigs' weaning stage. Rules have been introduced governing the duration of this stage, the maximum weight of the piglets and feeding. A reference has been introduced to the administration of 'dry feed', the use of vitamin, mineral and amino acid supplements, and the use of additives. The weaning period has been increased from 80 days to 3 months and the maximum weight limit for the piglets has been set at 40 kg.

The amendment affects the single document.

13. *Amendment to Article 2*

Amendment 13

The amendment concerns Article 2, second paragraph, of the product specification and point 3.3 of the single document.

Description: The amendment inserts provisions on the growing stage, setting a maximum duration of five months and increasing the weight that may be achieved from 80 kg to 85 kg at the end of the stage.

The reference to tolerances on individual raw materials in accordance with Article 17(2)(b) of Regulation (EC) No 767/2009 has been specified, deleting the reference to the percentage of 10 %. The possibility for the farmer to administer the feed also in dry form has been expressly added.

The 'Table of permitted raw materials' has been inserted and is also to be used for the next stage, i.e. finishing. The names of the following raw materials have been amended, taking into account the nomenclature provided for in the European Union rules laid down in Regulation (EU) No 68/2013, as updated by Regulation (EU) 2017/1017:

— 'maize' is no longer referred to in Italian as *'mais'* but instead as *'granturco'*;

— 'semolina' is now referred to as 'meal';

— 'dehydrated lucerne meal' is now referred to as 'lucerne (high temperature dried)';

— 'linseed expeller' is no longer referred to in Italian as *'expeller di lino'* but instead as *'panello di lino'*, and the following have been added to it: 'linseed expeller feed', 'linseed meal', 'linseed meal feed';

— 'apple and pear pomace, grape or tomato skins as carriers for nutritional supplements' are now referred to as 'fruit pulp and tomato pulp (tomato pomace) as premix carriers';

— 'brewers' yeast and/or torula yeast' is now referred to as 'yeasts';

— 'maize germ extraction meal' (using the word *'mais'* in Italian) is now referred to as 'maize germ meal' (using the word *'granturco'* in Italian);

— 'distillers' grain' is now referred to as 'dried distillers' grains and solubles'.

The following raw materials have been removed:

— ‘pitted carob’

— ‘protein lysates’

— ‘dehydrated potato’

— ‘cassava’

— ‘pressed and ensiled beet pulp’

— ‘sesame meal’

— ‘coconut extraction meal’

— ‘meat meal only if of good quality and where permitted by Community law’

The word ‘oats’ has been deleted from the ‘minor cereals’ category.

The quantity of the following raw materials has been changed:

— ‘buttermilk’ for the growing stage only (which changes to a maximum of 250 g per head per day of dry matter), without prejudice to the fact that ‘whey’ and ‘buttermilk’ taken together must not exceed 15 litres per head per day;

— ‘maize gluten meal and/or corn gluten feed’ (from up to 5 % to up to 10 %);

— ‘maize’ (from up to 55 % to up to 65 %);

— ‘sorghum’ (from up to 40 % to up to 55 %);

— ‘barley’ (from up to 40 % to up to 55 %);

— ‘wheat’ (from up to 25 % to up to 55 %);

— ‘triticale’ (from up to 25 % to up to 55 %);

— ‘dehydrated beet pulp’ (from up to 4 % to up to 10 %);

— ‘lucerne (high temperature dried)’ (from up to 2 % to up to 4 %);

The following raw materials have been added:

— ‘maize gluten meal and/or corn gluten feed’, also during the finishing stage;

— ‘maize silage’, also during the finishing stage;

— ‘whole ear maize meal’;

— ‘dried distillers’ grains and solubles’, also during the finishing stage;

— ‘linseed expeller feed, linseed meal, linseed meal feed’;

— ‘lipids with a melting point above 36 °C’, also during the finishing stage;

— ‘products obtained during extraction of rapeseed’;

— ‘toasted whole soya beans and/or soya expeller’, only for the growing stage.

The raw material ‘peas and/or other legume seeds’ has been divided into two entries: ‘peas’ and ‘other legume seeds’, and the quantities have been increased (‘peas’ up to 25 % and ‘other legume seeds’ up to 10 %).

Regarding ‘grain and/or cob meal’, it has been specified that this concerns ‘maize grain and/or corn cob’.

'Soya extraction meal' has become 'products obtained during extraction of soya beans', and the use percentage during both the growing and finishing stages has been standardised at up to 20 %.

'Sunflower meal' has been changed to 'products obtained during extraction of sunflower seeds', the use of which has been set at up to 10 %.

Note 4 to the table lays down a maximum crude fat content not exceeding 2,5 % of the dry matter for products obtained during extraction of soya beans, sunflower seeds and rapeseed.

The option of using minerals, vitamins and additives has been added.

In note 2 the definition of 'dried distillers' grains and solubles' has been made clearer.

In addition to the maximum limit of 2 % for linoleic acid, the amendment introduces a maximum fat limit of 5 % of the dry matter of the diet.

The amendment affects the single document.

14. *Amendment to Article 2*

Amendment 14

The amendment concerns Article 2, second paragraph, of the product specification and point 3.3 of the single document.

Description: The amendment inserts a requirement that at least 50 % of the dry matter of the pig feed, on an annual basis, must from the geographical area in which the pigs are reared.

The amendment affects the single document.

15. *Amendment to Article 2*

Amendment 15

The amendment concerns Article 2, second paragraph, of the product specification and point 3.3 of the single document.

Description: The amendment, in the rules on the feeding of pigs relating to the finishing stage, refers back to the 'Table of permitted raw materials' included in the growing stage, with certain specifications necessary for the finishing stage.

The amendment affects the single document.

16. *Amendment to Article 2*

Amendment 16

The amendment concerns Article 2, third paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment introduces the section 'Slaughter and cutting of the pigs' and rewords the provision regarding the minimum age of the pig at slaughter, without amending it, linking it to the check by means of the slap mark of origin and/or the identification device replacing it or combined with it, described in the part concerning the feeding and rearing of pigs.

The amendment does not affect the single document.

17. *Amendment to Article 2*

Amendment 17

The amendment concerns Article 2, third paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment inserts the criterion for calculating the age of pigs for the purpose of slaughter.

The amendment does not affect the single document.

18. *Amendment to Article 2*

Amendment 18

The amendment concerns Article 2, third paragraph, of the product specification and point 3.3 of the single document.

Description: The amendment replaces the parameter of a live weight of the pigs of 160 kg +/- 10 % with an individual carcass weight of between 110,1 kg and 168,0 kg.

The amendment affects the single document.

19. *Amendment to Article 2*

Amendment 19

The amendment concerns Article 2, third paragraph, of the product specification and point 3.3 of the single document.

Description: The amendment specifies, in the text, the classes under Regulation (EU) No 1308/2013 to which eligible H Heavy carcasses may belong, in line with what is laid down in the single document and the product specifications to which the product specification refers. The reference to European Union legislation has been replaced.

The amendment affects the single document.

20. *Amendment to Article 2*

Amendment 20

The amendment concerns Article 2, third paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment specifies that weight and carcass classification data must be ascertained at the time of slaughter.

The amendment does not affect the single document.

21. *Amendment to Article 2*

Amendment 21

The amendment concerns Article 2, third paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment specifies that cutting operations may also be carried out in cutting plants other than the slaughterhouse which slaughtered the animals.

The amendment does not affect the single document.

22. *Amendment to Article 2*

Amendment 22

The amendment concerns Article 2, third paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment introduces specific provisions on the graphic representation and dimensions of the identification stamp and how it is to be applied to suitable legs by the slaughterhouse.

The amendment does not affect the single document.

23. *Amendment to Article 2*

Amendment 23

The amendment concerns Article 2, third paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment adds the possibility of using identification devices instead of, or in combination with, the slaughterhouse identification stamp.

The amendment does not affect the single document.

24. *Amendment to Article 2*

Amendment 24

The amendment concerns Article 2, fifth paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment deletes the fifth paragraph of Article 2.

The amendment does not affect the single document.

25. *Amendment to Article 4*

Amendment 25

The amendment concerns Article 4, second and third paragraphs, of the product specification and points 3.3 and 5.2 of the single document.

Description: The amendment specifies that the processing of the legs received from the slaughterhouse or cutting plant must begin at the curing facility within 120 hours of slaughter, without amending the temperature conditions laid down in the product specification.

The amendment affects the single document.

26. *Amendment to Article 4*

Amendment 26

The amendment concerns Article 4, sixth paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment adds trimming also after the second salting and before the end of the maturation stage.

The amendment does not affect the single document.

27. *Amendment to Article 5*

Amendment 27

The amendment concerns Article 5 of the product specification; it does not involve an amendment to the single document.

Description: The amendment to the part on temperatures in ageing rooms increases the maximum temperature from 20 °C to 22 °C.

The amendment does not affect the single document.

28. *Amendment to Article 5*

Amendment 28

The amendment concerns Article 5 of the product specification; it does not involve an amendment to the single document.

Description: The amendment to the part on relative humidity levels in ageing rooms changes the relative humidity range from '65-80 %' to '40-70 %'.

The amendment does not affect the single document.

29. *Amendment to Article 5*

Amendment 29

The amendment concerns Article 5 of the product specification and points 3.2 and 5.2 of the single document.

Description: The amendment increases the minimum maturation period for Prosciutto di Carpegna from '13 months' to '14 months'.

The amendment affects the single document.

30. *Amendment to Article 7*

Amendment 30

The amendment concerns Article 7 of the product specification; it does not involve an amendment to the single document.

Description: The amendment deletes Article 7.

The amendment does not affect the single document.

31. *Amendment to Article 8*

Amendment 31

The amendment concerns Article 8 of the product specification; it does not involve an amendment to the single document.

Description: The amendment renumbers Article 8 as Article 7.

The amendment does not affect the single document.

32. *Amendment to Article 8*

Amendment 32

The amendment concerns Article 8, fourth paragraph, of the product specification and points 3.2 and 3.5 of the single document.

Description: The amendment increases the minimum maturation period for hams intended to be vacuum-packed or packaged in a modified atmosphere, including when sliced, from 'at least 14 months' to 'at least 15 months'.

The amendment affects the single document.

33. *New Article 8*

Amendment 33

The amendment inserts a new Article 8 to the product specification and reproduces point 5 of the single document.

Description: The amendment inserts a specific article – Article 8 'Link with the environment' – that is in line with the information already given in the single document published in *Official Journal of the European Union* C 189 of 12.8.2009.

The amendment does not affect the single document.

34. *New Article 9*

Amendment 34

The amendment inserts a new Article 9 to the product specification; it does not involve an amendment to the single document.

Description: The amendment introduces Article 9 'Proof of origin', which specifies the need to monitor and place all the parties in the PDO production chain under the control of the control body.

The amendment does not affect the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

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

'Prosciutto di Carpegna'

2. **Member State or Third Country**

Italy

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

3.1. *Combined Nomenclature code*

— 02 – MEAT AND EDIBLE MEAT OFFAL

0210 – Meat and edible meat offal, salted, in brine, dried or smoked; edible flours and meals of meat or meat offal

0210 11 – Hams, shoulders and cuts thereof, with bone in

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

'Prosciutto di Carpegna' is a matured raw ham, produced by processing hind legs of heavy pigs for a period of no less than 14 months within the geographical area.

At the end of the processing, 'Prosciutto di Carpegna' has a rounded shape, tending to be flat rather than spherical, with a sufficient layer of fat on the part opposite the haunch and weighing no less than 8 kg.

When cut, it presents a salmon-pinkish colour and an adequate quantity of solid fat, white and white-pink in colour. It has a delicate penetrating aroma of matured meat, the taste is delicate and fragrant, the consistency of the meat tender and supple.

The chemical and physico-chemical characteristics are as follows: percentage water content between 57 % and 63 %; salt/water ratio (ratio of the percentage of salt to that of water content) between 7,8 and 11,2; water/protein ratio (ratio of the percentage of water to that of total protein content) between 1,9 and 2,5 and proteolysis index (percentage of the soluble nitrogen fraction soluble in trichloroacetic acid (TCA) with reference to total nitrogen content) not less than 24 and not more than 31.

'Prosciutto di Carpegna' can be marketed whole, boned – either *pressato* (pressed) or *all'addobbo* (trimmed) after completely removing the coating applied during maturing and the superfluous outer fat layer – and portioned after slicing and packaging under vacuum or in a modified atmosphere. For the slicing and packaging of 'Prosciutto di Carpegna', ham matured for at least 15 months must be used.

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

The feed for the pigs comes from the geographical area of rearing. However, in some years it may not be technically possible, for climate-related or commercial reasons, to obtain 100 % of the feed for the pigs locally. In these cases, in order to guarantee the link with the territory, it must be ensured that at least 50 % of the dry matter of the feed for the pigs, on an annual basis, comes from the geographical area of rearing.

The specification for the genetic type used and the end-use of the raw material obtained from the carcasses of heavy pigs needed for the production of 'Prosciutto di Carpegna' includes methods of rearing and feeding animals stemming from ancient Italian tradition, which developed practices designed to achieve moderate growth over an extended period of time as well as a high unit weight, obtained by coordinating genetic selection objectives, the minimum age and average weight of the pigs at slaughter with an appropriate feeding regime.

In this context, according to the terms of the product specification, the feeds permitted, the quantities thereof and the means of administering them are differentiated according to the phase of rearing, depending on the age and weight of the animals.

During the weaning stage, the diet consists of the raw materials permitted by 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 the legislation in force.

The following raw materials are allowed during the growing stage: maize gluten meal and/or corn gluten feed, maize, sorghum, barley, wheat, triticale, maize silage, whole ear maize meal, maize grain meal and/or corn cob meal, minor cereals, wheat bran and other by-products of wheat processing, linseed expeller, linseed expeller feed, linseed meal, linseed meal feed, dehydrated beet pulp, fruit pulp and tomato pulp (tomato pomace) as premix carriers, whey, buttermilk, dried distillers' grains and solubles, lucerne (high temperature dried), molasses, products obtained during extraction of soya beans, products obtained during extraction of sunflower seeds, products obtained during extraction of rapeseed, maize germ meal, peas, other legume seeds, yeasts, lipids with a melting point above 36 °C, fish meal, and toasted whole soya beans and/or soya expeller.

Feeding during the growing stage must also take into account the following specifications: the diet may be supplemented with vitamins and minerals, and additives may be used in accordance with the European Union legislation in force; the dry matter from cereals must not be less than 45 % of the total.

During the finishing stage, all of the specifications laid down for the growing stage must be complied with, with the following exceptions: the dry matter from cereals must not be less than 55 % of the total; the raw materials 'toasted whole soya beans and/or soya expeller' and 'fish meal' are excluded.

The cereal-based feed may be given either in liquid form (swill or mash, traditionally mixed with whey and/or buttermilk), or dry. To ensure good quality fat cover, the dry matter of the feed administered may contain a maximum of 2 % linoleic acid and 5 % fat. Whey and buttermilk, by-products respectively of the processing of curds and butter, together should not exceed 15 litres per animal per day. The total nitrogen content if combined with molasses residue must be less than 2 %. Measures to implement the product specification have been laid down by the official control system.

'Prosciutto di Carpegna' is produced exclusively using fresh hind legs obtained from pigs born, reared, slaughtered and cut within the territory of the regions of Lombardy, Emilia-Romagna and Marche that are 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 hind legs of pork used to make the product may not come from:

— boars and sows;

— pigs carrying unfavourable traits, in particular susceptibility to stress (Porcine Stress Syndrome or PSS).

The characteristics of heavy pigs selected by the Italian Herd Book match the terms of the European Union legislation in force on the commercial grading of pig carcasses; however, under these classification criteria, only hind legs obtained from carcasses graded 'U', 'R' and 'O' are permitted.

The adult pigs that may be used for the preparation of the raw material for 'Prosciutto di Carpegna' are sent to slaughter at an age of no less than 10 months. Use may be made of carcasses weighing between a minimum of 110,1 kg and a maximum of 168,0 kg with adequate proof of their origin and source; this enables trimmed hind legs (short cut) with a unit weight of no less than 12 kg and with adequate fat cover to be obtained and used.

Hind legs from pigs slaughtered more than 120 hours earlier may not be processed.

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

The processing and maturing of 'Prosciutto di Carpegna' PDO must take place within the census district and administrative territory of the municipality of Carpegna (Pesaro-Urbino Province, Marche Region).

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

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

'Prosciutto di Carpegna' is marketed hot-branded with the identifying mark featuring the words 'Prosciutto di Carpegna'.

The words 'Prosciutto di Carpegna' must appear in clear, indelible characters, quite distinct from all other indications featuring on the label, and be followed immediately by the words 'Denominazione di Origine Protetta' (Protected Designation of Origin). These indications accompany the logo of the designation.

No description which is not explicitly permitted may be added.

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

'Prosciutto di Carpegna' must be processed in the traditional production area, within the census district and administrative territory of the municipality of Carpegna, in Pesaro-Urbino Province, Marche Region, using raw materials obtained from pigs born, reared, slaughtered and cut within the territory of the regions of Marche, Emilia-Romagna and Lombardy. The conditions laid down in Article 46(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council apply.

5. **Link with the geographical area**

5.1. *Specificity of the geographical area*

The 'Prosciutto di Carpegna' production area lies in the Marche region, in Pesaro-Urbino province, in the municipality of Carpegna, which has the following cartographic coordinates and geographical characteristics:

— coordinates: 43°47' N 12°20' E,

— area: 28,3 km^2,

— altitude (above sea level): 748 metres,

— maximum altitude: 1 415 metres,

— altitude range: 1 015 metres,

— number of inhabitants (as at 21.12.2007): 1 657.

Located at the northernmost edge of central Italy, the territory of Carpegna lies within the Sasso Simone e Simoncello natural park, on the southern side of the mountain at a distance of around 50 km from the Adriatic Sea, not far from San Marino. Amid the green beeches characteristic of the local flora, its location in relation to the Apennine foothills affords protection against the cold tramontana and bora winds, thus determining the constant characteristics of the local microclimate which is characterised by the relative proximity of the sea, the altitude, moderate winds, the lack of standing waters in naturally-draining geomorphological areas and, hence, in a particularly well-balanced environment marked by mild, dry summer conditions which established it, long ago, as a prime health resort.

5.2. *Specificity of the product*

In addition to the conformity requirements for the raw material and the processing and final grading of the matured product, the following characteristics specific to the product should be mentioned:

— the use of hind legs from pigs that are not less than 10 months old means that mature meat is used which is more appropriate for long maturing,

— the use of manual techniques to pound, trim and coat the ham ready for the maturing phase,

— the ban on the use of chemical additives of any kind at any phase of the preparation (except for the use of sodium chloride for salting at the start of the process),

— the use of only dry ground sea salt (sodium chloride) for salting the fresh hind legs,

— the use of fresh hind legs, chilled but not frozen, sized appropriately to the minimum age of the pig,

— the fact that the processing of the hind legs at the curing facility begins not more than 120 hours after slaughter;

— the duration of the whole process, which dictates that maturing is not complete until 14 months have elapsed since the start of processing,

— the ham's limited salt content, as certified in the required check reports for chemical parameters to be tested at the end of the maturing process, which sets the ham apart as an original and specific product distinct from other similar products made in central Italy.

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

The geographical and environmental attributes of the Carpegna district, at the heart of the Montefeltro area and its natural park, provide an inimitable combination of microclimatic factors favourable to the maturing of meat, as recognised and used by humans since time immemorial. The association of the local area with pigmeat processing is documented as far back as the Italian Renaissance, when, after Malatesta Novello, Lord of Cesena, sold the Cervia salt flats to the Venetian Republic (1468), it was explicitly stated that the county of Carpegna retained the right to make free use of the salt. Carpegna is subject to light but constant winds as a result of the breeze from the Adriatic Sea – blocked at altitude, but after the protective barrier formed by the initial Apennine foothills – carrying the essences of the specific Mediterranean mountain microflora of the area, mixing beech, hornbeam and holly with lily, anemone and many orchid species conserved and maintained for centuries by the natural park.

These factors have also influenced the regulation of enzyme activity in the meat tissue, which proceeds in due fashion despite the presence of a low salt content, through maturing favoured by lengthy exposure to the natural conditions of the location (*stagionatura*), which has a direct impact on the consistency and organoleptic properties of the ham.

The need for appropriate raw material capable of long natural maturation without excessive use of salt or flavouring substances has, over time, perpetuated the tradition of Italian heavy pig rearing, which gradually spread out from the original main area of development in Central Italy as far as the Po Valley plains in the course of centuries of animal movements, which were halted in recent times, after the major foot-and-mouth epidemics.

Reference to publication of the product specification

https://www.politicheagricole.it/flex/cm/pages/ServeAttachment.php/L/IT/D/1%252F2%252F0%252FD.5055cd245461de8c8e5a/P/BLOB%3AID%3D18907/E/pdf?mode=download