C/2026/2789

19.5.2026

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/2026/2789)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Speck Alto Adige / Südtiroler Markenspeck / Südtiroler Speck'

EU Ref. Number: PGI-IT-0327-AM01 – 20.2.2026

1. **Name of product**

'Speck Alto Adige / Südtiroler Markenspeck / Südtiroler Speck'

2. **Geographical indication type**

☐ PDO

☑ PGI

☐ 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**

Name

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 Speck Alto Adige PGI are not Union amendments as they do not fulfil the criteria laid down in Article 24 of Regulation (EU) 2024/1143, i.e. they:

— do not include a change in the name or in the use of the name;

— do not risk voiding the link to the geographical area referred to in the single document; and

— 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)**

Title

Amendment to Article 4

Description

Amendment 1

The amendment concerns Article 4, third paragraph, of the product specification and point 3.4 of the single document.

Description: The amendment removes the words ‘and dry-cured’ from the sentence referring to smoking.

Reason: The amendment is appropriate in order to identify the exact step in the processing of the product and remove any ambiguity regarding subsequent provisions of the product specification relating to the specific dry-curing stage.

☑ The amendment affects the single document.

Title

Amendment to Article 4

Description

Amendment 2

The amendment concerns Article 4, third paragraph, of the product specification and point 3.4 of the single document.

Description: The amendment replaces ‘aged’ with ‘dry-cured’.

Reason: The amendment is appropriate so that the different stages of processing are defined more clearly.

☑ The amendment affects the single document.

Title

Amendment to Article 4

Description

Amendment 3

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

Description: The amendment increases the maximum period within which salting and flavouring take place from four to six days.

Reason: The increase is necessary in order to meet the requirements of the undertaking’s work schedule and organisation, and to avoid any ambiguity as to the timescales to be observed.

☐ The amendment affects the single document.

Title

Amendment to Article 4

Description

Amendment 4

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

Description: The amendment specifies that the processing start date is the date on which the meat is delivered to the establishment.

Reason: The amendment clarifies the application of the product specification for operators and for control purposes.

☐ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 5

The amendment concerns Article 5, paragraph 3 of the product specification; it does not involve an amendment to the single document.

Description: The amendment introduces a distinction between the types of pork leg based on the intended marketing purpose: legs intended to remain whole, legs intended to be cut into two parts, legs intended for slicing, legs intended to be cut into more than two parts.

Reason: The amendment is necessary in order to provide specific production information for operators regarding the processing of the various types of pork leg.

☐ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 6

The amendment concerns Article 5, paragraph 3 of the product specification; it does not involve an amendment to the single document.

Description: The amendment requires the adoption of tracing systems so as to link the leg of pork being processed to the various types provided for in the product specification.

Reason: This amendment is necessary to ensure that the manufacturers process the different types of pork leg correctly, in order to facilitate proper self-monitoring and checks when verifying the requirements of the different legs for the production of Speck Alto Adige PGI, in accordance with the marketing procedures laid down in the product specification.

☐ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 7

The amendment concerns Article 5, paragraph 3 of the product specification; it does not involve an amendment to the single document.

Description: The amendment specifies that the minimum weight reduction of 35 % is a requirement for legs of pork intended to remain whole, legs intended to be cut into two parts, and legs intended for slicing.

Reason: The amendment is necessary because the legs of pork intended to remain whole, the legs intended to be cut into two parts and the legs intended for slicing have greater exposure to air due to the anatomical shape of the pork leg. They must therefore achieve a minimum weight reduction of 35 % in order to obtain the characteristics of the PGI.

☐ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 8

The amendment concerns Article 5, paragraph 4 of the product specification; it does not involve an amendment to the single document.

Description: The amendment specifies that, once the minimum weight reduction of 35 % has been achieved within the time limit laid down in the product specification, *affinamento*, a form of maturation using food-grade cling film, is permitted for legs of pork intended to remain whole, legs intended to be cut into two parts and legs intended for slicing.

Reason: This amendment is necessary in order to provide precise operational instructions to manufacturers on the types of pork leg for which *affinamento* is permitted in order to obtain the characteristics of the PGI.

☐ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 9

The amendment concerns Article 5, paragraph 4; it does not involve an amendment to the single document.

Description: The amendment introduces a specific requirement for a minimum weight reduction of 38 %, to be achieved within the time limits laid down in the product specification, depending on the different weight classes of the legs of pork, for legs intended to be cut into more than two parts.

Reason: The reason for this amendment is the need to standardise the consistency of legs of pork intended to be cut into more than two parts, by providing for a greater minimum weight reduction than for other types of leg. This is because legs of pork cut into more than two parts have a more limited area of pork-rind and skin cover. The meat therefore requires a longer ageing period.

☐ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 10

The amendment concerns Article 5, paragraph 4; it does not involve an amendment to the single document.

Description: The amendment specifies that *affinamento* is not permitted for legs of pork intended to be cut into more than two parts.

Reason: This stipulation is necessary because the minimum weight reduction of 38 % ensures that the characteristics of the final product are obtained without the need for *affinamento*.

☐ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 11

The amendment concerns Article 5, last paragraph; it does not involve an amendment to the single document.

Description: The amendment removes the reference to Article 7 of the product specification.

Reason: This removal is necessary given the product specification's new article structure.

☐ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 12

The amendment concerns Article 5, last paragraph, of the product specification and point 3.6 of the single document.

Description: The amendment introduces the additional term 'Riserva' reserved for the PGI product resulting from legs of pork intended to remain whole, legs intended to be cut into two parts and legs intended for slicing, with the following characteristics: at the end of the processing period, they must weigh at least 4,3 kg and have been dry-cured for at least 28 weeks with a minimum weight reduction of 39 %, and they must possess the characteristics referred to in Article 6.

Reason: By introducing the additional term 'Riserva', the amendment makes it possible to highlight the general improvement in the physical and sensory characteristics associated with colour, texture, taste and aroma resulting from the longer minimum dry-curing period for legs of pork weighing at least 4,3 kg. This leads to an increase in the minimum weight reduction set at 39 % for legs intended to remain whole, legs intended to be cut into two parts and legs intended for slicing.

☑ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 13

The amendment concerns Article 5, last paragraph, of the product specification and point 3.6 of the single document.

Description: The amendment lays down that, for legs of pork intended to be cut into more than two parts, the additional term 'Riserva' may be used for legs weighing at least 4,3 kg which have been dry-cured for at least 28 weeks depending on the different weight classes, with a minimum weight reduction of 40 % within the corresponding minimum dry-curing periods laid down in the product specification, and which possess the characteristics referred to in Article 6 of the product specification.

Reason: The minimum weight reduction requirement of 40 % for legs of pork in the 'Riserva' category which are intended to be cut into more than two parts is appropriate because they have a more limited area of pork-rind and skin cover. The meat therefore requires a longer ageing period. The difference of two percentage points compared to the minimum weight reduction of 38 % for legs of the same type not belonging to the 'Riserva' category leads to a general improvement in the physical and sensory properties associated with colour, texture, taste and aroma.

☑ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 14

The amendment concerns Article 5, last paragraph, of the product specification and point 3.6 of the single document.

Description: The amendment inserts a table in which, for the purposes of using the additional term 'Riserva', the minimum dry-curing periods in weeks are laid down for the individual weight classes of the leg of pork.

Reason: The increase in the number of weeks for dry-curing, in relation to the different weight classes of the legs, leads to an increase in the weight reduction together with a decrease in the average 'aw' value. This parameter ensures a greater consistency of the product, in addition to greater microbiological stability. The increase in the minimum number of weeks for dry-curing, the increase in weight reduction and the decrease in water activity lead to a general improvement in the physical and sensory properties associated with colour, texture, taste and aroma, as provided for in Article 6 of the product specification.

☑ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 15

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

Description: The amendment specifies that *affinamento* is not permitted for the product intended to be classified as 'Riserva'.

Reason: This stipulation is necessary because the longer dry-curing period and the greater weight reduction ensure a lower moisture content for this type of product. *Affinamento* is therefore not appropriate for obtaining the characteristics of the final product.

☐ The amendment affects the single document.

Title

Amendment to Article 6

Description

Amendment 16

The amendment concerns Article 6, paragraph 8, of the product specification and point 3.6 of the single document.

Description: The amendment lays down that, for legs of pork intended for the production of the product for which the term 'Riserva' is used, scores for the individual descriptors must add up to at least 85 out of the total 100 points available in the assessment.

Reason: The higher score of 85 out of the total 100 points available for the assessment for the 'Riserva' category relates to significantly higher points awarded for the positive sensory descriptors 'Development of the red colour', 'Texture of the lean meat' and 'Uneven colour'.

☑ The amendment affects the single document.

Title

Amendment to Article 7

Description

Amendment 17

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 (Controls).

Reason: The deletion is a necessary update to bring the product specification into line with current EU legislation, as it is no longer mandatory to include the details of the control body pursuant to Article 49 of Regulation (EU) 2024/1143.

☐ The amendment affects the single document.

Title

Amendment to Article 8

Description

Amendment 18

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

Description: The amendment changes 'Article 8' to 'Article 7'.

Reason: The amendment is necessary given the product specification's new article structure.

☐ The amendment affects the single document.

Title

Amendment to Article 8

Description

Amendment 19

The amendment concerns Article 8, paragraph 1 of the product specification; it does not involve an amendment to the single document.

Description: In Article 7 of the new text of the product specification, the amendment replaces the reference to the minimum weight reduction of 35 % with the reference to the minimum weight reductions as laid down in Article 5, specifying that the characteristics referred to in Article 6 of the product specification must be obtained.

Reason: This amendment is necessary in order to take account of the different minimum weights laid down in the product specification for the various types of pork leg and for the 'Riserva' category.

☐ The amendment affects the single document.

Title

Amendment to Article 8

Description

Amendment 20

The amendment concerns Article 8, paragraph 4 of the product specification; it does not involve an amendment to the single document.

Description: The amendment specifies that the prohibition on the use of other descriptive terms should be understood as referring to those that are likely to mislead the consumer as to the actual characteristics of the product.

Reason: The amendment is appropriate in order to allow the various manufacturers to better highlight the product's characteristics.

☐ The amendment affects the single document.

Title

Amendment to Article 8

Description

Amendment 21

The amendment concerns Article 8, paragraph 10 of the product specification; it does not involve an amendment to the single document.

Description: The amendment replaces 'Alto Adige Speck PGI' with 'Speck Alto Adige PGI'.

Reason: The amendment corrects a mistake in the text by inserting the correct registered name.

☐ The amendment affects the single document.

Title

Amendment to Article 8

Description

Amendment 22

The amendment concerns Article 8, paragraph 10 of the product specification; it does not involve an amendment to the single document.

Description: The amendment lays down the colour of the words 'SÜDTIROL' by specifying its Pantone colour.

Reason: The amendment is intended to make the PGI logo more consistent with the promotion and development policies of the area to which the PGI refers.

☐ The amendment affects the single document.

Title

Amendment to Article 8

Description

Amendment 23

The amendment concerns Article 8, paragraph 10, of the product specification and point 3.6 of the single document.

Description: The amendment replaces the green colour of the word 'SÜDTIROL' with grey in the PGI logo template.

Reason: The purpose of this amendment is to better coordinate the PGI logo with the promotion and development policies of the area to which the PGI refers.

☑ The amendment affects the single document.

Title

Amendment to Article 8

Description

Amendment 24

The amendment concerns Article 8, paragraph 11 of the product specification; it does not involve an amendment to the single document.

Description: The amendment reduces the minimum width of the PGI logo from 4 cm to 3,5 cm.

Reason: The amendment is a necessary adaptation to the new formats and sizes of sales packages, in line with the need for a lower environmental impact and, therefore, with the reduced use of packaging materials that must then be disposed of. However, the minimum size of 3,5 cm ensures optimal representation of the logo and its legibility.

☐ The amendment affects the single document.

Title

Amendment to Article 8

Description

Amendment 25

The amendment concerns Article 8, paragraph 12 of the product specification; it does not involve an amendment to the single document.

Description: The amendment replaces the reference to Regulation (EC) No 1898/2006 with a reference to Regulation (EU) 2024/1143, which requires the use of the EU symbol for protected geographical indications.

Reason: The amendment is a necessary update on the basis of the European Union rules in force, as referred to in Article 37(3) of Regulation (EU) 2024/1143.

☐ The amendment affects the single document.

Title

Amendment to Article 8

Description

Amendment 26

The amendment concerns Article 8, paragraph 14, of the product specification and point 3.6 of the single document.

Description: The amendment adds the term 'Riserva' as one of the additional terms that may be used, linking it to the production requirements referred to in Article 5 and to the characteristics referred to in Article 6 of the product specification.

Reason: This amendment is necessary in order to regulate the way in which the additional term 'Riserva' is used in the labelling of the product.

☑ The amendment affects the single document.

Title

Amendment to Article 9

Description

Amendment 27

The amendment concerns Article 9 of the product specification; it does not involve an amendment to the single document.

Description: The amendment changes 'Article 9' to 'Article 8'.

Reason: The amendment is necessary given the product specification's new article structure.

☐ The amendment affects the single document.

Title

Insertion of a new Article 9

Description

Amendment 28

The amendment concerns adding an Article 9; it does not involve an amendment to the single document.

Description: Article 9 'Proof of origin' has been inserted stating that it is necessary to monitor all the parties registered in the PGI control system and place them under the control of the control body, by identifying their categories.

Reason: The introduction of this Article is necessary in order to bring the product specification into line with the European Union legislation in force, as provided for in Article 20 of Commission Implementing Regulation (EU) 2025/26.

☐ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

'Speck Alto Adige / Südtiroler Markenspeck / Südtiroler Speck'

EU Ref. Number: PGI-IT-0327-AM01 – 20.2.2026

1. **Name(s)**

'Speck Alto Adige / Südtiroler Markenspeck / Südtiroler Speck'

2. **Geographical indication type**

☐ PDO

☑ PGI

☐ GI

3. **Country to which the defined geographical area belongs**

Italy

4. **Description of the agricultural product**

4.1. *Classification of the agricultural product in accordance with the Combined Nomenclature heading and code, as referred to in Article 6(1) of Regulation (EU) 2024/1143*

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

4.2. *Description of the agricultural product to which the registered name applies*

'Speck Alto Adige' (in Italian), 'Südtiroler Markenspeck' / 'Südtiroler Speck' (in German) is produced from boned pork legs moderately salted and spiced, cold-smoked in special premises at a maximum temperature of 20 °C and appropriately dry-cured in accordance with local customs and traditions. It has specific organoleptic qualities.

When released for consumption, 'Speck Alto Adige' / 'Südtiroler Markenspeck' / 'Südtiroler Speck' is brown on the outside, while its slices are red with pinkish white parts. It has a pleasant aroma of smoke and spices and a characteristic intense flavour. Its chemical, chemico-physical and microbiological characteristics are as follows:

Total protein greater than or equal to 20 %;

Water-to-protein ratio less than or equal to 2,0;

Fat-to-protein ratio less than or equal to 1,5;

Sodium chloride less than or equal to 5 %;

Potassium nitrate less than 150 mg/kg;

Sodium nitrite less than 50 mg/kg;

Mesophilic microbe content in accordance with standard UNI ISO 4833 (2003);

Lactic acid bacteria at a maximum level of 1×10^8 colony-forming units/gram (CFU/g).

4.3. *Derogations on sourcing of feed (for products of animal origin designated by a Protected Designation of Origin only) and restrictions on sourcing of raw materials (for processed products designated by a Protected Geographical Indication only)*

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

'Speck Alto Adige PGI' / 'Südtiroler Markenspeck g.g.A.' / 'Südtiroler Speck g.g.A.' must be trimmed using the traditional method with or without the rump, dry salted and spiced, smoked at a temperature not exceeding 20 °C and dry-cured at an ambient temperature of 10 °C to 16 °C with a level of humidity between 55 % and 90 %.

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

'Speck Alto Adige' / 'Südtiroler Markenspeck' / 'Südtiroler Speck' may be released for consumption loose or packaged under vacuum or in a modified atmosphere and it may be whole, cut or sliced.

'Speck Alto Adige' / 'Südtiroler Markenspeck' / 'Südtiroler Speck' may be cut, sliced and packaged only in the production area identified in point 4 in order to ensure that the final consumer receives a product in which the characteristic flavour and most delicate aromas have been preserved.

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

The name of the protected geographical indication, 'Speck Alto Adige' / 'Südtiroler Markenspeck' / 'Südtiroler Speck', may not be translated into other languages.

It must appear on the label in clear and indelible lettering that can be clearly distinguished from all other writing on the label and must be followed by the phrase 'Protected Geographical Indication' and/or the abbreviation 'PGI', which must be translated into the language in which the product is being marketed.

All labels must feature the logo of the 'Speck Alto Adige' / 'Südtiroler Markenspeck' / 'Südtiroler Speck' PGI.

The term 'Riserva' may be used in the labelling, description and presentation of the product resulting from legs of pork intended to remain whole, legs intended to be cut into two parts and legs intended for slicing, which, at the end of the processing period, weigh at least 4,3 kg and have been dry-cured for at least 28 weeks from the start of processing, reaching a minimum weight reduction of 39 % depending on the different weight classes within the corresponding dry-curing periods set out in the product specification.

Legs of pork intended to be cut into more than two parts must achieve a minimum weight reduction of 40 % in order to use the additional term 'Riserva'. In order to use the additional term 'Riserva', the characteristics of 'Speck Alto Adige PGI' / 'Südtiroler Markenspeck g.g.A.' / 'Südtiroler Speck g.g.A.' are established and assessed on the basis of descriptors, specific requirements and weightings within the time limits laid down in the product specification.

The additional words 'prodotto di montagna' may appear on the label when production takes place in areas that are located at least 600 m above sea level and thus geographically classified as mountain areas.

4.7. *Concise definition of the geographical area*

The pork legs may be processed only by undertakings located in the autonomous province of Bolzano-Alto Adige.

5. **Link with the geographical area**

The causal link with the geographical origin is based on:

☑ reputation

☐ a given quality

☐ other characteristics

Summary of the link

The production area of 'Speck Alto Adige' / 'Südtiroler Markenspeck' / 'Südtiroler Speck' PGI is entirely hilly or mountainous. Thanks to the presence of variable breezes and winds that blow through the numerous Alpine valleys, the area's climatic conditions are moderately dry; in addition, it enjoys more than 300 days of sun a year.

Moreover, this border area has always been the meeting point between the cultures of the Mediterranean and of Mitteleuropa, and so only here could the conditions be created for the development of a very distinctive method of preserving pig meat that combines the smoking typical of Mitteleuropa and Mediterranean dry-curing.

Unlike the hams of the Po Valley area, 'Speck Alto Adige' / 'Südtiroler Markenspeck' / 'Südtiroler Speck' is produced from boned, opened and drawn pork leg that is subsequently smoked and dry-cured. Its appearance is characterised by its brown outer colour resulting from the smoking process. When sliced, the lean part is red while the fatty part has a delicate pinkish white colour. 'Speck Alto Adige' / 'Südtiroler Markenspeck' / 'Südtiroler Speck' has the typical aroma of dry-cured meat, which is characterised by pleasant smoky hints. The flavour of the meat is intense although not salty.

The causal link between 'Speck Alto Adige' / 'Südtiroler Markenspeck' / 'Südtiroler Speck' and the area in which it is produced is based on the specific microclimatic conditions in Alto Adige, which have influenced the distinctive, unique experience of the historical/cultural enclave of the South Tyrol. This border territory has since time immemorial been an area of historical, ethnic, economic and cultural transition between Europe north and south of the Alps, and has therefore been open to contributions from the experience of both areas of development. The breezes and winds from the north and south of the mountain system that blow through Alto Adige and meet in its valleys have made the climate particularly suitable for dry-curing 'Speck Alto Adige' / 'Südtiroler Markenspeck' / 'Südtiroler Speck', encouraging the establishment of this form of meat processing whose roots can be traced to the Alpine tradition of farmsteads. The technique of preservation with the assertive use of smoke, of northern origin, has taken root in combination with the use of salt and gradual, slow drying under natural conditions, a technique originating in the Po Valley. The result is a product with a very balanced taste that is milder than the strongly smoked cold cuts of northern Europe and stronger than the mild hams of the Mediterranean area. It is perfectly aged and enriched by the aromas and local essences carried both by the air that circulates during dry-curing and the seasonings used during the initial processing stages. These are additional reasons why the reputation of Speck Alto Adige / Südtiroler Markenspeck / Südtiroler Speck is that of a flagship product of its geographical area of origin.

Electronic reference (URL) to the publication of the product specification

https://www.masaf.gov.it/flex/cm/pages/ServeAttachment.php/L/IT/D/1%252F0%252Fa%252FD.db486de7a0268ffb9f75/P/BLOB%3AID%3D3339/E/pdf?mode=download