C/2026/2790

18.5.2026

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/2026/2790)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Culatello di Zibello'

EU Ref. Number: PDO-IT-1492-AM02 – 20.2.2026

1. **Name of product**

'Culatello di Zibello'

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 Culatello di Zibello PDO 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 2

Description

Amendment 1

The amendment concerns Article 2, second paragraph, of the product specification but does not concern 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 reference in the text to the provisions on breeds for Prosciutto di Parma PDO and Prosciutto di San Daniele PDO has therefore been replaced.

Reason: The amendment clarifies the permitted combinations of breeding crosses. Assessing the breed and genetic type of both breeding animals is important for maintaining the characteristics of heavy pigs, particularly as regards compatibility with the three reference breeds in the Italian Herd Book intended for heavy pig production and used for Culatello di Zibello PDO.

☐ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 2

The amendment concerns Article 2, second paragraph, of the product specification but does not concern the single document.

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

Reason: The inclusion of the table provides greater clarity in the definition of the only possible combinations of genetic crossing.

☐ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 3

The amendment concerns Article 2, second paragraph, of the product specification but does not concern 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.

Reason: The reference to the publication of the list and its updating makes it possible to better monitor the product chain.

☐ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 4

The amendment concerns Article 2, second paragraph, of the product specification but does not concern the single document.

Description: The amendment specifies that meat from boars and sows and from pigs carrying unfavourable traits, in particular susceptibility to stress (Porcine Stress Syndrome or PSS), may not be used.

Reason: The amendment is appropriate in order to clarify that meat from boars and sows and from pigs carrying unfavourable traits is unsuitable for use in the production of Culatello di Zibello. This is in line with the current practice, based up to now on a reference to the product specifications for Prosciutto di Parma PDO and Prosciutto di San Daniele PDO.

☐ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 5

The amendment concerns Article 2, second paragraph, of the product specification but does not concern the single document.

Description: The amendment adds a specific section on 'Rearing and feeding'. The traditional chronological stages of the rearing of pigs have been added: suckling, weaning, growing and finishing, thus replacing the reference to Prosciutto di Parma PDO and Prosciutto di San Daniele PDO.

Reason: The amendment specifies the stages of heavy pig rearing already included in the product specifications to which the amended product specification refers.

☐ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 6

The amendment concerns Article 2, second paragraph, of the product specification but does not concern the single document.

Description: The amendment inserts provisions on the suckling stage of piglets, the duration of which, up to at least 28 days, is in line with the provisions of Section C of Chapter II of Annex I to 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.

Reason: The amendment defines precisely the characteristics of the suckling stage in line with the provisions of European Union legislation. The use of vitamin and amino acid supplements, and of additives, ensures proper muscular growth and aids digestion and nutrient absorption.

☐ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 7

The amendment concerns Article 2, second paragraph, of the product specification but does not concern 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.

Reason: The amendment precisely regulates the tools and required steps for ensuring the tracking and traceability of the raw material for Culatello di Zibello from the first stage of rearing, using the tools already in use, which comply with the specifications introduced.

☐ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 8

The amendment concerns Article 2, second paragraph, of the product specification but does not concern 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.

Reason: The amendment provides maximum clarity and transparency in the tracking and traceability of the pigs used to produce Culatello di Zibello so as to facilitate checking the age of pigs at the rearing and slaughter stages.

☐ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 9

The amendment concerns Article 2, second paragraph, of the product specification but does not concern 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.

Reason: The use of devices instead of, or in combination with, the slap mark of origin allows for other tracking and tracing tools in line with technological developments.

☐ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 10

The amendment concerns Article 2, second paragraph, of the product specification but does not concern the single document.

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

Reason: The amendment makes it possible to unequivocally and unambiguously check the age of pigs at the rearing and slaughter stages.

☐ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 11

The amendment concerns Article 2, second paragraph, of the product specification but does not concern 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 three months and the maximum weight limit for the piglets has been set at 40 kg.

Reason: The amendment lays down two parameters – duration and maximum weight – that ensure the gradual and balanced growth of the pigs during the weaning stage. During this stage, the pigs may be fed on all the raw materials permitted by the rules in force so as to ensure that their nutritional, animal welfare and health needs are met. The reference to the formats in which the feed is presented allows the farmer to choose which one to use. The use of vitamin, mineral and amino acid supplements, and of additives, ensures proper muscular growth for the pigs and aids digestion and nutrient absorption.

☐ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 12

The amendment concerns Article 2, second paragraph, of the product specification but does not concern 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 at the end of the stage from 80 kg to 85 kg.

A reference to tolerances on individual raw materials has been specified in accordance with Article 17(2)(b) of Regulation (EC) No 767/2009, 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, for which specific rules have been included. 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 Commission 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’.

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 increased to 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.

Reason: The maximum weight has been set at 85 kg – instead of 80 kg – due to developments in genetics, nutrition and animal welfare standards, which have led to an improvement in pigs' ability to grow. The maximum duration – five months – has been added to ensure that growth is balanced before the finishing stage.

The reference to the tolerances on individual raw materials makes it possible to come into line with the feed legislation in force, namely Article 17(2)(b) of Regulation (EC) No 767/2009.

The reference to the administration of dry feed allows the farmer to choose which method to use.

The insertion of a single 'Table of permitted raw materials' for both the growing and finishing stages makes the product specification easier to read.

The names of the raw materials have been changed in line with the provisions of Commission Regulation (EU) No 68/2013, as amended by Regulation (EU) 2017/1017. Updating the terminology is necessary to give a clearer indication of the type of raw material being referred to.

The reference to 'oats' has been deleted as it falls within the 'minor cereals' category.

'Meat meal' has been removed as it is no longer used given the regulatory restrictions introduced in the recent past.

The raw materials 'pitted carob', 'protein lysates', 'dehydrated potato', 'cassava', 'beet, pressed and ensiled wet pulp', 'sesame meal' and 'coconut extraction meal' have been removed, as these raw materials are barely grown in the geographical area where the pigs are reared, or no longer grown at all, or are difficult to source, of low nutritional value or are not used for technical and quality-related reasons. The amendment thus removes the possibility of using raw materials from outside the pig-rearing area that were already being used only in negligible quantities, if at all. Instead, other, local raw materials are being used, thus strengthening the link between Culatello di Zibello and the geographical area.

In particular, greater focus has been placed on the importance of a cereal-based diet, with an increase in the percentages of 'maize', 'barley', 'sorghum', 'wheat' and 'triticale', since these feeds have always been the basis for the traditional diet of the pigs. Moreover, these feeds are typically grown, frequently by the farmers themselves, in the geographical area, thus strengthening the link with the area; they also ensure that the pigs have appropriate fat cover for the production of Culatello di Zibello.

'Maize silage' and 'dried distillers' grains and solubles', the latter being rich in vitamin B, have now been added for the finishing stage as they are ideal raw materials that ensure an adequate level of fat cover and, due to their fibre content, are much better digested by adult pigs than by young pigs.

'Whole ear maize meal', which is very rich in fibre, is used as an alternative to bran for feeding fibre to the animals.

The reason for the increase in 'dehydrated beet pulp' is that it is a very good, very fibrous product; the fibre content is highly digestible in the large intestine and is thus a suitable product for adult animals.

Use of the raw materials 'buttermilk' (in the growing stage), 'lucerne (high temperature dried)' and 'products obtained during extraction of sunflower seeds' has been increased due to their availability in the traditional production area and scientific findings made by the feed industry over the last decade.

The increased use of 'maize gluten meal and/or corn gluten feed' is linked to its high protein content, which is useful in the diet (crude protein) and highly digestible.

The use of 'lipids with a melting point above 36 °C' has been introduced for both the growing and finishing stages, since the fact that the new 5 % limit on fat in the dry matter in the diet has been added to the 2 % limit on linoleic acid ensures that, if lard is used during the finishing stage, the pigs have an adequate level of fat cover.

It has been specified that 'grain and/or cob meal' refers to 'maize grain and/or corn cob', as the term 'cob' could also refer to other cereals.

'Linseed expeller feed', 'linseed meal' and 'linseed meal feed' have been added in addition to 'linseed expeller' as they are similar raw materials and are included in Commission Regulation (EU) 2017/1017.

'Toasted whole soya beans and/or soya expeller' has been added as, during the growing stage, soya provides energy that is essential to meet the pigs' energy needs.

The use of 'peas' and 'other legume seeds' has been increased because these are raw materials that grow in the production area; 'peas' also ensure the quality of the pigs' fat cover and, unlike other legumes, contain a low concentration of antinutritional factors.

With regard to 'products obtained during extraction of soya beans', the percentage has been set at 20 % during both the growing and finishing stages, in order to ensure that the pigs have suitable fat cover. The products were previously covered by a single entry, e.g. 'soya (bean) meal' in Regulation (EU) No 575/2011, and then split into two entries, 'soya (bean) meal' and 'soya (bean) meal feed', in 2013 in Regulation (EU) No 68/2013, as amended by Regulation (EU) 2017/1017. Regulation (EU) 2017/1017 lists many different products obtained during the extraction of soya beans; it is not feasible to list them all and they are liable to change in the event of updates/amendments to Regulation (EU) 2017/1017. A maximum crude fat content of 2,5 % of the dry matter has been laid down in the notes to the table of permitted raw materials in order to ensure appropriate fat cover.

Regarding 'products obtained during extraction of sunflower seeds', now fixed at 10 %: the crude fat content of the raw material is important in order ensure that the pigs have suitable fat cover; therefore, a maximum crude fat content of 2,5 % of the dry matter has been included in the notes to the table of permitted raw materials. The products were previously covered by a single entry, e.g. 'sunflower seed meal' in Regulation (EU) No 575/2011, and then split into two entries, 'sunflower seed meal' and 'sunflower seed meal feed', in 2013 in Regulation (EU) No 68/2013, as amended by Regulation (EU) 2017/1017. Commission Regulation (EU) 2017/1017 lists many different products obtained during the extraction of sunflower seeds; it is not feasible to list them all and they are liable to change in the event of updates/amendments to Regulation (EU) 2017/1017.

Regarding 'products obtained during extraction of rapeseed', 'rapeseed' has been newly introduced into the list of raw materials because progress in genetics has allowed the selection of new varieties that are free of glucosinolates and erucic acid (antinutritional factors); the entry has been worded to match the structure used for soya and sunflower products. The products were previously covered by a single entry, e.g. 'rape seed meal' in Regulation (EU) No 575/2011, and then split into two entries, 'rape seed meal' and 'rape seed meal feed', in 2013 in Regulation (EU) No 68/2013, as amended by Regulation (EU) 2017/1017. Commission Regulation (EU) 2017/1017 lists many different products obtained during the extraction of rapeseed; it is not feasible to list all the raw materials and they are liable to change in the event of updates to Regulation (EU) 2017/1017. A maximum crude fat content of 2,5 % of the dry matter has been laid down in the notes to the table of permitted raw materials in order to ensure fat cover suitable for the production of Culatello di Zibello.

The use of vitamins, minerals and additives ensures proper muscular growth and aids digestion and nutrient absorption.

The definition of 'dried distillers' grains and solubles' has been clarified by using the wording in point 1.12.9 of Regulation (EU) 2017/1017.

The maximum fat limit, added to the linoleic acid limit, ensures a suitable level of fat cover for the production of Culatello di Zibello. These two criteria are essential, as raw materials that are potential sources of fats capable of having a negative impact on the quality of the pigs' fat cover have either been increased (maize) or introduced (lipids with a melting point above 36 °C).

☑ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 13

The amendment concerns Article 2, second paragraph, of the product specification.

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

Reason: The raw materials on which the pigs are fed come from the geographical area in which the animals are reared. However, it may not be technically possible, for climate-related and commercial reasons, to obtain 100 % of the raw materials locally. In any case, the qualities of Culatello di Zibello and its link to the area are always guaranteed by the fact that at least 50 % of the dry matter in the feed ration on an annual basis is sourced from the geographical area of rearing, in line with Article 47(2) of Regulation (EU) 2024/1143.

☐ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 14

The amendment concerns Article 2, second paragraph, of the product specification but does not concern 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.

Reason: The amendment provides a clear picture of the feed permitted during the finishing stage too.

☐ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 15

The amendment concerns Article 2, second paragraph, of the product specification but does not concern the single document.

Description: The amendment introduces the section 'Slaughter and cutting', which indicates that the minimum age of the pig at slaughter is nine months. This is in line with current practice, based on the reference to the product specifications for Prosciutto di Parma PDO and Prosciutto di San Daniele PDO. It is specified that the age is checked by means of the slap mark of origin and/or the identification device replacing or combined with the slap mark of origin, described in the part concerning the feeding and rearing of pigs.

Reason: This amendment makes the product specification clearer in relation to the slaughter stage, including with reference to possible technological developments. Indicating the method for calculating pigs' age (minimum of 9 months) makes it possible for operators and the control body to calculate it correctly and unequivocally.

☐ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 16

The amendment concerns Article 2, second paragraph, of the product specification but does not concern the single document.

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

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

☐ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 17

The amendment concerns Article 2, third paragraph, of the product specification but does not affect the single document.

Description: The amendment updates the reference to 'H – Heavy' carcasses being used for the production of Culatello di Zibello by specifying the categories of carcasses that may be used according to the European Union classification scale in force.

Reason: The amendment updates the references to the European Union legislation in force and specifies the pig carcass categories that may be used for the production of Culatello di Zibello according to the European Union rules in force under Regulation (EU) No 1308/2013.

☐ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 18

The amendment concerns Article 2, third paragraph, of the product specification but does not concern the single document.

Description: The amendment introduces the requirement that the weight of each individual pig carcass must not exceed 195,0 kg.

Reason: The increase in pig weight is linked to the current trend in European pig farming resulting from improved genetics, hygiene and health standards in rearing practices, animal welfare and nutrition. There is a correlation between the carcass weights and the increase in weight of the end product provided for in Article 6 of the product specification.

Specifying the weight of each individual carcass also makes it possible to verify that each slaughtered pig meets the eligibility requirements.

☐ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 19

The amendment concerns Article 2, third paragraph, of the product specification but does not concern the single document.

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

Reason: The amendment precisely clarifies the moment at which weight and classification must be ascertained so as facilitate the associated checks.

☐ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 20

The amendment concerns Article 2, fourth and fifth paragraphs, of the product specification but does not concern the single document.

Description: The amendment deletes the content of the fourth and fifth paragraphs of Article 2.

Reason: The deletion is necessary because it concerns provisions relating to the control system.

☐ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 21

The amendment concerns Article 2, sixth paragraph, of the product specification and points 4.4 and 5 of the single document.

Description: The amendment merges the references to the former municipalities of 'Polesine' and 'Zibello', which now come under the municipality name 'Polesine Zibello'.

Reason: The amendment is necessary because Emilia-Romagna Regional Law No 20 of 23 November 2015 established the municipality of 'Polesine Zibello' by merging the municipalities of Polesine and Zibello, in the province of Parma. This law was published in the Official Gazette of the Italian Republic, 3rd Special Series – Regions No 15 of 9 April 2016.

The amendment does not entail any changes to the production area for Culatello di Zibello PDO.

☑ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 22

The amendment concerns Article 2, sixth paragraph, of the product specification and points 4.4 and 5 of the single document.

Description: The amendment adds 'Parmense' to 'San Secondo', previously incorrect in the product specification.

Reason: The amendment is appropriate as it inserts the correct name of the municipality given that Royal Decree No 878 of 5 October 1862, as published in the Official Gazette of the Italian Republic No 252 of 24 October 1862, changed its name from 'San Secondo' to 'San Secondo Parmense'.

The amendment does not entail any changes to the production area for Culatello di Zibello PDO.

☑ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 23

The amendment concerns Article 2, sixth paragraph, of the product specification and points 4.4 and 5 of the single document.

Description: The amendment replaces the reference to the municipality of 'Sissa' with 'Sissa Trecasali', specifying that the production area includes only the part of the municipality of Sissa Trecasali that used to belong to the former municipality of Sissa.

Reason: The amendment is necessary because Regional Law No 20 of 7 November 2013 of Emilia-Romagna established the municipality of 'Sissa Trecasali' by merging the municipalities of 'Sissa' and 'Trecasali' in the province of Parma. This law was published in the Official Gazette of the Italian Republic, 3rd Special Series – Regions No 50 of 14 December 2013.

The amendment does not entail any changes to the production area for Culatello di Zibello PDO.

☑ The amendment affects the single document.

Title

Amendment to Article 3

Description

Amendment 24

The amendment concerns Article 3 of the product specification but does not concern the single document.

Description: The amendment bans the use of sodium and/or potassium nitrate.

Reason: The amendment formalises the existing practice whereby producers do not use sodium and/or potassium nitrate, which is also in line with the World Health Organization's recommendations on nitrate reduction. The action of the salt and the long curing period make it possible to guarantee hygiene and food safety without the use of these additives.

☐ The amendment affects the single document.

Title

Amendment to Article 4

Description

Amendment 25

The amendment concerns Article 4, second paragraph, of the product specification but does not concern the single document.

Description: The amendment bans the use of sodium nitrate.

Reason: The amendment formalises the existing practice whereby producers do not use sodium nitrate, which is also in line with the World Health Organization's recommendations on nitrate reduction. The action of the salt and the long curing period make it possible to guarantee hygiene and food safety without the need to use these additives.

☐ The amendment affects the single document.

Title

Amendment to Article 4

Description

Amendment 26

The amendment concerns Article 4, fourth paragraph, of the product specification but does not concern the single document.

Description: The amendment introduces the temperature range for the resting chambers, i.e. 'between 0 °C and 5 °C'.

Reason: The amendment is appropriate as it makes it possible to specify the temperature of the resting chambers used by producers. This makes the product specification clearer and more prescriptive, including for control purposes. These temperatures are conducive to proper absorption of the salt from the outermost to the innermost layers.

☐ The amendment affects the single document.

Title

Amendment to Article 4

Description

Amendment 27

The amendment concerns Article 4, fourth paragraph, of the product specification but does not concern the single document.

Description: The amendment introduces 6 days as the minimum and 21 days as the maximum that the Culatello is to be placed in the resting chamber.

Reason: The amendment makes it possible for producers to assess the correct absorption of the salt from the outermost to the innermost layers of the Culatello and ensures that the product specification is clearer and more precise, including for control purposes.

☐ The amendment affects the single document.

Title

Amendment to Article 4

Description

Amendment 28

The amendment concerns Article 4, fourth paragraph, of the product specification but does not concern the single document.

Description: The amendment replaces the word '*successo*' with the word '*successivo*' [in the Italian].

Reason: The amendment is needed to correct a typing error in the product specification.

☐ The amendment affects the single document.

Title

Amendment to Article 4

Description

Amendment 29

The amendment concerns Article 4, fifth paragraph, of the product specification but does not concern the single document.

Description: The amendment adds the qualifier 'by hand' to the word 'tying'.

Reason: The reference to tying by hand is appropriate as it improves the precision of the product specification and highlights the characteristics of this step taken repeatedly by producers.

☐ The amendment affects the single document.

Title

Amendment to Article 4

Description

Amendment 30

The amendment concerns Article 4, fifth paragraph, of the product specification but does not concern the single document.

Description: The amendment moves the wording ‘As curing progresses, the shrinkage in the meat causes the stitching to become gradually looser’ from the fifth paragraph of Article 4 to the last paragraph of that same article.

Reason: This move ensures that the steps in the production of Culatello di Zibello PDO are arranged in the right order in the product specification.

☐ The amendment affects the single document.

Title

Amendment to Article 4

Description

Amendment 31

The amendment concerns Article 4, fifth paragraph, of the product specification and point 4.6 of the single document.

Description: The amendment introduces the identification seal into the product specification. As well as providing a description, it explains how it is to be affixed using two-tone red and white string and what it is for.

Reason: The identification seal, which is affixed using two-tone red and white string, is a hallmark of the product. This is in line with the fact that it is currently used by all of the producers of Culatello di Zibello PDO. The seal is also used to identify with precision the start of the processing stage, as well as for ensuring effective checks on compliance with the minimum curing requirements for Culatello di Zibello.

☑ The amendment affects the single document.

Title

Amendment to Article 4

Description

Amendment 32

The amendment concerns Article 4, fifth paragraph, of the product specification and point 4.6 of the single document.

Description: The amendment introduces the graphic template for the Culatello di Zibello identification seal and specifies the colours used.

Reason: Introducing the graphic template and colour specifications for the identification seal ensures that it is reproduced correctly for its intended use.

☑ The amendment affects the single document.

Title

Amendment to Article 4

Description

Amendment 33

The amendment concerns Article 4, fifth paragraph, of the product specification and point 4.6 of the single document.

Description: The amendment provides for the possible use of identification devices instead of, or in combination with, the identification seal applied by the processor.

Reason: The use of identification devices instead of, or in combination with, the identification seal allows for other tracking and tracing tools in line with technological developments.

☑ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 34

The amendment concerns Article 5, first paragraph, of the product specification but does not concern the single document.

Description: The amendment broadens the temperature range for curing, from 13 °C to 12 °C, and from 17 °C to 23 °C.

Reason: The amendment makes it possible to optimise the curing process for producers, so as to guarantee and foster the distinctive colour when sliced and the intense aroma that is characteristic for Culatello di Zibello.

☐ The amendment affects the single document.

Title

Amendment to Article 6

Description

Amendment 35

The amendment concerns Article 6, first paragraph, of the product specification and point 4.2 of the single document.

Description: The amendment increases the maximum weight of Culatello di Zibello at the end of the minimum curing period from 5 kg to 6 kg.

Reason: There is a link between the change in the weight of the end product and the increase in weight of the pigs and carcasses permitted, and a correlation with the technical yield of the trimmed pork legs used to produce Culatello di Zibello.

☑ The amendment affects the single document.

Title

Amendment to Article 6

Description

Amendment 36

The amendment concerns Article 6, fourth paragraph, of the product specification and point 4.2 of the single document.

Description: The amendment provides for a change in the minimum percentage of NaCl – sodium chloride – which is being lowered from 3,40 to 2,80.

Reason: The amendment to the minimum value of NaCl – sodium chloride – is due to the changes in the nutritional profile and physico-chemical characteristics of the pork meat, which are linked to selection and genetic improvement in recent years. The lower salt content is also in response to the recommendations from the World Health Organization on reducing dietary sodium content.

☑ The amendment affects the single document.

Title

Amendment to Article 7

Description

Amendment 37

The amendment concerns Article 7 of the product specification but does not concern the single document.

Description: The amendment deletes the reference to the control body in Article 7.

Reason: The deletion is a necessary update to bring the product specification into alignment with the European Union legislation in force, as Article 49 of Regulation (EU) 2024/1143 does not require the inclusion of references to the control body in the product specification.

☐ The amendment affects the single document.

Title

Amendment to Article 8

Description

Amendment 38

The amendment concerns Article 8 of the product specification but does not concern the single document.

Description: The amendment merely renumbers Article 8 as Article 7.

Reason: The amendment is necessary in light of the new order in which the articles of the product specification are arranged, given that Article 49 of Regulation (EU) 2024/1143 does not require the inclusion of references to the control body in the product specification.

☐ The amendment affects the single document.

Title

Amendment to Article 8

Description

Amendment 39

The amendment concerns Article 8, first paragraph, of the product specification and point 4.6 of the single document.

Description: The amendment replaces references to '*denominazione di origine controllata*' [controlled designation of origin] with '*denominazione di origine protetta*' [protected designation of origin].

Reason: The amendment is necessary for the purpose of alignment with the European Union legislation on geographical indications for agricultural products.

☑ The amendment affects the single document.

Title

Amendment to Article 8

Description

Amendment 40

The amendment concerns Article 8, first paragraph, of the product specification and point 4.6 of the single document.

Description: The amendment replaces the word '*menzione*' [term] with '*dicitura*' [indication].

Reason: The amendment aligns the terminology used in the product specification with that which is used in the European Union legislation in force.

☑ The amendment affects the single document.

Title

Amendment to Article 8

Description

Amendment 41

The amendment concerns Article 8, first paragraph, of the product specification and point 4.6 of the single document.

Description: The amendment introduces the possibility of using 'PDO', the abbreviation of the indication 'protected designation of origin'.

Reason: The amendment aligns the product specification with the European Union legislation in force, in particular Article 37(6) of Regulation (EU) 2024/1143.

☑ The amendment affects the single document.

Title

Amendment to Article 8

Description

Amendment 42

The amendment concerns Article 8, first paragraph, of the product specification and point 4.6 of the single document.

Description: The amendment introduces a provision making it mandatory to use the European Union PDO symbol with the Culatello di Zibello designation.

Reason: The amendment allows for alignment with Article 37(3) of Regulation (EU) 2024/1143.

☑ The amendment affects the single document.

Title

Amendment to Article 8

Description

Amendment 43

The amendment concerns Article 8, fifth paragraph, of the product specification and point 4.6 of the single document.

Description: The amendment introduces a specific paragraph to Article 7 of the product specification on the ways and formats in which Culatello di Zibello may be marketed:

— whole, enclosed in a bladder or casing, tied with two-tone string and bearing the identification seal and/or alternative device;

— whole, with no bladder or casing, vacuum-packed, tied with two-tone string and bearing the identification seal and/or alternative device;

— divided into two sliced parts, with no bladder or casing, vacuum-packed, tied with two-tone string and bearing the identification seal and/or alternative device;

— sliced, in a protective atmosphere or vacuum-packed.

Reason: The amendment provides clear information in the product specification on the ways and formats in which Culatello di Zibello must be marketed. This is beneficial in ensuring that it is identifiable to consumers, particularly in light of the increasing market relevance of pre-packaged products.

☑ The amendment affects the single document.

Title

Insertion of a new Article 8

Description

Amendment 44

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

Description: The amendment adds a new Article 8 'Link with the environment' to the product specification. It describes the link between Culatello di Zibello and its environment, based on the information provided in point 5(d) and (f) of the application for registration (summary sheet) of Culatello di Zibello as a PDO, sent in 1994 pursuant to the then applicable Article 17 of Council Regulation (EEC) No 2081/92 of 14 July 1992.

Reason: The insertion allows for alignment with the provisions of the European Union legislation in force, in particular Article 49(1) of Regulation (EU) 2024/1143.

☑ The amendment affects the single document.

Title

Insertion of a new Article 9

Description

Amendment 45

The amendment concerns Article 9 of the product specification but does not concern the single document.

Description: The amendment inserts Article 9 'Proof of origin' into the product specification. This provision states that it is necessary for all the parties in the PDO production chain to be monitored and placed under the control of the control body so as to ensure that the product the name of which is registered is trackable and traceable.

Reason: Inserting this article is necessary to bring the product specification into line with the European Union legislation in force.

☐ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

'Culatello di Zibello'

EU Ref. Number: PDO-IT-1492-AM02 – 20.2.2026

1. **Name(s)**

'Culatello di Zibello'

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*

Culatello di Zibello belongs to the category of naturally-cured products, to be consumed raw. The finished product after curing has a characteristic pear shape with a thin layer of fat in the convex part, wound with string so as to form a characteristic wide-mesh net. It has a uniform red colour when cut, with white fat in between the muscle tissues. The flavour is distinctive, mild and delicate.

At the end of the minimum curing period, Culatello di Zibello must weigh between 3 kg and 6 kg. When being released for consumption, it must have the following chemical and physico-chemical properties, determined using samples from a central section of Culatello di Zibello:

pH	Max.: 6,75	Min.: 5,80
NaCl %	Max.: 5,40	Min.: 2,80
Moisture content	Max.: 51,00	Min.: 38

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)*

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 and the quality of Culatello di Zibello, it is always ensured that at least 50 % of the dry matter of the raw materials for the pigs, on an annual basis, comes from the geographical area of rearing.

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

All of the steps in the production of Culatello di Zibello, from salting to the completion of the minimum curing period, must take place in the identified geographical area, which comprises the territories of the following municipalities: Polesine Zibello, Busseto, Soragna, Roccabianca, San Secondo Parmense, Sissa Trecasali (only the territory that used to belong to the former municipality of Sissa), and Colorno.

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

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

Culatello di Zibello may be presented for sale at the end of the minimum curing period in the following formats:

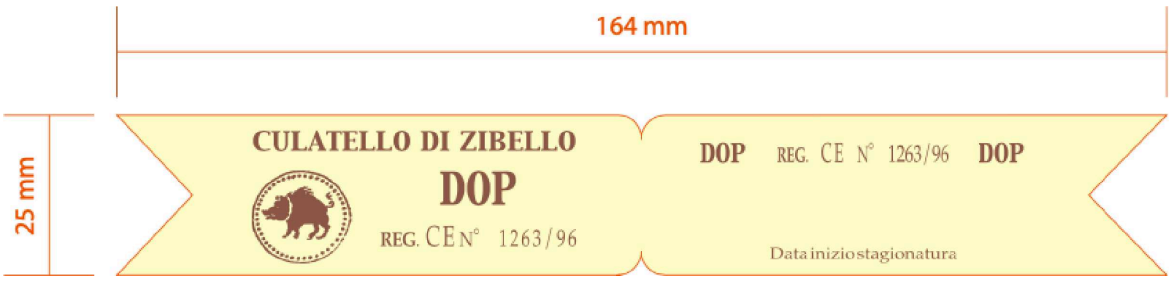
— whole, enclosed in a bladder or casing, tied with two-tone string and bearing the identification seal and/or alternative device;

— whole, with no bladder or casing, vacuum-packed, tied with two-tone string and bearing the identification seal and/or alternative device;

— divided into two sliced parts, with no bladder or casing, vacuum-packed, tied with two-tone string and bearing the identification seal and/or alternative device;

— sliced, in a protective atmosphere or vacuum-packed.

The identification seal in Figure 1 consists of a rectangular, moisture-resistant piece of adhesive cardboard that is straw-coloured with reddish-brown lettering.



The use of another identification device approved by the control body may be permitted instead of, or in combination with, this seal.

The protected designation of origin 'Culatello di Zibello' must appear on the label in clear, indelible letters fully distinguishable from any other writing and be followed immediately by the indication 'Denominazione di Origine Protetta' [protected designation of origin] or the abbreviation 'DOP' [PDO], along with the European Union PDO symbol.

These indications may be accompanied by the logo for the designation, where applicable. Any other description not expressly allowed is prohibited. However, the use of indications which make reference to names, company names and private brands is authorised, provided they have no laudatory purport and are not such as to mislead the buyer, as are names of pig farms from which the product comes.

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

Culatello di Zibello is produced exclusively from pigs that are born, reared, slaughtered and portioned in the geographical area comprising the territory of the following regions: Emilia-Romagna and Lombardy.

The production area for Culatello di Zibello comprises the following municipalities: Polesine Zibello, Busseto, Soragna, Roccabianca, San Secondo Parmense, Sissa Trecasali (only the territory that used to belong to the former municipality of Sissa), and Colorno.

6. **Link with the geographical area**

Summary of the link

The reputation enjoyed by Culatello Zibello is linked to the places where it is traditionally produced. The product has very old origins connected with the spreading of local pig-breeding, as well as with the particular climatic conditions of the Bassa Parmense area and some areas on the border between the provinces of Piacenza and Parma. Numerous historical references can be found in the writings of many illustrious men: the chronicler Bonaventura Angeli, in his 'Historia della città di Parma', the historian Angelo Pezzana, and many others. At the present time, the product specification is aligned with the specific national regulations for the designations of origin Prosciutto di Parma and Prosciutto di San Daniele.

This product with a designation of origin has characteristics shaped by the environment and by natural and human factors. In particular, the properties of the raw material are specific to the defined geographical macro-region. In the area which is the source of the raw material, the development of livestock farming is linked to the widespread cultivation of cereal crops and to working methods in the highly specialised dairy sector which have encouraged pig farming locally. The localised processing of Culatello is warranted by the conditions in the micro-area defined in point 4. The link with the geographical environment arises from the particular climatic conditions (high humidity) in the areas near the River Po traditionally involved in the production of Culatello. This combination of 'raw material – product – designation' is so closely linked to the socio-economic development of the area that it has given rise to particularities that cannot be reproduced elsewhere.

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

https://www.masaf.gov.it/flex/cm/pages/ServeAttachment.php/L/IT/D/1%252F8%252F4%252FD.1cc68685146640725805/P/BLOB%3AID%3D3339/E/pdf?mode=download