C/2026/4632

28.8.2026

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/2026/4632)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Jambon du Kintoa'

EU reference number: PDO-FR-02166-AM01 – 28.5.2026

1. **Name of product**

'Jambon du Kintoa'

2. **Geographical indication type**

☑ PDO

☐ PGI

3. **Sector**

☑ Agricultural products

☐ Wines

☐ Spirit drinks

4. **Country to which the geographical area belongs**

France

5. **Member State authority communicating the standard amendment**

Name

Ministry of Agriculture and Food Sovereignty

6. **Qualification as standard amendment**

The application for amendment to the 'Jambon du Kintoa' PDO does not involve any of the three situations constituting a Union amendment; specifically, it does not:

(a) involve a change in the name of the protected designation of origin / protected geographical indication;

(b) risk voiding the link to the geographical area;

(c) entail further restrictions on the marketing of the product.

The French authorities therefore consider that the application is for a standard amendment.

[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

DEFINITION OF THE GEOGRAPHICAL AREA

Description

The list of municipalities has been updated in accordance with the 2025 Official Geographic Code, without changing the definition of the current geographical area.

☑ The amendment affects the single document.

Title

DEFINITION OF THE GEOGRAPHICAL AREA

Description

Designation of grazing areas:

The period of time for which the designation of the grazing areas is valid has been increased from five to ten years from the date of approval by the national committee.

☐ The amendment affects the single document.

Title

REFERENCES TO THE INSPECTION BODY

Description

This section has been updated in line with the rules in force. The contact details have been updated.

☐ The amendment affects the single document.

Title

SPECIFIC LABELLING DETAILS

Description

The following provision has been deleted as it is no longer relevant: 'the words "appellation d'origine contrôlée" (controlled designation of origin) until registered by the European Union.'

The description of the labelling has been updated to take account of the legislation in force.

☑ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

'Jambon du Kintoa'

EU reference number: PDO-FR-02166-AM01 – 28.5.2026

1. **Name(s)**

'Jambon du Kintoa'

2. **Geographical indication type**

☑ PDO

☐ PGI

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

France

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*

'Jambon du Kintoa' is a dry-cured ham produced according to a lengthy process lasting at least 16 months, including at least 10 months of maturing under natural conditions.

It can be marketed whole, boneless and whole, boneless and quartered, or sliced.

When marketed whole, with the bone and the entire trotter, 'Jambon du Kintoa' has an oval shape, and the length between the head of the femur and the tip of the leg must exceed 10 cm. It is presented with a specific 'Kintoa' label attached to the head of the femur. The ham is rubbed in powder of the PDO pepper 'Piment d'Espelette' before being packaged.

'Jambon du Kintoa' has the following characteristics: salt (NaCl) content less than or equal to 7 % in the semimembranosus muscle; maximum moisture content of 60 %; intramuscular-lipid content greater than or equal to 4 % in the semimembranosus muscle; a pronounced red meat colour; a white-to-pinkish fat colour; a marbled appearance; a smooth, tender texture of the fat; an intensity and high level of aromatic complexity (butter, undergrowth, preserved meat, dried fruits including hazelnut, jam); and an intense taste that lingers on the palate.

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)*

Animal feed must be sourced primarily from the defined geographical area. Certain feed is allowed to come from outside the geographical area due to the very undulating topography that is unsuited to intensive farming and crops.

For an estimated total consumption of 848 kg of dry matter per pig from birth to slaughter, the share of feed originating in the geographical area may be estimated to be at least 69,5 %.

In the period from weaning until the age of three months, the feed must contain at least 20 % (in dry matter) cereals from the geographical area; the total amount of feed given may not exceed 60 kg gross weight per piglet.

For pigs over the age of three months, the feed must comprise at least 70 % (in dry matter) raw material from the geographical area; the feed formula must contain at least 60 % (in dry matter) cereals and their derived products. The maximum daily amount of feed that may be given is 3,2 kg gross weight per pig between three and eight months, and 2,7 kg gross weight per pig from eight months on.

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

All steps in the production of 'Jambon du Kintoa', from the birth of the pigs to maturing, take place in the geographical area.

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*

Irrespective of the regulatory references applicable to the labelling of prepared meat products, labels must include the following references:

— the date of salting;

— the registered name of the protected designation of origin 'Jambon du Kintoa' in characters at least the same size as the largest characters on the label and, in the same visual field, the European Union PDO logo, possibly supplemented by the words 'appellation d'origine protégée' in full;

— the ‘Kintoa’ colour logo made available by the group, comprising the word ‘Kintoa’, surmounted by the crown of the kings of Navarre and a drawing of the head of a Basque-breed pig;

— on each ham sold whole, a unique number identifying it.

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

The geographical area comprises the following municipalities or parts of municipalities (in accordance with the 2025 Official Geographic Code):

Municipalities included in their entirety:

Department of Landes: Hastingues, Oeyregave, Sorde-L’Abbaye.

Department of Pyrénées-Atlantiques: Abitain, Ahaxe-Alciette-Bascassan, Ahetze, Aïcirits-Camou-Suhast, Aincille, Ainharp, Ainhice-Mongelos, Ainhoa, Aldudes, Alos-Sibas-Abense, Amendeuix-Oneix, Amorots-Succos, Ance Féas, Andrein, Anglet, Angous, Anhaux, Aramits, Arancou, Araujuzon, Araux, Arbérats-Sillègue, Arbonne, Arbouet-Sussaute, Arcangues, Aren, Arhansus, Armendarits, Arnéguy, Aroue-Ithorots-Olhaïby, Arrast-Larrebieu, Arraute-Charritte, Ascain, Ascarat, Athos-Aspis, Audaux, Aussurucq, Auterrive, Autevielle-Saint-Martin-Bideren, Ayherre, Banca, Barcus, Bardos, Barraute-Camu, Bastanès, La Bastide-Clairence, Bassussarry, Béguios, Béhasque-Lapiste, Béhorléguy, Bergouey-Viellenave, Berrogain-Laruns, Beyrie-sur-Joyeuse, Biarritz, Bidache, Bidarray, Bidart, Biriatou, Bonloc, Briscous, Bugnein, Bunus, Burgaronne, Bussunarits-Sarrasquette, Bustince-Iriberry, Cambo-les-Bains, Came, Camou-Cihigue, Caro, Carresse-Cassaber, Castagnède, Castetbon, Castetnau-Camblong, Charre, Charritte-de-Bas, Chéraute, Ciboure, Dognen, Domezain-Berraute, Escos, Espelette, Espès-Undurein, Espiute, Esquiule, Estérençuby, Etcharry, Etchebar, Gabat, Gamarthe, Garindein, Garris, Géronce, Gestas, Geüs-d’Oloron, Gotein-Libarrenx, Guéthary, Guiche, Guinarthe-Parenties, Gurs, Halsou, Hasparren, Hélette, Hendaye, L’Hôpital-d’Orion, L’Hôpital-Saint-Blaise, Hosta, Ibarrolle, Idaux-Mendy, Iholdy, Ilharre, Irissarry, Irouléguy, Ispoure, Issor, Isturits, Itxassou, Jasses, Jatxou, Jaxu, Juxue, Laàs, Labastide-Villefranche, Labets-Biscay, Lacarre, Laguinge-Restoue, Lahonce, Lantabat, Larceveau-Arros-Cibits, Larressore, Larribar-Sorhapuru, Lasse, Lay-Lamidou, Lecumberry, Léren, Lichans-Sunhar, Lichos, Licq-Athérey, Lohitzun-Oyhercq, Louhossoa, Lourdios-Ichère, Luxe-Sumberraute, Macaye, Masparraute, Mauléon-Licharre, Méharin, Mendionde, Menditte, Méritein, Moncayolle-Larrory-Mendibieu, Montfort, Montory, Mouguerre, Moumour, Musculdy, Nabas, Narp, Navarrenx, Oraàs, Ordiarp, Orègue, Orin, Orion, Orriule, Orsanco, Ossas-Suhare, Ossenx, Osserain-Rivareyte, Ossès, Ostabat-Asme, Pagolle, Poey-d’Oloron, Préchacq-Josbaig, Préchacq-Navarrenx, Rivehaute, Roquiague, Saint-Dos, Saint-Esteben, Saint-Etienne-de-Baïgorry, Saint-Gladie-Arrive-Munein, Saint-Goin, Saint-Jean-de-Luz, Saint-Jean-le-Vieux, Saint-Jean-Pied-de-Port, Saint-Just-Ibarre, Saint-Martin-d’Arberoue, Saint-Martin-d’Arrossa, Saint-Michel, Saint-Palais, Saint-Pé-de-Léren, Saint-Pée-sur-Nivelle, Saint-Pierre-d’Irube, Salies-de-Bearn, Sames, Sare, Saucède, Sauguis-Saint-Etienne, Sauveterre-de-Béarn, Souraïde, Suhescun, Sus, Susmiou, Tabaille-Usquain, Tardets-Sorholus, Trois-Villes, Uhart-Cize, Uhart-Mixe, Urcuit, Urepel, Urrugne, Urt, Ustaritz, Verdets, Viellenave-de-Navarrenx, Villefranque, Viodos-Abense-de-Bas.

Municipalities included in part:

Department of Landes: Cauneille, Peyrehorade.

Department of Pyrénées-Atlantiques: Alçay-Alçabéhéty-Sunharette, Arette, Bayonne, Haux, Lacarry-Arhan-Charritte-de-Haut, Lanne-en-Barétous, Larrau, Mendive, Oloron-Sainte-Marie, Sainte-Engrâce.

6. **Link with the geographical area**

Summary of the link

The geographical area of ‘Jambon du Kintoa’ extends over the entire French Basque country and some adjacent cantons and/or municipalities on the border to the east and the north. This area is the western part of the pre-Pyrenees, which borders it to the south. It is bounded to the west by the Atlantic Ocean.

Its maritime climate is characterised by high levels of rainfall (1 200 to 2 000 mm/year), which is evenly spread throughout the year, without any dry period. It is also characterised by mild temperatures, even in winter. The southerly Föhn-type wind intermittently brings intense heat and dry air throughout the year – especially in spring and autumn – alternating with wetter and cooler periods tied to the passing of oceanic disturbances.

The dominant landscape is made up of cultivated areas and grasslands at the bottom of basins and in all the low-lying areas close to residential areas; a jumble of grasslands; heaths and woods over hillsides; and heaths and natural grassland on mountain and summit peaks.

The term 'Kintoa' originates in the levy for grazing pigs, commonly referred to as the 'one-fifth levy' [*droit de quinta*], imposed by the kings of Navarre from at least the 13th century on pigs that were herded in transhumance into the royal mountains of Navarre. The kings collected a tax on one pig out of every five, hence the name given to the levy.

'Jambon du Kintoa' comes from Basque Black Pied pigs, a Mediterranean-type breed also called the Iberian type. It has a slow rate of growth. It is incredibly hardy and able to cope with considerable variations in climate and feed, and is quickly able to build up its fat reserves when food is abundant.

The pigs spend at least their final seven months in a specific ranging area. This is where they put on their fat cover and intramuscular fat. The food they find in the ranging area is varied. Above all, it includes grass and herbaceous plants, as well as – disparately and less consistently – dried fruits (acorns, chestnuts, etc.), insects, worms, roots and other plants.

The pigs are slaughtered relatively old (at 12-24 months, compared to 5-6 months for industrial meat-producing pigs), having exercised their muscles considerably by the end of their lifetime.

The geographical area (especially Salies-de-Béarn) is notable for the production of salt, which is traditionally used for the salting of hams produced in the region. It is also where the powder of the pepper 'Piment d'Espelette'/'Piment d'Espelette – Ezpeletako Biperra' is produced. This powder is traditionally used to cover the inner face of the ham that has had its coating removed at the end of the maturing phase.

It takes a long time – at least 16 months – to produce the ham. After a preliminary drying, the ham is coated in a lard-based fat mix. At least 6 months must pass from the week when the ham undergoes salting to the week when maturing begins. Production continues with at least 10 months of maturing in rooms connected to the outside through openings allowing air to circulate. These rooms are located on different sides of the building and have pre-defined minimum sizes. The openings allow the temperature and humidity conditions to change in line with the local climate.

When eaten, the ham has a smooth, tender texture of the fat, and aromas of butter, undergrowth, preserved meat, dried fruit (including hazelnut) and jam. It has an intense taste that lingers on the palate.

Causal link

In the mild and humid climate of the geographical area, the grass for grazing grows almost continuously, allowing the ranging area to provide the pigs with feed throughout their time outdoors, for at least seven months. This feed may be supplemented by fruits under trees that are typical of the Basque natural environment (common oak, chestnut trees and beech).

The Basque Black Pied breed is adapted to grazing in this landscape because of its physical characteristics: the pig is hardy, well suited to roaming and makes very good use of the plants in the ranging area. This feed contribution from the ranging area varies naturally depending on the season. However, during the finishing period it accounts for some 50 % of the pigs' daily intake. It contains antioxidants and aromatic compounds that go on to influence the ham's organoleptic characteristics.

It has been shown that fatty tissue accumulates the compounds contained in the plants consumed. These substances have an effect on the oxidation kinetics of the fat, slowing down the onset of rancidity and enabling the ham to mature for longer, thereby affecting in a specific way the distribution of sapid and aromatic compounds. The longer the drying and maturing phase, the greater this effect will be, depending largely on the type of vegetation grazed.

The traditional methods for salting, drying and maturing the ham in the geographical area involve the use of a local salt, from Salies-de-Béarn, which has specific characteristics (rich in trace elements, large crystals, and so on) that are especially well suited to salting. 'Piment d'Espelette', which is used to cover the inner face of the ham, is particularly well suited, given the relatively low intensity of the spice.

The characteristics of the raw material produce a ham with intramuscular fat, which gives it its marbled appearance and smooth, tender texture.

The climate is exposed to ocean flux, characterised by high levels of rainfall spread evenly throughout the year and southerly Föhn-type winds, helping to provide the ham with its particular organoleptic characteristics. The lengthy period (at least 10 months) of maturing in a room open to the influence of the outdoor climate, with variations in temperature and humidity linked to the natural climatic cycles, allows the ham to express its potential to the full, affecting above all its aroma and taste.

Electronic (URL) reference to publication of the product specification

https://info.agriculture.gouv.fr/boagri/document_administratif-869add39-f09a-4bf5-89e0-c8fe6cc07713