C/2026/5543

27.10.2026

**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/2026/5543)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

**'Bresaola della Valtellina'**

**EU reference number: PGI-IT-1525-AM01 – 30.7.2026**

1. **Name of product**

'Bresaola della Valtellina'

2. **Geographical indication type**

☐ PDO

☑ PGI

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 'Bresaola della Valtellina' PGI are not Union amendments as they do not fulfil the criteria laid down in Article 24 of Regulation (EU) 2024/1143, namely 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.

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

*Title*

Amendment to Article 4. Replacement of 'sodium chloride' with 'edible salt'

[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).

*Description*

Amendment 1

The amendment concerns Article 4, paragraph 2, of the product specification but does not concern the single document.

Description: the amendment replaces the term 'sodium chloride' with the term 'edible salt'.

Reason: the amendment is necessary because, in food industry practice, sodium chloride is marketed as edible salt, the requirements of which must comply with Ministerial Decree No 106 of 31 January 1997 concerning the Regulation on the production and marketing of edible salt', published in Official Gazette of the Italian Republic, General Series No 94, of 23 April 1997.

☐ The amendment affects the single document.

*Title*

Amendment to Article 4. Use of microbial trigger cultures

*Description*

Amendment 2

The amendment concerns Article 4, paragraph 2, of the product specification but does not concern the single document.

Description: the amendment introduces the possibility of using selected microbial starter cultures – belonging to the genus *Staphylococcus, Lactobacillus, Pediococcus, Micrococcus, Debaryomyces* – added to the curing mix (*concia*) traditionally sprinkled on the outer surface of the meat (muscle mass) used for the production of 'Bresaola della Valtellina'.

Reason: the possible use of microbial cultures is intended to improve the control of fermentation and microbiological safety by lowering the pH, thus making the environment unfavourable for the proliferation of pathogens. In view of the function of microbial cultures, it is possible to reduce the use of salt in the preparation of 'Bresaola della Valtellina', in line with the nutritional recommendations also proposed by the World Health Organisation on the sodium content in the diet, and on the use of food additives. Microbial starter cultures refer to microbial starters belonging to the genera *Staphylococcus, Lactobacillus, Pediococcus, Micrococcus* and *Debaryomyces* used for the preparation of meat sausages, the production technology for which does not involve heat treatment, within the meaning of the Decree of the Ministry of Health of 28 December 1994 concerning authorisation of the use of starter cultures – 'microbial starters' – in the preparation of meat sausages, the production technology for which does not involve heat treatment, published in the Official Gazette of the Italian Republic, General Series No 89, of 15 April 1995.

☐ The amendment affects the single document.

*Title*

Amendment to Article 4. Minimum period of salting and churning under vacuum

*Description*

Amendment 3

The amendment concerns Article 4, paragraph 3, of the product specification but does not concern the single document.

Description: the amendment adds the option of reducing the minimum dry salting period from 10 to 7 days in the case of use of the microbial cultures referred to in Article 4(2) and the use of vacuum churning.

Reason: the amendment is necessary because the use of microbial starter cultures accelerates the lowering of the pH and the stabilisation of the microflora, thus helping to achieve the conditions needed to preserve the product in a shorter amount of time. The reason for reducing the minimum salting period in the case of vacuum churning is the faster and more uniform penetration of the salt and ingredients in the curing mix into the meat, as a result of mechanical action in an oxygen-free environment.

☐ The amendment affects the single document.

*Title*

Amendment to Article 4. Packing in a single casing of two individual pieces of meat

*Description*

Amendment 4

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

Description: the amendment adds the option of packing two separate pieces of meat into a single casing, laying down that the use of transglutaminase is prohibited in such cases.

Reason: this method makes it possible to optimise the mechanised slicing of 'Bresaola della Valtellina'. The prohibition on using transglutaminase ensures that the two pieces of meat prepared in accordance with the product specification fuse together solely through mechanical pressure and subsequent maturation, thus avoiding the use of enzymes that could alter the protein structure of the meat intended for the production of 'Bresaola della Valtellina'.

☐ The amendment affects the single document.

*Title*

Amendment to Article 7. Provision on controls

*Description*

Amendment 5

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

Description: The amendment removes the provision in Article 7 on controls.

Reason: the deletion is a necessary update to bring the product specification into line with current EU legislation on both checks on compliance with the product specification and on official health controls.

☐ The amendment affects the single document.

*Title*

Amendment to Article 8. Renumbering of Article 8

*Description*

Amendment 6

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 given the new structure of the articles in the product specification.

☐ The amendment affects the single document.

*Title*

Amendment to Article 8. Field of vision of the name

*Description*

Amendment 7

The amendment concerns Article 8, paragraph 1, of the product specification and point 4.6 of the single document.

Description: the amendment adds the obligation to place the name 'Bresaola della Valtellina' in the main field of vision of the label.

Reason: the purpose of this amendment is to enhance the profile of the name by placing it in the most prominent position on the label and to identify it immediately in order to provide consumers with clear and correct information.

☑ The amendment affects the single document.

*Title*

Amendment to Article 8. Replacement of 'symbol' with 'abbreviation'

*Description*

Amendment 8

The amendment concerns Article 8, paragraph 1, of the product specification and point 4.6 of the single document.

Description: the amendment replaces the Protected Geographical Indication 'symbol' with 'abbreviation'.

Reason: The amendment brings the terminology of the product specification into line with Article 37(6) of Regulation (EU) 2024/1143.

☑ The amendment affects the single document.

*Title*

Amendment to Article 8. Specification on the Union PGI symbol

*Description*

Amendment 9

The amendment concerns Article 8, paragraph 1, of the product specification and point 4.6 of the single document.

Description: the amendment specifies that the symbol to be placed on the label is the 'EU symbol for PGIs'.

Reason: the amendment is necessary for greater clarity of the provision in line with the European Union rules in force, laid down in Article 37(2) of Regulation (EU) 2024/1143.

☑ The amendment affects the single document.

*Title*

Amendment to Article 8. Replacement of 'EC' with 'EU'

*Description*

Amendment 10

The amendment concerns Article 8, paragraph 1, of the product specification and point 4.6 of the single document.

Description: The amendment replaces 'EC' with 'EU'.

Reason: the amendment is necessary in order to bring the text of the product specification into line with the fact that in 1992 the European Union became the successor to the European Community.

☑ The amendment affects the single document.

*Title*

Amendment to Article 8. Specification of the marketing method 'in cuts'

*Description*

Amendment 11

The amendment concerns Article 8, paragraph 4, of the product specification and point 4.5 of the single document.

Description: the amendment specifies the method of marketing 'in cuts', dividing the different types of cut into 'cubes, slivers, matchsticks and julienne strips'.

Reason: this amendment responds to the need for different types of cutting in line with contemporary requirements for consuming the product.

☑ The amendment affects the single document.

*Title*

Amendment to Article 8. Specification upon verification of compliance with the product specification

*Description*

Amendment 12

The amendment concerns Article 8, paragraph 4, of the product specification but does not concern the single document.

Description: the amendment replaces the words 'under the supervision of the inspection body referred to in Article 7' with the words 'in accordance with the product specification'.

Reason: the reference to verification of compliance with the product specification has been reworded to take into account the deletion of Article 7, bearing in mind that packaging, slicing and cutting must take place in the typical production area, as laid down in the current product specification.

☐ The amendment affects the single document.

*Title*

Amendment to Article 8. Provision on link with the environment

*Description*

Amendment 13

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

Description: the amendment adds to Article 8 a specific provision dedicated to the 'Link with the environment', as provided for in point 5 of the single document, published in the *Official Journal of the European Union*, Series C No 321, of 26.11.2010.

Reason: the addition brings the specification into line with the European Union legislation in force in Article 49(1) of Regulation (EU) 2024/1143.

☐ The amendment affects the single document.

*Title*

Amendment to Article 9. Provision on proof of origin

*Description*

Amendment 14

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

Description: The amendments adds Article 9 'Proof of origin' to the product specification and states that it is necessary to monitor and place all parties in the PGI production chain under the control of the delegated body.

Reason: adding 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**

**'Bresaola della Valtellina'**

**EU reference number: PGI-IT-1525-AM01 – 30.7.2026**

1. **Name(s)**

'Bresaola della Valtellina'

2. **Geographical indication type**

☐ PDO

☑ PGI

3. **Country to which the demarcated 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*

0210 20 90 – boned (*disossate*)

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

The 'Bresaola della Valtellina' Protected Geographical Indication is a salted and naturally aged beef product to be consumed uncooked. Its shape is that of the muscles used to make it. For commercial reasons, these are trimmed and thus take on a cylindrical shape. For specific needs they may be pressed into a brick-like shape. 'Bresaola della Valtellina' PGI must be packed into natural or artificial casings, and dried and aged in climatic conditions capable of bringing about, during slow and gradual moisture reduction, natural fermentation and enzymatic processes, such as to lead to changes over time that give the product its typical organoleptic characteristics and to ensure its preservation and wholesomeness at normal room temperature. With regard to the product's organoleptic characteristics, its consistency is firm and elastic; its appearance when cut is compact and without fissures; the lean part is a uniform red colour with a barely visible dark border, while the fatty part is white; its smell is delicate and slightly aromatic; and its taste is pleasant, moderately strong and never sour. Commercial characteristics: (a) *fesa* Bresaola: at least 3,5 kg; (b) *punta d'anca* Bresaola: (b)(1) to be sold whole or in thick slices: at least 2,5 kg; (b)(2) to be pre-packaged for slicing in vacuum packs or modified atmosphere packs: at least 2,0 kg; (c) *sottofesa* Bresaola: at least 1,8 kg; (d) *magatello* Bresaola: at least 1,0 kg; and (e) *sottosso* Bresaola: at least 0,8 kg.

'Bresaolo della Valtellina' is produced from the meat of beef cattle of between 18 months and four years of age obtained exclusively from the following muscle groups of the upper hind legs: *fesa* (topside): the posteromedial section, including the internal rectus muscle, the adductor muscle and the semimembranosus muscle; *punta d'anca*: the part of the *fesa* without the adductor muscle; *sottofesa* (silverside): the posterolateral section of the thigh muscle, i.e. the biceps femoris muscle; *magatello* (eye of round): the posterolateral section of the thigh muscle, i.e. the semitendinous muscle; and *sottosso* (thick flank): the front of the leg, composed of the anterior rectus muscle and the vastus lateralis, vastus medialis and vastus intermedius muscles.

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)*

—

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

The steps in the production of 'Bresaola della Valtellina' PGI that must take place in the typical production area are as follows: trimming, dry salting, packing into casings, drying, ageing, slicing, cutting and packaging.

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

'Bresaola della Valtellina' can be packaged in vacuum and modified atmosphere packs whole, in cuts, in thick slices or sliced. Packaging, slicing and cutting must be carried out within the production area as defined in point 5 to avoid the effects of changes in temperature and humidity during the transport stage, which might adversely affect the nature of the product and, thus, its final quality characteristics.

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

The labels for 'Bresaola della Valtellina' must include the following: the name 'Bresaola della Valtellina', which is untranslatable and must appear in the main field of vision on the label in clear, indelible characters that can be clearly distinguished from all other wording, followed in printed characters of the same size by the abbreviation PGI and the Union symbol of the Protected Geographical Indication, which must be given in the language in which the product is being marketed and in the form permitted by the EU.

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

By long-standing tradition, the production area of 'Bresaola della Valtellina' is limited to the entire territory of Sondrio province. 'Valtellina' is the name of the main valley in the province.

6. **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*

Specificity of the geographical area

The production area of 'Bresaola della Valtellina' PGI is made up of a group of Alpine valleys located between the Rhaetian Alps and the Orobian Pre-Alps, where temperatures are relatively low even in summer, the humidity is low, breezes result from the temperature variations caused by Lake Como and the air is dry. The distinctive combination of these climatic and environmental factors creates optimal conditions for slow and gradual ageing of the product. Added to the specific nature of the climate are the industriousness and technical skills of the local population. Honed and traditionally handed down from worker to worker over generations, they are the essential factor in the production of 'Bresaola della Valtellina' PGI.

Specificity of the product

When it is released for consumption, 'Bresaola della Valtellina' PGI has the following precise chemical and chemical/physical characteristics: protein: sliced Bresaola, in vacuum packs or modified-atmosphere packaging: minimum 33 %; all other types of packaging: minimum 30 %. Moisture (natural state): loose *punta d'anca* Bresaola: maximum 63 %; vacuum-packed *punta d'anca* Bresaola: maximum 62 %; vacuum-packed *magatello* Bresaola: maximum 60 %; sliced Bresaola, in vacuum packs or modified-atmosphere packaging: maximum 60 %; all other types of cut and/or packaging: maximum 65 %. Fat: maximum 7 %. Ash: minimum 4 %. Sodium chloride: maximum 5 %.

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

The qualities of 'Bresaola della Valtellina' PGI depend on the environmental conditions and natural and human factors. The distinctive climatic conditions of the Valtellina, which stretches longitudinally between the Rhaetian Alps and the Orobian Pre-Alps, have made it possible to obtain, through light salting, a beef leg meat product that has a delicate flavour and a tenderness that makes it particularly appetising. 'Bresaola della Valtellina' PGI owes its name and reputation to the geographical area in which it originated. Long ago, preserving all meat by salting and drying was common practice. Improved food production techniques, increased diversification and the use of different preservation methods supplanted the use of dried salted meat. Writings from as early as the 1400s bear witness to the salting and drying of legs of beef in Valtellina. The origin of the name appears to go back to the term 'salaa come brisa' in Valtellina dialect. This led to 'brisaola', which was subsequently rendered in Italian as 'bresaola'. Palazzi's 'Novissimo dizionario della lingua italiana' dictionary (1974 edition) defines bresaola as 'dried and salted beef typical of the Valtellina'. Lastly, the industriousness and technical skills honed and traditionally handed down from worker to worker are an essential factor in the manufacture of this product, the specific characteristics of which remain linked to both environmental and human factors.

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

https://www.masaf.gov.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3339