C/2025/955

7.2.2025

Publication of an application for approval of a Union amendment to a product specification pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(C/2025/955)

Within 3 months from the date of this publication, the authorities of a Member State or of a third country, or a natural or legal person having a legitimate interest and established or resident in a third country, may lodge, in accordance with Article 17 of Regulation (EU) 2024/1143 of the European Parliament and of the Council [1], an opposition with the Commission.

APPLICATION FOR A UNION AMENDMENT TO THE PRODUCT SPECIFICATION OF A PROTECTED DESIGNATION OF ORIGIN OR PROTECTED GEOGRAPHICAL INDICATION

'Chosco de Tineo'

EU No: PGI-ES-0696-AM02

Submitted on 17.11.2022

1. **Name of product**

'Chosco de Tineo'

2. **Geographical indication type**

PDO [ ] PGI [X]

3. **Applicant and legitimate interest**

Directorate-General for Rural Development and Agri-Food – Government of Asturias

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4. **Member State**

Spain

5. **Heading in the product specification affected by the amendment(s)**

☐ Name of product

☐ Link

☒ Marketing restrictions

6. **Explanation that the amendment(s) fall under the definition of the Union amendment as provided for in Article 53(2) of Regulation (EU) No 1151/2012**

These amendments are considered to be Union amendments, since the possibility of extending the range of new sales formats for packaged cooked *chosco* is restricted to the production area.

[1] Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialities guaranteed and optional quality terms for agricultural products, amending Regulations (EU) No 1308/2013, (EU) 2019/787 and (EU) 2019/1753 and repealing Regulation (EU) No 1151/2012 (OJ L, 2024/1143, 23.4.2024, ELI: http://data.europa.eu/eli/reg/2024/1143/oj).

7. **Description of and reasons for amendment**

Marketing restrictions

Description

The current wording:

'The *chosco* may be sold whole, cooked or uncooked. There are no packaging restrictions for uncooked *chosco*. Cooked *chosco* must be packed for reasons of food safety and to maintain quality, since cooking softens the pig intestine used for the casing, making it more vulnerable to external factors that might cause it to split during handling. It must therefore be packed on the producer's premises before dispatch.'

is being replaced by the following wording:

'The *chosco* may be sold whole, cooked or uncooked. In addition, the cooked *chosco* may be sold in halves or in slices. There are no packaging restrictions for uncooked *chosco*. Cooked *chosco* sold whole, in halves or in slices must be packaged for reasons of food safety and to maintain quality, since cooking softens the pig intestine used for the casing, making it more vulnerable to external factors that might cause it to split during handling. It must therefore be packaged on the producer's premises before dispatch.'

This amendment also affects the single document.

Summary of the reasons for which the amendment is required

Reasons

New sales formats have been included as a result of current consumer demand, as there is now a preference for smaller formats in order to reduce food waste. Cutting the cooked *chosco* into slices or half pieces does not alter the essential characteristics or the authenticity of 'Chosco de Tineo', provided that the cutting and handling are carried out by skilled staff once the pieces have been cooked on the producer's premises. This reduces the likelihood of the product splitting during handling, which could have a negative impact on quality, and prevents food safety risks given that this is a ready-to-eat product.

SINGLE DOCUMENT

1. **Name(s)**

'Chosco de Tineo'

2. **Member State or Third Country**

Spain

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

3.1. *Type of product*

Class 1.2. Meat products (cooked, salted, smoked, etc.)

Combined Nomenclature code

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

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

Meat product made from select cuts of pork loin and tongue, seasoned with salt, paprika and garlic, packed in pig's intestine, which gives it its characteristic shape, smoked and cured uncooked.

It has a round, irregular shape and weighs between 500 g and 2 000 g. It has a reddish colour, a firm consistency and a characteristic appearance when cut, with the different pieces of meat used being clearly visible.

Its moisture content is a minimum of 40 %, the fat content 41 % or less of the dry matter and the protein content more than 50 % of the dry matter.

The aroma and taste are characteristic of smoked sausage, which may be more or less intense depending on the smoking time, with a juicy texture.

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

No mention is made of relevant requirements applicable to feed.

The following cuts of pigmeat are used: a minimum of 80 % loin and a minimum of 15 % tongue, seasoned with salt, paprika and garlic.

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

Production (selection and cutting-up of the raw material, mixing, filling, smoking and drying) takes place in the defined geographical area.

The *chosco* is smoked to preserve it using dry wood of local species (oak, birch, beech or chestnut), as this helps it dry out in this area of high relative humidity.

To permit verification that all the production procedures and the quality of the product covered by the PGI meet all the requirements, production undertakings must complete all the documentation and registers necessary and make them available to the control body. That documentation includes:

— records of deliveries of raw materials, detailing the supplier, the delivery note or invoice number, the quantity, the type of product and the date of delivery. Batches must be identified;

— production records, detailing all stages in the production process, including the dates of production, smoking and drying, showing the raw-material batch number(s) and the production batch number;

— dispatch records for the finished product, showing the batch number, dispatch date, the quantity of product, the dispatch note number and the destination;

— the batch register, which relates the raw material to the final product, based on the information from the production records and the dispatch records, thus ensuring traceability.

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

The *chosco* may be sold whole, cooked or uncooked. In addition, the cooked *chosco* may be sold in halves or in slices. There are no packaging restrictions for uncooked *chosco*. Cooked *chosco* sold whole, in halves or in slices must be packaged for reasons of food safety and to maintain quality, since cooking softens the pig intestine used for the casing, making it more vulnerable to external factors that might cause it to split during handling. It must therefore be packaged on the producer's premises before dispatch.

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

All *choscos* marketed as 'Chosco de Tineo' PGI, irrespective of how they are presented, must bear, in addition to the commercial label, a special numbered certification label bearing the words 'Indicación Geográfica Protegida "Chosco de Tineo"' and the logo (standard for all producers). That label must be affixed before the product is dispatched in such a way as to render reuse impossible. The label is shown below in the three possible colour options.



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

The production area comprises the municipalities of Allande, Belmonte de Miranda, Cangas del Narcea, Salas, Somiedo, Tineo, Valdés and Villayón in the west of Asturias (Spain), in the north of the Iberian peninsula, bounded by the autonomous communities of Cantabria, Castile and Leon, and Galicia.

This is the production area covered by the PGI.

5. **Link with the geographical area**

Specificity of the geographical area

The short distance from the coast to the watershed is generally broken by steep slopes, orographic elements that give rise to two clearly distinct zones:

a western, inland zone comprising outcrops and passes with a southerly aspect and a southern central zone lying in the north comprising the coastal mountain ranges, running east to west, with a small coastal strip.

This configuration, with its very uneven terrain, widely contrasting physiography and many valleys and mountain ranges, culminating in the Cantabrian Cordillera, creates a climate that brings plentiful precipitation throughout the year, moderate sunshine and lots of cloud.

In addition, the area's orography and climate have a huge influence on the way of life of the inhabitants of these villages, who have to adapt to local environmental conditions.

The long winter periods in which the villages are isolated and the possibility of exploiting natural resources in summer on the pastures of the mountain passes meant that livestock farming was one of the main means of subsistence. Pigs played a vital role and were kept in all villages, since the need for self-sufficiency determined by this environment meant that pigs could be fed on organic waste, agricultural by-products (cabbage stalks, turnips, beet, damaged apples) and wild resources (chestnuts, acorns, wild vegetation), all abundant in the area.

Pig production was therefore continued. The pigs used were of Celtic breeds, whose characteristics allowed the best use of the resources of the countryside. These have gradually been replaced by selected, more productive animals, and while these have not been able to fulfil the recycling role played by the Celtic breeds, production systems have been adapted and today their meat is used in 'Chosco de Tineo', although those fattened in the area are still the most prized for producing this product.

This special sausage, the product of an area where the raw material was readily available, was also the result of production methods in harmony with local conditions.

The high relative humidity due to the atmospheric conditions, together with isolation from neighbours during winter months, has led to special measures being developed to preserve the product. In this case, the method adopted to preserve and dry the sausage was smoking. Initially, gorse wood, very plentiful in the area, was used, allowing other indigenous leafy woods to be spared, although these gradually came to replace gorse as they started to become less sought after for other purposes. These woods continue to be used today and give an aroma and taste similar to that produced by gorse wood, although with slight differences.

Smoking is still carried out today using traditional methods, although the wood fire is no longer lit on the ground but in braziers or other movable apparatuses known as *cocinas de ahumado* [smoking stoves]. The *choscos* are left in the smoking rooms (*ahumaderos*) for a minimum of 5 days, hanging from bars attached to the roof or from frames known as *carros*.

Smoking is followed by the actual drying. Mention should be made of the relevance to this drying process of the *vaqueiros de alzada* [nomadic cowherds] living in certain of the area's villages. They generally lived by raising cattle and moved up to the high mountains with their families and livestock (including pigs) from April to October. Among the goods they took with them on these journeys were *choscos*, which they used as typical food for the mountain pastures, where they were specially finished by drying at a higher altitude. When these journeys were not made, drying was carried out in an *hórreo*, a traditional, very well-ventilated construction. Today it is carried out on premises allowing good ventilation for a minimum of 8 days until the required moisture content is achieved.

Specificity of the product

'Chosco de Tineo' is made exclusively from cuts of pork loin and tongue, seasoned, packed by hand in pig's intestine, smoked and dried, giving it characteristics that differ from those of other types of sausage. When cut, the different pieces of meat used are clearly visible. The meat must not be minced.

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

The characteristics of 'Chosco de Tineo' are due to the natural environment of the area, where pig-breeding played a particularly important role, and to a specific production method, the result, on the one hand, of a rainy climate and mountainous terrain that isolates the villages for part of the year and, on the other, of the fact that it is a special sausage made with high-quality cuts, which means that it is reserved mainly for special occasions.

Of the products made when pigs are slaughtered, *chosco* is one of the most deeply rooted in the defined area. Its production methods have been handed down from one generation to the next, maintaining their artisanal character, and the product enjoys an excellent reputation, attested to by the public regard in which it is held and by documentary references.

There are references in documents of the Monasteries of Obona (Tineo), Corias (Cangas del Nancea) and Belmonte, and by-laws adopted by towns and parishes reflect the importance of pig-breeding in the area. The *Catastro de Ensenada* [land registry] records that the area had the largest herd in Asturias in the 18th century. In 1897, in their work entitled *Asturias*, O. Bellmunt and F. Canella point to pig-breeding as one of the main sources of wealth, and the *Gran Enciclopedia Asturiana* (Gijón, 1980) and J. E. Lamuño stress the size of the famous weekly suckling-pig markets in Tineo.

As for the region's pig-meat processors, it should be noted that today the most famous are those in Tineo, their sausages, and particularly 'Chosco de Tineo', being the area's most important food product. In the second half of the 19th century, in *Asturias*, O. Bellmunt and F. Canella were already mentioning sausage manufacturers in the municipality of Valdés and at the beginning of the 20th century Tineo was the site of the La Asunción sausage factory.

The origin of the word *chosco* is uncertain, but José Ántonio Fidalgo suggests that it comes from the Latin *luscus*, meaning one-eyed or almost blind. The word is from *Bable*, the Western Asturian language, and is peculiar to the south-west of Asturias (Tineo, Allande, Cangas del Narcea, etc.). In the Middle Ages, the name 'Tineo' covered the district from Cabruñana en Salas to Leitariegos in the mountains. In addition, what is now called Cangas del Narcea was known as Cangas de Tineo until the 19th century.

In 1920, in his *Remembranzas de antaño y hogaño de la villa de Tineo*, the chronicler Claudio Zardaín writes of the *chosco* that was enjoyed at the local festival of San Roque.

In 1929 Dionisio Pérez (under the pseudonym 'Post-Thebussem'), in his *Guía del buen comer español*, alludes to *chosco* as a sausage and asserts that it is a characteristic dish in Tineo on San Roque's Day.

In his *Guía de Productos de la Tierra* (Madrid, 1998), Lucas Pallarés writes that *chosco* is a noble product that originated with the *vaqueiros de alzada*.

The *Inventario Español de Productos Tradicionales*, published by the Ministry of Agriculture, Fisheries and Food as part of the 'Euroterroirs' project funded by the European Union, also associates the product with the Tineo district, from which it gets its name 'Chosco de Tineo'.

Analyses are regularly carried out to ensure that the physical and organoleptic properties to which it owes its reputation are being maintained. The criteria used for characterising the product and the analysis results obtained are given in point 3.2 of this document. These must not vary over time.

Every year the regional press reports on the festivals and culinary days organised around 'Chosco de Tineo'.

Reference to publication of the product specification

https://run.gob.es/wzoChoscoU24