C/2026/5438

20.10.2026

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/2026/5438)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Prosciutto di Norcia'

EU reference number: PGI-IT-1554-AM01 – 30.7.2026

1. **Name of product**

'Prosciutto di Norcia'

2. **Geographical indication type**

☐ PDO

☑ PGI

3. **Sector**

☑ A gricultural 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 Prosciutto di Norcia PGI are not Union amendments as they do not fulfil the criteria laid down in Article 24(3) 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 3 – Definition of the growing stage

Description

Amendment 1

The amendment concerns Article 3, paragraph 6, of the product specification but does not affect the single document.

Description: The amendment defines as 'growing' the stage that was described in the product specification as the stage of feeding of pigs between 30 kg and 80 kg live weight, with it being specified that growing is the stage after suckling and weaning.

Reason: Clarifying the 'growing' stage is appropriate to make clear the existence of this important stage in the method of production, during which the pigs may be fed on all raw materials permitted by the rules in force so as to ensure that their nutritional, animal welfare and health needs are met, with this stage following suckling and weaning.

☐ The amendment affects the single document.

Title

Amendment to Article 3 – Live weight of pigs in the growing stage

Description

Amendment 2

The amendment concerns Article 3, paragraph 6, of the product specification but does not affect the single document.

Description: The amendment increases the maximum weight at the end of the stage now called 'growing' from 80 kg to 85 kg.

Reason: This increase is linked to developments in genetics and nutrition, and the application of animal welfare standards (Directive 2008/120/EC), which have brought about a generalised improvement in pigs' capacity for growth.

☐ The amendment affects the single document.

Title

Amendment to Article 3 – Feeding of pigs in the growing stage

Description

Amendment 3

The amendment concerns Article 3, paragraphs 6, 7, 8, 9, 10, 11, 12, 13 and 14, of the product specification but does not affect the single document.

Description: The amendment merges the three tables in the product specification concerning the feeds permitted during the first stage (30-80 kg) and during the second stage (above 80 kg) as well the additional requirements laid down, combining them into the 'Table of permitted raw materials', which has been introduced for the growing stage and is also to be used for the finishing stage.

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' is now referred to as 'lucerne (high temperature dried)';

— 'linseed expeller' is no longer referred to in Italian as '*lino, expeller*' 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’, with it being specified that these are ‘understood to be products obtained when producing alcohol by fermentation and distilling grain mash of cereals and/or other starchy and sugar containing products’;

— ‘beet, dehydrated pulp’ is now referred to as ‘dehydrated beet pulp’;

— ‘herring meal’ is now referred to as ‘fish meal’.

The following raw materials have been removed:

— ‘pitted carob’;

— ‘protein lysates’;

— ‘dehydrated potato’;

— ‘cassava’;

— ‘beet, pressed and ensiled wet pulp’;

— ‘sesame extraction meal’;

— ‘animal proteins, where permitted by Community legislation’.

The specific reference to ‘oats’ has been deleted.

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);

— ‘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 %);

— ‘lipids with a melting point above 36 °C’ (from up to 2 % to up to 3 %).

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 %).

‘Soya extraction meal’ has been changed to ‘products obtained during extraction of soya beans’, and the use percentage during both the growing and finishing stages has been set at up to 20 %.

‘Sunflower extraction 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 reference to tolerances on individual raw materials in accordance with Article 17(2)(b) of Regulation (EC) No 767/2009 has been amended, deleting the reference to the percentage of 10 %.

The option of using additives has been added.

A specific reference has been introduced to the possibility of administering the feed ration either in liquid form, using water and/or whey and/or buttermilk, or dry.

The maximum limit of fat in the dry matter of the diet has been set at 7 % for both stages.

The chemical parameters for crude fibre, crude protein, ash and yeast, expressed as a percentage of the dry matter in the feed ration, have been removed.

Reason: Inserting the merged ‘Table of permitted raw materials’ for both the growing and finishing stages, and removing the three earlier tables, make the product specification easier to read and apply, and facilitate monitoring.

The names of the raw materials have been changed also to come into 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 raw materials ‘pitted carob’, ‘protein lysates’, ‘dehydrated potato’, ‘cassava’, ‘beet, pressed and ensiled wet pulp’ and ‘sesame extraction meal’ have been removed, as these raw materials are barely used in heavy pig feeding for technical or quality-related reasons or because they are difficult to source or of low nutritional value.

‘Animal proteins’ have been removed as they are no longer used given the regulatory restrictions on meat meal introduced in the recent past.

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

The percentage at which ‘maize gluten meal and/or corn gluten feed’ may be used has been increased as it is a raw material with a high protein content, which is useful in the diet (crude protein) and highly digestible.

The use of ‘buttermilk’ (during the growing stage), ‘maize’, ‘sorghum’, ‘wheat’, ‘triticale’, ‘dehydrated beet pulp’, ‘lucerne (high temperature dried)’ and ‘products obtained during extraction of sunflower seeds’ has been increased as these raw materials have always been the foundation of the traditional diets of heavy pigs and also, in the light of improvements made by the feed sector over the last decade, help to improve the pigs’ fibre intake and vital functions.

The use of ‘lipids with a melting point above 36 °C’ has been introduced at 3 % for both the growing and finishing stages since, with the 7 % limit on fat in the dry matter in the diet and the 2 % limit on linoleic acid, it is ensured that, if lard is used during the finishing stage, the pigs of the various genetic types referred to in Article 3 of the product specification have an adequate level of fat cover.

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

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

The increase in the percentage of 'peas' ensures that the pigs have an adequate level of fat cover and, unlike other legumes, they contain a low concentration of antinutritional factors.

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

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

With regard to '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 Commission 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 feed materials and they are liable to change in the event of updates to Commission 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.

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 for the production of Prosciutto di Norcia. As the crude fat content of the raw material is a key characteristic, a maximum crude fat content of 2,5 % of the dry matter has been laid down and included in the notes inserted after the table. 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 Commission Regulation (EU) 2017/1017.

Regarding 'products obtained during extraction of sunflower seeds', now fixed at 10 %: the crude fat content of the raw material is important in order to ensure that the pigs have appropriate fat cover suitable for the production of Prosciutto di Norcia; therefore, a maximum crude fat content of 2,5 % of the dry matter has been included in the notes to the table. 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 Commission Regulation (EU) 2017/1017.

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

The reference to the ways in which the feed ration may be administered allows the farmer to choose which method to use.

The use of additives can aid 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 Commission Regulation (EU) 2017/1017.

The maximum fat limit of 7 % for both the growing and finishing stages, combined with the linoleic acid limit, ensures an optimal level of fat cover for the pigs used to produce Prosciutto di Norcia; 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 for the finishing stage too).

The removal of the chemical parameters for crude fibre, crude protein, ash and yeast, expressed as a percentage of the dry matter in the feed ration, is appropriate as the changes to the list and quantities of raw materials, together with the specific parameters introduced, ensure that the feed rations are suitable for pigs intended for Prosciutto di Norcia production.

☐ The amendment affects the single document.

Title

Amendment to Article 3 – Feeding of pigs in the growing stage

Description

Amendment 4

The amendment concerns Article 3, paragraphs 7, 8, 9, 10, 11, 12, 13 and 14, of the product specification but does not affect the single document.

Description: The amendment, in the rules on the feeding of pigs relating to the second stage, now known as the 'finishing' stage, adds a reference to the 'Table of permitted raw materials' which has been introduced for 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 3 – Pig carcass weight

Description

Amendment 5

The amendment concerns Article 3, paragraph 17, of the product specification but does not affect the single document.

Description: The amendment replaces the criterion of an average live weight per batch of 160 kg +/– 10 % with an individual heavy pig carcass weight of between 110,1 kg and 180,0 kg.

Reason: The elimination of live weight and the inclusion of the criterion of individual carcass weight allow for a more precise check on the eligibility requirements for each pig slaughtered, as it is a more transparent, accurate, targeted and generally better method. The increase in pig weight is linked to the current trend in European pig farming resulting from improved genetics, animal welfare and nutrition.

☐ The amendment affects the single document.

Title

Amendment to Article 3 – Removal of the attestation provision for transferred pigs

Description

Amendment 6

The amendment concerns Article 3, paragraph 18, of the product specification but does not affect the single document.

Description: The amendment removes the provision on the matters to be attested to by farmers in relation to pigs transferred between herds or delivered to slaughterhouses.

Reason: Removing this provision is necessary as it concerns the control system.

☐ The amendment affects the single document.

Title

Amendment to Article 3 – Commercial classes to which pig carcasses belong

Description

Amendment 7

The amendment concerns Article 3, paragraph 19, of the product specification but does not affect the single document.

Description: The amendment replaces the expression 'falling on average within' with 'belonging to', in relation to the classes to which heavy pig carcasses belong.

Reason: The amendment is necessary in order to more precisely indicate the classes to which the carcasses used to produce Prosciutto di Norcia belong, in line with the legislation in force.

☐ The amendment affects the single document.

Title

Amendment to Article 3 – Removal of the attestation provision for the slaughter stage

Description

Amendment 8

The amendment concerns Article 3, paragraph 20, of the product specification but does not affect the single document.

Description: The amendment removes the provision concerning the matters for which slaughterers are responsible and the attestation of conformity of each batch of raw material.

Reason: Removing this provision is necessary as it concerns the control system.

☐ The amendment affects the single document.

Title

Amendment to Article 3 – Timing of the recording of pig carcass weight and classification

Description

Amendment 9

The amendment concerns Article 3, paragraph 20, of the product specification but does not affect the single document.

Description: The amendment inserts a provision whereby weight and classification data on individual carcasses must be recorded at the time of slaughter.

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

☐ The amendment affects the single document.

Title

Amendment to Article 4 – Rules on the amount of muscle on the leg

Description

Amendment 10

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

Description: The amendment increases from 6 cm to 9 cm the amount of muscle beyond the head of the femur [*pallino*].

Reason: The amendment is necessary given the increase in carcass weight and thus in the size of the fresh legs used to produce Prosciutto di Norcia.

☐ The amendment affects the single document.

Title

Amendment to Article 4 – Introduction of the seal affixed at the start of processing

Description

Amendment 11

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

Description: The amendment introduces a seal into the product specification, which is to be affixed at the start of processing to legs that are suitable for Prosciutto di Norcia production, with a description of the seal and details of the information to be given on it.

Reason: The seal acts as an identification device making it possible to precisely determine when processing started, including so as to allow effective checking of compliance with the minimum curing requirements for Prosciutto di Norcia.

☐ The amendment affects the single document.

Title

Amendment to Article 4 – Graphic template for the seal affixed at the start of processing

Description

Amendment 12

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

Description: The amendment introduces a graphic template for the seal to be affixed at the start of processing of Prosciutto di Norcia (Figure 1) together with details of the overall dimensions of the seal and the dimensions of its individual parts.

Reason: Introducing the graphic template and details of its dimensions ensures that the seal affixed at the start of processing is manufactured correctly for its intended use.

☐ The amendment affects the single document.

Title

Amendment to Article 4 – Identification devices used instead of or in combination with the seal affixed at the start of processing

Description

Amendment 13

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

Description: The amendment adds the possibility of using identification devices instead of or in combination with the seal affixed at the start of processing.

Reason: The use of identification devices instead of or in combination with the seal affixed by the producer at the start of processing allows for other tracking and tracing tools for Prosciutto di Norcia in line with technological developments.

☐ The amendment affects the single document.

Title

Amendment to Article 4 – Quantities of pepper used during the leg salting stage

Description

Amendment 14

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

Description: The amendment replaces the use of 'small quantities' of pepper during the salting stage with the use thereof at a percentage quantity of between 0,5 % and 2 % relative to the total quantity of salt used on each leg during salting.

Reason: The amendment makes it possible to specify precise quantities of pepper to be used during the salting stage, making the product specification clearer, which is useful for producers and the control system, with a view to ensuring that the organoleptic characteristics in Article 6 are obtained.

☐ The amendment affects the single document.

Title

Amendment to Article 4 – Conditions for using pepper during the leg salting stage

Description

Amendment 15

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

Description: The amendment removes the condition whereby pepper had to be used during the salting stage only where it was not used in the coating [*stuccatura*], with its use therefore now always being required.

Reason: The amendment is justified by the appropriateness of making the organoleptic characteristics of Prosciutto di Norcia referred to in Article 6 of the product specification stand out even more when the product is consumed; this is in line with market demands, which consider the typically slightly spiced aroma of Prosciutto di Norcia to be important.

☐ The amendment affects the single document.

Title

Amendment to Article 4 – Use of garlic during the leg salting stage

Description

Amendment 16

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

Description: The amendment introduces the option, during the salting stage for the legs to be used to produce Prosciutto di Norcia, of using garlic at a percentage quantity not exceeding 2 % with reference to the total quantity of salt used on each leg during salting.

Reason: The amendment is appropriate as the option of using garlic can contribute to obtaining the characteristic slightly spiced aroma typical of Prosciutto di Norcia.

☐ The amendment affects the single document.

Title

Amendment to Article 4 – Duration of the second leg salting stage

Description

Amendment 17

The amendment concerns Article 4, paragraph 6, of the product specification but does not affect the single document.

Description: The amendment increases the duration range for the second salting stage from 9-18 days to 7-22 days.

Reason: The amendment makes it possible to optimise the second salting stage based on a careful assessment of the product, with reference to factors such as the trend towards reducing salt content, in line with the nutritional recommendations of the World Health Organization, and the increased weight of the carcasses and thus of the fresh legs used to produce Prosciutto di Norcia, with a view to obtaining the organoleptic characteristics referred to in Article 6 of the product specification.

☐ The amendment affects the single document.

Title

Amendment to Article 4 – Duration of the stage during which the leg rests

Description

Amendment 18

The amendment concerns Article 4, paragraph 7, of the product specification but does not affect the single document.

Description: The amendment reduces the minimum duration of the resting stage from 2,5 months to 2 months.

Reason: The amendment is necessary to allow producers to adjust the duration of the stage during which the legs rest, based on their size and processing characteristics; this allows producers to better assess the optimal degree of drying of the meat in respect of the weight of the legs suitable for Prosciutto di Norcia production.

☐ The amendment affects the single document.

Title

Amendment to Article 5 – Timing of application of the conformity mark

Description

Amendment 19

The amendment concerns Article 5, paragraph 4, of the product specification but does not affect the single document.

Description: The amendment specifies that, at the end of curing, the conformity mark described in Article 8 is to be applied to Prosciutto di Norcia that complies with the requirements laid down in the product specification.

Reason: The purpose of the amendment is to make clear the stage at which the conformity mark is applied to hams that comply with the PGI product specification, thus ensuring certainty of interpretation and product trackability, including for the purposes of the control system.

☐ The amendment affects the single document.

Title

Amendment to Article 5 – Identification devices used instead of or in combination with the conformity mark

Description

Amendment 20

The amendment concerns Article 5, paragraph 4, of the product specification and point 4.6 of the single document.

Description: The amendment adds the possibility of using identification devices instead of or in combination with the conformity mark.

Reason: The use of identification devices instead of or in combination with the conformity mark applied by the producer allows for other tracking and tracing tools for Prosciutto di Norcia in line with technological developments.

☑ The amendment affects the single document.

Title

Amendment to Article 6 – Moment at which the physical and organoleptic characteristics exist

Description

Amendment 21

The amendment concerns Article 6, paragraph 1, of the product specification and points 4.5 and 4.6 of the single document.

Description: The amendment specifies that the physical and organoleptic characteristics of Prosciutto di Norcia are those that exist at the moment when the conformity mark and/or the identification device used instead of or in combination with it is applied, determining the product's fitness to be placed on the market.

Reason: The amendment is necessary to as to specify the moment at which the physical and organoleptic characteristics of Prosciutto di Norcia must exist in order for it to be fit to be placed on the market as a PGI. This clarifies the link between checking conformity and applying the mark and/or the identification device used instead of or in combination with it; this is useful for operators and the control system.

☑ The amendment affects the single document.

Title

Amendment to Article 7 – Change of title of Article 7

Description

Amendment 22

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

Description: The amendment changes the title of Article 7 of the product specification from 'Controls' to 'Proof of origin'.

Reason: The amendment is necessary given the removal of the provision of Article 7, paragraph 1, concerning the control body.

☐ The amendment affects the single document.

Title

Amendment to Article 7 – Removal of the provision on the control body

Description

Amendment 23

The amendment concerns Article 7, paragraph 1, of the product specification but does not affect the single document.

Description: The amendment removes the provision on the control body.

Reason: The removal is an update needed to bring the product specification into line with the European Union rules in force, since, pursuant to Article 49 of Regulation (EU) 2024/1143, including references to the control body is not compulsory.

☐ The amendment affects the single document.

Title

Amendment to Article 7 – Terminological change concerning producers

Description

Amendment 24

The amendment concerns Article 7, paragraph 2, of the product specification but does not affect the single document.

Description: The amendment replaces the Italian term '*produttori*' with the term '*elaboratori*' to refer to producers.

Reason: The amendment is necessary to precisely specify the entities who carry out the processing of Prosciutto di Norcia, which is regulated by Article 4 of the product specification (Method of production [*Metodo di elaborazione*]).

☐ The amendment affects the single document.

Title

Amendment to Article 7 – Entities operating in the production chain

Description

Amendment 25

The amendment concerns Article 7, paragraph 2, of the product specification but does not affect the single document.

Description: The amendment adds packers and slicers to the entities forming part of the Prosciutto di Norcia production chain.

Reason: The amendment is necessary because the various forms in which Prosciutto di Norcia may be marketed, referred to in Article 8 of the product specification, require that packers and slicers also be included, for control purposes, in the lists of entities operating in the PGI production chain.

☐ The amendment affects the single document.

Title

Amendment to Article 7 – Provision on proof of origin

Description

Amendment 26

The amendment concerns Article 7, paragraph 2, of the product specification but does not affect the single document.

Description: The amendment inserts a reference to the traceability of the product (all along the chain), guaranteed by monitoring of the inputs and outputs of the stages of the production process.

Reason: The amendment is needed in order to bring the provision on proof of origin into line with Article 20 of Implementing Regulation (EU) 2025/26.

☐ The amendment affects the single document.

Title

Amendment to Article 8 – Change of title of Article 8

Description

Amendment 27

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

Description: The amendment adds the word 'labelling' to the title of Article 8.

Reason: The amendment is appropriate as Article 8 also includes the rules on how Prosciutto di Norcia is labelled.

☐ The amendment affects the single document.

Title

Amendment to Article 8 – Identification of Prosciutto di Norcia

Description

Amendment 28

The amendment concerns Article 8, paragraph 1, of the product specification and points 4.5 and 4.6 of the single document.

Description: The amendment specifies that Prosciutto di Norcia is released for consumption bearing the conformity mark and/or the identifying device used instead of or in combination with it, with the expression 'special mark' thus being removed.

Reason: The amendment is necessary in order for the product specification to clarify and strengthen the identification of Prosciutto di Norcia, replacing the generic reference to the mark with an explicit reference to the conformity mark and/or the identification device used instead of or in combination with it. This ensures greater clarity, which is useful for operators, consumers and the control system, including in line with technological developments. [See amendments 19 and 20].

☑ The amendment affects the single document.

Title

Amendment to Article 8 – Graphic template for the conformity mark

Description

Amendment 29

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

Description: The amendment introduces a graphic template for the conformity mark.

Reason: The introduction of the graphic template for the conformity mark, in line with that already used by producers, is necessary to ensure that Prosciutto di Norcia is immediately recognisable and distinctive.

☑ The amendment affects the single document.

Title

Amendment to Article 8 – Characteristics of the graphic template for the conformity mark

Description

Amendment 30

The amendment concerns Article 8, paragraph 1, of the product specification but does not affect the single document.

Description: The amendment introduces a graphic template for the conformity mark, giving its overall dimensions and those of its individual parts.

Reason: The amendment makes it possible to reproduce the conformity mark in a correct and uniform manner, thus helping to ensure the authenticity of Prosciutto di Norcia as well as its distinctiveness and recognisability.

☐ The amendment affects the single document.

Title

Amendment to Article 8 – Description of the conformity mark

Description

Amendment 31

The amendment concerns Article 8, paragraph 2, of the product specification but does not affect the single document.

Description: The amendment introduces a detailed description of the conformity mark.

Reason: The amendment is necessary to allow the correct, uniform and precise reproduction of the conformity mark, which is useful for operators, consumers and the control system.

☐ The amendment affects the single document.

Title

Amendment to Article 8 – Procedure for applying the conformity mark

Description

Amendment 32

The amendment concerns Article 8, paragraph 1, of the product specification and point 4.5 of the single document.

Description: The amendment specifies the part of the leg to which the branded conformity mark must be applied, providing the requirements laid down in Article 6 are met, and allows the mark to also be reproduced on other parts of the rind of the ham in addition to the flat outer surface.

Reason: The amendment is necessary to ensure that Prosciutto di Norcia is distinctive for consumers and to facilitate the work of operators and the control body. The possibility of repeating the mark on parts of the rind in addition to the flat outer surface is aimed at ensuring that the conformity mark is always present including when the product is being prepared as whole boneless ham or in portions.

☑ The amendment affects the single document.

Title

Amendment to Article 8 – Specifications on the identification devices for Prosciutto di Norcia

Description

Amendment 33

The amendment concerns Article 8, paragraph 3, of the product specification and point 4.5 of the single document.

Description: The amendment makes it clear that the provision refers to the conformity mark and adds that the identification device used instead of or in combination with the conformity mark must be present when the product is being prepared as whole boneless ham or in portions.

Reason: The amendment is necessary to ensure that Prosciutto di Norcia is trackable and traceable also in cases where devices are used in combination with or instead of the conformity mark, in line with technological developments.

☑ The amendment affects the single document.

Title

Amendment to Article 8 – Labelling of pre-sliced Prosciutto di Norcia

Description

Amendment 34

The amendment concerns Article 8, paragraph 3, of the product specification but does not affect the single document.

Description: The amendment inserts provisions on labelling packs of pre-sliced Prosciutto di Norcia with the logo in Figure 4, which features the name 'Prosciutto di Norcia IGP' [PGI].

Reason: The amendment is necessary to allow the correct, uniform and precise reproduction of the logo on packs of pre-sliced Prosciutto di Norcia, which is useful for operators, consumers and the control system.

☐ The amendment affects the single document.

Title

Amendment to Article 8 – Graphic template for the logo for pre-sliced Prosciutto di Norcia

Description

Amendment 35

The amendment concerns Article 8, paragraph 3, of the product specification and point 4.6 of the single document.

Description: The amendment introduces a graphic template for the Prosciutto di Norcia logo to be used when the product is marketed pre-sliced.

Reason: The introduction of the graphic template, in line with that already used by producers, is necessary to ensure that the protected product is immediately recognisable and distinctive also when marketed as pre-sliced Prosciutto di Norcia.

☑ The amendment affects the single document.

Title

Amendment to Article 8 – Specifications for the logo for pre-sliced Prosciutto di Norcia

Description

Amendment 36

The amendment concerns Article 8, paragraph 3, of the product specification but does not affect the single document.

Description: The amendment specifies the minimum height (22 mm) and width (30 mm) of the logo on labels of pre-sliced Prosciutto di Norcia and states that, if the logo is reproduced in dimensions larger than the minimum dimensions laid down in the product specification, the ratio between height and width must not be changed.

Reason: The amendment allows the Prosciutto di Norcia logo to be used in a uniform manner, ensuring that it is legible and recognisable and protects the product image. Setting minimum dimensions and requiring that height and width remain in proportion to each other prevent unsuitable reproductions, thus helping to ensure that the PGI is distinctive.

☐ The amendment affects the single document.

Title

Amendment to Article 8 – Dimensions of the logo for pre-sliced Prosciutto di Norcia

Description

Amendment 37

The amendment concerns Article 8, paragraph 3, of the product specification but does not affect the single document.

Description: The amendment gives a graphic template for the logo for pre-sliced Prosciutto di Norcia together with the logo's minimum height and width and the height of the words featuring in it (Figure 5).

Reason: The amendment makes it possible to correctly reproduce the logo on labels of pre-sliced product, thus helping to ensure the distinctiveness and recognisability of Prosciutto di Norcia.

☐ The amendment affects the single document.

Title

Amendment to Article 8 – Rules on the distinctiveness of the logo for pre-sliced Prosciutto di Norcia

Description

Amendment 38

The amendment concerns Article 8, paragraph 3, of the product specification but does not affect the single document.

Description: The amendment introduces rules on the minimum amount of space to be left empty around the logo on labels of pre-sliced Prosciutto di Norcia.

Reason: The amendment ensures that the logo on labels of pre-sliced product is properly visible and recognisable; this avoids interference from imagery or text, helping to ensure the distinctiveness and visual uniformity of Prosciutto di Norcia.

☐ The amendment affects the single document.

Title

Amendment to Article 8 – Buffer area on labels for the logo for pre-sliced Prosciutto di Norcia

Description

Amendment 39

The amendment concerns Article 8, paragraph 3, of the product specification but does not affect the single document.

Description: The amendment gives the logo for Prosciutto di Norcia together with graphic specifications for the buffer area that slicers must leave free around that logo on labels of pre-sliced Prosciutto di Norcia (Figure 6).

Reason: The amendment makes it possible to reproduce the logo on labels of pre-sliced product in such a way as to ensure the distinctiveness and recognisability of Prosciutto di Norcia.

☐ The amendment affects the single document.

Title

Amendment to Article 8 – Colours of the logo for pre-sliced Prosciutto di Norcia

Description

Amendment 40

The amendment concerns Article 8, paragraph 3, of the product specification but does not affect the single document.

Description: The amendment introduces rules on the colours of the logo on labels of pre-sliced Prosciutto di Norcia.

Reason: The amendment is necessary to ensure that the logo for pre-sliced Prosciutto di Norcia can be reproduced in a uniform manner, helping to ensure the product's distinctiveness and recognisability.

☐ The amendment affects the single document.

Title

Amendment to Article 8 – European Union PGI symbol

Description

Amendment 41

The amendment concerns Article 8, paragraph 4, of the product specification and point 4.6 of the single document.

Description: The amendment introduces a provision on using the European Union PGI symbol together with the name Prosciutto di Norcia.

Reason: The amendment makes it possible to come into line with Article 37(3) of Regulation (EU) 2024/1143.

☑ The amendment affects the single document.

Title

Amendment to Article 8 – Graphic template for the Prosciutto di Norcia logo

Description

Amendment 42

The amendment concerns Article 8, paragraph 5, of the product specification and point 4.6 of the single document.

Description: The amendment introduces a graphic template for the Prosciutto di Norcia PGI logo [See amendment 35].

Reason: The introduction of the graphic template, in line with that already used by producers, is necessary to ensure that Prosciutto di Norcia is immediately recognisable and distinctive.

☑ The amendment affects the single document.

Title

Amendment to Article 9 – Introduction of the provision on 'Link with the environment'

Description

Amendment 43

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

Description: The amendment introduces into the product specification a new Article 9 'Link with the environment', which describes how 'Prosciutto di Norcia' is linked to the environment, reproducing the information given in section 4 of the single document published in *Official Journal of the European Union* 2016/C 153/11 of 29 April 2016.

Reason: The amendment is necessary to bring the product specification into line with the European Union rules in force, laid down in Article 49(1) of Regulation (EU) 2024/1143.

☐ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

'Prosciutto di Norcia'

EU reference number: PGI-IT-1554-AM01 – 30.7.2026

1. **Name(s)**

'Prosciutto di Norcia'

2. **Geographical indication type**

☐ PDO

☑ PGI

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*

'Prosciutto di Norcia' PGI is cured raw ham that, when the conformity mark and/or the identification devices used instead of or in combination with it are affixed, has a characteristic pear shape, weighs not less than 8,5 kg, and has an appearance when cut that is compact and ranges in colour from pink to red. It has a typically slightly spiced aroma and a savoury but not salty taste.

4.3. *Derogations on sourcing of feed (for products of animal origin designated by a protected designation of origin only) and restrictions on sourcing of raw materials (for processed products designated by a protected geographical indication only)*

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

The production and curing phases for 'Prosciutto di Norcia' must take place within the production area delineated in point 5.

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

'Prosciutto di Norcia' can also be released for consumption as a boned product, sliced or in portions of varying size and weight. For marketing, all these types of product must be packaged in suitable food containers or coverings which must be properly sealed and labelled. In the preparation of the whole boned ham, or portions, the branded conformity mark must always remain visible and/or the identification device used instead of or in combination with it must remain present.

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

'Prosciutto di Norcia' is released for consumption bearing the conformity mark – and/or the identification device used instead of or in combination with it – identifying the product. The mark, which is affixed by fire branding, consists of a logo bearing the name 'Prosciutto di Norcia IGP' [PGI] as shown below:



The name of the protected geographical indication 'Prosciutto di Norcia' must appear in clear and indelible lettering, clearly identifiable from any other wording on the label and followed immediately by the words 'Indicazione geografica protetta' ['Protected Geographical Indication'] and/or the initials 'IGP' ['PGI'], which must be translated into the language of the country in which the product is marketed, accompanied by the Union PGI symbol in accordance with the European Union legislation in force. These indications accompany the logo of the designation, as shown below:



It is forbidden to add any description that is not expressly provided for.

However, the use of indications which make reference to names, company names and private marks, other than those with complimentary implications or likely to mislead the consumer, is authorised, as are names of pig farms from which the product comes.

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

The geographical area in which 'Prosciutto di Norcia' is produced comprises the land in the municipalities of Norcia, Preci, Cascia, Monteleone Spoleto and Poggiodomo situated at an altitude of over 500 metres above sea level.

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

The geographical area indicated in point 5 is characterised by high mountain ridges, which prevent the influx of damp air from the sea, and by the presence of chalk formations which allow rainwater to disperse. These characteristics, combined with the special know-how and knowledge that the local inhabitants have acquired over the years in the field of pig farming and the preparation of cuts of pork have fostered an optimum natural and human environment for the production of quality ham in this geographical area.

'Prosciutto di Norcia' ham has an appearance when cut that is compact, ranges in colour from pink to red, and has a typically slightly spiced aroma and a savoury but not salty taste.

The specific quality of 'Prosciutto di Norcia' is closely linked not only to the human factors involved in its preparation but also to the environmental conditions. The area's natural environment is particularly propitious for the maturing and curing process owing to the climatic characteristics and the nature of the terrain, as described above. Also, the art of conserving pigmeat in the Nursino region was already famous in Roman times. As a result of the poverty associated with mountain farming and the imposed period of inactivity during the cold season, the inhabitants of the region were specialised in livestock farming activities. These activities spread during the period of the Republic and the Roman Empire, as well as under the domination of the Church, which sought to make the most of the Lazio rural areas. The local inhabitants therefore became specialists in the anatomy and slaughtering of pigs, as well as the preparation and conservation of cuts of pork using typical know-how that is still preserved today, the cuts being sold, salted and cured all around the area.

Electronic (URL) reference to publication of the product specification

https://www.masaf.gov.it/flex/cm/pages/ServeAttachment.php/L/IT/D/1%252F4%252Fd%252FD.044575aab966a5e5d634/P/BLOB%3AID%3D18907/E/pdf?mode=download