C/2025/5170

23.9.2025

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/2025/5170)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Lucanica di Picerno'

PGI-IT-02313-AM01 – 30.6.2025

1. **Name of product**

'Lucanica di Picerno'

2. **Geographical indication type**

☐ Protected Designation of Origin (PDO)

☒ Protected Geographical Indication (PGI)

☐ Geographical Indication (GI)

3. **Sector**

☒ Agricultural products

☐ Wines

☐ Spirit drinks

4. **Member State to which the geographical area belongs**

Italy

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

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 Lucanica di Picerno PGI:

— do not include a change in the name of the protected designation of origin or protected geographical indication, or in the use of that name;

— do not risk voiding the link referred to in Article 5(1), point (b), for protected designations of origin, or the link referred to in Article 5(2), point (b), for protected geographical indications; 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 amendment(s)**

1. *Amendment to Article 2*

Amendment 1

The amendment concerns Article 2.4, paragraph 1, of the product specification and point 3.3 of the single document.

Description: The amendment introduces a weight range of between 110,1 kg and 180,0 kg for heavy pig carcasses, replacing the criterion of the average live weight per batch given in the last sentence of Article 2.4 of the product specification.

Reason: The amendment removes the parameter of the live weight per batch of pigs, which is less precise, and replaces it with the parameter of individual carcass weight, checked objectively and precisely for each pig at slaughter. The increase in 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.

2. *Amendment to Article 2*

Amendment 2

The amendment concerns Article 2.4, paragraph 4, of the product specification but does not amend the single document.

Description: The amendment defines as 'growing' the stage that is described in the current product specification as the 'first stage' of feeding, with it being specified that growing is the stage after suckling and weaning.

Reason: Defining this stage as 'growing' is appropriate to make it clear that it comes after the suckling and weaning stages, 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.

The amendment does not affect the single document.

3. *Amendment to Article 2*

Amendment 3

The amendment concerns Article 2.4, paragraph 4, of the product specification but does not amend the single document.

Description: The amendment increases the maximum weight at the end of the first 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 does not affect the single document.

4. *Amendment to Article 2*

Amendment 4

The amendment concerns Article 2.4, paragraphs 4 and 5, of the product specification but does not amend the single document.

Description: The amendment merges the two parts regarding 'Feeds permitted in the first stage' and 'Feeds permitted in the second, finishing stage' into a single '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 Regulation (EU) 2017/1017:

— 'maize' is no longer referred to in Italian as *'mais'* but instead as *'granturco'*;

— 'semolina' is now referred to as 'meal';

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

— 'linseed expeller' is no longer referred to in Italian as *'expeller di lino'* but instead as *'panello di lino'*, and the following have been added to it: 'linseed expeller feed', 'linseed meal', 'linseed meal feed';

— 'apple and pear pomace, grape or tomato skins as carriers for nutritional supplements' are now referred to as 'fruit pulp and tomato pulp (tomato pomace) as premix carriers';

— 'brewers' yeast and/or torula yeast' is now referred to as 'yeasts';

— 'maize germ extraction meal' (using the word *'mais'* in Italian) is now referred to as 'maize germ meal' (using the word *'granturco'* in Italian);

— 'distillers' grain' is now referred to as 'dried distillers' grains and solubles'.

The following raw materials have been removed:

— 'pitted carob';

— 'protein lysates';

— 'dehydrated potato';

— 'cassava';

— 'pressed and ensiled beet pulp';

— 'sesame meal';

— 'coconut extraction meal'.

The word 'oats' has been deleted from the 'minor cereals' category.

The quantity of the following raw materials has been changed:

— 'buttermilk' for the growing stage only (which changes to a maximum of 250 g per head per day of dry matter);

— 'maize gluten meal and/or corn gluten feed' (from up to 5 % to up to 10 %);

— 'maize' (from up to 55 % to up to 65 %);

— 'sorghum' (from up to 40 % to up to 55 %);

— 'barley' (from up to 40 % to up to 55 %);

— 'wheat' (from up to 25 % to up to 55 %);

— 'triticale' (from up to 25 % to up to 55 %);

— 'dehydrated beet pulp' (from up to 4 % to up to 10 %);

— 'lucerne, high temperature dried' (from up to 2 % to up to 4 %).

The following raw materials have been added:

— ‘maize gluten meal and/or corn gluten feed’, also during the finishing stage;

— ‘maize silage’, also during the finishing stage;

— ‘whole ear maize meal’;

— ‘dried distillers’ grains and solubles’, also during the finishing stage;

— ‘linseed expeller feed, linseed meal, linseed meal feed’;

— ‘lipids with a melting point above 36 °C’, also during the finishing stage;

— ‘products obtained during extraction of rapeseed’;

— ‘toasted whole soya beans and/or soya expeller’, only for the growing stage.

The raw material ‘peas and/or other legume seeds’ has been divided into two entries: ‘peas’ and ‘other legume seeds’, and the quantities have been increased (‘peas’ up to 25 % and ‘other legume seeds’ up to 10 %).

Regarding ‘grain and/or cob meal’, it has been specified that this concerns ‘maize grain and/or corn cob’.

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

‘Sunflower meal’ has been changed to ‘products obtained during extraction of sunflower seeds’, the use of which has been increased to up to 10 %.

Note 4 to the table lays down a maximum crude fat content not exceeding 2,5 % of the dry matter for products obtained during extraction of soya beans, sunflower seeds and rapeseed.

The 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 minerals, vitamins and additives has been added.

A reference has been introduced to the administration of dry feed.

In note 2 the definition of ‘dried distillers’ grains and solubles’ has been made clearer.

In addition to the maximum limit of 2 % for linoleic acid, the amendment introduces a maximum crude fat limit of 5 % of the dry matter in the diet.

Reason: The insertion of the merged ‘Table of permitted raw materials’ for both the growing and finishing stages makes the product specification easier to read.

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

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

‘Pitted carob’, ‘protein lysates’, ‘dehydrated potato’, ‘cassava’, ‘pressed and ensiled beet pulp’, ‘sesame meal’ and ‘coconut extraction meal’ have been deleted, 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.

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 for both the growing and finishing stages, since the fact that the new 5 % limit on fat in the dry matter in the diet has been added to the 2 % limit on linoleic acid ensures that, if lard is used during the finishing stage, the pigs have an adequate level of fat cover.

'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) 1017/2017. 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 standardised at 20 % during both the growing and finishing stages, in order to ensure that the pigs have ideal fat cover for the production of Lucanica di Picerno. 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) 1017/2017. 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 Lucanica di Parma; 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) 1017/2017. 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 feed legislation in force, namely Article 17(2)(b) of Regulation (EC) No 767/2009.

Providing for the administration of dry feed allows the farmer to choose which method to use.

The use of vitamin and mineral supplements, and of additives, ensures proper muscular growth and aids digestion and nutrient absorption.

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

The amendment does not affect the single document.

5. *Amendment to Article 2*

Amendment 5

The amendment concerns Article 2.4, paragraphs 4 and 5, of the product specification but does not amend the single document.

Description: The amendment, in the rules on the feeding of pigs relating to the finishing stage, refers back to the 'Table of permitted raw materials' included in the growing stage, with certain specifications necessary for the finishing stage.

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

The amendment does not affect the single document.

6. *Amendment to Article 2*

Amendment 6

The amendment concerns Article 2.4, last paragraph, of the product specification but does not amend the single document.

Description: The amendment moves the provision on the weight requirement for pigs from the first paragraph of Article 2.4, replacing the criterion of an average live weight per batch of 160 kg ± 10 % with an individual carcass weight of between 110,1 kg and 180,0 kg.

Reason: The amendment makes it possible to precisely indicate the weight values for individual heavy pig carcasses instead of an average live weight per batch of 160 kg ± 10 %, allowing a more precise check that each pig slaughtered meets the eligibility requirements.

The amendment does not affect the single document.

7. *Amendment to Article 7*

Amendment 7

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

Description: The amendment deletes Article 7 (Controls).

Reason: The deletion is necessary in order to come into line with the European Union legislation in force – Article 49 of Regulation (EU) 2024/1143.

The amendment does not affect the single document.

8. *Amendment to Article 8*

Amendment 8

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

Description: The amendment renumbers Article 8 as Article 7, leaving the content unchanged.

Reason: The amendment is necessary given the product specification's new article structure.

The amendment does not affect the single document.

SINGLE DOCUMENT

'Lucanica di Picerno'

EU No: PGI-IT-02313-AM01 – 30.6.2025

PDO ( ) PGI (X)

1. **Name(s) (of PDO or PGI)**

'Lucanica di Picerno'

2. **Member State or Third Country**

Italy

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

3.1. *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*

The protected geographical indication 'Lucanica di Picerno' is reserved for the prepared meat product with the following characteristics:

Physical characteristics:

'Lucanica di Picerno' has a characteristic curved 'U' shape. The product weighs between 250 g and 350 g. It is between 3,0 cm and 3,6 cm in diameter and between 20 cm and 35 cm long.

Lucanica di Picerno intended for slicing weighs up to 1,2 kg, is between 3,0 and 3,6 cm in diameter and is between 40 cm and 70 cm long.

Organoleptic characteristics:

Colour: when the product is cut, the slices are firm and ruby red in colour, and adipose tissue is present.

Smell and flavour: the product's sensory distinctiveness comes from the predominant aroma of 'wild fennel' (*Foeniculum vulgare*), defined as the smell and aftertaste of fennel seed, associated with a 'spicy' aroma, defined as the smell and aftertaste of pepper (*Piper nigrum*), and the aroma of 'chili' (*Capsicum annuum*), defined as the smell and aftertaste of chili flakes or seeds. In a descriptive sensory analysis, the 'spicy' and 'chili' aromas are less intense than that of 'wild fennel'.

A spicy version of the product is permitted, in which the perceived intensity of the 'chili' aroma is greater, although the 'wild fennel' aroma must still predominate.

Chemical and chemico-physical characteristics:

Fat content from 18 % to 35 %;

Moisture content from 35 % to 50 %;

Water activity (Aw) max. 0,88;

pH between 5,4 and 5,8.

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

The raw material used to produce 'Lucanica di Picerno' PGI is fresh meat obtained from carcasses of heavy pigs, classified as such within the corresponding weight category, between 110,1 kg and 180,0 kg, under Regulation (EU) No 1308/2013 of the European Parliament and of the Council; carcasses received by production facilities must come under classes E, U, R and O in accordance with the European Union legislation in force; heavy pigs are reared for at least nine months in such a way as to achieve high weights and give meat that is suitable for 'Lucanica di Picerno' production.

Meat from the following is not permitted:

(1) pigs with unfavourable traits, with particular reference to the gene responsible for sensitivity to stress (PSS);

(2) genetic types and animals that are otherwise deemed non-compliant for the purposes of this product specification;

(3) purebreds of the Belgian Landrace, Hampshire, Piétrain, Duroc and Spotted Poland breeds.

Pigs in prime health are sent for slaughter after they have reached nine months of age. Boars and sows are not slaughtered. In addition, it is prohibited to use carcasses that have not been thoroughly bled or carcasses with evident myopathies (PSE and DFD) or evident signs of inflammation or trauma.

'Lucanica di Picerno' may be produced using only cuts such as shoulder (boned and with nerves removed), neck, chuck, belly, tip of tenderloin and minced ham.

The following ingredients are permitted when preparing the meat mixture (expressed as a percentage of its total weight):

— Salt from 2,0 % to 2,5 %;

— Mild or hot chili pepper (*Capsicuum annum*) from 0,1 % to 0,15 %;

— Wild fennel (*Foeniculum vulgare*) seeds from 0,13 % to 0,18 %;

— Black pepper (*Piper nigrum*) from 0,05 % to 0,1 %;

— Dextrose and sucrose max. 0,5 %.

The following adjuvants, additives and preservatives are also permitted when preparing the meat mixture:

— Sodium nitrite (E250);

— Potassium nitrate (E252): up to 0,10 g/kg;

— Ascorbic acid (E300) up to 0,1 % or sodium ascorbate (E301) up to 0,1 %.

Preparations of microbial cultures intended to trigger fermentation (microbial starters) may also be added when preparing the meat mixture.

Ingredients such as milk, milk products and GMO ingredients are not permitted.

'Lucanica di Picerno' may be produced using only cuts such as shoulder (boned and with nerves removed), neck, chuck, belly, tip of tenderloin and minced ham.

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

All steps in production of 'Lucanica di Picerno', from trimming of the meat cuts to maturing of the product, take place in the identified geographical area.

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

'Lucanica di Picerno' may be marketed unpackaged or packaged in vacuum packs or in a protective atmosphere; it may be marketed whole, in pieces or sliced.

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

Labels must feature the 'Lucanica di Picerno' PGI logo and the European symbol.

It is permitted to use tags, seals and other information material, provided that they have no laudatory purport and are not such as to mislead the consumer.

On labels it is also permitted to use names, holding names, company names or private trademarks, provided that they have no laudatory purport and are not such as to mislead the customer.

The designation's logo is:



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

The 'Lucanica di Picerno' production area lies in the territories of Picerno, Tito, Satriano di Lucania, Savoia di Lucania, Vietri di Potenza, Sant'Angelo Le Fratte, Brienza, Balvano, Ruoti, Baragiano, Bella, Muro Lucano, Castelgrande and Sasso di Castalda.

5. **Link with the geographical area**

The request to register 'Lucanica di Picerno' PGI is based on the characteristic use of the wild fennel present in the meat mixture, the aroma of which has been shown, in a sensory analysis of the finished product, to predominate over the other ingredients; it is also based on the fact that the product is processed locally.

Indeed, 'Lucanica di Picerno' PGI is produced using long-standing, historical methods and owes its characteristics to a series of links with the environment, understood broadly and including the human factor, the centuries-old production method and the interaction between these.

Processing in the area in question has been handed down from generation to generation and specific expertise has been developed thanks to local producers who, over time, have refined their technical skills in the various stages, namely:

— trimming, i.e. cutting off parts that cannot be used such as nerves, connective tissue and soft fat;

— cutting into small pieces and mincing of the pieces thus obtained;

— spicing the meat mixture;

— allowing the mixture to rest for a period of between 4 and 24 hours so as to allow the ingredients to combine in a balanced manner;

— packing the mixture into natural casing, as a result of which the sausage takes on its classic 'U' shape.

'Lucanica di Picerno' is ruby red in colour and its slices, which are tender and firm, give an intense, predominant flavour of fennel seed on the palate, together with a spicy aroma from black pepper; these factors together contribute to its distinctive sensory profile.

Testimony to the distinctive sensory profile comes from analyses carried out using the 'flavour profile' method, which show that, on a linear, non-structured assessment scale of up to 100 representing perceived intensity, the 'wild fennel' aroma predominates over the 'spicy' and 'chili' aromas.

The choice of ingredients, above all wild fennel, together with the undoubted talent in the area for prepared meat production, thus contribute to creating a product that can easily be distinguished in organoleptic terms from other local products of the same type.

Climate conditions in the area are typical of the Lucanian Apennines, with hot, dry summers followed by seasons with plentiful precipitation and frequently snowy winter months. These conditions of temperature and humidity are the main factors encouraging the exuberant growth of fennel, an ingredient traditionally used to produce 'Lucanica di Picerno'. Indeed the recipe from Picerno, originating from peasant household tradition, involved the use of this seasoning at a ratio of around a hundred seeds per kilo of meat mixture, thus underlining the distinctive feature of this product. It is worth noting here that Picerno played host to a veritable wild fennel market. The seeds of this ancient perennial aromatic plant were present everywhere and were gathered and sold by elderly people. At present the wild fennel is generally, but not necessarily, taken from the identified geographical area.

In addition, the way in which 'Lucanica di Picerno' sausages are traditionally hung on special racks when they are being matured gives them their characteristic 'U' shape which distinguishes the product to this day.

The production of 'Lucanica di Picerno' is thus strongly rooted in the area, as proven by the presence of numerous operators who, following the craft methods used by their ancestors, take particular care when selecting and processing the meat and maturing the sausages, thus creating a distinctive product and affirming a link uniting 'Lucanica di Picerno' production from its origins to the present day.

Reference to publication of the specification

https://www.masaf.gov.it/flex/cm/pages/ServeAttachment.php/L/IT/D/1%252F8%252Fe%252FD.2a7f5ebb6a8ab465236b/P/BLOB%3AID%3D18907/E/pdf?mode=download