C/2025/3944

16.7.2025

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/2025/3944)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Ciauscolo'

EU No: PGI-IT-0557-AM01 – 29.4.2025

1. **Name of product**

'Ciauscolo'

2. **Geographical indication type**

☐ Protected Designation of Origin (PDO)

☒ Protected Geographical Indication (PGI)

☐ Geographical Indication (GI)

3. **Sector**

☒ Agricultural products

☐ Wines

☐ Spirit drinks

4. **Country 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**

Explanation of why the amendment(s) fall under the definition of a standard amendment as provided for in Article 24(4) of Regulation (EU) 2024/1143

The amendments to the PGI product specification:

— 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 to the geographical area referred to in the single document; or

— 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)**

1. *Amendment to Article 2*

Amendment 1

The amendment concerns Article 2, paragraph 1, of the product specification and point 3.2 of the single document.

Description: The purpose of the amendment is to replace the term 'ham' with the term 'leg'.

Reason: The replacement is necessary because the term 'ham' is not technically correct since it refers to a finished, cured product, whereas, when used for the raw material, the term 'leg' refers to a part of the pig's anatomy.

The amendment affects the single document.

2. *Amendment to Article 2*

Amendment 2

The amendment concerns Article 2, paragraph 2, of the product specification and point 3.2 of the single document.

Description: The purpose of the amendment is to increase the maximum fat content from '42 %' to '46 %'.

Reason: Increasing the 'fat' content of the finished product by 4 percentage points enhances the product's distinctive characteristic, namely its softness, which is in directly proportional to the fact content.

This amendment increases the product's spreadability and improves its shelf life, as specified in the section on the link with the environment.

The amendment affects the single document.

3. *Amendment to Article 2*

Amendment 3

The amendment concerns Article 2, paragraph 2, of the product specification and point 3.2 of the single document.

Description: The purpose of the amendment is to increase the maximum fat/protein ration from '2,80' to '3,07'.

Reason: This is a consequence of the request to increase the maximum fat content from '42 %' to '46 %' (see Amendment 2).

The amendment affects the single document.

4. *Amendment to Article 3*

Amendment 4

The amendment concerns Article 3, paragraph 1, of the product specification and point 4 of the single document.

Description: The purpose of the amendment is to remove the municipalities of Acquacanina, Fiordimonte and Pievebovigliana from the list of municipalities in the Province of Macerata and to add the municipality of Valfornace.

Reason: The amendment is necessary as a result of the following changes:

— incorporation of the municipality of Acquacanina into the municipality of Fiastra pursuant to Regional Law No 25 of 24 October 2016, published in *Official Bulletin of the Marche Region* No 120 of 3 November 2016;

— merger of the municipalities of Fiordimonte and Pievebovigliana to form the new municipality of Valfornace pursuant to Regional Law No 69 of 22 December 2016, published in *Official Bulletin of the Marche Region* No 141 of 29 December 2016.

There is no change to the production area.

The amendment affects the single document.

5. *Amendment to Article 3*

Amendment 5

The amendment concerns Article 3, paragraph 1, of the product specification and point 4 of the single document.

Description: The purpose of the amendment is to insert the Province of Fermo, established by Law No 147/2004, into the list of provinces and their municipalities making up the production area, with some municipalities in the production area that previously belonged to the Province of Ascoli Piceno now being listed under the Province of Fermo. There is no change to the production area.

Reason: Some municipalities that were part of the Province of Ascoli Piceno are now part of the Province of Fermo, which was established by Law No 147 of 11 June 2004, published in *Official Gazette of the Italian Republic* No 138 of 15 June 2004, and became fully operational with its first provincial elections (6 and 7 June 2009).

The amendment affects the single document.

6. *Amendment to Article 5*

Amendment 6

The amendment concerns Article 5, paragraph 1, of the product specification and point 3.3 of the single document.

Description: The purpose of the amendment is to delete the section on 'raw materials' and replace it with a new list of raw materials coming from the permitted breeds and genetic types.

Reason: The amendment to the genetic requirements is based on a more detailed description of the permitted pig breeds and genetic types. The origin of the raw materials has been made even clearer in relation to the genetic type of both the male and female breeding animals, with all possible combinations of breeding crosses being precisely clarified and more stringent restrictions being laid down as compared to the existing product specification. The amendment provides for an assessment of the breed and genetic type of both breeding animals to check that they are compatible with the selection of the three reference breeds in the Italian Herd Book. As dams also make an important genetic contribution, the sow must now also be assessed to ensure that the traditional characteristics are maintained. Reference has been introduced to the list of approved genetic types in order to improve control over the pigs. This list will be published and updated by the Ministry of Agriculture, Food Sovereignty and Forestry.

The amendment affects the single document.

7. *Amendment to Article 5*

Amendment 7

The amendment concerns Article 5, paragraphs 3, 4, 5, 6, 7, 8, 9, 10, 11 and 12, of the product specification and point 3.4 of the single document.

Description: The purpose of the amendment is to delete the section on the feed given to the animals reared to produce the raw material.

Reason: The feed used is not responsible for defining features of the raw material, particularly as regards the cuts used to produce Ciauscolo PGI.

The amendment affects the single document.

8. *Amendment to Article 5*

Amendment 8

The amendment concerns Article 5, paragraphs 12 and 13, of the product specification and point 3.4 of the single document.

Description: The purpose of the amendment is to delete the specific rule on supplementing the feed ration with minerals and vitamins as well as the further rules on feeding and on the stock-breeding methods used for the animals reared to produce the raw material.

Reason: The feed used and the stock-breeding methods are not responsible for defining features of the raw material, particularly as regards the cuts used to produce Ciauscolo PGI.

The amendment affects the single document.

9. *Amendment to Article 5*

Amendment 9

The amendment concerns Article 5, paragraph 15, of the product specification and point 3.3 of the single document.

Description: The purpose of the amendment is to remove the maximum age of 15 months for pigs considered suitable for slaughter.

Reason: The cuts used to produce Ciauscolo PGI salami are not affected by the maximum age of rearing and, in any case, the weight of the pigs at slaughter is already laid down in the product specification itself and in the single document.

The amendment affects the single document.

10. *Amendment to Article 5*

Amendment 10

The amendment concerns Article 5, paragraphs 17 and 18, of the product specification and point 3.3 of the single document.

Description: The purpose of the amendment is to change the weight characteristics that must be met by the carcasses from which the cuts used as raw material come.

Reason: The amendment removes the parameter of the average 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 amendment makes it possible to check more precisely that each pig slaughtered meets the eligibility requirements, with no change to the characteristics of the pigs used as raw material.

The amendment affects the single document.

11. *Amendment to Article 5*

Amendment 11

The amendment concerns Article 5, paragraph 19, of the product specification and point 3.2 of the single document.

Description: The purpose of the amendment is to replace the term ‘ham’ with the term ‘leg’.

Reason: The replacement is necessary because the term ‘ham’ is not technically correct since it refers to a finished, cured product, whereas, when used for the raw material, the term ‘leg’ refers to a part of the pig’s anatomy.

The amendment affects the single document.

12. *Amendment to Article 5*

Amendment 12

The amendment concerns Article 5, paragraph 13, of the product specification and point 3.2 of the single document.

Description: The purpose of the amendment is to delete the word ‘crushed’ from the section on ingredients.

Reason: The amendment aims to delete the word ‘crushed’ because it has been found that simply adding garlic is sufficient. The organoleptic characteristics (taste and smell) are achieved as long as garlic is used, irrespective of its form.

The amendment affects the single document.

13. *Amendment to Article 5*

Amendment 13

The amendment concerns Article 5, paragraph 28, of the product specification and point 3.6 of the single document.

Description: The purpose of the amendment is to add the possibility of using 'string of another natural fibre suitable for food contact' as an alternative to 'hemp string' at the tying-off stage.

Reason: The amendment is necessitated by the objective difficulty of sourcing hemp string on the market. The possibility of tying off with string of natural fibre similar to hemp would resolve the aforementioned difficulties while respecting tradition.

The amendment affects the single document.

14. *Amendment to Article 7*

Amendment 14

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

Description: The purpose of the amendment is to reword paragraph 1 by specifying that verification of the product specification is carried out by the control body responsible for verification of the product specification.

Reason: The details of the control body have been updated.

The amendment does not affect the single document.

15. *Amendment to Article 8*

Amendment 15

The amendment concerns Article 8, paragraph 1, of the product specification and point 3.6 of the single document.

Description: The purpose of the amendment is to add a form of packing in addition to those already mentioned, namely packing of 'sliced' Ciauscolo PGI in vacuum packs or in a modified atmosphere.

Reason: The requested amendment adds another form in which the product can be sold, in line with market demand for different styles of consumption that has recently become common among consumers.

It also responds to demand from the large retailer sector, intended to encourage consumption, as regards exposure, visibility, purchasing and costs of distribution.

The amendment affects the single document.

SINGLE DOCUMENT

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

'Ciauscolo'

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*

'Ciauscolo' is a pigmeat product, comprising a mixture of the following cuts (in decreasing order): belly, up to 70 %; shoulder, up to 40 %; leg and loin trimmings, up to 30 %. The principal characteristic of 'Ciauscolo' is its spreadability, i.e. it spreads easily on bread.

'Ciauscolo' PGI is released for consumption as a cylinder of soft consistency weighing between 400 g and 2 500 g, with a diameter of between 4,5 and 10 cm and a length of between 15 and 45 cm.

On cutting, the product is pink, uniform and homogeneous and free from rancidity. It has a typical, delicate, aromatic, distinctive and spicy smell (salt, ground black pepper, wine and garlic are added to the mixture) with a delicate and savoury taste which is never acidic.

'Ciauscolo' PGI has the following chemical properties:

Tel. 4,8 or higher.

Protein: a minimum of 15,00 %.

Fat: between 32 % and 46 %.

Ratio of water to protein: maximum of 3,10.

Ratio of fat to protein: maximum of 3,07.

As regards the product's microbiological properties, the aerobic mesophilic bacteria, aciduric lactic acid bacteria and lactic acid bacteria that develop during ageing must exceed 1×10^7 colony-forming units/g.

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

The feed given to the pigs whose meat and fat constitute the raw material used to produce Ciauscolo PGI is not subject to any conditions.

The belly and shoulder cuts and leg and loin trimmings, used in the proportions stated in Article 2, must come from pigs that are the offspring of:

(a) boars of the traditional breeds Italian Large White, Italian Landrace and Italian Duroc, as improved by the Italian Herd Book, either purebred or crossbred between them, and sows of the traditional breeds Italian Large White and Italian Landrace, either purebred or crossbred between them;

(b) boars of the traditional breeds mentioned in (a) and crossbred sows or sows of other genetic types provided that these are bred under selection and/or crossbreeding schemes involving the breeds Large White, Landrace or Duroc for the production of heavy pigs, the aims of which are compatible with those of the Italian Herd Book;

(c) boars and sows of other genetic types provided that these are bred under selection and/or crossbreeding schemes involving the breeds Large White, Landrace or Duroc for the production of heavy pigs, the aims of which are compatible with those of the Italian Herd Book;

(d) boars of the other genetic types mentioned in (c), and sows of the traditional breeds mentioned in (a).

The list of other approved genetic types is periodically updated and published by the Ministry of Agriculture, Food Sovereignty and Forestry.

The following are not eligible: pigs carrying unfavourable traits, with particular reference to the gene responsible for propensity to porcine stress syndrome (PSS); genetic types and animals that are otherwise deemed non-compliant for the purposes of this product specification; purebreds of the Belgian Landrace, Hampshire, Piétrain, Duroc and Spotted Poland breeds.

Pigs are sent for slaughter no earlier than at the end of the ninth month.

They must be in excellent health. Boars and sows are not sent for slaughter. In addition, carcasses that have not been properly bled or show clear signs of myopathy (PSE, DFD) or obvious signs of inflammation or trauma may not be used.

The cuts used as raw material must come from carcasses graded as H (Heavy) in accordance with the EU grading system.

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

Production and ageing of 'Ciauscolo' PGI must be carried out exclusively in the geographical production area described in point 4.

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

'Ciauscolo' PGI must be packed in natural pig or bovine gut. The two ends of the casing are tied off using hemp string or string of another natural fibre suitable for food contact. 'Ciauscolo' PGI can be sold loose or vacuum packed or packed in a modified atmosphere, whole, in portions or in slices meeting the following condition: minimum thickness 2 mm.

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

The name 'CIAUSCOLO', followed by the words 'Indicazione Geografica Protetta' ['Protected Geographical Indication'], must appear on the label in clear and indelible lettering, clearly identifiable from any other wording on the label and followed immediately by the initials 'IGP' ['PGI'], which must be translated into the language of the country in which the product is sold, and/or the Community logo. The use of names, trade names and private logos is permitted, provided that they have no laudatory purport and are not such as to mislead the purchaser and/or the consumer. It is also permitted to indicate the name or trade name of the pig farms from which the product originates, providing the raw material was obtained exclusively from those farms. It is forbidden to add any description that is not expressly provided for under this point. The word 'CIAUSCOLO' must be in Italian.

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

The production area of 'Ciauscolo' PGI comprises a number of municipalities in the Provinces of Ancona, Macerata, Fermo and Ascoli Piceno. This definition of the area takes account of the traditional nature of the product and its popularity among farming families. To this is added the particular climatic conditions obtaining in the defined area, which has a predominantly continental climate, particularly in the high hills and mountains of the specified municipalities in the four provinces concerned.

5. **Link with the geographical area**

5.1. *Specificity of the geographical area*

The correct definition of the area, which covers a number of municipalities in the Provinces of Ancona, Macerata, Fermo and Ascoli Piceno, takes account of the traditional nature of the product and its popularity among farming families. The farmers, who lived permanently on the holdings, raised pigs to supply the needs of their families and of the holding. Often, because the meat was for personal consumption by two families, the single pig reared was divided in two, half for the farmer and half for the landowner. 'Ciauscolo' was a by-product after the prime cuts had been removed. One of the particularities of the defined area up until the 1950s was the existence of holdings held on share tenancy, which had increasingly small dimensions (4-5 hectares) because the surplus agricultural workforce caused increased fragmentation of land holdings. Farms would therefore rear a single pig, since this could be combined with cattle raising and crop production and would help meet their food needs. As well as these agro-economic and historical factors relating to the mountain economy, an important role is played by the area's particular climate, which is predominantly continental, particularly in the high hills and mountains. The cold winter weather, influenced by the Sibylline Mountains, has a positive effect on ageing and therefore on the keeping qualities of the product.

5.2. *Specificity of the product*

The application for registration of 'Ciauscolo' as a PGI is justified by the product's fame and reputation. 'Ciauscolo' is known for its unique spreadability, which clearly distinguishes it from other sausages. Unlike all other charcuterie, 'Ciauscolo' is not sliced but is 'spread' on bread and other similar products and this highly appreciated characteristic is a direct consequence of the particular composition of the meat mixture, with its high fat content, the way the meat is finely minced and the special manufacturing techniques used. Another characteristic of 'Ciauscolo' that clearly distinguishes it in the eyes of the consumer is its softness to the touch.

5.3. *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 processing, conservation and ageing techniques and methods used today to manufacture the charcuterie product known as 'Ciauscolo' stem directly from the traditional know-how of the farming and rural families of the Piceno district. The domestic slaughter and processing of pigs has always been the occasion for families and neighbours to socialise and trade and for gifts in kind from the farmer to the landowner ('padrone'). This has always been a traditional winter social event and the related customs, folklore and habits are reflected and maintained in popular culture. The name 'ciaùscolo, ciavuscolo' is said to derive from 'ciabusculum' or small meal or snack consumed in small quantities in accordance with rural tradition between breakfast and lunch or between lunch and dinner. Various documents attest to the traditional use of the name 'Ciauscolo' and prove that the product has been present in the defined area for several centuries. By way of example, an extract from the 'Prezzi dei generi' (Price of Foodstuffs) of October 1851, contained in the Notarial Archive of the Municipality of Camerino, lists among the various products (grain, veal, pork, ham, salami, sausage, stockfish) 'Ciauscolo' and its price. It should be noted that the document lists the precise name for which registration as a PGI is requested. In more recent times, the fame of the product is demonstrated by the inclusion of the name and an accurate definition in the 'Dizionario Zingarelli della lingua italiana' (Zingarelli Dictionary of the Italian Language). The Dictionary defines 'ciauscolo' as a 'very soft sausage, made with high-quality pork fat and very finely mined meat, flavoured with garlic and spices, slightly smoked, characteristic of Marche' and dates the origin of the name to 1939. Finally, the fame of 'Ciauscolo' is also attested to by the inclusion of the name on the national list of traditional foodstuffs since 2000 (Ordinary Supplement to the Official Gazette – General Series No 194 of 21 August 2000). The list catalogues products manufactured in Italy in order to prevent knowledge of products with a long tradition disappearing as one generation gives place to the next. The inclusion of the name 'Ciauscolo' on the list of the Marche Region is a sure sign of the fame of the product, since for a product to be included proof must be provided that it has been in production for at least 25 years.

Reference to publication of the product specification

https://www.masaf.gov.it/flex/cm/pages/ServeAttachment.php/L/IT/D/1%252F3%252F7%252FD.92272c069f4fe829d96e/P/BLOB%3AID%3D18907/E/pdf?mode=download