C/2026/2573

6.5.2026

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/2026/2573)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Pancetta Piacentina'

EU Ref. Number: PDO-IT-1497-AM01 – 26.3.2026

1. **Name of product**

'Pancetta Piacentina'

2. **Geographical indication type**

☑ PDO

☐ PGI

☐ 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**

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 Pancetta Piacentina PDO are not Union amendments as they do not fulfil the criteria laid down in Article 24 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 2

Description

Amendment 1

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

Description: The amendment specifies that the pigs must also be cut in the regions of Lombardy and Emilia-Romagna.

Reason: The amendment clarifies that cutting operations must also take place within the pig rearing area, in line with Article 46 of Regulation (EU) 2024/1143.

☐ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 2

The amendment concerns Article 2, second and third paragraphs, of the product specification but does not concern the single document.

Description: The amendment inserts a specific section on 'Genetic characteristics'. The genetic origin of the pigs from which the raw material originates has been clarified in relation to the genetic type of the breeding animals, both male and female, by including the permitted genetic combinations. The reference in the text to the provisions on breeds in the product specifications for Prosciutto di Parma PDO and Prosciutto di San Daniele PDO has therefore been replaced.

Reason: The amendment clarifies the permitted combinations of breeding crosses. Assessing the breed and genetic type of both breeding animals is important for maintaining the characteristics of heavy pigs, particularly as regards assessing compatibility with the three reference breeds in the Italian Herd Book intended for heavy pig production.

☐ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 3

The amendment concerns Article 2, second and third paragraphs, of the product specification; it does not involve an amendment to the single document.

Description: The amendment inserts a table explaining the genetic requirements for pigs, showing the permitted and non-permitted combinations.

Reason: The inclusion of the table provides greater clarity in the definition of the only possible combinations of genetic crossing.

☐ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 4

The amendment concerns Article 2, second and third paragraphs, of the product specification; it does not involve an amendment to the single document.

Description: The amendment inserts a reference to the list of genetic types approved by the Ministry of Agriculture, Food Sovereignty and Forestry.

Reason: The reference to the list and its updating makes it possible to better monitor the product chain.

☐ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 5

The amendment concerns Article 2, second and third paragraphs, of the product specification; it does not involve an amendment to the single document.

Description: The amendment prevents the use of meat from boars and sows and from pigs carrying unfavourable traits (PSS).

Reason: The amendment is appropriate in order to clarify that meat from boars and sows and from pigs carrying unfavourable traits is unsuitable for use in the production of Pancetta Piacentina. This is in line with the current practice, based up to now on a reference to the product specifications for Prosciutto di Parma PDO and Prosciutto di San Daniele PDO.

☐ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 6

The amendment concerns Article 2, third paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment adds a specific section on 'Rearing and feeding'. The traditional chronological stages of the rearing of pigs have been added: suckling, weaning, growing and finishing, thus replacing the reference to the product specifications for Prosciutto di Parma PDO and Prosciutto di San Daniele PDO.

Reason: The amendment makes clear the stages of heavy pig rearing.

☐ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 7

The amendment concerns Article 2, third paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment inserts provisions on the suckling stage of piglets, the duration of which, up to at least 28 days, is in line with the provisions of Section C of Chapter II of Annex I to Directive 2008/120/EC. References have also been inserted to piglets being nursed by the sow or being fed milk artificially, the administration of permitted raw materials and the use of minerals, vitamin and amino acid supplements, and additives.

Reason: The amendment defines precisely the characteristics of the suckling stage in line with the provisions of European Union legislation. The use of vitamin, mineral and amino acid supplements, and of additives, ensures proper muscular growth and aids digestion and nutrient absorption.

☐ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 8

The amendment concerns Article 2, third paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment lays down the methods and timing for applying the ink slap mark of origin on both legs of each pig and the associated slap mark and plate models for applying it.

Reason: The amendment precisely regulates the tools and required steps for ensuring the tracking and traceability of the raw material for Pancetta Piacentina from the first stage of rearing, using the tools already in use, which comply with the specifications introduced.

☐ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 9

The amendment concerns Article 2, third paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment inserts a reference table showing which letter should be used to represent the month of birth of the piglet, to be included in the slap mark of origin.

Reason: The amendment provides maximum clarity and transparency in the tracking and traceability of the pigs used to produce Pancetta Piacentina so as to facilitate checking the age of pigs at the rearing and slaughter stages.

☐ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 10

The amendment concerns Article 2, third paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment adds the possibility of using identification devices instead of, or in combination with, the slap mark of origin applied by the farmer.

Reason: The use of identification devices instead of or in combination with the slap mark of origin allows for other tracking and tracing tools in line with technological developments.

☐ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 11

The amendment concerns Article 2, third paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment inserts a rule for determining the age of the pigs in months.

Reason: The amendment makes it possible to unequivocally and unambiguously check the age of pigs at the rearing and slaughter stages.

☐ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 12

The amendment concerns Article 2, third paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment inserts provisions regarding the pigs' weaning stage. Rules have been introduced governing the duration of this stage, the maximum weight of the piglets and feeding. A reference has been introduced to the administration of dry feed, the use of vitamin, mineral and amino acid supplements, and the use of additives. The weaning period has been increased from 80 days to three months and the maximum weight limit for the piglets has been set at 40 kg.

Reason: The amendment lays down two parameters – duration and maximum weight – that ensure the gradual and balanced growth of the pigs during the weaning stage. During this stage, the pigs may be fed on all the raw materials permitted by the rules in force so as to ensure that their nutritional, animal welfare and health needs are met. Providing for the administration of dry feed allows the farmer to choose which method to use. The use of vitamin, mineral and amino acid supplements, and of additives, ensures proper muscular growth and aids digestion and nutrient absorption.

☐ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 13

The amendment concerns Article 2, third paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment inserts provisions on the growing stage, setting a maximum duration of five months and increasing the weight that may be achieved at the end of the stage from 80 kg to 85 kg.

A reference to tolerances on individual raw materials has been specified in accordance with Article 17(2)(b) of Regulation (EC) No 767/2009, deleting the reference to the percentage of 10 %. The possibility for the farmer to administer the feed also in dry form has been expressly added.

The 'Table of permitted raw materials' has been inserted and is also to be used for the next stage, i.e. finishing, for which specific rules have been included. 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’;

— ‘meat 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), without prejudice to the fact that ‘whey’ and ‘buttermilk’ taken together must not exceed 15 litres per head per day;

— ‘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 option of using minerals, vitamins and additives has been added.

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 fat limit of 5 % of the dry matter of the diet.

Reason: The maximum weight has been set at 85 kg – instead of 80 kg – due to developments in genetics, nutrition and animal welfare standards, which have led to an improvement in pigs’ ability to grow. The maximum duration – five months – has been added to ensure that growth is balanced before the finishing stage.

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 insertion of a single ‘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) 2017/1017. Updating 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.

‘Meat meal’ has been removed as it is no longer used given the regulatory restrictions introduced in the recent past.

The raw materials ‘pitted carob’, ‘protein lysates’, ‘dehydrated potato’, ‘cassava’, ‘beet, pressed and ensiled wet pulp’, ‘sesame meal’ and ‘coconut extraction meal’ have been removed, as these raw materials are barely grown in the geographical area where the pigs are reared, or no longer grown at all, or are difficult to source, of low nutritional value or are not used for technical and quality-related reasons. The amendment thus removes the possibility of using raw materials from outside the pig-rearing area that were already being used only in negligible quantities, if at all. Instead, other, local raw materials are being used, thus strengthening the link between Pancetta Piacentina and the geographical area.

In particular, greater focus has been placed on the importance of a cereal-based diet, with an increase in the percentages of ‘maize’, ‘barley’, ‘sorghum’, ‘wheat’ and ‘triticale’, since these feeds have always been the basis for the traditional diet of the pigs. Moreover, these feeds are typically grown, frequently by the farmers themselves, in the geographical area, thus strengthening the link with the area; they also ensure that the pigs have appropriate fat cover for the production of Pancetta Piacentina.

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

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

The reason for the increase in ‘dehydrated beet pulp’ is that it is a very good, very fibrous product; the fibre content is highly digestible in the large intestine and is thus a suitable product for adult animals.

Use of the raw materials 'buttermilk' (in the growing stage), 'lucerne (high temperature dried)' and 'products obtained during extraction of sunflower seeds' has been increased due to their availability in the traditional production area and scientific findings made by the feed industry over the last decade.

The increased use of 'maize gluten meal and/or corn gluten feed' is linked to its high protein content, which is useful in the diet (crude protein) and highly digestible.

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.

It has been specified that 'grain and/or cob meal' refers to 'maize grain and/or corn cob', as the term 'cob' could also refer to other cereals.

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

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

The use of 'peas' and 'other legume seeds' has been increased because these are raw materials that grow in the production area; 'peas' also ensure the quality of the pigs' fat cover and, unlike other legumes, contain a low concentration of antinutritional factors.

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. 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 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.

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

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 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 raw materials and they are liable to change in the event of updates to 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 fat cover suitable for the production of Pancetta Piacentina.

The use of vitamins, minerals and 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 Regulation (EU) 2017/1017.

The maximum fat limit, added to the linoleic acid limit, ensures a suitable level of fat cover for the production of Pancetta Piacentina. 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).

☐ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 14

The amendment concerns Article 2, second and third paragraphs, of the product specification and point 4.3 of the single document.

Description: The amendment inserts a provision that at least 50 % of the dry matter of the pig feed, on an annual basis, must come from the geographical area in which the pigs are reared.

Reason: The raw materials on which the pigs are fed come from the geographical area in which the animals are reared. However, it may not be technically possible, for climate-related and commercial reasons, to obtain 100 % of the raw materials locally. In any case, the qualities of Pancetta Piacentina and its link to the area are always guaranteed by the fact that at least 50 % of the dry matter in the feed ration on an annual basis is sourced from the geographical area of rearing, in line with Article 47(2) of Regulation (EU) 2024/1143.

☑ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 15

The amendment concerns Article 2, third paragraph, of the product specification; it does not involve an amendment to 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 affects the single document.

Title

Amendment to Article 2

Description

Amendment 16

The amendment concerns Article 2, fourth paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment introduces the section 'Slaughter and cutting' and rewords the provision regarding the minimum age of the pig at slaughter, without amending it, linking it to the check by means of the slap mark of origin and/or the identification device replacing or combined with the slap mark of origin, described in the part concerning the feeding and rearing of pigs [See amendments 8 and 10].

Reason: This amendment makes the product specification clearer in relation to the slaughter stage, including with reference to technological developments. Indicating the method for calculating pigs' age makes it possible for operators and the control body to calculate it correctly and unequivocally.

☐ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 17

The amendment concerns Article 2, fourth paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment inserts the criterion for calculating the age of pigs for the purpose of slaughter.

Reason: The amendment clarifies the product specification for operators and for control purposes.

☐ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 18

The amendment concerns Article 2, fourth paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment clarifies the reference to Pancetta Piacentina being produced using meat from heavy pig carcasses – H Heavy.

Reason: The amendment clarifies the product specification and updates the references to the European Union legislation in force.

☐ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 19

The amendment concerns Article 2, fourth paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment replaces the criterion of a live weight of the pig of 160 kg +/– 10 % with an individual 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 2

Description

Amendment 20

The amendment concerns Article 2, fourth paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment specifies that weight and classification data must be ascertained at the time of slaughter.

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

☐ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 21

The amendment concerns Article 2, fourth paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment specifies that cutting operations may also be carried out in cutting plants other than the slaughterhouse which slaughtered the animals.

Reason: The provision identifies a new arrangement for cutting carcasses that is in line with Annex III, Section I, Chapter V to Regulation (EC) No 853/2004.

☐ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 22

The amendment concerns Article 2, fifth and sixth paragraphs, of the product specification; it does not involve an amendment to the single document.

Description: The amendment deletes Article 2, fifth and sixth paragraphs, of the product specification.

Reason: The deletion is necessary because it concerns provisions relating to the control system.

☐ The amendment affects the single document.

Title

Amendment to Article 4

Description

Amendment 23

The amendment concerns Article 4, second paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment specifies the sugars that may be used, namely dextrose, glucose, fructose and sucrose.

Reason: The reason for the amendment is the need to clearly state the types of sugar that are used.

☐ The amendment affects the single document.

Title

Amendment to Article 4

Description

Amendment 24

The amendment concerns Article 4, second paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment adds the option of using L-ascorbic acid (E300) instead of or in addition to sodium L-ascorbate (E301), with the maximum amount that may be used remaining unchanged.

Reason: The use of ascorbic acid, together with or instead of sodium ascorbate, its sodium salt, facilitates initial acidification and reduces the sodium content of Pancetta Piacentina. Its antioxidant action also helps to maintain the organoleptic characteristics referred to in Article 6 of the product specification, avoiding the risk of oxidation of the lipids or proteins and thus protecting Pancetta Piacentina.

☐ The amendment affects the single document.

Title

Amendment to Article 6

Description

Amendment 25

The amendment concerns Article 6, fourth paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment removes the words 'referred to in Article 8'.

Reason: The amendment is necessary because Article 8 of the new product specification contains a different provision.

☐ The amendment affects the single document.

Title

Amendment to Article 8

Description

Amendment 26

The amendment concerns Article 8 of the product specification; it does not involve an amendment to the single document.

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

Reason: This is a necessary update to bring the product specification into line with the European Union legislation in force.

☐ The amendment affects the single document.

Title

Amendment to Article 8

Description

Amendment 27

The amendment concerns Article 9 of the product specification; it does not involve an amendment to the single document.

Description: The amendment renumbers Article 9 as Article 8.

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

☐ The amendment affects the single document.

Title

Amendment to Article 9

Description

Amendment 28

The amendment concerns Article 9, first paragraph, of the product specification and point 4.6 of the single document.

Description: The amendment introduces the possibility of using 'PDO', the abbreviation of 'protected designation of origin'.

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

☑ The amendment affects the single document.

Title

Amendment to Article 9

Description

Amendment 29

The amendment concerns Article 9, first paragraph, of the product specification and point 4.6 of the single document.

Description: The amendment inserts a provision on the obligation to use the European Union PDO symbol.

Reason: The amendment brings the product specification into line with Article 37(3) of Regulation (EU) 2024/1143.

☑ The amendment affects the single document.

Title

Insertion of a new Article 9

Description

Amendment 30

The amendment inserts a new Article 9 into the product specification; it does not involve an amendment to the single document.

Description: Article 9 'Proof of origin' has been inserted into the product specification and states that it is necessary to monitor and place all the parties in the PDO production chain under the control of the control body.

Reason: Inserting this article is necessary to bring the product specification into line with the European Union legislation in force.

☐ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

'Pancetta Piacentina'

EU Ref. Number: PDO-IT-1497-AM01 – 26.3.2026

1. **Name(s)**

'Pancetta Piacentina'

2. **Geographical indication type**

☑ PDO

☐ PGI

☐ GI

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*

'Pancetta Piacentina' is a salted, naturally matured product that is preserved raw. It is produced from the fatty layer covering the stomach area of the half-carcass from the retrosternal to the inguinal area, and the abdominal muscle tissue.

The finished product is cylindrical in shape, weighs between 4 kg and 8 kg, and is bright red with clear white from the fatty parts. The meat has a pleasant mild smell and a savoury 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)*

The raw materials for the pigs come from the geographical area of rearing and have quality characteristics suitable for the healthy and correct feeding of the animals. However, in some years it may not be technically possible, for climate-related or commercial reasons, to obtain 100 % of the raw materials for the pigs locally. In these cases, in accordance with Article 47(2) of Regulation (EU) 2024/1143, in order to guarantee the link with the territory and the quality of Pancetta Piacentina, it is always ensured that at least 50 % of the dry matter of the raw materials for the pigs, on an annual basis, comes from the geographical area of rearing.

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

All steps in the production, trimming, dry salting, tying, drying and maturing of Pancetta Piacentina take place in the area indicated in point 5 below.

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

Packaging, slicing and portioning must take place under the supervision of the designated control body, exclusively in the production area indicated in point 5. In order to ensure that the product's original and specific characteristics are maintained, packaging, slicing and portioning must be carried out in the production area by people with special knowledge of the product. The rind must be entirely removed before slicing. Contact with air and exposure of the product without its natural rind to unsuitable environmental conditions may lead to oxidisation and thus to the slices or the cut surfaces turning brown, resulting in the characteristic bright red colour of the lean meat being lost, the fat becoming rancid and the aroma deteriorating.

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

When released for consumption, the product must bear the words 'Pancetta Piacentina'.

The designation 'Pancetta Piacentina' must appear on the label in clear, indelible letters fully distinguishable from any other wording and be followed immediately by the term 'Denominazione di Origine Protetta' [protected designation of origin] or the abbreviation 'DOP' [PDO], along with the European Union PDO symbol.

Any other description not expressly allowed is prohibited.

However, the use of indications which make reference to names, company names and private brands is authorised, provided they have no laudatory purport and are not such as to mislead the consumer, as are names of pig farms from which the product comes.

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

The Pancetta Piacentina production area includes the whole territory of the province of Piacenza, but only those parts below 900 m above sea level.

6. **Link with the geographical area**

Summary of the link

Specificity of the geographical area

The production of Pancetta Piacentina began during the Roman period and has been passed down over time, concentrated in the geographical area of the province of Piacenza.

The importance of the Pancetta Piacentina production area ties in with the development of a typical rural tradition common to the entire Po valley, from where the raw material is sourced (Emilia Romagna and Lombardy). In the area which is the source of the raw material, the development of livestock farming is linked to the widespread cultivation of cereal crops and to working methods in the highly specialised dairy sector which have encouraged pig farming locally.

Producers in the province of Piacenza have developed and passed down through time their specific abilities in selecting and processing the cuts of meat. Particular expertise is required for the rolling and tying of the Pancetta. The presence of cool, water-rich valleys and wooded hills has a positive influence on the conditions for maturation.

Specificity of the product

Pancetta Piacentina is cylindrical in shape. Slices feature bright red lean parts alternated with white fatty parts. The meat has a pleasant mild smell and a savoury taste.

The muscle mass cuts used in producing Pancetta Piacentina come from Italian heavy pigs.

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 characteristic features of Pancetta Piacentina depend on environmental conditions and natural and human factors. In particular, the characterisation of the raw material is closely linked to the defined geographical area where it is sourced; here, techniques for raising Italian heavy pigs have been developed which determine the quality of the cuts of meat used for producing Pancetta Piacentina.

Moreover, the fact that Pancetta Piacentina production is based in the province of Piacenza is linked to the local producers who, over time, have perfected their skills in salting, rolling and tying the pancetta.

Rolling and tying give Pancetta Piacentina its characteristic cylindrical shape and ensure that, when sliced, the lean and fatty parts alternate with each other.

Producers' technical skills in salting operations, along with their mastery of the various stages of maturation are further testimony to the link between Pancetta Piacentina and its production area.

The environmental factors are closely linked with the characteristics of the production area and in particular its climate, which has a vital impact on the characteristics of the finished product, contributing to its successful maturing.

This combination of 'raw material – product – designation' is therefore rooted in the socio-economic development of the area and has particularities that cannot be reproduced elsewhere.

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

https://www.masaf.gov.it/flex/cm/pages/ServeAttachment.php/L/IT/D/1%252F2%252F4%252FD.3e3c7ab775de97861f62/P/BLOB%3AID%3D3339/E/pdf?mode=download