C/2025/2768

15.5.2025

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/2025/2768)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Prosciutto Toscano'

EU No: PDO-IT-1494-AM01 – 17.2.2025

PDO (X) PGI ( )

1. **Name of product**

'Prosciutto Toscano'

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

Italy

3. **Sector**

☒ Agricultural products

☐ Wines

☐ Spirit drinks

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

Ministry of Agriculture, Food Sovereignty and Forestry - Department for Food Sovereignty and Equestrian Sports

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5. **Description of the approved amendment(s)**

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 product specification for Prosciutto Toscano PDO:

— 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; or

— do not entail further restrictions on the marketing of the product.

1. *Amendment to Article 2*

Amendment 1

The amendment concerns Article 2, second paragraph, of the product specification and point 3.3 of the single document.

([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).

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

The amendment affects the single document.

2. *Amendment to Articles 2 and 3*

Amendment 2

The amendment concerns Article 2, second and third paragraphs, and Article 3, first paragraph, of the product specification and point 3.3 of the single document.

Description: The amendment inserts a specific section on 'Genetic characteristics', replacing the information on breeds given in Article 3 of the product specification. The genetic origin of the raw material 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 for Prosciutto di Parma PDO and Prosciutto di San Daniele PDO has therefore been replaced.

The amendment affects the single document.

3. *Amendment to Article 2*

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 with the permitted and non-permitted combinations.

The amendment does not affect the single document.

4. *Amendment to Article 2*

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.

The amendment does not affect the single document.

5. *Amendment to Article 2*

Amendment 5

The amendment concerns Article 2, second and third paragraphs, of the product specification and point 3.3 of the single document.

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

The amendment affects the single document.

6. *Amendment to Article 2*

Amendment 6

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 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 Prosciutto di Parma PDO and Prosciutto di San Daniele PDO.

The amendment does not affect the single document.

7. *Amendment to Article 2*

Amendment 7

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 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.

The amendment does not affect the single document.

8. *Amendment to Article 2*

Amendment 8

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 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.

The amendment does not affect the single document.

9. *Amendment to Article 2*

Amendment 9

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 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.

The amendment does not affect the single document.

10. *Amendment to Article 2*

Amendment 10

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

The amendment does not affect the single document.

11. *Amendment to Article 2*

Amendment 11

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 rule for determining the age of the pigs in months.

The amendment does not affect the single document.

12. *Amendment to Article 2*

Amendment 12

The amendment concerns Article 2, second and third paragraphs, of the product specification and point 3.3 of 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 3 months and the maximum weight limit for the piglets has been set at 40 kg.

The amendment affects the single document.

13. *Amendment to Article 2*

Amendment 13

The amendment concerns Article 2, second and third paragraphs, of the product specification and point 3.3 of 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 from 80 kg to 85 kg at the end of the stage.

The reference to tolerances on individual raw materials in accordance with Article 17(2)(b) of Regulation (EC) No 767/2009 has been specified, 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 only if of good quality and where permitted by Community law'.

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 set at 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.

The amendment affects the single document.

14. *Amendment to Article 2*

Amendment 14

The amendment concerns Article 2, second and third paragraphs, of the product specification and point 3.3 of the single document.

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

The amendment affects the single document.

15. *Amendment to Article 2*

Amendment 15

The amendment concerns Article 2, second and third paragraphs, of the product specification and point 3.3 of 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.

The amendment affects the single document.

16. *Amendment to Article 2*

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.

The amendment does not affect the single document.

17. *Amendment to Article 2*

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.

The amendment does not affect the single document.

18. *Amendment to Article 2*

Amendment 18

The amendment concerns Article 2, fourth paragraph, of the product specification and point 3.3 of the single document.

Description: The amendment rewords the reference to the use of H Heavy carcasses for the production of Prosciutto Toscano.

The amendment affects the single document.

19. *Amendment to Article 2*

Amendment 19

The amendment concerns Article 2, fourth paragraph, of the product specification and point 3.3 of the single document.

Description: The amendment replaces the parameter of a live weight of the pig of 160 kg +/- 10 % with an individual carcass weight of between 110,1 kg and 168,0 kg.

The amendment affects the single document.

20. *Amendment to Article 2*

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.

The amendment does not affect the single document.

21. *Amendment to Article 2*

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.

The amendment does not affect the single document.

22. *Amendment to Article 2*

Amendment 22

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 specific provisions on the graphic representation and dimensions of the identification stamp and how it is to be applied to suitable legs by the slaughterhouse.

The amendment does not affect the single document.

23. *Amendment to Article 2*

Amendment 23

The amendment concerns Article 2, fourth 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 slaughterhouse identification stamp.

The amendment does not affect the single document.

24. *Amendment to Article 2*

Amendment 24

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

Description: The amendment removes the fifth paragraph of Article 2.

The amendment does not affect the single document.

25. *Amendment to Article 3*

Amendment 25

The amendment concerns Article 3, first paragraph, of the product specification and point 3.3 of the single document.

Description: The amendment moves the provision ‘The pigs must be purebreds of the traditional base breeds, Large White and Landrace, or belong to breeds derived from those breeds. Other breeds that are not incompatible with the aims of the herd book are permitted.’ to Article 2 of the product specification, in which the ‘Genetic characteristics’ section sets out the genetic requirements for pigs.

The amendment affects the single document.

26. *Amendment to Article 3*

Amendment 26

The amendment concerns Article 3, second paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The amendment inserts the individual natural seasonings of plant origin that are traditionally used by producers in the salting mix.

The amendment does not affect the single document.

27. *Amendment to Article 5*

Amendment 27

The amendment concerns Article 5, first paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The words ‘referred to in Article 7 below’ have been removed.

The amendment does not affect the single document.

28. *Amendment to Article 5*

Amendment 28

The amendment concerns Article 5.1, third paragraph, of the product specification; it does not involve an amendment to the single document.

Description: The words ‘referred to in Article 7’ have been removed.

The amendment does not affect the single document.

29. *Amendment to Article 7*

Amendment 29

The amendment concerns Article 7 of the product specification; it does not involve an amendment to the single document.

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

The amendment does not affect the single document.

30. *Amendment to Article 8*

Amendment 30

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

Description: The amendment renumbers Article 8 as Article 7.

The amendment does not affect the single document.

31. *Amendment to Article 8*

Amendment 31

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

Description: The words ‘referred to in Article 7’ have been removed.

The amendment does not affect the single document.

32. *Insertion of a new Article 8*

Amendment 32

The amendment inserts a new Article 8 to the product specification; it does not involve an amendment to the single document.

Description: Article 8 '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.

The amendment does not affect the single document.

33. *Insertion of a new Article 9*

Amendment 33

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

Description: Article 9 'Link with the environment' has been inserted into the product specification and reflects the information already given in the single document in Commission Regulation (EU) No 1135/2013 of 3 November 2013, published in *Official Journal of the European Union* L 302 of 13.11.2013.

The amendment does not affect the single document.

SINGLE DOCUMENT

'Prosciutto Toscano'

EU No: PDO-IT-1494-AM01 – 17.2.2025

PDO (X) PGI ( )

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

'Prosciutto Toscano'

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*

When released for consumption, 'Prosciutto Toscano' has the following physical, organoleptic, chemical and physico-chemical characteristics: the top is rounded owing to the presence of a ridge of meat which extrudes no more than 8 cm beyond the end of the femur; the weight is about 8-9 kg but never less than 7,5 kg; when sliced open, the product reveals pale red to bright red meat with little fat infiltration in the muscle tissue; pure white subcutaneous fat with slight pink streaks, compact, with no lines separating the layers and firmly attached to the surface of the muscle. 'Prosciutto Toscano' may be released for consumption within a maximum period of 30 months after the start of processing the fresh legs. 'Prosciutto Toscano' may also be marketed boned, in portions, i.e. cut up into pieces of varying shape and weight, or in slices.

'Prosciutto Toscano' has a delicate taste, typically savoury, with a characteristic fragrant aroma as a result of the traditional methods of processing and ageing.

The chemical and physico-chemical characteristics are as follows:

Salt (expressed as NaCl) % max. 8,3

Muscle moisture content % max. 61,0

Proteolysis index % max. 30,0

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

The types of feed used come mainly from the defined area corresponding to that for rearing the pigs as specified under point 4 of this single document, given that they are subject to management based on a sector-specific integrated system. In some years it may not be technically possible, for climate-related and commercial reasons, to obtain 100 % of the raw materials for the pigs locally. In these cases, in order to guarantee the link with the territory and the quality of Prosciutto Toscano, 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.

During the weaning stage, the diet consists of the raw materials permitted by the European Union legislation in force on feeding livestock. The pigs' diet may be supplemented with vitamins, minerals and amino acids, and additives may be used in accordance with the legislation in force.

During the growing stage, the dry matter from cereals must not be less than 45 % of the total. The following raw materials are allowed during that stage: maize gluten meal and/or corn gluten feed, maize, sorghum, barley, wheat, triticale, maize silage, whole ear maize meal, maize grain meal and/or corn cob meal, minor cereals, wheat bran and other by-products of wheat processing, linseed expeller, linseed expeller feed, linseed meal, linseed meal feed, dehydrated beet pulp, fruit pulp and tomato pulp (tomato pomace) as premix carriers, whey, buttermilk, dried distillers' grains and solubles, lucerne (high temperature dried), molasses, products obtained during extraction of soya beans, products obtained during extraction of sunflower seeds, products obtained during extraction of rapeseed, maize germ meal, peas, other legume seeds, yeasts, lipids with a melting point above 36 °C, fish meal, and toasted whole soya beans and/or soya expeller.

During the finishing stage, all of the provisions laid down for the growing stage must be complied with, with the following exceptions: the dry matter from cereals must not be less than 55 % of the total; 'toasted whole soya beans and/or soya expeller' and 'fish meal' may not be used.

The fresh legs used to produce 'Prosciutto Toscano' come from pigs born, reared and slaughtered and cut within the area defined under point 4 of this single document. The fresh pigmeat to be used must only come from carcasses weighing between 110,1 kg and 168,0 kg, graded as H Heavy in accordance with the European Union legislation in force on the commercial grading of pig carcasses.

'Prosciutto Toscano' is obtained from fresh legs of heavy 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 fresh legs of pork used to make the product may not come from:

— boars and sows;

— pigs carrying unfavourable traits, in particular susceptibility to stress (Porcine Stress Syndrome or PSS).

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

The specific steps in the production of 'Prosciutto Toscano' — salting, drying, coating with fat and ageing — must take place in the traditional production area, which includes the entire territory of the Tuscany region.

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

All the product types — boned, cut up into pieces or sliced — and marked beforehand, must be marketed after packaging in suitable and correctly sealed food containers or packs. Slicing and packaging of 'Prosciutto Toscano' must be carried out at the end of the ageing process and in the production area referred to under point 4, in order to ensure that the different ageing periods for the sliced product are complied with and that the characteristics relating to the moisture content and appearance of the muscular and fatty parts of the slice, as described in point 3.2, are preserved. Allowing the legs which are to be sliced or cut up into boned pieces to be kept for unspecified periods in environments which differ from those specified could result in the development of characteristics inconsistent with those for which 'Prosciutto Toscano' is known, such as the formation of abnormal mould, abnormal protein degradation with a resulting change in the proteolysis index, or even rancidity of the fat, which may give rise to aromas and flavours which differ from those traditionally appreciated by consumers. In addition, exposure of the pieces and slices of meat to the air before packaging may result in high oxidation of the edible surfaces, turning the meat brown and drying out the surface of the exposed muscle tissue, or in limp meat in the case of excess moisture.

Slicing and packaging of 'Prosciutto Toscano' must be carried out at the end of the ageing process and in the production area referred to under point 4, in order to ensure that the different ageing periods for the sliced product are complied with and that the characteristics relating to the moisture content and appearance of the muscular and fatty parts of the slice, as described in point 3.2, are preserved.

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

The protected designation of origin 'Prosciutto Toscano' must be included on the label in clear and indelible characters, distinctly separate from any other writing. It must be followed immediately by the words 'Denominazione di Origine Protetta' ['Protected Designation of Origin'] or the abbreviation 'DOP' ['PDO']. Nothing which is not expressly permitted may be added. It is nevertheless permitted to add information referring to names, trade names or private marks, except where these are laudatory in character or likely to mislead the buyer. Similarly, the name of the farm where the pigs were reared which supplied the products may be shown, provided that the raw material comes entirely from the livestock in question.

4. Concise definition of the geographical area

Farms rearing pigs intended for the production of 'Prosciutto Toscano' must be located on the territory of the following regions: Lombardy, Emilia-Romagna, Marche, Umbria, Lazio and Tuscany. 'Prosciutto Toscano' is processed, sliced and packed in the traditional production area, which includes the entire territory of the Tuscany region.

5. Link with the geographical area

5.1. *Specificity of the geographical area*

The environmental factors are closely linked to the features of the production area, predominantly comprising valleys which are cool and abundant in water and wooded hills, all of which have a decisive influence on the climate and on the characteristics of the finished product. The localised production of 'Prosciutto Toscano' is justified by the conditions of the defined microzone: the landscape and geographical features of the Tuscany region make it ideal for

the production of high-quality hams. Even the climate, which is very different from that of neighbouring regions, is particularly suitable for optimum ageing of the product. It is therefore a climate which is ideal for establishing a beneficial link between the environment and typical regional products, enabling slow and healthy ageing of products such as wine, olive oil, cheese and, of course, ham. In that environment human activity has made it possible to perfect specific processing techniques for trimming or salting which are better suited to the environmental features and which have been preserved up to the present day to influence decisively the characteristics of 'Prosciutto Toscano' referred to under point 3.2.

5.2. *Specificity of the product*

'Prosciutto Toscano' stands out because of its characteristic fragrant aroma, delicate taste and typical flavour.

'Prosciutto Toscano' is a raw ham whose ageing period, from salting to marketing, must not be less than 10 months for hams with a final weight of between 7,5 and 8,5 kg, and 12 months for hams weighing more than 8,5 kg. 'Prosciutto Toscano' intended for slicing must be aged for two months longer than the periods stipulated above, i.e. for at least 12 months in the case of hams weighing between 7,5 and 8,5 kg, and for at least 14 months in the case of hams weighing more than 8,5 kg.

5.3. *Causal link between the geographical area and the quality or characteristics of the product*

The climate of the production area makes it possible to obtain agri-food products of very high value while favouring and characterising the ageing and refining processes for 'Prosciutto Toscano'. History has demonstrated the deep, close link between agricultural production, the processing of the product and the reference areas, a link which has been consolidated and confirmed by the development of social, economic and production factors and of human experience which has been strengthened over the centuries. As regards the defined area from which the raw material comes, the factors linked to geography, the environment and experience gained in production in the livestock-rearing sector are extremely constant and characteristic. In the area which supplies the raw material, the development of animal husbandry is linked to the widespread cultivation of cereal crops and to processing systems which have caused production to focus particularly on rearing pigs.

As regards the more limited processing area, the combination of environmental, climatic, natural and human factors forms a unique whole which has made it possible to formalise the traditional processing method by laying down the techniques specific to obtaining the characteristics of the PDO 'Prosciutto Toscano'. The characteristic aroma and taste derive from the specific processing techniques which have been regulated since the 15th century and which provide in particular for: special trimming in an arc which is characterised by a V-shaped cut from the start of the trotter and enables drying of the meat which is more effective and more spread out over the course of salting; dry salting using salt, pepper and natural seasonings of plant origin; coating with fat, always with pepper and natural seasonings of plant origin and, lastly, ageing, which benefits from the environmental conditions in the production area. The long ageing, which exposes the legs to natural moisture, combined with the use, according to local customs, of pepper and seasonings during the salting and fat-coating stages, determine the fragrant aroma, delicate taste and typical flavour of 'Prosciutto Toscano'.

Reference to publication of the product specification

https://www.politicheagricole.it/flex/cm/pages/ServeAttachment.php/L/IT/D/1%252Ff%252Fa%252FD.535f332474cdb16e0869/P/BLOB%3AID%3D18907/E/pdf?mode=download