C/2025/2941

23.5.2025

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/2025/2941)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Coppa di Parma'

PGI-IT-0602-AM01 - 28.2.2025

1. **Name of product**

'Coppa di Parma'

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**

The amendments to the product specification for Coppa di Parma PGI:

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

— do not risk voiding the link 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 3*

Amendment 1

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

Description:

The amendment corrects the municipality name 'Senna Lodigiano' to 'Senna Lodigiana'.

Reason:

The amendment corrects a transcription error without changing the production area. The correct name is 'Senna Lodigiana', as can be seen in Article 1 of Royal Decree No 1126 of 11 January 1863 authorising various municipalities in the provinces of Milano, Alessandria, Brescia, Cremona, Torino, Ascoli, Macerata, Cuneo, Piacenza, Porto-Maurizio, Ravenna and Sassari to adopt new names (Official Gazette of the Kingdom of Italy No 32 of 6 February 1863).

The amendment affects the single document.

2. *Amendment to Article 3*

Amendment 2

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

Description:

The amendment corrects the municipality name 'Segugnago' to 'Secugnago'.

Reason:

The amendment corrects a transcription error without changing the production area. The correct name is 'Secugnago', as can be seen in Article 2 of Legislative Decree No 251 of 6 March 1992 establishing the province of Lodi (Official Gazette of the Italian Republic No 77 of 1 April 1992). The production area remains unchanged.

The amendment affects the single document.

3. *Amendment to Article 3*

Amendment 3

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

Description:

The amendment replaces the municipality name 'Gardamiglio' with 'Guardamiglio'.

Reason:

The amendment corrects a transcription error without changing the production area. The correct name is 'Guardamiglio', as can be seen in Article 2 of Legislative Decree No 251 of 6 March 1992 establishing the province of Lodi (Official Gazette of the Italian Republic No 77 of 1 April 1992).

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 amendment replaces the municipality name 'S. Stefano Lodigiano' with 'Santo Stefano Lodigiano'.

Reason:

Without changing the production area, the amendment gives the correct full name of the municipality as given in Article 2 of Legislative Decree No 251 of 6 March 1992 establishing the province of Lodi (Official Gazette of the Italian Republic No 77 of 1 April 1992).

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 amendment replaces the municipality name 'Castelnuovo B. D'Adda' with 'Castelnuovo Bocca d'Adda'.

Reason:

Without changing the production area, the amendment gives the correct full name of the municipality as given in Article 2 of Legislative Decree No 251 of 6 March 1992 establishing the province of Lodi (Official Gazette of the Italian Republic No 77 of 1 April 1992).

The amendment affects the single document.

6. *Amendment to Article 3*

Amendment 6

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

Description:

The amendment replaces the municipality name 'Piadina' with 'Piadena'.

Reason:

The amendment corrects a transcription error without changing the production area. The correct name is 'Piadena', as can be seen in Article 1 of Royal Decree No 747 of 22 March 1928 merging the municipalities of Piadena and Vho into a single municipality having 'Piadena' as its administrative centre and name (Official Gazette of the Kingdom of Italy No 93 of 19 April 1928).

The amendment affects the single document.

7. *Amendment to Article 3*

Amendment 7

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

Description:

The amendment replaces the municipality name 'Pieve S. Giacomo' with 'Pieve San Giacomo'.

Reason:

Without amending the production area, the amendment gives the correct full name of the municipality, as given in Article 1 of Royal Decree No 4426 of 31 May 1868 abolishing the municipalities of Gazzo and Silvella and merging them into Pieve San Giacomo (Official Gazette of the Italian Republic No 173 of 27 June 1868).

The amendment affects the single document.

8. *Amendment to Article 4*

Amendment 8

The amendment concerns Article 4 of the product specification; it does not amend the single document.

Description:

The amendment adds slicers to the categories of operators subject to the PGI control system.

Reason:

The amendment is necessary because the sliced product is one of the forms in which Coppa di Parma may be marketed in accordance with the product specification.

The amendment does not affect the single document.

9. *Amendment to Article 5*

Amendment 9

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

Description:

The amendment specifies the genetic origin of the raw material, indicating all possible genetic combinations accepted for both male and female breeding animals.

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.

10. *Amendment to Article 5*

Amendment 10

The amendment concerns Article 5, paragraph 1 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.

Reason:

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

The amendment does not affect the single document.

11. *Amendment to Article 5*

Amendment 11

The amendment concerns Article 5, paragraph 1 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 does not affect the single document.

12. *Amendment to Article 5*

Amendment 12

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

Description:

The amendment removes the explicit ban on using purebred animals of the Belgian Landrace, Hampshire, Pietrain, Duroc and Spotted Poland breeds.

Reason:

The amendment is appropriate as the ban on using those breeds is clearly apparent from the reformulation of the permitted genetic characteristics, including by means of the table.

The amendment affects the single document.

13. *Amendment to Article 5*

Amendment 13

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

Description:

The amendment replaces the criterion of the average live weight per batch of 160 kg ± 10 % with a weight of each individual heavy pig carcass of between 110,1 kg and 190,0 kg, specifying that this must be ascertained at the time of slaughter.

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.

14. *Amendment to Article 5*

Amendment 14

The amendment concerns Article 5, paragraph 1 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 does not affect the single document.

15. *Amendment to Article 5*

Amendment 15

The amendment concerns Article 5, paragraph 2, of the product specification and point 3.3 of the single document.

Description:

The amendment defines ‘growing’ – which is described in the product specification being amended as the first stage of feeding – by specifying that growing is the stage after suckling and weaning.

Reason:

The definition of 'growing' is appropriate in order to make it clear that this stage comes after the suckling and weaning stages, during which the pigs may be fed on all raw materials permitted by the rules in force so as to ensure that their nutritional, animal welfare and health needs are met.

The amendment affects the single document.

16. *Amendment to Article 5*

Amendment 16

The amendment concerns Article 5, paragraph 2, of the product specification and point 3.3 of the single document.

Description:

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

Reason:

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

The amendment affects the single document.

17. *Amendment to Article 5*

Amendment 17

The amendment concerns Article 5, paragraphs 2 and 3, of the product specification and point 3.3 of the single document.

Description:

The amendment merges the two parts regarding feeds permitted in the first stage and feeds permitted in the finishing stage into a single 'Table of permitted raw materials', which has been introduced for the growing stage and is also to be used for the finishing stage.

The names of the following raw materials have been amended, taking into account the nomenclature provided for in the European Union rules laid down in Regulation (EU) No 68/2013, as updated by Commission Regulation (EU) 2017/1017:

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

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

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

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

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

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

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

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

The following raw materials have been removed:

— 'pitted carob'

— 'protein lysates'

— ‘dehydrated potato’

— ‘cassava’

— ‘pressed and ensiled beet pulp’

— ‘sesame meal’

— ‘coconut extraction meal’.

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

The quantity of the following raw materials has been changed:

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

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

— ‘maize’ (from up to 55 % to up to 65 %);

— ‘sorghum’ (from up to 40 % to up to 55 %);

— ‘barley’ (from up to 40 % to up to 55 %);

— ‘wheat’ (from up to 25 % to up to 55 %);

— ‘triticale’ (from up to 25 % to up to 55 %);

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

— ‘lucerne (high temperature dried)’ (from up to 2 % to up to 4 %);

The following raw materials have been added:

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

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

— ‘whole ear maize meal’;

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

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

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

— ‘products obtained during extraction of rapeseed’;

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

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

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

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

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

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

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

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

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

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

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

Reason:

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

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

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

The terms 'pitted carob', 'protein lysates', 'dehydrated potato', 'cassava', 'pressed and ensiled beet pulp', 'sesame meal' and 'coconut extraction meal' have been deleted, as these raw materials are barely used in heavy pig feeding for technical or quality-related reasons or because they are difficult to source or of low nutritional value.

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

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

The use of 'lipids with a melting point above 36 °C' has been introduced for both the growing and finishing stages, since the fact that the new 5 % limit on fat in the dry matter in the diet has been added to the 2 % limit on linoleic acid ensures that, if lard is used during the finishing stage, the pigs have an adequate level of fat cover.

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

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

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

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

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

With regard to 'products obtained during extraction of rapeseed', 'rapeseed' has been newly introduced into the list of raw materials because progress in genetics has allowed the selection of new varieties that are free of glucosinolates and erucic acid (antinutritional factors); the entry has been worded to match the structure used for soya and sunflower products.

The products were previously covered by a single entry, e.g. 'rape seed meal' in Regulation (EU) No 575/2011, and then split into two entries, 'rape seed meal' and 'rape seed meal feed', in 2013 in Regulation (EU) No 68/2013, as amended by Commission Regulation (EU) 2017/1017. Commission Regulation (EU) 2017/1017 lists many different products obtained during the extraction of rapeseed. It is not feasible to list all the feed materials and they are liable to change in the event of updates to Commission Regulation (EU) 2017/1017. A maximum crude fat content of 2,5 % of the dry matter has been laid down in the notes to the table of permitted raw materials in order to ensure appropriate fat cover.

With regard to 'products obtained during extraction of soya beans', the percentage has been standardised at 20 % during both the growing and finishing stages, in order to ensure that the pigs have suitable fat cover for the production of Coppa di Parma. As the crude fat content of the raw material is a key characteristic, a maximum crude fat content of 2,5 % of the dry matter has been laid down and included in the notes inserted after the table. The products were previously covered by a single entry, e.g. 'soya (bean) meal' in Regulation (EU) No 575/2011, and then split into two entries, 'soya (bean) meal' and 'soya (bean) meal feed', in 2013 in Regulation (EU) No 68/2013, as amended by Regulation (EU) 2017/1017. Regulation (EU) 2017/1017 lists many different products obtained during the extraction of soya beans. It is not feasible to list them all and they are liable to change in the event of updates/amendments to Commission Regulation (EU) 2017/1017.

Regarding 'products obtained during extraction of sunflower seeds', now fixed at 10 %: the crude fat content of the raw material is important in order to ensure that the pigs have appropriate fat cover suitable for the production of Coppa di Parma; therefore, a maximum crude fat content of 2,5 % of the dry matter has been included in the notes to the table. The products were previously covered by a single entry, e.g. 'sunflower seed meal' in Regulation (EU) No 575/2011, and then split into two entries, 'sunflower seed meal' and 'sunflower seed meal feed', in 2013 in Regulation (EU) No 68/2013, as amended by Regulation (EU) 2017/1017. Commission Regulation (EU) 2017/1017 lists many different products obtained during the extraction of sunflower seeds. It is not feasible to list them all and they are liable to change in the event of updates/amendments to Commission Regulation (EU) 2017/1017.

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

The reference to the administration of dry feed allows the farmer to choose which method to use.

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

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

The maximum fat limit, added to the linoleic acid limit, ensures an optimal level of fat cover for the pigs used to produce Coppa di Parma; 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.

18. *Amendment to Article 5*

Amendment 18

The amendment concerns Article 5, paragraphs 2 and 3, 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.

Reason:

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

The amendment affects the single document.

19. *Amendment to Article 5*

Amendment 19

The amendment concerns Article 5, 'Ingredients' section, paragraph 1, of the specification and point 3.2 of the single document.

Description:

The amendment reduces the minimum salt content from 2,6 to 2,2.

Reason:

The reduction in the minimum quantity of salt that may be used is in line with the nutritional recommendations of the World Health Organization, which advise a reduction in salt in people's diets.

The amendment affects the single document.

20. *Amendment to Article 5*

Amendment 20

The amendment concerns Article 5, second last 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 7'.

Reason:

The amendment is necessary because Article 7 of the new product specification contains a different provision.

The amendment does not affect the single document.

21. *Amendment to Article 7*

Amendment 21

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.

Reason:

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

The amendment does not affect the single document.

22. *Amendment to Article 8*

Amendment 22

The amendment concerns 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.

Reason:

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

The amendment does not affect the single document.

SINGLE DOCUMENT

'Coppa di Parma'

EU No: PGI-IT-0602-AM01 - 28.2.2025

PDO ( ) PGI (X)

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

'Coppa di Parma'

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, 'Coppa di Parma' PGI is in the shape of an unflattened cylinder. It is between around 25 cm and 40 cm long and weighs at least 1,3 kg. When it is cut, the slices may not have yellow or soft fatty parts, which are signs of poor maturation, and there may be no internal mould. 'Coppa di Parma' PGI also has the following characteristics:

Organoleptic characteristics: the typical flavour of a meat product with sufficient proteolytic breakdown in the lean parts and lipolytic breakdown in the fatty parts, due to good maturation, without extraneous flavours of carbolic acid, fish meal or other substances, and the right degree of intensity; the pleasant odour and fragrance that are characteristic of the product are released by pricking the fatty parts, and not the lean parts, with a horse-bone needle near to the main vein; average consistency to the touch and when cut; casing easy to remove; not greasy and no surface patina; the internal and external parts are homogenous, which is the sign of proper gradual dehydration and maturation; the colour of the slice is uniform and free of blemishes; the lean parts are red and the fatty parts pinkish. 'Coppa di Parma' is a product requiring a maturation period of at least 60 days.

Chemical and physico-chemical characteristics:

Salt	< 5 %
Total proteins	min. 22 %
Water/protein ratio	max. 2,00
pH	> 5,7
Microbiological parameters:	
Total Enterobacteriaceae	cfu/g < 10
E. coli	cfu/g < 10
Staphylococcus aureus	cfu/g < 100

The ingredients used to prepare 'Coppa di Parma' are salt (2,2 % to 3,5 %), natural flavourings and/or pepper and/or possibly other spices. The following may also be used: wine, dextrose and/or fructose and/or sucrose, in accordance with legal provisions, starter cultures in line with best practice, sodium/potassium nitrite, sodium/potassium nitrate, ascorbic acid and its salt, in accordance with legal provisions.

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

There are detailed rules that must be respected regarding the use and composition of the feed ration. The feeding of the pigs is based mainly on cereal products and by-products of the dairy industry. The cereal-based feed may be given either in liquid form (swill or mash), traditionally mixed with whey, or dry. More specifically, the feed is made up as follows:

The following are permitted during the growing stage: Maize; Sorghum; Barley; Wheat; Triticale; Maize grain meal and/or corn cob meal; Minor cereals; Peas; Whole ear maize meal; Wheat bran and other by-products of wheat processing; Products obtained during extraction of sunflower seeds; Maize silage; Maize gluten meal and/or corn gluten feed; Dehydrated beet pulp; Products obtained during extraction of sunflower seeds; Products obtained during extraction of rapeseed; Other legume seeds; Toasted whole soya beans and/or soya expeller; Maize germ meal; Molasses; Lucerne (high temperature dried); Dried distillers' grains and solubles; Fruit pulp and tomato pulp (tomato pomace) as premix carriers; Linseed expeller, linseed expeller feed, linseed meal, linseed meal feed; Lipids with a melting point above 36 °C; Yeasts; Fish meal; Whey; Buttermilk.

Feeding during the growing stage must also take into account the following specifications: the diet may be supplemented with vitamins and minerals, and additives may be used in accordance with the European Union legislation in force. The dry matter from cereals must not in any case be less than 45 % of the total.

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

A fundamental element for the preparation of 'Coppa di Parma' is the traditional use of meat from the typical Italian heavy pigs. These animals, which are typical of central and northern Italy, have a specific genetic make-up and are reared for at least nine months in particular conditions that allow them to reach high weights and produce meat with a high intramuscular fat content and high levels of enzymes, in particular cathepsins, which are essential for the maturation of 'Coppa di Parma'.

'Coppa di Parma' PGI is produced from the meat of 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).

— in line with traditional practice, pigs carrying unfavourable traits, and in particular porcine stress syndrome (PSS), are in any case excluded; nowadays, such traits can be objectively detected in animals post mortem and in cured products;

— the genetic types used must be capable of achieving high weights and good efficiency, and in any case an individual carcass weight of between 110,1 kg and 190,0 kg, recorded at the time of slaughter;

— the minimum age at slaughter is nine months;

— boars and sows may not be used;

— at slaughter, the pigs must be in an optimum state of health and completely bled.

The meat cuts used in the production of 'Coppa di Parma' PGI are from the muscular part of the neck adhering to the cervical vertebrae and some of the thoracic vertebrae (muscular mass in the groove formed by the spinous processes, the vertebrae and the transverse processes).

The meat used must not have undergone any freezing.

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

The following steps in the production of 'Coppa di Parma' must take place in the identified geographical area:

— preparation of the cut to be sent for processing;

— salting, which can be done manually or mechanically and can last between 6 and 14 days;

— encasing, involving the use either of natural casing for products for sale whole or in sections, or, in the case of products to be sliced before marketing, reconstituted natural casing with pieces from several body parts joined together;

— tying, which is done using twine (not netted) for products for sale whole or in sections, or, in the case of products to be sliced before marketing, netted elastic;

— steaming for between 8 and 10 hours;

— drying for a total of not less than 15 days;

— maturation for a period of between 60 and 90 days depending on the weight of the product.

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

The slicing and packaging of 'Coppa di Parma' PGI can take place only on premises in the production area referred to in point 4 below and under the supervision of the body authorised according to the arrangements in the control plan.

'Coppa di Parma' PGI, when released for consumption whole, can be sliced only by the retailer, on a counter and in the presence of the end consumer.

Given the delicate nature of the product, which is rich in unsaturated fatty acids and contains few preservatives, and the stress to it that may arise during cutting and packaging, these operations must be carried out by individuals specifically acquainted with the product. In particular, slices must be exposed to the air for as short a time as possible so as to prevent them turning brown.

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

'Coppa di Parma' PGI may be released for consumption: whole, simply with a label attached; in sections, vacuum-packed or in a protective atmosphere; sliced, vacuum-packed or in a protective atmosphere.

The name 'Coppa di Parma', followed by the term 'Indicazione Geografica Protetta' [Protected Geographical Indication] or the abbreviation 'IGP' [PGI] (translated into the language of the country in which the product is marketed) must appear on the label in clear, indelible characters that can easily be distinguished from any other text, followed by the Community logo and the company mark.

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

The production area of 'Coppa di Parma' PGI is made up of the whole administrative territory of the Provinces of Parma, Modena, Reggio Emilia, Mantova and Pavia, and the municipalities along the River Po belonging to the administrative territory of the following provinces:

— Lodi: Senna Lodigiana, Ospedaletto Lodigiano, Orio Litta, Livraga, Borghetto Lodigiano, Brembio, Secugnago, Somaglia, Casalpusterlengo, Cotogno, Guardamiglio, San Rocco al Porto, San Fiorano, Santo Stefano Lodigiano, Cavacurta, Maleo, Corno Giovine, Corno Vecchio, Maccastorna, Meleti, Castelnuovo Bocca D'Adda, Caselle Landi,

— Milan: San Colombano al Lambro,

— Cremona: Pizzighettone, Crotta d'Adda, Spinadesco, Acquanegra Cremonese, Sesto ed Uniti, Cremona, Gerre de Caprioli, Stagno Lombardo, Pieve d'Olmi, San Daniele Po, Motta Baluffi, Torricella del Pizzo, Gussola, Casalmaggiore, Martignana Po, Rivarolo del Re, Scandolara Bovara, Casteldidone, Solarolo Rainerio, S. Giovanni in Croce, San Martino del Lago, Cingia de' Botti, Cella Dati, Tornata, Calvatone, Piadena, Voltino, Derovere, Ca' d'Andrea, Sospiro, Bonemerse, Malagnino, Pieve San Giacomo, Torre de' Picenardi, Drizzona, Isola Dovarese.

Geographically, the production area is characterised by hilly zones descending into the plain and extending to the northern banks of the Po.

5. **Link with the geographical area**

5.1. *Specificity of the geographical area*

The 'Coppa di Parma' PGI production area is characterised by the presence of both hilly and flat areas, as well as lakes and salt mines. In the Parma hills, it has always been possible to combine the techniques of the plain with the salt of Salsomaggiore. Indeed, because of the presence of the salt mines, the salting and processing of pig meat have since the 14th century led to the manufacture of products that are recognised both nationally and internationally. This is the environment which produced 'Coppa di Parma', thanks to the development of a workforce in the area that has specialised in its production and has contributed over the centuries to the recipe being spread outside the province of Parma and also becoming established in the other provinces listed in point 4.

5.2. *Specificity of the product*

'Coppa di Parma' PGI differs from other products in the same commercial category owing to its distinctive flavour with the right degree of intensity, its medium texture, its homogeneity and leanness, and its uniform colouring (red in the lean part and pink in the fatty part).

Other characteristics distinguishing 'Coppa di Parma' from other *coppe* produced in neighbouring areas are the tenderness of the slice and the low quantity of spices used during curing. These characteristics are due to the short maturation period and the absence of detailed specifications as to the use of the spices; as a result, 'Coppa di Parma' retains the taste and typical aroma of the pig meat and the slices are always tender.

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 reputation of 'Coppa di Parma' PGI is attested to by a copious bibliography of references and citations. Documents from as far back as the end of the 17th century refer to 'Coppa di Parma' as *bondiola* or *salame investito*, i.e. encased sausage. Travellers' notes from the early 1700s cite 'Coppa di Parma' as a typical local product. In a 1723 inventory it is stated that, to become a member of the guild of *lardaroli* [meat curers], one had to possess a certain number of sausages and *bondiole*. 'Coppa di Parma' is also referred to in an evaluation produced by officials from the meat-curers' guild (1750) and a proclamation dated 21 April 1764. Also from that period are contracts registered by the administrators of the Royal Household for the supply of food products to the royal kitchens. There is concrete evidence of the quantities of *coppe* and *bondiole* consumed in the court of Duke Ferdinand I. Documents from the 19th century show the volumes of *coppe* sold in the local markets. In 1940, the Province of Parma exported a total of 200 *coppe*.

'Coppa di Parma' PGI owes its special characteristics to a series of very precise links with the environment, taken in the broadest sense to include natural geographical and human factors affecting the animals, production techniques, the maturation conditions and, above all, how all these interact. There is clear continuity in the production of 'Coppa di Parma' PGI from its origins to the present day. The industrialisation of the production of 'Coppa di Parma' PGI took place after a phase of small-scale production that preserved unchanged the traditional characteristics of the product. The climate and the temperature and humidity of the air are typical of the hills of the Po Valley in which 'Coppa di Parma' PGI historically originated. The raw materials and production ingredients come from an area that has in effect become defined and maintained over time through the respect of the traditions that have made the product so famous.

'Coppa di Parma' is one of the cured meat products most widely found in the geographical area and always features on the lists of products available to customers of the main meat-curing establishments there. Among the distinctive characteristics typically highlighted by 'Coppa di Parma' producers in their advertising is the tenderness of the sliced ham – when cut, it must be tender and never dry, which shows that the short maturation periods have been observed and is a guarantee of its distinctive flavour. The tenderness of the meat means that 'Coppa di Parma' is used as an ingredient in savoury pies and filled pizzas, as shown by the fact that it is explicitly and prominently called for in some recipes. Also important to note is the fact that 'Coppa di Parma' is always present on producers' stands at the main agri-food fairs in the area.

Reference to publication of the product specification

https://www.politicheagricole.it/flex/cm/pages/ServeAttachment.php/L/IT/D/1%252Fa%252F3%252FD.9503f33df9d283a78cae/P/BLOB%3AID%3D18907/E/pdf?mode=download