C/2026/4916

21.9.2026

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/2026/4916)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Prosciutto di Sauris'

EU Ref. Number: PGI-IT-0512-AM01 – 23.6.2026

1. **Name of product**

'Prosciutto di Sauris'

2. **Geographical indication type**

☐ PDO

☑ PGI

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 'Prosciutto di Sauris' PGI 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

— they 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, paragraph 1, of the product specification and point 4.2 of the single document.

Description: The amendment increases the minimum maturation period for 'Prosciutto di Sauris' from 'ten months' to '400 days'.

Reason: The minimum maturation period needs to be increased in line with the increasing weight of the pig carcasses and fresh legs of pork used for the production of 'Prosciutto di Sauris' so as to ensure that the legs of pork are dried and matured properly in order to achieve the characteristics of the product. In particular, the use of balanced diets favours muscle development with a consequent increase in the weight of the pigs from which the legs are taken for the production of 'Prosciutto di Sauris'.

☑ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 2

The amendment concerns Article 2.3 of the product specification and point 4.2 of the single document.

Description: The amendment increases the minimum weight of 'Prosciutto di Sauris' from 7,5 kg to 8,0 kg at the end of the maturation period.

Reason: The amendment is necessary because of the increase in the weight of the pigs and, therefore, of the fresh legs of pork used to produce 'Prosciutto di Sauris'. The use of balanced diets favours muscle development with a consequent increase in the weight of the pigs from which the legs are taken for the production of 'Prosciutto di Sauris'.

☑ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 3

The amendment concerns Article 2.6 of the product specification and point 4.2 of the single document.

Description: The amendment states that the physical and chemical characteristics of 'Prosciutto di Sauris' must be 'determined on the basis of the biceps femoris'.

Reason: The amendment is necessary in order to clarify unequivocally the specific part of the product in which the characteristics of 'Prosciutto di Sauris' are to be determined, which also facilitates checks on the parameters laid down in the product specification.

☑ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 4

The amendment concerns Article 2.6 of the product specification and point 4.2 of the single document.

Description: The amendment increases the maximum moisture content from less than 64 % to less than 65 %, and adds a minimum moisture content of more than 57 %, specifying that the percentage refers to the mass of the test portion.

Reason: The amendment sets precisely the acceptable moisture content range for 'Prosciutto di Sauris', including for control purposes. The addition of the minimum value of 57 % ensures uniform production conditions, avoiding the situation where the 'Prosciutto di Sauris', because of a low moisture content, dries out excessively, thus altering the organoleptic characteristics referred to in Article 2.2, 2.4 and 2.5.

The increase in the maximum value from 64 % to 65 % aims to improve the organoleptic qualities of 'Prosciutto di Sauris', also taking into account the reduction in the salt (sodium chloride) content in line with the nutritional recommendations of the World Health Organization (among others), which recommends a reduced-salt diet.

☑ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 5

The amendment concerns Article 2.6 of the product specification and point 4.2 of the single document.

Description: The amendment replaces the parameter of the ratio of 'salt (chlorides)' to 'moisture' with the parameter of the percentage of salt compared to the mass of the finished product, specifying that the ingredient in question is 'sodium chloride' and that the percentage refers to the mass of the test portion.

Reason: Using a percentage of salt (sodium chloride) allows greater precision in determining the salt content, compared to the previously required ratio between salt (chlorides) and moisture.

☑ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 6

The amendment concerns Article 2.6 of the product specification and point 4.2 of the single document.

Description: The amendment replaces the 'percentage composition' of greater than 7,2 and less than 11,2 with salt percentages greater than 4,5 and less than 6,2, specifying that the percentage refers to the mass of the tested portion.

Reason: The amendment precisely identifies the percentage range in terms of the amount of salt (defined as sodium chloride) that must be present in the final product at the moment when it is released for consumption. The values added correspond to the quantities of salt in 'Prosciutto di Sauris', which contribute to determining the organoleptic properties of the product, as indicated in Article 2.2, 2.4 and 2.5. The percentage salt (sodium chloride) content in the finished product is in line with both the characteristics provided for in the product specification and the nutritional recommendations of the World Health Organization, among other bodies, that the salt content of our diets should be reduced.

☑ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 7

The amendment concerns Article 2.6 of the product specification and point 4.2 of the single document.

Description: The amendment replaces the parameter relating to protein with a parameter relating to the proteolysis index in a range of above 24 % and below 31 %, specifying that the percentage composition is to be expressed in terms of trichloroacetic acid (TCA)-soluble nitrogen as a percentage of total nitrogen.

Reason: The amendment is necessary because the proteolysis index correlates with the maturation and the quality of the maturation process of the legs of pork, the difference in the protein content, which may also vary as a result of factors other than maturation, and the quality of the maturation of the legs of pork, such as the diet and genetic make-up of the pigs. The acceptable range for the proteolysis index guarantees the firm and elastic consistency that characterises 'Prosciutto di Sauris', as set out in Article 2.2 of the specification.

☑ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 8

The amendment concerns Article 2.6 of the product specification and point 4.2 of the single document.

Description: The amendment adds the physical-chemical characteristic of water activity not exceeding 0,930 in the 'Prosciutto di Sauris'.

Reason: The addition of the requirement relating to 'water activity' enables an assessment to be made of the 'unbound' water present in the product, that is to say water under conditions that could lead to deterioration, such as unwanted chemical reactions, including the oxidisation of lipids and an excessive growth of pathogenic micro-organisms. The amendment helps ensure that the legs of pork are correctly and evenly matured.

☑ The amendment affects the single document.

Title

Amendment to Article 2

Description

Amendment 9

The amendment concerns Article 2.7 of the product specification but does not concern the single document.

Description: The amendment removes the first indent of paragraph 2.7 of the product specification.

Reason: Removing this indent is necessary as the amendment of the chemical and physical characteristics – salt, moisture, proteolysis and water activity – in paragraph 2.6 of the specification makes the content of the indent to be removed redundant. [See amendments 4, 5, 6, 7 and 8].

☐ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 10

The amendment concerns Article 5, paragraph 1 of the product specification but does not concern 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.

Title

Amendment to Article 5

Description

Amendment 11

The amendment concerns Article 5, paragraph 1 of the product specification but does not concern 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 5

Description

Amendment 12

The amendment concerns Article 5, paragraph 1 of the product specification but does not concern 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 publication of the list and its updating makes it possible to monitor the product chain more effectively.

☐ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 13

The amendment concerns Article 5, paragraph 1 of the product specification but does not concern 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.

Title

Amendment to Article 5

Description

Amendment 14

The amendment concerns Article 5, paragraph 1, of the product specification and point 4.2 of the single document.

Description: The amendment replaces the criterion of average live weight per batch of 160 kg, plus or minus 10 % (i.e. between 144 kg and 176 kg) with a weight for an individual pig carcass 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 pig farming resulting from improved genetics, animal welfare and nutrition.

☑ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 15

The amendment concerns Article 5, paragraph 1, of the product specification and point 4.2 of the single document.

Description: The amendment replaces the references to Regulation (EEC) No 3220/84, Commission Decision 2001/468/EC of 8 June 2001 and the Ministerial Decree of 11 July 2002 with a reference to the European Union legislation in force.

Reason: The references that have been removed concern legislation that is no longer in force, meaning that the amendment is necessary and brings the text into line with the European Union legislation on the classification of pig carcasses in force.

☑ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 16

The amendment concerns Article 5, paragraph 1, of the product specification and point 4.2 of the single document.

Description: The amendment replaces the expression ‘falling on average within the central classes’ with a reference to classes ‘U’, ‘R’ and ‘O’ of the scale for the commercial classification of pig carcasses.

Reason: The amendment is necessary in order to state more precisely, for the benefit of operators and the control system, the classes to which carcasses must belong if they are to provide the raw material for ‘Prosciutto di Sauris’.

☑ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 17

The amendment concerns Article 5, paragraph 1 of the product specification but does not concern the single document.

Description: The amendment inserts a provision whereby weight and classification data on individual carcasses must be recorded at the time of slaughter.

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

☐ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 18

The amendment concerns Article 5, paragraph 1, of the product specification and point 4.2 of the single document.

Description: The amendment raises the minimum weight of the fresh leg of pork from 11 kg to 12 kg.

Reason: The amendment is necessary because of the increasing weight of the pigs raised and their carcasses, linked to the current trend in pig farming resulting from improved genetics, animal welfare and nutrition.

☑ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 19

The amendment concerns Article 5, paragraph 1, of the product specification and point 4.2 of the single document.

Description: The amendment inserts a maximum weight of 17 kg of fresh leg of pork for the production of 'Prosciutto di Sauris'.

Reason: The reason for this amendment is the need to establish a maximum weight for the fresh legs of pork in order to obtain ham in the traditional way, in line with normal growth, correct development and the good quality of the pig carcasses used for the production of 'Prosciutto di Sauris'.

☑ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 20

The amendment concerns Article 5, paragraph 1 of the product specification but does not concern the single document.

Description: The amendment increases the time limit by which the fresh legs of pork for the production of 'Prosciutto di Sauris' have to be delivered to the processor from 3 to 5 days, starting from midnight on the day of slaughter.

Reason: The amendment is necessary because of the logistical requirements associated with the area of production, which is a mountainous area that is not easily accessible. It takes account of the improvement in the efficiency of the refrigeration units in slaughterhouses and means of transport which allow the correct and uniform temperature to be maintained for the next production stage, i.e. the initial salting.

☐ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 21

The amendment concerns Article 5, paragraph 2 of the product specification but does not concern the single document.

Description: The amendment increases the time limit by which the fresh legs of pork have to be processed from 'by the day following delivery' to 'within six days of slaughter'.

Reason: The amendment allows processors to work more effectively, facilitated by more efficient refrigeration units, and clarifies the time limit by which the legs of pork have to be processed following slaughter, in coordination with the increase in the number of days by which the legs of pork have to be delivered to the processing plant. [See amendment 20].

☐ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 22

The amendment concerns Article 5, paragraph 2 of the product specification but does not concern the single document.

Description: The amendment reduces the maximum refrigeration temperature from '+7 °C' to '+5 °C'.

Reason: The amendment is necessary because reducing the maximum temperature in the refrigeration room allows for better control of microbial growth in the raw material.

☐ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 23

The amendment concerns Article 5, paragraph 2, point 2 of the product specification but does not concern the single document.

Description: The amendment reduces the minimum humidity in the refrigeration room from 75 % to 65 %.

Reason: Reducing the minimum humidity value is linked to the minimum maturation period, now set at 400 days, to the increased weight of the pigs and, therefore, also of the fresh legs of pork intended for the production of 'Prosciutto di Sauris'; these aspects require the option of keeping the legs of pork in less humid environments in order to dry them properly during maturation.

☐ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 24

The amendment concerns Article 5, paragraph 3, of the product specification and point 4.6 of the single document.

Description: The amendment adds the words 'and/or alternative or replacement identification method' to the title of section 3 of Article 5 of the product specification.

Reason: The amendment is necessary because point 1 of the section provides for the possible use of methods instead of or in combination with the indelible ink stamp or hot branding at the start of processing to provide an indication of the slaughterhouse of origin.

☑ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 25

The amendment concerns Article 5, section 3, point 1, of the product specification and point 4.6 of the single document.

Description: The amendment provides for the possible use of methods instead of or in combination with the indelible ink stamp or hot branding at the start of processing to provide an indication of the slaughterhouse of origin.

Reason: The use of methods replacing or in combination with the indelible ink stamp or hot brand affixed by the slaughterhouse also allows for other tracking and tracing tools, in line with technological developments.

☑ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 26

The amendment concerns Article 5, paragraph 4, of the product specification and point 4.6 of the single document.

Description: The amendment adds the words 'and/or alternative or replacement identification method' to the title of section 4 of Article 5 of the product specification.

Reason: The amendment is necessary because paragraph 3 of Article 5 provides for the possible use of methods instead of or in combination with the indelible ink stamp or hot branding at the start of processing to provide an indication of the slaughterhouse of origin.

☑ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 27

The amendment concerns Article 5, paragraph 4, point 2 of the product specification but does not concern the single document.

Description: The amendment reduces the minimum relative humidity in the pre-resting stage from 50 % to 45 %.

Reason: Reducing the minimum humidity in refrigeration rooms in the pre-resting phase is linked to the minimum maturation period, now set at 400 days, to the increased weight of the pigs and, therefore, also of the fresh legs of pork intended for the production of 'Prosciutto di Sauris'; these aspects require the possibility of keeping the legs of pork in less humid environments in order to optimise the drying process while keeping the characteristics of 'Prosciutto di Sauris' unchanged.

☐ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 28

The amendment concerns Article 5, paragraph 4, point 3 of the product specification but does not concern the single document.

Description: The amendment reduces the minimum relative humidity in the resting stage from 50 % to 45 %.

Reason: Reducing the minimum humidity in the refrigeration rooms in the resting phase is linked to the minimum maturation period, now set at 400 days, to the increased weight of the pigs and, therefore, also of the fresh legs of pork intended for the production of 'Prosciutto di Sauris'; these aspects require the possibility of keeping the legs of pork in less humid environments in order to optimise the drying process while keeping the characteristics of 'Prosciutto di Sauris' unchanged.

☐ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 29

The amendment concerns Article 5, paragraph 4, point 3 of the product specification but does not concern the single document.

Description: The amendment adds the option of washing the legs of pork before the end of the resting stage, in the event of surface formations occurring during salting and as a result of subsequent processing to dehydrate the meat.

Reason: The amendment is needed to ensure the correct procedure in terms of the phases of production of 'Prosciutto di Sauris'; the possibility of washing aims to prevent the formation of areas that are irregularly dry or excessively moist due to surface formations, in order to favour homogeneity of maturing by means of proper internal dehydration and maturation of the legs of pork, including for the purposes of obtaining the characteristics set out in Article 2.2 of the product specification.

☐ The amendment affects the single document.

Title

Amendment of Article 5

Description

Amendment 30

The amendment concerns Article 5, paragraph 4, point 4 of the product specification but does not concern the single document.

Description: The amendment raises the maximum smoking chamber temperature from 20 °C to 22 °C.

Reason: This allows for an optimisation of the smoking operation based on careful assessment of the product by processors.

☐ The amendment affects the single document.

Title

Amendment of Article 5

Description

Amendment 31

The amendment concerns Article 5, paragraph 4, point 5 of the product specification but does not concern the single document.

Description: The amendment increases the maximum temperature from 20 to 22 °C in the drying chambers.

Reason: This allows for an optimisation of the drying operation, allowing the correct drying of the meat, based on careful assessment of the product by processors.

☐ The amendment affects the single document.

Title

Amendment of Article 5

Description

Amendment 32

The amendment concerns Article 5, paragraph 4, point 6 of the product specification but does not concern the single document.

Description: The amendment reduces the minimum percentage of pig fat in the mixture used to create the coating from 60 % to 48 %.

Reason: The amendment is necessary in order to adapt the composition of the mixture used for the coating better to the characteristics of the pig fat in the creation of a mixture geared to the processing operation.

☐ The amendment affects the single document.

Title

Amendment of Article 5

Description

Amendment 33

The amendment concerns Article 5, paragraph 4, point 6 of the product specification but does not concern the single document.

Description: The amendment increases the maximum percentage of cereal flour in the mixture used to create the coating from 25 % to 50 %.

Reason: The amendment is necessary in order to adapt the composition of the mixture used for the crust better to the prevailing use of rice flour by processors; this allows the processors to adapt the structure of the mixture to the operational requirements needed because of the compact nature of rice flour.

☐ The amendment affects the single document.

Title

Amendment of Article 5

Description

Amendment 34

The amendment concerns Article 5, paragraph 4, point 6 of the product specification but does not concern the single document.

Description: The amendment increases the maximum percentage of salt which can be used in the mixture for the coating from 1 to 2 %.

Reason: Increasing the percentage of salt that can be used is intended to ensure better microbiological control, avoiding superficial changes and cracks in the coating, so as to ensure that it lasts longer.

☐ The amendment affects the single document.

Title

Amendment of Article 5

Description

Amendment 35

The amendment concerns Article 5, paragraph 4, point 6(b) of the product specification but does not concern the single document.

Description: The amendment states that washing is optional and no longer obligatory.

Reason: The amendment is appropriate to enable the processor to assess the need to wash the product based on the condition of the legs of pork, given that, if they are already sufficiently moist, washing could encourage the development of harmful mould.

☐ The amendment affects the single document.

Title

Amendment of Article 5

Description

Amendment 36

The amendment concerns Article 5, paragraph 4, point 6 of the product specification but does not concern the single document.

Description: The amendment reduces the minimum percentage of pig fat in the mixture used for the larding stage from 60 % to 48 %.

Reason: The amendment is necessary in order to adapt the composition of the mixture used for the larding better to the characteristics of the pig fat in the creation of a mixture geared to the processing operation.

☐ The amendment affects the single document.

Title

Amendment of Article 5

Description

Amendment 37

The amendment concerns Article 5, paragraph 4, point 6 of the product specification but does not concern the single document.

Description: The amendment increases the maximum percentage of cereal flour in the mixture used for larding from 30 % to 50 %.

Reason: The amendment is necessary in order to adapt the composition of the mixture used for the larding better to the prevailing use of rice flour by processors; this allows the processors to adapt the structure of the mixture to the operational requirements needed because of the compact nature of rice flour.

☐ The amendment affects the single document.

Title

Amendment of Article 5

Description

Amendment 38

The amendment concerns Article 5, paragraph 4, point 6 of the product specification but does not concern the single document.

Description: The amendment increases the maximum percentage of salt which can be used in the mixture from 1 to 2 %.

Reason: Increasing the percentage of salt that can be used is intended to ensure better microbiological control, avoiding superficial changes, so as to ensure that it lasts longer during the maturation period, even in humid environments.

☐ The amendment affects the single document.

Title

Amendment of Article 5

Description

Amendment 39

The amendment concerns Article 5, paragraph 4, point 6 of the product specification but does not concern the single document.

Description: The amendment removes the provision stipulating that, after larding, the ham has to be returned to maturation once again.

Reason: This deletion is necessary in order to clarify the provisions of Article 5, paragraph 4, point 6(c) on the use of pig fat during maturation and to allow the product to be larded for aesthetic reasons at the end of maturation and prior to the release of the product for consumption.

☐ The amendment affects the single document.

Title

Amendment of Article 5

Description

Amendment 40

The amendment concerns Article 5, section 4, point 6, of the product specification and point 4.2 of the single document.

Description: The amendment increases the minimum maturation period for 'Prosciutto di Sauris' from 'ten months' to '400 days'.

Reason: The minimum maturation period needs to be increased in line with the increasing weight of the pig carcasses and fresh legs of pork used for the production of 'Prosciutto di Sauris' so as to ensure that the legs of pork are dried and matured properly in order to achieve the characteristics of the product. In particular, the use of balanced diets favours muscle development with a consequent increase in the weight of the pigs from which the legs are taken for the production of 'Prosciutto di Sauris'.

☑ The amendment affects the single document.

Title

Amendment of Article 5

Description

Amendment 41

The amendment concerns Article 5, section 4, point 6, of the product specification and point 4.2 of the single document.

Description: The amendment replaces the criterion for counting the minimum maturation period 'adding 10 homogeneous 30-day periods to the day of first salting' with the criterion 'starting from the day of first salting'.

Reason: The amendment is necessary to clarify the day from which the maturation period starts to run, for the benefit of processors and the control authorities.

☑ The amendment affects the single document.

Title

Amendment of Article 5

Description

Amendment 42

The amendment concerns Article 5, paragraph 5, of the product specification and point 4.6 of the single document.

Description: The amendment adds the words ‘and/or alternative or replacement identification method’ to the title of section 5 of Article 5 of the product specification.

Reason: The amendment is necessary because point 1 provides for the possible use of methods other than or in combination with the indelible ink stamp or hot branding for the PGI logo.

☑ The amendment affects the single document.

Title

Amendment of Article 5

Description

Amendment 43

The amendment concerns Article 5, section 5, point 1, of the product specification and point 4.6 of the single document.

Description: The amendment adds the possibility of using other methods of identification instead of, or in combination with, the ink stamp or hot branding for the PGI logo.

Reason: The use of methods replacing or in combination with the identification stamp for the PGI logo also allows for other tracking and tracing tools, in line with technological developments.

☑ The amendment affects the single document.

Title

Amendment of Article 5

Description

Amendment 44

The amendment concerns Article 5, paragraph 5, point 3 of the product specification but does not concern the single document.

Description: The amendment replaces the reference to Article 8 with a reference to Article 7.

Reason: The amendment is purely formal and relates to the organisation of articles in the product specification. It is not mandatory to include the details of the control organisation within the meaning of Article 49 of Regulation (EU) 2024/1143. [See also amendment 45].

☐ The amendment affects the single document.

Title

Amendment of Article 7

Description

Amendment 45

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

Description: The amendment removes the provision on the control body in Article 7 of the product specification.

Reason: The removal is an update needed to bring the product specification into line with the European Union rules in force, since, pursuant to Article 49 of Regulation (EU) 2024/1143, including references to the control body is not compulsory. [See also amendment 44].

☐ The amendment affects the single document.

Title

Amendment of Article 8

Description

Amendment 46

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

Title

Amendment of Article 8

Description

Amendment 47

The amendment concerns Article 8, point 1 of the product specification but does not concern the single document.

Description: The amendment replaces '8.1' with '7.1' in the numbering of points.

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

☐ The amendment affects the single document.

Title

Amendment of Article 8

Description

Amendment 48

The amendment concerns Article 8, point 2 of the product specification but does not concern the single document.

Description: The amendment replaces '8.2' with '7.2' in the numbering of points.

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

☐ The amendment affects the single document.

Title

Amendment of Article 8

Description

Amendment 49

The amendment concerns Article 8, paragraph 3 of the product specification but does not concern the single document.

Description: The amendment removes '8.3' in the numbered list.

Reason: The change is purely formal and corrects a typographical error in the numbered list, where the content of point 8.3 should really be included under point 7.2.

☐ The amendment affects the single document.

Title

Amendment of Article 8

Description

Amendment 50

The amendment concerns Article 8, paragraph 4 of the product specification but does not concern the single document.

Description: The amendment replaces ‘8.4’ with ‘7.3’.

Reason: The amendment is necessary because of the new structure of Article 7 of the product specification.

☐ The amendment affects the single document.

Title

Amendment of Article 8

Description

Amendment 51

The amendment concerns Article 8, point 4, of the product specification and point 4.6 of the single document.

Description: The amendment requires that the base of the PGI logo on labels, packaging and graphics measures at least 20 mm, with a base/height ratio of 1,5, replacing the provision that the size of the PGI logo had to be not less than 5 % and not more than 10 % of the total surface area of the graphic design.

Reason: The change is necessary to ensure that the size of the PGI logo does not hamper the inclusion of the other mandatory information provided for in the rules.

☑ The amendment affects the single document.

Title

Amendment of Article 8

Description

Amendment 52

The amendment concerns Article 8, point 5 of the product specification but does not concern the single document.

Description: The amendment replaces ‘8.5’ with ‘7.4’.

Reason: The amendment is necessary because of the new structure of Article 7 of the product specification.

☐ The amendment affects the single document.

Title

Amendment of Article 8

Description

Amendment 53

The amendment concerns Article 8, point 5, of the product specification and point 4.6 of the single document.

Description: The amendment replaces the words 'Community symbol provided for in Regulation (EC) No 1726/98' with 'Union PGI symbol provided for in Implementing Regulation (EU) 2025/26'.

Reason: The amendment is a necessary update to reflect the European Union rules in force, as referred to in Implementing Regulation (EU) 2025/26.

☑ The amendment affects the single document.

Title

Amendment of Article 8

Description

Amendment 54

The amendment concerns Article 8, point 5, of the product specification and point 4.6 of the single document.

Description: The amendment replaces 'optional' with 'mandatory' with regard to the presence of the Union PGI symbol in the graphic design.

Reason: The amendment is a necessary update on the basis of the European Union rules in force, as referred to in Article 37 of Regulation (EU) 2024/1143.

☑ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

'Prosciutto di Sauris'

EU Ref. Number: PGI-IT-0512-AM01 – 23.6.2026

1. **Name(s)**

'Prosciutto di Sauris'

2. **Geographical indication type**

☐ PDO

☑ PGI

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*

Prosciutto di Sauris PGI is a salted raw ham that has been smoked and matured for at least 400 days, starting from the day of first salting. At the end of the maturing period, 'Prosciutto di Sauris' is presented whole, on the bone but without the foot. The rind has a uniform walnut-golden colour, with orange tones. The visible lean part is dark red in colour. The consistency is firm and elastic, including in the vertical section of the cut. A whole 'Prosciutto di Sauris' PGI with bone weighs at least 8 kg, and the lean meat is pinkish red when cut. The fat is pure white or pinkish white. The fragrance is delicate and the taste is sweet, with a hint of smoke.

When it is released for consumption, the product has the following physico-chemical characteristics, determined from meat taken from the biceps femoris:

— moisture content: greater than 57 % and less than 65 % (percentage refers to the mass of the test portion),

— salt (sodium chloride) content: greater than 4,5 % and less than 6,2 % (percentage refers to the mass of the test portion),

— proteolysis index: greater than 24 % and less than 31 % (trichloroacetic acid (TCA)-soluble nitrogen as a percentage of total nitrogen),

— water activity: less than 0,930.

The fresh legs of pork are taken from pigs butchered not less than nine months and not more than fifteen months after birth. The fresh legs of pork are obtained from carcasses classified as 'H Heavy', with a weight of between 110,1 and 180,0 kg, belonging to classes U, R or O in the European Union table for the commercial classification of pig carcasses.

The fresh legs of pork must weigh not less than 12 kg and not more than 17 kg.

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)*

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

The following steps in production must take place in the defined geographical area: salting, dressing, placing of the traceability information, pre-resting, resting, smoking, drying, maturing.

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

'Prosciutto di Sauris' can be sold whole on the bone, boned, or boned and cut into portions, and sliced and pre-packaged; If boned or cut into portions it is vacuum-packed; if sliced and pre-packaged, it is vacuum-packed or packaged in a modified atmosphere.

Boning, cutting into portions, slicing and packaging must all be carried out in premises located in the municipality of Sauris in order to ensure traceability and control and not alter the characteristics of the product.

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

The indelible ink mark or hot brand is placed on each leg of pork, with an indication of the day, month (in Roman numerals) and year of the start of processing and an indication of the slaughterhouse of origin. In place of or in combination with this stamp, the use of other identification methods validated by the control body which ensure and guarantee the trackability and traceability of 'Prosciutto di Sauris' will be permissible.

The 'Prosciutto di Sauris' PGI must be in Italian and appear on the label in clear and indelible lettering, clearly distinguishable from any other text on the label; it must be immediately followed by the words 'Indicazione geografica protetta' (protected geographical indication) and/or 'IGP' (PGI). Any other description not expressly allowed is prohibited. It is permitted to use references to names, business names or brand names provided these have no laudatory purport and are not such as to mislead the consumer.

The IGP/PGI logo must be reproduced on labels, packaging and graphics on all packaged products, measuring at least 20 mm at the base and with a base/height ratio of 1,5. The PGI logo consists of a blue oval surrounded by green, with the word 'Sauris' written in yellow, above which is a white profile of a mountain and two green fir trees, while underneath are two waves.





The placing of the Union PGI symbol provided for in Implementing Regulation (EU) 2025/26 is mandatory.

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

'Prosciutto di Sauris' PGI is obtained exclusively in the municipality of Sauris in the Autonomous Region of Friuli Venezia Giulia.

6. **Link with the geographical area**

The causal link with the geographical origin is based on:

☐ reputation

☑ a given quality

☐ other characteristics

Summary of the link

The distinctive characteristics of 'Prosciutto di Sauris' are closely linked with the production area, in particular the unique microclimate of the Sauris valley and the typical smoking technique for the pig meat. In terms of its topography, the Sauris valley is shaped like a basin surrounded by mountains, with an east-west orientation and lower precipitation on average than in the rest of the Carnic and Julian Alps. In the valley, breezes form which blow uphill during the day and downhill at night, owing to its specific orientation, the combination of air flows originating up in the mountains and from the valley floor, a specific air pressure determined by a height of more than 1 000 metres, and wind which is constant but only very rarely violent, also influenced by the presence of the Lago di Sauris reservoir. This creates specific hygroscopic conditions perfect for the partial drying of 'Prosciutto di Sauris' during maturation. During this maturing process – in parallel with the natural biochemical processes linked to the activity of endogenous enzymes and driven by the presence of salt – microflora (particularly mould) naturally present in the maturation environment develops on the surface of the product. This is the origin of the specific organoleptic properties which characterise the product. It is the ventilation of the maturing chambers with cool draughts from the high Lumiei valley that lends 'Prosciutto di Sauris' its characteristic sweet flavour, due to the right dosage of salt and the absence of oxidation of the fat cover. In this sense, the production of 'Prosciutto di Sauris' is strictly dependent on the environmental (climatic) and biological (microflora) conditions in this area. This unique microclimate combines with the ancient tradition of preserving meat through the use of salt and smoke. Smoking, an art introduced by the earliest settlers of the region, lends specific sensory characteristics to the treated meat, particularly in terms of its smell and taste. Beech wood from local forests, the smoke from which lends a delicate, aromatic flavour and a light, delicate and subtle fragrance, characteristics of the PGI, is still used today for the smoking of 'Prosciutto di Sauris'. Moreover, the local tradition of the pairing of salt and smoke – combining the Germanic custom of smoking with the use of salt to preserve the meat, which is more customary south of the Alps – helps to create the organoleptic characteristics of 'Prosciutto di Sauris', whose fragrance and taste are enhanced by a hint of smoke.

Electronic (URL) reference to publication of the product specification

https://www.masaf.gov.it/flex/cm/pages/ServeAttachment.php/L/IT/D/1%252F8%252F5%252FD.de59cb9f5afb278412de/P/BLOB%3AID%3D18907/E/pdf?mode=download