C/2025/6442

1.12.2025

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/2025/6442)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Salame Cremona'

EU reference number: PGI-IT-0265-AM01 – 15.9.2025

1. **Name of product**

'Salame Cremona'

2. **Geographical indication type**

☐ PDO

☑ PGI

☐ GI

3. **Sector**

☑ Agricultural products

☐ Wines

☐ Spirit drinks

4. **Country to which the geographical area belongs**

Italy

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

Name

Ministry of Agriculture, Food Sovereignty and Forestry – Department for Food Sovereignty and Equestrian Sports – Office PQA 1

6. **Qualification as standard amendment**

The amendments to the product specification for Salame Cremona 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; and

— do not risk voiding the link referred to in Article 46(1), point (b), for protected designations of origin, or the link referred to in Article 46(2), point (b), for protected geographical indications; and

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

[1] Commission Delegated Regulation (EU) 2025/27 of 30 October 2024 supplementing Regulation (EU) 2024/1143 of the European Parliament and of the Council with rules concerning the registration and the protection of geographical indications, traditional specialities guaranteed and optional quality terms and repealing Delegated Regulation (EU) No 664/2014 (OJ L, 2025/27, 15.1.2025, ELI: http://data.europa.eu/eli/reg_del/2025/27/oj).

7. **Description of the approved standard amendment(s)**

Title

Amendment to Article 4

Description

Amendment 1

The amendment concerns Article 4 of the product specification and point 4.4 of the single document.

Description: The amendment rewords the provision on proof of origin, specifying that it is necessary for all the parties in the PGI production chain to be monitored and placed under the control of the control body so as to ensure that the product the name of which is registered is trackable and traceable.

Reason: The amendment is necessary in order to bring the product specification into line with the requirements under the European Union legislation in force.

☑ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 2

The amendment concerns Article 5.1 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.

Title

Amendment to Article 5

Description

Amendment 3

Article 5.1 of the product specification; no amendment to the single document.

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

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

☐ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 4

The amendment concerns Article 5.1 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 affects the single document.

Title

Amendment to Article 5

Description

Amendment 5

The amendment concerns Article 5.1 of the product specification and point 3.3 of the single document.

Description: The amendment removes the reference to the 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 these breeds is expressed both in the newly introduced list concerning permitted and non-permitted genetic combinations and in the table.

☑ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 6

The amendment concerns Article 5.1 of the product specification and point 3.3 of the single document.

Description: The amendment defines as 'growing' the stage that is described in the current product specification as the stage of feeding of pigs between 30 kg and 80 kg live weight, with it being specified that growing is the stage after suckling and weaning.

Reason: Clarifying the 'growing' stage is appropriate to make clear the existence of an important stage of the method of production, 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, with this stage following suckling and weaning.

☑ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 7

The amendment concerns Article 5.1 of the product specification and point 3.3 of the single document.

Description: The amendment increases the maximum weight at the end of the 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.

Title

Amendment to Article 5

Description

Amendment 8

The amendment concerns Article 5.1 of the product specification and point 3.3 of the single document.

Description: The amendment merges the three tables in the product specification concerning the feeds permitted during the first stage (30-80 kg) and during the second stage (above 80 kg) as well the additional requirements laid down, combining them into the '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' is now referred to as 'lucerne (high temperature dried)';

— 'linseed expeller' is no longer referred to in Italian as '*lino, expeller*' 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', with it being specified that these are 'understood to be products obtained when producing alcohol by fermentation and distilling grain mash of cereals and/or other starchy and sugar containing products';

— 'beet, dehydrated pulp' is now referred to as 'dehydrated beet pulp';

— 'herring meal' is now referred to as 'fish meal'.

The following raw materials have been removed:

— 'pitted carob';

— 'protein lysates';

— 'dehydrated potato';

— 'cassava';

— 'beet, pressed and ensiled wet pulp';

— 'sunflower seed, extracted';

— 'animal proteins, where permitted by Community legislation'.

The specific reference to ‘oats’ has been deleted.

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 %).

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

‘Sunflower extraction 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 additives has been added.

A specific reference has been introduced to the possibility of administering the feed ration either in liquid form, using water and/or whey and/or buttermilk, or dry.

The maximum limit of fat in the dry matter of the diet has been set at 5 % for both stages.

The chemical parameters for crude fibre, crude protein, ash and yeast, expressed as a percentage of the dry matter in the feed ration, have been removed.

Reason: Inserting the merged 'Table of permitted raw materials' for both the growing and finishing stages, and removing the three earlier tables, make the product specification easier to read and apply, and facilitate monitoring.

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

The raw materials 'pitted carob', 'protein lysates', 'dehydrated potato', 'cassava', 'beet, pressed and ensiled wet pulp' and 'sesame extraction meal' have been removed, 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.

'Animal proteins' have been removed as they are no longer used given the regulatory restrictions on meat meal introduced in the recent past.

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

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, with the 5 % limit on fat in the dry matter in the diet and the 2 % limit on linoleic acid, it is ensured 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 set at 20 % during both the growing and finishing stages, in order to ensure that the pigs have suitable fat cover for the production of Salame Cremona. 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 Salame Cremona; 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 ways in which the feed ration may be administered allows the farmer to choose which method to use.

The use of additives can aid 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 (5 %), combined with the linoleic acid limit, ensures an optimal level of fat cover for the pigs used to produce Salame Cremona; 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 removal of the chemical parameters for crude fibre, crude protein, ash and yeast, expressed as a percentage of the dry matter in the feed ration, is appropriate as the changes to the list and quantities of raw materials, together with the specific parameters introduced, ensure that the feed rations are suitable for pigs intended for Salame Cremona production.

☑ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 9

The amendment concerns Article 5.1 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 second stage, now known as the 'finishing' stage, adds a reference to the 'Table of permitted raw materials' which has been introduced for the growing stage, with certain specifications necessary for the finishing stage.

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

☑ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 10

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

Description: The amendment removes the 15-month upper age limit for pigs at slaughter.

Reason: Removing this age limit is appropriate because the newly introduced assessment of individual carcass weight, and the rearing methods used, mean that the product specification no longer needs to feature such a limit.

☐ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 11

The amendment concerns Article 5.1 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 180,0 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.

Title

Amendment to Article 5

Description

Amendment 12

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

Description: The amendment removes the provision on the matters to be attested to by farmers in relation to pigs transferred between herds or delivered to slaughterhouses.

Reason: Removing this provision is necessary as it concerns the control system.

☐ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 13

The amendment concerns Article 5.1 of the product specification and point 3.3 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 makes it possible to come into line with the provisions of the European Union legislation in force on the classification of pig carcasses.

☑ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 14

The amendment concerns Article 5.1 of the product specification and point 3.3 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 established by the European Union legislation in force.

Reason: The amendment is necessary in order to more precisely state, 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 Salame Cremona PGI.

☑ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 15

The amendment concerns Article 5.1 of the product specification; it does not involve an amendment to 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 16

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

Description: The amendment removes the provision concerning the matters for which slaughterers are responsible and the attestation of conformity of each batch of raw material.

Reason: Removing this provision is necessary as it concerns the control system.

☐ The amendment affects the single document.

Title

Amendment to Article 5

Description

Amendment 17

The amendment concerns Article 5.6 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 affects the single document.

Title

Amendment to Article 7

Description

Amendment 18

The amendment concerns Article 7 of the product specification and point 4.7 of the single document.

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

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

☑ The amendment affects the single document.

Title

Amendment to Article 8

Description

Amendment 19

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 affects the single document.

Title

Amendment to Article 8

Description

Amendment 20

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

Description: The amendment replaces the expression ‘Community symbol referred to in Article 1 of Commission Regulation (EC) No 1726/98’ with ‘European Union PGI symbol’.

Reason: The amendment is necessary in order to make the product specification clearer, since Commission Regulation (EC) No 1726/98 is no longer in force.

☑ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

'Salame Cremona'

EU reference number: PGI-IT-0265-AM01 – 15.9.2025

1. **Name(s)**

'Salame Cremona'

2. **Geographical indication type**

☐ PDO

☑ PGI

☐ GI

3. **Country to which the defined geographical area belongs**

Italy

4. **Description of the agricultural product**

4.1. *Classification of the agricultural product in accordance with the Combined Nomenclature heading and code, as referred to in Article 6(1) of Regulation (EU) 2024/1143*

16 – PREPARATIONS OF MEAT, OF FISH, OF CRUSTACEANS, MOLLUSCS OR OTHER AQUATIC INVERTEBRATES, OR OF INSECTS

4.2. *Description of the agricultural product to which the registered name applies*

'Salame Cremona' is an uncooked cured and matured sausage product, with the following characteristics when released for consumption:

Physico-morphological characteristics:

— weight of not less than 500 g after maturing;

— diameter of not less than 65 mm when prepared;

— length of not less than 150 mm when prepared.

Chemical and physico-chemical characteristics:

— total protein: min. 20,0 %;

— collagen/protein ratio: max. 0,10;

— water/protein ratio: max. 2,00;

— fat/protein ratio: max. 2,00;

— pH: 5,20 or higher.

Microbiological characteristics:

— mesophilic total colony units: > 1×10^7 per gram, with a prevalence of lactic acid bacteria and coccus.

Organoleptic characteristics:

— appearance: cylindrical, with irregular features;

— consistency: the product should be compact and tender;

— appearance on slicing: slices are compact and homogenous, with typical binding of fragments of muscle and fat, the edges of which are not clearly visible (so-called 'smelmato' appearance). There is no visible gristle;

— colour: deep red;

— odour: typical spicy fragrance.

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*

Producers who wish to produce 'Salame Cremona' PGI must respect the product specification deposited with the European Union in every particular. All stages of production, salting, mixing of the ingredients, filling into casings, tying off, drying and maturing of Salame Cremona take place in the area specified in point 4.

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

Packaging and slicing must be carried out, under the supervision of the control body, exclusively in the production area specified in point 4, in order to permit checks and ensure traceability and preserve the product's quality features.

If the product were to be packaged outside the geographical area specified in the product specification, it would be impossible to guarantee continuous controls on all the producers, which would mean that there were serious loopholes in the PGI certification system. With such loopholes it would no longer be possible to guarantee that the name was being used correctly, which would be in the interests neither of the producers nor of the consumer. In other words, not ensuring that packaging operations were subject to controls would lead directly to the elimination of two other basic elements: the guarantee of a consistent level of quality, which is checked in the course of each control operation, and the guarantee of origin, that is the assurance of perfect traceability throughout each stage of processing, including packaging.

In addition, authorising packaging outside the traditional geographical area would also jeopardise the quality of 'Salame Cremona', given that the product would be transported in temperature controlled conditions and sliced 'at a remove in terms of both time and space', which would affect the organoleptic characteristics of the sausage.

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

The label must bear, in clear, indelible letters larger than those of any other words on the label, the words 'Salame Cremona', and the words 'Indicazione Geografica Protetta' and/or 'IGP' (PGI). This second term must also be translated into the language of the country in which the product is marketed.

It is prohibited to add any other description not expressly provided for. However, references to the name of a person or company, or a private mark, are permitted, as long as they do not constitute praise of the product and are not such as to mislead the consumer. The European Union PGI symbol must also appear on the label.

4.7. *Concise definition of the geographical area*

The area where 'Salame Cremona' is manufactured comprises the following regions: Lombardy, Emilia Romagna, Piedmont and Veneto.

5. **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

'Salame Cremona' is a very well-known product with a long-established reputation, as is clear from its traditional presence in agricultural and food fairs in the Po valley, and its wide distribution on the major national and international markets, which itself justifies the application for it to be recognised as a protected geographical indication. This is confirmed by the appearance of 'Salame Cremona' on lists of the main Italian agri-food products with designation of origin, in annexes on the protection of geographical designations of origin to bilateral agreements between Italy and other European countries (Germany, France, Austria, Spain) from the 1950s to the 1970s.

The production of salami is very closely linked with local pig breeding establishments, which go back to Roman times. 'Salame Cremona' is also closely connected with its environment, resulting from the growth, first in the Cremona area and then across the whole Po river plain, of pig-breeding alongside cheese-making and maize-growing.

The excellent synergy between traditional production methods and the area in question, which is characterised by a climate prone to fog and not too windy, gives 'Salame Cremona' its unique – and thus distinctive – softness, tenderness and spicy aroma.

The production area has soils typical of alluvial regions and has been used for pig raising for many centuries, first on family farms and then on an increasingly commercial scale. The production area is made up of very uniform countryside in this part of the Po plain: completely flat, crossed by rivers and canals and marked by crop products, particularly grassland and maize. Throughout the production area, autumns and winters are fairly harsh, and very wet and foggy, while springs are mild and rainy and in summers there are quite high temperatures and frequent short, and very often heavy, rainy periods.

However, all this would not have been enough to produce the distinctive quality necessary for 'Salame Cremona' without the human factor: over time, highly specific techniques of preparation and maturing of salami have been perfected in the production area.

Even today, 'Salame Cremona' is produced according to processes that fully respect tradition, whilst applying new production technology.

The environmental factor (the climate) and the human factor (the highly specialised technical capacity of the various groups of skilled workers producing 'Salame Cremona'), are still nowadays basic and irreplaceable in the specificity and reputation of the product.

The main historical records, clearly and precisely mentioning the origin of the product and its link with the region, go back to 1231 and are preserved in the Cremona official archives. They confirm the existence of trade in pigs and meat products between the Cremona region and neighbouring states. Documents from the time of the Renaissance that are included in the 'Litterarum' and the 'Fragmentorum' bear irrefutable testimony to the presence, but above all the importance, of 'sausage' in the production area identified in the product specification. Accounts of the visit of bishop Cesare Speciano (1599-1606) to convents in the region mention that it was customary to distribute a certain quantity of sausage on 'days when meat was eaten'.

Still today, 'Salame Cremona' plays an increasingly important role in the main agri-food fairs in Lombardy and the Po valley. Socio-economic sources refer to the presence of a number of producers specialising in the processing of pork who established themselves throughout the Po plain because this activity so perfectly complements the dairy and cheese industry and cereal (mainly maize) production.

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

https://www.masaf.gov.it/flex/cm/pages/ServeAttachment.php/L/IT/D/1%252Fa%252F8%252FD.968cd3c5f5a5a672d727/P/BLOB%3AID%3D18907/E/pdf?mode=download