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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/2025/2737)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Salamini italiani alla cacciatora'

PDO-IT-1301-AM02 – 17.2.2025

1. **Name of product**

'Salamini italiani alla cacciatora'

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 Salamini italiani alla cacciatora PDO:

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

— do not risk voiding the link referred to in Article 5(1), point (b), for protected designations of origin, or the link referred to in Article 5(2), point (b), for protected geographical indications; or

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

([1]) 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 1*

Amendment 1

The amendment concerns Article 1 of the product specification; it does not involve an amendment to the single document.

Description: The amendment replaces Regulation (EU) No 1151/2012 with Regulation (EU) 2024/1143.

The amendment does not affect the single document.

2. *Amendment to Article 2*

Amendment 2

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

Description: The amendment specifies that the pigs must also be cut in the regions of Friuli-Venezia Giulia, Veneto, Lombardy, Piedmont, Emilia-Romagna, Umbria, Tuscany, Marche, Abruzzo, Lazio and Molise.

The amendment does not affect the single document.

3. *Amendment to Article 2*

Amendment 3

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

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

The amendment affects the single document.

4. *Amendment to Article 2*

Amendment 4

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

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

The amendment does not affect the single document.

5. *Amendment to Article 2*

Amendment 5

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

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

The amendment does not affect the single document.

6. *Amendment to Article 2*

Amendment 6

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

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

The amendment affects the single document.

7. *Amendment to Article 2*

Amendment 7

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

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

The amendment does not affect the single document.

8. *Amendment to Article 2*

Amendment 8

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

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

The amendment does not affect the single document.

9. *Amendment to Article 2*

Amendment 9

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

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

The amendment does not affect the single document.

10. *Amendment to Article 2*

Amendment 10

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

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

The amendment does not affect the single document.

11. *Amendment to Article 2*

Amendment 11

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

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

The amendment does not affect the single document.

12. *Amendment to Article 2*

Amendment 12

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

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

The amendment does not affect the single document.

13. *Amendment to Article 2*

Amendment 13

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

Description: The amendment inserts provisions regarding the pigs' weaning stage. Rules have been introduced governing the duration of this stage, the maximum weight of the piglets and feeding. A reference has been introduced to the administration of 'dry feed', the use of vitamin, mineral and amino acid supplements, and the use of additives. The weaning period has been increased from 80 days to 3 months and the maximum weight limit for the piglets has been set at 40 kg.

The amendment affects the single document.

14. *Amendment to Article 2*

Amendment 14

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

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

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

The 'Table of permitted raw materials' has been inserted and is also to be used for the next stage, i.e. finishing, for which specific rules have been included. The names of the following raw materials have been amended, taking into account the nomenclature provided for in the European Union rules laid down in Regulation (EU) No 68/2013, as updated by Regulation (EU) 2017/1017:

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

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

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

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

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

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

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

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

The following raw materials have been removed:

— 'pitted carob'

— 'protein lysates'

— 'dehydrated potato'

— ‘cassava’

— ‘pressed and ensiled beet pulp’

— ‘sesame meal’

— ‘coconut extraction meal’

— ‘meat meal’.

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

The quantity of the following raw materials has been changed:

— ‘buttermilk’ for the growing stage only (which changes to a maximum of 250 g per head per day of dry matter), without prejudice to the fact that ‘whey’ and ‘buttermilk’ taken together must not exceed 15 litres per head per day;

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

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

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

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

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

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

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

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

The following raw materials have been added:

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

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

— ‘whole ear maize meal’;

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

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

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

— ‘products obtained during extraction of rapeseed’;

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

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

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

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

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

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

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

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

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

The amendment affects the single document.

15. *Amendment to Article 2*

Amendment 15

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

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

The amendment affects the single document.

16. *Amendment to Article 2*

Amendment 16

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

Description: The amendment, in the rules on the feeding of pigs relating to the finishing stage, refers back to the 'Table of permitted raw materials' included in the growing stage, with certain specifications necessary for the finishing stage.

The amendment affects the single document.

17. *Amendment to Article 2*

Amendment 17

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

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

The amendment affects the single document.

18. *Amendment to Article 2*

Amendment 18

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

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

The amendment does not affect the single document.

19. *Amendment to Article 2*

Amendment 19

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

Description: The amendment rewords the reference to Salamini italiani alla cacciatora being produced using meat from heavy pig carcasses - H Heavy.

The amendment affects the single document.

20. *Amendment to Article 2*

Amendment 20

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

Description: The amendment replaces the criterion of a live weight of the pig of 160 kg +/- 10 % with an individual carcass weight of between 110,1 kg and 180,0 kg.

The amendment affects the single document.

21. *Amendment to Article 2*

Amendment 21

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

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

The amendment does not affect the single document.

22. *Amendment to Article 2*

Amendment 22

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

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

The amendment does not affect the single document.

23. *Amendment to Article 2*

Amendment 23

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

Description: Article 2(3) of the product specification has been deleted.

The amendment does not affect the single document.

24. *Amendment to Article 3*

Amendment 24

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

Description: The amendment changes the maximum quantity of sodium and/or potassium nitrate that may be used (from 195 to 150 ppm).

The amendment affects the single document.

25. *Amendment to Article 4*

Amendment 25

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

Description: The amendment replaces the title 'Method of preparation' with 'Method of production'.

The amendment does not affect the single document.

26. *Amendment to Article 6*

Amendment 26

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

Description: The amendment replaces the word *'settimana'* [week] with *'settima'* [seventh] without changing the substance of the provision.

The amendment does not affect the single document.

27. *Amendment to Article 7*

Amendment 27

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

Description: The amendment removes the provision on control activity.

The amendment does not affect the single document.

28. *Amendment to Article 7*

Amendment 28

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

Description: The amendment removes the provision on health checks.

The amendment does not affect the single document.

29. *Amendment to Article 8*

Amendment 29

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

Description: The amendment renumbers Article 8 as Article 7.

The amendment does not affect the single document.

30. *Amendment to Article 8*

Amendment 30

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

Description: The words 'mentioned in Article 7' have been removed.

The amendment does not affect the single document.

31. *Introduction of a new article*

Amendment 31

A new Article 8 has been inserted into the product specification; it does not involve an amendment to the single document.

Description: Article 8 'Proof of origin' has been inserted into the product specification and states that it is necessary to monitor and place all the parties in the PDO production chain under the control of the control body.

The amendment does not affect the single document.

32. *Introduction of a new article*

Amendment 32

A new Article 9 has been inserted into the product specification; it does not involve an amendment to the single document.

Description: Article 9 'Link with the environment' has been inserted into the product specification and reflects the information already given in the single document published in *Official Journal of the European Union* 2019/C 359/04 of 23.10.2019.

The amendment does not affect the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

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

'Salamini italiani alla cacciatora'

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

1601 – Sausages and similar products of meat, meat offal, blood or insects; food preparations based on these products

3.2. *Description of the product to which the name in (1) applies*

When released for consumption, 'Salamini italiani alla cacciatora' must have the following organoleptic, chemical, chemico-physical and microbiological characteristics:

Organoleptic characteristics:

external appearance: cylindrical in shape;

texture: compact and not springy;

appearance on cutting: uniform and compact slices with no visible gristle;

colour: uniform ruby red with evenly distributed specks of fat;

aroma: delicate and distinctive;

taste: mild and delicate, never acid.

Chemical and chemico-physical characteristics:

total protein: minimum 20 %;

collagen/protein ratio: maximum 0,15;

water/protein ratio: maximum 2,30;

fat/protein ratio: maximum 2,00;

pH: at least 5,3.

Microbiological properties:

mesophilic microbe content: > 1 x 10^7 colony-forming units/gram, with a prevalence of lactic acid bacteria and cocci.

The end product has a diameter of not more than 60 mm, a length of not more than 200 mm and a weight of not more than 350 g.

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

Feed

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

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

The following raw materials are allowed during the growing stage: maize gluten meal and/or corn gluten feed, maize, sorghum, barley, wheat, triticale, maize silage, whole ear maize meal, maize grain meal and/or corn cob meal, minor cereals, wheat bran and other by-products of wheat processing, linseed expeller, linseed expeller feed, linseed meal, linseed meal feed, dehydrated beet pulp, fruit pulp and tomato pulp (tomato pomace) as premix carriers, whey, buttermilk, dried distillers' grains and solubles, lucerne (high temperature dried), molasses, products obtained during extraction of soya beans, products obtained during extraction of sunflower seeds, products obtained during extraction of rapeseed, maize germ meal, peas, other legume seeds, yeasts, lipids with a melting point above 36 °C, fish meal, and toasted whole soya beans and/or soya expeller.

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 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 dry matter from cereals must not be less than 55 % of the total; the raw materials 'toasted whole soya beans and/or soya expeller' and 'fish meal' are excluded.

Raw materials

The raw material used to produce 'Salamini italiani alla cacciatora' comes from pigs from the geographical area of rearing laid down in point 4 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).

Meat from the following may not be used:

— boars and sows;

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

The minimum age of the pigs at slaughter is 9 (nine) months. The meat to be used must only come from carcasses graded as H Heavy in accordance with the European Union legislation in force, with a carcass weight of between a minimum of 110,1 kg and a maximum of 180,0 kg.

'Salamini italiani alla cacciatora' are made of lean meat from striated muscle from pig carcasses, hard pig fat, salt, pepper pieces and/or ground pepper, and garlic.

Mechanically separated meat may not be used.

The following may be added: wine, sugar and/or dextrose and/or fructose, fermentation starter cultures, sodium and/or potassium nitrate up to a maximum of 150 ppm, sodium and/or potassium nitrite up to a maximum of 95 ppm, ascorbic acid and its sodium salt.

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

Processing of 'Salamini italiani alla cacciatora' involves the following steps: preparing the raw materials, mincing, kneading, filling the casings, drying and maturing.

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

'Salamini italiani alla cacciatora' may be sold in bulk, in vacuum or modified-atmosphere packaging, whole, cut or sliced.

Packaging must be carried out in the production area laid down in point 4.

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

The name of the protected designation of origin 'Salamini italiani alla cacciatora' must appear in distinct, indelible lettering, clearly distinguishable from any other text on the label, and be followed immediately by the words 'Denominazione di origine protetta' ['Protected Designation of Origin']. Where the product is intended for international markets, the words 'Protected Designation of Origin' may be in the language of the target country.

It is forbidden to add any description that is not expressly provided for.

However, the use of names, trade names and brand names is permitted, provided that they have no laudatory purport and are not such as to mislead the buyer. The names of the pig farms from which the product originates may also be used, provided that the raw material comes exclusively from those farms.

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

'Salamini italiani alla cacciatora' are produced in the traditional production area, which comprises the entire territory of the following regions that are also the regions from which the pigs originate: Friuli-Venezia Giulia, Veneto, Lombardy, Piedmont, Emilia-Romagna, Umbria, Tuscany, Marche, Abruzzo, Lazio and Molise.

5. **Link with the geographical area**

This product with a protected designation of origin has characteristics shaped by the environment and by natural and human factors. In particular, the properties of the raw material are specific to the defined geographical macro-region, which is exactly the same as the production area. The raw material, product and designation are all closely linked to the socio-economic development that has taken place in this area. Developments in cereal farming and milk processing technology created conditions particularly suited to this type of production, which took hold in areas traditionally engaged in certain types of pig farming. Pig farming in central and northern Italy has evolved over time, and in the last century a modern production industry emerged in Emilia-Romagna and Lombardy, which then spread to neighbouring areas of northern and central Italy. In particular, the shift from native breeds to specialised breeds (also created through crosses with local breeds) has made the raw material (pig carcasses) more suitable for the requirements of the food processing industry in terms of ensuring the end product's specific qualities, including its organoleptic characteristics.

The reputation enjoyed by 'Salamini italiani alla cacciatora' is linked to its traditional production area. Based on word-of-mouth accounts, production can be traced back to the Lombard invasions of northern Italy, from where it spread to neighbouring areas of central Italy. The production area gradually came to comprise the group of regions in which the Italian heavy pig is typically found. The product's history is linked to the development of a specific rural culture throughout the entire macro-region known as 'Padania' (another name for the Po Valley). The raw material originating from this and some adjacent regions is processed according to a long-standing tradition that is specific to this product. Historical references to 'Salamini italiani alla cacciatora' are found in culinary traditions from Lombardy that are still kept alive today. The name recalls the days when hunters would put a portion of the salami in their satchels for a day out hunting ('alla cacciatora' means 'hunter-style'). More recently, the designation has been included in bilateral agreements that Italy has signed with France, Germany, Spain and Austria to protect indications of provenance, designations of origin and other geographical designations reserved for products originating on Italian soil.

Reference to publication of the product specification

https://www.politicheagricole.it/flex/cm/pages/ServeAttachment.php/L/IT/D/1%252F3%252F7%252FD.a984bf4df36313ff1bbc/P/BLOB%3AID%3D18907/E/pdf?mode=download