

## ANNEX II U.K.

**CONSOLIDATED SINGLE DOCUMENT** Council Regulation (EC) No 510/2006 of 20 March 2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs<sup>(1)</sup> **‘PROSCIUTTO DI PARMA’** EC No: IT-PDO-0317-01028-9.8.2012 PGI ( ) PDO (X)

1. **Name** U.K.

‘Prosciutto di Parma’

2. **Member State or third country** U.K.

Italy

3. **Description of the agricultural product or foodstuff** U.K.

3.1. *Type of product* U.K.

Class Meat products (cooked, salted, smoked, etc.)

1.2.

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

Aged raw ham; identified by a heat-affixed logo on the hide; with a rounded external shape; the distal part (the foot) and any external imperfections that may compromise the product image are removed, trimming to leave a maximum of 6 cm of meat standing proud—of the head of the femur; weight: normally 8-10 kg but never less than 7 kg; colour when cut: uniform pink to red, interspersed with pure white where fat is present; aroma and taste: delicate and sweet-tasting meat, not very salty with a typical fragrant aroma; characterised by conformity to precise analytical criteria measuring water content, salt and protein breakdown; after the logo is affixed, ‘Prosciutto di Parma’ may be marketed whole, boned, in pieces of variable weights and shapes or sliced and packaged appropriately.

3.3. *Raw materials (for processed products only)* U.K.

The raw material (fresh hind legs) used for the production of ‘Prosciutto di Parma’ is characterised by the following: the consistency of the fat is rated by calculating the iodine index and/or linoleic acid content taken in the internal and external fat layers of subcutaneous panniculus adiposus in the hind leg. Each sample must have a maximum iodine index of 70 and a maximum linoleic acid content of 15 %; the depth of the fat covering of the external part of the fresh, trimmed hind leg, measured vertically from the top of the femur (‘sottonoce’), must be approximately 20 mm for fresh hind legs used for the production of ‘Prosciutto di Parma’ weighing between 7 and 9 kg and approximately 30 mm for fresh hind legs used for the production of ‘Prosciutto di Parma’ weighing more than 9 kg. The depth of this fat layer must not be less than 15 mm and 20 mm, respectively, for the two categories of fresh hind legs, including the rind. At the ‘crown’, the layer of fat must be such that the rind cannot separate from the underlying layer of muscle fibre. Fresh trimmed hind legs should preferably weigh between 12 and 14 kg but must never weigh less than 10 kg.

3.4. *Feed (for products of animal origin only)* U.K.

Authorised feed, quantities and instructions for use are listed in two tables — the first contains authorised feed for animals with a live weight of up to 80 kg, the second with feed authorised during the fattening phase. Feed is to be administered preferably in liquid form (gruel or wet mash), traditionally with added whey.

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*Changes to legislation:* There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 1208/2013, Division CONSOLIDATED SINGLE DOCUMENT. (See end of Document for details)

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During the first phase, the level of dry matter in the grain must be at least 45 % of the total matter and, besides the feedstuffs prescribed for the second phase, the permitted feedstuffs are as follows: corn gluten feed, stoned carobs, fish meal, soybean meal, distiller's grains, buttermilk, fats with a melting point higher than 36 °C, protein lysates, silage corn.

During the second phase (fattening), the level of dry matter in the grain must be at least 55 % of the total matter and the permitted feedstuffs are as follows: corn, wet mash from grains and/or ears of corn, sorghum, barley, wheat, triticale, oats, minor cereals, bran and other wheat-processing by-products, dehydrated potatoes, pressed and ensiled beet pulp, linseed oil cakes, dried beet pulp, apple and pear pulp, grape and tomato skins as agents assisting intestinal passage, whey, buttermilk, lucerne meal, molasses, meal from soybean, sunflower seed, sesame, coconut, corn germs, peas and/or other legume seeds, beer yeast, torula yeast and other yeasts, fats with a melting point higher than 40 °C.

3.5. *Specific steps in production that must take place in the defined geographical area* U.K.

The production and ageing steps must take place in the production area specified in (4) in order to guarantee the quality, traceability and monitoring of the product.

3.6. *Specific rules concerning slicing, grating, packaging, etc.* U.K.

After the logo is affixed, 'Prosciutto di Parma' may be sold whole, boned, in pieces of variable weights and shapes or sliced, and packaged appropriately. In the case of the latter, the slicing and packaging processes must be carried out in the production area specified in point 4, first paragraph below and the distinctive PDO logo must be affixed to the package in such a way that it is indelible and cannot be removed, in accordance with the instructions set out in (3.7) below, so as to guarantee the quality characteristics typical of 'Prosciutto di Parma' and the full traceability of the product.

3.7. *Specific rules concerning labelling* U.K.

Although not part of the labelling, the first identifying feature of 'Prosciutto di Parma' that distinguishes it from other products on the market is the 'duke's crown' (heat-affixed mark reproducing the image of a five-point crown accompanied by the wording 'Parma'). This mark fulfils a double function: firstly, it distinguishes the product from other raw hams and guarantees its authenticity (identifying mark) and secondly, it guarantees that the product itself has undergone all the proper production steps and that it has been identified by the operators in question during each of those steps. The lawful use of the PDO is subject to the presence of the logo: without the 'duke's crown' the name in question may not be used to designate the product on labels, packaging or in sales documents, nor may it be used during commercial transactions (whole, sliced and prepackaged, or for retail sale in portions).

The following specifications are obligatory on the labelling of 'Prosciutto di Parma':

- for whole 'Prosciutto di Parma', on the bone:
  - 'Prosciutto di Parma' followed by 'denominazione di origine protetta' (protected designation of origin),
  - the production site,
- for packaged, whole, boned or cut 'Prosciutto di Parma':
  - 'Prosciutto di Parma' followed by 'denominazione di origine protetta' (protected designation of origin),
  - the packaging site,
  - the production date (if the seal is no longer visible),
- for sliced, pre-packaged 'Prosciutto di Parma':

- the packages have a common part at the left upper edge, showing the back label ‘duke’s crown’ and the words:
  - ‘Prosciutto di Parma denominazione di origine protetta ai sensi della legge 13 Febbraio 1990, n.26 et del REG. (CE) n. 1107/96’ (‘Prosciutto di Parma’ protected designation of origin in accordance with Law No 26 of 13 February 1990 and Regulation (EC) No 1107/96),
  - ‘confezionato sotto il controllo dell’Organismo autorizzato’ (packaged under the supervision of the authorised body),
- the packaging site,
- the production date (date indicating start of ageing as shown on the seal).

The use of adjectives such as ‘classic’, ‘authentic’, ‘extra’, ‘super’ or any other qualifying term or attribute added to the marketed product and other words not specifically provided for in the product specification is prohibited, except for the terms ‘disossato’ (boned) and ‘affettato’ (sliced).

#### 4. Concise definition of the geographical area **U.K.**

‘Prosciutto di Parma’ is produced in the defined area in the Province of Parma which includes the territory of the Province of Parma (in the Region of Emilia-Romagna, Italy) that lies no less than 5 km south of the Via Emilia at an altitude of no more than 900 metres, and bordered to the east by the Enza river and to the west by the Stirone river.

The raw materials originate from a larger geographical area than the production area, which covers the following administrative regions: Emilia-Romagna, Veneto, Lombardy, Piedmont, Molise, Umbria, Tuscany, Marche, Abruzzi, Lazio (Italy).

#### 5. Link with the geographical area **U.K.**

##### 5.1. Specificity of the geographical area **U.K.**

The specific characteristics of ‘Prosciutto di Parma’ and the guarantee of compliance with strict quality, hygiene and food safety standards are all closely linked to environmental conditions and to natural and human factors. Within the defined geographical macro region, only a few rare restricted areas with unique, inimitable conditions and specific human skills have developed as production areas for hams with a designation. The production area for ‘Prosciutto di Parma’, a small part of the Province of Parma, is one of those restricted areas. The micro area is characterised by its unique ecological, climatic and environmental conditions which are created by the effect of the sea air from Versilia which, having taken on the scent of the olive groves and pine belts of Val di Magra through which it passes, shed its moisture onto the passes of the Apennines and acquired the fragrance of the chestnut groves, dries the ‘Prosciutto di Parma’ and lends it its exclusive sweet aroma.

##### 5.2. Specificity of the product **U.K.**

‘Prosciutto di Parma’ is a raw ham that has been aged for a period of at least 12 months; the only ingredients permitted are pork and salt. The finished product has a rounded external shape and the distal part (the foot) has been removed, with a maximum of 6 cm of meat standing proud of the head of the femur. The aged product normally weighs 8-10 kg, but never less than 7 kg; the colour when cut is uniform pink to red, interspersed with pure white where fat is present; the meat has a delicate, sweet flavour, is not very salty and has a fragrant and characteristic aroma. In analyses, the product satisfies precise criteria relating to water content (between 59 % and 63,5 %), salt (between 4,2 % and 6,2 %) and protein breakdown (between 24 and 31 %).

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5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)* **U.K.**

The production criteria that allow the PDO ‘Prosciutto di Parma’ to be conferred are closely linked to environmental conditions and to natural and human factors. There is a close link between the raw material and ‘Prosciutto di Parma’ which, coupled with production trends and the socioeconomic development of the geographic area, have produced unique qualities. The characteristics of the raw material have been utterly specific to the defined macro region of central, northern Italy (as specified in the second paragraph of point (4) since Etruscan times.

The way in which the rearing of heavy pigs for late slaughter has developed shows the various stages of pig breeding: starting with local indigenous breeds and developing in line with environmental, social and economic conditions – and in particular alongside cereal crop and dairy farming (which are a core aspect of feeding practice), in order to culminate gradually and naturally in the entirely separate production of a product which enjoys protected designation status. Within the defined geographical macro region there is a restricted area which, due to its unique and inimitable environmental conditions and specific human skills, has developed into the production area for ‘Prosciutto di Parma’. This defined area represents only a small part of the Province of Parma. The location of this micro area gives it its characteristic and unique ecological, climatic and environmental conditions brought about by the sea air from Versilia which, having taken on the scent of the olive groves and pine belts of Val di Magra through which it passes, shed its moisture onto the passes of the Apennines and acquired the rich fragrance of chestnut groves, dries the ‘Prosciutto di Parma’ and lends it its exclusive sweet aroma.

Parma is situated at the heart of the ancient lands of Cisalpine Gaul whose inhabitants reared large herds of pigs and were particularly skilled in the production of salted hams.

There are various written sources referring to the ham and its method of preparation, notably in the 1913 Chamber of Commerce lists, which mention the current production region. What at first was a purely artisanal method of production has now evolved into an industrial process but one which nevertheless preserves the traditional characteristics of the product.

The origin of the product is documented from a historical perspective, also with regard to the area of origin of the raw material as this method of production is the result of the evolution of the typical rural culture which is common to the entire macro region mentioned above and which is concentrated in a particular part of the Province of Parma because of the inimitable microclimate and environmental conditions found there.

**Reference to publication of the specification [Article 5(7) of Regulation (EC) No 510/2006]**

The present administration launched the national objection procedure referred to in Article 5(5) of Regulation (EC) No 510/2006 by publishing the amendment application for the protected designation of origin ‘Prosciutto di Parma’ in Official Gazette of the Italian Republic No 154 of 4 July 2012.

The consolidated text of the product specification may be consulted on the following website:

<http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335>

or alternatively:

by going directly to the home page of the Ministry of Agricultural, Food and Forestry Policy ([www.politicheagricole.it](http://www.politicheagricole.it)) and clicking on ‘Qualità e sicurezza’ [Quality and safety] (at the top right of the screen), and then on ‘Disciplinari di Produzione all’esame dell’UE’.

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- (1) [OJ L 93, 31.3.2006, p. 12](#). Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs ([OJ L 343, 14.12.2012, p. 1](#)).

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