Commission Implementing Regulation (EU) No 1135/2013 of 7 November 2013 approving minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications (Prosciutto Toscano (PDO))

COMMISSION IMPLEMENTING REGULATION (EU) No 1135/2013

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THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to 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[(1)], and in particular the second subparagraph of Article 53(2) thereof,

Whereas:

(1) Pursuant to the first subparagraph of Article 53(1) of Regulation (EU) No 1151/2012, the Commission has examined Italy's application for the approval of amendments to the specification for the protected designation of origin 'Prosciutto Toscano' registered under Commission Regulation (EC) No 1263/96[(2)], as amended by Regulation (EU) No 777/2010[(3)].

(2) The purpose of the application is to amend the specification by making clear that the use of additives or preservatives in the production of 'Prosciutto Toscano' is no longer authorised.

(3) The Commission has examined the amendments in question and decided that they are justified. Since the amendments are minor within the meaning of the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012, the Commission may approve them without following the procedure set out in Articles 50 to 52 of that Regulation,

HAS ADOPTED THIS REGULATION:

Article 1

The specification for the protected designation of origin 'Prosciutto Toscano' is hereby amended in accordance with Annex I to this Regulation.

Article 2

Annex II to this Regulation contains the consolidated Single Document setting out the main points of the specification.

***Changes to legislation:** There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 1135/2013. (See end of Document for details)*

Article 3

This Regulation shall enter into force on the twentieth day following that of its publication in the *Official Journal of the European Union*.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels, 7 November 2013.

For the Commission, On behalf of the President,

Dacian CIOLOȘ

Member of the Commission

***Changes to legislation:** There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 1135/2013. (See end of Document for details)*

ANNEX I

In the specification for the protected designation of origin ‘Prosciutto Toscano’ the following amendments are approved:

The use of additives or preservatives in the production of ‘Prosciutto Toscano’ is no longer authorised. The processing of ‘Prosciutto Toscano’ in accordance with the typical method guarantees the absence of that type of substance. In particular, the ban on using nitrites and nitrates strengthens the link with the historical method of producing ‘Prosciutto Toscano’ and rules out the presence of additives and preservatives (E251 - E252) in the end product.

ANNEX II

*Consolidated single document*Council Regulation (EC) No 510/2006 of 20 March 2006 on protected geographical indications and protected designations of origin for agricultural products and foodstuffs[(4)]**‘PROSCIUTTO TOSCANO’**EC No: IT-PDO-0317-01009-2.7.2012**PGI ( ) PDO (X)**

1. **Name**

‘Prosciutto Toscano’

2. **Member State or third country**

Italy

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

3.1. *Type of product*

Class 1.2.Meat products (cooked, salted, smoked, etc.)

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

When released for consumption, ‘Prosciutto Toscano’ has the following physical, organoleptic, chemical and physico-chemical characteristics: the top is rounded owing to the presence of a ridge of meat which extrudes no more than 8 cm beyond the end of the femur; the weight is about 8-9 kg but never less than 7,5 kg; when sliced open, the product reveals pale red to bright red meat with little fat infiltration in the muscle tissue; pure white subcutaneous fat with slight pink streaks, compact, with no lines separating the layers and firmly attached to the surface of the muscle. ‘Prosciutto Toscano’ may be released for consumption within a maximum period of 30 months after the start of processing the fresh legs. ‘Prosciutto Toscano’ may also be marketed boned, in portions, i.e. cut up into pieces of varying shape and weight, or in slices.

‘Prosciutto Toscano’ has a delicate taste, typically savoury, with a characteristic fragrant aroma as a result of the traditional methods of processing and ageing.

The physico-chemical characteristics are as follows:

Salt (expressed as NaCl)	%	max. 8,3
Muscle moisture content	%	max. 61,0
Protein breakdown index	%	max. 30,0

Changes to legislation: *There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 1135/2013. (See end of Document for details)*

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

The fresh legs used to produce 'Prosciutto Toscano' come from pigs born, reared and slaughtered within the area defined under point 4 of this document. The pigs must weigh at least 160 kg, plus or minus 10 %, and be at least nine months old. 'Prosciutto Toscano' is produced from the fresh legs of heavy pure-bred pigs or those derived from the basic traditional breeds Large White or Landrace. A fresh trimmed leg must not weigh less than 11,8 kg.

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

The types of feed used come mainly from the defined area corresponding to that for rearing the pigs as specified under point 4 of this Single Document, given that they are subject to management based on a sector-specific integrated system.

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

The specific stages in the production of 'Prosciutto Toscano' - salting, drying, coating with fat and ageing — must take place in the traditional production area, which includes the entire territory of the Tuscany region.

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

All the product types — boned, cut up into pieces or sliced — and marked beforehand, must be marketed after packaging in suitable and correctly sealed food containers or packs. Slicing and packaging of 'Prosciutto Toscano' must be carried out at the end of the ageing process and in the production area referred to under point 4, in order to ensure that the different ageing periods for the sliced product are complied with and that the characteristics relating to the moisture content and appearance of the muscular and fatty parts of the slice, as described in point 3.2, are preserved. Allowing the legs which are to be sliced or cut up into boned pieces to be kept for unspecified periods in environments which differ from those specified could result in the development of characteristics inconsistent with those for which 'Prosciutto Toscano' is known, such as the formation of abnormal mould, abnormal protein degradation with a resulting change in the protein breakdown index, or even rancidity of the fat, which may give rise to aromas and flavours which differ from those traditionally appreciated by consumers. In addition, exposure of the pieces and slices of meat to the air before packaging may result in high oxidation of the edible surfaces, turning the meat brown and drying out the surface of the exposed muscle tissue, or in limp meat in the case of excess moisture.

3.7. *Specific rules concerning labelling*

The protected designation of origin 'Prosciutto Toscano' must be included on the label in clear and indelible characters, distinctly separate from any other writing. It must be followed immediately by the words 'Denominazione di origine protetta' or the abbreviation 'DOP'. Nothing which is not expressly permitted may be added. It is nevertheless permitted to add information referring to names, trade names or private marks, except where these are laudatory in character or likely to mislead the buyer. Similarly, the name of the farm where the pigs were reared which supplied the products may be shown on the leg, provided that the raw material comes entirely from the livestock in question.

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

Farms rearing pigs intended for the production of 'Prosciutto Toscano' must be located on the territory of the following regions: Lombardy, Emilia-Romagna, Marche, Umbria, Lazio and Tuscany. 'Prosciutto Toscano' is processed, sliced and packed in the traditional production area, which includes the entire territory of the Tuscany region.