Commission Implementing Regulation (EU) No 186/2013 of 5 March 2013 entering a name in the register of protected designations of origin and protected geographical indications (Salame Felino (PGI))

COMMISSION IMPLEMENTING REGULATION (EU) No 186/2013

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entering a name in the register of protected designations of origin and protected geographical indications (Salame Felino (PGI))

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 Article 52(3)(b) thereof,

Whereas:

(1) In accordance with Article 6(2) of 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[(2)], Italy's application to register the name 'Salame Felino' was published in the *Official Journal of the European Union*[(3)].

(2) Pursuant to Article 7 of Regulation (EC) No 510/2006, statements of objection substantiated under Article 7(3)(a), (c) and (d) of that Regulation were notified to the Commission by Belgium, Germany and the Netherlands. In its letter of 27 September 2011 the Commission invited the interested parties to engage in appropriate consultations.

(3) At the end of the appropriate consultation period Belgium and the Netherlands reached an agreement with Italy. Under that agreement the qualitative description of the raw materials was amended to include a reference to the classification set out in the carcass definition table contained in Annex V to Council Regulation (EC) No 1234/2007[(4)], the geographical limitation of slicing and packaging operations was removed and a number of minor textual amendments made.

(4) No agreement was, however, reached between Germany and Italy during the appropriate consultation period.

(5) Given that no agreement was reached between all the parties within a timeframe of six months, the Commission must adopt a decision.

(6) Germany's objection related to non-compliance with Article 5(2) of Commission Regulation (EC) No 1898/2006[(5)] concerning the origin of the raw materials. It should be noted that the registration application places no geographical restriction on such origins, as confirmed by the amendment proposed by Italy based on the agreement reached with Belgium and the Netherlands.

Changes to legislation: *There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 186/2013. (See end of Document for details)*

(7) The objector also maintained that the requirement that 'a specific quality, reputation or other characteristics [be] attributable to that geographical origin' is not met. As Italy based its application for registration as a geographical indication on the reputation acquired by 'Salame Felino', the file followed this line of argument. The objector, it should be noted, neither disputes nor presents any argument casting doubt on that reputation. The conditions laid down in Article 2 of Regulation (EC) No 510/2006 have therefore been fulfilled.

(8) As no evidence has been adduced in support of Germany's third ground for objection, namely that the name proposed for registration is a generic name, the generic nature has by no means been established.

(9) In its statement of objection and further to the appropriate consultations, Belgium cited Article 7(3)(c) of Regulation (EC) No 510/2006, under which statements of objection are admissible if they 'show that the registration of the name proposed would jeopardise […] the existence of products which have been legally on the market for at least five years preceding the date of the publication provided for in Article 6(2)'. A transitional period of up to five years may in this case be permitted where a statement of objection has been declared admissible on these grounds. Belgium's statement of objection refers to the undertakings Reulen bvba and Salaisons Salamone SA and demonstrates that they produce and market a Felino-type salami.

(10) In the light of the above, the name should therefore be registered, the amended single document published and a five-year transitional period introduced in favour of the above undertakings.

(11) The measures provided for in this Regulation are in accordance with the opinion of the Standing Committee on Protected Geographical Indications and Protected Designations of Origin,

HAS ADOPTED THIS REGULATION:

Article 1

The name contained in Annex I to this Regulation shall be entered in the register.

Article 2

A transitional period of five years shall be established in favour of the undertakings Reulen bvba and Salaisons Salamone SA referred to in Belgium's statement of objection.

Article 3

The amended single document is contained in Annex II to this Regulation.

Article 4

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, 5 March 2013.

For the Commission

The President

José Manuel BARROSO

Changes to legislation: *There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 186/2013. (See end of Document for details)*

ANNEX I

Agricultural products listed in Annex I to the Treaty, intended for human consumption:

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

Salame Felino (PGI)

ANNEX II

SINGLE DOCUMENT COUNCIL REGULATION (EC) No 510/2006[6] **'SALAME FELINO'** EC No: IT-PGI-0005-0597-11.04.2007 **PGI (X) PDO ( )**

1. **Name**

'Salame Felino'

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, 'Salame Felino' PGI must be cylindrical, with one end fatter than the other. Its outer surface must be of a whitish/greyish colour and slightly powdery owing to the surface development of a small quantity of indigenous mould.

'Salame Felino' PGI must have the following characteristics:

— weight: between 200 g and 4,5 kg;
— size: irregular cylindrical shape, between 15 cm and 130 cm long;
— organoleptic characteristics: when cut, the slices must be firm but not springy; they must be homogeneous and lean, ruby red in colour, free of blemishes, and have a mild and delicate flavour;
— chemical and chemico-physical characteristics:

total protein	min. 23 %
collagen/protein ratio	max. 0,10
water/protein ratio	max. 2,00
fat/protein ratio	max. 1,50
pH	> 5,3
total lactobacilli	> 100 000

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

'Salame Felino' PGI is produced from pig meat in the manner described below:

— the animals used must be purebred pigs of the basic traditional Large White and Landrace breeds or animals derived from those breeds, as well as improved types as listed in the Italian Herd Book;

— also allowed are animals derived from the Duroc breed, as well as improved types as listed in the Italian Herd Book;

— animals of other breeds, crossbred or hybrid, are also allowed, provided that their carcasses come under classes U, R or O, as defined in the pig carcass classification table in Annex V to Regulation (EC) No 1234/2007, as amended;

— in line with tradition, animals carrying unfavourable traits, and in particular susceptibility to stress (PSS), are in any case not permitted; nowadays, such traits can be objectively detected in animals post mortem and in cured products;

— purebred Belgian Landrace, Hampshire, Pietrain, Duroc and Spotted Poland animals are in any case not permitted;

— the genetic types used must allow the achievement of high weights and good yields and, in any case, an average live weight per animal of 160 kg +/– 10 %;

— the minimum age at slaughter is nine months;

— boars and sows must not be used;

— the pigs must be slaughtered in an optimum state of health and completely bled;

— the cuts of meat used to produce 'Salame Felino' PGI must be pieces of choice muscle or fat tissue such as the forward part of the belly (*testa di pancetta*) and/or minced meat from under the shoulder (*trito di banco* (*sottospalla*)). The meat used must not have undergone any freezing.

The muscle and fat tissue must be carefully cleaned, with the soft adipose tissue and larger pieces of connective matter being removed.

The meat (muscle and fat tissue) used for 'Salame Felino' PGI must be put into a cold store at a temperature of not less than – 1 °C and arranged in such a way as to allow the muscle tissue to dry out well.

The mix must be minced using a meat grinder (fitted with perforated plates with 6-8 mm holes).

The meat must then be mixed with salt (2-2,8 %), whole pepper and/or pepper pieces (0,03-0,06 %) and ground garlic.

Use may also be made of:

— dry white wine, up to a maximum of 400 cl per 100 kg of meat, so as to accentuate the aroma and flavour;

— sugar and/or dextrose and/or fructose: 0-0,3 %;

— fermentation starter cultures: such starter cultures must be used in line with best practice, taking into consideration the specific characteristics of the starter cultures for 'Salame Felino'. Their function is to develop the product's aroma and flavour through their lipolytic and proteolytic effect, stabilising the colour and limiting acidification;

— sodium and/or potassium nitrate (maximum 300 mg/kg), sodium and/or potassium nitrite (maximum 150 mg/kg), ascorbic acid and its sodium salt (maximum 1 g/kg).

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

Marketed feed must comply with trade standards. The feed should preferably be in liquid form (swill or mash), and is traditionally mixed with whey. For the feed permitted for animals up to 80 kg live weight, the dry matter content from grain must not be less than 45 % of the total.