Commission Regulation (EU) No 588/2010 of 5 July 2010 approving minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications (Soprèssa Vicentina (PDO))

COMMISSION REGULATION (EU) No 588/2010

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approving minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications (Soprèssa Vicentina (PDO))

THE EUROPEAN COMMISSION,

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

Having regard to 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[(1)], and in particular the second sentence of Article 9(2) thereof,

Whereas:

(1) By virtue of the first subparagraph of Article 9(1) and in accordance with Article 17(2) of Regulation (EC) No 510/2006, the Commission has examined Italy's application for approval of an amendment to the specification for the protected designation of origin 'Soprèssa Vicentina', registered by Commission Regulation (EC) No 2400/96[(2)], as amended by Regulation (EC) No 492/2003[(3)].

(2) The proposed amendment to the specification concerns the marking of the pigs used as the raw material.

(3) The Commission has examined the amendment in question and decided that it is justified. Since the amendment is a minor one within the meaning of Article 9 of Regulation (EC) No 510/2006, the Commission can approve it without recourse to the procedure laid down in Articles 5, 6 and 7 of the said Regulation,

HAS ADOPTED THIS REGULATION:

Article 1

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

Article 2

The updated Single Document is set out in Annex II to this Regulation.

Article 3

This Regulation shall enter into force on the 20th day following its publication in the *Official Journal of the European Union*.

Changes to legislation: *There are currently no known outstanding effects for the Commission Regulation (EU) No 588/2010. (See end of Document for details)*

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

Done at Brussels, 5 July 2010.

For the Commission

The President

José Manuel BARROSO

***Changes to legislation:** There are currently no known outstanding effects for the Commission Regulation (EU) No 588/2010. (See end of Document for details)*

ANNEX I

In the specification for the protected designation of origin 'Soprèssa Vicentina' the following amendment is approved:

in Article 2, 'Description of the product', point 2.1.3, 'Age at slaughter', 'or on the ear' is added:

> The minimum slaughter age is nine months and may be verified on the basis of the data shown on the mark tattooed on their leg in the first 30 days following birth.

is replaced by:

> The minimum slaughter age is nine months and may be verified on the basis of the data shown on the mark tattooed on their leg or ear in the first 30 days following birth.

ANNEX II

SINGLE DOCUMENT Council Regulation (EC) No 510/2006 on protected geographical indications and protected designations of origin**'SOPRÈSSA VICENTINA'**EC No: IT-PDO-0105-0145-10.8.2009**PGI ( ) PDO (X)**

1. **Name**

'Soprèssa Vicentina'

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

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

Description: 'Soprèssa Vicentina' is an uncooked sausagemeat product contained in casings and matured, average or large in size, obtained by processing all the prime cuts of pigmeat.

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

The raw material used to produce 'Soprèssa Vicentina' is pigmeat which must come from animals born and reared on farms located in Vicenza province.

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

Meat meal may not be fed to the pigs from birth until the end of the growing-finishing phase, and feed prepared from animal material other than milk may not be given to the pigs during fattening.

Feed should preferably be in liquid form or consist of a mash to which water and, where possible, whey are added. To obtain good-quality fat cover, maximum linoleic acid content should be equivalent to 2 % of dry matter in the diet. Whey and buttermilk must not total more than 15 litres/head/day.

'Buttermilk' means the by-product of butter production and 'whey' the by-product of curds.

Changes to legislation: *There are currently no known outstanding effects for the Commission Regulation (EU) No 588/2010. (See end of Document for details)*

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

Rearing of the pigs: the raw material used to produce 'Soprèssa Vicentina' is pigmeat which must come from animals born and reared on farms located in Vicenza province.

The genetic characteristics of the animals that may be used must be those of pure breeds, or crossbreeds obtained without genetic manipulation, of traditional breeds such as Large White, Landrace and Duroc listed in the Italian national herd-book or non-Italian herd-books recognised by the Italian national herd-book and with aims that comply with the latter for the production of heavy pigs.

The pigs must be capable of achieving a considerable weight at the time of slaughter (130 kg deadweight).

The minimum age at slaughter is nine months. This may be verified on the basis of the data shown on the mark tattooed on their leg (or ear) in the first 30 days following birth. The housing and facilities on pig farms must be properly insulated and aired to ensure the correct temperature, optimal renewal of the air and the removal of harmful gases. Floor surfaces must be made of water-repellent, thermal and non-slip materials.

Given the type of feeding practised, all housing and facilities must satisfy anti-corrosion requirements.

Free range or semi-free range pigs may also be used.

Slaughter: the pigs must be slaughtered at establishments that hold the hygiene and health permits provided for by Italian and EU law and are located within the recognised PDO area.

Slaughtered pigs must weigh 130 kg deadweight or more.

Meat from pigs affected by evident myopathies (PSE, DFD, after-effects of previous manifest inflammatory and traumatic conditions) established by a veterinarian at the slaughterhouse may not be used for processing.

Processing of the meat: the meat must be processed and the product matured in establishments located within the defined area. Processing establishments must hold the health and hygiene permits provided for by Italian and EU law.

Recipe and ingredients: the production of 'Soprèssa Vicentina' uses all the most valuable parts of the selected half-carcase, such as the leg, neck, shoulder, belly, neck fat and loin.

The added ingredients, permitted in the following maximum quantities, are:

— salt: 2 700 g/100 kg of mix,
— ¼ cracked pepper: 300 g/100 kg of mix,
— mixture of finely ground herbs and spices (cinnamon, cloves and rosemary): 50 g/100 kg of mix,
— garlic: 100 g/100 kg of mix,
— sugars: 150 g/100 kg of mix,
— potassium nitrate within permitted limits,

Production method: the production method is as follows:

The pig half-carcases are cut and the cuts are chilled at a temperature of between 0 °C and + 3 °C for 24 hours or more. They are then boned and trimmed and the nerves are removed.