Commission Regulation (EC) No 1362/2007 of 22 November 2007 entering a designation in the register of protected designations of origin and protected geographical indications (Salame Cremona (PGI))

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THE COMMISSION OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Community,

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 third and fourth subparagraphs of Article 7(5) thereof,

Whereas:

(1) Under Article 6(2) and pursuant to Article 17(2) of Regulation (EC) No 510/2006, Italy's application to register the name 'Salame Cremona' was published in the *Official Journal of the European Union*[(2)].

(2) Germany and the Netherlands submitted an objection to the registration under Article 7(1) of Regulation (EC) No 510/2006. Germany and the Netherlands indicated in their statements of objection that the conditions laid down in Article 2 of Regulation (EC) No 510/2006 had not been met. In particular, in Germany's view, the link between the product and the region had not been shown. In the view of the Netherlands, the link between the geographical area (of production) in question and the name 'Salame Cremona' had not been shown sufficiently, on the one hand, and on the other hand, in the absence of any additional requirement, limiting the origin of the basic pork ingredients to the north and centre of Italy (or even to the geographical area identified in point 4.3) must be deemed simply a barrier to trade; finally, it is not established in point 4.5 how requiring that Salame Cremona be produced, packaged and sliced only in the area of production is helpful as regards controls and traceability, or in preserving the qualitative characteristics of the product.

(3) By letters dated 2 March 2006, the Commission asked the Member States concerned to seek agreement among themselves in accordance with their internal procedures.

(4) Given that no agreement was reached between Italy, Germany and the Netherlands within the designated time frame, the Commission must adopt a decision in accordance with the procedure outlined in Article 15(2) of Regulation (EC) No 510/2006.

(5) Following consultation between Italy, Germany and the Netherlands, details have been added to the product specification of the designation in question. In response to the comment from Germany and the Netherlands that the link between the product and the region had not been shown, it has been clearly stated that the link is based on

reputation. In response to the second comment from the Netherlands, the restriction regarding the regions from which the basic ingredient may come has been dropped and more details have been included as to specific conditions for the breeding and feeding of the pigs, and the influence of these factors on the characteristics of the final product. Finally, the Italian authorities have argued that it is necessary for control reasons that the product be sliced and packaged in the area. The Italian authorities have also argued that, were the product to be transported in temperature-controlled conditions and sliced 'at a remove in terms of time and space', the organoleptic characteristics of the sausage would be affected. The Dutch authorities have said that they accept these explanations on condition that they be included in the application, which they now have been.

(6) In the Commission's opinion, the amended version of the product specification is fully in compliance with Regulation (EC) No 510/2006.

(7) In light of the above, the designation should be entered into the 'Register of protected designations of origin and protected geographical indications'.

(8) 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 designation contained in Annex I to this Regulation shall be entered in the register.

Article 2

A summary of the main points of the specification is given in Annex II to this Regulation.

Article 3

This Regulation shall enter into force on the 20th 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, 22 November 2007.

For the Commission

Mariann FISCHER BOEL

Member of the Commission

***Changes to legislation:** There are currently no known outstanding effects for the Commission Regulation (EC) No 1362/2007. (See end of Document for details)*

ANNEX I

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

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

ITALY

Salame Cremona (PGI)

ANNEX II

TEXT OF SUMMARY

COUNCIL REGULATION (EC) No 510/2006 on protected geographical indications and protected designations of origin for agricultural products and foodstuffs

‘SALAME CREMONA’ EC No IT/005/0265/27.12.2002PDO (…) PGI (X)

This summary sets out the main points of the product specification for information purposes.

1. Responsible department in the Member State:

Name	:	Ministero delle politiche agricole alimentari e forestali
Address	:	Via XX Settembre, 20 — I-00187 ROMA
Tel.	:	(39) 064 81 99 68/06 46 65 51 04
Fax	:	(39) 06 42 01 31 26
E-mail	:	qpa3@politicheagricole.it

2. Group:

Name	:	Consorzio Salame Cremona
Address	:	Piazza Cadorna, 6 — I-26100 CREMONA
Tel.	:	(39) 03 72 41 71
Fax	:	(39) 03 72 41 73 40
E-mail	:	info@salamecremona.it
Composition	:	producers/processors (X) other categories (…)

3. Type of product:

Class 1.2: Meat products

4. Specification:

(Summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1. Name:

‘Salame Cremona’

4.2. Description:

‘Salame Cremona’ is an uncooked cured and matured sausage product, with the following characteristics when released for consumption:

Physico-morphological characteristics:

— weight of not less than 500 g after maturing

— diameter of not less than 65 mm when prepared

Changes to legislation: *There are currently no known outstanding effects for the Commission Regulation (EC) No 1362/2007. (See end of Document for details)*

— length of not less than 150 mm when prepared

Chemical and physico-chemical characteristics:

— total protein: min. 20,0 %

— collagen/protein ratio: max. 0,10

— water/protein ratio: max. 2,00

— fat/protein ratio: max. 2,00

— pH: 5,20 or higher

Microbiological characteristics:

— mesophilic total colony units: $> 1 \times 10^7$ per gram, with a prevalence of lactic acid bacteria and *coccus*.

Organoleptic characteristics:

— appearance: cylindrical, with irregular features

— consistency: the product should be compact and tender

— appearance on slicing: slices are compact and homogenous, with typical binding of fragments of muscle and fat, the edges of which are not clearly visible (so called '*smelmato*' appearance). There is no visible gristle.

— colour: deep red

— odour: typical spicy fragrance.

4.3. Geographical area:

The area where Salame Cremona is manufactured comprises the following regions: Lombardy, Emilia Romagna, Piedmont and Veneto.

4.4. Proof of origin:

As regards controls on the origin certification of PGI production, proof that the Salame Cremona originates from the restricted geographical area is certified by the inspection body referred to in point 7 on the basis of the various formalities which the producers fulfil throughout the production cycle. The main features of these formalities, which ensure traceability of the product at each stage in the process and are followed by the producers, are as follows:

— inclusion on an *ad hoc* list kept by the inspection body referred to in point 7 below;

— declaration to the inspection body of the quantities of Salame Cremona produced annually;

— keeping of appropriate Salame Cremona production registers.

4.5. Method of production:

The production process may be summed up as follows: the basic ingredients for PGI production must come from pigs treated according to a series of provisions governing feed composition and feeding practice. Among the pigs that may be used are the traditional Large White Italiana and Landrace Italiana breeds, as improved by the Italian herdbook (Libro Genealogico Italiano), or the progeny of boars of such breeds; the progeny of boars of the Duroc Italiana breed, as improved by the Italian herdbook; the progeny of boars of other breeds or cross-bred boars provided they come from selection or crossing schemes whose purposes are compatible with those of the Italian herd book for the production of heavy pigs.

The pigs are sent for slaughter between the end of their ninth month and their fifteenth month. The average weight of each pig sent for slaughter must lie between 144 kg and 176 kg.

The pork used in the sausage consists of muscle tissue from carcases and pieces of striated muscle and fat.