Commission Regulation (EC) No 1856/2004 of 26 October 2004 supplementing the Annex to Regulation (EC) No 2400/96 as regards the entry of a name in the Register of protected designations of origin and protected geographical indications (Lardo di Colonnata)

COMMISSION REGULATION (EC) No 1856/2004

of 26 October 2004

supplementing the Annex to Regulation (EC) No 2400/96 as regards the entry of a name in the Register of protected designations of origin and protected geographical indications (Lardo di Colonnata)

THE COMMISSION OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Community,

Having regard to Council Regulation (EEC) No 2081/92 of 14 July 1992 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs[(1)], and in particular Article 7(5)(a) and the first indent of Article 6(4) thereof,

Whereas:

(1) In accordance with Article 5 of Regulation (EEC) No 2081/92, Italy forwarded to the Commission an application for the registration of the name ‘Lardo di Colonnata’ as a geographical indication.

(2) In accordance with Article 6(1) of Regulation (EEC) No 2081/92, the application has been found to meet all the requirements laid down therein and in particular to contain all the information required in accordance with Article 4 thereof.

(3) Spain sent the Commission a statement of objection in accordance with Article 7 of Regulation (EEC) No 2081/92 following the publication in the *Official Journal of the European Union*[(2)] of the main elements relating to the application for registration.

(4) The objection related to non-compliance with the conditions referred to in Article 2 of Regulation (EEC) No 2081/92 and was admissible in accordance with Article 7(4) of that Regulation. Pursuant to a complaint from an exporter of fresh meat, Spain contested the method used to define the geographical area of production of the raw material used to produce ‘Lardo di Colonnata’ and the geographical area of processing.

(5) By letter of 29 January 2004, the Commission asked the Member States concerned to seek agreement among themselves in accordance with their internal procedures. Italy explained the method used to define the geographical areas of production of the raw material and of processing in more detail, and Spain subsequently agreed to the registration.

(6) Further information has been added to the summary of the product specifications for the indication in question, in particular to paragraph 4(3) on the geographical area.

(7) The name 'Lardo di Colonnata' should therefore be entered in the Register of protected designations of origin and protected geographical indications and hence be protected throughout the Community as a geographical indication.

(8) The Annex to Commission Regulation (EC) No 2400/96[3], should therefore be supplemented accordingly,

HAS ADOPTED THIS REGULATION:

Article 1

The name in Annex I to this Regulation is hereby added to the Annex to Regulation (EC) No 2400/96.

The name referred to in the first paragraph is hereby entered in the Register of protected designations of origin and protected geographical indications provided for in Article 6(4) of Regulation (EEC) No 2081/92 as a protected geographical indication (PGI).

Article 2

An updated 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, 26 October 2004.

For the Commission

Franz FISCHLER

Member of the Commission

***Changes to legislation:** There are currently no known outstanding effects for the Commission Regulation (EC) No 1856/2004. (See end of Document for details)*

ANNEX I

PRODUCTS LISTED IN ANNEX I TO THE TREATY
INTENDED FOR HUMAN CONSUMPTION

Meat-based products (heated, salted, smoked, etc.)
ITALY

Lardo di Colonnata (PGI)

ANNEX II

SUMMARYCOUNCIL REGULATION (EEC) No 2081/92‘LARDO DI COLONNATA’EC No: IT/00269/15.01.2003PDO ( ) PGI (X)

This summary has been drawn up for information purposes only. For full details, in particular the producers of products covered by the PDO or PGI concerned, please consult the complete version of the product specification obtainable at national level or from the European Commission[4].

1. **Responsible department in the Member State**	*Name*	:	Ministero delle Politiche Agricole e Forestali
	Address	:	Via XX Settembre n. 20 — I-00187 Roma Tel. (39-6) 481 99 68 Fax (39-6) 420 131 26
	E-mail	:	qualita@politicheagricole.it
2. **Group**	2.1. *Name*	:	Associazione Tutela Lardo di Colonnata
	2.2. *Address*	:	Piazza Palestro, 3, I–54030 Colonnata-Carrara (MS)
	2.3. *Composition*	:	producer/processor (x) other ( )
3. **Type of product**		:	Class 1.2 — Meat preparations listed in Annex II — pork fat.
4. **Specification**		:	(summary of requirements under Article 4(2))
	4.1. *Name*	:	‘Lardo di Colonnata’
	4.2. *Description*	:	Product obtained from pigmeat cuts from animals farmed in the Regions of Tuscany, Emilia-Romagna, Veneto, Friuli-Venezia Giulia, Lombardy, Piedmont, Umbria, Marche, Lazio and Molise. The pieces used come from the fat layer covering the back of the occipital region to the rump and round to the belly. The principal characteristics of ‘Lardo di Colonnata’ are as follows: — Shape: variable, usually rectangular, thickness not less than 3 cm. — External appearance: the rind remains on the lower part while the upper part is covered with curing salt, darkened by aromatic herbs and spices; a band of lean meat can sometimes be seen. On the whole, the product appears humid, with a homogeneous, soft consistency and is white, slightly pinkish or brownish in colour.

Changes to legislation: *There are currently no known outstanding effects for the Commission Regulation (EC) No 1856/2004. (See end of Document for details)*

— Smell: fragrant and full of aroma.

— Flavour: fresh, delicate taste, almost sweet, slightly savoury when from the rump of the animal, enriched with the aromatic herbs and spices used in processing.

4.3. *Geographical area* : The geographical area of production of the raw material covers the Regions of Tuscany, Emilia-Romagna, Veneto, Friuli-Venezia Giulia, Lombardy, Piedmont, Umbria, Marche, Lazio and Molise, which are traditionally given over to the production of heavy pigs. Over time, these regions have consolidated farming and feeding techniques suited to the production of raw material with the characteristics required for the subsequent processing. Slaughterhouses and cutting plants are also located in those regions.

The geographical area of production of 'Lardo di Colonnata' is the Colonnata area, which is part of the municipality of Carrara in the province of Massa Carrara.

4.4. *Proof of origin* : According to certain sources, Colonnata takes its name from a colony of Roman slaves working in the local marble quarries. The presence of such a colony is attested to by a range of historical and archaeological evidence. The methods used to conserve pigmeat may well go back to Roman times, it being well established that the Romans were very aware of the important role of pig fat in the diet, particularly of that of people doing heavy work. The Justinian Code stipulated that legionaries were to receive a ration of pork fat every three days. The high quality materials available locally could not but encourage their use not just for architectural and artistic purposes but also for manufacturing a wide range of everyday articles such as mortars for crushing salt and the famous marble basins, known locally as 'conche', used for conserving pork fat. These articles show the historical links that have always existed between this unique product and the material culture of the area that gave birth to it, a culture that has probably not suffered any significant break since ancient times. The sources show that the processing of pigmeat expanded considerably in Lombard times. It is also interesting to note that it was usual for master masons to receive ten pounds of pork fat before they began the work assigned to them. Similar evidence is available for the whole of the medieval period, which saw significant developments in the techniques of pigmeat processing and conservation.

We cannot say exactly when this had a direct effect on the method of processing and conserving pig fat

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in Colonnata. According to some authors, it was ‘the raising of pigs and a renowned mastery of the art of processing pigmeat (which, as is known, was introduced into the area by the Lombards)’ that enabled the village of Colonnata to survive during the Middle Ages, when marble quarrying slumped.

While it is difficult to establish with certainty whether it was the Celts, the Romans or the Lombards who introduced the local tradition of conserving pig fat in marble basins or whether it originated during the times of the city-states, there can be no doubt that it is old and established.

This is proven among other things by the discovery in the area of marble basins used for curing pig fat dating from the 17th, 18th and 19th centuries. The basins are of varying sizes hollowed out of a single block of solid marble from the area of Canaloni di Colonnata. It is also significant that on the frontages of some buildings can be seen 19th century low-reliefs showing Saint Anthony, a hermit who lived in the third and fourth centuries, who gained the reputation from the end of the 11th century of curing the ‘holy fire’ or ‘Saint Anthony's fire’, the popular name for shingles. Applying pig fat to the skin was for centuries considered to be the only effective remedy for the disease. Saint Anthony is therefore often represented accompanied by a pig. It is also interesting to note that the parish church is dedicated to Saint Bartholomew, the patron saint of butchers and that for many years a pig-fat festival has been held on Saint Bartholomew’s Day, attracting a large number of Italian and foreign visitors.

The production, consumption and, by extension, culture of pig fat in Colonnata have always been connected with the work and lives of the marble quarry workers.

In a valuable testimony recently published in a newspaper, Aldo Mannolini, who at the end the 1940s managed a number of sites in the marble beds of the Carrarese for the Montecatini Company, declares that ‘we could almost be sure of where workmen lived by looking at what they ate’, as only those from Colonnata used to eat pig fat with their bread. ‘They were proud of the product and the production method, which involved conserving the pig fat in basins made out of Canaloni marble in cellars’.

A study of the ‘social hygiene’ of workers in the Carrara marble quarries published at the end of the nineteenth century contains revealing information on