

— Article 10: 'Entry of new farms into the production chain'

The third paragraph of Article 9: *Agricultural holdings not belonging to the 'Parmigiano Reggiano' production chain are not authorised to provide milk until at least four months after the inspection visit.*

is now Article 10, entitled 'Entry of new farms into the production chain' and has been amended as follows:

Agricultural holdings not belonging to the 'Parmigiano Reggiano' production system are not authorised to provide milk until at least four months after the inspection by the authorised control body.

The text now specifies that the party responsible for checking compliance with these requirements is the control body.

— Article 11

Article 10 is now Article 11, retaining the title 'Total mixed ration feeding'.

— Article 12: 'New products and technology'

Article 11: *Any use of foodstuffs not covered by these Rules, variations in the prescribed quantities or the introduction of methods of preparation and administration not laid down herein are subject to a positive outcome in the tests and studies assessed by the Parmigiano-Reggiano Consortium. If the outcome is positive, an application for the product specification to be amended may be made accordingly.*

is now Article 12 and has been amended as follows:

Any use of foodstuffs not covered by these Rules, variations in the prescribed quantities or the introduction of methods of preparation and administration not laid down herein are subject to a positive outcome in the tests and studies assessed by the Parmigiano-Reggiano Cheese Consortium. If the outcome is positive, as well as being adopted based on the provisions of Article 6, must be added to the product specification the next time it is being amended.

It is specified that any use of animal feed and technology not covered by the Cow Feeding Rules, variations in the prescribed quantities or the introduction of methods of preparation and administration must first have a positive outcome in the tests and studies assessed the Consortium. If the outcome is positive, as well as being adopted based on the provisions of Article 6, they must (no longer 'may') be added to the product specification the next time it is being amended.

Finally, the word 'Cheese' has been inserted to give the Consortium's proper name.

SINGLE DOCUMENT

'PARMIGIANO REGGIANO'

EU No: PDO-IT-0016-AM06 — 2.12.2021

PDO (X) PGI ()

1. **Name(s)**

'Parmigiano Reggiano'

2. **Member State or Third Country**

Italy

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

3.1. *Type of product*

Class 1.3. Cheeses

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

'Parmigiano Reggiano' is a hard, cooked-curd, slow-matured cheese made from raw cow's milk, which is partially skimmed by allowing the cream to rise to the surface. The milk must not undergo any heat treatment or physical or mechanical treatments and must come from dairy cows fed primarily on forage from the area of origin. The cheese must be matured for at least 12 months. 'Parmigiano Reggiano' can be sold as whole wheels, in portions or grated.

'Parmigiano Reggiano' may not be subjected to any treatment that impairs its chemical/physical or organoleptic characteristics and has the following characteristics:

- wheels of cheese with slightly convex or almost straight sides with a slightly raised edge on the flat faces;
- dimensions: wheels measure 35-43 cm in diameter across the flat faces and 20-26 cm high;
- minimum weight: 30 kg per wheel;
- rind colour: natural straw colour, which may change over time;
- rind thickness: around 6 mm;
- cheese paste colour: from light straw-coloured to straw-coloured;
- characteristic aroma and taste of the paste: fragrant, delicate and flavoursome without being strong;
- texture of the paste: fine-grained and flaky;
- minimum fat content in dry matter: 32 %;
- no additives;
- cyclopropane fatty acid ratio: less than 22 mg per 100 g of fat (already accounting for measurement uncertainty, determined by gas chromatography-mass spectrometry [CG-MS]).

3.3. Feed (for products of animal origin only) and raw materials (for processed products only)

The rearing of replacement dairy cows ('restocking') must be carried out in the defined geographical area and included in the control system as a specific activity of a dairy farm. The use and possession of silage of any kind are prohibited.

The introduction of livestock from production chains other than the 'Parmigiano Reggiano' chain, and therefore not included in the control system, onto dairy or restocking farms must take place no later on the day on which the animal reaches 10 months of age.

Dairy farms that had restocking activities located outside the defined geographical area as at 5 January 2021 may continue to conduct this activity outside the area of origin provided that it is included in the control system.

The dairy cows' diet is based on forage from the defined geographical area and is specified by quantity and quality.

At least 75 % of forage dry matter must be produced within the geographical area.

Non-forage feedstuffs may make up at most 50 % of the dry matter of the ration.

The use and possession of silage of any kind are prohibited.

Cow's milk, salt, calf rennet.

The milk must be produced on farms located in the defined geographical area and included in the control system.

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

The milk must be made into cheese within the defined geographical area. The milk from the evening and morning milkings is delivered to the dairy raw and untreated, observing the product specification. The morning milk is placed in copper vats and mixed with the milk from the previous evening, partially skimmed by allowing the cream to rise to the surface. The fat-to-casein ratio of the milk in the heating vats, calculated as the weighted average of all vat batches in a given day's production, cannot exceed $1,10 \pm 10$ %. A continuous whey starter, a natural culture of lactic acid bacteria obtained by leaving 'sweet' whey left over from previous cheesemaking operations to spontaneously ferment

in controlled temperature conditions, is added to the milk. The use of commercial starter cultures is not permitted. Following coagulation, for which only calf rennet can be used, the curds are broken up and scalded. Once the cheese mass has sunk to bottom of the vat, it is set in moulds. The cheeses are then marked. After some days, the cheeses are soaked in brine and then matured for at least 12 months. The cheeses may be matured on wooden-shelved racks.

The minimum 12-month maturing period must take place in the defined geographical area.

After the minimum maturing period, a quality inspection is performed to check compliance with the product specification.

3.5. *Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to*

'Parmigiano Reggiano' can be sold as whole wheels, in portions or grated.

In the interests of consumer protection, in order to guarantee the authenticity of pre-packaged, grated or portioned 'Parmigiano Reggiano' placed on the market, grating, portioning and subsequent packaging must take place in the defined geographical area. This is necessary because the markings that identify a whole cheese as 'Parmigiano Reggiano' are lost or are not visible on grated cheese or portions, so the origin of the pre-packaged product has to be guaranteed. This is also necessary because the cheese needs to be packaged quickly after portioning and using procedures that prevent it from becoming dehydrated or oxidised, or from losing its original 'Parmigiano Reggiano' organoleptic characteristics. Cutting into a wheel of cheese deprives the cheese of the natural protection afforded by the rind, which – itself being highly dehydrated – insulates the cheese very well from the surrounding environment.

Only whole cheeses bearing the protected designation of origin 'Parmigiano Reggiano' may be grated. It must be packaged immediately after grating and may not be subject to any processing or have any substance added to it. However, the use of 'trimmings' is also permitted under the conditions set out above. The rind content in grated 'Parmigiano Reggiano' cheese must be no more than 18 % by weight.

Offcuts of 'Parmigiano Reggiano' which are to be used by operators within the control system to prepare other formats are referred to as 'trimmings'.

Grating, portioning, and pre-packaging for direct sale may be carried out at the retail outlet solely for the purpose of sale to the end consumer.

3.6. *Specific rules concerning labelling of the product the registered name refers to*

The identity markings found on each 'Parmigiano Reggiano' cheese are the words 'Parmigiano Reggiano' in pin-dot lettering, together with the registration number of the dairy that made it, the year and month of production, and the abbreviation DOP (PDO), printed around the sides of the wheel of cheese using a stencilling band, an oval stamp with the words *Parmigiano Reggiano Consorzio Tutela* ('Parmigiano Reggiano Protection Consortium'), a casein disc or an equivalent system that ensures the unique identification of each cheese, and, the 'category two' stamp for cheeses from that category.

Pre-packaged, grated and portioned 'Parmigiano Reggiano' cheese placed on the market is identified by a logo containing a stylised depiction of a wedge and a wheel of 'Parmigiano Reggiano' cheese above the words 'PARMIGIANO REGGIANO'.



This logo, which is a mandatory component of the labelling, must be printed in colour following the technical specifications laid down by the pertinent Consortium agreement.

To make it possible to find out how mature 'Parmigiano Reggiano' is, the minimum maturing time must be stated on the label of all pre-packaged portions of more than 15 g placed on the market.

As the aroma and taste of the paste of 'Parmigiano Reggiano' evolve over the course of the maturing process, in order to convey the organoleptic characteristics, the following descriptive adjectives may be used on the label, as well as the maturing time, for certain maturity classes:

- *delicato* [delicate] (12-19 months);
- *armonico* [harmonious] (20-26 months approx.);
- *aromatico* [aromatic] (27-34 months approx.);
- *intenso* [intense] (35-45 months approx.).

Except when used as 'trimmings', offcuts from the faces and sides of wheels of cheese (pieces with more than 18 % rind) cannot bear the name 'Parmigiano Reggiano'.

4. Concise definition of the geographical area

The defined geographical area comprises the part of the province of Bologna to the left of the River Reno, the part of the province of Mantua to the right of the River Po, and the provinces of Modena, Parma and Reggio Emilia.

5. Link with the geographical area

Among the most important natural factors are the characteristics of the soil found within the defined geographical area – which extends from the Apennine ridge to the Po – coupled with climate conditions that directly influence both the composition of the natural flora and fermentation processes in the product. With regard to human factors, as well as the historical importance of the cheese to the local economy, it should be noted that the complex operations performed on 'Parmigiano Reggiano' cheese have been developed over centuries of traditional cheesemaking practices within the production area, handed down from generation to generation with respect for authentic and unvarying local practices.

A fine-grained and flaky texture, a fragrant aroma, a delicate taste – flavoursome without being strong – and high solubility and digestibility are distinguishing features of 'Parmigiano Reggiano' cheese.

These features reflect the unique qualities of the milk used for cheesemaking – raw milk is processed daily in copper vats and coagulated using calf rennet with a high rennin content – and the criteria used to select it, as well as the practice of soaking the cheeses in saturated brine and the extended maturation period.

The specific physical, chemical and microbiological properties of the milk that guarantee the specific characteristics and quality of 'Parmigiano Reggiano' cheese are basically the result of the diet fed to the dairy cows, based on forage from the area of origin and with a strict ban on the use of silage of any kind. The minimum twelve-month maturing period, which – due to the specific climate conditions present – must take place within the defined geographical area, is a necessary stage to bring about the specific enzyme processes through which the product obtained by processing milk can take on the characteristics that are unique to 'Parmigiano Reggiano'.

Reference to publication of the specification

<http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335>
