

**Product Specifications for the Prosciutto di Parma**  
**Protected Designation of Origin**

**Article 1**  
**Designation**

The Prosciutto di Parma Protected Designation of Origin is reserved exclusively for hams that meet the conditions and requirements set out in these Product Specifications.

**Art. 2**  
**Product features**

Prosciutto di Parma, when affixed with the "ducal crown" fire branded mark, operation that is also known as branding - and/or alternative identification devices that are equally indelible and irremovable as set forth in Article 5, which ensure and guarantee the traceability and trackability of Prosciutto di Parma in its typical "whole bone-in" form, has the following features:

- a) rounded shape: without the distal part, i.e. the trotter, and free from external imperfections that could impair the product's image;
- b) weight: not less than 8.2kg and not more than 12.5kg;
- c) maturation: minimum 14 months, including the month in which the seal was affixed and/or the equally indelible and irremovable alternative identification devices referred to in Article 5 that ensure and guarantee the traceability and trackability of Prosciutto di Parma were applied;
- d) colour when sliced: uniformly ranging from pink to red, interspersed with the pure white of the fatty parts;
- e) aroma and taste: delicate and mild taste, slightly salty and with a characteristic aroma;
- f) characterisation by observing pre-determined analytical parameters, i.e. the concentration of sea salt - sodium chloride -, moisture and soluble nitrogen (proteolysis index).

Ranges were identified for each of these three parameters, which become the reference values for verifying whether a sample of hams, randomly taken from a ham curing plant that is part of the control system, belongs to the reference population and can therefore be considered representative of the Prosciutto di Parma features.

The ranges for the above parameters are:

Moisture:	58.0% - 63.0%
Salt:	4.2% - 6.0%
Proteolysis index:	25.0% - 32.0%

The aforementioned parameters are determined starting from the lean fraction isolated from the ham's femoral biceps before affixing the "ducal crown" mark and and/or the equally indelible and irremovable alternative identification devices referred to in Article 5, which ensure and guarantee the traceability and trackability of Prosciutto di Parma.

**Article 3**  
**Production area**

The production area of Prosciutto di Parma - as identified by Law No. 26 of 13 February 1990 and even earlier by Law No. 506 of 4 July 1970 - includes the land of the Province of Parma (Emilia-Romagna region, Italy) located south of the Via Emilia, at a distance of no less than 5 kilometres from it and at an altitude of no more than 900 metres, bordering to the east by the course of the Enza river and to the west by the course of the Stirone stream.

Ham curing plants, slicing and packaging plants, as well as all the processing phases of the raw material envisaged by the Specifications must be located and take place within the production area. Prosciutto di Parma is obtained from pigs born, bred and slaughtered only in the following Italian regions: Emilia-Romagna, Veneto, Friuli-Venezia Giulia, Lombardia, Piemonte, Molise, Umbria, Toscana, Marche, Abruzzo and Lazio.

This area is strictly defined by Law No. 26 of 13 February 1990, as amended by Article 60 of Law No. 142 of 19 February 1992, and by Ministerial Decree No. 253 of 15 February 1993. All the pig breeding farms that supply the haunches used for the production of Prosciutto di Parma, all the slaughterhouses authorised to carry out their preparation as well as all the cutting plants that are part of the protected production chain shall be located within the above production area.

#### **Article 4** **Proof of the origin**

Each phase of the production process must be monitored by documenting the inputs, i.e. the incoming products, and the outputs, i.e. the outgoing products, for each phase. In this way, and through the registration in special lists managed by the Control Body of breeding farms, slaughterhouses, cutting plants, ham curing plants, curing warehouses, slicing and packaging facilities, as well as through the timely reporting to the Control Body of the quantities processed, traceability and trackability upstream to downstream, of the production chain are guaranteed. All individuals and legal entities registered in the respective lists are subject to the supervision of the Control Body, in accordance with the provisions of the Product Specifications and the relevant Control Plan.

#### **Art. 5** **Prosciutto di Parma production method**

##### **5.1 Allowed genetic types**

For the preparation of Prosciutto di Parma, the raw material to be used must be fresh haunches obtained from pigs born, reared, slaughtered and cut in the production area referred to in Article 3.

Fresh pork legs must come from pigs generated by:

- a) boars of the traditional Italian Large White, Italian Landrace and Italian Duroc breeds as improved by the Italian Herd Book, pure or crossbred, and sows of the traditional Italian Large White and Italian Landrace breeds, pure or crossbred;
- b) boars of the traditional breeds referred to in a) and crossbred sows or other genetic types provided that they come from selection and/or crossing schemes of Large White, Landrace and Duroc breeds, implemented with aims compatible with those of the Italian Herd Book, for the production of heavy pigs;
- c) boars and sows of other genetic types provided they come from selection and/or crossing schemes of Large White, Landrace and Duroc breeds, implemented with aims compatible with those of the Italian Herd Book, for the production of heavy pigs;
- d) boars of the other genetic types referred to in c) and sows of the traditional breeds referred to in a).

The aforementioned genetic requirements are explained below, listing both allowed and non-allowed genetic combinations:

<b>Boar genetic type →</b>	Italian Large White	Italian Landrace	Italian Duroc	Crossings of ILW, IL, ID	Other approved genetic type (selection or crossing of LW, L, D)	Other non-approved genetic type (not evaluated or evaluated non-compliant)
<b>Sow genetic type ↓</b>						
Italian Large White	V (a)	V (a)	V (a)	V (a)	V (d)	X
Italian Landrace	V (a)	V (a)	V (a)	V (a)	V (d)	X
Crossings of ILW, IL	V (a)	V (a)	V (a)	V (a)	V (d)	X
Other breeds (Duroc, etc.)	X	X	X	X	X	X

Other approved genetic type (selection or crossing of LW, L, D)	V (b)	V (b)	V (b)	V (b)	V (c)	X
Other non-approved genetic type (not evaluated crossbred animal – “meticce”)	V (b)	V (b)	V (b)	V (b)	X	X
Other non-approved genetic type (not evaluated or evaluated non-compliant)	X	X	X	X	X	X

= expressly permitted by the letter in brackets referring to the bulleted list above; X = not permitted; LW= Large White; ILW = Italian Large White; L= Landrace; IL= Italian Landrace; D= Duroc; ID= Italian Duroc.

The list of other approved genetic types is periodically updated and published by the Ministero dell’agricoltura, della sovranità alimentare e delle foreste. The genetic types to be used must ensure the obtaining at slaughterhouses of that heavy carcasses, classified H *Heavy* and belonging to classes U, R, O of the European Union scale for the classification of pig carcasses.

Fresh pork legs from the following animals cannot be used::

- boars and sows;
- pigs born from boars and sows other than a-b-c-d;
- pigs carrying antithetical traits, with particular reference to stress sensitivity (PSS - *Porcine Stress Syndrome*).

## 5.2 Pig breeding and feeding

The genetic types used and the breeding techniques are aimed at obtaining a heavy pig, an objective that must be pursued by ensuring moderate daily growth rates and the production of carcasses included in the central classes of the European Union classification, H *Heavy* and U, R, O.

Breeding techniques for pigs intended for Prosciutto di Parma production must guarantee the animals' health and welfare standards, in compliance with the requirements of current EU and national legislation.

The stages of breeding are as follows:

- suckling;
- weaning;
- piglet fattening;
- finishing.

**-Suckling:** the phase runs from the time the piglet is born until at least 28 (twenty-eight) days; it is permissible to bring this period forward under the conditions laid down in the current EU and national legislation on the welfare of pigs.

At this stage, feeding takes place through natural suckling with the sow or artificial suckling in accordance with current EU and national legislation. In order to meet the physiological needs of suckling piglets, it is also possible to start feeding the raw materials permitted by current EU and national feed legislation.

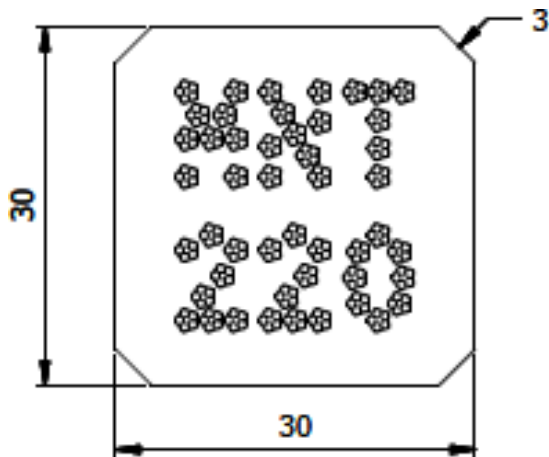
Furthermore, the use of minerals, supplementation with vitamins and the use of additives are permitted in compliance with current EU and national regulations.

At this stage, within the 28th day from birth and, in any case, while the piglet is still with the sow, the farmer registered in the control system affixes an indelible and irremovable tattoo known as the "tattoo of origin" on the lateral portion of both haunches of the piglet and/or alternative identification devices that are equally

indelible and irremovable and ensure the traceability and trackability of Prosciutto di Parma, as highlighted below.

This tattoo consists of the initials of the province in which the farm of origin is located, a variable letter of the alphabet indicating the month of birth of the animal and the numeric or alphanumeric identification code of the farm of origin, according to the model shown below.

Letters and numerals are reproduced in capital letters by means of multi-needle punches arranged according to precise coordinates on plates measuring 30mm x 30mm, as shown in the model below:



The letters indicating the month of birth of the piglets are used according to the following table:

Month of birth	Jan.	Feb.	Mar.	Apr.	May	June	July	Aug.	Sep.	Oct.	Nov.	Dec.
Abbreviation	T	C	B	A	M	P	L	E	S	R	H	D

Instead of or in association with the above-mentioned tattoo of origin, alternative identification devices that are equally indelible and irremovable and that ensure and guarantee the traceability and trackability of Prosciutto di Parma may be used.

- **Weaning:** this is the phase following suckling, which can extend up to 3 (three) months of age of the animal and the pig at this growth stage can reach a maximum weight of 40 kilograms. In order to meet the physiological needs of pigs during weaning, all the raw materials permitted by current animal nutrition regulations can be fed.

Furthermore, the use of minerals, supplementation with vitamins and the use of additives are permitted in compliance with current EU and national regulations.

- **Piglet fattening:** this is the phase following weaning, which can extend up to 5 (five) months of age of the animal. The pig reaches a maximum weight of 85 kilograms. For the purposes of feeding pigs in the fattening phase, the permitted raw materials, quantities and methods of use are shown in the table below. Tolerances on the weight percentages of the individual raw materials are permitted to the extent provided for by current EU and national legislation on the placing on the market and use of feed. The feed can be presented either in liquid form - called "swill" or "mash" - and traditionally with whey and/or buttermilk, or in dry form.

The table of permitted raw materials follows:

RAW MATERIALS	DRY MATTER (d.m.)	QUANTITY
Maize gluten flour and/or maize gluten feed	d.m.	up to 10% of the dry matter in the ration
Maize	d.m	up to 65% of the dry matter in the ration
Sorghum	d.m.	up to 55% of the dry matter in the ration
Barley	d.m.	up to 55% of the dry matter in the ration
Wheat	d.m.	up to 55% of the dry matter in the ration
Triticale	d.m.	up to 55% of the dry matter in the ration
Maize silage	d.m.	up to 10% of the dry matter in the ration
Maize whole ear silage	d.m	up to 20% of the dry matter in the ration
Maize grain and/or maize whole ear silage	d.m.	up to 55% of the dry matter in the ration
Minor grains	d.m.	up to 25% of the dry matter in the ration
Bran and other by-products of wheat processing	d.m.	up to 20% of the dry matter in the ration
Linseed expeller, linseed expeller feed, linseed meal, linseed meal feed	d.m.	up to 2% of the dry matter in the ration
Dried exhausted beet pulp	d.m.	up to 10% of the dry matter in the ration
Fruit pulp and tomato pulp as carriers for premixes	d.m.	up to 2% of the dry matter in the ration

Whey <sup>1</sup>	d.m.	up to a maximum of 15 litres per head/day
Buttermilk <sup>1</sup>	d.m.	up to a maximum intake of 250 grams per head/day of dry matter
<sup>2</sup> Distillers and dried solubles <sup>2</sup>	d.m.	up to 3% of the dry matter in the ration
Alfalfa dried at high temperature	d.m.	up to 4% of the dry matter in the ration
Molasses <sup>3</sup>	d.m.	up to 5% of the dry matter in the ration
Products obtained by extraction from soya beans <sup>4</sup>	d.m.	up to 20% of the dry matter in the ration
Products obtained by extraction from sunflower seeds <sup>4</sup>	d.m.	up to 10% of the dry matter in the ration
Products obtained by extraction from rapeseed <sup>4</sup>	d.m.	up to 10% of the dry matter in the ration
Maize germ meal	d.m.	up to 5% of the ration
Pea	d.m.	up to 25% of the dry matter in the ration
Other leguminous seeds	d.m.	up to 10% of the dry matter in the ration
Yeasts	d.m.	up to 2% of the dry matter in the ration
Lipids with a melting point above 36°C	d.m.	up to 2% of the dry matter in the ration
Fish meal	d.m.	up to 1% of the dry matter in the ration
Toasted wholegrain soya and/or soya expeller	d.m.	up to 10% of the dry matter in the ration

*Notes.:*

- <sup>(1)</sup> Whey and buttermilk together must not exceed 15 litres per head/ day.

<sup>(2)</sup> This refers to products obtained from the manufacture of alcohol via fermentation and distillation of a mixture of grains and/or other starchy products containing sugars.

- <sup>(3)</sup> When combined with molasses, the total nitrogen content must be less than 2%.

- <sup>(4)</sup> The crude fat content of these products must not exceed 2.5% of solids.

- A maximum linoleic acid content of 2% and fat content of 5% of the dry matter of the diet is permitted in order to

*obtain a good quality fat cover.*

*- At least 50% of the dry matter of the raw materials for pigs, on an annual basis, comes from the geographical breeding area referred to in Article 3.*

*- The use of minerals, supplementation with vitamins and the use of additives are permitted in accordance with the legislation in force.*

*- The presence of grain dry matter must not be less than 45% of the total dry matter in the fattening phase.*

- **Finishing:** this is the last phase of rearing, it takes place once the fattening phase is complete and continues until slaughter age, which must be at least 9 (nine) months. At the end of the finishing phase, the pigs must have reached the carcass weights described in Article 5.3.a) below. For feeding purposes, the same raw materials permitted in the fattening phase, as set out in the table above - with the same specifications as in the relevant notes - are permitted, with the exception of fish meal and toasted wholemeal soya and/or soya expeller.

The presence of dry matter from grains during the finishing phase shall not be lower than 55% of the total.

### **5.3 Slaughtering and characteristics of fresh haunches**

#### **5.3.a) 5.3.a) Slaughtering**

The pig, on arrival at the slaughterhouses, must be healthy, rested and fasting, in accordance with current animal welfare regulations.

The minimum age of pigs at slaughtering is nine months; age is checked on the basis of the tattoo of origin and/or alternative identification devices that are equally indelible and irremovable and ensure the traceability and trackability of Prosciutto di Parma, affixed by the breeder by the 28th day after the pig's birth and, in any case, when the piglet is still with the sow.



The fresh legs to be used must come only from carcasses classified H *Heavy* and belong to classes U, R, O of the European Union scale for the classification of pork carcasses; furthermore, the carcass must weigh between 110.1kg and 168.0kg. Carcass weight and classification are recorded at the time of slaughtering.

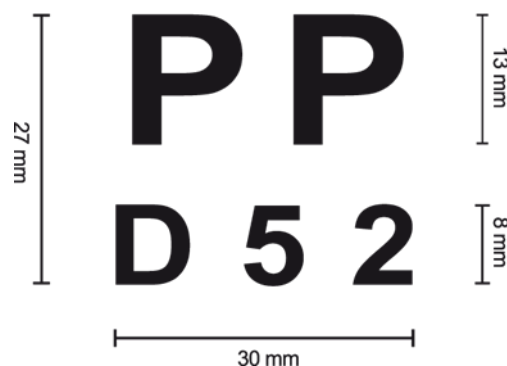
### 5.3.b) Characteristics of fresh legs

The fresh legs used for the production of Prosciutto di Parma have the following characterising features:

- weight: at the reception at the ham curing plant, not less than 11.8kg and not more than 18.0kg;
- fat cover: the thickness of the fat on the outside of the freshly trimmed leg, measured vertically at the femur head, in the area also known as the '*sub-thigh*', must not be less than 22mm. The fat cover in the '*crown*' area must be such to prevent the detachment of rind from the underlying muscle band;
- '*short trim*': the maximum size of the uncovered muscle part beyond the femur head, also known as '*best end*', must be 9cm;
- fat consistency: it is assessed by determining the iodine number and/or linoleic acid content both on the inner and outer fat layer of the leg subcutaneous panniculus adiposus. For each sample, the iodine number and the linoleic acid content shall not exceed 70 and 15% respectively;
- meat quality: fresh legs from pigs with proven myopathies (PSE, DFD, obvious evident consequences of inflammatory or traumatic processes, etc.), certified by a veterinarian at the slaughterhouse, are excluded from protected production;
- the fresh legs must not undergo any preservation treatment, including freezing, other than refrigeration, including freezing; refrigeration means that the legs must be kept, during storage and transport, at an internal temperature ranging between - 1°C and + 4°C;
- legs from pigs slaughtered less than 24 hours or more than 120 hours earlier cannot be used.

On fresh legs intended for the preparation of Prosciutto di Parma, the slaughterhouse that is part of the control system is required to affix the indelible stamp, in a clearly visible manner in accordance with the directives issued by the Control Body, and/or alternative identification devices that are equally indelible and irremovable, ensuring and guaranteeing the traceability and trackability of Prosciutto di Parma.

The abovementioned stamp consists of the fixed abbreviation 'PP', 13mm high, and a variable slaughterhouse identification code, 30mm wide and 8mm high, consisting of a letter and two numbers, as shown in the example below with the abbreviation 'D52':



Instead of or in association with the slaughterhouse identification stamp, alternative identification devices that are equally indelible and irremovable may be used to ensure and guarantee the traceability and trackability of Prosciutto di Parma.

### 5.4 Production process

The processing of Prosciutto di Parma consists of the following phases:

- a) Separation, cooling, trimming;
- b) Salting;
- c) Resting;
- d) Washing, drying;
- e) Pre-maturation, smearing, maturation.

a) Separation, cooling, trimming

These three steps are carried out in slaughterhouses or cutting plants. After slaughtering, the leg is then separated from the side and taken to special cold rooms for 24 hours:

- to bring the leg temperature from the animal's body temperature to 0°C;
- because cold temperatures harden the meat that can be trimmed more easily.

Through trimming, which means removing fat and rind, the ham is given its typical “chicken thigh” round shape.

Trimming is carried out for two reasons, one being merely aesthetic, the other technical, namely that of favouring salting. During these operations, hams with even the slightest imperfections are discarded.

Apart from refrigeration, the pork legs that are used for the production of Prosciutto di Parma must not undergo any other preservation treatment, including freezing.

b) Salting

The cooled and trimmed leg is then sent to the ham curing plant. It is very important that this operation is carried out on legs with a compliant and uniform temperature; in fact, a leg that is too cold absorbs little salt, while a leg that is not cold enough may undergo spoilage.

Salting, carried out exclusively with sea salt - sodium chloride - is the actual beginning of the product's curing phase and takes place using wet salt and dry salt; in particular, the rind is treated with wet salt, while the lean parts can be sprinkled also with dry salt.

No chemicals, preservatives or other additives are used. Legs do not undergo smoking.

At the beginning of the salting phase of the fresh legs, a seal in the shape of a circular crown with a central hole is affixed to each leg by the ham curing plant so as to remain permanently visible. The seal bears the indication of the month, first 3 letters, and the year, last two digits in Arabic numbers, of the beginning of the curing process and the abbreviation C.P.P., as shown in the example. This operation is also called sealing.

The ham curing plant that affixes the seal on the leg and processes it for at least the first six months following sealing is the "Prosciutto di Parma producer", hereinafter referred to as the "producer ham curing plant".

The design of the seal complies with the drawing below, which also indicates its overall and partial dimensions.



Instead of or in association with the above-mentioned seal, alternative identification devices that are equally indelible and irremovable may be used to ensure and guarantee the traceability and trackability of Prosciutto di Parma.

Once the seal and/or alternative identification devices, which are equally indelible and irremovable, have been affixed, the hams are placed in a cold room at a temperature ranging between 0°C and 4°C, kept at a humidity of no less than 45%.

After 4-7 days in this cold room - 'first salt phase' -, the hams are cleaned of residual salt and covered with salt again. They are put in the previously defined temperature and humidity conditions, back into a cold room - 'second salt phase' - and remain there between 10 and 21 days depending on their weight.

c) Resting

After the residual salt has been removed, the hams are placed in the resting cold room at a temperature ranging between 0°C and 5°C, kept at a humidity of no less than 45%, which allows the ham to 'breathe' without becoming too wet or dry. The absorbed salt penetrates deeply, distributing itself evenly within the muscle mass.

From this stage, the trimming must be carried out, an operation that has the purpose of making the surface of the product smoother and more uniform.

Overall, the duration of the salting and resting phases - 'cold phase' - must be at least 90 days, depending on the initial weight of the fresh legs and the progress of processing.

At the end of the cold phase, hams can be put in conditions that allow for a slow and progressive 'tempering' for at least 12 hours to bring the product temperature closer to the room temperature ranging between 8°C and 20°C.

d) Washing, drying

Hams are washed with drinking water to remove any salt and impurities. On dry, windy and sunny days, hams are dried by letting the outside air in to the rooms, otherwise in special drying rooms.

e) Pre-maturation, smearing, maturation

Pre-maturation takes place in ventilated rooms - traditionally with opposing windows - where hams hang on special racks or typical frames known as 'scalere'. The windows are opened depending on the internal/external moisture and internal humidity/product moisture ratios. These ratios shall ensure a gradual and possibly constant drying.

During or after the pre-maturation phase, the hollow part around the best end may be sprinkled with pepper to keep the contact area dry. The hollow part around the best end, the uncovered muscle and any cracks are then covered with smear, a mixture of pork fat, to which salt and ground pepper are added, and possibly rice flour. The smearing process, which can be repeated several times if necessary, has the function of softening the surface muscle layers, preventing them from drying out too quickly compared to the internal ones and allowing further moisture loss.

After smearing, which is carried out from the 5th month onwards, the product is placed in the maturation rooms, which are cooler and less ventilated than the pre-maturation rooms.

From that moment on, and when in these rooms, the operation of sampling hams is carried out.

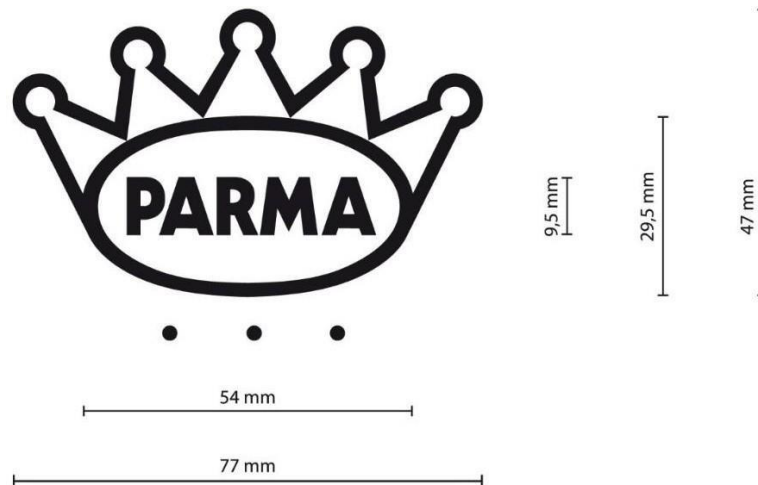
This operation consists in using a special needle, made of horse bone and having the unique feature of being able to rapidly absorb and release the product aroma, to be inserted in various points of the muscle and then sniffed by experts who are gifted with special olfactory capabilities and are able to establish whether the production process is going well. During maturation, important biochemical and enzymatic processes determine the ham's characteristic aroma and flavour.

After 14 months from the beginning of production and after specific checks carried out by the Control Body's inspectors, the 'ducal crown' fire branded mark is affixed.

During the production process, Prosciutto di Parma can be transferred only after six months of maturation with two possible destinations: another ham curing plant or a warehouse authorised for the maturing phase of the product, both of which must be part of the control system. In any case, the company initials under the "ducal crown" must belong to the producer ham curing plant, as defined above.

At the end of maturation, after verifying the compliance with the requirements of the Specifications by the Control Body and following its prior authorisation, the 'ducal crown' fire branded mark is affixed on both sides of the ham.

The mark consists of a five-spoke 'ducal crown' with an oval base in which the word 'PARMA' is inserted, accompanied by the initials of the producer ham curing plant, consisting of a letter and two numbers, placed under the oval base, as shown in the example below:



Each marking instrument may also bear special identification marks.

Instead of or in association with this fire branded mark, it will also be permitted to use alternative identification devices that are equally indelible and irremovable and that ensure and guarantee the traceability and trackability of Prosciutto di Parma.

The 'ducal crown' is a sign of both identification and qualification of Prosciutto di Parma, meaning that it performs the dual function of identifying the product, ensuring its authenticity, and guaranteeing that the product itself has undergone all the required production steps and that all the steps themselves have been identified by the parties concerned.

The Consortium holds custody of the tools required for the application of the fire branded mark by the Certification Body's inspectors. These tools, owned by the Consortium, shall be given to the Inspectors when affixing the fire branded marks on the hams.

In conclusion, the most important element that distinguishes Prosciutto di Parma – or better still the only formal discriminating factor – when presenting the product for sale is therefore the fire branded “ducal crown”. Only in the presence of the fire branded mark shall the use of the designation of origin be legitimate and legal: without the “ducal crown” a product shall not bear the designation on its label or packaging, on any sales documentation or during sales operation (whole, sliced, pre-packed or retail sale in pieces). Moreover the “added value” given by the “ducal crown” mark has been confirmed by the fact that there have been frequent cases in which fake “crown” marks have been affixed to common hams, thus breaching the legal requirements provided for by both special and general regulations.

Also the graphic reproduction of the “ducal crown” mark is not freely available to anyone, not even when dealing with authentic products: this graphic design, whichever way it is used, is reserved for the Consortium of Prosciutto di Parma, which is entitled to authorise third parties, from time to time and for individual and specific initiatives, to reproduce the graphic symbol of the mark, imposing the conditions, limitations and controls that it deems appropriate.

Any unauthorised reproduction of the certification brand is liable to criminal or civil prosecution.

### **5.5 De-boning**

After the "ducal crown" mark has been affixed, Prosciutto di Parma may also be presented boneless - whole, half or in pieces of varying weights and shapes; in any case, the "ducal crown" mark must always be present and visible; instead of or in association with this mark, the use of alternative identification devices that are equally indelible and irremovable and that ensure and guarantee traceability and trackability of Prosciutto di Parma will be allowed.

### **5.6 Slicing and packaging**

Prosciutto di Parma, after branding and de-boning, can be presented sliced and packaged, in "classic" or "take-away" forms, as respectively defined below; slicing methods must not alter the typical and distinctive characteristics of Prosciutto di Parma, as identified in Article 2.

The following requirements must be met for both types of pre-sliced Prosciutto di Parma:

- i) Prosciutto di Parma slicing and packaging operations are carried out in facilities registered with the control system and located in the production area, as specified in Article 3.
- ii) If de-boning operations take place on premises that are not part of the slicing facility or not belonging to a producer ham curing plant, the same premises must have hygienic-structural requirements equivalent to those provided for by EU and national regulations and in any case must be located in the production area as defined in Article 3.
- iii) Prosciutto di Parma shall be sliced separately from other products and after accurate cleaning of equipment.
- iv) All packaging operations, as well as those connected thereto, are carried out under the continuous supervision of the Control Body, which also verifies the compliance of the pre-sliced Prosciutto di Parma with the product characteristics defined by these Specifications. This is also carried out by taking samples and performing the technical analyses deemed appropriate.
- v) It is possible to include, on the label of both the above-mentioned types of pre-sliced Prosciutto di Parma, alternative identification devices that are equally indelible and irremovable, ensuring and guaranteeing the traceability and trackability of Prosciutto di Parma.
- vi) If the shape of the packs is irregular to such an extent that it does not allow the triangle to be positioned on the upper left corner - with reference to both types of pre-sliced Prosciutto di Parma - the triangle must be adapted to the shape of the pack itself, as indicated in the examples below in Article 8.3 letter c).

#### **5.6.a) Specific requirements for 'classic' pre-sliced Prosciutto di Parma**

- i) Packages of 'classic' Prosciutto di Parma can vary in size, shape and weight.
- ii) Hams with a moisture content of less than 60% must be used for slicing and packaging 'classic' Prosciutto di Parma.
- iii) For the purpose of identifying the minimum requirements for slicing and packaging "classic" pre-sliced Prosciutto di Parma, hams are divided into two weight classes for each of which the minimum maturation time and the Date of Minimum Durability (DMD) are identified. The latter varies depending on the maturation time, the packaging method (protective atmosphere with interleaves, protective atmosphere without interleaves, or vacuum packed), water activity ( $a_w$ ) and storage temperatures.

- For slicing and packaging pre-sliced "classic" Prosciutto di Parma stored at a temperature between 0°C and 10°C, hams with water activity ( $a_w$ ) not exceeding 0.91 shall be used. The conditions described in Article 5.6.a iii) are summarised in the following table:

Ham weight	Minimum maturation	DMD in protective atmosphere without interleaves	DMD in protective atmosphere with interleaves	DMD vacuum-packed
Up to 9.5kg	14 months	60 days	90 days	150 days
Up to 9.5kg	15 months	90 days	120 days	150 days
Up to 9.5kg	18 months	120 days	150 days	180 days
More than 9.5kg	16 months	60 days	90 days	150 days
More than 9.5kg	18 months	90 days	120 days	150 days
More than 9.5kg	24 months	120 days	150 days	180 days

Packaging without interleaves must be exclusively in a protective atmosphere.

- For the slicing and packaging of pre-sliced "classic" Prosciutto di Parma stored at a temperature between 0°C and 25°C, it is essential that has to be obtained from hams weighing up to 9.5kg, matured for at least 18 months, with a water activity value ( $a_w$ ) not exceeding 0.90 and packaged with interleaves. In any case, the Date of Minimum Durability cannot exceed 30 days. The above conditions are summarised in the following table:

Ham weight	Minimum maturation	DMD protective atmosphere with interleaves	DMD vacuum packed with interleaves	Storage temperature	$a_w$
Up to 9.5kg	18 months	30 days	30 days	0°C - 25°C	$\leq 0.90$

#### 5.6.b) Specific requirements for pre-sliced "take-away" Prosciutto di Parma

Pre-sliced Prosciutto di Parma can be sold also in a *take-away* form if the following requirements are met:

- i) For the slicing and packaging of "take-away" Prosciutto di Parma, hams with a moisture content of less than 60% and a water activity value ( $a_w$ ) not exceeding 0.91 must be used.
- ii) The product is packaged in a protective atmosphere and without the use of interleaves, and must be stored at a temperature between 0°C and 10°C.
- iii) The DMD does not exceed 25 days starting from the packaging date.
- iv) Packages can have variable or fixed weight, with a minimum weight of 110 grams.
- v) The maturation period of the Prosciutto di Parma used shall be at least 16 months.
- vi) Both the front and the back of the pack shall be transparent.

### Article 6

#### Bond with the environment

The requirements associated with the production of Prosciutto di Parma strictly depend on the environmental conditions and natural and human factors of both the area where the raw material is located and especially of the production area.

The characterisation of the raw material is closely linked to the geographical macro-area of central-northern Italy specified in Article 3, and - as shown by various historical documents - it has developed since the time of the Roman settlements in the area. The evolution of the breeding of heavy pigs, slaughtered at an advanced age, characterises pig breeding in the Po Valley: it started with indigenous and local breeds, developed according to environmental, social and economic conditions, in particular grain cultivation and milk processing that characterise the food systems, and gradually found its natural and unique production target in Prosciutto di Parma.

It is important to emphasise how, over the last few decades, despite the rise of intensive animal farming, the practice of fattening pigs to a very high weight has been confirmed and strengthened - including on farms in central Italy.

In fact, ham curing plants required, and still require, heavy carcasses with ripe meat, suitable for giving Prosciutto di Parma those unsurpassed organoleptic characteristics that have made it famous throughout the world.

This distinctive trait of Italian pig breeding, which links land, farming and product processing, can therefore unquestionably be summarised in the concept of 'heavy pig', as also formally recognised at a European level through the legislation on the classification of pig carcasses that, only in Italy, sets forth the distinction between 'light' and 'heavy' pigs.

Within a limited geographical macro-zone, a restricted area covering part of the province of Parma has developed as a 'production area' of Prosciutto di Parma precisely because of unique and inimitable environmental conditions, and a particular human factor vocation. Even today, many companies are in fact family-run with working traditions that have been handed down from one generation to the next.

This area has specific ecological, climatic and environmental conditions due to the action of the air in the Parma hills, ideal for the drying, i.e. the natural maturation process, that gives Prosciutto di Parma its mildness and flavour.

The wind blows from the Versilia sea, goes through the olive and pine trees of Val Magra, gets dry on the Apennines and takes on the scent of chestnut trees and finally 'caresses' the hams. Precisely in order to make the most of these breezes, ham curing plants are usually oriented perpendicular to the air flow and are traditionally equipped with large and numerous windows facing each other so that air flow can gradually dry the hams and give its decisive contribution to the biochemical and enzymatic processes that characterise Prosciutto di Parma.

The conditions that characterise the 'production area', which cannot be found anywhere else to such an optimal extent, have been exploited since the time of the Roman settlements in the area, as shown by documentary evidence and works of art. Parma is in fact located in the heart of what was once Cisalpine Gaul, i.e. the area where people raised pigs and were particularly skilled in processing their meat.

Down the centuries, literature reads of how ham was processed in the province of Parma. The Chamber of Commerce lists of 1913 precisely mentioned for the first time both the current 'production area' and the designation 'Prosciutto di Parma'. In this sense, production has developed up to the present day consolidating an industrialisation model that has nevertheless kept the traditional characteristics of the product and a typically artisan production method.

The environmental characteristics are reinforced by the human vocation of the inhabitants of the 'production area', who are recognised the skills to carry out the most technical and traditional operations of the Prosciutto di Parma production process, as shown by historical documents. In this respect, an example are references to the historical figure of the 'salting master' who carried out salting, a technique that has always been one of the main human activities determining the finished product characteristics.

It is therefore evident that the distinctive and specific elements of Prosciutto di Parma and the guarantee of maintaining high standards of quality, hygiene and food safety are the result of a cultural identity that derives from the environmental conditions, natural and human factors of the area.

#### **Article 7 Controls**

The control of the compliance of the product with these Specifications shall be carried out by a Control Body, in accordance with Article 37 of Regulation (EU) No. 1151/2012.

This Control Body is CSQA Certificazioni S.r.l., Via S. Gaetano, 74, 36016 Thiene (VI), Langhirano office, Via Giuseppe di Vittorio, 19, 43013 Langhirano (PR), telephone 0521 863503, e-mail [parma@csqa.it](mailto:parma@csqa.it), certified e-mail (PEC) [csqa@legalmail.it](mailto:csqa@legalmail.it).

### **Presentation and labelling**

Prosciutto di Parma, after the application of the "ducal crown" mark and/or the equally indelible and irremovable alternative identification devices referred to in Article 5, that ensure and guarantee the traceability and trackability of Prosciutto di Parma, can be presented and sold in the ways described below.

#### **8.1 Prosciutto di Parma bone-in**

At the end of the production process, Prosciutto di Parma is whole on the bone.

The presentation and sale of this type of Prosciutto di Parma must comply with the following labelling specifications:

- a) The designation 'Prosciutto di Parma', accompanied by the European Union's PDO symbol, must be featured in the principal display panel of the front label so as to be clearly separated from any other inscriptions.
- b) Indication of ingredients: pork/pork meat/pork haunch and sea salt.
- c) Indication of the company name - and/or brand - and address of the producer ham curing plant or the ham curing plant selling the Prosciutto di Parma.

#### **8.2 Deboned Prosciutto di Parma**

Deboned Prosciutto di Parma - packaged whole or in pieces - must comply with the following labelling specifications:

- a) The designation 'Prosciutto di Parma', accompanied by the European Union's PDO symbol, must be featured in the principal display panel of vision of the front label so as to be clearly separated from any other inscriptions.
- b) Indication of ingredients: pork/pork meat/pork haunch and sea salt.
- c) The address of the packaging plant.
- d) Indication of the maturation starting date, expressed at least in months/years, if the seal referred to in Article 5.4 and/or the equally indelible and irremovable alternative identification devices referred to in Article 5, are no longer visible.
- e) Indication of the company name - and/or brand - and address of the producer ham curing plant or the ham curing plant selling the Prosciutto di Parma.

#### **8.3 Pre-sliced Prosciutto di Parma**

##### **8.3.a) 'Classic' pre-sliced Prosciutto di Parma**

Packs of "classic" Prosciutto di Parma, of any shape, size and weight, must have a common part - equal to 25% of the top surface of the pack - consisting of a triangle positioned on the upper left corner of the pack itself, with a black background, bearing the "ducal crown" and the legal wording: "Prosciutto di Parma" – denominazione di origine protetta ai sensi della legge 13 febbraio 1990n. 26 e del regolamento (CE) n. 1107/96.

The remaining space is available for use by the company in compliance with the labelling legislation in force for Prosciutto di Parma.

The additional graphic specifications for 'classic' pre-sliced Prosciutto di Parma are given below:

- i. The black background triangle, including the Italian flag, account for 25% of the whole pack surface. It is an isosceles triangle with 45° base angles, positioned on the top left corner of the pack; at the base of the triangle there is the tip of two stylised spikes of the 'ducal crown' whose grey background is 75% black - C 0%, M 0%, Y 0%, K 75% -.
- ii. The European Union PDO symbol is a circle occupying 0.8% of the surface area of the black triangle and its minimum diameter size is 1.5cm. For graphics and pantones, please refer to the relevant EU legislation in force.
- iii. The rectangle containing the 'ducal crown' accounts for 29% of the surface area of the black triangle, with a base-to-height ratio of 1.7.

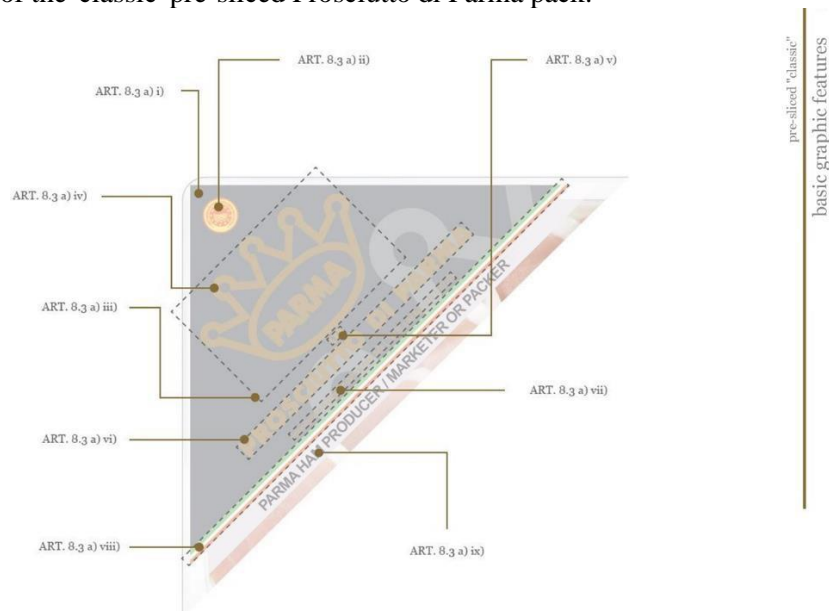


- iv. The gold colour of the 'ducal crown' and the word 'Parma' is Pantone 871.
- v. The rectangle containing the packer's abbreviation 'LXX' accounts for 0.5% of the surface area of the black triangle, with a base-to-height ratio of 2. The font "LXX" is FUTURA BOLD UPPERCASE.
- vi. The rectangle containing the words 'PROSCIUTTO DI PARMA' on a single line accounts for 8% of the surface area of the black triangle, with a base-to-height ratio of 17; the font 'PROSCIUTTO DI PARMA' is FUTURA STD EXTRA BOLD UPPERCASE.
- vii. The rectangle containing the wording 'Denominazione di Origine Protetta ai sensi della L. 26/90 e del regolamento (CE) n. 1107/96' set on a single line, accounts for 5% of the surface area of the black triangle, with base-to-height ratio of 40; the font of 'Denominazione di Origine...' is FUTURA STD CONDENSED NORMAL.
- viii. The rectangle with the Italian flag accounts for 7.5% of the surface area of the black triangle, with a base-to-height ratio of 52.
- ix. The packs of "classic" pre-sliced Prosciutto di Parma, as referred to in point 8.3 a), must bear the company name of the producer ham curing plant or the ham curing plant that sells it, or the slicing and packaging facility that sliced the product. This name must be placed in a straight line inside the rectangle positioned in the part adjacent to the triangle and inscribed on a transparent-satin background.

The rectangle containing the name of the producer ham curing plant or the ham curing plant selling the product or the slicing and packaging facility shall be 50% transparent on a laminate backing; if on a label, it shall be 100% opaque white; the minimum font size of the aforementioned name shall be 4.5 mm, black, free font, as per the model below.

Only one of the three subjects mentioned above - producer ham curing plant, ham curing plant selling the product or slicing and packaging facility - and being part of the control system can be written on the packaging, with the exclusion of further references to other subjects. However, the company name of the parent company or of the subsidiary or affiliated company can be written next to the company name concerned, separated by a hyphen or in brackets. The company name of the producer ham curing plant included in the packaging can possibly be preceded only by the words "produced by" or "produced and packaged by", in Italian or another language, if the ham curing plant has carried out these activities and has not limited itself to the sale of the product. Otherwise, a packager that is not a ham curing plant part of the control system must always write the specification "packaged by", in Italian or another language, before the indication of its company name by .

Below is an example of the 'classic' pre-sliced Prosciutto di Parma pack:



### 8.3.b) Pre-sliced 'take-away' Prosciutto di Parma

Pre-sliced 'take-away' Prosciutto di Parma has the following labelling specifications:

- i. The common part of the packaging consists of a triangle with a transparent background positioned on the top left-hand corner of the pack and equal to 18% of the surface area of the upper part of the pack, on whose top corner the Community PDO logo is displayed on a black background. The graphic layout of this packaging corresponds to the example given below at point (vi).
- ii. No other graphic sign, mark or wording appears on the packaging except for the triangle referred to above and the technical label, which may be placed either on the front or on the back of the pack.
- iii. The surface area of the technical label cannot exceed 13% of the surface area of the front or back pack.
- iv. In addition to the legal wording, the technical label shall contain the company name of the producer ham curing plant or the ham curing plant that sold it, or the slicing and packaging facility; the company name of the parent company or of the subsidiary or affiliated company may also be indicated next to the company name, separated by a hyphen or in brackets. The minimum size of the characters used for the company name shall be 2.6mm; the character font is of free choice. This name shall be placed below the designation 'Prosciutto di Parma' as indicated in the example below at point (vi).
- v. For the producer ham curing plant, it is possible to write the words 'produced by' or 'produced and packaged by', in Italian or another language, before the company name. Instead, the packager that is not a ham curing plant shall necessarily write the wording 'packaged by', in Italian or another language before the company name.
- vi. The obligation referred to in points (iv) and (v) above may also be fulfilled by indicating the company name on the front of the pack, under the transparent triangle, in the ways and according to the provisions envisaged for "classic" pre-sliced Prosciutto di Parma packs, without prejudice to the different size of the characters.

The example of the pre-sliced 'take-away' Prosciutto di Parma is given below:



### 8.3 c) Requirements common to 'classic' and 'take-away' pre-sliced Prosciutto di Parma

In any case, in addition to the indications set out in the preceding points and the wording established by the relevant legislation in force, the following specific information must be provided on the packaging of pre-sliced 'classic' and 'take-away' Prosciutto di Parma:

- i. The identification code of the subject that carried out the slicing and packaging operations is placed under the 'ducal crown' mark.
- ii. The company name or registered trademark of the producer ham curing plant or the slicing and packaging facility or seller.
- iii. The address of the packaging and slicing facility.
- iv. Maturation starting date expressed in month and year.
- v. Date of minimum durability.
- vi. The storage methods, as specified below:
  - in the case of "classic" pre-sliced Prosciutto di Parma, the indication that storage must take place at a temperature between 0°C and 10°C or between 0°C and 25°C, as specified in Art. 5.6 lett. a);
  - in the case of "take-away" pre-sliced Prosciutto di Parma, the indication that storage must take place at a temperature between 0°C and 10°C, as specified in Article 5.6 letter b).
- vii. The net amount.
- viii. Ingredients: pork/pork meat/pork haunch and sea salt.

If the shape of the packs of "classic" and "take-away" pre-sliced Prosciutto di Parma is irregular to such an extent that it does not allow an adequate positioning of the triangle on the upper left corner, the triangle shall be adapted to the shape of the pack itself as shown, by way of example, in the graphic reproductions of the examples below.



Irregularly shaped packages

#### 8.3.d) Approval of the graphic design of pre-sliced Prosciutto di Parma packaging

- i. The graphic design and the wording on the packaging shall comply with the requirements of current EU and national legislation, as well as any other mandatory rule that may have come into force.
- ii. The slicing and packaging facility submits the graphic design and the wording on the packaging in advance to the Control Body, which either formalises its approval or orders any changes and/or additions by reasoned decision.

#### **8.4 Further specifications on the presentation and labelling of Prosciutto di Parma**

- a) The use of qualifiers such as 'classic', 'authentic', 'extra', 'super' and other qualifications, mentions and attributions combined with the sales designation, with the exception of 'deboned' and 'sliced', is prohibited.
  - b) It is forbidden to use, either as an alternative or in addition to the protected designation, any other designation or geographical qualification of the product relating to municipalities in the production area referred to in Article 3.
  - c) The geographical denominations relating to the municipalities in the production area or their variations, distortions, derivations or abbreviations is forbidden in the company name or company brand unless the entrepreneur concerned is able to demonstrate that said denomination was already in use – with reference to ham – before Law No. 506 of 4 July 1970 came into force.
  - d) The prohibitions set out in this Article also apply, insofar as compatible, to advertising and promotion in any form of Prosciutto di Parma.
  - e) Together with the designation, it is also permitted to use Consortium signs aimed at highlighting compliance with certain production specifications concerning special characteristics of Prosciutto di Parma, upon condition that the provisions of these Specifications are followed.
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