

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 characteristics

Prosciutto di Parma, when marked with the "ducal crown" fire branded logo, operation that is also known as branding - and/or alternative means of identification that are equally as indelible and non-removable as the logo as set forth in Article 5, which ensure and guarantee the tracking and traceability of Prosciutto di Parma - in its typical "whole bone-in" form, has the following characteristics:

- a) rounded shape: without the distal part (the trotter), and free from external imperfections that could compromise the product's image;
- b) weight: not less than 8.2kg and not more than 12.5kg;
- c) ageing time: minimum 14 months, including the month in which the seal was affixed and/or alternative means of identification that are equally as indelible and non-removable as the logo as set forth in Article 5 that ensure and guarantee the tracking and traceability of Prosciutto di Parma were applied;
- c) colour when cut: uniformly ranging from pink to red, interspersed with the pure white of the fat;
- d) aroma and taste: delicate and mild-taste, not particularly salty and with a fragrant, characteristic aroma;
- e) characterisation by observing certain analytical values, namely the concentration of sea salt - sodium chloride -, moisture content and soluble nitrogen content (proteolysis index).

Accepted ranges of values were identified for each of these three values, which become the reference values for verifying whether a sample of hams, randomly taken from a curing facility 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 accepted ranges for the above values are:

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

The aforementioned values are determined starting from a sample of lean meat taken from the biceps femoris of the ham before it is marked with the 'ducal crown' logo and/or with alternative means of identification that are equally as indelible and non-removable as the logo referred to in Article 5, which ensure and guarantee the tracking and traceability of Prosciutto di Parma.

Article 3

Production area

The typical 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 - is located in the Province of Parma in the Italian region of Emilia-Romagna. This area comprises a portion of that province located at least 5 km south of the road known as Via Emilia, extending south until it reaches a maximum altitude of 900 metres. The Enza and Stirone rivers form the area's eastern and western boundaries, respectively.

Curing facilities, 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 farmers that supply the legs used for the production of Prosciutto di Parma, all the abattoirs 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 pig farmers, abattoirs, cutting plants, curing facilities, ham-drying warehouses, slicing and packaging facilities, as well as through the timely reporting to the Control Body of the quantities processed, tracking and traceability 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 **Method of production of Prosciutto di Parma**

5.1 Permitted 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.

The fresh legs of pork used to produce 'Prosciutto di Parma' must come from the offspring of:

- a) boars of the traditional breeds Italian Large White, Italian Landrace and Italian Duroc, as improved by the Italian Herd Book, either purebred or crossbred between them, and sows of the traditional breeds Italian Large White and Italian Landrace, either purebred or crossbred between them;
- b) boars of the traditional breeds mentioned in a) and crossbred sows or sows of other genetic types provided that these are bred under selection and/or crossbreeding schemes involving the breeds Large White, Landrace and Duroc for the production of heavy pigs, the aims of which are compatible with those of the Italian Herd Book;
- c) boars and sows of other genetic types provided that these are bred under selection and/or crossbreeding schemes involving the breeds Large White, Landrace or Duroc for the production of heavy pigs, the aims of which are compatible with those of the Italian Herd Book;
- d) boars of the other genetic types mentioned in c) and sows of the traditional breeds mentioned in a).

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

Boar genetic type →	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)
Sow genetic type ↓						
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 Ministry of Agricultural, Food and Forestry Policy. The genetic types to be used must ensure the obtaining at abattoirs 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.

The fresh legs of pork used to make the product may not come from:

- boars and sows;
- the offspring of boars or sows not covered by categories a), b), c) or d) above;
- pigs carrying unfavourable traits, in particular susceptibility to stress (Porcine Stress Syndrome or PSS).

5.2 Rearing and feeding pigs

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.

Rearing 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 rearing are as follows:

- suckling;
- weaner stage;
- grower stage;
- finisher stage.

-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.

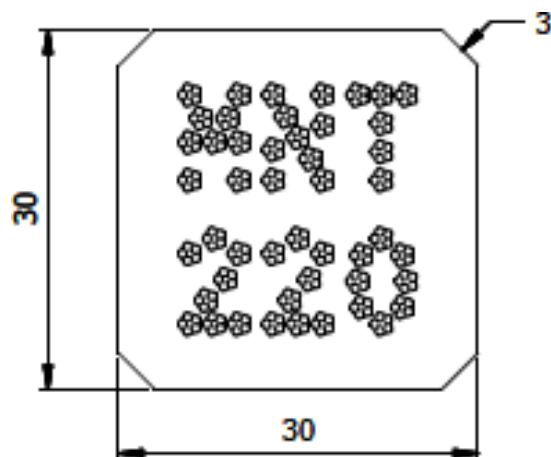
Furthermore, the use of minerals, vitamin supplements and additives are permitted in compliance with current EU and national regulations.

At this stage, within the 28th day from birth and, in any case, while the piglet is still being nursed by 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 legs of the piglet and/or alternative means of identification that are equally indelible and non-removable and ensure tracking and traceability 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 farrowing 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 means of identification that are equally indelible and non-removable and that ensure and guarantee tracking and traceability of Prosciutto di Parma may be used.

- **Weaner stage:** this is the stage 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, vitamin supplements and additives are permitted in compliance with current EU and national regulations.

- **Grower stage:** this is the stage following the weaner one, 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 grower stage, 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" – including the traditional practice of administering feed 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 feed and/or corn 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
Whole ear maize meal	d.m.	up to 20% of the dry matter in the ration
Maize grain meal and/or corn cob meal	d.m.	up to 55% of the dry matter in the ration
Minor cereals	d.m.	up to 25% of the dry matter in the ration
Wheat 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
Dehydrated beet pulp	d.m.	up to 10% of the dry matter in the ration
Fruit pulp and tomato pulp (tomato pomace) as premix carriers	d.m.	up to 2% of the dry matter in the ration
Whey ¹	d.m.	up to a maximum of 15 litres per head/day

Buttermilk ¹	d.m.	up to a maximum intake of 250 grams per head/day of dry matter
Distillers' dried grains and solubles ²	d.m.	up to 3% of the dry matter in the ration
Lucerne (high temperature dried)	d.m.	up to 4% of the dry matter in the ration
Molasses ³	d.m.	up to 5% of the dry matter in the ration
Products obtained during extraction of soya beans ⁴	d.m.	up to 20% of the dry matter in the ration
Products obtained during extraction of sunflower seeds ⁴	d.m.	up to 10% of the dry matter in the ration
Products obtained during extraction of rapeseed ⁴	d.m.	up to 10% of the dry matter in the ration
Maize germ meal	d.m.	up to 5% of the ration
Peas	d.m.	up to 25% of the dry matter in the ration
Other legume 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
Roasted whole soya beans and/or soya expeller	d.m.	up to 10% of the dry matter in the ration

Notes.:

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

-(²) 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.

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

- ⁽⁴⁾ 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 coverage.
- At least 50% of the pigs' dry matter intake on an annual basis comes from the pig-rearing area referred to in Article 3.
- The use of minerals, vitamin supplements and additives are permitted in accordance with the legislation in force.
- The presence of cereal dry matter must not be less than 45% of the total dry matter fed to growers.

- **Finisher stage:** this is the last phase of rearing, it takes place once the growers stage is complete and continues until slaughter age, which must be at least 9 (nine) months. At the end of the finisher stage, 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 growers stage, 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 roasted whole soya beans and/or soya expeller. The presence of dry matter from cereals during the finishing phase shall not be lower than 55% of the total.

5.3 Slaughter and characteristics of the fresh legs of pork

5.3.a) Slaughter

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

The minimum slaughter age of pigs is nine months; age is checked on the basis of the tattoo of origin and/or alternative means of identification that are equally indelible and non-removable and ensure tracking and traceability 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 being nursed by the sow.

The fresh legs to be used must come only from carcasses classified as "H Heavy", with a carcass weight of between 110,1 kg and 180.0 kg, and graded 'U', 'R', or 'O' on the European Union scale for the classification of pig carcasses. Carcass weight and classification are recorded at the time of slaughtering.

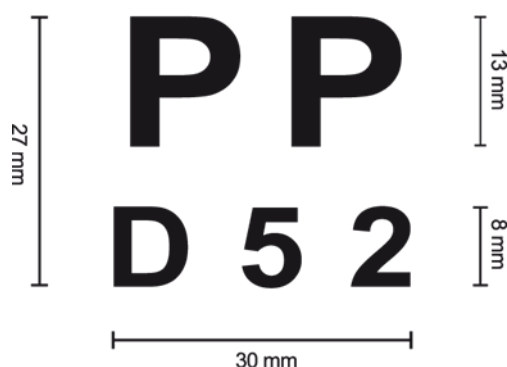
5.3.b) Characteristics of the fresh legs of pork

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

- weight: when delivered to the curing facility the leg of pork weighs between 11,8 kg and 18,0 kg;
- fat coverage: the thickness of the fat around the outside of the trimmed fresh leg of pork, measured vertically from the tip of the thighbone, is not less than 22 mm. The area known as the 'corona' has sufficient fat to prevent the rind from coming away from the layer of muscle below;
- 'short trimming': the amount of exposed muscle above the tip of the thighbone is no more than 9 cm;
- fat firmness: a sample taken from the upper and lower layers of the subcutaneous panniculus adiposus shows a fat firmness represented by an iodine value of not more than 70 and/or linoleic acid content not exceeding 15 %;
- 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 abattoir, 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 abattoir 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 means of identification that are equally indelible and non-removable, ensuring and guaranteeing tracking and traceability of Prosciutto di Parma.

The abovementioned stamp consists of the fixed abbreviation 'PP', 13mm high, and a variable abattoir 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 abattoir stamp, alternative means of identification that are equally indelible and non-removable may be used to ensure and guarantee tracking and traceability of Prosciutto di Parma.

5.4 Production process

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

- a) Setting aside, chilling and trimming;
- b) Salting stage;
- c) Resting stage;
- d) Washing and drying off;
- e) Pre-maturation, smearing, maturation.

a) Setting aside, chilling, trimming

These three stages are carried out directly in abattoirs 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” rounded shape.

Trimming is carried out for two reasons, one being merely aesthetic, the other technical, namely that of favouring salting. During these operations, legs 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 stage

The cooled and trimmed leg is then sent to the curing facility. 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 curing process 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 curing facility 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 curing facility 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 curing facility".

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 means of identification that are equally indelible and non-removable may be used to ensure and guarantee tracking and traceability of Prosciutto di Parma. Once the seal and/or alternative means of identification, which are equally indelible and non-removable, have been affixed, the hams are placed in a cold room at a temperature range 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 stage

After the residual salt has been removed, the hams are placed in the resting cold room at a temperature range 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 process known as 'tidying', which has the purpose of making the surface of the product smoother and more uniform, must be carried out.

Overall, the duration of the salting and resting stages - namely the 'cold' stage of production' - 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 stage, 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 and drying off

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 dip around the exposed tip of the thighbone may be sprinkled with pepper to keep the contact area dry. The dip around the exposed tip of the thighbone, 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 maturing, important biochemical and enzymatic processes determine the ham's characteristic aroma and flavour.

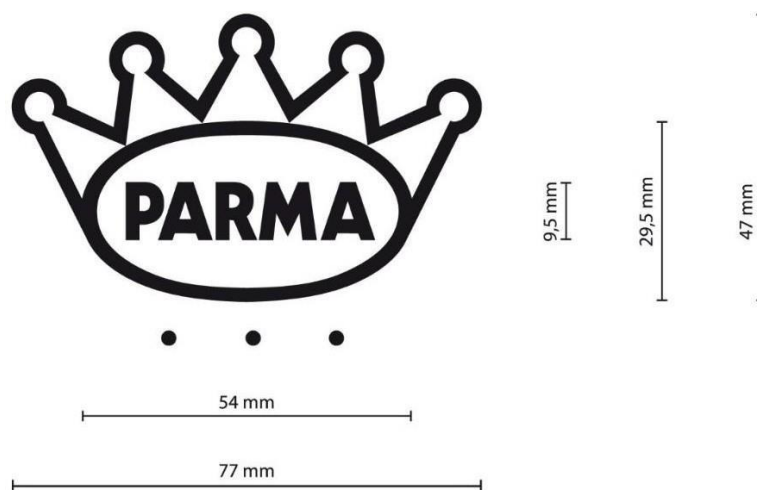
After 14 months from the beginning of production and after specific checks carried out by the Control Body's

inspectors, the 'ducal crown' fire branded logo is affixed.

During the production process, Prosciutto di Parma can be transferred only after six months of maturing with two possible destinations: another curing facility or a ham-drying warehouse authorised for the maturing phase of the product, both of which must be part of the control system. In any case, the business identification code displayed below the "ducal crown" logo must belong to the producer curing facility, as defined above.

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

The logo consists of a five-pointed 'ducal crown' with an oval base in which the word 'PARMA' is inserted, accompanied by the business identification code of the producer curing facility, 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 logo, it will also be permitted to use alternative means of identification that are equally indelible and non-removable and that ensure and guarantee tracking and traceability of Prosciutto di Parma.

The 'ducal crown' is a mark that both identifies and qualifies 'Prosciutto di Parma' and performs the double function of setting the product apart from other types of dry cured ham, giving assurance as to its authenticity, and also guaranteeing that the product has been through all the required production stages and that all of these stages have been recorded by the operators involved.

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 logos on the hams.

In conclusion, the first element used to identify 'Prosciutto di Parma', which distinguishes it on the market – or better still the only formal discriminating factor – is therefore the fire branded "ducal crown" logo. Use of the designation of origin is lawful only if this logo is present: without the "ducal crown" the product may not be labelled with the designation and it may not be included on the packing, in sales documents or during trade (whole bone-in or boneless hams, as packed portions, or as sliced ham in suitable packing).. Moreover the "added value" given by the "ducal crown" logo 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" logo 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 logo, 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" logo has been marked, Prosciutto di Parma may also be presented boneless - whole, half or in portions of varying weights and shapes; in any case, the "ducal crown" logo must always be present and visible; instead of or in association with this logo, the use of alternative means of identification that are equally indelible and non-removable and that ensure and guarantee tracking and traceability of Prosciutto di Parma will be allowed.

5.6 Slicing and packaging

Prosciutto di Parma, after branding and de-boning, may also be marketed as pre-packed sliced ham in the 'classic' or 'take-away' format, 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-packed 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 curing facility, 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-packed sliced Prosciutto di Parma, alternative means of identification that are equally indelible and non-removable, ensuring and guaranteeing tracking and traceability of Prosciutto di Parma.
- vi) If the shape of the packs differs from the standard tray shape 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-packed 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 rules applicable to pre-packed sliced 'Prosciutto di Parma' in the 'classic' format'

- i) Packages of Prosciutto di Parma in the 'classic' format can vary in size, shape and weight.
 - ii) Hams with a moisture content of less than 60% must be used for slicing and packaging Prosciutto di Parma in the 'classic' format.
 - iii) For the purpose of identifying the minimum requirements for pre-packed sliced Prosciutto di Parma in the 'classic' format, hams are divided into two weight classes for each of which the minimum curing time and the Date of Minimum Durability (DMD) are identified. The latter varies depending on the curing time, the packaging method (protective atmosphere using interleaving, protective atmosphere not using interleaving, or vacuum packed), water activity (a_w) and storage temperatures.
- For pre-packed sliced Prosciutto di Parma in 'classic' format 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 ageing time	DMD in protective atmosphere not using interleaving	DMD in protective atmosphere using interleaving	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 pre-packed sliced Prosciutto di Parma in 'classic' format 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 using interleaving. In any case, the Date of Minimum Durability cannot exceed 30 days. The above conditions are summarised in the following table:

Ham weight	Minimum ageing time	DMD protective atmosphere using interleaving	DMD vacuum packed using interleaving	Storage temperature	a_w
Up to 9.5kg	18 months	30 days	30 days	0°C - 25°C	≤ 0.90

5.6.b) Specific rules applicable to pre-packed sliced 'Prosciutto di Parma' in the 'take-away' format

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

- For pre-packed sliced Prosciutto di Parma in 'take-away' format, hams with a moisture content of less than 60% and a water activity value (a_w) not exceeding 0.91 must be used.
- The product is packaged in a protective atmosphere without using interleaving, and must be stored at a temperature between 0°C and 10°C.
- The DMD does not exceed 25 days starting from the packaging date.
- Packages can have variable or fixed weight, with a minimum weight of 110 grams.
- The curing period of the Prosciutto di Parma used shall be at least 16 months.
- Both the front and the back of the pack shall be transparent.

Article 6

Link with the environment

The requirements associated with the production of Prosciutto di Parma are strongly dependent on the environmental, natural and human factors in the local area where the raw material is located and especially of the production area.

The characteristics of the raw material are 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 development of the rearing of heavy pigs slaughtered at an advanced age determines pig breeding in the Po Valley. It begins with the use of local, indigenous breeds, proceeds in line with environmental, social and economic circumstances – in particular cereal farming and dairy production, which have shaped feeding practices – and gradually culminate in the natural and unique productive outcome, 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, curing facilities 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.

Thanks to unique environmental conditions that cannot be reproduced elsewhere and the local population's particular talent – as evidenced by the large number of family-run ham-making businesses still operating today that have been handed down from one generation to the next –, within the limited geographical macro-area, a small pocket of the province of Parma developed into the 'typical production area' of 'Prosciutto di Parma'.

This 'typical area' has unique 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 lends Prosciutto di Parma its unique mild flavour.

The sea winds from the Versilia area of the Tuscan coast subside as they pass through the olive groves and pine forests of the Val di Magra, then dry as they cross the Apennine passes, acquiring the scent of chestnut groves, before reaching the hams. Precisely in order to make the most of these breezes, curing facilities 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. In fact, Parma is situated at the heart of what was once Cisalpine Gaul, whose inhabitants reared large herds of pigs and were particularly skilled in the production of salted hams.

Ham and the method used to produce it are referred to in various documentary sources from over the centuries, and a reference to the current production area can be found in Chamber of Commerce lists from 1913. What was at first a purely artisanal activity has evolved into an industrial process, but one that still preserves the product's traditional characteristics 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 characteristics of Prosciutto di Parma are strongly dependent on a cultural identity that derives from the environmental, natural and human factors in the local area, which also play an essential role in guaranteeing that high quality, health and food safety standards are upheld.

Article 7

Control

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, certified e-mail (PEC) csqa@legalmail.it.

Art. 8

Presentation and labelling

Once it has been marked with the "ducal crown" logo and/or the alternative means of identification referred to in Article 5, that ensure and guarantee tracking and traceability, 'Prosciutto di Parma' may be presented and marketed in the formats described below.

8.1 Whole bone-in Prosciutto di Parma

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 name 'Prosciutto di Parma', accompanied by the European Union PDO symbol, must appear on the front label in the main visual field, clearly standing out from all other text on the label.
- b) The list of ingredients: pig meat/pork/leg of pig/leg of pork and sea salt.
- c) Indication of the company name - and/or brand - and address of the producer curing facility or the curing facility selling the Prosciutto di Parma.

8.2 Boneless Prosciutto di Parma

Boneless Prosciutto di Parma - packed whole ham or portions - must comply with the following labelling specifications:

- a) The name 'Prosciutto di Parma', accompanied by the European Union PDO symbol, must appear on the front label in the main visual field, clearly standing out from all other text on the label.
- b) The list of ingredients: pig meat/pork/leg of pig/leg of pork and sea salt.
- c) The address of the packaging facility.
- d) the curing start date, stating at least the month and year, if the seal referred to in Article 5.4 and/or the equally indelible and non-removable alternative means of identification referred to in Article 5 used are no longer visible.
- e) Indication of the company name - and/or brand - and address of the producer curing facility or the curing facility selling the Prosciutto di Parma.

8.3 Pre-packed sliced Prosciutto di Parma

8.3.a) Pre-packed sliced 'Prosciutto di Parma' in the 'classic' format

Packets of sliced Prosciutto di Parma in 'classic' format, 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 ['Prosciutto di Parma' – protected designation of origin under Law No 26/90 and Commission Regulation (EC) No 1107/96].

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

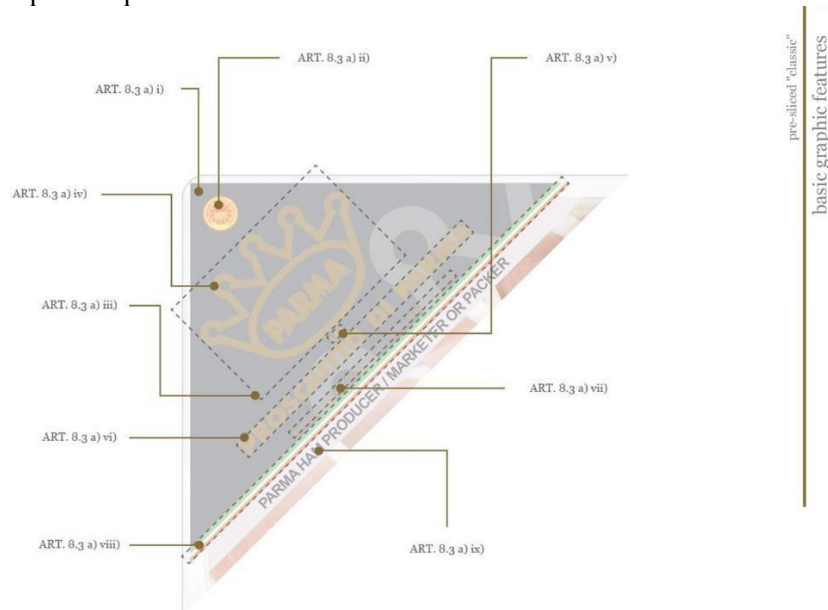
The additional graphic rules for pre-packed sliced 'Prosciutto di Parma' in the 'classic' format are given below:

- 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 identification code '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 name '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 sliced Prosciutto di Parma in 'classic' format, as referred to in point 8.3 a), must bear the company name of the producer curing facility or the curing facility 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 curing facility or the curing facility 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 curing facility, curing facility 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 business/brand name of the parent company or of the subsidiary or affiliated company can be written next to the

business/brand name concerned, separated by a hyphen or in brackets. The business/brand name of the producer curing facility 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 curing facility has carried out these activities and has not limited itself to the sale of the product. Otherwise, a packager that is not a curing facility part of the control system must always write the specification "packaged by", in Italian or another language, before the indication of its business/brand name by.

Below is given an example of a packet of sliced Prosciutto di Parma in 'classic' format:



8.3.b) Pre-packed sliced 'Prosciutto di Parma' in the 'take-away' format

Pre-packed sliced Prosciutto di Parma in the 'take-away' format has the following labelling rules:

- 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 product information label, which may be placed either on the front or on the back of the pack.
- iii. The surface area of the product information label cannot exceed 13% of the surface area of the front or back pack.
- iv. In addition to the legal wording, the product information label shall contain the business/brand name of the producer curing facility or the curing facility that sold it, or the slicing and packaging facility; the business/brand name of the parent company or of the subsidiary or affiliated company may also be indicated next to the business/brand name, separated by a hyphen or in brackets. The minimum size of the characters used for the business/brand 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 curing facility, it is possible to write the words 'produced by' or 'produced and packaged by', in Italian or another language, before the business/brand name. Instead, the packer that is not a curing facility shall necessarily write the wording 'packaged by', in Italian or another language before the business/brand name.
- vi. The obligation referred to in points (iv) and (v) above may also be fulfilled by indicating the business/brand name on the front of the pack, under the transparent triangle, in the ways and according to the provisions envisaged for Prosciutto di Parma 'classic' packets, without prejudice to the different size of the characters.

The example of aa Prosciutto di Parma 'take-away' packet is given below:



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

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-packed sliced Prosciutto di Parma in 'classic' and 'take-away' format:

- i. The identification code of the subject that carried out the slicing and packaging operations is placed under the 'ducal crown' mark.
- ii. The business name or brand name or registered trademark of the producer curing facility or the slicing and packaging facility or seller.
- iii. The address of the packaging and slicing facility.
- iv. The curing start date expressed in month and year.
- v. Date of minimum durability.
- vi. The storage methods, as specified below:
 - in the case of pre-packed sliced Prosciutto di Parma in 'classic' format, 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 pre-packed sliced Prosciutto di Parma in 'take away' format, 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. The list of ingredients: pig meat/pork/leg of pig/leg of pork and sea salt.

If the packet of sliced Prosciutto di Parma in 'classic' and 'take-away' format differs from the standard tray shape 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 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) With the exception of disossato (boneless) and affettato (sliced), the sales name may not be qualified by any descriptive terms – such as ‘classic’, ‘authentic’, ‘extra’ or ‘super’ – or any other qualifications, mentions and attributions.
- 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 use of geographical denominations relating to the municipalities in the production area or their variations, distortions, derivations or abbreviations is forbidden in the company name or business/brand name or trademark, unless the entrepreneur concerned is able to demonstrate its 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 format of Prosciutto di Parma.
- e) Together with the designation, it is also permitted to use symbols of the protection association 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.