Prosciutto di Parma
(Parma Ham)
Protected Designation of Origin

Specifications and Dossier
Pursuant to Article 4 of Council Regulation (EEC) N°2081/92
dated 14th July 1992
TITLE: "PARMA HAM"
DESIGNATION OF ORIGIN
SPECIFICATIONS AND DOSSIER
Pursuant to Article 4 of Council Regulation (EEC) n°2081/92 dated 14th July 1992

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SECTION A

PRODUCT NAME: PROSCIUTTO DI PARMA (Parma Ham)

Since 1970 the designation of origin “Prosciutto di Parma” has been legally protected at a national level by Law N° 506 dated 4th July, (provisions relating to the protection of the ‘Parma Ham’ designation of origin, definition of production area and product characteristics), subsequently replaced by Law No. 26 dated 13th February, 1990 (Protection of the ‘Parma Ham’ designation of origin), which is currently in force.

These general provisions have been supplemented and completed by the respective Execution Regulations, approved by Presidential Decree No. 83 dated 3rd January 1978 and by Ministerial Decree No. 253 dated 15th February 1993, currently in force.
REFERENCE DOCUMENTS – SECTION A

A.1: Law No. 506 dated 4th July 1970
A.2: Law No. 26 dated 13th February 1990
A.3: Presidential Decree No.83 dated 3rd January 1978
A.4: Ministerial Decree No. 253 dated 15th February 1993
SECTION B

PRODUCT DESCRIPTION, RAW MATERIALS USED AND THE MAIN PHYSICAL, CHEMICAL, MICROBIOLOGICAL AND ORGANOLEPTIC CHARACTERISTICS

B.1 The designation of origin ‘Parma Ham’ is exclusively reserved for ham that is branded in a permanently identifiable way and obtained from the fresh legs of pigs that are born, bred and slaughtered in any one of the Regions indicated in Art. 3 of Ministerial Decree No. 253 dated 15th February 1983. The ham has to be produced according to legal and regulatory stipulations and cured in the ‘typical’ production area as defined in Art. 2 of Law No.26 dated 13th February 1990 for a minimum period of 10 months for hams weighing between 7 and 9 kg and 12 months for those weighing more than 9 kg (these curing periods start after the salting process). The above weights refer to bone-in hams at the time of being branded with the above-mentioned identification mark.

The distinctive features of Parma Ham are as follows:

a) curved exterior: without distal part (trotter), devoid of external blemishes likely to impair the product’s image, with exposure of the muscular part above the head of the femur (best end) limited to 6 centimeters (short trimming);

b) weight: as a rule, between eight and ten kilograms but not less than seven;

c) colour when sliced: uniformly ranging between pink to red, interspersed with pure white in the fatty parts;

d) aroma and flavour: mild and delicate flavour, slightly salty with a fragrant and distinctive flavour;

e) satisfies predetermined analytical parameters.
B.2 The criterion adopted for selecting the qualitative parameters is based on a combination of organoleptic qualities and chemical parameters. This method has led to the identification of the following parameters: salt content, moisture content and soluble nitrogen content (proteolysis index). It is known, as a matter of fact, that high-quality ham must contain a limited quantity of sodium chloride and moisture, while the proteolysis index has been found to adversely affect the consistency of the lean meat.

For each of the three parameters mentioned above and for each of the two product categories (7-9 kg and more than 9 kg) a confidence range has been calculated, determined by the mid-point plus or minus 4 times the standard error. By using this method, a range of values can be defined within which the product’s ‘true’ average can be obtained with a probability of 99%. These ranges are then adopted as reference values to ascertain whether or not a sample of hams, randomly selected in a processing plant, belong to the reference population and can therefore be considered as representative of the average characteristics of Parma Ham. Consequently, the above intervals can be defined as:

- Parma Ham weighing more than 9 kg.
  - Moisture : 59.0% - 63.5%
  - Salt : 4.5% - 6.7%
  - Proteolysis Index : 24.0% - 31.0%

- Parma Ham weighing between 7 and 9 kg.
  - Moisture : 59.0% - 64.0%
  - Salt : 4.5% - 6.9%
  - Proteolysis Index : 24.0% - 31.0%

For both product categories, the values that define the variable ranges of each single parameter do not refer to a single sample but to an average of 10 samples, each of which consists only of the lean fraction separated from the biceps femoris.

Furthermore, in the case of hams weighing more than 9 kg (branded at 12 months) the criterion used for industrial production evaluation is based on the application of several consecutive parametric grids, which foresee the use of the above parameters individually and in combination with each other:
a) The moisture, salt and proteolysis values of the sample under examination must not exceed, on an individual basis, the maximum values of the above-indicated ranges;

b) in the combined evaluation moisture/salt, the sample’s analytical values are allowed to exceed just one of the following limits: either 63% regarding moisture content, or 6.4% regarding salt content;

c) in the combined evaluation proteolysis/salt, the sample’s analytical values are allowed to exceed just one of the following limits: either 30% regarding proteolysis or 6.4% regarding salt content.

In the same manner, similar consecutive parametric grids are used as evaluation criteria for the industrial production of hams with a weight ranging between 7 and 9 kilograms (to be branded at 10 months):

a) the first evaluation grid requires that the examined sample does not exceed moisture content of 64%, salt 6.9% and proteolysis 31%;

b) the second evaluation grid (combined parameters) allows just one of the following values to be exceeded: 63% moisture content or 6.5% salt;

c) the third evaluation grid allows just one of the following values to be exceeded: 30% proteolysis, 6.5% salt.

B.3 The raw material (fresh legs) used in the production of Parma Ham, has the following attributes:

- fat consistency: is estimated by determining the iodine number and/or linoleic acid content both on the inner and outer fat layer of the thigh’s subcutaneous panniculus adiposus. For each sample, the iodine number and the linoleic acid content must not exceed 70 and 15% respectively;

- fat layer: the fat on the outer portion of a trimmed fresh leg, measured vertically at the head of the femur (best end), should be about 20 millimeters thick for legs used for the production of Parma hams weighing between 7 and 9 kilograms and about 30 millimeters thick for those used for the production of Parma hams weighing more than 9 kilograms. This thickness must not, however, be thinner than 15mm and 20mm respectively for the two categories of fresh legs, including the rind. At the “coronet” the fat layer has to be in...
any case, so thick as to prevent detachment of the rind from the underlying muscular fascia;

- weight of fresh legs: trimmed fresh legs should preferably weigh between 12 and 14 kilograms but in no case less than 10;

- quality of meat: fresh legs of pigs affected by full-blown myopathies (PSE, DFD, evidence of the after-effects of phlogistic or traumatic processes, etc.) that have been certified by a vet at the slaughter-house are excluded from protected production;

- fresh legs must not undergo, except for refrigeration, any preservation treatment including freezing. Refrigeration consists in preserving legs at internal temperatures between –1 C° and + 4 C° during storage and transportation;

- legs obtained from pigs that have been slaughtered for less than 24 hours and more than 120 hours cannot be used.

B.4 Once branded, Parma Ham can also be sold boneless, in cuts of various shape and weight, or sliced and appropriately packed. Should it not be possible to retain the brand on the product, it needs to be affixed to the packet in such a way that it cannot be deleted or detached under the supervision of the approved body. In these cases, packaging operations have to be carried out within the typical production area. Parma Ham can be packaged in modified atmosphere or vacuum packages of variable size, shape and weight.

All Parma Ham packages must bear, on the upper left, a triangle covering 25% of the packet’s surface showing the consortium trademark and the words “Parma Ham”. Protected Designation of Origin according to Law No. 26 dated 13th February 1990. Packaged under the supervision of the Parma Ham Consortium”

The Directive that governs this particular subject matter defines the chemical-physical and commercial characteristics of the product with particular regard to size and curing period (minimum 12 months). All operations, from the initial boning phase down to final slicing and packaging, are carried out under the direct supervision of inspectors belonging to the approved body (refer to Section G).
REFERENCE DOCUMENTS – SECTION B

B.1: Measures defining the qualitative analytical parameters.

B.2: Directive concerning slicing and packaging operations of Parma Ham.

B.3: “Neutral” specimen of a pre-sliced packet of Parma Ham.

Other documents referred to:

- Law No.°26/90 (Section A)
- Ministerial Decree 253/93 (Section A)
- Manufacturing regulations regarding pig-rearing (Section C)
SECTION C

DEFINITION OF GEOGRAPHICAL AREA AND COMPLIANCE WITH THE PROVISIONS OF ARTICLE 2, PARAGRAPH 4

C.1 The typical production area of Parma ham – as identified by Law No. 26 dated 13th February 1990 and before that, by law No. 506 dated 4th July 1970 – includes the territory of the province of Parma (Emilia-Romagna region, Italy) extending South of the Emilia Way not less than 5 km from it and up to a maximum altitude of 900 metres, bordered, to the East, by the River Enza and, to the West, by the Stirone stream.

C.2 The processing plants (ham factories) and the slicing and packaging plants must be located within the territory defined in paragraph C.1 and where all raw material processing phases, as envisaged by the specifications, must take place.

C.3 The raw material comes from a larger geographical area than the processing one, and which includes the administrative districts of the following Italian Regions: Emilia-Romagna, Veneto, Lombardy, Piedmont, Molise, Umbria, Tuscany, Marche, Abruzzo and Lazio (Italy).

C.4 The above area of origin of raw material is strictly defined by Law No. 26 dated 13th February 1990, as amended by Article 60 of Law No. 142 dated 19th February 1992 and Decree No. 253 dated 15th February 1993.

C.5 All pig breeding farms that supply legs used for the production of Parma ham, all slaughter-houses authorised to carry out their preparation as well as all cutting plants included in the protected production circuit, have to be located within the above area.

C.6 At present there are about 5,600 recognised pig breeding farmers with the certification power referred to in point C.8.8. below and about 220 recognised slaughterers endowed with the indelible stamp referred to in point C.8.11 below.

C.7 To satisfy the requirements set out in Section F regarding the production of the raw materials defined in Article 2, paragraph 5 of EEC Regulation No. 2081/92, the following special conditions and rules have to be met:
C.7.1. BREEDS AND THE REQUIREMENTS OF PIGS DESTINED FOR THE PRODUCTION OF PARMA HAM

- Animals, either purebred or derived from the standard, traditional Large White and Landrace breeds, as improved by the Italian Herd Book, are accepted.

- Animals derived from the Duroc breed, as improved by the Italian Herd Book, are also accepted.

- Animals belonging to other breeds, either cross-breeds or hybrids, are accepted provided they derive from breeding or cross-breeding programmes carried out with aims consistent to those pursued by the Italian Herd Book for the production of heavy pigs.

- In accordance with tradition, animals that carry antithetical traits, with particular reference to stress sensitivity (PSS), nowadays objectively identifiable “post mortem” and in cured products are not allowed.

- All animals whose legs do not conform to these production requirements are in any case excluded; as for the characteristics of fresh pig legs, the relevant requirements are contained in Section B above under B.3.

- Purebred animals belonging to the breeds Belgian Landrace, Hampshire, Pietrain, Duroc and Spotted Poland are excluded.

C.7.2. OTHER POLICIES AND SPECIAL CONDITIONS

- Genetic types used have to be sure to reach heavy weights with high degrees of efficiency and, in any case, an average weight per lot (live weight) of 160 kilograms give or take 10%.

- The minimum slaughtering age is nine months and can be inferred from the stamp affixed in accordance with Article 4, subparagraph 3 of Ministerial Decree No. 253/93.

- The utilisation of boars and sows is excluded.

- Pigs have to be slaughtered in very good health conditions and perfectly drained of blood.
C.7.3. FEEDING OF PIGS DESTINED FOR THE PRODUCTION OF PARMA HAM

- The table below lists the different types of feed allowed and the relevant quantities and methods to be used.

- Feed has to preferably be prepared in liquid form (soup or mash) and, according to tradition, with the addition of whey.

**Allowed diet for up to 80 kilograms of live weight.**
All types of feed that can be used during the fattening period, in suitable concentration, as well as those indicated below. The presence of dried cereal substances must not be lower than 45% of the total.

<table>
<thead>
<tr>
<th>Feed Type</th>
<th>d.s.</th>
<th>Maximum Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maize gluten bran and/or corn gluten</td>
<td>d.s.:</td>
<td>up to 5% of the ration’s d.s.</td>
</tr>
<tr>
<td>De-stoned carob beans</td>
<td>d.s.:</td>
<td>up to 3% of the ration’s d.s.</td>
</tr>
<tr>
<td>Fish meal</td>
<td>d.s.:</td>
<td>up to 1% of the ration’s d.s.</td>
</tr>
<tr>
<td>Soya-derived meal</td>
<td>d.s.:</td>
<td>up to a maximum of 20%</td>
</tr>
<tr>
<td>Distillers</td>
<td>d.s.:</td>
<td>up to 3% of the ration’s d.s.</td>
</tr>
<tr>
<td>Buttermilk*</td>
<td>d.s.:</td>
<td>up to a maximum of 6ltrs per animal per day</td>
</tr>
<tr>
<td>Lipids with a melting point higher than 36 C°</td>
<td>d.s.:</td>
<td>up to 2% of the ration’s d.s.</td>
</tr>
<tr>
<td>Proteinaceous lysates</td>
<td>d.s.:</td>
<td>up to 1% of the ration’s d.s.</td>
</tr>
<tr>
<td>Silomais</td>
<td>d.s.:</td>
<td>up to 10% of the ration’s d.s.</td>
</tr>
</tbody>
</table>

d.s. = dried substance
**Allowed diet during the fattening phase**

The presence of dried cereal substances during the fattening phase must not be lower than 55% of the total.

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>d.s.:</th>
<th>Percentage of Ration’s d.s.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maize</td>
<td>d.s.:</td>
<td>up to 55%</td>
</tr>
<tr>
<td>Kernel and/or corn-cob mash</td>
<td>d.s.:</td>
<td>up to 55%</td>
</tr>
<tr>
<td>Sorghum</td>
<td>d.s.:</td>
<td>up to 40%</td>
</tr>
<tr>
<td>Barley</td>
<td>d.s.:</td>
<td>up to 40%</td>
</tr>
<tr>
<td>Wheat</td>
<td>d.s.:</td>
<td>up to 25%</td>
</tr>
<tr>
<td>Tricale</td>
<td>d.s.:</td>
<td>up to 25%</td>
</tr>
<tr>
<td>Oats</td>
<td>d.s.:</td>
<td>up to 25%</td>
</tr>
<tr>
<td>Inferior cereals</td>
<td>d.s.:</td>
<td>up to 25%</td>
</tr>
<tr>
<td>Bran and other by-products of wheat processing</td>
<td>d.s.:</td>
<td>up to 20%</td>
</tr>
<tr>
<td>Dehydrated potato***</td>
<td>d.s.:</td>
<td>up to 15%</td>
</tr>
<tr>
<td>Cassava***</td>
<td>d.s.:</td>
<td>up to 5%</td>
</tr>
<tr>
<td>Pressed beet pulp stored in silos</td>
<td>d.s.:</td>
<td>up to 15%</td>
</tr>
<tr>
<td>Expeller-pressed Flax</td>
<td>d.s.:</td>
<td>up to 2%</td>
</tr>
<tr>
<td>Dried exhausted beet pulp</td>
<td>d.s.:</td>
<td>up to 4%</td>
</tr>
<tr>
<td>Apple and pear residue; grape or tomato skins as integrator carriers</td>
<td>d.s.:</td>
<td>up to 2%</td>
</tr>
<tr>
<td>Whey*</td>
<td>d.s.:</td>
<td>up to a maximum of 15ltrs per animal per day</td>
</tr>
<tr>
<td>Buttermilk*</td>
<td>d.s.:</td>
<td>up to a maximum amount of 250 grams per animal per day of dried substance</td>
</tr>
<tr>
<td>Dehydrated alfalfa meal</td>
<td>d.s.:</td>
<td>up to 2%</td>
</tr>
<tr>
<td>Molasses**</td>
<td>d.s.:</td>
<td>up to 5%</td>
</tr>
<tr>
<td>Meal derived from Soya</td>
<td>d.s.:</td>
<td>up to 15%</td>
</tr>
<tr>
<td>Meal derived from sunflowers</td>
<td>d.s.:</td>
<td>up to 8%</td>
</tr>
<tr>
<td>Meal derived from sesame</td>
<td>d.s.:</td>
<td>up to 3%</td>
</tr>
<tr>
<td>Meal derived from coconut</td>
<td>d.s.:</td>
<td>up to 5%</td>
</tr>
<tr>
<td>Meal derived from maize germ</td>
<td>d.s.:</td>
<td>up to 5%</td>
</tr>
<tr>
<td>Peas and/or other leguminous plant seeds</td>
<td>d.s.:</td>
<td>up to 5%</td>
</tr>
<tr>
<td>Beer and/or TorulaYeast</td>
<td>d.s.:</td>
<td>up to 2%</td>
</tr>
<tr>
<td>Lipids with a melting point higher than 40 C°</td>
<td>d.s.:</td>
<td>up to 2%</td>
</tr>
</tbody>
</table>

**d.s.** = Dried substance
- In order to obtain a high quality fat layer, the maximum linoleic acid content allowed is 2% of the diet’s dried substance.
- Maximum tolerances of 10% are allowed.
- Whey and buttermilk, collectively, must not exceed 15 litres per animal per day (*).
- If combined with slops the total nitrogen content must be lower than 2% (**).
- Dehydrated potato and cassava, collectively, must not exceed 15% of the ration’s dried substance (***)
- The term “buttermilk” refers to the by-product of butter processing whereas whey is the by-product of curd.

C.7.4. BREEDING POLICIES OF PIGS DESTINED FOR THE PRODUCTION OF PARMA HAM

Breeding phases:
- The breeding phases are defined as follows:
  Suckling: first four weeks by the sow;
  Weaning: from the 5th to the 12th week;
  Piglet fattening: from 30 to 80 kilograms of weight;
  Fattening: from 80 to 160 kilograms of weight and above.
- The breeding techniques are aimed at obtaining heavy swine, which can be achieved through reasonable daily weight increases, as well as producing carcasses that fall within the central classes of EEC-classification.
  In order to achieve this objective, feed must be distributed in rations, preferably in liquid form or as a mash, with the addition of whey according to tradition.
- Breeding facilities and equipment have to guarantee the animal’s well-being.
- The shelters have to be fitted out with proper insulation and ventilation systems so as to guarantee optimum temperatures, effective air circulation and removal of noxious gases.
- The floors have to be characterised by the lowest possible percentage of cracks and constructed with water-resistant, thermal, and antiskid materials.
- Depending on the type of diet, all facilities and equipment have to be properly resistant to corrosion.

C.8 Except for any additional clarification provided in subsequent Section G, the control system put in place to guarantee that the special conditions for the production of raw materials are adhered to together with the obligations imposed on all subjects included in the production circuit and protected by current standards and rules, are set out as follows:

C.8.1.- Breeding farmers, slaughterers and producers as well as any other parties that, for whatever purpose, package, store, transport, sell or otherwise distribute hams to consumers shall allow any type of inspection aimed at monitoring full compliance with the obligations imposed upon them by Law No.26 dated 13th February 1990 and by the relevant execution regulation approved by Ministerial Decree No. 253 dated 15th February 1993, including all other necessary inspections to monitor the facilities’ and equipment’s fitness for use.

C.8.2.- The supervisory and inspection activities set out by the provisions of Law and relevant execution regulations are carried out by the Ministry of Industry, Trade and Craft Trades together with the Ministry of Agriculture and Forestry and the Ministry of Health.

- In order to carry out the aforesaid inspection activities, the above Ministries can use the services of a duly authorised body, made up of a voluntary consortium of producers that:
  a) Is governed by a statute approved by a joint decree issued by the Ministry of Industry, Trade and Craft Trades, the Ministry of Agriculture and Forestry and the Ministry of Health.
  b) Includes, among its associates, at least fifty percent of protected production in the last three-year period.
c) Guarantees, thanks to its structure, organisation and financial resources, effective and impartial fulfilment of its institutional duties.

d) Relies on a Panel of Experts made up of representatives of breeding farmers, slaughterers and producers, responsible for providing guidance and advice on the implementation of laws, regulations and directives adopted by the Body itself.

- The body entrusted with the above duties is subject to supervision by the Ministry of Industry, Trade and Craft Trades, together with the Ministry of Agriculture and Forestry and with the Ministry of Health.

C.8.3.- In order to be admitted to the protected production circuit, breeding farmers have to be recognised and coded by the approved body.

- For this purpose, interested breeding farmers have to file an application with the approved body, which arranges for the coding and provides the documentation, specified in point C.8.8.

C.8.4.- Each recognised breeding farmer shall brand an indelible stamp on the hind legs of each pig, bearing its own identification code within the forty-fifth day after birth.

C.8.5.- In the event that a pig identified as above is transferred to another breeding farm, the latter must have been previously coded by the approved body and shall brand a new indelible stamp bearing its own identification code before slaughter takes place.

Coding and branding procedures are set out by the approved body.

C.8.6.- Stamp referred to in point C.8.4. above.

Branding is carried out via the application of an indelible and permanent (even post-mortem) tattoo applied on the side of both the piglet’s legs by a special compression tool, on an area located immediately above a horizontal line starting from the knee-cap and corresponding to the lower part of the biceps femoris.

The stamp reproduces the breeding farmer’s alphanumeric identification code, defined in a special directive issued by the approved body as well as an additional alphabetic letter, that depends on which month the animal was born.

Branding is the responsibility of the breeding farmer.

C.8.7.- Stamp referred to in point C.8.5. above.

This stamp reproduces the breeding farmer’s alphanumeric code and is branded on both legs of all pigs that carry the certificate referred to in point C.8.8.

The stamp has to be branded on the side of the pig’s leg, covering a maximum area of 45mm (height) by 85mm (wide) in an indelible and permanent way (even post
mortem) and making sure it does not overlap with the brand referred to in point C.8.4 above.

Branding has to take place preferably before the animal’s eighth month of life.

C.8.8.- The breeding farmer shall issue a certificate for all pigs to be slaughtered, declaring the animal’s conformity with the requirements specified in paragraph C.7 and subsequent points.

C.8.9.- Upon transferring the pigs to the slaughter-house, the breeding farmer shall draw up, in triplicate, the certificate referred to in point C.8.8 above, declaring conformity with production requirements, one copy of which should be sent to the slaughterer and one copy to the approved body. The certificate has to be drawn up on pre-numbered and coded forms provided by the approved body. The breeding farmer shall sign the certificate after having entered the following data: number of animals, destination, shipping date and abbreviation of the genotypes used.

- The criteria and procedures for filling-in, handling, utilisation and circulation of certificates are set forth by a directive issued by the approved body.

C.8.10.- Slaughterers wishing to supply fresh legs for the production of Parma ham have to file an application with the approved body to get the necessary recognition.

- Said application has to be accompanied by all the necessary documents certifying the possession of public health authorisation as well as compliance with hygienic and sanitary requirements envisaged under current legislation.

- The approved body is responsible for assigning an identification code to the slaughterer as well as supplying the stamp referred to in point C.8.11 below.

C.8.11.- The slaughterer shall brand the indelible stamp on fresh legs that are destined for the production of Parma ham. The brand shall be burnt onto the animal’s skin in a clear and visible way in accordance with the directives issued by the approved body.

- The slaughterer shall brand the indelible stamp on the fresh legs of pigs obtained from animals that carry the certificate referred to in point C.8.8 above after having ensured compliance with the requirements specified in the previous Section B, paragraph B.3.

- The stamp shall reproduce the identification code of the slaughter-house where the slaughter took place.

- The slaughterer shall attach, to each single lot of fresh legs branded as specified in this sub-paragraph, a specimen or a copy of the certificate issued in accordance with C.8.9. above.

- In the event that the original certificate issued by the breeding farmer refers to pigs whose legs have to be delivered to different plants or are allocated to separate shipments, the slaughterer shall send to the ham factory, for each delivery of fresh
legs carrying the brand indicated above, a copy of the certificate itself together with any other document that may be required by the approved body.

C.8.12.-Any cutting plant that is admitted to the protected production circuit shall attach to the documentation enclosed with the fresh legs to be used for the production of Parma ham, a photocopy of all the documents envisaged by the administrative and public health provisions in force regarding transfers of pig’s sides or other cuts from one of the recognised slaughter-houses and a copy of the certificate referred to in point C.8.8.

-Cutting plants are also subject to the same inspections specified in point C.8.1 above.

C.8.13.-Only fresh legs originating from recognised slaughter-houses pursuant to C.8.10 above that bear the indelible stamp referred to in point C.8.11 and are accompanied by the required documentation can be used for the protected production of Parma ham.

-Upon arrival of fresh legs allocated to the production of Parma ham at a recognised production plant, an official appointed by the approved body will inspect the enclosed public health documentation as well as documents envisaged under the preceding sub-paragraphs, checking in particular:

a) the breeding farms and slaughter-houses of origin, the cutting plant (if any) and the date of delivery to the processing plant;

b) the number of fresh legs that bear the stamps of the breeding farm and the slaughter-house;

c) the absence of treatments other than refrigeration.

C.8.14.-Upon salting, a seal certifying the start date of processing shall be affixed to the fresh legs.

-In order for the seal to be affixed to the fresh legs, the producer has to file a relevant application with the approved body that, through its appointed officials, will monitor the proper execution of all operations.

-The producer, in all cases before salting takes place, shall affix said seal in a permanently visible way.

-The seal shall record the month and year of the processing start date; this date shall correspond to the production date in accordance with the applicable legislation governing the health control of meat.

-The official appointed by the approved body prohibits the affixing of the seal on:

a) legs deemed unfit for protected production;
b) legs that are not accompanied by the required documentation and/or do not display the brands of the breeding farm and/or slaughter-house;

c) legs obtained from pigs that have been slaughtered for less than 24 hours or for more than 120 hours.

- In cases where non-conformities are ascertained at a later date, the seal is removed by the officials appointed by the approved body who will then draw up a special report.

- The producer can request that any objection against the conduct of the officials appointed by the approved body be included in said report and can demand, within three days, a new technical inspection with the intervention of the Parma-based “Stazione Serimentale per l’Industria delle Conserve Alimentari” (Experimental Centre for Industrial Food Preservation) with the power to appoint their own consultant.

C.8.15.- At the end of the operations referred to in the preceding sub-paragraph, a report shall be drawn up for each lot allocated to protected production, which specifies the following information:

a) the essential data of the enclosed sanitary documentation;

b) the salting date;

c) the number and total weight of sealed fresh legs;

d) the number and total weight of legs considered unfit or the subject of dispute;

e) the number and total weight of unsealed legs held back at the plant, to be returned to the slaughter-house of origin or to be sent back to another plant.

- The actual affixing of the seal shall be separately recorded in a special register for each lot.

- The report shall be drawn up in duplicate; one copy remains with the processing plant and the other is sent to the approved body.

- The producer can request that any objection against the conduct of the officials appointed by the approved body be included in said report and can demand, within three days, a new technical inspection with the intervention of the Parma-based “Stazione Sperimentale per l’Industria delle Conserve Alimentari” (Experimental Centre for Industrial Food Preservation) with the power to appoint their own consultant.

- In the event that, following an inspection, the disputed legs are declared fit for protected production, the date of this declaration will be the date the dispute was made; disputed legs shall be stored with all necessary precautions in order to prevent anybody from tampering with them after having been properly identified by the approved body which entrusts them to the producer at the processing plant.
- The official appointed by the approved body can, when deemed necessary, identify legs considered unfit for protected production, but not disputed, via the application of special identification brands to be recorded in the report.

C.8.16.- During the actual processing stages, the officials appointed by the approved body can carry out controls and inspections with the purpose of checking and examining the meat, making sure that registers and any other necessary documentation are being kept in a proper way as well as monitoring that processing methods comply with current legislation and relative regulations.

- In cases of dispute or pending final results of inspections already carried out, the officials of the approved body will identify the relevant product with a special identification mark.

C.8.17.- The officials appointed by the approved body will attend the actual branding operations after ensuring that the following requirements are adhered to:

a) Completion of the minimum required curing period, after having examined the registers, documents and seals calculating, in the same period, the month in which the seal is affixed.

b) Conformity with processing procedures.

c) Presence of the commercial characteristics prescribed by law.

d) Conformity to analytical parameters.

- As a preliminary step before sealing, appointed officials examine with a needle a sufficient number of hams so as to effectively judge their quality; if necessary, officials may examine the product by cutting up a maximum of 5 hams per thousand or a fraction of a thousand, which will then remain with the producer.

- Organoleptic qualities are judged as a whole and only very small deficiencies can be compensated for.

- The brand is branded on the ham’s rind, on more than one point if desired, in such a way as to remain visible up to the complete consumption of the product.

- The approved body keeps the die belonging to the branding tools; all tools have to carry the producer’s identification number and are given to the appointed officials every time that branding operations have to be carried out.

C.8.18.- For each ham branding operation, the official appointed by the approved body will fill in a special report, which must indicate:

a) the number of hams to be branded;

b) the processing start date;

c) product identification reference data, found in the pertinent register;

d) the total number of hams branded and the date on which branding took place;

e) the number of hams found unsuitable for protected production;
f) the number of hams which are subject to dispute.  

- Disputed hams are taken care of by the approved body which entrusts them to the producer after having made sure that all necessary precautions have been taken and that the hams have been adequately identified to prevent them from being replaced or otherwise tampered with.

- The producer, who receives a copy of the report, can request that their own remarks be included in said report and can demand, within three days, a new technical examination with the intervention of the Parma-based “Stazione Sperimentale per l’Industria delle Conserve Alimentari” (Experimental Centre for Industrial Food Preservation), with the power to appoint their own consultant.

- Hams found unfit for protected production will be deprived of the seal; this operation shall be carried out by the producer in the presence of the official appointed by the approved body.

- All branding and seal removing operations shall be recorded in a special register.

C.8.19.- The producer must keep, for each single processing plant, a special register organised in monthly sheets; the records have to be entered in the registers’ monthly sheets corresponding to the month and year reported on the seal.

- The register must specify:
  a) the serial number and date of each single record;
  b) the number of legs together with the date of sealing and the name of the original slaughter-house;
  c) the number of sealed legs received from another processing plant;
  d) the number of sealed legs sent to another processing plant;
  e) the number of legs whose seal has been removed;
  f) the number of branded hams together with the report’s progressive number and the date of the relevant branding operations;

- The register shall also report, in a special section, any decisions, remarks and measures taken by the approved body’s officials regarding mistakes or irregularities found during inspections.

C.8.20.- Supervisory and inspection activities shall be carried out by a duly authorised body in accordance with C.8.2 above.

C.8.21.- As part of the general inspection activity aimed at monitoring strict compliance to all applicable regulatory requirements by subjects included in the protected production circuit and, in particular, at ensuring that production requirements are adhered to, the Approved Body shall:
  - provide breeding farmers with pre-addressed and pre-numbered certificates and ensure that they are used properly;
- provide slaughterers with pre-numbered indelible stamps and ensure that they are used properly;
- provide producers with metallic seals and ensure that they are used properly;
- provide producers with the relevant authenticated records referred to in point C.8.19 above;
- affix the final brand on hams that comply with all necessary requirements;
- carry out inspections at breeding farms and slaughter-houses to monitor compliance with production requirements;
- carry out inspections during processing operations to ensure they comply with applicable regulations and traditional practices.

C.8.22.-The official vets assigned, in accordance with their respective territorial competencies, to breeding farms, slaughter-houses and ham factories, shall provide the approved body, upon its explicit request, with all official documentation necessary to monitor conformity with all required operations and obligations as envisaged under the applicable legislation, regulations and directives.

C.8.23.-In accordance with the provisions in force, the approved body is the voluntary Consortium of producers located in the territory specified in point C.1 above, duly recognised by the inspecting Ministries.
REFERENCE DOCUMENTS - SECTION C

C.1: Definition of the processing area
C.2: Definition of area of origin for raw materials
C.3: Abstract of Law No. 142 dated 19th February 1992
C.4: Exemplifying collection of articles in matters of:
   - the use of whey and cereals in the diet of “heavy pigs”;
   - breeds fit and unfit for “heavy pig” production;
   - research studies on the characteristics of “heavy pig” fat layers.
C.5: Bibliographic material on the production of Italian heavy pigs;
C.6: Specimen of the breeding farmer’s certificate;
C.7: Directive on the procedures for filling in and handling breeding farmer certificates;
C.8: Specimens of application forms for breeding farms and slaughter-houses;
C.9: Specimen of the slaughter-house’s numbered stamp (“PP”);
C.10 Specimen of the seal;
C.11: Specimen of the sealing report;
C.12: Specimen of the branding report;
C.13: Partial copy of the producer’s register;
C.14: Imprint of the ducal crown

Other documents referred to:
- Law No.26/90 (Section A)
- Ministerial Decree No. 253/93 (Section A)
SECTION D

EVIDENCE OF PRODUCT ORIGIN WITHIN THE GEOGRAPHICAL AREA

D.1 INTRODUCTION

Certain products in the Italian farming and food industry that are distinguished by their raw materials, by their special production processes and their origin within defined production areas are in demand.

P.D.O. (Protected Designation of Origin) products with their guaranteed origins and production techniques undergo a series of tests that ensure specific qualitative aspects. In addition to this, another fundamental element is the fact that products derive from a combination of natural, environmental and human factors determined by deeply rooted relationships created over the centuries between farming and product processing.

This series of relationships has pervaded and evolved with the history of the people and places that have generated them. For this reason, a historical, cultural and legislative description of the birth and history of a food product is definitely the best and perhaps the only way to illustrate its distinctive characteristics.

A description of the elements proving the origin of a product within a particular geographical area that is stated in its name must include an explanation of the boundaries established in Section C above. In fact:

- Prosciutto di Parma certainly originates in the geographical area referred to in point C.1 above, and its relative characteristics are essentially due to the geographical environment, including natural and human factors. Furthermore, as indicated in point C.2, its processing takes place exclusively inside the defined geographical area.

- At the same time, the raw material that is used in the preparation of Parma ham also originates in the defined geographical area indicated in point C.3, where the production takes place exclusively and whose relative characteristics are essentially due to the environment, including natural and human factors.

D.2. HISTORY OF THE PO VALLEY PIG.

The pig is an omnivore that is easy to feed and relatively easy to domesticate. Hence its transformation from a wild pig to a domesticated one has taken place many times and in many areas, starting with various species and sub-species of swine. This is why each “cultural region” has its “own pig” and the Po Valley is no exception.

For centuries and in every cultural area or region, the pig had only been partially domesticated. Only in fairly recent times has the pig become a true “domestic pig”, meaning completely dependent on humans. Lately, this dependency has been emphasized through improved
breeding techniques that have produced an animal called the "technological pig" or "industrial pig".

While some studies, research and documentation suggest that the pig was domesticated in Europe, it was probably already domesticated when first imported from Asia, European autochthonous swine being domesticated afterwards (the existing wild boar, known as *Sus scrofa ferus*, is supposedly the descendant of these pigs). Nevertheless, through crossbreeding of the imported *Sus vittatus* and the autochthonous *Sus Scrofa*, the domestication process of the pig primarily took place in Mediterranean Europe. It is apparent that during the prehistoric age, pig domestication mainly took place in Northern Italy (Alps, Pre-Alps, Po Valley) and this depended on the type of vegetation that was predominant at the time. In effect the pig is a "wild" animal that mainly eats berries and fruit found in forests or woods, such as acorns.

We can therefore assume that semi-domestication of the pig occurred in Northern Italy, primarily in the Po Valley area and especially within the Celtic civilization. In all likelihood, during the slow passage between the prehistoric age and subsequent period, the Po Valley was inhabited by several "types" of pig that differed in size and habits. All belonged to a single biological "species", which meant reciprocal fecund crossbreeding was possible.

The wild boar (*Sus scrofa ferus*) roamed freely in the vast woodlands and marshes of the plains and in the undergrowth of the hills and mountains. It ate woodland fruit, especially acorns, and was a hunting prey. Herds of relatively large semi-domesticated pigs that may also have bred with wild boars, lived in the woods surrounding human settlements. Humans would capture piglets for food. Smaller, tamer pigs lived near villages and homes, in close contact with humans, and were fed with leftovers.

Right from the beginning of human civilization, the pig has assumed two aspects: that of a wild animal, in contrast to grazing animals such as sheep, and that of an "urban" animal as well. Information on pig breeding during the Etruscan period and in the Po Valley, also mentioned by Dancer (1984), may be found in the writings of Polibius (*Storie, XII, 4*) and that of M.T. Varrone (*De Re Rustica, II, 4, 9*).

Very interesting recent studies have been made of an Etruscan settlement from the 5th century B.C. found at Forcello (Bagnolo S. Vito, near Mantua) by Olivieri del Castillo (1990). Of all the bones unearthed, 60% came from pigs. Pigs were slaughtered at two or three years of age, which means that the Etruscans of the Po Valley bred swine on a permanent basis, specifically for meat. Studies show that they raised small-sized sows and boars (wither height: 65-75 centimetres at the time of slaughter). These animals were similar to the ones raised in another Etruscan city of the Po Valley, *Spina*, and comparable to the pre-Roman swine breeds, with a height and size that was much smaller than more ancient breeds.
This was basically the situation in the Po Valley at the onset of Roman domination, when Polibius mentioned the magnitude of the oak forests and the abundance of pigs. Further confirmation comes from Strabone who said that the Emilia region supplied the entire country of Italy with pork and live pigs: “So many acorns are gathered in the oak forests of the Po Valley that most pigs slaughtered in Italy, used for domestic consumption and for feeding the Roman legions, come from that area” (Polibius, 2nd century B.C.).

From the writings of Columella, we know that there were “rational” permanent pig breeding farms during the Roman era. Sows and their piglets were raised in separate pens. Columella recommended installing a raised step before each pen to prevent the sow from escaping. Proof of this has been found in the archaeological digs at the Settefinestre farm recently excavated in Tuscany and described by Carandini and Settis (1979). It must therefore be assumed that, at least in the most “modern” farms the Romans carried out a rational and intensive pig-breeding program, in which breeding animals were selected. Animals were fed a specific diet that was integrated with grazing, which can be deduced by the “step” that was installed to keep the sow in her pen or removed to allow her to exit.

During the great farming and demographic crisis of the 3rd and 4th century A.D., uncultivated areas and woodlands expanded and consequently the wild and semi-wild raising of pigs prevailed over the raising of grazing animals (sheep, goats and cattle). An additional push in this direction came from the subsequent invasions of troops from Eastern and Northern Europe. The Longobard invasion (569) was especially decisive and the invaders gradually introduced economic and dietary customs that differed from those of the Romans.

Typical habits belonging to a semi-nomad civilization spread through the Po Valley that mainly took advantage of what nature offered spontaneously. It therefore used the forest and its fruit and “sub-products”, of which the pig was one of the most important (Baruzzi and Montanari, 1981).

In the areas of the Po Valley that were invaded by the Longobards (Longobardia which became Lombardy), pig breeding increased and was also extended to woods, especially in oak forests.

The Longobard pig breeding culture was also prevalent in the Parma and Modena area and the entire Veneto region.

During the Middle Ages, pig breeding was so important among forestry and pastoral activities that forests were “measured” not in terms of area, but according to the pig population. For example, it was said “the Alfiano Forest can fatten 700 pigs”, and this data was considered very useful (Baruzzi and Montanari, 1981). According to Longobard laws, herds of at least thirty pigs were “headed” by a boar called “sonorpair” or by a sow called “ducaria” (Baruzzi and Montanari, 1981; Grand-Delatouche, 1968). Pig herds were tended by a swineherd, who was frequently called a serf and “bound” to the land, who took care of the pigs during “difficult” periods.
Temporary shelters called “porcaritie” in Medieval documents, were set up in the forests when the weather worsened. During the winter the pigs were brought back home for brief periods of stabling, during which time fattened animals were slaughtered.

A prime indication of the importance of the chief swineherd (magister porcarius) comes from the Rotari Edict of 653, which stated that if the chief swineherd was killed or injured, their owner would receive the highest possible sum in compensation, equal only to the amount paid for a master craftsman.

According to the abundant iconography recently collected and discussed by Baruzzi and Montanari (1981), medieval pigs in the Po Valley were slim and thin. They had long, slender legs and were dark red or blackish in colour. There were also animals with a lighter skin or animals with “bands” such as the “cinta senese” (Siena Belted species).

The migration from the forest to the pigsty occurred once farming returned and demographic development ensured. This began in the 10th and 11th centuries and continued in varying degrees in connection with the expansion of farmland and the prohibition of the collective use of forests and woods, which were acquired by the ruling classes for “Res Regalis” wild game.

Piero De Crescenzi, a Bolognese agronomist from the 13th century, wrote: “They must be fed acorns, chestnuts and similar items or beans, barley or wheat, because these products not only fatten them but give the meat a delicious flavour”.

When share-cropping was introduced (Roda, 1979-80), pig breeding began to decline but more importantly it changed. The farmer continued to keep a few pigs on the farm to which he dedicated most of his time because he no longer worked in the forests (Montanari, 1979 – Baruzzi and Montanari, 1981).

Nevertheless, according to a report on Parma written at the end of the 18th century by Du Tillot and recently brought to light and discussed by Dall’Olio (1983), at that time pig production was still closely tied to grazing and acorns; therefore, the outcome depended on the production of them, consequently there were good years and bad years according to the amount of acorns produced.

Pork consumption in Parma was relatively high at the end of the 18th century (4,500 pigs were slaughtered each year, and mainly consumed in monasteries and convents) and the setting up of two slaughter-houses for pigs similar to the Bologna Slaughter-house was recommend.
D.3. NOTES ON PORK CONSUMPTION IN THE PO VALLEY REGION

Precise information on pork consumption can be obtained through the study of prehistoric bone samples dug up in front of caves or early human settlements (terramare). Etruscans, Gauls (documentation from Athenaeum exists on the latter) and especially the Romans from the Po Valley used pork extensively. According to Susini (1960), few Roman communities like the one in Bologna have left such a conspicuous number of references to craftsmen and professionals, among these that of “suarius”. Since Bologna was at the crossroads between the Emilia Way, the roads leading to the Apennines and the Po River and estuary, a large merchant and craftsman class had already formed during the flourishing Bolognese Etruscan period. The same thing occurred in other towns along the Emilia Way – Parma, for example, where the road intersected with the Parma River and the Apennine roads that led to the Tyrrhenian Sea. The latter would grow with the development of the Luni Port, from where food produced in the Parma area could easily arrive by sea to Rome.

Animals that were rarely less than a year were slaughtered: bones unearthed in archaeological digs show that the animals were usually between one and two years old and some were even three or four (Marcuzzi and Vannozzi, 1981; Barker, 1973; Tozzi, 1980). This extended rearing period was due to the genetic traits of the breeds that were wild, grew slowly and whose diet was certainly inadequate and lacking the necessary nutrients.

Most animals were slaughtered in November and December, and always in the winter (Marcuzzi and Vannozzi, 1981). According to the extensive iconography available, the slaughter technique consisted of stunning the animal with a blow to the head, cutting its jugular vein or stabbing it in the heart. The blood was collected, then the bristles were removed with fire and boiling water. The animal was then divided into halves and quarters. The cuts were either eaten immediately or preserved.

D.4. HISTORICAL NOTES ON HAM FROM THE PO VALLEY

Salting was a fundamental way to preserve meat. Its origins go back to the dawn of mankind: It was certainly “discovered” several times over and in different parts of the world. Salting was used for several types of meat, but especially for seasonal meat, pork and fish in particular. “Nothing is more useful than salt and sun”, wrote Pliny the Elder in the 1st century B.C. and Isidoro Di Siviglia repeated these same words in the 7th century. The first important, even if “indirect” evidence of salted pork legs (prosciutto or proto-prosciutto) in the Po Valley comes from the previously mentioned archaeological studies of Olivieri del Castillo (1990) at Forcello (Bagnolo S. Vito near Mantua) on an Etruscan settlement from the 5th century B.C. Among the many pig bones found (nearly 30,000 were unearthed!), there were very few from the haunches. This fact cannot be accidental and leads us to believe that pork haunches were used...
elsewhere, exported after being salted and then transformed into *prosciutto* or “proto-
*prosciutto*. They may even have been exported to Greece, where they were quite famous. We
can assume the Ancient Greeks were familiar with *prosciutto* also from their use of words such
as “*kolia*” and “*perna*” (Aristophanes, Plutus, Luciano: Lessifane XXIV, 6).
The Romans were well acquainted with ham, which they called “*perna*” (Varrone, De Lingua
Latina). This word is also found on a tavern sign (Tacca, 1990). Q. Orazio Flacco (Satira II,
verses 116-117) wrote about *prosciutto* and there is even a medical treatise on the use of the
ham bone for medicinal purposes (Marcello Empirico – *De medicamentibus Fisycis
razionalibus*). In his *De Re Rustica*, Columella (1st century A.D.) says, “All animals, especially
the pig, must not drink anything on the day before slaughter so the meat will be drier....... When
you have slaughtered the pig....carefully de-bone it; this will make the salted meat less prone to
decompose and it will last longer....Use toasted salt....and fill all parts in which the bones have
been left, with lots of salt. After placing the slabs or pieces on planks, place heavy weights on
top so the liquids can drain. Remove the weights on the third day and diligently rub the salted
meat with your hands. When you have finished, sprinkle it with finely ground salt and put it
back; don’t forget to rub it with salt every day until it has aged”.
“If the weather is good while you are rubbing the meat, leave it under salt for nine days. But if
the weather is cloudy, you must bring the salted meat to the vat after 11 or 12 days.
Afterwards, shake off the salt and rinse carefully with fresh water so that no salt remains. After
letting it dry a bit, hang it in the meat larder where, if it still contains some water, it can be
smoked for a while until it dries completely. This type of salting can be done well during the
winter solstice, but also during February as long as it is before the Ides”. Clearly, some advice
is still valid: pay attention to the parts nearest to the bone, use very dry salt, squeeze the meat to
extract the liquid, slaughter the pig during the winter (from December 21 to the first half of
February), and so on.
Nevertheless, this refers to de-boned, salted meats that have been partially dried by heat and not
smoked, not the “dry-cured ham” as we know it today, even though it is prepared with a similar
technique to the latter.
To find information on the preservation of whole pork haunches through “prosciugamento” or
drying (coming from the term “*perxuctus*” or “*prosciugatissimo*” – very dry in English), we
must go back to the days of Cato the Censor who in his *De Agricultura* (2nd century B.C.)
wrote that the haunches had to be placed in layers inside a dolium earthenware jar. Each layer
had to be covered in salt and the layers must never touch. After 12 days, the salt had to be
removed from the pieces of meat, washed carefully, set out to dry in the air for two days,
covered with oil and vinegar and then hung on a stick near the fireplace.
Also in this case the meat was not smoked but only dried by the warm air.
During the Middle Ages, which provide more precise information, it was customary to cut the pig in half, longitudinally, creating two “halves” that weighed relatively little (Messedaglia, 1943-44) and were preserved under salt.

When the pig was not preserved whole, its prime cuts – the haunch or ham and “gambuccio”, “scamarita” (part of the back near the haunch; Sella, 1937) and shoulder – were salted.

The important role of salt in the preservation of meat, fish and cheese and as an essential element in a primarily vegetarian diet, due to its potassium content, always fuelled intense trading of this staple. As recent authors have described and discussed in great detail (Meyer, 1981), salt from the coastal saline zones (Venice, Comacchio, Ceriva) was transported to the Eastern Po Valley primarily along the Po River and its tributaries. Due to the costs, not for transportation but for duties because it was considered an indispensable staple, the population tried to produce it themselves; using rock-salt mines and particularly the saline sources inland.

The Po Valley, which was gradually formed by sedimentation, contains great amounts of fossil sea salt, deep within its layers of impermeable clay. For this reason, numerous salt-water ponds and springs can be found on the plains, in the hills and in the mountains (Marenghi, 1963).

The salt-water springs of the hills surrounding Parma near the towns of Salsomaggiore and Salsominore were famous (Baruzzi and Montanari, 1981; Bonatti, 1981). Saltworks sprang up in these places and probably date back to the Roman era (Bonatti, 1981; Drei, 1939).

It is evident that a certain type of technology was needed to process meat and preserve it with salt. Right at the start of the 9th century, Charlemagne’s capitulary on management of Royal Enterprises prescribed that "Omino praevidendum est cum omni diligentia it quicquid manibus laboraverint aut facerint, id est lardum, siccamen, sulcia, niusaltus... omnia cum summo nitore sint facta vel parata".

The pig produced provisions that had to last an entire year. Besides the salted parts that were preserved at length, there were others that had to be used immediately (entrails and blood...) and some “mid-term” bits consisting of stuffed pork products such as salami, boiled pork sausage, stuffed pig’s trotter, capelli da prete, bondiole - other types of typical pork sausage.

There was clearly an ancient pig-rearing tradition in the Po Valley that intensified with the Longobard domination. Several meat preservation techniques such as salting were developed in this vast area over the centuries, but since there was an almost endless series of “variations”, it is impossible to determine a separate origin and historical motivation for each. One of these, for example, is typical of the Bologna area and dates back to the Roman era at least. Meats and fats were finely chopped to obtain a mixture to which salt and spices were added to preserve it. The mixture could be cooked (mortadella), or eaten raw (sausages and salami) or after cooking (pork sausage and stuffed pig’s trotter). Further west, in an area where iodized salt with bromide and small amounts of saltpeter rose to the surface (Marenghi, 1963), a preservation
technology was developed in which a large number of mid-sized pig legs were salted and “dried” in an arid environment, as indicated by Cato the Censor.

With the advent of the agrarian revolution at the beginning of this millennium, deforestation and water control occurred in the Po Valley; farmed areas increased while uncultivated areas declined. Consequently, swine grazing became less important, but a new opportunity arose: whey, a by-product of cheese production, especially in the Grana Cheese areas (Parmigiano-Reggiano, Grana Padano) and other cheeses in the Veneto region. While the agrarian revolution led to the reduction and disappearance of most of the animals living in the wild, it did not affect the pig, which found itself advantaged as demonstrated in the works of Tanara (1965) and Landi (1969). The evolution of the Po Valley pig’s diet at the end of the 19th century was associated with a change to swine populations due to the introduction of English “white breeds” that were fairly large and especially suited for the production of lard. As a result, larger hams were produced.

Despite the changes in the diet and populations of reared pigs, several indispensable characteristics remained for the production of dry-cured ham (aged) from the Po Valley:
- “Slow” body growth, therefore the slaughtering of “mature” pigs and not those with “young” meat
- “Heavy” animals with large, meaty legs and a thick subcutaneous layer of fat.

Salt has always been and still is used to preserve pork – especially prime cuts such as the leg and therefore ham – in the Po Valley.

While the preservation technology was basically the same, it could vary considerably depending on the zone and on several essential weather conditions, which eventually led to a distinction between pig breeding and ham curing processes.
D.5. CONCLUDING REMARKS ON HAM FROM THE PO VALLEY

Pig Breeding

Pig farming has always existed in the plains and hills of the Po Valley, initially because these areas were covered with oak forests that provided acorns used to fatten the omnivorous pig. The animals were later raised and fattened on products from the dairy farms (whey) and other vegetables such as corn. Thus, the area has always been known for its pig farms.

Ham curing process

The meat salting process can be done anywhere that has the correct temperature and humidity. Pigs were normally slaughtered and their meat processed between December and February. The ancient authors mentioned earlier, recommended different salting periods depending on certain weather conditions. The curing process, on the other hand, requires an environment that is not too humid. The hills surrounding Parma (which were also chosen because salt was available locally) in the Modena hills to the South and the Veneto region to the North of the Po Valley were ideal for curing Po Valley hams because the humidity levels were relatively low. The curing process is therefore an activity belonging to hillside areas and immediately below them, where the climate isn’t too humid especially during the summer months after slaughtering has taken place. In effect, curing needs to preserve hams for at least a year following slaughtering. There was a saying that “to make a Po Valley ham, the pig must pass two winters and the ham two summers”. Thus, a “mature” pig was required for an “aged ham”.

A direct line links Po Valley ham from its origins (probably the 5th century B.C. and documented in the 2nd century B.C.) to present day and is distinguished by these characteristics:

* pig breeding territories: low plains
* curing areas: foothills and hillside
* type of pig: “mature” with sufficient subcutaneous fat
* treatment with a limited amount of salt (“sweet” hams) depending on the “age of the pig”
* absence of other “preservatives” especially smoke
* the possibility of a long curing process (leading to a natural, intense flavour) due to the “age of the pig”, a limited amount of salt and distinct curing environments.

The long history of Po Valley hams proves their common origins, strictly tied to the environmental and cultural unity of the Po Valley. Common aspects are the particular characteristics of pig breeding farms in the plains and the curing process in the foothills and hillsides, the distinct quality of the pig, which has maintained its “maturity” despite changes to the population and diet, and the pig’s relatively heavy weight together with a certain layer of subcutaneous fat. All are indispensable elements for a “prolonged curing process” and are even more important because less salt is used to give the ham its naturally intense flavour.
The indubitable “uniqueness” of Po Valley ham has not prevented the emergence of “variations”, some of which are well-defined and with a certain history (Prosciutto di Parma, Prosciutto di San Daniele, Prosciutto di Modena and Prosciutto di Veneto).

This variation concerns several aspects, for example the shape of the ham, but especially the extent and quality of its “natural flavour” derived from endogenous ageing processes, determined by:

* quality (maturity) of the pigs
* curing environment
* production techniques.

D.6. PARMA HAM

Several historical documents mention Parma’s production of ham and other cured meat products such as (culatello or culattello).

In “Secchia Rapita” (The Stolen Pail) written by A. Tassoni and published in 1622, the “head chef” during the Council of the Gods was Master Presciutto (“translation” of the dialect Persutt or Parsutt). The origin of the word “prosciutto” (ham) is somewhat clear: it is “perxuctus” which means, “very dried meat”.

“Spalla” – coming from the town “Spalla di S. Secondo” situated close to Parma, near the Po River – is a rather large pork cut corresponding to the shoulder that is salted and dried for a short period of time, then cooked before use. It was mentioned in local documents as early as 1100. According to Allodi and Drei, on the basis of their study of the Parma Archives, these documents mention “spalla” (shoulder) where it is also indicated with the Latin word “Spatulam”.

Culatello, which is traditionally produced in the south of the province of Parma, is made from part of the pig’s leg. It is preserved with a little salt and is then dried by air. Culatello was first mentioned in 1322; in Bonaventura Angeli’s History of the City of Parma, published at the end of the 16th century, he wrote that during the magnificent wedding which took place in 1322 between Andrea dei Conti Rossi and Giovanna del Conti Sanvitale, the newlyweds received “superb culatello meat” as a gift from their cousins, Marquis Pallavicino of Busseto and Count Rossi di Zibello.

These two types of cold cuts from Parma, especially Culatello or Culattello (coming from “culatta” or rump), produced in the plains and in a humid environment, deserve mention because they provide insight into the relationship between the technologies of the plains (culatello) and the hillsides and foothills (prosciutto). Consequently, one may better understand the evolution of the production of Parma Ham and its close ties with the territory.
It may be assumed that the experience gained over the centuries with the “processing” of the shoulder and especially the rump led to the production of lightly salted, “sweet” Parma Ham, when it was first produced with success in favorable environments with low humidity. As the Parmesan hills had this sort of environment, the encounter between the technology of the plains and the salt of Salsomaggiore could take place.

There are many historical documents that discuss Parma Ham in several aspects:

* Pig farming in Parma.

Besides general data that was the same throughout the Po Valley, pig breeding was a great tradition of Parma, as proven by the various sayings and proverbs in dialect. The following publications discuss pig breeding and relative techniques:

- Landi, O. "Commentario delle più notabili e mostruose cose d'Italia." (Commentary on the most notable and monstrous things in Italy)-Venice, Bariletto, 1569;
- Manuscript on Agriculture written in the 18th century by an anonymous author (1744);
- Anonymous "Trattato sopra i Majali" (Treatise on Pigs) dedicated to His Excellency, Mederico-Luigi-Elia Moreau Saint-Mery;
- Jacini, S. "Relazione finale sui risultati dell'inchiesta agraria" (Final report on the agrarian survey results)- 1884;
- Rozzi, U. "L'allevamento suino in provincia di Parma" (Pig breeding in the Parma province)-1932;
- Rozzi, U. "I suini" (Swine)- Parma, 1937;
- Cassella, P. e O. "Manuale per l'allevamento del maiale" (Manual of Pig Breeding)- 1880;
- Lemoigne, A. "Torniamo all'antico?" (Should we go back to old times?)- Parma, 1893;
- Strobel 1844.

* Parma Ham Production and Marketing.

There are several historical notes on Parma Ham, among which the following are worthy of note:

- 1309: Butchers’ Statute, ASP, Common Fund, Sec. 1, Series XXII b. 1959. (Mentions prosciutto, referred to as “bassa”).
- 1386: Pacta ordines et statuta dacy douane salis (1386) (ASP Common Fund, b. 1765) cit.
- circa 1440: Dall'Olio, E. "Sagre, mercati e fiere di Parma e Provincia" (Festivals, markets and fairs in Parma and province), 1979.
- 1589: Menu for the Marcantonio Colonna -Orsina Peretti marriage (Furositto, R.-addition to "Trinciante" del Cervio - Roma, Burchioni, 1953).
- 1503-1545: (Census) Consumi di sale pro-capite nella pianura e collina parmense (Per-capita salt consumption in the plains and hills of Parma) - from A. Tacca - Perna et Parma, 1990.

- 1500-1600-1700: Calmieri e "Gridari" diversi sui prezzi degli alimenti (Fixed prices and different “edicts” on the price of foodstuffs) – among which bone-in and boneless ham.


- 1700 (first half): Situazione delle Miniere del Sale nel parmense (Situation of Salt Mines in the Parma area) - Di Noto, S. (by) "Le Istituzioni dei Durati Parmensi nella Prima Metà del Settecento" (The institution of Durati Parmensi in the first half of the 18th century), 1980 (page 164 and on.)

- 1700: (as results from a report by Du Tillot at the end of the 18th century) Report relating to the Parma territory and recently brought to light and discussed by Dall'Olio (1983), in that period pig breeding was still strictly tied to grazing and acorns, therefore some years were good and others bad depending on the acorn production. At the end of the 18th century, pork consumption in Parma was relatively high (nearly 4,500 pigs were slaughtered each year and most were consumed by monasteries and convents). One document even suggested setting up two slaughter-houses similar to the one in Bologna (Bologna Tanners).

- 1899: Micheli, G. "Le Corporazioni Parmensi d'arti e mestieri" (The Parma Guilds)- Battei, Parma, 1899


- 1860-1915: Prime Ditte che si occupano della produzione del Prosciutto di Parma (The first factories engaged in the production of Parma Ham – Reports and Bulletins from the Chamber of Commerce and Arts of the Province of Parma – Exhibition catalogues.

- 1937: Bianchi, M. "Le specialità della nostra industria salumiera” (Specialties of our cold cuts production) - 1937, p. 96.

* Morphological Characteristics

Information on morphological characteristics (size, shape, etc.) of Parma Ham in ancient days can be found in several still life paintings. One such still life showing a Parma ham that perfectly corresponds with today’s version, was painted by N. Levoli in the 17th century (“Natura morta con prosciutto”, oil on canvas, Parma, private collection - cit. A. Tacca - Perna et Parma, 1990).

According to available documentation, the production of Parma Ham was analogous to the production of other types of ham in the Po Valley. Pigs were bred in the plains area and the curing process took place in the foothills and hills.
Furthermore:

* pig breeding was an ancient Parmesan tradition linked to the Celt – Longobard civilizations in the Po Valley;
* after the 18th century, both public institutions and private citizens were involved in pig breeding;
* pigs were bred throughout the Parma plains and were fed on acorns from the oak forests (semi-wild breeding). Afterwards whey was used as feed, which implies a close link between the pig farm and cheese factories that produced Parmigiano-Reggiano cheese;
* the salting of pork was an ancient tradition in the Parma area, which was already famous for its products in the 14th century, also because local “saltworks” provided the salt;
* Parma Ham production (like other Parmesan cold cut pork products) didn’t use smoke or preservatives except salt and controlled humidity and room temperature;
* Prosciutto di Parma was already mentioned in the 14th century and many sources have determined its productive and commercial continuity;
* Prosciutto di Parma’s morphological characteristics in the past, especially size, can be found in still life paintings by artists who lived and worked in Parma;
* Industrialization of the Parma Ham production process has passed through a craftsman phase which has maintained the product’s traditional characteristics..

D.7. EVOLUTION OF THE CURING PROCESS FOR PARMA HAM SINCE THE BEGINNING OF THE 20TH CENTURY.

At the beginning of the 20th century, Parma Ham gradually became a popular and commercial success. At that time, in fact, foundations were laid that favored two events of fundamental importance for the sector’s development:

- the introduction of the cold storage room in the production process;
- the first steps towards changing production methods, including the construction of plants equipped to handle the curing process for large numbers of hams.

Prior to the introduction of the cold storage room, the people who skillfully used the winter season for curing ham (fresh meat could not be preserved in the summer due to the high temperature) prepared enough hams to satisfy local needs and the early demands of the Parma market.

These ham “curers” based their work on empirical notions. There were disturbing unknown factors and unpredictable aspects in ham-making. Discovering and identifying the root of the problems that harmed the aging process meant ensuring the product’s future; this is what the pioneers in the sector did as they attempted to achieve this goal using any means available. Guglielmo Bonati gives what is perhaps the only information on such episodes that took place at the beginning of the 20th century. In his memoirs, he describes the technology adopted at
the time and the future prospects for the sector. Those were the days preceding the advent of
the refrigerator, which was expected to revolutionize the ham “curing” process because it
would allow fresh hams to be preserved even during the summer months. However, according
to his memoirs, refrigerators “made the situation worse” because early experiments gave
extremely disappointing results. The dream had been shattered.
That was a very difficult period in the history of Parma Ham: companies in the area went
bankrupt and huge amounts of money were lost. Everyone was familiar with the salting
process, but strategies for solving problems that occurred during the aging phases were still
unknown, and no school in the world could teach this subject. Years were needed before the
origin of these problems could be determined and, after various attempts, it became apparent
that the main factor was not the cold, but humidity. Therefore all curers strove to control the
temperature to prevent humidity from forming.
The production tips in Bonati’s memoirs (52 years of experience) were certainly courageous
and far-reaching and they soon became useful to people who believed in them. Two important
factors emerged during the period between the two world wars: the technique for preparing
ham was perfected thanks to the vast experience of the curers and company capital was
consolidated that, together with other factors, consequently led to expansion in the sector.
Regarding the second fundamental event – changes in production – it should be borne in mind
that ham curing became a relatively important business in the twenties. Up until the Second
World War however, the restricted market, caused by limited domestic consumption that was
still not balanced by export flows, influenced the flexible production policy based on market
needs. Early “curers” based predominantly in Langhirano and Collecchio were family-run
businesses that primarily used seasonal workers.
In the fifties, however, the spread of more favorable farming and animal breeding conditions
combined with an increase in per capita earnings, that had greatly decreased and practically
disappeared during World War II, helped change this static situation that distinguished the
period between the two wars. While the development of the Parmesan cheese-making industry
gave a boost to the pig breeding industry, due to the new and more rational whey and cereal
waste diet, the higher pro capita earnings – which started out at very low levels – triggered an
increase in spending on consumer products, especially food, and a general increase in the
population’s living standards.
As a consequence, the market grew in size and breadth. Contacts with neighboring provinces
increased and, slowly but surely, the product became well known not only in Italy, but also
abroad.
This larger market however, became a problem for small family-run businesses. In the past this
type of company organization was able to handle the demand despite its modest production
volume and the static aspect of its absorption. However, now that production had begun to rise
considerably and to expand geographically, more dynamic market outlets had emerged, the old-fashioned organization had become obsolete and required a new approach.

In the light of this need, several operators used their private savings to expand their companies or to build new factories. This favored a gradual increase in production volumes and abandonment of the family-run business set-up. While not all companies followed this path and preferred to maintain their original status, the change strongly affected the development of the entire sector.

Due to market development and increased consumption, the ham curing industry in towns located in the foothills (Langhirano, Collecchio, Felino and Sala Baganza) started to spread to the valleys of the province. Companies received financing from investors who were repaid through loans or bartered services (curing of their fresh hams). Therefore, the considerable economic and commercial prospects and the time-tested environmental opportunities helped turn the people who had profitably invested in the sector into entrepreneurs.

This was also one of the reasons behind the spreading of the industry into new areas: the curing process also took place in the towns of Corniglio, Neviano and Palanzano (near Langhirano), Calestano (near Felino and Sala Baganza) and Varano, Pellegrino, Traversetolo and Montechiarugolo in the foothills.

In 1963 a group of 23 ham-curing companies founded the Voluntary Consortium of Typical Parma Ham Producers.

The objectives of this institution were to defend, distinguish and ensure the production and sale of local ham, to protect the name of “Prosciutto di Parma” from copyright infringements, imitation, falsification, and acts of unfair competition in detriment to the authentic product, and to obtain legal recognition of the name “Prosciutto di Parma”, or a law for the production of the P.D.O. guarantee.

This law was passed in 1970 and the rest is recent history.

D.8. CONCLUSIONS

On the basis of archaeological, historical and linguistic information; traditions, existing iconography as well as scientific data on biology, pig breeding and food processing technologies, especially meat preservation through the process of salting, the following can be proved.

On a social and cultural level but especially on the basis of production experience, developed and preserved by tradition, the Po Valley region is a “unity”, also regarding its pig breeding farms and processing of prime cuts, such as the leg that is used to make ham. The Po Valley region has originated a unique “model” for the domestication and breeding of pigs and the production of cured ham. Over the years this model has changed to create the varieties of Prosciutto di Parma, Prosciutto di San Daniele, Prosciutto di Modena and Prosciutto Veneto.
Concerning *Prosciutto di Parma*, it has been proven that ancient production techniques, which have survived throughout the centuries, have been applied and enhanced through personal experience inherited over the years. These techniques evolved in concomitance with the complex evolution of historical, economic and social circumstances and their continuity has never been broken. This demonstrates how the particular qualities of Parma Ham are inherently and closely connected and depend upon irreplaceable and unique natural, environmental and human factors.

Further confirmation of these conclusions can be found in historical analysis and information contained in Section F that mentions and develops the issues, focusing in particular on the connections with the geographical area.
D.1: Bibliography of publications containing historical references concerning the various aspects of Parma Ham, in particular pig breeding in the Po Valley and in Parma. Production and marketing of Parma Ham.

D.2: Copy of the “Notification of salted pork meat and wholesale trading of same” published by the Governor of Parma on 21st April 1764 and which also mentions bone-in ham (“prefciuto con l’offo”).

D.3: Copy of an abstract of the “Topographical Glossary of the Dukedoms of Parma, Piacena and Guastalla” by Lorenzo Molossi, printed in 1832/34, which makes explicit reference to the breeding of “swine” for dry-cured ham.

D.4: Copy of various pages of the 1915 bulletin of the Parma Chamber of Commerce containing, in the cold-cuts section, “aged ham”.

D.5: Abstract of the Registrar of Companies of the Parma Chamber of Commerce, which testifies to the incorporation, in the 1920s and 1930s, of ham-producing companies.
PRODUCTION METHOD OF PARMA HAM

E.1: Processing Method

Parma Ham production procedures are provided for under Italian Law No.26, dated 13th February 1990 and under Decree No. 253, dated 15th February 1993. The procedures and requirements relating to the raw material, as set out in Sections B and C above are hereby confirmed.

"Prosciutto di Parma" undergoes the following 9 processing stages:

1. Separation
2. Cooling
3. Trimming
4. Salting
5. Resting Period
6. Washing/Drying
7. Pre-curing – Demoulding
8. Greasing
9. Sampling-Curing

E.1.1. Separation

The pig has to be:
- healthy- rested – without food for 15 hours

Slaughter takes place if the above requirements are met; afterwards legs are separated from the sides.

E.1.2. Cooling

Hams are then placed in special cold storage rooms for 24 hours:
- to reduce the leg’s temperature from 40°C to 0°C;
- because the cold hardens the meat thereby facilitating trimming.

During the cooling stage, the ham’s weight reduces by at least 1%. 
E.1.3. **Trimming**

Through trimming, which means removing fat and rind, the ham takes on its peculiar “chicken leg” round shape.

Trimming is carried out for two reasons, one being merely aesthetic, the other technical, namely that of facilitating salting.

During these operations, legs with even the slightest imperfection are discarded.

After trimming, legs lose up to 24% of their weight in fat and muscle.

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

E.1.4. **Salting**

Refrigerated and trimmed legs are sent by slaughter-houses to salting plants; it is extremely important that salting is carried out on legs that have been kept at a correct and constant temperature; as it happens, an excessively cold leg absorbs little salt, while a leg that has not been sufficiently refrigerated can be prone to decompose. Salting involves the use of wet and dry salt. Skin is treated with wet salt, while lean parts are sprinkled with dry salt.

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

Hams are stored in cold storage rooms at a temperature ranging between 1°C and 4°C at about 80% humidity. After 6-7 days of storage in these rooms, known as preliminary salting rooms, hams are taken out, cleaned of residual salt and sprinkled again with tiny amounts of salt. Hams are then put back into a new cold storage room, known as the final salting room, where they remain for 15/18 days depending on their weight.

During this period the hams slowly absorb salt and give off some of their moisture. At the end of the salting period hams weigh about 3.5% to 4% less.

E.1.5. **Resting Period**

After removing all residual salt, hams are stored in so-called resting rooms for a period ranging between 60 and 90 days at about 75% humidity and at a temperature between 1°C and 5°C. During this stage, hams must be allowed to “breath” and should not become too dry or too wet. The air in the rooms is changed at frequent intervals. The absorbed salt penetrates deeply, becoming evenly distributed in the muscular mass.

During this phase the ham’s weight reduces by about 8-10%.
E.1.6. **Washing/Drying**
Hams are rinsed with lukewarm water. Afterwards the rind is scraped to remove any residual salt or impurity. Hams are set out to dry in the air when the weather conditions are favorable (dry, windy and sunny weather) or in special drying rooms.

E.1.7. **Pre-curing**
Pre-curing is carried out in large rooms with staggered windows where hams are hung on the traditional “scalere” (ladders). The windows are opened with respect to internal/external humidity as well as that of the product. These humidity ratios have to allow for gradual drying that is as constant as possible.

After pre-curing, hams are beaten to give them their typical rounded shape. The hollow surrounding the best end is sprinkled with pepper to keep the contact area dry. During this stage the hams lose a further 8-10% of their weight.

E.1.8. **Greasing**
The hollow surrounding the best end, exposed muscular parts and any cracks are covered with a layer of ground pork fat, mixed with a pinch of salt and ground pepper and, if necessary, rice flour. Greasing has the purpose of softening the superficial muscular layers, preventing them from drying up too quickly compared to the inner layers, as well as causing additional moisture loss. This grease mixture is not considered as an ingredient under Italian Law.

E.1.9. **Sampling and Curing**
After greasing and upon reaching the 7th month, hams are moved to the “cellars”, which are colder and less ventilated than pre-curing rooms. Before being moved, hams are subjected to sampling which is a fundamental stage in the “ham’s life”. During this phase a special needle, made of horse bone and having the special feature of being able to rapidly absorb the product’s aroma and subsequently lose it again, is inserted into various points of the muscular mass and then sniffed by experts who are gifted with special olfactory capabilities that are able to establish whether the productive process is going well.

During the curing phase, important biochemical and enzymatic processes take place and it is during this stage that hams take on their special scent and taste. During curing, hams lose about 5% of their weight.

After a period of 10 months, for hams with a final weight of 7-9kg and 12 months for hams weighing more than 9kg, and after various inspections carried out by officials appointed by the Approved Body, the “Ducal Crown” fire brand is affixed.
E.2. RECOGNITION OF PRODUCERS AND THE SUITABILITY OF PROCESSING PLANTS

- Companies wishing to produce Parma Ham have to be recognized by the Approved Body. To obtain such recognition, an application has to be filed reporting:
  a) registration at the Chamber of Commerce, Industry, Agriculture and Craft Trades of Parma;
  b) company name and registered office;
  c) address of the processing plant, its production capacity and details of the public health authorization certificate conforming with current rules and regulations.

- Upon recognition, the Approved Body allocates an identification number to the producer. This number appears on the brand referred to in Article 1 of Law No. 26/90.

- The applicant shall bear all costs arising in connection with the obligations envisaged under these Rules and all expenses incurred for the surveys that are required for this purpose by the Approved Body or the applicant.

- To be declared suitable for Parma Ham production, processing plants must have obtained all hygienic and sanitary authorizations provided for by current legislation and have to be equipped with:
  a) a room for receiving and initial treatment of pig legs;
  b) rooms equipped with all the necessary machinery and installations in order to maintain humidity and temperature at the levels required by applicable rules regarding salting and the resting period;
  c) other independent rooms that are suitable for ham curing.

- Curing rooms have to be furnished with windows that are large enough to ensure optimum ventilation and adequate exchange of air. These rooms can be supplied with equipment needed to maintain stability and the room’s thermal-hygrometric characteristics.
REFERENCE DOCUMENTS - SECTION E

E.1: Specimen of an application form requesting producer recognition

E.2: Photographs of the various processing stages of Parma Ham

Other documents referred to:
- Law No. 26/90 (Section A)
- Ministerial Decree No. 253/93 (Section A)
SECTION F

EVIDENCE OF LINKS WITH GEOGRAPHICAL ENVIRONMENT

F.1 INTRODUCTION

Elements presented in Section D proving the origins of Parma Ham and related raw material in the geographical areas respectively described already, give ample proof (through historical accounts) of the close and profound connection between agricultural production and product transformation within this reference area. These bonds have been strengthened and confirmed via the development of social, economic and productive factors and also through the experience that has been consolidated and improved on over the centuries. In the defined area where the raw materials (livestock and meat) originate, there are absolutely constant and distinct geographic and environmental factors and farming experiences, as explained more in depth in point F.2 and those subsequent. Concerning the smaller processing area where all recognized ham factories are located, the environmental, climatic, natural and human factors are, in their singular combination, a “unique” force.

F.2 EVOLUTION OF HEAVY PIG BREEDING IN CENTRAL AND NORTHERN ITALY.

From the many bone fragments unearthed in numerous excavation sites, it may be assumed that pig, cattle and goat breeding first developed in Northern Italy during the Neolithic period. On the basis of bone fragments found in a homogenous proportion, animals were initially bred to purely satisfy the needs of the family or village. Only in the Etruscan period were there any sort of stable and specialized animal breeding activities for the production of pork and beef, wool, milk and its derivatives. These products were used by the local population as well as exported. The excavation sites at Forcello are a case in point. This Etruscan settlement (5th century B.C.) situated south of Mantua and on the right bank of the Mincio River, is not far from Andes; the town where the poet Virgil was born. A large number of archaeological findings were unearthed here, including 50,000 animal bone fragments of which 60% came from pigs. This clearly indicates the Etruscans’ preference for pig breeding, closely followed by goats and cattle. A study of the bones has shown that the pigs were slaughtered when they were between 2 and 3 years old. Furthermore, the number of bones from hind legs was proportionally fewer than other types. Pig breeding has always been one of the most important aspects of farming in Italy.
According to the livestock census of 1908, there were 2,507,798 pigs in Italy, of which 322,099 were sows.

In 1926, according to *Fotticchia*, 2,750,000 pigs were bred in Italy: 1,400,000 in Northern Italy and 570,000 in Central Italy.

From the turn of the century up until World War I, there were three types of breeding farms in Italy:

- family-run-farms, once the most prevalent type in the Po Valley, which raised a small number of animals that were well-tended and fed with kitchen scraps and vegetables. These animals were mainly slaughtered to feed the family, but some were sold to local butcher’s shops. This type of farm gradually disappeared as specialized animal breeding farms developed;

- wild or semi-wild pig breeding was prevalent along the Apennine Mountains and foothills, in the Lombard and Veneto Prealps as well as in Friuli, where there were many oak forests and thickets;

- industrial farming was already prevalent in Lombardy and Emilia in the last century because they were connected to dairies (which provided whey and buttermilk), flour-mills (flour and various types of bran) and rice factories (rice husks).

Modern pig farms as we know them today first appeared in Italy in 1872. That year, in fact, the Ministry of Agriculture, through the Experimental Institute for Zootechnics of Reggio Emilia, imported the first Yorkshire breeding pigs from the UK to several Po Valley provinces.
F.3 INDIGENOUS BREEDS

Italy was home to many indigenous breeds. However, with the introduction of Yorkshire pigs and repeated cross-breeding to obtain fatter, faster-growing pigs with less bone mass, these local breeds became less important and lost their identity to a certain extent.

The most widespread breeds bred in Central and Northern Italy, still present at the beginning of World War I were:

- **Piedmont**: There were two autochthonous breeds in Piedmont. One was the Cavour pig with a black coat, drooping ears and white mask, which was bred on the right banks of the Po River. The other was the Garlasco pig, which was bred on the left banks. It was a smaller breed with a reddish-gold hide and coat. Both breeds were sturdy, fast-growing and suited to grazing.

- **Lombardy**: The large Lombard breed with reddish-black coat and white spots was easy to fatten up. It could weigh as much as 200-220 kilos.

- **Emilia**: The Parmigiana breed was found throughout the areas of Parma and Piacenza and in part of the Reggio Emilia area. It has a dark grey coat with sparse black bristles. A very prolific, tall, sturdy breed, it grazed for most of the year.

  The Bolognese pig, which was larger than the Parmigiana breed, had short, sparse bristles and a deep purplish-red skin. It was found in a larger area (Bologna, Modena and part of the Reggio Emilia area, Manua and Veneto). Its meat, as Marchi mentioned in his book written in 1914, “made the Zamponi di Modena (stuffed pig trotters) the mortadella, spalle, bondole di Bologna (cold cuts) famous”.

- **Romagna**: The dark brown Mora Romagnola breed was found throughout the region. Stanga (*Suinicultura practica, 1992*) referred to it as a sub-species of the Bolognese pig. The Romagnola pig was tall (80-90cm at the withers) and known for its cylindrical trunk, curved back and especially for its crest, “formed by strong thick bristles travelling down the spine” (Ballardini).

- **Veneto**: Besides the Lombard and Romagnola breeds, Veneto was also home to the Friulana breed. This rustic pig could easily be raised as a grazing animal or in a pen. Although its meat was very tasty, the animal was not a good breeder.
- **Tuscany**: Three breeds were raised on this land, which is home to many Holm oak, Oak, Chestnut and Adriatic Oak forests and that was ideal for pig grazing: the Siena Belted, the Cappuccia and the Maremmana pigs. The most important was the Siena Belted; a long, tall pig with a cylindrical trunk, convex back and frequently retracted ventral line. Other features of this breed are a very long head, small ears facing forward and a slate grey coat with fine, bushy bristles. It has a white stripe that starts from the withers, travels down the shoulders, circles the trunk and even touches the front legs. The Siena Belted pig was prolific and fast-growing. Dondi accurately describes it, saying “The excellent meat is very tasty. Cold cuts from Siena are famous, especially the sausages, mortadella and hams that are produced in great quantities by local plants that primarily use local animals raised in the hills of Siena”. Mascheroni (*Zootecnica speciale, 1927*) affirms, “This breed is raised and fattened in the forests during summer and winter. It only returns to the pigsty at night. It primarily feeds on acorns from oaks and holm oaks, whose production varies, and its diet is integrated with mash, chestnut flour, corn and bran”.

- **Umbria**: The Umbrian pig population, generically called Perugina, varied greatly from mountainous areas and the plains. The “scrub” pigs that lived in the mountains had a dark coat covered with thick bristles, a long head and droopy ears. These rustic, strong pigs lived in herds in the forests. There were also Perugina pigs belonging to the hills and plains that were very similar to the Cappuccia breed from Tuscany. These tall pigs had a medium-sized head and drooping ears, convex back, slanting rump and rather slim haunches and buttocks. They had a slate grey coat with sparse bristles and almost always white markings on their limbs. They were reared as semi-wild grazing animals in the woody areas of the hills and plains. If there were no grazing areas, they were bred for producing suckling pigs. Only a few animals were fattened for meat.
The replacement of local pig breeds with selected, more productive species – a process that had already begun at the end of the last century – took place very slowly and gradually, especially in the first few decades. This was not due to difficulties in acquiring and introducing new breeds in the primary sector, but because breeding techniques developed just as slowly and gradually.

As long as wild and semi-wild grazing systems were, in many regions, the most common and less expensive way to fatten a pig, the animal’s sturdiness, resistance, suitability for grazing and, generally speaking, its ability to scavenge for food, were indispensable conditions and priorities.

During the period between the two World Wars and also after the great increase in dairy farms in the Po Valley, farms connected with dairies increased their demand for suckling and young pigs. Farms that bred pigs for fattening preferred large and sufficiently rustic animals that would eat whey, bran and flour. The offspring of Yorkshire Large Whites crossbred with local species, were ideal.

At the same time, since the wild and semi-wild pig grazing system used in Emilia Romagna, Tuscany and Umbria was in decline due to deforestation, there was an increase in sow breeding to produce piglets, which were sought after by pig-fattening farmers in the Po Valley. This subdivision of roles in pig farming by different regions favoured and accelerated the existing cross-breeding process of pig populations – especially the rustic, good-sized Romagnola, the Siena belted, the Perugina and the Cappuccia – with faster-growing and more select Large White boars.

Despite the growth in the number of industrial pig farms, the custom of fattening pigs up to a weight of 160-180 kg and more was prevalent and increased during this particular period. The reason lies in the fact that both pig breeding farmers and industrial pig farms decided to breed heavy pigs.

Then as now, the industry needed heavy carcasses whose mature meat could provide cured and dressed products, ham being at the foremost, with those superlative organoleptic qualities that have brought Italian cold meat products worldwide fame.

Dairies in the Emilia and lower Lombardy regions that mainly produced “Grana” cheese, started production in the spring after cows had given birth and calves were weaned. Production terminated at the end of November, when the cow’s milk had dried up. Pigs, bred for the consumption of whey and buttermilk were therefore bought in March and weighed about 35-45 kilos (young pigs). They were sold after the dairies closed during the winter, which was the best time for meat processing because refrigerators still did not exist. During the 9 to 10 months in the pigsty, the pig reached 160-180 kilograms in weight. Heavy pigs therefore satisfied the needs of the market and those of the dairies.
As a matter of fact, a one-year cycle was a better way to absorb reproduction costs and to contain losses for illness and death, which were much more frequent during periods of acclimatization.

This system was criticized for the large amount of food needed during the last fattening stage to produce 1 kilo of extra weight. Bearing in mind however that during this stage, more than one third of the diet’s nutritional value came from fresh whey, which was readily available. Large White boars and local sows were crossbred for several years, also after World War II. Due to repeated cross-breeding to obtain animals that were more suited to the dairies, the autochthonous breeds decreased in number and were eventually replaced by a population with the same characteristics as the Large White breed.

“Smoky” pigs (Large White x Romagnola) from the Cesena market and “grey” or “spotted” pigs from Tuscany (Large White X Siena Belted) were already present in a few Lombard dairy pigsties at the beginning of the fifties. During that same period, due to better information about diet and the development of the animal feed industry, specialized pig breeding farms that were not connected to dairies made their appearance.

Owing to these new developments, the pig population in Italy, especially in the north, grew considerably.

From an average population of 3,320,000 pigs in the five-year period from 1951 to 1955, the population grew to 4,800,000 in 1962.

As dairy production increased, so did the number of dairies and pig fattening farms. Also contributing to the increase in the number of pigs were specialized pig breeding farms without grazing land that were not connected with dairies. These farms were run by entrepreneurs that came from other non-agricultural businesses and focused more on pig reproduction rather than pig fattening for meat.

There was an increase in farms registered with herd books. A serious selection program of Large White and Landrace breeds was launched with the help of Genetic Control Centres set up by the Ministry of Agriculture (1960).

The foundations were therefore laid for modern pig farming. The aim was always the production of heavy pigs that met the requirements demanded by a processing industry in continuous and rapid expansion.

Many important new technologies were introduced in pig breeding farms between 1960 and 1970, especially concerning reproduction.

In just a few years, breeding farms went from having a small number of pens containing just a few pigs, a necessary measure to prevent dangerous diseases from spreading among the piglets, to rearing sows in completely automated industrial breeding farms.

These new factors, which permitted the production of piglets in the intensive pig breeding systems of the Po Valley, changed the balance that had lasted for many decades between the
northern regions (farms mainly for fattening pigs) and central zones (farms specializing in reproduction).
While pig farming in the north was strengthened and developed, Romagna and the central Italian regions reorganized the entire pig farming industry. 
The pig population in Italy grew from 4,800,000 in 1962 to 9,014,000 in 1981, with an average growth rate of 4.4%.
In the following years, up to 1987, the number of pigs continued to grow but at a slower rate compared to the previous decade. Due to the need for reorganization of the system mentioned earlier, this development was less evident in Central Italy.
In recent years, a number of environmental laws have been passed in several regions in the north that have made it more difficult to maintain current structures and find suitable areas for new farms. As a result, the basis has been laid for an increase in the number of pig breeding farms in homogeneous areas of Central Italy where heavy pig production is an ancient tradition as well.

F.5 INTRODUCTION

There is an additional element – modern, scientifically proven and regulated by EEC laws – that proves the link between raw material and geographical area according to a series of specific and occupational requirements.

F.5.1. While it is true that zootechnic productive characterizations strictly depend on Denomination of Origin product requirements to the point that they assume special, exclusive and distinct qualities with regard to the geographical area, likewise, recognition of this distinction – which defines the link discussed in this document – confirms this assumption.
The distinctive characteristic that links the territory, farming and the processing of the PDO product “Prosciutto di Parma” can be indubitably summed up in the word “heavy pig”, which is frequently mentioned in this section and previous Section D. The term is also mentioned in the same national law protecting the product and, in form and substance, is always referred to in these specifications, particularly with regard to the production requirements mentioned in Section C.
It is therefore absolutely pertinent to underline that the definition of heavy pig, has been formally recognized by the European Community through legislation on the commercial classification of pig carcasses.
EEC-Regulation No. 3220 dated 13th November 1984, is the latest update that has been introduced by the Commission on this particular subject.
Coming into force on January 1, 1989, this regulation introduced objective measuring methods for evaluating the percentage of lean meat on the carcass, dividing them into five commercial classes with the letters of the acronym EUROP. Each country is also allowed to introduce a special class called “S”. Regarding the application of this regulation, Italy was the **only country** where two pig populations were recognized:

a) one of them a "light pig", slaughtered at weights that conform to European averages  
b) the other a "heavy pig", slaughtered at a weight of 150-160 kilos and whose meat is used for processing.

Consequently, on 21st December 1988, a Deliberation of the Commission authorized the distinction between “light” carcasses (dead weight < 120 kilos) and “heavy” carcasses (dead weight > 120 kilos), with subsequent application of two clearly different formulas used for commercial evaluation.

Concerning national laws, it is known that the competent ministry has drawn up a plan to implement Article 3, paragraph 4, of the above-mentioned EEC Regulation No. 3220/84, to determine evaluation criteria for meat quality that can be associated with those for the quality of lean meat.

If the two separate Italian pig populations regulated by EEC-Regulation are considered an acknowledgement of the existence of different requirements that are identical to the requisites in these specifications, thus the type of pig found within the defined area and linked to the area through precise historic, economic and social motivation belongs to the “heavy pig” category.

Therefore, recognition of the presence of two profoundly different populations within the same country constitutes a formal anticipation of the acknowledgement of the bond that links both to their respective geographical and economic contexts.

**F.5.2** In short, the explanation above signifies that:
- only the so-called “heavy pig” provides the raw material used for Parma Ham production;
- the EEC has acknowledged through its decision of 21st December 1988, that only Italy is home to two different pig populations, one “light” that complies with European averages, and the other “heavy”, which conforms with the needs of the cold cuts industry that has been traditionally and historically affirmed and documented;
- said recognition has led to authorization of the definition of two carcass categories with the consequent application of clearly different formulas in their commercial evaluation;
- laws regulating the two Italian pig populations acknowledge the existence of peculiar requisites that are the same as the ones set out by the regulations in these specifications.
and that identify the “heavy pig” category that is persistent, as extensively documented, in the defined area owing to precise historic, social and productive motivations;
- EEC acknowledgement therefore constitutes substantial recognition of the link with the geographical context of reference.

F.6 TYPICAL PRODUCTION AREA

F.6.1. As already mentioned in Section B, the typical production zone of Parma Ham includes the territory in the Parma province, south of the Emilia Way at a distance of no less than 5 kilometres, up to an altitude no higher than 900 metres, bordered to the east by the Enza River and to the west by the Stirone River. This area is favoured by exceptional ecological, climatic and environmental conditions. This is the only place where the unique and essential breeze that “dries” Parma Ham, making it sweet and unequaled, is found. This breeze, which comes in from the sea on the Versilia coast, gently blows through the olive and pine trees of the Magra Valley. It then becomes drier as it rushes over the Apennine passes (Cisa, Lagastrello, Cirone). It acquires the heady fragrance of chestnut trees before it blows among the hams in the Parma valleys. To take advantage of these special breezes, the production plants are placed transversally to the airflow. The plant’s numerous, large windows permit the circulation of air, which decisively contributes to the enzymatic and biochemical processes that transform the product into Parma Ham.

These biochemical transformations, which take place during the long curing stage, follow a precise trend thanks to the ecological conditions in the Parma valleys. No other place in Italy can match such fine results.

This is all the more apparent when Parma Ham is compared with other products that undergo artificial treatments to give them the same aged appearance (but the similarity stops there). Owing to there high salt content and their exposure to air conditioned rooms, because the ideal natural conditions are not available, these products dry quickly and assume the outward appearance of Parma Ham that has undergone a rational and natural aging process, yet they lack the characteristic fragrance, aroma and sweetness.

F.6.2. The area “upstream” from the typical Parma Ham production area is further characterized by a lack of factories, whose liquid and/or gaseous emissions could pollute the environment. This characteristic is protected by Law No. 26 dated 13th February 1990, which states: “To protect the conditions of the production environment upon which the organoleptic and commercial characteristics of Parma Ham depend, the introduction of first-level noxious industries – identified in Article 216 of the consolidation act of
sanitary laws approved through Royal Decree No. 1265 dated 27th July 1934 – and any other business that might jeopardize the environmental balance of the area must be approved beforehand by the regional committee for air pollution responsible for that territory”. Adoption of such strict laws (for “first-level noxious industries”, the national law considers almost all manufacturing activities, even cattle yards) can only be justified by a deep-rooted awareness of the objective needs to protect and safeguard the environment.

F.7 Current national laws, which constitute an integral part of these specifications in form and substance, are merely a consolidation and consequent codification of the course that human and productive factors have taken, in particular geographical and environmental contexts, in clearly identified and defined areas that produce the raw material that supplies factories involved in the preparation and processing of Parma Ham.
REFERENCE DOCUMENTS – SECTION F

F.1: EEC-Regulation No. 3220/84
   Commission Deliberation dated 21st December, 1988
   Commission Deliberation dated 20th November, 1989
   Decree of the Ministry of Agriculture, Food and Forestry dated 24th February, 1989

F.2: Copy of articles containing notes on the link between production and the defined geographical area.

Other documents referred to:
- Bibliographic references already reported in Section D in point D.6.
- Bibliography already attached to Section D.
SECTION G

INSPECTION STRUCTURE PROVIDED FOR BY ARTICLE 10, (EEC) REGULATION N°2081/92

G.1. INTRODUCTION
First and foremost, all considerations in Section C are to be confirmed, in particular regarding provisions in points C.8, C.8.1, C.8.2, C.8.13, C.8.14, C.8.15, C.8.16, C.8.17, C.8.18 governing the existence and operation of the inspection arrangements aimed at ensuring compliance with the special requirements for the production of raw materials, as well as fulfillment of any and all obligations of all persons (pig breeding farmers, slaughterers, cutters and producers) included in the protected production circuit under applicable laws and regulations. C.8.2 provides that the Ministry of Industry, Trade and Craft Trades, the Ministry of Agriculture and Forestry and the Ministry of Health are jointly responsible for the supervision and inspections that are carried out to ensure implementation of the provisions of applicable laws and regulations and that for such purpose said Ministries may delegate such supervisory and inspection activity to a specifically authorized body (hereinafter “Approved Body”), i.e. a voluntary association meeting the necessary requirements and acting under the close supervision of the above-mentioned ministries. Moreover, C.8.23. provides that under the applicable laws and regulations, “Approved Body” means the voluntary consortium of producers located in the area defined in C.1.

G.2 Based on the applicable Italian legislation, the above-mentioned authorized association is the Consorzio del prosciutto di Parma (Parma Ham Consortium) based in Parma, via Marco dell'Arpa No. 8/b tel. 0521/243987 - fax 0521/243983. Under ministerial decree dated 3rd July 1978, the Parma Ham Consortium is responsible for the supervision under Article 7 of Law No. 506 dated 4th July 1970 (subsequently replaced by the provisions of Article 11 of Law No. 26 dated 13th February 1990) governing the protection of the Parma Ham designation of origin.

G.3 The Consorzio del Prosciutto di Parma (hereinafter "Consorzio") has in fact demonstrated and provided sufficient documentation demonstrating that it meets all the legal, structural, organizational and representational requirements envisaged in C.8.2. as are necessary, to be in charge of the above-mentioned supervision and inspection activity.
As a matter of fact:

- The Consorzio del Prosciutto di Parma is governed by a Statute approved by a joint decree of the Ministry of Industry, Trade and Craft Trades, the Ministry of Agriculture and Forestry and the Ministry of Health;
- 99% of the companies meeting the requirements necessary to enter the Consortium are members;
- thanks to its structure, organization and financial resources, it is able to guarantee effective and impartial supervision and inspection;
- it relies on a Board of Experts operating in different fields, as provided for in point C.8.2. letter d).

G.4 The Consorzio was set up on 18th April 1963 as a private and voluntary entity with the purpose of protecting, distinguishing and guaranteeing the production of typical ham from Parma as well as protecting the product designation by repressing any abuses and irregularities, in Italy as well as abroad, including on behalf of its members. The above-mentioned Ministerial Decree dated 3rd July 1978, enacted in 1978, provided that the Consortium was officially responsible for supervising compliance with the laws and regulations governing the protection of Parma Ham. As a result, the Consortium itself, though remaining a private entity, assumed a public function under the direct supervision of Central Administration.

In the light of this new situation the Statute was amended merely for the purpose of obtaining the approval of the competent Ministries. Such amendments, however, confirmed its traditional functions and purposes, which can be summed up as follows:

- supervise the correct use of the “Parma Ham” designation and protect it from any and all abuses;
- supervise ham production so as to safeguard its typical and distinctive features, which involves checking that any and all processing stages fully meet the traditional processing criteria;
- promote and increase both consumption and awareness, in Italy and abroad, of Parma Ham while enhancing marketing both through advertising campaigns, promotions, exhibitions, distribution of documentation, leaflets and the like, public relations etc.;
- assist its members so as to facilitate and improve production and marketing of Parma Ham in Italy and abroad.

The Consorzio supervises the use of the “Parma Ham” designation, relevant trademarks, stamps, seals and brands, prevents and represses any and all irregular and/or unlawful use of such trademarks, stamps, seals and brands as well as unfair competition in the production
and marketing of Parma Ham by taking all appropriate actions, in Italy and abroad, in all fields, including starting legal proceedings, also on behalf of its members.

For the aforementioned purposes, the Consortium carries out a twofold activity through its staff, namely:

- generally supervise compliance with all applicable laws and regulations of pig breeding farmers, slaughterers, producers and retailers at all levels. This activity is performed by full-time inspectors, qualified as Criminal Police Agents under the Italian code of criminal procedure and qualified by the Prefetto di Parma (a local judicial authority under the Ministry of the Interior) as special officers under Italian laws and regulations governing public security (thus qualifying as Public Officers for the purposes of their functions).

These inspectors are entitled to carry out any and all types of assessment, check, inspection or control, within the whole of the Italian territory, with respect to anybody producing, packaging, holding or selling ham, at breeding farms, slaughter-houses and plants, wholesale and retail outlets, restaurants and shops. Any irregularities found are drawn up in a report and further investigations are performed, if necessary, while the Consortium notifies the competent Criminal or Administrative Authority, as the case may be;

- control the certification and branding of fresh legs and of cured hams, so as to identify whether the raw materials and finished products meet the necessary requirements at all stages: This activity is performed by Technical Inspectors in production plants who carry out the necessary controls throughout all the production stages.

Specifically they:

- carry out controls, during the whole curing period, at production plants in order to verify full compliance with all applicable laws and regulations as well as traditional processing methods;

- affix the “ducal crown” brand on those hams that, at the end of the curing period, meet all the necessary requirements. The branding operations, carried out in compliance with criteria and procedures provided for by applicable laws and regulations, consist of the organoleptic analysis of a sample batch of hams submitted for inspection, selected on the basis of strict statistical procedures and aimed at a “quality assessment supported by evidence”. In case of doubt, Inspectors are allowed to cut a certain number of hams in order to inspect them internally. At the same time, if any branded ham is found anywhere on the market which no longer meets the necessary quality requirements, the Inspectors are allowed to officially remove the brand.
As already illustrated in C.8.21., the Consortium, in its capacity as Approved Body and within the framework of its inspection activity, is also responsible for:

- providing pig breeding farmers with the certificates of origin and verifying that they are correctly used;
- providing slaughterers with the numbered, indelible stamps and verifying that they are correctly used;
- providing producers with metallic seals and verifying that they are correctly used;
- providing producers with the relevant authenticated records and verifying that they are properly kept;

as well as:

- examining the applications for recognition for the purpose of re-admission in the protected production circuit submitted by pig breeding farmers and slaughterers;
- establishing, after consulting the Board of Experts mentioned in point C.8.20, the timetable of technical controls to be carried out at breeding farms, for which purpose the Consortium is allowed to resort to specific professional bodies;
- verifying, further to the submission of the above-mentioned applications, that production plants fully comply with all the necessary requirements and issuing the relevant qualification certificates;
- drawing up a report on all the operations for the introduction of fresh legs into plants;
- adopting the necessary administrative measures in the event of the rejection of a batch, establishing ad-hoc cross-examinations, when necessary;
- authorizing and supervising any transfer of products being processed between authorized plants;
- drawing up a report for each branding operation, establishing official cross-examinations, when necessary;
- the custody of the branding die;
- controlling the annulment of metallic seals in the case of hams not qualifying for protected production at the end of the curing period;
- drawing up a report in cases of removal of brands from hams not complying with the necessary requirements;
- attending the de-boning operations of hams that are to be pre-packed as well as the slicing and packaging of Parma Ham, verifying full compliance with all the provisions of Article 26 of Ministerial Decree No. 253 dated 15th February 1993 and with all the provisions of the Directive mentioned in Section B, drawing up a report for each operation;
- entering into binding agreements with the producers of packages to be used for sliced and pre-packed Parma Ham;
- controlling that packing plants keep proper records;
- establishing limitations and issuing guidelines for the implementation of the applicable laws and of the relevant execution rules;
- establishing a tariff for the operations and services provided for by the law, regulations and directives regarding pig breeding farmers, slaughterers and producers;
- issuing the certificates mentioned in I.2 below, for the purposes of differentiated export refunds under EEC Regulation No. 2009/74.

G.4.1. Supervisory and inspection bodies other than the Approved Body immediately submit their report to the Approved Body with evidence of the complaints raised, in the event that they assess any infringement of the applicable law and regulations.

G.5 INTRODUCTION

Separate mention needs to be made of the supervision of business sectors for the protection of Parma Ham in Italy and abroad. This growing activity, performed by Inspectors that are qualified as Criminal Police Agents since 1981, has been focusing in recent years on establishing which infringements may adversely affect Parma Ham’s designation of origin: abuses relating to the designation of origin, use of misleading denominations (such as “Parma” etc.) imitations, forgery and anything considered as unfair competition etc.

G.5.1. As regards to the activity performed in Italy, see the annual summary sheets indicating the number of assessments made in Italy during the marketing stage by the Consortium through the staff employed or retained by it, the supervisory activity performed abroad as well as the judicial implications and/or proceedings arising from this activity. These sheets also contain information on the inspections carried out at particular breeding farms, slaughter-houses and production plants as well as the results of such inspections, indicating any irregularities, infringements and negative results of any technical assessments carried out at them.

Regarding judicial aspects of supervisory activity carried out by the Consortium in the last decade or so, a significant number of decisions have been made by the courts (including the Court of Cassation).
G.5.2 Due to the high penetration rate and long-standing fame of Parma Ham abroad, the issue of defense against commercial abuses and fraud is not limited to the domestic market alone. Therefore, some ten years ago the Consortium started a systematic inspection and protection activity also abroad, especially in countries with a high penetration rate and to which exports account for about 12%-13% of production. Thanks to its lengthy experience, the Consortium has identified ways to prosecute abroad (according to the laws and regulations of the relevant country) those who are responsible for actions, which could prejudice the name and trademark of Parma Ham. For this purpose the following has been relied upon: Italian Law No. 506 dated 1970, later replaced by law No. 26 dated 13 February 1990, Bilateral Agreements for the mutual protection of designations of origin signed by Italy on the one side and France, Germany and Austria on the other, International Agreements and of course the laws and regulations of the country in question governing unfair competition and trademark protection. The inspection activity carried out for the most part by Consortium employees or through correspondents and consultants, has led to the repression (both in and out of court) of the civil, criminal or administrative infringements assessed. As a whole, over 300 proceedings have arisen in Germany, France, Belgium, Switzerland, Austria, Luxembourg, the United States, Argentina, Colombia and Brazil, many of which are still pending, whereas nearly all the remaining ones have been successfully settled in favour of the protected designation. Legal actions have been initiated against dealers at all levels (including distribution chains and multinational companies) as well as against the media such as the press and radio and television networks, including public ones. These latter actions, also in view of their having been successfully settled, represent a meaningful and comforting test of the effectiveness of the laws, rules and regulations governing the protection of Parma Ham. With reference to proceedings arising abroad, a significant number of precedent cases, settled in or out of court, are now available including a considerable collection of rectification articles regarding the media.

G.5.3 In countries where no bilateral agreement has been signed, trademark registration is a further instrument for the practical protection of the “Parma” trademark. All the proceedings initiated some years ago in this respect have been successfully settled between 1986 and 1993 as follows.
- O.M.P.I. registration in Switzerland, Portugal, Spain, Benelux and the Principality of Monaco;
- Greece;
- Australia;
- Ireland;
- Denmark;
- Sweden;
- South Africa;
- trademark registration in Great Britain, U.S.A. and Canada is still pending.

G.6 In light of the above and the results of the activity carried out since it assumed responsibility for supervision and inspection under Italian law, so far the Parma Ham Consortium has proved to be sufficiently objective and impartial towards production plants, processing plants or others controlled by it and has demonstrated that it has the structures and necessary means to carry out all the controls deemed useful for the correct implementation of applicable laws and regulations, including the rules herein.

As a whole, the various measures provided for in the applicable laws and regulations ensure access to the control system to producers complying with EEC Regulation No. 2081/92.
REFERENCE DOCUMENTS - SECTION G

G.1: Registration Certificate of the Parma Ham Consortium with the Parma Chamber of Commerce
G.2: Ministerial Decree dated 3rd July 1978
G.3: Articles of Association of the Parma Ham Consortium
G.4: Current Consortium Statute
G.5: List of associated members as of 16th November 1993
G.6: Report on the Consortium’s organization and financial resources
G.7: Directive on the setting up and functioning of a Board of Experts
G.8: Specimen of an inspection report relating to the pre-packaging of Parma Ham
G.9: Partial copy of the packing plant’s records
G.10: Specimen of the certificate needed for increased export refunds
G.11: Annual summary sheets of the inspection and judicial activity conducted in Italy during the period 1985 to 1992.
G.12: Collection of Italian court decisions
G.14: Collection of court decisions taken abroad (EEC).
G.15: Press releases of rectification articles (EEC)
G.16: Registration Certificates of the “ducal crown” brand:
   - OMPI
   - Greece
   - Australia
   - Ireland
   - Denmark

Other documents referred to:
- Law No. 26 dated 13th February 1990 (Section A)
- Ministerial Decree No. 253 dated 15th February 1993 (Section A)
- Printed forms already attached to Section C
- Stamps, seals and brands already attached to Section C
- Directive on pre-packaged Parma Ham (Section B)
- (EEC) Regulation No. 2009/74 (Section I)
SECTION H

SPECIFIC REQUIREMENTS CONCERNING PRESENTATION, IDENTIFICATION AND LABELLING OF PARMA HAM

H.1 INTRODUCTION

Current Italian laws and regulations provide specific rules for the identification of Parma Ham; from production (raw materials), final preparation, right up to commercial presentation. Current legislation provides for the use of stamps, seals and brands to identify controlled production throughout the various processing stages, whereby the product needs to be identified and certified from its raw material stage, up to and including cured ham and beyond.

As mentioned in Section C, the following is provided for within the protected production circuit:
- stamp referred to in point C.8.4. affixed by the breeding farmer;
- stamp referred to in point C.8.5, affixed by the breeding farmer under the circumstances and cases therein;
- stamp referred to in C.8.11. affixed by the slaughterer;
- metallic seal referred to in point C.8.14. affixed by the producer;
- “ducal crown” fire brand referred to in point C.8.17. affixed in the presence of the representatives of the Approved Body.

H.2 The first specimen of the five-pointed “ducal crown” firebrand that included the word “Parma” dates back to 1963 and has since been modified by successive measures, the last of which – published in the “Gazzetta Ufficiale della Repubblica Italiana” (the official bulletin of the Italian Republic) on August 31st, 1991 – was Ministerial Decree dated August 26, 1991. The “ducal crown” firebrand is affixed at the end of the curing period on hams that, after all necessary inspections have been carried out, meet product and quality requirements provided for by the Rules. The “ducal crown” provides identification and authorization of Parma Ham, in that it both distinguishes the product from other dry-cured hams.
giving it authenticity and guaranteeing that it has passed through all its required productive stages and these stages have been identified by all interested parties. Since 1st October 1991, the “ducal crown” firebrand has been accompanied by a producer’s identification seal, granted by the Parma Ham Consortium when the company was acknowledged and admitted. Only the presence of the “ducal crown” firebrand together with the producer’s seal gives the product its legitimate qualification as Parma Ham no matter what form the product is presented in i.e. bone-in, de-boned, sliced or pre-packed.

As already mentioned in Section G, the Approved Body (Parma Ham Consortium) has custody of the die used for branding hams. These tools are then given to Inspectors when they have to carry out branding operations. While using these tools for branding, Inspectors have full responsibility for their custody; management and use and will be subject to disciplinary measures, even judicial, in cases of negligence, omission or improper use. The instruments that are used for applying the “ducal crown” brand also bear special identification marks established by the Consortium as a control procedure. To sum up, the most important element that distinguishes Parma Ham – or better still the only formal discriminating factor – when presenting the product for sale is the “ducal crown” brand. The presence of this brand is the only way of being able to legitimately and legally use the PDO (Protected Designation of Origin). Without the “ducal crown” a product can’t have ‘designated’ on its label or packaging, on any sales documentation or when selling (whole, sliced, pre-packed or retail batch selling). Moreover the “added value” that the “ducal crown” brand represents has been confirmed by the fact that there have been frequent cases on which fake “crown” brands have been branded on normal hams, in violation of the legal requirements provided for by both special and general regulations.

H.3 Also the graphic reproduction of the “ducal crown” brand is not freely available to anyone (even when dealing with authentic products: this graphic, whichever way it is used, is reserved for the Approved Body (Parma Ham Consortium) as a distinguishing mark of their activity and is used to give increased value to the protected product during various initiatives. From time to time and for single or precise projects, the Approved Body can authorize the reproduction of the brand’s graphic to third parties, imposing conditions and limitations that they see fit and overseeing the operations. Any unauthorized reproduction of the brand’s symbol is liable to penal or civil prosecution.
It has already been mentioned that the affixing of the ducal crown brand is the last item in a long line of elements that identifies and qualifies the protected product; in fact this brand can only be affixed on hams that have the “C.P.P.” metallic seal that would have been affixed at the beginning of processing. This metallic seal whose symbol was approved by Ministerial Decree dated 9th October 1978 (published in the Gazzetta Ufficiale della Repubblica Italiana on the 19th October 1978) shows the month and year when processing started and is applied by the producer on fresh legs that arrive at the processing plant and are intended for protected production. This seal is an essential item when calculating the minimum curing period and in addition, counts as the production date according to current national laws regarding the sanitary supervision of meat.

The seal is affixed to the fresh legs that arrive from approved slaughter-houses that have been branded with their assigned number, used for identification purposes, as well as accompanied by all necessary sanitary and goods documentation that meets substantial and qualitative characteristics, including respecting the objective parameters referred to in Section B point B.2.
B.2; the seal itself cannot be affixed to fresh legs that don’t comply with the above-mentioned requirements. Any undue affixing of said seal shall be prosecuted by law.

Seal: a circular crown with CPP and the initial date of processing (i.e. the first three letters of the month followed by the last two digits of the year in Arabic ciphers) embossed on it.

H.5 The indelible stamp that is affixed using heat by the slaughter-house is made up as follows: a standard base, bearing “PP” plus an alphanumerical mark (one letter and two digits) identifying the authorized slaughter-house. The slaughter-house affixes their stamp on the fresh legs of swine arriving from recognized breeding farms and accompanied with the relevant certificates of origin and conformity with the production provisions applicable to the breeding stage as well as meeting the quality requirements that are applicable to fresh legs to be used for protected production. The numbered stamp that identifies the relevant slaughter-house also has an important role to play: not only does it allow full traceability of all hams during the processing stage (and often also after curing) but, more than that, it is a control tool. The latest approval of this numbered stamp’s symbol came through Ministerial Decree dated 4th August 1986 and published in the Gazzetta Ufficiale della Repubblica Italiana on 9th August 1986. As a result of having been approved by Ministerial Decree and of having been published in the Gazzetta Ufficiale, the above-mentioned brands, seals and stamps are to be considered as official Italian brands and symbols.

Branding: standard “PP” initials plus the slaughter-house’s initials (one letter and two digits) to be placed on the dotted space underneath
H.6 The rules governing the labelling requirements of Parma Ham – whether whole bone-in, whole packaged, cut or sliced – do not exclude, of course, the general provisions set forth, in particular by Law Decree No. 109 dated 27th June 1992 that in turn implements EEC Directives 89/395 and 89/396 governing labelling, presentation and advertising of food products.

Furthermore, the specifications cannot fail to take full account of any and all amendments that may be introduced by future mandatory regulations with reference thereto.

The Rules themselves require that the following mandatory indications be reported for each of the different types of Parma Ham presentation:

a) for whole Parma Ham with bone:
   - "Parma Ham – protected designation of origin”;
   - the address of the production plant;

b) for whole packaged Parma Ham or presented in pieces:
   - "Parma Ham- protected designation of origin";
   - the address of the packing plant;
   - production date, if the seal (referred to in H.4 above) is no longer visible;

c) sliced or pre-packed Parma Ham:
   - all packets are to have a part that is uniform to all, corresponding to 25% of the upper surface of the packet itself, made up of a triangle – on a black background – located on the top left corner bearing the “ducal crown” band and the wording:
     * Parma Ham designation of origin – protected by Law No. 26 dated 13th February 1990;
     * Packaged under the supervision of the Parma Ham Consortium.
   - the address of the packing plant;
   - Production date (beginning of curing; that which is reported on the seal referred to in point H.4).
H.7 It is forbidden to use qualifying adjectives such as “classic”, “genuine”, “premium”, “super” as well as any other qualification, designation and attribute in addition to the marketing designation, except for “boneless” and “sliced”.

It is forbidden to use, in lieu of or in addition to the protected designation, any other geographical denomination or qualification of the product even if relating to municipalities included in the typical production area referred to in Section C, point C.1.

The prohibitions set forth in this paragraph H.7 also apply, as far as they are compatible, to advertising and promotion, of whatever type, of the protected ham.

H.8 It is forbidden to use the geographical denominations relating to the municipalities included in the typical production area including variations, distortions, derivations or abbreviations of the same in the style, corporate name, title or trademark of an enterprise unless the entrepreneur is able to demonstrate that said denomination was already in use – with reference to ham – before Law No. 506 dated 4th July 1970 came into force.
REFERENCE DOCUMENTS – SECTION H

H.1: Registration of the “ducal crown” brand of 1963
H.2: Registration of the “ducal crown” brand of 1973 (amending the 1963 registration)
H.3: Ministerial Decree dated 9th October 1978 – Annex 4
H.4: Registration Certificate of the “ducal crown” brand of 1987 (essential for OMPI registration)
H.5: Ministerial Decree dated 26th August 1991
H.6: Ministerial Decree dated 9th October 1978 – Annex 3
H.7: Ministerial Decree dated 4th August 1986

Other documents referred to:
- Law No. 26 dated 13th February 1990 (Section A)
- Ministerial Decree No. 253 dated 15th February 1993 (Section A);
- Bilateral Agreements (Section I)
SECTION I

MANDATORY REQUIREMENTS ARISING FROM NATIONAL AND/OR INTERNATIONAL PROVISIONS

1.1 The Italian Republic signed Bilateral Agreements with the Federal Republic of Germany and with the French Republic, respectively on 23rd July 1963 and 24th April 1964, for the mutual protection of designations or origin, geographical denominations and indications of origin. The “Parma Ham” designation of origin is included among those indicated in the Protocols attached to the Agreements.

In accordance with the above Bilateral Agreements, the designations of the Italian products included in the Protocol cannot be used in the territory of the other States “except under the terms and conditions envisaged by Italian legislation”.

The enforcement of German and French regulations governing unfair competition and commercial fraud within the framework of the Bilateral Agreements has led, throughout the past ten years, to the accumulation of codified case law in matters of protection of the Parma Ham designation of origin in these two countries; this undoubtedly has positive effects in terms of providing protection for producers and, especially, consumers who are safeguarded against those operators who supply or sell different and less valuable products instead of the requested Parma Ham. The significance of the Bilateral Agreements and the ensuing relevance of the Italian special regulations was recognized once more in a verdict given by the Munich OLG (Court of Appeal) on the 30th October 1986 and published in the prestigious GRUR journal (year 1987, page 182) and referred to by the equally prestigious Wettbewerbs-Recht (16, page 860).

In light of the above concise, albeit significant considerations, the integration of the Bilateral Agreements in the new EEC regulatory framework, appears both right and indispensable.

1.2 The EEC-Regulation No. 2009/74 dated 30th July 1974, in setting forth export refunds in the pork sector, specifically includes Parma Ham (and S. Daniele ham) in the category of products that qualify for differentiated (increased) export refunds.
In order to qualify for this preferential regime, the Regulation requires that the designation of the products identified, be certified by competent Authorities belonging to the relevant State. As concerns Parma Ham, the above certification was first issued by the Parma Chamber of Commerce and, subsequently, as soon as the Parma Ham Consortium was granted the status of Approved Body in accordance with the provisions set out in point G.2 above, by the Consortium itself upon precise instructions of the Italian Ministry of Finance as notified by the Ministry of Industry, Trade and Trade Crafts.

Based on the above situation, the following considerations can be made:

a) The Community has explicitly recognized the existence of the “Parma Ham” designation of origin since 1974;

b) The Community has explicitly recognized that Parma Ham (and S. Daniele ham) is so clearly different from other commonly used products as to qualify for differentiated export refunds;

c) The Community has recognized the discriminating value of the product designation, certified by the Italian Authority;

d) The Community recognized in 1981 and still recognizes today, the effectiveness of the certificates issued by the Parma Ham Consortium in its capacity as Approved Body.

I.3 The Parma Ham Consortium certifies Parma hams which are to be exported to the United States in accordance with document 9 CFR 94-17 (USDA Federal Register). This document, which certifies compliance with all the technological parameters provided for by US legislation, is issued by the Parma Ham Consortium in its public capacity of Approved Body acknowledged by the American Authorities.

I.4 In order to guarantee continuity of the national protection legislation, which has been in force as a whole since 1970, it is indispensable to supplement these specifications with an indication of the prerequisites for an effective protection of the Parma Ham designation of origin.

As shown from lengthy practice in the enforcement of the 1970 law, it is necessary to identify the preconditions for a comprehensive and effective regulatory framework that takes into account, in its scope and aims, the opinions and expectations of producers and satisfies the double objective of safeguarding the legitimate rights of consumers and preserving the most significant economic and qualitative characteristics of a traditional production that is already regulated at a national level.

The system of penalties provided for by the 1970 Law turned out to be flawed from a practical point of view as it often hindered the operational activity of the Approved Body which, having to interact with the notorious bottlenecks of the criminal system, was not able to guarantee a
flexible and efficient enforcement of penalties as would be needed in light of the increasingly complex and intricate inspection activity.

Law No. 26 dated 13th February 1990, managed to eliminate some of the above inadequacies by means of a comprehensive and articulated review of the most “critical” regulatory provisions, which resulted in a generally more modern, concrete and effective system of penalties.

On the one hand the new regulatory framework establishes in a more effective way the aims and beneficiaries as well as the scope of protection which has been extended, whenever deemed necessary or more functional, to include new sectors; on the other hand, the legislator has better specified the prohibitions, particularly in connection with the actual marketing of the product, with a view to guaranteeing a more comprehensive implementation of indispensable protection requirements. Improvements were also introduced within the framework of penalties, which have been more targeted, easier to interpret and more effectively enforceable for the various types of assessed violations.

To sum up, the new legislation increases the scope of responsibility of all operators involved – i.e. breeding farmers, slaughterers and producers – thereby establishing the objective conditions for a more effective enforcement of regulations while at the same time safeguarding traditional qualities and original practices, guaranteeing maximum transparency of the market and providing more effective end-consumer protection by means of a severe regulatory framework, as was legitimately expected by consumers themselves as well as by domestic and foreign markets given the undisputed prestige of this particular designation of origin.

Regarding the above regulation, particular mention has to be made of a totally peculiar framework of administrative sanctions that, in a way that is consistent with the latest trends in national legislation, envisages, for a highly specific category of offences, maximum simplification of procedures, timeliness of repressive actions and immediate effectiveness of sanctions in sharp contrast to the general civil and/or criminal provisions. In addition to this, particular emphasis has to be placed on the highly specific “guaranty rules” envisaged by the law, which aim to identify, partly through examples and partly via precise prescriptions, all prohibitions referring to sale, presentation and labelling of unprotected products which are likely to cause confusion on the market and/or mislead consumers.

The “preventive” guaranty rules, included in Law No. 26 dated 13th February 1990, are fully reported in the following:
Article 7
Guaranty Rules

1. It is forbidden to sell or otherwise distribute to consumers, unprotected ham that carries, on its surface, packaging, wrapping, envelope, labels or the like as well as on any other document connected to it, indications that may mislead consumers into believing that it is Parma Ham or that claim to have the same typical qualities.

2. With reference to unprotected ham, it is in all cases forbidden to:
   a) use the “Parma Ham” designation as well as any other denomination or indication containing the name “Parma” or the name of any other municipality included in the typical production area as defined in article 2 above;
   b) use expressions such as “Parma type”, “Cured in Parma”, even if referring to other municipalities in the typical production area, or “Cured in the typical area”, “processed in the Parma way” and the like;
   c) include, in the indication of the producer’s or processing plant’s address, names of municipalities belonging to the typical production area printed in characters exceeding four millimeters in height and three millimeters in width and to use the name “Parma” instead of the abbreviation “PR” to indicate the province;
   d) use graphic symbols, stamps, seals and the like, which because of their position, colour, dimension and characters, are likely to mislead buyers and consumers with reference to the protected product and its special qualities.

Article 8
Prohibition concerning concurrent denominations

1. The use of geographic names referring to municipalities included in the typical area as indicated in article 2 above, or their variations, deformations, derivations or abbreviations is forbidden in the company, company name, style or mark unless the undertaking involved demonstrates the use – with reference to ham – of those names as being previous to the date on which law n. 506 of 4th July 1970, came into force.

2. The style, corporate name, title or trademark referred to in subparagraph 1, provided they are not banned and refer to unprotected ham, have to be printed in characters no greater than five millimeters by five millimeters (height x width).

The special penalties established by Law No. 26 dated 13th February 1990 (Articles 13 and 21) and applicable both to the infringements referred to in this article and to all those mentioned in these specifications, envisage the following:
Section 1
ADMINISTRATIVE SANCTIONS

Article 13
Sanctions relating to the product’s typical characteristics
1. Violation of Articles 7 - subparagraph 2, letters a), b) and d), Article 8 - subparagraph 1 and Article 9 - subparagraphs 2 and 4, is punishable with the fine sanction between 10,329,14 euro and 61,974,83 euro.
2. The same sanction applies to anybody who keeps for selling, places for sale or otherwise puts into circulation, hams bearing a counterfeited or forged brand.
3. Without prejudice to the enforcement of the administrative sanctions envisaged in subparagraphs 1 and 2, the closing down of the business concerned, for a period not exceeding three months, can be imposed by decree issued by the Ministry of Industry, Trade and Craft Trades.

Article 14
Sanctions relating to brand forgery
1. Counterfeiting or forgery of the brand or possession of a counterfeit or forged brand, is punishable with a fine sanction between 15,493,71 euro and 92,962,24 euro.
2. A producer who commits one of the offences envisaged in subparagraph 1 can have, independently of any administrative sanction imposed, his branding right revoked by decree issued by the Ministry of Industry, Trade and Craft Trades for a period comprising between six months and one year for hams which complete, in that period, the minimum curing period.

Article 15
Sanctions relating to stamp and seal forgery
1. Counterfeiting or forgery of the indelible stamp or seal or possession of use of that counterfeit or forged stamp or seal is punishable with the fine sanction between 10,329,14 euro and 61,974,83 euro.
2. A slaughterer or producer that commits one of the offences envisaged in the above article can have, with no prejudice to any administrative sanctions imposed, respectively their right to use the indelible stamp or their right to affix the seal revoked by decree issued by the Ministry of Industry, Trade and Craft Trades for a period ranging between one and six months.
Article 16

Aggravation of penalties and publication of convictions

1. The penalties and sanctions envisaged in the preceding articles are doubled in the event of a relapse or in case said offences are committed regarding hams produced for export.

2. The conviction for offences envisaged in the preceding articles is published in two newspapers of broad national circulation, one of which being a specialized or professional journal.

Article 17

Sanctions relating to irregularities in animal production

1. A breeding farmer that issues the certificate referred to in Article 4 for pigs that are not reared and fed in accordance with the requirements laid down in Article 4 or with the provisions of this law, is punishable with revocation of said certification power for a period ranging from one to six months.

2. Forgery of the certificate referred to in Article 4 is punishable with the fine sanction between 258,23 euro and 5,164,57 euro.

3. A slaughterer who affixes the indelible stamp on pig legs that are not accompanied by the necessary certificates or anybody using this stamp in an illegal way is punishable with withdrawal of said indelible stamp for a period ranging between three to twelve months or with the fine sanction between 103,29 euro and 1.032,91 euro.

Article 18

Sanctions for controls and inspections

1. Anybody who hinders or refuses to allow the controls and inspections set forth in Article 10 above is punishable:
   a) breeding farmer – revoking of certification power for a period between one and three months;
   b) slaughterer – withdrawal of the indelible stamp for a period between one to three months;
   c) producer – temporary ban on sealing operations for a period between one to three months;
   d) retailer or any person other than those indicated in a) b) c) above, with the fine sanction between 51,65 and 516,46 euro.

2. The producer is liable to the same sanction envisaged in c) of subparagraph 1 above if it fails to properly keep the registers provided for by the Approved Body and to carry all the documentation necessary to certify compliance with the provisions laid down in this law.
Article 19
Sanctions relating to the seal

1. Misuse of the seal by the producer, including affixing the seal on pig legs that do not bear the indelible stamp, is punishable with the fine sanction between 103,29 euro and 1,032,91 euro or with a temporary ban on sealing operations for a period between one and three months.

2. A producer who affixes the seal on pig legs not complying with the provisions of this Law, the execution rules or the requirements issued by the authorized Association is punishable with the fine sanction of 5,15 euro for each leg.

3. Assessment of the infringements envisaged in subparagraphs 1 and 2 involves —with no prejudice whatsoever to the mandatory payment of the official tariffs — removal of unduly affixed seals.

Article 20
Sanctions relating to designation, packaging and labelling

1. Violation of Article 7, subparagraph 2 letter c), Article 8, subparagraph 2, and Article 9, subparagraph 1 and 3 of this Law as well as arrangements relating to packaging and labelling of Parma Ham is punishable, providing that said violation does not constitute an offence, with the fine sanction between 516,46 euro and 5,164,57 euro.

2. In the event that the effects of the administrative violation cannot be removed, confiscation of the materials used for committing the above violation may be imposed.

Article 21
Procedural rules

1. Administrative sanctions shall be enforced upon prior notification to the infringer of the relevant charges. Said notification has to be sent to the infringer by registered post with acknowledgment of receipt and has to indicate a maximum term of twenty days for the infringer to submit any counterclaims in his defence.

2. Said counterclaims have to be notified to the investigating body by registered post with acknowledgement of receipt.

3. Upon expiration of the above term for submittal of said counterclaims, the aforementioned investigating body, provided it has collected sufficient evidence for the charge, notifies it to the competent provincial office of the Ministry of Industry, Trade and Craft Trades, which then enforces the administrative sanction.

4. The administrative sanction must be notified by registered post with acknowledgment of receipt and becomes enforceable from the date of receipt.
5. Within thirty days of the date on which the said administrative sanction becomes enforceable, the infringer has the right to appeal to the Ministry of Industry, Trade and Craft Trades against sanctions for administrative offences.

In light of the information contained in Section H above, concerning the enforceability of the sanction instruments available to the Consortium in its capacity as Inspection Body, as well as the effectiveness of these measures which will certainly find further confirmation in future court decisions, the need to preserve and safeguard the existing regulatory and sanctionary framework, as described above, emerges very clearly since even the slightest amendment to it would perhaps irretrievably impair its real effectiveness.

I.5 Law No. 26 dated 13th February 1990, sets forth that the Approved Body (Parma Ham Consortium) can establish limitations and issue guidelines within the framework of this Law including, as relates to the adoption of protected production programming plans within the typical area defined in Article 2 (Section C, paragraph C.1).

The Decree Law No. 253 dated 15th February 1993, approving the Execution Rules of Law No. 26/90 sets forth that the programming plans envisaged by the Law must be “adopted by the Approved Body and approved by the Ministry of Industry, Trade and Craft Trades together with the Ministry of Agriculture and Forestry and the Ministry of Health” and “shall include a report outlining the technical, production and economic reasons and the criteria used for their determination as well as the methodology used to establish production quotas for each recognized plant together with development control systems”.

The envisaged quantitative programming of protected production has to be integrated in a synergetic way with the qualitative classification requirements already introduced by the protection rules (qualitative analytical parameters that uniquely characterize Parma Ham and the production requirements in pig breeding). Of course, the implementation of such a programming plan may impact, from a structural point of view, the entire production sector; nevertheless, a careful definition of quantitative and qualitative production requirements, despite the necessary selection it would cause within the sector, would undoubtedly produce positive effects in terms of more consistent quality standards, improvement of the product and better consumer protection. In light of the possible positive effects illustrated above, confirmation of the national requirements in matters of production programming, which are also reflected in many other disciplines, appears even more desirable.
REFERENCE DOCUMENTS – SECTION I

I.1: Italian-German Bilateral Agreement
I.2: Italian-French Bilateral Agreement
I.3: Publication of verdicts in German journals described in the documents
I.4: (EEC)-Regulation No. 2009/74
I.6: USDA Regulation 9 CFR 94-17
I.7: Specimen of a “technical” certificate for the U.S.A.

Other documents referred to:
- Law No. 26 dated 13th February 1990 (Section A)
- Ministerial Decree No. 253 dated 15th February 1993 (Section A)