

DRAFT INTERMINISTERIAL DECREE **REPEALING AND REPLACING** THE DECREE OF 21 SEPTEMBER 2005 OF THE MINISTER OF PRODUCTIVE ACTIVITIES AND OF THE MINISTER OF AGRICULTURAL AND FORESTRY POLICIES CONCERNING THE PRODUCTION AND SALE SPECIFICATIONS FOR CERTAIN CURED MEAT PRODUCTS



# The Minister for Enterprises and Made in Italy and the Minister for Agriculture, Food Sovereignty and Forestry

**Having regard to** Law No 350 of 24 December 2003, laying down 'Provisions for the establishment of the annual and multiannual State budget' (Financial Law of 2004) and in particular, Article 4(66) and (67), which provides that by one or more decrees, the Minister of Productive Activities and the Minister of Agricultural and Forestry Policies shall lay down the conditions for the use of the sales descriptions for certain cured meat products;

**Having regard to** the Decree of 21 September 2005 of the Minister of Productive Activities and the Minister of Agricultural and Forestry Policies, concerning the production and sale specifications for certain cured meat products;

**Having regard to** the Decree of 26 May 2016 of the Minister of Economic Development and the Minister of Agricultural and Forestry Policies amending the Decree of 21 September 2005 of the Minister of Productive Activities and the Minister of Agricultural and Forestry Policies;

**Having regard to** Regulations (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002, No 852/2004 of the European Parliament and of the Council

of 29 April 2004, No 853/2004 of the European Parliament and of the Council of 29 April 2004 and Regulation (EU) 2017/625 of the European Parliament and of the Council of 15 March 2017;

**Having regard to Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs;**

**Having regard to** Regulation (EC) No 1334/2008 of the European Parliament and of the Council of 16 December 2008 on flavourings and certain food ingredients with flavouring properties for use in and on foods and amending Council Regulation (EEC) No 1601/91, Regulations (EC) No 2232/96 and (EC) No 110/2008 and Directive 2000/13/EC and Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives, as amended by Commission Regulation (EU) No 1129/2011 establishing a Union list of food additives introducing updates and amendments to Community legislation in particular on the use of nitrates;

**Having regard to** Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers;

**Whereas point 6 of Part A of Annex VI to Regulation (EU) No 1169/2011 provides that, for meat products and preparations in the form of cuts (including roasts), slices, portions of meat or carcasses, the name of the food shall include an indication of the presence of added water if the latter represents more than 5 % of the weight of the finished product;**

**Whereas, in the case of cooked ham, the presence of added water is made necessary by the specific production technique and does not deceive the consumer;**

**Given the evolution of production technologies and the need to ensure market transparency to protect and adequately inform the consumer by defining consumer cured meat products in relation to their composition, laying down the conditions of use of the sales descriptions;**

**Whereas it is essential to lay down the conditions for the use of the sales descriptions for 'bresaola' and 'speck';**

**Whereas it is necessary to consolidate the various amendments that have taken place over time in order to have a single regulation allowing for the systematic application of the provisions on the production and sale of certain cured meat products;**

**Whereas, however, it is essential to highlight the applicability of the provisions of this measure only to unprotected cured products, without prejudice to the specific provisions contained in the production specifications for PDO/PGI products and related interpretations of the Ministry of Agriculture, Food Sovereignty and Forestry and the Protection Consortia;**

**Having considered it necessary to repeal and replace the Ministerial Decree of 21 September 2005 of the Minister of Productive Activities and the Minister of**

**Agricultural and Forestry Policies, as amended by the Ministerial Decree of 26 May 2016 of the Minister of Economic Development and the Minister of Agricultural and Forestry Policies, concerning the production and sale specifications for certain cured meat products;**

**Having regard to the notification to the European Commission made pursuant to Directive (EU) 2015/1535 of the European Parliament and of the Council dated ...;**

## Chapter I Cooked ham

### Article 1 Definition

1. The name 'cooked ham' is reserved for the cured meat product obtained **from the thighs** of the pig whether cut, boned, defatted, stripped of tendons and the rind, using water, salt, including iodised salt, sodium nitrite, potassium nitrite, possibly in combination. **It is permissible not to use nitrite or to replace synthetic nitrite with nitrite obtained from natural sources, under the responsibility of the food business operator who is required to demonstrate, to the satisfaction of the competent health authority, that the procedures used are supported by scientific justifications and that they ensure that the expected microbiological criteria for process acceptability and food safety are met as defined by the current legislation.**
2. In the case of further processing, the cooked ham referred to in paragraph 1 may not contain nitrites if the adequate storage **and safety** of the finished product is ensured by other means or methods.
3. Pig thigh means the pig's hind limb cut transversely from the remaining part of the carcass not anteriorly to the end of the iliac bone. **Exclusively for the category 'cooked ham', where there is no requirement to recognise at least three thigh muscles, a single type of muscle from multiple pork thighs can be used.**
4. The sales description 'cooked ham' may be used only for products obtained from the thighs of animals of the porcine species of the subspecies *sus scrofa domesticus*.

### Article 2 Ingredients

1. The following may be used in the production of cooked ham: wine, including aromatised and liqueur wines, **brandy and other spirits, beer, vinegar (including balsamic vinegar)**, sugar, dextrose, fructose, lactose, maltodextrin (glucose syrup), milk proteins, soy proteins, native or physically modified or enzymatically modified starches, spices, **aromatic plants**, food jellies, flavourings, permitted additives, **honey, truffle, cheese, fruit (including nuts), dehydrated fruit, pesto, nduja, fresh, frozen or dehydrated vegetables.**

### Article 3 Production methodology

1. The main steps for the processing of cooked ham are:

- a) preparation of brine by dissolving or dispersing the ingredients;
- b) salting. addition of the brine to the meat, possibly followed by homogenisation of the brine components, generally mechanically (massage/churning under atmospheric pressure or vacuum);
- c) forming. Positioning of the product within a container or casing capable of giving the product a shape;
- d) cooking. The heat treatment process, carried out under the responsibility of the food business operator, ensures the disappearance of the characteristics of fresh meat through the adoption of appropriate times and temperatures to ensure the health and hygiene of the product.
- e) optional pasteurisation. The cooled and packaged product can be subjected to surface pasteurisation.

#### Article 4 Characteristics

1. Cooked ham has a moisture content in the product with fats and additives removed (UPSD) of less than or equal to 82.0, where UPSD means  $[\% \text{ Moisture} / (100 - \% \text{ Fat} - F)] \times 100$  and F means  $100 - (\% \text{ moisture} + \% \text{ protein} + \% \text{ fat} + \% \text{ ash})$ .

#### Article 5 Sensory properties

1. When opening the package, the whole cooked ham on the market has:
  - a) on the outside
    - 1) an absence or negligible presence of liquids in the packaging;
    - 2) sufficient resistance to compression;
    - 3) a pink colour, possibly tending to pink-red;
    - 4) an absence or negligible amount of cavities and cracks;
  - b) when cutting
    - 1) slice tightness: a slice of not more than 2 millimetres thickness with sufficient tightness between the muscles;
    - 2) a characteristic taste, not excessively spicy;
    - 3) a pink colour, possibly tending to red in muscles or portions of the muscle containing naturally high concentrations of pigments.

#### Article 6 Presentation

1. The cooked ham is marketed loose, in vacuum packs or in a protective atmosphere, whole, in slices, sliced, diced or otherwise portioned.
2. The addition of ingredients and foods referred to in Article 2 for flavouring purposes, other than those referred to in Regulation (EC) No 1334/2008, shall be indicated by a specific addition to the sales description.
3. Addition to the sales description is also necessary if the cooked ham is smoked or roasted.

#### Article 7 Sale

1. Cooked ham, **including pre-packaged ham**, shall be kept at a temperature of not more than 4 °C.
2. Cooked ham can be sold in vacuum packs or in a protective atmosphere, whole, in slices, sliced, diced or otherwise portioned.

Article 8  
Selected cooked ham

1. The description 'cooked ham' may be supplemented with the term 'selected' if in the median section of the product, except when used for sale in pre-packaged form (sliced, in slices, **diced** or otherwise portioned), at least three of the four main muscles (semitendinosus, semimembranosus, quadriceps and biceps femoris) of the pig's entire thigh are clearly identifiable and the moisture content, in the product with fat and additives removed (UPSD), is less than or equal to 79.5.
2. In the production of selected cooked ham, it is allowed to use the ingredients used for the production of cooked ham.

Article 9  
High quality cooked ham

1. The description 'cooked ham' may be supplemented with the terms 'of high quality' or 'high quality' if in the median section of the finished product, except when the product is used for sale in pre-packaged form (sliced, in slices, **diced** or otherwise portioned), at least three of the four main muscles (semitendinosus, semimembranosus, quadriceps and biceps femoris) of the pig's entire thigh are clearly identifiable and the moisture content, in the product with fat and additives removed (UPSD), is less than or equal to 76.5.
2. In the production of high quality cooked ham, it is allowed to use, in addition to the ingredients used for the production of cooked ham, ascorbic acid and erythorbic acid and salts thereof – monosodium glutamate – lactates, potassium chloride and other sodium substitutes. No other additives are allowed, except for those permitted by Regulation (EC) No 1333/2008 as long as they represent a real technological necessity, they do not mislead the consumer and their use benefits consumers, as envisaged by said regulation.

Article 10  
Optional indications regarding the absence of additives and ingredients

1. Optional indications concerning the absence of additives or ingredients permitted and usable for the generic description 'cooked ham' in accordance with Regulation (EU) No 1169/2011 are also permitted for the descriptions 'selected cooked ham' and 'high quality cooked ham'.

**Article 10a**  
**Presence of added water**

1. **The provision on the presence of added water set out in point 6 of Part A of Annex VI to Regulation (EU) No 1169/2011 shall not apply to products covered by this Chapter, as they are already subject to the technological limitations set out in Articles 4, 8, and 9.**

## Cured raw ham

### Article 11 Definition

1. **Without prejudice to the requirements laid down in the production specifications for cured raw hams recognised as a Geographical Indication pursuant to Regulation (EU) No 1151/2012**, the generic description 'cured raw ham' is used for the cured, unsmoked meat product obtained from pork thighs by a traditional technique based on dry salting and temperature-controlled curing.
2. The raw meat material consists of the whole thigh of the pork.
3. Thighs suitable for the production of cured raw ham have a white, non-greasy external fat, a moderate presence of intramuscular fat (marbling) and a limited thickness of the covering fat.
4. The rinds are light in colour and there are no relevant signs of veins and bleeding spots.
5. It is not permitted to use:
  - a) thighs of sows and pale, soft, exudative meat (PSE) and dark, firm and dry meat (DFD);
  - b) thighs showing the following abnormalities:
    1. fractures of the internal (femur, tibia) or external (femur head, hip) bones;
    2. absence of the hip;
6. It is permissible to use frozen thighs individually packaged at the origin by applying to the final product the requirements laid down in Article 10 and Annexes III and VI to Regulation (EU) No 1169/2011.
7. The whole bone-in product that has undergone freezing may not be marketed under the description 'cured raw ham' or similar terms.

### Article 12 Ingredients

1. In cured raw ham, in addition to the use of table salt (including iodised salt), it is also possible to use pepper, **truffles**, flavourings, simple sugars (dextrose, fructose, sucrose), nitrites and nitrates, potassium chloride and sodium substitutes, antioxidants and acidity regulators (lactic acid, acetic acid, citric acid and salts thereof). No other additives are allowed, except for those permitted by Regulation (EC) No 1333/2008 as long as they represent a real technological necessity, they do not mislead the consumer and their use benefits consumers, as envisaged by said regulation.

### Article 13 Production methodology

1. The processing steps for cured raw ham are as follows:
  - a) salting. Sprinkling with dry salt; salting by immersion or injection of brine is not permitted;
  - b) rest. Cold drying after removal of residual salt. The minimum duration of the step is 40 days; 55 days for thighs of an initial weight exceeding 11 kg;
  - c) washing. Removal of surface salt residues by washing with warm water;
  - d) drying. Drying of the surface under controlled humidity and temperature conditions; smoking or accelerated ageing techniques are not permitted;
  - e) greasing. Application on the surface of a mixture of grease, rice flour, salt and pepper, and flavourings, in order to avoid excessive dehydration of the lean meat;

- f) curing. Ageing under controlled humidity and temperature conditions. The use of steaming, temperatures above 22 °C and accelerated ageing is not permitted. The finished product, intact, is stable at room temperature.

#### Article 14 Weight

1. The cured raw ham has, when ready for consumption, a minimum weight of 6 kg with the bone in; the total minimum duration of the production process is 7 months, 9 months for hams with a final weight of more than 8 kg.

#### Article 15 Characteristics

1. The internal lean fraction (biceps femoris muscle) is defined by the following parameters, understood as mean values obtained from the average of the analytical results of at least six hams aged between 7 and 9 months per holding:
  - a) moisture: less than 64 %;
  - b) product of salt x moisture: less than 500;
  - c) **proteolysis index: less than 30 %;**
  - d) protein: more than 24 %.
2. The cured raw ham is of a uniform red colour when cut, free of seepage, chafing or cavities and has a typical smell and flavour obtained by ageing, with moderate saltiness and no rancid taste, as well as a soft, non-fibrous texture when chewed.

#### Article 16 Presentation

1. The cured raw ham can be sold whole, boned, sliced and in slices or in other forms (diced, in sticks, etc.).

### Chapter III Salami

#### Article 17 Definition

1. **Without prejudice to the requirements laid down in this regard by the production specifications for salami recognised as a Geographical Indication pursuant to Regulation (EU) No 1151/2012**, 'salami' is understood to mean the cured meat product made from meat obtained from striated muscles belonging mainly to the pig carcass with the addition of salt, **including iodised salt, potassium chloride and sodium substitutes**, and possibly meat from other animal species, minced and mixed with pork fat in varying proportions, and encased in natural or artificial casing.
2. The definition of salami shall be without prejudice to the use of descriptions referring to products of a different nature, provided that they are not confused with the products covered by this Decree.
3. The salami is dried and seasoned under climatic conditions which may cause, during a gradual reduction of humidity, the evolution of natural fermenting and enzymatic phenomena that cause changes that give the product its typical organoleptic characteristics and ensure its preservation and health under normal room temperature conditions.



4. A product containing mechanically separated meat shall not be marketable under the description 'salami' or under similar terms.

#### Article 18 Ingredients

1. The following may be used in the preparation of salami: wine, **vinegar (including balsamic vinegar), brandy and other spirits, honey, truffles, cheese, nuts**, pepper, garlic, **spices and** aromatic plants, sugar, dextrose, fructose, lactose, lean milk powder, milk proteins, microbial cultures starting at fermentation, flavourings, and additives allowed with the exception of dyes.

#### Article 19 Production methodology

1. The muscle and fat fractions are minced and mixed with the salt and the other ingredients and stuffed into casings or intestine casings.
2. The salami is then dried and seasoned, which guarantees its preservation and health under normal room temperature conditions.
3. It is permissible to treat the surface of casings or intestine casings with microbial cultures, cereal flours, starches, oils and food fats.

#### Article 20 Characteristics

1. Salami has a mesophilic microbial load of more than  $1 \times 10$  to the seventh power of colony forming units/gram, with a prevalence of lactobacillaceae and coccaceae.
2. On the market, salami has a pH greater than or equal to 4.9.

#### Article 21 Presentation

1. It is allowed to market salami loose, in vacuum packs or in a protective atmosphere, whole, in slices, sliced or otherwise portioned.

### Chapter IV Culatello (a kind of ham)

#### Article 22 Definition

1. **Without prejudice to the requirements laid down in the production specifications for culatelli recognised as a Geographical Indication pursuant to Regulation (EU) No 1151/2012**, the description 'culatello' is reserved for the cured meat product obtained from the posterior and internal crural muscles of the thigh (biceps femoris, semimembranosus and semitendinosus) of the pig, with the rind totally removed and the covering fat partially removed and completely separated from its bony base and cut so as to take on a 'pear' shape.

#### Article 23

## Ingredients

1. The ingredients of culatello are table salt, including iodised salt, whole or cracked pepper.
2. The use of spices, natural flavourings, wine and additives permitted under the Community regulations set out in the recitals is allowed.

## Article 24

### Production methodology

1. The processing steps for culatello are as follows:
  - a) salting: carried out by sprinkling with dry salt; salting by immersion or injection of brine is not permitted;
  - b) stuffing: the product must be stuffed into natural casings or, if intended to be marketed pre-sliced, into artificial casings;
  - c) curing: the curing period (including salting) must be at least 9 months;
  - d) binding: the binding is done manually with twine, using the traditional system of bridles and steps to form a kind of net; the binding of the product can be carried out with the aid of mechanical means.

## Article 25

### Weight

1. Cured culatello must have a minimum size of 3 kg when placed on the market.

## Article 26

### Characteristics

1. Culatello is a product with a characteristic pear shape, externally bound in a mesh net, with a firm consistency, a slice with a homogeneous red muscle fraction and white adipose tissue. **The intact product is stable at room temperature.**
2. The parameters, with reference to the slice with the covering fat removed, are:
  - a) salt: maximum 5.5 %;
  - b) moisture: maximum 51 %;
  - c) pH: not higher than 6.75 or lower than 5.50;
  - d) water activity: not higher than 0.91;

## Article 27

### Presentation

1. Culatello can be sold whole and not pre-packaged or in vacuum packs or in a protective atmosphere, in slices, sliced or otherwise portioned.

## Article 28

### Prohibitions

1. It is prohibited:
  - a) to use thighs of sows and pale, soft, exudative meat (PSE) and dark, firm and dry meat (DFD);
  - b) to use the sales description 'culatello' with additional and/or specific wording, for similar products but processed with techniques and production methods other than those referred to in Article 20a, even if the anatomical basis is the same;

- c) to use the term 'culatello' in the sales description, ingredients and, in any case, in the labelling, presentation and advertising of foodstuffs in which culatello has not been used.

## **Chapter V Bresaola**

### **Article 29 Definition**

- 1. Without prejudice to the requirements laid down in the production specifications for bresaola recognised as Geographical Indication pursuant to Regulation (EU) No 1151/2012, the description 'bresaola' is reserved for the cured meat product obtained from fresh bovine or equine or deer meat, whether or not frozen, processed using bone-stripped muscle strips, whether or not trimmed to remove fat and tendinous parts, if any.**
- 2. Bresaola is produced with the muscle cuts of the rear quarter and the forequarter of the animal, with the exception of the cuts referred to in Article 34(2) below.**
- 3. The weight of the cuts varies from a minimum of 250 g to a maximum of 15 kg.**

### **Article 30 Ingredients**

- 1. In addition to the raw material referred to in Article 29, the use of table salt, including iodised salt, spices, aromatic plants, dextrose, fructose, sucrose, wine, starter microbial cultures, flavourings, including natural flavours and additives permitted by the legislation in force may be used in the production of bresaola.**

### **Article 31 Production methodology**

- 1. The processing steps for bresaola are:**
  - a) optional trimming to remove the external fat and tendinous parts where present;**
  - b) salting by sprinkling dry salt and/or immersion in brine;**
  - c) optional stuffing: the product can be stuffed into natural or artificial casings;**
  - d) ageing: carried out under controlled environmental conditions to allow a gradual reduction of moisture content. The duration of the ageing period varies according to the weight of the meat cuts used as follows:**

<b>WEIGHT OF MUSCLE CUT</b>	<b>DURATION OF AGEING in days (min)</b>
<b>250 g – ≤ 1 kg</b>	<b>4 days</b>
<b>&gt; 1 kg – ≤ 3 kg</b>	<b>5 days</b>
<b>&gt; 3 kg – ≤ 6 kg</b>	<b>6 days</b>

> 6 kg – ≤ 9 kg	7 days
> 9 kg – ≤ 12 kg	8 days
> 12 kg – ≤ 15 kg	9 days

- e) smoking with wood and/or natural herbs or aromatic plants and/or flavourings and/or smoke flavourings is permitted;
- f) it is permissible to treat the surface of casings with microbial cultures, starches and cereal flour.

### Article 32 Characteristics

1. Bresaola is a product with a shape derived from the muscle from which it originates, cylindrical if stuffed or squarish when pressed.
2. It is uniformly red in colour for the lean part and white for the fatty part, and free of seepage and cracks. It has an odour and flavour typical of the mature product, with a moderately saline perception, an aromatic and possibly smoky note, and a soft but unyielding consistency when compressed.
3. Bresaola, with reference to the middle section, removed from the outer casing if present, is defined by the following analytical parameters of composition:
  - a) fats: maximum 16 %
  - b) proteins: minimum 24 %

### Article 33 Presentation

1. It is permitted to market bresaola loose, in vacuum packs or in a protective atmosphere, whole, in slices, sliced or otherwise portioned into other forms (e.g. diced, in sticks, etc.).

### Article 34 Prohibitions

1. The product containing minced and/or mechanically separated and/or reconstituted meat may not be marketed under the description 'bresaola' or under similar terms or terms directly or indirectly evocative of that description.
2. By way of derogation from Article 29(2), the use of the following cuts is not permitted: rib, neck, belly, breast, royal cut, shank.
3. The product derived from animals other than bovine, equine and deer or cuts of bovine, equine and deer referred to in paragraph 2 above shall not be marketable under the description 'Bresaola' or under similar terms or terms directly or indirectly evocative of that description.
4. It is prohibited to use the description 'Bresaola' in the sales description, ingredients, presentation and advertising of foodstuffs in which the raw material referred to in Article 29 has not been used and the characteristics laid down in Chapter V of this Decree have not been complied with.

### Article 35 Sale

1. Even pre-packaged Bresaola must be kept at a temperature suitable to guarantee its health and hygiene, under the responsibility of the food business operator, who must provide precise indications thereof.

## **Chapter VI Speck**

### **Article 36 Definition**

1. Without prejudice to the requirements laid down in the production specifications for specks recognised as Protected Geographical Indications pursuant to Regulation (EU) No 1151/2012, the description 'speck' is reserved for cured meat products, obtained from boned pork thighs, moderately salted and flavoured, smoked and well seasoned according to local customs and traditions.
2. For the processing of specks, the pork thigh must be trimmed according to the traditional method, i.e.:
  - a) with whole or partial topside, or after complete removal of the topside;
  - b) with a parallel cut from the Fricandeu muscle to the 'nut' bone;
  - c) with a rounded cut on the rump side, from the 'fish shape' to the 'nut', so that no portion of the fatty part remains without a lean portion; in case the thigh has a whole or partial topside, a straight cut must be made instead of a rounded cut;
3. Frozen meat may be used.

### **Article 37 Ingredients**

1. The ingredients of speck are table salt, including iodised salt, whole or cracked pepper. The use of spices, herbs, extracts thereof, wine and additives permitted under the Community regulations is allowed.

### **Article 38 Production methodology**

1. The processing steps for speck are as follows:
  - a) Salting. Carried out by dry salting; salting which involves the use of churning and syringing is not permitted;
  - b) Smoking. Carried out in special rooms at a temperature not exceeding 25 °C; the use of smoke flavourings is not permitted;
  - c) Curing. This takes place at a room temperature of 10 to 20 °C and a relative humidity between 55 % and 90 %.
2. The duration of the processing must be at least 12 weeks; at the end of the processing, a minimum weight loss of 28 % must be achieved.

### **Article 39 Weight**

1. Speck must, after the ageing phase, have a minimum weight of 3.4 kg when placed on the market intact.

## **Article 40 Characteristics**

- 1. Speck is a seasoned, spiced and smoked product with the characteristic surface crust next to the lean part and a brown rind next to the fat part. The internal appearance of the cut is red with white-pink parts, without seepage and cavities. It has a typical seasoned-smoked smell and flavour, with a moderate saline-aromatic perception and no rancid taste, as well as a consistency that is not soft and not fibrous when chewed.**
- 2. The chemical parameters of the finished product are:**
  - a) salt: maximum 6.0 %;**
  - b) proteins: 20 % or more;**
  - c) fat/protein ratio: 1.7 or less.**
- 3. For the determination of the chemical parameters, a slice of about 1-1.5 cm thickness shall be taken from the middle of the ham as shown in the annex.**

## **Article 41 Presentation**

- 1. It is permitted to market speck loose, in vacuum packs or in a protective atmosphere, whole, in slices, sliced or otherwise portioned into other forms (e.g. diced, in sticks, etc.).**

## **Article 42 Other cuts**

- 1. The description 'speck' with the addition of the specific cuts may be used for the following pig cuts when appropriately salted, smoked and cured and that have, unless otherwise specified, a finished weight ranging from 1 kg to 5 kg:**
  - a) for the half-carcass: 'speck di mezzena', 'Seitenspeck' or 'Mezetspeck' with a finished weight ranging from 8 kg to 30 kg;**
  - b) for the belly: 'speck di pancetta', 'Bauchspeck' or 'Brettlspeck';**
  - c) for the loin: 'speck di carré' or 'Karreespeck';**
  - d) for the neck 'speck di coppa' or 'Schopfsspeck';**
  - e) for the shoulder: 'speck di spalla' or 'Schulterspeck';**
  - f) for the topside/underside/rump and nut: 'speck di fesa', 'speck di sottofesa', 'speck di scamone' and 'speck di noce' or 'Minispeck' and 'Kaiserteilspeck' and 'Kaiserspeck'.**
- 2. The cured products referred to in paragraph 1 shall have the following cut properties:**
  - a) red colour of the lean part with the presence of a surface crust and pinkish-white fatty parts;**
  - b) typical odour of cured, spiced and smoked meat;**
  - c) typical flavour of cured, spiced and smoked meat, with moderate saltiness and an absence of rancid tastes;**
  - d) compact but not fibrous texture when chewed.**

## **Article 43 Sale**

1. **Even pre-packaged speck must be kept at a temperature suitable to guarantee its health and hygiene, under the responsibility of the food business operator, who must provide precise indications thereof.**

#### **Article 44 Prohibitions**

1. **It is prohibited to use thighs of sows and pale, soft, exudative meat (PSE) and dark, firm and dry meat (DFD).**

#### **Chapter VII Common provisions**

##### **Article 45 Ingredients that provide nitrates, nitrites**

1. The use of food additives is defined as the use in meat products of ingredients that provide nitrates, nitrites or both, in order to obtain a preservative effect in the finished product.
2. **In the presence of ingredients that have a preservative function, with the exception of salt, it is not possible to claim the absence of preservatives even if nitrites are not used.**

##### **Article 46 Annex A Controls**

1. Annex A is an integral part of this Decree and sets out the procedures for the controls to be carried out by the undertakings concerned.

##### **Article 47 Penalties**

1. The use of sales descriptions contrary to the provisions of this Decree is punishable by the administrative penalty referred to in Article 4(67) of Law No 350 of 24 December 2003.

##### **Article 48 Financial invariant clause**

1. The implementation of this Decree shall not result in new or increased burdens on public finances.
2. The obligations laid down by this law shall be carried out with the human, instrumental and financial resources already provided for in the legislation in force.

##### **Article 49 Mutual recognition**

1. Without prejudice to the application of the Community legislation in force, the provisions laid down in this decree shall not apply to foodstuffs legally produced and marketed in another European Union Member State or in Turkey, or to products legally

produced in an EFTA State signatory to the European Economic Area (EEA) agreement.

- 2. However, it shall be without prejudice to the possibility of taking a decision pursuant to Article 2(1) of Regulation (EC) No 515/2019 if the competent authorities can prove, by applying the procedures laid down in that Regulation, that a specific product lawfully manufactured in an EFTA State, a Contracting Party to the Agreement on the European Economic Area (EEA), does not guarantee a level of protection equivalent to that required by this legislation.**

**Article 50**  
**Entry into force**

- 1. This Decree, with the exception of Chapters V and VI, shall enter into force on the day following its publication in the Official Gazette of the Italian Republic.**
- 2. Chapters V and VI shall enter into force 12 months after the publication of this Decree in the Official Gazette of the Italian Republic.**
- 3. Products placed on the market or labelled before the entry into force of this Decree and which do not meet its requirements may be marketed until stocks are exhausted.**

**Article 51**  
**Repeals**

- 1. From the date of entry into force of this Decree, the following ministerial measures are repealed:**
  - a) Decree of 21 September 2005 of the Minister of Productive Activities and the Minister of Agricultural and Forestry Policies;**
  - b) Decree of 26 May 2016 of the Minister of Economic Development and the Minister of Agricultural and Forestry Policies.**



## **Annex A (Article 46)**

### **Controls**

Official controls aimed at verifying the correct use of sales descriptions shall be carried out at the plant for the production and/or packaging of the product.

Characteristics and methods of sampling of the sample to be analysed.

Analyses shall be carried out, using accredited methods, on the samples prepared in accordance with the following procedures for each product. **The samples obtained must be vacuum packed and stored refrigerated until analysis.**

### **Cooked ham, selected cooked ham, high quality cooked ham.**

The middle line of the shortest axis shall be identified on the whole product; then, moving 1 cm to the right and one to the left of that line, a slice two centimetres thick is cut.

On the sample obtained, after complete removal of the rind and covering fat, mincing and homogenisation, the analyses provided for in the production specifications shall be carried out.

For products such as slices, the analysis shall be carried out on the entire contents of the package or packages in such a way that the sample to be analysed after removal of the rind and covering fat, where necessary, is not less than 300 g.

### **Cured raw ham.**

The portion to be analysed is taken by removing from the centre of the biceps femoris muscle (median section) a portion equal to about 100 g of muscle. The determinations are those provided for by this measure and shall be carried out on the pre-minced and homogenised sample. This also applies to the packaged, portioned and/or sliced product. Controls are carried out on hams aged between 7 and 9 months.

### **Salami**

pH measurement is performed by inserting the electrode into the geometric centre of the salami; the measurement is recorded with constant reading. For products such as slices, the analysis shall be carried out on the entire contents of the package or packages in such a way that the sample to be analysed is not less than 100 g.

### **Culatello.**

The portion to be analysed is obtained by taking a central section of at least 300 g from the culatello; the section must be removed from the intestine casing.

The determinations are those provided for by this measure and shall be carried out on the pre-minced sample.

For sliced products, the analysis shall be carried out on the entire contents of the package or packages in such a way that the sample to be examined is not less than 300 g.

Controls shall be carried out on culatelli aged at least 9 months.

### **Bresaola.**

**The portion to be analysed is obtained by taking from the whole piece of Bresaola or from the slice a central section of at least 100 g.**

**The section must be removed from any outer casing.**

**For sliced products, the analysis shall be carried out on the entire contents of the package or packages in such a way that the sample to be examined is not less than 100 g.**

**The sample must be vacuum packed and stored refrigerated until analysis.  
The determinations shall be those provided for in Article 32(3) of this Decree and shall be made on the pre-minced sample.**

**Speck.**

**The portion to be analysed is taken by cutting the intact speck in half transversely, ensuring the presence in the section of the same muscles for the 'scudetto' speck and for the 'squadrato' speck.**

**Slices about 1/1.5 cm thick from one half of the speck are cut out horizontally for the determination of chemical parameters.**

### **Sampling plans**

The holding shall carry out, as part of its self-control, the necessary sampling and determinations for the periodic control of its production.

Controls aimed at verifying the chemical-analytic limits imposed in the production specifications for:

- cooked ham
- selected cooked ham
- high quality cooked ham
- cured raw ham;
- salami
- culatello
- **bresaola**
- **speck**

shall be carried out by taking at least six samples for a production of less than 100 000 pieces, eight samples for a production between 100 000 and 200 000 pieces, and 10 for a production exceeding 200 000 pieces from one of the annual production lots, for each of the above products.

For each parameter, the average of the chemical-analytical determinations carried out on all samples taken shall comply with the limits imposed by this measure.