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## Information and Notices

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<sup>(1)</sup> Text with EEA relevance.



## II

*(Information)*INFORMATION FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES  
AND AGENCIES

## EUROPEAN COMMISSION

**Non-opposition to a notified concentration****(Case M.10835 – ALLIANZ / DALMORE / AMBER / TIDEWAY)****(Text with EEA relevance)**

(2022/C 312/01)

On 10 August 2022, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004 <sup>(1)</sup>. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- in the merger section of the ‘Competition policy’ website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/homepage.html?locale=en>) under document number 32022M10835. EUR-Lex is the online point of access to European Union law.

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<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1.

**Non-opposition to a notified concentration****(Case M.10718 – KINGSPAN / ONDURA)****(Text with EEA relevance)**

(2022/C 312/02)

On 8 August 2022, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004 <sup>(1)</sup>. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- in the merger section of the ‘Competition policy’ website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/homepage.html?locale=en>) under document number 32022M10718. EUR-Lex is the online point of access to European Union law.

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<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1.

**Non-opposition to a notified concentration**  
**(Case M.10836 – EQUINOR / SSE / TRITON POWER)**

(Text with EEA relevance)

(2022/C 312/03)

On 11 August 2022, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004 <sup>(1)</sup>. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- in the merger section of the ‘Competition policy’ website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/homepage.html?locale=en>) under document number 32022M10836. EUR-Lex is the online point of access to European Union law.

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<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1.

## IV

(Notices)

## NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

## EUROPEAN COMMISSION

Euro exchange rates <sup>(1)</sup>

16 August 2022

(2022/C 312/04)

## 1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,0131	CAD	Canadian dollar	1,3076
JPY	Japanese yen	136,11	HKD	Hong Kong dollar	7,9449
DKK	Danish krone	7,4368	NZD	New Zealand dollar	1,6012
GBP	Pound sterling	0,84218	SGD	Singapore dollar	1,3980
SEK	Swedish krona	10,5365	KRW	South Korean won	1 329,66
CHF	Swiss franc	0,9625	ZAR	South African rand	16,6556
ISK	Iceland króna	140,30	CNY	Chinese yuan renminbi	6,8767
NOK	Norwegian krone	9,8428	HRK	Croatian kuna	7,5100
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	14 968,68
CZK	Czech koruna	24,540	MYR	Malaysian ringgit	4,5245
HUF	Hungarian forint	406,20	PHP	Philippine peso	56,602
PLN	Polish zloty	4,7043	RUB	Russian rouble	
RON	Romanian leu	4,8820	THB	Thai baht	35,930
TRY	Turkish lira	18,1994	BRL	Brazilian real	5,1835
AUD	Australian dollar	1,4463	MXN	Mexican peso	20,1595
			INR	Indian rupee	80,3745

<sup>(1)</sup> Source: reference exchange rate published by the ECB.

## V

(Announcements)

## OTHER ACTS

## EUROPEAN COMMISSION

**Publication of the amended single document following the approval of a minor amendment pursuant to the second subparagraph of Article 53(2) of Regulation (EU) No 1151/2012**

(2022/C 312/05)

The European Commission has approved this minor amendment in accordance with the third subparagraph of Article 6(2) of Commission Delegated Regulation (EU) No 664/2014 <sup>(1)</sup>.

The application for approval of this minor amendment can be consulted in the Commission's eAmbrosia database.

## SINGLE DOCUMENT

**'RIGOTTE DE CONDRIEU'**

**EU No: PDO-FR-0782-AM02 – 11.5.2022**

**PDO (X) PGI ( )**

**1. Name(s)**

'Rigotte de Condrieu'

**2. Member State or Third Country**

France

**3. Description of the agricultural product or foodstuff****3.1. Type of product**

Class 1.3 Cheese

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

'Rigotte de Condrieu' is a small non-standardised cheese made from raw, full-fat goat's milk. It is made from curdled goat's milk. It is an unpressed soft cheese.

At the end of the minimum maturation period (8 days from the day of removal from the mould), it is shaped like a small round puck of between 4,2 cm and 5 cm in diameter and 1,9 cm and 2,4 cm in height. Its weight even after a longer maturation process must not fall below 30 grams.

The surface flora is made up of ivory-coloured, white and blue mould. The cheese paste is white or ivory-coloured, firm and smooth. It contains at least 40 g of fat per 100 g of cheese after total desiccation and it must contain no less than 40 g of dry matter per 100 g of cheese.

<sup>(1)</sup> OJL 179, 19.6.2014, p. 17.

When tasted, it has a mix of flavours reminiscent of hazelnut, vegetation and whey, and it is moderately salty.

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

The staple feed over the year for the goats is made up mainly of coarse fodder grown in the defined geographical area.

This coarse fodder includes fresh grass, dry hay from permanent or temporary pasture and, in general, any plants eaten when grazing, dried alfalfa with a protein content of less than 20 % and any other unfermented fodder which does not turn the milk sour, e.g. cereals which are not yet ripe, protein crops, oilseeds, tubers and pulses, which may be used for fodder.

In addition, bale grass may be used as feed for the goats, as long as it contains at least 55 % dry matter and was cut fresh from the pastureland of the farm.

The goats graze or are fed with green fodder grown in the defined geographical area, local weather conditions permitting, for a minimum of 120 days per year.

The annual amount of supplementary feed distributed to the goats may not exceed 350 kg of raw matter per goat. There is a set list of authorised supplementary feed. Only plants, by-products and supplementary feed derived from non-transgenic products are authorised in the goat feed.

Preference is given to fodder and supplementary feed grown in the defined geographical area.

Fodder or supplementary feed grown outside the defined geographical area cannot make up more than 20 % in total of the dry matter consumed by the goats.

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

The milk must be produced and processed, and the cheese must be matured, within the defined geographical area.

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

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

In addition to the mandatory information required by the rules on labelling and presentation of foodstuffs, each cheese with the protected designation of origin 'Rigotte de Condrieu', or at least each unit for sale to the consumer, is marketed under an individual label bearing the name of the protected designation of origin in characters at least two-thirds of the size of the largest characters on the label, as well as bearing the EU PDO logo in the same visual field.

4. **Concise definition of the geographical area**

'Rigotte de Condrieu' is made in the Massif du Pilat, an area south-west of Lyon. This massif straddles two départements: the Rhône and the Loire. It is part of the Rhône-Alpes region. The milk may only be produced and turned into cheese, which is then matured, in the following municipalities: Municipalities belonging to the Rhône département:

Municipalities completely covered: Ampuis, Condrieu, Echalas, Les Haies, Loire-sur-Rhône, Longes, Sainte-Colombe, Saint-Cyr-sur-Rhône, Saint-Romain-en-Gal, Trèves and Tupin-et-Semons.

Municipalities covered in part, excluding urban areas: Givors and Saint-Romain-en-Gier.

Municipalities belonging to the Loire département:

Municipalities completely covered: Le Bessat, Bessey, Bourg-Argental, Burdignes, La Chapelle-Villars, Châteauneuf, Chavanay, Chuyer, Colombier, Doizieux, Farnay, Graix, Lupe, Maclas, Malleval, Pavezin, Pelussin, Planfoy, Roisey, Saint-Appolinard, Sainte-Croix-en-Jarez, Saint-Julien-Molin-Molette, Saint-Michel-Sur-Rhône, Saint-Paul-en-Jarez, Saint-Pierre-de-Boeuf, Saint-Sauveur-en-Rue, Tarentaise, La Terrasse-sur-Dorlay, Thélis-la-Combe, La Valla-en-Gier, Veranne, Verin and La Versanne.



Municipalities covered in part, excluding urban areas: Saint-Chamond and Saint-Etienne.

## 5. Link with the geographical area

The natural characteristics of the Massif du Pilat, along with the significant amount of local fodder in the animal feed and traditional cheesemaking methods, influence the specific nature and flavours of this small goat's cheese, Rigotte de Condrieu, which has enjoyed an excellent reputation for more than a century.

The geographical area where 'Rigotte de Condrieu' is produced is characterised by specific geographical and human factors. As it is a massif, the area has a very varied climate, slopes are the most common land form, the soil is brown, acidic and shallow, and there is a great deal of biodiversity.

This has led to different types of farming with goat breeding playing an important role both traditionally and in today's economy.

The Massif du Pilat is a mid-mountain area whose natural borders are made up by valleys to the north-west and east (the Gier, Ondaine and Rhône valleys) and the Eteize hills to the south. It is part of the Massif Central but it is not typical of it with its complex geology, its acidic and light soil and its very mountainous landscape with its extreme slopes. The Massif du Pilat is characterised by its ancient igneous and metamorphic rocks. It is marked by chirats, rare geological formations made up of characteristic rock piles cemented together. The chemical composition of its soil is fairly homogeneous: it has a high silica content and a low iron content. This mix is conducive to the build-up of acidic soil.

The Pilat is at a climatic crossroads where Atlantic, Mediterranean and continental climatic conditions meet. The temperature and rainfall levels are greatly influenced by the mountainous terrain. The rainfall levels are moderate (between 580 mm and 1000 mm) but are distributed unevenly throughout the year: the summer tends to be very dry. The climate of the Pilat is also affected by frequent and strong winds.

The natural vegetation is normal for hilly and mountainous areas. Despite the moderate altitudes and its continental and southern location, the vegetation in the Pilat is normal for mountain areas.

The landscape is dominated by the peak. The villages huddle together on the promontories between its crêts or ridges, which are covered in mountain moorland, mixed pine forest and steep-sided valleys.

Half of the area is covered in trees and 80 % of the utilised agricultural area (UAA), which represents only 36 % of the total area, is used for growing fodder. Two-thirds of the fodder comes from natural pastureland.

The floral diversity of the Massif du Pilat is remarkable (40 to 60 species per type of pasture) and this has led to the designation of many of these pastures as 'natural habitats' of Community interest under Directive 92/43/EEC.

The flora mainly consists of the acidophilic and acidocline species. The most common of these are grass species such as oatgrass, leguminous plants such as trefoil or other plants from the succisa and knautia genera.

The Massif du Pilat does have a strong goat breeding tradition in its mixed farms where keeping goats, initially a woman's job, led to diversification.

Since the 18th century, goat breeding has become particularly popular in the driest parts of the Massif du Pilat, as these are not suited to cattle breeding. Traditionally, farms in these areas made cheese from both cow's and goat's milk. Cheese made from cow's milk tended to be for private use so that the cheese made from goat's milk could be sold, as it fetched higher prices.

In areas where production was limited, goats made economic sense, as they could be bred on land not suited to cattle. It was efficient as more milk could be produced for the same surface area.

As this cheese was traded nearby (in Lyon and Saint-Étienne), it tended to be small as its small size was ideal for rapid drying and maturing. The use of small strainers of about 7 cm in diameter helped distinguish the goat's cheese from the cow's cheese which was strained in larger moulds. The choice of a small strainer was also based on the fact that most farms did not produce much goat's milk as they only had small herds.

Traditionally, the milk used is raw, full-fat and non-standardised goat's milk. Production processes have been adapted to making curdled goat's milk, so that the milk is matured and becomes more acidic. If possible, whey from previous curdling stages containing lactic bacteria is injected. The mould must suit the structure of the curd, so that it does not need to be sliced, pre-drained or mixed. The cheese is turned over once within 12 hours of being placed in the mould and is dry salted on both sides at the same time.

After 8 days, on removal from the mould, 'Rigotte de Condrieu' has developed its specific characteristics.

'Rigotte de Condrieu' is characterised by:

- its small size (small round puck weighing slightly over 30 g),
- its delicate surface flora is made up of ivory-coloured, white and blue mould,
- its paste is firm and smooth in texture, without holes and soft when tasted,
- its mix of flavours, hazelnut, vegetation and whey, and its moderate saltiness.

The acidic, sandy and shallow soil typical of this area and the specific local climate, as well as local breeding practices, have led to the planting and cultivation of pastures with a very varied flora which thrives on acidic soil.

The diversity and botanical composition of the flora in this area have influenced the content and composition of fat-soluble compounds in the milk. They have also led to the growth of microbial flora which is injected via the whey before curdling, thus helping to mature the cheese and develop its flavour.

The breeding methods employed to produce 'Rigotte de Condrieu' make the best use of the special characteristics of the area by exploiting local resources, producing local fodder, green pasture and feeding and outdoor grazing.

The processing of full-fat, raw milk and, if possible, the injection of bacteria via whey from previous curdling stages also preserve the milk's flora.

The curdling process using a mould which respects the structure of the curd results in a paste with a homogenous and smooth texture which is characteristic of 'Rigotte de Condrieu'. Turning over the cheese once it has been placed in the mould and dry salting both sides at the same time means that the salt is well distributed. These processing techniques help produce a cheese with a firm and homogeneous paste which is soft when tasted.

The geographical location of the Pilat near major trading centres, its windy climate (in the past, 'Rigotte de Condrieu' was dried in a chasière, a sort of cupboard with bars in the open air) and the organisation of its farms has led to the making of a small goat's cheese. The small size of the cheese means that it lends itself to fairly rapid drying, followed by maturing.

The characteristics of the natural habitat, along with the significant amount of local fodder in the animal feed and the local know-how on how best to drain the cheese and preserve the flora in the milk, result in a small cheese (4.2 cm to 5 cm in diameter) with a delicate surface flora in various colours, which is typical of this type of cheese which can be sold at different maturing stages, and with its mix of flavours, i.e. hazelnut, vegetation and whey, and its moderate saltiness.

Due to these special characteristics, this small cheese, which has been produced in the Massif du Pilat since the end of the 18th century, has gradually built up its regional reputation. It was first called 'Rigotte' then 'Rigotte de Condrieu' after the canton of Condrieu which, until steam boats were developed in the mid-19th century, was a thriving trading centre for the Rhône region. Guicherd and Ponsart's study on 'L'Agriculture du Rhône en 1926' ('Agriculture in the Rhône in 1926') published in 1927 already referred to 'Rigotte de Condrieu' as one of the best two goat's cheeses of the Rhône département.

### Reference to publication of the specification

[https://info.agriculture.gouv.fr/gedei/site/bo-agri/document\\_administratif-423d5444-b239-4166-96ee-327fe057d3a2](https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-423d5444-b239-4166-96ee-327fe057d3a2)

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**Publication of an application for approval of an amendment, which is not minor, to a product specification pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs**

(2022/C 312/06)

This publication confers the right to oppose the amendment application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council <sup>(1)</sup> within three months from the date of this publication.

APPLICATION FOR APPROVAL OF AN AMENDMENT TO THE PRODUCT SPECIFICATION OF PROTECTED DESIGNATIONS OF ORIGIN/PROTECTED GEOGRAPHICAL INDICATIONS WHICH IS NOT MINOR

**Application for approval of an amendment in accordance with the first subparagraph of Article 53(2) of Regulation (EU) No 1151/2012**

**‘Pitina’**

**EU No: PGI-IT-02332-AM01 – 21.2.2022**

**PDO ( ) PGI (X)**

**1. Applicant group and legitimate interest**

Associazione Produttori Pitina  
Via Roma, 1 - 33092 Meduno – PN  
ITALIA

Tel. +39 3356987484

Email: info@pitina-igp.it

The Associazione Produttori Pitina [‘Pitina’ Producers’ Association] is entitled to submit an amendment application in accordance with Article 13(1) of Ministry of Agricultural, Food and Forestry Policy Decree No 12511 of 14 October 2013.

**2. Member State or Third Country**

Italy

**3. Heading in the product specification affected by the amendment(s)**

- Name of product
- Description of product
- Geographical area
- Proof of origin
- Method of production
- Link
- Labelling
- Other [to be specified]

**4. Type of amendment(s)**

- Amendment to product specification of a registered PDO or PGI not to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012.
- Amendment to product specification of registered PDO or PGI for which a Single Document (or equivalent) has not been published not to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012.

<sup>(1)</sup> OJ L 343, 14.12.2012, p. 1.

## 5. Amendment(s)

### 5.1. Amendment of critical elements: Description of product

The maximum salt and protein content indicated in Article 2(4) of the product specification (Description of product) and point 3.2 of the Single Document (Description of the product to which the name in (1) applies) has been amended as follows.

The limit value for salt content has been amended from '< 3,5 %' to '< 5,3 %'.

The amendment concerns the correction of a clerical error in the parameter for 'salt'. The current value is the result of a typing error that reversed the two digits. This can be clearly seen from a comparison with the figures indicated in Article 5(2)(5) of the product specification, which show that a minimum of 15 g and a maximum of 32 g of salt is permitted in the seasoning per kilogram of meat paste: given the reduction in weight of 30–35 % during maturation, the 32 g of salt added with the seasoning for every kilogram of fresh meat becomes 47,5–49,2 g of salt in the matured meat, which is close to the correct limit of 5,3 % and would not be compatible with the incorrect limit currently in force. The correct figure is still consistent with a low dosage of salt, since sodium chloride traditionally acts as a preservative in combination with smoking.

The limit value for protein content has been amended from '< 28 %' to '< 38 %'.

The amendment concerns a change to the parameter for 'protein'. Historically, the sheep and goats whose meat was used to produce 'Pitina' were old, end-of-career animals. Subsequent changes in what is considered 'end-of-career' have gradually led to the use of younger animals, with the result that the protein content tends to be higher.

It was the norm for 'Pitina' to contain less than 28 % protein at the time when the first physico-chemical assessments were carried out on rational samples of products made from the meat of old animals with a low protein content. The expansion of production in response to the steady evolution of modern agri-food consumption habits and the use of animals coming from production (meat and milk) rearing cycles have improved the quality of the meat used and have thus led to the standardisation of the protein content according to the characteristics of the most widely used meat, while still respecting traditional processing methods.

The 'Pitina' tradition and its original characteristics are preserved intact by regulations specifying a maximum protein content rather than a minimum value, which is instead the case for the majority of descriptive requirements for charcuterie and/or other meat products.

### 5.2. Amendment of non-critical elements: Method of production

Point 5 of Article 5(2) of the product specification (Processing stages and methods) and point 3.3 of the Single Document (Feed and raw materials) have been amended as regards the use of nitrates and nitrites in the seasoning mixture to make the use of these two additives optional, rather than mandatory.

The amendment introduces the word 'optionally' in the specification concerning the use of nitrites and nitrates in the seasoning mixture.

The purpose of the amendment is to make explicit provision for the possibility of not using nitrites and nitrates as preservatives and/or stabilisers, as a number of producers do not consider this practice essential for the production of 'Pitina' that complies with the requirements. The amendment does not require a change to the description of the product, since the description of the finished product specifies that these additives are present in quantities of less than 100 mg/kg for nitrates and less than 25 mg/kg for nitrites, which is also consistent with the additives being entirely absent.

### 5.3. Amendment of non-critical elements: Method of production

Points 6 and 7 of Article 5(2) of the product specification (Processing stages and methods) have been amended to provide more detailed specifications concerning the smoking and drying stages.

In particular, point 6 has been amended to specify that smoking 'can be alternated with drying' and the ambient temperature for smoking has been changed from '18–30 °C' to 'must not exceed 30 °C'.

In point 7, the start time for calculating the duration of drying has been changed from '24:00 on the day when drying starts' to 'from the hour when drying starts'.

The combined effect of these amendments is to make the possibility of alternating the drying and smoking stages explicit, without prejudice to the corresponding requirements already specified. The low level of smoking that 'Pitina' undergoes and the delicate nature of the drying process do not require a rigid sequence of the two operations so much as a combination of effects necessary for the maturation stage. In the 'Pitina' production process, there is sometimes a need to alternate the smoking and drying stages, while still maintaining the original minimum, maximum and total duration and combustion times, and these must in any case precede the maturation stage.

The minimum temperature limit for the smoking space has been removed as it is not a technological parameter that affects the outcomes of the production process and this makes it possible cover the temperatures at the end of the process as well, which may go below 18 °C, particularly during the cold winter months. In order to ensure the correct smoking and preservation of the product, the only important temperature limit to be observed is the maximum temperature of 30 °C.

Finally, the wording relating to the method of calculating the start of the drying stage has been corrected to remove the drafting error in the current product specification, which incorrectly states that the calculation of the drying stage begins 24 hours after drying actually starts.

The amendments described do not result in changes to the composition or description of the product.

#### SINGLE DOCUMENT

#### 'PITINA'

**EU No: PGI-IT-02332-AM01 – 21.2.2022**

**PDO ( ) PGI (X)**

**1. Name(s)**

'Pitina'

**2. Member State or Third Country**

Italy

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

**3.1. Type of product**

Class 1.2. Meat products (cooked, salted, smoked, etc.)

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

'Pitina' is made from a paste containing:

- a mainly lean part comprising meat from one of the following animal species: sheep, goat, roe deer, fallow deer, red deer or chamois,
- a mainly fat part comprising pork belly or shoulder.

It is hemispherical, with an external colour varying between golden yellow and yellow-brown;

when cut the colour varies between bright red and deep bordeaux, becoming darker towards the outer edge. The paste when cut is lean with a very fine grain. It tastes full-bodied and flavourful, with a characteristic smoky aroma.

When released for consumption 'Pitina' must have the following chemical and physical characteristics:

Moisture content: < 55 %

Salt < 5,3 %

Protein: < 38 %

Nitrates < 100 mg/kg

Nitrites < 25 mg/kg

It weighs between 100 g and 300 g.

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

— Raw material (meat):

The raw material for making 'Pitina' is meat from sheep or goats or from ungulate game, limited to roe deer, fallow deer, red deer or chamois for the mainly lean part, and from pork belly and/or shoulder for the mainly fat part.

The lean part must constitute meat from one single species from those listed above.

Seasoning:

This is a mixture of sea-salt or rock salt or a mixture of the two, along with pepper, garlic, wine and aromatic herbs; optionally, nitrites and nitrates are also used.

The following aromatic herbs are allowed: juniper, caraway or wild fennel, fennel seeds, musk milfoil.

Coating:

Maize flour

The raw material must have the following requirements:

- (a) colour and characteristics of the meat: lean, red meat, no covering of fat, no micro-haemorrhages or haematoma;
- (b) colour and characteristics of the pork belly and/or shoulder: red-pink lean meat and snow-white fat.

Mechanically-separated meat is not permitted.

The raw material must conform to the following percentages:

	Minimum	Maximum
Lean part	70 %	90 %
Fat part	10 %	30 %

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

All phases in the production of 'Pitina', from the removal of external fat from the raw material to the maturing of the product, take place in the geographical production area.

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

'Pitina' is sold whole, either vacuum-packed or packaged under a modified atmosphere. It may only be packaged in the production area and as part of the same production process. It is necessary to limit packaging in this way in order to guarantee the product's specific characteristics. Unlike other matured products, the paste for 'Pitina' is not contained in a casing. The only 'wrapping' and protective agent is the maize flour present on the surface of the hemispherical ball of paste. Therefore, packaging the product during the production process avoids both the 'Pitina' losing its shape and becoming excessively hard due to being exposed to humidity and non-controlled temperatures.

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

All packaging must bear the product logo and the EU symbol. The Protected Geographical Indication 'Pitina' must appear on the label in clear and indelible lettering, clearly identifiable from any other wording on the label; this must be followed immediately by the words 'Protected Geographical Indication' and/or the abbreviation 'PGI'.

The product logo is shown below:



#### 4. Concise definition of the geographical area

'Pitina' is produced exclusively in the Province of Pordenone, in the municipalities of Andreis, Barcis, Cavasso Nuovo, Cimolais, Claut, Erto Casso, Frisanco, Maniago, Meduno, Montereale Valcellina, Tramonti di Sopra and Tramonti di Sotto.

#### 5. Link with the geographical area

The specificity of 'Pitina' is based on the intrinsic properties and the originality of the product, which can be summed up in the unusual use of game, sheep or goat meat, not seen anywhere else in the Alps, and in preservation methods which, unlike other preparations based on meat, do not involve casings or a rind, but a thin layer of maize flour which, together with judicious smoking, allows the product to age and prevents it from drying out. 'Pitina' is produced in an area with distinctive eco-environmental conditions, which the Regional Meteorological Observatory (OSMER, 2011) has defined as 'a pre-Alpine enclave with a separate climate profile marked by record annual average rainfall and the frequent mixing of air masses, together with the specificity of the mountainous landscape that hosts the "lowest permanent snowfield in the Alps"'. In geographical terms the production area for 'Pitina' is located in three valleys — Valcellina, Val Colvera and Val Tramontina — within the mountainous region above the Western Friuli high plains, between the Tagliamento and Piave rivers. Part of the area is within the Friuli Dolomites Natural Park. This region was historically blighted by poverty, emigration and a subsistence economy in which meat was a precious commodity and pig-farming was extremely rare. Animal proteins were provided by sheep and goats slaughtered when they reached the required age, or perhaps injured or killed in ravines or, occasionally, by ungulate game hunted, in most cases, by poachers. The need to preserve what little meat was available for as long as possible, particularly during the winter, led to the development of preservation techniques which, for that matter, are common to the entire Alpine region and to northern Europe, such as smoking meat and stabilising it with pork fat. In the case of 'Pitina', the leftover meat, more often the less popular cuts, was roughly cut up, the fat and tendons removed, and chopped on a board called a 'pestadoria' with a heavy knife called a 'manarin'; the mass was formed into meatballs with the addition of salt, spices (sometimes soaked in wine) and wild fennel. The meatballs ('pitine') were then rolled in maize flour and smoked in the hearth ('fogher' or 'fogolar'). A series of oral testimonies collected by local historians from 1978 onwards (in the degree thesis by Renata Ventorelli entitled 'La cultura popolare di Andreis e la sua valle' (Popular culture in Andreis and its valley), Urbino University, academic year 1981-1982) has led us to firmly believe that 'Pitina' was widely prepared and eaten in Val Tramontina and its neighbouring valleys in the early 1800s. It is also important to note the reference to 'Pitina' and its specific characteristics in the book 'La valle del Colvera' (Mazzoli, Maniago, 1973): '... Pitina was made from sheep and goat meat ...', as well as the more detailed description found in the book 'Civiltà contadina del Friuli — architettura spontanea e lavoro a Navarons' (Peasant life in Friuli — spontaneous architecture and work in Navarons) published in 1979: 'Pitina is a rolled ball (eight centimetres in diameter and three centimetres thick) of sheep, ram, she-goat, he-goat or chamois meat. The meat is boned, the external fat having been removed, and ground in a machine or by hand, then seasoned with salt, pepper and garlic and a certain amount of fat is added. The paste is mixed well and rolled in maize flour. The balls are smoked over the embers of juniper wood. The "pitini" can be kept in a dry place for over a year' ('pitini' is the author's attempt at the plural of the name).

The tradition of 'Pitina' in Val Tramontina is mentioned in the V Comunità Montana 'Tourist Guide' of 1989: '... particular mention should be made of "pitina" ... made of ram's meat smoked with rare aromatic herbs and spices, added skilfully, according to an old, jealously-guarded family recipe'. The name 'Pitina' originates from Val Tramontina. The first people to produce it, according to historical evidence, were the villagers of Inglagna and Frasaneit, in the municipality of Tramonti di Sopra, and it is here that, from 1969 onwards, the Pro Loco association

revived the local tradition by organising the Pitina Festival which has been held every July since then. Between 1997 and 2000 'Pitina' was included in the Arcigola Slow Food's first list of endangered products, a video was produced (Pieffe immagini, Maniago, 1999), and a 'committee' was set up to safeguard the tradition and the recipe. Almost at the same time the product was included in the first list of traditional products drawn up by the Friuli-Venezia Giulia Region in accordance with Ministerial Decree 350/99.

**Reference to publication of the product specification**

The full text of the product specification is available on the following website: <http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335>"

or alternatively:

by going directly to the home page of the Ministry of Agricultural, Food and Forestry Policy ([www.politicheagricole.it](http://www.politicheagricole.it)) and clicking on 'Qualità' (at the top right of the screen), then on 'Prodotti DOP IGP STG' (on the left-hand side of the screen) and finally on 'Disciplinari di Produzione all'esame dell'UE'.

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