

Decree of the President of the Council of Ministers of 4 November 1991 (in Official Journal, 8 April 1992, no. 83).

**Extension of the designation of origin of «Parmigiano Reggiano» cheese to the “grated” type.**  
**Preamble**

The President of the Council of Ministers:

In view of law no. 125 of April 10, 1954 concerning the safeguard of designations of origin and typical designations of cheeses; in view of law no. 5 of January 5, 1955, with amendments to articles 3 and 14 of the aforementioned law no. 125; in view of the decree of the President of the Republic no. 667 of August 5, 1955, concerning regulations for the application of the aforementioned law no. 125; in view of the decree of the President of the Republic no. 1269 of October 30, 1955, and in particular art. 1 recognizing the designation of origin of «Parmigiano Reggiano» cheese; in view of the decree of the President of the Republic no. 1981 of September 22, 1981, concerning the sale of designation of origin cheeses and typical designation cheeses varieties in packaged pieces; in view of the decree of the President of the Republic of July 15, 1983 which amended the production standard previously approved with the aforementioned decree no. 1269 to permit production of «Parmigiano Reggiano» cheese all year long; in view of the decree of the President of the Republic of February 9, 1990, concerning amendments to the product specification of the designation of origin «Parmigiano Reggiano» cheese; in view of the application presented by the Consortium for the safeguard of Parmigiano Reggiano cheese intending to obtain, pursuant to and by the effects of art. 3 of law no. 125 of April 10, 1954 mentioned above, the integration into the product specification of «Parmigiano Reggiano» cheese approved by the aforementioned Presidential decree no. 1269 of October 30, 1955, in relation to the extension of the designation of origin concerned to the grated type; in view of the opinion of the national committee for the safeguard of the designations of origin cheeses and typical cheese varieties, expressed in its meeting of December 4, 1990, published in the Official Journal no. 41 of February 18, 1991; having examined the petitions and counter-deductions contrary to the opinion of the national committee for the safeguard of the designations of origin cheeses and typical designations cheese varieties mentioned above, presented by an association of the category and a private company, also through further consultation with the aforementioned committee which confirmed its previous opinion, in any case; considering that the grated type of cheese responds to specific demands of the market and that the grated cheese obtained through appropriate grating operations of the cheese which has the right to bear the designation of origin «Parmigiano Reggiano» maintains the organoleptic and of goods characteristics specific to that product; Considering that the above application provides that the grating operations shall take place in the same area of origin as that of production of the «Parmigiano Reggiano» cheese, so that the traditional production methods can be considered as uninterrupted and connected to the area of origin; having decided to approve for the above reasons the application presented; in view of art. 2 of law no. 13 of January 12, 1991; at the proposal of the Agriculture and Forestry Ministry, with the agreement of the Ministry of Industry, Commerce and Trade;

**Decrees:**

Article 1

The designation of origin of «Parmigiano Reggiano» cheese is extended to the grated type, obtained exclusively from whole cheese entitled to use the designation of origin in question, on condition that the grating operations are carried out in the area of production of the cheese and that the packaging is done immediately with no processing and with no addition of substances such as to alter the conservation and the original organoleptic characteristics.

## Article 2

The type of cheese referred to by the designation of origin in question is restricted to grated cheese having the technical and technological parameters specified hereunder:

fat content in proportion to dry matter: not less than 32%

age: not less than twelve months and within the limits established by the production standard;

additives: none;

organoleptic characteristics: in accordance with the definitions laid down by the production standard;

humidity: not less than 25% and not more than 35%;

aspect: not crumbly, homogeneous, particles of diameter less than 0.5 mm not exceeding 25%;

rind quantity: not more than 18%;

amino-acid composition: specific to that of «Parmigiano Reggiano».

Rome, November 4, 1991

The President of the Council of Ministers:

ANDREOTTI

The Minister of Agriculture and Forestry

GORIA

The Minister of Industry, Commerce and Trade

BODRATO

Registered at the Court of Account on March 6, 1992

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