

**SPECIFICATION OF THE  
PARMIGIANO REGGIANO CHEESE**

\* \* \*

**PARMIGIANO REGGIANO CHEESE PRODUCTION STANDARDS**

Parmigiano Reggiano P.D.O. is a hard, cooked and slowly matured cheese, made from raw cow's milk, partially skimmed, produced by cows whose feed consists mainly of forage grown in the area of origin. The milk may not undergo any heat treating and no additives may be used.

All milk delivered to the dairy shall comply with the Production Regulation of Parmigiano-Reggiano cheese.

For the entire herd on the farm, the time for each of the two daily milkings allowed shall not exceed four hours.

The milk obtained from the evening milking and from the morning milking is entirely delivered to the dairy, within two hours from the completion of each milking. The milk may not undergo centrifugation.

The milk may be chilled immediately after milking and kept at a temperature not lower than 18°C.

The milk from the evening milking is partially skimmed by natural surface skimming in open steel tubs. After being delivered to the dairy, the milk from the morning milking is mixed with the partially skimmed one from the previous evening milking; it may also be partially skimmed by natural surface skimming.

A portion of the milk from the morning milking, up to maximum of 15%, may be set aside to make cheese the following day. In this case, the milk shall be kept at the dairy in special steel containers; if chilled, its temperature may not be lower than 10°C.

Fermented whey is added to the milk, which is a natural culture of lactic ferments obtained from spontaneous acidification of the whey remaining from the cheese-making process of the previous day.

Milk coagulation, obtained exclusively by the use of calf rennet, takes place in bell-shaped copper vats; up to two wheels are made for each vat.

The vats shall be used only once a day. 15% of the vats may be used for a second cheese-making process.

Following coagulation, the curd is broken up and cooked. The granules are then given the time to sediment at the bottom of the vat, so as to obtain a solid mass. These operations shall be performed by the end of the morning.

After sedimentation, the cheese mass is transferred to the appropriate moulds to form the wheels.

After a few days, the salting is performed by immersing the wheels in brine. The wheels are then matured for a period of at least 12 months, starting from the cheese moulding. In summer, the room temperature in the maturing facility may not be lower than 16°C.

Parmigiano-Reggiano shall have the following characteristics:

- cylindrical shape with slightly convex or virtually straight sides, with flat faces with a slightly raised edge;
- sizes: diameter of the flat faces ranging from 35 to 45cm, side height ranging from 20 to 26cm;
- minimum weight of each wheel of cheese: 30kg;
- external appearance: rind of a natural straw colour;
- colour of the cheese paste: between light straw-coloured and straw-coloured;
- characteristic aroma and taste: fragrant, delicate, flavoursome but not pungent;
- texture of the cheese paste: finely granular, splitting into slivers;
- thickness of rind: about 6mm;
- fat content on dry matter: 32% minimum.

For anything not directly provided for herein, reference is made to the practices set by fair and constant local usages.

As provided for by Decree of the Italian Prime Minister of 4 November 1991, the protected designation of origin “Parmigiano Reggiano” is extended to grated cheese, obtained from whole cheese wheels bearing the protected designation of origin “Parmigiano Reggiano”, upon condition that grating is performed in the production area and that the grated cheese is packaged immediately afterwards, without any processing or addition of substances likely to modify its keeping qualities or its original organoleptic features.

The designation type in question is reserved to grated cheese meeting the following technical and technological parameters:

additives: absent;

moisture: not lower than 25% and not higher than 35%;

appearance: not powdery and homogeneous, particles having a diameter smaller than 0.5mm do not exceed 25%;

amount of rind: not exceeding 18%;

amino-acid composition: specific to “Parmigiano Reggiano”.

The defined geographical production area comprises the territories of the Provinces of Bologna to the left of the Reno river, Mantua to the right of the Po river, Modena, Parma and Reggio nell’Emilia.

Packaging of Parmigiano-Reggiano cheese, grated and portioned with and without rind shall be carried out in the area of origin to guarantee its quality, traceability and control.

In order to guarantee the authenticity and identification of pre-packaged, grated or portioned Parmigiano Reggiano placed on the market, each packaging shall bear a mark consisting, in its

upper part, of a Parmigiano-Reggiano wheel in the back and a wedge upfront with the typical almond-shaped knife, while, at the bottom, the name Parmigiano-Reggiano, as per the following graphic image, which shall be reproduced with a four-colour processing, in accordance with the technical conditions set by the Consortium in the relevant agreement.



Parmigiano-Reggiano portions may be packaged at the retail outlet where they are prepared, for direct and by retail outlet staff sale.

# MARKING REGULATION

## CHAPTER 1

### General provisions and definitions

#### Art. 1

#### Marks

1. The distinctive marks of Parmigiano-Reggiano cheese are represented by the marks of origin and grade selection marks.
2. The marks of origin shall be affixed by the individual dairies by:
  - a) affixing a casein plate with the codes identifying the wheel;
  - b) using appropriate matrixes (stencilling bands), that stencil dots on the rind engraving the wording “Parmigiano-Reggiano” in pin dots (see Image No. 1), as well as the number identifying the production dairy, the year and month of production on the sides.
3. The grade selection marking shall be carried out by the Parmigiano-Reggiano Cheese Consortium, as provided for in Articles 4, 5, 6, 7 and 8 below, after the authorized Control Body has performed the necessary inspection operations.

#### Art. 2

#### Tasks of the Parmigiano-Reggiano Cheese Consortium

1. Pursuant to law No. 526/1999, the Consortium shall establish the procedures to use the marks, in compliance with the Production Regulation and supervise their proper use at the dairies. In the event of improper uses of the marks of origin or of any other breaches of the standards in accordance with Council Regulation (EEC) 2081/92 and subsequent amendments, as assessed by the competent Bodies, the Consortium shall arrange for the withdrawal of stencilling bands and casein plates and/or for the enforcement of sanctioning measures in compliance with the regulations in force;
2. The Consortium shall assign an identification number to every Parmigiano-Reggiano producing dairy; this number shall be given to the Control Body and input in the control system;
3. Any use on wheels of other marks that are not envisaged by this Regulation shall be expressly authorized by the Consortium, which shall fix the relevant features and affixing methods. Such marks shall not be superimposed to the P.D.O. marks, thus ensuring that the latter prevail.

#### Art. 3

#### Obligations of Dairies

1. The dairies intending to produce Parmigiano-Reggiano cheese shall submit the relevant application to the Consortium, at least four months before the beginning of production operations. They shall specify that they have been input in the control system, in order to be given a dairy

identification number, stencilling bands and casein plates, which are necessary to affix the marks of origin;

2. Dairies shall be responsible for the proper use and keeping of stencilling bands and casein plates, which are supplied on a fiduciary basis;

3. Dairies shall update their Production Books on a daily basis, which shall be authenticated by the Consortium and shall be made available to the Control Body to perform its duties, as well as to the relevant Authorities;

4. Dairies shall have the obligation to keep records of their entire production. Should dairies fail to keep the required records, sanctions shall apply as provided for by the regulations in force;

5. Dairies shall have the obligation to make the cheese available or to ensure it is made available to the Consortium, in order for classification, mark-affixing and mark-cancellation to be carried out, pursuant to Articles 4, 5, 6, 7, 8 and 9. In case of non-fulfilment of this obligation, in line with the procedures provided for in the Control Plan, the Consortium shall arrange for the withdrawal of stencilling bands and casein plates and/or for the enforcement of sanctioning measures;

6. Dairies shall be required to provide the Consortium and its authorized agents with all and any elements that are useful for the implementation of this Regulation.

#### Art. 4

#### Definition of production lots and quality inspection

1. The production of each dairy shall be subdivided into lots, i.e.:

- a) 1<sup>st</sup> lot: cheese produced from January to April;
- a) 2<sup>nd</sup> lot: cheese produced from May to August;
- c) 3<sup>rd</sup> lot: cheese produced from September to December.

2. Before affixing the grade selection marks, each single wheel of Parmigiano-Reggiano cheese shall be inspected by a Committee appointed by the Consortium, consisting of experts on the relevant list that is kept by the Consortium and communicated to the Control Body.

3. Quality inspection and mark affixing shall be performed in the area of origin.

## **CHAPTER 2**

### Procedures

#### Art. 5

#### Quality Inspection

Quality inspection shall be performed for the three production lots in three periods of time, based on the following schedule:

- a) the cheese in the first lot shall be inspected starting from 1 December of the year of production;
- b) the cheese in the second lot shall be inspected starting from 1 April of the following year;
- b) the cheese in the third lot shall be inspected starting from 1 September of the following year.

Art. 6  
Cheese Classification

1. The cheese quality inspection is performed by assessing the external appearance of the wheels, the texture and aroma of the cheese paste, examining the wheels with a percussion hammer and with a screw-needle, in accordance with usages and customs; the quality inspection shall result in the cheese classification given in the Annex;

2. In order to make the quality inspection as objective as possible, Committees shall cut at least one wheel per lot and, in any case, at least one in one thousand or fraction of a thousand, to assess its texture and organoleptic features. Dairies shall make the wheels chosen by the experts to be cut available and shall allow the taking of a portion of the same.

Art. 7  
Affixing of Ink Stamps

Concomitantly with the quality inspection, pursuant to Art. 6, provisional indelible-ink stamps shall be affixed to the wheels to mark the following categories as defined in the Annex:

- a) first category, consisting of the wheels classified as “first-grade”, “zero” and “one” Parmigiano-Reggiano cheese;
- a) second category, consisting of the wheels classified as “medium-grade” or “Prima Stagionatura” Parmigiano-Reggiano cheese;
- c) third category, consisting of the wheels classified as “downgraded” and “reject”.

Art. 8  
Affixing of Marks

1. First and second category wheels shall be fire-branded with an oval mark bearing the wording “Parmigiano-Reggiano Consorzio di Tutela” and the year of production (see Image No. 2);
2. Second-category cheese shall be identified by an indelible mark on the sides of the wheels;
3. the fire-branding and the indelible mark on medium-grade wheels may be carried out seven days after the quality inspection, based on the instructions given by the Control Body.

Art. 9  
Cancellation of the marks

Consortium staff shall remove the marks of origin from third-category wheels, as well as from wheels showing serious texture defects that have prevented the cheese from being matured and from wheels that have received rectifications prejudicing their appearance and/or the quality of the paste and/or the marks stating the month and year of production, and the dairy identification number. Alternatively, these wheels shall be delivered to one or more processing firms, with which the Consortium has entered into the relevant agreement. With regard to these wheels, the dairy shall keep the documentation issued by such processing firms, substantiating that the marks of origin have been cancelled. The marks of origin shall be cancelled also from wheels where such marks have not been affixed correctly.

Art. 10  
Drawing-up of Inspection Records

A report shall be drawn up to record quality inspection, fire-branding and identification of first and second category wheels, as well as cancellation of the marks of origin for each lot or lot fraction of the production batch. This report shall be signed by the staff in charge of such operations and by the legal representative of the dairy or by a person expressly appointed for the purpose.

Art. 11  
Appeals

1. Dairies shall have the right to appeal against the quality inspection outcome by sending the relevant notice to the Consortium within four days of the date of the quality inspection completion, by registered letter;
2. appeals shall be examined by a Committee of Appeal, which may decide to have the quality inspection repeated within 15 days of notice receipt. This Committee shall be appointed by the Consortium and shall consist of at least three members that are not part of the Quality Inspection Committees, pursuant to Art. 4.

**CHAPTER 3**  
Other provisions

Art. 12  
Request for rectification of the Marks of Origin

For wheels that, during maturation, have developed rind defects requiring rectification in the area where the casein plate is located, the dairy concerned shall request the Consortium to affix an indelible mark replacing the casein plate. The dairy concerned shall keep and hand over all removed plates to the Consortium.

### Art. 13

#### Request for cancellation of the Marks of Origin

For wheels that, during maturation, have developed such serious defects so as to prevent maturation from being continued, dairies shall have the right to request the Consortium to cancel the Marks of origin or to deliver the cheese to processing firms as provided for in Article 9, before the quality inspection.

### Art. 14

#### Transfer of wheels before the 12<sup>th</sup> month of maturation

In case of any transfer of wheels that have not reached their 12<sup>th</sup> month of maturation, but within the area of production, and even if already bearing the fire-branded oval mark, delivery notes and invoices shall contain the following statement, already signed by the dairy's legal representative on the quality inspection and marking reports: "Cheese shall not be put on the market for consumption under the Parmigiano-Reggiano protected designation before having reached the 12<sup>th</sup> month of maturation".

### Art. 15

#### "Export" and "Extra" Marks

Starting from the 18<sup>th</sup> month of maturation, Parmigiano-Reggiano holders shall be entitled to request the Consortium for the affixing of the "Parmigiano-Reggiano Export" (see Image No. 3) or "Parmigiano-Reggiano Extra" (see Image No. 4) marks.

To be eligible for the above marks, the cheese shall meet the commodity specifications set for "first-grade" Parmigiano-Reggiano, pursuant to Article 7. Certified wheels having reached the 18<sup>th</sup> month of maturation shall be eligible for the affixing of the above marks, including if the maturation has continued in premises located outside the area of origin; in this case, specific agreements shall be entered into with the Consortium in order for it to carry out its supervisory activities. Any expenses relating to the marking shall be paid by those requesting marking.

### Art. 16

#### Costs

1. To deliver stencilling bands and casein plates, as a guarantee of the fulfilment of the relevant obligations, the Consortium shall be entitled to ask the dairies for a guarantee deposit, whose amount shall be fixed on an annual basis;
2. for the service of mark cancellation for third-category wheels, pursuant to Articles 9 and 13 and for the affixing of the mark replacing casein plates, pursuant to Article 12, dairies shall be asked to refund expenses for each wheel, in the amount that shall be fixed by the Consortium;
3. dairies shall be asked to refund expenses for early replacement of worn or decayed stencilling bands.

## Annex

### COMMODITY CLASSIFICATION OF CHEESE

#### 1. “First-grade” Parmigiano-Reggiano

This qualification shall be given to those wheels that are free from any external and internal defects (size, rind, hammer, screw needle, paste texture, aroma, flavour), which can be detected both visually and by a screw needle and hammer inspection.

#### 2. “zero (0) and one (1)” Parmigiano-Reggiano

This qualification shall include:

a) **zero**: wheels that, although meeting the specifications for first-grade cheese, have surface splits on the rind, small erosions, slightly worn edges and some limited rectifications that, however, do not cause wheel deformation.

b) **one**: wheels having slight texture anomalies, specifically:

- one or two holes (round and oblong cavities that have formed in the paste) with diameters not exceeding 3-4cm and upon condition that no aroma defect are found with the probe inspection;
- localised hornet’s nest (area of spongy paste) of a few centimetres without any aroma defects;
- a few “fish mouths”, i.e. oblong holes, not exceeding 3-4cm in size;
- light shivers, formed by some slits in the paste, not exceeding 3-4cm in length;
- widely-spaced and not excessively recurrent small holes;
- so-called “loose” wheels, i.e. wheels that have a dull/hollow sound when tapped with the hammer.

#### 3. “Medium-grade” Parmigiano-Reggiano

This category shall include wheels having:

- holes exceeding 3-4cm in diameter without any aroma defects;
- hornet’s nests without any aroma defects;
- small holes spread throughout the wheel (glossy, round small holes, small-medium in diameter);
- some slits and splits arranged horizontally;
- horizontal slits and splits located near one of the wheel faces and/or concerning part of the sides;
- rectifications on the sides or faces without any aroma defects, which have been well made, and of such a size that they do not significantly affect the external appearance of the wheel.

#### 4. “Downgraded” cheese

This category shall include wheels having:

- very evident swelling of the wheel faces;
- spongy paste with large and widespread holes;
- multiple and widespread horizontal slits in a folded configuration;
- large slits and splits scattered on most of the wheel;
- large cavity in the centre or around the centre having a circular or oblong shape, with or without spongy paste;
- deep and extensive rectifications to the sides and/or faces;
- wheels with evident aroma defects.

#### 5. “Reject” cheese

This category shall include all those wheels characterized by the presence of a number of serious defects, that is to say all those wheels that cannot be included in the above categories, due to their quality.

#### GRAPHIC REPRODUCTIONS

Image No. 1



PARMIGIANO  
REGGIANO

Image No. 2



Image No. 3



Image No. 4



# FEEDING REGULATION FOR DAIRY COWS

## Art. 1

### Field of application

This regulation establishes the feeding programmes for cows that provide milk to be used to produce Parmigiano-Reggiano cheese. Unless otherwise specified, in this Regulation “dairy cows” shall mean lactating cows, dry cows and heifers from the sixth month of pregnancy on. In the following articles, the animals in the above categories are referred to as “dairy cows”.

## Art. 2

### General principles for Feed Composition

The composition of the feed for dairy cows shall be based on the use of forage grown in the area of production of Parmigiano-Reggiano cheese. In the daily feed, at least 50% of forage dry matter shall be provided by hay.

The feed base, consisting of forage, shall be appropriately supplemented with feeds balancing the supply of the various diet nutrients. The total dry matter supplied by feeds shall not exceed the total dry matter supplied by forage (forage/feed ratio not lower than 1).

Dairy cows shall not be fed with fodders that may confer anomalous aromas and flavours to the milk and alter its technological features, nor with fodders that may be sources of contamination or are badly preserved.

## Art. 3

### Origin of forage

In the feeding of dairy cows:

- at least 50% of forage dry matter shall be supplied by forage produced on the farm land, granted that it is located in the area of production of Parmigiano-Reggiano cheese;
- at least 75% of forage dry matter shall be supplied by forage grown in the area of production of Parmigiano-Reggiano cheese.

## Art. 4

### Permitted forage

Dairy cows may be given:

- fresh forage obtained from natural meadows, mixed permanent meadows and lucerne and clover crops;

- crops of ryegrass, rye, oat, barley, wheat, maize, aftermath sorghum, Italian millet, cocksfoot (*Dactylis*), fescue, timothy-grass (*Phleum*), French honeysuckle, sainfoin, given singularly or mixed together;
- crops of pea, vetch and field bean, upon condition that they are combined with at least one of the forage essences specified in the previous point;
- hay obtained by drying the above-specified forage essences in fields or by forced ventilation (air-drying at temperatures not exceeding 100°C);
- cut forage obtained from the whole maize plant, at milk-wax or wax ripening stage, given immediately after harvesting;
- cereal straw, with the exception of rice straw.

The feed of dairy cows may also include the above forage essences, with the exception of maize cut forage, that have been thermally-treated at temperatures equal to or higher than 100°C, up to a maximum amount of 2kg/head/day. This supplied may not be combined with the amount of any dehydrated forage given by means of Feeds.

#### Art. 5

#### Forbidden Forage and By-products

In order to prevent possible contamination from silage of the cowshed environment, also via the ground and forage, any storage and use of any type of silage shall be forbidden on the farms rearing calves, heifer up to their sixth month of pregnancy and dairy cows.

Any rearing of cattle used for beef shall be carried out in facilities that are different and separate from those housing the cows in the milk supply chain.

On the farm, it shall also be forbidden to store grass silage, and certain by-products, such as turnips, tomato peels, etc. preserved in wrapped bales, trenches, stacks or with other techniques.

In the feeding of dairy cows, the following shall be forbidden:

a) use of:

- forage with raised temperature due to fermentation;
- forage treated with additives;
- forage that is obviously mouldy and/or infested with other parasites, soiled or contaminated by toxic or noxious substances;

b) use of:

- colza, rape, mustard, fenugreek, fruit-tree leaves and other leaves, wild garlic and coriander;
- maize and sorghum rapiers, maize bracts and corn cob, straw from rice, as well as soy, lucerne and seed clover;
- vegetables in general, including fresh and preserved rejects, waste and by-products;

- fresh and preserved fruit, as well as all fresh by-products from fruit processing;
- sugar and forage beets, including leaves and tops;
- liquid molasses (without prejudice for the use provided for in Article 6), moist yeasts, brewery distillation residues, distillers, cereal fermentation by-products, marc, grape seeds, grape stalks and other agri-food industry by-products;
- all slaughtering by-products, including the rumen content;
- all by-products from the dairy industry.

#### Art. 6

#### Feed raw materials

In the feeding of dairy cows, the following raw materials may be used in compliance with the guidelines contained in the annex:

- cereals: maize, sorghum, barley, oat, wheat, triticale, rye, spelt, millet and Italian millet;
- seeds of oleaginous plants: soy, flax, sunflower;
- seeds of leguminous plants: broad beans, field bean and protein pea;
- forage: flours of permitted forage essences;
- dried beet pulp;
- potato protein concentrate.

Moreover, the following may be used in complementary compound feeds:

- carob-bean, up to a maximum of 3%;
- molasses, up to a maximum of 3%.

The use of molasses block feeds, also crushed shall be allowed, up to a maximum daily amount of 1Kg per head. However, the use of molasses blocks shall not be compatible with the use of Feeds containing molasses.

Sugar and/or propylene glycol and glycerol preparations shall be permitted, either liquid or added to the Feeds, up to a maximum total amount of 300g/head/day.

Without prejudice to the provisions of Article 8, the products and feeds permitted by the legislation in force for dairy cows shall be allowed, after the relevant testing has been carried out by the Parmigiano-Reggiano Cheese Consortium, which, after assessing their compatibility, so informs the relevant bodies.

#### Art. 7

#### Use of simple and compound complementary feeds, both supplemented and non-supplemented

Feeds shall be given in accordance with the guidelines set forth in the Annex.

Feeds shall have label tags setting forth the single raw material they contain in decreasing order of content.

The use of dried beet pulp is forbidden, if it has been previously humidified.  
Feeds shall not be stored inside the cowshed.

The total amount of crude fat supplied by soy, flax, sunflower, maize germ and wheat germ products and by-products shall not exceed 300g/head/day.

#### Art. 8

#### Forbidden Raw Materials and Products

The following shall not be used in the feeding of dairy cows:

- all feeds of animal origin: fish flours, meat, blood, plasma, feathers, sundry by-products of the slaughtering industry, as well as any dried by-products from milk and egg processing;
- cotton seeds, vetch (including scourings), fenugreek, lupine, colza, rape and grape seeds;
- rice and its by-products;
- cut and/or grounded maize corncob and rapiers;
- extraction flours, cake and expeller of peanut, colza, rape, cotton, grape seeds, tomato seeds, sunflower seeds with less than 30% protein, babassu, common mallow, Niger seed, baobab, Silybum Marianum, coconut, tobacco, poppy, palm kernel, olives, almonds, walnuts and Carthamus tinctorius;
- manioc, potatoes and derivatives, with the exception of potato protein concentrate;
- dehydrated feeds obtained from vegetables and fruit and by-products from their processing, as well as dehydrated feeds obtained from shredded maize and from any type of silage;
- seaweeds, with the exception of those grown and used as essential fatty acids supplements, up to maximum dose of 100g/head/day;
- all by-products from breweries (dried distillation residues) and bakery industry;
- fermentation soils;
- urea and its derivatives, ammonium salts;
- beet protein concentrate (Italian acronym: CPB), cereal fermentation by-products and distillers of any type and origin.

Dairy cows shall not be given directly or as feed ingredients, soaps and all fats (oils, tallow, clarified pork fat, butter) of animal or vegetable origin.

Lipids of vegetable origin may be used only as support and protection of micronutrients, up to a maximum dose of 100g/head/day.

Dairy cows shall not be given feeds containing:

- additives belonging to the antibiotics group;
- antioxidants, namely butylated hydroxyanisole, butylated hydroxytoluene and ethoxyquin.

As a support for mineral and vitamin supplement, products that are not permitted by this regulation shall not be used.

Dairy cows shall not be given Feeds that are rancid, mouldy, infested with parasites, decayed, soiled or contaminated by toxic or noxious substances.

Dairy cows shall not be given feeds containing forage of unknown origin, coarsely cut. In all cases, any forage contained in the complementary feeds, either as flour or pellets, shall not exceed 5mm in length.

#### Art. 9

##### Animals coming from other production sectors

Dairy cows coming from production chains other than that of Parmigiano-Reggiano cheese may be introduced into the premises housing lactating and dry cows after at least four months of their arrival at the farm. During this period of time, these dairy cows shall be fed in compliance with this Regulation and any milk produced by them shall not be delivered to the dairy.

Farms not belonging to the Parmigiano-Reggiano production chain shall be authorized to deliver their milk to the dairy after at least four months of the relevant inspection.

#### Art. 10

##### Unifeed

Dairy cows may be fed using the unifeed technique, which consists in the preparation of a homogeneous mix of all the daily feed ingredients before giving them to the animals.

The preparation of the mix shall take place on the farm using it.

Moreover:

- no addition of green forage shall be made, not even if freshly cut maize is used. If green forage is used, it shall be given separately;
- preparation shall not be carried out inside the cowshed;
- if the mass is humidified, mixing shall be carried out at least twice a day and the feed shall be distributed immediately after being prepared;
- even if the mass is not humidified, it shall be kept outside the cowshed and distributed into the manger at least once a day.

#### Art. 11

##### New Products and Technologies

Any use of feeds not provided for in this Regulation, as well as any change to set amounts and preparation and administration methods that are not envisaged herein, shall be subject to a favourable result of testing and studies assessed by the Parmigiano-Reggiano Consortium. In case of a favourable result, they may be the subject-matter of a request for amendment of the Production Regulation.

#### Annex:

Permitted Feed Raw Material and Maximum Amounts

Raw materials	Maximum daily amount Kg/head/day	Maximum % over total feeds administered daily
Maize flour	4	40
Maize having undergone other physical treatments	3	30
Total maize	6	50
Barley flour	4	40
Barley having undergone other physical treatments	3	30
Total barley	6	50
Wheat, triticale, rye, spelt, Italian millet and millet	2.5	25
Bran, sharps, groats, flour middlings and wheat flour middlings	3	30
Total wheat and derivatives, rye, spelt, Italian millet and millet	4.5	40
Sorghum	4	40
Oat	2	20
Dry beet pulp in strips and/or pellets	2	20
Chopped cereals at wax-stage, excluding chopped maize at wax-stage, and chopped permitted forage that has been thermally-treated when fresh at a temperature higher than 100°C in total	2	20
Soy peels	1	10
Soy extraction flours and/or soy-cakes	2.5	25
Thermally-treated whole soy	1	10
Total soy extraction flour, soy-cakes and whole soy	3	30
Whole flax seeds	0.3	3
Total extraction flours and/or expeller and/or cakes of flax, sunflower, maize germ and wheat germ	1.5	15
Broad beans and/or field beans	2.5	20
Protein peas	2.5	40
Total broad beans, field beans and protein peas	4	10
Total gluten semolina, maize gluten and potato protein concentrate	1	3
Molasses only as a component of complementary feeds	0.3	3
Carob pods	0.3	3