

PRODUCTION SPECIFICATIONS

FOR PARMIGIANO REGGIANO CHEESE

PARMIGIANO REGGIANO CHEESE PRODUCTION STANDARDS

The Parmigiano Reggiano PDO is a hard, cooked and slowly matured cheese, made from raw, partially skimmed milk from cows whose feed consists mainly of forage grown in the area of origin. The milk may not undergo any heat treatments and the use of additives is not allowed.

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

The time for milking the whole cattle on each of the two milkings allowed to produce milk intended for the PDO product shall not exceed seven hours, inclusive of the relevant delivery time to the dairy.

The milk obtained from the evening milking and from the morning milking is delivered raw 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 delivery to the dairy, the milk from the morning milking is mixed with the partially skimmed milk of the previous evening; it may also undergo a partial skimming of the cream naturally risen to the surface.

The fat/casein ratio of the milk in the vat, calculated as weighted average value of the vat batches on the processing day, may not exceed $1.1 + 12\%$.

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 stainless steel containers at temperatures that are not below 10°C, it shall be laid in the tubs for the natural rising of cream to the surface together with the milk from the evening milking.

Milk is added fermented whey, which is a natural culture of lactic ferments obtained from spontaneous acidification of the whey remaining from the cheese-making processing of the previous day.

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

The vats shall be used only once a day. No more than 15% of the vats may be used for a second cheese-making process on the same day.

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

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

After a few days, the salting is performed by immersing the wheels in brine. Maturation shall continue for at least 12 months, starting from the cheese moulding. In summer the temperature in the maturation room may not be lower than 16°C.

Parmigiano Reggiano shall have the following characteristics:

- cylindrical shape, with slightly convex or almost straight sides, with flat faces, slightly round-edged;
- dimensions: diameter of the flat faces ranging from 35 to 45cm, side height ranging from 20 to 26cm;
- minimum weight of a wheel: 30Kg;
- external appearance: rind of a natural straw colour;
- colour of the cheese: from light straw yellow to straw yellow;
- characteristic aroma and flavour of the cheese: fragrant, delicate, flavoursome but not pungent;
- texture of the cheese: minutely granular, it breaks into slivers;
- thickness of the rind: about 6mm;
- fat on dry matter: 32% minimum;
- additives: absent;
- total free amino acids: more than 15% of total proteins (HPLC method and ion exchange chromatography);
- isotopic and mineral composition: typical of Parmigiano Reggiano; it is on file at the Parmigiano Reggiano Cheese Consortium, at the Control Body and the Ministry for Agricultural, Food and Forestry Policies and it is determined via isotope ratio mass spectrometry (IRMS) methods;
- cyclopropane fatty acids; lower than 22mg/100g of fat (figure inclusive of the measurement uncertainty, gas chromatographic method with mass spectrometry detector (GC- MS)).

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

The production area includes the land in the provinces of Bologna to the left of River Reno, Mantua to the right of River Po, Modena, Parma and Reggio nell' Emilia.

The packaging of Parmigiano Reggiano cheese, grated and in pieces with and without rind, shall be carried out exclusively within the area of origin with the aim of guaranteeing quality, traceability and control.

For this purpose, full traceability of the Parmigiano Reggiano wheels (dairy number, production month/year and weight) used for the above mentioned operations shall be guaranteed.

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 within the cheese production area and that the grated cheese is packaged immediately afterwards, without any processing or addition of substances likely to modify its preservation or original organoleptic features.

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

- moisture: not lower than 25% and not higher than 35% ;
- appearance: not powdery and homogeneous, particles having a diameter smaller than 0.5 mm do not exceed 25% ;
- amount of rind: not higher than 18% .

Parmigiano Reggiano portions may be packaged at the dairies where it has been produced, to be sold immediately at the dairy outlet by dairy staff.

In order to guarantee the authenticity and identification of the pre-packed, grated or portioned Parmigiano Reggiano placed on the market, each pack 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 PARMIGIANO REGGIANO wording, as per the following graphic image, which shall be reproduced with a four-colour processing in accordance with the technical methods set by the Consortium in the relevant agreement.



To allow consumers to correctly identify the maturation of pre-packaged Parmigiano Reggiano cheese placed on the market in pieces weighing more than 15 grams, the minimum age of the cheese shall be written on the label.

The presence on the label of the dairy number or name is mandatory only if the grated cheese/pieces are made from wheels bearing the "Premium" mark pursuant to article 15 of the Marking Regulation.

Operators (milk-producing farmers, dairies, entities maturing the cheese, entities grating or cutting the cheese) are part of the control system and included in relevant lists managed by the Control Body and shall ensure, by means of their self-monitoring documentary records audited by the Control Body, evidence of the origin of the feeds, raw materials and products from the area of origin, as well as the supplier and receiver, keeping records of every stage of all incoming and outgoing batches, as well as their matching.

MARKING REGULATION CHAPTER I

General Provisions and Definitions

Article 1 - Marks

1. The distinctive marks of Parmigiano Reggiano cheese are represented by the marks of origin and selection marks.
2. The marks of origin are affixed by the individual dairies by:
 - a) affixing a casein plate with the codes identifying the wheel;
 - b) using appropriate matrices (stencilling bands) that engrave on the side rind of each wheel the wording “Parmigiano Reggiano” in pin dots (see Image No. 1), as well as the identification number of the production dairy, the year and month of production.
3. The selection mark is performed by the Parmigiano Reggiano Cheese Consortium, as provided for in Articles 4, 5, 6, 7 and 8 given below, after the authorised Control Body has performed the necessary checks.

Article 2 - Tasks of the Parmigiano Reggiano Cheese Consortium

1. Pursuant to law no. 526/1999, the Consortium establishes the procedures to use the marks in compliance with the Production Specifications and monitors their proper use at the dairies. In the event of improper use of the marks of origin or other breaches of the Specifications pursuant to Regulation (EU) No. 1151/12 as amended, checked by the competent Bodies, the Consortium arranges for the withdrawal of the stencilling bands and casein plates and/or application of a sanctioning measure in compliance with the regulations in force.
2. The Consortium assigns a dairy identification number to every Parmigiano Reggiano producer; this number is given to the Control Body and included in the control system;
3. Any use on the wheels of other marks that are not envisaged by this Regulation shall be expressly authorized by the Consortium, which establishes the relevant features and affixing methods. Such marks shall not be superimposed to the PDO marks, thus ensuring that the latter prevail.

Article 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 included 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 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 have the obligation to make the cheese available or to ensure it is made available to Consortium for the operations of 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 application 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.

Article 4 - Definition of production lots and quality inspection

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

a) 1st lot: cheese produced from January to April;

b) 2nd lot: cheese produced from May to August;

c) 3rd lot: cheese produced from September to December.

2. Before affixing the selection marks, each single wheel of Parmigiano Reggiano cheese is inspected by a Committee appointed by the Consortium, consisting of experts included in the relevant list that is kept by the Consortium and notified to the Control Body.

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

CHAPTER II

Procedures

Article 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;

c) the cheese in the third lot shall be inspected starting from 1 September of the following year.

Article 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 outcome is 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 available to be cut and shall allow the taking of a portion of the same.

Article 7 - Ink Stamping

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”
- b) 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”.

Article 8 - Hot-iron Marking

- 1. First and second category wheels shall be hot-iron 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 above operations may be carried out seven days after the quality inspection, based on the instructions given by the Control Body.

Article 9 - Cancellation of the marks

The Consortium staff shall remove the marks from third-category wheels, as well as from wheels showing serious structural defects that have prevented the cheese from being matured and from wheels that have been mended in such a way to prejudice their appearance and/or the quality of the cheese and/or the marks showing 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 signed a specific agreement. With regard to these wheels, the dairy shall keep the documentation issued by such processing firms, proving that the marks have been cancelled. The marks shall be cancelled also from wheels where such marks have not been affixed correctly.

Article 10 - Drawing-up of Inspection Records

A report shall be drawn up to record quality inspection, hot-iron marking and stamping of first and second category wheels, as well as cancellation of the marks 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.

Article 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 completion of the quality inspection, via registered letter;
2. Appeals shall be examined by an Appeal Committee, which may decide to repeat the quality inspection within 15 days of notice receipt. This Committee shall be appointed by the Consortium and it shall consist of at least three members that are not part of the Quality Inspection Committees, pursuant to Art. 4.

CHAPTER 3

Other provisions

Article 12 - Request for mending the Marks of Origin

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

Article 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. 9.

Article 14 - Transfer of wheels before the 12th month of maturation

1. Cheese may be placed on the market for consumption under the Parmigiano Reggiano protected designation of origin only when the wheel bears the oval hot-iron mark and has reached 12 months of minimum maturation.
2. In case of any transfer of wheels that have not reached their 12th month of maturation, but within the area of production, and even if already bearing the oval hot-iron 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 12th month of maturation".

Article 15 - "Export" and "Premium" Marks

1. Starting from the 18th month of maturation, Parmigiano Reggiano holders may request the Consortium to affix the "Export" mark. To be eligible

for the above mark, the cheese shall meet the characteristics set for "first-grade" Parmigiano Reggiano pursuant to the Annex specified in article 7.

2. Starting from the 24th month of maturation, Parmigiano Reggiano holders may request the Consortium to affix the "Premium" mark. To be eligible for the above mark, the cheese shall meet the characteristics set for "first-grade" Parmigiano Reggiano pursuant to the Annex specified in article 7. Moreover, for each maturation lot, a sensory analysis score shall be assigned to the cheese and suitability for this classification shall be assigned only to the cheese having a score higher than the Parmigiano Reggiano average according to the procedures defined by the Consortium.

3. The wheels certified according to the previous paragraphs may become suitable to bear the above mentioned marks even if maturation continues in premises located outside the production area.

4. Any expenses relating to marking operations shall be paid by those requesting marking.

Article - 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 to affix the stamp replacing casein plates, pursuant to Article 12, dairies shall be asked to refund expenses for each wheel as established by the Consortium.

3. Dairies shall be refund expenses for early replacement of worn or decayed stencilling bands.

Annex

PRODUCT TYPE CLASSIFICATION OF CHEESE

Classification refers to the cheese at the time of quality inspection.

1. "First-grade" Parmigiano Reggiano

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

2. "zero (0) and one (1)" Parmigiano Reggiano

This qualification includes:

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 mending 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 cheese) with diameters not exceeding 3-4cm and upon condition that no aroma defects are found with the probe inspection;
- localised hornet's nest (area of spongy cheese) of a few centimetres without any aroma defects;
- a few "fish mouths", i.e. oblong holes, not exceeding 3-4cm in size;
- thin leaves, formed by some slits in the cheese, not exceeding 3-4cm in length;
- widely-spaced and not excessively recurrent small holes;
- so-called "loose" wheels, i.e. wheels that have a hollow sound when tapped with the hammer.

3. "Medium-grade" Parmigiano Reggiano

This category includes 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 sized 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 side;
- mending on the sides or faces without any aroma defects, performed well, and of such a size that they do not significantly affect the external appearance of the wheel.

4. "Downgraded" cheese

This category includes 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 mending to the sides and/or faces;
- wheels with evident aroma defects.

5. "Reject" cheese

This category includes 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



FEEDING REGULATION FOR DAIRY COWS

Article 1 - Scope 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”.

Article 2 - General principles for Feed Composition

The composition of the feed for dairy cows is 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 base feed, consisting of forage, shall be appropriately supplemented with feeds that can balance the intake of the various diet nutrients. The total dry matter provided by feeds shall not exceed the total dry matter provided by forage (forage/feed ratio not lower than 1).

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

Article 3 - Origin of forage In the

feeding of dairy cows:

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

Article 4 - Permitted forage Dairy

cows may not be given:

- fresh forage obtained from natural meadows, stable mixed meadows and lucerne and clover meadows;
- 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 amount may not be combined with the portion of dehydrated forage that may be given by means of feeds.

Article 5 - Forbidden forage and by-products

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

Farms with dairy cow breeding shall ensure the management of agricultural activities relating to “other chains” (beef cattle, digesters, etc.) in different and separated environments; in the latter, the possession and use of cereal silage and by-products is allowed.

Even the storage of grass silage preserved in wrapped bales, trenches, stacks or with other techniques is anyway forbidden.

In the feeding of dairy cows, the following is forbidden:

a) use of:

- forage heated by fermentation;
- forage treated with additives;
- forage that is obviously mouldy and/or contaminated by other parasites, soiled or contaminated by toxic or noxious substances;

b) use of:

- rapeseed, rape, mustard, fenugreek, fruit-tree leaves and other leaves, wild garlic and coriander;
- maize and sorghum rapiers, maize bracts and corncob, 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 dairy industry by-products.

Article 6 - Feed raw materials

In the feeding of dairy cows, the following raw materials may be used:

- 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 bean, 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 is not 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.

Article 7 - Use of simple and compound complementary feeds, both supplemented and non-supplemented

Feeds shall have label tags specifying the single raw materials they contain in decreasing order of content.

The use of dried beet pulp is forbidden, if it has been wetted.

Feeds may not be stored inside the cowshed.

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

Article 8 - Forbidden raw materials and products

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

- all animal products: 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, rapeseed, rape and grape seeds;
- rice and its by-products;
- cut and/or grounded maize corncob and rapiers;
- extraction flours, cakes and expellers of peanut, rapeseed, 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 acid 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, tallows, clarified pork fat, butters) of animal or vegetable origin.

Lipids of vegetable origin may be used only as a 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.

Article 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.

Article 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 wetted (moisture higher than 20%), 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 wetted, it shall be kept outside the cowshed and distributed into the manger at least once a day.

Article 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 Cheese Consortium. In case of a favourable result, they may be the subject-matter of a request for amendment of the Production Specifications.

CONSORZIO DEL FORMAGGIO
PARMIGIANO - REGGIANO
SEDE REGGIO EMILIA
IL PRESIDENTE

