

CORRIGENDA**Corrigendum to publication of an amendment application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs**

(Official Journal of the European Union C 87 of 16 April 2009)

(2011/C 215/16)

On page 16, point 3.2, first subparagraph:

for: 'Parmigiano Reggiano is a hard cheese made from raw cow's milk, partially skimmed by natural surface skimming';

read: 'Parmigiano Reggiano is a hard cheese, cooked and slowly matured cheese, made from raw cow's milk, partially skimmed by natural surface skimming'.

On page 17, point 3.5, last subparagraph:

for: 'After the minimum maturing period, tests are carried out to check compliance with production specifications';

read: 'After the minimum maturing period, examination by experts is carried out to check compliance with production specifications'.

On page 17, point 3.5, second subparagraph:

for: 'Following coagulation, obtained exclusively by the use of calf whey, the curd is broken up and cooked';

read: 'Following coagulation, obtained exclusively by the use of calf rennet, the curd is broken up and cooked'.

On page 18, point 3.6, third subparagraph:

for: 'Portions of Parmigiano Reggiano may be packaged in the year in which they are prepared';

read: 'Portions of Parmigiano Reggiano may be packaged in the retail outlet in which they are prepared'.
