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Inclusive Governance and Sustainability: The Italian case study

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The institutional framework of the EU GI system



GI groups and GI Producer groups

Sustainability issue



Reg. 1151/2012

Reg. 1143 /2024

Reg. 510/2006

Reg. 2081/1992

PDO / PGI



The Lisbon Agreement and DO scheme (1954)

The Pillar of the EU GI system: The Product Specification (art 49)

The product and raw materials

- (a) the name to be registered as a **designation of origin or geographical indication**
- (b) a description of the **product**, including, where relevant, the raw materials, **plant varieties and animal breeds concerned**, including the commercial designation of the species and its scientific name, as well as the principal physical, **chemical, microbiological or organoleptic characteristics of the product**

The geographic area

- (c) the **definition** of the geographical area
- **(d) the evidence** that the product **originates** in the defined geographical area specified
- (f) the **link** between the **quality** and the **geographical environment** (for PDO) or the **geographical origin** (for PGI)

The method of production

- (e) a description of the **method of obtaining the product** and, where appropriate, the authentic and unvarying local methods;

Other rules

- **The sustainable practice (art. 7)**
- **Non discriminatory practice**

The Pillar of the EU GI system: Governance implications

Implicit and explicit rules set in the product specifications impact on:

- The use of local inputs (i.e. **the use of local genetic resources**)
- The intrinsic and extrinsic quality attribute
- The cost of production
- The sustainability
- The governance of the system
- **The benefit sharing**

Relationship with geographical area impact on:

- Value chain representativity and coordination
- The quality control and compliance with the quality standard
- The economic, social and environmental impacts
- The benefit sharing

The role of Governance on the EU GI systems by the EU Regulation 2024/1143

Producer Group (art 32)

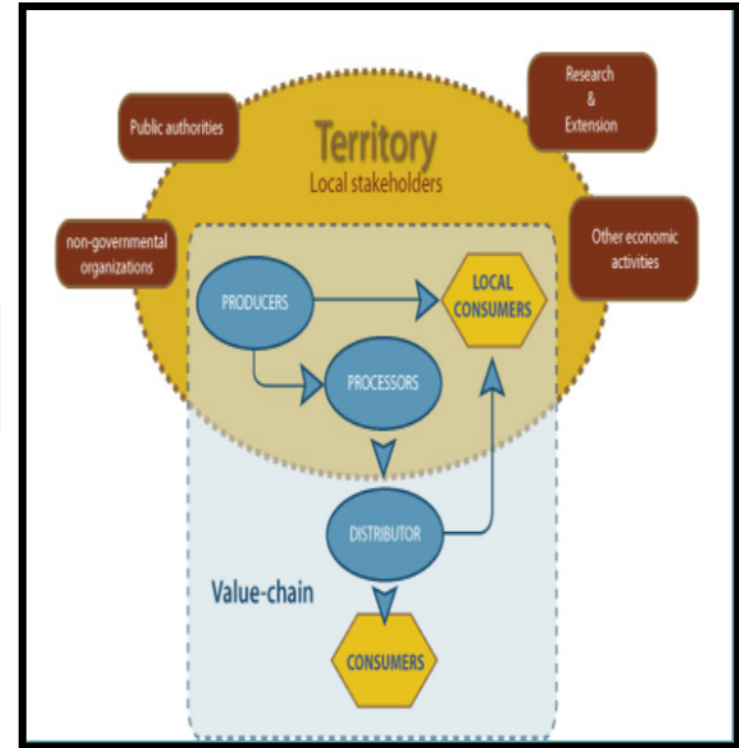
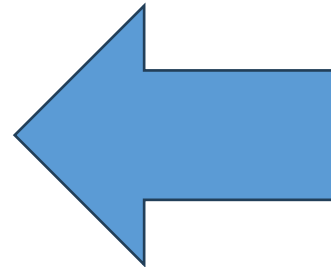
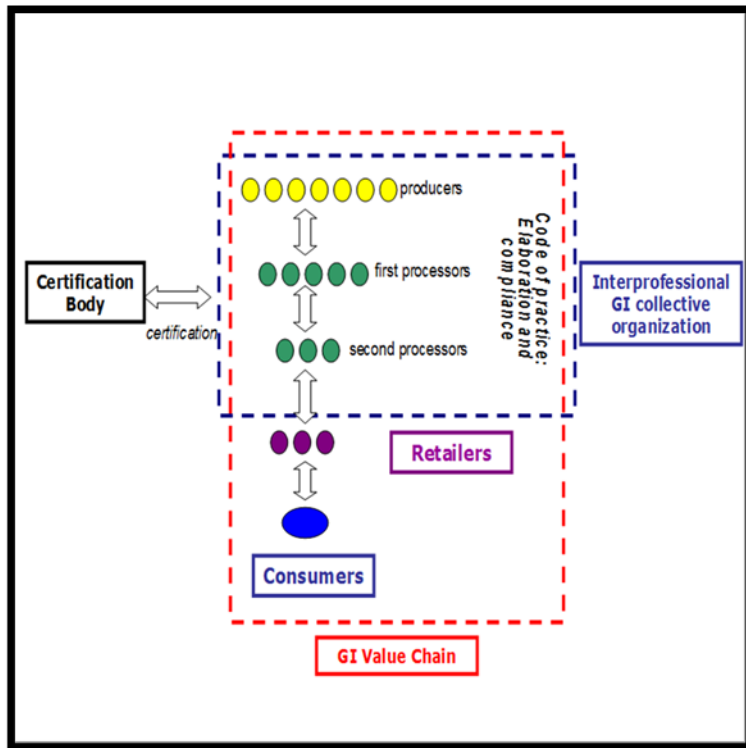
- develop the product specification
- engage in appropriate action to ensure protection of the GI and of the IPR
- providing advice, training and dissemination of best practice, ... including on sustainable practices,
- **agree sustainable practices** as referred to in Article 7, whether included in the product specification
- take action to improve the performance of the geographical indication, in terms of **environmental, social and economic sustainability**.

Recognize Producer Group (Art 33)

- RPG, shall be able to exercise the tasks referred to in Article 32
- In behalf of all producers producing the product designated by the geographical indication concerned, without prejudice to **the right of individual producers to act to defend their interest**
- Are recognize by Member State

Only recognised GIs can set Supply Production Plans which impact on sustainability

The Pillars of sustainability



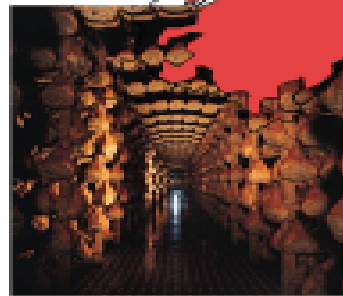
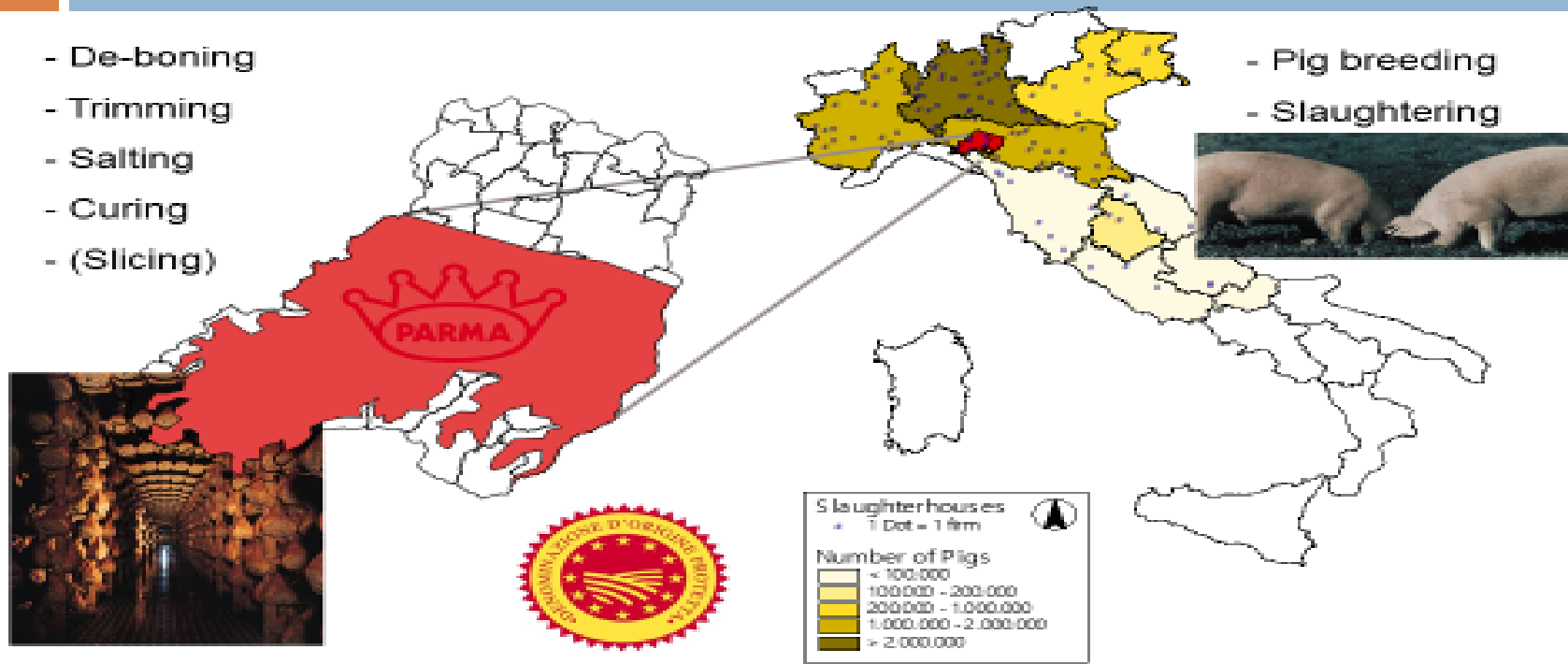
The Pillar of the EU GI system: The Product specification



“Prosciutto di Parma” PDO

- De-boning
- Trimming
- Salting
- Curing
- (Slicing)

- Pig breeding
- Slaughtering



Parmigiano Reggiano Product Specification



1. Compliance with the **Feeding Regulation for dairy cows**, fed mainly with hay and green grass, **without use of silage or fermented forage**
2. Feed composition: In the daily feed, **at least 50% of forage dry matter shall be provided by hay.**
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**
 - at least **75%** of forage dry matter shall be provided by **forage grown in the area of production**
1. **Livestock** from production chains other than the 'Parmigiano Reggiano' chain **must take place no later than 10 months of age!**
2. Parmigiano Reggiano ingredients are: **milk, salt, rennet**
3. Milk production, cheese processing, ripening and portioning and packaging shall be carried **out exclusively within the area of origin**
4. **Maturation shall continue for at least 12 months**

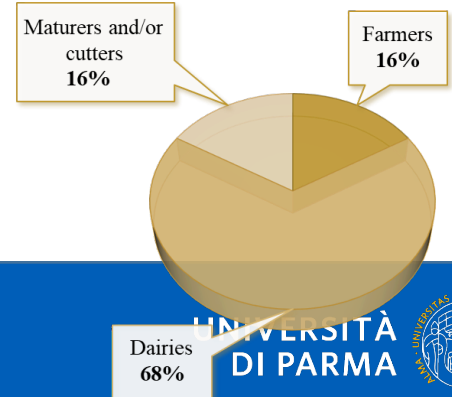
The Governance of the GI systems by the producer group



GI Group producers members (Statute, art. 12)

The following players of the “Parmigiano Reggiano” cheese supply chain shall have the right to become members of the Consortium:

- milk producing farmers,**
- “Parmigiano Reggiano” producing dairies**
- maturers of “Parmigiano Reggiano” PDO cheese**
- cutters, having storehouses or plants within the production area**





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Thanks for the attention.