

CURED MEAT AND PIG FARMING GUIDELINES



Every phase of the cured meat production chain, including animal rearing, must take place locally, and must be based, whenever possible, on meat obtained from native breeds.

If the Presidium protects a breed or a population, this must be native, in other words linked to the area indicated for production, and reared locally.

In the case of a breed, the animals must be registered in herdbooks or registries (where existing) kept by associations of farmers or public authorities who carry out the necessary controls and checks.

In the case of a population, the local farmers must attest to its characteristics and link with the local area.

If the Presidium is promoting a traditional cured meat, the meat used could come from non-local breeds and populations, but must be from breeds that are suited to the environment and the local area defined by the Presidium protocol.

Livestock farming

The animals should ideally be reared in wild or semi-wild conditions. If it is necessary to raise the animals indoors, an ample external paddock must always be provided. The welfare of the animals must always be taken into consideration and minimum hygiene conditions must be met inside the sheds.

In general, the animals must not be segregated in narrow spaces. They must be able to move around, in areas that include a rest area (covered, if outdoors) and an activity area (uncovered). The use of cages is not allowed.

The floor must be of earth or cement, without gaps that could cause discomfort or injury, and litter made from dry plant material must always be provided. The floor must not be slippery or uneven, to avoid injury to the animals, and must be constructed in such a way that the animals can stand up or lie down without suffering or risking injury.

A constant source of water must be provided both inside and outside the shelters.

The shelters should ideally be far away from sources of noise that could disturb the animals and they should not be constructed from materials harmful to their health or which could cause discomfort, for example due to excessive temperature swings, like plastic or metal.

The temperature, the relative humidity, the concentration of gases, the circulation of air and the quantity of dust must be kept within limits that are not harmful to the animals.

Pigs must have permanent access to objects that allow them to play (blocks of wood or other objects hung from the ceiling, bricks, sheets of cardboard, hanging chains or ropes, balls, spinning tops) and to explore (straw, sawdust, mushroom compost, peat, coconut fiber, wood shavings, bark, strips of paper, sand) and brushes for rubbing against. A lack of material for exploration causes abnormal and potentially dangerous behavior, like cannibalism and aggression.

The number of animals per square meter must be less than that specified by organic agriculture requirements (see table below). Organic regulation criteria must also be applied to nurseries.

		Covered surface areas (net surface area available)	Uncovered surface areas (free spaces, excl. pastures)
	(Min. live weight)	(m ² /animal)	(m ² /animal)
Nursing sows with piglets up to 40 days old		7.5 per sow	2.5
Fattening pigs	up to 50 kg	0.8	0.6
	up to 85 kg	1.1	0.8
	up to 110 kg	1.3	1
Piglets	over 40 days old and up to 30 kg	0.6	0.4
Breeding pigs		2.5 per sow	1.9
		6 per boar If enclosures are used for natural service: 10 m ² /boar	8.0

The diet should be primarily wet (1/3 water and 2/3 dry) and should be based on natural foods. The use of urea, silage and simple foods and/or compounds produced with GMOs, even in part, is not allowed. The feed cannot contain any type of additive or industrial processing waste deriving from thermal or chemical extraction processes that can alter the composition of foods.

Powdered milk is prohibited after weaning.

In the case of animals reared in wild conditions, food foraged by the animals can be supplemented with green fodder and grains like corn, barley, wheat and bran and flours.

Other permitted foods include buttermilk, protein-rich legumes (fava beans, field beans, field peas), forage beets, Jerusalem artichokes, pumpkins, apples, chestnuts, acorns and other vegetables and local legumes and grains.

Piglets must not be weaned before the age of 50 days. After the second week of life they must have access to grains, fodder and adequate fresh water.

Therapeutic interventions should preferably be based on herbal and homeopathic remedies. The use of hormones, coccidiostats and other artificial stimulants is not allowed.

Antibiotics can only be used when absolutely necessary. Withdrawal periods must be double the legally specified time.

Mutilation of the animals or other similar operations are not allowed, with the exception of castration.

If males are castrated, this must be done within the first seven days of life and the operation must be carried out by a veterinarian (or another adequately trained person) and with the use of appropriate analgesic and anesthetic treatments. If castration takes place after the seventh day of life—and thus only for therapeutic reasons—it must be carried out under anesthetic by a veterinarian and with the prolonged administration of analgesics.

Pigs must be slaughtered only once they have reached an optimal weight/age ratio, which takes into account the specific characteristics of the breed.

Slaughtering can take place in public or private slaughterhouses, authorized and inspected by veterinarians both before and after death. It must take place within the traditional production zone for the cured meat and as close as possible to the farm. In any case the ideal distance should be no more than a few dozen kilometers.

In order to avoid stress to the animal, particular attention should be paid to transportation. A break of at least 12 hours should be planned before slaughtering. The use of violent methods for loading and unloading the animals from vehicles must be avoided, as well as the animals mixing with animals from other farms both during transport and at staging points.

Meat processing

The Presidium production protocol must specify the anatomical cuts used to prepare the cured meat and the origin and percentage of fat, when present.

The preparation (trimming and cleaning), cutting and processing of the meat must be carried out primarily manually or using equipment traditionally employed for the production of the specific cured meat (mincer, mixer, etc.). Vacuum sausage fillers and mechanical separators are not allowed. Fermentation must be natural; starters cannot be added. Molds must develop naturally.

All the ingredients, including those used to cure the meat, must be natural and come from the cured meat production area (with the exception of spices and salt, which can come from different areas as long as they are specifically indicated in the production protocol).

The use of wine and vinegar is allowed as long as they are produced either by the farm or locally.

If spice mixes are used these must be prepared by the producer and not purchased pre-mixed.

The use of flavorings (whether natural, nature-identical or synthetic/artificial), colorings and preservatives are not allowed. Nitrites and nitrates are not allowed.

In regards to the production of cooked cured meat products, the regulations specified by law must be followed, but nitrites

and nitrates can only be used in the quantities strictly necessary.

The use of any other additive is not allowed, even if not expressly listed in these guidelines, particularly caseinates and thickeners.

The casing must be of animal origin. The cured meat must be tied by hand and the string must be made from plant fiber (the use of plastic materials is not allowed).

Drying and the initial aging phase, lasting up to 15 days after production, can take place in facilities with controlled relative humidity and temperature.

Any further aging should preferably take place in natural or traditional spaces, with sufficient ventilation and a constant temperature and relative humidity. Where traditional production uses specific places for aging, these must be specified and described in the production protocol.

Labeling

All Presidium producers must adopt the narrative label for their products.



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