

**Application for approval of a minor amendment in accordance with  
the second subparagraph of Article 53(2) of Regulation (EU) No 1151/2012  
The European Commission has approved this minor amendment  
in accordance with the third subparagraph of Article 6(2)  
of Commission Delegated Regulation (EU) No 664/2014 of 18 December 2013.**

## APPLICATION FOR APPROVAL OF A MINOR AMENDMENT

Application for approval of a minor amendment in accordance with the second subparagraph of Article 53(2), of Regulation (EU) No 1151/2012

Protected Geographical Indication ‘Chorizo Riojano’

EU No: PGI-ES-0654-AM01 – 27.10.2021

PDO ( )    PGI ( X )    TSG ( )

### 1. APPLICANT GROUP AND LEGITIMATE INTEREST

Asociación para la Protección de la Calidad del Chorizo Riojano [‘Chorizo Riojano’ Quality Protection Association]

Carretera Nacional 120 Km 22,8

26315 Alesón Rioja Spain

[igp.chorizoriojano@cticcita.es](mailto:igp.chorizoriojano@cticcita.es)

[www.chorizoriojano.org](http://www.chorizoriojano.org)

This application for a minor amendment is submitted by the PGI applicant group.

### 2. MEMBER STATE OR THIRD COUNTRY

Spain

### 3. HEADING IN THE PRODUCT SPECIFICATION AFFECTED BY THE AMENDMENT(S)

- ☐ Description of product
- ☐ Proof of origin
- ☐ Method of production
- ☐ Link
- ☐ Labelling
- ☒ Other [change in wording]
- ☐

### 4. TYPE OF AMENDMENT(S)

- ☐ Amendment to product specification of registered PDO or PGI to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012, that requires no amendment to the published single document
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- ☐ Amendment to product specification of registered PDO or PGI to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012, for which a single document (or equivalent) has not been published
- ☐ Amendment to product specification of registered TSG to be qualified as minor in accordance with the fourth subparagraph of Article 53(2) of Regulation (EU) No 1151/2012

## 5. AMENDMENT(S)

This proposed amendment is classed as minor under Article 53(2) of Regulation (EU) No 1151/2012 because it consists only of a change of word choice, replacing ‘castrated’ with ‘non-entire’ in the references to the raw material used to make the PGI product.

Rearing entire (uncastrated) male pigs is problematic because they can exhibit more aggressive behaviour than non-entire (surgically castrated) males, and especially because the pigs’ muscles and fat can be affected by boar taint when they reach a certain age. Boar taint is an unpleasant sexual odour of sweat and faeces/urine, generally attributed to the accumulation of skatole and androstenone in the pig’s adipose tissue. Boar-tainted meat is rejected by consumers and the smell is very persistent, even in processed meat products.

With an EU-wide ban on surgical castration without pain relief on the horizon, alternative methods of reducing boar taint are gradually being brought in.

Although, as explained above, pork needs to be free of boar taint in order for its quality to be guaranteed, traders and consumers are becoming increasingly wary of the word ‘castrated’, which moreover refers to only one of the ways of eliminating boar taint.

Immunocastration (administering two vaccines against gonadotropin-releasing hormone) is a technique used on older pigs that is effective in eliminating boar taint or sexual odour and compliant with animal welfare rules.

The organisation that applied for PGI status for ‘Chorizo Riojano’ has therefore proposed that the term ‘castrated male’ be changed to ‘non-entire male’. This change removes the word ‘castrated’, which is likely to provoke a negative response, and replaces it with ‘non-entire’, which, as well as defining the same type of meat (boar-taint-free pork), also allows the use of pork from immunocastrated males and pigs treated using any other methods that become possible in the future.

The amendment consists of the following specific changes:

### **B) DESCRIPTION OF PRODUCT**

#### ***B.1 Definition of product***

*‘Chorizo Riojano’ is a chorizo sausage of the ‘Extra’ quality class, made in the Autonomous Community of Rioja, [...] its ingredients – in particular the use of types of pork meat and fat that are particularly good for curing, including lean pork from ~~castrated~~ non-entire males or from females of ‘white’ (non-Iberian) breeds of pig [...]*

#### **3.3. Raw materials:**

*Pork meat and fat that are particularly good for curing, including lean pork, free of connective tissue, from ~~castrated~~ non-entire males or from females and rind-free pork belly or lean pieces of lardeo meat [the name used for the pork offcuts used for making cured products], seasoned with fine dry salt, paprika of the 'Extra' quality class and fresh peeled garlic and then stuffed into natural pig intestine casings.*

This proposed change is a minor amendment because, since the product remains exactly the same, it does not relate to its essential characteristics; moreover, it does not alter the link in the slightest, change the name of the PGI, affect the geographical area, or represent an increase in restrictions on trade in the product or its raw materials.

## **6. 'CHORIZO RIOJANO' PGI PRODUCT SPECIFICATION**

Under *Pliegos de condiciones* [Product specifications] at:

<https://www.larioja.org/agricultura/es/calidad-agroalimentaria>