

Message 001

Communication from the Commission - TRIS/(2025) 0390

Directive (EU) 2015/1535

Notification: 2025/0082/IT

Notification of a draft text from a Member State

Notification – Notification – Notifizierung – Нотификация – Oznámení – Notifikation – Γνωστοποίηση – Notificación – Teavitamine – Ilmoitus – Obavijest – Bejelentés – Notifica – Pranešimas – Paziņojums – Notifika – Kennisgeving – Zawiadomienie – Notificação – Notificare – Oznámenie – Obvestilo – Anmälan – Fógra a thabhairt

Does not open the delays - N'ouvre pas de délai - Kein Fristbeginn - Не се предвижда период на прекъсване - Nezahtuje prodlení - Fristerne indledes ikke - Καμμία έναρξη προθεσμίας - No abre el plazo - Viivituste perioodi ei avata - Määräaika ei ala tästä - Ne otvara razdoblje kašnjenja - Nem nyitja meg a késésekét - Non fa decorrere la mora - Atidėjimai nepradedami - Atlikšanas laikposms nesākas - Ma jiftaħ il-perijodi ta' dewmien - Geen termijnbegin - Nie otwiera opóźnień - Não inicia o prazo - Nu deschide perioadele de stagnare - Nezačína oneskorenia - Ne uvaja zamud - Inleder ingen frist - Ní osclaíonn sé na moilleanna

MSG: 20250390.EN

1. MSG 001 IND 2025 0082 IT EN 10-02-2025 IT NOTIF

2. Italy

3A. Ministero delle imprese e del Made in Italy

Dipartimento Mercato e Tutela

Direzione Generale Consumatori e Mercato

Divisione II. Normativa tecnica - Sicurezza e conformità dei prodotti, qualità prodotti e servizi

00187 Roma - Via Molise, 2

3B. Ministero della Salute - Direzione generale dell'igiene e della sicurezza alimentare

4. 2025/0082/IT - C50A - Foodstuffs

5. Rules and specifications laid down for the production of Grana Padano DOP (protected designation of origin)

6. Rules and specifications laid down for the production of Grana Padano

7.

Regulation (EC) No 853/2004 on the hygiene of foodstuffs: Article 10(3) to (7)

8. The document concerns an amendment to the rules and specifications laid down for the production of Grana Padano, in particular to Article 4 of the first paragraph of the document, which is amended as follows: GRANA PADANO DOP cheese is produced from raw cow's milk from cows milked twice a day or from cows milked with free access to an automatic milking system, which respects the characteristics of the milk. Raw milk, stored at the barn and transported, must have a temperature of no less than 8°C. The collection of the milk must take place within 26 hours starting from the first milking at a temperature not exceeding 12°C, with the exception of a single milking collected within two hours after the end of milking.

9. The Grana Padano Protection Consortium requests a derogation from the limit set for the temperature of milk at the barn, allowing the single collection of milk within twenty-six hours from the start of the first milking at a temperature not exceeding 12°C. For technological reasons related to the manufacture of certain dairy products, where a higher temperature is necessary, in accordance with Annex III, Section IX, Chapter II, point 4(b) of Regulation (EC) No 853/2004, the competent authority may grant a specific authorisation. The Consortium justified the request for derogation by describing the changes that the milk undergoes when treated at the refrigeration temperatures prescribed by the standard (6°C) for 26 hours in the stages preceding processing; these changes would negatively affect the cheese-making process because a population of psychrotrophic or psychrophilic bacteria would be selected; for this reason, the current rules and specifications state that the temperature of the milk must not fall below 8°C during the cream rising stage, also considering that storing the milk at temperatures above 10°C appears to encourage an increase in the dairy microbiota.

10. References to basic texts:

11. No

12.

13. No

14. No

15. No

16.

TBT aspects: No

SPS aspects: No

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European Commission

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