Development of Origin Labelled Products :
Humanity, Innovation, and Sustainability

DOLPHINS

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OLP sector in Italy [1]

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1. *Extracted and adapted from: Nomisma (2000), "Prodotti tipici e sviluppo locale. Il ruolo delle produzioni di qualità nel futuro dell'agricoltura italiana", VIII Rapporto Nomisma sull'agricoltura italiana, Bologna*

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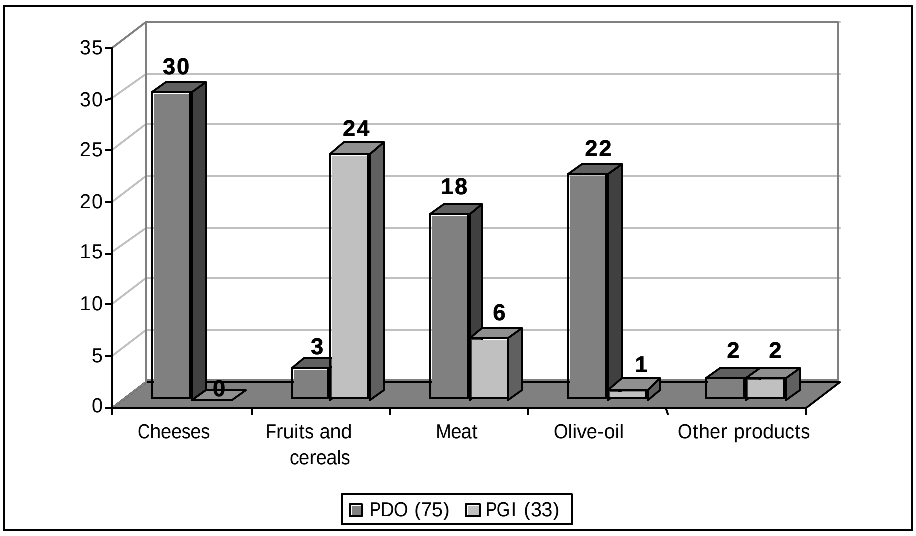
1. PDO and PGI in Italy

In Italy typical products count over 420 designations of origin, among which almost 300 regarding wine products (VQPRD). The production value of these designations is over 6,000 billion ITL, while the total value on the final market is around 22-24,000 billion, of which 16-17,000 from sales on the Italian market.
Focusing our attention on PDO/PGI products, Italy has 108 products, of which 75 have a PDO and 33 a PGI. Cheeses have the largest share (30 PDO), followed by fruits, vegetables and cereals (24 PGI and 3 PDO), processed meet (18 PDO and 6 PGI) and extra-virgin olive oils (22 PDO and 1 PGI).

Italian PDO and PGI
(number of products, november 2000)



Source: Nomisma

PGIs are concentrated in fruit, vegetables and cereal productions: this depends on the fact that they are mostly sold fresh, without any kind of processing (excepted San Marzano tomatoes and olives, that are protected by PDO).

As concerns production localisation, Northern Italy has 42 registered designations, while Southern Italy has 34 and the Centre 15. The other 17 designations are inter-regional, as their area of production established in the Code of Practices involves areas belonging to different administrative zones. The administrative region with the greatest number of PDO/PGI is Emilia-Romagna (21 products); Lombardia (18), Veneto (15), Piemonte (11) and Toscana (11) follow.

With regard to the production of PDO ham and salami, apart from some cases in which the Code of Practices establishes the use of raw material coming from local breeding, the other PDO hams and salami use meat coming from hogs bred in various Italian Regions (art. 2 EC Reg. 2081/92).

Regional localisation of Italian PDO-PGI *

(november 2000)

Emilia Romagna	**21**
Parmigiano Reggiano	DOP
Grana Padano	DOP
Provolone Val Padana	DOP
Prosciutto di Parma	DOP
Prosciutto di Modena	DOP
Culatello di Zibello	DOP
Coppa Piacentina	DOP
Pancetta Piacentina	DOP
Salame Piacentino	DOP
Olio Brisighella	DOP
Aceto Balsamico Tradizionale di Modena	DOP
Aceto Balsamico Tradizionale di Reggio Emilia	DOP
Marrone di Castel del Rio	IGP
Scalogno di Romagna	IGP
Pera dell'Emilia Romagna	IGP
Pesca e Nettarina di Romagna	IGP
Fungo di Borgotaro	IGP
Mortadella di Bologna	IGP
Cotechino di Modena	IGP
Zampone di Modena	IGP
Vitellone Bianco dell'Appennino centrale	IGP
Lombardia	**18**
Formai de Mut dell'Alta Val Brembana	DOP
Grana Padano	DOP
Parmigiano Reggiano	DOP
Gorgonzola	DOP
Taleggio	DOP
Bitto	DOP
Valtellina Casera	DOP
Provolone Val Padana	DOP
Quartirolo Lombardo	DOP
Olio Laghi Lombardi	DOP
Olio Garda	DOP
Salame di Varzi	DOP
Salame Brianza	DOP
Mortadella di Bologna	IGP
Pera di Mantova	IGP
Bresaola della Valtellina	IGP
Cotechino di Modena	IGP
Zampone di Modena	IGP

Veneto	**15**
Grana Padano	DOP
Montasio	DOP
Asiago	DOP
Provolone Val Padana	DOP
Taleggio	DOP
Monte Veronese	DOP
Olio Garda	DOP
Prosciutto Veneto Berico-Euganeo	DOP
Mortadella di Bologna	IGP
Cotechino di Modena	IGP
Zampone di Modena	IGP
Fagiolo di Lamon della Vallata Bellunese	IGP
Riso Vialone Nano Veronese	IGP
Radicchio Rosso di Treviso	IGP
Radicchio variegato di Castelftanco	IGP
Piemonte	**11**
Grana Padano	DOP
Gorgonzola	DOP
Taleggio	DOP
Murazzano	DOP
Bra	DOP
Castelmagno	DOP
Raschera	DOP
Robiola di Roccaverano	DOP
Toma Piemontese	DOP
Nocciola del Piemonte	IGP
Mortadella di Bologna	IGP
Toscana	**11**
Pecorino Toscano	DOP
Pecorino Romano	DOP
Olio Chianti Classico	DOP
Olio Terre di Siena	DOP
Olio Toscano	IGP
Castagna del Monte Amiata	IGP
Farro della Garfagnana	IGP
Marrone di Mugello	IGP
Fungo di Borgotaro	IGP
Mortadella di Bologna	IGP
Vitellone Bianco dell'Appennino centrale	IGP

Campania	**10**
Mozzarella di bufala campana	DOP
Caciocavallo Silano	DOP
Olio Cilento	DOP
Olio Colline Salemitane	DOP
Olio Penisola Sorrentina	DOP
Pomodoro S. Marzano dell'Agro Sarnese-Nocerino	DOP
Castagna di Montella	IGP
Nocciola di Giffoni	IGP
Limone di Sorrento	IGP
Vitellone Bianco dell'Appennino centrale	IGP
Calabria	**8**
Caciocavallo Silano	DOP
Salsiccia di Calabria	DOP
Capocollo di Calabria	DOP
Pancetta di Calabria	DOP
Salsiccia di Calabria	DOP
Olio Bruzio	DOP
Olio Lametia	DOP
Clementina di Calabria	IGP
Sicilia	**8**
Olio Monti Iblei	DOP
Olio Valli trapanesi	DOP
Pecorino Siciliano	DOP
Ragusano	DOP
Nocellara del Belice	DOP
Cappero di Pantelleria	IGP
Uva da tavola di Canicattì	IGP
Arancia Rossa di Sicilia	IGP
Puglia	**7**
Canestrato Pugliese	DOP
Caciocavallo Silano	DOP
Olio Collina di Brindisi	DOP
Olio Dauno	DOP
Olio Terra di Bari	DOP
Olio Terra d'Otranto	DOP
Oliva "la bella della Daunia"	DOP
Lazio	**7**
Mozzarella di bufala campana	DOP
Pecorino Romano	DOP
Olio Canino	DOP
Olio Sabina	DOP
Pane casareccio di Genzano	IGP
Mortadella di Bologna	IGP
Vitellone Bianco dell'Appennino centrale	IGP

Trentino Alto Adige	**6**
Grana Padano	DOP
Asiago	DOP
Provolone Val Padana	DOP
Olio Garda	DOP
Speck dell'Alto Adige	IGP
Mortadella di Bologna	IGP
Umbria	**5**
Olio Umbria	DOP
Pecorino Toscano	DOP
Lenticchia di Castelluccio di Norcia	IGP
Prosciutto di Norcia	IGP
Vitellone Bianco dell'Appennino centrale	IGP
Val d'Aosta	**4**
Fontina	DOP
Valle d'Aosta Fromadzo	DOP
Valle d'Aosta Jambon de Bosses	DOP
Valle d'Aosta Lard d'Arnad	DOP
Marche	**4**
Casciotta d'Urbino	DOP
Prosciutto di Carpegna	DOP
Mortadella di Bologna	IGP
Vitellone Bianco dell'Appennino centrale	IGP
Abruzzo	**3**
Olio Aprutino Pescarese	DOP
Olio Colline Teatine	DOP
Vitellone Bianco dell'Appennino centrale	IGP
Basilicata	**3**
Caciocavallo Silano	DOP
Fagiolo di Sarconi	IGP
Peperone di Senise	IGP
Sardegna	**3**
Pecorino Romano	DOP
Fiore Sardo	DOP
Pecorino Sardo	DOP
Friuli Venezia Giulia	**2**
Prosciutto di San Daniele	DOP
Montasio	DOP
Molise	**2**
Caciocavallo Silano	DOP
Vitellone Bianco dell'Appennino centrale	IGP
Liguria	**1**
Olio Riviera Ligure	DOP

** according to Code of Practices.*

Source: Nomisma on Mipaf data.

Italy: Origin of fresh hog meat for PDO ham and salami production

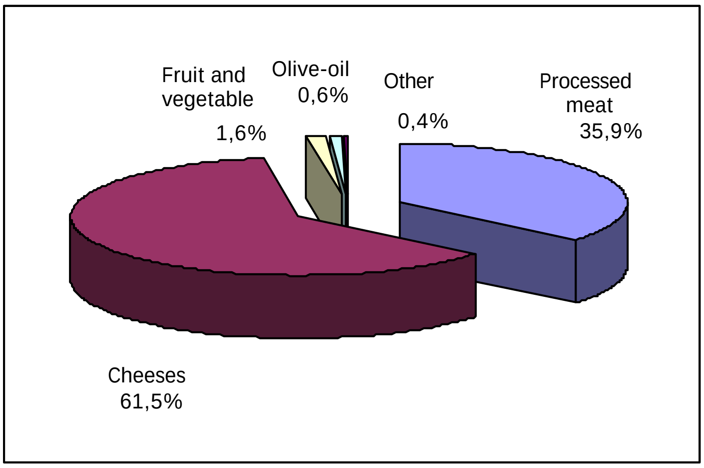
	Emilia Romagna	Lombardia	Piemonte	Veneto	Umbria	Marche	Lazio	Toscana	Calabria	Abruzzo	Molise	Friuli V.G.	Valle d'Aosta	TOTALE
Prosciutto di Parma	■	■	■	■	■	■	■	■		■	■	■		11
Prosciutto di San Daniele	■	■	■	■	■	■	■	■		■	■	■		11
Prosciutto di Modena	■	■	■	■	■	■	■	■		■	■			10
Prosciutto Veneto Berico-Euganeo	■	■		■	■		■							5
Salame di Varzi	■	■	■											3
Salame di Brianza	■	■	■											3
Culatello di Zibello	■	■												2
Valle d'Aosta Jambon de Bosses	■	■	■	■									■	5
Valle d'Aosta Lard d'Arnad	■	■	■	■									■	5
Prosciutto di Carpegna	■	■				■								3
Prosciutto Toscano	■	■			■	■	■	■						6
Coppa Piacentina	■	■												2
Pancetta Piacentina	■	■												2
Salame Piacentino	■	■												2
Capocollo di Calabria									■					1
Pancetta di Calabria									■					1
Soppressata di Calabria									■					1
Salsiccia di Calabria									■					1
TOTAL	14	14	7	6	5	5	5	4	4	3	3	2	2	-

Source: Nomisma

2. The production structure of PDOs

In 1999 Nomisma has carried out a survey on Italian PDO and PGI Consortia ("Consorzi di tutela") to assess their real impact. Though several PDO/PGIs had not yet started to market their production with the Designation, the Italian basket of PDO and PGI has been estimated around 14,000 billion ITL (consumption value estimated on marked quantities). Almost half of the products belonging to the basket do not reach the total value of 10 billion ITL, while in the highest classes (over 1,000 billion) we can find only 4% of the designations.

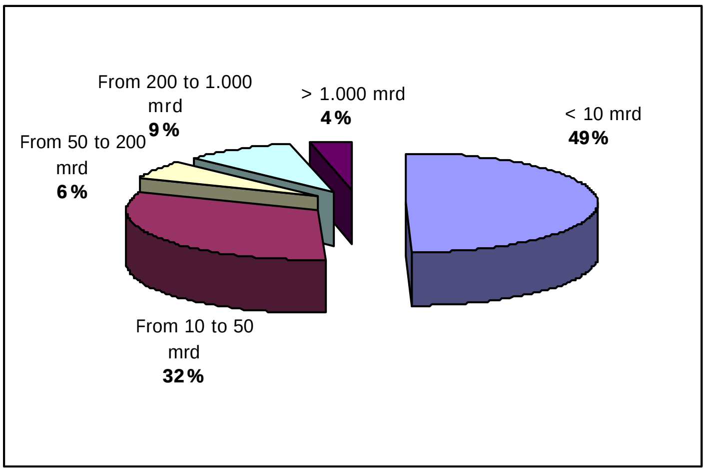
Main sectors of italian PDO-PGI products
(1999, share on consumption value)*



* estimation on PDO-PGI products

Source: Nomisma on Consortia data.

Italian PDO-PGI: cathegories of total sales
(1999 consumption values)



Source: Nomisma on Consortia data.

In the following charts the structural and production aspects are analysed more in detail.
In the field of processed meats, Parma and San Daniele are the leaders within PDO hams, with a total production of almost 110,000 tons; at the opposite extreme of the sector, there are niche productions, whose average production per firm doesn't go over 5 tons of product. The incidence of exports varies greatly.
A similar situation can be seen also in the cheese sector, also characterised by a high concentration of production in very few PDOs and a high incidence of small firms.

PDO-PGI processed meats: structure and production
(1999)

	Processing firms (n.ro)	*PDO-PGI production (tons)*	*Average production per firm (tons.)*	*Export (% PDO-PGI production)*
Prosciutto di Parma	201	82.000	408	11,7%
Prosciutto San Daniele	26	27.361	1.052	14,0%
Speck Alto Adige	25	7.192	288	45,0%
Bresaola della Valtellina	15	4.000	267	10,0%
Prosciutto di Norcia	10	2.700	270	n.d.
Prosciutto di Modena	18	1.322	73	0,0%
Prosciutto Toscano	20	1.000	50	20,0%
Salumi di Calabria*	32	840	26	0,0%
Prosciutto Veneto Berico-Euganeo	11	803	73	n.d.
Salame di Varzi	35	520	15	0,0%
Salame Brianza	n.d.	350	-	7,0%
Coppa Piacentina	7	53	8	3,0%
Culatello di Zibello	14	21	2	0,0%
Pancetta Piacentina	6	21	4	3,0%
Salame Piacentino	6	19	3	3,0%
Altre carni preparate**	85	47.103	-	-
TOTAL	*511*	*175.305*	-	*9,8%*

* capocollo, pancetta, salsiccia e soppressata.
** Prosciutto di Carpegna, Valle d'Aosta Lardo d'Arnad, and estimate on Mortadella di Bologna PGI, Cotechino e Zampone di Modena PGI.

Source: Nomisma on Consortia data.

DOP cheeses: structure and production
(1999)

	Dairy firms (n.ro)	PDO-PGI production (tons)	Average production (tons x firm)	Export (% on PDO-PGI production)
Grana Padano	210	134.484,8	640,4	14,7%
Parmigiano Reggiano	598	108.673,0	181,7	7,8%
Monte Veronese	11	595,0	54,1	0,0%
Fontina	20	3.759,0	188,0	3,2%
Ragusano	n.d.	684,0	-	-
Valtellina Casera	48	1.000,0	20,8	0,0%
Gorgonzola	57	44.000,0	771,9	29,5%
Provolone Valpadana	20	22.000,0	1.100,0	13,6%
Asiago	65	19.970,0	307,2	5,0%
Montasio	71	9.224,0	129,9	3,9%
Murazzano	17	200,0	11,8	0,0%
Castelmagno	18	50,0	2,8	10,0%
Formai de Mut	7	25,0	3,6	0,0%
Bra	10	788,0	78,8	1,0%
Bitto	n.d.	144,0	-	2,0%
Caciocavallo Silano	36	1.800,0	50,0	0,0%
Casciotta d'Urbino	5	300,0	60,0	0,0%
Raschera	35	386,0	11,0	5,2%
Valle d'Aosta Fromadzo	n.d.	5,0	-	-
Taleggio	91	10.256,0	112,7	10,7%
Quartirolo Lombardo	33	3.207,0	97,2	3,1%
Toma Piemontese	32	1.130,0	35,3	1,5%
Pecorino Sardo	80	500,0	6,3	-
Pecorino Toscano	20	1.130,0	56,5	8,0%
Pecorino Romano	60	30.300,0	505,0	69,3%
Fiore Sardo	69	700,0	10,1	11,4%
Pecorino Siciliano	-	650,0	-	0,3%
Canestrato Pugliese	n.d.	50,0	-	5,0%
Robiola di Roccaverano	50	65,0	1,3	0,0%
Mozzarella di Bufala Campana	77	17.000,0	220,8	10,0%
TOTAL	*1.740*	*413.075,8*	-	*16,9%*

Source: Nomisma on Consortia data.

In the fruit and vegetables sector and in the olive oil sector a very low marketing experience can be noticed. This issue mainly comes from the fact that, at the time of the survey, many PDO/PGI products had not yet started marketing policies based on the designation or had not yet implemented penetration strategies on mass markets. Consequently, almost all the sales concerned a non marked product or a product which was sold directly within the area of production. Nevertheless, these sectors still manifest high potential of growth both of production and of sales.
As concerns olive oils, the relevance of the Tuscan Oil (Olio Toscano) is very evident.

PDO-PGI Fruit, vegetables and cereals: structure and production
(1999)

	Agricultural firms (n.ro)	*Processing firms (n.ro)*	*PDO-PGI production (tons)*	*Export (% on PDO-PGI production)*
Castagna di Montella	4.000	90,0	6.000,0	50,0%
Nocciola di Giffoni	1.200	10,0	6.000,0	23,3%
Nocciola del Piemonte	2.417	47,0	4.862,7	n.d.
Pomodoro S.Marzano	20	20,0	3.000,0	66,7%
Riso Vialone Nano Veronese	50	18,0	900,0	0,0%
Radicchio Rosso Trevigiano e variegato di Castelfranco	1.000	7,0	220,0	6,8%
Marrone di Castel del Rio	157	12,0	150,0	0,0%
Cappero di Pantelleria	250	1,0	120,0	4,2%
Fungo di Borgotaro	10	0,0	60,0	0,0%
Fagiolo Lamon	100	0,0	50,0	0,0%
Scalogno di Romagna	8	0,0	8,0	0,0%
Marrone del Mugello	32	100,0	3,4	0,0%
Altri prodotti*	n.d.	n.d.	60.003,2	n.d.
TOTAL	*10.464*	*306,0*	…	*29,1%*

* Clementine di Calabria, Lenticchia di Castelluccio di Norcia, Pera Mantovana, and estimate on Pesca e Nettarina di Romagna PGIs.

Source: Nomisma on Consortia data.

PDO-PGI Extra-virgin Olive-oils: structure and production
(1999)

	Agricultural firms (n.ro)	*Processing firms (n.ro)*	*PDO-PGI production (tons)*	*Export (% on PDO-PGI prod.)*
Toscano	3.080	141	551,0	36,3%
Monti Iblei	1.107	213	200,0	6,5%
Aprutino Pescarese	1.000	144	200,0	10,0%
Dauno	230	85	200,0	0,0%
Garda	203	31	71,1	n.d.
Collina di Brindisi	133	23	20,0	0,0%
Penisola Sorrentina	10	2	11,2	0,0%
Brisighella	42	1	10,0	0,0%
Laghi Lombardi	30	4	10,0	n.d.
Cilento	15	2	10,0	0,0%
Colline Salernitane	15	2	0,4	0,0%
Others *	n.d.	n.d.	5.310,0	-
TOTAL	*5.865,0*	*648*	*6.593,7*	*4,4%*

* Extra-virgin Olive Oils: Umbria, Riviera Ligure, Valli Trapanasi, Bruzio and Sabina PDOs.

Source: Nomisma on Consortia data

3. Marketing of the products and structure of the channels

The small dimension of firms and the low volumes of production represent, for the majority of Italian PDO an PGI products, the most critical aspect for the adoption of policies and strategies for the penetration of markets that are far from the local market.
The dimension has its negative effects also on the total amount of exports and on the marketing channels adopted.

Italian typical products: export
(1999)

Prodotti	Exports (mrd lire)	% on total sector	% of PDO/PGI Production
Processed meats	708	77,0%	9,8%
Cheeses	1.087	76,1%	16,9%
Olive oils	4	0,5%	4,4%
Fruit and vegetables	35	1,6%	29,1%
TOTAL	*1.834*	*33,7%*	-

* on volumes.

Source: Nomisma on Consortia data.

It is important to underline that the possibility of selling abroad the “typical basket” is restricted to a small amount of products. In the processed meats, almost the totality (around 98%) of the exports of PDO/PGI hams and salami is covered by three products: Parma and San Daniele hams and Alto Adige Speck. Grana Padano, Parmigiano Reggiano e Pecorino Romano contribute for 78% to the foreign sales of PDO Italian cheeses.
Also the analysis of marketing channels within the Italian market shows a heterogeneous situation for PDO and PGI products: processed meets and cheeses, that have been on the market for a certain time and are well known by the consumer are sold also through Modern Distribution (that distributes almost 60% of the protected products), olive oils and horticultural products reach the final market mainly through traditional and specialised shops and through a direct sale in the area of production (in the case of olive oil through this channel almost 40% of the production is sold).

Marketing channels of italian typical products
(in % of sales)

Products	*Modern Distribution*	*Traditional channels*	*Direct sales*	*Other*
Processed meat	59%	40%	1%	0%
Cheese	58%	28%	6%	8%
Oils and	27%	22%	40%	11%
Fruit and vegetables	21%	57%	4%	18%
TOTAL	*53%*	*35%*	*5%*	*7%*

Source: Nomisma on Consortia data.

4. Local socio-economic impacts

Assessing the impact of typical products on local economic systems is not easy for many products. In the case of PDO/PGI cheeses they support the majority of the bovine breeding of Northern Italy and also of the sheep one in some Southern Regions.

DOP cheeses: local impact on agriculture
(1999)

Areas	INCIDENCE PDO/PGI PRODUCTS Milch cows (%)	Sheeps (%)
NORTH ITALY *	57,9%	1,3%
Piemonte, Lombardia, Trentino, Veneto, Friuli V.G., Emilia Romagna	58,3%	0,0%
Valle d'Aosta	31,7%	0,0%
Piemonte	n.d.	5,4%
CENTRAL ITALY	0,1%	5,7%
Lazio, Umbria, Toscana	0,0%	5,6%
Marche	1,6%	6,2%
SOUTHERN ITALY **	1,0%	16,3%
Sicilia	2,2%	1,0%
Sardegna	0,0%	30,5%

* excluding Liguria and Alto Adige
** excluding Abruzzo

Source: Nomisma on Consortia data

Focusing on the impacts of the different sectors at a National level, that is on the agricultural raw materials for the production of protected products, we find out that PDO/PGI products have a high incidence, though concerning only 7% of the total agricultural production value.
PDO/PGI agro-products generates an important "economic activation": almost 12,000 billions lire of GNP and over 300,000 employees, including direct and involved activities (inputs, services, transport, etc.). PDO/PGI products represent therefore an asset for the local economy that, especially in certain marginal areas without development alternatives, have an unsubstitutable function.

5. Traditional products

To complete the our overview on Italian agro-food products, it is interesting to make a regional analysis of traditional products.

In 1999 the Italian Ministry of Agricultural and Forest Policy made a Regulation (decreto n. 350 dated 8/9/99) for the identification of traditional products. On the basis of this Regulation an agro-food product to be considered "traditional" must be characterised by methods of processing, conservation and ageing that must be consolidated over time and, in particular, for a period that must be non longer than 25 years.
The chart gives an overview on the 2,188 traditional products that got a recognition classified by area of origin and product typology.
The chart puts in evidence the "traditional potential" of Tuscan agro-food products that, with 302 identified products, represents almost 14% of the total Italian basket of traditional products, followed by Veneto, Lombardia and Piemonte.
The "traditional basket" is formed by the following product typologies: vegetal products (577), bakery products (573), that together represent more than half of the identified products. The incidence of fresh and processed meats (444 equal to 20% of the basket) and cheeses (377 equal to 17% of the basket) is also relevant.
The overview on traditional products shows a substantial difference in the comparison with PDO/PGI products: traditional products have an "handicraft" character (think of the incidence of oven products and processed vegetal products as jams and drinking products) that puts in evidence looser link with agricultural raw materials than PDO/PGI products.

Traditional food products in Italy

(november 2000)

Regione	*Prodotti vegetali naturali e trasformati (N.ro)*	*Paste fresche e prodotti da forno (N.ro)*	*Carni e frattaglie fresche e loro preparazione (N.ro)*	*Formaggi (N.ro)*	*Bevande analcoliche, distillati e liquori (N.ro)*	*Prodotti di origine animale (N.ro)*	*Pesce e molluschi (N.ro)*	*Oli e Grassi (N.ro)*	*Condimenti (N.ro)*	*TOTALE (N.ro)*	*% Italia*
Toscana	142	60	50	25	2	13	6	4	-	*302*	*13,8%*
Veneto	65	35	51	30	1	11	12	-	-	*205*	*9,4%*
Lombardia	22	60	53	57	-	4	4	1	-	*201*	*9,2%*
Piemonte	42	32	36	44	8	-	-	-	-	*162*	*7,4%*
P.Autonoma Bolzano	16	57	24	17	11	1	-	-	-	*126*	*5,8%*
Campania	28	23	16	16	11	9	5	3	-	*111*	*5,1%*
Calabria	34	25	11	18	6	-	10	-	-	*104*	*4,8%*
Lazio	25	48	15	7	4	3	-	1	1	*104*	*4,8%*
Liguria	25	30	11	17	2	3	4	1	8	*101*	*4,6%*
Marche	24	33	22	10	3	-	-	-	1	*93*	*4,3%*
Molise	4	43	28	10	-	-	1	-	-	*86*	*3,9%*
Puglia	37	13	4	16	11	-	2	-	1	*84*	*3,8%*
Friuli Venezia Giulia	12	6	36	12	6	-	1	2	1	*76*	*3,5%*
Emilia Romagna	19	29	12	6	1	4	-	1	1	*73*	*3,3%*
Abruzzo	23	14	16	17	1	1	1	-	-	*73*	*3,3%*
Sicilia	34	-	-	24	-	4	1	-	1	*64*	*2,9%*
Umbria	11	31	13	5	-	-	-	-	2	*62*	*2,8%*
P.Autonoma Trento	6	7	28	16	-	1	2	-	-	*60*	*2,7%*
Sardegna	3	16	4	6	1	9	2	1	1	*43*	*2,0%*
Basilicata	5	11	9	16	-	-	-	-	-	*41*	*1,9%*
Valle d'Aosta	-	-	5	8	-	-	-	4	-	*17*	*0,8%*
TOTALE ITALIA	*577*	*573*	*444*	*377*	*68*	*63*	*51*	*18*	*17*	*2.188*	*100,0%*
% paniere	*26,4%*	*26,2%*	*20,3%*	*17,2%*	*3,1%*	*2,9%*	*2,3%*	*0,8%*	*0,8%*	*100,0%*	

Source: Nomisma on Mipaf data.

6. PDO and PGI italian products in Italy (December 2000)

Meats

1. Vitellone bianco dell'Appennino centrale (Igp)

Processed meats

2. Prosciutto di Parma (Dop)
3. Prosciutto di S. Daniele (Dop)
4. Prosciutto di Modena (Dop)
5. Prosciutto Veneto Berico-Euganeo (Dop)
6. Salame di Varzi (Dop)
7. Salame Brianza (Dop)
8. Speck dell'Alto Adige, Südtiroler Markenspeck, Südtiroler Speck (Igp)
9. Bresaola della Valtellina (Igp)
10. Culatello di Zibello (Dop)
11. Valle d'Aosta Jambon de Bosses (Dop)
12. Valle d'Aosta Lard d'Arnad (Dop)
13. Prosciutto di Carpegna (Dop)
14. Prosciutto Toscano (Dop)
15. Coppa Piacentina (Dop)
16. Pancetta Piacentina (Dop)
17. Salame Piacentino (Dop)
18. Prosciutto di Norcia (Igp)
19. Soppressata di Calabria (Dop)
20. Capocollo di Calabria (Dop)
21. Salsiccia di Calabria (Dop)
22. Pancetta di Calabria (Dop)
23. Mortadella Bologna (Igp)
24. Cotechino Modena (Igp)
25. Zampone Modena (Igp)

Cheeses

26. Canestrato Pugliese (Dop)
27. Fontina (Dop)
28. Gorgonzola (Dop)
29. Grana Padano (Dop)
30. Parmigiano Reggiano (Dop)
31. Pecorino Siciliano (Dop)
32. Provolone Valpadana (Dop)
33. Casciotta d'Urbino (Dop)
34. Pecorino Romano (Dop)
35. Quartirolo Lombardo (Dop)
36. Taleggio (Dop)
37. Asiago (Dop)
38. Formai de Mut Dell'alta Valle Brembana (Dop)
39. Montasio (Dop)
40. Mozzarella di Bufala Campana (Dop)
41. Murazzano (Dop)
42. Bitto (Dop)
43. Bra (Dop)
44. Caciocavallo Silano (Dop)
45. Castelmagno (Dop)
46. Fiore Sardo (Dop)
47. Monte Veronese (Dop)
48. Pecorino Sardo (Dop)
49. Pecorino Toscano (Dop)
50. Ragusano (Dop)
51. Raschera (Dop)
52. Robiola di Roccaverano (Dop)
53. Toma Piemontese (Dop)
54. Valle d'Aosta Fromadzo (Dop)
55. Valtellina Casera (Dop)

Olive oils

56. Aprutino Pescarese (Dop)
57. Brisighella (Dop)
58. Collina di Brindisi (Dop)
59. Canino (Dop)
60. Sabina (Dop)
61. Riviera Ligure (Dop)
62. Bruzio (Dop)
63. Cilento (Dop)
64. Colline Salernitane (Dop)
65. Penisola Sorrentina (Dop)
66. Garda (Dop)
67. Dauno (Dop)
68. Colline Teatine (Dop)
69. Monti Iblei (Dop)
70. Laghi Lombardi (Dop)
71. Valli Trapanesi (Dop)
72. Terra di Bari (Dop)
73. Umbria (Dop)
74. Toscano (Igp)
75. Terra d'Otranto (Dop)
76. Lametia (Dop)
77. Terre di Siena (Dop)
78. Chianti Classico (Dop)

Fruit, vegetables and cereals

79. Castagna del Monte Amiata (Igp)
80. Arancia Rossa di Sicilia (Igp)
81. Cappero di Pantelleria (Igp)
82. Castagna di Montella (Igp)
83. Fungo di Borgotaro (Igp)
84. Nocciola del Piemonte (Igp)
85. Fagiolo di Lamon della Vallata Bellunese (Igp)
86. Fagiolo di Sarconi (Igp)
87. Farro della Garfagnana (Igp)
88. Peperone di Senise (Igp)
89. Pomodoro S. Marzano dell'Agro Sarnese-Nocerino (Dop)
90. Marrone del Mugello (Igp)
91. Marrone di Castel del Rio (Igp)
92. Riso Nano Vialone Veronese (Igp)
93. Radicchio Rosso di Treviso (Igp)
94. Radicchio Variegato di Castelfranco (Igp)
95. Lenticchia di Castelluccio di Norcia (Igp)
96. Clementine di Calabria (Igp)
97. Nocciola di Giffoni (Igp)
98. Scalogno di Romagna (Igp)
99. Uva da tavola di Canicattì (Igp)
100. Pera mantovana (Igp)
101. Pera dell'Emilia Romagna (Igp)
102. Pesca e Nettarina di Romagna (Igp)
103. Limone di Sorrento (Igp)

Olives

104. Nocellara del Belice (Dop)
105. Oliva la Bella della Daunia (Dop)

Other products

106. Pane casereccio di Genzano (Igp)
107. Aceto Balsamico Tradizionale di Modena (Dop)
108. Aceto Balsamico Tradizionale di Reggio Emilia (Dop)