

Approval of a minor amendment application

Pursuant to the conditions set out in Article 53(2) of Regulation (EU) No 1151/2012, the Secretary of State has examined the application for a minor amendment to the registered product specification for the protected geographical indication Carmarthen Ham. The Secretary of State has therefore approved the application.

The amended specification removes both the breed and weight restrictions on the fresh pig hind legs used in Carmarthen Ham production. This change is necessary to ensure continuity of supply in response to growing demand and increasing challenges in sourcing hind legs that meet the original, more specific criteria. Removing these constraints allows producers to maintain consistent production volumes without compromising the traditional curing process or the quality of the final product.

The existing and proposed amended texts of the specification are detailed in the tables below. All other requirements of the registered product specification remain unamended, and the amendment does not affect the final characteristic of the end product. The words that are removed from the original specification are highlighted in bold.

Original Text	Amended Text
<ol style="list-style-type: none">1. The composition of “Carmarthen Ham” comprises of: - - - Whole Pork legs (Fresh pig hind legs weighing 8-10kgs from pigs from recognised slaughterhouses. Fresh pig hind legs from Landrace, Large White or Welsh breeds or crosses of those breeds).2. Day 1 The fresh pork legs, ranging from 8-10kgs in weight are bone in to include half the fibula and tibia and the whole femur.	<ol style="list-style-type: none">1. The composition of “Carmarthen Ham” comprises of: Whole Pork legs (Fresh pig hind legs must come from pigs born, reared, and slaughtered in the United Kingdom.)2. Day 1 The fresh pork legs are bone-in to include half the fibula and tibia and the whole femur.

Original text	Proposed Amended text
<ol style="list-style-type: none">1. Carmarthen Ham is an airdried salt cured whole bone in ham weighing between 4-5kgs and takes 6-9 months to mature	<ol style="list-style-type: none">1. Carmarthen Ham is an air-dried salt cured whole bone in ham taking 6-9 months to mature.