

Environmental certification of Pecorino Romano DOP.

The product category rules for the Made Green in Italy brand of hard sheep's milk cheeses.

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Consorzio Tutela **Pecorino Romano DOP**

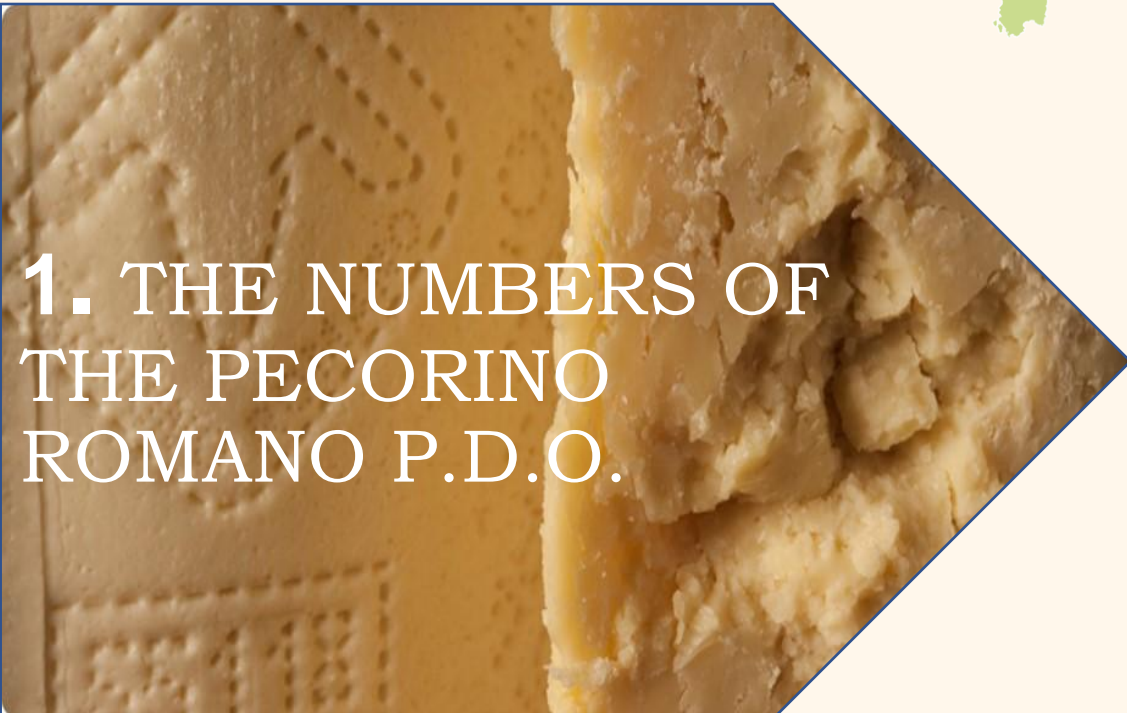
FAO Headquarter

Wednesday, 19th February 2025

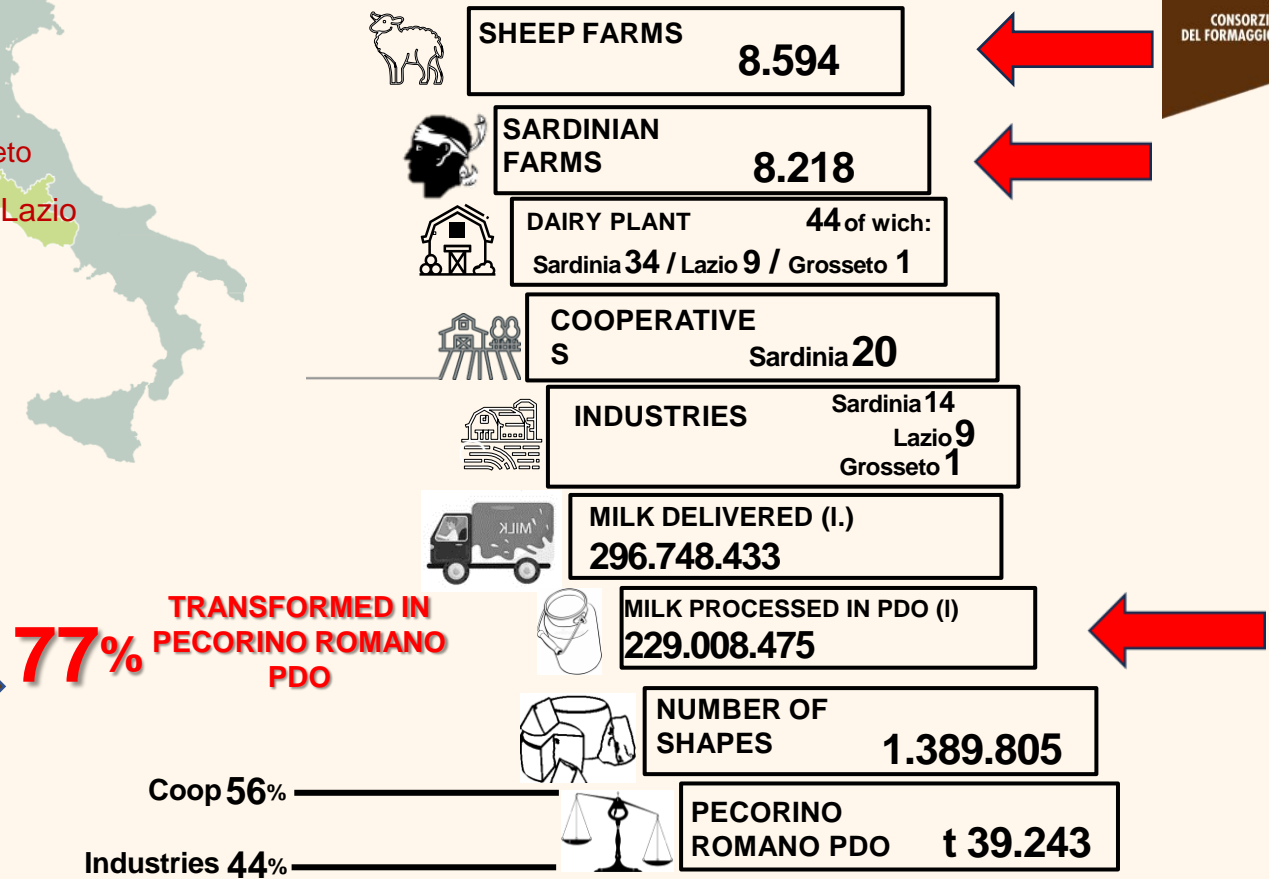
ROMA

The Pecorino Romano PDO cheese (EU Regulation N. 1030/2009, 2009)

Hard cheese, cooked, made with fresh and not pasteurized (at least thermised) whole sheep's milk, derived exclusively from farms located in the regions of Sardinia, Lazio and the province of Grosseto in Tuscany



1. THE NUMBERS OF THE PECORINO ROMANO P.D.O.



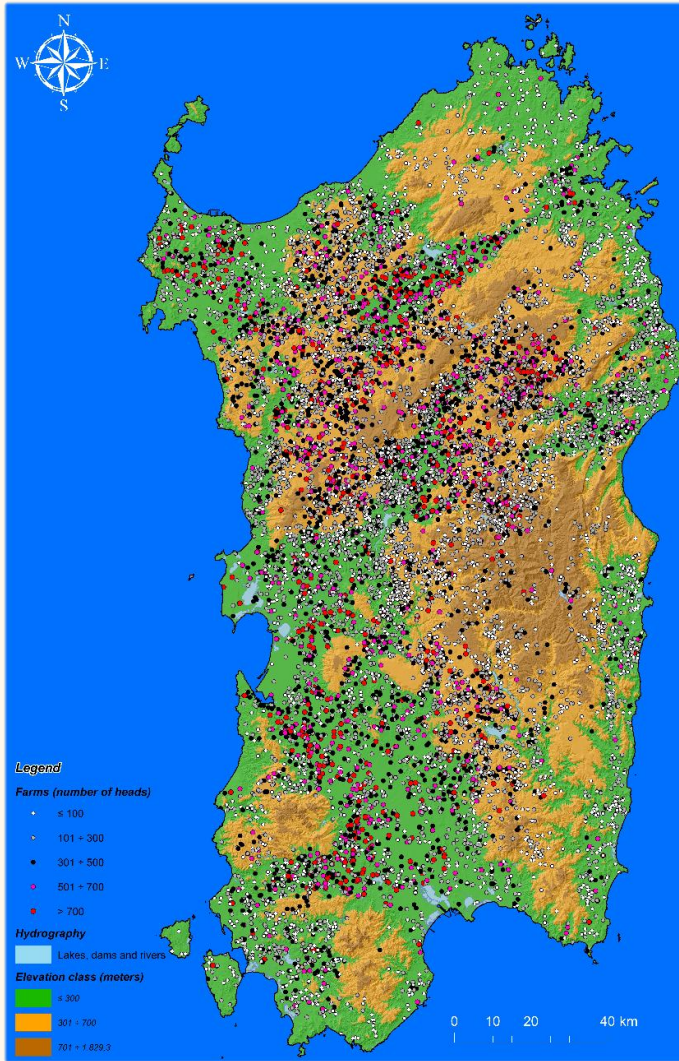
*Pecorino Romano DOP production system, - October-July 2023/2024
Source: Consortium Pecorino Romano on data certified by the IFCQ

The Sardinian sheep sector

Relevance & numbers



CONSORZIO PER LA TUTELA
DEL FORMAGGIO PECORINO ROMANO



- 2,5 M heads (\approx 5% of the EU sheep population)
- \approx 9.000 active sheep farms and 50 dairy factories
- 0,32 Mt/year milk: \approx 13% of EU & 70% IT



The Sardinian sheep cheese production

50 kt/year of cheese, 55-65% PDO

- 50-60% Pecorino Romano PDO*
- 4 % Pecorino Sardo PDO
- 1% Fiore Sardo PDO

- 16% Pecorino Sardo no PDO
- 20% Fresh cheeses
- \approx 7 kt/year ricotta

* the main European sheep cheese (50%)



Pecorino Romano PDO - Environmental sustainability

Project co-funded by the LIFE programme of the European Union to support the diffusion of the Made

Green in Italy scheme

Started in September 2019
and ended in April 2023.



Partner



Supply chains
- Product



Pecorino Romano PDO



Coffee



Onion of Medicina



Finished leathers



Ice cream



Italian seasonal leavened cakes



Non-puff pastries



Wooden windows

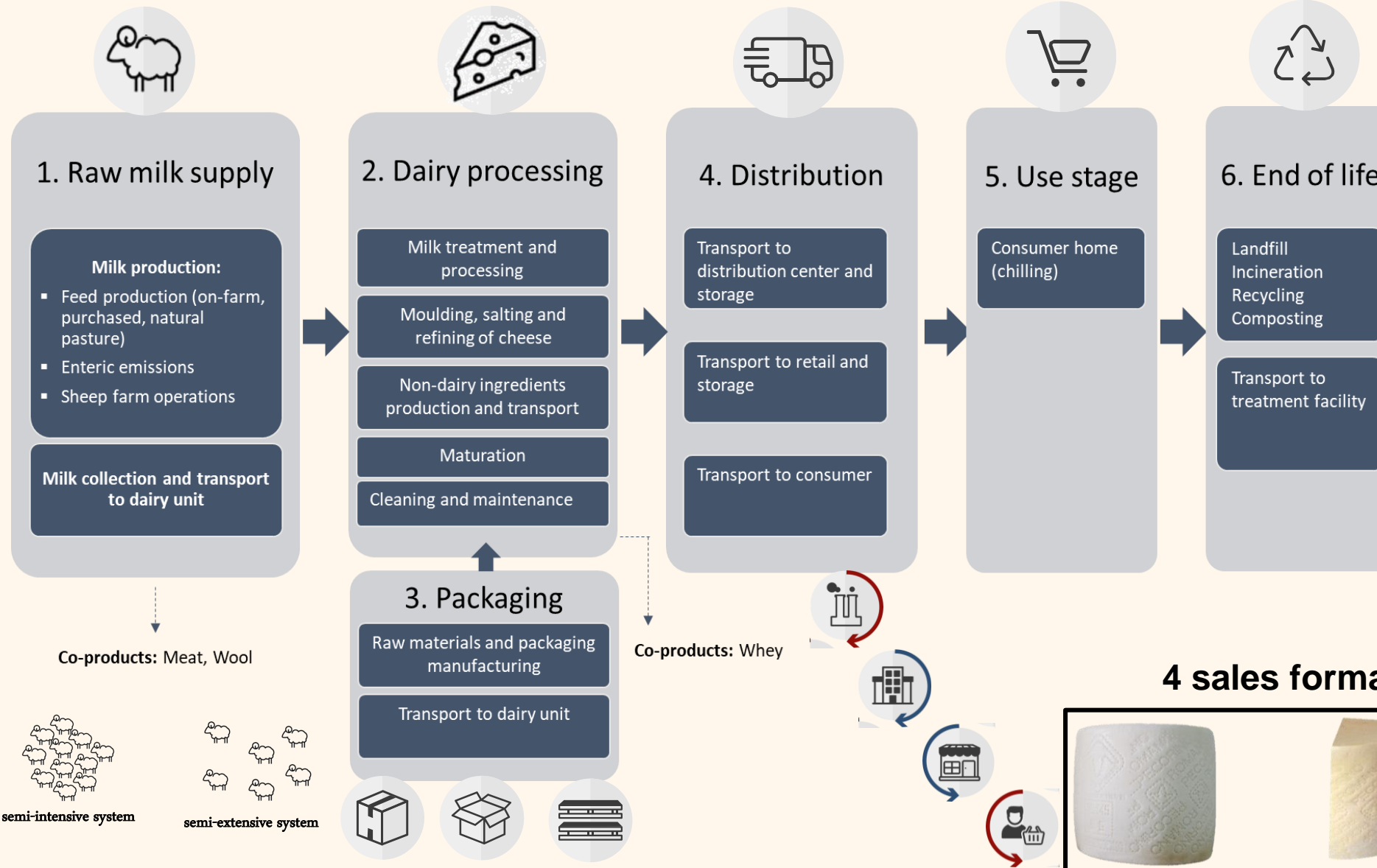
System boundaries diagram for hard cheese from sheep milk



Functional unit:
10 g SS Pecorino Romano PDO cheese

Method:
Environmental Footprint 2.0 (adapted) (Fazio et al., 2018)

Software:
SimaPro Analyst v9.1.1 (PRè, 2020)



PRODUCT CATEGORY RULES MGI

On 16th September 2024 it was published by Ministero dell'Ambiente e della Sicurezza Energetica:

RCP "Formaggi ovini a pasta dura" (Representative product: "Pecorino Romano DOP" - validity until the 16th september

2028) www.mase.gov.it/sites/default/files/archivio/allegati/impronta_ambientale/rcp_formaggi_ovini_pasta_dura_0.pdf



ADDITIONAL ENVIRONMENTAL INFORMATION

Sheep farming, both semi-extensive and semi-intensive systems, has a strong **multi-functional** character and numerous implications with important **ecosystem services**

- Carbon sequestration
- Maintenance of biodiversity
- Regulation of soil erosion
- Maintenance of rural landscape
- Reduction of fire risk
- Maintenance of cultural traditions
- Provision of tourist-recreational services



Conclusions/Challenges/Opportunities



LCA studies allowed to identify key areas for **environmental improvement** that include both sheep farming and dairy plant



Public policies are needed for improving **efficiency improvement** in a tailored route

A transparent and scientific evidence-based **environmental communication** should help both producers and consumers (as well as consumers!)

Support for small and medium-sized enterprises in adopting **environmental schemes**

Strong involvement of **farmers** in environmental **impact mitigation** actions supported by specific **sector policies**

Investments in eco-innovative solutions (energy supply) for **dairies plants**

IG Regulation (EU) 2024/1143. Action to improve the performance of the **geographical indication**, in terms of environmental, social and economic sustainability



LIFE MAGIS

MAde Green in Italy Scheme

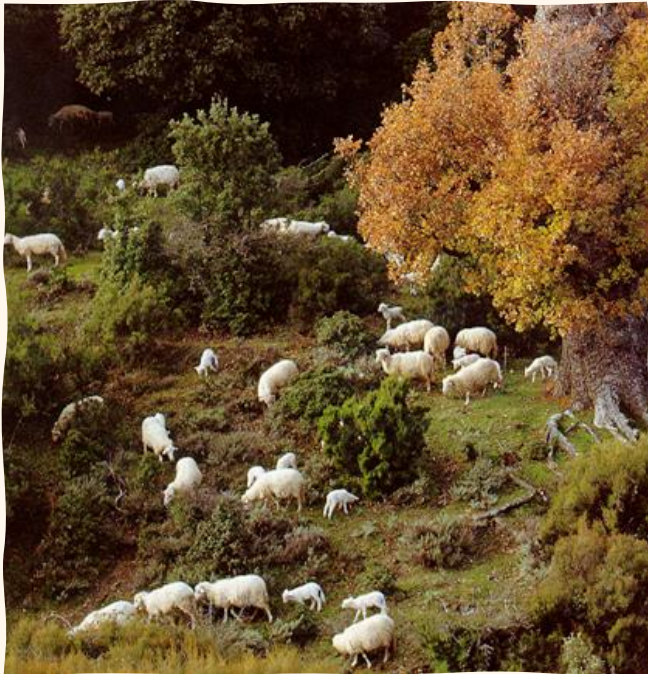


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DEL FORMAGGIO PECORINO ROMANO



Thank you for attention

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