



Consorzio Aceto Balsamico di Modena

SOC. CONS. A.R.L.

Comunicato Stampa

THE CONSORZIO ACETO BALSAMICO DI MODENA CHANGES ITS CERTIFICATION BODY

From 8 August 2005 the CSQA is guarantor of compliance with the production specification

After working with Cermet for many years, the Consorzio Aceto Balsamico di Modena has designated a new certification body to oversee its members' quality: the **CSQA**, an organisation authorised to certify the quality and production process of a wide range of food products.

"The CSQA is the certification body recommended by the Italian Ministry of Agriculture for producers who have applied for P.G.I. (Protected Geographical Indication) status for Modena balsamic vinegar," the Consorzio's President Mariangela Grosoli informed us, "and when, as we hope, we receive this form of protection from the European Union, this will be the organisation that will ensure compliance with production rules."

It was as far back as 1998 that the Consorzio Aceto Balsamico di Modena felt the need to provide a clearer definition of the production stages, with the aim of underlining the quality of the genuine product. This led to the voluntary adoption of internal specifications, more rigorous than the standards then in force, by its members, and in 2001 certification was obtained for all its output.

These specifications have provided the basis for the application for P.G.I. for Modena balsamic vinegar, which was partially reward, thanks to the combined efforts of the producers and government bodies, by the issue last 24 November of a Temporary Protection Decree governing production for the entire sector.

"The decision to turn to the CSQA for product certification," explained Cesare Mazzetti, Consorzio Deputy President, "was made in response to the need, also pointed out by the Ministry, to draw up and road-test a suitable supervisory plan in the run-up to European recognition."

The only change for the consumer is the logo of the certification body: in the future, the Consorzio's seals applied to the bottles of authorised members (bordeaux and white / gold with the letters CABM) will carry the CSQA symbol and the certification references.

However, while stocks of vinegar bottled earlier last, bottles with the previous certification details may still be on retailers' shelves.

Modena, 10 Agosto 2005