



Taste what Europe does best.

About PDO:

- PDO (or the acronym in Italian, DOP) is the European Community's Protected Designation of Origin certification system that guarantees the authenticity of certain high-quality foods.
- When you purchase a PDO certified product you are assured that it was produced in a strictly defined geographic region. In addition, it guarantees production methods that comply with rules set down by the governing consortium based on centuries old recipes and techniques, methods that have proven over time to be safe, effective, and the most flavorful.
- The PDO system offers legally binding name protection to makers and helps consumers distinguish between these foods and their imitators.
- Both Grana Padano cheese and Prosciutto di Parma carry the PDO stamp.



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