

COUNCIL REGULATION (EEC) NO. 2081/92
APPLICATION FOR REGISTRATION : ARTICLE 17

PGI

NATIONAL FILE NO. PGI/00411

1. Competent Authority

The Consumer Protection Division
Ministry of Agriculture, Fisheries & Food
Ergon House
c/o. Nobel House
17 Smith Square
LONDON SW1P 3JR

2. Applicant Group

- a) Scotch Quality Beef and Lamb Association
- b) The Rural Centre
West Mains
Ingliston
Newbridge
MIDLOTHIAN EH28 8NZ

c) Composition : producer/processor (24) other (0)

3. Name of Product

Scotch Lamb

4. Type of Product

Fresh meat - class 1.1

5. Product Specification

- a) Name: Scotch Lamb

b) Description

Scotch lamb is derived from lambs finished in Scotland which have been slaughtered and dressed in abattoirs located in Scotland.

After slaughter and dressing the lamb may be marketed as a whole carcass or the carcass may be broken down into cuts of lamb. Typically presentations of the product may be described as follows:-

Whole Carcass: Whole body excluding all inedible offals, skin, head, feet and all edible offals except the kidneys.

Cuts of Lamb: Lamb carcasses may be divided into a number of different cuts, the cutting lines of which vary in accordance with regional preference but typically they may include hind, saddle, fore, leg, loin and shoulder. The cuts may be presented bone-in or boneless as required by the customer.

c) Geographical Area

The area in which the lambs are finished, slaughtered and dressed for subsequent marketing is defined as the mainland of Scotland from the border with England including the islands off the West Coast, Orkney and the Shetland Isles.

d) Background

The unique worldwide reputation and qualities enjoyed by Scotch lamb come from traditional feeding on abundant grazing attributable in large part to the Scottish climate.

Scotch Lamb continues to be marketed in the traditional way - sold as fresh carcasses or cuts.

The meat sector has always played an important role in the economy of Scotland and it provides employment for a significant number of people. There is therefore a high level of commitment to maintaining the reputation of Scotch meat and to meet growing consumer demand for Scotch lamb. This has led the industry to initiate quality assurance schemes which are aimed at selecting superior carcasses which have been produced, dressed and cut by fully trained people.

The industry's marketing efforts are buttressed by the Scotch Quality Beef and Lamb Association established in 1974 by the National Farmers Union of Scotland. The Association is funded by levies and it is governed by a board which includes representation from all sectors of the Scottish meat trade. The Association undertakes extensive marketing activities in the wholesale, retail and catering markets in the UK and overseas, and it has provided support and encouragement in developing the quality assurance schemes mentioned above.

e) Method of Production

Each farmer controls his own flock of sheep and lambs are sold for slaughter when they reach a suitable stage of finishing. The lambs may be sold on a deadweight and grade contract or by auction. In each case the producer is required to certify that the lambs were finished in Scotland for a period of not less than 2 months as required by the Commission Regulation (EEC)No.3620/90 on determining the origin of the meat and offals, fresh, chilled or frozen of certain domestic animals. Abattoirs are required to maintain records to ensure traceability of each lot purchased.

The lambs are slaughtered and subsequently dressed in accordance with the relevant specification defined in the Standard Conditions for Deadweight Purchase of Cattle, Sheep and Pigs - published by the Meat and Livestock Commission (MLC).

The slaughter number, the date of slaughter, the classification details and the cold weight of the carcass is recorded on the carcass or on a label attached to it.

After dressing the carcasses are transferred to a temperature controlled environment where they are held until they are dispatched to customers or transferred to a cutting area for breaking down into cuts.

If the carcasses are to be divided into cuts, the cuts will be prepared and packaged in accordance with customer requirements. After which they will be held in a temperature controlled environment until despatch to customers.

f) Link

At least since the turn of the century, Scotch lamb has enjoyed a reputation for eating qualities based on freshness, flavour and tenderness. These qualities are attributed to the extensive systems of farming based on grass feeding which predominate in Scotland. The sheep breeds have been developed for meat production (rather than milk or wool) and these farming systems are matched to an efficient processing sector which ensures the lamb is marketed in an optimum condition.

Since 1974 the Scotch Quality Beef and Lamb Association has funded a continuous advertising programme to support the product. The product is identified at the point of sale and it is recognised by consumers as being typical of the high quality meat produced in Scotland.

g) Inspection Body

Inspection of participating members will be the responsibility of SQBLA.

Scotch Quality Beef and Lamb Association
The Rural Centre
West Mains, Ingliston
Newbridge, Midlothian

This work may be sub-contracted to other Independent Bodies but in any case the inspection criteria specified by the competent authority will be adhered to.

The competent authority monitors the inspection services to ensure that the general criteria for Inspection Bodies are met and maintained.

h) Labelling

Each carcass, part carcass or cut is labelled in accordance with statutory requirements. In addition it carries the following logo;



Following registration of the name Scotch Lamb each product label will carry a Protected Geographic Indication (PGI) symbol in close proximity to the registered name.

The logotype will be dependent on the size of the product-
i.e. carcass or cut.

Third party butchery outlets may use the PGI logotype to identify joints of Scotch Lamb provided that:-

i) up-to-date records are maintained to show:

a) the quantities of Scotch lamb that have been delivered to the establishment: and

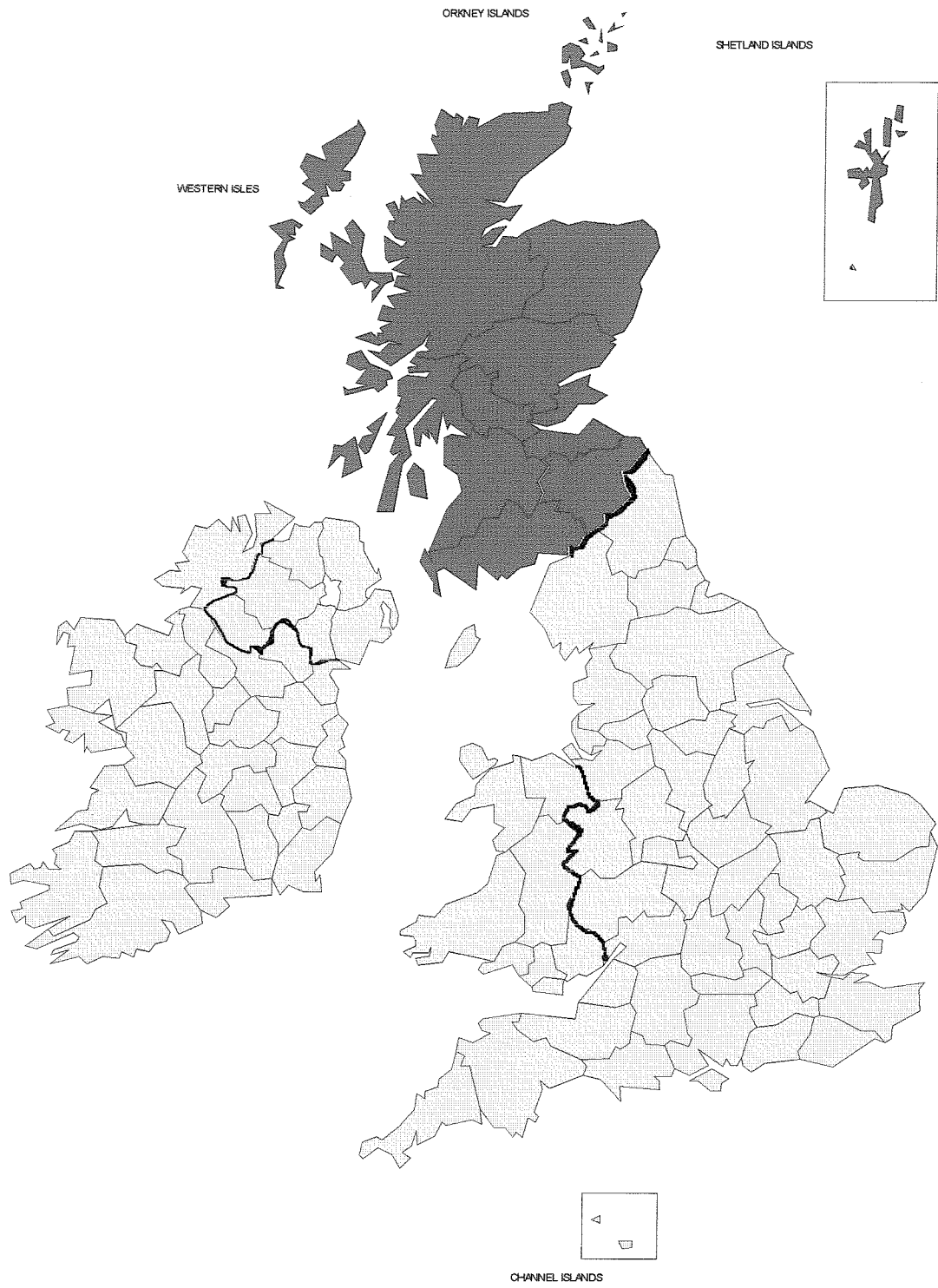
b) the quantities of the said lamb that have been sold from the establishment:

ii) the records are made available for inspection by the duly authorised persons.

i) Legislation

The main legislation concerning the production of fresh meat in the UK is as follows:-

- Commission Regulation (EEC) No. 3620/90
- Food Safety Act 1990.
- The Fresh Meat (Hygiene and Inspection) Regulations 1992 (S1 1992 No. 2037)
- Medicines Act 1968
- The Animals, Meat and Meat Products (Examination for Residues and Maximum Residue Limits) Regulations 1991 (S1 1991 No. 2843)



SCOTCH LAMB

Geographical area :

- Mainland Scotland**
- Western Islands**
- Orkney Islands**
- Shetland Islands**