

PRODUCT SPECIFICATION

“Orkney Beef”

PDO (✓) PGI ()

1. Responsible department in the Member State:

Name: Department for Environment, Food and Rural Affairs (Defra)
Area 3A
Nobel House
Smith Square
London
SW1P 3JR
United Kingdom

Tel: 0207 238 6075

Fax: 0207 238 5728

Email: Protectedfoodnames@defra.gsi.gov.uk

2. Group:

Name: Orkney Meat Ltd

Address: Hatston Industrial Estate
Kirkwall
Orkney
KW15 1RE

Tel:
Fax:
Email:

Composition: producer/processor (850 approx) other (0)

3. Type of product:

Fresh meat - Class 1.1

4. Specification (summary of requirements under Art. 7(1) of Regulation (EU) No 1151/2012)

4.1 Name:

“Orkney Beef”

4.2 Description:

Orkney Beef is derived from cattle born and reared in the Orkney Isles and which were slaughtered and dressed in Orkney.

After slaughter and dressing the beef may be marketed as a whole body, as a whole side, as part sides (hindquarter/forequarter) or as cuts of beef. Typical presentations of the products may be described as follows:

Whole carcass: whole body excluding all inedible offals, hide, head, feet and all edible offals

Whole side: half the carcass split lengthways in equal proportions

Hindquarter: the remaining portion of the side after removing the forequarter by cutting between the 10th and 11th ribs

Forequarter: the remaining portion of the side after removing the hindquarter

The characteristics of the carcass, side or part carcass in terms of weight, sex (steer, heifer cow, bull), confirmation and fatness are determined in accordance with the Meat and Livestock Commission (MLC) Beef Carcass Classification Scheme or the equivalent thereof. The details are recorded on each carcass, side or part side or on a label attached to it.

Cuts of Beef: beef carcasses may be divided into different cuts, hindquarter and forequarter cuts, the cutting lines of which vary in accordance with regional preference. The cuts may be presented bone-in or boneless as required by the customer.

4.3 Geographical area:

The group of islands in the North Atlantic off the North Coast of Scotland known as the Orkney Islands.

4.4 Proof of origin:

Third party butchery outlets may use the PDO logotype to identify joints of Orkney Beef provided the:

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

- a. The quantities of Orkney Beef that have been delivered to the establishment; and
 - b. The quantities of the said beef that have been sold from the establishment
- ii) The records are made available for inspection by duly authorised persons

4.5 Method of production:

Each farmer/crofter controls his own herd and the cattle are sold for slaughter when they reach a suitable stage of finishing.

The cattle 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).

During the dressing operation carcasses are normally split lengthways into two sides of equal proportion.

The carcasses are classified in accordance with the MLC Beef Carcase Classification Scheme or the equivalent thereof.

The slaughter number, the date of slaughter, the classification details and the cold weight of the carcase/sides is recorded on each carcase/side or on a label attached to it.

After dressing the carcasses/sides 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 of beef.

If the sides/part sides 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 dispatch to customers.

4.6 Link:

The Orkney Islands have always been known for the production of Quality Beef. It is significant that traditional breeds are used to produce a product of outstanding quality. Agriculture is the single most important industry in Orkney and farmers and crofters jealously guard their reputation as excellent stockmen. A feature of Orkney Beef farming is the widespread use of Aberdeen Angus and Shorthorn cross breeding cows which give the beef its distinctive characteristics. The absence of any

major dairy farms, and the adverse influence that has on beef quality is a feature which sets Orkney Beef apart.

Beef produced and prepared for the market exclusively in the Orkney Isles is recognised as being distinctly different in terms of flavour and palatability from beef produced in other parts of the United Kingdom.

This, in large measure, is due to the topography, geology and climate of the islands which imports specific characteristics to the grass and herbage that provides the main diet of the cattle either grazed or conserved as hay or silage. This combined with the local and traditional skills used in the production of the cattle and subsequent preparation of the beef for marketing gives the meat its specific properties which are so highly regarded in the meat market.

The geology of Orkney is that of a predominantly flat and fertile land unlike most of Northern Scotland. This Orkney characteristic combined with the temperate climate which is cool, damp and relatively uniform, giving ideal conditions for the production of high quality grazing. The fertile flat Orkney topography enables the season-long production of high quality grass with a unique sward arising from island conditions for cattle grazing and also for the production of hay/silage used in the winter-feeding. Artificial supplements to feed and growth promoters are not used.

Only traditional beef cows are used for breeding and are a “cross-breed” known locally as “Orkney Cows”. This breed is a small type of cow which is 50% Aberdeen Angus and 50% Shorthorn/Blue Grey.

As well as feeding and breeding, the husbandry of Orkney cattle sets the product apart, breeding cows after grazing during the summer months are wintered in traditional byres. All Orkney calves are free to suckle their mothers at will.

4.7 Inspection body:

Name: Scottish Food Quality Certification Ltd
Address: Royal Highland Centre
10th Avenue
Ingliston
Edinburgh
EH28 8NF
Tel: 0131 335 6615
Fax: 0131 335 6601
Email: enquiries@sfgc.co.uk

The inspection body is an official public body conforming to the principles of the EN 45011 standard.

4.8 Labelling
N/A