

APPLICATION FOR REGISTRATION OF A TSG

COUNCIL REGULATION (EC) No 509/2006 on agricultural products and foodstuffs as traditional specialties guaranteed

"Traditional Farmfresh Turkey"

EC No: **UK/TSG/007/004**

1 NAME AND ADDRESS OF THE APPLICANT GROUP

Name: Traditional Farmfresh Turkey Association

Address: PO Box 3041,

Eastbourne

East Sussex

BN21 9EN

Telephone: 00 44 1323 419671

Email: emma_peters@btconnect.com

2 MEMBER STATE OR THIRD COUNTRY

United Kingdom

3 PRODUCT SPECIFICATION

Name(s) to be registered (Article 2 of Commission Regulation 1216/2007)

Traditional Farmfresh Turkey

(Protection has been requested for the English version of the name only)

3.1 Whether the name is

[Select one, "X":]

Specific in itself

Expresses the specific character of the agricultural product or foodstuff

3.2 Whether reservation of the name is sought under Article 13(2) of Regulation 509/2006

[Select one, "X":]

Registration with reservation of the name

Registration, without reservation of the name

3.4 Type of product [as in Annex II]

Fresh meat - Class 1.1

3.5 Description of the agricultural product or foodstuff to which the name under point 3.1. applies (Article 3(1) of Commission Regulation 1216//2007)

'Traditional Farmfresh Turkeys' are a speciality product, which have been produced in the UK for centuries. They have a significantly superior eating quality to standard turkeys, achieved by using a specific production method, involving the use of only fully mature adult birds, that are dry plucked, hung to mature, and delay eviscerated.

Traditional Farmfresh production methods result in turkeys with a high meat to weight ratio, dense, moist and tender meat, and a depth of flavour that is strong or gamey. The turkeys are sold whole bodied eviscerated, or as cuts. They have a well developed carcass, are full and evenly breasted, without a prominent keel bone. The skin should be free from tears, chafing and contusion, with good colour and finish, and a full fat cover visible under the skin.

3.6 Description of the production method to which the name under point (3.1.) applies (Article 3(2) of Commission Regulation 1216//2007)

Traditional Farmfresh describes a specific production method that uses very different techniques from standard production, in both growing and processing.

There are several stages involved in the process, all of which must be adhered to:

GROWING

- The turkeys are traceable to parent stock, with records to show the hatch date and flock identity.
- Only high welfare slow growing strains of turkey are used. These strains are bred specifically for the whole carcass market, and not used for commercial meat production.
- Turkeys must be grown to a minimum age of 20 weeks
- Bedding must be deep-litter of freshly topped-up straw or softwood shavings. Turkeys are housed in open or protected barns or shelters with or without free range. Each shed must be plated to show the maximum weight of bird in each building. From 8 weeks the turkeys must be housed in buildings that are naturally lit and ventilated, and give proper protection against the extremes of weather. The maximum stocking density is as follows:
 - 25kg per m² for open barns/pole barns with natural ventilation only,
 - 35kg per m² for protected barns with natural ventilation and powered ventilation
 - 30kg per m² for protected barns or shelters with natural ventilation, and 24 hour free range access.
- Feeder and Drinker Facilities must comply with, or better, welfare legislation laid out in the Animal Welfare Code.
- From 8 weeks old, the free range version must also have daytime access to open air runs in an area mainly covered by vegetation of at least 4m² per bird.
- Protein included in the diet must be only vegetable or fish.
- From 10 weeks of age 70% of the diet must consist of cereals.
- Unless prescribed by a veterinary surgeon on animal welfare grounds, antibiotics are not fed to turkeys.

- Feed must be traceable to the feed manufacturer, and a sample of each batch kept until at least 1st February of the following year of production (i.e. 2 months from date of slaughter).

PROCESSING

1. 12 to 15 hours prior to slaughter, food (but not water) is withdrawn from the turkeys.
2. The turkeys are handled in a manner that minimises fear and distress prior to slaughter. They are handled with extreme care and killed either on farm or close to their rearing facilities.
3. Slaughter is carried out by licensed personnel, using humane methods. Electrical stunning and bleeding is strongly recommended.
4. The turkeys are hand or machine dry plucked, and then hand finished ('finished' refers to further plucking).
5. The turkeys are hung to mature by both legs in a ventilated facility at a maximum temperature of 4°C. The maturation period must reach a cumulative minimum total of 25°C over a minimum of 7 days. Alternatively turkeys may be hung between 4°C and 10°C, for which at maximum cumulative temperature of 75°C also applies.
6. The turkeys are sold fresh, and distributed in cold chain. Extension of product life using gas flushing and similar methods is not permitted.

VISUAL QUALITY

The carcasses of the birds should have no broken bones. Unless sold as cuts, all the original edible flesh and limbs should be present. The carcasses should be of a good shape, full and evenly breasted, and without a prominent keel bone. The skin must have a good colour and finish, with evidence of a mature fat cover under the skin.

There must be no flesh contusion, and skin must be free of tears on the breast, and have no large or obtrusive cuts on the back or thighs.

3.7 Specificity of the agricultural product or foodstuff (Article 3(3) of Commission Regulation 1216/2007)

The most significant product attributes that identify Traditional Farmfresh Turkeys are in the eating qualities that result from the specific production methods.

Traditional Farmfresh production methods result in turkeys with a high meat to weight ratio, dense, moist and tender meat, and a depth of flavour that is strong or gamey.

Traditional Farmfresh describes a production method that has been used for centuries, long before the use of electricity in poultry processing. The process essentially treats the turkey as a game bird.

The production process is lengthy and labour intensive. As a result it is a considerably more expensive process than standard commercial production. In the UK, Traditional Farmfresh Turkeys are produced by small farmers, almost exclusively for the Christmas market, and the vast majority are sold direct from farm to the consumers, and through small independent retailers, such as butchers and farm shops.

3.8 Traditional character of the agricultural product or foodstuff (Article 3(4) of Commission Regulation 1216//2007)

There are several stages involved in the process, all of which contribute to the traditional character:

- **MATURE BIRDS** Only adult turkeys (at least 20 weeks old) can be used for all weight ranges. This results in a high meat to weight ratio, and natural fat layer under the skin of the turkeys.
- **SLOW GROWN** Slow growing traditional strains of turkey, not used in commercial meat production, are required to achieve a full weight range over 20 weeks +. These strains have health and welfare benefits over other strains, including lower mortality, leg and breast problems, and are specifically bred for the whole carcass market.

- **DRY PLUCKED** The full fat cover on the turkeys allows it to be dry plucked (It is not possible with immature birds as the skin would tear). The turkeys must not come into contact with water.
- **HUNG TO MATURE** The turkeys are hung to mature for a minimum of 7 days, and a total of 25°C by both legs, to develop flavour and tenderise the meat. This effect increases over time of hanging. (It is not possible to do this with wet plucked turkeys, as the product will deteriorate very quickly after the wet plucking process).
- **DELAYED EVISCERATION** The turkeys are only eviscerated once the hanging period is complete. They are then sold fresh.

3.9 Minimum requirements and procedures to check the specific character (Article 4 of Commission Regulation 1216//2007)

Traditional Farmfresh Turkeys have a specific production method, in both growing and processing.

The minimum requirements and procedures that need to be checked and inspected are the Growing, Processing and Visual Quality requirements as detailed in section 3.6

4 AUTHORITIES OR BODIES VERIFYING COMPLIANCE WITH THE PRODUCT SPECIFICATION

4.1 Name and address

Name: Product Authentication Inspectorate

Address: The Hamlet

Hornbeam Park

Harrogate

HG2 8RE

Telephone: 01423 878878

Email address: enquiries@thepaigroup.com

[Select one, "X":] Public Private

4.2 Specific tasks of the authority or body

[Only tasks related to verification of compliance with the provisions of the specification]

Traditional Farmfresh Turkey producers should be inspected annually to verify that their production methods comply with the specification.

The current (2010) checklist used by the inspection body (PAI) to verify compliance is attached. The checklist also includes requirements for membership to the TFTA (Traditional Farmfresh Turkey Association), that are over and above those required for the TSG.

As well as the need to check all details as outlined in 3.6 those items on the checklist that are required to satisfy the TSG, are also highlighted.

Further information about the checklist carried out by the above Inspection Body can be viewed at <http://www.thepaigroup.com/default.aspx?P=TraditionalFarmfreshTurkeys>