COUNCIL REGULATION (EC) No 510/2006 on protected geographical indications and protected designations of origin
“Scotch Beef”
PDO () PGI (✓)
National File No: PDO/ 005-0354

1. Responsible department in the Member State:

   United Kingdom
   Name: Department for Environment, Food and Rural Affairs (Defra)
   Food and Farming Group (FFG) Regional Foods Team
   Area 5e, 9 Millbank
   c/o Nobel House
   17 Smith Square
   London, SWIP 3JR
   United Kingdom

   Tel: 0207 238 6075
   Fax: 0207 238 5728
   email: Protectedfoodnames@defra.gsi.gov.uk

2. Applicant Group:

   Name: Quality Meat Scotland
   Address: The Rural Centre
   West Mains
   Ingliston
   Newbridge
   Midlothian
   EH28 8NZ
   Scotland
   Tel: +44 1314724040
   Fax: +44 1314724038
   Email: info@qmscotland.co.uk

   Composition: producer (8,969) processors (32) other (310)
3. **Type of product:** Class 1.1 – Fresh Meat

4. **Specification (summary of requirements under Art.4 (2))**

   4.1 Name: “Scotch Beef “

   4.2 Description: The product is derived from cattle born, reared for the entirety of their lives, slaughtered and dressed in the designated geographical area. The animals will have been produced and slaughtered in accordance with quality assurance schemes accredited to European Standard EN 45011 (ISO Guide 65) and having the same standards, assessments and assessment frequencies as those set by the applicant.

   4.3 Geographical Area: The area is defined as the mainland of Scotland, including the islands off the West Coast, Orkney and the Shetland Isles.

   4.4 Proof of origin: Since the 19th century Scotch Beef has been renowned for its consistently superior qualities due to traditional feeding systems and it has established a high reputation in the UK meat market and beyond.

   4.5 Method of production: Cattle are born and reared throughout their lives in the designated geographical area. The animals will have been produced and slaughtered in accordance with quality assurance schemes accredited to European Standard EN 45011 (ISO Guide 65) and having the same standards, assessments and assessment frequencies as those set by the applicant. They are slaughtered and dressed in the designated geographical area in accordance with the specifications.

   4.6 Link: Scotch beef has a quality and characteristics arising from extensive grazing on the characteristic pastures of Scotland.

   4.7 Inspection body:

   **Name:** Scottish Food Quality Certification

   **Address:** Royal Highland Centre

   10th Avenue

   Inliston

   Edinburgh

   EH28 8NF

   United Kingdom

   **Tel:** +44131 3356615

   **Fax:** +44131 3356601

   **Email:** enquiries@sfqc.co.uk
Name:  Product Authentication International (PAI)
Address:  Roland House
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Tel:  01903 237799
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4.8  Labelling: PGI