

COUNCIL REGULATION (EEC) No 510/2006 on protected geographical indications and protected designations of origin

“Scotch Lamb”

PDO () PGI (✓)

National File No: UK/0275/24.01.1994

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
Address: Area 5e, 9 Millbank
c/o Nobel House
17 Smith Square
London, SW1P 3JR
United Kingdom
Tel: 0207 238 6075
Fax: 0207 238 5728
Email: Protectedfoodnames@defra.gsi.gov.uk

2. Applicant Group:
 - 2.1. Name: Quality Meat Scotland
 - 2.2. Address: The Rural Centre
West Mains
Ingliston
Newbridge
Midlothian
EH28 8NZ
Tel: +44131 4754040
Fax: +44131 472 4038
Email: info@qmScotland.co.uk

Composition: producer (6633) processor (32) other (310)

3. Type of product: Fresh Meat - Class 1.1

4. Specification (summary of requirements under Art.4 (2))
 - 4.1. Name: Scotch Lamb

4.2. Description: The product is derived from lambs born, reared throughout 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 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 United Kingdom meat market and beyond.

4.5. Method of production: Lambs born, 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 lamb has a quality and characteristics arising from extensive grazing on the characteristics pastures of Scotland.

4.7. Inspection body:

Name: Scottish Food Quality Certification

Address: Royal Highland Centre
10th Avenue
Ingliston
Edinburgh
EH28 8NF

Tel: +44131 3356615

Fax: +44131 3356601

Email: enquiries@sfgc.co.uk

Name: Product Authentication International (PAI)

Address: Roland House
65 High Street
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West Sussex
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United Kingdom

Tel: 01903 237799
Fax: 01903 204445
Email: paul.wright@food-standards.com

4.8. Labelling: PGI