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, SWIP 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 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
Inglinton
Edinburgh
EH28 8NF
Tel: +44131 3356615
Fax: +44131 3356601
Email: enquiries@sfqc.co.uk

Name: Product Authentication International (PAI)
Address: Roland House
65 High Street
Worthing
West Sussex
BN11 1DN
4.8. Labelling: PGI