

PRODUCT SPECIFICATION

“Shetland Lamb”

PDO (X) PGI ()

1. Responsible department in the Member State:

Name: Department for Environment, Food and Rural Affairs (Defra)
Area 1A
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: Bill Manson (Chairman)
Address: Shetland Livestock Marketing Group Ltd.
Shetland Rural Centre
Staney Hill
Lerwick
Shetland
ZE1 0NA

Tel: 01595 696300
Fax: 01595 696305
Email:

Composition: producer/processor (1250 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:

“Shetland Lamb”

4.2 Description:

Shetland Lamb has been marketed for approximately 70 years. Initially the product was sold exclusively within Shetland, but was marketed throughout the United Kingdom at least 50 years ago, and in recent years (at least 20) has also been available abroad, eg Faroe Islands.

Shetland Lamb comes from the native breed of Shetland sheep and its derivatives, slaughtered within 12 months of birth and marketed either as a whole body excluding all inedible offals, skin, head, feet and other offals except the kidneys or as cuts of meat from the whole body.

The characteristics of the carcass in terms of weight, category, fatness and conformation are determined in accordance with the Meat and Livestock Commission (MLC) Sheep Classification Scheme. The details are recorded on each carcass or on a label attached to it.

The fat on the carcass will be firm and white. The lean will be firm and of good colour. The carcass will be clean, free from extraneous matter, and free of any abnormal odour.

4.3 Geographical Area:

The group of islands in the North Atlantic off the north coast of Scotland known as the Shetland Isles.

4.4 Proof of origin:

The characteristics of the carcass in terms of weight, category, fatness and conformation are determined in accordance with the Meat and Livestock Commission (MLC) Sheep Classification Scheme. The details are recorded on each carcass or on a label attached to it.

4.5 Method of production:

Each producer controls his own flock of sheep and lambs are sold for slaughter within 12 months of birth as they reach a suitable stage of finishing aiming at a dressed carcass weight in the range 7kg to 12kg (pure Shetland) and up to 20kg (crossed lambs).

The lambs are slaughtered and subsequently dressed in accordance with the relevant specification defined in the Standard Conditions for Dead Weight Purchase of Cattle, Sheep and Pigs recommended by National Organisations in Great Britain (published by the MLC). The carcasses are classified in accordance with the MLC Sheep Classification Scheme.

After dressing the carcasses are transferred to a controlled chilling environment, where they are held until they are dispatched to customers.

4.6 Link:

The Shetland sheep is a distinctive breed, native to the Shetland Isles.

Virtually all sheep in Shetland are native sheep bred pure or crossed to produce the Shetland/Cheviot ewe. The Shetland or Shetland/Cheviot ewes are used to produce lambs for slaughter either with sires of the same breed, or with the Suffolk as a terminal sire.

Without the close, direct breeding link with the pure Shetland Sheep, the product is not acceptable as Shetland Lamb.

The texture and flavour of the meat is distinctive and different from lamb derived from other breeds of sheep produced in other regions and countries. This is essentially due to the unique topography, geology and climate of Shetland.

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@sfqc.co.uk

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

4.8 Labelling

N/A