

SPECIFICATION

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

“Lakeland Herdwick”

EC No:

PDO (✓) PGI ()

1 RESPONSIBLE DEPARTMENT IN THE MEMBER STATE

RESPONSIBLE DEPARTMENT IN THE MEMBER STATE: UNITED KINGDOM

Name: Department for the Environment, Food and Rural Affairs

Address: EU Food Policy Team - Food and Policy Unit
Area 7e, 9, Millbank
c/o Nobel House
Smith Square
London
SW1P 3JR
United Kingdom

Tel: +44207 238 6075

Fax: +44207 238 5728

Email: protectedfoodnames@defra.gsi.gov.uk

2 GROUP

Name: The Secretary Herdwick Sheep Breeders Association

Address: c/o How Cottage
Seascale
Cumbria
CA20 1EQ

Tel: 01946729346

Email: amandacarson@btinternet.com

Composition: producers/processors

3 TYPE OF PRODUCT

Class Group 1:1 Fresh meat (and offal)

4 SPECIFICATION

(summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1 Name:

“Lakeland Herdwick”

4.2 Description:

Lakeland Herdwick is the name given to carcasses or cuts of meat derived from sheep of pure-bred flocks of Herdwick ewes and rams that have been born, raised and slaughtered in County of Cumbria.

Lakeland Herdwick meat is fine grained and tender with a more intense flavour resulting from the longer grazing period. The colour of the Lakeland Herdwick meat product is pink to dark pink usually darker than commercial lowland breeds. The fat is firm, malleable white fat.

Physical appearance:

Herdwick sheep are sturdy, strong boned sheep with good conformation for a hill breed. The rams in particular have a broad chest, noticeably thick-set legs and may have strong horns, although as many as 20% are polled or have relatively small amounts of horn growth. The female sheep are somewhat finer boned and should not have any sign of horns. Signs of horns on female sheep indicate possible cross breeding with a different hill breed such as a Swaledale. The wethers (castrated male lambs) will normally show small horn buds.

Purebred Herdwick lambs are born largely black often with tips of white on their ears. As they age, the heads and legs become white and the fleece assumes a colour ranging from a slatey blue-grey to a light grey. Only pure bred Herdwick lambs display this dark colouration making them easy to identify compared to other local hill sheep breeds such as the Swaledale.

Carcase Characteristics

Herdwick lambs are 8 to 12 months old by time of slaughter, as compared to commercial lowland lambs which can be as young as 4 months at slaughter. The Herdwick lambs have a live weight of between 28kg and 40kg and a dead weight of between 14kg and 22Kg.

Herdwick shearling and older animals sold for mutton can weigh in excess of 38Kg live weight and 18Kg deadweight. Lakeland Herdwick lamb carcasses classify as "O"s on the Meat and Livestock EUROP Classification system and Lakeland Herdwick shearlings/mutton carcasses classify as "R"s. Mutton is usually from an animal greater than 2 years old. Shearling is a lamb that has its first shear the year after its birth –between 15 months and 2 years old.

	Live Weight range	Dead Weight range	Typical classification	EUROP
Lamb	28-40Kg	14Kg – 22Kg	O	
Shearling/Mutton	38Kg +	18Kg +	R	

Lakeland Herdwick meat is renowned for its distinctive taste and eating quality – a natural result of the lambs maturing slowly on the heather and grasses of the Lake District fells. The meat is succulent, tender with a more gamey flavour than conventional lamb. A scientific study by J. D Wood, Division of Food Animal Science, University of Bristol showed that the taste and texture of Lakeland Herdwick lamb was superior to lamb from lowland breeds and that the meat contained beneficial CLA's and Omega 3 fatty acids.

4.3 Geographical area:

County of Cumbria

4.4 Proof of origin:

Lakeland Herdwick comes from sheep bred out of pure-bred flocks of Herdwick ewes and rams that have been born, raised and slaughtered in the area widely known as "Lakeland".

Lakeland Herdwick comes from holdings with a County Parish Holding commencing with 08 (Cumbria). The County Parish Holding (CPH) number is a nine digit number; the first 2 digits relate to the county, the next 3 relate to the parish and the last 4 digits are a unique number to the keeper. Every livestock holding in the UK is issued with a CPH from the Rural Payments Agency.

Traceability System

Each year, the Herdwick Sheep Breeders Association (HSBA) contacts Cumbrian members with CPH 08 and Companies known to be selling Herdwick products. These details are recorded by the Secretary of the Association on the HSBA database. The HSBA lays down the criteria under which Herdwick sheep may be accepted for sale as Lakeland Herdwick.

This includes a requirement for the farm to be Farm Assured British Beef and Lamb (FABBL) Farm assured or any future widely accepted equivalent.

FABBL inspect each participating farm annually and verify the following;

- a. A separate flock register for Herdwick sheep.
- b. Movement records which identify movements of Herdwick sheep onto the holding. Herdwick sheep moving onto the farm must come from a holding with the CPH beginning with 08. This identifies that oncoming Herdwicks have been sourced from the County of Cumbria.
- c. Movement records which identify Herdwick sheep moving off the holding to slaughter.

FABBL provide a report to HSBA for each inspected farm detailing number of Herdwicks on the holding, number of Herdwicks which have moved onto the holding from a CPH beginning with 08, the number of Herdwicks which have been sent to slaughter. This FABBL inspection provides an independent audit which can be cross referenced to the information gathered annually by the HSBA from their members.

The Herdwick Sheep Breeders Association require members to complete a census return each year which identifies the size of the Herdwick flock on the holding. This includes the number of lambs bred that year. This information is recorded on the HSBA database.

A set of serially numbered duplicate forms (four copies) is issued to each flock that details the traceability of the Herdwick sheep. Two copies of the duplicate form are retained by the farmer. Two copies of the duplicate form accompany the sheep to the abattoir, one for the abattoir and one for the processor. At the end of the year the

farmer returns one of his copies to HSBA along with the census data. HSBA cross reference their information with the annual FABBL report.

The sheep are transported to one of three abattoirs in Cumbria using a vehicle and livestock trailer with sheep decking following the requirements currently under Animal Health and Welfare legislation.

Accompanying the animals the movement document AML1 meets the reporting requirements of; Sheep and Goats (Records, Identification and Movement) (England) Order 2007 (SAGRIMO) or equivalent; and The Welfare of Animals (Transport) (England) Order (2006) or equivalent, which requires an Animal Transport Certificate to accompany animals being transported.

Animals are identified in compliance with the regulations set out in Sheep and Goats (Records, Identification and Movement) (England) Order 2009 or equivalent.

At the abattoir the Herdwick sheep are processed as a distinct batch. A pop mark on the head of each Herdwick in the batch identifies the individuals as Lakeland Herdwick. HSBA supply the abattoir with a poster depicting typical Lakeland Herdwick lambs and typical cross bred lambs.

Sheep are slaughtered by stunning followed by the severance of both carotid arteries.

Following slaughter a carcass stamp is applied to each carcass. The stamp is supplied by HSBA to each abattoir and identifies the abattoir as well as the Lakeland Herdwick carcass.

The carcass is dispatched to the processor located in Cumbria with a copy of the traceability form identifying the farm of origin.

The Cumbrian cutting plant or processor is required to include the words Lakeland Herdwick on product packaging and identify the product using their own traceability systems so that it can be traced as coming from a distinct batch of Lakeland Herdwick sheep. The necessary information is UK flock number, Abattoir reference number and Kill Date.

Following slaughter, lamb carcasses are hung in the abattoir between 3 to 7 days and shearing carcasses for 7 to 14 days. Mutton, may be hung for 21 days. The carcasses are then either cut and packed in the abattoir, or taken in carcass form to a cutting plant or butcher for further processing. The abattoirs and processing plants are located within the county of Cumbria. In some cases, cutting is undertaken on the farm of origin by individual producers retailing Lakeland Herdwick direct to the final consumer either by mail order or through farm shops/cafe outlets.

Auditing of the abattoir is performed by either SAI Global or CMI or equivalent. The audits check full traceability of the carcasses from the abattoir back to the farm of origin.

4.5 Method of production:

Herdwick sheep are produced on the high hill farms in the central and western Lake District. The sheep feed on the herbage of the fells including grasses, heather and plants such as bilberry. Lambs and ewes finished for slaughter are fed either on grass, hay or silage and/or supplementary feed depending on the time of year. The supplementary feed is locally sourced.

These farms also depend on the use of the lower ground in the area to produce lambs for the food chain and some lowland farms also produce Lakeland Herdwick lambs. The majority of Lakeland Herdwick sheep meat derives from the male (wether) lambs as most of the females are kept for breeding. It is mainly the meat products from these male animals and the mutton from geld ewes that are produced for human consumption.

Although individual farm practices vary, the production method is inclusive of the following:-

- In autumn, Herdwick ewes are mated with Herdwick rams. The ewes are then returned to the fell grazings where they stay, rarely requiring additional feed, until the following April.
- In April/May, the ewes return to the in-bye land for lambing and the lambs then graze with their mothers throughout the spring and summer. Ewes with single lambs are put back on the fell in May. Ewes with twin lambs will be kept on the in-bye until after all the ewes are sheared in July/August.
- The lambs are weaned from their mothers in September:-
 - The weaned male lambs are grazed and fed on lower ground and finished to slaughter weight in the period between late autumn and the following spring. Some male lambs are retained for up to a further year and marketed in excess of 12 months of age as shearlings.
 - The female lambs are retained as flock replacements and are sent away to winter on lowland farms in Cumbria. They will return to their home farm at the end of March when they will be put back to the fell to find the “heaf” where they suckled their mothers as lambs. They in turn will teach their own lambs where on the fell they should be grazing.
- After weaning, the ewes will return to the fell if they remain fit for the purpose where they will stay until late November when they will return to the in-bye to be put to the ram. Ewes too old to return to the fell (usually around 6 years of age) are either retained on the low ground of the farm for further breeding, or are sold as “draft” ewes to lowland farmers for the same purpose. Some ewes are kept geld (not put to the ram in the season before slaughter) and finished as mutton. Female animals slaughtered for mutton can be between 3 to 5 years old.
- Following slaughter the lamb is processed and packed at the abattoir and sold through the abattoir farm shop or the carcass is returned to the farm of origin and processed for on farm sales or through the internet. Whole carcasses are supplied from the abattoir to butchers for retailing.

4.6 Link:

Lakeland Herdwick is the name given to carcasses or cuts of meat derived from sheep bred out of pure-bred flocks of Herdwick ewes and rams that have been born, raised and slaughtered in the zone identified as the County of Cumbria. The difference in taste of Herdwick lamb was demonstrated by a research project conducted for the Ministry of Agriculture Fisheries and Food between October 1996 and June 1997 by J. D Wood, Division of Food Animal Science, University of Bristol, titled "*An investigation of flavours in meat from sheep grown slowly or more quickly on grass diets*". This research demonstrated that Lakeland Herdwicks were shown to have "superior" flavour and "high levels of eating quality" when compared to standard commercial cross-bred lambs. The study also confirmed previous findings for lamb of the high contents of stearic and α -linolenic fatty acids in comparison with beef and pork. The favourable changes in flavour appeared to be due to the increasing amounts of polyunsaturated fatty acids deposited in the muscle as the Lakeland Herdwicks aged. The study concluded that the higher proportion of total fat (marbling fat) and polyunsaturated fatty acids are positive attributes of Herdwick lamb.

Lakeland Herdwick sheep are the native breed of the central and western Lake District in Cumbria. The Lake District was designated as a National Park in 1951 and the Lake District and its hinterland is commonly referred to as "Lakeland". The County of Cumbria was created in the 1970s out of the former Counties of Cumberland and Westmorland and parts of Lancashire and Yorkshire.

For the purposes of this application, the wider area of Lakeland will be defined as having the same boundaries as the County of Cumbria. Production, processing and preparation of Lakeland Herdwick products take place within the County of Cumbria.

The word "Herdwick" can be traced back to the twelfth century and actually means the pasture where the sheep are kept seemingly derived from the old Norse "Herd-vic" meaning a sheep farm. In the Lake District the word was used well into the seventeenth century to describe small sheep farms, however, by the eighteenth century the name was firmly attached to the breed itself.

The earliest serious description of Herdwick sheep by expert agricultural writers was that provided by J. Bailey and G. Culley in their report produced in the 1790s for the Board of Agriculture "*A General View of the Agriculture of the County of Cumberland*".

Herdwick sheep live all of the year on England's highest and roughest terrain which also has the country's highest rainfall. The heart of Herdwick country is the western and central parts of the Lake District National Park. These include the fells and valleys of Borrowdale, Buttermere, Ennerdale, Wasdale, Eskdale, the Duddon Valley, Coniston, the Langdales and the Helvellyn area around Ullswater and Thirlmere.

Much of this land is unfenced fell grazing including large areas of common land. The Lakeland Herdwick sheep learn through shepherding and grazing with their mothers where on the open fell their farm's grazing area is – known locally as the "heaf". This is a complex system which depends strongly on succeeding generations of female sheep being taught where on the fell they should be grazing. This is so important that it is often the case that Herdwick farms have "landlord's" flocks – i.e. a nucleus of female breeding sheep which are heafed to the parts of the fell relevant to that farm,

with this flock forming the basis of the farm's sheep enterprise. Typically this would amount to around a third of the overall flock but numbers vary between farms.

Today, there are around 50,000 Lakeland Herdwick sheep kept commercially on around 120 farms in the Lake District some owned by the National Trust. In the 1920s Beatrix Potter (Mrs Heelis) invested money earned from her Peter Rabbit stories in buying up Lake District farms under threat from development or afforestation. On these farms she encouraged the revival of the Herdwick breed. On her death in 1943 she left all her farms to the National Trust, specifying that the sheep on these farms should be kept as pure Herdwicks.

Herdwick sheep are regarded as a supreme example of a breed that is adapted to particular climatic and geomorphologic conditions. The National Sheep Association "British Sheep" ninth edition published in 1998 says about the Herdwick: *"They are essentially a high hill breed and are widely thought to be the hardest British Breed, exceptionally suited to their terrain"*.

In 2009 The Sheep Trust (Company Number 4284999, Charity Number 1094514) published a paper in Livestock Science "Geographical isolation of native sheep breeds in the UK – Evidence of endemism as a risk factor to genetic resources" (2009) A. Carson, M. Elliott, J. Groom, A. Winter, D. Bowles. This paper provides evidence that 95% of the total population of Herdwick sheep owned by members of the Herdwick Sheep Breeders Association are concentrated within a radius of 23 km of the breed's mean centre in the Lake District.

Lakeland Herdwick lamb was served at the Queen Elizabeth II's Coronation dinner in 1953.

4.7 Inspection body:

Inspection bodies include:

SAI Global / FABBL
FARM ASSURANCE SCHEME BEEF AND LAMB
PO Box 165,
Milton Keynes, MK6 1PB
Tel: +44 (0)1908 249973
Fax: +44 (0)1908 249965
Email: foodsafety@saiglobal.com
Website: <http://www.saiglobal.com/assurance/food-safety/>

Farms are required to be inspected under the FABBL Farm Assured Scheme or equivalent. The inspection includes a check on the farm records that Herdwick sheep are bred on the farm and that any movements of Herdwick sheep onto the farm are recorded stating the farm of origin has a CPH 08. Any movements off farm to slaughter are recorded to an abattoir located in Cumbria.

Abattoir inspections are performed by SAI Global (as above) and NSF-CMi Certification
Long Hanborough
Oxford
OX29 8SG

Tel: 01993 885610

Fax: 01993 885611

4.8 Labelling:

Name of Product "Lakeland Herdwick".

The product must be released for consumption bearing the specific Lakeland Herdwick carcass stamp, in order to identify it and guarantee its origin. Marking must be carried out at the abattoir.

In addition to the EU graphic symbol and indications and the information required by law, the packaging must carry on the label the following indications in clear and legible print:

- the name "Lakeland Herdwick" followed by the words "Protected Designation of Origin"
- the name, business name, address of the producing or packaging enterprise
- the Lakeland Herdwick carcass stamp must be impressed on the carcass surface so that it lies on the outward side of the cuts

The Lakeland Herdwick carcass stamp takes the form of an oval containing the words LAKELAND (above) & HERDWICK (below) with a central capitalised letter identifying the abattoir of slaughter.



Lakeland Herdwick Carcass Stamp