

# Application for approval of an amendment to the product specification of Scottish Farmed Salmon PGI which is not minor.

Application for approval of an amendment in accordance with the first subparagraph of Article 53(2), of Regulation (EU) No 1151/2012

**GB No: [for official use only]**

Protected geographical indication (PGI)

## 1. Applicant group and legitimate interest

### Applicant Details

Name: Salmon Scotland Ltd (SC152347)  
Address: Floor 3, Venue Studios, 21 Calton Road, Edinburgh, EH8 8DL  
Telephone: +44 (0)131 202 6621  
Email address: enquiries@salmonscotland.co.uk

### Name and address of the authorities or bodies verifying compliance

Name: Acoura Marine Ltd t/a LRQA (Reg. SC313289)  
Address: Office 79 (Pure Offices), 4-5 Lochside Way, Edinburgh Park, EH12 9DT,  
Telephone: +44 (0) 808 258 6741, +44 (0) 131 335 6600  
Email address: enquiries.uk@lrqa.com

### Statement explaining the legitimate interest

The Scottish farmed salmon sector currently produces ca. 200,000 tonnes of high quality, Atlantic salmon with a farm gate value of over £1 billion. Farmed salmon is Scotland and the UK's number one food export, being exported to over 50 countries, with a value of around £600million.

Salmon Scotland (formerly the Scottish Salmon Producers' Organisation) is the trade body representing the Scottish salmon production sector. Its current membership produces 100% of the salmon farmed in Scotland as well as upstream supply chain actors. We represent the sector in political, regulatory, technical, and public fora. The organisation has well defined, formal ties with all companies producing salmon within Scotland and provides a key route for the dissemination of information, including research and innovation outputs.

## 2. Country

- Great Britain

## 3. Heading in the product specification affected by the amendment(s)

- Name of product
- Description of product
- Geographical area
- Proof of origin
- Method of production
- Link
- Labelling
- Other - Inspection Body

## 4. Type of amendment(s)

- Amendment to product specification of a registered PDO or PGI not to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012.

## 5. Amendment(s)

### 1. Name of Product (Specification Part 4.1)

#### **Original:**

Scottish Farmed Salmon

#### **Amendment:**

Scottish Salmon

#### **Description of Amendment:**

Change of name of PGI from 'Scottish Farmed Salmon' to 'Scottish Salmon' (product specification and single document)

#### **Reason(s) for Amendment:**

Changes in global seafood production trends as well as evolving political and legislative regimes in the region where Scottish salmon are grown has meant that the term 'farmed' has become redundant. Almost all Atlantic salmon available to the consumer are farmed and this has been the case since at least 1982. Scottish salmon is offered as a premium offering in all major supermarkets in the UK and across the globe and is labelled as 'Scottish salmon'. Scottish salmon is facing increased competition from imported, commoditised product, often of lower quality, and this is leading to increased risk of food fraud.

The advent of the UK leaving the EU has meant that our sector is working harder than ever to protect, cement and improve valuable export markets - Scottish salmon exports remain

the UK's single biggest food export. Our supply chains work hard to mitigate the risks of food fraud and Scottish salmon, as a premium market offering is often at risk. Amending the name of this PGI will allow the Scottish salmon sector and our supply chains, regulators and enforcement to act more quickly and definitively when investigating possible food fraud cases. This amendment aims to remove potential labelling ambiguities.

Additionally, this amendment proposal seeks to end any divergence between regulatory rules of origin and the specifications that underpin the farming conditions employed. This amendment also seeks to align nomenclature between UK and EU conventions and the French government, specifically in the context of the Label Rouge scheme.

## **2. Description of Product (Specification Part 4.2)**

### **Original:**

#### Conventional Scottish Farmed Salmon

Conventional Scottish farmed Salmon must be typical of the species, *Salmo salar* (Atlantic salmon). Conventional Scottish farmed Salmon have a consistent shape. The fish must have a rounded ventral body shape when viewed laterally and the body wall musculature should show no significant tendency to collapse when carcass is eviscerated. Scottish farmed Salmon have an iridescent appearance and are silver in colour. The flesh colour must have a minimum intensity of 26 on the SalmoFan™ scale. Conventional Scottish farmed Salmon flesh is firm with a fibrous but smooth and even texture. Conventional Scottish farmed Salmon have a consistent flavour primarily due to rapid chilling post-harvest.

#### Organic Scottish Farmed Salmon

Organic Scottish farmed salmon have a similar description, with the exception that there is no minimum intensity for the flesh colour with reference to the Roche Scale.

Sensory testing is routinely carried out to demonstrate compliance with standards. Processing practices must provide for samples of Scottish Salmon to be evaluated against defined bacteriological criteria to ensure that, overall, hygiene procedures are effective, and that the microbiological quality of the products is being maintained at a satisfactory level.

### **Amendment:**

Scottish Salmon must be typical of the species, *Salmo salar* (Atlantic salmon). Scottish Salmon have a consistent shape. The fish must have a rounded ventral body shape when viewed laterally and the body wall musculature should show no significant tendency to collapse when carcass is eviscerated. Scottish Salmon have an iridescent appearance and are silver in colour. The flesh colour must have a minimum intensity of 26 on the SalmoFan™ scale. Scottish Salmon flesh is firm with a fibrous but smooth and even texture. Scottish Salmon have a consistent flavour primarily due to rapid chilling post-harvest.

Processing practices must provide for samples of Scottish Salmon to be evaluated against defined bacteriological criteria to ensure that, overall, hygiene procedures are effective, and that the microbiological quality of the products is being maintained at a satisfactory level.

### **Description of Amendment:**

Remove references to 'conventional' and 'organic' as well as 'routine testing' (product specification and single document)

### **Reason(s) for Amendment:**

The specifications for this PGI were drafted and came into legislation prior to the development and launch of a standardised organic farming specification for aquaculture. This has

meant that the need to define organic production through this specification has become redundant.

### **3. Geographical Area (Specification Part 4.3)**

#### **Original:**

The western coastal region of mainland Scotland, Western Isles, Orkney and Shetland Isles.

#### **Amendment:**

The coastal region of mainland Scotland, Western Isles, Orkney and Shetland Isles.

#### **Description of Amendment:**

Remove the text 'western' (product specification and single document)

#### **Reason(s) for Amendment:**

Scottish salmon are farmed in coastal regions, not limited to the West coast, a region not specifically defined in legislation. Some farms could be deemed to be situated off the Northwest coast by some definitions. The term 'western' has limited meaning in the context of Scottish salmon farming and it makes sense to align with current legislation (The Scottish Marine Regions Order 2015) – there are 7 out of 11 regions that currently host Scottish salmon farms, namely the Outer Hebrides, Orkney, Shetland, Argyll, West Highlands, Clyde and the North Coast.

### **4. Proof of Origin (Specification Part 4.4)**

#### **Original:**

In 1890, there were 18 hatcheries operating in Scotland. From this period until the 1960's this knowledge and breeding skills were further developed through experience so that the production of Scottish Salmon could be initiated, with the first farm fully established at Loch Ailort in Inverness-shire in 1969.

Towards the late '70s and early '80s, as experience grew and increased finance was available, the rate of expansion was increased with a number of business getting involved. Tonnage rapidly grew on the back of this. While only 600 tonnes were produced in 1980, this grew to 32,500 tonnes by 1990 and 115,000 tonnes in 1998. With this rapid expansion in production, there was also growth in the numbers employed in the Scottish Highlands and Islands. Indeed, today over 4000 people are directly employed in the production of Scottish farmed salmon, either in the rearing process (hatcheries and farms) or within a number of packing stations that handle the salmon post-harvest.

The magical mix of climate, terrain, indigenous industries and the Scottish people's inherent love and respect for their surroundings has blended to create a unique environment. Pure coastal waters and sheltered lochs have sustained and nurtured each Scottish farmed Salmon while expert husbandry skills have ensured each salmon achieves and maintains prime condition.

Much of the industry's success has been due to its ability to successfully market itself to meet changing trade and consumer requirements. The vital element in this has been its emphasis on high quality. From the start, this has transcended from the product attributes through to the rearing processes employed, which ensures maximum welfare of the salmon and protection of the surrounding environment. Indeed, quality has become a watchword among all producers of Scottish farmed Salmon, and it is never compromised as evidenced by the Label Rouge label which Scottish Salmon is entitled to bear.

It is therefore with good reason that Scottish farmed Salmon has continued to be held in such high regard by leading chefs, food writers and discerning consumers world-wide. The high reputation in which Scottish farmed salmon is held for quality, consistency and flavour is borne out by the findings of consumer research.

#### **Amendment:**

In 1890, there were 18 hatcheries operating in Scotland. From this period until the 1960's this knowledge and breeding skills were further developed through experience so that the production of Scottish Salmon could be initiated, with the first ongrowing farm fully established at Loch Ailort in Inverness-shire in 1969.

Towards the late '70s and early '80s, as experience grew and increased finance was available, the rate of expansion was increased with a number of business getting involved. Tonnage rapidly grew on the back of this. While only 600 tonnes were produced in 1980, this grew to 32,500 tonnes by 1990 and 115,000 tonnes in 1998. In 2021, just over 205,000 tonnes were produced, contributing to over £760mil to the UK economy and making up a significant share of the £1.2bil worth of salmon and salmon products sold in UK retail (circa. 30% of £4.2bil worth of UK seafood retail). With this rapid expansion in production, there was also growth in the numbers employed in the Scottish Highlands and Islands. Indeed, today over 4000 people are directly employed in the production of Scottish Salmon, either in the rearing process (hatcheries and ongrowing farms) or within a number of packing stations that handle the salmon post-harvest.

The magical mix of climate, terrain, indigenous industries and the Scottish people's inherent love and respect for their surroundings has blended to create a unique environment. Pure coastal waters and sheltered lochs have sustained and nurtured each Scottish Salmon while expert husbandry skills have ensured each salmon achieves and maintains prime condition.

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It is therefore with good reason that Scottish Salmon has continued to be held in such high regard by leading chefs, food writers and discerning consumers world-wide. The high reputation in which Scottish farmed salmon is held for quality, consistency and flavour is borne out by the findings of consumer research.

#### **Description of Amendment:**

Addition of the term 'ongrowing' and 'some' and update data. (Product specification and single document)

**Reason(s) for Amendment:**

The term 'ongrowing' is added because that further clarifies the defining part of the production cycle which allows salmon farmed in Scotland to be labelled as 'Scottish Salmon'.

The term 'some' is added because the Label Rouge certification scheme is a voluntary marketing initiative and not all Scottish salmon producers are members of that scheme. The Label Rouge marketing initiative is supported by its own set of specifications.

**5. Method of Production (4.5)**

**Original:**

Scottish Farmed Salmon

- 1) Eggs: The eggs are stripped from the parents when the breeding stock are in peak condition. Fertilised eggs are then incubated in fresh water hatcheries under carefully controlled conditions.
2. Alevins: The ova hatch, and the emerged alevins are sustained by their yolk sac. Health and performance are continually monitored by husbandry men to ensure optimum development into fry.
- 3) Fry: When they begin feeding for themselves, they are placed in fresh water pens or tanks until they develop to the parr stage.
- 4) Parr: The parr identified by the characteristic "parr marks" on the flank grow rapidly, gradually losing the "parr marks" and undergo a major physiological and anatomical transformation (silvery blue colour, streamlined shape) and turn into smolts.
- 5) Smolts: These are young salmon which are ready to migrate. Under farmed conditions, they are transferred from the freshwater environment, in which they have lived and developed since birth to sea pens or tanks where they grow rapidly. The transfer from fresh sea water is an extremely delicate operation and requires very careful monitoring to ensure that the young salmon are not damaged.
- 6) Salmon: Once in salt water, the fish grow in pens in lochs and inlets around the Scottish coast for a period of 1-2 years. The salmon are fed on compound rations based on fish meal and fish oil to ensure that they are provided with all of their nutritional requirements.
- 7) Harvesting: Scottish farmed salmon are harvested humanely using methods which ensure that they are rapidly stunned and bled. This ensures high flesh quality and hygiene.
- 8) Gutting: Once bled, they are immediately chilled in iced water to a temperature less than 4°C. They are then gutted as soon as possible and brought down to a packaging temperature of 0-2°C.

9) Packing: They are packed into food grade boxes/containers to protect the product during handling, storage and transit and all packing is carried out in line with stringent specification governing temperature controls, hygiene and product grading.

10) Distribution: The product is stored and distributed to the consumer in line with strict hygiene standards, including temperature control at between 0-2°C.

#### Organic Scottish Farmed Salmon

1) Eggs: The eggs are stripped from the parents when the breeding stock are in peak condition. Fertilised eggs are then incubated in freshwater hatcheries under carefully controlled conditions.

2) Alevins: The eggs hatch and feed from their yolk sac until the reserves are exhausted. Health and performance are continually monitored by husbandry men to ensure optimum development into fry.

3) Fry: When they begin feeding for themselves, they are placed in fresh water pens or tanks until they develop to the parr stage.

4) Parr: The parr, identified by the characteristic “parr marks” on the flank grow rapidly, gradually losing the “parr marks” and undergo a major physiological and anatomical transformation and turn into smolts.

5) Smolts: Under farmed conditions, they are transferred from the freshwater environment, in which they have lived and developed since birth to sea pens or tanks where they grow rapidly. The transfer from fresh sea water is an extremely delicate operation and requires very careful monitoring to ensure that the young salmon are not damaged.

6) Salmon: Once in salt water, the smolts grow in pens in lochs and inlets around the Scottish coast for a period of 1-2½ years. The salmon are fed on compound rations based on processed fish by-products, fish meal and fish oil certified as sustainable by bodies such as the Marine Stewardship Council (MSC), together with products of agricultural origin certified as organic, to ensure that they are provided with all of their nutritional requirements. The stocking density within the cages is up to a maximum of 10kg. per cubic metre.

7) Harvesting: Scottish farmed salmon are harvested humanely using methods which ensure that they are rapidly stunned and bled. This ensures high flesh quality and hygiene.

8) Gutting: Once bled, they are immediately chilled in iced water to a temperature less than 4°C. They are then gutted as soon as possible and brought down to a packaging temperature of 0-2°C.

9) Packing: They are packed into food grade boxes/containers to protect the product during handling, storage and transit and all packing is carried out in line with stringent specification governing temperature controls, hygiene and product grading.

10) Distribution: The product is stored and distributed to the consumer in line with strict hygiene standards, including temperature control at between 0-2°C.

Independent inspectors rigorously enforce the quality of Scottish farmed salmon. Farms and packing stations undergo frequent, random, detailed checks and audits.

The method of production for Organic Scottish Farmed Salmon has been prepared in accordance with the standards detailed in Council Regulation (EC) No. 834/2007 of 28 June 2007, regarding organic production, and in particular, Article 15 which concerns production rules for aquaculture.

**Amendment:**

Scottish Salmon

1. Ova: The ova are stripped from parental broodstock when they are in their peak reproductive state. Fertilised ova are then incubated in freshwater under carefully controlled conditions.
2. Alevins: The ova hatch and the emerged alevins are sustained by their yolk sac. Health and performance are continually monitored by husbandry personnel to ensure optimum development into fry.
3. Fry: When they begin feeding for themselves, fry are placed in freshwater pens or tanks until they develop into parr.
4. Parr: The parr, identified by the characteristic “parr marks” on the flank, grow rapidly, gradually losing the “parr marks” and eventually undergo a major physiological and anatomical transformation (silvery blue colour, streamlined shape) to transition into smolts.
5. Smolts: These are young salmon which are ready to migrate to seawater and complete their transition into salmon. This transition is termed ‘smoltification’. Under farmed conditions, they are transferred from the freshwater environment, in which they have lived and developed since hatching, to sea pens or tanks where they grow rapidly. The transfer from fresh to sea water is an extremely delicate operation and requires very careful monitoring to ensure that the young salmon are not damaged.
6. Salmon: This is the stage where ‘salmon become salmon’ and this is one of the key differentiators between salmon and trouts. Once in salt water, and with smoltification complete, the salmon grow in pens in lochs and inlets around the Scottish coast for a period of up to 2 years. The salmon are fed on compound rations which may include fish meal, fish oil and a basket of other ingredients to ensure that they are provided with all of their nutritional requirements.
7. Harvesting: Scottish salmon are harvested humanely using methods which ensure that they are rapidly stunned and then bled. This ensures high flesh quality, and the process is underpinned by robust hygiene protocols.
8. Gutting: Once bled, the salmon are immediately chilled to a temperature of less than 4°C. They are then gutted as soon as possible and brought down to packing temperatures of 0-2°C.
9. Packing: The salmon are packed into food grade boxes/containers to protect the product during handling, storage and transit and all packing is carried out in line with stringent protocols governing temperature controls, hygiene standards and product grading.
10. Distribution: The salmon is stored and distributed to the consumer in line with strict hygiene standards, including temperature control at between 0-2°C.



Independent inspectors rigorously enforce the quality of Scottish Salmon. Farms and packing stations undergo frequent, detailed checks.

**Section [3.4] of the single document describing the specific steps in production that must take place in the identified geographical area has also been amended as follows:**

**Original:**

The production process (for both conventional and organic salmon) can be divided into three stages, each of which must take place in the identified geographical area. The first stage involves raising the fish from eggs through to the smolt stage and all this is done within a fresh water environment. At the smolt stage the fish are transferred into sea pens or tanks in lochs and inlets around the Scottish coast for a period of 1-2 years, or in the case of organically produced Scottish farmed salmon, a period of 1-2 1/2 years. The conventionally farmed salmon are fed on compound rations based on fish meal and fish oil to ensure that they are provided with all of their nutritional requirements. The organic salmon are fed on compound rations based on processed fish by-products, fish meal and fish oil certified as sustainable together with products of agricultural origin certified as organic.

The final stage involves the humane harvesting of the salmon using methods which ensure that they are rapidly stunned and bled. This ensures high flesh quality and hygiene. They are then gutted as soon as possible and brought down to a packaging temperature of 0-2°C before being packed into food grade boxes/containers to protect the product during handling, storage and transit. The product is stored and distributed to the consumer in line with strict hygiene standards, including temperature control at between 0-2°C.

Independent inspectors rigorously enforce the quality of both conventional and organic Scottish farmed salmon. Farms and packing stations undergo frequent, random, detailed checks and audits.

**Amendment:**

The production process can be divided into three stages, each of which must take place in the identified geographical area. The first stage involves raising the fish from ova through to the smolt stage and all this is done within a fresh water environment. At the smolt stage the fish are transferred into sea pens or tanks in lochs and inlets around the Scottish coast for a period of up to 2 years. The salmon are fed on compound rations which may include fish meal, fish oil and a basket of other ingredients to ensure that they are provided with all of their nutritional requirements

The final stage involves the humane harvesting of the salmon using methods which ensure that they are rapidly stunned and then bled. This ensures high flesh quality, and the process is underpinned by robust hygiene protocols. They are then gutted as soon as possible and brought down to a packaging temperature of 0-2°C before being packed into food grade boxes/containers to protect the product during handling, storage and transit and all packing is carried out in line with stringent protocols governing temperature controls, hygiene standards and product grading. The salmon is stored and distributed to the consumer in line with strict hygiene standards, including temperature control at between 0-2°C.

Independent inspectors rigorously enforce the quality of Scottish Salmon. Farms and packing stations undergo frequent, detailed checks.

**Description of Amendment:**

Removal of the 'Organic Farmed Salmon' section. General grammatical and technical corrections. Clarifying the life stages of salmon from ova to harvest.

**Reason(s) Amendment:**

The specification and single document for this PGI were drafted and came into legislation prior to the development and launch of a standardised organic farming specification for aquaculture. This has meant that the need to define organic production through this specification has become redundant.

Technical and grammatical amendments are proposed in order to update the language in line with accepted aquaculture terminology. For example, salmon ova are not routinely referred to as 'eggs'. Salmon are no longer cared for by 'husbandry men', they are cared for by husbandry personnel. Salmon are not 'born' from ova, they hatch. Also proposed is the amendment that highlights the transition of young salmon from a freshwater fish to a marine fish, also known as smoltification.

For the Scottish Salmon PGI, the key stage of production is the 'salmon' phase of the lifecycle which takes place in seawater. This stage extends from the end of smoltification to harvest. This phase is the fundamental differentiator between 'trout' and 'salmon' and follows convention for both Pacific and Atlantic salmon and trouts. It's important to note that *Salmo salar*, in some regions have portions of the population that don't migrate, and these are commonly called 'landlocked salmon'. The scope of this PGI specification does not extend to cover the production of *Salmo salar* that spend the entirety of their lives in freshwater. In Scottish Salmon, the ongrowing (or salmon) phase in seawater is the part of the production cycle that sees the largest weight gain (typically from 65g, or larger, smolts to ~5.000kg salmon). The salmon phase in Scotland's unique marine environment is also associated with the unique quality characteristics of Scottish Salmon in the eyes of the consumer.

Removal of the term 'ice' – with innovative technology now available to the sector, we are not only using iced water to bring our salmon down to temperature, but we are also using Refrigerated Seawater (RSW).

**6. Link (4.6)****Original:**

For both conventionally and organically reared fish, the designated area provides a unique environment which produces the characteristic features of Scottish farmed salmon. In particular these include:

- High flushing rates of sea lochs and voes which provide strong currents which ensure the fish are continually swimming. This in turn produces the distinctive firm textured flesh and prevents excessive fat deposition.
- High water exchange ensures good oxygen supply which increases the salmon's metabolic rate and leads to a beneficial effect on the size and weight of the fish

- The high quality, North Atlantic oceanic water enables the salmon to grow evenly and to a consistent shape.
- The small fluctuation in water temperature over any given year over any given year means that the fish can be cultivated in a relatively stable environment which in turn produces an even and consistent flavour and texture with no rancidity

### **Proposed Amendment:**

Scottish Salmon are grown in the Scottish marine environment. It is the salmon stage of production (the stage between smolt and harvest), in this environment, that underpins this Protected Geographical Indication. For Scottish Salmon, the designated production area provides a unique environment which produces the characteristic features of Scottish Salmon. In particular, these include:

- High flushing rates of sea lochs and voes which provide strong currents ensuring that the salmon are continually swimming. This in turn produces the distinctive firm-textured flesh and prevents excessive fat deposition.
- High rates of water exchange ensure a good oxygen supply which increases the salmon's metabolic rate and leads to a beneficial effect on the size and weight of the salmon.
- The high quality, North Atlantic oceanic water enables the salmon to grow evenly and to a consistent shape.
- The small fluctuation in water temperature over any given year means that the fish can be cultivated in a relatively stable environment which in turn produces an even and consistent flavour and texture with no 'off flavour'.

### **Description of Amendment:**

Minor grammatical amendments proposed. Clarification of the link between the proposed name and the region of production. (Product specification and single document)

### **Reason(s) for Amendment:**

Water exchange is conventionally referred to as a 'rate' and it's the combination of high rates of water exchange, flushing effects, limited temperature fluctuations and a good oxygen supply which has the biggest environmental effect on quality of the harvested product.

It is important to note that the key production stage that underpins this PGI is the seawater phase, and that phase extends from the end of smoltification to harvest. This is essentially the phase that 'makes a salmon, a salmon'. This follows both scientific and common convention. Salmonids from the *Oncorhynchus*, *Salmo* and *Salvelinus* genus's generally have different common names for the freshwater and the seawater stages whereby the freshwater phase generally gets badged as 'trout'. A couple of common examples might be kokanee salmon (freshwater) and sockeye salmon (seawater) or, brown trout (freshwater) and sea trout (seawater). More examples might be rainbow trout (freshwater) and steelhead (seawater) or loch trout (seawater) or, from Japan, cherry trout (freshwater) and masu salmon (seawater).

## **7. Labelling (4.8)**

### **Original:**

The entire range of “Scottish Farmed Salmon” products, presentations and dishes including ready meals, salmon mousse and salmon pâté are allowed to bear this designation with obligatory mention of the place of manufacture on their label accompanied by the reference to the manufacturing process.

In order to avoid discrimination against Scottish Wild Salmon interests, the applicants declare that the continued use of the terms “Scottish Smoked Wild Salmon” and/or any other combination of the terms “Scottish” and “Salmon” in connection with wild salmon shall in no way be affected, provided that these wild salmon are fished in Scotland and that the use of these terms in the labelling are made in such a way as to avoid misleading consumers in relation to the Protected Geographical Indication.

It is the applicants’ intention to promote the fact that Scottish Farmed Salmon is registered as a PGI through use of the logo and the words on the product label, promotional literature, brochures, and letterheads.

**Amendment:**

The entire range of “Scottish Salmon” products, presentations and dishes including frozen, smoked, ready meals, salmon mousse and salmon pâté are allowed to bear this designation with obligatory mention of the place of manufacture on their label accompanied by the reference to the manufacturing process. Scottish Salmon, which is not presented as a single ingredient, fresh, chilled, product to the consumer (and not previously frozen) may benefit from the aforementioned designation but must state either ‘Made with Scottish Salmon’, ‘Made using Scottish Salmon’, ‘Contains Scottish Salmon’ or lists Scottish Salmon as an ingredient on product packaging, as appropriate.

**Description of Amendment:**

Include the specific reference to smoked and frozen product and clarify labelling requirements. Remove reference to the Wild Scottish Salmon, a registered PGI. (Product specification and single document)

**Reason(s) for Amendment:**

There has been some confusion in the past as to which product, subject to further manufacturing, could bear the PGI logo. It is expected that any product made using, or containing, Scottish Salmon may benefit from this PGI. The term fresh, in this context is to mean any chilled (and not previously frozen) product that has not been subjected to further manufacturing processes. For example, fresh Scottish Salmon fillet presented to the consumer as in a ‘vac skin pack’ could be labelled as ‘Scottish Salmon’. Cold smoked salmon which uses Scottish Salmon as the primary ingredient could be labelled as Smoked Scottish Salmon and it should be made clear to the consumer on packaging that the product is made with Scottish Salmon. Using this example, the Smoked Scottish Salmon packaging or accompanying marketing materials would be required to state where the smoking process was undertaken, e.g., Smoked Scottish Salmon (on FOP), Ingredients: Scottish Salmon [Smoked in Scotland] (on BOP).

The original specification was drafted prior to the granting of the Scottish Wild Salmon PGI and the statement referring to Scottish Wild Salmon is now deemed redundant as that PGI will have its own labelling requirements specified.

## 8. Inspection Body (4.7)

### Original:

Food Certification (Scotland) Ltd

### Address:

Finhorn House  
Dochfour Business Centre  
Dochgarroch  
Inverness  
IV3 8GY

### Amendment:

#### Name:

Acoura Marine Ltd t/a LRQA (Reg. SC313289)

#### Address:

Office 79 (Pure Offices),  
4-5 Lochside Way,  
Edinburgh Park,  
EH12 9DT,  
Scotland

**Tel.** +44 (0) 808 258 6741, +44 (0) 131 335 6600

**E-mail:** [enquiries.uk@lrqa.com](mailto:enquiries.uk@lrqa.com)

**Website:** [www.lrqa.com](http://www.lrqa.com)

### Description of Amendment:

Update of the inspection body details. Note that the inspection body is still the same inspection body at inception of the PGI but has undergone a recent name change.

### Reason(s) Amendment:

Keeping the specification updated.

## Revised Product Specification

# Product specification for Scottish Salmon

## A protected geographical indication (PGI)

Responsible country: Great Britain

This document sets out the elements of the product specification for information purposes.

## **Competent authority**

Name: G.I. Team, Department for the Environment, Food and Rural Affairs

Address: Defra

SW Area

2nd Floor

Seacole Building

2 Marsham Street

London

SW1P 4DF

Telephone:

Email: [ukgiapplications@defra.gov.uk](mailto:ukgiapplications@defra.gov.uk)

## **Applicant group**

Name: Salmon Scotland Ltd (SC152347)

Address: Floor 3, Venue Studios, 21 Calton Road, Edinburgh, EH8 8DL

Telephone: +44 (0)131 202 6621

Fax:

Email: [enquiries@salmonscotland.co.uk](mailto:enquiries@salmonscotland.co.uk)

Composition: Producers/processors

## **Type of product (as in Annex XI Implementing Regulation 668/2014)**

Class 1.7 Fresh fish, molluscs, and crustaceans and products derived therefrom

### **1. Product name(s)**

Scottish Salmon

## 2. Description

Scottish Salmon must be typical of the species, *Salmo salar* (Atlantic salmon). Scottish Salmon have a consistent shape. The fish must have a rounded ventral body shape when viewed laterally and the body wall musculature should show no significant tendency to collapse when carcass is eviscerated. Scottish Salmon have an iridescent appearance and are silver in colour. The flesh colour must have a minimum intensity of 26 on the SalmoFan™ scale. Scottish Salmon flesh is firm with a fibrous but smooth and even texture. Scottish Salmon have a consistent flavour primarily due to rapid chilling post-harvest.

Processing practices must provide for samples of Scottish Salmon to be evaluated against defined bacteriological criteria to ensure that, overall, hygiene procedures are effective, and that the microbiological quality of the products is being maintained at a satisfactory level.

## 3. Geographical area

The coastal region of mainland Scotland, Western Isles, Orkney and Shetland Isles

## 4. Proof of origin

Scottish biologists have been attempting to improve wild salmon runs for over 150 years. The first efforts to incubate and hatch salmon eggs took place in 1838. Biologists established many hatcheries on rivers where obstructions (such as waterfalls) blocked access to good spawning grounds for salmon returning from the sea. These hatcheries enabled biologists to release eggs and fry above the obstructions, expanding spawning grounds.

In 1890, there were 18 hatcheries operating in Scotland. From this period until the 1960's this knowledge and breeding skills were further developed through experience so that the production of Scottish Salmon could be initiated, with the first ongrowing farm fully established at Loch Ailort in Inverness-shire in 1969.

Towards the late '70s and early '80s, as experience grew and increased finance was available, the rate of expansion was increased with a number of businesses getting involved. Tonnage rapidly grew on the back of this. While only 600 tonnes were produced in 1980, this grew to 32,500 tonnes by 1990 and 115,000 tonnes in 1998. In 2021, just over 205,000 tonnes were produced, contributing to over £760mil to the UK economy and making up a significant share of the £1.2bil worth of salmon and salmon products sold in UK retail (circa. 30% of £4.2bil worth of UK seafood retail). With this rapid expansion in production, there was also growth in the numbers employed in the Scottish Highlands and Islands. Indeed, today over 4000 people are directly employed in the production of Scottish Salmon, either in the rearing process (hatcheries and ongrowing farms) or within a number of packing stations that handle the salmon post-harvest.

The magical mix of climate, terrain, indigenous industries and the Scottish people's inherent love and respect for their surroundings have blended to create a unique environment. Pure coastal waters and sheltered lochs have sustained and nurtured each Scottish Salmon while expert husbandry skills have ensured each salmon achieves and maintains prime condition.

Much of the industry's success has been due to its ability to successfully market itself to meet changing trade and consumer requirements. The vital element in this has been its emphasis on high quality. From the start, this has transcended from the product attributes through to the rearing processes employed, which ensures maximum welfare of the salmon and protection of the surrounding environment. Indeed, quality has become a watchword among all producers of Scottish Salmon, and it is never compromised as evidenced by the Label Rouge label which some Scottish Salmon is entitled to bear.

It is therefore with good reason that Scottish Salmon has continued to be held in such high regard by leading chefs, food writers and discerning consumers world-wide. The high reputation in which Scottish farmed salmon is held for quality, consistency and flavour is borne out by the findings of consumer research.

## **5. Method of production**

### Scottish Salmon

1. Ova: The ova are stripped from parental broodstock when they are in their peak reproductive state. Fertilised ova are then incubated in freshwater under carefully controlled conditions.
2. Alevins: The ova hatch and the emerged alevins are sustained by their yolk sac. Health and performance are continually monitored by husbandry personnel to ensure optimum development into fry.
3. Fry: When they begin feeding for themselves, fry are placed in freshwater pens or tanks until they develop into parr.
4. Parr: The parr, identified by the characteristic "parr marks" on the flank, grow rapidly, gradually losing the "parr marks" and eventually undergo a major physiological and anatomical transformation (silvery blue colour, streamlined shape) to transition into smolts.
5. Smolts: These are young salmon which are ready to migrate to seawater and complete their transition into salmon. This transition is termed 'smoltification'. Under farmed conditions, they are transferred from the freshwater environment, in which they have lived and developed since hatching, to sea pens or tanks where they grow rapidly. The transfer from fresh to sea water is an extremely delicate operation and requires very careful monitoring to ensure that the young salmon are not damaged.
6. Salmon Ongrowing: This is the stage where 'salmon become salmon' and this is one of the key differentiators between salmons and trouts. Once in salt water, and with smoltification complete, the salmon grow in pens in lochs and inlets around the Scottish coast for a period of up to 2 years. The salmon are fed on compound rations which may



include fish meal, fish oil and a basket of other ingredients to ensure that they are provided with all of their nutritional requirements.

7. Harvesting: Scottish salmon are harvested humanely using methods which ensure that they are rapidly stunned and then bled. This ensures high flesh quality, and the process is underpinned by robust hygiene protocols.

8. Gutting: Once bled, the salmon are immediately chilled to a temperature of less than 4°C. They are then gutted as soon as possible and brought down to packing temperatures of 0-2°C.

9. Packing: The salmon are packed into food grade boxes/containers to protect the product during handling, storage and transit and all packing is carried out in line with stringent protocols governing temperature controls, hygiene standards and product grading.

10. Distribution: The salmon is stored and distributed to the consumer in line with strict hygiene standards, including temperature control at between 0-2°C.

Independent inspectors rigorously enforce the quality of Scottish Salmon. Farms and packing stations undergo frequent, detailed checks.

## **6. Link with the geographical area**

Scottish Salmon are grown in the Scottish marine environment. It is the salmon on-growing stage of production (the stage between smolt and harvest), in this environment, that underpins this Protected Geographical Indication. For Scottish Salmon, the designated production area provides a unique environment which produces the characteristic features of Scottish Salmon. In particular, these include:

- High flushing rates of sea lochs and voes which provide strong currents ensuring that the salmon are continually swimming. This in turn produces the distinctive firm-textured flesh and prevents excessive fat deposition.
- High rates of water exchange ensure a good oxygen supply which increases the salmon's metabolic rate and leads to a beneficial effect on the size and weight of the salmon.
- The high quality, North Atlantic oceanic water enables the salmon to grow evenly and to a consistent shape.
- The small fluctuation in water temperature over any given year means that the fish can be cultivated in a relatively stable environment which in turn produces an even and consistent flavour and texture with no 'off flavour'.

## 7. Inspection body

Name: Acoura Marine Ltd t/a LRQA (Reg. SC313289)

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Telephone: +44 (0) 808 258 6741, +44 (0) 131 335 6600

Fax:

Email: [enquiries.uk@lrqa.com](mailto:enquiries.uk@lrqa.com)

Website: [www.lrqa.com](http://www.lrqa.com)

The inspection body conforms to the principles of ISO 17065 standard.

## 8. Labelling

The entire range of “Scottish Salmon” products, presentations and dishes including frozen, smoked, ready meals, salmon mousse and salmon pâté are allowed to bear this designation with obligatory mention of the place of manufacture on their label accompanied by the reference to the manufacturing process. Scottish Salmon, which is not presented as a single ingredient, fresh, chilled, product to the consumer (and not previously frozen) may benefit from the aforementioned designation but must state either ‘Made with Scottish Salmon’, ‘Made using Scottish Salmon’, ‘Contains Scottish Salmon’ or lists Scottish Salmon as an ingredient on product packaging, as appropriate.

ENDS