

SHEET OF CONDITIONS OF THE INDICATION GEOGRAPHICAL PROTECTED MEAT OF AVILA

A) Name of the Product :

Indication Geographic Protected "Meat of Avila."

B) Description of the product :

He cattle of race Avilena-Black Iberian and he originating of the first crossing between reproductive of race Avilena-Black Iberian and stallions of the breeds integrated in Spain Charolais and limousine , is suitable to provide the meat that ha of be protected by the PGI

In the feeding supplementary HE they use, exclusively, feed authorized by he Advice Regulator, for it HE publish a list of subjects premiums that they can be used in the feed. In any case, is left over expressly forbidden he employment of products that may interfere in he rhythm normal of growth and development of the animal.

Considering the age and the feeding to the that the animals they have been subjected before of the sacrifice, HE distinguish the following guys:

Veal: Animal that HE destined to the sacrifice with a age maximum of twelve months, having remained with the mother to the less during five months. His feeding be fundamentally milk maternal until he weaning, admitting the supplementation with resources food authorized by the advice Regulator.

Yearling: Animal weaned off with a age minimum of five months, that HE destined to the sacrifice with a age elderly of twelve months and until the twenty four months, being fed with resources authorized by he Advice Regulator.

Steer: Animal that HE destined to the sacrifice with a age elderly of twenty four months and until the forty and eight months, fed with resources authorized by he Advice Regulator.

The channels fit for be protected by the PGI they will be those that present a classification European in a interval of conformation understood between U+ and EITHER and with a degree of greasing understood between 2 and 4.

The characteristics of the meat, after of the sacrifice and slaughter, are:

The meat from of these animals presents consistency firm touch, slightly wet and texture fine. He color is bright between red clear and red purple, with fat of White color to cream and of a high appreciation global by his tenderness, intensity and quality of the flavor.

The meat of Avila must comply a period maturation minimum of 4 days .

C) Zone geographical :

The zone of production of the cattle of race Avilena-Black Iberian and production of the product covered by the PGI is constituted by the Counties agrarian, grouped by provinces and Communities autonomous, that HE relate to continuation:

Community Autonomous from Andalusia:

Cordova: The Pedroches, The saw and Low Country.

Huelva: Mountain range.

Jaen: Mountain range

Brunette. Seville:

Mountain range North.

Community Autonomous from Aragon:

Teruel: Serranía of Albarracin, Maestrazgo.

Community Autonomous of Castilla-La Stain:

City Real: Mountains North, Calatrava Field , Mountains South, Pastures.

Guadalajara: All the regions.

Toledo: Talavera, Torrijos, Sagra- Toledo, The Rockrose, Mountains of Beautiful

Navah , Mountains of the Yébenes.

Community Autonomous of Castile and Lion:

Avila: All the regions.

Burgos: Demand.

Lion: The mountain of Riaño, Sahagun.

Palencia: I keep, Cervera.

Salamanca: All the regions. Segovia:

All the regions.

Soria: Pine forests.

Valladolid: Center, South, Southeast.

Zamora: Sayago, Douro Low.

Community Autonomous of Extremadura:

Caceres: All the regions.

Badajoz: All regions.

Community Autonomous from La Rioja: All the regions.

Community Autonomous from Madrid:

Lozoya-Somosierra, Guadarrama, Area Metropolitan of Madrid, South Western.

D) Items that they test that the product is original of the zone:

The items that they test that "Meat of Ávila" is original of the zone are:

a) Characteristics of the product: The meat presents the characteristics mentioned in the pulled apart correspondent to the description of the product and that relate with its half natural, production and elaboration.

b) Controls and certification: Are requirements fundamental that endorse the product as such.

1. The cattle of race Avilena-Black Iberian and the originating of the first crossing between reproductive of race Avilena-Black Iberian and stallions of the breeds integrated in Spain Charolais and Limousine, it is suitable for supply the meat that has to be protected by the IGP

2. All the cattle belonging to a cattle raising registered in the Records of the PGI must be identified individually. The ID must be the official according to the legislation current. Besides, for the case of the animals of race Avilena-Black Iberian, exists other ID, the of the Book Genealogical, that is the that has assigned the animal from his

birth inside of the exploitation and consists of a Initials that indicates the cattle raising of origin and a number, whose two first digits are the two last numbers of the year of birth of the animal, and the rest is the number of order of birth that you corresponds inside of the cattle raising that year. HE establishes a correlation between the ID official and the of the Genealogical Book.

3. The operators interveners will carry books of records where HE indicate to: In relationship with the raw Materials and products received, lots referrals to buys of subjects cousins for the feeding either animals for their farms. In addition will carry annotations about their customers, amount and origin of subjects cousins either products supplied, which be the destination of the animals sold for life either sacrifice, etc AND by last, correlations between each batch of products received (games of animals for sacrifice either life) and each batch of products supplied (destination of channels either groups of channels and its parts).

The channels that comply the requirements of the Sheet of Conditions they will be marked and identified of shape that allow his identification in any moment of the slaughtered

In the slaughterhouse, HE will effect the marking of those channels that the operator consider fit for be protected by the Indication Geographic protected, previous verification of the qualification carried out and the aspects of conformation, the state of greasing and the color of the channel established in the present Sheet of Conditions.

4. The marking performs in the external part of the two socks channels and consists:

a) In a seal ran that will pass from the court of separation of the head (to level of the joint occipito-atlantoid) parallel to the line dorso-lumbar until the joint coxo-femoral and from this, by the part half of the leg, until the section of the extremities (joint tarso-metatarsal).

This stamp will include the logotype of the PGI and the legend "Meat of Avila.

b) Each channel carry a game of labels for his ID and traceability of the channel, parts and portions. Saying game HE will describe in the pulled apart H) Labelled .

5. In all the cases HE guarantees the ID and origin of the parts, for it each part of meat protected by the PGI, carry a label that include the information detailed in the section H).

6. The slaughterhouse only will be able issue the channels, socks channels either their rooms to the rooms of dismantling and expedition registered and to the establishments retailers. In any case, HE guarantees that all the parts of meat protected go identified of manner That avoid possible confusions to the consumer.

7. All the parts of meat protected issued in their packaging by the hall of cutting, they must go identified through the labels of parts of manner that stay perfectly related each piece with the channel of origin and so that No allow A second utilization.

8. The packaging of the portions go provided of a against label, that has to be placed in the hall of dismantling either spot of sale before of his expedition, of shape that No allow a second utilization.

9. Finished all the controls cited previously, he product comes out to the market with the warranty of his origin, materialized in the label either against label, maintaining the traceability during all he process.

E) Method of Obtaining :

1. The practices of exploitation of the females reproductive of the Race Avilena-Black Iberian declared by a cattle raising registered in the Records of the PGI, HE will correspond with the techniques and applications of exploitation of the resources natural in regime extensive I migratory, of careful of the Half Atmosphere and of Welfare animal.

2. Careful of the Half Atmosphere: System of production, extensive I migratory, with exploitation of the resources pastable and foresters (Ramon and acorns). The migration is a system of production ancestral based in he exploitation of the resources natural moving he cattle between places and in periods of time different and complementary: pastures of Mountain range in Summer-Fall and pastures of Holm oak in winter- spring. Are systems extensive with low burden livestock, that as half this understood between 0.2-0.4 UGM/Ha, in zones where traditionally shepherds this race and that, in case contrary, they would have a very difficult exploitation.

3. Welfare animal:

a) The farms livestock welcomed to the PGI Meat of Avila, will respect obligatory the rules national and community in relationship with the production, breeding and bait of the calves, the referred to the transport and to animal welfare.

b) The farms livestock will present obligatory a relationship of the medicines managed to the animals for can carry he control of the treatments therapeutic and preventive made.

c) In the extent of it possible, he cattle kept to the air free be object of protection against the inclement weather of the time, the predators and he risk of diseases.

d) The isolation, the heating and the ventilation, will guarantee that the circulation of the air, he level of dust, the temperature, the humidity relative of the air and the concentration of gases HE keep inside of some boundaries that No be harmful for the calves.

4. The slaughterhouses and rooms of dismantling and expedition they must meet the conditions technical-sanitary demanded by the legislation current.

5. In the local of stabling of the slaughterhouses inscribed in the Record of the PGI will exist, during the period of repose former to the sacrifice, a perfect distinction between the cattle registered and one who No it this.

6. In all moment HE relates the channel with the animal of the that proceeds maintaining the traceability.

The marking and labelled HE will make, in those channels that comply with the requirements pointed out in this sheet of conditions and the rules established by the Advice Regulator, for be protected, in the own slaughterhouse.

The operators that fillet, container I tag the product for the consumers finals will be subject to controls to guarantee the origin and quality of the meat beef protected and the proper use of the brands in accordance .

F) Bond with the half:

1.- Historical: The testimony further ancient of the exploitation bovine in this zone data of the epoch of the prehistory, whose representation they constitute it the acquaintances Bulls of Stewing.

In epoch of the romans appear the bovine avileños pulling of the wagons either in routes of migration. In the centuries XIV and XV HE open fairs of markets; the traffic of goods (abundance of roads) and of cattle is intense, in this epoch take importance the Veal of Castile, being testimony of that time the Hermitage of Avila, popularly known as "of the cows" in the that exists a chart that plays these bovines.

In the 18th century the race Castellana cobra importance as bovine job.

In the 2nd half of the century XIX will arise the race Serrana, that with the passed of the time and due to the crosses with others races, will evolve giving place to the Avileña-Black Iberian.

By Order of the twenty of April of 1988 HE recognized with character provisional of OF "Meat of Avila."

2.- Natural :

a) Orography: HE characterizes by be a zone of crashed topography and complicated orography, with elevated valleys, narrow glens, abrupt spikes, accused earrings and extensive tables that HE open to times in powerful snowdrifts.

Match the area geographical of the Race Avilena-Black Iberian with the solid mountainous of the Center Peninsular whose main representatives are the Saws of Bejar, Gredos, Guadarrama, Sierra, Urbion, Demand and Cameros.

b) Climate: Climate of big contrasts. Dadaist the extensive diffusion of the race, settlement and migration, the cattle pasta between valleys and mountains; with summers fresh, winters very cold and big frost; by the contrary, in the zones of pastures the summers they usually be hot and the winters soft.

c) Flora: As the most of the bovine native of area extensive, the Race Avilena- Black Iberian this reception to farms adhesas

In the pastures Castilian and Extremadura the state predominant are: the areas of pastureland, of cultivation, of scrub and of wooded.

So in Castile there is pastures pure grass and grass work, together to others of scrubland known generically by the denominations of paradinas, frogs, executioners and others, and specifically by the scrub with chaparral, jaral, retamar, thyme and piornal between others many.

In the pastures of pure grass fits stand out the holm oak, oak forest, sabinar and juniper; they usually have bit wooded but extensive grasslands.

The pastures of grass and work are areas populated of oaks, Oak trees and pastureland, arranging the cattle of the resources of the woodland (acorn, ramon) of the stubble.

In the grasslands of high mountain predominate pine forests the which is it, part of the year, HE find covered of snow, of here the need of the transhumance of cattle.

Others settlements of this cattle HE find in the forests, polygons of pastures and meadows of irrigation.

3.- Systems of production and elaboration :

a) Production: The Race native had as spot of departure the cores local of the province of Avila, to the that HE they associated others similar and likewise isolated in enclaves mountainous constituting the Group Bovine Serrana Central, that term by take the modern nomenclature of Race Avilena-Black Iberian.

His color is black uniform, admitting some degradations of tonality in the parties, armpits and expensive internal of the thighs, they can carry hairs white in the edge of the line. The mucous membranes visible are black, likewise the nose be black either with a fringe white.

This race HE used formerly for the production of job. To the arrive the mechanization of field HE concentrate your selection in production of meat, where stands out inside of the world of the breeding extensive, occupying he third place inside of the breeds native.

As traits to stand out have his elevated rusticity, fertility and longevity, it that you It allows adapt and thrive about land so different and antagonistic as the that compose his area geographical of exploitation.

Of great ease for the March, quality that uses No only for the search of food but for the displacements transhumants.

In it that regards to the reproduction, HE practice the ride in freedom with stallion own, this being the generally applied system to this race, ordering the births for that match with the moment optimum of the pastures.

He percentage of births this by on of the half interbreeds , weaning the calves to the age out of 5 to 8 months.

b) Elaboration: The elaboration includes the operations of sacrifice, slaughter and dismantling previous to the expedition of the meat of Avila.

G) Structure of control:

The competence of the PGI "Meat of "Avila" corresponds to the Address General of the Industry food, to through of the Subdirectorate General of Control of the Quality Food and Laboratories Agri-food.

H) Labelled :

Each channel protected carry a game of labels for his ID and traceability of the channel, parts and portions. said game consists in:

- 1.- Tags of channel that will carry the information that subsequently HE details, to exception of the kind of part.
- 2.- Tags for parts, with the information cited and he guy of part that is (black pudding Forward, round, etc.).
- 3.- Yeah the parts HE they issue in portions, HE they add the back labels numbered issued by he Advice regulator that will allow you to carry out the control of traceability.
- 4.- The labels of "Meat of Avila» will contain to the less the following data: number of reference, ID by he Advice Regulator, ID official, Description of the part, Date of sacrifice, Origin, number of authorization, Dismantled in, number of authorization, Number of channel, Logo of the Advice Regulator Meat of Avila, Logo

European of the Indication Geographic protected, Code of bars, Denomination of sale
(veal, yearling, steer).

l) Requirements national :
