Regulation (EEC) No 2081/92 APPLICATION FOR REGISTRATION: Art. 5 () Art. 17 (X) PDO () PGI (X)

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1. Responsible department in the Member State:

I.N.D.O. - FOOD POLICY DIRECTORATE - FOOD SECRETARIAT OF THE MINISTRY OF AGRICULTURE, FISHERIES AND FOOD

Address/ Dulcinea, 4, 28020 Madrid, Spain

Tel. 347.19.67 Fax. 534.76.98

- 2. Applicant group:
 - (a) Name: Consejo Regulador de la D.E. "POLLO Y CAPÓN DEL PRAT" [Specific Designation Regulating Body]
 - (b) Address: Calle del Centro, 33 08020 PRAT DE LLOBREGAT (Barcelona), Spain
 - (c) Composition: producer/processor () other ()
- 3. Name of product: "POLLO Y CAPÓN DEL PRAT" [Prat Chickens and Capons]
- 4. Type of product: (see list) MEAT Class 1.1
- 5. Specification: (summary of Article 4)
 - (a) Name: (see 3) "Pollo y Capón del Prat" Specific Designation
 - (b) Description: The chickens and capons are distinguished by their blue feet, pearly skin, broad breast, and fine, sweet meat, without excessive fat.
 - (c) Geographical area: The municipalities of Castelldefelds, Cornellá de Llobregat, El Prat de Llobregat, Gavá, Sant Boi de Llobregat, Sant Climent de Llobregat, Sant Feliu de Llobregat, Viladecans and Santa Coloma de Cervellón (Article 4).
 - (d) Evidence: The protected meat is obtained from chickens from the Prat Breeders Association incubation room, originating from chicken farms registered with the Regulating Body, controlled and guaranteed by the Regulating Body. Slaughter, cutting up and packaging are carried out under Regulating Body control; the product goes on the market certified and guaranteed by the Regulating Body.
 - (e) Method of production: The broilers and capons belong to the Prat breed and are slaughtered at the earliest when they are 77 and 182 days old respectively. Slaughterhouses are within a radius of less than 75 km from the poultry farms. Water jets and scald temperatures are monitored in the slaughterhouses, and the cold chain is continuous and maintained throughout at temperatures of between 0° and 4°C. The sell-by date is seven days after slaughter.
 - (f) Link: The chickens are of the Prat breed, native to the Baix Llobregat Community; it is one of the most typical and highly valued breeds of fowl for its qualities as a producer of large (60g) pinkish eggs, and especially for its fine, sweet meat.
 - (g) Inspection structure:
 - Name: Regulating Body of the "Pollo y Capón del Prat"Specific Designation Address: Calle del Centro, 33 08020 PRAT DE LLOBREGAT (Barcelona), Spain
 - (h) Labelling: "D.E. Pollo y Capón del Prat" must be mentioned. Labels authorised by the Regulating Body; numbered labels issued by the Regulating Body (Articles 17 and 18).
 - (i) National requirements: (if any)
 Law 25/1970, of 2 December. Order of 2 February 1991 ratifying the Regulation of the "Pollo y Capón de la Raza Prat" Specific Designation and its Regulating Body; Order of 9 August 1993 modifying the name "Pollo y Capón de la Raza Prat" Specific Designation.

TO BE COMPLETED BY THE COMMISSION

EEC No.:VI.BI.4/ESP/0095/94.1.24

Date of receipt of the application: 24/41/34