APPLICATION FOR REGISTRATION OF THE NAME ORKNEY BEEF AS A PROTECTED DESIGNATION OF ORIGIN UNDER REGULATION (EEC) NO 2081/92

1. Applicant

Orkney Meat Ltd
Hatston Industrial Estate
Kirkwall
ORKNEY KW15 1RE

No Processors: 1. No Others: 0.

No Producers: All farmers/crofters in the Orkney Islands. (Approx. 850)

2. Name of Product

Orkney Beef

3. Type of Product

Fresh Meat, Class 1.1

4. Description of the Product

Orkney Beef is derived from cattle born and reared in the Orkney Isles and which were slaughtered and dressed in Orkney.

After slaughter and dressing the beef may be marketed as a whole body, as a whole side as part sides (hindquarter/ forequarter) or as cuts of beef. Typical presentations of the products may be described as follows:

Whole Carcase: Whole body excluding all inedible offals, hide, head, feet and all edible offals.

Whole Side: Half the carcase split lengthways in equal proportions.

Hindquarter: The remaining portion of the Side after removing the forequarter by cutting between the 10th and 11th ribs.

Forequarter: The remaining portion of the side after removing the hindquarter.

The characteristics of the carcase, side or part carcase in terms of weight, sex (steer, heifer cow, bull), confirmation and fatness are determined in accordance with the Meat and Livestock Commission (MLC) Beef Carcase Classification Scheme or the equivalent thereof. The details are recorded on each carcase, side or part side or on a label attached to it.

Cuts of Beef: Beef carcases may be divided into different cuts, hindquarter and forequarter cuts, the cutting lines of which vary accordance with regional preference. The cuts may be presented bone-in or boneless as required by the customer.

5. Definition of the Geographical Area

The area in which the cattle are born, reared, slaughtered and prepared for marketing is defined as the group of islands in the North Atlantic off the north coast of Scotland known as the Orkney Islands.

6. Background

The Orkney Islands have always been known for the production of Quality Beef. It is significant that traditional breeds are used to produce a product of outstanding quality. Agriculture is the single most important industry in Orkney and farmers and crofters jealously guard their reputation as excellent stockmen. A feature of Orkney Beef farming is the widespread use of Aberdeen Angus and Shorthorn cross breeding cows which give the Beef its distinctive characteristics. The absence of any major dairy farms, and the adverse influence that has on beef quality is a feature which sets Orkney Beef apart.

7. Method of Production

Each farmer/crofter controls his own herd and the cattle are sold for slaughter when they reach a suitable stage of finishing.

The cattle are slaughtered and subsequently dressed in accordance with the relevant specification defined in the Standard Conditions for Deadweight Purchase of Cattle, Sheep and Pigs (published by the Meat and Livestock Commission).

During the dressing operation carcases are normally split lengthways into two sides of equal proportion.

The carcases are classified in accordance with the MLC Beef Carcase Classification Scheme or the equivalent thereof.

The slaughter number, the date of slaughter, the classification details and the cold weight of the carcase/sides is recorded on each carcase/side or on a label attached to it.

After dressing the carcases/sides are transferred to a temperature controlled environment where they are held until they are dispatched to customers or transferred to a cutting area for breaking down into cuts of beef.

If the sides/part sides are to be divided into cuts, the cuts will be prepared and packaged in accordance with customer requirements. After which they will be held in a temperature controlled environment until dispatch to customers.

8. Link with the Geographical Area

Beef produced and prepared for the market exclusively in the Orkney Isles is recognised as being distinctly different in terms of flavour and palatability from beef produced in other parts of the United Kingdom.

This, in large measure, is due to the topography, geology and climate of the islands which imports specific characteristics to the grass and herbage that provides the main diet of the cattle either grazed or conserved as hay or silage. This combined with the local and traditional skills used in the production of the cattle and subsequent preparation of the beef for marketing gives the meat its specific properties which are so highly regarded in the meat market.

9. Inspection Body

Name: Meat and Livestock Commission

Address: Quality Assurance Department
3 Atholl Place
Perth PH1 5ND

10. Labelling

Each carcase, part carcase or cut is labelled in accordance with statutory requirements.

Following registration of the name Orkney Beef each product label will carry a protected designation of origin (PDO) symbol in close proximity to the registered name.

Third party butchery outlets may use the PDO logotype to identify joints of Orkney Beef provided the:

i) up-to-date records are maintained to show:

   a) the quantities of Orkney Beef that have been delivered to the establishment: and

   b) the quantities of the said beef that have been sold from the establishment.

ii) the records are made available for inspection by duly authorised persons.

11. Legislation

Fresh Meat (Hygiene and Inspection) Regulations 1992 No 2037

Food Safety Act 1990.

Commission Regulation No 3620/90.

Animals and Meat Products (Maximum Residue Limits and Examination for Residues) Regulations 1991 No. 2843.

Meat and Poultrymeat (Staining and Sterilising) (Scotland) Regulations 1983 No. 704 S.61

Meat and Meat Products (Hormonal Substances) (Scotland) Regulations 1989 No. 2157 S.142

Fresh Meat and Poultrymeat (Hygiene, Inspection and Examination for Residues) (Charges) Regulations 1990 No.2494

Fresh Meat and Poultrymeat (Hygiene, Inspection and Examination for Residues) (Charges) (Amendment) Regulations 1992 No. 2353

Meat Hygiene Appeals Tribunal (Procedure) Regulations 1992 No. 2921



ORKNEY BEEF

Geographical area :

Orkney Islands


Échelle 1 : 5 000 000
0 50 100 150 200 km
plus de 1 000 000 d'hab.
plus de 500 000 hab.
plus de 100 000 hab.
plus de 20 000 hab.
moins de 20 000 hab.
Ouest de Greenwich 0 Est de Greenwich
PARIS
Îles Shetland
Mainland
Îles Orcades (Is Orkney)
Hébrides
Highlands
Irlande du Nord
Connaught
Leinster
Munster
Irlande
Mer d'Irlande
Anglesey
Pays de Galles
Monts Cambriens
Canal St Georges
Canal de Bristol
Manche
Pas de Calais
Boulogne
Le Havre
Rouen
Caen
Cherbourg
Jersey
Guernesey
Is Anglo-Normandes
(Channel Islands)
Is Scilly
(Sorlingues)
Labadis Bank
Plateau de Cornouaille
Aurigny
(Alderney)
Mer du Nord
Angleterre
Ecosse
Irlande
Londonderry
Belfast
Dublin
Cork
Limerick
Galway
Sligo
Waterford
Wexford
Rosslare
Pembroke
Milford Haven
Swansea
Cardiff
Bristol
Plymouth
Penzance
Land's End
Lizard
Falmouth
Eddystone
Start Point
Exeter
Bournemouth
Southampton
Portsmouth
Brighton
Dover
Ramsgate
Margate
Folkestone
Canterbury
Rochester
Sheerness
Greenwich
Tamise
Londres
Reading
Oxford
Gloucester
Swindon
Bath
Salisbury
Weymouth
Dorchester
Newport
Wight
Barnstaple
Lundy
Worcester
Hereford
Stratford
Coventry
Birmingham
Wolverhampton
Walsall
Shrewsbury
Derby
Nottingham
Leicester
Stoke
Chester
Liverpool
Birkenhead
Preston
Blackpool
Blackburn
Bolton
Oldham
Manchester
Stockport
Sheffield
Huddersfield
Leeds
Bradford
York
Hull
Grimsby
Lincoln
Boston
Norwich
Great Yarmouth
Lowestoft
Ipswich
Colchester
Harwich
Cambridge
Northampton
Bedford
Huntingdon
Peterborough
Lancaster
Barrow
Carlisle
Cumberland
Whitehaven
Workington
Douglas
Man
Solway Firth
Dumfries
Portpatrick
Ayr
Glasgow
Greenock
Paisley
Falkirk
Edinburgh
Leith
Dunbar
Berwick
Tweed
Newcastle
Gateshead
Sunderland
South Shields
Middlesbrough
Stockton
Darlington
Scarborough
Whitby
Kingston-upon-Hull
Grimsby
Humber
The Wash
Cromer
King's Lynn
Aberdeen
Peterhead
Fraserburgh
Banff
Montrose
Dundee
Perth
Firth of Tay
Firth of Forth
Firth of Clyde
Moray Firth
Dornoch Firth
Inverness
Oban
Mull
Iona
Staffa
Colonsay
Islay
Jura
Arran
Rhum
Barra
Uist
Benbecula
St Kilda
Lewis
Harris
Skye
Wick
Thurso
C.Wrath
C.Duncansby
Hoy
Scapa Flow
S.Ronaldsay
Westray
Sanday
Stronsay
Kirkwall
Mainland
Foula
Fair
Unst
Fetlar
Yell
Baie de St Magnus
Lerwick
Bressay
C.Sumburgh
Détr. de Pentland
Détr. de Minch
Détr. de Nord
Détr. de Menai
Détr. de Caernarvon
Baie de Cardigan
Baie de Carmarthen
Baie de Morecambe
Baie de Dingle
Baie de Kenmare
Baie de Bantry
Cap Mizen
Valentia
Carnsore
Cobh
Kerry
Lee
Shannon
Foynes
Limerick
Tipperary
Killarney
Blackwater
Waterford
Suir
Nore
Barrow
Slaney
Wicklow
Bray
Dun Laoghaire
Howth
Drogheda
Dundalk
Carlingford
Strangford
Belfast
Lough Neagh
Lough Erne
Armagh
Monaghan
Enniskillen
Donegal
Sligo
Ballina
Westport
Galway
Athlone
Mullingar
Grand Canal
Royal Canal
Shannon
Erne
Derg
Corrib
Mask
Conn
Gaillimh
Achill
Aran
Rathlin
Mull of Kintyre
Ailsa Craig
Arran
Jura
Colonsay
Tiree
Coll
Lundy
Scilly
Aurigny
Guernesey
Jersey
Cherbourg
Caen
Bayeux
Lisieux
Honfleur
Trouville
Fécamp
Le Tréport
Abbeville
Dieppe
Calais
Boulogne
Gris Nez
Douvres
Ramsgate
Margate
Sheerness
Tamise
Londres
Southend-on-Sea
Chelmsford
Ipswich
Colchester
Harwich
Cambridge
Huntingdon
Peterborough
Lowestoft
Great Yarmouth
Norwich
King's Lynn
Cromer
Boston
Lincoln
Grimsby
Hull
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Oldham
Bolton
Blackburn
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Blackpool
Liverpool
Birkenhead
Chester
Stockport
Stoke
Nottingham
Derby
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Walsall
Wolverhampton
Birmingham
Coventry
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Hereford
Shrewsbury
Gloucester
Oxford
Swindon
Bristol
Bath
Reading
Windsor
Salisbury
Southampton
Portsmouth
Brighton
Dover
Folkestone
Canterbury
Rochester
Weymouth
Dorchester
Exeter
Bournemouth
Newport
Wight
Barnstaple
Lundy
Plymouth
Devonport
Penzance
Land's End
Lizard
Falmouth
Eddystone
Start Point
Milford Haven
Pembroke
Swansea
Cardiff
Rhondda
Merthyr Tydfil
Abergavenny
Stratford
Banbury
Bedford
Huntingdon
Peterborough
Lowestoft
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Abergavenny
Stratford
Banbury

ORKNEY BEEF

1. Justification of the link between the product and the defined geographical area as referred to Article 2 (2) (b)

The geology of Orkney is that of a predominantly flat and fertile land unlike most of northern Scotland. This Orkney characteristic combined with the temperate climate which is cool, damp and relatively uniform, giving ideal conditions for the production of high quality grazing. The fertile flat Orkney topography enables the season-long production of high quality grass with a unique sward arising from island conditions for cattle grazing and also for the production of hay/silage used in the winter-feeding. Artificial supplements to feed and growth promoters are not used.

Only traditional beef cows are used for breeding and are a "cross-breed" known locally as "Orkney Cows". This breed is a small type of cow which is 50% Aberdeen Angus and 50% Shorthorn/Blue Grey.

As well as feeding and breeding, the husbandry of Orkney cattle sets the product apart. Breeding cows after grazing during the summer months are wintered in traditional byres. All Orkney calves are free to suckle their mothers at will.

2. Proof of usage

Labels are attached together with a copy of a cutting from a newspaper and a menu.