APPLICATION FOR REGISTRATION OF THE NAME ORKNEY LAMB 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 Lamb

3. Type of Product

Fresh Meat, Class 1.1

4. Description of the Product

Orkney Lamb is derived from lambs born and reared in the Orkney Isles and which were slaughtered and dressed in Orkney.

After slaughter and dressing the lamb may be marketed as a whole carcase or the carcase may be broken down into cuts of lamb. Typical presentations of the products may be described as follows:

Whole Carcase: Whole body excluding all inedible offals, skin, head, feet and all edible offals except the kidneys.

The characteristics of the carcase in terms of weight category, fatness and confirmation are determined in accordance with the Meat and Livestock Commission (MLC) Sheep Carcase Classification Scheme or the equivalent thereof. The details are recorded on each carcase or on a label attached to it.

Cuts of Lamb: Lamb carcases may be divided into a number of different cuts, the cutting lines of which vary accordance with regional preference but typically they may include hind, saddle, fore, leg, loin and shoulder. 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 lambs 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 Lamb. 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 is the unique "North Ronaldsay Sheep" which are found only in Orkney and which live on a diet of seaweed. These sheep are currently protected by the Rare Breed Survival Trust. Virtually all breeding ewes on Orkney lamb in the spring, therefore lambs spend their entire life grazing freely on each farm or croft before being selected for slaughter and processing in Orkney.

7. Method of Production

Each farmer/crofter controls his own flock of sheep and lambs are sold for slaughter when they reach a suitable stage of finishing.

The lambs 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).

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

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

After dressing the carcases 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.

If the carcases 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

Lamb produced and prepared for the market exclusively in the Orkney Isles is recognised as being distinctly different in terms of texture and flavour from lamb 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 lambs. This combined with the local and traditional skills used in the production and subsequent preparation of the lambs 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, or cut is labelled in accordance with statutory requirements.

Following registration of the name Orkney Lamb 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 Lamb provided the:

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

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

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

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

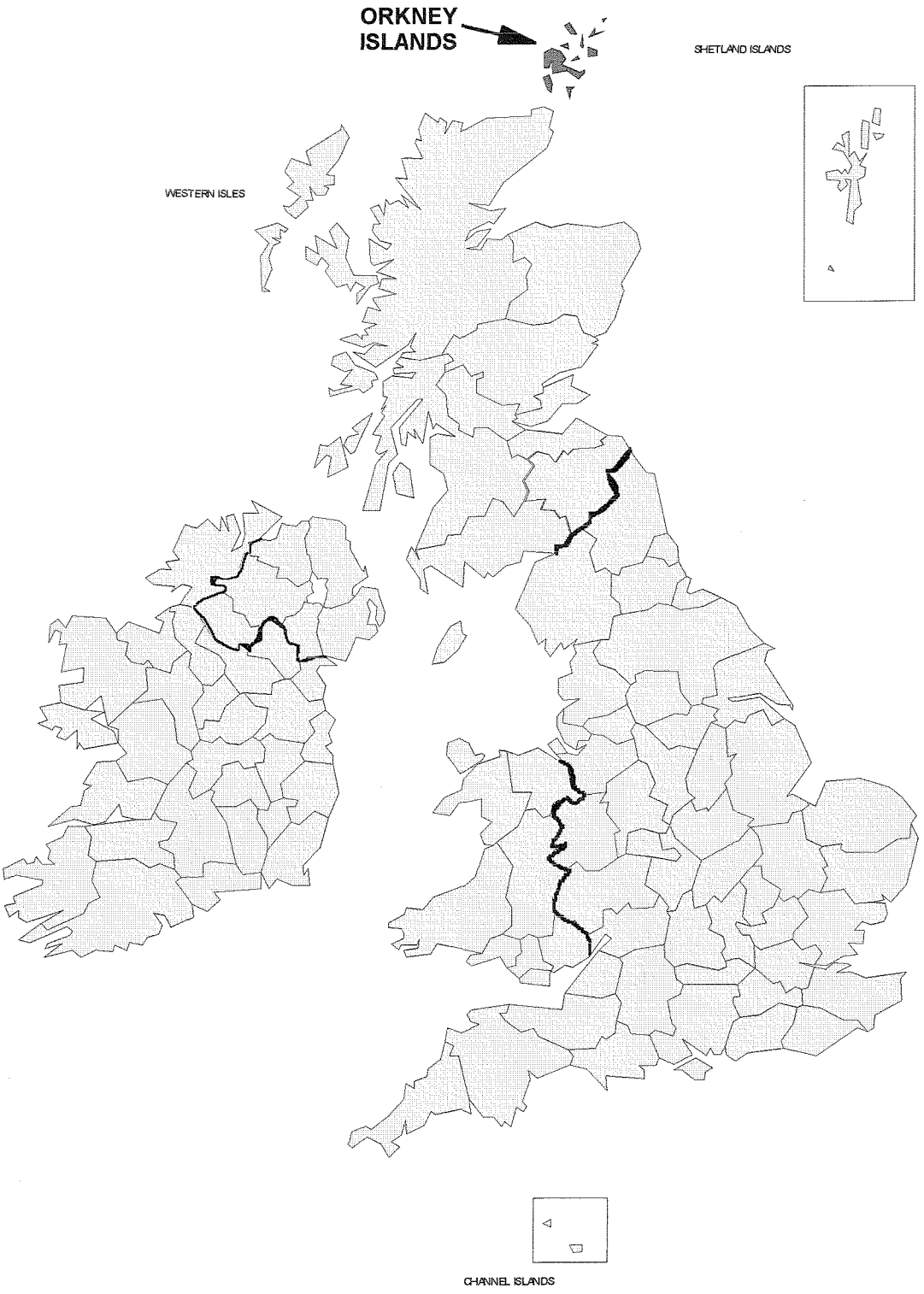
11. Legislation

The Fresh Meat (Hygiene and Inspection) Regulations 1992.

Food Safety Act 1990.

Commission Regulation No 3620/90.

The Animal Meat and Meat Products (examination for residues and maximum residue limits) Regulation 1991 . No 2843.



ORKNEY LAMB

Geographical area :

Orkney Islands

ORKNEY LAMB

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 sheep grazing and also for the production of hay/silage used in the winter-feeding. Artificial supplements to feed and growth promoters are not used. Most flocks also have access to the foreshore where they will, because of their breeding, also graze the seaweed.

All ewes used for breeding, are either a breed only found in Orkney called "North Ronaldsay", which live mainly on a diet of seaweed, or a cross breed of the Shetland/North Country Cheviot/North Ronaldsay breeds which has a wider feeding habit.

2. Proof of usage

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