Ref. Ares(2021)7646380 - 10/12/2021

SUMMARY

COUNCIL REGULATION (EC) No. 115/2012 on protected geographical indications and protected designations of origin

EC NO:

PDO () PGI (*)

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

1 RESPONSIBLE DEPARTMENT IN THE MEMBER STATE

Name:	Department for Environment, Food and Rural Affairs (DEFRA) Delivery Chain Core Function – Food and Farming Group (FFG) Regional Foods Team
Address:	Area 4C Nobel House 17 Smith Square London SW1P 3JR United Kingdom
Tel:	+44 (0)3459 335 577
email:	protectedfoodnames@defra.gsi.gov.uk

2 GROUP

Name:	Scottish Salmon Producer's Organisation
Address:	3rd Floor, Venue Studios 21 Calton Road Edinburgh EH8 8DL
Tel:	+44 (0)131 202 6621
email:	ssmith@scottishsalmon.co.uk

Composition: Producers/processors (x) Other ()

3 TYPE OF PRODUCT

Class: Fresh Fish 1.7

4 SPECIFICATION

(summary of requirements under Article 4(2) of Regulation (EC) No 1151/2012

4.1 **Name:** 'Scottish Farmed Salmon'

4.2 Description:

Conventional Scottish Farmed Salmon

Conventional Scottish farmed salmon must be typical of the species, Salmo Salar (Atlantic Salmon). Conventional Scottish farmed have a consistent shape. The fish must have a rounded ventral body surface 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 Roche Scale. Conventional Scottish farmed salmon are firm with a fibrous to smooth to even texture. Conventional Scottish farmed salmon have a consistent flavour due to the 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.

4.3 Geographical area:

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

4.4 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. 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 Lochailort in Inverness-shire in 1969.

Towards the late '70's and early '80's, 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 in 1990 and in 1998 a total of 115,000 tonnes were produced. With this rapid expansion in production, there was also growth in the numbers employed in the production of Scottish farmed salmon.

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 meeting changing trade and consumer requirements. The vital element in this has been its emphasis on high quality. 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 Farmed 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 worldwide. The high reputation in which Scottish farmed salmon is held for quality, consistency and flavour is borne out by the findings of consumer research.

4.5 Method of production:

Conventional Scottish Farmed Salmon

1) EGGS: The eggs are stripped form 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 eggs hatch and feed from their yolk sac. Health and performance are continually monitored by husbandrymen 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 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 temperatures 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.

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 fresh water 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 husbandrymen to ensure optimum development into fry. 3) FRY: When they begin feeding for themselves, they are placed in freshwater 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 saltwater, 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.

4.6 Link:

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 means that the fish can be cultivated in a stable environment which in turn produces an even and consistent flavour and texture with no rancidity.

4.7 Inspection body:

Name: Acoura Certification Limited, trading as Lloyd's Register
Address: 6 Redheughs Rigg
South Gyle
Edinburgh
EH12 7DQ
Tel.: 0131 335 6620
email: aquaculture-ca@lr.org

4.8 Labelling:

The entire range of "Scottish Farmed Salmon" products, presentations and dishes including ready meals, salmon mousse and salmon paté are allowed to bear this designation with obligatory mention of the place of manufacturing 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 salmons 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.