Ref. Ares(2024)757103 - 01/02/2024

Product Specification for Lofotlam

1. Name

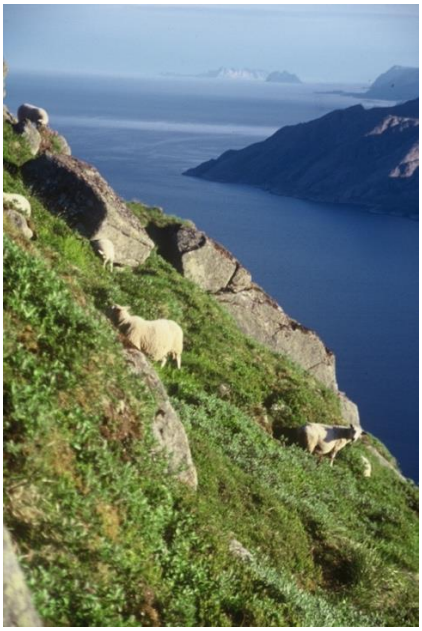
Lofotlam

Locally, *Lofotlam* has been a concept far back in time, since it used to be customary for farms to keep 8–10 sheep outdoors to provide the family with meat and wool. In restaurants the name turned up in Oslo in the 1990s. In 2001 they started stamping the carcasses with the *Lofotlam* stamp. In the same year, the *Lofotlam* logo was used on the packaging.

For use of the name *Lofotlam* see attachment.

Lofotlam was protected as a geographical indication in Norway in 2012: https://lovdata.no/lofotlam







2. Description of Lofotlam

Lofotlam is meat from lambs born, raised and grazed in Lofoten. The term includes fresh and frozen carcasses, natural prime cuts and meat sorts. The meat is to have a light red colour and a fresh aroma, be tender and have a good meet yield.

The carcass must have a minimum slaughter weight of 16 kg and be between 4 and 10 months old. *Lofotlam* must be classified in main class O or better and fat percentage in class 3 or lower according to the EUROP system. All lambs are star lambs.

The lambs are characterised by an average high slaughter weight and the best slaughter classes in the EUROP system. The meat has a high proportion of intramuscular fat, is juicy and tender with low chewing resistance. The surface of the cut meat has a marbled appearance due to thin layers of intramuscular fat. Meat from *Lofotlam* has a light red colour, is slightly yellower than other lamb meat, has a fresh aroma, soft texture and a slightly gamey taste. The meat is naturally pre-salted.



3. Geographical area

The product name *Lofotlam* indicates the name of the geographical area Lofoten in Nordland County.

The geographical area for the production of *Lofotlam* is delimited to the municipalities of Røst, Værøy, Moskenes, Flakstad, Vestvågøy and Vågan, Hadsel Municipality, which is situated on Austvågøy, Hadsel Municipality situated on Hinnøya delimited towards the east by the municipal boundary to Lødingen Municipality, and in the north in a line from Høgtinden towards Svartskarvika in Ingelsfjorden, as well as the isles in Raftsundet and Bråttøya og Hanøya in Ingelsfjorden.

These areas of Hadsel municipality are considered a natural part of Lofoten based on geographical conditions (affiliation/proximity) as well as geological conditions. The boundaries follow the mountain ridges and the natural topography. Such a delimitation of Lofoten is also supported by Hadsel municipality itself, stating on its website that the municipality is "a pearl on the border between Lofoten and Vesterålen". The people living in this area consider themselves inhabitants of Lofoten.

Lambs from the defined geographical area have been designated *Lofotlam* for ages, and the food's reputation is associated with this area.

Map of Lofoten:




Lofoten
Vestfjorden
Moskstraumen
Røsthavet
Værøya
Røst
Røstlandet
Skomvær
Moskenesøya
Flakstadøya
Vestvågøya
Gimsøya
Austvågøya
Hadseløya
Andøya
Sandnes
Stokmarknes
Melbu
Fiskebøl
Laukvika
Sandsletta
Svolvær
Kabelvåg
Henningsvær
Ørsvåg
Skrova
Eggum
Unstad
Myrland
Flakstad
Ramberg
Fredvang
Selfjorden
Nusfjord
Sund
Reine
Sørvågen
Moskenes
Gåpen
Lofotodden
Lofotodden nasjonalpark
Hamnøy
Sakrisøy
Å
Utakleiv
Bøstad
Vareid
Gravdal
Mortsund
Ballstad
Steine
Stamsund
Valberg
Borg
Gimsøy
Brettesnes
Ulvsvågen
Laukvika
Austvågøya
Tranøy
Buvåg
Hamarøya
Hamnsund
Oppeid
Skutvika
Engeløya
Steigen
Lundøya
Sagfjorden
Lauvøyvær
Holkestad
Leinesbogen
Nordskot
Måløya
Myklebostad
Leiranger
Leines
Laukvika
Måløy-Skarholmen
Nordfold
Hopen
Folda
Kjerringøy
Øyvorda
Tårnvika
Strøksnes
Røsvika
Misten
Landegode
Helligvær
Festvåg
Vassvikvågen
Vassvikvågen nasjonalpark
Trenyken
Storfjellet
Måhornet
Mosken



4. Proof of product origin

All *Lofotlam* are individually labelled with digital ear tags. The ear tags are read electronically during collection at the slaughterhouse. Lambs that are registered at the slaughterhouse as *Lofotlam* are kept separate from other animals. When the lambs arrive at the slaughterhouse, they are placed in separate pens. Information from the ear tag is transferred to clips that follow the animal through the slaughter process. The lambs from each farm are slaughtered together and classified according to the EUROP system.

The lambs that fulfil the requirements for *Lofotlam* are stamped *Lofotlam* in six places on the carcass: on both thighs, the sides and the shoulder.

The carcasses are hung up individually for cooling. They are marked with labels showing their origin, quantity and quality. Once the carcasses have been chilled, they are sliced into cuts, packaged and labelled with a serial number, which is applied to the packaging until it reaches the consumer.

5. Production method

All animals are to be treated against intestinal parasites before they are released for open field pasture.

Lofotlam are to be on open field pasture with nutritious herbs and pasture grass, from the shore up to the top of the mountains in Lofoten for at least 8 weeks. The majority of the lambs are sent directly from the mountains to the slaughterhouse and shall not be provided any form of commercial feed mix.

The carcass must have a minimum slaughter weight of 16 kg and be between 4 and 10 months old. Lambs considered not ready for slaughter in the autumn, have free access to coarse fodder in the form of grass and pasture.

Lambs not prepared for slaughter in the autumn have free access to coarse fodder in the form of grass and pasture. They may be fed limited volumes of commercial feed mixes but they must not have unrestricted access to such feeds. These lambs shall not be older than one year when slaughtered. Commercial feed mixes are prohibited from contain medications, preservatives, or consist of any genetically modified organisms or their derivates.

Lambs registered for slaughter as *Lofotlam* are kept separate from other animals from they are picked up at the farm until they are slaughtered and refrigerated.

Lofotlam are to be stamped with a designated *Lofotlam* stamp in 6 places on the carcass; on both thighs, the sides and the shoulder.

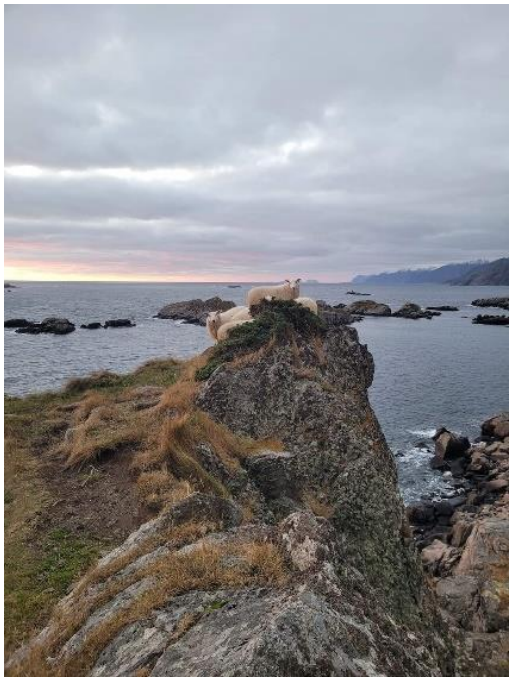
All circumstances surrounding pasture and feeding must be documented.

6. Link












The link is based on a specific quality/characteristic of the product attributable to its geographical origin.

Sheep farming has a long historical and traditional association with Lofoten, probably as far back as the Viking era. Mutton was the most common meat for people in the area, however, sheep were also an important source of wool for clothing.

The oldest record of sheep farming in Lofoten is the legend of King Mår at Værøy (probably from the Viking era), where he is said to have a flock of sheep so large that when the first sheep reached the gate to the home fields, the last sheep had not yet crossed the mountain edge.

The long continuous tradition for sheep farming has led to the accumulation of a high level of professional expertise in Lofoten on how to raise lambs with the desired quality. Sheep farming is a trade where knowledge on breeding, feeding, operation, supervision and moving animals during the pasture season is very important to the final quality. Newborn lambs are fed on cultivated grass areas, but adjusting the time of lambing to the release to pasture means that *Lofotlam* are usually released to pasture only one week after lambing. The flocks are divided into smaller cohorts grazing in different areas. Thus, overgrazing and challenges with regards to parasitic infections are avoided in the pastures. Supervision and moving animals during the pasture period are also important to ensure the best possible pasture. After gathering, farmers assess the condition of the lambs, and lambs ready for slaughter are sent directly from mountain pasture to slaughter.

As early as the 20th century, interest in sheep farming increased in Lofoten, and since the 1950s there has been an active breeding community which has contributed positively to the final quality of the meat.

Lofotlam are on average 2,5 kg heavier than the national average. *Lofotlam* have significantly better meat yield/classification and fat class, and all lambs, i.e., 100% of the lambs going under the name *Lofotlam*, have star lamb status. Star lamb is the term for lamb carcasses fulfilling specific requirements to meat yield, amount of fat and weight giving the sheep farmer a premium per kilo of meat.

Natural factors

The pasture areas in Lofoten are unique. For more than 1000 years, the landscape has been cultivated through human activities by the extraction of wood and pasturing. Many generations' need for wood as building materials, tools and fuel, combined with the impact of grazing animals on vegetation, have created the green mountain. The landscape in Lofoten is thus a cultivated landscape created by people and grazing animals.

Lofoten has steep mountain sides covered by green grass all the way to the peak. Thus, the lambs have access to large open field pastures stretching from the shore and up to the tops of the mountains. On the shore the lambs have access to fresh seaweed from the Arctic Ocean, which is a valuable dietary supplement.

The Lofoten mountains consist of hard rock disintegrating slowly. This has formed the "Lofoten Wall", a mountain mass with pointed peaks and steep mountain sides running through the whole of Lofoten. The soil in this landscape is created through several thousand years of disintegration from the mountain peaks, where seston has formed the characteristic fan shapes on the mountain sides. Chemical decomposition of minerals from the bedrock, combined with a lot of precipitation, gives a steady supply of mineral-containing leachate down the mountain sides. Wind and sea spray from the ocean also provide the soil with important minerals. This has created a productive cover of uncompacted soil, which is the basis for the good pastures in Lofoten.

The green mountain sides in Lofoten have a vegetation of grass and herbs providing very good growth for the grazing animals. The animals also eat leaves from sprouting trees and prevent the re-establishment of new dense forests. The open landscape allows plenty of light and warmth to the plant roots so that plant yield is higher than what one might expect this far north. The species growing here are the species that can sustain the impact of trampling, manure and grazing from grazing animals. These are at the same time species that are rich in proteins. A stable impact from grazing throughout the pasture season also causes continuous new growth (young plants). Young plants have the highest protein content and are the most palatable to the animals, thus the animals absorb a lot of feed.

As much as 30% of the Lofoten area is premium pasture. In some areas the percentage is more than 50. The national average for premium pasture is 11%. The good pastures are caused by an interaction between nature and a 1000 year long history of pasturing.

Lofoten is located far to the north. The Gulf Stream brings warm ocean currents, and Lofoten has a formation that catches the Gulf Stream and directs the warm water into the Vestfjord, bringing an early spring.

Winters are mild, and the growing season is long. The lambs may therefore be released early to large open field pastures with access to nutritious herbs and pasture grass. Some higher altitude areas are not free of snow until August. This means that *Lofotlam* graze on completely fresh, young pasture plants with a high protein content throughout the pasture season.

The nutritional value of the forage is a significant factor in the growth of the lambs and the health of the sheep flocks.

Several studies show that there is a clear correlation between what the animals eat and the quality of the meat. An averagely high carcass weight and classification, highly developed muscle mass and a large percentage of intramuscular meat is typical characteristics of *Lofotlam*. This is a result of the large nutrient-rich grazing land with seaweed, herbs and pasture grass that extends from the shore to the top of the steep mountains once the snow melts. The growth curve is even, muscle mass is developed throughout the animal and there are no periods of stunting. When this is combined with grazing on steep terrain it contributes to well-developed muscles where the fat becomes intramuscular. This results in tender, light red and tasty meat with a fresh aroma, soft texture and a slightly gamey taste. There is no deposit of fat layers on the outside of the carcass.

In Lofoten one has traditionally not put salt licks in the pastures because sheep and lambs absorb enough salt through the feed. Sea spray and wind from the ocean "season" the vegetation with salt and other minerals increasing the appetite of grazing animals further. *Lofotlam* are thus pre-salted (already salted from nature).

All the expertise among the producers in Lofoten built up over several hundred years related to farming and the knowledge about breeding, feeding, operation, supervision and moving animals during the pasture season contributes to lambs with the desired quality.

Reputation
Lofotlam has built up a strong reputation as a tasty meat with good meat yield, tenderness and natural aroma. Meat from lambs from Lofoten was sought after already in the 1920s when purchasers travelled around in the autumn buying meat that was sent south for sale as autumn and Christmas food. *Lofotlam* has been named as Norway's best, and is currently on the menu in many restaurants and hotels.

The reputation of *Lofotlam* is associated with lambs born, raised and grazed in Lofoten.

7. Control body
The Norwegian Food Safety Authority
Felles postmottak
Postboks 383
2381 Brumunddal
Norway

The Norwegian Food Safety Authority (NFSA) is a governmental body, operating on a national basis, whose aim is to ensure that food and drinking water are as safe and healthy as possible for consumers.

NFSA are responsible for all legislation within the production and distribution of food. This includes business activities within primary production, food industries, grocery stores, all kinds of food catering and some import, such as import of animals, food and plants.

NFSA also perform risk-based inspections and verifications including verification of the requirements for the use of a protected designation. All production plans are certified by NFSA.

8 Specific labelling rules for the product in question.

Lofotlam are to be stamped with a designated *Lofotlam* stamp in 6 places on the carcass.

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Attachments:
Consumer packaging
Marketing material
Folder