

**Publication of an amendment application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs**

(2010/C 112/06)

This publication confers the right to object to the amendment application pursuant to Article 7 of Council Regulation (EC) No 510/2006 <sup>(1)</sup>. Statements of objections must reach the Commission within six months from the date of this publication.

AMENDMENT APPLICATION

**COUNCIL REGULATION (EC) No 510/2006**

**Amendment application in accordance with Article 9**

**'WELSH LAMB'**

**EC No: UK-PGI-0105-0081-17.04.2007**

**PGI ( X ) PDO ( )**

**1. Heading in the specification affected by the amendment:**

- Name of product
- Description
- Geographical area
- Proof of origin
- Method of production
- Link
- Labelling
- National requirements
- Other

**2. Type of amendment(s):**

- Amendment to single document or summary sheet
- Amendment to specification of registered PDO or PGI for which neither the single document nor the summary sheet have been published
- Amendment to specification that requires no amendment to the published single document (Article 9(3) of Regulation (EC) No 510/2006)
- Temporary amendment to specification resulting from imposition of obligatory sanitary or phytosanitary measures by public authorities (Article 9(4) of Regulation (EC) No 510/2006)

**3. Amendment(s):**

Hybu Cig Cymru — Meat Promotion Wales (HCC) is the industry-led organisation responsible for the development, promotion and marketing of Welsh red meat. In July 2004, at the request of the Welsh Assembly Government, HCC accepted the role of guardian of the 'Welsh Lamb' PGI designation.

HCC consulted with industry representatives regarding the 'Welsh Lamb' PGI to determine views on the adequacy of the current PGI, including its value, limitations and future potential. Views were sought on the best mechanism to maximise value of Welsh meat, and how best to use the PGI's in this context. It was agreed that there was a need for the PGI to reflect the current situation in the Welsh industry, and that the amendments would enhance the monitoring and control of the PGI in the future.

Proposed Amendments

<sup>(1)</sup> OJ L 93, 31.3.2006, p. 12.

#### 4. Description of Product:

Amendment	Explanation
Removal of 'bred'	To reduce confusion about the meaning of the word 'bred'
Insertion of target carcass classification and conformation for Welsh lamb	To further define the product 'Welsh Lamb' by highlighting the standards it must meet
Insertion of: 'Welsh lamb is derived from the sheep breeds of Wales, predominately the Welsh Mountain, Welsh Mules, Welsh Halfbreds, Beulah, Welsh Hill Speckled Face, Lley Sheep, Llanwennog, and Radnor. These breeds may be crossed with Texel, or Suffolk rams, or any other terminal sire breed for prime lamb production'	To widen the existing definition as, in response to market drivers, production has been adapted to allow Welsh lamb to be derived from both traditional breeds and other recognised breeds
Insertion of: 'for prime lamb production i.e. lambs that have not bred'	To ensure only prime lambs qualify for the PGI
Insertion of: 'Lambs are slaughtered and processed in HCC verification scheme approved abattoirs/processers to ensure the PGI Welsh lamb brand and integrity is protected'	To ensure the PGI Welsh lamb brand and integrity is protected

##### 4.1. Proof of Origin:

Amendment	Explanation
Insertion of:  'HCC is the industry-led organisation responsible for the development, promotion and marketing of Welsh red meat'  'The HCC verification scheme ensures that the lamb branded as "Welsh Lamb" meets the specifications. All abattoirs and processors that wish to use the Welsh lamb designation must demonstrate to HCC's appointed inspection body on an annual basis that the lamb meets the PGI specifications and that the plant is operating to best practice guidelines. This approval will be represented by a Certificate, which must be displayed prominently in the premises. HCC also undertake random spot checks to verify abattoir/processor approval and licence use of the PGI Welsh lamb brand. HCC verification scheme criteria will be continually developed'  'At all stages of the production process records are kept to ensure traceability of the product'  'Minimum requirements with regard to the traceability of the product are: Sheep raised extensively on grassland; Veterinary records according to Government requirements; Traceability compliant to recognised farm assurance scheme standards or equivalent; Transport and slaughter identification according to Government regulations'	At the request of the Welsh Assembly Government, HCC have accepted the role of guardian of the 'Welsh Lamb' PGI designation  To ensure the integrity of the product is maintained through adequate control and monitoring, HCC retains the right to monitor all plants using the PGI HCC will inspect labelling information, at least annually, in order to monitor the PGI  To ensure that traceability requirements meet the HCC verification scheme criteria

4.2. *Method of Production:*

Amendment	Explanation
Insertion of: 'HCC verification scheme approved abattoirs/processors'	To ensure the integrity of the product is maintained through adequate control and monitoring
Insertion of: 'Abattoirs and processors eligible for the HCC verification scheme approval are not restricted to the defined geographical area — Wales'	For clarification in defining the product 'Welsh Lamb'
Insertion of: 'in accordance with recognised industry specifications or to meet legislative or customer requirements'	The previous dressing specification allowed only for a Meat and Livestock specification which was seen to be too restrictive
Insertion of: 'All cuts must be identified as Welsh lamb through appropriate labelling (see section 4.8)'	To ensure that the cuts of lamb are labelled in accordance with the PGI

4.3. *Link:*

Amendment	Explanation
<p>Insertion of text from the 'Proof of Origin' section:</p> <p>'Extensive lamb production plays an important role in the Welsh rural economy. There are numerous historical references to sheep production in Wales. For example, the Hafod manuscripts (No 16 P. 12) refer to sheepmeat production in the 14th Century, the literature of Guto'r Glyn in the 15th Century refers to Welsh lamb being taken to the Midlands and the letters of Morisaid Mon (2nd Volume P. 73) in 1758, extol the virtues of Welsh lamb. In the late 19th Century the Royal Chef, Tschumi wrote that Queen Victoria considered Welsh lamb to be the tenderest and would have no other lamb served in the Royal household.</p> <p>Even in the middle ages, Welsh sheep would be reared outside, which led to the development of hardy breeds, particularly the Welsh mountain sheep which have continued to make a contribution to the overall characteristics of the Welsh flock and hence the product.</p> <p>Welsh lamb now enjoys a unique worldwide reputation. Farms are often family owned and over the generations a great deal of expertise in producing Welsh lamb has accumulated.'</p>	The text which was originally located in the 'Proof of Origin' section related to the link between the product (Welsh lamb) and the geographical area (Wales).

4.4. *Labelling:*

Amendment	Explanation
Insertion of: 'The geographical indication "Welsh Lamb" must appear on carcasses, parts of carcasses or cuts in combination with the HCC registered trademark for Welsh lamb and the PGI symbol'	To ensure parts of carcasses and cuts are labelled appropriately and to ensure integrity of the Welsh lamb PGI and trademark
Insertion of: 'Detailed guidance on labelling will be provided by HCC. Labelling regimes will form part of the HCC verification scheme inspection'	To ensure that all abattoirs and meat plants are clear on where they can get guidance on labelling and to ensure that the PGI is not misrepresented

## SINGLE DOCUMENT

## COUNCIL REGULATION (EC) No 510/2006

## 'WELSH LAMB'

EC No: UK-PGI-0105-0081-17.04.2007

PGI ( X ) PDO ( )

## 1. Name:

'Welsh Lamb'

## 2. Member State or Third Country:

United Kingdom

## 3. Description of the agricultural product or foodstuff:

## 3.1. Type of product:

Group 1.1 — Fresh meat and offal

## 3.2. Description of product to which the name in (1) applies:

Welsh lamb is defined as meat taken from lambs, which are born and reared in Wales. Producers of Welsh lamb aim to meet a target carcass classification of R conformation or better and 3H fat content or leaner. See the table below.

Target Carcass EUROP Classification Grid for Welsh lamb

		Fat class						
		1	2	3L	3H	4L	4H	5
Conformation	E		x	x	x			
	U		x	x	x			
	R		x	x	x			
	O							
	P							

x indicates the target carcass classifications for Welsh lamb

Welsh lamb is derived from the sheep breeds of Wales. These are predominately the Welsh Mountain, Welsh Mules, Welsh Halfbreds, Beulah, Welsh Hill Speckled Face, Lleyn Sheep, Llanwennog, and Radnor. These breeds may be crossed with Texel, or Suffolk rams, or any other terminal sire breed for prime lamb production i.e. lambs that have not bred.

Welsh lambs are selected for slaughter when they are judged to be ready by the farmer, at under 1 year-old. The meat must come from lambs which are born and reared in Wales.

Lambs are slaughtered and processed in Hybu Cig Cymru — Meat Promotion Wales (HCC) verification scheme approved abattoirs/processors to ensure the PGI Welsh lamb brand and integrity is protected. This scheme ensures that the lamb branded as 'Welsh Lamb' meets the specifications. All abattoirs and processors that wish to use the Welsh lamb designation must demonstrate to HCC's appointed inspection body on an annual basis that the lamb meets the PGI specifications and that the plant is operating to best practice guidelines. HCC also undertake random spot checks to verify abattoir/processor approval and licence use of the PGI Welsh lamb brand.

Welsh lamb is firm and white, with good colour and is considered to have a sweet succulent flavour.

3.3. *Raw materials:*

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3.4. *Feed (for products of animal origin only):*

Sheep are raised extensively on grassland within the geographical area, according to traditional husbandry practices of Welsh sheep farming.

On occasions where feed is utilised to supplement grass pasture, the feed will be sourced from within the geographical area where possible.

3.5. *Specific steps in production that must take place in the identified geographical area:*

Each producer controls his own flock of sheep. Lambs suckle the ewe and graze extensively outdoors on the abundant natural grass pastures of the farm. Animals are sold either dead weight to abattoirs or at livestock markets. The meat must come from lambs which are born and reared in Wales, and slaughtered/processed in HCC verification scheme approved abattoirs/processors. The lambs are slaughtered and dressed at the abattoir in accordance with recognised industry specifications or to meet legislative or customer requirements.

Abattoirs and processors eligible for the HCC verification scheme approval are not restricted to the defined geographical area — Wales.

At all stages of the production process records are kept to ensure traceability of the product.

3.6. *Specific rules concerning slicing, grating, packaging, etc.:*

N/A

3.7. *Specific rules concerning labelling:*

The geographical indication 'Welsh Lamb' must appear on carcasses, parts of carcasses or cuts in combination with the HCC registered trademark for Welsh lamb and the PGI symbol.

4. **Concise definition of the geographical area:**

The whole of Wales.

5. **Link with the geographical area:**

5.1. *Specificity of the geographical area:*

Extensive lamb production plays an important role in the Welsh rural economy. There are numerous historical references to sheep production in Wales. For example, the Hafod manuscripts (No 16 P. 12) refer to sheepmeat production in the 14th Century, the literature of Guto'r Glyn in the 15th Century refers to Welsh lamb being taken to the Midlands and the letters of Morisaid Mon (2nd Volume P. 73) in 1758, extol the virtues of Welsh lamb. In the late 19th Century the Royal Chef, Tschumi wrote that Queen Victoria considered Welsh lamb to be the tenderest and would have no other lamb served in the Royal household.

Even in the middle ages, Welsh sheep would be reared outside, which led to the development of hardy breeds, particularly the Welsh mountain sheep which have continued to make a contribution to the overall characteristics of the Welsh flock and hence the product.

The unique character of the product arises from the influence of the traditional hardy Welsh breeds that dominate the Welsh flock and also by the lambs feeding on the abundant natural grassland in Wales, which flourishes as a result of the wet and mild Welsh climate and topography.

A 1 200 kilometre coastline surrounds Wales and inland there is a sweeping and soaring landscape that seamlessly merges mountains, hills, valleys and lakes. Supported by the typical high rainfall of the area, Wales is perfectly adapted to the production of natural pasture. This sprawling emerald tapestry woven by acre after acre of lush green grass, combined with heathers and indigenous fragrant wild herbs, contribute to the distinctive flavour of Welsh lamb.

5.2. *Specificity of the product:*

To be branded as 'Welsh Lamb' only lambs which are born and reared in Wales are eligible, linking the product directly to the geographical area in which it is produced.

In order to ensure consistency in quality for the consumer, prime lambs are selected for slaughter when they are judged to be ready by the farmer, at under 1 year-old. Producers of Welsh lamb aim to meet a target carcass classification of R conformation or better and 3H fat content or leaner.

The meat must also come from lambs which are slaughtered/processed in approved abattoirs/processors. The animals are slaughtered and dressed at the abattoir in accordance with recognised industry specifications or to meet legislative or customer requirements.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI):*

Welsh lamb is a product of the traditional extensive farming practices utilising the expertise built up over generations of producers.

Welsh lamb enjoys a number of competitive production advantages. Traditional breeds are reared in an ideal environment, using tried and tested traditional farming techniques, supplemented by contemporary breeding methods. This results in the unique character and distinctiveness of Welsh lamb. Welsh grassland is characterised by heavier rainfall, higher land and poorer quality soils than England.

Year after year, generation after generation, the singular husbandry and grassland management skills of the Welsh sheep farmer are practised across Wales, predominately on small family farms, utilising the benefits of the natural landscape to produce lamb of the highest calibre. Over the centuries their dedication and hard work has delivered consistently high standards of quality production in the most efficient and environmentally sensitive way whilst shaping the landscape, culture and identity of Wales. Welsh lamb now enjoys a unique worldwide reputation. Farms are often family owned and over the generations a great deal of expertise in producing Welsh lamb has accumulated.

The efficient production and use of grass is central to the well being of Welsh lamb production. The grass leys in many of the regions of Wales are interspersed with heathers and indigenous fragrant wild herbs, all of which contribute to the distinctiveness of Welsh lamb.

**Reference to publication of the specification:**

(Article 5(7) of Regulation (EC) No 510/2006)

<http://www.defra.gov.uk/foodfarm/food/industry/regional/foodname/products/documents/welsh-lamb.pdf>

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