

Publication of an 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

(2012/C 60/11)

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

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

‘CORDEIRO MIRANDÊS’/‘CANHONO MIRANDÊS’

EC No: PT-PDO-0005-0787-12.08.2009

PGI () PDO (X)

1. Name:

‘Cordeiro Mirandês’/‘Canhono Mirandês’

2. Member State or third country:

Portugal

3. Description of the agricultural product or foodstuff:

3.1. Product type:

Class 1.1 — Fresh meat (and offal)

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

‘Cordeiro’ or ‘Canhono Mirandês’ refers to the meat obtained from the slaughter of sheep of either sex of the Churra Galega Mirandesa breed, identified and entered in the zootechnical register for that breed, aged up to four months, born and raised in a traditional extensive farming system, cut and packaged in accordance with the rules laid down in the specification and in the defined geographical area.

The meat of the ‘Cordeiro’ or ‘Canhono Mirandês’ can be presented commercially, irrespective of the age of slaughter, in two different ways:

1. carcasses and half-carcasses;
2. pre-packaged, whole or in parts.

Ribs must be cut to an average thickness of 2,5 cm.

Depending on the method of farming, the meat of ‘Cordeiro Mirandês’ or ‘Canhono Mirandês’, according to the production method followed in the geographical area, has the following characteristics:

- (a) carcass weight: the carcass is classified in categories A, B and C according to weight, as follows:

Table

Categories of ‘Cordeiro’ or ‘Canhono Mirandês’ carcass

Category	A	B	C
Carcass weight (kg)	4 to 7	7,1 to 10	10,1-12
Live weight (kg)	8,47 to 14,8	15 to 20,7	21 to 24,3
Approximate age in days	30	60	120

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

- (b) fat content: the fat is white and shiny and of firm consistency, increasing in thickness, although not significantly, with the increase of the carcass weight. It does not 'sweat' and is smooth in texture;
- (c) sensory qualities: the meat is pink, extremely tender, succulent and very tasty, with very little marbling of muscle and fat. The muscle is firm and quite succulent and tender. There are no significant differences between any of the three categories of 'Cordeiro' or 'Canhono Mirandês' with regard to succulence, firmness, intensity of aroma or acceptability in general.

3.3. *Raw materials (for processed products only):*

Not applicable.

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

Management of the feeding is closely linked to the classification of 'Cordeiro' or 'Canhono Mirandês' into categories. Category A includes only those animals considered suckling lambs, since they feed only on mothers' milk. After the third week of age they are gradually fed solids and are then considered grazing lambs and classified in categories B and C as they reach the appropriate age and weight. Once they are permanently grazing on the regional flora, their feed is supplemented with cereal grains to which is added wheat straw, natural grass and oat hay and fodder oats, rye and maize grown on the farm itself. When the production of these foods on the holding is insufficient, or in extreme situations (drought, natural disasters, fire, frost, or other circumstances), feed may be purchased from other holdings located in the defined geographical area, and there is no limit to the quantity of food which may be purchased. Its use may be authorised provided that:

- it does not exceed 50 % of the daily ration,
- the feed concentrate does not exceed 35 % of the daily ration and meets the formulation laid down in the specification,
- production of these concentrated foods and their use by animals is monitored.

Only natural products are used in feeding the animals, and the use is prohibited of products which might interfere with their growth and development, such as: hormones, antibiotics, sulphonamides, anabolic steroids, coccidiostats and other prohibited products.

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

The name 'Cordeiro Mirandês' or 'Canhono Mirandês' may only be used for the meat from animals born, fed, raised and slaughtered in holdings located within the defined geographical area and which are registered and approved for the purpose by the management consortium.

For such permission to be granted the following cumulative conditions must be met:

- producers' holdings are located in the geographical production area,
- animals which are to be marketed must be properly identified and entered in the zootechnical register for the Churra Galega Mirandesa breed,
- the farming system practised, in particular for the feeding of animals, weight and age slaughter, is as specified in the specification,
- producers are subject to the production rules and the system of control and certification,
- producers commit themselves, in writing, to comply with the provisions of the specification.

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

Not applicable.

3.7. Specific rules concerning labelling:

Irrespective of how the product is put up for sale, and in addition to the mandatory wording, all cuts or packages must be properly identified and labelled with the following wording:

- Cordeiro Mirandês — Denominação de Origem Protegida or Canhono Mirandês — Denominação de Origem Protegida,
- the product's logo,



- name and address of the producer or group of producers marketing the product,
- EU logo (after registration with the EU),
- the animal's identification number,
- certification marking,
- indication of the carcase classification as A, B or C,
- date and place of slaughter,
- address for complaints and enquiries;

Under no circumstances should the name and address of the producer or of the group of producers marketing the product be replaced by the name of any other body, even if they are responsible for the product.

The marketing name — 'Cordeiro Mirandês' PDO or 'Canhono Mirandês' PDO — cannot be supplemented by any other reference or mention, not even by the trade marks of distributors or others.

4. Concise definition of the geographical area:

The geographical area for 'Cordeiro Mirandês' or 'Canhono Mirandês' includes the municipalities of Miranda do Douro, Mogadouro and Vimioso and the district of Bragança.

5. Link with the geographical area:

5.1. Specificity of the geographical area:

The morphological diversity of the mountains, the averagely-fertile-to-poor soil, the low rainfall unevenly distributed over the year and the water flowing in the deep valleys dictate the type of agriculture practised in the region, resulting in two separate but interrelated parts from the agricultural point of view: the plateau and the slopes. Mediterranean agriculture predominates on the slopes: vines, olive and almond trees and native small ruminants. The plateau is dominated by cereal and forage systems, with natural meadows locally known as marshes, and used for the native breeds that take advantage of the stubble and the fallow grain crop. The wealth of forage and grazing on the plateau feeds the cattle and sheep who otherwise compete with each other for the resources available. The sheep feed on the hoof on much of the grazing land, on the crop and the stubble, wild grass growing on uncultivated areas and the fallow crops, in addition to the meagre feeding to be had from the various shrub species on the Miranda plateau. The name of the breed, Churra Mirandesa, reflects the name of the region, the Miranda plateau, which is its production area and which these days is bred in the municipalities of Miranda do Douro, Vimioso e Mogadouro. This breed of sheep is as old as the history of the region where it is found. It was Celtic invaders who first crossed the ewes that existed in

Portugal with the rams which they brought with them and which gave rise to the original stem from which today's sheep are descended. The Churra Galega Mirandesa sheep is very hardy and well suited to the geographic and climatic conditions of the Miranda plateau and the slopes on the banks of the River Douro. The morphological and breeding characteristics of the breed are evidence of the excellent way in which they have adapted to the peculiarities of the geographical area and the abovementioned method of farming them. Their short and sturdy legs are well-suited to covering long distances for the grazing on the Miranda plateau and their broad legs and strong hooves reflect the topography of the plateau. Their small build, small ears and the breed's wool protect the animal from the low temperatures in winter. In these conditions, the way in which the Churra Galega Mirandesa is bred and driven to pasture is strongly associated with family tradition and to a special know-how acquired over time. Knowing how to drive the flocks and how to lead them to grazing are elements which define the skill of shepherding this breed. Furthermore, wool production with economic significance for the region has been a very important contributory factor to the maintenance of these sheep of the Miranda plateau. Their meat has long formed part of the diet of local populations. Thus, the know-how of the people of the region includes knowledge of how to cut and handle the meat and how to cut up the carcass, factors which give it a special flavour.

5.2. Specificity of the product:

The special nature of the product derives from the breed of the animal but mainly from how it is farmed and fed. The traditional feeding of these animals, which is a function of the exploitation of local resources, gives rise to very tender meat which is particularly succulent and soft and whose fat is consistent and does not 'sweat'. The muscle is firm with a uniform marbled intramuscular fat which results in very specific organoleptic characteristics, such as great tenderness and succulence. The way in which the rib of the 'Cordeiro Mirandês' or 'Canhono Mirandês' is cut is typical and unique. The thickness of the ribs is, on average, about 2,5 cm, which allows a higher yield from the carcass and a specific taste, enhancing the value of the meat of the 'Cordeiro Mirandês' or 'Canhono Mirandês' to consumers.

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):

The Miranda plateau, which is the geographical production area of the 'Cordeiro Mirandês' or 'Canhono Mirandês', is without a doubt the heartland of the Ovelha Churra Mirandesa breed. The renown of this product, which is well established on the market, comes from the specific physical and sensory characteristics of its meat. Production of 'Cordeiro Mirandês' or 'Canhono Mirandês' is closely linked to the edafoclimatic characteristics of this region, characterised by its poor soils and the dry climate, which requires extensive farming for cereals and favours the existence of natural pastures of spontaneous vegetation associated with the existing tree population. When grazing, the animals therefore feed on wild grass growing on uncultivated land and fallow crops, together with a meagre diet provided by the various species growing on the Miranda plateau, such as white Spanish broom (*Cystisus multiflorum*), *Genista falcata*, gum rockrose (*Cistus ladanifer*) and French lavender (*Lavandura pedunculata*). Typical of the meadow flora are meadow brome (*Bromus commutatus*), tall fescue (*Festuca arandinaea*), fragile oat (*Gaudinia fragilis*), meadow foxtail (*Alopecurus brachystachys*), brome fescue (*Vulpia bromoides*) and perennial ryegrass (*Lolium perenne*). The hay is normally natural meadow hay (spontaneous meadow flora) and the straw they are fed is normally wheat and oat straw. Rye, wheat and barley are provided whole or ground into flour. It is this diet, combined with the characteristics of the breed itself and method of shepherding, so well known by the local population, which gives the meat of the 'Cordeiro Mirandês' or 'Canhono Mirandês' its unique appearance, tenderness and succulence so appreciated in the region.

Reference to publication of the specification:

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

http://www.gpp.pt/Valor/doc/CE_Cordeiro_Mirandes.pdf
