

**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 101/05)

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

SINGLE DOCUMENT

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

**‘SCOTTISH WILD SALMON’**

**EC No: UK-PGI-0005-0863-07.03.2011**

**PGI ( X ) PDO ( )**

**1. Name:**

‘Scottish Wild Salmon’

**2. Member State or third country:**

United Kingdom

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

**3.1. Type of product:**

Class 1.7 — Fresh fish, molluscs and crustaceans and fish based products

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

Scottish Wild Salmon is the name given to the pelagic fish of the species *Salmo Salar* which are caught at in-river fisheries and coastal fisheries throughout Scotland and up to 1 500 metres off the Scottish Coast.

Fresh Scottish Wild Salmon are bright silver, with a dark blue back and firm, with scales intact. The flesh is firm and deep pink. They have a very fresh fish smell and are in excellent condition throughout the season when they are moist and full of taste. Scottish Wild Salmon is distinguishable from other Salmon types as it has perfect markings, no distortion to its tail, fins or head and has good muscle tone and is firm in texture as a result of the distance travelled by the fish. Scottish Wild Salmon is free from artificial colouring or chemicals.

There is no specific size range as it is a wild product and growth will be affected by the varying conditions. However, wild Scottish salmon would normally be 1,5 kg and above and can grow up to 20 kg. The fish are silver on the outside and have deep pink firm flesh on the inside. They are sold fresh, whole and boxed in ice.

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

Not applicable.

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

Not applicable

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

The fish must be caught within the river and coastal fisheries in Scotland and in an area of up to 1 500 metres off the coast by one of the following methods:

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

### Net and Coble

- The use of a sweep net, paid out from a boat, and worked from the bank or shore or from waters adjacent to the bank or shore, whereby the salmon are surrounded by the net and drawn to the bank or shore, subject to conditions.

### Cruives

- An old form of fish trap, operated in rivers, and at one time, estuaries, consisting of an enclosure of stakes or wicker-work and sometimes set in a rubble dyke. As developed for salmon fishing they consist of a more-or-less rectangular box-trap, with inscales, set in a stone dyke across a river.

### Fixed Engine fisheries

- Bag Net, fly net or other stake net — use of a fish trap which is fixed or moored to the shore or seabed, subject to certain conditions.
- Haaf and Poke Nets — The haaf is fixed within a rectangular frame, and is held in the current by the netsman, who wades in the estuary. The net is lifted when a salmon enters it. Several fishermen may work together in line abreast. Poke nets consist of a series of pockets of net mounted in lines on poles and set across the tide. Fish are trapped in the pockets as the tides recede.

In addition the following production stages must take place in the defined area:

- landed,
- classified by size,
- boxed in ice within Scotland. The boxing in ice usually takes place at Fishing Stations prior to sending to markets, and can take place at any fishing station in Scotland.

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

Not applicable

#### 3.7. *Specific rules concerning labelling:*

Not applicable

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

The whole of Scotland, including an area up to 1 500 metres off the coast.

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

##### 5.1. *Specificity of the geographical area:*

The Scottish Wild Salmon is drawn to the geographical area by its environment. Scotland's geology and geography with temperate climate, high quality water and spate rivers are essential for Scottish Wild Salmon as the fish will only enter clean waters around the Scottish coastline.

Salmon are native; they begin life in freshwater, head downstream to the ocean and, when fully grown, return to the same river to give birth. It is when they return to these rivers that fishing for the salmon takes place.

They will then have spent between 1-3 years at sea in Arctic waters off Canada and Greenland. Scotland's geology and geography with temperate climate, high quality water and spate rivers contribute to fit healthy fish which contribute to many distinct populations with unique run times covering most of the year. This is essential for Scottish Wild Salmon as the fish will only enter clean waters around the Scottish coastline.

Scottish river systems support one of the largest and most diverse of the Atlantic salmon resources in Europe, with nearly 400 salmon rivers supporting many hundreds of populations, each of which is genetically distinct.

## 5.2. Specificity of the product:

The Atlantic salmon are anadromous fish which begin life in freshwater, migrates to sea and then return to fresh water — the same river where they were born — to breed. The link with the geographical area is that fishing for the salmon takes place when the fish are moving to return to their natal home waters where they were spawned.

Along with the environment, the characteristics of the Scottish Wild Salmon are linked to the geographical area on the basis of the tradition of catching and processing. These methods are well documented traditional fishing practices. Fishing for Scottish Wild Salmon is a vital part of Scotland's heritage, the skill of locating and catching the fish has been long established in Scotland and has been handed down over the generations. As a result, a number of active Scottish net fisheries remain.

## 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):

### Netting

Salmon netting has been in existence in Scotland for hundreds of years. Indeed the salmon has been, and continues to be, an iconic species. Reference can be found to a sweep net fishery on the Tweed around 1160. The earliest actual record of salmon legislation can be found in 1424. In terms of fixed engine fisheries, these were lawful within estuaries until the early 19th century. At its peak, salmon net fisheries probably employed around 3 000 people. Sadly, however, most of Scotland's salmon netting stations have been closed in the last 25 years, although a number of active netting stations remain.

Essentially, the fishing methods have been unchanged for centuries. This tradition continues; fishing techniques and expert knowledge have been passed through the generations, although modern technology is now used in terms of improved boat engines and power washers for cleaning the nets.

In the days before modern refrigeration methods, some fishing villages had 'ice houses' in which the fish were processed. Salmon, packed on ice, were once sent by sailing ship from here to Billingsgate Market in London. An example of an 'ice house' remains today near Montrose. It is a large vaulted mid 19th century building, which to this day has a grass roof. This results in a cooling effect in the building when rain fall is subsequently evaporated.

### Reputation

Historically the fish, also known as 'bars of silver' or the 'king of fish' were a valuable product — this continues today. As food, they were sometimes cured (smoked) and exported over large distances. Traditionally, the main market for Scottish Wild Salmon was Billingsgate in London.

Today Scottish Wild Salmon that have been smoked are sold at farmers markets, across the length and breadth of Scotland, as well as the fact that a proportion of fresh fish is exported abroad. Fish have also been supplied to the Royal household in the past in addition to supplying to both the 2005 G8 summit at Gleneagles, top chefs and restaurants e.g. Harrods, Fortnum and Mason and top chef Richard Corrigan who owns Bentleys Oyster Bar in Piccadilly, London to name but a few.

It is widely regarded that Scottish Wild Salmon has an exceptional flavour and texture. Forman & Field Salmon Smokers in London consider that when looking for the best quality salmon 'only wild Scottish salmon has the historic reputation' to match the quality being sought. Scottish Wild Salmon represents the finest of Scottish produce, a fact recognised worldwide by both domestic customers and top chefs and restaurants. Buyers and customers of Scottish Wild Salmon often praise the high quality of the product.

Over the centuries fishing has been an important industry for Scotland. Scotland's freshwater fish populations and communities are of international natural heritage value. Despite declines in catches in recent years, Scotland's salmon fishery remains of international importance. They are the basis for fisheries of global renown. Scotland's river systems support one of the largest and most diverse Atlantic

salmon resources in Europe. Scotland is among the largest sea fishing nations in Europe with 66 per cent of the landings into the UK and has over 50 000 km of rivers, many of which have wild Atlantic salmon and sea trout, and more than 30 000 lochs and ponds.

**Reference to publication of the specification:**

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

<http://archive.defra.gov.uk/foodfarm/food/industry/regional/foodname/products/documents/scottish-wild-salmon-pgi.pdf>

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