Publication of an application for registration pursuant to Article 6(2) of Council Regulation (EEC) No 2081/92 on the protection of geographical indications and designations of origin

(2001/C 354/08)

This publication confers the right to object to the application pursuant to Article 7 of the abovementioned Regulation. Any objection to this application must be submitted via the competent authority in the Member State concerned within a time limit of six months from the date of this publication. The arguments for publication are set out below, in particular under 4.6, and are considered to justify the application within the meaning of Regulation (EEC) No 2081/92.

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: ARTICLE 5

PDO (x) PGI ( )

National application No: 38/99

1. Responsible department in the Member State

   Name: Direcção-Geral do Desenvolvimento Rural

   Address: Av. Defensores de Chaves, n.º 6, P-1000 Lisboa

   Tel.: (351-21) 318 43 82

   Fax: (351-21) 353 58 72.

2. Applicant group

   2.1. Name: Cooperativa Agrícola dos Agricultores de Arcos de Valdevez crl

   2.2. Address: P-4970 Arcos de Valdevez

   2.3. Composition: producer/processor (x) other ( ).

3. Type of product: Class 1.1 Fresh meat.

4. Specification

   (summary of requirements under Article 4(2)):

   4.1. Name: Carne Cachena da Peneda.

   4.2. Description: Meat obtained from the cutting of carcasses of bovine animals of the ‘Cachena’ breed, registered in the herdbook for that breed and reared and slaughtered in the geographical area concerned. Irrespective of the animal's age at slaughter, the meat is invariably tender, with a firm and moist texture, indicating succulence. The fat is white to off-white, non-exudative and has a firm consistency. The colour of the meat ranges from pink (in the case of veal) to dark red (in the case of cowmeat and beef).

   4.3. Geographical area: In view of the organoleptic characteristics of the product, the soil and climate required to produce it, and the authentic and unvarying local methods used, the geographical area of production is by its nature limited to a few parishes in the municipalities of Arcos de Valdevez, Melgaço, Monção, Ponte da Barca, Vila Verde and Terras de Bouro.
4.4. **Proof of origin:** The meat comes exclusively from animals born and reared on approved holdings. Approval is given only if the holding satisfies each of the following requirements: it must be located in the geographical area of production; its animals must be entered in the herdbook of the Cachena breed; it must keep up-to-date records covering production, official identification, transport and movement, the herd register and the individual animal health certificate; and it must submit to the control and certification arrangements applicable. Only meat from such animals (slaughtered at approved slaughterhouses) and conforming to the specifications may qualify for, and be marketed under, the designation of origin. In order to provide additional guarantees in terms of traceability a control system has been introduced which covers the entire chain of production.

4.5. **Method of production:** The diet of the animals is based on long periods of grazing up in the mountains. During those periods, which extend from the beginning of spring to the end of the autumn (about nine months), the animals gather in distinctive mountain areas known as ‘brandas’. In both summer and winter the animals graze direct on rough or seeded pastures. In winter the pastures used tend to be those situated near the farm, where there is a twice daily (morning and afternoon) distribution of feed (hay, maize straw, maize meal and maize ears). In the summer the animals feed exclusively on the natural vegetation of the brandas. They seek out natural grasses and shrubs. The young are reared extensively. They are initially fed on milk (supplemented with natural feed from the holding), until they are ready to graze in the pastures in the company of their mother. After weaning, at about four months, they join the herd as it transfers to the pastures or moves up to the brandas.

4.6. **Link:** The geographical area of production of Carne Cachena da Peneda is a mountainous region featuring steep slopes. The climate, which is fairly harsh, is influenced by hot humid air from the Bay of Biscay and cold dry air from the Iberian hinterland. It is an area of plentiful water resources, the surrounding region being one of the rainiest in Portugal. It forms part of a vast strip of granitic land at the northwest corner of the Iberian Peninsula. The soils are light to average, permeable, easy to work, and have light resistance and texture. The surface generally is very patchy, being markedly altered by local and regional farming and the weather. The soil has a low pH, is poor in phosphorus and contains average to high amounts of potassium. The subsoil is generally cambic or clayey. The soils have evolved very little and their depth tends to vary a great deal depending on the altitude and slope. The region is, on the whole, mountainous, featuring as it does the Amarela, Soajo and Peneda ranges. It is crossed by the Lima river and is influenced by two other rivers: the Câvado and the Minho. Valley location, the proximity of the sea and the terrain are the main factors affecting the weather in the region. The area features abundant rainfall and high levels of relative humidity and is often covered in cloud. The average annual temperature is between 7.5 °C and 12.5 °C. In the region the characteristic method of animal husbandry, combined with the diet of the ‘cacheno’ bovine animals — exclusively natural and typical of the geographical area — gives the meat specific characteristics in terms of quality.

4.7. **Inspection body:**

Name: Norte e Qualidade — Instituto de Certificação de Produtos Agro-Alimentares
Address: Rua do Monte-Crasto Vairão, P-4480 Vila do Conde.

4.8. **Labelling:** Must bear the words ‘Carne Cachena da Peneda — Denominação de Origem’ and a numbered certification mark. The model certification mark is in the specifications.


EC No: G/PT/00095/99.05.20.

Date of receipt of full application: 23 July 2001.