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

(2003/C 212/02)

This publication confers the right to object to the application pursuant to Articles 7 and 12d of the abovementioned Regulation. Any objection to this application must be submitted via the competent authority in a Member State, in a WTO member country or in a third country recognised in accordance with Article 12(3) 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 ( ) PGI (x)

National application number: 79

1. Responsible department in the Member State

   Name: Subdirección General de Sistemas de Calidad Diferenciada — Dirección General de Alimentación — Secretaría General de Agricultura y Alimentación del Ministerio de Agricultura, Pesca y Alimentación — España

   Address: Paseo de la Infanta Isabel, 1, E-28071 Madrid

   Tel. (34) 913 47 53 94

   Fax (34) 913 47 54 10

2. Applicant group

   2.1. Name: Mesa Sectorial de Cooperación, Comercialización e Industrialización Agraria y Promoción de las Denominaciones de Origen y Calidad

   2.2. Address: C/ Gutiérrez Solana, s/n
     'Edificio Europa'
     E-39011 Santander

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

      Cantabrian Livestock Producers' Associations

      Trade associations

      Associations of Beef/Veal Producers

      Representatives of the meat industry, slaughterhouses and cutting plants

3. Type of product: Fresh meat. Class 1.1.

4. Specification

(Summary of requirements under Article 4(2))

4.1. Name: Carne de Cantabria

4.2. Description: Beef from the Tudanca, Monchina, Asturian, Highland Brown and Limousin breeds and crosses thereof.
The animals used for the meat are from the Cantabrian family of breeds (convex-profile, chestnut-coloured bovines): Tudanca, Monchina and Asturian; Highland Brown absorbed into this stock and the Limousin breed, adapted to the local environment, and crosses thereof.

Characteristics of the meat:

(a) Ternera (heifer calf): animal slaughtered at a maximum of 12 months, pale pink/pink meat, with evenly distributed pearly white fat and firm, slightly moist muscle.

(b) Añojo (yearling): animal slaughtered at between 12 and 24 months, pale pink/pink meat, with pearly white fat and firm, slightly moist muscle.

(c) Novilla (heifer): animal slaughtered at between 24 and 48 months, pale red/red meat, with creamy-coloured fat, firm, slightly moist muscle with fatty striations.

(d) Buey (steer): castrated male animal slaughtered at a minimum of 24 months, pale red/red meat, with creamy-coloured fat, firm, slightly moist muscle, with fatty striations.

4.3. Geographical area: The cattle from which meat of a standard requiring protection under the Protected Geographical Indication scheme is produced are bred, reared and fattened in an area comprising the whole of the Autonomous Community of Cantabria.

The area where this meat is processed also comprises the whole of the Autonomous Community of Cantabria.

4.4. Proof of origin: The meat protected under the PGI will be produced from animals of the authorised breeds and crosses of these breeds that are born and reared on the holdings listed in the Geographical Indication registers. The animals will be brought for slaughter with the appropriate identification.

The slaughtering of the animals and the dressing and cutting of the carcasses will take place in the slaughterhouses and cutting plants listed in the Protected Geographical Indication registers.

The carcasses will be marked and identified to enable their identification at any time during the dressing process.

The cutting plants will ship the cuts of meat and parts thereof in sealed packages, each bearing a numbered label issued by the inspection body.

The inspection body will operate at the stages of production, slaughter, cutting and packing to certify that the product meets the required standards.

4.5. Method of production: During those months when the herbage is growing, the animals are grazed on both low meadows and mountain pastures. During the winter, they are stabled. In autumn and at the beginning of spring, the cattle graze pasture close to the holdings during the day. They move up to mountain pastures in mid May.

The heifer/bull calves stay with their dams for 5-7 months, during which time they are weaned onto forage (either field grazing or dried fodder indoors).

During the finishing stage, the animals' feed is supplemented with concentrates authorised by the inspection body.

The processing stage covers slaughter and the dressing and cutting of the carcase before the meat is shipped. The slaughterhouses and cutting plants must meet the technical and health standards under the applicable legislation.

The slaughter and dressing of the carcasses must not take place at the same time as that of other, non-registered animals.

After slaughter, the carcasses are aired and then treated for preservation.
4.6. **Link:** The climatic and topographical characteristics of Cantabria sustain the extensive areas of pastureland that cover the region and which have traditionally been the home of widespread cattle farming that has a distinctive local character.

The pasture is formed of natural herbaceous communities adapted to the area's climatic and pedological conditions and is in some cases typical of mountain regions and in others forms a stage in the substitution of woodland or thicket by natural grassland.

At low altitudes, the most typical community comprises grasses, pulses and other plants, the most common species being:

- Cock’s foot (*Dáctylis glomerata*)
- Fescues (*Festuca pratensis, f. Rubra*)
- Perennial ryegrass (*Lolium perenne*)
- Trefoils (*Trifolium pratense, T. Repens, T. Incarnatum*)
- Bird’s-foot trefoil (*Lotus corniculatus*)
- Black medic (*Medicago lupulina*)
- Plantains (*Plantago lanceolata P. Media*)
- Wild carrot (*Daucus carota*)

The Atlantic climate, with its abundant and frequent rainfall, the influence of the mountains, which promote condensation and keep temperatures mild, and the characteristics of the soil all combine to make Cantabria the perfect environment for pastoral production, and thus suitable for extensive cattle farming.

The meat that should be protected is obtained from breeds that are perfectly adapted to the production area, leading to a productive ecological equilibrium between animals and environment.

The cattle-management system and the feed regime, based on pasture during the growing season and during the winter on dried fodder, in most part from natural grassland, determine the characteristics of the product.

The beef cattle are fed using techniques and practices that are consistent with the sustainable use of natural resources in an extensive livestock system, for both standing and transhumant herds.

In use since antiquity, these methods are recorded in a wealth of official documents such as donations, agreements, legal proceedings and decrees on pastureland. As early as the ninth century, there are records of the extensive areas of Cantabrian grassland donated by the Santa María del Yermo Monastery to Oviedo Cathedral for the grazing of its cattle.

Cantabria’s renown for livestock farming is also evidenced by the numerous cattle markets awarded to towns in the region since the Middle Ages. One of the oldest of these is the Potes market, awarded in 1379 by King John I of Castile, and the region's biggest, in Torrelavega, established by Royal Decree by Charles III on 1 January 1767.

The reputation enjoyed by Cantabria meat can be deduced from a recent study showing that it was known to 90.4 % of the people living in Cantabria.

4.7. **Inspection body**

**Name:** Oficina de Calidad Alimentaria

**Address:** C/ Héroes 2 de mayo, 27

E-39600 Muriedas (Cantabria)
4.8. **Labelling:** The commercial labels, unique to each registered firm, will be subject to approval by the inspection body.

They will be required to feature the term ‘Protected Geographical Indication — Carne de Cantabria’.

Packaged meat sent to market will bear numbered labels or secondary labels supplied by the Regulatory Council.


**EC No:** ES/185/2001.03.06.

**Date full application received:** 27 June 2003.

---

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

(2003/C 212/03)

This publication confers the right to object to the application pursuant to Articles 7 and 12d of the abovementioned Regulation. Any objection to this application must be submitted via the competent authority in a Member State, in a WTO member country or in a third country recognised in accordance with Article 12(3) 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 ( ) PGI (x)**

**National application No:** IG/19/96

---

**1. Responsible department in the Member State**

Name: Ministère de l’agriculture de l’alimentation, de la pêche et des affaires rurales
Direction des politiques économique et internationale
Bureau des signes de qualité et de l’agriculture biologique

Address: 3, rue Barbet-de-Jouy — F-75349 Paris 07 SP

Tel. (33-1) 49 55 58 59
Fax (33-1) 49 55 57 85.