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9.10.2024

Publication of an approved standard amendment to the product specification of a protected designation of origin or protected geographical indication in the agricultural products and foodstuffs sector, as referred to in Article 6b(2) and (3) of Commission Delegated Regulation (EU) No 664/2014

(C/2024/6006)

This communication is published in accordance with Article 6b(5) of Commission Delegated Regulation (EU) No 664/2014 ⁽¹⁾.

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT TO THE PRODUCT SPECIFICATION OF A PROTECTED DESIGNATION OF ORIGIN OR PROTECTED GEOGRAPHICAL INDICATION ORIGINATING IN A MEMBER STATE

(Regulation (EU) No 1151/2012)

Ternasco de Aragón

EU No: PGI-ES-0096-AM02 - 9.7.2024

PDO () PGI (X)

1. Name of product

Ternasco de Aragón

2. Member State to which the geographical area belongs

Spain

3. Member State authority communicating the standard amendment

GOVERNMENT OF ARAGON - DEPARTMENT OF AGRICULTURE, LIVESTOCK AND THE ENVIRONMENT - DIRECTORATE-GENERAL FOR FOOD QUALITY AND SAFETY

4. Description of the approved amendment(s)

Explanation that the amendment(s) fall under the definition of a standard amendment as provided for in Article 53(2) of Regulation (EU) No 1151/2012

The amendments described and justified below do not involve a change in the name of the protected geographical indication or in the use of that name. They do not risk invalidating the link or imply new restrictions on the marketing of the product. These amendments are therefore 'standard amendments' within the meaning of Article 53(2) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs.

1. Improvement of the wording regarding animal feed

The wording on animal feed has been improved to align it with the current terms contained in the legislation on feed. The amendment affects the description of the product (section B of the product specification and point 3.2 of the single document).

Reason:

Compliance with the rules governing the marketing and use of feed.

This amendment affects the single document.

2. Removal of the minimum suckling period

The minimum natural suckling period of 40 days is removed.

⁽¹⁾ OJ L 179, 19.6.2014, p. 17.

The amendment affects the description of the product (section B of the product specification and point 3.2 of the single document).

Reason:

The duration of the suckling period depends on the anatomical and physiological development of the lambs and on their ability to begin consuming solid food and start grazing, as well as the development of the lambs' teeth and digestive system. There is no scientific evidence that a lamb's minimum suckling period needs to be 40 days. When the animal acquires the ability to consume solid food on its own it can be weaned from its mother, though this does not prevent its diet from being supplemented with mother's milk until slaughter.

This amendment affects the single document.

3. Increase in the maximum weight of the carcass

The maximum weight of the carcass had been increased to 13 kg.

The amendment affects the description of the product (section B of the product specification and point 3.2 of the single document).

Reason:

The current specification provides that the carcass must weigh between 8.0 kg and 12.5 kg. The current production systems and advances in genetic improvement make it possible to obtain carcasses that weigh half a kilogram more, while maintaining the characteristics and qualities of 'Ternasco de Aragón' set out in its specification. Furthermore, this change will make it possible to meet the needs of certain markets that demand carcasses weighing up to 13 kg.

This amendment affects the single document.

4. Inclusion of lamb offal as protected products

Lamb offal has been included as products covered by the 'Ternasco de Aragón' PGI.

The amendment affects the description of the product (section B of the product specification and point 3.2 of the single document).

Reason:

The current product specification includes fresh meat as the only product covered by this PGI. However, lamb offal is part of traditional cooking and is highly valued by consumers. The evidence available suggests that the demand for recipes and dishes using offal is growing. Protecting offal under the PGI will increase its value, given the guarantee of quality and origin that recognition provides. It will increase consumer confidence and consequently increase demand.

This amendment affects the single document.

5. Updating of the identification of protected products

The description of the identification of the products covered by the PGI, which guarantees the origin of the product, has been updated.

The amendment affects the elements proving that the product originated in the area (section D of the product specification). This amendment affects point 3.6 of the single document.

Reason:

In order to better guarantee the product's origin, improvements have been made to the identification systems for the protected product over recent years, specifically in the case of carcasses, which are identified by 'TA' marked with ink. It is therefore considered appropriate to include a description of those methods in the product specification. The method for identifying offal is also specified, thus ensuring that its origin is also guaranteed.

This amendment affects the single document.

6. Improvement of the wording of the stages involved in obtaining the product

The wording of the stages involved in obtaining the product is expanded and improved.

The amendment affects section E of the product specification. It does not affect the single document.

Reason:

A more detailed description is added of the stages involved in obtaining the product, particularly slaughter and dressing. In addition, the forms of presentation (wholesale or packaging) and marketing of the product have been added, allowing for the possibility of marketing the protected product chilled, frozen or deep-frozen. These are normal conservation methods for meat products that do not alter its nutritional or organoleptic qualities. The maximum retention period of 6 days laid down in the current product specification therefore needs to be removed.

The amendment does not affect the single document.

7. Removal of references to processing from the description of the link

The references to processing have been removed from the description of the link between the product and the geographical area.

The amendment affects section F of the product specification. It does not affect the single document.

Reason:

The current product specification sets out the product's link to the area on the basis of three sections: historical, natural, and production and processing systems.

The product covered by the PGI belongs to class 1.1, fresh meat (and offal), and there is therefore no processing. This is in line with the provisions of the legislation on food of animal origin, which uses the word 'processing' to describe the procedures for obtaining a processed product.

There is therefore no need to mention processing systems in relation to the link.

The amendment does not affect the single document.

8. Updating the identification of carcasses and inclusion of the possibility of using the logo on processed foods containing the protected product

The specific identification of carcasses is included in line with the amendment 'Updating of the identification of protected products' described in point 4.5 of this document.

The right to use the PGI logo is also included for processed foods whose ingredients include a product covered by the PGI. This amendment concerns the labelling of the product (section H of the product specification and point 3.6 of the single document).

Reason:

Similarly to the above amendment, it is considered necessary to include in the section on product labelling, both in the product specification and in the single document, the identification of 'Ternasco de Aragón' carcasses with the letters 'TA'. This measure will provide consumers with greater guarantees and confidence and also enhance the product control and certification system.

Furthermore, there is significant demand from certain operators to include ingredients protected by a geographical indication in the foods they produce, which provides added value from which the operator producing the processed product, the producer of the protected product and the consumer all benefit.

A correct identification should therefore appear on the product's labelling, preventing consumers from being misled, i.e. ensuring that the reference to the indication conforms to fair commercial practices and does not weaken, dilute or harm the reputation of the product bearing the geographical indication.

In relation to the above, in view of the Commission's current recommendations set out in the Guidelines on the labelling of foodstuffs using protected designations of origin (PDOs) and protected geographical indications (PGIs) as ingredients, and given that the new Regulation on geographical indications and quality systems to be approved will include rules on the use of a geographical indication in the sales denomination of a processed product of which a product covered by the geographical indication is an ingredient, the possibility of using the PGI logo has been included in the product specification for operators who produce foodstuffs whose composition includes the protected product, in accordance with the Regulatory Board's corporate visual identity manual and in accordance with the legislation applicable at any given time.

This amendment affects the single document.

SINGLE DOCUMENT

Ternasco de Aragón

EU No: PGI-ES-0096-AM02 - 9.7.2024

PDO () PGI (X)

1. Name(s) [of PDO or PGI]

Ternasco de Aragón

2. Member State or Third Country

Spain

3. Description of the agricultural product or foodstuff

3.1. Combined Nomenclature code

02 - MEAT AND EDIBLE MEAT OFFAL

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

Sheep meat from the following breeds: 'Rasa Aragonesa', 'Ojinegra de Teruel', 'Roya Bilbilitana', 'Maellana' and 'Ansotana'. 'Ternasco de Aragón' must come from lambs with no distinction being made in terms of gender. Lambs must be fed in stables on their mothers' milk, supplemented, if desired, with white straw, feed or the raw materials it is composed of. Weaning may take place when the animal is able to consume solid food on its own.

The weight of the carcass varies between 8,0 and 13,0 kg. Rectilinear profile with subconvex tendency and rounded contours.

External fat white in colour with a firm consistency. Body cavity fat white in colour covering at least half of the kidney and never its totality. Tender, juicy, soft meat with the start of fat infiltration at an intramuscular level and a pale pink colour.

Offal from consignments or batches of lambs intended for the PGI will be covered by it.

3.3. Feed (for products of animal origin only) and raw materials (for processed products only)

None apply.

3.4. Specific stages of production that must take place in the demarcated geographical area

The ternasco has organoleptic characteristics linking it to its natural environment and production system, which means that the stages of production and growth of the lambs takes place in the geographical area.

3.5. Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to

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3.6. *Specific rules concerning labelling of the product the registered name refers to*

The product intended for consumption must bear an identifying mark or label which will be placed in the registered slaughterhouse or on the premises of the registered marketing company, and they must not be re-used.

In addition, carcasses will be identified by the symbol 'TA' marked in ink repeatedly, at regular intervals, along the shoulder, rib and leg on each of the two half-carcasses; other parts may be marked if deemed necessary in order to ensure the traceability of the product.

Labels must bear the PGI logo, including the reference 'Ternasco de Aragón'.

Processed foods whose ingredients include a product covered by the PGI may bear the logo and mention of the product covered on its labelling, in accordance with the Regulatory Council's corporate visual identity manual.

4. **Brief description of the geographical area**

The production area of the sheep is located in the Autonomous Community of Aragón.

5. **Link with the geographical area**

5.1. *Specific nature of the geographical area*

Aragón has a continental Mediterranean climate: temperate-dry and windy in the central depression and colder and humid when ascending the Pyrenees and the Iberian Mountain Range. The average annual temperatures in the centre of the depression vary between 14 and 15 °C. In the foothills of the mountains (above 500 metres) the temperature drops by a couple of degrees.

Aragón's agricultural and climatic characteristics have contributed to the development of an important ovine subsector as it is the only species capable of adapting to the sparse and seasonal growth of grass.

5.2. *Specific nature of the product*

The Rasa Aragonesa produces lambs that are perfectly developed in terms of the tissue composition of the carcass, attaining 25 % fat in average males and females against a weight of 10,74 kg.

This precociousness also affects another genuine 'Aragonese' genotype, the 'Roya Bilbilitana' group, which for the ternasco type also has a similar precociousness, with 26,6 % fat in both sexes with carcasses of 10,6 kg. In the 'Ojinegra de Teruel' breed, percentages of fatty deposits similar to those of the above two breeds have been found in the carcass. The same is true for the 'Maellana' and 'Ansotana' breeds, which were former ecotypes of the 'Rasa Aragonesa' breed.

This proven fact of greater precociousness is a genuine differential factor with regard to the other breeds.

Therefore the quality of the 'Ternasco de Aragón' from the genotypes cited is different from and superior to that of other breeds.

The feeding of the lamb combined with the mother's milk, enables the finish of the ternasco carcass (tissue composition, distribution, colour, fat consistency, tenderness and 'bouquet' of the meat) at the weights indicated, depending on the Aragonesa breeds above.

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

Since time immemorial in Aragón, the ternasco designation has been known and widely used in reference to the most commonly slaughtered lamb typical of the region. Similarly, outside the area, ternasco was recognised for its origin and high quality, a direct consequence of the ovine breeds that produced it, the grass consumed and the weight at slaughter of the lambs raised.

As a result of this reputation for high quality, the term *ternasco*, and by extension *ternasca*, is used to mean young and tender in Aragonese cultural parlance, and although this may seem unusual it is quite simply a further confirmation of the undeniable quality of the final product.

The continental climatic conditions of this sparsely vegetated area (low rainfall, strong winds and wide temperature variations) promote the development of five native breeds whose principle characteristic is their precocious growth. Since they attain an optimum degree of fat cover at a precocious age, they produce a meat which is valued for its quality.

Reference to publication of the product specification

<https://www.aragon.es/-/indicacion-geografica-prottegida-ternasco-aragon>
