

Lametino area and in this particular soil and climate it finds the optimal conditions for best obtaining the particular qualitative and organoleptic characteristics of its oil, as well as for the best growth and production.

4.7. *Inspection body:*

Name: Ministero per le Politiche agricole — Ispettorato Centrale Repressione Frodi

Address: Via XX Settembre, 20, I-00187 Rome.

4.8. *Labelling:*

Extra virgin olive oil
Lametia
controlled designation of origin

4.9. *National requirements:* —

EC No: G/IT/00068/98.05.06.

Date of receipt of the full application: 6 May 1998.

Publication of an application for registration pursuant to the second subparagraph of Article 8(1) of Council Regulation (EEC) No 2082/92 on certificates of specific character

(98/C 405/06)

This publication confers the right to object to the application pursuant to Articles 8 and 9 of the abovementioned Regulation. Any objection to the application must be submitted via the competent authority in the Member State concerned within a time limit of five months from the date of this publication. Supporting arguments for publication are set out below, in particular under points 4.2, 4.3 and 4.4, and are considered to justify the application within the meaning of Regulation (EEC) No 2082/92.

COUNCIL REGULATION (EEC) No 2082/92

APPLICATION FOR REGISTRATION OF A CERTIFICATE OF SPECIFIC CHARACTER

National dossier No: 03111

1. Competent authority:

Name: Ministry of Agriculture Fisheries and Food

Tel. 0171 270 88 65

Fax 0171 270 80 71

2. Applicant group:

2.1. Name: Traditional Farmfresh Turkey Association

2.2. Address: 5 Beacon Drive, Seaford, East Sussex BN25 2JX

2.3. Composition: producers (30) other (0)

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

4. **Summary of product specification:**

(Summary of requirements under Article 6 (2))

4.1. *Name:* Traditional Farmfresh Turkey (protection has been requested for the English version of the name only)

4.2. *Specific production or manufacturing method:* Turkeys are grown to a minimum age of 18 weeks in open or protected barns with or without free range. The maximum stocking density is as follows:

— 25 kg per m² for open barns/pole barns with natural ventilation only,

— 35 kg per m² for protected barns with natural ventilation and powered ventilation.

From eight weeks of age turkeys must be housed in buildings which are both naturally lit and ventilated, and giving proper protection against the extremes of weather. Bedding must be a deep-litter of freshly topped-up straw or softwood shavings.

The free range version must also have daytime access to open air runs in an area mainly covered by vegetation of at least 4 m² per bird.

Turkeys are fed on a diet containing only vegetable protein from the age of six weeks. From 10 weeks of age 70 % of the diet must consist of cereals. Unless prescribed by a veterinary surgeon on animal welfare grounds, antibiotics or growth promoters are not fed to turkeys.

12 to 15 hours prior to slaughter, food (but not water) is withdrawn from the turkeys. They are then killed close to where they were reared using electrical stunning and bleeding or neck dislocation. The carcasses are then hand or machine dry plucked before being hung by both legs for 7 to 14 days in a ventilated facility at a maximum temperature of 4 °C.

4.3. *Traditional character:* The slow growth of the birds results in a good carcass with firm meat. After slaughter and prior to evisceration, the carcasses are dry plucked and hung by both legs for 7 to 14 days. This method of hanging ensures tenderness of meat and development of a strong or gamey flavour which increases according to length of time the carcasses are hung.

4.4. *Description of product:* Sold whole bodied or eviscerated. Good developed carcass with full fat cover, firm meat and a strong or gamey flavour.

4.5. *Minimum requirements and inspection procedures to which specific character is subject:* Inspection methods: ADAS inspector visits premises of producer annually to check production specification as detailed above. Further inspections are undertaken at random.

Inspection Body: ADAS, c/o National Poultry Specialist, Leeds, Lawnswood, Otley Road, Leeds LS16 5PY

5. **Request for reservation pursuant to Article 13(2):** no

EC No: S/UK/0004/96.05.28.

Date of receipt of full dossier: 28 October 1998.