

## OTHER ACTS

## EUROPEAN COMMISSION

**Publication of an amendment 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 71/10)

This publication confers the right to object to the amendment 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.

AMENDMENT APPLICATION

COUNCIL REGULATION (EC) No 510/2006

AMENDMENT APPLICATION ACCORDING TO ARTICLE 9

'CARNE MARINHOA'

EC No: PT-PDO-0117-0233-09.01.2006

PGI ( ) PDO ( X )

1. **Heading in the specification affected by the amendment:**

- Product name
- Product description
- Geographical area
- Proof of origin
- Method of production
- Report
- Labelling
- National requirements
- Other (to be specified)

2. **Type of change:**

- Amendment to Single Document or Summary Sheet
- Amendment to Specification of registered PDO or PGI for which neither the Single Document nor Summary has been published
- Amendment to Specification that requires no amendment to the published Single Document (Article 9(3) of Regulation (EC) No 510/2006)
- Temporary amendment to Specification resulting from imposition of obligatory sanitary or phytosanitary measures by public authorities (Article 9(4) of Regulation (EC) No 510/2006)

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

### 3. **Amendment(s):**

#### 3.1. *Product description:*

The aim is to ensure that 'Carne Marinhoa' can be marketed in age and weight classifications complying with current legislation and on the basis of the animals' actual weight on the date of slaughter, in view of the genetic improvement aimed at prioritising the 'meat' rather than the 'labour' aspect.

The various designations of product classes comply with the legislation in force, in terms of the age and weight of the animals at slaughter.

#### 3.2. *Geographical area:*

Breeders in the municipalities of Coimbra, Figueira da Foz, Montemor-o-Velho and Soure, bordering the geographic area in which Carne Marinhoa is produced, have asked the Agrupamento de Produtores Gestor da Denominação de Origem to extend this area on the grounds that all the conditions required for obtaining the product, specifically in terms of feed, animal husbandry, livestock density, rearing method, breed and traditions, are fulfilled. In these municipalities, the following are similar if not identical: soil and climate conditions, husbandry practices, livestock density, the dominant flora, the Marinhoa breed itself, the agricultural practices and the rearing method and feed, all of which result in a product with exactly the same physical, chemical and sensory features as that of Carne Marinhoa.

#### 3.3. *Proof of origin:*

The aim is to implement the provisions contained in Regulation (EC) No 510/2006 and Regulation (EC) No 1898/2006 as regards proof of origin, ensuring that the procedures that breeders, abattoirs, cutting plants and packaging plants must implement are clearer and more explicit in order to secure guarantees concerning the geographic origin of the product.

#### 3.4. *Labelling:*

The above provisions are being finetuned and clarified and other provisions adopted to prevent third parties from availing of the value and prestige of the Designation of Origin, and to prohibit the attaching of names of distributors and other agents to the PDO. However, there is no prohibition on featuring these markings on the product label.

Some editorial and linguistic changes were also made to the Specification.

SINGLE DOCUMENT

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

**'CARNE MARINHOA'**

**EC No: PT-PDO-0117-0233-09.01.2006**

**PGI ( ) PDO ( X )**

#### 1. **Name:**

'Carne Marinhoa'

#### 2. **Member State or Third Country:**

Portugal

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

##### 3.1. *Product type:*

Class 1.1. Fresh Meat (and offal)

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

Very tender, succulent meat obtained from the Marinhoa breed of cattle, which is characterised by its corpulence and long muzzle. The colour of Marinhoa meat varies from pale pink in veal to dark red in beef; it has a firm consistency, and is slightly moist and therefore succulent. The colour of the fat also varies between white and yellowish, depending on the age of the animal. The meat is sold as follows:

- Veal — carcasses or cuts from animals slaughtered up to the age of 8 months. Carcass weight between 70 kg and 180 kg.
- Beef — carcasses or cuts from animals slaughtered between 8 and 12 months of age. Carcass weight up to 240 kg.
- Male or female bovine animal — carcasses or cuts from males or females slaughtered between the age of 12 and 30 months. Carcass weight of over 180 kg.
- Cow — carcasses or cuts from female animals over the age of 30 months. Carcass weight of over 220 kg.
- Bull — carcass or pieces from male animals over the age of 30 months. Carcass weight up to 220 kg.

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

Not applicable.

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

The rearing of Marinhão cattle, as practised in the geographical area in question, is based on traditional fodder such as the abundant natural grassland in this region.

During the time of year when cattle are housed, they are given feed based on rye grass, maize (tassels), straw and hay produced on the farm itself or by farms in the region.

It is also usual practice to provide animals with feed produced on the farm based on maize, rice or other cereals and by-products of plant origin found on the farm.

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

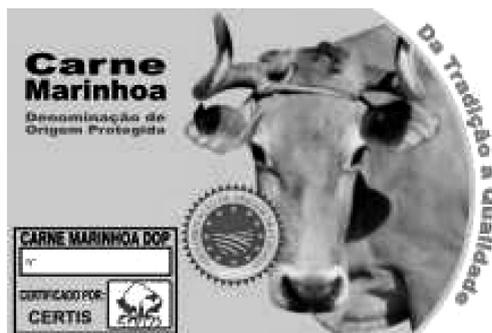
The animals that produce Carne Marinhoa must have been born, reared and slaughtered within the geographical area defined. All animals must be entered in the Register of Births, while the offspring of cattle entered in the herdbook of the Marinhoa breed must also be entered in this herdbook.

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

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3.7. *Specific rules on labelling:*

Regardless of the commercial presentation of the meat, the words 'Carne Marinhoa — Denominação de Origem Protegida' must feature on the labelling, together with the tamper-proof and indelible conformity mark and the logo for 'Carne Marinhoa'.



The marketing name — Carne Marinhoa DOP — cannot be supplemented by any other reference or mention, not even by the trademarks of distributors or others, although these can appear on the labelling.

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

The geographical area in which the animals producing Carne Marinhoa are born, reared and slaughtered is the following: municipalities of Águeda, Albergaria-a-Velha, Anadia, Aveiro, Cantanhede, Coimbra, Estarreja, Figueira da Foz, Ílhavo, Mealhada, Mira, Montemor-o-Velho, Murtosa, Oliveira do Bairro, Ovar, Sever do Vouga, Soure and Vagos, and also the parishes of Ul, Loureiro, Pinheiro da Bemposta and Palmaz in the municipality of Oliveira de Azeméis.

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

**5.1. Specific nature of the geographical area:**

The geographical area is one of the most fertile areas of Portugal, covering the basins of the rivers Vouga, Águeda and Antuã. The Marinha area has relatively muddy and very fertile soil, with groundwater that is not very deep, and has great fodder capacity. Cereal-growing, in particular maize, is predominant in the less swampy areas. Because of the characteristics of this type of soil, mechanisation was difficult, therefore large cattle were needed that were capable of working on very heavy soil. They were thus brought here for two reasons: labour and meat.

Because of these conditions, the animals feed freely on small plots of land or are fed with fodder and cereal products.

**5.2. Specific feature of the product:**

Marinhão cattle, which are very well adapted to the region, were initially brought there for two reasons — labour and meat. While traditional crops and feed have been continued, the cattle no longer work. Breed improvement has therefore been carried out with a view to improving the cattle's meat-production capacity.

Marinhão cattle have the conformation and physical features compatible with the type of heavy soil found in the region; the animal husbandry practised is characteristic of these conditions.

The carcasses obtained from this production system are relatively large. The colour of the meat obtained from these carcasses varies from pale pink in veal to dark red in beef; it has a firm consistency and is slightly moist. The colour of the fat varies between white and yellowish, depending on the age of the animal.

The meat is extremely succulent and tasty.

**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 characteristics of the product (for PGI):**

The soil and climate conditions in the region, the characteristics of the breed and the type of feed provided naturally result in medium to large animals with sometimes heavy carcasses compared with the age at slaughter, with few fat deposits on and in the carcass and in the cavities. The specific characteristics of the meat are succulence and tenderness, a marked taste, firm texture and pleasant chewing consistency and, above all, a characteristic smell and flavour that are not too intense as a result of the environment and the grass the animals have freely fed on or the natural fodder they have been given.

**Reference to publication of the specification:**

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

[http://www.gpp.pt/Valor/doc/CE\\_Carne\\_marinhoa\\_DOP.pdf](http://www.gpp.pt/Valor/doc/CE_Carne_marinhoa_DOP.pdf)

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