

COUNCIL REGULATION (EEC) NO. 2081/92  
APPLICATION FOR REGISTRATION : ARTICLE 17

PGI

NATIONAL FILE NO. PGI/00311

1. Competent Authority

The Consumer Protection Division  
Ministry of Agriculture, Fisheries & Food  
Ergon House  
c/o. Nobel House  
17 Smith Square  
LONDON SW1P 3JR

2. Applicant Group

a) Scotch Quality Beef and Lamb Association

b) The Rural Centre  
West Mains  
Ingliston  
Newbridge  
MIDLOTHIAN EH28 8NZ

c) Composition : producer/processor (24) other (0)

3. Name of Product

Scotch Beef

4. Type of Product

Fresh meat - class 1.1

5. Product Specification

a) Name: Scotch Beef

b) Description

Scotch beef is derived from cattle finished in Scotland which have been slaughtered and dressed in abattoirs located in Scotland.

After slaughter and dressing the beef may be marketed as a whole body, as a whole side, as part sides (hindquarter/forequarter) or as cuts of beef. Typically presentations of the product may be described as follows:-

Whole Carcase: Whole body excluding all inedible offals, hide, head, feet and all edible offals.

Whole Side: Half the carcase split lengthwise in equal proportions.

Hindquarter: The remaining portion of the Side after removing the forequarter by cutting between the 10th and 11th ribs.

Forequarter: The remaining portion of the side after removing the hindquarter.

Cuts of Beef: Beef carcasses may be divided into many different hindquarter and forequarter cuts, the cutting lines of which vary according to regional preference. The cuts may be presented bone-in or boneless as required by the customer.

c) Geographical Area

The area in which the cattle are finished, slaughtered and dressed for subsequent marketing is defined as the mainland of Scotland from the border with England including the islands off the West Coast, Orkney and the Shetland Isles.

d) Background

For generations Scotch Beef has been renowned for its consistently superior qualities in terms of presentation, flavour and succulence and it has established a high reputation in the UK meat market and beyond. Traditionally fed on lush green pasture, the product is much sought after and demands a premium price.

The meat sector has always played an important role in the economy of Scotland and it provides employment for a significant number of people. There is therefore a high level of commitment to maintaining the reputation of Scotch meat and to meet growing consumer demand for Scotch beef. This has led the industry to initiate quality assurance schemes which are aimed at selecting superior carcasses which have been produced, dressed and cut by fully trained people.

The industry's marketing efforts are buttressed by the Scotch Quality Beef and Lamb Association established in 1974 by the National Farmers Union of Scotland. The Association is funded by levies and it is governed by a board which includes representation from all sectors of the Scottish meat trade. The Association undertakes extensive marketing activities in the wholesale, retail and catering markets in the UK and overseas, and it has provided support and encouragement in developing the quality assurance schemes mentioned above.

e) Method of Production

Each farmer controls his own herd and the cattle are sold for slaughter when they reach a suitable stage of finishing. The cattle may be sold on a deadweight and grade contract or by auction. In each case the producer is required to certify that the cattle were finished in Scotland for a period of not less than 3 months as required by the Commission Regulation (EEC)No.3620/90 on determining the origin of the meat and offals, fresh, chilled or frozen of certain domestic animals. Abattoirs are required to maintain records to ensure traceability of each lot purchased.

The cattle are slaughtered and subsequently dressed in accordance with the relevant specification defined in the Standard Conditions for Deadweight Purchase of Cattle, Sheep and Pigs - published by the Meat and Livestock Commission (MLC).

During the dressing operation carcasses are normally split lengthways into two sides of equal proportion.

The slaughter number, the date of slaughter, the classification details and the cold weight of the carcase/sides is recorded on each carcase/side or on a label attached to it.

After dressing the carcasses are transferred to a temperature controlled environment where they are held until they are dispatched to customers or transferred to a cutting area for cutting into hind/fore quarters and/or for breaking down into cuts of beef.

If the sides/part sides are to be divided into cuts, they will be prepared and packaged in accordance with customer requirements. After which they will be held in a temperature controlled environment until despatch to customers.

f) Link

At least since the turn of the century, and probably before, Scotch beef has enjoyed a reputation in the market place as being distinctly different to beef from other countries and as having a quality and characteristics attributable to Scotland. These are:

- specialist beef breeds with naturally suckled calves.
- relatively extensive farms based on grass feeding wither grazed or conserved as hay or silage.
- highly competent stockmen.
- linkage to a skilled processing industry to ensure optimum levels of flavour and tenderness.

Since 1974 the Scotch Quality Beef and Lamb Association has funded a continuous advertising programme to support the product. The product is identified at the point of sale as Scotch Beef and this is against the trend of current practice in the retail trade where identification of the country of origin of beef at the point of sale is not a common practice.

Consumer recognition of the product is high. It is recognised as a premium product and it is priced accordingly.

g) Inspection Body

Scotch Quality Beef and Lamb Association  
The Rural Centre  
West Mains, Ingliston  
Newbridge, Midlothian

This work may be sub-contracted to other Independent Bodies but in any case the inspection criteria specified by the competent authority will be adhered to.

The general criteria that Inspection Bodies must follow are specified by the competent authority.

The inspection arm of SQBLA conforms to these criteria and it carries out inspections at the point of production to ensure compliance with the conditions defined in the product specification.

The competent authority monitors the inspection services to ensure that the general criteria for Inspection Bodies are met and maintained.

h) Labelling

Each carcass, part carcass or cut is labelled in accordance with statutory requirements. In addition it carries the following logo;



Following registration of the name Scotch Beef each product label will carry a Protected Geographic Indication (PGI) symbol in close proximity to the registered name.

The logotype will be dependent on the size of the product- i.e. carcass or cut.

Third party butchery outlets may use the PGI logotype to identify joints of Scotch Beef provided that:-

i) up-to-date records are maintained to show:

- a) the quantities of Scotch beef that have been delivered to the establishment: and
- b) the quantities of the said beef that have been sold from the establishment:

ii) the records are made available for inspection by the duly authorised persons.

i) Legislation

The main legislation concerning the production of fresh meat in the UK is as follows:-

- Commission Regulation (EEC) No. 2620/90
- Food Safety Act 1990.
- The Fresh Meat (Hygiene and Inspection) Regulations 1992 (S1 1992 No. 2037)
- Medicines Act 1968
- The Animals, Meat and Meat Products (Examination for Residues and Maximum Residue Limits) Regulations 1991 (S1 1991 No. 2843)



## **SCOTCH BEEF**

**Geographical area :**

**Mainland Scotland**

**Western Isles**

**Orkney Islands**

**Shetland Islands**