

**COUNCIL REGULATION (EC) No 510/2006 on protected geographical indications and protected designations of origin**

“Scotch Beef”

PDO ( ) PGI (✓)

National File No: PDO/ 005-0354

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

United Kingdom

Name: Department for Environment, Food and Rural Affairs (Defra)

Food and Farming Group (FFG) Regional Foods Team

Area 5e, 9 Millbank

c/o Nobel House

17 Smith Square

London, SW1P 3JR

United Kingdom

Tel: 0207 238 6075

Fax: 0207 238 5728

email: [Protectedfoodnames@defra.gsi.gov.uk](mailto:Protectedfoodnames@defra.gsi.gov.uk)

**2. Applicant Group:**

Name: Quality Meat Scotland

Address: The Rural Centre

West Mains

Ingliston

Newbridge

Midlothian

EH28 8NZ

Scotland

Tel: +44 1314724040

Fax: +44 1314724038

Email: [info@qmScotland.co.uk](mailto:info@qmScotland.co.uk)

Composition: producer (8,969) processors (32) other (310)

**3. Type of product:** Class 1.1 – Fresh Meat

**4. Specification (summary of requirements under Art.4 (2))**

4.1 Name: “Scotch Beef “

4.2 Description: The product is derived from cattle born, reared for the entirety of their lives, slaughtered and dressed in the designated geographical area. The animals will have been produced and slaughtered in accordance with quality assurance schemes accredited to European Standard EN 45011 (ISO Guide 65) and having the same standards, assessments and assessment frequencies as those set by the applicant.

4.3 Geographical Area: The area is defined as the mainland of Scotland, including the islands off the West Coast, Orkney and the Shetland Isles.

4.4 Proof of origin: Since the 19th century Scotch Beef has been renowned for its consistently superior qualities due to traditional feeding systems and it has established a high reputation in the UK meat market and beyond.

4.5 Method of production: Cattle are born and reared throughout their lives in the designated geographical area. The animals will have been produced and slaughtered in accordance with quality assurance schemes accredited to European Standard EN 45011 (ISO Guide 65) and having the same standards, assessments and assessment frequencies as those set by the applicant. They are slaughtered and dressed in the designated geographical area in accordance with the specifications.

4.6 Link: Scotch beef has a quality and characteristics arising from extensive grazing on the characteristic pastures of Scotland.

4.7 Inspection body:

Name: Scottish Food Quality Certification

Address: Royal Highland Centre

10<sup>th</sup> Avenue

Ingliston

Edinburgh

EH28 8NF

United Kingdom

Tel: +44131 3356615

Fax: +44131 3356601

Email: enquiries@sfqc.co.uk

Name: Product Authentication International (PAI)  
Address: Roland House  
65 High Street  
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West Sussex  
BN11 1DN  
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Tel: 01903 237799  
Fax: 01903 204445  
Email: paul.wright@food-standards.com

4.8 Labelling: PGI