Commission Implementing Regulation (EU) 2018/68 of 8 January 2018 entering a name in the register of protected designations of origin and protected geographical indications (‘Carne de Salamanca’ (PGI))

COMMISSION IMPLEMENTING REGULATION (EU) 2018/68

of 8 January 2018

entering a name in the register of protected designations of origin and protected geographical indications (‘Carne de Salamanca’ (PGI))

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to 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)], and in particular Article 52(2) thereof,

Whereas:

(1) Pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012, Spain's application to register the name ‘Carne de Salamanca’ was published in the *Official Journal of the European Union*[(2)].

(2) No statement of objection has been received by the Commission under Article 51 of Regulation (EU) No 1151/2012; however, the German authorities have informed the Commission that the meat types defined in the Single Document needed further clarifications concerning the classification of bovine animals. At the request of the Commission, the Spanish authorities have amended point 3.2 of the single document and have clarified the product description for the types of meat.

(3) As this amendment is formal in nature, there is no need to republish the application for registration within the meaning of Article 50(2)(a) of Regulation (EU) No 1151/2012; nonetheless, the amended Single Document should be published for information purposes.

(4) Accordingly, the name ‘Carne de Salamanca’ should be entered in the register,

HAS ADOPTED THIS REGULATION:

Article 1

The name ‘Carne de Salamanca’ (PGI) is hereby entered in the register.

The name specified in the first paragraph denotes a product in Class 1.1. Fresh meat (and offal), as listed in Annex XI to Commission Implementing Regulation (EU) No 668/2014[(3)].

Article 2

The amended Single Document shall be published for information purposes in the Annex to this Regulation.

***Changes to legislation:** There are currently no known outstanding effects for the Commission Implementing Regulation (EU) 2018/68. (See end of Document for details)*

Article 3

This Regulation shall enter into force on the twentieth day following that of its publication in the *Official Journal of the European Union*.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels, 8 January 2018.

For the Commission,

On behalf of the President,

Phil HOGAN

Member of the Commission

***Changes to legislation:** There are currently no known outstanding effects for the Commission Implementing Regulation (EU) 2018/68. (See end of Document for details)*

ANNEX

SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 of 20 March 2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs[4]

'CARNE DE SALAMANCA'EC No: ES-PGI-0005-01174 — 8.11.2013**PDO ( )PGI (X)**

1. NAME

'Carne de Salamanca'

2. MEMBER STATE OR THIRD COUNTRY

Spain

3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

3.1. **Type of product**

Class 1.1. Fresh meat and offal

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

The cattle used for producing the meat covered by this Protected Geographical Indication are pure-bred animals obtained from breeding females of the *Morucha* breed or from crossing breeding females of the *Morucha* breed with bulls from the Charolais and Limousin breeds, weaned at a minimum age of 5 months and raised using the extensive farming system on the basis of techniques and practices exploiting natural resources.

With regard to the animals' age before slaughter, a distinction is made between the following types of animals:

— Calf: an animal intended for slaughter aged at least 8 months but less than 12 months, category Z,

— Baby-beef ('añojo'): an animal intended for slaughter aged at least 12 months and up to 24 months, categories A and E,

— Young bull or heifer: an animal intended for slaughter aged more than 24 months and up to 48 months, categories B and E.

The minimum maturation period for the meat, counting from the day of slaughter, is 2 days for the calf meat, 4 days for the baby-beef ('añojo') meat and 6 days for the young bull or heifer meat.

The carcass conformation spans the classes U, R and O.

The minimum carcass weight, which varies depending on the category of animal, is:

— 140 kg for calves

— 200 kg for baby beef

— 280 kg for young bulls or heifers.

The degree of fat on the carcass exterior and on the inside of the thoracic cavity must be 2 ('slight') in all cases.

24 hours after slaughter, the meat's pH (as measured from the dorsal muscle along the carcass) must be 6 or under.

After slaughter, cutting and maturing, the fresh meat covered by the PGI has the following characteristics:

Changes to legislation: *There are currently no known outstanding effects for the Commission Implementing Regulation (EU) 2018/68. (See end of Document for details)*

— Calf: the meat is smooth, varying from pink to light red in colour, with white fat, firm to the touch,

— Baby beef (‘añojo’): The meat is glossy and light red to cherry red in colour, with the fat varying from cream to yellowish in colour and firm to the touch,

— Young bull or heifer: the meat is smooth and deep cherry red to purple-red in colour, with creamy or yellowish fat, firm to the touch.

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

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

As the mothers are not stabled, all year long their feed is based on grazing on the grasslands and stubble fields of the *dehesa* [pasturelands], supplemented by hay and straw from the owner's holding in times when natural resources are scarce.

In spring, the animals feed on the abundant grasslands where they are kept. In summer they move into the areas bordering the various rivers and streams that criss-cross the holdings and feed on the stubble fields that remain after the fodder or crops have been harvested.

When autumn arrives and the grass has regrown, the animals return to feed on the grasslands which, depending on how abundant they are, may be supplemented with the grass or hay harvested in spring.

At the end of the year when the grasslands are nearly exhausted, the acorns appear. These are an important though insufficient food source for the animals, whose diet must be supplemented with the grass harvested in springtime or the fodder and straw produced on the owner's holding.

The calves stay with their mothers in the field between five and six months in natural lactation, starting early to complement their milk diet with food they share with their mothers in the pasture. When they have been weaned, they undergo a process of fattening up on hay, fodder, etc. produced on the holding, plus natural feed based on cereals, until they are slaughtered.

In times of food scarcity due to adverse weather conditions and in the fattening phase, they may be given maintenance rations of fodder and hay sourced exclusively from the geographical area and also feed of plant origin, mainly consisting of cereals (at least 60 % of its quantitative composition) not exceeding 50 % of the annual dry matter. The use of products that could interfere with the animals' normal rate of growth and development is expressly forbidden.

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

The birth, the rearing and the fattening of the protected animals up to the time of slaughter take place in the defined geographical area.

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

The product may be presented in portions, fillets, pieces or mince, provided that these operations are carried out by operators subject to control of the proper use of the protected designation.

3.7. **Specific rules on labelling**

In the slaughterhouse the carcasses are marked indelibly or using non-reusable means on the inner side of the two half-carcasses, in such a way that the four quarters of the carcass remain perfectly identifiable after separation.