



# Provenance of Welsh Red Meat





## Food Origins

Where and how foods are grown, reared or caught

## Food Security

- Assurance, traceability, quality, sustainability
- This power point will help you understand how to find out where our food comes from, how we can trace the meat from the animal or farm to the supermarket or butchers and what assurance schemes to look for and what do they mean.





# How can we find out where our meat comes from?

A lot can be learnt from the packaging...

- Some information is compulsory-
- Indications for Beef
- Labelling guidelines
- Independent Certification

<http://gov.wales/topics/environmentcountryside/foodanddrink/foodpolicyandstrategy/redmeat/beef-labelling-scheme/?lang=en>



## WELSH RUMP STEAK




Use by <b>02 NOV</b>	Weight <b>0.270 kg</b>
Price per kg <b>£12.28/Kg</b>	Price <b>£3.32</b>

Born in: UK  
Reared in: UK

UK  
7176  
EC

L 5 289 12:50



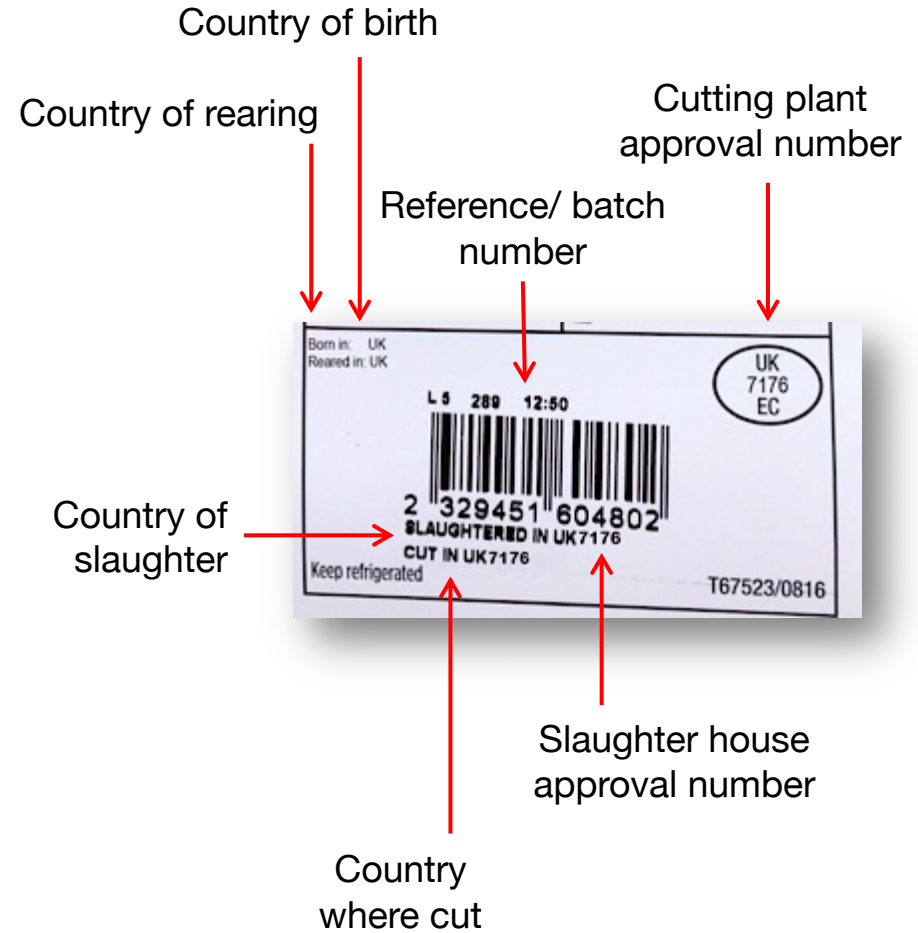
**2 329451 604802**

SLAUGHTERED IN UK7176  
CUT IN UK7176

Keep refrigerated T67523/0816



# Indications for Beef





# Labelling Guidelines

Product Description

Protected Geographical Indication

Use by Date

Product Weight

Special Storage Conditions

Farm Assurance Scheme Accreditation Mark

Use by	Weight
02 NOV	0.270 kg
Price per kg	Price
£12.28/Kg	£3.32

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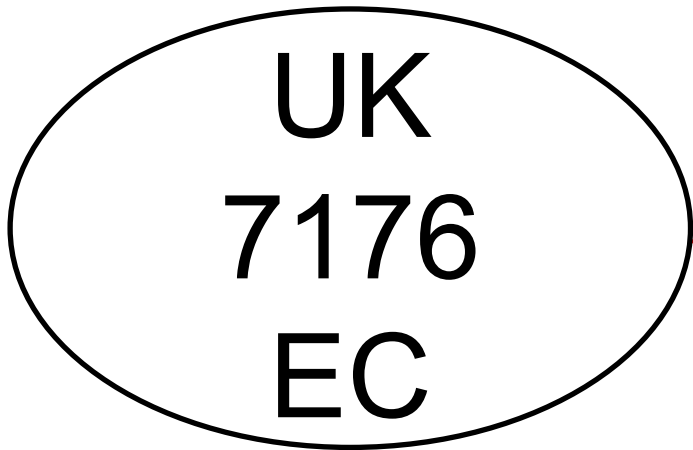
100g (as sold) provides...					
ENERGY	HIGH	HIGH	LOW	LOW	
1052kJ 253kcal	Fat 19.8g	Saturates 7.5g	Sugars nil	Salt 0.1g	Freezable
15%	25%	25%	0%	2%	

of your Reference Intake\*



# Identification Mark

From the identification mark we are able to trace the product back to its last place of processing



<https://www.food.gov.uk/enforcement/sectorrules/meatplantsprems/genactivity/>



# Traceability

The batch/unique reference number is used throughout the production process to follow the movements of a product at each point of the supply chain

**Reference number**



**Reference number**



**Carcass tag**





# Traceability - each cattle has its own passport!

The carcass tag includes details of the animals individual passport number from which we are able to pin-point which farm the animal is from and all it's movements.

## Passport

### Carcass Tag

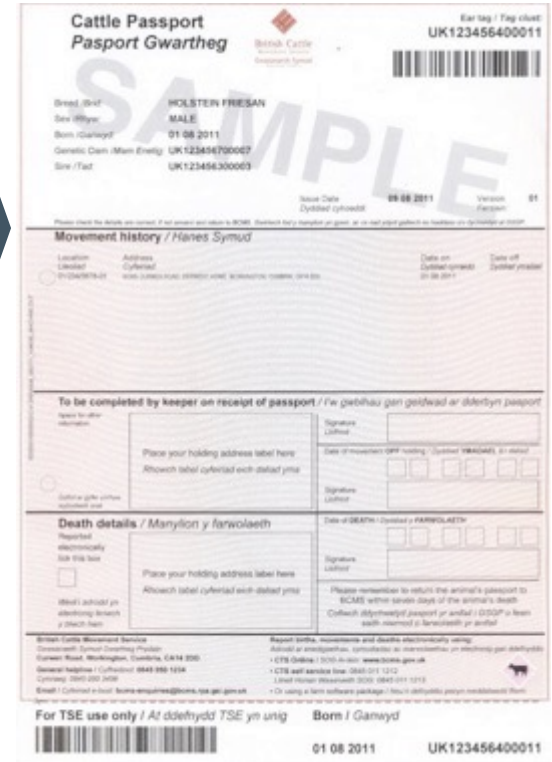


Grade

Cattle Passport Number

Batch Number

Weight



*Passport corresponds to ear tag of animal*







## Cattle Rearing Practices in Wales

Most beef finishing is carried out on forage based systems

- Grazed Grass
- Quality Silage
- Supplemented with high energy concentrated feed stuffs



Two main methods of rearing cattle

- Sell cattle at a younger age to be finished elsewhere
- Maintain calved to a finished weight

Typical rearing period 12-30 months





## Lamb Rearing Practices in Wales

- Welsh sheep production systems typically based on grass grazing systems
- Lambs typically born January – April
- Typically lambs will be sent for finishing when they reach the correct weight



## Pig Rearing Practices in Wales

- Production cycle much faster than beef and lamb
- Fewer pigs on average reared in Wales compared to the UK on average pig herd sizes in Wales are approx. 19 resulting in very high –welfare production systems.

Pigs diet includes:

- Concentrates
- Wheat
- Soya





# Logos and Assurance Schemes

- Due to the nature of production and the quality of the product Welsh Lamb and Welsh Beef were granted Protected Food Name status from the EU in 2003 and 2002.
- The Protected Geographical Indication means that only animals which are born and reared in Wales can be labelled as Welsh Lamb or Welsh Beef, therefore you can be guaranteed they are 100% Welsh and fully traceable.
- The PGI logo will always be alongside the Welsh lamb and Welsh Beef logos. These logos also guarantees a very high standard of animal welfare which means the animals have been well looked after. These logos identify origin and unique qualities of Welsh Lamb and Welsh Beef.





# Welsh Lamb and Welsh Beef Butchers' Club

- Hybu Cig Cymru have set up a butchers club to enable us as consumers to know we are buying red meat of Welsh origin. These butchers have been verified by HCC to ensure they are selling Welsh Lamb and Welsh Beef sourced from suppliers who are independently certified.
- Only then can they legally use the coveted Protected Geographical Indication (PGI) logo and trademarks.



<https://eatwelshlambandwelshbeef.com/find-a-butcher/>



# Farm Assurance

Red Tractor farm assurance is the UK's biggest farm and food standards scheme, covering elements of animal welfare, food safety, traceability and environmental protection.

Some of the others are FAWL, RSPCA Assured and of course PGI Welsh lamb & PGI Welsh Beef.

<http://www.redtractor.org.uk/choose-site>





# Food Provenance

Lets look at the origin of the ingredients in this recipe.

Welsh Beef Stir fry with black bean sauce and plums. (see worksheets to accompany this module)

