



Guide to meats in Spain

Contact information:

Organización Interprofesional Agroalimentaria del Porcino de Capa Blanca (INTERPORC)

C/ Marqués de Urquijo nº 10, 2º izda.

28008 Madrid

Tel: +34 911 610 059

info@interporc.com

www.interporc.com

www.interporcspain.org

Organización Interprofesional Agroalimentaria de la Carne de Vacuno (PROVACUNO)

Avenida Pio XII, Nº 6 – 3ª planta

28016 Madrid

Tel: +34 917 129 125

info@provacuno.es

www.provacuno.es

Organización Interprofesional del Ovino y Caprino de Carne (INTEROVIC)

C/ Agustín de Bethancourt nº 17, 6ª Planta

28003 Madrid

Tel: +34 918 336 472

interovic@interovic.es

www.interovic.es

Ministry of Agriculture, Fisheries and Food (MAPA)

Paseo de la Infanta Isabel, 1

28014 Madrid

www.mapa.gob.es

Disclaimer

This document has been prepared by the agri-food interprofessional organizations INTEROVIC, INTERPORC and PROVACUNO. The Ministry of Agriculture, Fisheries and Food (MAPA) does not necessarily endorse the content contained herein.

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Guide to Meats in Spain

The sale of meat and meat products has been transformed by the process of globalization, which is changing the face of trade relations worldwide. The introduction of the European Production Model, advances in healthcare, improved animal welfare and a greater concern for the environment, together with improvements in transport, food storage and market information, have propelled the meat sector to a prominent position in Spain's economy.

Since the beginning of this century, Spain has quadrupled the amount of meat exported by the country, and currently sells to more than 160 nations. This has all been made possible by the professionalisation of the Spanish livestock and meat sectors. What is more, the livestock-meat processing chain has made this shift in full compliance with the European Production Model, which includes the highest quality and food safety standards in the world.

Another determining factor in reaching our current situation has been the ability of the sector to leverage market opportunities and adapt to changing demands, offering excellent quality products that respond to a wide range of needs.

The companies in the livestock-meat processing sector have made a concerted effort to corner new markets, and together with sector organizations, agri-food interprofessional

associations and public institutions like the Ministry of Agriculture, Fisheries and Food (MAPA), they have entered a variety of markets across the world through independent trade actions, as well as through sector fairs and exhibitions.

The Spanish agri-food interprofessional associations, represented by the Asociación Interprofesional del Porcino de Capa Blanca (Interporc), the Organización Interprofesional Agroalimentaria del Ovino y el Caprino (Interovic) and the Interprofesional de la Carne de Vacuno (Provacuno), have supported the meat sector, providing companies with tools and information to improve their competitive edge. To further extend our support, and in collaboration with MAPA, we have created this Guide to Meats in Spain, which is intended as a tool to promote the unique and distinguishing qualities of our meat and meat products throughout the world.

The purpose of this document is to provide a window into the Spanish pork, beef, sheep and goat meat production systems, and to introduce and explain the different cuts of meat and meat products produced by the Spanish meat industry.



Manuel García
President of Interporc



Eliseu Isla
President of Provacuno



Raúl Muñiz
President of Interovic



About Us

Spain is one of the top international producers of meat and meat products. The industry supplies approximately 100,000 jobs in 3,000 companies throughout the country, with an annual turnover of more than EUR 26 billion, making the meat industry one of the most important sectors in Spain.

These figures are the result of ongoing evolution over the last three decades, coinciding with the start of internal EU trade midway through the 1990s. Since then, Spain has become one of the principal global exporters, and the meat industry is the top exporter of the entire food sector.

With an annual production of some 7 million tonnes of meat and 1.4 million tonnes of meat products, around 2.7 million tonnes of meat and meat products are exported, representing approximately 38% of total production. Spain heads the list of exporting countries as a result of high European quality standards and the rigorous EU production model, which is among the most demanding in the world.

Our country is the fourth-largest global producer of pork. On a European level, it is the fifth-largest producer of beef and the top producer of sheep and goat meat.

With a view to fostering national production by promoting our meat sector beyond our borders, the Organización

Interprofesional del Ovino y Caprino de Carne (INTEROVIC), the Asociación Interprofesional del Porcino de Capa Blanca (INTERPORC) and the Organización Interprofesional Agroalimentaria de la Carne de Vacuno (PROVACUNO), are working in collaboration with the Ministry of Agriculture, Fisheries and Food to promote Spanish meat and meat products in international markets through their presence at trade fairs and sector shows.

In addition to benefiting the visibility of the Spanish sector at these events, the agreement also provides for the design and publication of a meat guide that clearly describes the primary cuts of pork, beef, lamb and goat available from Spanish companies. This guide also provides complete information on the operation of the meat chain and the guarantees it provides to foodservice purchasers and consumers, from animal breeding through product processing and distribution.

The purpose of this document is to provide potential buyers with all of the necessary information for making informed decisions when choosing Spanish pork, beef, lamb and goat products.



The European Production Model: A guarantee of food quality and hygiene

The food quality and hygiene of livestock production and processing is guaranteed in the European Union by a rigorous production model. The requirements included in this scheme likewise cover issues of animal health and welfare, respect for the environment and sustainable production, in a bid to reduce the environmental impact of the sector.

This set of provisions, known as the EUROPEAN PRODUCTION MODEL, is characterised by maximum standards of quality, production and control that are recognised and acknowledged around the world.

These standards are reflected in a package of more than 70 legislative measures in force throughout the European Union, in full compliance with the standards required at Community level.

In Spain, both the livestock and the meat sectors have implemented all of these regulations, producing high quality food in sufficient quantities for serving European and international markets.

The model is based primarily on the following pillars: animal welfare, animal health, animal feeding, integrated pollution prevention and control, and food hygiene.

Animal health: The legislation provides for mandatory and ongoing control measures for guaranteeing animal health, including disease prevention and proper treatment of animals that fall ill. A licensed veterinarian is responsible for ensuring the health of all animals raised at livestock establishments.

Animal welfare: Animal welfare is one of the most advanced areas provided for under the European Production Model, and legislation in this domain has put European production standards on par with the most thorough and rigorous quality standards worldwide. The Spanish livestock and meat processing sectors have always operated according

to regulations guaranteeing animal welfare. Scientific evidence shows, however, that this has at times resulted in higher prices compared to other countries that do not follow such rigorous standards in this area, despite being important producers.

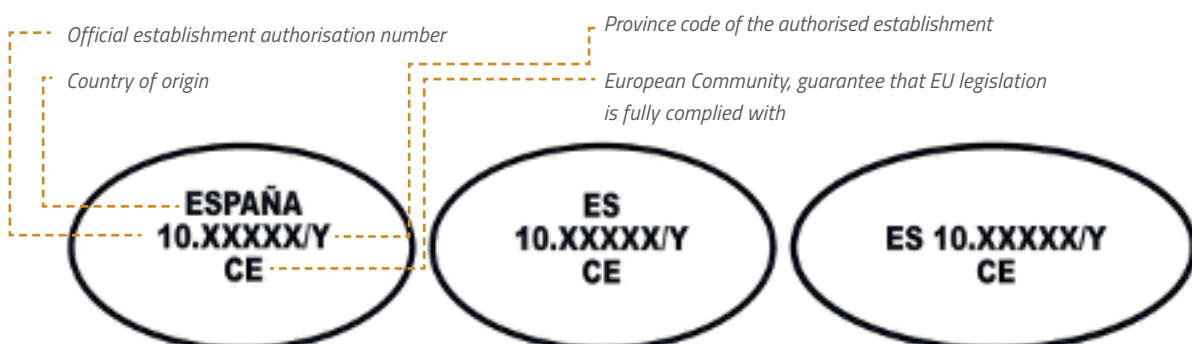
Spain has launched the Compromiso Bienestar Animal (Commitment to Animal Welfare) seal, a common label that certifies animal welfare during the breeding and production process. The scheme is audited by independent agencies, providing maximum guarantees for living conditions on the farms and during transport, and humane treatment at the abattoir.

Animal feeding: Animals are feed a high quality, 100% plant-based diet, adapted to each stage of the animal life cycle. The commitment of the livestock operator is essential, in some cases selecting the ingredients with which the animals are fed.

Environmental awareness: The European Union applies one of the strictest packages of legislation in this area, with regulations on the location of livestock establishments and the treatment and use of waste and by-products in each production area.

The latest and most rigorous scientific advances and regulatory requirements for environmental protection are applied with a view to reducing greenhouse gas emissions and water use in livestock and meat production, and to guarantee energy savings.

Identification mark or health mark used to identify food business operators, as provided for in Regulation (EC) No 853/2004 laying down specific hygiene rules for food of animal origin. It is applied exclusively by the official veterinarian at the slaughterhouse to guarantee official identification and traceability of meat and meat products.



Traceability: Farm-to-fork quality is guaranteed by EU traceability schemes, which are among the strictest in the world. Farms, animals, carriers, abattoirs and meat industries are fully identified, for systematic traceability of products from farm to table.

Food hygiene: The European Union has established a robust set of regulations on food hygiene, both for intra-community production and exports. Said regulations provide for a series of rigid checks to be performed by veterinarians visiting livestock establishments, as well as by official inspectors who work exclusively for the meat industry to guarantee the highest quality standards. These regulations are updated periodically based on the research and efforts of the European Food Safety Authority (EFSA), which works continuously to enhance the basis for Community regulation in these areas.

All of these areas form part of the EUROPEAN PRODUCTION MODEL, which Spain applies rigorously in all of its livestock and meat production activities.

Many companies also hold independent, internationally recognised certifications, including IFS International Featured Standards, the British Retail Consortium (BRC), various ISO standards, and halal and kosher certification.

The primary legislation for these areas includes both European and national regulations:

- Commission Delegated Regulation (EU) 2019/624 of 8 February 2019 concerning specific rules for the performance of official controls on the production of meat and for production and relaying areas of live bivalve molluscs in accordance with Regulation (EU) 2017/625 of the European Parliament and of the Council.
- Commission Implementing Regulation (EU) 2019/627 of 15 March 2019 laying down uniform practical arrangements for the performance of official controls on products of animal origin intended for human consumption in accordance with Regulation (EU) 2017/625 of the European Parliament and of the Council and amending Commission Regulation (EC) No 2074/2005 as regards official controls.
- Commission Implementing Regulation (EU) 2015/1375 of 10 August 2015 laying down specific rules on official controls for Trichinella in meat.
- Commission Delegated Regulation (EU) 2017/1182 of 20 April 2017 supplementing Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards the Union scales for the classification of beef, pig and sheep carcasses and as regards the reporting of market prices of certain categories of carcasses and live animals, and Commission Implementing Regulation (EU) 2017/1184 of 20 April 2017 laying down rules for the application of Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards the Union scales for the classification of beef, pig and sheep carcasses and as regards the reporting of market prices of certain categories of carcasses and live animals.
- Council Regulation (EC) No 1099/2009 of 24 September 2009 on the protection of animals at the time of killing.
- Commission Regulation (EC) No 1249/2008 of 10 December 2008 laying down detailed rules on the implementation of the Community scales for the classification of beef, pig and sheep carcasses and the reporting of prices thereof.
- Regulation (EU) No 653/2014 of the European Parliament and of the Council of 15 May 2014 amending Regulation (EC) No 1760/2000 as regards electronic identification of bovine animals and labelling of beef.
- Spanish Royal Decree-Law 37/2014 of 24 January on the protection of animals at the time of killing.
- Spanish Law 32/2007 of 7 November on the care of animals on the farm, during transport, during experimentation, and at the time of killing.
- Spanish Royal Decree-Law 474/2004 of 13 June approving the quality standard for meat products.
- Spanish Law 8/2003 of 24 April on animal health.
- Spanish Royal Decree 542/2016 of 25 November on health standards and animal protection during transport.
- Spanish Royal Decree 814/2018, of 6 July, laying down detailed rules regarding the classification of pig carcasses. This RD, based on Regulation (EU) 1308/2013, establishes the provisions for the application in Spain of a system of checks relating to classification, weighing and marking of pig carcasses.



Commitment to animal welfare: Spain achieves global best practices in animal welfare

Spanish interprofessional agri-food organizations representing the meat sector, including INTERPORC, PROVACUNO and INTEROVIC, have launched the Compromiso Bienestar Animal seal, a common label that illustrates the desire of the Spanish livestock and meat sector to fully comply with optimum conditions of livestock welfare for animals bred and produced in our country.

All products that carry this seal satisfy the most rigorous conditions included in European and Spanish legislation on animal welfare, health, preventive treatment, biosecurity, handling and traceability.

The interprofessional associations work jointly with an independent scientific committee, with which they have drawn up a set of regulations specific to each type of production, providing for the most rigorous requirements worldwide. This committee likewise endorses and monitors compliance with these regulations.

This seal is awarded to both fresh meat and meat products, and allows consumers to identify those products that have been prepared in compliance with the strictest regulations on animal welfare throughout the production process.

Periodical inspections are carried out to ensure compliance with regulations by livestock facilities; animal loading, transport and unloading operations; and meat processing plants prior to sale to the public, covering the entire production process from farm to table.

This initiative is unique worldwide, and reflects the commitment of the Spanish livestock sector to ensuring animal welfare. Spain is already an international measure in this area, and applies the strictest global standards.



How to use this guide

The purpose of the "Guide to Meats in Spain" is to describe the production systems for beef, pork, lamb and goat in Spain, as well as for the products that are sold both nationally and internationally.

It provides information on Spanish livestock practices, as well as on the processing, distribution and retail sale of meat and meat products, including the most commonly requested cuts in international markets. In addition to the different cuts and formats shown here, users are free to suggest other cuts that may be typical in their market. The Spanish meat industry is known for its ability to adapt to consumer and industry demand, which has made it possible to export to a variety of markets.

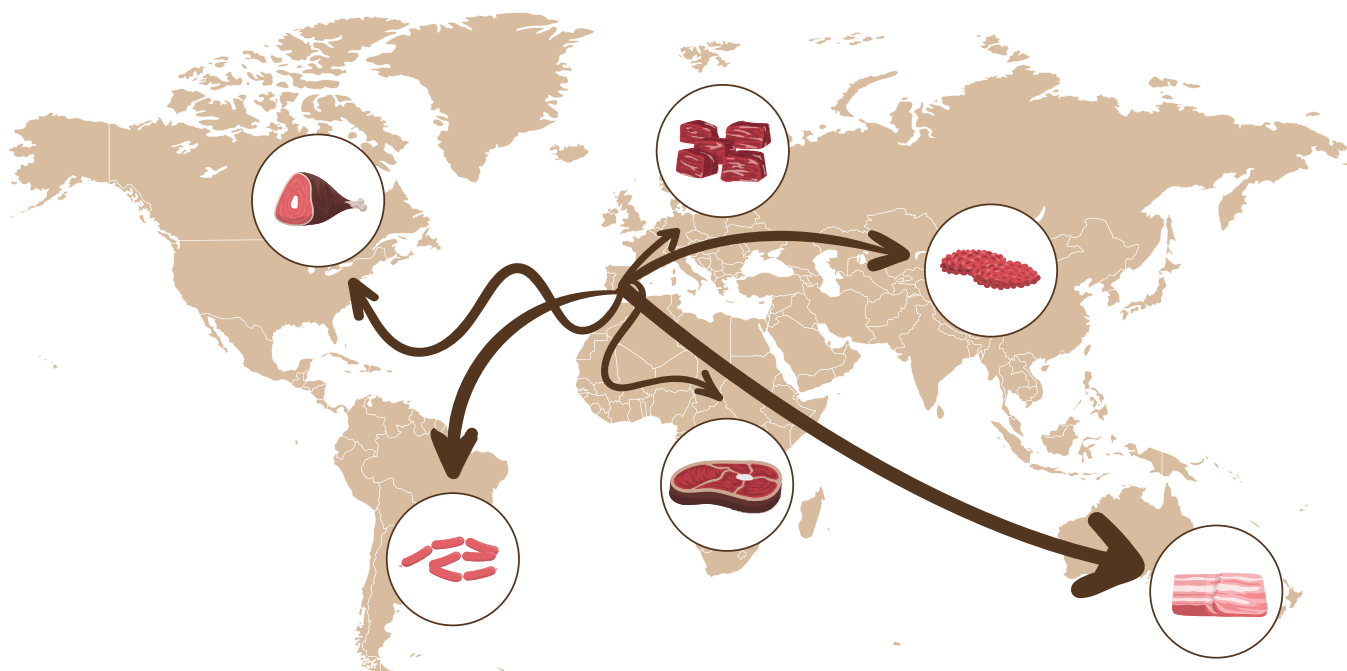
The guide has been divided into three main chapters for ease of use: beef, pork, and lamb and goat. Each section includes an introductory explanation of how the animals are raised in Spain, as well as information on the production system. These short introductions also describe the different phases the meat goes through, from the moment the animals are received at the abattoir, to the moment the final product is shipped to nearly every country worldwide.

The sections also include a detailed list of the cuts of meat, meat products and offal that are sold as retail cuts of the carcass.

To facilitate understanding for international operators, each description includes the corresponding TARIC code for easier identification.

The Spanish meat industry is known for its flexibility and adaptation to international market demands, and in addition to the cuts presented in this guide, is able to provide any cut or format as per customer request.

This guide should provide a clear idea of the quality of the meat and meat products produced in Spain, as well as Spain's compliance with the strictest international specifications for livestock production and animal hygiene provided for under the European Production Model. This circumstance has situated our country as one of the leading global meat exporters over the last two decades.



The role of meat and meat products in our diet

The presence of meat and meat products in our diet is as old as history itself, and represents a cornerstone in the evolutionary and cultural adaptation and development of humanity. Extensive scientific evidence substantiates the benefits of meat as part of a healthy diet, due to its nutritive value.

Meat provides multiple nutritional benefits, with a broad range of available and easily digestible nutrients. It is an essential source of a range of nutrients, and many health organisations recommend that we include meat in our diet.

The protein, vitamin and mineral content of meat make it appropriate for all stages of our life cycle, as part of a varied and balanced diet that includes fruits, vegetables, whole grains, legumes, dairy, eggs, fish and olive oil, among other foods.

Meat is a source of high biological value proteins that contain all of the essential amino acids. It is also a source of B vitamins (B3, B6 and B12) and minerals, such as phosphorous and zinc. There are studies (Celada et al., 2016) that show that in Spain, B6 and B12 requirements are covered thanks to the inclusion of meat products in our diet.

The colour of beef is determined by the iron content, which helps to develop and maintain healthy cognitive functions.

Meat and meat products are building blocks in our diet, and form a crucial part of our cultural tradition and national cuisine. Many products combine tradition with technology, and are a source of comfort and pleasure in our lifestyle. These products are perfectly adapted to individual populations, nutritional requirements, consumer patterns and health conditions.

Finally, diets that do not contain animal protein are not healthier than a diet that includes meat. In fact, these diets must be supplemented with vitamins like B12 and other nutrients to avoid nutritional deficiencies that can lead to conditions like anaemia. Domingo and Nadal (2016) find extensive scientific evidence that corroborates the benefits of meat as part of a balanced diet.

The nutritive value of meat

Among the excellent nutritional characteristics of meat, we can highlight the following:

- Meat is a source of protein
- Meat contains the eight essential amino acids required for a balanced diet
- The bioavailability of zinc found in meat is greater than that found in plant-based sources

- Meat contains B vitamins: B1, B3, B6 and B12
- Some micronutrients like vitamins B1 and B12 are only found in animal-source foods, and cannot be substituted by plant-based foods. Meat products are also higher in selenium than their plant-based counterparts
- Meat contains similar proportions of monounsaturated fatty acids and saturated fatty acids, but is lower in polyunsaturated fatty acids than plant-based products
- Meat provides essential fatty acids. Specifically, linoleic acid content (omega 6) can reach up to 15% in meat like pork. Meat products also contain a small amount of omega 3
- Fresh meat is low in sodium
- Advances in food processing technology such as animal feed modification or specific breeding techniques have contributed to a significant reduction in the fat and salt content of meat products



Among the wide variety of meat products available, some are high in monounsaturated fatty acids.

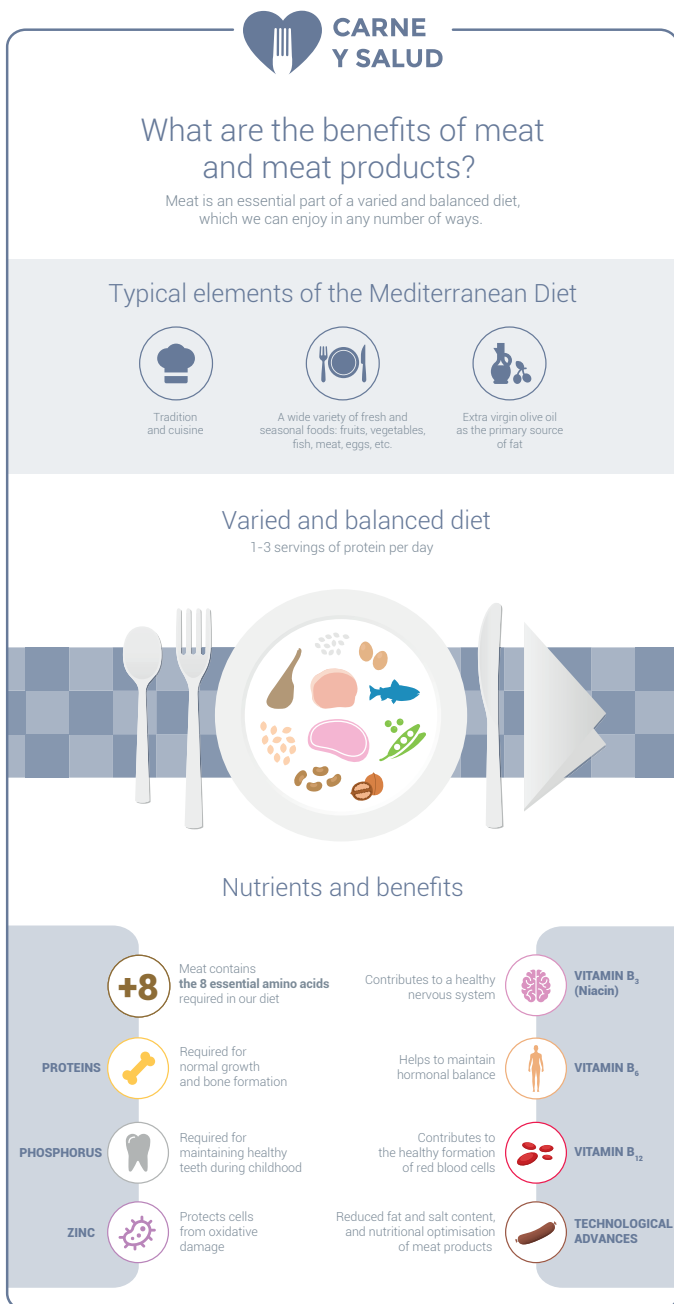
We can also highlight that the majority of fresh cuts of pork, beef and lamb contain similar proportions of monounsaturated and saturated fatty acids.

Doctors and nutritionists recommend following a varied diet, such as the Mediterranean Diet, and eating with common sense, with a balanced intake of meat and all other food groups.

No diet would be balanced without fruits and vegetables, dairy, grains and olive oil, and the same can be said of meat and meat products. And we mustn't forget to combine our diet with a healthy and active lifestyle.

The nutrients and other elements present in meat and meat products are difficult (and often impossible) to substitute with other products, and eliminating meat from our diet greatly increases the risk of certain nutritional deficiencies.

And last, but not least, we should consider the pleasure that is associated with eating, particularly when we are talking about meat and meat products, and the important role it plays in our lifestyle, as we share a meal with family and friends. Enjoying life and enjoying what we eat is an equally important factor in a healthy lifestyle.





PORK



Typical breeds used in the production of Spanish white pigs

The breeds that are most frequently raised on intensive pig farms in Spain are shown below. Many of these farms specialise in maintaining pure breeds.

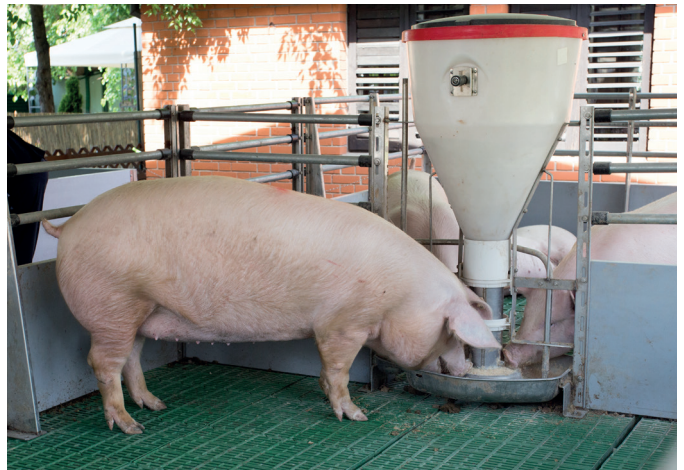
Large-White

This is one of the most numerous of all pig breeds, and is known for its precociality, hardiness and prolificacy. They are large, broad animals that are white in colour, with erect ears and a slightly dished face.



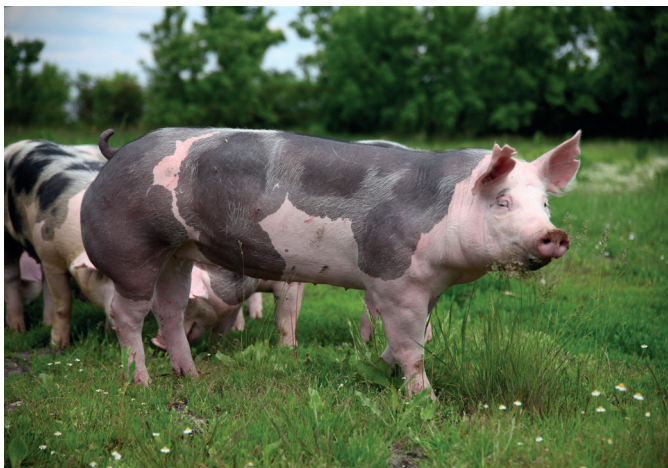
Landrace

A breed of Danish origin, characterised by its uniformity. The animals have long bodies with deep sides extending from the hindquarters to the head. The Landrace has a higher feed to gain ratio and a superior quality carcass compared to other breeds.



Pietrain

This breed is characterised by its stocky build, quite broad along the back, making it ideal for meat production. It is white with black spots.



Duroc-Jersey

Reddish in colour, this American breed of hogs withstands high temperatures and harder conditions.



Pig production in Spain

Spanish pig production is considered to be one of the most advanced and automated production systems of its type in the world. Not surprisingly, Spain is one of the top producers of pork on the planet. This achievement is supported by the ongoing refinement of farming practices and the professionalisation of the sector through training programmes for livestock operators and the incorporation of an integrated production system in many establishments.

Spanish Royal Decree 306/2020 establishing basic regulations for the planning and operation of commercial pig farms includes important improvements in animal health, animal welfare and farm biosecurity measures; new requirements regarding environmental impact that will result in a reduction of greenhouse gas and other emissions; and introduces the on-site veterinarian, who is responsible for advising the farm owner on health-related issues. This new regulation addresses the primary challenges of the sector, which will define to a large extent the competitiveness of the sector in foreign markets and in relation to society.



The basic stages of pig production



Breeding/mating: gilts and sows are introduced to boars, with the aim of producing weaned suckling pigs. The piglets remain in this phase until they are 18-24 days old, when they are moved to the next phase. The gestation area and birthing sheds are part of this phase.



Weaning: this is a transition phase during which weaned animals are moved to weaner facilities until they reach 20-30 kg.



Growing/finishing: pigs are fattened until they are transported to the abattoir.

Feeding

Feeding is one of the most important stages of livestock breeding, and is essential for obtaining the highest yield and optimum conditions for processing.

In recent decades, feeding methods have been transformed from the traditional domestic husbandry practices of feeding animals directly with grains or corn to automated methods based on compound feed produced from a mix of different grains and nutrients, ensuring that the pigs are fed a balanced diet that includes the required proportion of carbohydrates, protein, vitamins, etc.

There are a large number of feed plants in Spain that produce specific feeds for livestock depending on the stage of the animal's life cycle and its needs: breeding and lactating gilts and sows, boars, suckling pigs, animals in the growing/finishing stage, etc. In 2019 alone Spain produced 26.25 million tonnes of feed, of which 11.05 million tonnes were formulated for the pig livestock sector.

Each stage of an animal's life cycle requires a specific type of feed. Gestating sows do not receive the same feed as growing pigs or suckling pigs that are nearing the weaning stage.

Enormous strides have been made in recent decades due to the increased automation of the sector and new legislation affecting the livestock industry. One of these new developments relates directly to the day-to-day of pig farms, which have recently incorporated new automated feeding systems. This results in optimum feed consumption that is specially adapted to each animal depending on its nutritional and health needs. It also contributes to greater efficiency in the feed to gain ratio and higher animal weight.



Sustainability as a basic tenet of production in the white pig sector

The white pig sector in Spain is an international measure of quality and sustainability. Livestock operations have become increasingly professionalised in recent decades as a result of sector growth, and today's establishments are among the most modern and innovative worldwide. The sector focuses on animal health and welfare, and strives to reduce the environmental impact of livestock practices. It also complies fully with the European production model, implemented in 2013, which is the strictest and most comprehensive in the world in the areas of environmental protection and animal health and welfare.

The Spanish white pig sector is an international benchmark in the area of animal welfare due to the official legislation required of the sector, which states that animals must be healthy and properly fed, must be protected from negative stimuli such as fear or stress, and must be able to have and express conducts typical of their species.

The European production model is based on the strictest rules worldwide, but the commitment of the Spanish sector extends further, establishing even more rigorous legislation and guidance.

An example is the "COMPROMISO BIENESTAR CERTIFICADO" (CERTIFIED COMMITMENT TO ANIMAL WELFARE) label, which seeks to guarantee good practices in animal health and welfare, biosecurity, handling, and traceability throughout the entire white pig value chain. This ensures that when selecting a product, the consumer has the full guarantee that it has been produced and prepared in compliance with the highest quality standards. In addition to compliance with Community legislation on animal welfare, the Spanish white pig sector fulfils the INTERPORC ANIMAL WELFARE SPAIN (IAWS) Technical Regulation on Animal Welfare and Biosecurity. This regulation was drawn up in collaboration with sector companies, licensing agencies and government administration. It has also been assessed and backed by an independent scientific committee constituted by leading specialists in animal welfare, and has been tested and validated by animal defence and protection agencies.

The IAWS Regulation covers aspects such as the transport of livestock, reception and holding in the abattoir, and a full assessment of each animal. It also addresses such important and relevant issues as environmental impact, animal health and biosecurity, traceability, the use and control of antibiotics, inclusion in organic or other specific type of production, among others.

All certified farms must likewise show their participation in the National Action Plan for Combating Antimicrobial Resistance

(PRAN) with the goal of reducing the risk and spread of antimicrobial resistance, thus diminishing the impact of this problem on public and animal health. The plan covers the entire animal life cycle, and includes inspections and audits on such aspects as feeding, cleaning and disinfection, accommodation, health, behaviour, handling, farm and animal inspections, inspections at the abattoir, and inspections throughout the production process, from gestation and weaning to fattening, transport, slaughter and processing. It also includes companies and industries that process and produce the final product, to ensure that all phases and stages of the process are considered. This requires a high degree of transparency and real traceability from all operators in the value chain, contributing to the creation of a dynamic control model.

When the product reaches the consumer, it will bear a unique Certified, Authorized Operator code (NOAC). The code includes the IAWS (Interporc Animal Welfare Spain) designation; the type of operator (G: farm; S: slaughterhouse; I: meat industry); a 3-digit operator number; and finally, the type of production system used. This seal indisputably provides all of the guarantees benefiting animal welfare. It has a robust scientific foundation, ensures compliance with the highest standards of animal welfare, provides for audits and inspections throughout the entire value chain, offers maximum transparency, and is a guarantee of control. This unique and groundbreaking initiative reflects the commitment of the Spanish livestock sector to guaranteeing animal welfare, an area in which our country is an international measure, with the most advanced regulations worldwide.



From farm to market: The path of Spanish pork

This section describes the typical meat production process in Spain, as well as the process of exporting Spanish pork. Modern technology in the meat industry and improved transportation make it possible for products to reach the market in a few days or weeks.



Animals are transported from farm to abattoir, where they are kept a short time in holding. Animal welfare standards are ensured throughout this process in compliance with EU requirements, one of the strictest standards in the world.



Animals are stunned prior to slaughter. After culling, the carcass is scalded, scraped, singed, and eviscerated. Following this process, the quality of the carcass is verified by official veterinary inspectors.



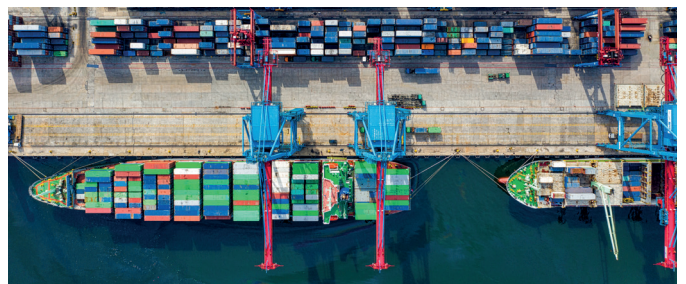
Carcasses are hung in chilled coolers that are maintained between 1 and 4 °C to avoid the onset of micro-organisms and to keep the meat fresh.



Cutting is done in chilled facilities, and in Spain this process is highly specialised and automated, depending on the type of cut and the destination of the product.



Packaging and preparation for shipment: once the meat has been cut, it is packaged or sliced, as per customer requirements. It is then chilled or frozen until ready for shipment.



The meat is transported under controlled temperatures, and can be shipped by lorry, train, plane or ship. Upon reaching its final destination, the product undergoes a health inspection, performed by the customs authorities of the country of destination.

Retail cuts of pork

1 Pork leg/ham

- Topside/Silverside/
Knuckle/Chump
- Hind Hock
- Trotters / Hind Feet
- Tail

2 Tenderloin

3 Loin

4 Rack

Bone In Loin

Chops
Backbone
Collar
Collar Chops

5 Jowl

6 Bacon/Lard

7 Belly

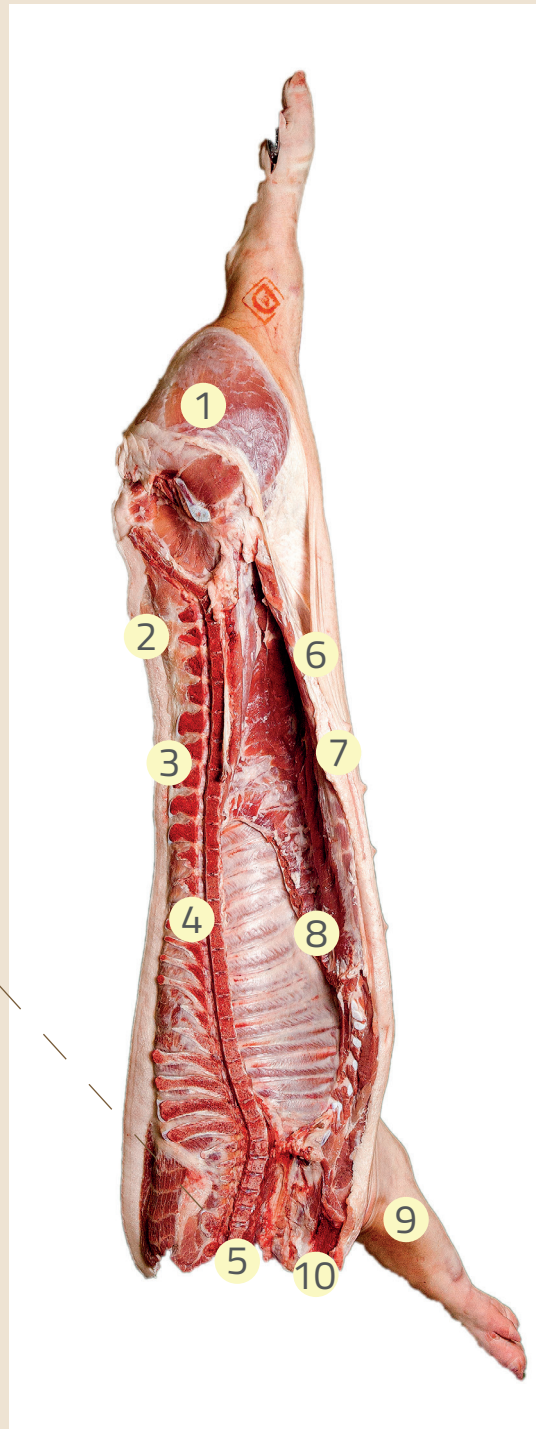
8 Ribs

9 Pork fore-end /Shoulder

Shoulder
Hock / Shank
Front feet

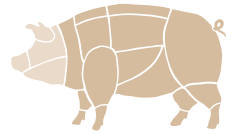
10 Head

Mask
Snout
Ear
Cheek



Carcass / half carcass

TARIC code: 02032110



Pig carcasses are obtained after slaughter, once the animal has been flayed, bled and eviscerated. Parts such as the tongue, hooves, genito-urinary organs, flare fat, kidneys and diaphragm are removed, and the animal is then presented whole, with the skin, head and legs intact. The trotters are generally removed at the carpo-metacarpal joint.

In Spain it is compulsory for carcasses to be graded. This is done by estimating lean meat content expressed as a percentage of carcass weight, under the letters SEUROP. Grading ranges from 60%, expressed by the letter S, to <40% for the letter P. The letter stamped on the carcass must measure at least 20 mm.

High volume abattoirs use automatic carcass grading systems and keep a daily log which records the identification of each individual carcass, the corresponding hot carcass weight and the estimated lean meat content or carcass grade, guaranteeing full traceability.

Half carcasses are obtained by splitting the carcass lengthwise using a saw. The head is left intact, attached to one of the two halves, and the slap mark is located on the skin of the hind knuckle or the leg.

Product description

Traditionally, butchers bought carcasses and half carcasses directly from the abattoir, cutting the carcass in the butcher shop to obtain the different formats and presentations. Today, many abattoirs have their own cutting plants, where they butcher the carcass to order for butcher shops and meat processing industries.

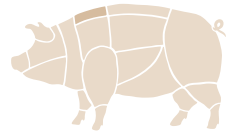


Collar bone in

TARIC code: 02032911

This cut is located at the fore-end of the animal, just above the shoulder. The meat comes from the shoulder blade of the animal. Bone-in shoulder steaks are not particularly attractive, but the meat is leaner and more fibrous, as it comes from highly developed muscles.

It is trimmed leaving a fine layer of fat, but contains very little gristle, and is ideal for grilling. It requires only a short cooking time, and the entire joint is often roasted.

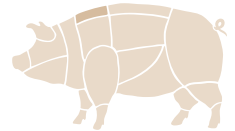


Collar boneless

TARIC code: 02032911

The cut is obtained from the same part of the animal as the previous cut, but the bone is removed. The meat is fattier than other parts of the animal, with a high percentage of collagen and connective tissue.

This makes it ideal for slow cooking or roasting, or for preparing dishes similar to pork cheeks. It can also be sliced and breaded, batter-fried, pan-seared, etc.

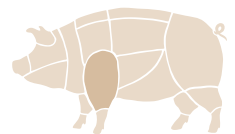


Fore-End, without jowl / Cut shoulder

TARIC code: 02032911

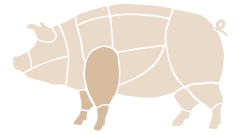
This cut comes from the fore-end of the animal. The shoulder and dewlap are removed for other uses, such as sausages, or to be sold fresh.

Once the joint has been deboned, it is used for stews and hotpots.



Shoulder "V" cut with front feet

TARIC code: 02032219



This is the foreleg of the animal, known as the shoulder. The meat is marbled and contains connective tissue, making it ideal for stewing or braising, or for roasting on the barbecue.

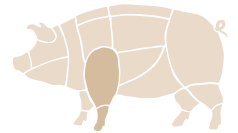
This cut is obtained by making a V-shaped cut using a meat skinner, and maintaining the heel.

It is one of the most common cuts of pork shoulder, and is used in particular by the ham industry for salting and curing.



Shoulder round cut

TARIC code: 02032219

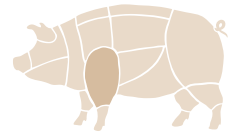


For this cut, the skin and fat of the fresh pork shoulder is trimmed more completely, leaving a higher percentage of lean meat.



Shoulder boneless rindless

TARIC code: 02032911



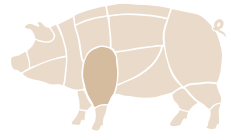
Most of the skin and fat is trimmed from the shoulder in a round cut. The joint is boned for easier access to the meat, and for easier cutting and slicing.

The meat is often sold for stewing, as well as for steaks for grilling or for use in sausages.



Shoulder bone in, rindless

TARIC code: 02032219

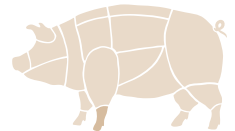


Similar to the previous cut. For this cut, all skin and surface fat is trimmed from the shoulder, leaving the bone intact.



Front hock

TARIC code: 02032911



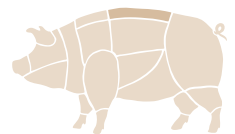
The front hock comes from the part of the shoulder that extends from the kneecap (patella) almost to the hoof. The weight of the cut may vary, depending on the size, and on whether or not it is sold skinless or with the skin on.

It has a strong flavour and aroma and a low fat content, so it is typically prepared roasted, or boiled with cabbage, German style. In countries like China, it is slow-cooked and served in dishes accompanied by different sauces.



Loin bone in

TARIC code: 02032913

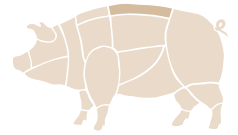


The pork loin is separated from the leg and the shoulder near the tenderloin muscles by a perpendicular cut just below the thoracic vertebrae, and from the belly by a straight cut that extends to the end of the chine.



Loin rind on

TARIC code: 02032911



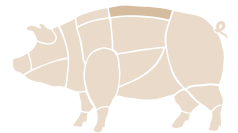
The loin is one of the most noble and leanest cuts of pork, and is obtained by excluding the bones from the rack and preserving the outer layer of skin and subcutaneous fat, also known as the rind.

This allows for a much juicier meat when roasting, for example.



Loin boneless chain on

TARIC code: 02032911

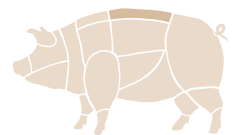


The loin can also be sold with the bone, subcutaneous fat and rind removed, while preserving the chain meat. This cut has a slight separation and is covered by a sheet of pearly white fibrous tissue called the aponeurosis. The meat is marbled, for a juicy texture, making it perfect for sale separately for pan-searing or grilling. It is also used in the preparation of broths for sauces, as a filling in pies and pasties, and for making sausages.



Loin boneless chain off

TARIC code: 02032911



This is one of the cuts that is obtained from deboning the cutlets; the other is the tenderloin. The rack, subcutaneous fat, rind and chain meat are removed from the loin of the animal. The backbone is excluded, making a cut at the sixth vertebra. The blade end is more tender and juicier than the sirloin end.

This is a very lean cut of meat that is often sold as cutlets, but can also be roasted whole, or by halves.



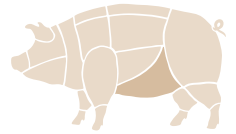
Belly sheet ribbed rindless

TARIC code: 02032915

This is the outer side of the belly, and includes the thoracic and abdominal muscles. It is one of the most flavourful cuts of pork, offering a juicy meat and pleasant texture for the palate.

This fatty belly meat is generally sold as a square or rectangular slab.

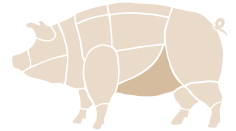
It is highly versatile, and can be marinated, salted, smoked, fried, pan-seared, grilled, or chargrilled. It is also used as an ingredient in other meat products.



Belly sheet ribbed rind on

TARIC code: 02032915

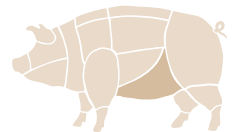
This is a square or rectangular slab of pork belly with the skin or rind on. It is often fried and used for making *torreznos* or *chicharrones* (fried pork rind, crackling, or scratchings).



Belly bone in rind on

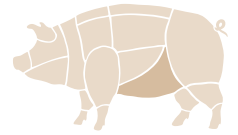
TARIC code: 02032915

The bones near the ribs are left in, and the cut is sold with the skin or rind on, allowing for multiple uses.



Belly boneless

TARIC code: 02032915

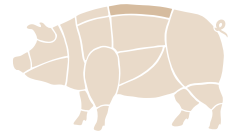


This cut is prepared for making bacon, one of the most well-known and popular meat products worldwide. The bones are excluded and the meat is then smoked, resulting in a product with a more intense flavour.



Tenderloin head on, chain on

TARIC code: 02032911



The tenderloin is a dense, cylindrical-shaped cut of meat that comes from the lumbar area, between the rib bones and the backbone, above the kidneys and below the loin. Each animal yields two tenderloins of approximately 300 gr each.

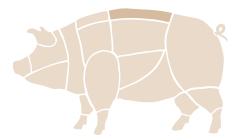
Once removed, the tenderloin is composed of various parts which include the head (or tender tips), the metro, the centre cut and the tender tail.

This is one of the choicest cuts of pork, and can be prepared in a variety of ways, including medallions, pan-seared, or in stews.



Tenderloin head off, chain on

TARIC code: 02032911

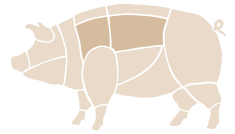


The head is excluded from this cut, which is obtained from the lumbar area of the animal. Head of tenderloin is sometimes sold separately, as it is a leaner meat that is ideal for braising or stewing.



Loin ribs

TARIC code: 02032913



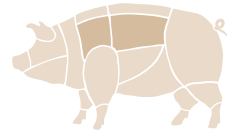
Also called "baby back ribs", this cut is obtained from the upper portion of the back between the backbone and the ribs, and below the loin.

It is a meaty cut with extensive marbling and not much bone. It is used primarily in stews, and to add flavour to rice dishes.



Spare ribs

TARIC code: 02032913



Spare ribs come from the bony part of the breast, and are sometimes attached by the pleura and costal cartilage. Depending on how they are to be prepared, the ribs are often cut into two or three sections.

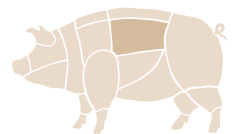
The meat is lean and gelatinous, for a juicy cut.

Spareribs can be baked, pan-seared, fried, or barbecued if tender. They are also used to add flavour to pasta, stews, soups and rice dishes, and can also be salted or marinated.



Riblet

TARIC code: 02032913

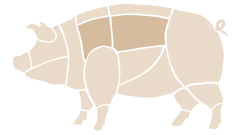


Riblets are short, meaty sections of rib located at the end of the loin, with dense costal cartilage, rather than bone.



Flat bones

TARIC code: 02032913

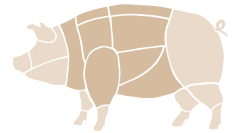


This is a thin, flat cut with round bones that is obtained from the sides of the backbone, behind the posterior ribs. The "buttons" are small bulges that are attached to the vertebral column.



Pork middles without head and tenderloin

TARIC code: 020329



This is the body of the animal, including the ribs, belly, loin, etc., and excluding the tenderloin and head of tenderloin.

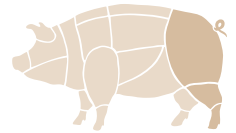


Round cut leg

TARIC code: 02032211

The hind leg of the animal. This is a prized cut of pork, and like pork shoulder and loin, it is used for preparation as cured ham. It can also be used for cooked meat products or as an ingredient in other products.

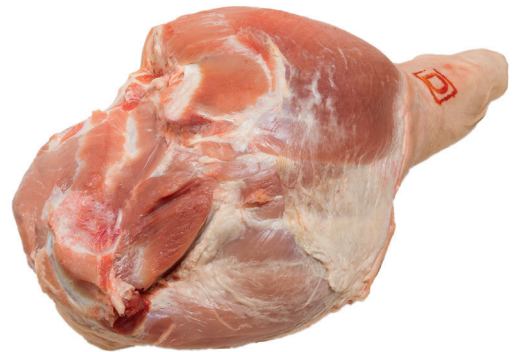
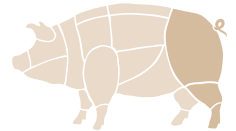
Popular retail cuts from the fresh ham include rump, thick flank, topside, silverside, eye round and knuckle.



Round cut leg without foot

TARIC code: 02032211

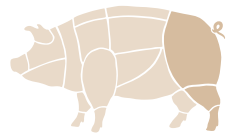
The hoof is excluded from the fresh hind leg, and may be sold separately. This format is used by the Spanish ham industry, and is also exported for retail cuts.



Rindless boneless leg

TARIC code: 02032955

The ham is skinned and deboned and the fat is trimmed, leaving a whole piece of meat that can be filleted, diced or used in sausages.



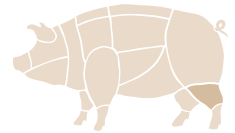
Bone in rind on hind hock

TARIC code: 02032959

This cut is obtained from the hindquarter (fresh ham), and extends from the rear hoof to the thigh.

It is generally sold with the rind on for roasting or chargrilling.

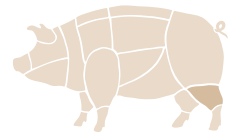
This cut has begun to be used in recent years in a range of ready-to-roast prepared dishes, increasing demand.



Boneless rind on hind hock

TARIC code: 02032959

Boneless rind on hock is generally used for stew meat.

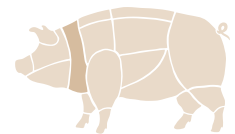


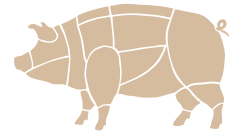
Collar trimming/piece

TARIC code: 02032955

The collar trimming/piece is found on the bottom side of the pig's neck. It is primarily marbled fat with some lean meat.

It is often used as a fatty ingredient in sausages and pâtés. In some regions, it is salted or marinated for use in soups and stews.





30/70 Trimming/piece 50/50 Trimming/piece 70/30 Trimming/piece 80/20 Trimming/piece 90/10 Trimming/piece

TARIC code: 02032955

Pork trimmings/pieces are the scraps that remain from cutting other pieces. Depending on what part of the animal they come from, the trimmings/pieces can be higher or lower in fat, making the meat juicier and oilier. It can be used for stews, or as an ingredient in meat products.

Here, the first number refers to the meat content and the second to the fat content.

Occasionally, certain parts of pork cuts, such as boneless, skinless leg, are sold as trimmings/pieces. They are lower in fat, and therefore of higher quality.



30/70 Trimming/piece



50/50 Trimming/piece



70/30 Trimming/piece



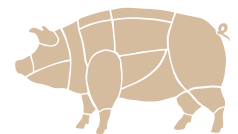
80/20 Trimming/piece



90/10 Trimming/piece

Membrane trimming/piece

TARIC code: 02032955



Connective tissue, generally white in colour, found between many of the cuts of pork. It is a conjunctival membrane covering the muscles, attaching them to other parts of the body.

It is often difficult to separate from the fat, and the two are generally sold together.

It can be used for minced meat, and the fat content makes it particularly juicy.





PORK PRODUCTS



A broad range of products made from white pork

Spain has a long tradition processing meat products, and white pork is an essential ingredient in a great many of them. The origin of these products was the need to preserve meat for longer periods of time, as well as a desire to offer different formats for a wider variety of serving options. There are countless historical and literary references to these products, and some, like dry-cured ham, have become a flagship product of Spanish cuisine.

Meat products in Spain are regulated by Royal Decree 474/2014, approving the quality standard for meat products.

There are two basic categories of meat products. On the one hand are products that are prepared from whole or cut pieces of fresh meat to which other ingredients, condiments and preservatives are added, and which do not undergo significant alteration to the muscle fibre during processing.

The other category includes meat products in which the raw material is more extensively processed, and the final product no longer resembles the original format of fresh meat. These include meat products that have undergone heat treatments or other processing techniques.

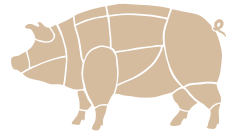
The two sub-categories are:

- **Heat-treated meat products**, which undergo heat treatment for partial or full protein adhesion.
- **Non-heat-treated meat products**, which do not undergo heat treatment, but rather are cured, aged, fermented, dry-cured, marinated, or otherwise processed. This gives each product its unique organoleptic properties.



Spanish chorizo

TARIC code: 16010091



Cured or fresh sausage prepared with lean pork and fat that has been coarsely or finely chopped. Salt and paprika are added, which gives the product its characteristic red colour, as well as other spices, condiments, ingredients and approved preservatives.

Once the mixture has been prepared, the sausages are stuffed in natural pork gut or artificial casing and the product is dry-aged and cured, and may also be fermented. Some regions also smoke the chorizo using oak or holm oak, giving it a characteristic flavour and aroma.



Product description

There are many ways of preparing chorizo, but all of them use pork from white pigs, pig fat and paprika as the distinguishing ingredient and main preservative.

The format differs depending on the region. Some are tied and hung for curing in a horseshoe shape typical of northern regions.

Others are tied off in shorter segments, for strings of sausages measuring 9-10 cm each. This format is typical for fresh chorizo, for use in stews and other dishes.

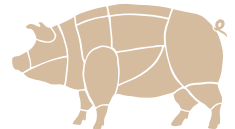
The coarseness of the mince is another distinguishing factor. Chorizo from Pamplona (Navarra), for example, is a thicker sausage with a finer mince.

Traditional products include chorizo from the Bierzo region and León, chorizo from Pamplona, chorizo from the regions of Galicia and Cantabria (Potes), chorizo riojano (PGI), and chorizo de Cantimpalos (PGI), among others.

Formats: whole sausage, half sausage, sliced.

Salchichón

TARIC code: 16010091



Cured sausage prepared with lean pork and pork fat, and the coarseness of the mince varies depending on the producer.

Black pepper is the characteristic ingredient of this sausage; other ingredients are salt, spices, condiments and approved preservatives.

Once the mixture has been prepared, the sausages are stuffed in natural pork gut or artificial casing and the product is dry-aged and cured, and may also be fermented. It may also be smoked, which provides a characteristic flavour and aroma.



Product description

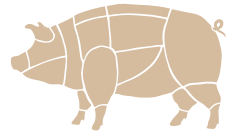
The sausage is firm and compact. It is available in various formats: *vela* (long and thin), *sarta* (horseshoe-shaped), string of sausages, etc., with different lengths, and a coarse outer texture. When sliced, the sausage presents a smooth, uniform texture without strong colouration, with clear differentiation between meat, belly fat and other fat. The characteristic flavour and aroma comes from the spices and condiments used, as well as from the curing process.

Traditional products include salchichón de Vic (PGI), salchichón from Málaga, *secallona*, *secalloneta*, salchichón from Aragon, and salami, among others.

Formats: whole sausage, half sausage, sliced.

Fuet

TARIC code: 16010091



Thin, dry-cured sausage, with a calibre between 20-40 mm, traditionally produced in the area of Catalonia, although it is now produced throughout the country.

It is prepared using a mince of lean pork and fat, salt, spices and approved preservatives. It does not require extended curing. The outer part of the casing may be white in colour, due to the presence of mould that aids in the ageing process.

Product description

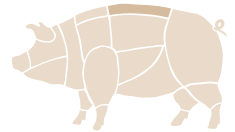
Fuet is enjoyed for its organoleptic qualities, and the flavour varies depending on the fermentation process and the spices that have been added.

It is known by other names depending on the region: *longaniza imperial*, *longaniza de Aragón*, *salchichonada*, etc.



Cured loin

TARIC code: 16010091



Cured loin is a meat product prepared from the spinal and semi-spinal muscles of the pig, as well as from the longissimus, lumbar and thoracic muscles, for a unique product that is virtually free of outer fat, aponeurosis and tendons. The sausage is then marinated, using salt and spices like paprika, giving it its characteristic flavour.

Once it has been stuffed into natural pork gut or artificial casing, it is dry-cured and aged.

This product can be prepared from whole cuts, or may include the corresponding bundles of muscle fibres, or fascicles.

Product description

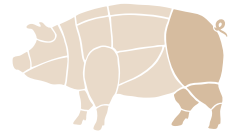
Dry-cured pork loin is firm and compact, cylindrical in shape or slightly flattened on two sides, at least 40 mm in diameter, and variable in length. The outer casing adheres tightly to the entire product surface, and may display bacterial adhesion typical of this type of product. When sliced, the product presents a smooth, uniform texture, is pinkish to red in colour, and presents no abnormal colouration. The muscle mass should also be single and uniform, with no additional muscle attached. It is known for its characteristic aroma, juicy meat and subtle texture.

Formats: whole sausage, half sausage, sliced.



Serrano ham cured bone in

TARIC code: 02101131 (bone in) / 02101981 (boneless/sliced)



Serrano ham is one of the most celebrated foods in Spain, and is a flagship of Spanish cuisine recognised around the world. It is a meat product that falls into the group of dry-aged and cured products, and is made from the meat of the white pig. The tradition associated with this product in Spain goes back centuries, and the earliest references to curing ham pre-date the 2nd century B.C. We also find ample mention of it in the literature of the Spanish Golden Age.

Today's production systems stem from traditional methods, and begin with the pig slaughter upon the arrival of cold weather, at the end or beginning of the year. The meat is then salted and left to rest throughout the rest of the year.

In the present day, this process is industrialised. Once the hind leg, or ham, has been removed from the white pig, it is trimmed at the cutting plant, and then sent to the drying plant. Here, it undergoes first the salting process, followed by the resting, or post-salting process. The hams are then placed in variable-temperature bins until the ripening-drying stage, during which the ham acquires its characteristic flavour and aroma through the action of biochemical, microbiological and enzymatic mechanisms. This, together with the qualities of the raw material, will define the typical organoleptic properties of this traditional product. Minimum curing time counting from the start of the salting stage is 210 days.

Serrano ham is prepared from white pig, with breeds such as Duroc, Pietrain, Landrace or Large White.



Product description

Production in Europe is regulated through the Jamón Serrano Traditional Speciality Guaranteed (TSG) quality scheme, created in 1992, and these hams are currently in the application process to be awarded the Protected Geographical Indication (PGI) label.

The quality scheme specifies the different properties and formats a product must have to be awarded the quality label. For jamón serrano, the fat should be glossy, oily, white to yellow in colour, and have a pleasant aroma and flavour. Meat colour when sliced should range from pink to purplish-red, with glossy fat, uniform in tone, and not dry on the outside surface. The flavour and aroma of the ham should be delicate, not overly salty, with a pleasant and characteristic aroma, and no anomalous smell or flavour.

Formats: Whole leg (with or without hoof, V-cut or round, with rind), boneless centre cut, portions or sliced (half leg, smaller pieces, blocks, small dice, slices).



Block of serrano ham



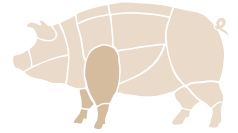
Dice/Small dice



Boneless serrano ham

Cured shoulder

TARIC code: 02101139 (bone in) / 02101981 (boneless/sliced)



Cured shoulder is obtained by dry-curing the front legs of white pig. The process is similar to that of jamón serrano, although the salting and curing stages are shortened due to the lesser weight of the shoulder. In addition to salt, other spices and condiments may be added. Cured pork shoulder also undergoes the stages of salting, washing, resting or post-salting, ripening and drying for the time required to give it its characteristic organoleptic properties.

Product description

The organoleptic properties are similar to those of cured ham, and depending on the time spent for preparation, the shoulder will be labelled with one of the following indications: Bodega (cured for a minimum of 5 months); Reserva (cured for a minimum of 7 months); and Gran Reserva (cured for a minimum of 9 months).

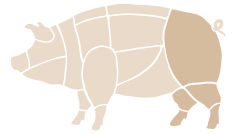
Pork shoulder is available in a wide variety of formats, although due to its smaller size as compared to the ham, it is typically sold whole, with or without the hoof. It can also be purchased boneless, in portions, slices, dice, etc., and new formats are created to adapt to changing consumer needs and tastes.

Formats: Whole leg (with or without hoof, V-cut or round, with rind), boneless centre cut, portions or sliced (half leg, smaller pieces, blocks, small dice, slices).



Cooked ham

TARIC code: 16024110



Cooked ham is included in the categories of sterilised and pasteurised meat products. It is prepared from whole, boned and trimmed fresh ham and shoulder, or from pieces thereof, where the bundles of muscle fibres are clearly visible. The meat is brined, massaged and rested, and then moulded into the desired format. It is then sterilised or pasteurised. The meat must be cooked long enough to ensure the adhesion of meat proteins, and packing must guarantee that the product will retain all of its properties under normal storage conditions.

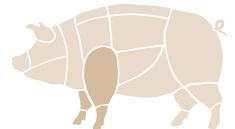
Product description

Depending on the heat treatment (sterilisation or pasteurisation), the finished product will be presented in different formats, either canned, in large formats for hand slicing at the meat counter, or sliced and packaged for supermarket shelves. The meat is generally pink in colour, dense, and with a high bind, with no added fat or thickeners.



Lacón

TARIC code: 16024110



Spain's equivalent of English gammon is called lacón. It is a dry-aged pork shoulder, and is produced from the whole front leg of the pig. The product is salted or cured, followed by a dry-ageing process that gives the meat its typical sensory characteristics. It must generally be kept chilled, and is cooked prior to consumption.

Product description

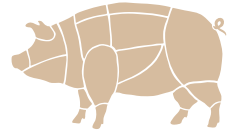
A raw, cured meat which, when thinly or thickly sliced, is firm in texture, mild in flavour, and pinkish in colour. It can be prepared in a variety of ways, including as a starter, or accompanied by vegetables. The traditional Galician speciality *lacón con grelos* (lacón with turnip greens) is served in this way, and is a highly nutritious and flavourful dish.

Lacón has been awarded the Protected Geographical Indication (PGI) label for production throughout the autonomous community of Galicia.



Blood sausage

TARIC code: 16010099



Known in Spain as *morcilla*, this blood sausage is included in the category of meat products that undergo incomplete heat treatment, specifically those made with blood, fat or offal. It may also be dry-cured. The main ingredient of this sausage is blood, combined with pork lard and spices and a mixture of onion, rice, potato or bread, as well as other ingredients that give the sausage its characteristic flavour.

Product description

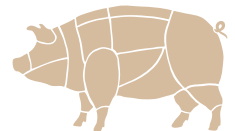
There are many varieties of *morcilla*, depending on the ingredients used. White pudding (*morcilla blanca*) is made with lean pork trimmings/pieces, pork belly and pig's tongue, egg, breadcrumbs, salt and other spices, stuffed in natural pork gut or artificial casing. Another variety is squash pudding (*morcilla de calabaza*), made with squash, and local adaptations such as *morcilla de Burgos*, which was recently awarded the PGI label.

There are many other popular varieties of *morcilla* in Spain: *morcilla patatera* from Extremadura, *morcilla del Bierzo* or León, *morcilla* from Aragón, Andalusia, Galicia, etc.



Mortadella

TARIC code: 16010099



Mortadella is a pasteurised meat product requiring refrigeration that has been heat-treated by cooking or similar. It can be applied to whole pieces, or to chopped or ground meats, which is the case of mortadella. It is a meat product made from bits of meat, typically pork, which are not anatomically identifiable, or from bits of meat and fat which have been hashed or minced to different degrees of coarseness, or which have been fully ground into a uniform paste which is then stuffed into casing or canned.

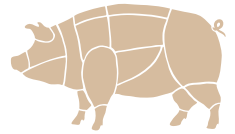
Product description

As with other meat products, the coarseness of the mince and the calibre of the final product determine the specific name the product receives. Different formats include Mortadella Bologna (PGI), mortadella from Córdoba, or Sicilian mortadella.



Chopped

TARIC code: 16024110



Luncheon meat or spam, known in Spain as *chóped* (from chopped pork), can be purchased in a variety of formats. Canned chopped is a sterilised product that does not require refrigeration, and has traditionally been sold in countries like the United States and Great Britain during and since World War II. It may also be pasteurised and stuffed in natural pork gut or artificial casings, generally cylindrical in shape, or sold pre-sliced. These formats require refrigeration.

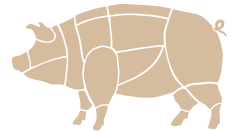
Product description

This is one of the most typical meat products for sandwich making, and the most popular format is pre-sliced.



Cabeza de jabalí (speciality cold meat)

TARIC code: 16010099



Cabeza de Jabalí is a terrine or meat jelly cold cut made with flesh from the head of the pig, cartilage and different types of fat, set in aspic. It is a pasteurised product that is pressed in moulds after cooking, and the ingredients are bound together by gelatine, or aspic. In some parts of Spain it is also known as *chicharrones*.

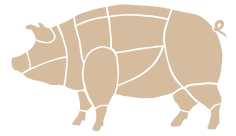
Product description

It is generally thinly sliced and served as an hors d'oeuvre or appetiser.



Longaniza

TARIC code: 16010091



Longaniza is a salted and cured sausage which falls into the category of dry-aged and cured products, allowing it to be stored at room temperature. It may also be lightly smoked.

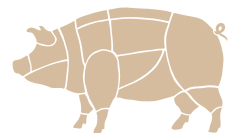
It is a long and thin cured sausage with a calibre of <40 mm, made with minced meat mixed with spices, condiments and preservatives and stuffed into natural pork gut or artificial casing.

Another format is fresh longaniza, which is the same product, but which has not undergone processing. This format is served fresh, and requires refrigeration.



Fresh sausage

TARIC code: 020319



Fresh sausages fall into the category of meat products that have not been heat treated. They require refrigeration, and must be cooked before serving.

It is a sausage prepared with seasoned bits of pork that is typical of the Balearic Islands and Catalonia. There are multiple varieties depending on the geographical region. A typical product of some regions is black botifarra, which contains boiled pork blood in the mixture and is similar to *morcilla*, or black pudding.

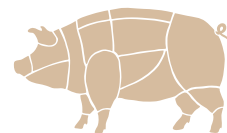
Fresh botifarras stuffed in large intestine casings are intended for immediate consumption, and are generally prepared fried or grilled. There are also botifarras that are much leaner and have been dried for several weeks, to be served raw as *fuet*.

It is the main ingredient of several traditional dishes, such as *butifarra con mongetes* (botifarra with white beans).



Botifarra / Fresh Sausage

TARIC code: 16010091



Botifarra belongs to the category of pasteurised meat products, which have been heat treated. It originated in Catalonia, but has a long tradition in different areas of the country. The variable cooking or scalding time gives way to different products. In some regions it is even dry-cured.

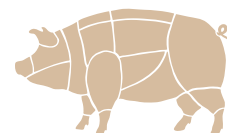
It is prepared with lean pork, fat or belly fat, salt, pepper and other spices.

Variations also depend on the calibre of the casing, and can include formats that are very similar to salchichón, known as *butifarrón*.



Sobrassada

TARIC code: 16010091



Sobrassada falls into the category of dry-aged and cured meat products. It is a meat paste prepared from finely ground bits of pork, fat and belly fat. It is seasoned with salt, spices and paprika, which gives it its characteristic red colouring.

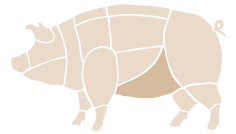
It is generally stuffed into natural pork casings, although today it is also sold in small tubs that require refrigeration.

Sobrassada de Mallorca has been awarded the PGI quality label, which protects the qualities of the product prepared to specification in the Balearic Islands.



Salted/smoked pork belly

TARIC code: 021012



Pork belly is the portion of pork meat attached to the ribs of the animal's forequarter. Once the bones have been excluded, a thick layer of fat marbled with meat remains.

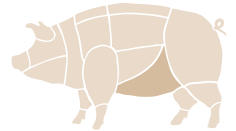
Pork belly can be salted, smoked or marinated. It can also be sliced or diced for use in stews and hotpots.

Fresh pork belly is salted and rested so that the salt penetrates the meat, and is included in the category of dry-aged and cured meat products.



Cured bacon

TARIC code: 021012



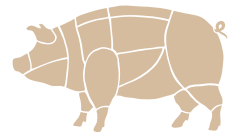
This is the same cut as that used for fresh pork belly, but in this format it is salted and undergoes a longer ageing process. It can be prepared in a variety of ways, including cooked, roasted, grilled or fried.

It often accompanies eggs at breakfast, and is a typical ingredient of fillings, omelettes, salads, pasta and fast food dishes.



Melted lard

TARIC code: 15011090



Rendered pork lard is obtained by rendering pork fat. The parts of the animal that are rendered include bone fat (properly cleaned), fat from detached skin, and fat from the head, ears, tail and other tissues.

Both the lard and the rendered fat are white in solid form, with a characteristic flavour and aroma.

Melted lard is often used for frying. It is also typical to consume as a breakfast or appetiser spread, particularly in Andalusia. A variant of this product is *manteca colorá*, (red lard), prepared with paprika and other spices.





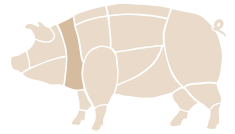
PORK

OFFAL and BY-PRODUCTS



Pork neck fat

TARIC code: 020910



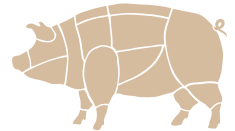
Neck fat includes a bit of lean meat, and the skin and the layers of fat around the pig's neck, near the area from where pork shoulder steaks are cut.

It is white to delicate pink in colour, and dense in texture. It is typically used as an ingredient in meat products.



Cutting fat

TARIC code: 020910

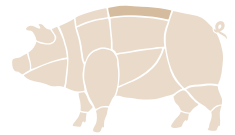


During the cutting process, skin, fat, etc. is trimmed from the carcass to produce the noble cuts. These trimmings/pieces can be used as ingredients for sausages and other products, or can be rendered for lard.



Pork back rind

TARIC code: 020910

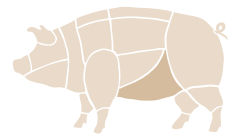


The pork back rind is obtained during the cutting and preparation of the fresh loin, and is similar in length to the loin.



Pork belly rind

TARIC code: 020910

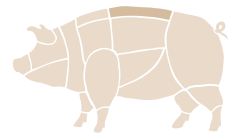


Pork belly rind is the rind or skin obtained during the cutting and preparation of the pork belly, located in the ventral area of the animal.



Back fat rindless

TARIC code: 020910

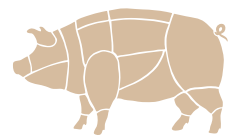


Fatback refers to the subcutaneous fat of the animal, excluding the skin, and is obtained from the dorso-lumbar region. It is white, or yellowish white in colour, and when fresh, presents a dense, oily texture.



Flare fat

TARIC code: 020910



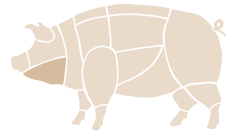
Flare fat is obtained during the cutting and trimming/piece process, and is trimmed both from the meat and the skin.

Most pig fat is used for human consumption, either directly or as an ingredient in meat products, although it is also used by the cosmetic industry and as an ingredient in chemical products.



Rind on jowl

TARIC code: 02064900



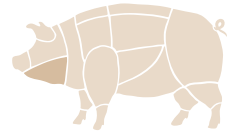
The jowl is located in the lower part of the neck, and comprises a combination of meat, connective tissue and fat. It has various uses, and can be prepared stewed or chargrilled, or used as an ingredient in meat products, galantines, etc.

Here it is shown with the skin on, making it ideal for fried dishes like crackling or scratchings.



Rindless jowl

TARIC code: 02064900

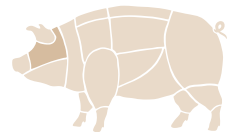


The jowl can also be sold with the skin removed, making it ideal for use as an ingredient in stews and prepared meat products.



Pork cheek

TARIC code: 02064900



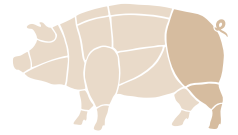
Pork cheeks weigh about 150 gr each, and correspond to the masseter muscle, or cheeks, with which the animal chews its food.

It is a soft, tender, lean cut of meat with a certain degree of marbling, making it a flavourful addition to stews and braised dishes.



Femur bones

TARIC code: 020329

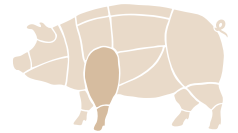


The femur is one of the bones from the hind leg of the animal. It is a large bone that may have a certain amount of meat and cartilage still attached, making it ideal for preparing soups and broths.



Humerus bones

TARIC code: 020329

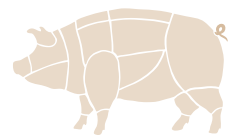


Separated from the cushion of the animal's front leg. It also preserves bits of meat and cartilage, and is perfect for flavouring soups and broths.



Tail bones

TARIC code: 020329

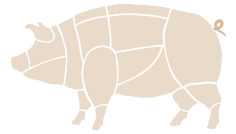


The tail bone of the pig includes meat and cartilage, making it a typical ingredient for stews and braised dishes.



Tails

TARIC code: 020329



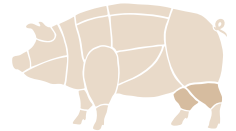
The whole pig tail, including the skin and tip of the tail, is widely used in some cuisines due to its meat and fat content, which make for a soft and tender morsel.

It can be salted, chopped and fried, or stewed.



Knee bones

TARIC code: 020329

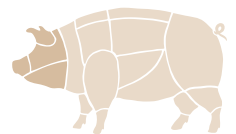


As with other bones of the animal, the knuckle retains a good portion of meat, skin and cartilage, making it ideal for preparing in stews and braised dishes.



Whole head

TARIC code: 020329

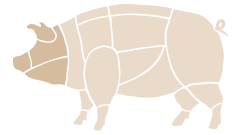


The head of the animal is removed from the half carcass before cutting, and is sold separately. Many parts of the head can be used, including ears, cheeks, face, tongue, brains... In some countries, the head is roasted whole.



Half head

TARIC code: 020329

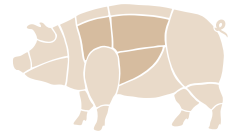


The head is sliced in half during cutting, and can remain attached to a half carcass.



Diaphragm

TARIC code: 020329



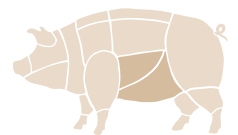
The diaphragm is a thin, concave, dome-shaped muscle covered by a membrane. It is located between the thorax and the abdominal cavity.

It can be sold with or without the membrane.



Liver

TARIC code: 02064100

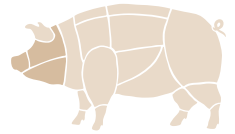


This is a pig by-product. It has a high nutritional content, and can be prepared in a variety of ways, including grilled. It is the main ingredient of some sausages, and is also used in pâtés.



Tongue

TARIC code: 02064900



The tongue comes from the head of the animal. It is used in some cuisines for soups and stews.

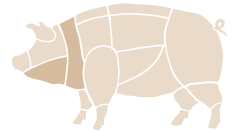
It must be boiled first to remove the skin, and it is sold whole or chopped and pre-packaged.

It also has industrial uses, and is an ingredient in head cheese and some sausages.



Trachea

TARIC code: 02064900

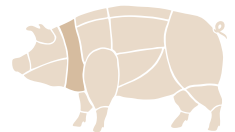


This is a tubular organ formed by rings of cartilage. It is part of the respiratory system, and extends from the larynx to the bronchial tubes. It is used in some countries in stews.



Esophagus

TARIC code: 02064900



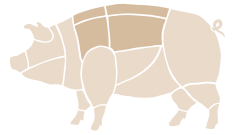
The esophagus, or gullet, is a muscular tube that transports food from the pharynx to the stomach. It is used in some Asian dishes.



Rosary Bones

TARIC code: 020329

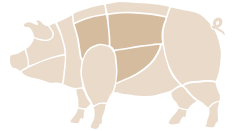
The bones that remain after removing the meat from the rib tails. It includes a narrow strip of flat ribs near the pig's spinal column.



Sternum Bone

TARIC code: 020329

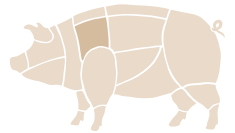
The sternum is the main bone of the thorax, to which the two sets of ribs are attached. It is sold with meat and fat still attached, making it ideal for the preparation of stews and hotpots.



Heart

TARIC code: 02064900

This is one of the choicest pieces of pork offal. It is a muscle which, when prepared properly, has a flavour and texture closer to that of lean meat than of offal. It is often chopped and fried with onions.

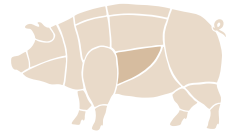


Kidney

TARIC code: 02064900

Located on either side of the spinal column. Due to their function in the body, the kidneys must be very carefully cleaned and filtered to remove all impurities.

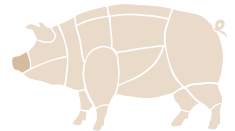
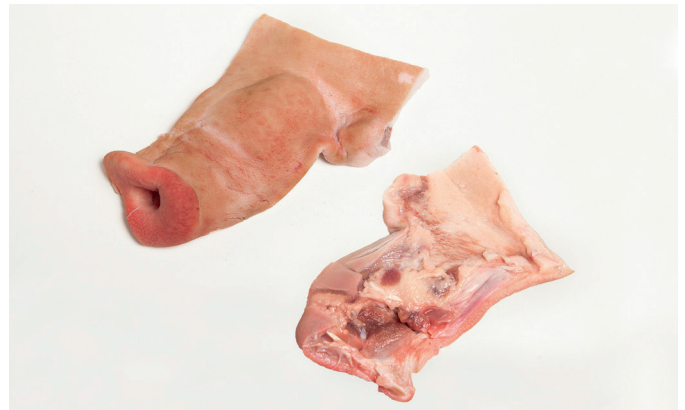
They are highly nutritious, and are an ingredient in a range of dishes.



Snout

TARIC code: 02064900

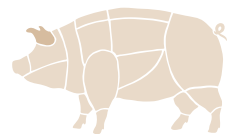
The pig's snout includes the nose and part of the face. It is often fried or grilled, and is also used as an ingredient in traditional dishes such as *fabada* (white beans).



Ears

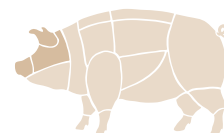
TARIC code: 02064900

This part of the pig's head is in high demand. It is composed primarily of meat, fat and cartilage, providing a perfect ingredient for stewing, braising or pan-searing.



Mask

TARIC code: 020329

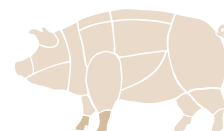


It is similar to the snout, but includes the skin of the entire head, including the ears. It has a very high fat and cartilage content, and is crunchy and flavourful when fried. It can be sold whole, or cut further to separate the ear, snout, etc.



Front feet

TARIC code: 02064900

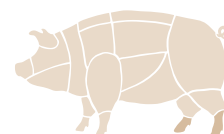


The front feet of the animal and are separated from the leg at the carpo-metacarpal joint during cutting. The feet are highly gelatinous from constant use and exercise, and are high in collagen and protein, and low in fat. They are also a source of vitamin B1. They are typically sold whole or sliced in half. They may also be boned for preparation in a variety of dishes, such as the traditional Spanish dish known as callos (tripe stew). They are also enjoyed chargrilled, stewed, and in salsa. In some regions, they are salted for use in cocido (chickpea stew) and potaje (vegetable stew).



Hind feet

TARIC code: 02064900



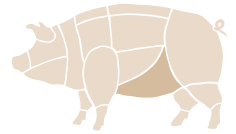
These are the feet that have been removed from the hind leg. Both front and hind trotters are carefully cleaned and treated before sale.

They have the same nutritional and culinary characteristics as front trotters.



Belly soft bone

TARIC code: 020329

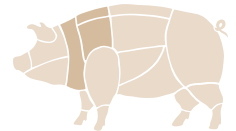


This strip of cartilage located near the bones of the pork belly can be excluded during cutting and preparation of the carcass. It is high in protein, and can be grilled or used as an ingredient in stews.



Neck bones

TARIC code: 020329

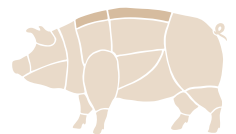


After cutting, a small amount of meat can still be found on the neck bone, close to the chuck. It is generally used in stews and sauces.



Back bone

TARIC code: 020329

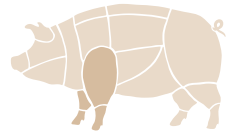


This is the spinal column of the pig, extending from the neck to the tail. These bones include meat and connective tissue that add flavour to a variety of dishes.



Moon bone

TARIC code: 020329



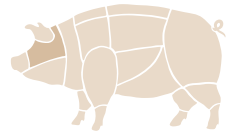
This is the cartilage that remains after deboning the pork shoulder for use as steaks, lean meat or sausage meat, and extends the use of the carcass.

It is also used in cosmetics, after completely eliminating all traces of meat and treating accordingly, or for gelatine for use in cooking.



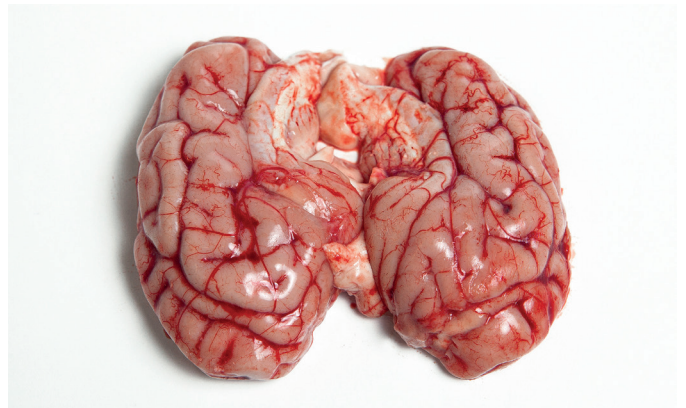
Brains

TARIC code: 02064900



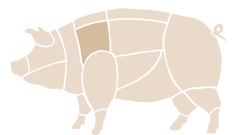
The brains are obtained when cutting the head, and undergo a special cleaning and treatment protocol before sale.

They can be sautéed with egg, or breaded and fried, among other possibilities.



Aorta

TARIC code: 02064900

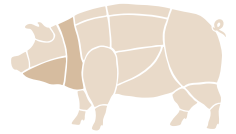


This is the main heart artery, and is excluded during cutting for use in certain markets.



Throat bone

TARIC code: 02064900

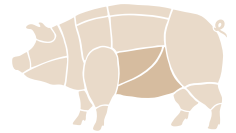


The larynx, or throat bone, contains bits of meat and cartilage, and can be used for preparing broths and other dishes.



Uterus

TARIC code: 02064900

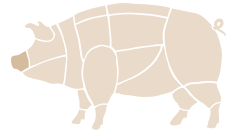


This part of the pig is not used in western markets or cuisine, but it is in high demand in Asia. It has a strong odour, and is generally prepared with condiments to disguise the smell and make it more appetising.



Lips

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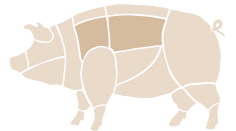


This part of the pig is only used in Asian cuisine due to its texture.



Lungs

TARIC code: 02064900

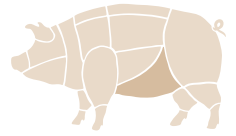


The lungs are not generally used in western culture, but in the Philippines and China they are used to flavour certain dishes. They have a smoother texture than the heart and liver.



Bladder

TARIC code: 02064900



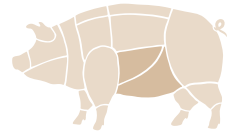
The bladder is used in the traditional cuisine of some countries. It can also be used as a casing to stuff meat, like the typical *botillo* from León.

It is also used as an ingredient in various Asian dishes.



Stomach

TARIC code: 02064900

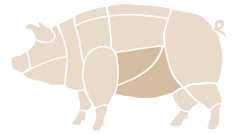


Like the bladder, it has been used as a casing for preserving meat during the winter months. It is also used in Asian cuisine.



Casing

TARIC code: 02064900



One of the first steps of the cutting process is the removal of the small and large intestines, together with the other animal by-products (paunch, lungs, spleen, liver, etc.). The intestines are then cleaned and salted for preservation, to be later used in preparing sausages.

Natural pork gut is preferred when preparing sausages, and the larger the calibre, the better. This makes it more durable for hanging, for example during drying and dry-ageing of products like fuet, horseshoe-shaped sausages, botifarra, sobrasada, morcón, dry-cured loin, chorizo and salchichón, etc.

We generally make reference to three types of intestine:

Chitterlings / Large Intestine

The chitterling, or hog middle, is the hog's large intestine, and is what gives sausages like black pudding their traditional shape. It has a calibre of >45 mm.



Bung

The end of the large intestine, or rectum. This casing is covered with a layer of fat, and is used for products that require longer curing or ageing periods, like salchichón or sobrasada. It generally between 60 and 70 cm in length.



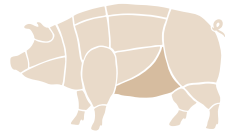
Small intestine / Chitterlings

The hog's small intestine are used for preparing a range of sausages, such as botifarra or fuet. They are generally salted or brined, and are sold in different formats, either as a skein or wrapped around a tube for easier use.



Penis

TARIC code: 02064900

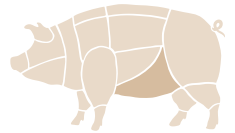


This is the male sex organ. In boars, it is long, thin and stiff, with a gland shaped like a corkscrew. It is a pork by-product that is frequently used in Asian cooking.



Testicles

TARIC code: 02064900



Also known as pork fries or hog balls, boar testicles are a popular in many regions, particularly in Asia, but also in some areas of Europe. They are high in potassium.





BEEF



The beef cattle sector in Spain

Spain has one of the largest cattle populations in Europe. This is owing to the availability of space and crops, as well as to the long tradition of cattle ranching in our country.

The livestock breeds raised on beef cattle farms in Spain come from crossbreeding the strengths of native breeds with other beef cattle raised for meat production. This results in high-quality animals that are specially adapted to the area where they are reared.

Beef cattle production is structured into two sub-sectors:

- The first includes establishments for rearing calves, which accommodate birthing mothers, known as nurse cows, and calves, which remain on the farm until they have been

weaned, at around 6 months of age. Some of these calves are born to dairy cows, and are fattened for use as beef cattle once they have been weaned.

- The second sub-sector includes feedlots and finishing farms. Weaned calves are sent from nurse cow farms to feedlots for fattening. Spain also has livestock establishments that cover the entire cycle, with on-site birthing mothers. This type of establishment is generally situated in areas with a greater availability of grain, which is the basis of cattle feeding, and near large cities, which offers easier access to meat production facilities.



A wide variety of quality meats, depending on the age of the animal

Spain produces beef from animals of different ages, making it possible to offer a wide range of products that can be adapted to different markets and consumer demands. Veal is produced from animals that are less than 12 months of age, although the majority of beef comes from yearlings, between 12 and 24 months. This table shows the different types of animals by age:

Calf

- **White veal:** animals slaughtered at a maximum of eight months, which have been recently weaned. Feeding may have been supplemented with grains and grass. The meat is highly tender, very low in fat, pale red in colour, and has a mild flavour. It is recommended for its high protein content, and is ideal for pan searing.
- **Rose veal or Pink veal:** animals slaughtered at a maximum of 12 months. It is given this name due to the colour of the meat. It is extremely tender and mild in flavour, but not as mild as white or milk-fed veal. Calves are fed on grains. It is very low in fat, and is ideal for children and athletes due to its protein content and nutritional value.

Yearling

Animals slaughtered at between 12 and 24 months, fed primarily on grain. The meat is red, and darker in colour the

older the animal is at the time of slaughter. It is high in protein, low in fat, and is the primary type of beef consumed in Spain.

Adult bovine

- **Heifer:** cows slaughtered at between 24 and 48 months. The meat is red in colour, with a stronger flavour than yearling.
- **Steer:** castrated males slaughtered at a maximum of 48 months. Meat from these animals is meaty tasting, deeper red in colour, with yellowish fatty striations. This meat requires a minimum ageing period before consumption.
- **Adult bovine:** animals slaughtered after 48 months (primarily cows and steers). The meat is deep red in colour and has a higher fat content, including subcutaneous fat and marbling, for flavourful cuts. The fat of this meat is yellowish in colour. Some cuts of adult bovine are dry aged.



- Calf: <12 months. Tender meat, low fat content and easily digestible.
- Yearling: 12-24 months. Pink meat, tender, juicy and easily digestible.
- Adult bovine: 24 months. Red, flavourful meat.

Sector commitment to quality and society

Spanish beef cattle rearing and meat production are done in compliance with the requirements provided for under the European Production Model. This quality scheme established by the European Union is the strictest control system in the world for guaranteeing maximum quality of livestock and meat production. It covers areas such as:

Animal identification and traceability: For the past 20 years, Spain has conformed to a traceability system that facilitates control of the entire food chain to ensure transparency and excellence in meat production. Traceability begins with the identification of the animals by means of ear tags. Each animal is registered in a central database and is issued a cattle identification document, or cattle passport, which accompanies the animal during movement. At the abattoir, the identity of the animal is confirmed by comparing the ear tag code and the data contained in the passport. If all data matches, a reference number is assigned to each carcass after slaughter, together with the health authorisation number of the slaughterhouse. Carcasses, half carcasses and quarters are then sent to cutting plants, where an additional health authorisation number is issued, maintaining the original identification number of the animal.

Animal health: Livestock establishments monitor and oversee animal health at all times, with care and attention given to animal feeding and to ensuring the absence of disease or infirmity. Any animal found to be ill is treated, and removed from the food supply chain if required. Health oversight is performed by veterinarians, who guarantee maximum conditions of animal health, and by livestock operators and farm and feedlot owners at the establishments where animals are reared until the time of slaughter.

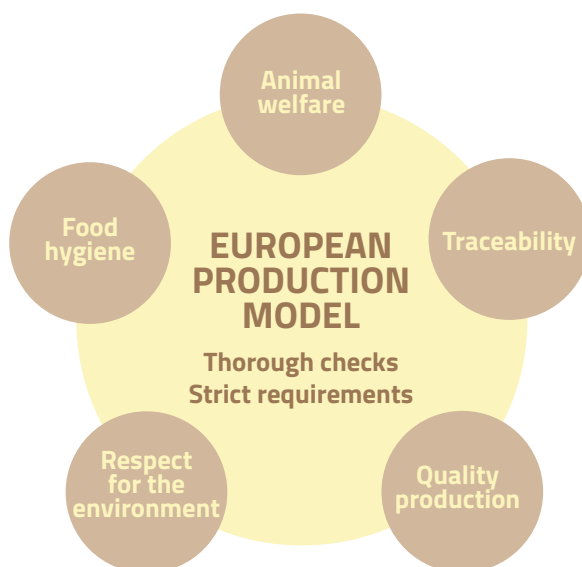
Animal welfare: In order to produce a high quality product, it is essential to provide optimum welfare conditions for animals in terms of health, feeding, and living conditions. The Spanish meat chain places great importance on this aspect, and has created a seal to certify animal welfare. This label offers the highest guarantees regarding farm conditions, animal transport, and the treatment the animal receives both on the farm and at the abattoir.

Food hygiene inspections of meat industry facilities: All meat establishments that form part of the beef supply chain undergo strict food hygiene audits and inspections by veterinarians and official inspectors to ensure best practices.

Establishments must implement a Hazard Analysis and Critical Control Points (HACCP) management system, as well as comply with strict European legislation on cleaning and disinfection of facilities, quality control and meat product labelling.

Environment and sustainability: The EU has implemented one of the strictest regulatory schemes for these areas, governing the location of livestock operations, as well as the treatment and use of waste products from livestock and meat production (water treatment, collecting and treating by-products, etc.). Each link in the meat chain strives to improve conditions of sustainability by reducing greenhouse gas emissions through energy savings at meat plants, using recyclable plastics for packaging, and enhancing livestock feeding schemes, among others.

The livestock sector seeks to reduce emissions by improving the animals' diet, substituting feed ingredients for local products, and using by-products from other agricultural and livestock sectors, together with organic waste for precision feeding techniques that provide animals with diets tailored to the specific moment of their life cycle. Another area that receives constant attention is improving animal welfare, housing and living facilities. The European Production Model applied by Spain in the beef cattle sector guarantees that only wholesome, safe, high-quality meat is sold and exported.



From pasture to foreign markets: The path of Spanish beef



Animals are reared on livestock farms. Once they have been weaned, they are fed a diet of grains and oilseeds.



Once cattle have reached the specified age and weight, they are transported to the abattoirs, in full compliance with the established animal welfare guidelines and resting periods.



When animals are ready for slaughter, they are transported to the abattoir, where the documentation of each animal is checked. They are stabled in holding pens, where they are watered, and fed if required. An antemortem inspection is performed to determine whether the animals have experienced injury or stress during transport. They are then driven to the stunning area, where they are put in a stunning box and restrained for stunning prior to slaughter. The majority of abattoirs and meat industries are Halal and Kosher certified, and can export products to Muslim countries and Jewish communities.



After stunning, animals are suspended by a hind limb and moved down a conveyor line for the slaughter procedures. They are typically bled, skinned and eviscerated, and the carcasses are then split. The half carcasses are then transported to coolers for storage. By-products, also known as offal or the fifth quarter, are treated for use as meat products, as well as for other purposes, such as intestines for sausage casings, or gelatine for use in the preparation of other products.



All products are frozen or placed in coolers following a short drying period. Refrigerated carcasses are then sent to the cutting plant, where they are prepared to meet customer and market demand, always in full compliance with hygiene regulations for industrial establishments.



Cuts, steaks and other formats are packaged appropriately (vacuum packed, modified atmosphere, etc.) and transported in temperature-controlled trucks for shipping, or placed in freezers to increase shelf life.



The final step is transport to the country of destination, which is also performed according to food hygiene legislation. Before transport, products undergo official inspections at meat establishments in order to verify the product, food safety standards and food quality in accordance with European legislation and the specific requirements of non-EU markets where Spanish beef is exported.



Feeding

Animals are fed in feedlots with top quality ingredients, primarily grains (like corn, barley or wheat), oilseeds (like sunflower, rapeseed or soy), and silage (like alfalfa or straw), all with a high nutritional value.

Spain is a top producer of these grains and oilseeds, and animal feed is produced using these ingredients, giving the meat from these animals its unique quality and characteristics.

The feed also provides all of the nutrients required for a balanced diet (protein, fat, vitamins, minerals, fibre, etc.).

All livestock operations perform strict oversight of animal feed in compliance with the European Production Model, the most comprehensive in the world in this area.

The nutritional properties and characteristics of beef

Beef is an important part of a balanced diet. It provides the body with significant amounts of high biological value proteins, and is also a source of vitamins B12 (supports the nervous system and aids in cellular growth and repair) and B3 (or niacin, for healthy skin). It is a source of iron, and contains zinc (for strengthening the immune system), and phosphorous, among other nutrients and minerals.

Beef contains proteins that contribute to preserving and increasing muscle mass, as well as to maintaining healthy bones.

Beef is a safe, wholesome, high-quality food linked to the Mediterranean Diet, with a wide range of options for preparation.



Primal beef cuts

1 Hind quarter

Flank

Sirloin tip

- Sirloin
- Rump
- Fillet



2 Fore quarter

- Clod
- Fore shank/shin

Sub-primal beef cuts (outside)

1 • Topside

2 • Eye of round

3 • Silverside

4 • Rump

5 • Loin

6 • Shoulder
Chuck tender
Blade
Shoulder clod

7 • Chuck



8 • Shank

9 • Heel muscle

10 • Knuckle

11 • Rump tail

12 • Flank

13 • Foreshank

Sub-primal beef cuts (inside)

1 Flank

Brisket
Plate
Skirt
Trimblings /
Pieces

2 • Brisket

3 • Topside

4 Full loin

Prime rib
Tenderloin
Striploin

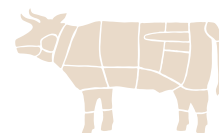
5 • Top blade • Chuck

6 • Neck



Half carcass

TARIC code: 0201100000



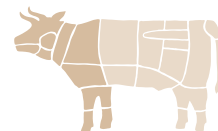
The half carcass is obtained by splitting the carcass from top to bottom immediately after dressing. The tail and tail end remain on the left side of the carcass.

In Spain, it is compulsory for carcasses of animals with a live weight of over 300 kg to be graded. Grading of animals weighing less than this is voluntary. The different grades are established under the letters SEUROP, and are awarded according to the structure of the carcass and the degree of fattening.



Forequarter

TARIC code: 0201203000



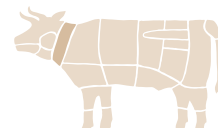
The forequarter is the front portion of the half carcass, and includes the brisket, chuck, blade, and foreshank. The meat is tougher, as it comes from one of the most heavily exercised parts of the cow, but it also has a higher collagen content, making it ideal for stewing and braising.

From this part of the carcass we obtain cuts such as the chuck tender, shin, foreshank, shoulder petite tender, and trimmings/pieces that can be used for mince. Other forequarter cuts include the top blade, chuck, neck, and part of the ribs.



Neck

TARIC code: 0201209000



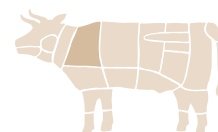
This is one of the boneless cuts that can be obtained from the forequarter, between the head and the chuck.

The meat contains a good deal of connective tissue and cartilage, meaning that it can tend to be a bit dry, but highly flavourful. It is used primarily for minced meat, broths, and braised dishes like beef stew or pot roast.



Chuck

TARIC code: 0201209000



Beef chuck comes from the area located in front of the loin, just above the blade, and joins the rib and loin area to the neck. It includes the first five vertebrae.

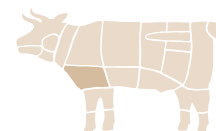
It is a lean cut, with some fat marbling. Chuck is sometimes further distinguished between the "rib end", which is quite tender and juicy, and the "neck end", which is less tender.

The meat can be grilled or broiled, skillet-seared, minced, or used for stew meat. Another popular way to prepare this cut is as grilled chuck steak.



Brisket

TARIC code: 0201209000



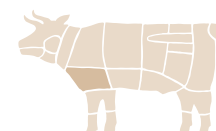
The brisket includes a large proportion of bone, connective tissue, ligaments and fat, making it ideal for preparing beef broth and beef stew. This cut lies below the two loins, and includes the first five ribs.

It can be prepared at cutting plants or butcher shops, and is sold as plate ribs for smoking or charbroiling.



Bone-in brisket

TARIC code: 0201209000

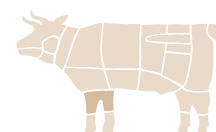


This cut comes from the forequarter, near the ribs. It is located just between the two front legs, and is the continuation of the flank and rib muscles. It has a higher proportion of meat than the flank and ribs, as well as fat, bone and connective tissue, for a very velvety meat that is perfect for mince.



Foreshank

TARIC code: 0201300000

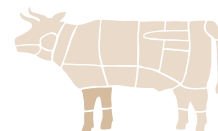


The foreshank is the cut that remains after removing the humerus bone from the foreleg, just behind the shin. It is flavourful and gelatinous, and is a leaner cut than the shin, but with more sinew. It is ideal for stews and braised dishes, broths, ragouts and roasts. It can also be fileted and charbroiled.



Shin

TARIC code: 0201300000



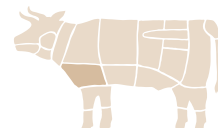
Just behind the elbow joint is a small, cylindrical piece of meat with a fair proportion of sinew. The shin from the hind leg (or hindshank) is not as commonly used as the shin from the front leg.

Cross cut shanks, also known as osso bucco, are tender, fibrous and gelatinous, making this cut ideal for soups, stews and braised dishes.



Brisket

TARIC code: 0201300000



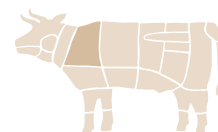
This piece, also known as brisket in the UK, is one of the boneless forequarter cuts, and is located just in front of the thorax, next to the sternum. It is a flat, narrow cut obtained from the underbelly of the cow, and is a fibrous meat, although the meat from younger animals is more tender.

It is used primarily for roasts, pot roasts, stews, or mince, or can be butterflied, stuffed and trussed. It is also cut up into dice for stews and ragout.



Neck

TARIC code: 0201300000



Also known as flat iron, this narrow, flat steak is located on the external part of the shoulder blade, and the two are sometimes sold together.

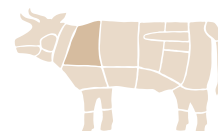
It is a flavourful, but less tender cut because it contains a gristly fascia membrane, which is generally removed, together with the inner sinew. The meat from younger animals is more tender.

It is often used in ragouts, or for preparing steak tartare.



Blade

TARIC code: 0201300000



This cut is obtained from the outside part of the forequarter, near the blade. It is also known by several other names, including shoulder clod, or “mock tenderloin”. It is a long, cone-shaped cut with a sheet of sinew in the middle separating two pieces of lean.

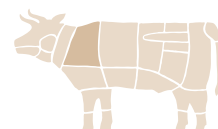
The meat becomes very tender after braising or stewing, and is more flavourful than eye round.

It is used in parts of Spain in dishes such as fricandó, a traditional Catalan beef and mushroom stew. Other preparations include shredding or charbroiling, or it can be sliced open to remove the central sheet of sinew, and then stuffed. Depending on the age of the animal, it can even be cut into filets for brooding.



Shoulder

TARIC code: 0201300000



This is one of the primary cuts of the forequarter, next to the brisket. More specifically, it is the upper part of the front leg, or shoulder.

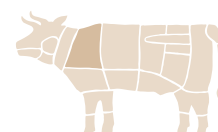
The meat is fatty and juicy, and is used primarily for stews and braised dishes, roasts, or even for pan-searing.

The bistro filet or “butcher’s steak” is obtained from this cut. The upper portion is generally sliced into filets, and the lower portion is roasted or pan-fried.



Shoulder clod

TARIC code: 0201300000



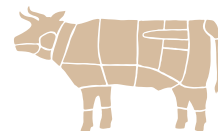
This cut surrounds part of the humerus bone and the shoulder blade. It is also known as shoulder petite tender, and is generally divided into three sections: top, eye and tip.

It is a juicy meat that can be prepared with sauce. It is often used for pot roast, and the central sinew melts during preparation for a soft and tender meat.



Lean meat / Small lean cuts

TARIC code: 0201300041



These small trimmings/pieces of lean meat are generally separated from the bone while preparing the main foodservice cuts of meat.



Sirloin / Loin

TARIC code: 0201209000

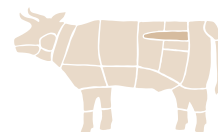


This is one of the noblest parts of the animal, and includes the prime rib, the striploin and the fillet.



Tenderloin

TARIC code: 0201300031



This prime cut is located on the interior side of the striploin, protected by the short loin and the sirloin. It is one of the choicest cuts of beef, and includes the chateaubriand (butt, or sirloin end), the tournedo (short loin), and the filet mignon (fillet tails).

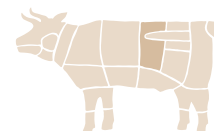
It sits beneath the ribs, next to the backbone. The thickest part, or butt, is located at the first sacral vertebra, while the filet mignon is located at the last thoracic, or floating ribs. It is long and thin, and slightly flat.

It is the leanest and juiciest cut, with virtually no fat, making it ideal for preparing medallions, filet mignon or steak tartare, if minced and served cold.



Striploin

TARIC code: 0201300031



The loin is the dorsal muscle of the animal, extending from the blade to the rump along the entire backbone as far as the ribs.

The striploin is the rear part of the loin, the narrow part near the rump that covers the short ribs.

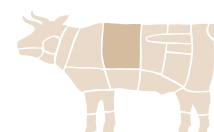
It is a boneless, rectangular cut used to prepare sirloin steaks or entrecôte. Other retail cuts are porterhouse steaks, the fillet, and the T-bone, so called because of the T-shaped bone.

The rumpstriploin is one of the choicest cuts of beef, next to the fillet. The meat is lean, juicy, soft and tender, with a certain amount of connective tissue and fat, which give it flavour. It is ideal for grilling, pan-searing, or roasting (roast beef).



Fore rib

TARIC code: 0201300031



The widest part of the loin, and the closest to the forequarter, above the ribs. It can be cut boneless, or bone in. Bone-in cuts are idea for rib-eye steaks, and large boneless cuts are used for rib roasts and roast beef.

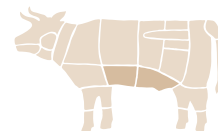
It is also ideal for frying, pan-searing, and especially grilling or charbroiling.



Bone-in flank

TARIC code: 0201209000

The flank comes from the underbelly of the animal. It has a good deal of sinew, but is also highly flavourful and gelatinous. It is used for stuffing, in stews and braised dishes, and for mince, which is then used as an ingredient in other products.

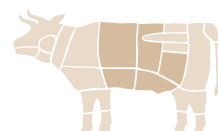


Top rib / Beef plate / Short plate

TARIC code: 0201209000

Inside the flank is the plate, which extends from the fifth to the thirteenth rib. It is meaty, with a high proportion of connective tissue.

It is generally used in stews and braised dishes, or cut into strips for plate ribs.



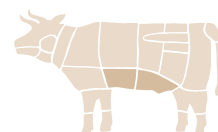
Boneless flank steak

TARIC code: 0201300000

This cut is obtained from the abdominal muscles or lower chest of the animal. French butchers refer to it as bavette, and it is similarly known in Brazil as fraldinha, and in Colombia as sobrebarriga.

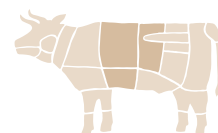
It is typically used for roasts, pan-frying, or braising for increased tenderness. As it comes from one of the most heavily exercised parts of the animal, many chefs prefer to dice or filet this cut for a more tender meat. In countries like China, it is often stir-fried with vegetables.

There are sub-cuts obtained from the flank steak that are soft and tender due to extensive fat marbling.



Thin skirt

TARIC code: 0201300000

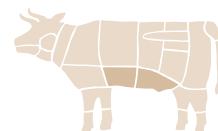


The skirt steak is located next to the diaphragm. It is soft and tender, with extensive fat marbling. It has an intense flavour, and is often minced for fillings and hamburgers. It is also prepared as a roast.



Boneless flap meat

TARIC code: 0201300000



This cut is taken from the flank, and extends from the last rib to the hindquarter, i.e. from the hind leg to the ribs.

It is mild in flavour, and is used for filets, breaded or fried, and can also be used for stuffing or roasts.



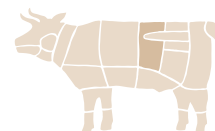
Flank steak



Thick flank

Rib eye

TARIC code: 0201300031

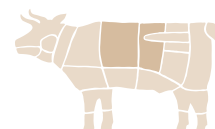


Rib eye comes from the cut of prime rib, after separating it from the ribs. It is a juicy and flavourful meat with a soft and velvety texture and extensive fat marbling. A tasty morsel, guaranteed.



Tomahawk steak / Rib eye beef steak

TARIC code: 0201300031

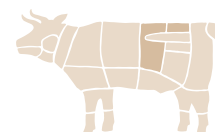


This is another cut that is popular around the world. It is so called because it resembles an axe, referred to as tomahawk by American Indian tribes. It is a French-trimmed rib bone that utilizes the same culinary technique that shapes a rack of lamb. It generally comes from large animals, and is grilled or barbecued.



T-Bone steak

TARIC code: 0201300031



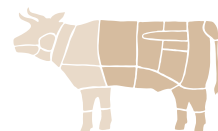
The T-bone contains meat from two of the most prized cuts of beef: the short loin (the larger portion of the steak) and the fillet, (the smaller portion). It is cut from the area of the striploin, leaving the T-shaped bone in.

It is a juicy meat particularly suited to grilling.



Hind quarter

TARIC code: 0201205000

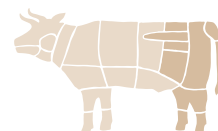


The hindquarter contains the largest and most prized cuts of beef. It includes areas such as the pistola (hindquarter, flank off), the ball tip, the tri-tip, the flank, and the loin primal.



Hind leg / Sirloin tip / Shank

TARIC code: 0201209000

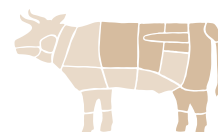


This is the hind leg of the animal. We can obtain cuts such as rump, tri-tip, topside, tip roast, round, silverside, heel muscle, hock, osso bucco, shank, thick flank and tri flank.



Hind quarter without flank / Pistola Cut

TARIC code: 0201209000

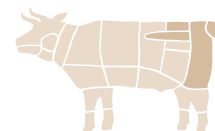


The hindquarter with the flank excluded. It includes the ball tip, sirloin butt, full loin or loin primal, and fillet.



Rump

TARIC code: 0201300000



This triangular cut is located on the top portion of the leg, between the striploin and the topside. It is generally sold together with the tri-tip and the flap, and is divided by a natural seam. It can also be sold with the tri-tip off.

The sub-primal cuts are lean, juicy and flavourful, and are ideal for roasts and other dishes such as steaks, filets, etc. They can also be diced for braised dishes.



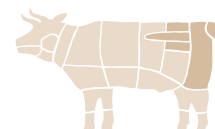
Rump with tri-tip



Rump, tri-tip off

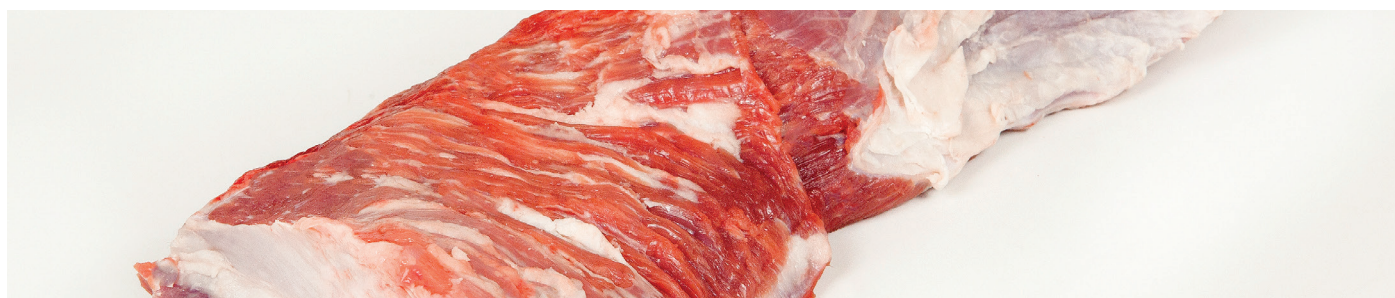
Tri-tip

TARIC code: 0201300000



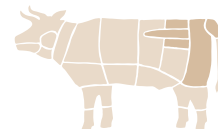
This is a tender, triangular-shaped cut situated between the thick flank and the rump, and is surrounded by fat.

It is ideal for roasting and marinating.



Topside

TARIC code: 0201300000



The topside is one of the largest cuts of the hindquarter. It is the top portion of the rump, on the inside of the hind leg, between the thick flank and the eye round, and is also referred to as the top sirloin cap.

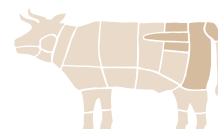
It is triangular in shape, with a central piece of sinew that is excluded before slicing into filets or dicing.

It can be used in multiple preparations, and is ideal for pan-frying, braising, grilling and barbecuing.



Silverside

TARIC code: 0201300000



The silverside comes from the outside of the rear leg, and sits between the topside and the heel muscle, next to the thick flank and the round.

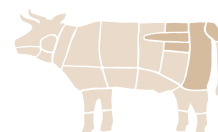
It is a rectangular cut, which is prepared by excluding the sinew that runs through the centre, leaving a lean cut of meat that is nearly fat free.

It is used primarily for braising and batter-frying, as well as for other preparations such as flamenquines (cheese-stuffed meat rolls). It is also used in braised dishes or sauces.



Silverside without tip

TARIC code: 0201300000



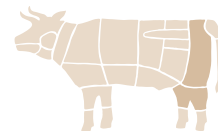
This cut excludes the tip from the silverside. The silverside comes from the outside of the rear leg, between the thick flank and the eye round, and the tip, which is the upper portion of the rump, is removed for sale separately.

It is a lean cut that is used for braising, batter-frying or braising.



Knuckle

TARIC code: 0201300000



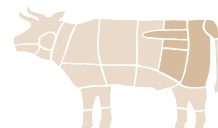
The thick flank is found on the hind leg, and extends from the shank to the rump on the inner side of the thigh muscle. It is a large, oval-shaped cut covered by a layer of sinew.

It is divided into two parts: the section closest to the rump, which is tender and juicy and ideal for steaks, and the portion that is closer to the shank, which is slightly tougher and is generally used for stews.



Eye round

TARIC code: 0201300000

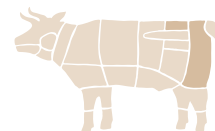


This cut is located in the inner side of the hind leg, near the silverside and the tip. It is a lean, cylindrical-shaped cut without sinew or gristle, and is used primarily in roasts. It can also be used for san jacobos (breaded and fried ham, veal and cheese), for preparing carpaccio, for shredding, or for mince.



Picanha / Rump cup

TARIC code: 0201300000

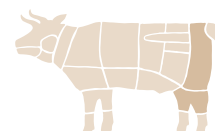


This cut comes from the top side of the rump. The meat is juicy and tender, and can be fileted, or sliced into steaks or beefsteaks for grilling. If prepared whole, it can be pulled, roasted, or diced and braised.



Beef heel muscle

TARIC code: 0201300000



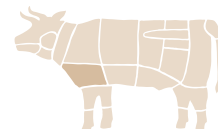
The heel muscle is located on the lower portion of the hind leg, at the distal end of the Achilles tendon. It is broader at one end, and has quite a bit of sinew, although this is not noticeable once the meat has been properly prepared.

It is lean and tender, and ideal for stews, roasts and braised dishes, although it can also be fileted for grilling.



Golden coin

TARIC code: 0201300000



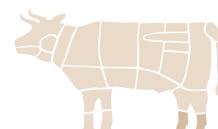
This cut is obtained from the hindquarter, and sits between the rump and the tip.

All sinew and aponeurosis is excluded from the cut, which is then ideal for pan-frying, or for dicing for stews.



Hind shank

TARIC code: 0201300000



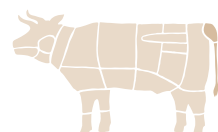
The hindshank is the bottom portion of the hind leg, just as the shin is the bottom portion of the front leg.

It is a lean and tender meat with collagen fibres. Similar to the hock, it is ideal for preparing beef broth, soups, stews and roasts.



Tail

TARIC code: 0201209000



The tail is prized for specific use in such dishes as oxtail stew and braised oxtail.

It is located on the left side of the carcass, and is comprised primarily of bone and gelatinous meat. It is generally cut into sections and the fat is removed.





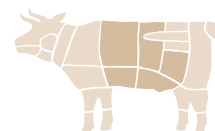
BEEF

OFFAL and BY-PRODUCTS



Abomasum

TARIC code: 206100000 / 0206210000



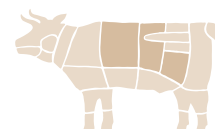
The abomasum, also known as the maw, rennet-bag or reed tripe, is the fourth and final stomach chamber in ruminants. It serves primarily in acid and enzymatic hydrolysis. It is preceded in the digestive process by the omasum, the reticulum and the rumen, and connected to the duodenum by the pyloric canal.

Once the tripe has been cut and bleached by rinsing, scraping and boiling, it is used in stews and hotpots.



Omasum

TARIC code: 206100000 / 0206210000

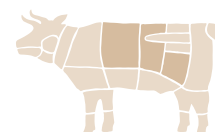


Also known as book, or bible tripe, this is the third of four stomach chambers in ruminants, located between the abomasum and the honeycomb stomach, or reticulum. It is generally covered by a layer of fat, which is removed before sale.



Rumen

TARIC code: 206100000 / 0206210000



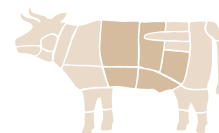
Also known as blanket tripe, the rumen is the first of four digestive chambers in ruminants. It is quite large, and it is the chamber where the cud is stored following rumination.

It is an essential ingredient in stews such as callos and stews.



Beef and yearling tripe, white and unbleached

TARIC code: 206100000 / 0206210000



Callos are an edible offal dish prepared with the carefully cleaned stomach of ruminants. They are generally sold pre-cleaned and boiled, in a process known as bleaching.

Tripe is used to prepare a variety of soups and stews, including callos, mondongo, menudo and guatita.



White yearling tripe



Unbleached yearling tripe



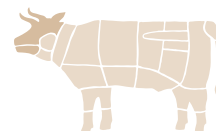
White beef tripe



Unbleached beef tripe

Snout

TARIC code: 206100000 / 0206210000



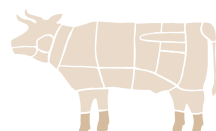
The snout comes from the area around the mouth of the animal.

It is gelatinous in texture, and is often used in stews, braised dishes, and in the preparation of callos or capipota (a dish made with veal head and hocks) in Catalonia.



Cow's trotters

TARIC code: 206100000 / 0206210000



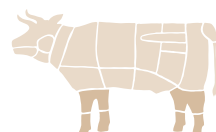
The trotters are the cow's feet, and they extend from the metacarpal joint of the front leg and the metatarsal joint of the hind leg, and include the phalanges in both cases. They are generously cleaned and rinsed with a solution of acetic acid.

They are prized in some countries for the preparation of certain dishes, including marinades, stews and braised dishes. The meat is very gelatinous, as it lies close to the bone.



Beef tendon

TARIC code: 206100000 / 0206210000



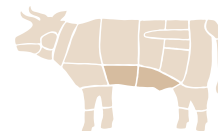
The superficial and deep digital flexor tendons and the surrounding connective tissue of the animal's front and hind legs. They are generally sold with the muscle excluded.

They are used for preparing callos and stews, as well as in Asian soups due to their soft, tender and gelatinous texture once cooked.



Rennet

TARIC code: 206100000 / 0206210000



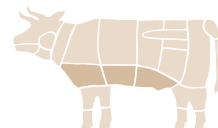
The rennet is extracted from the inner mucosa of the fourth stomach chamber (abomasum).

It is high in protease enzymes, which curdle the casein in milk, and it is used in the production of most cheeses.



Diaphragm

TARIC code: 206100000 / 0206210000

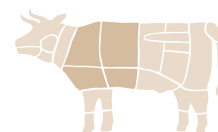


The diaphragm is comprised of layers of connective tissue and fascia, together with the pleura and the peritoneal membrane. It may contain small bits of muscle mass and fat.



Lung

TARIC code: 206100000 / 0206210000

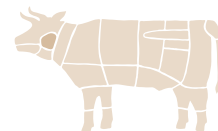


After removing the lungs, the trachea is excluded and the organs are conscientiously cleaned. They are used in some countries for stews, or fileted and fried with spices.



Cheek with papillae

TARIC code: 206100000 / 0206210000



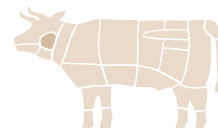
Beef cheeks are muscular and tender pieces of meat that are located in the animal's cheeks, on the upper maxilla, or jawbone. This particular cut includes the cheek membranes with the conical papillae.

It is a juicy piece of meat that must be slow cooked, and they are ideal for stews, broths, etc.



Cheek without papillae

TARIC code: 206100000 / 0206210000

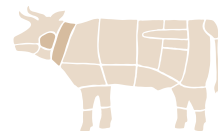


The papillae are excluded in this format, as well as any excess fat.



Neck sweetbreads / Thymus

TARIC code: 206100000 / 0206210000



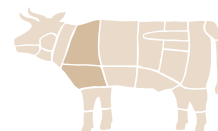
The thymus glands are located in the neck, on either side of the trachea. The surrounding fat and connective tissue that binds them to the trachea are excluded.

They weigh approximately 100 gr, and are prepared in the same way as heart sweetbreads.



Heart sweetbreads

TARIC code: 206100000 / 0206210000



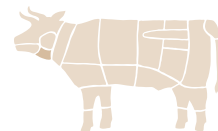
Heart sweetbreads are prepared from the part of the thymus found in the thoracic region. They weigh between 150-200 gr, and are pale in colour.

They are traditionally sautéed, breaded and fried, or grilled.



Larynx

TARIC code: 206100000 / 0206210000

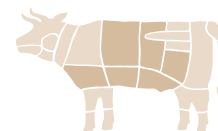


This is part of the neck sweetbreads, and is highly flavourful.



Liver

TARIC code: 206100000 / 0206210000



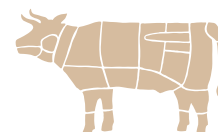
This organ is of considerable size and weight. It is dark brown in colour, with a gelatinous texture. It is high in fat, iron, and vitamins A and D.

The meat is tender and flavourful, and it can be pan-seared, pan-fried, grilled with onions, or used to prepare stews, pâtés, sauces, fillings, etc.



Bones

TARIC code: 206100000 / 0206210000



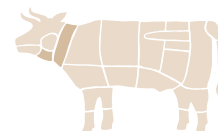
Obtained by excluding them during the preparation of retail cuts of meat. Once they have been cleaned of meat and fat, they can be ground to obtain bone meal and ossein (bone collagen).

They are also used in making gelatine, which is a colloidal protein used in desserts, ice cream and mayonnaise, and which can also be used as a clarifying agent in beer, wine and vinegar, or as a growth medium in laboratories.



Trachea

TARIC code: 206100000 / 0206210000



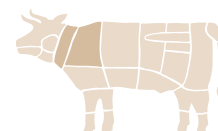
The trachea is separated from the lungs when the carcass is being dressed. It is sometimes sold together with the lungs, but is also sold separately.

It can be used in stews and fillings, but it is generally used for pet food.



Esophagus

TARIC code: 206100000 / 0206210000



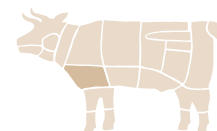
The esophagus connects the larynx to the stomach.

It is used as an ingredient in soups in some Asian countries, as well as for pet food.



Heart

TARIC code: 206100000 / 0206210000



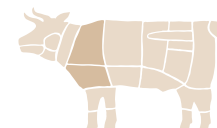
The heart is a dark red muscle. The arteries, veins and fat are excluded, and it is then sold whole or in filets.

It has a high nutritive value, and it can be stewed, breaded, roasted or fried.



Aorta

TARIC code: 206100000 / 0206210000



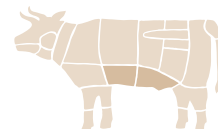
This is the main artery that carries blood away from the heart. It is long and thin, and pinkish in colour, with a firm yet flexible consistency.

It is used in some countries in soups and stews. It is also used as an ingredient in pet food.



Small intestine

TARIC code: 206100000 / 0206210000



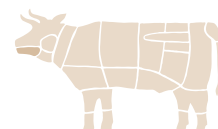
The small intestine starts at the duodenum, continues with the jejunum, and terminates at the distal small intestine. This connects to the caecum, a pouch connected to the junction of the small and large intestines. It is lined with villi, which absorb nutrients from food.

It is sold in Latin American countries under the name chinchulines, and is generally grilled or roasted.



Tongue

TARIC code: 206100000 / 0206210000



Other parts of the head and the throat, such as the larynx and the hyoid bone, are excluded from the tongue. The membrane that extends from the epiglottis to the tongue is left on, but the salivary glands are excluded.

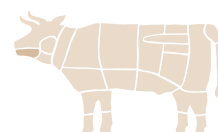
Tongue meat has a very characteristic texture.

It is cleaned conscientiously, and is then slow-cooked in stews and hotpots.



Swiss cut tongue

TARIC code: 206100000 / 0206210000

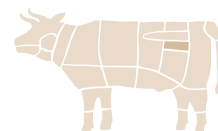


This is the same cut as the previous, from which the hyoid bone, salivary glands, tonsils, connective tissue and mylohyoid muscle are excluded.



Kidney

TARIC code: 206100000 / 0206210000

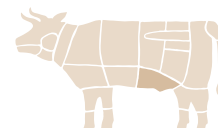


This soft entrail contains bits of cartilage, and is removed from the carcass during dressing. The meat is firm and juicy, and has a high nutritive value. It can be prepared in many different ways.



Penis

TARIC code: 206100000 / 0206210000

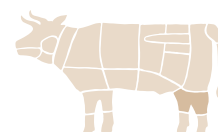


This organ is removed during dressing, and is cleaned and prepared for sale. It is a popular organ in some Asian countries. It is also used to make pet toys, dog chews, etc.



Bull testicles

TARIC code: 206100000 / 0206210000



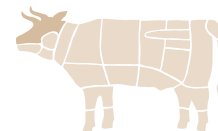
Also known as Rocky Mountain Oysters, the testicles are separated from the epididymis, and the capsule of tissue that encloses them is excluded. They are generally white in colour, with a smooth, fatty and flavourful meat.

They are generally fried or breaded.



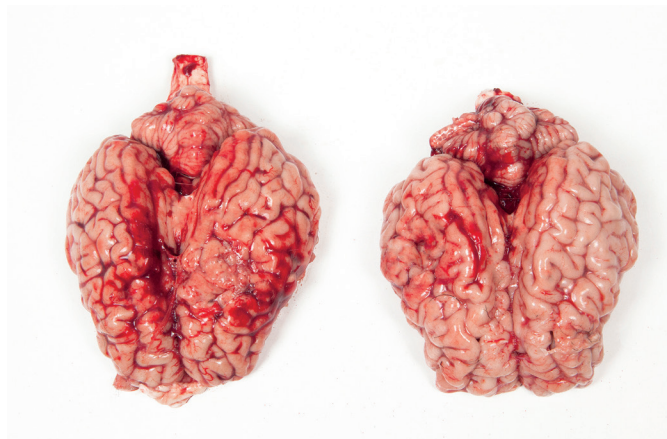
Brains

TARIC code: 206100000 / 0206210000



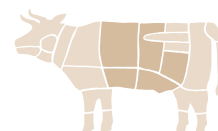
Beef or calf's brains are high in cholesterol, but are also an excellent source of minerals, and of phosphorous in particular.

They must be cleaned conscientiously at the slaughterhouse, and can then be batter-fried, fried, sautéed, etc



Spleen

TARIC code: 206100000 / 0206210000



The spleen is located below the ribs, in the left intestinal cavity. The splenic artery and others are excluded before sale. It is long and thin, and reddish-purple in colour. It has a high nutritive value and is a source of vitamins.





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SHEEP AND GOAT MEAT



Sheep and goat breeds for meat and livestock production in Spain

Spain has 52 native breeds of sheep, illustrating the ease with which these animals have adapted to the rural environment and to the different mountainous conditions and climates in our country. Each of these breeds displays unique characteristics depending on the region in which they have been reared. The three most common breeds used for meat production are:

Rasa Aragonesa

Breed raised primarily in the autonomous community of Aragón, as well as in regions of Soria, Lleida (Lérida) and Tarragona. The animals are reared predominantly in a semi-extensive production system, and their diet is supplemented with a grain-based feed when required. This breed is excellent for meat production, and is typically used in the production of light lambs.



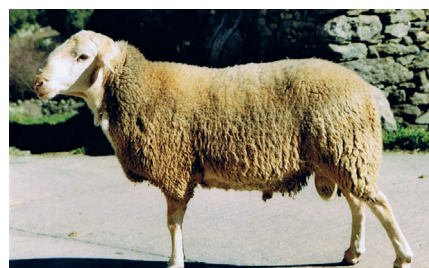
Merina

Merino sheep are native to Spain, but their capacity for adaptation means that today they can be found on all five continents. They are extensively grazed in the pastures of Extremadura, Andalusia, Castile La Mancha, and in some regions of Castile and León. The lamb is mild in flavour and pink in colour.



Castellana

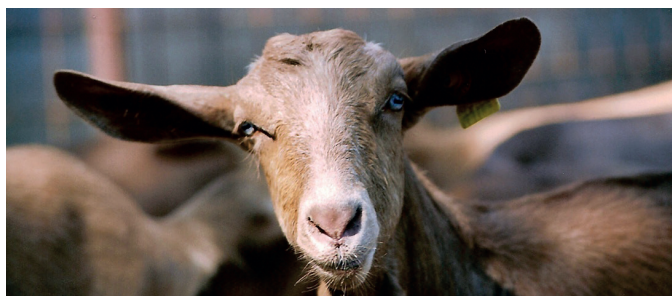
This breed is raised in the provinces of Zamora, Valladolid and Salamanca, as well as in certain regions of Palencia, Segovia and Soria. The Castellana breed produces primarily suckling lambs, which are slaughtered immediately after weaning. They are known in these regions as lechazo, or milk-fed lamb. This breed also produces light and heavy lambs.



There are 22 different breeds of goat in Spain, and the two that are used primarily for meat production are:

Malagueña

This breed is located throughout Andalusia, Extremadura and Castile and León due to its ability to adapt to different production systems and environments. Kids that have been fed exclusively on mother's milk are slaughtered when just a few weeks old, weighing approximately 5 kg.



Murciano-granadina

This is another of the most common goat breeds in Spain, found primarily in the regions of Murcia, Andalusia, Extremadura, Castile La Mancha, the community of Valencia, the Balearic Islands and Catalonia. The animals are reared in a predominantly extensive scheme, producing suckling kids up to one month old when slaughtered. The meat is light in colour and mild in flavour as a result of having been fed exclusively on mother's milk.



Sheep and goat production in Spain

The production of sheep and goat meat has a long tradition in Spain, and is a typical component of Spanish cuisine. Other important elements are sheep and goat by-products, lambskin for use in the fashion industry, and ewe's wool for use by the textile industry. The Merino was the first breed in the world to be reared and used professionally. Various institutions were created in Spain during the Middle Ages, establishing a very strict production scheme that led to the creation of the first wool industry in the world. One of the tools developed during the Middle Ages was migratory herding, which consists of the seasonal migration of flocks to make the most of the resources available in each region during the periods of greatest abundance. This practice continues even today, and there are still livestock ranchers who practice migratory herding, crossing the country with their flocks in search of greener pastures.

Pasturing sheep and goats is highly beneficial for the rural environment, and foraging helps to maintain pastures and forests free of dry grass and avoid wildfires.

The main regions for sheep and goat livestock operations in Spain are found in Castile and León, Aragón, Extremadura, Andalusia, and Castile La Mancha. These regions are home to the livestock farms devoted to raising the animals.

We can mention two main types of livestock production. First is the production of suckling lambs, which come from ewes reared for milk production; the milk is then used for making other products such as Manchego cheese. The lambs spend their first month with the mother, and are then slaughtered. The meat from these milk-fed lambs is highly tender, pinkish in colour, and mild in flavour.

The same system is used for kids produced on dairy goat farms.

The other category of lamb typical in Spain is light lamb, which is produced by extensive livestock operations. Spain's Mediterranean climate provides sufficient forage for grazing ewes, and the lambs are fed on grain-based feed until they reach an average weight of 11 kg/carcass. The lambs reach this weight earlier than in other countries, and the fact that they have not fed on pasture makes their meat pink, tender, low in fat and mild in flavour, differentiating them from other grazing animals, which have darker and less tender meat with a more intense flavour.



This method of rearing lambs and baby goats is unique to Spain, and means that the meat from suckling lamb, kid and light or heavy lamb from Spain is considered PREMIUM MEAT.

This type of livestock farming adheres to the European Production Model, with mandatory compliance with EU legislation –the strictest in the world– on feeding, animal welfare, food safety and environmental protection.

The production of sheep and goat meat in Spain is divided into different categories depending on the age of slaughter. Spain produces and sells:

- **Suckling lamb:** young milk-fed lamb, up to 6 weeks of age and slaughtered at a maximum live weight of 16 kg (up to 8 kg carcass weight), although retail sale is typically between 4 and 6 kg carcass weight. They are fed exclusively on mother's milk, and have an average of 9 % fat, which may vary depending on the cut. The meat is light pink in colour, extremely tender with soft fibres, and mild and delicate in flavour. Spain produces different types of lamb bearing quality labels depending on the origin of the animal, recognised throughout Europe.
- **Light lamb:** young lamb between 6 and 18 weeks, slaughtered at a maximum live weight of 26 kg (between 8 and 13 kg carcass weight). Retail sale is typically between 10 and 12 kg carcass weight. They are fed on mother's milk for the first 45 days, followed by straw and compound feed.

Animals are slightly less fatty than suckling lamb, and the meat is light pink, extremely tender and a bit more flavourful, but not especially intense. Several types of light lambs are raised in Spain, with certified quality labels that are recognised throughout Europe.

- **Heavy lamb:** animals between 4 and 12 months, slaughtered at a maximum live weight of 36 kg, with a carcass weight of >13 kg. They are fed on pasture, which is occasionally supplemented with compound feed. The meat is dark red in colour, with an intense flavour and aroma of cooked meat. It is higher in fat.
- **Mutton, or yearling mutton:** also known as pastured lamb. They are adult animals over one year, both male and female, that have foraged on pasture. The meat is firm, with an intense flavour and aroma. In Spain it is used primarily for export and for industrially prepared meat products.

In terms of goat meat, Spain produces kid (cabrito), animals that are slaughtered at the age of one month or less and that have fed exclusively on mother's milk, and older animals, also called kid, or young goat (chivo), that have been fed on a combination of pasture and feed.

Feeding

The specific feeding regime depends on the age and weight of the animal when taken for slaughter.

Suckling lambs and suckling kids are fed exclusively on mother's milk. The mothers –ewes and goats raised for dairy graze extensively on pasture and other fodder.

Older lambs (light lambs, heavy lambs and yearling mutton) are fed on straw and grain-based compound feed, and the oldest lambs are fed on pasture.



Sustainability, an added value for sheep and goat production in Spain

Sheep and goat farming in Spain and the related meat production hold special significance, and in the majority of cases the shepherd or livestock operator remains with the flock, helping to fix the population in remote rural areas that are typically underpopulated. This type of farming follows a sustainable long-term model that does not harm the environment.

This model is possible due to the extensive grazing of mountains and pastures, which provides natural fire protection and favours biodiversity, adding value to sheep and goat production through

the contribution it makes to the environment, as well as the regional and social contribution that livestock operators make in the areas where they conduct their activities.

By promoting the consumption of lamb and goat meat, we are contributing to the rural development of these areas, where it is often difficult to source other activities.

Striving to uphold optimum standards of animal welfare

The Spanish sheep and goat sector has created a certification called Animal Welfare Interovic Spain, Compromiso Bienestar Animal, which will serve as a guarantee to consumers that the animals have been treated according to the highest standards of animal welfare, both on the farms and at the slaughterhouse.

In addition to the requirements established by the European Production Model, other specifications must also be fulfilled. These include the characteristics of the area where the animals are reared, measures regarding biosecurity, feeding and medicated treatments, and the full guarantee of traceability through each phase of production in order to ensure that only the highest quality meat reaches the consumer.



From farm to market: the path of sheep and goat meat

Spanish sheep and goat meat reaches the most demanding world markets with the highest quality guarantees.



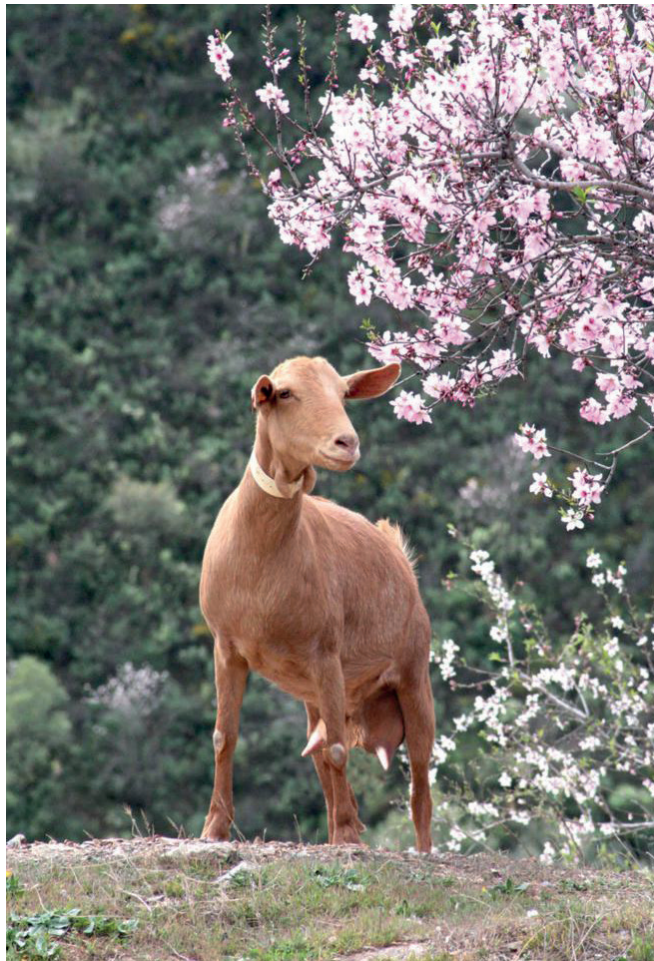
All animals, from suckling lambs and kids to light lambs, are reared under optimum conditions of animal welfare and feeding. On-site veterinarians are responsible for administering any treatments the animals may require to maintain optimum animal health. The schemes provided for under the European Production Model are complied with at all times.



The traceability process begins on the farm, and follows the animal and its meat throughout the entire chain of production. The registers identify each animal, logging all movements between farms or from farm to slaughterhouse.



Lambs and kids are reared by their mothers on the farms, where they are fed exclusively on mother's milk for the first month. As they gain weight, they are put out to pasture so they can graze on the available fodder. They are monitored at all times by the veterinarian of the establishment, who supervises the treatments administered by the livestock operator. Extensive traceability logs are kept to ensure food safety at all times.





A veterinarian is present at the slaughterhouse at all times, and is responsible for official inspections, including the postmortem inspection, to guarantee meat quality. Lambs and kids are stunned before slaughtering. The carcasses are stored in climate-controlled coolers, where they are chilled until ready for sale either fresh or frozen, whole or cut.

Workers at the cutting plant dress and cut the carcass, using all safety precautions as required to ensure maximum food safety. The cuts are prepared according to end market requirements, and can be adapted to meet any demand.

After cutting and packing, the meat is kept chilled until shipping. Each package is labelled with information indicating the origin of the animal, the date of slaughter, date of cutting, etc. All of this information can be verified at any time.

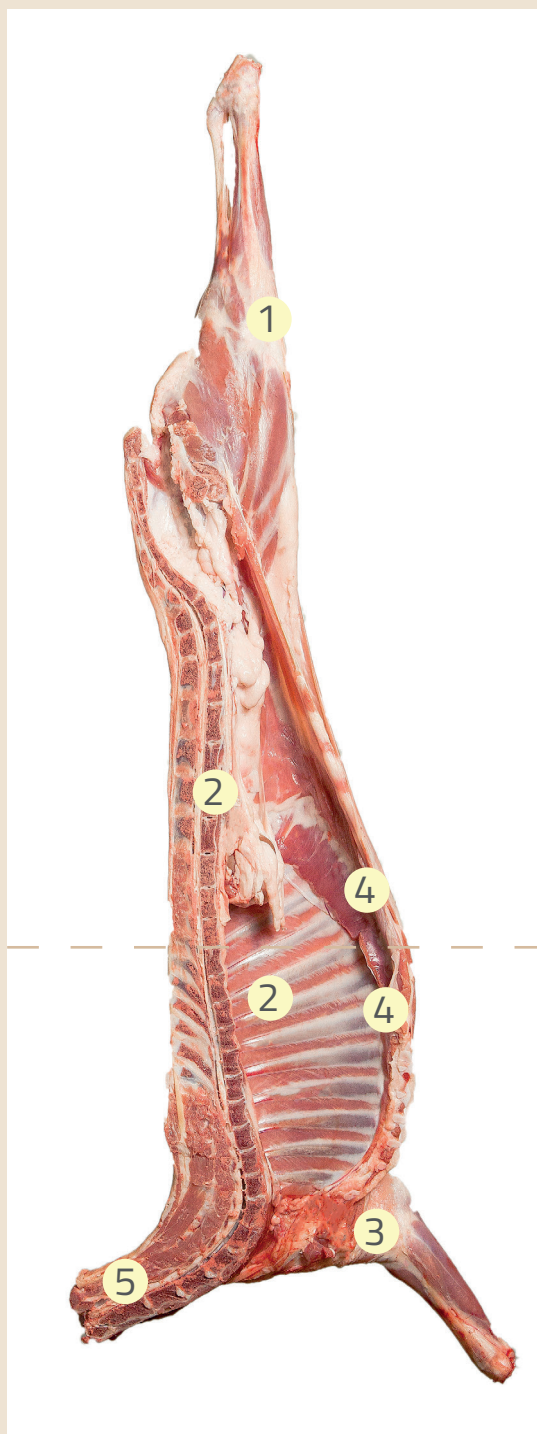
Shipments of Spanish sheep and goat meat also undergo official inspections at their point of destination in order to guarantee maximum quality. Border inspection posts are one example of this type of inspection.



Primal cuts of lamb, half carcass

Hindquarter

- 1 Leg
- 2 Rack
- 4 Flank



Forequarter

- 2 Rack
- 3 Shoulder
- 4 Flank
- 5 Neck

Retail cuts of heavy and light lamb

1 Leg

- Whole leg
- Leg shank off
- Boneless leg
- Tournedós
- Boneless leg steaks
- Hindshank

2 Rack

- Whole rack
- Ribs, chops and cutlets
- French Rack
- Saratoga
- French Rack
- Head of loin
- Boneless Loin
- Tenderloin
- Saddle
- Short saddle



3 Shoulder

- Shoulder "Oyster cut"
- Shoulder chops
- Fore shank

4 Breast with flap

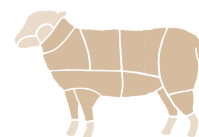
- Spare ribs
- Marinated breast sticks
- Flap

5 Neck

- Whole neck
- Neck chops
- Boneless neck
- Dewlap

Whole carcass

TARIC code: 0204100010



The carcass is the whole body of the animal, and is obtained once the animal has been slaughtered, bled, skinned and dressed. Carcasses are generally sold without the offal, but with the kidneys attached. At times they are sold with the head intact. Kids and suckling lambs are sold with the omentum, or caul fat, laid over the outer loin of the animal for protection, a practice which does not occur with larger animals. Spain primarily produces low-weight carcasses that are low in fat and light pink in colour.

Traditional consumption in Spain is based on two types of carcass: carcasses from suckling lamb and kid, with an average weight of 5 kg, and carcasses from light lambs, which are slightly older animals weighing between 10 and 14 kg.

The ideal, and most frequently sold weight for kid is between 4 and 6 kg.

The export of lamb from Spain has also prompted the sale of heavier carcasses, depending on the end market.

The Spanish meat industry can produce any type of carcass, and has the production and processing capacity to adapt cuts and carcasses to address global consumer and market demand. The Spanish production system based on grain-fed lamb produces a low-fat, pink meat that is easily digestible, as animals are processed at an earlier age.



Suckling lamb carcass



Suckling kid carcass



Light lamb carcass



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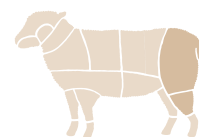
SHEEP AND GOAT MEAT

Light lamb/Heavy lamb



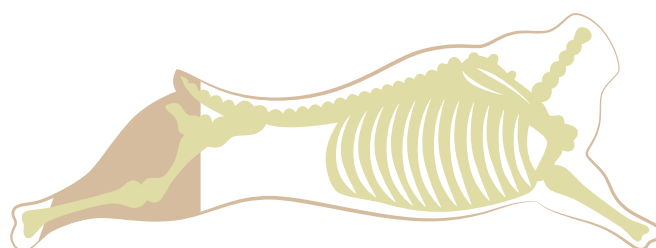
Leg

TARIC code: 0204225010



The leg comes from the hindquarter of the animal. The most typical format for light or heavy lamb leg in Spain is sold with the rump removed, cutting about 5 cm from the tail.

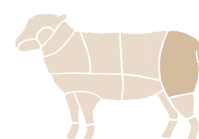
This cut is generally roasted whole, but it can also be cubed for use in stews and hotpots, or prepared with cous cous. It is the cut that is generally used for ground lamb, as it has the largest proportion of meat.



Leg (rump off)

Leg, shank off

TARIC code: 02042300



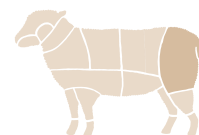
Bone-in leg with the shank removed at the knee joint.

This cut is the most typical for preparing oven-roasted lamb. It has the same culinary applications as the whole leg, both for stews and hotpots, and for ground lamb and ground lamb products.



Boneless leg, shank off

TARIC code: 0204230011



Boneless leg, with the shank and femur excluded. There are two possible formats for this boneless cut. For the first of these, butterflied leg of lamb, the leg is sliced open from topside to flank and the bone is removed. In the second format, boned leg of lamb, the meat is separated from the bone without slicing the leg open, and the bone is removed from one of the open ends.

This cut is generally wrapped in netting and used for roasts, and may be stuffed. It can also be cubed for stews and ground for burgers.



Leg medallions

TARIC code: 0204230011



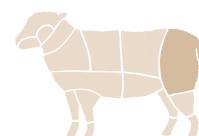
Boneless leg wrapped in omentum, or caul fat, and sliced into 2-3 cm medallions. This cut is generally sold vacuum-packed.

It is grilled, with the ideal temperature being medium-rare or rare, as if it were a beef tenderloin medallion.



Boneless leg steaks

TARIC code: 0204230011



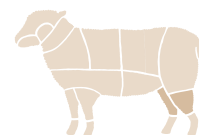
Boneless butterflied or whole boned leg, thinly sliced into 7-8 mm fillets. The fillets are generally sold whole, and vacuum-packed or shrink-wrapped.

They are best prepared by grilling one minute on each side, to enjoy in a sandwich or as a steak. They can also be batter-fried or breaded and fried.



Hind shank

TARIC code: 0204225010



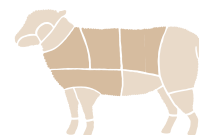
The end part of the back leg that extends from below the knee joint to the hoof.

The meat from the hind shank is tender and sweet, and is ideal for braising and roasting.



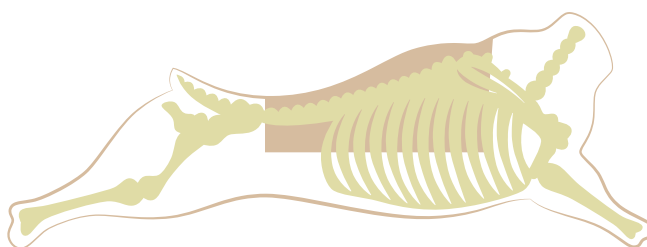
Whole rack

TARIC code: 0204223000



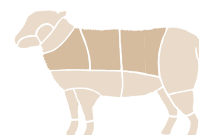
The rack is the torso of the animal. It is split in half by slicing down the backbone. The cut comprises the striploin starting at the leg, including the rump, and extends to the neck of the animal. It is typically sold by cutting the ribs approximately halfway down to separate the part of the animal referred to as "flank". It can also be prepared by cutting at the end of the ribs, removing only the point end brisket (the sternum).

The rack is usually roasted whole, or in portions to be served individually



Ribs, chops and cutlets

TARIC code: 0204223000



This cut is the rack from which the individual ribs have been separated, for chops that are 1-1.5 cm thick. There are three types of rib chops: chuck, or middle neck chops, which are closest to the neck and have a longer medallion of meat; best end chops, which are the central ribs, with a longer, more delicate rib bone and a rounder medallion of meat; and loin chops, which are from the striploin and do not have the rib bones found in the other chops. They are often sold as variety packs, without distinguishing between the different types of chops.

They are ideal for grilling or chargrilling, and can also be breaded and fried and eaten like nuggets.



French rack

TARIC code: 0204223000



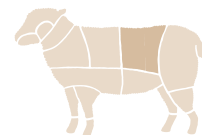
This is the central part of the rack, and includes the 9 central ribs with the backbone removed and the rib bones cleaned and trimmed.

It is most typically oven roasted and served in portions of 2-3 ribs. The ribs can also be separated individually and grilled in the typical style of best end chops.



Boneless loin (Magret)

TARIC code: 0204230011



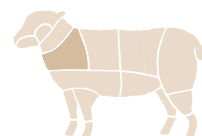
This cut is prepared from the boneless loin of lamb. In Spanish it is referred to as magret, due to its similarity to duck magret.

It is best prepared rare to medium-rare on the grill. It can also be baked or prepared sous-vide, for a tender and juicy dish.



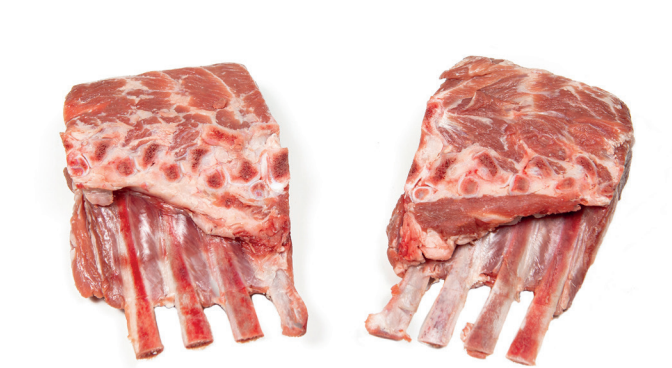
Saratoga french rack

TARIC code: 020422230



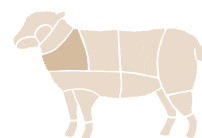
This is the part of the rack below the shoulder, and includes the four closest ribs to the neck with the backbone removed and the rib bones cleaned and trimmed.

It is most typically oven roasted, but it can also be grilled or chargrilled.



Head of shoulder (presa)

TARIC code: 0204221010



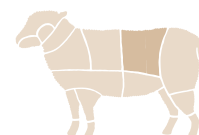
This piece corresponds to the chuck or the blade end of the lamb loin. It is the rib eye, located below the shoulder.

This cut can be prepared similar to roast beef, or can be grilled whole or in fillets.



Tenderloin

TARIC code: 0204230011



The tenderloin is located on the underside of the ribs, in the area of the loin chops. In Spain, it was not traditionally separated from the rack, but is now done in response to demand from countries to which it is exported.

Lamb tenderloin is ideal for grilling or chargrilling, and can also be breaded or batter-fried.



Saddle

TARIC code: 0204220000



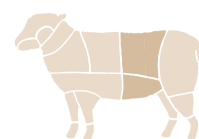
This cut includes the two racks connected by the backbone, comprising the torso of the animal.

It is not prepared whole, but is rather a foodservice cut that is generally cut further into different pieces to prepare separately.



Short saddle

TARIC code: 0204220000



This cut comes from the hind part of the torso. Once the saddle is cut in half, the hind saddle is the portion containing the belly and the striploin, and extends from the last rib to the hind leg. It is sold as a single piece.

This is another cut that is generally not prepared whole, but is rather cut further to be prepared separately. When it is prepared whole, it is roasted and served for buffet service.



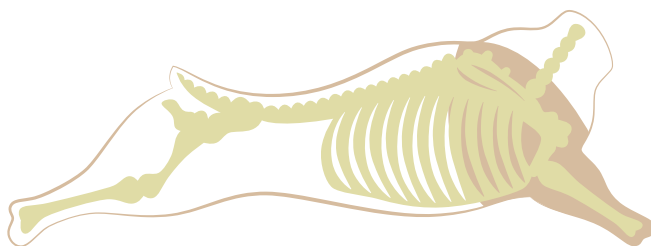
Shoulder

TARIC code: 0204221010



The shoulder comes from the forequarter of the animal. It is smaller than the leg and has a slightly higher fat content, for tender and juicy meat.

It is one of the most traditional lamb dishes in Spanish cuisine. It is roasted whole, directly, or may be sold pre-cooked, needing only to be browned in the oven. It is sometimes chargrilled whole, also with the possibility of preparing it directly or purchasing a pre-cooked shoulder. It is generally served in portions.



Shoulder oyster cut

TARIC code: 0204221000



This cut comes from the lamb shoulder, with the shank out at the joint. It may be sold bone in or boneless.

It is ideal for roasting, and may be served whole as a single serving, or sliced in half for two people, depending on the size. Boneless oyster shoulder can be stuffed and oven roasted or chargrilled, as if it were a cut of beef. It is also sold sous-vide fully cooked, requiring only a blast of heat in the oven or grill for serving.



Shoulder chops

TARIC code: 0204223000



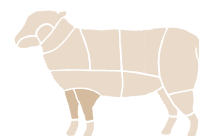
Shoulder chops come from the oyster, or central part of the shoulder. The cut is made by slicing the oyster widthwise into 10-12 mm thick chops.

They are generally grilled, chargrilled or fried.



Fore shank

TARIC code: 0204221010



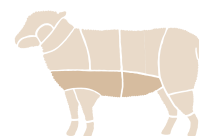
This is the lower part of the lamb shoulder, and extends from the elbow joint to the foot, or hoof.

It is typically braised or oven-roasted.



Flank

TARIC code: 0204223000



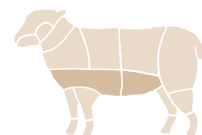
The flank comes from the underbelly of the animal, below the rack. In the areas of Spain where it is produced, it is separated perpendicularly from the ribs, cutting in a straight line along the entire rack and including the last 8-10 cm of the rib bones, and extending to the belly, which is boneless. This yields a long strip which is also referred to as breast or belly.

The flank is oven-roasted whole. It may also be cubed and chargrilled, fried or braised.



Marinated breast sticks

TARIC code: 0204223000



These are bits of flank sliced 10-12 mm thick and marinated in garlic and paprika like prepared skewer meat.

It is one of the simplest and most versatile cuts of lamb. It can be prepared in any number of ways, including roasted, barbecued, grilled, fried or braised.



Spare ribs

TARIC code: 0204223000



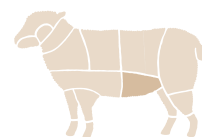
This cut includes the tips of the ribs, and is a single strip that extends from the point end brisket to the boneless part of the flank, in the area of the belly.

It is generally roasted or grilled, although it is recommended to steam it a bit first, to later fry, grill or chargrill until golden. This will yield a more tender meat and a more pleasing presentation, with the rib tips cleaned and trimmed.



Flap

TARIC code: 02042300



End tip of the flank, which corresponds to the belly of the animal. This piece yields pancetta, or lamb belly.

It is a boneless, rather fatty cut which is used for stews and hotpots, curing in salt and spices, and for making prepared meat products.



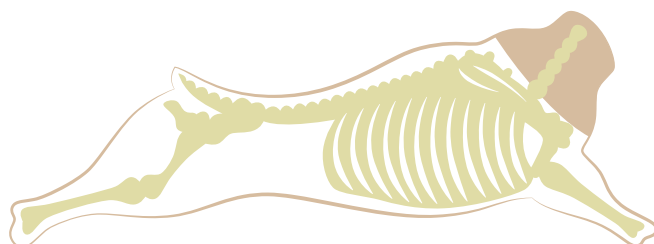
Neck

TARIC code: 0204220000



This cut is located between the rack and the head. It extends from the end of the last rib to the vertebra closest to the head. It is typically sold with the dewlap excluded.

The neck is often prepared sous-vide, then deboned to prepare terrines. It is also used in soups and broths, or oven roasted.



Neck chops

TARIC code: 0204220000



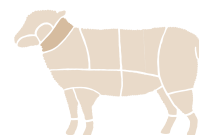
The neck is sliced into circular chops approximately 10-12 cm thick.

This cut is ideal for stewing and braising due to its high gelatine and collagen content. It can also be barbecued or grilled.



Boneless neck

TARIC code: 0204230011



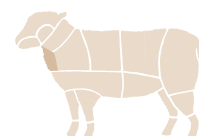
This cut is the boneless neck of the animal.

It is best prepared when slow-cooked or braised for stews and hotpots, and can also be butterflied and grilled. This boneless cut is high in intramuscular fat, making it ideal as an ingredient in prepared meat products.



Dewlap

TARIC code: 0204221000



The dewlap comes from the throat of the animal, where the first cut is made after the lamb is slaughtered. It is high in fat, and is perfect for prepared meat products using ground lamb. It can also be added to bean dishes and vegetable stews.





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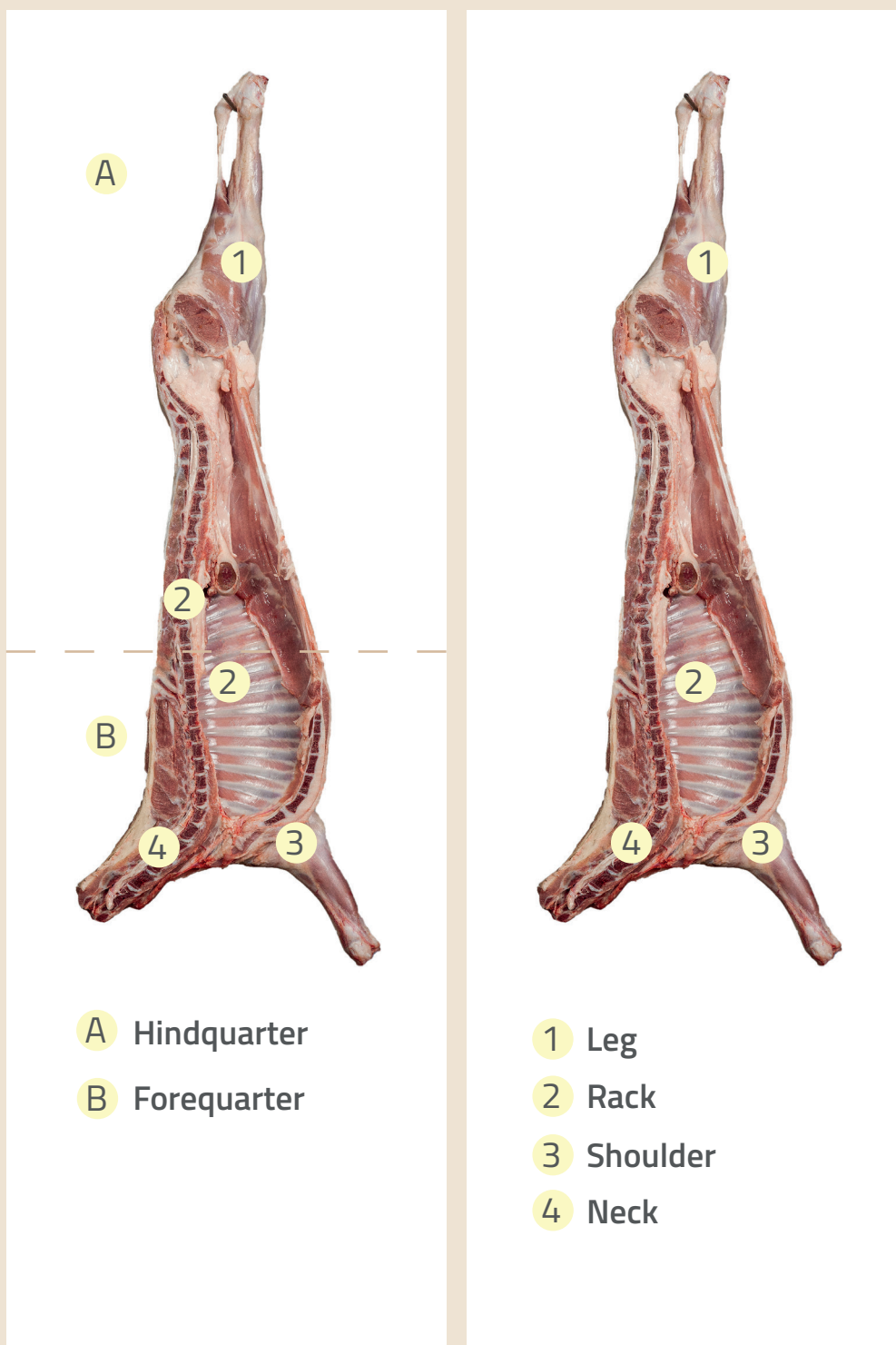


SHEEP AND GOAT MEAT

Suckling lamb

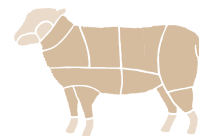


Retail cuts of suckling lamb



Suckling lamb quarters

TARIC code: 02042210 (Forequarter) y 02042250 (Hindquarter)



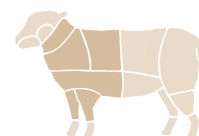
The suckling lamb carcass is cut into four pieces in the form of a cross. Each carcass yields two forequarter and two hindquarter pieces.

In Spain it is typical to roast whole suckling lamb quarters, both fore and hind. They are generally oven roasted and served whole in the centre of the table to be shared among two or three people. They can also be cut up for stews.



Forequarter

TARIC code: 02042210

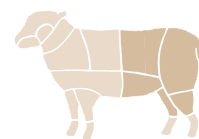


The forequarter is obtained from the half carcass, which is cut cross-wise at the third or fourth rib. It extends from the rib to the neck, including the shoulder, and is sold as a single cut.



Hindquarter

TARIC code: 02042250

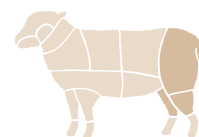


The hindquarter extends from the third or fourth rib to the hind leg, and is sold as a single cut.



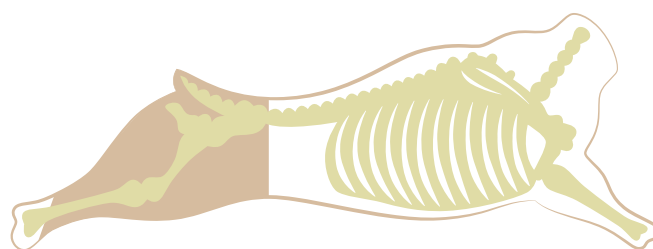
Leg

TARIC code: 02042250



Leg of lamb comes from the hindquarter of the animal. It is cut above the rump, which is included with the leg. It is occasionally sold as cutlets.

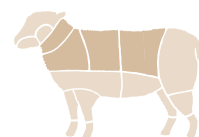
This cut is generally oven-roasted, but may also be cubed for stews or hotpots. Cutlets are generally grilled or barbecued. It can also be deboned, stuffed and oven-roasted.



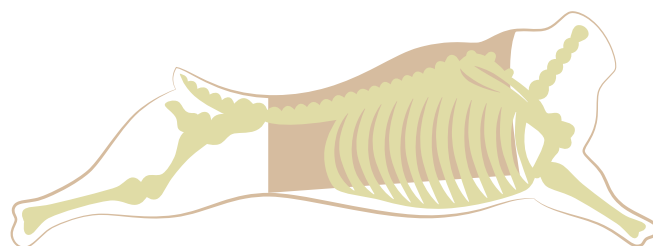
Leg (rump off)

Rack

TARIC code: 02042230

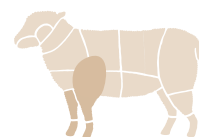


Very similar to rack of light lamb, but the rump is excluded from rack of suckling lamb, and the rib bones are left fully intact, removing only the point end brisket or sternum, which is not sold commercially. The ribs may be trimmed (French rack), or left whole (rack of light lamb). It is also sold as individual chops or cutlets, known as lamb chops.



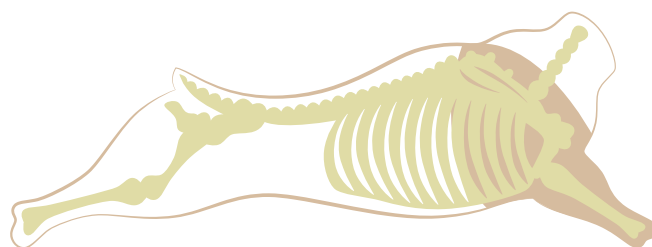
Shoulder

TARIC code: 02042230



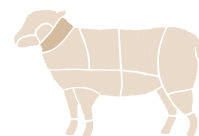
The shoulder comes from the forequarter of the animal. It is smaller than the leg and has a slightly higher fat content, yielding tender and juicy meat.

Suckling lamb shoulder is one of the most traditional and highly-acclaimed lamb dishes in Spanish cuisine. It is roasted whole, directly, or may be sold pre-cooked, needing only to be browned in the oven. It is occasionally chargrilled whole, also with the possibility of preparing it directly or purchasing a pre-cooked shoulder. It is generally served whole as a single serving.



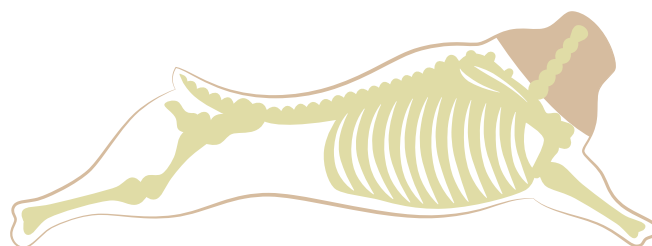
Neck

TARIC code: 02042210



This cut is located between the rack and the head. It extends from the end of the last rib to the vertebra closest to the head.

Its small size makes it ideal for use in broths, soups and stews, although it is often roasted in the traditional style.





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SHEEP AND GOAT OFFAL

AND OTHER PRODUCTS



Sheep and goat offal and other products

Entrails are the internal organs of humans and animals, and in the case of animals, these organs are referred to as offal.

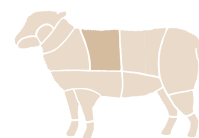
The term “other products” refers to the parts of the animal that are neither cuts of meat, nor offal (organs). This group includes pieces such as the head, the tail, or the mesentery.

There is a long tradition in Spain of consuming certain parts of the sheep or goat, such as the sweetbreads, the brain, the mesentery, and the liver. There are other products which are consumed less frequently, but which are still easily available on the market, such as the tail, tongue and testicles.



Heart

TARIC code: 0206800000



Muscular organ, common to all vertebrates and many invertebrates, which is located in the chest cavity and pumps blood throughout the body.

The heart is generally sold together with the liver and lungs ("lights"), as part of what is known in Spain as asaduras.

It is used primarily in stews, often in combination with other offal such as the liver and lungs, and is also an ingredient in pâtés and mousses. On its own, it can be grilled or chargrilled, either directly, or previously marinated with spices.



Liver

TARIC code: 0206800000



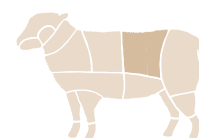
The liver is one of the most nutritious parts of the animal. It can be sold individually, or in asaduras, together with the heart and lungs.

It is highly acclaimed for its versatility, and can be grilled, breaded and fried, chopped for stews, added to soups, or used in pâtés and terrines.



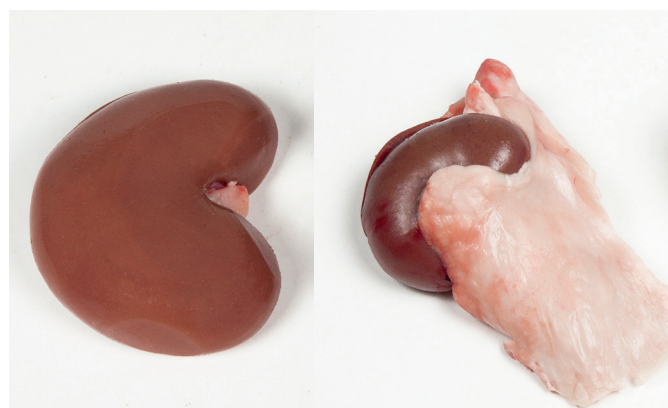
Kidneys

TARIC code: 0206800000



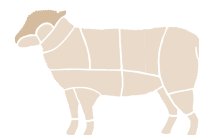
A single-lobed organ that is surrounded by a thick layer of white fat. Lamb kidneys may be sold with or without the external fat.

They are generally stewed in wine and spices. They can also be grilled or chargrilled, or prepared in confit with the external fat intact, for a crispy morsel reminiscent of German pork knuckle.



Brain

TARIC code: 0206800000



Once the head has been excluded from the carcass during cutting, it is sliced in half and the brain is carefully extracted, to avoid it falling apart. The brain is generally sold in plastic containers for added protection. It is high in protein, vitamins and fat.

It is generally poached first, and then batter-fried or sautéed.



Testicles / Lamb fries

TARIC code: 0206800000



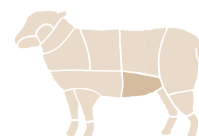
This part of the animal is often referred to as lamb fries (in Spain, criadillas).

In some regions it is typical to remove the outer membrane, and then poach and batter-fry them. They are also served sautéed or in soups and broths.



Penis

TARIC code: 0206800000



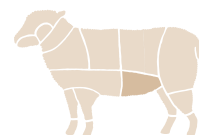
Comprised of fibroelastic tissue in cylindrical form. It extends from the ischial arch to the umbilical region.

It is not habitually consumed in Spain, although it is used in other countries in soups and broths.



Penis and testicles

TARIC code: 0206800000



This is one of the most traditional parts of sheep offal. After separating both pieces from the carcass, the testicles are separated from the scrotal sac and the surrounding fat is removed. They are generally sold for sautéing and frying.



Tongue

TARIC code: 0206800000

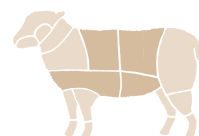


Similar to the tongue of other animals, it is often poached, peeled, and then grilled, batter-fried or stewed.



Tripe

TARIC code: 0206800000



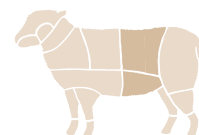
Once removed from the carcass, the tripe is carefully and thoroughly cleaned.

It can then be boiled for use with other ingredients in stews. In Spain it is prepared in a typical and traditional stew called callos, which also includes lamb trotters.



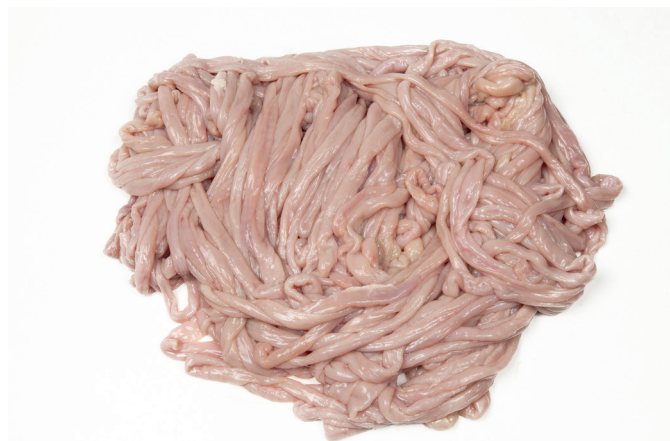
Intestines

TARIC code: 0206800000



Also known as casings, the animal's small intestine is thoroughly cleaned and treated for use in madejas or zarajos.

It is most typically consumed in Spain wrapped around a stick like a skein of wool and fried. It can also be sautéed, or used as an ingredient in soups and stews.



Madejas / Zarajos

TARIC code: 0206800000



Madejas, or zarajos, are prepared by wrapping the small intestine around a stick, and often include a bit of asparagus or young garlic.

They are then boiled, and later fried or grilled, or deep fried in vegetable oil.



Mesentery

TARIC code: 0206800000



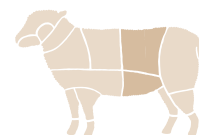
The mesentery is the organ that suspends the intestines, and is prepared independently, or is used as a source of fat for different meat products and preparations.

It is one of the most traditional dishes of lamb offal, particularly in the capital of Spain, Madrid, where it is served fried and as a sandwich filling.



Caul fat

TARIC code: 0206800000



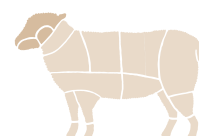
This is the peritoneum of the lamb, also known as lace fat, crépine, or fat netting. It is typically placed over the backs of suckling lambs and kids to protect the meat from drying out.

It is never consumed on its own, but is used as an ingredient in a wide variety of culinary recipes and meat products, such as a casing for pâtés, or to add fat and flavour to different dishes. It is also stuffed and boiled in small pieces similar to ravioli, or used for wrapping roasts, for a tender and juicier meat.



Head

TARIC code: 0206800000



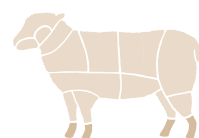
Sheep's head is very typical in Spain, and can often be found on restaurant menus.

It is another of the most traditional lamb dishes, and is generally oven roasted and served with roast potatoes.



Lamb trotters

TARIC code: 0206800000



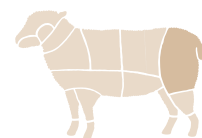
No distinction is made between the front and rear lamb's feet, or trotters. They are thoroughly cleaned at the slaughterhouse to ensure that they are entirely free of residue and other impurities.

They are generally prepared cooked and then stewed with tomato. Together with tripe, they are one of the main ingredients of the typical Spanish dish called callos. Another traditional dish from certain areas in the north of Spain, called patorrillo, consists of wrapping the trotter with the intestine, or casing, and stewing it together with other ingredients.



Tail

TARIC code: 0206800000



The tail is obtained from animals with a carcass weight of 10 kg or more. Below this weight the tail has very little meat, and is little more than a bone with skin.

Lamb's tail is generally used in stews and hotpots, although they can also be added to bean dishes, or even roasted or fried.





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