



# Guide to meats in Spain

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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**  
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## 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.

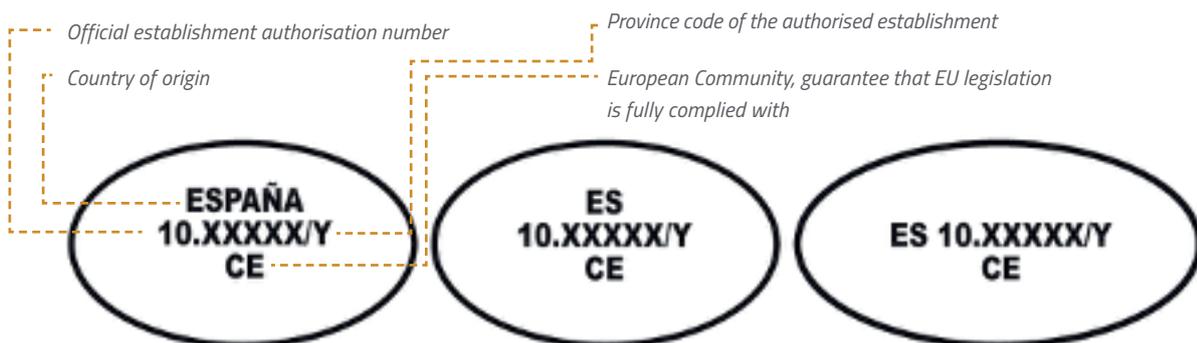
Spain has launched the Compromiso Bienestar Animal (Commitment to Animal Welfare) seal, a common label that certifies animal welfare during the breeding and production process. The scheme is audited by independent agencies, providing maximum guarantees for living conditions on the farms and during transport,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

**Animal feeding:** Animals are fed 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.

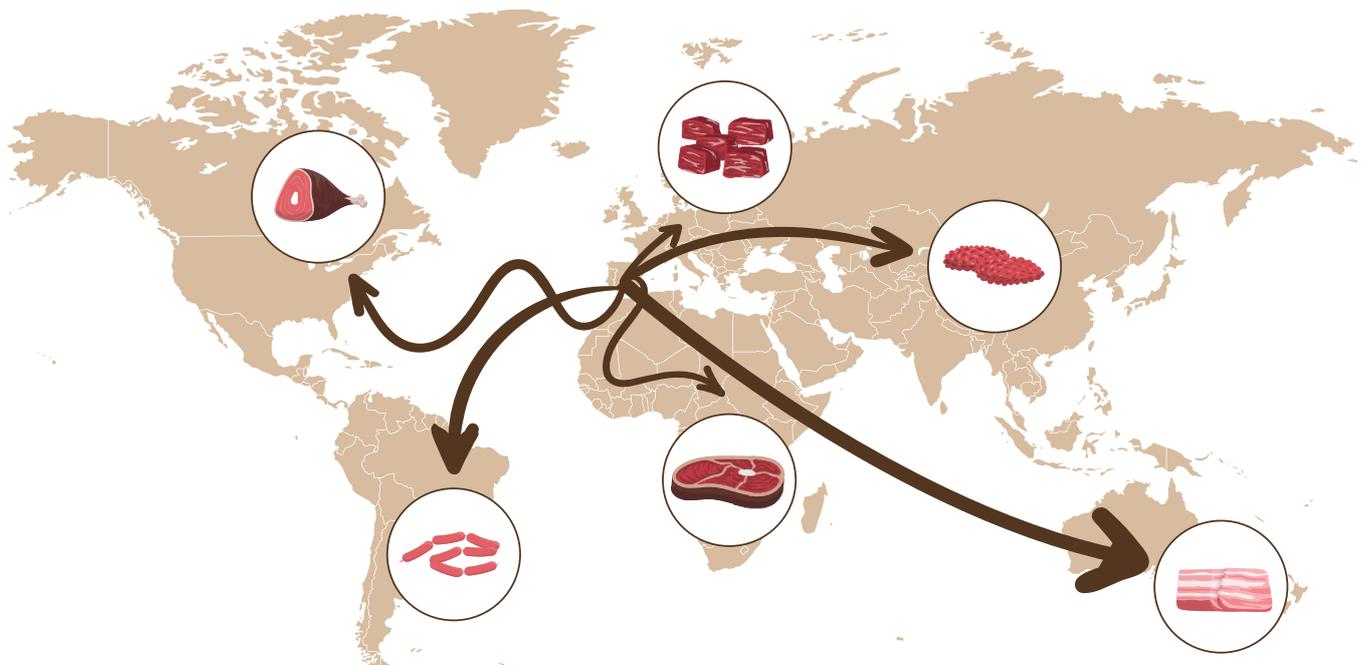
The guide has been divided into three main chapters for ease of use: beef, pork, and lamb and goat. Each section includes an introductory explanation of how the animals are raised in Spain, as well as information on the production system. These short introductions also describe the different phases the 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.



**CARNE  
Y SALUD**

### What are the benefits of meat and meat products?

Meat is an essential part of a varied and balanced diet, which we can enjoy in any number of ways.

Typical elements of the Mediterranean Diet



Tradition and cuisine



A wide variety of fresh and seasonal foods: fruits, vegetables, fish, meat, eggs, etc.



Extra virgin olive oil as the primary source of fat

Varied and balanced diet

1-3 servings of protein per day



### Nutrients and benefits

<p><b>+8</b> Meat contains the 8 essential amino acids required in our diet</p>	<p>Contributes to a healthy nervous system</p>	 <p><b>VITAMIN B<sub>3</sub></b> (Niacin)</p>
<p><b>PROTEINS</b> Required for normal growth and bone formation</p>	<p>Helps to maintain hormonal balance</p>	 <p><b>VITAMIN B<sub>6</sub></b></p>
<p><b>PHOSPHORUS</b> Required for maintaining healthy teeth during childhood</p>	<p>Contributes to the healthy formation of red blood cells</p>	 <p><b>VITAMIN B<sub>12</sub></b></p>
<p><b>ZINC</b> Protects cells from oxidative damage</p>	<p>Reduced fat and salt content, and nutritional optimisation of meat products</p>	 <p><b>TECHNOLOGICAL ADVANCES</b></p>







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Organización Interprofesional  
Agroalimentaria del Ovino y el Caprino



# 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.

## 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.

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.

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

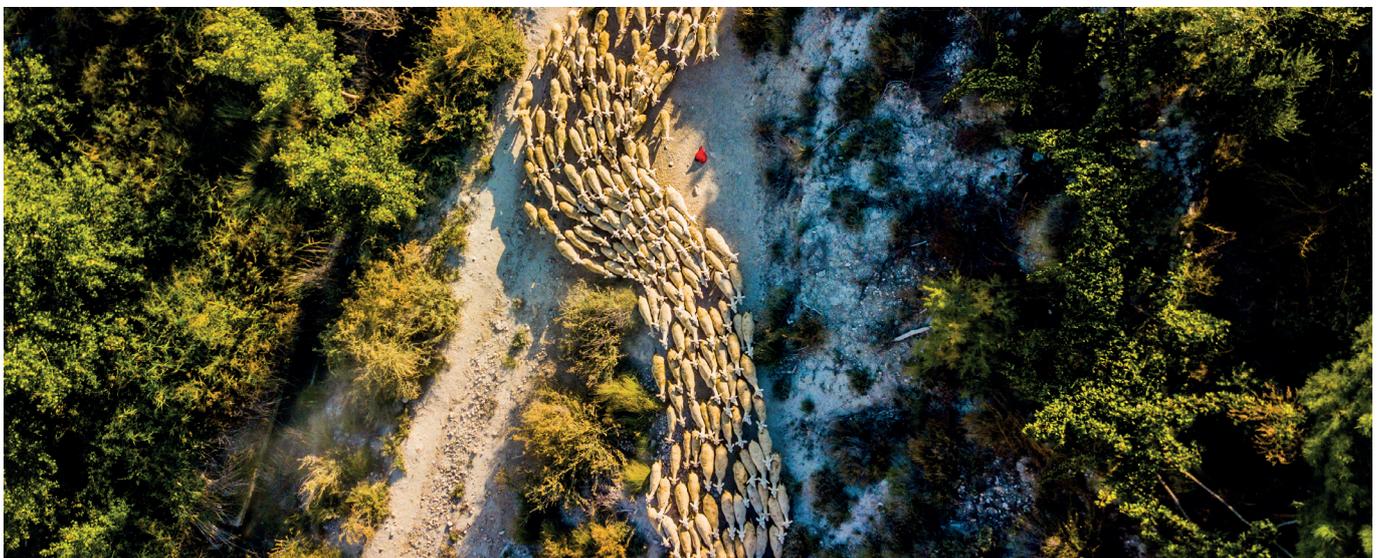
the contribution it makes to the environment, as well as the regional and social contribution that livestock operators make in the areas where they conduct their activities.

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.



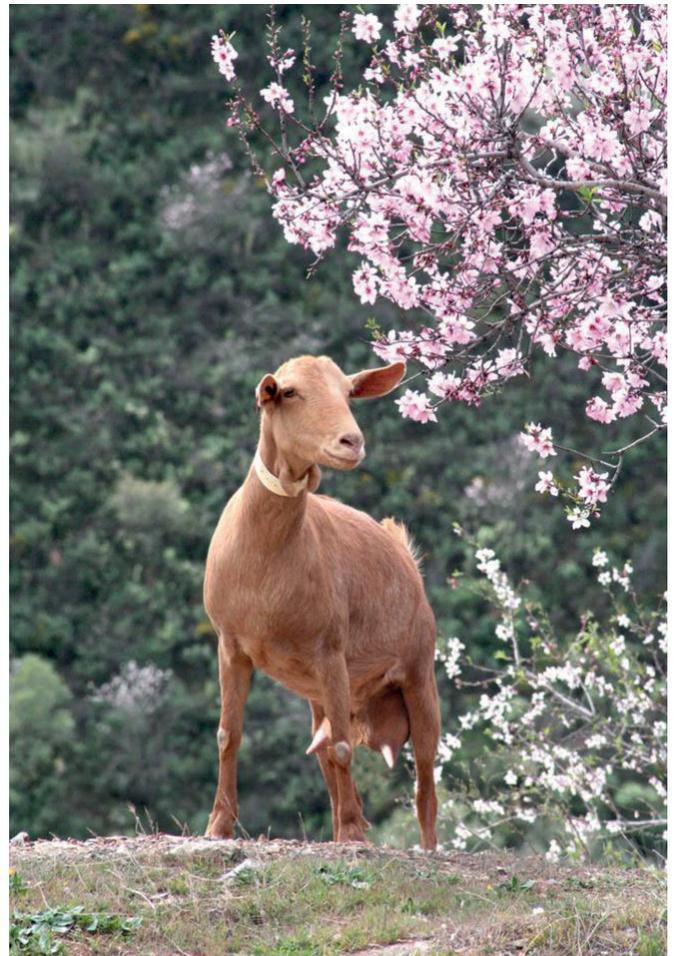
All animals, from suckling lambs and kids to light lambs, are reared under optimum conditions of animal welfare and feeding. On-site veterinarians are responsible for administering any treatments the animals may require to maintain optimum animal health. The schemes provided for under the European Production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

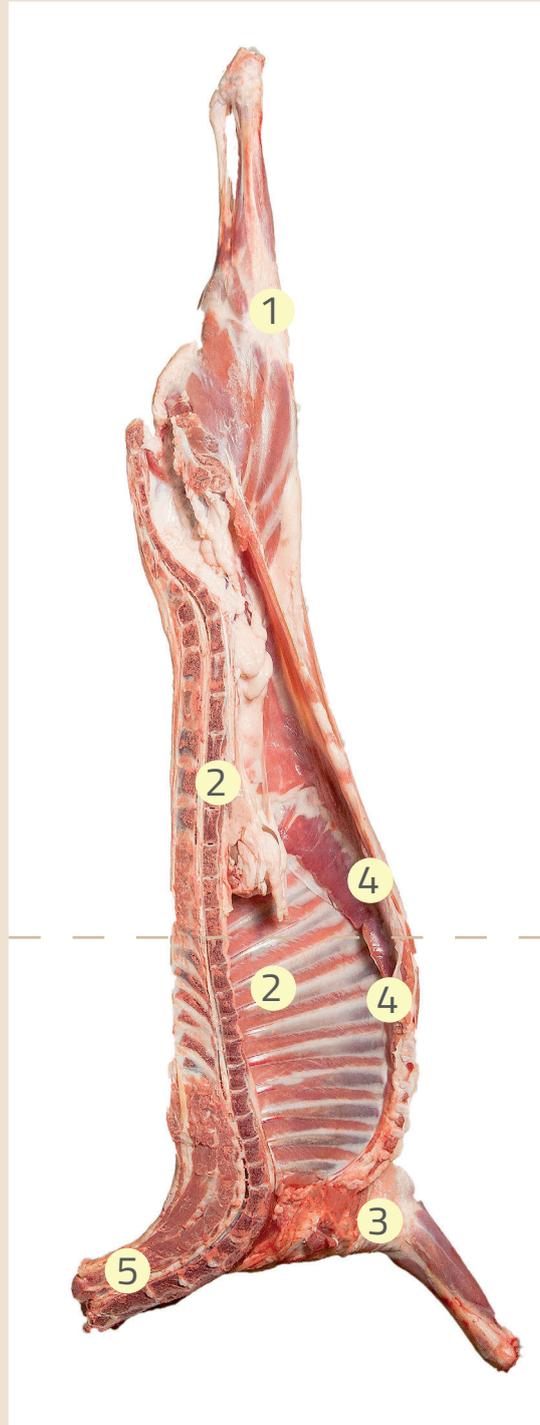
Shipments of Spanish sheep and goat meat also undergo official inspections at their point of destination in order to guarantee maximum quality. Border inspection posts are one example of this type of inspection.



## 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

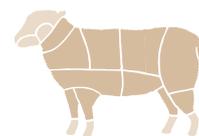
- Spare ribs
- Marinated breast sticks
- Flap

### 5 Neck

- Whole neck
- Neck chops
- Boneless neck
- Dewlap

## Whole carcass

TARIC code: 0204 100010



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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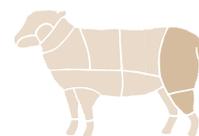
# SHEEP AND GOAT MEAT

Light lamb/Heavy lamb



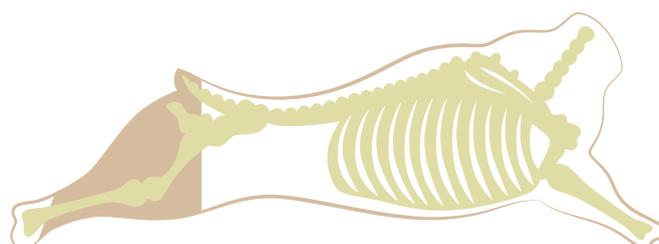
## Leg

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.

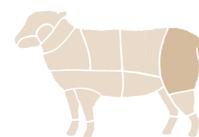
This cut is generally roasted whole, but it can also be cubed for use in stews and hotpots, or prepared with cous cous. It is the cut that is generally used for ground lamb, as it has the largest proportion of meat.



Leg (rump off)

## Leg, shank off

TARIC code: 02042300



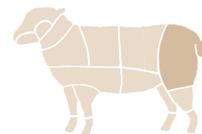
Bone-in leg with the shank removed at the knee joint.

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



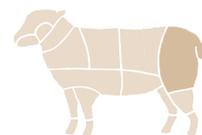
Boneless leg, with the shank and femur excluded. There are two possible formats for this boneless cut. For the first of these, butterflied leg of lamb, the leg is sliced open from topside to flank and the bone is removed. In the second format, boned leg of lamb, the meat is separated from the bone without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



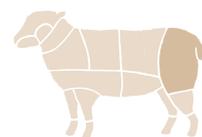
Boneless leg wrapped in omentum, or caul fat, and sliced into 2-3 cm medallions. This cut is generally sold vacuum-packed.

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



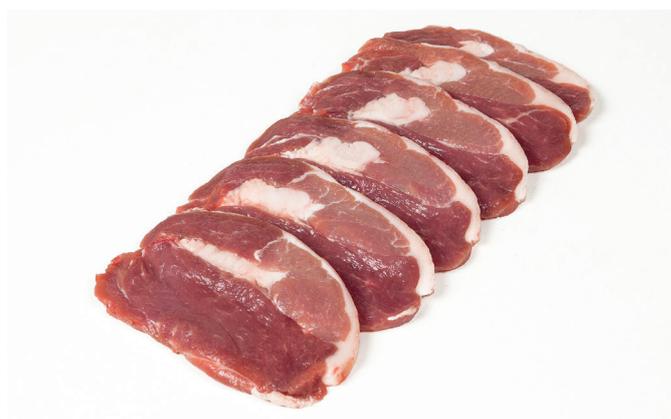
## Boneless leg steaks

TARIC code: 0204230011



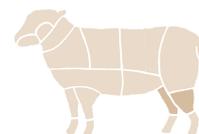
Boneless butterflied or whole boned leg, thinly sliced into 7-8 mm fillets. The fillets are generally sold whole, and vacuum-packed or shrink-wrapped.

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.



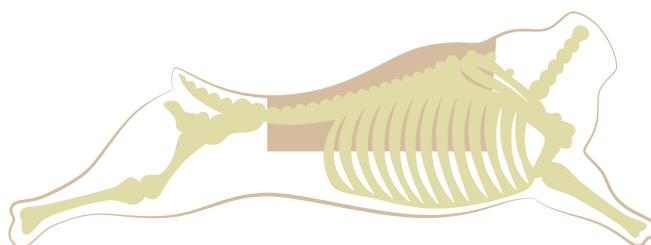
## Whole rack

TARIC code: 0204223000



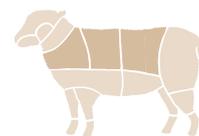
The rack is the torso of the animal. It is split in half by slicing down the backbone. The cut comprises the striploin starting at the leg, including the rump, and extends to the neck of the animal. It is typically sold by cutting the ribs approximately halfway down to separate the part of the animal 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



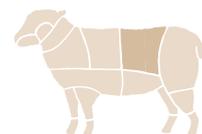
This is the central part of the rack, and includes the 9 central ribs with the backbone removed and the rib bones cleaned and trimmed.

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



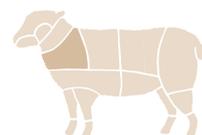
This cut is prepared from the boneless loin of lamb. In Spanish it is referred to as magret, due to its similarity to duck magret.

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.



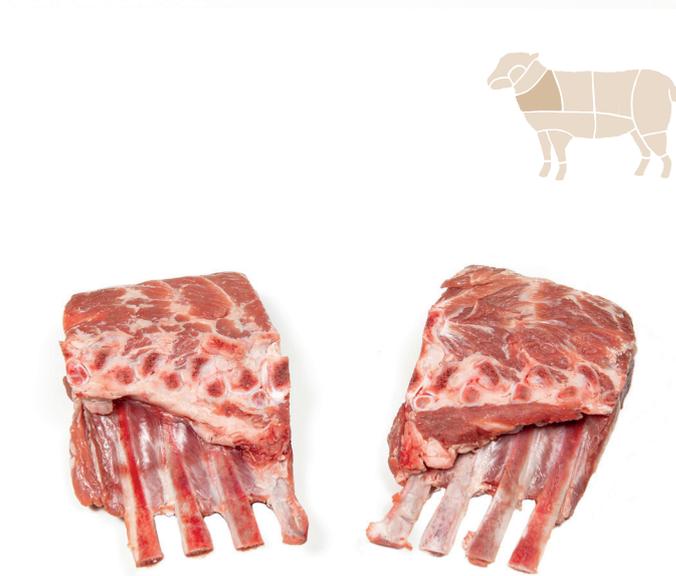
## Saratoga french rack

TARIC code: 02042230



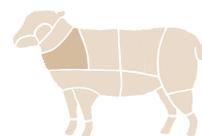
This is the part of the rack below the shoulder, and includes the four closest ribs to the neck with the backbone removed and the rib bones cleaned and trimmed.

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



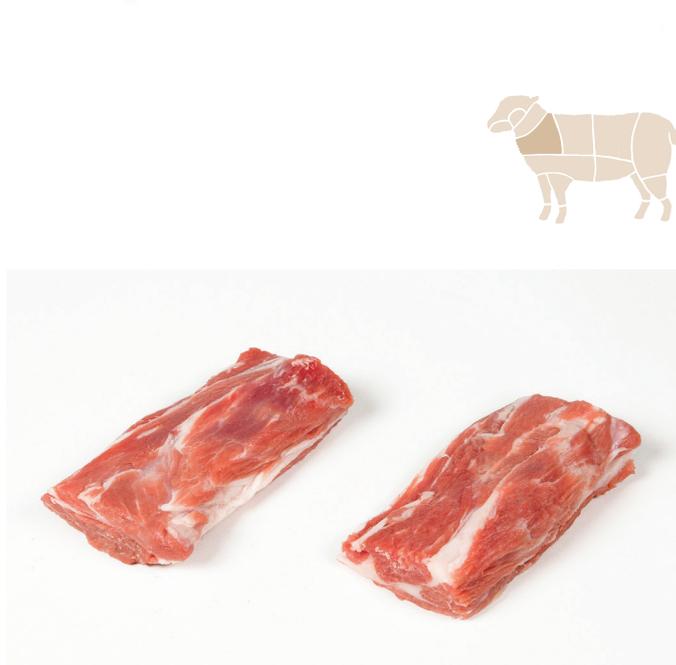
## Head of shoulder (presa)

TARIC code: 0204221010



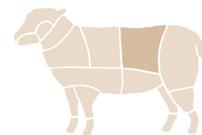
This piece corresponds to the chuck or the blade end of the lamb loin. It is the rib eye, located below the shoulder.

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



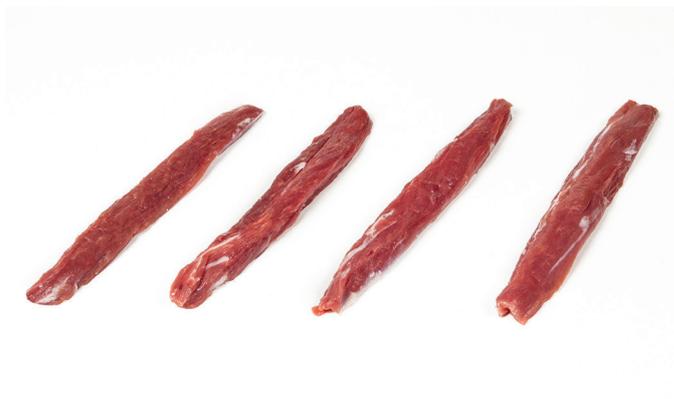
## Tenderloin

TARIC code: 0204230011



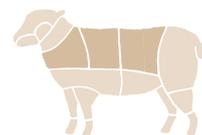
The tenderloin is located on the underside of the ribs, in the area of the loin chops. In Spain, it was not traditionally separated from the rack, but is now done in response to demand from countries to which it is exported.

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



## Saddle

TARIC code: 0204220000



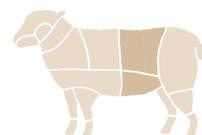
This cut includes the two racks connected by the backbone, comprising the torso of the animal.

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



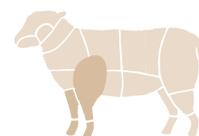
This cut comes from the hind part of the torso. Once the saddle is cut in half, the hind saddle is the portion containing the belly and the striploin, and extends from the last rib to the hind leg. It is sold as a single piece.

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.



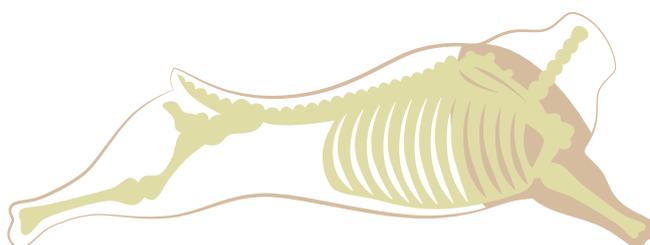
## Shoulder

TARIC code: 0204221010



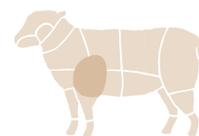
The shoulder comes from the forequarter of the animal. It is smaller than the leg and has a slightly higher fat content, for tender and juicy meat.

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



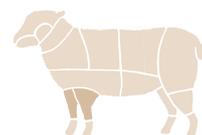
Shoulder chops come from the oyster, or central part of the shoulder. The cut is made by slicing the oyster widthwise into 10-12 mm thick chops.

They are generally grilled, chargrilled or fried.



## Fore shank

TARIC code: 0204221010



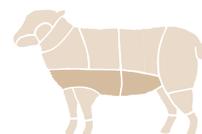
This is the lower part of the lamb shoulder, and extends from the elbow joint to the foot, or hoof.

It is typically braised or oven-roasted.



## Flank

TARIC code: 0204223000



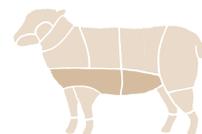
The flank comes from the underbelly of the animal, below the rack. In the areas of Spain where it is produced, it is separated perpendicularly from the ribs, cutting in a straight line along the entire rack and including the last 8-10 cm of the rib bones, and extending to the belly, which is boneless.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



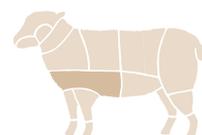
These are bits of flank sliced 10-12 mm thick and marinated in garlic and paprika like prepared skewer meat.

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



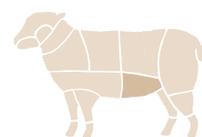
This cut includes the tips of the ribs, and is a single strip that extends from the point end brisket to the boneless part of the flank, in the area of the belly.

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



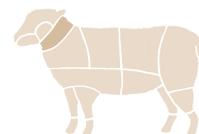
End tip of the flank, which corresponds to the belly of the animal. This piece yields pancetta, or lamb belly.

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.



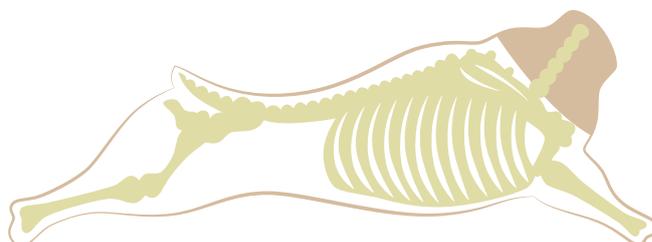
## Neck

TARIC code: 0204220000



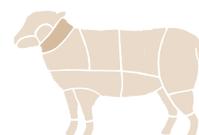
This cut is located between the rack and the head. It extends from the end of the last rib to the vertebra closest to the head. It is typically sold with the dewlap excluded.

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



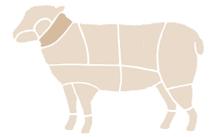
The neck is sliced into circular chops approximately 10-12 cm thick.

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



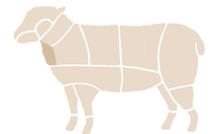
This cut is the boneless neck of the animal.

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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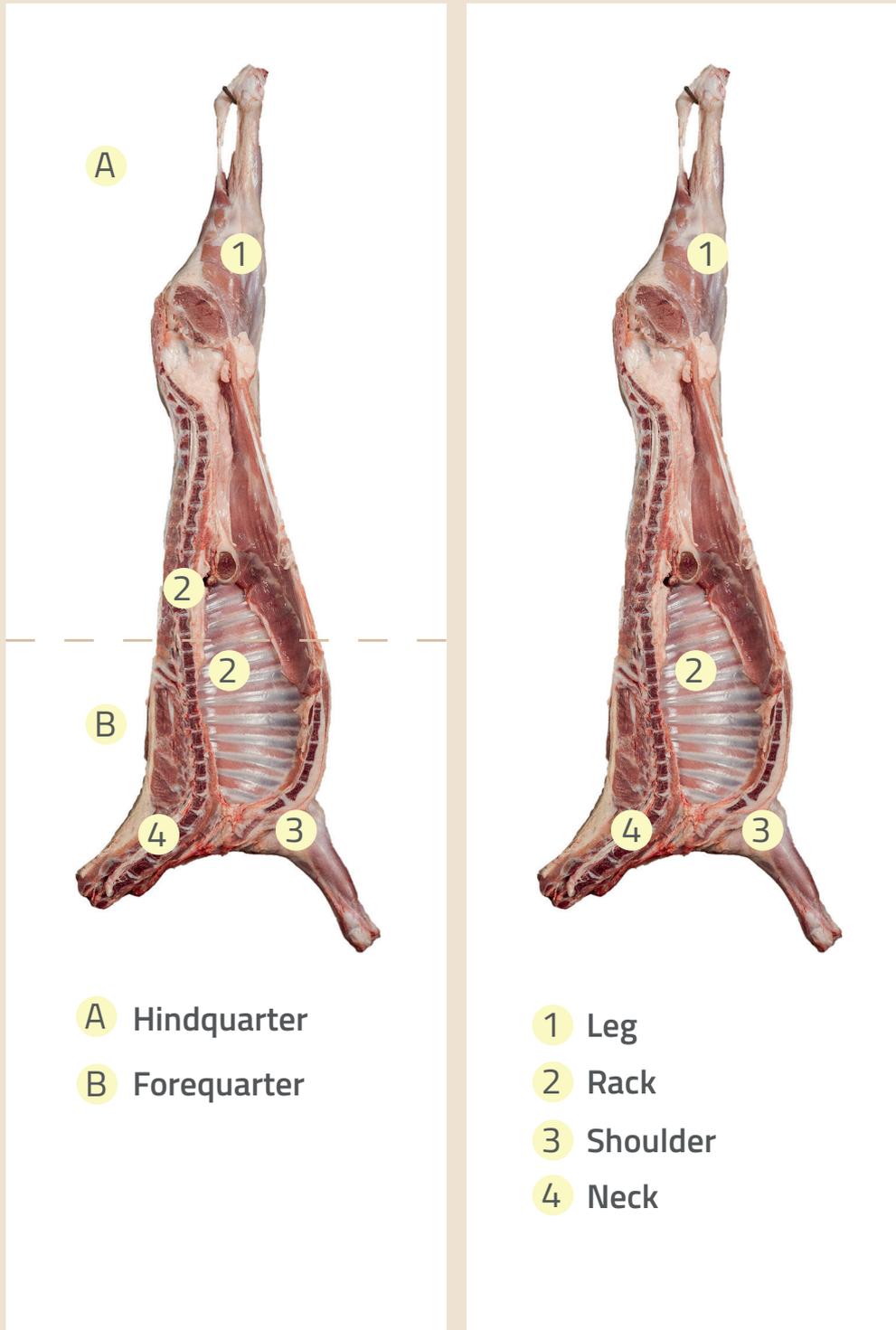


# SHEEP AND GOAT MEAT

Suckling lamb

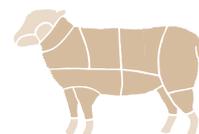


## Retail cuts of suckling lamb



## 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

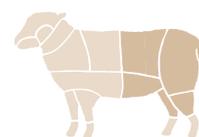


The forequarter is obtained from the half carcass, which is cut cross-wise at the third or fourth rib. It extends from the rib to the neck, including the shoulder, and is sold as a single cut.



## Hindquarter

TARIC code: 02042250

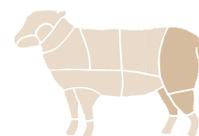


The hindquarter extends from the third or fourth rib to the hind leg, and is sold as a single cut.



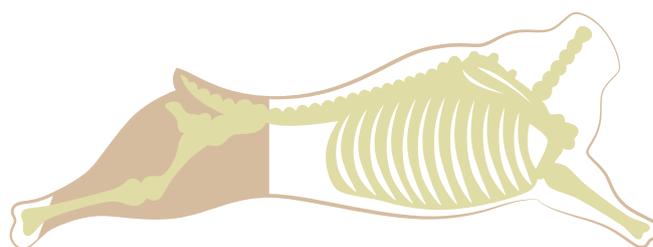
## Leg

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.

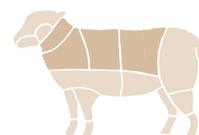
This cut is generally oven-roasted, but may also be cubed for stews or hotpots. Cutlets are generally grilled or barbecued. It can also be deboned, stuffed and oven-roasted.



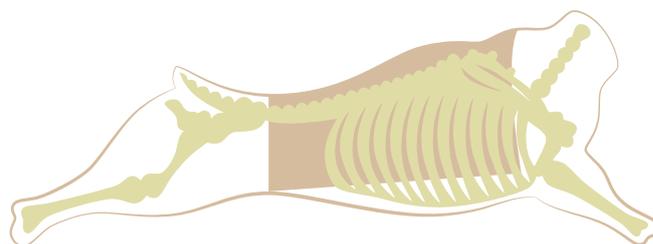
Leg (rump off)

## Rack

TARIC code: 02042230

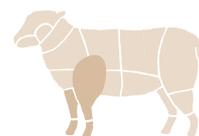


Very similar to rack of light lamb, but the rump is excluded from rack of suckling lamb, and the rib bones are left fully intact, removing only the point end brisket or sternum, which is not sold commercially. The ribs may be trimmed (French rack), or left whole (rack of light lamb). It is also sold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



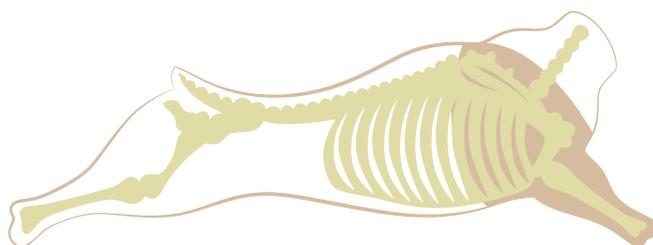
## Shoulder

TARIC code: 02042230



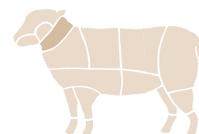
The shoulder comes from the forequarter of the animal. It is smaller than the leg and has a slightly higher fat content, yielding tender and juicy meat.

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.



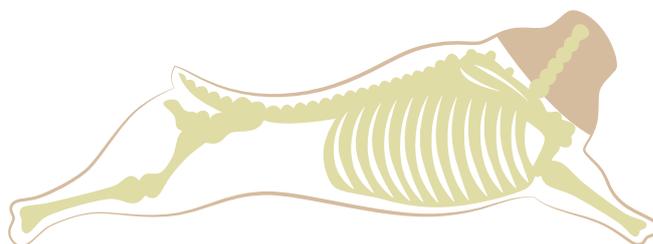
## Neck

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.

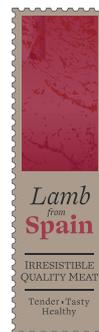






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# SHEEP AND GOAT OFFAL

## 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.

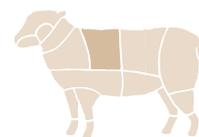
The term “other products” refers to the parts of the animal that are neither cuts of meat, nor offal (organs). This group includes pieces such as the head, the tail, or the mesentery.

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.

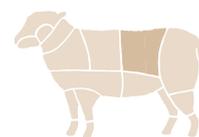
The heart is generally sold together with the liver and lungs ("lights"), as part of what is known in Spain as asaduras.

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



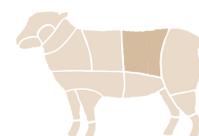
The liver is one of the most nutritious parts of the animal. It can be sold individually, or in asaduras, together with the heart and lungs.

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.



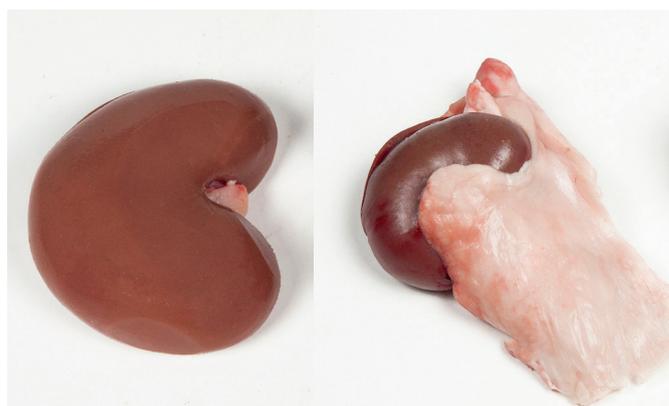
## Kidneys

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.



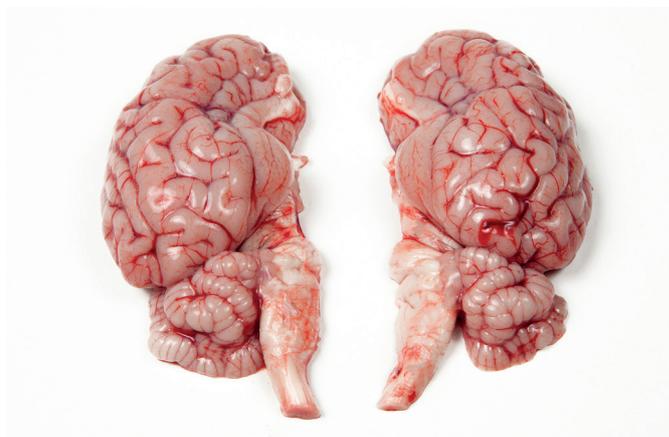
## Brain

TARIC code: 0206800000



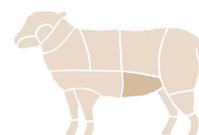
Once the head has been excluded from the carcass during cutting, it is sliced in half and the brain is carefully extracted, to avoid it falling apart. The brain is generally sold in plastic containers for added protection. It is high in protein, vitamins and fat.

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



## Testicles / Lamb fries

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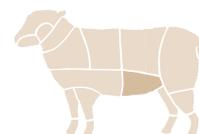
This part of the animal is often referred to as lamb fries (in Spain, criadillas).

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



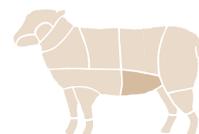
Comprised of fibroelastic tissue in cylindrical form. It extends from the ischial arch to the umbilical region.

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

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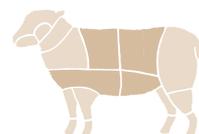


Similar to the tongue of other animals, it is often poached, peeled, and then grilled, batter-fried or stewed.



## Tripe

TARIC code: 0206800000



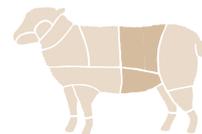
Once removed from the carcass, the tripe is carefully and thoroughly cleaned.

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



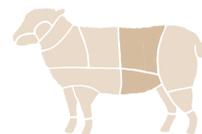
Also known as casings, the animal's small intestine is thoroughly cleaned and treated for use in madejas or zarajos.

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



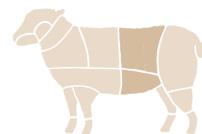
Madejas, or zarajos, are prepared by wrapping the small intestine around a stick, and often include a bit of asparagus or young garlic.

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



## Mesentery

TARIC code: 0206800000



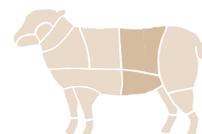
The mesentery is the organ that suspends the intestines, and is prepared independently, or is used as a source of fat for different meat products and preparations.

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



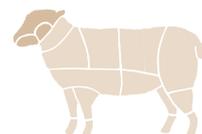
This is the peritoneum of the lamb, also known as lace fat, crépine, or fat netting. It is typically placed over the backs of suckling lambs and kids to protect the meat from drying out.

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



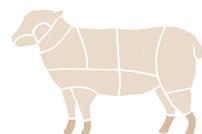
Sheep's head is very typical in Spain, and can often be found on restaurant menus.

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



## Lamb trotters

TARIC code: 0206800000



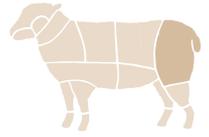
No distinction is made between the front and rear lamb's feet, or trotters. They are thoroughly cleaned at the slaughterhouse to ensure that they are entirely free of residue and other impurities.

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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## Guide to meats in Spain

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