

Consultation on an Application to Register the Name “Forfar Bridie” As a Protected Geographical Indication (Pgi) Under the EU Protected Food Name (PFN) Scheme

Agriculture, Food and Rural Communities Directorate
Food, Drink and Rural Communities Division

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26 May 2016

Dear Sir/Madam

APPLICATION TO REGISTER THE NAME "FORFAR BRIDIE" AS A PROTECTED GEOGRAPHICAL INDICATION (PGI) UNDER THE EU PROTECTED FOOD NAME (PFN) SCHEME

You are invited to provide comments on an application the Scottish Government has received to register "Forfar Bridie" as a product of protected geographical indication under the above scheme.

Full details of the consultation and how to respond to it are contained within the consultation paper. A link to the consultation paper on Citizen Space can be found on the Scottish Government website at: <https://consult.scotland.gov.uk/food-and-drink/forfar-bridie>

If you have any queries about this consultation please contact Hazel Green by email: Protected_Food_Names@gov.scot or by telephone: 0300 244 4806.

If you are aware of other organisations, businesses or individuals who you think should be consulted, please feel free to copy this consultation to them or alternatively inform us of the omission.

We look forward to your response.

Yours faithfully

Food, Drink and Rural Communities Division
Scottish Government

Saughton House, Broomhouse Drive, Edinburgh EH11 3XD
www.gov.scot



LIST OF CONSULTEES

5 Legal Deposit Libraries

Aberdeen City Council

Aberdeenshire Council

Aldi

Alyn Smith MEP

Angus Council

Angus Council Environmental & Consumer Protection

Argo's Bakery

Argyll and Bute Council

Asda

Bel's Butchers

Bells Food Group

British Hospitality Association

British Library

British Retail Consortium

Bruce Brymer Ltd

Campbell's Bakery

Campden and Chorleywood Food Research

Catherine Stihler MEP

City of Edinburgh Council

Clackmannanshire Council

Clark's Bakery

Comhairle nan Eilean Siar

Confederation of British Industry's Scotland

Consumer Focus Scotland

Convention of Scottish Local Authorities

Co-operative

Craft Guild of Chef's

David Coburn MEP

David Martin MEP

Department for Environment Food and Rural Affairs

Department of Agriculture and Rural Development for Northern Ireland

Dumfries and Galloway Council

Dundee City Council

East Ayrshire Council

East Dunbartonshire Council

East Lothian Council

East Renfrewshire Council

Environment, Food and Rural Affairs Committee
Falkirk Council
Federation of Chefs
Federation of Small Businesses
Fife Council
Fisher and Donaldson
Food & Drink Federation
Food Division - Welsh Government
Food Standards Agency
Food Standards Scotland
Glasgow City Council
Goodfellow and Steven
Greggs Bakery
Grossett's The Butcher
Highlands and Islands Enterprise
Highland Council
Ian Duncan MEP
Ian Hudghton MEP
Intellectual Property Office
Institute of Hospitality
Inverclyde Council
JG Ross
J M Bakery
Keptie Bakery
Lidl
Marks and Spencer
McGhee's Family Bakers
Midlothian Council
Moray Council
Morrison's
Murrays Bakers
National Association of Master Bakers
National Farmer's Retail & Markets Association
Nicoll's Rosebank Bakery
North Ayrshire Council
North Lanarkshire Council
Orkney Islands Council
Perth and Kinross Council
Provision Trade Federation

Quality Meat Scotland
Renfrewshire Council
Rennie's the Butcher
Sainsbury's
Scotland Food & Drink
Scotland's Rural College
Scott Brothers Butchers
Scottish Bakers
Scottish Borders Council
Scottish Council for Development and Industry
Scottish Enterprise
Scottish Federation of Meat Traders Association
Scottish Food and Drink Federation
Scottish Food Guide
Scottish Food Quality Certification
Scottish Government Library
Scottish Grocers Federation
Scottish Natural Heritage
Scottish Parliament Information Centre Library
Scottish Retail Consortium
Shetland Islands Council
South Ayrshire Council
South Lanarkshire Council
Stephen's Bakery
Stirling Council
Tesco
Thain's Bakery
The Crown Estate
The Guild of Fine Food Retailers
The Patent Office
The UK Protected Food Names Association
The Wee Pie Company
Tower Bakery
VisitScotland
Waitrose
Wallace Family Bakers
West Dunbartonshire Council
West Lothian Council
William Simpson and Son Bakers

William Sword Ltd
Yorkes of Dundee Butchers

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Introduction to Protected Food Name Scheme

The EU Protected Food Name (PFN) scheme provides a system for the protection of food names on a geographical or traditional recipe basis. This system is similar to the familiar 'appellation controlee' system used for wine. There are three schemes which highlight regional and traditional foods whose authenticity and origin can be guaranteed through an independent inspection system.

- Protected Geographical Indication (PGI) - must be produced, processed or prepared in the geographical area that an applicant wants to associate with the product.
- Protected Designation of Origin (PDO) - must be produced, processed and prepared in one area and have distinct characteristics from this area. PDO differs from PGI in that all 3 production stages must take place in the area that an applicant wants to associate with the product.
- Traditional Speciality Guaranteed (TSG) - must have a traditional name and characteristics that distinguish it from other similar products. These characteristics can't be due to the area the product is made in or based purely on technical advances used in production. Once protected, a TSG product can be produced in any country within the EU.

It can take up to 4 years to get the name of a food or drink product legally protected by the EU.

Products

Most foods such as meat, dairy, fish products, fruits, vegetables, beer, beverages made from plant extracts, bread, pastries, cakes, biscuits, confectionery and pasta can apply for PFN status. Examples of other products which can also be registered under particular designations include:

- PGI / PDO - natural gums and resins, hay, essential oils, mustard paste, cork, cochineal, flowers and ornamental plants, wool, wicker and scutched flax; and
- TSG - pre-cooked meals, prepared condiment sauces, soups and broths, ice-cream and sorbets, chocolate (and other food preparations containing cocoa).

Who can apply

Applications for each of the three designations can be put forward by groups of producers. Such groups may include other interested parties (for example butchers in the case of applications for meat).

Individuals can also put forward applications for either of the two geographical designations (i.e. PGI and PDO) if:

- The defined geographical area has characteristics which differ from neighbouring areas; or
- The product has characteristics which are different from those produced in neighbouring areas.

It is important to note that producers who are not part of the original applicant group, but who can show to the satisfaction of the nominated inspection body that their product conforms fully with the registered specification, may use the registered name.

Benefits

As well as providing a way of helping to preserve our national and regional food heritage there are also good economic reasons to register products under the scheme, including:

- Legal protection against imitation throughout the EU;
- Increased awareness of the product both locally and throughout the EU;
- Opportunities to take advantage of consumers' increased interest in regional foods by positioning the product firmly at the quality end of the market;
- The opportunity to get a premium on the product. The results of European wide research has shown that Geographical Indication (GI) products are sold (on average) 2.23 times as high as comparable non-GI products.
- Greater potential ability, under EU state aids rules, to attract public funding for promotional initiatives and activities.

RESPONDING TO THE CONSULTATION

The purpose of this consultation is to notify interested parties of the application and to provide an opportunity to object, if appropriate, or comment on the application.

This consultation commences on 26 May 2016 and closes on 18 August 2016. This constitutes a period of 12 weeks, and fulfils the Scottish Government commitment to provide all interested parties with this minimum period to respond to any consultation exercise.

If you wish to respond to this consultation exercise, we would be grateful if you could let us know your intention to do so no later than 23 June 2016 by writing to:

[Protected Food Names@gov.scot](mailto:Protected_Food_Names@gov.scot) or

Food and Drink Industry Growth Division
Scottish Government
B1 Spur
Saughton House
Broomhouse Drive
Edinburgh
EH11 3XD

You will then have until the closing date to submit your comments or objection in full. This can be submitted by writing to the contact details above or by using the online survey facility hosted by Citizen Space. We recommend that you fully consider this consultation document before sitting down to complete the online survey.

Please note that any objections to the application will need to specify the grounds on which it is based. For guidance on what constitutes an admissible objection as laid down in Article 10 of the Council Regulation (EU) No 1151/2012 please go to <http://eur-lex.europa.eu/legal-content/en/txt/pdf/?uri=celex:32012r1151&from=en>

Handling your response

We need to know how you wish your response to be handled and, in particular, whether you are happy for your response to be made public. Please ensure you complete, and where appropriate return, the Respondent Information Form with responses as this will ensure that we treat your response appropriately. If you ask for your response not to be published we will regard it as confidential, and we will treat it accordingly.

All respondents should be aware that the Scottish Government are subject to the provisions of the Freedom of Information (Scotland) Act 2002 and would therefore have to consider any request made to it under the Act for information relating to responses made to this consultation exercise.

What happens next

Where respondents have given permission for their response to be made public and after we have checked that they contain no potentially defamatory material, responses will be made available to the public on the Scottish Government consultation web pages. Responses can be copied and sent to you, but a charge may be made for this service.

Following the closing date, all responses will be analysed and considered along with any other available evidence to help us reach a decision on the final specification to be registered as a PGI. All documentation is then passed to the Department for Environment, Food and Rural Affairs (DEFRA), the competent authority in the UK, for onward processing for the EU.

Comments and complaints

If you have any queries or comments regarding this consultation exercise, please write to us using the contact details above or phone 0131 244 4806.

Respondent Information Form

Please Note this form must be returned with your response.

Are you responding as an individual or an organisation?

- Individual
- Organisation

Full name or organisation's name

Phone number

Address

Postcode

Email

The Scottish Government would like your permission to publish your consultation response. Please indicate your publishing preference:

- Publish response with name
- Publish response only (anonymous)
- Do not publish response

We will share your response internally with other Scottish Government policy teams who may be addressing the issues you discuss. They may wish to contact you again in the future, but we require your permission to do so. Are you content for Scottish Government to contact you again in relation to this consultation exercise?

- Yes
- No

Consultation Document

PRODUCT SPECIFICATION COUNCIL REGULATION (EC) No 1151/2012

“Forfar Bridie”

PDO () PGI (✓)

1 RESPONSIBLE DEPARTMENT IN THE MEMBER STATE

Department for the Environment, Food and Rural Affairs
EU Food Policy Team - Food and Policy Unit
Nobel House
17 Smith Square
London
SW1P 3JR
United Kingdom

Tel: +44 (0)207 238 6075
Email: protectedfoodnames@defra.gsi.gov.uk

2 GROUP

Name: Forfar Bridie Producers Association
Address: c/o James McLaren & Son (Bakers) Ltd
22/26 Market Street
Forfar
DD8 3EW

Tel: +44 (0)1307 463 315
Email: karen_murray710@hotmail.com

Composition: Producers/processors (3) Other (1)

3 TYPE OF PRODUCT

Class 1.2 - Meat products (cooked, salted, smoked, etc.)

4 SPECIFICATION

(summary of requirements under Article 7 of Regulation (EC) No 1151/2012)

4.1 Name:

“Forfar Bridie”

4.2 Description:

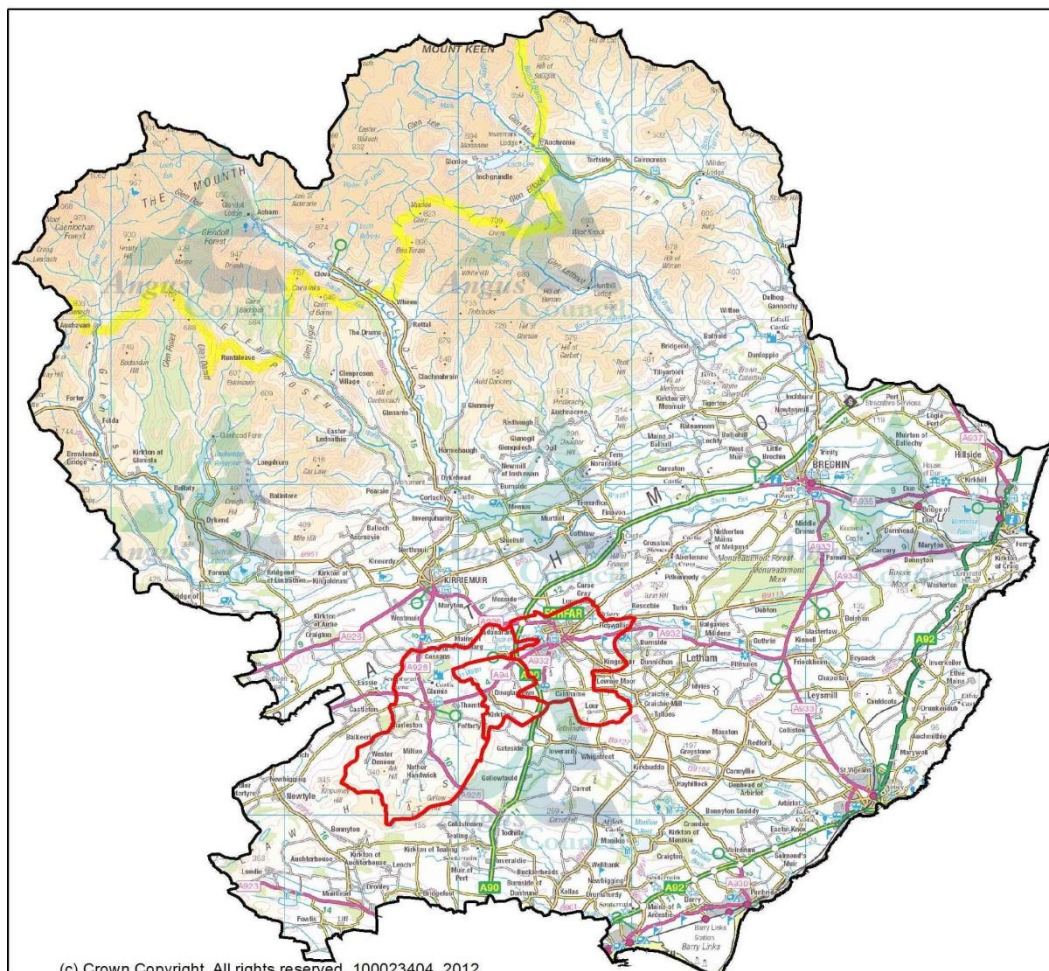
The Forfar Bridie is a flat horseshoe / “D” shaped pasty made of a savoury beef and onion filling in a shortcrust pastry case, which is crimped by hand along the curved edge.

The pastry is golden in colour. The taste is rounded, predominantly tasting of beef and onion with seasoning. The bite is firm as the beef is either chopped or coarse minced (to a minimum of 8mm). The meat is raw when the pasty is assembled and is freshly prepared.

Flavourings and additives must not be used and will include only the following ingredients: Pastry (flour, vegetable fat or lard, salt, water), Filling (beef, onions, suet or beef fat, salt and pepper, rusk or breadcrumbs, flour, water).

4.3 Geographical area:

The area enclosed by the parish boundaries of the town of Forfar, Glamis and Kinnettles (see boundary map).



4.4 Proof of origin:

Proof that the product is manufactured in the designated area can be demonstrated by reference to the records maintained by the producers and by reference to the traceability systems which are in place. Each producer will receive their own certification number provided by the inspection body. This unique certification number will be displayed on the product packaging and at point of sale and can be used to trace each pasty sold directly back to the producer. A register of all certification numbers will be maintained by Forfar Bridie Producers Association and the Inspection Body. The Forfar Bridie Producers Association will police the use of its own authentication mark, granted to each of its members.

Individual records are kept by producers to prove that traceability systems are in place. Annual checks by the inspection body will ensure the producers comply with the specification.

Each of the producers maintains full records of traceability. As raw materials arrive on the premises, the producers record details of the supplier, along with the date and quantity of materials. Producers sell the product directly to customers and may also sell to wholesale customers. In the latter cases customer orders are maintained in an order book and all invoices and delivery notes contain details of the customer, destination, product and quantity.

4.5 Method of production:

The production, processing and preparation of Forfar Bridies takes place in the defined geographical area (see attached boundary map).

Preparation of filling: Beef is tenderised and coarsely chopped by hand or minced using mechanical means to achieve quite large visible pieces (min 8mm). Rusk or breadcrumbs and seasoning, including salt and pepper, are then added. The filling is prepared from raw materials.

While according to tradition and heritage, there is some individual variation in the recipes used, the percentages of ingredients used in a Forfar Bridie must fall within the following ranges: -

- Beef - minimum of 60% to a maximum of 75%
- Fat or suet - minimum of 6% to a maximum of 12%
- Onions - minimum of 5% to a maximum of 10%
- Crumb or Rusk - minimum of 5% to a maximum of 10%
- Seasoning - minimum of 0.2% to a maximum of 1%
- Water - minimum of 10% to a maximum of 15%

Preparation of pastry: The pastry is prepared using flour, vegetable fat or lard, water and salt. The pastry is rolled out by hand into the traditional bridie horseshoe / “D” shape.

Filling of Bridie: The raw meat filling, and onion and beef fat, is placed onto part of the pastry and the pastry folded to make the traditional horseshoe shape. The edges of the pastry are dampened with water and the bridie is hand crimped. A hole is made in the pastry to let out the steam. A Forfar Bridie is made using short crust pastry and therefore no glazes are applied.

Baking: The bridie is placed in a hot oven until golden brown. Bridies may also be sold frozen raw for later baking (at temperatures of 210 degrees Celsius).



4.6 Link & History:

The County of Angus, formally called Forfarshire, is famous for beef. The climate and landscape of areas such as the Vale of Strathmore supported an ancient breed of hornless or polled black cattle known as Angus Doddies. Forfar, to the North of the Vale of Strathmore is the county town and administrative centre of Angus where these cattle were sold at the regular livestock market. Butchers in and around the county town made their trade from this beef.

The Forfar Bridie is a solid horseshoe or “D” shaped pastry made of a savoury beef and onion filling in a shortcrust pastry case. It has become a tradition to eat these bridies for lunch on Saturday in Forfar.

J.M. Barrie (1860-1937), author of Peter Pan, wrote about the Bridie in his novel Sentimental Tommy (1896, page 206). This is an account of a little boy growing up in a town called ‘Thrums’ which was based

on Kirriemuir, six miles from Forfar, where Barrie himself was born and raised. He certainly would have been familiar with the Bridie from his childhood days.

“She nibbled dreamily at a hot sweet-smelling bridie, whose gravy oozed deliciously through a burst paper-bag.”

The word ‘Bridie’ has no meaning either in English, Scots or Gaelic other than its connection with the Forfar Bridie. It is claimed that the word bridie comes from ‘bride’s meal’ the pasties being served at the wedding feast and fashioned into a horse shoe shape, the symbol for good luck

Forfar Bridies are similar to other pasties, however Forfar Bridies are made without potatoes and are therefore much lighter in texture. Local stories claim the Forfar Bridie was invented by and took its name from one Margaret Bridie of Glamis who sold these meat pasties at the Butter Market at Forfar in the eighteenth century. Recent genealogical research shows that there was a Margaret Bridie who lived in the first part of the eighteenth century in Glamis. It is possible that the bridie was invented in and around Forfar using the local Angus beef and made by wives for their husbands working in the fields. Margaret Bridie sold them successfully in Forfar at the Buttermarket. Records indicate that Jolly’s of Queen Street in Forfar was making Forfar Bridies in the 1840’s.

Reputation

The uniqueness of the bridie and its link with Forfar goes back to at least 1833 when it was reported in the Aberdeen Shaver in 1833 (October 17 edition, page 13); “James Torry is about to introduce a famed sort of Pye, in Edinburgh called Forfar Bridies.”

The Forfar Bridie holds a unique place in the town’s heritage and is popular with tourists and visitors to the area. Indeed one of the attractions of going to see a football match at Station Park, the ground of Forfar Athletic Football Club, is the availability of Forfar Bridies for the traditional “half-time snack”, instead of the usual mince pie. The Forfar Bridie remains a unique part of the culture and heritage of the town to this day, as any Forfarian will attest to.

Currently there are over 10,000 references to the Forfar Bridie on Google. All the major guide books to Scotland, such as the Rough Guide, identify the town as the originator of the Forfar Bridie.

4.7 Inspection body:

Name: Angus Council Environmental & Consumer Protection

Address: County Buildings
Market Street
Forfar
Angus
DD8 3WD

Tel: +44 (0)1307 473 362

E-mail: EassonC@angus.gov.uk

4.8 Labelling:

N/A

Consultation Questions

1. Do you object to the application to register the name “Forfar Bridie” as a Protected Geographical Indication (PGI) under the EU Protected Food Name (PFN) scheme?

Yes

No

2. Please outline your comments or objection here



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