

GUIDELINES FOR MEAT BREED PRESIDIA

(Updated February 19, 2018)



The Presidium breed must be native to the area where the project will be established, and must have been reared locally for many decades.

If the breed is registered, the farmers involved in the project must rear only animals recorded in the breed's herdbook or registry and the protocol must specify where this is kept (e.g. with the breed protection association) and who carries out the necessary controls and checks.

If the project does not involve an officially recognized breed, or if there is no registration or specific controls, the farmers must specify what are the indicators that qualify the breed as native. They must buy breeding stock only from farmers who own breeding animals recognized by the Presidium. The project must also then include self-checking mechanisms.

Livestock farming

The animals must be reared in wild or semi-wild conditions. Animals reared in wild conditions must be provided with sufficient shelter from the rain, wind, sun and extreme temperatures.

The farming method must ensure the animals can graze outdoors for the entire grass-growing season (excluding the period necessary for the formation of grass cover, around three weeks), whenever the weather conditions allow it.

Keeping the animals indoors during certain periods of the year must always be done for good reasons and the animals must not have their movement permanently restricted. The animals must be free to move around for the majority of the time. The shed must be clean, illuminated with sufficient natural light and well ventilated. It is good practice to paint the shed at least once a year.

If justified, the animals can be kept indoors during the finishing phase, for a maximum of four months before slaughtering, with a fixed position of adequate size based on the animal's growth.

All of the indoor spaces must meet legal requirements in the production country. The spaces for resting must have clean litter and the animals should not have to compete or fight to access them. As a minimum, each animal must have available the space set out by organic agriculture requirements.¹

The animals must be free to exercise their species-specific behavior and should not demonstrate obvious behavioral anomalies or show problems such as limps, lesions, alopecia and swelling.

Reproduction should ideally be natural. If carried out artificially, embryo transfer is not allowed.

Castration is allowed in the first days or weeks of life, depending on the species, but only if carried out by authorized personnel and using local anesthetic. Chemical castration is not allowed.

Calves must remain with their mother for at least the first three months of life, ensuring their access to colostrum and that their diet is at least partially based on non-reconstituted milk.

The calves can be sold as long as they have spent at least the first three months of life on the farm where they were born. The staple food for lambs and kid goats is natural milk, preferably from the mother. They should be fed only partially with reconstituted milk. Weaning cannot take place before 45 days.

Therapeutic interventions should preferably be based on herbal and homeopathic remedies. The use of hormones, coccidiostats and other artificial stimulants is not allowed. The withdrawal period for medicines must be double that specified for the prescribed drug or, if not specified, at least 48 hours. Any milk produced during this period must not be

1 http://www.sinab.it/sites/default/files/share/889%20consolidato%207%20novembre%202016_ITA.pdf

used commercially.

Mutilation of the animals or other similar operations are not allowed. Shearing must take place during appropriate weather conditions. Dehorning can only be carried out in cases of proven necessity.

Further indications on animal welfare can be found in the relevant guidelines.²

Livestock diet

The animals' diet must be based mostly on pasture grazing (daily if possible, or at least seasonally).

Within their diet, 70% of the dry matter of their daily ration must be fresh or dried forage (preferably from pastures and meadows with a mix of grass species). Hay can be produced on the farm or bought in, preferably from a local producer. The artificial drying of forage is allowed.

Supplementation of hay and forage must be with a mix of simple foods. These should ideally be self-produced and when this is not possible they must be produced regionally, or at least nationally. The following can be used to supplement the animals' diets: corn/maize, barley, broad/fava beans, field beans, field peas, triticale, bran, wheatgerm, wheat, oats, rye, forage peas, forage rye, sunflower seeds and dried beet pulp, plus other local forage crops, grains and legumes.

If weather conditions are unfavorable for hay-making (damp, rainy climates, short summers, etc.), it is possible to use silage made from forage, but not during the finishing period.

The use of semi-dried feed and unifeed (though only dry material) is allowed.

In any case the following are not allowed: urea, corn silage, industrial process waste and feed of animal origin, as well as all other products that are not legally permitted. Simple or compound foods produced even in part with genetically modified organisms are not allowed. Foods based on GMOs and all other banned foods cannot be used on the farm, even if used for other products. No type of additive is allowed.

Corn silage and straw are not allowed in the animals' diet.

The raw materials for the animals' diet (whether produced on the farm or bought locally) must be cultivated following, as a minimum, the technical regulations for integrated agriculture. The mycorrhization of crops is recommended.

Slaughtering and processing

In general, slaughtering should take place after at least 60-70 days of life for lambs and kid goats. An exception is made for suckling lambs and kid goats, which are fed exclusively with mother's milk and normally slaughtered at 40-45 days. Presidium beef must be from animals slaughtered at a minimum of 14 months.

Slaughtering must take place within the production zone, in a public or private slaughterhouse recognized and controlled by the relevant authorities.

To avoid stress to the animals or at least reduce it to a minimum, it is necessary to provide appropriate transport and a pause at a staging point before slaughtering and to avoid the use of violent means of loading and unloading the animals from vehicles and the animals mixing with animals from other farms both during travel and at staging points.

It is important to adopt voluntary traceability systems so that the label contains all the information needed by the consumer for complete traceability of all farming and processing phases.

For Presidium cured meats, please refer to the guidelines specifically for cured meats.³

Any preserved products must contain meat from the Presidium breed as the principal ingredient (minimum of 65%).

In addition to the meat, the other ingredients used in any preserved or processed products must be natural and of high quality. The use of freeze-dried ingredients and synthetic flavorings, additives, supplements and technological aids are not allowed, including sweeteners, thickeners, jelling agents, emulsifiers, stabilizers, antioxidants, colorings, sulfites and zeolites.

All regulations in force in the production country regarding food safety and traceability must be followed.

3 <https://www.fondazione Slow Food.com/en/research/cured-meat/>



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