C/2026/5436

20.10.2026

Publication of the communication of an approved standard amendment to a product specification of a geographical indication in accordance with Article 5(4) of Commission Delegated Regulation (EU) 2025/27 [1]

(C/2026/5436)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

(Article 24 of Regulation (EU) 2024/1143)

'Carne de Ávila'

EU reference number: PGI-ES-0093-AM04 – 28.7.2026

1. **Name of product**

'Carne de Ávila'

2. **Geographical indication type**

☐ PDO

☑ PGI

3. **Sector**

☑ Agricultural products

☐ Wines

☐ Spirit drinks

4. **Country to which the geographical area belongs**

Spain

5. **Member State authority communicating the standard amendment**

Name

Directorate-General for Food – Ministry of Agriculture, Fisheries and Food

6. **Qualification as standard amendment**

This is a standard amendment within the meaning of Article 24(4) of Regulation (EU) 2024/1143 as it does not include a change in the name of the protected product, does not risk voiding the link and does not entail any marketing restrictions.

7. **Description of the approved standard amendment(s)**

Title

Inclusion of Aberdeen Angus as a possible breed for sires in cross-breeding with cows of the Avileña-Black Iberian breed

[1] Commission Delegated Regulation (EU) 2025/27 of 30 October 2024 supplementing Regulation (EU) 2024/1143 of the European Parliament and of the Council with rules concerning the registration and the protection of geographical indications, traditional specialities guaranteed and optional quality terms and repealing Delegated Regulation (EU) No 664/2014 (OJ L, 2025/27, 15.1.2025, ELI: http://data.europa.eu/eli/reg_del/2025/27/oj).

Description

Introducing Aberdeen Angus as a possible breed for sires in cross-breeding with cows of the Avileña-Black Iberian breed entails the following amendments to the product specification:

6.1. Under Section B) 'Description of the product':

In the first paragraph of Section B) 'Description of the product', Aberdeen Angus has been added as a possible breed for sires in cross-breeding with cows of the Avileña-Black Iberian breed.

This amendment has also been made in the first paragraph of point 4.2 of the single document.

6.2. Under Section D) 'Proof that the product originated in the area':

Under point 1 of Section D) 'Proof that the product originated in the area', Aberdeen Angus has been added as a possible breed for sires in cross-breeding with cows of the Avileña-Black Iberian breed.

Reasons for the proposed amendment:

The Aberdeen Angus breed was introduced to Spain more than three decades ago, during which time farmers have gained extensive experience in rearing and breeding the stock and handling its meat, allowing it to adapt to national production systems.

Cross-breeding between cows of the Avileña-Black Iberian breed and Aberdeen Angus sires produces animals whose meat has characteristics similar to those of the meat of purebred Avileña-Black Iberian cattle and also the meat of crosses between Avileña-Black Iberian stock and sires of the Avileña and Charolais breeds.

This conclusion is supported by the study entitled 'Research to improve knowledge of the productivity achieved by crossing certain beef breeds and the quality of such crosses, with the aim of adapting production to market demand and improving farm productivity', produced by the Madrid Institute for Rural, Agricultural and Food Research and Development (IMIDRA).

The tests performed in the context of that study show that crosses between Avileña-Black Iberian stock and Aberdeen Angus sires have similar deposition and conversion rates to those of crosses between Avileña-Black Iberian stock and Charolais sires.

Likewise, the findings show that the meat of crosses between Avileña-Black Iberian stock and Aberdeen Angus sires has physico-chemical characteristics similar to those of crosses between Avileña-Black Iberian stock and Avileña and Charolais sires. Specifically, the meat of the crosses is firm to the touch and slightly moist, with a tender consistency. It has a vivid colour, ranging from light red to purplish-red, with white to cream-coloured fat.

Furthermore, the meat of these animals is held in general high esteem for its tenderness and the intensity and quality of its flavour, making it very popular among consumers.

Introducing Aberdeen Angus as a possible breed for sires in cross-breeding responds to the need to adapt production to current market preferences. The Aberdeen Angus breed is internationally recognised for the quality of its meat, which has increased demand for these crosses and aroused the interest of consumers, who value its taste and tenderness.

Introducing this breed allows livestock farmers to diversify and expand their supply in line with the standards of the PGI, thereby ensuring the continuity and competitiveness of the 'Carne de Ávila' PGI without altering its quality and authenticity parameters. Accordingly, crosses with Aberdeen Angus have a similar production and caracase yield as crosses with Charolais, but attract greater consumer interest.

In short, including the Aberdeen Angus breed offers a way of responding to consumer demands and maintaining the renowned quality of 'Carne de Ávila' PGI meat on the current market.

☑ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

'Carne de Ávila'

EU reference number: PGI-ES-0093-AM04 – 28.7.2026

1. **Name(s)**

'Carne de Ávila'

2. **Geographical indication type**

☐ PDO

☑ PGI

3. **Country to which the defined geographical area belongs**

Spain

4. **Description of the agricultural product**

4.1. *Classification of the agricultural product in accordance with the Combined Nomenclature heading and code, as referred to in Article 6(1) of Regulation (EU) 2024/1143*

02 – MEAT AND EDIBLE MEAT OFFAL

4.2. *Description of the agricultural product to which the registered name applies*

Cattle suitable for supplying the meat covered by this PGI must be either Avileña-Black Iberian stock or first-cross stock bred between Avileña-Black Iberian cows and Charolais, Limousin or Aberdeen Angus sires.

The cattle are categorised by age:

Ternera: to be slaughtered at a maximum age of 12 months, having spent at least five months with the dam;

Añojo: weaned at a minimum age of five months, to be slaughtered at between 12 and 24 months;

Novillo: to be slaughtered at between 24 and 48 months.

The PGI may only be used for a carcase if, based on the European carcase classification system, its conformation is between U+ and O and its fat cover is between 2 and 4.

		Fat cover class												
		1	1+	2–	2	2+	3–	3	3+	4–	4	4+	5–	5
Conformation	S													
	E													
	U+				X	X	X	X	X	X	X			
	U				X	X	X	X	X	X	X			
	U–				X	X	X	X	X	X	X			
	R+				X	X	X	X	X	X	X			
	R				X	X	X	X	X	X	X			

		Fat cover class												
		1	1+	2–	2	2+	3–	3	3+	4–	4	4+	5–	5
	R–				X	X	X	X	X	X	X			
	O+				X	X	X	X	X	X	X			
	O				X	X	X	X	X	X	X			
	O–													
	P+													
	P													
	P–													

The beef from these animals is firm to the touch and slightly moist, with a tender consistency. It has a vivid colour, ranging from light red to purplish-red, with white to cream-coloured fat.

'Carne de Ávila' must be aged for at least four days.

4.3. *Derogations on sourcing of feed (for products of animal origin designated by a protected designation of origin only) and restrictions on sourcing of raw materials (for processed products designated by a protected geographical indication only)*

The cattle are reared extensively and/or using the practice of transhumance, availing of the local grazing and forestry resources (browse plants and acorns). Transhumance is an ancestral rearing system in which herd-keepers take advantage of the resources offered by nature by moving their livestock between different, complementary locations at different times of the year: mountain pastures in the summer and autumn, and *dehesas* (a traditional agro-sylvo-pastoral system in which livestock is reared extensively on poor or non-agricultural land) populated by oak (holm and cork) in the winter and spring. An extensive rearing system is used, with a low stocking rate – between 0,2 and 0,4 livestock units per hectare on average – in this breed's traditional grazing areas: areas of land that would probably otherwise go to waste. At times of scarcity, the cattle are fed supplements comprising cereals, protein sources and other raw materials, always of plant origin, together with the necessary minerals and vitamins.

4.4. *Specific steps in production that must take place in the identified geographical area*

The geographical area described in Section 4 is where the animals intended for slaughter are born, reared and fattened, on the same extensive holdings on which their dams are reared.

4.5. *Specific rules concerning packaging, slicing, grating, etc. of the agricultural product the registered name refers to*

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4.6. *Specific rules concerning labelling of the agricultural product the registered name refers to*

Each carcase covered by this PGI has a set of labels so that the carcase, cuts and portions can be identified and traced. The labelling system is as follows:

(1) carcase labels bearing the information below, except for the type of cut;

(2) cut labels bearing the specified information and the type of cut (shin, topside/silverside, etc.);

(3) when cuts are dispatched in portions, they are labelled with numbered secondary labels issued by the Regulatory Board, allowing traceability to be checked;

(4) as well as the compulsory information, 'Carne de Ávila' labels must contain at least the following: reference number, Regulatory Board identifier, official identifier, description of the cut, slaughter date, origin, authorisation number, dressing location, carcase number, 'Carne de Ávila' Regulatory Board logo, EU PGI logo, barcode and the name under which the beef is marketed ('*ternera*' [veal], '*añojo*' [yearling beef] or '*novillo*' [young beef]).



5. **Concise definition of the geographical area**

The area in which Avileña-Black Iberian cattle are reared and beef covered by the PGI is produced spans the following farming districts (grouped by province and Autonomous Community): Autonomous Community of Andalusia: Córdoba: the districts of Los Pedroches, La Sierra and Campiña Baja. Huelva: Sierra. Jaén: Sierra Morena. Seville: Sierra Norte. Autonomous Community of Aragon: Teruel: Serranía de Albarracín, Maestrazgo. Autonomous Community of Castile-La Mancha: Ciudad Real: Montes Norte, Campo de Calatrava, Montes Sur, Pastos. Guadalajara: all districts. Toledo: Talavera, Torrijos, Sagra Toledo, La Jara, Montes de Navahermosa, Montes de los Yébenes. Autonomous Community of Castile and Leon: Ávila: all districts. Burgos: Demanda. León: La Montaña de Riaño, Sahagún. Palencia: Guardo, Cervera. Salamanca: all districts. Segovia: all districts. Soria: Pinares. Valladolid: Centro, Sur, Sureste. Zamora: Sayago, Duero Bajo. Autonomous Community of Extremadura: Cáceres: all districts. Badajoz: all districts. Autonomous Community of Rioja: all districts. Autonomous Community of Madrid: Lozoya-Somosierra, Guadarrama, Área Metropolitana de Madrid, Sur Occidental.

6. **Link with the geographical area**

The causal link with the geographical origin is based on:

☐ Reputation

☑ Given quality

☐ Other characteristics

Summary of the link

Specific features of the geographical area

Landscape

The mountain areas have a rugged terrain and complex topography, with high valleys, narrow ravines, steep slopes and wide plateaus that can sometimes be exposed to gales and blizzards. The areas of *dehesa* are expansive, gently rolling plains at altitudes of between 300 and 1 200 metres above sea level.

Climate

There are sizeable variations in climate, given the wide distribution of the breed, the areas in which it has settled, and how the cattle are moved around in the practice of transhumance. The cattle graze in *dehesas*, valleys and mountains. In the highlands the summers are cool and the winters very cold, with severe frosts. The *dehesas*, in contrast, generally have very hot, dry summers and mild winters.

Flora

Avileña-Black Iberian breeding practices are linked to the *dehesa* system, with a preponderance of pastureland, crop areas, thicket and woodland. There are pasture-only *dehesas*, mixed *dehesas* (i.e. crop and pasture), and areas of scrub. Oak, savin, holm oak and juniper groves are a notable presence on pasture-only *dehesas*, featuring few trees but extensive pastureland. Mixed crop and pasture *dehesas* are populated by oak, holm oak and pasture, and the cattle can feed on the nourishment provided by the trees (acorns and browse) and stubble fields. The highland grasslands are dominated by pine groves, which are covered in snow for part of the year, necessitating the practice of transhumance.

Specific features of the product

'Carne de Ávila' PGI beef has the following characteristics: The beef from these animals is firm to the touch and slightly moist, with a tender consistency. It has a vivid colour, ranging from light red to purplish-red, with white to cream-coloured fat, and is held in general high esteem for its tenderness and the intensity and quality of its flavour.

Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)

The breeding cows belong to the native Avileña-Black Iberian breed, which has been present since ancient times and has become perfectly adapted to rearing in the geographical area in question. The presence of this breed within the overall livestock population is increasing. Initially used as draught animals, cattle from this breed began to be reared for beef when crop farming became mechanised. As a result, other beef breeds were introduced as sires, Charolais and Limousin being the most widely used. Rearing this native breed of cattle, which has adapted so well to the local environment, is the main way in which natural resources – such as flora, pasture, forage, browse plants and acorns – can be exploited. The dams' varied diets and the particular characteristics of Avileña-Black Iberians and first-cross stock bred with better-conformed breeds produce a highly unique beef. It is amongst the most highly regarded meats because of its tenderness, the intensity and quality of its flavour and its vivid colour, ranging from light red to purplish-red. The characteristics of this beef are essentially the result of the geographical environment, the nourishment available to the cattle – made possible because the breed has adapted perfectly to the rearing system used in the geographical area – and the breed factor.

Electronic (URL) reference to publication of the product specification

https://www.mapa.gob.es/es/alimentacion/temas/calidad-diferenciada/dop-igp/htm/igp-carne-de-avila-modific-mayor