

R+D

Research on sheep sector has a fundamental role. Our commitment to the development of research programs, genetic studies to identify sheep breeds, the addition of the latest technology and entrepreneurship work is growing. In addition, we should highlight our collaboration with important research centres and universities. These are key aspects for the expansion of our sector both nationally and internationally.



NUTRITIONAL PROPERTIES

Our lamb meat has a wide variety of nutritional properties. It is a rich source of proteins, vitamins B6 and B12 and it is a rich source of potassium, niacin, selenium, phosphorus and zinc.

WHY LUXURY LAMB?

Our European production system and Mediterranean climate is based on grazing by breeders. Grain feed for lambs consists of:

- 10% straw cereal
- 90% concentrates (barley, wheat, corn, etc.)

This makes our product a unique meat in the world, added to the 70 standards followed by our production system

The content of the present document only represents the author's opinion and it is solely responsible for the use of the information contained.



THINK OF YOURSELF
THINK OF EUROPE

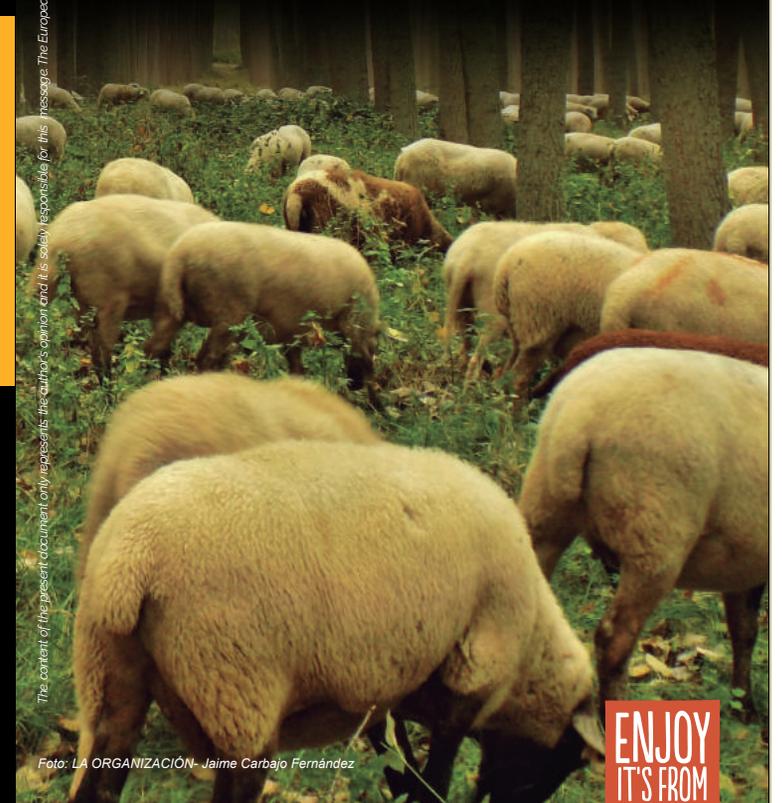


Foto: LA ORGANIZACIÓN- Jaime Carbajo Fernández

ENJOY
IT'S FROM
EUROPE



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

THE EUROPEAN UNION SUPPORTS
CAMPAIGNS THAT PROMOTE THE
QUALITY IN THE AGRO PRODUCTS



ABOUT US

INTEROVIC is a Sheep and Goat Interprofessional Organization. It is a non-profit organization which represents the entire sheep and goat sector in Spain. INTEROVIC is recognized by the Ministry of Agriculture and Livestock and it represents the interests of the entire sector, from production to commercialization.

Our aims are:

- To promote suckling and lamb meat
- To Improve the quality of products and all the processes involved in the food chain
- To invest in research and development programs
- To develop the sector's competitiveness and adapt our products to the needs of each market



— THINK OF YOURSELF —
THINK OF EUROPE



Foto: SUEÑOS PERDIDOS- Jonathan Tajés Olfo

EUROPEAN PRODUCTION MODEL

Our privileged geographical location and our Mediterranean climate have allowed us to develop a unique production system in the world, based on the requirements of the European Production Model. More than 70 different rules regulate food production in the European Union and Spain and control processes from the origin to consumers.

- 1. Sustainability and Respect for the Environment.** Our lamb meat and milk lamb is recognized by the EU as a meat which promotes environmental protection helping to maintain ecosystems and biodiversity.
- 2. Animal Feed.** Natural and controlled feed based 90% on cereals (corn, barley, wheat, soy, etc.) and the remaining 10% on straw.
- 3. Animal Wellness:** The comfort improves the life of our animals, a higher quality of the product on the farm, during transportation and at the time of slaughter.
- 4. Animal health.** We are leaders in animal welfare. Our farms are continuously controlled by the best veterinarians and always under the European requirements to guarantee animal health.
- 5. Food Security and Traceability.** Thanks to its traceability process, it allows us to control the entire production system from production to its commercialization.

Spain produces lamb products unique in the world:

- Milk lamb (5-7 kg / carcass). These animals are fed mainly on milk. They are distinguished by its white, thin and juicy meat.
- Light lamb (11-13 kg / carcass). It is a light lamb, grain meat. It is not a fatty meat. Light lamb is a slightly pink, low-fat meat. Its taste is very mild.