

- this method of rearing fattened duck forms the basis of their specificity, which involves having not only a high fat rate but also good muscle development,
- the rise in this farming method was accompanied by the development of original preservation techniques (using duck fat (*confisage*) or aseptic canning (*appertisation*),
- these preservation techniques enabled the products to be sold on a wider scale by specialised sales firms,
- the appearance of these firms helped develop the reputation of ‘Canard à foie gras du Sud-Ouest’ not only in its own region, but also at national and even international level.

Numerous drafting changes have been made, including rewordings, clarifications, moving around paragraphs and deleting superfluous paragraphs.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

on the protection of geographical indications and designations of origin for agricultural products and foodstuffs ⁽⁴⁾

‘Canard à Foie Gras du Sud-Ouest (Chalosse, Gascogne, Gers, Landes, Périgord, Quercy)’

EC No: FR-PGI-0105-1000-25.5.2012

PGI (X) PDO ()

1. Name

‘Canard à Foie Gras du Sud-Ouest (Chalosse, Gascogne, Gers, Landes, Périgord, Quercy)’

2. Member State or Third Country

France

3. Description of the agricultural product or foodstuff

3.1. Type of product

Class 1.1. Fresh meat (and offal)

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

3.2. Description of the product to which the name in 1 applies

The ‘Canard à foie gras du Sud-Ouest’ comes from the male Muscovy duck or male Mulard duck.

The ‘Canard à foie gras du Sud-Ouest’ is reared in the open air (free-range) then force-fed from the age of 81 days for the Mulard duck and 82 days for the Muscovy duck.

The ‘Canard à foie gras du Sud-Ouest’ is force-fed for 10 days minimum and 20 meals minimum.

It is then slaughtered and in some cases cut up and processed.

The skin and fat of the ‘Canard à foie gras du Sud-Ouest’ is off-white to yellow in colour.

The various products derived from the ‘Canard à foie gras du Sud-Ouest’ are the following:

- Fresh meat and offal: Whole duck (with or without the liver) and eviscerated carcass, foie gras, magret (fillet of duck breast), leg, aiguillette (a thin strip of flesh), heart, manchon (the thickest part of the wing), gizzard.

A whole duck with the liver refers to a whole slaughtered, plucked and non-eviscerated duck.

⁽⁴⁾ Replaced by Regulation (EU) No 1151/2012.

A whole duck without the liver refers to a slaughtered, plucked duck which has not been eviscerated but whose liver has been removed.

An eviscerated carcass refers to a whole, slaughtered, plucked and fully eviscerated duck.

Raw foie gras is supple and homogeneous in colour and does not present any lesions. It weighs at least 350 g and may be presented in seasoned form.

The magret refers to fillets taken from the breast (not including the aiguillette muscle). Each magret weighs at least 300 g and is presented with the skin and subcutaneous fat covering it. The fat content (fat + skin/total weight) is between 25 % and 45 %. The magret is completely plucked and carefully trimmed. The trimming should be even and form a ring, with a small proportion of fat visible on the meat side.

The leg refers to all the pieces of meat, skin and fat enveloping the femur, tibia and fibula. The two cuts must be made at the joints. The pieces should not present any bruising or scratching. They are fully plucked and carefully trimmed and the stubs have been removed properly.

The aiguillette refers to the inner part of the pectoral muscle attached to the carcass. There is no sign of bruising and it is presented whole.

The heart is presented whole, without any cuts and with the aorta removed.

The manchon refers to the proximal phalanx of the wing. It is presented properly trimmed, without any fractures, splinters or bruising.

The gizzard refers to the second digestive pocket of the duck, made up of a thick muscle, and is edible. It should be properly peeled on the inside and defatted on the outside and not contain any pieces of oesophagus.

These products may be sold to the consumer fresh, frozen or deep-frozen.

They may be presented as cuts, except for whole duck and the carcass.

- Meat products: whole foie gras, foie gras, block of foie gras (with or without bits), dried (or dried and smoked) magret, confit (the wing, leg, magret, manchon, gizzard).

Whole foie gras is a preparation composed of a whole foie gras or one or more lobes of foie gras and a seasoning.

Foie gras is a preparation composed of compressed bits of lobes of foie gras (any bit of the lobe of foie gras the weight of which, in the final product, is at least equal to 20 g) and a seasoning.

A block of foie gras (with or without bits) is a preparation composed of reconstituted foie gras and a seasoning, with the possible addition of bits of foie gras.

Dried (or dried and smoked) magret is prepared using the magret, cured with dry salt and dried (or dried and smoked), to which other ingredients may have been added.

Confit is a preparation derived from cooking pieces of the meat of foie-gras duck, pre-cured in dry salt, in duck fat only. The only parts of the animal that can be used are the leg, the wing (with the magret and manchon attached), the magret, the manchon and the gizzard.

These products may be sold to the consumer in preserved, semi-preserved (or half-cooked), frozen or deep-frozen form. They may be presented in the form of a secondary cut.

3.3. Raw materials (for processed products only)

Foie gras-based preparations (whole foie gras, foie gras, blocks of foie gras with or without bits) must be made from PGI foie gras.

Dried (or dried and smoked) magret must be made from PGI magret.

Confit is prepared using pieces of PGI meat pre-cured in dry salt and cooked in duck fat.

3.4. *Feed (for products of animal origin only)*

At least 50 % of the feed material for farmed ducks consists of cereal grains or their derived products and of legume seeds, up to 42 days. Then, until the animals are force-fed, at least 70 % consists of cereal grains or their derived products and of legume seeds, with a minimum 15 % maize and maximum 40 % wheat.

At least 95 % of the force-fed ration consists of maize harvested in the geographical area of the South-West. The ducks are force-fed on whole or ground maize for at least 10 days and at least 20 meals.

This practice is based on traditional customs. The introduction and cultivation of maize in the South-West formed the basis for the establishment of the foie-gras duck and goose sector, as it is a cereal with recognised properties for poultry-fattening.

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

The 'Canard à foie gras du Sud-Ouest' is reared, force-fed, slaughtered and in some cases cut up and processed in the geographical area.

3.6. *Specific rules concerning slicing, grating, packaging, etc.*

Packaging the product in the geographical area helps preserve its characteristics.

Duck offal and meat are fragile products that tend to become oxidised when exposed to the air. Packaging these products in the geographical area reduces the time between preparation and packaging and is one way to prevent them from deteriorating.

For processed foie gras and confit (preserved) products, packaging forms an integral part of the production process, since these products undergo final stabilisation heat treatment after packaging.

Finally, packaging these products in the geographical area makes it easier to trace and monitor them.

3.7. *Specific rules concerning labelling*

The labelling of the marketed product consists of:

- the name 'Canard à foie gras du Sud-Ouest (Chalosse, Gascogne, Gers, Landes, Périgord, Quercy)',
- a description of the products in addition to one of the following geographical terms: Sud-Ouest, Chalosse, Gascogne, Gers, Landes, Périgord or Quercy. In this case, the final product is derived from a duck reared, force-fed, slaughtered, cut up, prepared and packaged in the production areas referred to,
- the various labelling elements according to the collective charter in force, drawn up by the group and made available to all operators. Any change will be disseminated among all operators, as well as the inspection body and competent inspection authorities.

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

The geographical area consists of the following regions, departments and/or cantons:

AQUITAINE (Dordogne, Gironde, Landes, Lot-et-Garonne, Pyrénées-Atlantiques),

MIDI-PYRÉNÉES (Lot, Tarn-et-Garonne, Gers, Hautes-Pyrénées, Haute-Garonne, Ariège, Tarn, Aveyron),

LIMOUSIN: Corrèze and the neighbouring cantons of the Haute-Vienne department: Saint-Mathieu, Chalus, Saint-Yrieix-la-Perche, Aude: the cantons of Castelnaudary Sud and Castelnaudary Nord, Salles, Belpech, Fanjeaux.

CHALOSSE consists of the following cantons of the Landes department: Pouillon, Montfort, Amou, Hagetmau, Saint-Sever.

GASCOGNE consists of the Gers, Landes and Hautes-Pyrénées departments and the Saint-Gaudens district (Haute-Garonne).

GERS corresponds to the Gers administrative department.

LANDES corresponds to the Landes administrative department.

PÉRIGORD consists of the Dordogne department, and the neighbouring cantons of the Haute-Vienne (Saint-Mathieu, Chalus, Saint-Yrieix-la-Perche), Corrèze (Lubersac, Juillac, Ayen, Larche, Brive-la-Gaillarde), Lot (Souillac, Payrac, Gourdon, Salviac, Cazals, Puy-l'Évêque) and Lot-et-Garonne departments (Fumel, Monflanquin, Villereal, Castillonnes, Lauzun, Duras).

QUERCY consists of the Lot department and the following cantons of the Tarn-et-Garonne department: Montaigne-de-Quercy, Bourg-de-Visa, Moissac, Lauzerte, Molières, Lafrançaise, Montauban, Montpezat-de-Quercy, Caussade, Négrepelisse, Monclar-de-Quercy, Villebrumier, Caylus and Saint-Antonin-Noble-Val.

5. Link with the geographical area

5.1. Specificity of the geographical area

(a) Natural factors

The geographical area corresponds overall to the geological entity of the Aquitaine basin, a vast sedimentary basin formed in the secondary era, which takes up much of the South-West. It is bordered to the west by the Atlantic Ocean, to the south by the Pyrenees, to the east by a line between the Massif Central and the town of Castelnaudary and to the north by the administrative boundaries of the Poitou-Charentes region.

It is characterised by a succession of arable plains and hills and by the mildness of its semi-oceanic climate.

Temperatures are high, and significant rainfall occurs in summer. All parts of the geographical area record average rainfall above 900 mm (Source: Météo France for the period 1981-2010).

By virtue of these climate conditions, the geographical area is historically a region suited to maize-growing: 'Maize is the most commonly grown secondary cereal, because it only needs water at a somewhat later stage. The South-West is the preferred region for this grain [...]. This is the only region that has the right heat and humidity conditions for growing maize' (De Lavergne, M.L. (1860) *Economie rurale de la France depuis 1789*. Paris: Guillaumin et C^e et Librairie agricole de la maison rustique).

(b) Human factors

Traditional rearing of 'Canard à foie gras du Sud-Ouest' in the geographical area

Since the Middle Ages, peasant farming in the South-West has been dominated by smallholdings and sharecropping. The presence in farmyards of duck and geese for fattening has however been a characteristic feature of the farms of the South-West since that era.

Duck and goose rearing would become an important means of providing food for farmers and their families. Since the 16th century, it was also distinctive in that it was based on the distribution of maize, which, once it had been introduced to the South-West in the 16th century, had replaced millet and panic in the local diet of animals and, later, people.

Until the end of the 17th century, ducks would fatten themselves by eating as much maize as they wanted in a dark room. The development of the technique for force-feeding towards the end of the 18th century would change the way these animals were fattened, with the more intensive distribution of maize, either raw or cooked in the form of flour or pellets.

Long tradition of marketing 'Canard à foie gras du Sud-Ouest' and its derived products

From the 17th century, this distinctive rearing method was followed by the development in the farms of the South-West of a specific method for preserving pieces of duck meat and offal cooked in fat, a method known as 'confit'. The trade in products derived from 'Canard à foie gras du Sud-Ouest' would witness even stronger growth at the end of the 18th century, with the invention of aseptic canning (*appertisation*) by Nicolas Appert, enabling the sale of processed products derived from the duck (foie gras and confit in particular) to be rationalised, in the form of preserves, and to reach new markets beyond the South-West.

From the end of the 18th century, sales of whole or eviscerated fattened duck and raw foie gras grew with the introduction of markets set up exclusively for the direct sale of these products, which were held between the end of autumn and the beginning of spring.

To this day, these markets, known as *marchés au gras*, live on in many towns of the South-West, including Samatan (Gers), Seissan (Gers), Périgueux (Périgord), Mont de Marsan (Landes), Cahors (Quercy) and Monfort-en-Chalosse (Chalosse). These traditional markets allow producers to sell directly whole duck (with or without the liver), eviscerated carcasses, the various cuts from the duck, as well as its offal, including raw foie gras, gizzards and hearts.

5.2. Specificity of the product

The specificity of 'Canard à foie gras du Sud-Ouest' lies in its high level of fattening, thanks to a specific rearing and feeding method based on the gradual fattening of the animals.

At the end of a long rearing period on outdoor runs lasting at least 81 days, the 'Canard à foie gras du Sud-Ouest' is gradually fattened for at least 10 days with a ration that is at least 95 % maize-based.

The carcasses derived from this traditional finish have a skin and fat with an off-white to yellow colour and a high fat rate, which can be seen on all pieces of the duck and results in a 25-45 % fat rate for the magret and in animals of good conformation with cuts of a significant weight. For example, the minimum weight of magret is 300 g, that of foie gras 350 g.

Moreover, from the 18th century, there was growing awareness of the specificity of duck and goose foie gras among cooks, who would turn foie gras into a well-renowned product.

'Canard à foie gras du Sud-Ouest' also enjoys a long-standing reputation that extends well beyond the borders of the South-West and of France itself.

5.3. 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 link to the origin of 'Canard à foie gras du Sud-Ouest' is essentially based on the reputation of the product itself and of its derived products.

This reputation is primarily linked to the traditional, local use of maize to fatten the duck and geese.

By virtue of the geographical area's favourable climate conditions, maize has been grown here since the 16th century, and it soon emerged as the main cereal for fattening ducks in particular. Numerous publications establish the link between this feeding practice and the product's reputation: 'so well-renowned throughout Europe, duck liver owes its advantage to this grain alone' (Parmentier, M. (1785) Thesis awarded a prize on 25 August 1784 by the Royal Academy of Science, Literature and Fine Arts of Bordeaux. Bordeaux: Arnaud-Antoine Pallandre). The abbot Rozier also referred to this link in his tract on Agriculture in 1787: 'poultry of all kinds [...] put on a lot of fat, and their meat acquires a fine, delicate taste, so the most widely esteemed poultry come from places where this grain is widely grown'.

Maize-growing enabled producers to specialise in the rearing of fattened duck and geese and to develop know-how based on the intensive distribution of this cereal and the gradual control of fattening. This know-how, combined with a long rearing period outdoors, thanks to the mild, temperate climate all year round, produces well-developed animals with a high fat rate. The distribution of maize during the fattening stage determines the colour of the skin and fat, according to the type of maize given (white maize or yellow maize).

Later, the reputation of 'Canard à foie gras du Sud-Ouest' and of its derived products grew thanks to the use of original techniques for preserving the product (preserving in fat (*confisage*) and aseptic canning (*appertisation*)), which enabled the product to be marketed beyond the South-West, and regional and national marketing channels to be developed.

Over time, numerous publications have attested to the reputation of foie gras. These include *L'histoire de la vie privée des français* by Aussy, published in 1787, which states that the reputation of Toulouse is based on duck foie gras, and the 1926 *Larousse Ménager*, which notes that 'foie gras is used mainly to produce pâtés and terrines, in which some regions specialise. [...] The pâtés of Toulouse are made from duck liver and rival those of Strasbourg.'

Moreover, the foie gras markets, known as *marchés au gras*, which were introduced in the geographical area at the end of the 18th century and live on to this day, are tangible proof of how well-rooted the production and marketing of these products have become, from the whole duck cooked at home to pre-cooked cuts and offal.

Reference to publication of the specification

(Article 5(7) of Regulation (EC) No 510/2006 ⁽³⁾)

<https://www.inao.gouv.fr/fichier/CDCIGPCanardafoiegrasduSudOuestV3.pdf>

⁽³⁾ See footnote 4.