C/2026/4213

30.7.2026

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/2026/4213)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Fin Gras / Fin Gras du Mézenc'

EU reference number: PDO-FR-0545-AM01 – 13.7.2026

1. **Name of product**

'Fin Gras / Fin Gras du Mézenc'

2. **Geographical indication type**

☑ PDO

☐ PGI

3. **Sector**

☑ Agricultural products

☐ Wines

☐ Spirit drinks

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

France

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

Name

Ministry of Agriculture, Agri-food and Food Sovereignty

6. **Qualification as standard amendment**

The application for amendment to the 'Fin Gras / Fin Gras du Mézenc' PDO does not involve any of the three situations constituting a Union amendment; specifically, it does not:

(a) involve a change in the name of the protected designation of origin;

(b) risk voiding the link to the geographical area;

(c) entail further restrictions on the marketing of the product.

The French authorities therefore consider that the application is for a standard amendment.

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

Title

Description of the production method

[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

In the paragraph 'transport and slaughter', the requirement that the carcass be accompanied by the animal's ear has been deleted. This requirement has been removed because having ears in the refrigerators poses a health risk. Please note that the traceability of the carcasses is always reliably ensured by compliance with the general regulations and the traceability procedure for slaughterhouses.

☐ The amendment affects the single document.

Title

References to the control body

Description

The contact details of the INAO and the Directorate-General for Competition, Consumer Affairs and Fraud Prevention (DGCCRF) have been updated.

The section has been updated to cite the provisions in force.

☐ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

'Fin Gras / Fin Gras du Mézenc'

EU reference number: PDO-FR-0545-AM01 – 13.7.2026

1. **Name(s)**

'Fin Gras / Fin Gras du Mézenc'

2. **Geographical indication type**

☑ PDO

☐ PGI

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

France

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*

The 'Fin Gras / Fin Gras du Mézenc' designation of origin may only be used for beef obtained from heifers at least 24 months old, or from steers at least 30 months old. It is a seasonal product. The livestock are slaughtered from 1 February to 31 May inclusive, having been slowly fattened in cowsheds during the winter, mainly using hay.

The livestock are rigorously sorted at different stages of their lives, in particular before and at the end of the fattening period, based on criteria linked to the development of their skeleton and muscles, their fat cover measured by use of pressure, their functional abilities and overall appearance.

The characteristics of the carcasses and of the meat stem from a long and progressive fattening period using Mézenc hay and the rigorous sorting of the livestock at different stages of their lives.

The carcasses must have the following features:

— conformation class E, U or R and fat class 2, 3 or 4 according to the EU's EUROP Grid for the classification of adult bovine cattle carcasses,

— weight for tax purposes (or cold weight): at least 280 kg for heifers and at least 320 kg for bullocks,

— waxy to slightly covered in fat, without localised fat deposits,

— white to creamy white cover fat.

The meat is bright red to red-purple in colour. It is marbled (in other words, it has intramuscular fat deposits). The meat is put on sale chilled, but should not previously have been frozen then thawed. The meat is tender to very tender, smooth and juicy with an intense and long-lasting taste, varying slightly depending on whether it is served raw, stewed or grilled.

The meat is cut up for retail sale when sold to the final consumer.

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)*

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

Birth, rearing, fattening and slaughter.

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

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

Up until they reach the final distributor, the carcass and resulting cuts bear a label indicating at least the following:

— the designation,

— the PDO logo of the European Union,

— the livestock's national identification number or the slaughterhouse number,

— the farmer's farm number,

— the name and address of the slaughterhouse and its authorisation number,

— the date of slaughter,

— for meat for grilling or roasting, with the exception of plate steak, onglet and fillet steak, the words 'the meat has aged on the bone for at least 10 full days between the slaughter date and the date of retail sale to the final consumer'.

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

The geographical area comprises the following cantons and municipalities:

— Department of Ardèche:

Canton of Antraigues-sur-Volane: in its entirety;

Canton of Aubenas: municipalities of Aubenas and Mercuer;

Canton of Burzet: municipalities of Burzet, Péreyres, Sagnes-et-Goudoulet, Sainte-Eulalie;

Canton of Le Cheylard: municipalities of Le Chambon, Saint-Andéol-de-Fourchades;

Canton of Coucouron: municipalities of Issanlas, Issarlès, Le Lac-d'Issarlès, Lanarce, Lavillatte, Lespéron;

Canton of Montpezat-sous-Bauzon: in its entirety;

Canton of Privas: municipalities of Ajoux, Gourdon, Pourchères, Privas, Saint-Priest, Veyras;

Canton of Saint-Agrève: municipality of Mars;

Canton of Saint-Etienne-de-Lugdarès: municipalities of Le Plagnal, Saint-Alban-en-Montagne;

Canton of Saint-Martin-de-Valamas: municipalities of Borée, La Rochette, Saint-Clément, Saint-Martial;

Canton of Saint-Pierreville: municipalities of Issamoulenc, Marcols-les-Eaux, Saint-Julien-du-Gua;

Canton of Thueyts: municipality of Astet;

Canton of Vals-les-Bains: municipalities of Labégude, Saint-Julien-du-Serre, Ucel, Vals-les-Bains.

— Department of Haute-Loire:

Canton of Fay-sur-Lignon: in its entirety;

Canton of Le Monastier-sur-Gazeille: municipalities of Freycenet-la-Cuche, Freycenet-la-Tour, Laussonne, Le Monastier-sur-Gazeille, Moudeyres, Présailles;

Canton of Le Puy-en-Velay: municipalities of Le Puy-en-Velay, Vals-près-le-Puy;

Canton of Le-Puy-en-Velay Nord: municipalities of Aiguilhe, Chadrac, Le Monteil, Polignac;

Canton of Le Puy-en-Velay (East): municipalities of Brives-Charensac, Saint-Germain-Laprade;

Canton of Le Puy-en-Velay (West): municipality of Espaly-Saint-Marcel;

Canton of Le Puy-en-Velay (South-East): municipalities of Arsac-en-Velay, Coubon;

Canton of Saint-Julien-Chapteuil: municipalities of Lantriac, Montusclat, Queyrières, Saint-Julien-Chapteuil, Saint-Pierre-Eynac;

Canton of Tence: municipality of Mazet-Saint-Voy;

Canton of Yssingeaux: municipalities of Araules, Yssingeaux.

— Department of Lozère:

Canton of Langogne: municipality of Langogne.

6. **Link with the geographical area**

Summary of the link

Specificity of the geographical area

The geographical area is located on the eastern border of the Massif Central, not far from Puy en Velay, and is concentrated on the Mézenc plateau.

Cattle farming in the area is influenced by the Mézenc plateau where specific rearing and fattening practices have developed with the use of pastures and hay found at altitudes of 1 100 m to 1 500 m. The area is also characterised by a number of local practices linked to the consumption of 'Fin Gras / Fin Gras du Mézenc' and its sale in traditional butcher's shops, the slaughtering method and the transportation of the livestock to the slaughterhouses, accompanied by the farmers. In geological terms, the uplands are consistently hilly due to former volcanic activity, with deep and slightly acidic soils.

The climate is continental with Mediterranean influences. High temperatures, as well as a lack of water, prevail at the end of June and throughout July, which is thus an ideal time for haymaking in the meadows of the Mézenc Massif. These natural conditions contribute to the development of varied and distinctive flora on the Massif and to haymaking at an unusual altitude.

Mézenc pastures have been renowned for their quality since the 18th century. In 1995 a 'floral inventory of the hay and grazing meadows in Mézenc' was compiled revealing remarkably varied flora, typical of cool mountain climates (violets, bistort or dock leaves, Alpine fennel, broad-leaved meadow-grass). Analysis of Mézenc hay has clearly confirmed its nutritive value which is well above the average for mountain hay set by the INRA (National Institute for Agricultural Research). Alpine fennel (Meum Athamanticum Jacq.), locally known as 'Cistre', is emblematic of the hay meadows of Mézenc. Mézenc's unique location, where hay is reaped up to 1 500 m above sea-level, means that this plant is found in the hay and thus consumed by the livestock (who refuse to eat it fresh). It gives the hay a distinctive taste. In other massifs this plant is found in summer pastures and therefore not consumed.

An original agricultural production system has developed in the area: hay meadows are used to rear cattle on the uplands (above 1 100 m), which elsewhere are reserved for summer pasture.

The livestock are not reared for maximum growth but to make the best possible use of the available fodder. The livestock grow at a regular rate as summer grazing is rarely affected by a lack of grass, thanks to the absence of extended dry periods. Fat is evenly deposited, although it is more concentrated during the final stages.

Farmers in the area have developed special haymaking techniques, which include drying the hay in the meadows, and select the best hay for the fattening period. Livestock selected for fattening must have an appropriate body structure allowing them to be slowly fattened with hay during the winter. To that end, farmers sort their livestock throughout their lives based on criteria linked to the development of their skeleton and muscles, their functional abilities, potential for fattening and overall appearance. When they enter the cowsheds they must be sufficiently unfattened so that they can be carefully and slowly fattened with hay during the winter.

Each year only a small number of livestock are selected from each farm to produce 'Fin Gras / Fin Gras du Mézenc'. The slow, hay-based fattening period starts at the beginning of November at the latest and lasts at least 110 days from when the livestock first enter the cowsheds. They are led there individually rather than in groups and the hay is administered in the form of a meal so that they consume as much of it as possible. Each animal receives feed adapted to its level of fattening and to its expected date of sale. The traditional fattening technique used for 'Fin Gras / Fin Gras du Mézenc' allows for cover fat to form, which will protect the carcass from oxidation during the ageing period. This produces carcasses that are suitable for a long ageing period (up to 20 or 30 days) without any deterioration of the meat.

The slaughtering of 'Fin Gras / Fin Gras du Mézenc' includes traditional practices which preserve the meat's propensity for a long ageing period. In particular, it is forbidden to hose down the carcasses (unless they are accidentally soiled) or to remove their cover fat. Care is taken to chill the carcasses gently and avoid a sudden drop in temperature.

Both 'Fin Gras' and 'Fin Gras' accompanied by the geographical designation 'Mézenc' are the traditional names used to refer to this distinctive beef product.

Specificity of the product

The meat is obtained from livestock reared on grass and hay from the uplands, which elsewhere are reserved for summer pasture.

The carcasses are waxy to slightly covered in fat, without localised fat deposits. The cover fat is white to creamy white. The meat is bright red to red-purple in colour. It is marbled (in other words, it has intramuscular fat deposits).

Meat bearing the 'Fin Gras / Fin Gras du Mézenc' designation has distinctive qualities linked to the way the livestock are reared and to the plants of the Mézenc plateau used for feed. This has been verified by tasting the meat both raw and cooked and by laboratory analyses.

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 geological conditions of the Mézenc plateau, the altitude and the weather combine to produce varied flora which is particularly well-adapted to producing hay of excellent quality, dried in the meadows. Studies have demonstrated a link between the terpenic qualities of the hay produced in Mézenc (where Alpine fennel is the emblematic plant) and the terpene found in the fat of the meat.

A special feature of the production process is that it is based on a slow fattening period during the winter using hay of excellent quality and taste, allowing the livestock to be fattened optimally after 110 days in the cowsheds. The livestock consume large quantities of hay thanks to the feeding techniques used.

The individual attention the livestock receive and the careful selection of livestock throughout their lives according to their specific qualities ensure that only those most likely to benefit from a slow, hay-based fattening period are retained. This results in exceptional livestock that produce tasty meat.

The characteristics of the product are linked both to environmental conditions and the resulting natural flora, and also to rearing practices which have been developed in the area (production of high-quality hay, sorting of the livestock, long hay-based fattening period during the winter). The long, hay-based fattening of older livestock produces white cover fat and waxy to fatty carcasses (without localised fat deposits), which is very much linked to the marbled aspect of the meat and its distinctive taste.

The carcasses retain their specific features and potential for ageing thanks to the short time it takes to transport them to the slaughterhouse and to practices that respect the product throughout the slaughtering process.

Farmers, slaughter plants and butchers are all essential links in the same production chain of 'Fin Gras / Fin Gras du Mézenc'. The product is sold through traditional sales channels: local butchers call on the slaughterhouses closest to their shops to slaughter the livestock they selected while they were being reared. To this day, butchers still organise displays in front of their shops of cattle bedecked with flowers for Easter. The agricultural fairs that continue to be held bring together the livestock farmers and butchers who promote this seasonal product whose reputation is well-established.

Electronic (URL) reference to publication of the product specification

https://info.agriculture.gouv.fr/boagri/document_administratif-e3b5c792-654a-4082-8c85-25422f6d804a