C/2026/3753

15.7.2026

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/2026/3753)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Volailles de l'Ain'

EU reference number: PGI-FR-0146-AM01 – 21.4.2026

1. **Name of product**

'Volailles de l'Ain'

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 and Food Sovereignty

6. **Qualification as standard amendment**

The application for amendment to the 'Volailles de l'Ain' PGI does not involve any of the three situations constituting a Union amendment; specifically, it does not:

(a) include a change in the name of the protected geographical indication;

(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.

[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).

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

Title

1. Responsible department in the Member State

Description

The 'Responsible department in the Member State' section has been added, giving the contact details for the National Institute of Origin and Quality (Institut national de la qualité et de l'origine – INAO), in accordance with Regulation (EU) 2024/1143.

☐ The amendment affects the single document.

Title

2. Applicant group

Description

The telephone number and email address of QUALINEA, which brings together the operators of this PGI, have been updated. In addition, the description of its composition has been reworded.

☐ The amendment affects the single document.

Title

3. Type of product

Description

The section relating to the type of product, formerly defined by its class, has been deleted from the specification.

☑ The amendment affects the single document.

Title

4. Product description

Description

For products covered by the PGI, the amendment provides for the production of the following additional products:

— poularde;

— goose;

— guinea fowl capon;

— yellow and black chickens;

— yellow capon.

The section has been supplemented by a description of the phenotype for each species.

Deep-freezing has been added as a possible presentation method for all products.

Procedures for harvesting, storing and marketing offal alone have been included for chickens and guinea fowl.

Cuts have been added for all the species provided for in the product specification. Their characteristics have been specified. They may come from carcasses which may have slight defects, but the pieces selected must comply with the presentation criteria for Class A, and the carcass from which the cuts are taken must not have a minimum weight of less than 90 % of the weight specified for poultry sold whole.

☑ The amendment affects the single document.

Title

5. Geographical area

Description

Only editorial changes have been made to the section. The definition of the geographical area has not been changed.

☐ The amendment affects the single document.

Title

6. Evidence that the product originates in the geographical area

Description

The origin of the products is guaranteed by identifying and tracing the animals and products at each stage of production and processing.

The traceability evidence has been updated and set out in a summary table. This table specifies the type of information to be recorded for each stage, as well as the associated recording document. At each stage, the animals and products are identified by a batch number, which allows the previous stage to be linked to the following one.

☐ The amendment affects the single document.

Title

TRANSFER TO SECTION 4) EVIDENCE THAT THE PRODUCT ORIGINATES IN THE GEOGRAPHICAL AREA

Description

Any operator involved in the production of the 'Volailles de l'Ain' protected geographical indication must make themselves known to the group in order to be authorised before the start of the activity in question.

The origin of the products is guaranteed by identifying and tracing the animals and products at each stage of production and processing.

At each stage of the production chain, the various operators (production and technical monitoring organisations, breeders, feed manufacturers, slaughterhouses, cutting plants, packaging facilities) keep documents up to date to ensure the product's bottom-up and top-down traceability and ensure compliance with the production method for the 'Volailles de l'Ain' protected geographical indication.

This table specifies the type of information to be recorded for each stage, as well as the associated recording document. At each stage, the animals and products are identified by a batch number, which allows the previous stage to be linked to the following one.

Traceability records

STAGE

PTMO (production and technical monitoring organisation)

Associated document

Register of holdings

Delivery notes for chicks

Monitoring and control records

Holding identification

Surface area of buildings and associated runs

Chick breeds

Density

STAGE

Manufacture of feed

Associated document

Manufacturing and delivery record

Delivery notes and labels

Monitoring and control records

Feed manufacturer identification

Feed dosage record

Holding identification

STAGE

Rearing

Associated document

Breeding record

Delivery notes for chicks

Delivery notes for feed

Partial removal note

Monitoring and control records

Holding identification

CO (Certificate of Origin) number

Building number

Date of establishment

Age of access to the run

Chick breeds

Density

Feed distributed

Holding contact details

Building number

Time of fasting

Date of removal

Time of departure from holding

Time of arrival at slaughterhouse

Number of poultry removed

Slaughterhouse contact details

STAGE

Slaughter

Associated document

Partial removal note

Slaughter record, slaughter batch tracking sheet

PGI certification declaration

Monitoring and control records

Slaughterhouse identification

Transport time

Batch number

Date of slaughter

Number of PGI-certified animals slaughtered, downgraded and registered per batch per holding

STAGE

Cutting plant

Associated document

Slaughter record, slaughter batch tracking sheet

PGI certification declaration

Monitoring and control records

Cutting plant identification

Date of slaughter

Date of cutting

Quantity cut and certified PGI per batch per holding

STAGE

Deep-freezing facility

Associated document

Slaughter record, deep-freezing batch tracking sheet

PGI certification declaration

Monitoring and control records

Deep-freezing facility identification

Batch number

Date of slaughter

Date of deep-freezing

Number of PGI-certified animals deep frozen per batch per holding

STAGE

Packaging facility

Associated document

Slaughter record, packaging batch tracking sheet

PGI certification declaration

Monitoring and control records

Packaging facility identification

Date of slaughter

Date of packaging

Batch/holding reference

Number of PGI-certified animals packaged per batch per holding

Documents relating to the monitoring and control of production conditions must be kept for at least 24 months. They may be archived in paper or digital form.

☐ The amendment affects the single document.

Title

7. Description of the method of production

Description

Sub-section 5.1. Breeds used

The phenotypes for each species have been added and described in this sub-section. The breeds are recognised as hardy, slow-growing varieties.

Sub-section 5.2. Type of poultry rearing

'Volailles de l'Ain' are reared free-range. The conditions for access to runs have been specified.

The characteristics of the buildings and their fittings have been detailed. Their surface areas have been specified. The surface areas of the buildings are larger for the larger species (turkeys, geese).

The set values for the maximum densities and numbers per building, the minimum run area per animal and the maximum age for access to the run have been specified and added for the new species.

Sub-section 5.3. Run type

The composition of the runs includes hedges and a wooded area with a minimum number of trees depending on the surface area of the building, in the interests of animal welfare.

The trees planted and present on the run are primarily local species, which must account for at least 50 % of the planting.

Sub-section 5.4. Feed

The proportion of cereals and products derived from cereals that make up the feed during the fattening period has been reduced.

The minimum presence of at least two types of cereal, including maize, has been added.

The maximum proportion of products derived from cereals in the feed formula has been limited.

A list of permitted categories of raw materials has been added.

Sub-section 5.5. Transport and collection of poultry

Transport conditions between the livestock facility and the slaughterhouse have been specified in terms of duration and distance. These conditions include a minimum fasting time in the interests of animal welfare during transport.

Sub-section 5.6. Waiting time prior to slaughter

A recovery period after transport and a waiting period before the poultry are slaughtered have been added in the interests of animal welfare prior to slaughter.

Sub-section 5.7. Product presentation

Additional sub-section

5.7.1. Whole carcasses

Sorting and weight requirements for carcasses have been added.

Temperatures after chilling have been specified.

Offal collection and storage requirements have been added in order to preserve its integrity.

Additional sub-section

5.7.2. Product cuts

The period between slaughter and cutting has been restricted.

The characteristics of the cuts have been specified.

Additional sub-section

5.7.3. Deep-freezing of products

Conditions and time limits for deep-freezing have been added for products suitable for this method of preservation.

☑ The amendment affects the single document.

Title

8. Evidence of the link with the geographical environment

Description

The factors justifying the link with the geographical environment have been rewritten in their entirety, allowing a distinction to be made between the specific characteristics of the geographical area, the product and the causal link.

The basic elements of the link with the geographical environment have been included and supplemented.

They are based on the region's strong poultry farming tradition, highlighting the soil and climate conditions, the cultivation of maize and the mixed-crop / livestock-farming system – in other words, the human factors that underpin this production. Production relies on the use of hardy, slow-growing breeds.

The gastronomic tradition and the reputation of these poultry have been included and described in the causal link.

☑ The amendment affects the single document.

Title

9. Inspection body

Description

The contact details of the authorities responsible for inspections at national level are now provided, i.e. the National Institute of Origin and Quality (INAO) and the Directorate-General for Competition, Consumer Affairs and Fraud Prevention (DGCCRF). The name and contact details of the certification body can be found on the INAO website and in the European Commission's database.

☐ The amendment affects the single document.

Title

10. Labelling

Description

The current paragraph has been deleted and replaced by a sentence describing the mandatory regulatory elements specific to geographical indications.

☐ The amendment affects the single document.

Title

11. National requirements

Description

This section is presented in the form of a table showing the main items to be checked and the evaluation methods to be used.

☐ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

'Volailles de l'Ain'

EU reference number: PGI-FR-0146-AM01 – 21.4.2026

1. **Name(s)**

'Volailles de l'Ain'

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*

'Volailles de l'Ain' are characterised by:

— the use of hardy, slow-growing breeds that allow for a long rearing period;

— free-range rearing with access to a grassy, tree-lined run;

— feed consisting of at least 70 % cereals in the fattening phase.

'Volailles de l'Ain' have good conformation, a well-covered carcass with muscle mass well distributed over the entire skeleton, and a fat cover characterised by a thin layer of fat on the breast, back and thighs.

Only Class A carcasses are sold as whole pieces.

The classification of cuts is separate from the classification of whole carcasses. Cuts come from carcasses which may have slight defects (not classifiable as A) but which must comply with the presentation criteria for Class A, while respecting the minimum weight of carcasses sold whole.

Chicken

Reared for at least 81 days, can be sold whole or in cuts, fresh or deep-frozen. Offal (heart, gizzard and liver) is also sold fresh or deep-frozen.

It is available unpackaged, film-wrapped, vacuum-packed or in modified-atmosphere packaging.

The different presentations are as follows:

— dressed (minimum carcass weight 1,300 kg);

— ready to cook (minimum weight of gutted carcass without offal 1,000 kg);

— cuts;

— offal (heart, gizzard and liver).

Capon

Reared for at least 150 days, capon can be sold whole, in cuts, fresh or deep-frozen. It is available unpackaged, film-wrapped, vacuum-packed or in modified-atmosphere packaging.

The different presentations are as follows:

— dressed (minimum carcass weight 2,900 kg);

— ready to cook (minimum weight of gutted carcass without offal 2,500 kg);

— cuts.

Poularde

Reared for at least 120 days, poularde can be sold whole, in cuts, fresh or deep-frozen. It is available unpackaged, film-wrapped, vacuum-packed or in modified-atmosphere packaging.

The different presentations are as follows:

— dressed (minimum carcass weight 1,950 kg);

— ready to cook (minimum weight of gutted carcass without offal 1,650 kg);

— cuts.

Guinea fowl

Reared for at least 94 days, guinea fowl can be sold whole, in cuts, fresh or deep-frozen. Offal (heart, gizzard and liver) is also sold fresh or deep-frozen.

It is available unpackaged, film-wrapped, vacuum-packed or in modified-atmosphere packaging.

The different presentations are as follows:

— dressed (minimum carcass weight 1,100 kg);

— ready to cook (minimum weight of gutted carcass without offal 0,850 kg);

— cuts;

— offal (heart, gizzard and liver).

Guinea fowl capon

Reared for at least 150 days, guinea fowl capon can be sold whole, in cuts, fresh or deep-frozen. It is available unpackaged, film-wrapped, vacuum-packed or in modified-atmosphere packaging.

The different presentations are as follows:

— dressed (minimum carcass weight 1,800 kg);

— ready to cook (minimum weight of gutted carcass without offal 1,400 kg);

— cuts.

Turkey

Reared for at least 140 days, turkey can be sold whole, in cuts, fresh or deep-frozen, and is available unpackaged, film-wrapped, vacuum-packed or in modified-atmosphere packaging.

The different presentations are as follows:

— dressed (minimum carcass weight 2,700 kg);

— ready to cook (minimum weight of gutted carcass without offal 2,300 kg);

— cuts.

Goose

Goose is reared for at least 140 days.

It can be sold whole, in cuts, fresh or deep-frozen, and is available unpackaged, film-wrapped, vacuum-packed or in modified-atmosphere packaging.

The different presentations are as follows:

— dressed (minimum carcass weight 3,100 kg);

— ready to cook (minimum weight of gutted carcass without offal 2,700 kg);

— bled but not gutted (minimum carcass weight 3,500 kg);

— cuts.

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 feed for 'Volailles de l'Ain' consists of at least 70 % cereals and products derived from cereals during the fattening period (weighted average from 29 days of age, except for geese where the fattening period starts at 36 days).

The feed must contain at least two types of cereals, including maize. Products derived from cereals may not represent more than 15 % of the total formula.

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

'Volailles de l'Ain' are reared exclusively in the geographical area of the PGI from the moment they arrive at one day old until the date they are removed.

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

—

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

The labelling must include the European Union PGI symbol in the same visual field as the name of the PGI.

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

The area comprises the following departments and municipalities:

— the entire department of Ain;

— in the department of Rhône:

Albigny-sur-Saône, Alix, Ambérieux, Anse, Arnas, Belleville-en-Beaujolais, Belmont-d'Azergues, Blacé, Cailloux-sur-Fontaines, Cercié, Charentay, Charnay, Chassieu, Chazay-d'Azergues, Cogny, Colombier-Saugnieu, Corcelles-en-Beaujolais, Couzon-au-Mont-d'Or, Curis-au-Mont-d'Or, Décines-Charpieu, Denicé, Dracé, Fleurieu-sur-Saône, Fontaines-Saint-Martin, Fontaines-sur-Saône, Genas, Genay, Gleizé, Jonage, Jons,

Lacenas, Lachassagne, Lancié, Limas, Lozanne, Lucenay, Marcy, Meyzieu, Montanay, Montmelas-Saint-Sorlin, Morancé, Neuville-sur-Saône, Odenas, Le Perréon, Poleymieux-au-Mont-d'Or, Pommiers, Porte des Pierres Dorées, Pusignan, Quincieux, Rillieux-la-Pape, Rivolet, Rochetaillée-sur-Saône, Saint-Bonnet-de-Mure, Saint-Cyr-le-Chatoux, Saint-Etienne-des-Oullières, Saint-Etienne-la-Varenne, Saint-Georges-de-Reneins, Saint-Germain-au-Mont-d'Or, Saint-Jean-des-Vignes, Saint-Julien, Saint-Lager, Saint-Laurent-de-Mure, Saint-Romain-au-Mont-d'Or, Salles-Arbuissonnas-en-Beaujolais, Sathonay-Camp, Sathonay-Village, Taponas, Vaulx-en-Velin, Vaux-en-Beaujolais and Villefranche-sur-Saône;

— in the department of Saône et Loire:

Azé, Bantanges, Berzé-la-Ville, Bissy-la-Mâconnaise, Burgy, Bussières, Chaintré, Champagnat, Chânes, La Chapelle-de-Guinchay, La Chapelle-sous-Brancion, La Chapelle-Thècle, Charbonnières, Chardonnay, Chasselas, Chevagny-les-Chevrières, Clessé, Condal, Crêches-sur-Saône, Cruzille, Cuiseaux, Davayé, Dommartin-lès-Cuiseaux, Farges-lès-Mâcon, Flacey-en-Bresse, Fleurville, Frontenaud, Fuissé, Grevilly, Hurigny, Igé, Joudes, Lacrost, Laizé, Leynes, Lugny, Mâcon, Martailly-lès-Brancion, Ménetreuil, Milly-Lamartine, Le Miroir, Montbellet, Montpont-en-Bresse, Ozenay, Péronne, Préty, Prissé, Pruzilly, Ratenelle, La Roche-Vineuse, Romanèche-Thorins, Romenay, Royer, Saint-Albain, Saint-Amour-Bellevue, Saint-Gengoux-de-Scissé, Saint-Martin-Belle-Roche, Saint-Maurice-de-Satonnay, Saint-Symphorien-d'Ancelles, Saint-Vérand, Sainte-Croix, La Salle, Sancé, Senozan, Sologny, Solutré-Pouilly, Tournus, La Truchère, Uchizy, Varennes-lès-Mâcon, Varennes-Saint-Sauveur, Vergisson, Verzé, Le Villars, Vinzelles and Viré;

— in the department of Jura:

Andelot-Morval, Arinthod, Aromas, Avignon-lès-Saint-Claude, Balanod, Bellecombe, La Boissière, Les Bouchoux, Broissia, Cernon, Chancia, Charchilla, Charnod, Chassal-Molinges, Châtel-de-Joux, Chevreaux, Choux, Coiserette, Condes, Cornod, Coyrière, Coyron, Crenans, Les Crozets, Coteaux-du-Lizon, Digna, Dramelay, Etival, Genod, Gigny, Graye-et-Charnay, Jeurre, Lajoux, Lamoura, Larrivoire, Lavancia-Epercy, Lect, Leschères, Les Trois Châteaux, Loisia, Maisod, Marigna-sur-Valouse, Martigna, Meussia, Moirans-en-Montagne, Montlainsia, Monnetay, Montagna-le-Reconduit, Montcusel, Montfleur, Montrevel, Les Moussières, Nanchez, La Pesse, Lavans-lès-Saint-Claude, La Rixouse, Rogna, Saint-Amour, Saint-Claude, Saint-Hymetière-sur-Valouse, Septmoncel Les Molunes, Thoirette-Coisia, Thoissia, Val d'Epy, Val Suran, Valzin en Petite Montagne, Vescles, Villard-Saint-Sauveur, Villards-d'Héria, Viry, Vosbles-Valfin and Vulvoz;

— in the department of Isère:

Les Abrets en Dauphiné, Annoisin-Chatelans, Anthon, Aoste, Arandon-Passins, Avenières-Veyrins-Thuellin, La Balme-les-Grottes, La Bâtie-Montgascon, Le Bouchage, Bouvesse-Quirieu, Brangues, Chamagnieu, Charette, Charvieu-Chavagneux, Chavanoz, Chimilin, Chozeau, Corbelin, Courtenay, Crémieu, Creys-Mépieu, Dizimieu, Frontonas, Granieu, Hières-sur-Amby, Janneyrias, Leyrieu, Montalieu-Vercieu, Moras, Morestel, Optevoz, Panossas, Parmilieu, Le Pont-de-Beauvoisin, Pont-de-Chéruy, Porcieu-Amblagnieu, Pressins, Romagnieu, Saint-Albin-de-Vaulserre, Saint-André-le-Gaz, Saint-Baudille-de-la-Tour, Saint-Hilaire-de-Brens, Saint-Jean-d'Avelanne, Saint-Martin-de-Vaulserre, Saint-Romain-de-Jalionas, Saint-Sorlin-de-Morestel, Saint-Victor-de-Morestel, Sermérieu, Siccieu-Saint-Julien-et-Carisieu, Soleymieu, Tignieu-Jameyzieu, Trept, Vasselin, Vénérieu, Vernas, Vertrieu, Veyssilieu, Vézeronce-Curtin, Villemoirieu and Villette-d'Anthon;

— in the department of Savoie:

Avressieux, La Balme, Billième, Champagneux, Chanaz, La Chapelle-Saint-Martin, Chindrieux, Conjux, Gerbaix, Jongieux, Loisieux, Lucey, Marcieux, Meyrieux-Trouet, Motz, Novalaise, Ontex, Rochefort, Ruffieux, Saint-Jean-de-Chevelu, Saint-Genix-les-Villages, Saint-Paul, Saint-Pierre-d'Alvey, Saint-Pierre-de-Curtille, Sainte-Marie-d'Alvey, Serrières-en-Chautagne, Traize, Verthemex, Vions and Yenne;

— in the department of Haute-Savoie:

Archamps, Bassy, Beaumont, Bossey, Challonges, Chaumont, Chavannaz, Chêne-en-Semine, Chênex, Chessenaz, Chevrier, Chilly, Clarafond-Arcine (Clarafond), Clermont, Collonges-sous-Salève, Contamine-Sarzin, Desingy, Dingy-en-Vuache, Droisy, Eloise, Feigères, Franclens, Frangy, Jonzier-Epagny, Marlioz, Menthonnex-sous-Clermont, Minzier, Musièges, Neydens, Présilly, Saint-Germain-sur-Rhône, Saint-Julien-en-Genevois, Savigny, Seyssel, Usinens, Valleiry, Vanzy, Vers, Viry and Vulbens.

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

The link to the origin of 'Volailles de l'Ain' is based on its reputation and on the product's specific characteristics linked to the know-how of the poultry farmers.

The geographical area is a region where different geological formations and transition.

The western part comprises the Bresse and Dombes regions, including the Côtière and part of the Val de Saône. It corresponds to a tectonic rift valley formed during the Tertiary period during the major phases of the Alpine orogeny. Further southward, towards the centre, lie the Bugey and the southern part of the Revermont, which are characterised by a succession of hills. The Pays de Gex, in the north-east, is made up of a mountainous area that acts as a climate barrier, reaching altitudes of up to 1 720 metres, and a lowland area with an altitude of between 350 and 600 metres.

The plains and plateaux of the west are relatively uniform. Rainfall increases fairly steadily from west to east up to the first slopes of the Jura, Revermont, and Bugey mountains, then increases irregularly depending on the orientation of the slopes and valleys in the east. Rain-bearing systems tend to stall against the mountains in the eastern part of the department and linger there, which explains why the eastern part of the department receives more rain. Similarly, temperatures are higher and fairly consistent in the west of the department, and somewhat more varied in the east due to the topography.

The department has an extensive and dense hydrographic network. There are two distinct types of watercourse: the lowland streams flowing over the fluvioglacial deposits of the Bresse plain and Dombes plateau, and the streams flowing over the folded reliefs of the southern Jura, known as Bugey.

As a result of these natural factors, maize cultivation is a fundamental component of Ain's economy and agricultural tradition.

The department of Ain, situated at the crossroads of various climatic influences (continental, mountain and Mediterranean), is characterised by:

— fertile and varied soils: the plains and valleys, particularly those of the Bresse and Val de Saône, are rich in alluvial clays, ideal for growing maize;

— a temperate climate: the hot, humid summers and autumns encourage abundant maize production;

— diverse landscapes: open spaces, comprising meadows and cereal crops, provide an ideal setting for free-range poultry rearing.

Poultry production is deeply rooted in the department of Ain. It accounts for almost 20 % of livestock production in the department. Its strength lies in its diverse range of products and species, and the presence of high-quality supply chains with a strong reputation. This diversity stems in part from strong demand for local production. The supply chain also benefits from the presence of all stakeholders (in selection, hatching, producer groups, feed suppliers and slaughter).

It is truly a land of poultry farming tradition. In 2015, poultry farming was the main activity of 170 holdings. Taking into account the number of poultry keepers, this represented more than 800 holdings. Traditionally, every holding in the department of Ain had a poultry house to supplement income, and this is still the case today for many holdings, even if poultry farming is not their main activity.

Specificity of the product

'Volailles de l'Ain' are reared free-range from a minimum age with free access to a grassy, tree-lined run.

They come from hardy, slow-growing breeds, favouring exploration of the runs.

Thanks to a diet based on a high cereal content, 'Volailles de l'Ain' have the following characteristics:

— a good conformation;

— a well-covered carcass with muscle mass well distributed over the entire skeleton, with firm flesh.

Volailles de l'Ain are reared free-range, in accordance with the traditional know-how of the holdings in the area. They are fed partly on maize, according to farming tradition. They would then be sold at markets. These practices are closely linked to the natural characteristics of the region.

— Meadows are very common in Ain. Poultry are therefore traditionally reared on runs.

— The area is well-suited to growing cereals and maize. At least 70 % of the feed for 'Volailles de l'Ain' therefore consists of cereals. This influences the quality of fattening (intramuscular fat deposits).

— The choice of slow-growing breeds and a minimum slaughter age perpetuates the region's farming tradition: farmers take time to rear their poultry. They are slaughtered at a mature physiological stage, their muscles having had time to develop and become marbled with fat.

These characteristics give 'Volailles de l'Ain' a reputation as poultry of quality.

Examining the departmental archives reveals the long-standing links between poultry farming and this department. These few sentences, for example: 'The people were so joyous that day at the departure of the Romans that, out of gratitude to the Marquis of Treffort, the Council voted that he should be presented with two dozen fattened capons' – taken from the municipal registers of the town of Bourg-en-Bresse from 12 November 1591 – testify to the poultry-raising tradition of the Ain region.

Maize cultivation has been rooted in local agricultural practices for several centuries, directly influencing traditional livestock farming methods.

Like poultry production, poultry consumption is strongly rooted in the department of Ain.

Ain has a strong gastronomic tradition centred around poultry. 'L'Ain is the leading department in the art of fine dining. It boasts the highest number of restaurants awarded stars in the Michelin guide. In every village, two or three excellent little establishments offer a menu that would be considered sumptuous elsewhere, but here, is considered quite simple.' A Cognet – Marie-France No. 339 – 1984 – *L'Ain Gourmand*.

Nowadays, there is no restaurant that does not offer a variety of free-range poultry dishes:

— Free-range Ain chicken leg stuffed with herbs, with orange cream – Recipe by Nicolas Morelle, Voyage des Sens, Val Revermont;

— Free-range Ain chicken with crayfish – Recipe by la Table d'Augustine, Priay;

— Free-range Ain chicken with morel mushrooms – Recipe by Glycine, Neuville les Dames;

— Seared free-range Ain chicken with Etrez cream sauce – Recipe by Stéphane Téjérina, Polliat.

It is enjoyed in all its forms: roasted, stewed, grilled, whole or in pieces. There is thus a strong local demand for quality poultry, which is met by 'Volailles de l'Ain'.

Electronic (URL) reference to publication of the product specification

https://info.agriculture.gouv.fr/boagri/document_administratif-0300d171-9217-40a1-9f9c-72d46c08b339