C/2025/4080

22.7.2025

Publication of an application for registration of a name pursuant to Article 50(2), point (a), of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(C/2025/4080)

Following this publication, the authorities of a Member State or of a third country, or a natural or legal person having a legitimate interest and established or resident in a third country, may lodge, in accordance with Article 17 of Regulation (EU) 2024/1143 of the European Parliament and of the Council [1] an opposition with the Commission within three months from the date of this publication.

SINGLE DOCUMENT

'Boudin blanc de Liège'

EU No: PGI-BE-03345 – 11 September 2024

PDO ( ) PGI (X)

1. **Name(s)**

'Boudin blanc de Liège'

2. **Member State or third country**

Belgium

3. **Description of the agricultural product or foodstuff**

3.1. *Combined Nomenclature code*

16 – PREPARATIONS OF MEAT, OF FISH, OF CRUSTACEANS, MOLLUSCS OR OTHER AQUATIC INVERTEBRATES, OR OF INSECTS

1601 – Sausages and similar products of meat, meat offal, blood or insects; food preparations based on these products

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

'Boudin blanc de Liège' is a white pudding made by processing lean meat and pig fat. During preparation, the mixture must be flavoured with whole leaves of dried marjoram. The mixture is stuffed into natural casings (pork fatends and bungs).

Cylindrically shaped, a whole 'Boudin blanc de Liège' (closed at both ends) as sold to the consumer is 15 cm to 40 cm in length, with a maximum diameter of 60 mm. If sold in slices or for packaging in portions, the length of the pudding may exceed 40 cm. It may be packaged in plasticised paper or air-permeable film, vacuum-packed or in modified-atmosphere packaging.

Physical and chemical characteristics

— Fat content of between 10 % and 25 %.

— Protein content of ≥ 10 %.

— Collagen content of ≤ 1,5 %.

[1] Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialities guaranteed and optional quality terms for agricultural products, amending Regulations (EU) No 1308/2013, (EU) 2019/787 and (EU) 2019/1753 and repealing Regulation (EU) No 1151/2012 (OJ L, 2024/1143, 23.4.2024, ELI: http://data.europa.eu/eli/reg/2024/1143/oj).

— Collagen to protein ratio of ≤ 0,15.

— Starch content of ≤ 3 %.

— Salt content of ≤ 1,8 %.

Organoleptic characteristics

— The colour ranges from white to light grey (RAL shades 1013, 7035, 9001, 9002, 9003, and 9010). Fragments of marjoram are visible when the product is cut.

— The meat grain is visible in the texture.

— The marjoram aroma is clearly perceptible; the aroma of the other ingredients does not mask its presence.

— The specific marjoram flavour is dominant.

3.3. *Feed (for products of animal origin only) and raw materials (for processed products only)*

'Boudin blanc de Liège' is made from lean meat and pig fat (cheek and/or shoulder and/or back).

Apart from lean meat, fat and casings, other edible parts of the pig are not permitted. Only natural casings (pork fatends and bungs) are allowed for stuffing.

Dried marjoram leaves are a mandatory ingredient in 'Boudin blanc de Liège'. The whole leaves are mixed in at the same time as the other ingredients, with a minimum content of 1,5 g per kg of mixture. To give the product the specific organoleptic characteristics that make it unique, the following requirements must be met:

— only the *Origanum majorana* L. species may be used;

— the marjoram must be grown in open ground;

— the marjoram must be harvested before flowering;

— drying of the marjoram must begin within 24 hours of harvesting, and must take place in a closed, unheated area in which the temperature does not exceed 40 °C. During drying, the marjoram must be arranged on racks, out of direct sunlight;

— the moisture content of the marjoram at the end of drying and the essential oil content of the dried sprigs of marjoram must meet the specifications laid down in standard NF ISO 10620 for bunches of marjoram;

— the dried marjoram must be stored in sprigs at no more than 40 °C and 40 % relative humidity, out of direct sunlight. Its moisture content must remain below 12 % by weight;

— the marjoram must not be treated with ionising radiation;

— when the stems are stripped, only whole leaves must be retained. The size of the stems and other remnants which may be left over after stripping must not exceed 7 mm;

— the stripped marjoram leaves must be stored in the dark at no more than 40 % relative humidity (the moisture content of the marjoram must be less than 12 % by weight). The final packaging must be airtight.

The other authorised ingredients are itemised in a positive list.

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

The steps are:

— preparation of the mixture;

— desalting of casings;

— stuffing;

— cooking;

— cooling.

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

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

When the product is placed on the market without packaging, the registered name, a reference to the PGI and the European logo must appear on the price label placed next to the product. The information must be visible to and legible by the consumer, and clearly presented.

4. Concise definition of the geographical area

The geographical area comprises the province of Liège.

5. Link with the geographical area

The link between 'Boudin blanc de Liège' and its place of origin is based on the marjoram flavour that makes it unique.

Marjoram (*Origanum majorana* L.) is part of the cultural identity of people from Liège. It is used to flavour various dishes such as Liège-style crayfish, calf's head and meatloaf. Its appeal justifies its inclusion in the 'Boudin blanc de Liège'.

For more than a century, butchers have established multiple supply networks to ensure a constant supply of dried marjoram leaves. Historically, marjoram has been grown in the province of Liège since at least the 19th century. Butchers grew it themselves in their gardens, drying sprigs in their attics or a ventilated area. Vegetable growers also produced it and sold it at local markets. From the 1950s and 1960s, vegetable growers passed their produce to companies specialising in processing herbs and spices, who then sold the dried marjoram on to butchers. Local production of marjoram has been gradually and partly replaced by imports. Butchers have paid close attention to the quality of the herb throughout.

The special characteristics of 'Boudin blanc de Liège' result from the requirements concerning the quality of the dried marjoram leaves. Marjoram requires special care during drying, stripping of the leaves, packaging and storage. Sprigs of marjoram are spread out to dry on racks within 24 hours of harvesting, at a maximum temperature of 40 °C. Processing using ionising radiation is prohibited, as this would considerably reduce its aroma and flavour. Sprigs of dried marjoram are then stored in a dry place out of direct sunlight. When the stems are stripped, only whole leaves are retained. They are kept in airtight final packaging and stored in the dark. Compliance with these steps enables production of dried marjoram leaves of high organoleptic quality. In 2015, the University of Liège-Gembloux Agro-Bio Tech carried out a sensory analysis which concluded that a white pudding flavoured with marjoram produced in line with these requirements tasted significantly different from a white pudding flavoured with nondescript marjoram.

Butchers in the province of Liège have developed specific expertise in preserving the flavour of this marjoram and in making it visible in 'Boudin blanc de Liège'. The first and most significant step in the manufacturing process is the incorporation of the leaves into the pudding mixture. Only whole leaves are mixed in. Fragments of these leaves are therefore visible when the pudding is sliced. Use of techniques such as infusion in milk brought to 90 °C does not enable them to be seen in the final product. The second significant step is the cooking of the pudding, which is steamed or cooked in stock. The core temperature of the puddings must be at least 68 °C. After cooking, the puddings are immediately cooled by being immersed in or sprayed with cold water. This method makes it possible to cook the meat perfectly and ensure the microbiological safety of the product whilst preserving the aroma and flavour of the marjoram.

The marjoram flavour has been recognised as a specific feature of the 'Boudin blanc de Liège' since the beginning of the 20th century. The various manufacturing processes detailed in culinary works and in the press mention this herb in the list of ingredients, particularly *La cuisine et la pâtisserie bourgeoises à la portée de tous* by J. Paquot, *circa* 1903 (p. 74), and the papers *Le Courrier de l'Escaut* (*Petites recettes pratiques. Cuisine,* in *Le Courrier de l'Escaut,* 11 June 1914, p. 3), and *Le Bien public* (*Les boudins,* in *Le Bien public,* 24 November 1916, pp. 1-2). This is consistent with the views of several authors including J. Haust, who states in the *Dictionnaire liégeois*, 1933 (p. 392) that marjoram is used in the puddings. R. de Warsage notes that Liège has 'the white pudding […] specially flavoured with marjoram' (*Le folklore de la table*, Liège, 1938, pp. 15-16). Ch. Van Gelderen points out that 'the unique flavour of [Liège] white pudding comes from marjoram' (*Trésors gourmands de Wallonie*, Tournai, 1999, pp. 115-118). Y. Delairesse observes that the 'numerous specialities' served in the Cocus-Bia butcher's (Liège) include 'white pudding […] flavoured with marjoram' (*Quand le pays de Liège se met à table,* vol. 2, Grivegnée, 2003, p. 57). Finally, E. Greenberg states that Liège white pudding is famous for its marjoram aroma, which is what distinguishes it from all the others' (*J'aime la saucisse!*, Paris, 2019, p. 131).

The expertise involved in production of 'Boudin blanc de Liège' pre-dates the 20th century, and is passed on among Liège butchers, from generation to generation or during a period of apprenticeship or employment. Regional, national and international competitions also promote the work of producers. For example, since 2013 a category in the Walloon Boudinwall competition has been entirely dedicated to this product. In addition, world records have been set by Liège butchers for the longest white pudding (in 1983, 1989, 2005 and 2013), thereby contributing to recognition of their expertise and the product's reputation.

'Boudin blanc de Liège' is traditionally eaten cold, cut into slices. It is sometimes included in the 'drèssêye', a typical Liège-style assortment of cold meat. There are also other recipes that showcase it, such as the bread roll with Liège white pudding and caramelised pears recipe published by Carrefour (*Simply you. La vie est belge! Savourez-la*, s. l., November 2014, p. 40) and the 'Perron salad' recipe suggested by E. Pecqueux and N. Noël (*Liège à table*, Liège, 2022, p. 30).

Reference to publication of the product specification

https://agriculture.wallonie.be/aop-igp-stg