C/2025/4006

17.7.2025

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/2025/4006)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Oie d'Anjou'

EU No: PGI-FR-0477-AM01 – 24.4.2025

1. **Product name**

'Oie d'Anjou'

2. **Geographical indication type**

☐ Protected designation of origin (PDO)

☒ Protected geographical indication (PGI)

☐ Geographical indication (GI)

3. **Sector**

☒ Agricultural products

☐ Wines

☐ Spirit drinks

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

France

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

Ministry of Agriculture and Food Sovereignty

6. **Qualification as standard amendment**

Explanation as to why the amendment or amendments fall under the definition of a standard amendment as provided for in Article 24(4) of Regulation (EU) 2024/1143:

The application for amendment to the 'Oie d'Anjou' 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)**

1. *Table of contents*

The table of contents of the original specification has been deleted.

The amendment does not affect the single document.

2. *The applicant*

The part relating to the group has been deleted, with only the name and contact details remaining. The group's telephone number has been added.

The amendment does not affect the single document.

3. *Type of product*

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.

4. *Product description*

The following product presentations have been added: whole goose (plucked, not gutted, with head, with or without the feet) and cuts thereof.

Freezing is authorised for the ready-to-cook carcass presentation and cuts.

The minimum weights for carcasses have been increased slightly:

Carcass presentation	Minimum initial weight	Minimum altered weight
Ready to cook (RTC)	2,5 kg	2,7 kg
Dressed	2,8 kg	3,1 kg

The amendment affects the single document.

5. *Demarcation of the geographical area*

Hatching and slaughter have been removed from the stages that must take place within the demarcated geographical area.

The amendment affects the single document.

6. *Evidence that the product originates in the area*

A table containing the traceability evidence for each stage of production has been added.

The amendment affects the single document.

7. *Method of production*

— Subsection 5.1 Breed used

A description of the White Rhine Goose phenotype has been added: mostly white plumage, blue eyes and orange eyelids and bill.

Male geese are authorised.

— Subsection 5.2 Rearing method

The rearing period for the geese has been indicated: they are introduced into the poultry house from March to June and slaughtered in the final quarter.

It is stated that the person responsible for rearing must be present when the goslings are received.

— Subsection 5.3.1 Buildings

It has been stipulated that two batches of a maximum of 2 500 geese are authorised on one livestock holding.

The density indoors is set at 10 geese per m^2 until the age of five weeks, then 5 geese per m^2 at six weeks. The density of 7 geese per m^2 during the fourth and fifth weeks has been deleted.

It has been indicated that the buildings must be heated (when the goslings are received), lit (for five weeks) and well ventilated.

The straw-covered exercise area adjoining the poultry house is designed with overhead netting. Density in this area has been reduced to 3 to 2 geese per m^2.

— Subsection 5.3.2 Outdoor runs

The total area of the grazing run has been reduced from 25 m^2 per goose to a minimum of 15 m^2 per goose, with the obligation of sowing at least three distinct rotational crops (to replace maize).

Cyclic grazing is stipulated with the addition of a minimum enclosed grazing area of 2 m^2 per goose and the need to provide standing feed crops throughout the grazing period.

— Subsection 5.4 Feed

In addition to outdoor grazing, the feed transition phases have been stipulated:

— starter feed: 50 % cereals and cereal derivatives (0 to 10 days)

— growth feed: 70 % cereals and cereal derivatives (10 days to 4,2 kg)

— cereal grains (from 4,2 kg to 1 November at least)

— finishing feed of 70 % cereals and cereal derivatives (from 1 October at the earliest until slaughter)

The level of cereals and derivatives has been lowered to 70 % of the composition of the feed.

A list of authorised feed raw materials has been added.

The breakdown of cereal grains has been stipulated: at least 90 % grown on the holding, a minimum of 20 kg per goose.

The feeding of grit is authorised.

— Subsection 5.5 Monitoring the geese's growth

A table sets out the main weighing operations carried out during the rearing of the geese and the sample concerned.

— Subsection 5.6 Characteristics of the live birds before removal

In order to check the fat cover of the geese, guaranteeing their quality, an addition has been made that all birds are to undergo a live examination before being removed from the flock: visual appreciation and palpation of the fat deposit between the legs and of the nubs of fat under the wings.

— Subsection 5.7 Conditions of removal, transport and lairage

The feed withdrawal period has been stipulated as eight hours before removal.

The maximum period between removal and slaughter has been raised from 10 to 12 hours.

— Subsection 5.10 Cutting

A maximum period of four days has been stipulated between slaughter and cutting.

— Subsection 5.11 Freezing

A maximum period of three days has been stipulated between slaughter and freezing.

The amendment affects the single document.

8. *Inspection body*

The name and contact details of the inspection body have been updated.

The amendment does not affect the single document.

9. *Labelling*

The 'Labelling' section has been amended in accordance with national guidelines aimed at harmonising how specifications are drafted: the former paragraph has been deleted and replaced by a sentence setting out the mandatory regulatory elements.

The requirement to affix the individual number and identify the slaughterhouse where the geese were slaughtered has been deleted.

The amendment affects the single document.

10. *National requirements*

The 'National requirements' section has been amended in line with changes to national legislation and rules. A table has been added showing the main items to be checked and the evaluation methods to be used.

The amendment does not affect the single document.

SINGLE DOCUMENT

'Oie d'Anjou'

EU No: PGI-FR-0477-AM01 – 24.4.2025

PDO ( ) PGI (X)

1. **Name(s) (of PDO or PGI)**

'Oie d'Anjou'

2. **Member State or third country**

France

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

3.1. *Combined Nomenclature code*

— 02 – MEAT AND EDIBLE MEAT OFFAL

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

'Oie d'Anjou' geese are male and female birds of the *Anseriformes* order, of the White Rhine Goose species.

They are free-range, grazing in grassy runs and on feed crops. This rearing method enables the 'Oie d'Anjou' to make use of their natural capacity to digest plant cellulose by feeding on standing crops, thereby limiting their consumption of external protein sources.

'Oie d'Anjou' geese are sold:

— fresh or, depending on the presentations, frozen;

— as Class A carcasses;

— whole, ready to cook (RTC: plucked, gutted fowl, without the head and with or without the tarsus), dressed (plucked, gutted fowl, with the head, with or without the feet and the offal) or whole ungutted (plucked, ungutted fowl, with the head, with or without the feet);

— as fresh or frozen Class A cuts from the carcass, the weight of which must not be less than 90 % of the weight established for whole birds, with or without bones, with or without skin.

The characteristics of these finished products are as follows:

Carcass presentation	Minimum weight	Freezing possible
Ready to cook (RTC)	2,7 kg	Yes
Dressed	3,1 kg	No
Whole goose	3,4 kg	No

The carcass of 'Oie d'Anjou' geese is round with a broad breast: the breast is at least at the level of the sternum.

The skin is soft. A layer of fat runs down between the legs, with subcutaneous fat deposits on the breast and abdomen. A firm nub of fat is located beneath each wing.

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

Fed on standing feed crops as soon as they are released into the runs at 28 days of age until finishing in straw-covered exercise areas rounding off the feeding process.

During the rearing period, there are four distinct feeding phases during which the geese have *ad libitum* feed:

Feed provided by batch

Starter feed (50 % cereal and cereal derivatives)

Goslings 0-10 days old

Growth feed (70 % cereal and cereal derivatives)

From the age of 10 days until the geese reach an average weight of 4,2 kg.

Cereal grains

Once the geese gain an average weight of 4,2 kg and until 1 November at the earliest

Finishing feed (70 % cereal and cereal derivatives)

From 1 October at the earliest, finishing feed is mixed into the cereal grain until slaughtering.

Each goose is given at least 20 kg of cereal grains. At least 90 % of the grains come from the holding.

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

Rearing of the geese

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

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

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

Maine et Loire Department (49): in its entirety.

Indre et Loire Department (37):

Langeais canton: Avrillé-les-Ponceaux, Benais, Bourgueil, Braye-sur-Maulne, Brèches, Channay-sur-Lathan, Château-la-Vallière, Continvoir, Couesmes, Courcelles-de-Touraine, Gizeux, Hommes, Lublé, Marcilly-sur-Maulne, Restigné, Rillé, Saint-Laurent-de-Lin, Saint-Nicolas-de-Bourgueil, Savigné-sur-Lathan, Souvigné and Villiers-au-Bouin.

Loire-Atlantique Department (44):

Ancenis canton: in its entirety;

Châteaubriant canton: Châteaubriant, Erbray, Grand-Auverné, Issé, Juigné-des-Moutiers, La Chapelle-Glain, La Meilleraye-de-Bretagne, Louisfert, Moisdon-la-Rivière, Petit-Auverné, Saint-Julien-de-Vouvantes and Soudan;

Nort-sur-Erdre canton: Joué-sur-Erdre, Le Cellier, Ligné, Mouzeil, Riaillé, Teillé and Trans-sur-Erdre.

Mayenne Department (53):

Château-Gontier-sur-Mayenne canton 1: Bierné-les-Villages, Châtelain, Chemazé, Coudray, Daon, Fromentières, Gennes-Longuefuye, Houssay, La Roche-Neuville, Ménil and Saint-Denis-d'Anjou;

Château-Gontier-sur-Mayenne canton 2: in its entirety;

Château-Gontier canton: in its entirety;

Cossé-le-Vivien canton: Athée, Ballots, Brains-sur-les-Marches, Congrier, Fontaine-Couverte, La Roë, La Rouaudière, La Selle-Craonnaise, Livré-la-Touche, Renazé, Saint-Aignan-sur-Roë, Saint-Erblon, Saint-Martin-du-Limet, Saint-Michel-de-la-Roë, Saint-Saturnin-du-Limet and Senonnes;

Meslay-du-Maine canton: Beaumont-Pied-de-Bœuf, Bouère, Bouessay, Grez-en-Bouère, Le Buret, Préaux, Ruillé-Froid-Fonds, Saint-Brice, Saint-Charles-la-Forêt, Saint-Loup-du-Dorat, Val-du-Maine and Villiers-Charlemagne.

Sarthe department (72):

Ecommoy canton: Écommoy, Saint-Biez-en-Belin and Saint-Ouen-en-Belin;

Château-du-Loir canton: Beaumont-Pied-de-Bœuf, Beaumont-sur-Dême, Chahaignes, Dissay-sous-Courcillon, Flée, La Chartre-sur-le-Loir, Lavernat, Lhomme, Luceau, Montval-sur-Loir, Nogent-sur-Loir, Saint-Pierre-de-Chevillé and Thoiré-sur-Dinan.

La Flèche canton: in its entirety;

Loué canton: Noyen-sur-Sarthe.

Le Lude canton: in its entirety;

Sablé-sur-Sarthe canton: in its entirety;

La Suze sur Sarthe canton: Mézeray, Parigné-le-Pôlin and Saint-Jean-du-Bois.

Deux-Sèvres department (79):

Bressuire canton: in its entirety;

Mauléon canton: in its entirety;

Thouars canton: in its entirety;

Val de Thouet canton: Airvault (former territory of Airvault municipality), Availles-Thouarsais, Boussais, Brion-près-Thouet, Glénay, Irais, Loretz-d'Argenton, Luzay, Marnes, Pas-de-Jeu, Pierrefitte, Plaine-et-Vallées, Saint-Cyr-la-Lande, Sainte-Gemme, Saint-Généroux, Saint-Léger-de-Montbrun, Saint-Martin-de-Mâcon, Saint-Martin-de-Sanzay, Saint-Varent, Tourtenay and Val en Vignes.

5. **Link with the geographical area**

The 'Oie d'Anjou' PGI is based on its reputation and its quality. Production of 'Oie d'Anjou' geese and the rearing of the ready-to-roast poultry currently marketed derive from the development of such production, thanks to a mild, oceanic climate, a local economy that has adapted over time and the ancestral know-how of farmers, who have been able to reap the benefits of the climatic conditions and adapt their production, while basing themselves on a tradition of poultry rearing.

The geographical area is located in the basin of the lower reaches of the River Loire. The influence of the Loire and the incoming sea air hold the transition area between the oceanic climate and a more or less modified oceanic climate at the eastern boundary of the Anjou region.

High levels of rainfall and mild temperatures not only enable the rapid growth of grass in spring, but also create favourable conditions for highly diversified plant production.

The density of the hydrological network running throughout the area helps to maintain its uniform climate. Inflows of mild, damp maritime air into the geographical area, thanks to the Loire which cuts it in two, are subsequently carried along its tributaries on either bank.

On the basis of these natural features, the people of the geographical area have developed a diversified output of arable crops, in particular feed and cereal crops, allowing geese and other animals to be reared.

Over the years, farmers have acquired considerable know-how in rearing methods: expert husbandry of the goslings after hatching and the conditions for their subsequent growth, with a long period of rotational grazing, as well as the management of feeding without competition, the availability and diversity of feedstuffs, and the finishing process.

The importance of roast goose in the Anjou region can be explained by the fact that goose holdings were established there in the 15th century, attesting to very old rearing practices contributing to the genuine expertise of the farmers of the present day.

Geese were common throughout the Anjou region. The names of many villages and hamlets derive from geese or goose-related products, as illustrated by the *Dictionnaire historique, géographique et biographique de Maine et Loire* [Historical, Geographical and Biographical Dictionary of Maine-et-Loire] compiled by Célestin Port and published in 1878, updated by André Sarrazin and Pascal Tellier.

Geese are a part of the historical agricultural heritage of the Anjou region, as attested by the famous Brissac-Quincé goose fair, which dates back to 1450 and is still held now, as well as the weekly price lists for geese sold at many markets in Anjou. At the time, geese were part of the annual dues paid by the peasantry to the aristocracy and already played an important part in the daily lives of the inhabitants of the Anjou region, inter alia through the use of their feathers and down.

The men and, especially, the women of the region (because the men worked mainly in cattle production) became particularly involved in the production of geese from the middle of the 19th century until 1980 to meet the then flourishing demand for tanned goose skin. Such demand gradually declined and disappeared altogether in the 10 years from 1980 to 1990.

The production of geese in the Anjou region continued to supply the ready-to-roast market only.

'Oie d'Anjou' geese are traditional free-range poultry. The long rearing period, lasting at least 175 days, is spent mostly in outdoor runs to which the geese are given access at the age of 28 days at the latest. The runs are made up of a roaming area and a feeding area containing the feedstuff grown there: such grazing is the characteristic feature of how 'Oie d'Anjou' geese are raised.

Cereal and cereal derivatives make up 70 % of the feed for 'Oie d'Anjou' geese. Cereal grains are provided in addition to ensure fattening and that the carcass meets the standards.

The carcass of the 'Oie d'Anjou' goose is characterised by its broad breast and a specific degree of fattening:

— a fat deposit between its legs;

— nubs of fat under the wings;

— subcutaneous fat deposits on the breast and abdomen.

In order to produce 'Oie d'Anjou' with its specific characteristics, the method followed involves procedures which are specific to the rearing process.

— The farmers do everything possible to receive the goslings in the best conditions. They know that the goslings need markers in their living area and must rapidly become familiar with the person caring for them. The conditions in which they are received are therefore vital and it is important to talk to them from the time they arrive on the holding. The size of the flocks, limited to two batches of 2 500 geese per farm, also helps the farmer to form a close relationship to the birds.

— Providing access to the outdoor runs early, at the age of 28 days at the latest, enables the geese to begin eating grass early on, and thus express their herbivorous nature. The fibre enables better absorption of the nutrients in the grass and of the compound feed they are given, before cereal grains are introduced once they reach an average weight of 4,2 kg.

— These practices are linked to the mild, damp oceanic climate, which makes it easier to release the goslings into the grassy outdoor runs at an early age and gives rise to rapid growth of grass at the being of spring.

Long grazing period

The goose's body broadens during the grazing period, when the goose can graze on standing feed crops.

Grazing by the geese, linked to the farmer's expertise in sowing feed crops, is decisive in obtaining a good body shape, by preparing the geese to eat large quantities during the finishing stage.

The decisive finishing stage

The finishing stage consists of making the birds consume a maximum amount of plant matter for rapid fattening and for the fat to be used in part to build up muscle tissue, particularly in the breast.

During this period, the geese are given an *ad libitum* quantity of straw to eat.

It is necessary to continue to provide them with plant mass to slow down intestinal transit, to ensure effective absorption of the cereal grains and compound feed.

The know-how put to use in rearing 'Oie d'Anjou' geese makes it possible to produce a product of acknowledged quality. Famous chefs, such as Pascal Favre d'Anne, a chief chef in Angers, have drawn attention to the birds through original recipes that present them at their best on the plate; Oie d'Anjou goose ballotine with mushroom duxelles, medium rare filets of Oie d'Anjou goose breast with Saumur mushrooms, and Oie d'Anjou goose breast tartare on truffle oil-marinated mushrooms.

The 'Oie d'Anjou' goose now belongs to the gastronomical heritage of the Anjou region, as attested by the journal *Gastronomica* in 2013: 'The Oie d'Anjou goose, a local gastronomic treasure! After slaughter, the geese are prepared by hand and require three times more work than a duck. A good 4,5 kg goose will cost around EUR 60 and feed between eight and ten people. What a pleasure to put this noble bird back on the end-of-year menu. The famous Angers chef Pascal Favre d'Anne made no mistake. He added Oie d'Anjou goose to his menu for the festive season.'

Geese have been a feature of the farmyards of the Anjou region since the Middle Ages. Ever since then, they have been acknowledged for their flavour, bringing joy to all during the festive season.

Reference to publication of the specification

https://info.agriculture.gouv.fr/boagri/document_administratif-a64e4119-c005-41b0-820e-745ba5969c79