C/2025/6722

17.12.2025

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/2025/6722)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Volailles de Janzé'

EU No: PGI-FR-0168-AM01 – 2.10.2025

1. **Product name**

'Volailles de Janzé'

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**

The application for an amendment to the 'Volailles de Janzé' 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.

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

1. *Competent authority in the Member State*

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

[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).

The amendment does not affect the single document.

2. *Applicant group*

The telephone number and email address of the *Association du Poulet de Janzé* [Janzé chicken association], which brings together the operators of this PGI, have been updated.

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 product specification.

The amendment affects the single document.

4. *Description of the product*

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

— black chicken;

— yellow capon;

— guinea fowl capon.

Black chicken and yellow capon have been added only to describe the strains authorised for the PGI. However, black chicken has been included in the 'chicken' category and yellow capon in the 'capon' category, which were already mentioned in the single document. The addition of these products to the specification does not affect this point of the single document. Only guinea fowl capon has been added to the single document.

The section has been supplemented by a description of the phenotype for each of the species and by an organoleptic description common to all the species.

Deep-freezing of poultry has been included in the authorised marketing methods.

Cuts have been permitted for all the species provided for in the 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 scope of the product specification has been extended to include giblets. The giblets concerned are the liver, gizzard and heart.

The amendment affects the single document.

5. *Geographical area*

There have been no changes to the definition of the geographical area. Only editorial changes have been made; for the sake of reliability, the geographical area has been set out as a list of municipalities and one department (Ille-et-Vilaine) taken as a whole.

The amendment affects the single document.

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

The traceability evidence has been updated and set out in a summary table. The ringing of poultry has been removed.

The amendment does not affect the single document.

7. *Description of the method of production*

Sub-section 5.1, 'Strains and hybrid strains used'

In this sub-section, reference has been made to the phenotypes for each species. The strains and hybrid strains have been recognised as robust, slow-growing strains.

Sub-section 5.2, 'Rearing method and management'

Values have been set for the maximum densities and numbers per building, the minimum run areas per animal, and the maximum ages for access to the run. For capon and guinea fowl capon, the density indoors and on the run decreases during the rearing period. These clarifications were made to the specification at the time of registration as a PGI.

The set values for the maximum densities and numbers per building according to age, the minimum run areas per animal, and the maximum ages for access to the run and minimum ages at slaughter have been retained. These values have been added for guinea fowl capon and have changed for turkey. These clarifications have been made to the specification following registration as a PGI.

Sub-section 5.3, 'Characteristics of buildings'

The characteristics of the buildings and their fittings have been detailed, and the surface areas specified. The obligation to install perches in the buildings has been specified.

Sub-section 5.4, 'Properties of the run'

The run used for the animals to go outdoors has been described. It must be mostly covered with grass and shaded. The importance of hedges has been highlighted; the requirement for each run to have a minimum length of 120 m of hedges may be offset by four isolated trees per 10 m of hedge.

Sub-section 5.5, 'Nutrition'

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

The cereal proportions at the various stages of rearing and the maximum fat content of the feed have been clarified. The obligation to distribute whole milk in liquid form to capons and guinea fowl capons has been added.

Sub-section 5.6, 'Age at slaughter'

In addition to the minimum age at slaughter, the maximum distance of holdings from the location of the slaughterhouse has now been specified. On arrival at the slaughterhouse, the poultry must have at least 30 minutes' resting time.

Sub-section 5.7, 'Slaughter – Cutting – Packaging of poultry, cuts and giblets – Deep-freezing'

The minimum weight of eviscerated carcasses, and of dressed carcasses where permitted, has been specified for each species.

Several provisions have been laid down to regulate the cutting of carcasses after slaughter.

The amendment affects the single document.

8. *Elements justifying the link with the geographical environment*

The factors justifying the link with the geographical environment have been rewritten, allowing a distinction to be made between the specific characteristics of the geographical area, the product and the causal link. The elements underlying the link with the geographical environment remain unchanged. They are still based on the use of strains and hybrids suited to outdoor runs, the importance and reputation of poultry farming in the geographical area, the human factors which have allowed traditional livestock farming to endure and also the characteristics of the environment which are conducive to free-range farming. The numerous illustrations and historical references have been deleted.

The amendment affects the single document.

9. *Inspection body*

The contact details of the authorities responsible for inspections at national level have now been 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 does not affect the single document.

10. *Labelling*

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

The amendment does not affect the single document.

11. *National requirements*

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

The amendment does not affect the single document.

SINGLE DOCUMENT

'Volailles de Janzé'

EU No: PGI-FR-0168-AM01 – 2.10.2025

PDO ( ) PGI (X)

1. **Name(s) [of the PDO or PGI]**

'Volailles de Janzé'

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 the product to which the name in (1) applies*

'Volailles de Janzé' are birds of the Galliformes order. They belong to various families and include several types of bird:

— chicken, capon;

— guinea fowl, guinea fowl capon;

— turkey.

The poultry is:

— from slow-growing strains enabling a long rearing period;

— reared in small buildings, in low densities;

— fed on cereal grains and derived products, which must make up at least 70 % of the ration;

— reared in the open air on a grassy, shaded run, encouraging access.

'Volailles de Janzé' are sold as whole birds as Class A carcasses only, or as cuts. They are characterised by firm flesh and a fleshy carcass. The muscles are well developed and distributed across the skeleton.

'Volailles de Janzé' sold as whole birds are characterised by a carcass with no presentation defects. In particular, the skin must not be torn, burnt, scratched or marked with traces of blood, and it must have been plucked carefully. Eviscerated poultry must be completely eviscerated, with the possible exception of the kidneys.

The addition of whole milk during the last four weeks of rearing gives the carcasses of capons and guinea fowl capons a succulent flesh, rich in fat.

Whole birds are presented:

— 'ready-to-cook' (RTC) (plucked, eviscerated fowl, without the head and with or without the tarsus);

— 'dressed' (plucked, gutted, with head, feet and giblets present).

'Volailles de Janzé' cuts and giblets may come from carcasses with a weight of not less than 90 % of the weight set for ready-to-cook carcasses. Carcasses intended for cutting may have slight defects, but the selected pieces must meet the presentation criteria for Class A.

'Volailles de Janzé' are sold fresh or frozen.

The giblets (heart, gizzard and liver) are sold fresh or frozen.

'Volailles de Janzé' have the following characteristics:

	Minimum rearing time	Minimum eviscerated weight without giblets	Minimum dressed weight
Chicken	81 days	1 000 g	1 300 g
Capon	150 days	2 500 g	2 900 g
Turkey	140 days	2 300 g	2 700 g
Guinea fowl	94 days	850 g	
Guinea fowl capon	150 days	1 400 g	

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

'Volailles de Janzé' are given feed comprising:

— at least 50 % cereals in the initial phase up to 29 days, except for turkeys for which the proportion is at least 30 %;

— at least 70 % cereals for guinea fowl and guinea fowl capons, 75 % for chickens and chicken capons, and 50 % for turkeys in the fattening phase. The minimum proportion of cereals is set at 75 % for turkeys from 64 days;

— at least 80 % cereals and at least 5 % whole milk in liquid form during at least the last four weeks for capons and guinea fowl capons.

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

The buildings and runs where 'Volailles de Janzé' are raised must be located in the defined geographical area.

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

The area comprises the following departments and municipalities:

Department of Ille-et-Vilaine: in its entirety;

Department of Côtes d'Armor: the municipalities of Aucaleuc, Bobital, Beaussais-sur-mer, Brusvily, Calorguen, Caulnes, Les Champs-Géraux, La Chapelle-Blanche, Dinan, Evran, Gomené, Guenroc, Guitté, Le Hinglé, Illifaut, Lancieux, Langrolay-sur-Rance, Lanvallay, Laurenan, Loscouët-sur-Meu, Merdrignac, Mérillac, Pleslin-Trigavou, Pleudihen-sur-Rance, Plouasne, Plouër-sur-Rance, Plumaudan, Plumaugat, Quévert, Le Quiou, Saint-André-des-Eaux, Saint-Carné, Saint-Hélen, Saint-Jacut-de-la-mer, Saint-Jouan-de-l'Isle, Saint-Judoce, Saint-Juvat, Saint-Launeuc, Saint-Maden, Saint-Samson-sur-Rance, Saint-Vran, Taden, Tréfumel, Trélivan, Tréméreuc, Trémorel, Trévron, La Vicomté-sur-Rance;

Department of Loire-Atlantique: the municipalities of Avessac, Chateaubriant, Conquereuil, Derval, Fégréac, Fercé, Guéméné-Penfao, Jans, Lusanger, Marsac-sur-Don, Massérac, Mouais, Noyal-sur-Brutz, Plessé, Pierric, Rougé, Ruffigné, Saint-Aubin-des-Châteaux, Saint Nicolas-de-Redon, Saint-Vincent-des-Landes, Sion-les-Mines, Soudan, Soulvache, Villepot;

Department of Maine-et-Loire: the municipalities of Armaillé, Bouillé-Ménard, Bourg-L'Evèque, Carbay, Ombrée-d'Anjou;

Department of Manche: the municipalities of Aucey-la-Plaine, Beauvoir, Grandparigny, Hamelin, Huisnes-sur-mer, Lapenty, Les Loges-Marchis, Macey, Le Mesnillard, Montjoie-Saint-Martin, Le Mont-Saint-Michel, Moulimes, Pontorson, Sacey, Saint-Aubin-de-Terregatte, Saint-Brice-de-Landelles, Saint-Hilaire-du-Harcouët, Saint-James, Saint-Laurent-de-Terregatte, Saint-Senier-de-Beuvron, Servon, Tanis, Vessey;

Department of Mayenne: the municipalities of Ballots, Brains-sur-les-Marches, Brecé, Carelles, Châtillon-sur-Colmont, Colombiers-du-Plessis, Congrier, Désertines, la Dorée, Ernée, Fontaine-Couverte, Fougerolles-du-Plessis, Gorron, Hercé, Landivy, Larchamp, Lesbois, Levaré, Montaudin, Montenay, Pontmain, Renazé, La Pellerine, La Roë, La Rouaudière, Saint-Aignan-sur-Roë, Saint-Aubin-Fosse-Louvain, Saint-Berthevin-la-Tannière, Saint-Denis-de-Gastines, Saint-Ellier-du-Maine, Saint-Erblon, Saint-Mars-sur-Colmont, Saint-Mars-sur-la-Futaie, Saint-Michel-de-la-Roë, Saint-Saturnin-du-Limet, Senonnes, Vautorte, Vieuvy;

Department of Morbihan: the municipalities of Allaire, Augan, Beiganne, Beignon, Brignac, Campénéac, Carentoir, Concoret, Cournon, Les Fougerêts, La Gacilly, Guer, Gourhel, Loyat, Mauron, Monteneuf, Montertelot, Néant-sur-Yvel, Peillac, Ploërmel (*excluding the territory of the former municipality of Monterrein*), Porcaro, Réminiac, Rieux, Saint-Brieuc-de-Mauron, Saint-Gorgon, Saint-Jacut-les-Pins, Saint-Jean-la-Poterie, Saint-Léry, Saint-Malo-de-Beignon, Saint-Martin-sur-Oust, Saint-Perreux, Saint-Vincent-sur-Oust, Taupont, Tréal, Tréhorenteuc.

5. Link with the geographical area

The link between 'Volailles de Janzé' and its place of origin is based on the specific characteristics of poultry reared in the open air on runs lined with trees and mostly covered by vegetation, with a diet rich in cereals, on the farmers' know-how relating to the farming method and on its reputation.

Specificity of the geographical area

The geographical area of the 'Volailles de Janzé' PGI is located on the eastern part of the Armorican Massif, around an inner depression making up the Rennes basin. There are numerous rivers in narrow valleys. There is constant humidity, although the total precipitation is on average 660 mm per year. The temperature range does not exceed 10 °C. Since the area is at the edge of Europe, the winds can sometimes be strong, particularly in autumn and winter. The proximity of the ocean brings regular rainfall. In the geographical area, as the agronomic potential of the soil varies, mixed crop and livestock farming with dairy farming predominate. The most fertile land is dedicated to cereal and fodder crops, with the other areas providing grassland for animals.

Hedges offer shelter from the strong winds, protecting crops and producing a green landscape. The hedges are also biodiversity reservoirs, providing a habitat for wildlife.

The oceanic climate and the presence of these hedges enable poultry to use the run throughout the year. The poultry have access to grass and grit (small stones) on the run. The grit enables development of the gizzard and better digestion through grinding of ingested feed and cereals.

Specificity of the product

'Volailles de Janzé' come from hardy, slow-growing strains. From the start of the fattening phase, they use a run where they can peck and scratch the ground in search of earthworms. The run is designed to encourage the poultry to go out as much as possible. The planting of trees on the run has numerous benefits: in addition to offering protection from the wind and sun, it encourages the poultry to spread out around the run. It also helps the farms fit into the landscape, reduces erosion and promotes biodiversity.

Most farmers of 'Volailles de Janzé' are also milk producers. The feed of guinea fowl capons and capons traditionally contains whole milk during the finishing phase (for at least four weeks), making up 5 % of the feed formula weight.

Causal link

Several documents dating from the 18th century mention Janzé's reputation for the quality of its poultry, as described by Mr Jean-Baptiste Ogée in 1780 in his dictionary of the province of Brittany. Historically, poultry reared in the Janzé region has been considered the last of the black hens that once colonised Armorica. In 1900, the weekly market for live poultry in Janzé was the largest in Ille-et-Vilaine. For the centenary of Jules Verne's hero Phileas Fogg, the liner 'Le France' put Janzé poussin with sauce mousquetaire on the menu.

In 1978, the Janzé municipal council launched a discussion on ways of finding a credible alternative to agricultural production, and to dairy in particular. The development of free-range poultry farming in Janzé was naturally at the heart of the debate. The dynamism of the farmers led to the creation of a sector that is now recognised.

For 40 years, the production of free-range poultry has enabled many agricultural structures to be maintained and developed. In many cases, it has become the holding's primary production. 'Volailles de Janzé' benefit from a mild climate and a green landscape that help to make the most of their active nature. The poultry comes from slow-growing strains and can explore the run, pecking and scratching the ground. Particular attention is given to encouraging exploration of the run through the planting of hedges.

For all the poultry types, the combination of the strains and feed containing at least 70 % cereals makes it possible to produce poultry with fine-grain skin, hard bones, and well-covered carcasses that are not too fatty. The provision of whole milk for capons and guinea fowl capons ensures succulent flesh, rich in fat.

On the communication side, since 1993, first in Janzé and then in Rennes from 2014, farmers have come together each year for a weekend of celebration and sharing focused on their poultry; historically called the '*Foire aux chapons*' [capon fair], it is now known as '*Les Toqués de Janzé*' [Janzé nutters].

Reference to publication of the specification

https://info.agriculture.gouv.fr/boagri/document_administratif-43d7a320-092e-4d4f-a971-4a1adca4e1db