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Publication of an approved standard amendment to a product specification of a geographical indication, as referred to in Article 4(4) and Article 5(2) of Commission Delegated Regulation (EU) 2025/27

(C/2025/2297)

This communication is published in accordance with Article 5(4) of Commission Delegated Regulation (EU) 2025/27 ([1]).

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

Article 24 of Regulation (EU) 2024/1143

1. **Name of product**

'Poulet de l'Ardèche / Chapon de l'Ardèche'

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. **Qualification as standard amendment**

The application for amendment to the 'Poulet de l'Ardèche / Chapon de l'Ardèche' PGI does not involve any of the three situations constituting a Union amendment, specifically:

a) it does not include a change in the name of the protected geographical indication;

b) it is unlikely to void the link with the geographical environment;

c) it does not entail further restrictions on the marketing of the product.

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

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

1. Competent authority in the Member State

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

The amendment does not affect the single document.

([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).

2. Applicant group

In the ‘Applicant group’ section, the group’s details have been updated.

The amendment does not affect the single document.

3. Description of the product

The ‘Description of the product’ section has been amended to specify the characteristic organoleptic criteria and the fact that the carcasses must conform to Class A criteria.

A clarification has been added that cuts may come from Class A carcasses or carcasses with slight defects. The carcasses from which the cuts are produced must comply with the minimum weight of the carcasses eviscerated without giblets. The cuts conform to the Class A presentation criteria. The presentation elements for the cut products have also been specified.

The giblets have been included. These are taken from poultry carcasses slaughtered for the PGI. They can be marketed on their own under the PGI.

The amendment affects the single document.

4. Definition of the geographical area

The wording of the ‘Definition of the geographical area’ section has been amended, but the geographical area itself has not been modified. The list of municipalities has been updated following the merger of municipalities.

The amendment does not affect the single document.

5. Evidence that the product originates in the geographical area

The ‘Evidence that the product originates in the geographical area’ section has been amended. The traceability diagram has become a traceability table and the categories of operators covered by the specification have been updated. The preceding paragraph specifies the introduction of bottom-up and top-down traceability.

The amendment does not affect the single document.

6. Method of production

The ‘Method of production’ section has been amended as follows:

— ‘Strains used’

The table of strains has been deleted and replaced by the phenotype expected for PGI production, while also specifying the plumage and the colour of the tarsi.

‘Poultry runs’

The name of the section has been updated, as has its content, with those descriptive characteristics that cannot be controlled having been deleted. Vines have also been removed from the list of expected species for the purpose of counting 30 trees over the runs.

‘Feed’

It has been specified that products derived from cereals may not represent more than 15 % of all cereals and products derived from cereals based on the total weight of the formula.

‘Disease control’

The wording of the heading has been amended but the disease control process has not changed.

‘Transport and collection of poultry’

The product specification has been amended to provide for a compulsory period of feed withdrawal and to specify the maximum time between the end of removal and slaughter, the maximum waiting time between arrival at the abattoir and slaughter and the waiting conditions.

'Presentation of the product'

The references to cutting the birds up by hand have been deleted and it has been specified that carcasses that have been cut up must meet the criteria of Class A.

Provisions have been added to the specification concerning the time between slaughter and cutting (96 hours) and/or deep-freezing (day + 3).

The amendment affects the single document.

7. Elements justifying the link with the geographical environment

The 'Link with the origin' section has been reorganised into three parts to distinguish the specific characteristics of the geographical area, the product and the causal link.

The amendment affects the single document.

8. References to the inspection body

In the 'Inspection body' section, the contact details of the Directorate-General for Competition, Consumer Affairs and Fraud Prevention (*Direction générale de la concurrence, de la consommation et de la répression des fraudes*, DGCCRF) and of the National Institute of Origin and Quality (*Institut national de la qualité et de l'origine*, INAO) have been updated.

The amendment does not affect the single document.

9. Specific labelling details

The 'Labelling' section has been amended in line with national guidelines aimed at harmonising the way in which product specifications are drafted. The current paragraph has been deleted and replaced by a sentence indicating the mandatory regulatory elements.

The amendment affects the single document.

10. National requirements

The 'National requirements' section is presented in the form of a table showing the main items to be checked and the evaluation methods to be used, in line with changes to national legislation and rules. The points of amendment mentioned in the previous headings are taken into account and added to the table for the points concerned.

The amendment does not affect the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

1. **Name(s)**

'Poulet de l'Ardèche / Chapon de l'Ardèche'

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

0207 – Meat and edible offal, of the poultry of heading 0105, fresh, chilled or frozen

0207 11 – not cut in pieces, fresh or chilled

— 02 – MEAT AND EDIBLE MEAT OFFAL

0207 – Meat and edible offal, of the poultry of heading 0105, fresh, chilled or frozen

0207 12 – not cut in pieces, frozen

— 02 – MEAT AND EDIBLE MEAT OFFAL

0207 – Meat and edible offal, of the poultry of heading 0105, fresh, chilled or frozen

0207 13 – Cuts and offal, fresh or chilled

— 02 – MEAT AND EDIBLE MEAT OFFAL

0207 – Meat and edible offal, of the poultry of heading 0105, fresh, chilled or frozen

0207 14 – Cuts and offal, frozen

4.2. *Description of the agricultural product to which the registered name applies*

'Poulet de l'Ardèche / Chapon de l'Ardèche' are free-range animals of the *Gallus gallus* species.

'Poulet de l'Ardèche / Chapon de l'Ardèche' has good conformation, a fleshy carcass with little fat, well-developed muscle mass of the fillets and legs and firm flesh.

'Poulet de l'Ardèche / Chapon de l'Ardèche' comes from robust, slow-growing strains. The age at slaughter must be at least 81 days for the 'Poulet de l'Ardèche' and at least 150 days for the 'Chapon de l'Ardèche'.

Presentation characteristics:

— only Class A carcasses are marketed as whole pieces;

— carcasses sold whole are presented with the tarsi folded inside the chest of the bird, under the sternum;

— if the carcass has been cut up, the pieces must comply with the presentation criteria for Class A.

Types of presentation:

— gutted (minimum carcass weight = 1,3 kg for the chickens / 2,9 kg for the capons);

— ready-to-cook (minimum carcass weight without giblets and with tarsi = 1,030 kg for the chickens / 2,530 kg for the capons);

— cut (obtained from carcasses without tarsi, the minimum weight of which must be at least 90 % of the weight defined for whole, ready-to-cook birds).

The meat (and offal) are presented fresh or frozen.

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)*

From the age of 42 days at the most, 'Poulet de l'Ardèche / Chapon de l'Ardèche' chickens and capons are raised in the open air, with free access to a run planted with trees and naturally covered with gravel.

The feed is composed 100 % of plants, minerals and vitamins. At least two types of cereals are present in the feed. The total amount of fatty matter in the feed is limited to 6 %.

Share of cereals in the feed:

— During the start-up phase, from day 1 to 28 at the most: a minimum of 50 % of cereals;

— During the fattening stage, from the 29th day inclusive to slaughter: the weighted average percentage of cereals and products derived from cereals during the fattening stage must be greater than or equal to 80 %. This stage includes the period of 'growth' and 'finish'.

Products derived from cereals may not represent more than 15 % of all cereals and products derived from cereals.

The feed distributed must be devoid of any medicinal substance, including coccidiostats. Only natural flora regulators are permitted.

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

'Poulet de l'Ardèche'/'Chapon de l'Ardèche' chickens and capons are reared in the defined geographical area. The rearing stage covers the period from the moment the day-old chicks are placed into production until the chickens are taken to the slaughterhouse.

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

The distance between farm and slaughterhouse must be less than 100 km or the journey time between farm and slaughterhouse less than 3 hours. Poultry sold whole are presented with their tarsi.

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

Labels must include:

— the designation: 'Poulet de l'Ardèche' or 'Chapon de l'Ardèche'

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

The department of Ardèche (07):

All the municipalities in the cantons of: Annonay, Annonay 1, Annonay 2, Aubenas 1, Haut-Eyrieux, Guilherand-Granges, Haut-Vivarais, Pouzin, Privas, Sarras, Tournon-sur-Rhône and Rhône-Eyrieux.

In the canton of Aubenas 2: the municipalities of Mercuer, Saint-Didier-sous-Aubenas, Saint-Etienne-de-Boulogne, Saint-Michel de Boulogne, Saint-Privat and Vesseaux.

In the canton of Berg-Helvie: the municipalities of Berzème, Darbres, Lussas, Mirabel, Saint-Gineys-en-Coiron, Saint-Jean-le-Centenier, Saint-Laurent-sous-Coiron, Saint-Pons and Sceautres.

In the canton of Haute-Ardèche: the municipalities of Astet, Barnas, Burzet, Chirols, Coucouron, Cros-de-Géorand, Issanlas, Issarlès, Lachapelle-Graillouse, Lalevade-d'Ardèche, Lanarce, Lavillatte, Le Béage, le Lac d'Issarlès, le Roux, Lespéron, Mayres, Mazan l'Abbaye, Meyras, Montpezat-sous-Bauzon, Péreyres, Pont-de-Labeaume, Prades, Sagnes-et-Goudoulet, Saint-Cirgues-en-Montagne, Sainte-Eulalie, Saint-Pierre-de-Colombier Thueyts and Usclades-et-Rieutord.

The department of Loire (42):

All the municipalities in the cantons of: Pilat and Saint-Chamond.

In the canton of Rive-de-Gier: the municipalities of Châteauneuf, Farnay, La Grand-Croix, Lorette, Rive-de-Gier and Saint-Paul-en-Jarez.

The department of Haute-Loire (43):

All the municipalities in the cantons of: Aurec-sur-Loire, Boutières, Deux-Rivières-et-Vallées, Emblavez-et-Megal, Mézenc, Monistrol-sur-Loire, Le-Puy-en-Velay, Le-Puy-en-Velay 3, Le-Puy-en-Velay 4 and Yssingeaux.

In the canton of Bas-en-Basset: the municipalities of Bas-en-Basset, Beauzac, Malvalette and Retournac.

In the canton of Le-Puy-en-Velay 1: the municipality of Le-Puy-en-Velay:

In the canton of Le-Puy-en-Velay 2: the municipalities of Chaspinhac, Le Monteil and Le-Puy-en-Velay.

In the canton of Velay Volcanique: the municipalities of Cussac-sur-Loire, Le Brignon and Solignac-sur-Loire.

6. **Link with the geographical area**

The causal link between the geographical area and 'Poulet de l'Ardèche / Chapon de l'Ardèche' is based on the reputation of the products as well as on the breeding know-how.

The geographical area of 'Poulet de l'Ardèche / Chapon de l'Ardèche' consists of the massif of the Vivarais mountains, a mountainous unit covering principally the Ardèche but also overlapping the eastern part of the Haute-Loire and the southern part of the Loire. One of the characteristics of this area is that it is composed exclusively of municipalities located in mountain areas and foothills, with disadvantages linked to altitude, slopes and/or climate that substantially restrict land use, and in which extensive farming activities are being developed.

The geographical area has an upland to continental climate that varies according to the season and where there are significant differences in temperature, with hot summers and cold winters, very brief shoulder seasons and a windy environment.

Furthermore, the soils of the geographical area are formed from ancient volcanic rocks, granites and shale. A common feature of these rocks is that they are hard but easily slakable, leading to the presence of large numbers of small stones on the ground of the poultry runs.

Finally, the runs, which the birds can access at any time, are planted with trees, with at least 30 trees of local species. These protect the poultry against the summer sun and limit wind speed, encouraging the animals to go outside and improving their health. The use of trees of local species makes it possible to reproduce the local landscape in the runs. The runs also mimic the uneven nature of the geographical area.

Local agriculture is based on mixed and livestock farming, incorporating milk and fruit production in particular. It is characterised by small farms with very few flat and mechanisable areas.

Furthermore, the choice of feed, containing a high proportion of cereals, corresponds to the traditional practices of Ardèche farmers, who used to supplement the ration provided by the runs with cereals cultivated on the few parcels of farmland.

In order to preserve the free-range nature of production including in disease control, farmers do not use medicated supplements in the feed, but prefer preventive prophylaxis based on biological control and the use of plant extracts.

Against a backdrop of rural depopulation and agricultural abandonment, farmers have moved towards diversified production, enabling them to make use of the uneven land in the geographical area, cope with the harsh climatic conditions with significant temperature differences accentuated by the wind, organise their workload during the day and across the seasons and match local producers' aspirations for quality production. The production of broiler poultry which is both traditional and high quality has been established as meeting these various objectives.

In 1985, farmers set up the *Confrérie des Volailles Fermières de l'Ardèche et du Haut Vivarais* [Ardèche and Haut Vivarais Farm Poultry Society] with the aim of promoting their production in the context of gastronomy, tourism and culture. A protection association was set up at the same time.

The whole pieces and cuts sold under the name 'Poulet de l'Ardèche / Chapon de l'Ardèche' are distinguished by the reputation they have acquired over the years, the quality of the products, the methods of preparation and the know-how of the farms.

Products that meet the Class A criteria may be marketed as cut carcasses, as ready-to-cook carcasses with the tarsi folded inside the chest of the bird, under the sternum, as pieces of cuts or as offal. All these products may be intended for different distribution networks and may therefore be packaged according to the needs of consumers.

The geographical area in which the poultry is reared under the name 'Poulet de l'Ardèche / Chapon de l'Ardèche' is situated in an area of mountains and foothills which favours the free-range rearing of poultry.

The landscape is characterised by alternating natural and agricultural areas hosting a variety of uses: livestock farming, arboriculture, small-fruit farming, viticulture and chestnut growing.

The birds are reared using an open-air method based on hardy strains with slow growth and high mobility that are well-suited to outdoor life, enabling them to make use of the uneven runs that are generally found in the geographical area. Furthermore, the free-range farming method uses runs that are representative of the landscapes in the geographical area – often uneven, lined with trees of species corresponding to the local landscape and with a natural grit resulting from the degradation of the rocks typical of the geographical area: ancient volcanic rocks, granites and shale. The characteristics of these runs contribute towards meeting the animals' need for exercise and additional feed (grass, insects) and aid their digestive well-being, as they provide them with the grit necessary to properly digest their food.

The unevenness of the runs helps to develop the upper muscles, in particular in the legs, and eliminate fats, thus giving 'Poulet de l'Ardèche / Chapon de l'Ardèche' its low-fat character.

Beginning in the 1960s in the north of the Ardèche, the development of a true poultry industry became a reality in the 1980s, with farmers setting up the *Syndicat de Défense des Volailles Fermières de l'Ardèche* in 1985.

The product's reputation has also been proven by the number of prizes it has won. For example, it has won several medals at the General Agricultural Competition, with two silver medals being awarded in 1993 and 1997 to 'Poulet de l'Ardèche' without giblets and 'Poulet de l'Ardèche' legs respectively, the latter also winning a bronze medal in 1996.

The involvement of farmers at the points of sale, tourist hotspots and local fairs, where they talk about their production method and recipes for their products, has contributed to this success.

Reference to the publication of the product specification of the geographical indication

https://info.agriculture.gouv.fr/boagri/document_administratif-efdfe564-6283-4f26-95c5-276997e6f349