C/2026/193

5.1.2026

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/2026/193)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Haricot tarbais'

EU reference number: PGI-FR-0080-AM01 – 10.10.2025

1. **Product name**

'Haricot tarbais'

2. **Geographical indication type**

☐ PDO

☑ PGI

☐ GI

3. **Sector**

☑ Agricultural products

☐ Wines

☐ Spirit drinks

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

France

5. **National authority communicating the standard amendment**

Name

Ministry of Agriculture and Food Sovereignty

6. **Qualification as standard amendment**

The application for an amendment to the 'Haricot Tarbais' PGI does not involve any of the three situations constituting a Union amendment; specifically it does not:

(a) involve a change in the name of the protected designation of origin / 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)**

Heading

Name of product

Description

The presentation format has been deleted.

☐ The amendment affects the single document.

Heading

Description of product

Description

Botanical description of the variety

The description of the variety has been clarified. The descriptor 'late' and the size/shape of the leaflets have been deleted. The species (*Phaesolus vulgaris*) and type of bean (pole bean) have been added.

Description of the fresh product

A minimum threshold has been added of three grains per pod for at least 90 % of each batch.

The range for the length (15 to 20 cm) has been replaced by a minimum length (10 cm).

The word 'pale' has been added to describe the green colour.

The description of the requirements for appearance, quality, preservation and presentation has been deleted.

Description of the dried product

The colour of the grain has been changed from pure matt white to 'white to cream'.

The description of the shape as 'almost kidney-shaped/flat' has been changed to 'kidney-shaped' (in the shape of a kidney).

The description of the hilum has been deleted.

The size given as 2 cm has been replaced by a minimum length of 1,5 cm for at least 90 % of grains in each batch.

The maximum moisture content of 17 % has been deleted as this is a regulatory matter.

A description has been added concerning the texture of the thin skin.

A description has been added regarding the requirements for appearance, quality and presentation. Specifically, shrivelled or broken grains must not represent more than 6 % of the weight of a package.

Presentation for sale: rules on packaging have been set out.

— Fresh: tamper-resistant and not impermeable to air, to prevent fermentation.

— Dried: hermetic and tamper-resistant packaging; nets are prohibited.

— Deep-frozen: hermetic and tamper-resistant packaging.

In view of the European legal provisions that concerned the use of a PGI in the name of a foodstuff using that PGI product as an ingredient, details of the presentation of the beans when cooked and the description of the preservation processes for the cooked beans have been removed.

The description of the deep-freezing process has been moved to the section on production method.

☑ The amendment affects the single document.

Heading

Description of the geographical area

Description

The geographical area has not changed. The list of municipalities, neighbouring cantons and districts mentioned in the product specification in force has been brought into line with the list of the National Institute of Statistics and Economic Studies (INSEE) in the 2025 version of the Official Geographic Code.

The steps that take place in the geographical area have been listed. An additional step has now been added to the section on the geographical area: seed multiplication. The intention is for the seeds to be produced in climate conditions similar to those of the area, allowing the grains to adapt more effectively to the environment.

☑ The amendment affects the single document.

Heading

Evidence that the product originates in the geographical area

Description

Traceability has been reviewed and brought into line with the provisions laid down in the production requirements of the product specification and amendments thereto.

The life cycle has been clarified accordingly.

The following declarations have been added: declaration of identification; declaration of intent not to produce or of inactivity; and annual declaration of quantities claimed.

☐ The amendment affects the single document.

Heading

Method of production

Description

Cultivation techniques

Choice of parcels:

An upper limit of 700 metres has been established for elevation, for climate-related reasons.

A reference to frequency has been added to the analysis for measuring levels of clay, total silts, organic material and pH.

Choice of varieties:

It has been specified that the seeds are registered in the official lists of French or European species and varieties and comply with the production conditions for the 'Haricot Tarbais' PGI, from choice of parcel to storage before placing on the market.

Sowing:

Dates for sowing have been replaced by optimal temperature conditions for emergence.

The maximum density has been changed to 35 000 plants/ha after emergence, regardless of the type of support, with the minimum spacing specified to ensure light and good plant development.

Support: the period for putting in supports has been extended from one month to 45 days, in line with the extension of the sowing period and to limit soil compaction during rainy periods.

Fertilisation: nitrate supplements have been increased from 20 to 40 extra units, depending on support type. A requirement has been added for splitting applications of supplements. Recommended thresholds have been deleted for minerals for soil balance and plant needs.

Plant-health treatment: crop rotation has been introduced. The provision that concerned use of products on the list drawn up with the Regional Plant Protection Service (SRPV) has been deleted, as this is a regulatory matter.

Irrigation: management of irrigation includes the obligation to limit the amount of water used and to apply it in separate doses.

Harvesting: mechanised harvesting is permitted for dried beans. The reference to assessing ripeness by colour has been deleted. It is now specified that each batch is approved in accordance with the characteristics laid down in paragraph 2.

Storage and drying:

The conditions for storing the beans are now specified more clearly: storage on the ground is not permitted; storage must be sheltered or in roofed buildings. Drying can be manual or mechanised. The method for mechanised drying has been set out: the source of energy used and moisture content have been specified.

Details of threshing methods (stick or mechanised) have been deleted, together with the reference to the option of drying.

Sorting (and optional drying):

The option of drying (manual or mechanised) has been added. The title of this section has therefore been amended to 'Sorting (and optional drying)'.

The temperature for mechanised drying has been added. An energy source other than fuel oil must be used, and there must be a thermostat so that the temperature during drying can be kept to a maximum of 30 °C.

A requirement has been added for each batch to be approved in accordance with the physical characteristics laid down in paragraph 2.2.

The following regulatory provisions have been deleted: 'Processing sheds must be approved by the certifying body. They must comply with the legislative requirements in force. Each batch represents the harvest of one producer from one parcel'.

Treatment against weevils:

The following regulatory detail has been deleted: 'in a processing shed approved by the certifying body'.

A new method of eliminating weevils has been added: anoxia.

The description of heat treatment has been updated in order to eliminate weevils effectively (temperature, duration, etc.).

Packaging:

A new heading has been added to specify how the product is presented for sale.

Deep-freezing:

A description has been included setting out rules for this practice: duration, temperature during the various stages of rehydration, draining, individually quick frozen (IQF) method, storage, etc.

☑ The amendment affects the single document.

Heading

Evidence of the link with the geographical origin

Description

A sentence introducing the link has been added. The link with the geographical area is based on the reputation and specific characteristics of 'Haricot Tarbais'. These include the thinness of the skin and the colour of the grains resulting from natural and human factors present in the geographical area.

Natural factors:

Duplications have been deleted.

The table that set out target values related to soil criteria has been deleted, but the soil description has been retained.

The description of irrigation has been deleted for consistency with the amendment to the production method (management of the practice).

Human factors:

Former areas, production volumes, margins and a list of cantons have been deleted.

The specificity of the product has been reiterated:

— a white to cream colour in the grains;

— kidney-shaped appearance;

— thin-skinned texture.

Causal link:

The link between the specificity of the product and the climate and soil has been explained in greater detail.

The following have been deleted: old data on marketing and export channels; comparative study with other haricot beans; and the melting organoleptic characteristic after cooking.

☑ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

'Haricot tarbais'

EU reference number: PGI-FR-0080-AM01 – 10.10.2025

1. **Name(s)**

'Haricot tarbais'

2. **Geographical indication type**

☐ PDO

☑ PGI

☐ GI

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*

2005 99 – Other

0713 33 – Kidney beans, including white pea beans (*Phaseolus vulgaris*)

0708 20 – Beans (*Vigna* spp., *Phaseolus* spp.)

2004 90 – Other vegetables and mixtures of vegetables

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

'Haricot Tarbais' is a white bean obtained from a pole bean of the species *Phaesolus Vulgaris*. It can be sold:

— fresh, in its pod, where at least 90 % of the batch are pods of at least 10 cm containing at least three grains, of a pale yellowish green colour, sometimes lightly dappled with violet when ripe, and with a section when cut that is flat to elliptical in shape and wrinkled with tough fibres;

— dried, where at least 90 % of grains in a batch are a minimum of 1,5 cm, of a white to cream colour, kidney-shaped, with a minimum moisture content of 12 %.

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)*

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

'Haricot Tarbais' is multiplied, cultivated, harvested, dried and sorted in the geographical area.

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

Fresh 'Haricot Tarbais' is placed on the market in packaging, with a tamper-resistant seal that allows the product to be aired, in order to avoid problems of fermentation.

Before sale to the final consumer, dried 'Haricot Tarbais' is placed on the market in hermetically sealed packaging, with a tamper-resistant seal. Packaging in nets is prohibited.

Deep-frozen 'Haricot Tarbais' is packaged in hermetically sealed packaging, with a tamper-resistant seal.

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

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4.7. *Concise definition of the geographical area*

'Haricot Tarbais' is multiplied, cultivated, harvested, dried and sorted in the geographical area of the PGI, which comprises the territory of the following municipalities, based on the Official Geographic Code 2025:

— Department of Haute-Garonne (40 municipalities):

Ausson, Balesta, Blajan, Bordes-de-Rivière, Boudrac, Boulogne-sur-Gesse, Cardeilhac, Castéra-Vignoles, Cazaril-Tambourès, Charlas, Ciadoux, Clarac, Cuguron, (Le) Cuing, Escanecrabe, Franquevielle, Gensac-de-Boulogne, Larroque, Lécussan, Lespugue, Loudet, Mondilhan, Montgaillard-sur-Save, Montmaurin, Montréjeau, Nénigan, Nizan-Gesse, Péguilhan, Ponlat-Taillebourg, Saint-Ferréol-de-Comminges, Saint-Lary-Boujean, Saint-Loup-en-Comminges, Saint-Pé-Delbosc, Saint-Plancard, Saman, Sarrecave, Sarremezan, Sédeilhac, (Les) Tourreilles and Villeneuve-Lécussan.

— Department of Gers (116 municipalities):

Arblade-le-Bas, Armentieux, Arrouède, Aujan-Mournède, Aurensan, Aussos, Aux-Aussat, Barcelonne-du-Gers, Barcugnan, Bazugues, Beaumarchés, Beccas, Bellegarde, Belloc-Saint-Clamens, Berdoues, Bernède, Betplan, Bézues-Bajon, Blousson-Sérian, Cahuzac-sur-Adour, Cap-d'Astarac, Castex, Caumont, Cazaux-Villecomtal, Chélan, Clermont-Pouyguillès, Corneillan, Couloumé-Mondebat, Cuélas, Duffort, Esclassan-Labastide, Estampes, Galiax, Gée-Rivière, Goux, Haget, Idrac-Respaillès, Izotges, Jû-Belloc, Juillac, Laas, Labarthète, Labéjan, Ladevèze-Rivière, Ladevèze-Ville, Lagarde-Hachan, Laguian-Mazous, Lalanne-Arqué, Lamazère, Lannux, Lasserrade, Laveraët, Lelin-Lapujolle, Loubersan, Lourties-Monbrun, Malabat, Manas-Bastanous, Manent-Montané, Marciac, Marseillan, Masseube, Maulichères, Maumusson-Laguian, Miélan, Miramont-d'Astarac, Mirande, Moncassin, Monlaur-Bernet, Monlezun, Monpardiac, Mont-d'Astarac, Mont-de-Marrast, Montaut, Montégut-Arros, Monties, Pallanne, Panassac, Plaisance, Ponsampère, Ponsan-Soubiran, Préchac-sur-Adour, Projan, Ricourt, Riscle, Sadeillan, Saint-Arroman, Saint-Aunix-Lengros, Saint-Élix-Theux, Saint-Germé, Saint-Justin, Saint-Martin-Gimois, Saint-Maur, Saint-Médard, Saint-Michel, Saint-Mont, Saint-Ost, Sainte-Aurence-Cazaux, Sainte-Dode, Samaran, Sarraguzan, Sauviac, Scieurac-et-Flourès, Ségos, Sembouès, Sère, Tarsac, Tasque, Tieste-Uragnoux, Tillac, Tourdun, Troncens, Vergoignan, Verlus, Viella, Villecomtal-sur-Arros and Viozan.

— Department of Pyrénées-Atlantiques (82 municipalities):

Aast, Angaïs, Anoye, Arricau-Bordes, Arros-de-Nay, Arrosès, Arthez-d'Asson, Asson, Aurions-Idernes, Baleix, Baliros, Barzun, Bassillon-Vauzé, Baudreix, Bédeille, Bénéjacq, Bentayou-Sérée, Bétracq, Beuste, Boeil-Bezing, Bordères, Bordes, Bourdettes, Bruges-Capbis-Mifaget, Cadillon, Casteide-Doat, Castéra-Loubix, Castillon (Canton de Lembeye), Coarraze, Corbère-Abères, Coslédaà-Lube-Boast, Crouseilles, Escurès, Espoey, Gayon, Ger, Gerderest, Gomer, Haut-de-Bosdarros, Hours, Igon, Labatmale, Labatut-Figuières, Lagos, Lalongue, Lamayou, Lannecaube, Lasserre, Lembeye, Lespielle, Lestelle-Bétharram, Limendous, Livron, Lourenties, Luc-Armau, Lucarré, Lucgarier, Lussagnet-Lusson, Maspie-Lalonquère-Juillacq, Maure, Mirepeix, Momy, Monassut-Audiracq, Moncaup, Monpezat, Monségur, Montaner, Montaut, Nay, Pardies-Piétat, Peyrelongue-Abos, Ponson-Debat-Pouts, Ponson-Dessus, Pontacq, Pontiacq-Viellepinte, Saint-Abit, Saint-Vincent, Samsons-Lion, Sedze-Maubecq, Séméacq-Blachon, Simacourbe and Soumoulou.

— Department of Hautes-Pyrénées (398 municipalities):

Adast, Adé, Agos-Vidalos, Allier, Andrest, Anères, (Les) Angles, Angos, Anla, Ansost, Antichan, Antin, Antist, Arcizac-Adour, Arcizac-ez-Angles, Arcizans-Avant, Argelès-Bagnères, Argelès-Gazost, Aries-Espénan, Arné, Arrayou-Lahitte, Arrodets, Arrodets-ez-Angles, Artagnan, Artalens-Souin, Artiguemy, Artigues, Aspin-en-Lavedan, Asque, Asté, Astugue, Aubarède, Aureilhan, Aurensan, Auriébat, Aventignan, Averan, Aveux, Avezac-Prat-Lahitte, Ayros-Arbouix, Ayzac-Ost, Azereix, Bagnères-de-Bigorre, Banios, Barbachen, Barbazan-Debat, Barbazan-Dessus, Barlest, Barry, Barthe, (La) Barthe-de-Neste, Bartrès, Batsère, Bazet, Bazillac, Bazordan, Bazus-Neste, Beaucens, Beaudéan, Bégole, Bénac, Benqué-Molère, Berbérust-Lias, Bernac-Debat, Bernac-Dessus, Bernadets-Debat, Bernadets-Dessus, Bertren, Betbèze, Betpouy, Bettes, Bize, Bizous, Bonnefont, Bonnemazon, Bonrepos, Boô-Silhen, Bordères-sur-l'Échez, Bordes, Bouilh-Devant, Bouilh-Péreuilh, Boulin, Bourg-de-Bigorre, Bourréac, Bours, Bramevaque, Bugard, Bulan, Burg, Buzon, Cabanac, Caharet, Caixon, Calavanté, Camalès, Campan, Campistrous, Campuzan, Cantaous, Capvern, Castelbajac, Castelnau-Magnoac, Castelnau-Rivière-Basse, Castelvieilh, Castéra-Lanusse, Castéra-Lou, Casterets, Castillon, Caubous, Caussade-Rivière, Cauterets, Cazarilh, Chelle-Debat, Chelle-Spou, Cheust, Chis, Cieutat, Cizos, Clarac, Clarens, Collongues, Coussan, Créchets, Devèze, Dours, Esbareich, Escala, Escaunets, Escondeaux, Esconnets, Escots, Escoubès-Pouts, Esparros, Espèche, Espieilh, Estampures, Estirac, Ferrère, Fontrailles, Fréchède, Fréchendets, Fréchou-Fréchet, Galan, Galez, Gardères, Gaudent, Gaussan, Gayan, Gazave, Gazost, Gembrie, Générest, Gensac, Ger, Gerde, Germs-sur-l'Oussouet, Geu, Gez, Gez-ez-Angles, Gonez, Goudon, Gourgue, Guizerix, Hachan, Hagedet, Hauban, Hautaget, Hèches, Hères, Hibarette, Hiis, Hitte, Horgues, Houeydets, Hourc, Ibos, Ilheu, Izaourt, Izaux, Jacque, Jarret, Juillan, Julos, Juncalas, Labassère, Labastide, Labatut-Rivière, Laborde, Lacassagne, Lafitole, Lagarde, Lagrange, Lahitte-Toupière, Lalanne, Lalanne-Trie, Laloubère, Lamarque-Pontacq, Lamarque-Rustaing, Laméac, Lanespède, Lanne, Lannemezan, Lansac, Lapeyre, Laran, Larreule, Larroque, Lascazères, Laslades, Lassales, Lau-Balagnas, Layrisse, Lescurry, Lespouey, Lézignan, Lhez, Liac, Libaros, Lies, Lizos, Lombrès, Lomné, Lortet, Loubajac, Loucrup, Louey, Louit, Lourdes, Loures-Barousse, Lubret-Saint-Luc, Luby-Betmont, Luc, Lugagnan, Luquet, Lustar, Lutilhous, Madiran, Mansan, Marquerie, Marsac, Marsas, Marseillan, Mascaras, Maubourguet, Mauléon-Barousse, Mauvezin, Mazères-de-Neste, Mazerolles, Mazouau, Mérilheu, Mingot, Momères, Monfaucon, Monléon-Magnoac, Monlong, Montastruc, Montégut, Montgaillard, Montignac, Montoussé, Montsérié, Moulédous, Moumoulous, Mun, Nestier, Neuilh, Nistos, Nouilhan, Odos, Oléac-Debat, Oléac-Dessus, Omex, Ordizan, Organ, Orieux, Orignac, Orincles, Orleix, Oroix, Osmets, Ossen, Ossun, Ossun-ez-Angles, Oueilloux, Ourde, Ourdis-Cotdoussan, Ourdon, Oursbelille, Ousté, Ouzous, Ozon, Paréac, Péré, Peyraube, Peyret-Saint-André, Peyriguère, Peyrouse, Peyrun, Pierrefitte-Nestalas, Pinas, Pintac, Poueyferré, Poumarous, Pouy, Pouyastruc, Pouzac, Préchac, Pujo, Puntous, Puydarrieux, Rabastens-de-Bigorre, Recurt, Réjaumont, Ricaud, Sabalos, Sabarros, Sacoué, Sadournin, Saint-Arroman, Saint-Créac, Saint-Lanne, Saint-Laurent-de-Neste, Saint-Lézer, Saint-Martin, Saint-Pastous, Saint-Paul, Saint-Pé-de-Bigorre, Saint-Savin, Saint-Sever-de-Rustan, Sainte-Marie, Saléchan, Salles, Salles-Adour, Samuran, Sanous, Sariac-Magnoac, Sarlabous, Sarniguet, Sarp, Sarriac-Bigorre, Sarrouilles, Sauveterre, Ségalas, Ségus, Seich, Séméac, Sénac, Sentous, Sère-en-Lavedan, Sère-Lanso, Sère-Rustaing, Séron, Siarrouy, Sinzos, Siradan, Sombrun, Soréac, Sost, Soublecause, Soues, Soulom, Souyeaux, Tajan, Talazac, Tarasteix, Tarbes, Thèbe, Thermes-Magnoac, Thuy, Tibiran-Jaunac, Tilhouse, Tostat, Tournay, Tournous-Darré, Tournous-Devant, Trébons, Trie-sur-Baïse, Troubat, Trouley-Labarthe, Tuzaguet, Uglas, Ugnouas, Uz, Uzer, Vic-en-Bigorre, Vidou, Vidouze, Vielle-Adour, Vier-Bordes, Vieuzos, Viger, Villefranque, Villelongue, Villembits, Villemur, Villenave-près-Béarn, Villenave-près-Marsac and Visker.

5. **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 with the geographical area is based on the reputation and specific characteristics of 'Haricot Tarbais'. These include the thinness of the skin and the colour of the grains resulting from natural and human factors present in the geographical area.

'Haricot Tarbais' is a climbing plant that produces numerous branches and luxurious foliage, and is capable of exceeding 2 metres in height. The growing cycle lasts around five months. Flowering occurs in stages over two months: from 15 July to 15 September. These particular characteristics require specific environmental conditions (soil, climate) and a suitable growing method.

The climate of the geographical area is balanced between the maritime climate of the Bay of Biscay and the continental climate of the Toulouse area, influenced by its position in the foothills of the Pyrenees and exposed to the effects of the Azores High. This situation shows the role and importance that the climate exerts over this vegetable with its vigorous vegetative growth.

Soil composition plays an important role in the production of 'Haricot Tarbais'. The soils traditionally reserved for growing 'Haricot Tarbais' are loamy, rather acidic, stony, healthy, fairly rich in humus and low in clay. This means that the plants benefit from the warmth from the pebbles washed down by mountain streams of the Pyrenees. The pebbles store the daytime heat and release it during the night. Furthermore, a high organic-matter content results in the release of too much nitrogen. Together with an over-abundance of available water, this encourages vigorous vegetative growth, to the detriment of the production of pods.

At the time of sowing, in spring, the production area carries little risk of late frost, and the soils heat up rapidly while also providing sufficient drainage capacity. Given the limited vigour on emergence, the soil temperature needs to be at least 15 to 17 °C on the surface with sufficient, but not excessive, moisture.

During the growing period, the root system is weak compared to the vigorous foliage. Furthermore, it is very sensitive to water stress.

The production area has soils that dry rapidly but also have a good retention capacity. Precipitation is regular, with storms occurring almost daily during the growing season. These conditions are perfectly and naturally suitable for this crop to develop properly.

During this same period, 'Haricot Tarbais' has some relatively intense requirements regarding temperature. When temperatures drop, it slows down the growing cycle (+ 15 °C vegetative growth ceases), while high temperatures (+ 30 °C) cause the flowers to fall and pods to fail. The limited temperature ranges of the geographical area allow 'Haricot Tarbais' to develop in the right conditions.

At the end of the cycle, September/October, the climate provides long periods with mild temperatures, especially late in the season (foehn effect), with low precipitation. These favourable circumstances enable the pods to ripen fully on the plants and prevent development of diseases such as botrytis and black spot, which cause rot and spoiled grains.

For the fresh beans, hand-harvesting must be carried out in stages.

'Haricot Tarbais' are trained on maize stalks or nets. The maize stalk is the traditional support for this crop. Using a net for support is a more recent practice. The spacing between rows and the density allow for good exposure to sunshine. These growing practices encourage exposure to sunshine and allow the plants to be aired, thereby creating optimal conditions for plant health, productivity and the full ripening of pods.

Imported from America in the 16th century, the beans belong to the family *Phaseolus vulgaris*. They were planted on the Tarbes plain at the beginning of the 18th century, at the same time as Monseigneur de Poudens, Bishop of Tarbes, planted maize, as a solution to a period of food shortages.

The bean is a climbing plant, so the maize acted as a support. The two were planted together across the Tarbes plain. It quickly became apparent that Bigorre was particularly suitable for this variety, and the market of Tarbes became the main market for this type of bean. Wholesalers who came to buy the bean for resale helped to build its reputation. Gradually, the name 'Haricot de Tarbes' was replaced by 'Haricot Tarbais'.

From the end of the 18th century, testimonies multiplied on the importance of the Haricot Tarbais plantations and the growing techniques used. In the great statistical record of 'Year 9' for the department of Hautes-Pyrénées, Laloulinière states that it was grown on open ground, and that the beans produced in the Bagnères-de-Bigorre valley were highly sought after and dispatched to Haute-Garonne. In 1813, Dralet made the same observation regarding the valleys of the Adour and Argelès-Gazost. The area occupied by beans and maize together totalled 14 000 ha in 1838 and 18 500 ha in 1881.

Production decreased, however the bean remained the sole export crop along with fodder. In 1923, some 11 500 ha were still being used to grow this leguminous vegetable, which covered 9,2 % of the arable land. Until the 1950s, 'Haricot Tarbais' was sold on the market in 80 kg bags. It was then dispatched to other regions and countries, especially Bordeaux and Algeria. Towards the end of the 1950s, maize grown in France was replaced by a hybrid maize, and the introduction of non-selective herbicides, which did not spare the beans, led to a sharp decrease in growing. Consequently, the General Censuses of Agricultural Holdings (RGA) of 1970 and 1980 mention only 55 ha distributed over 650 holdings. It should be noted that official statistics do not take into account the Haricots Tarbais grown in domestic gardens. In the Tarbes region, almost all gardens have always had four or five rows of Haricot Tarbais.

It was during the 1980s that the 'Haricot Tarbais' sector began to organise. A producers' union and a cooperative were created, based around a group of farmers and with the support of the Chamber of Agriculture. These two bodies then became the basis for creating the 'Haricots Tarbais' Interprofessional Association.

Originally, the bean occupied only a modest place in aristocratic and bourgeois cuisine. It was part of the basic diet of peasants and workers. During threshing periods, it was cooked in mutton stews, and during harvest with salted pigs' trotters. During the 1960s, eating habits were influenced by dietary concerns, and the role of dried pulses in general, and 'Haricot Tarbais' in particular, was severely curtailed. In the south-west of France, the situation was different as the bean was part of various local forms of cassoulet: from Castelnaudary, Toulouse and Carcassonne. Bean consumption remained stable. Various developments helped revive the positive image of 'Haricot Tarbais'. The practice of selling it semi-dried meant that it was seen as a vegetable rather than a source of carbohydrate. The practices of sterilising and freezing had a similar impact by contributing to its preservation and transport. The real return of 'Haricot Tarbais' to gastronomy happened thanks to the development of 'confit de volailles grasses', a type of game pâté with which it is very often served as a celebratory dish. It appears in 'moutonades', dishes based on lamb cutlets, and other traditional village celebrations which attract city folk and tourists in search of their peasant roots.

'Haricot Tarbais' is characterised by:

— a white to cream colour in the grain;

— kidney-shaped appearance;

— thin-skinned texture.

The selected varieties of 'Haricot Tarbais' have a characteristic white to cream colour and kidney-shaped appearance. One of the specific characteristics of 'Haricot Tarbais' is the thin skin. This characteristic has been clearly demonstrated by a physical study of the structures of 'Haricot Tarbais' grains, using a scanning electron microscope. This study, carried out at the Higher National School of Chemistry in Toulouse (ENSCT), shows that the seed coat of 100 µm thickness is formed of a double layer of cells, clearly separated from the cotyledons, which are the main part of the grain, composed of grains of starch embedded in an amylopectin structure. The separation is clearly defined by a thin lamellar transition layer which, during heat treatment, has the property of allowing the underlying cotyledons to detach easily from the seed coat in response to gentle mechanical pressure.

The seed coat allows gas exchange and diffusion of liquids with the external environment, especially during the process of swelling as part of culinary preparations. It is by no means smooth and regular. This varied surface texture, which should be easily apparent to the touch, is linked to the kinetics and intensity of the drying process, which in turn is linked to the specific climate of the geographical area and harvest method. In fact, early autumn, September to October, sees long periods with mild temperatures (foehn effect) and limited precipitation. This allows for optimal ripening of the beans. For the fresh beans, hand-harvesting in stages strengthens this characteristic.

Furthermore, the soil composition also influences the characteristic texture of the skin of 'Haricot Tarbais'. Soils with too much clay produce beans with a thicker and more mealy-textured skin. It is the ability of this thin seed coat to expand that underpins these characteristics, along with the fact that it is easily detached from the transition layer of the underlying cotyledons. 'Haricot Tarbais' is therefore a very typical product in structural, culinary and flavour-related terms. It can only develop in the soil and climate conditions of its traditional area of production.

'Haricot Tarbais' has rightly become a symbol of French gastronomy. While historically the reputation of 'Haricot Tarbais' has always been considerable in its area of production, it has now spread far beyond those borders. Indeed, thanks to the media, 'Haricot Tarbais' is known nationally and internationally. It has appeared in cookery programmes shown on Canal+ (in 1993). There is expert testimony from the likes of top chefs Alain Dutournier and Michel Sarran and celebrities Pierre Perret (1986) and Jean-Pierre Coffe (1993). There have also been numerous articles in the regional and national press, including *Le Monde* and *Cuisine Actuelle*. All of these confirm that 'Haricot Tarbais' is a staple of the gastronomy of Bigorre and of French culinary traditions. Some Japanese journalists, from *FRAU* magazine, have also come to discover the world of 'Haricot Tarbais'.

Electronic (URL) reference to publication of the product specification

https://info.agriculture.gouv.fr/boagri/document_administratif-27b30ae2-a8d8-448e-82ed-72b5918322ac