C/2025/4069

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/2025/4069)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Raviole du Dauphiné'

PGI-FR-0583-AM01 – 24.4.2025

1. **Name of product**

'Raviole du Dauphiné'

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) No 2024/1143:

The application for amendment to the 'Raviole du Dauphiné' 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. *Description of the product*

The 'Description of the product' section of the product specification has been amended in a number of places.

It has been clarified that the pasta must be no thicker than 0,75 mm, rather than 'approximately 0,7 mm'.

Producers are now required to use free range eggs to make the dough and the stuffing.

Regarding fats, the term 'vegetable oil' has been deleted and replaced by 'fat'.

Furthermore, the description of the organoleptic characteristics has been reworded to highlight the 'ivory-coloured' [pasta], and the filling with its 'distinctive taste' which is 'characterised by hard pressed cheese and parsley'.

The list of ingredients now includes maximum percentages for the moisture content of the flour and protein content for the dry product. Furthermore, a positive, exhaustive list of permitted fats has been drawn up consisting of sunflower oil, rapeseed oil, olive oil, grape seed oil, unsalted butter with 82 % fat content.

The amendment affects the single document.

2. *Definition of the geographical area*

The list of municipalities has been updated on the basis of the 2024 Official Geographic Code and a reference to this code has been added.

The amendment affects the single document.

3. *Evidence of the link with the geographical indication*

This section has been re-written to take into account the current format of the product specification, in particular as regards the reference to the identification declaration to authorise operators.

A table has been added setting out the areas of expertise at each stage.

The amendment does not affect the single document.

4. *Description of the method of obtaining the product*

In this section it has been specified that the dough must be prepared using soft wheat and no less than 10 % of eggs per kilogram of flour. A maximum storage period of four days between the preparation and production of 'Raviole du Dauphiné' has been added. It has been specified that once the dough is prepared, it may be stored for no longer than one day before it is used to produce 'Raviole du Dauphiné'.

In the product specification, it has been clarified that the fresh ravioli must be packaged on the day they are prepared.

The concept of a use-by date for the fresh product and product in modified atmosphere packaging has been deleted. Moreover, for the frozen product, a minimum durability date of 12 months from the date of deep freezing has been added.

The amendment does not affect the single document.

5. *Details bearing out the link with the geographical environment*

The section on the specificity of the geographical area has been reworded and condensed.

The wording of the section on the specificity of the product has been revised in order to emphasise the organoleptic characteristics of 'Raviole du Dauphiné'.

The causal link between the specificity of the geographical area and the specificity of the product has been revised in order to highlight the characteristics of the product (thin pasta, use of soft wheat flour, specific composition of the stuffing), the know-how and the reputation.

The amendment affects the single document.

6. *References to the inspection body*

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

The amendment does not affect the single document.

7. *Specific labelling details*

The section has been updated and alongside the compulsory information provided for by legislation on the labelling and presentation of foodstuffs, it now only refers to the requirement to include the product name, i.e. 'Raviole du Dauphiné' and the European Union PGI logo in the same visual field.

The amendment affects the single document.

8. *National requirements*

The table specifying the main items to be checked has been updated in accordance with national provisions and the amendments to the product specification.

The amendment does not affect the single document.

SINGLE DOCUMENT

'Raviole du Dauphiné'

EU No: PGI-FR-0583-AM01 – 24.4.2025

PDO ( ) PGI (X)

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

'Raviole du Dauphiné'

2. **Member State or third country**

France

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

3.1. *Combined Nomenclature code*

— 19 – PREPARATIONS OF CEREALS, FLOUR, STARCH OR MILK; PASTRYCOOKS' PRODUCTS

1902 – Pasta, whether or not cooked or stuffed (with meat or other substances) or otherwise prepared, such as spaghetti, macaroni, noodles, lasagne, gnocchi, ravioli, cannelloni; couscous, whether or not prepared

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

'Raviole du Dauphiné' is a regional speciality in the form of small bulging squares of thin pasta with a soft wheat-flour base, stuffed with fromage frais, hard pressed cheese (Comté PDO and/or Emmental français est-central PGI) and parsley browned in butter.

'Raviole du Dauphiné' is made by kneading the dough, mixing the stuffing and filling the dough with the stuffing. Two sheets of dough (one for the top and one for the bottom) are rolled out thinly and joined together before the stuffing is inserted between them. The process is very quick and is followed by the dough being placed into a mould to give it the distinct shape of the ravioli.

This speciality is composed of:

— a maximum of 55 % very thin (≤ 0,75 mm), soft wheat flour-based dough with a very low ash content (wheat germ), water, free range eggs and fat;

— stuffing (at least 45 %) made of Comté PDO and/or Emmental français est-central PGI, fromage frais made from cow's milk, parsley, free range eggs, salt and butter.

'Raviole du Dauphiné' comes fresh (optionally in modified atmosphere packaging) or frozen.

'Raviole du Dauphiné' is sold in sheets of 48 precut pieces (6×8) when fresh (optionally in modified atmosphere packaging) and in separate pieces when frozen.

Each sheet weighs between 60 and 65 grams, which is the equivalent of between 1 and 1,5 grams per square.

The organoleptic characteristics of 'Raviole du Dauphiné' are a thin ivory-coloured pasta which melts in the mouth, and a stuffing with a distinctive taste characterised by hard pressed cheese and parsley. It has a smooth texture overall.

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

'Raviole du Dauphiné' does not contain artificial colouring or preservatives or any products to add texture such as breadcrumbs, starch or potato flakes, and is not subjected to heat treatment other than possible deep-freezing.

Pasta ingredients:

Flour

The flour used has the following characteristics:

— a grain size below 200 microns;

— an ash content, for the dry product, below 0,50 (flour type 45);

— moisture between 13 % and 16 % inclusive;

— a protein content, for the dry product, between 9 % and 12 % inclusive;

— free of chemical additives.

Free range eggs

Other ingredients:

— permitted fats: sunflower oil, rapeseed oil, olive oil, grape seed oil, unsalted butter with 82 % fat content;

— water;

— salt (optional).

Stuffing ingredients:

Fromage frais made from pasteurised cow's milk

— a minimum fat content for the dry product of 30 % (or a minimum fat content of 8,5 % of the total weight),

— quantity as a proportion of the stuffing: at least 30 %.

Hard pressed cheese

The only types of hard pressed cheese that may be used to make the stuffing (on account of tradition and taste) are:

Comté PDO and/or Emmental français est-central PGI. Quantity as a proportion of the stuffing: at least 40 %.

Parsley

Parsley is used either fresh or frozen, constituting at least 4 % of the stuffing. Freeze-dried parsley cannot be used. The parsley is browned in unsalted butter with 82 % fat content.

Other ingredients:

— free range eggs;

— unsalted butter with 82 % fat content;

— salt;

— permitted spices: pepper (pepper that has not been treated with ionising radiation).

The free range eggs and fromage frais must come from the geographical area in which 'Raviole du Dauphiné' is made or from the following adjacent departments: Drôme, Isère, Ardèche, Loire, Rhône, Ain or Savoie. This is for several reasons:

— an unbroken tradition of local short supply chains;

— speed of delivery which guarantees fresh raw materials;

— ease of monitoring suppliers since raw ingredients are delicate and 'Raviole du Dauphiné' is a moist product not subjected to any heat treatment other than possible deep-freezing.

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

— preparation of the dough;

— preparation of the stuffing;

— filling of the dough with the stuffing;

— possible deep-freezing;

— packaging.

These steps must take place in the geographical area since the raw ingredients and the 'Raviole du Dauphiné' product are delicate. 'Raviole du Dauphiné' is a moist product not subjected to any heat treatment other than possible deep-freezing.

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

The product must be packaged (in paper or cardboard or in a film-covered tray) in the geographical area as it is impossible to transport a product as fragile as ravioli without it being pre-packaged and since this preserves the taste of the product.

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

In addition to the compulsory information provided for by legislation on the labelling and presentation of foodstuffs, labels must include the following:

— the product name: 'Raviole du Dauphiné',

— the European Union PGI logo in the same visual field.

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

'Raviole du Dauphiné' is a highly localised product made in the following areas:

— in Drôme, Alixan, Barbières, La Baume-d'Hostun, Beauregard-Baret, Bésayes, Bourg-de-Péage, Bouvante, Le Chalon, Charpey, Châteauneuf-sur-Isère, Châtillon-Saint-Jean, Chatuzange-le-Goubet, Clérieux, Crépol, Echevis, Eymeux, Génissieux, Geyssans, Hostun, Jaillans, Léoncel, Marches, Montmiral, La Motte-Fanjas, Mours-Saint-Eusèbe, Oriol-en-Royans, Parnans, Peyrins, Rochechinard, Rochefort-Samson, Romans-sur-Isère, Saint-Bardoux, Sainte-Eulalie-en-Royans, Saint-Jean-en-Royans, Saint-Laurent-d'Onay, Saint-Laurent-en-Royans, Saint-Martin-le-Colonel, Saint-Michel-sur-Savasse, Saint-Nazaire-en-Royans, Saint-Paul-lès-Romans, Saint-Thomas-en-Royans, Saint-Vincent-la-Commanderie, Triors. Municipality partially included: Valherbasse, the part corresponding to territory of the former municipalities of Miribel and Saint-Bonnet-de-Valclérieux;

— in Isère, the municipalities of Auberives-en-Royans, Beaulieu, Beauvoir-en-Royans, Bessins, Châtelus, Chatte, Chevrières, Choranche, Izeron, Montagne, Murinais, Pont-en-Royans, Presles, Rencurel, Saint-André-en-Royans, Saint-Antoine-l'Abbaye, Saint-Appolinard, Saint-Bonnet-de-Chavagne, Saint-Hilaire-du-Rosier, Saint-Just-de-Claix, Saint-Lattier, Saint-Marcellin, Saint-Pierre-de-Chérennes, Saint-Romans, Saint-Sauveur, Saint-Vérand, La Sône, Têche.

5. **Link with the geographical area**

5.1. *Specificity of the geographical area*

The definition of the geographical area is directly linked to the history of the product. In the alpine regions of Lower Dauphiné, only soft wheat used to grow; numerous flocks of sheep, herds of goats and a small number of cattle would produce milk for making cheese and provide meat, a luxury reserved for wealthy town dwellers. The farmers would bring their wheat to the local miller who would open an account in flour at the bakery. In exchange, the baker would give them bread and soft wheat flour. Nothing was ever purchased, apart from salt, and wheat would be traded. Moreover, people would eat root vegetables, which formed the basis of their diet.

The origins of ravioli reach back into antiquity, when it used to be made with turnip. Over the centuries the ingredients evolved in line with the raw ingredients found in the Dauphiné region, culminating in the recipe that is used today, namely soft wheat flour pasta stuffed with Comté PDO and/or Emmental français est-central PGI, fromage frais and parsley.

Since they do not contain any meat, the ravioli were originally eaten on fast-days. It then became a dish firstly served on religious holidays, then later on civil holidays. It became more widespread at the beginning of the 20th century, when 'ravioleuses' – women who make the product – would travel from farm to farm to make ravioli the night before a celebration.

In 1873, a 'ravioleuse' by the name of Mrs Maury settled in Romans (which is still the main centre of production of 'Raviole du Dauphiné') and became the first to make ravioli and to let people sample them on the premises. Other 'ravioleuses' soon began to copy her, including a Mrs Fayet.

Emile Truchet invented a machine to modernise the production of ravioli. In 1953, he set up at the Romans-sur-Isère fair to make the product. It proved to be a great success, which was consolidated over the following years.

As a result of this first ravioli machine, the reputation of the product and its production increased considerably.

The producers of 'Raviole du Dauphiné' are still located in the area where the product originated, i.e. in and around Romans and Royans.

5.2. *Specificity of the product*

The organoleptic characteristics of 'Raviole du Dauphiné' are a thin ivory-coloured pasta which melts in the mouth and a stuffing characterised by the taste of hard pressed cheese and parsley. It has a smooth texture overall.

'Raviole du Dauphiné' is unique in that the thin soft wheat-based dough allows it to cook in simmering water in about a minute.

5.3. *Causal link*

'Raviole du Dauphiné' is a regional product with a long history. The many different culinary dishes from the Dauphiné countryside draw exclusively on products from the terroir, which is the reason why cheese is used in the ravioli. Moreover, local farming offered the possibility of using soft wheat flour, as compared to traditional pasta which is made using durum wheat semolina.

Families would obtain their flour from the bakery and, only for celebrations, would make ravioli, crouzets, 'matafans' and 'besiantes'. Ravioli was a local culinary dish – a traditional family meal – eaten in its many different forms on special occasions.

Ravioli are, above all, derived from traditional culture and know-how in the Dauphiné region ('ravioleuses').

The recipe that is used today for 'Raviole du Dauphiné' became established in the 19th century and the invention of the ravioli machine led to increased production of the product and enabled it to become more widespread.

The characteristics of 'Raviole du Dauphiné' have been preserved thanks to the specific choice of raw ingredients and the preservation of the traditional recipe comprising a very thin pasta that cooks very quickly and has an exceptional melt-in-the-mouth texture, and succulent, creamy stuffing.

The specific characteristics of the product are linked to the choice of raw ingredients and to local know-how.

The ravioli are made using ingredients of the highest quality without artificial colouring or preservatives or any product to add texture.

The ravioli are unique in that the thin soft wheat-based dough allows them to cook in simmering water in about a minute.

The ravioli cannot be compared to fresh pasta as there are various criteria which make them different and give them their specific characteristics:

— Dough with a soft wheat flour base:

unlike fresh pasta which is made from durum wheat semolina, the pasta in 'Raviole du Dauphiné' is made using soft wheat flour extracted from the wheat germ which, due to its low ash content, gives the pasta its characteristic ivory colour.

— Thinness of the pasta: the use of soft wheat flour for the dough means that it can be rolled out extremely thin and the seams can be reduced. This particular characteristic means that the ravioli have a uniquely fast cooking time (about a minute) and an unrivalled melt-in-the-mouth texture. In general, fresh pasta is between 0,9 mm and 1,1 mm thick.

— Soft, creamy stuffing made with Comté PDO and/or Emmental français est-central PGI, fromage frais and parsley: the use of these cheeses gives 'Raviole du Dauphiné' its taste and special texture.

— Fresh product: 'Raviole du Dauphiné' is not pasteurised at all which would cause its organoleptic qualities to change. By contrast, fresh pasta is generally pasteurised, even double pasteurised.

'Raviole du Dauphiné' is a renowned regional product with a long history which is made in the Dauphiné region (the first texts to mention ravioli date from 1228). Referred to in a number of old works, such as Boccaccio's *The Decameron* (1352), the *Dictionnaire de l'ancienne langue française* […] (Dictionary of the Old French Language […]) (1891) or works about local traditions, such as *Mœurs et coutumes du Dauphiné* (Conventions and Customs in Dauphiné) (1978), the recipe for ravioli was clarified during the 19th century, while the product experienced a major boom as of the 1950s following the invention of the ravioli machine.

Since that time, its reputation has been growing. In the 1980s, legal proceedings between manufacturers led to a decision by the Grenoble Court of Appeal on 14 February 1989 to recognise 'Raviole du Dauphiné' as a designation of origin, highlighting the specificity of the product, its recipe and its geographical area of production. 'Raviole du Dauphiné' was also included in the inventory of France's culinary heritage, drawn up in 1995.

Producers applied for protected geographical indication status for the product, which was granted in 2009.

Since the 1990s, the market for 'Raviole du Dauphiné' has been growing at national level, reaching several thousand tonnes.

The product forms part of several local recipes, e.g. ravioli au gratin, fried ravioli with salad, ravioli à la crème, morel ravioli, crayfish ravioli, etc.

Reference to publication of the specification

https://info.agriculture.gouv.fr/boagri/document_administratif-4e22472d-3c9e-40c9-bf99-01353db9fb89