C/2026/6061

20.11.2026

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/2026/6061)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Maine-Anjou'

EU reference number: PDO-FR-0379-AM01 – 24.8.2026

1. **Name of product**

'Maine-Anjou'

2. **Geographical indication type**

☑ PDO

☐ PGI

3. **Sector**

☑ Agricultural products

☐ Wines

☐ Spirit drinks

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

France

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

Name

Ministry of Agriculture, Agri-food and Food Sovereignty

6. **Qualification as standard amendment**

The application for amendment to the 'Maine-Anjou' PDO 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 the application to be 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)**

Title

Competent authority in the Member State

Description

The contact details of the National Institute of Origin and Quality *(Institut national de l'origine et de la qualité – INAO)* have been updated. The description of the Institute has been deleted.

☐ The amendment affects the single document.

Title

Applicant group

Description

The contact details of the applicant group have been updated. Formatting corrections have been made.

☐ The amendment affects the single document.

Title

Name of product

Description

A formatting correction has been made.

☐ The amendment affects the single document.

Title

Demarcation of the geographical area

Description

A reference has been added to the updated Official Geographic Code, which serves as the basis for the list of municipalities, and the list of municipalities has been updated.

☑ The amendment affects the single document.

Title

Description of the method of production

Description

In the 'Transport and slaughter' section, the following definition has been added to the sentence forbidding the spraying of carcasses: 'Spraying means washing the carcasses with running water.'

In the 'Transport and slaughter' section, the sentence specifying that the carcasses must be accompanied by the animal's ear has been deleted to bring the text into line with current practice.

☐ The amendment affects the single document.

Title

Evidence of the link with the geographical environment

Description

The title has been updated in accordance with the drafting rules in force.

☐ The amendment affects the single document.

Title

References to the control body

Description

The title has been updated in accordance with the drafting rules in force.

The references to INAO and to the Directorate-General for Competition, Consumer Affairs and Fraud Prevention (DGCCRF) have been updated.

The standard paragraph referring to the regulatory provisions in force has been added.

☐ The amendment affects the single document.

Title

Specific labelling details

Description

This chapter has been redrafted to specify that the labelling must display the registered name 'Maine-Anjou' and the European Union PDO logo in the same visual field. It must also include a specific reference to the maturing time.

☑ The amendment affects the single document.

Title

National requirements

Description

In the point to be checked relating to labelling, the regulatory requirements have been deleted.

☐ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

'Maine-Anjou'

EU reference number: PDO-FR-0379-AM01 – 24.8.2026

1. **Name(s)**

'Maine-Anjou'

2. **Geographical indication type**

☑ PDO

☐ PGI

3. **Country to which the 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

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

The protected designation of origin 'Maine-Anjou' may be used only for chilled beef – with the exception of thawed chilled beef – that meets the conditions laid down in this product specification and is obtained from:

— cows under ten years old which have calved at least once. The carcasses must weigh at least 380 kg;

— castrated males over 30 months old. The carcasses must weigh at least 400 kg.

The carcasses must have the following characteristics:

— conformation: E, U, R, O in the EUROP classification grid;

— fat cover: 3 or 4 in the EUROP classification grid.

The carcasses are characterised by their low muscle compactness and significantly higher weight.

The meat is well marbled, with sufficient intramuscular fat deposits, an even distribution of external and internal fat, a uniform deep red colour, slightly orange, tender when cut and in the mouth, very juicy and with a stable aftertaste.

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*

In order to be entitled to the protected designation of origin, the meat must come from animals born, reared and slaughtered in the geographical area.

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

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

In addition to the mandatory information required by the rules on the labelling and presentation of foodstuffs, labels must include in the same visual field:

— the product's registered name 'Maine-Anjou';

— the European Union PDO logo.

For meats for grilling or roasting, with the exception of the thin skirt, thick skirt and fillet, the words 'the maturing time between the animals' slaughter date and the date of retail sale to the final consumer is at least nine full days'. For vacuum-packed meats for grilling and roasting, with the exception of the thin skirt, thick skirt and fillet, the words 'the maturing time between the animals' slaughter date and the date of retail sale to the final consumer is at least 10 full days'.

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

— Ille-et-Vilaine (35):

Municipalities included in their entirety: Chelun, Coësmes, Eancé, Grand-Fougeray, Martigné-Ferchaud, Pertre (Le), Thourie.

Municipalities included in part only: Liffré, Vitré.

— Loire-Atlantique (44):

Municipalities included in their entirety: Abbaretz, Ancenis-Saint-Géréon, Boissière-du-Doré (La), Boussay, Cellier (Le), Chapelle-Glain (La), Châteaubriant, Couffé, Derval, Erbray, Fercé, Gétigné, Grand-Auverné, Issé, Jans, Joué-sur-Erdre, Juigné-des-Moutiers, Landreau (Le), Ligné, Loireauxence, Louisfert, Lusanger, Meilleraye-de-Bretagne (La), Mésanger, Moisdon-la-Rivière, Montrelais, Mouais, Mouzeil, Noyal-sur-Brutz, Nozay, Oudon, Pannecé, Petit-Auverné, Pin (Le), Pouillé-les-Côteaux, Puceul, Regrippière (La), Remaudière (La), Riaillé, Roche-Blanche (La), Rougé, Ruffigné, Saint-Aubin-des-Châteaux, Saint-Julien-de-Vouvantes, Saint-Vincent-des-Landes, Sion-les-Mines, Soudan, Soulvache, Teillé, Touches (Les), Trans-sur-Erdre, Treffieux, Vair-sur-Loire, Vallet, Vallons-de-l'Erdre, Villepot.

— Maine-et-Loire (49):

Municipalities included in their entirety: Angers, Angrie, Armaillé, Aubigné-sur-Layon, Avrillé, Baracé, Beaucouzé, Beaulieu-sur-Layon, Beaupréau-en-Mauges, Bécon-les-Granits, Bégrolles-en-Mauges, Béhuard, Bellevigne-en-Layon, Bouchemaine, Bouillé-Ménard, Bourg-l'Evêque, Briollay, Candé, Cantenay-Epinard, Carbay, Cernusson, Cerqueux (Les), Challain-la-Potherie, Chalonnes-sur-Loire, Chambellay, Chenillé-Champteussé, Champtocé-sur-Loire, Chanteloup-les-Bois, Chapelle-Saint-Laud (La), Chaudefonds-sur-Layon, Chazé-sur-Argos, Cheffes, Chemillé-en-Anjou, Cholet, Cléré-sur-Layon, Coron, Corzé, Denée, Dénezé-sous-Doué, Durtal, Ecouflant, Ecuillé, Erdre-en-Anjou, Etriché, Feneu, Garennes-sur-Loire (Les), Grez-Neuville, Hauts-d'Anjou (Les), Huillé-Lézigné, Ingrandes-le-Fresne-sur-Loire, Jaille-Yvon (La), Lion-d'Angers (Le), Loiré, Longuenée-en-Anjou, Lys-Haut-Layon, Marcé, Mauges-sur-Loire, Maulévrier, May-sur-Evre (Le), Mazières-en-Mauges, Miré, Montilliers, Montreuil-Juigné, Montreuil-sur-Loir, Montreuil-sur-Maine, Montrevault-sur-Evre, Morannes-sur-Sarthe-Daumeray, Mozé-sur-Louet, Mûrs-Erigné, Nuaillé, Ombrée d'Anjou, Orée-d'Anjou, Passavant-sur-Layon, Plaine (La), Plessis-Grammoire (Le), Ponts-de-Cé (Les), Possonnière (La), Rochefort-sur-Loire, Romagne (La), Rives-du-Loir-en-Anjou, Saint-Augustin-des-Bois, Saint-Barthélemy-d'Anjou, Saint-Christophe-du-Bois, Saint-Clément-de-la-Place, Saint-Georges-sur-Loire, Saint-Germain-des-Prés, Saint-Jean-de-la-Croix, Saint-Lambert-la-Potherie, Saint-Léger-de-Linières, Saint-Léger-sous-Cholet, Saint-Martin-du-Fouilloux, Saint-Melaine-sur-Aubance, Saint-Paul-du-Bois, Sainte-Gemmes-sur-Loire, Sarrigné, Savennières, Sceaux-d'Anjou, Segré-en-Anjou Bleu, Séguinière (La), Seiches-sur-le-Loir, Sèvremoine, Somloire, Soulaines-sur-Aubance, Soulaire-et-Bourg, Tessoualle (La), Thorigné-d'Anjou, Tiercé, Toutlemonde, Trélazé, Trémentines, Val-d'Erdre-Auxence, Val-du-Layon, Verrières-en-Anjou, Vezins, Yzernay.

Municipalities included in part only: Baugé-en-Anjou, Blaison-Saint-Sulpice, Brissac-Loire-Aubance, Doué-en-Anjou, Loire-Authion, Terranjou.

— Mayenne (53):

Municipalities included in their entirety: Ahuillé, Alexain, Andouillé, Argentré, Aron, Arquenay, Assé-le-Bérenger, Astillé, Athée, Baconnière (La), Bais, Ballots, Bannes, Bazoge-Montpinçon (La), Bazouge-de-Chemeré (La), Bazouge-des-Alleux (La), Bazougers, Beaulieu-sur-Oudon, Beaumont-Pied-de-Bœuf, Belgeard, Bierné-les-Villages, Bignon-du-Maine (Le), Bigottière (La), Blandouet-SaintJean, Boissière (La), Bonchamp-lès-Laval, Bouchamps-lès-Craon, Bouère, Bouessay, Bourgneuf-la-Forêt (Le), Bourgon, Brains-sur-les-Marches, Brée, Brûlatte (La), Buret (Le), Chailland, Châlons-du-Maine, Champgenéteux, Changé, Chapelle-Anthenaise (La), Chapelle-au-Riboul (La), Chapelle-Craonnaise (La), Chapelle-Rainsouin (La), Charchigné, Château-Gontier-sur-Mayenne, Châtelain, Chemazé, Chémeré-le-Roi, Chérancé, Commer, Congrier, Cosmes, Cossé-en-Champagne, Cossé-le-Vivien, Coudray, Courbeveille, Craon, Croixille (La), Cropte (La), Daon, Denazé, Entrammes, Evron, Fontaine-Couverte, Forcé, Fromentières, Gastines, Genest-Saint-Isle (Le), Gennes-Longuefuye, Gesnes, Gravelle (La), Grazay, Grez-en-Bouère, Ham (Le), Hambers, Hardanges, Houssay, Huisserie (L'), Izé, Jublains, Juvigné, Laubrières, Launay-Villiers, Laval, Livet, Livré-la-Touche, Loiron-Ruillé, Louverné, Louvigné, Maisoncelles-du-Maine, Marcillé-la-Ville, Marigné-Peuton, Martigné-sur-Mayenne, Mayenne, Mée, Ménil, Méral, Meslay-du-Maine, Mézangers, Montflours, Montigné-le-Brillant, Montjean, Montsûrs, Moulay, Neau, Niafles, Nuillé-sur-Vicoin, Olivet, Origné, Parné-sur-Roc, Peuton, Pommerieux, Port-Brillet, Prée-d'Anjou, Préaux, Quelaines-Saint-Gault, Renazé, Roche-Neuville (La), Roë (La), Rouaudière (La), Ruillé-Froid-Fonds, Sacé, Saint-Aignan-sur-Roë, Saint-Berthevin, Saint-Brice, Saint-Charles-la-Forêt, Saint-Cyr-le-Gravelais, Saint-Denis-d'Anjou, Saint-Denis-du-Maine, Saint-Erblon, Saint-Fraimbault-de-Prières, Saint-Georges-le-Fléchard, Saint-Georges-sur-Erve, Saint-Germain-d'Anxure, Saint-Germain-de-Coulamer, Saint-Germain-le-Fouilloux, Saint-Germain-le-Guillaume, Saint-Hilaire-du-Maine, Saint-Jean-sur-Mayenne, Saint-Léger, Saint-Loup-du-Dorat, Saint-Martin-du-Limet, Saint-Michel-de-la-Roë, Saint-Ouën-des-Toits, Saint-Pierre-la-Cour, Saint-Pierre-sur-Erve, Saint-Poix, Saint-Quentin-les-Anges, Saint-Saturnin-du-Limet, Sainte-Gemmes-le-Robert, Sainte-Suzanne-et-Chamnes, Saint-Thomas-de-Courceriers, Saulges, Selle-Craonnaise (La), Senonnes, Simplé, Soulgé-sur-Ouette, Thorigné-en-Charnie, Torcé-Viviers-en-Charnie, Trans, Vaiges, Val-du-Maine, Villiers-Charlemagne, Vimartin-sur-Orthe, Voutré.

— Orne (61):

Municipality included in part only: Alençon.

— Sarthe (72):

Municipalities included in their entirety: Amné, Asnières-sur-Vègre, Auvers-le-Hamon, Auvers-sous-Montfaucon, Avessé, Avoise, Beaumont-sur-Sarthe, Brains-sur-Gée, Brûlon, Chantenay-Villedieu, Chassillé, Chemiré-en-Charnie, Chevillé, Coulans-sur-Gée, Courtillers, Crannes-en-Champagne, Crissé, Epineu-le-Chevreuil, Fercé-sur-Sarthe, Fontenay-sur-Vègre, Grez (Le), Joué-en-Charnie, Juigné-sur-Sarthe, Longnes, Loué, Mareil-en-Champagne, Moitron-sur-Sarthe, Mont-Saint-Jean, Neuvillalais, Neuvillette-en-Charnie, Notre-Dame-du-Pé, Parennes, Pincé, Poillé-sur-Vègre, Précigné, Rouessé-Vassé, Rouez, Ruillé-en-Champagne, Sablé-sur-Sarthe, Saint-Christophe-du-Jambet, Saint-Christophe-en-Champagne, Saint-Denis-d'Orques, Saint-Ouen-en-Champagne, Saint-Pierre-des-Bois, Saint-Rémy-de-Sillé, Saint-Symphorien, Sillé-le-Guillaume, Solesmes, Souvigné-sur-Sarthe, Tassillé, Tennie, Vallon-sur-Gée, Viré-en-Champagne.

Municipalities included in part only: Bernay-Neuvy-en-Champagne, Cherré-Au.

— Deux-Sèvres (79):

Municipalities included in their entirety: Argentonnay, Boismé, Bressuire, Bretignolles, Cerizay, Chanteloup, Chiché, Cirières, Combrand, Courlay, Forêt-sur-Sèvre (La), Genneton, Maisontiers, Mauléon, Montravers, Nueil-les-Aubiers, Petite-Boissière (La), Pin (Le), Saint-Amand-sur-Sèvre, Saint-André-sur-Sèvre, Saint-Aubin-du-Plain, Voulmentin, Saint Maurice Étusson, Saint-Pierre-des-Échaubrognes.

Municipalities included in part only: Moncoutant-sur-Sèvre, Val-en-Vignes.

— Vendée (85):

Municipalities included in their entirety: Châtaigneraie (La), La Gaubretière (La), Landes-Genusson (Les), Mallièvre, Menomblet, Mortagne-sur-Sèvre, Saint-Aubin-des-Ormeaux, Saint-Laurent-sur-Sèvre, Saint-Malô-du-Bois, Saint-Martin-des-Tilleuls, Saint-Pierre-du-Chemin, Tiffauges, Treize-Vents, Chanverrie.

Municipality included in part only: Terval.

6. **Link with the geographical area**

Summary of the link

The breeding area for 'Rouge des prés' cattle has remained largely localised, with 87 % of France's herd located in the breed's historic heartland. This indicates a strong link between the animals and the natural and human environment in which they were bred.

The breeding area constitutes a specific natural environment. Livestock practices for the 'Rouge des prés' breed have developed mainly in part of the Armorican Massif, where the breed is found in high numbers; in contrast, it is rarely encountered in the Paris Basin. The livestock system is linked to the types of soil found on the Armorican Massif, which are characterised in particular by low water reserves, giving rise from June onward to coarse grassland *(paillassons)* consisting mainly of yellow, senescent or lignified grasses producing coarse fodder.

To sum up, it is clear that whenever the soils' summer reserves of useful water are higher – whether due to a different soil type (a transition from the stony, shallow and acidic brown soils of the Armorican Massif to the deep clay-limestone soils of the Paris Basin) or to different rainfall and temperature patterns – 'Rouge des prés' holdings are no longer to be found.

The production system for 'Maine-Anjou' meat is therefore built around the specific characteristics of this natural environment and is based on the following factors:

— **the 'Rouge des prés' cattle breed**, with zootechnical characteristics suited to the environment:

The distinctive nature of 'Maine-Anjou' meat is closely linked to the 'Rouge des prés' breed. Until 2002, the breed was called 'Maine-Anjou' and, as a result, the reputation of the product naturally developed under that name. There is evidence pointing to the reputation of 'Maine-Anjou' meat, in particular at the La Villette markets in Paris, dating back over 60 years. The fact that this breed has never strayed from its place of origin has helped to build the product's reputation under this name.

With a view to securing PDO status for 'Maine-Anjou' meat and to ensuring compliance with Regulation (EEC) No 2081/92, the name of the 'Maine-Anjou' breed was changed to 'Rouge des prés' in 2002.

The zootechnical characteristics of these animals explain their ability to make good use of the coarse pasture typical of the region.

The livestock system for this breed differs from that of other suckler breeds in that grazing predominates in summer, largely on dry grasslands; grazing remains the main component of its diet.

The breed lives mainly outside; winters in the production area are relatively short, and the animals' hardiness means the environment can be utilised in difficult weather and feeding conditions.

The large size of the 'Rouge des prés' breed helps to explains its ability to make optimum use of coarse fodder, due to:

— its high intake capacity;

— its capacity to cope with variations in feed by mobilising a significant proportion of its bodily reserves without harmful consequences for its future zootechnical performance;

— its capacity to rapidly resume growth or replenish its body reserves when feeding conditions are more favourable in the spring and autumn.

The aim of the livestock farmers in terms of feed is to provide their animals with as much grass as they want, regardless of its form and quality (young, nutritious grass in spring; coarse fodder in summer), whilst keeping other feed to a minimum.

To achieve this, farmers have selected animals that are able to make do with poor fodder and draw heavily on their body reserves at certain times of the year.

Surprisingly, 'Rouge des prés' cattle lose weight during the summer and winter months (when their diet consists mainly of grass or coarse hay with little or no supplementary feed), yet they exhibit normal annual growth. It would even appear that this weight loss that occurs during certain periods is necessary for their skeletal and muscular development. Thus, in the heart of the 'Maine-Anjou' PDO production area, which is characterised by early and significant periods of water shortage in the pastures, 'Rouge des prés' animals exhibit significant skeletal and muscular development. This is not the case on the periphery of the area (where rainfall is higher and fodder is rich and plentiful), where the animals are lighter and smaller in stature.

There is even an 'animal model', specific to the 'Maine-Anjou' production area, that leads farmers of other species – such as sheep, pigs and horses – to seek out animals that are docile and of a large build. This approach is indicative of a strong link between the characteristics of a type of animal, in this case 'Rouge des prés', and its living environment;

— **the farmers' know-how**, which enables a close bond between the environment and the herd:

The way the grasslands are managed reflects a genuine pastoral approach. Thanks to their knowledge of the productive capacity of the different pastures over time and the practices that enable them to create grassland resources, farmers can regard the environmental constraints as something that the 'Rouge des prés' cattle can take advantage of, given their ability to withstand fluctuations in feed supply without any adverse impact on their future performance.

The know-how of 'Maine-Anjou' farmers enables them to make the best possible use of the region's pastures. Cattle farmers whose animals are intended for the production of 'Maine-Anjou' meat have always taken care to use as few inputs as possible on their holdings. This livestock system has traditionally been self-sufficient and economical, for reasons rooted in history: sharecroppers were responsible for livestock farming, but their financial resources were limited. They were therefore reluctant to incur substantial expenses and sought an animal that could make the most of its environment. The bovine animals must therefore eat grass, as much as possible by grazing, otherwise in the form of harvested fodder. Consequently, farmers must have a deep understanding of their environment and a high level of technical expertise regarding grazing methods.

Cattle grazing during the dry season is well thought out: the animals feed on standing forage resulting from second-cut hay and incomplete spring grazing on long-term temporary grassland plots or natural grasslands. Wet lowland grasslands, when present on the holding, are primarily used for summer grazing. This demonstrates the ability of farmers to create summer fodder resources, on the one hand by alternating grazing and cutting in spring, and on the other through the diversity of the pasture types used.

Thus, the particular characteristics of the environment – linked to the nature of the soils and the fairly dry climate, which lead to early water shortages – are not seen as a constraint to be overcome but rather as a situation to which the cattle are particularly well adapted.

The overall system for rearing cattle intended for the production of 'Maine-Anjou' meat determines how the land is used and managed, so much so that it is fair to speak of a 'Maine-Anjou' farming system associated with a 'Maine-Anjou' landscape, characterised by:

— a semi-open landscape;

— a large area of grassland for summer grazing;

— a mix of hillside meadows and wet meadows in low-lying areas;

— plateaus planted with cereal crops;

— a green overall colour and the presence of numerous trees and hedgerows.

In summary, in this particular environment, linked to the nature of the soils and the fairly dry climate, which lead to early water shortages, a specific livestock system has been established allying a large local breed, the know-how of farmers bringing together the spatial and time management of resources and a detailed knowledge of the herd to create a unique product, the universally recognised 'Maine-Anjou' meat.

Electronic (URL) reference to publication of the product specification

https://info.agriculture.gouv.fr/boagri/document_administratif-da37df0f-6516-44c0-9603-8b9b83f83af3