C/2026/2559

5.5.2026

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/2026/2559)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Bœuf de Bazas'

EU reference number: PGI-FR-0344-AM01 – 11.2.2026

1. **Name of product**

'Bœuf de Bazas'

2. **Geographical indication type**

☐ PDO

☑ PGI

☐ 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**

Name

Ministry of Agriculture, Agri-food and Food Sovereignty

6. **Qualification as standard amendment**

The application for amendment to the 'Boeuf de Bazas' 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)**

Title

Competent authority of the Member State:

Description

The 'Competent authority of the Member State' section containing the contact details 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 has been added.

☐ The amendment affects the single document.

Title

Applicant group

Description

The 'Applicant group' section has been amended to contain only the details of the group and its composition.

☐ The amendment affects the single document.

Title

Product class

Description

The product class has been deleted from the product specification and replaced in the single document by the Combined Nomenclature code.

☑ The amendment affects the single document.

Title

Definition of the geographical area

Description

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 cantons mentioned initially has been replaced by the list of corresponding municipalities contained in the product specification.

The obligation to slaughter the animal in the geographical area has been deleted.

☑ The amendment affects the single document.

Title

Evidence that the product originates in the geographical area

Description

Any operator involved in the production of the 'Bœuf de Bazas' PGI must make themselves known to the group in order to be authorised. This obligation replaces the existing obligation to enter into a formal agreement.

☐ The amendment affects the single document.

Title

Removal - transport

Description

For reasons of animal welfare, stress limitation and carcass traceability, transport time is limited.

The maximum transport time between the holding and the slaughterhouse is four hours.

If the animals pass through an assembly centre:

— The maximum transport time between the holding and the assembly centre is four hours.

— The maximum transport time between the assembly centre and the slaughterhouse is four hours.

The maximum period between removal of the animals from the holding or the assembly centre and slaughter is one day.

☐ The amendment affects the single document.

Title

Link

Description

The 'Link' section of the product specification has been reorganised into the following subsections: 'Specificity of the geographical area', 'Specificity of the product' and 'Causal link'.

☐ The amendment affects the single document.

Title

Inspection body

Description

The 'Inspection body' section has been amended, in accordance with national guidelines aimed at harmonising how product specifications are drafted, to contain only the name and contact details of the competent national authorities (the INAO – National Institute of Origin and Quality, and the DGCCRF – Directorate-General for Competition, Consumer Affairs and Fraud Prevention).

The INAO can provide the name and contact details of the certifying body.

☐ The amendment affects the single document.

Title

Labelling

Description

The existing provisions have been supplemented by the obligation to include, in the same visual field:

— the product's registered name: 'Bœuf de Bazas'

— the European Union PGI logo

☑ The amendment affects the single document.

Title

National requirements

Description

The 'National requirements' section has been amended in line with changes to national legislation and rules. It is presented in the form of a table indicating the main items to be checked and the evaluation methods to be used.

☐ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

'Bœuf de Bazas'

EU reference number: PGI-FR-0344-AM01 – 11.2.2026

1. **Name(s)**

'Bœuf de Bazas'

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*

02 – MEAT AND EDIBLE MEAT OFFAL

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

Bazadaise or Blonde d'Aquitaine cattle or crosses between these two breeds.

Fresh meat: whole carcasses, sides, quarters, cuts.

Age at slaughter:

— Heifers: no less than 30 months — no more than 48 months

— Cows: no less than 36 months — no more than 108 months

— Steers: no less than 36 months — no more than 60 months

Carcass characteristics:

— Minimum weight:

  — 300 kg for heifers and cows

  — 380 kg for steers

— Conformation classes E, U, R

— Fat score 3 or 4

— No trimming of external fat for carcasses with a fat score of 3 and partial trimming for those with a fat score of 4

— Meat colour: bright red

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)*

—

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

The birth, rearing and fattening of the animals take place in the geographical area of the 'Bœuf de Bazas' PGI.

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

—

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: 'Bœuf de Bazas'

— the European Union PGI logo

The labelling must include an information field giving consumers details of the characteristics of the product:

— type of animal

— the animal's identification number,

— the carcass identification number (abattoir number), where appropriate

— date of birth

— breed

— name and address of the farmer

— date of slaughter

— carcass weight

— classification

— name of consignee

This certificate accompanies the carcass, side or quarter until it is sold to the consumer.

4.7. *Concise definition of the geographical area*

The animals are born, reared and fattened in the geographical area of the 'Bœuf de Bazas' PGI, which comprises the territory of the department of Gironde and the territory of the following municipalities, based on the 2025 Official Geographic Code:

Gers

Municipalities included in their entirety:

Arblade-le-Bas, Arblade-le-Haut, Aurensan, Ayzieu, Barcelonne-du-Gers, Bascous, Bernède, Bétous, Bourrouillan, Bretagne-d'Armagnac, Campagne-d'Armagnac, Castex-d'Armagnac, Caumont, Caupenne-d'Armagnac, Cazaubon, Corneillan, Courrensan, Cravencères, Dému, Eauze, Espas, Estang, Gée-Rivière, Labarthète, Lannemaignan, Lannepax, Lanne-Soubiran, Lannux, Larée, Laujuzan, Le Houga, Lelin-Lapujolle, Lias-d'Armagnac, Loubédat, Luppé-Violles, Magnan, Manciet, Marguestau, Mauléon-d'Armagnac, Maulichères, MaumussonLaguian, Maupas, Monclar, Monguilhem, Monlezun-d'Armagnac, Mormès, Mourède, Nogaro, Noulens, Panjas, Perchède, Projan, Ramouzens, Réans, Sainte-Christie-d'Armagnac, Saint-Germé, Saint-Griède, Saint-Martin-d'Armagnac, Saint-Mont, Salles-d'Armagnac, Séailles, Ségos, Sion, Sorbets, Tarsac, Toujouse, Urgosse, Vergoignan, Verlus, Viella.

Municipalities included in part only:

Riscle (only the part corresponding to the territory of that municipality before it was merged with the municipality of Cannet on 1 January 2019).

Landes

Aire-sur-l'Adour, Arboucave, Arengosse, Argelouse, Artassenx, Arthez-d'Armagnac, Arue, Arx, Audon, Aureilhan, Bahus-Soubiran, Bascons, Bats, Baudignan, Bégaar, Belhade, Bélis, Benquet, Betbezer-d'Armagnac, Beylongue, Bias, Biscarrosse, Bordères-et-Lamensans, Bostens, Bougue, Bourdalat, Bourriot-Bergonce, Bretagne-de-Marsan, Brocas, Buanes, Cachen, Callen, Campagne, Campet-et-Lamolère, Canenx-et-Réaut, Carcarès-Sainte-Croix, Carcen-Ponson, Castandet, Castelnau-Tursan, Cazères-sur-l'Adour, Cère, Classun, Clèdes, Commensacq, Créon-d'Armagnac, Duhort-Bachen, Escalans, Escource, Estigarde, Eugénieles-Bains, Le Frêche, Gabarret, Gaillères, Garein, Gastes, Geaune, Geloux, Gouts, Grenadesur-l'Adour, Haut-Mauco, Herré, Hontanx, Labastide-d'Armagnac, Labouheyre, Labrit, Lacajunte, Lacquy, Laglorieuse, Lagrange, Laluque, Lamothe, Larrivière-Saint-Savin, Latrille, Lauret, Lencouacq, Lesgor, Lesperon, Le Leuy, Liposthey, Losse, Lubbon, Lucbardez-et-Bargues, Lüe, Luglon, Lussagnet, Luxey, Maillas, Maillères, Mano, Mauries, Maurrin, Mauvezin-d'Armagnac, Mazerolles, Meilhan, Mézos, Mimizan, Miramont-Sensacq, Mont-de-Marsan, Montégut, Morcenx-la-Nouvelle, Moustey, Onesse-Laharie, Ousse-Suzan, Parentis-en-Born, Parleboscq, Payros-Cazautets, Pécorade, Perquie, Philondenx, Pimbo, Pissos, Pontenx-les-Forges, Pontonx-sur-l'Adour, Pouydesseaux, Pujo-le-Plan, Puyol-Cazalet, Renung, Retjons, Rimbez-et-Baudiets, Rion-des-Landes, Roquefort, Sabres, Saint-Agnet, Saint-Avit, Saint-Cricq-Villeneuve, Sainte-Eulalie-en-Born, Sainte-Foy, Saint-Gein, SaintGor, Saint-Julien-d'Armagnac, Saint-Justin, Saint-Loubouer, Saint-Martin-d'Oney, SaintMaurice-sur-Adour, Saint-Paul-en-Born, Saint-Perdon, Saint-Pierre-du-Mont, Saint-Yaguen, Samadet, Sanguinet, Sarbazan, Sarron, Saugnac-et-Muret, Le Sen, Solférino, Sorbets, Sore, Souprosse, Tartas, Trensacq, Uchacq-et-Parentis, Urgons, Vert, Vielle-Soubiran, VielleTursan, Le Vignau, Villenave, Villeneuve-de-Marsan, Ychoux, Ygos-Saint-Saturnin.

Lot-et-Garonne

Agmé, Allons, Antagnac, Anzex, Argenton, Auriac-sur-Dropt, Baleyssagues, Beaupuy, Beauziac, Birac-sur-Trec, Bouglon, Boussès, Cambes, Casteljaloux, Castelnau-sur-Gupie, Caubon-Saint-Sauveur, Cocumont, Couthures-sur-Garonne, Durance, Duras, Escassefort, Esclottes, Fauguerolles, Gaujac, Gontaud-de-Nogaret, Grézet-Cavagnan, Guérin, Hautesvignes, Houeillès, Jusix, Labastide-Castel-Amouroux, Lachapelle, Lagupie, Lannes, Lévignac-de-Guyenne, Leyritz-Moncassin, Longueville, Loubès-Bernac, Marcellus, Marmande, Mauvezin-sur-Gupie, Meilhan-sur-Garonne, Mézin, Monteton, MontignacToupinerie, Montpouillan, Moustier, Pardaillan, Pindères, Pompogne, Poudenas, Poussignac, Puymiclan, Réaup-Lisse, La Réunion, Romestaing, Ruffiac, Saint-Astier, Saint-Avit, SaintBarthélemy-d'Agenais, Sainte-Bazeille, Sainte-Colombe-de-Duras, Sainte-Gemme-Martaillac, Saint-Géraud, Saint-Jean-de-Duras, Saint-Martin-Curton, Saint-Martin-Petit, Sainte-Maurede-Peyriac, Saint-Pardoux-du-Breuil, Saint-Pé-Saint-Simon, Saint-Pierre-sur-Dropt, SaintSauveur-de-Meilhan, Saint-Sernin, Sauméjan, La Sauvetat-du-Dropt, Savignac-de-Duras, Seyches, Sos, Soumensac, Taillebourg, Villefranche-du-Queyran, Villeneuve-de-Duras, Virazeil.

5. **Link with the geographical area**

The causal link with the geographical origin is based on

☑ reputation

☐ a given quality

☑ other characteristics

Summary of the link

Distinctive characteristic

The area's maritime climate (mild winters, frequent rainfall spread throughout the year and plenty of sunshine) allows farmers to use the grassland as natural or temporary meadows and to graze their herds for more than half the year.

The breeds used to produce 'Bœuf de Bazas' are those traditionally farmed in the area, and both the Bazadaise and the Blonde d'Aquitaine are local breeds.

Reputation:

The term 'Bœuf de Bazas' goes back as far as the 13th century, when it was used to refer to the best local beef breeds reared in the area around the town of Bazas.

The *fête des bœufs gras*, the traditional procession of Bazadaise cattle on carnival Thursday, has kept the reputation of 'Bœuf de Bazas' alive since the 13th century. The festival has an unbroken history and continued to be held even when its existence was under threat (under the *ancien régime*). The working cattle were then fattened and sold, mainly at the market in Bazas.

Today, the reputation of 'Bœuf de Bazas' remains as strong as ever:

At local level:

— Every year, at carnival time, the *fête des bœufs gras* draws crowds of spectators to Bazas, and participating butchers see a 30 % increase in sales during this period. The festival is built on the unique qualities and renown of 'Bœuf de Bazas' and, in turn, helps maintain the product's reputation over time,

— Other communes in the area covered by the PGI have also set up similar events.

At national level:

— The product's reputation extends far beyond the local area. This can be illustrated by some recent examples: — the article in *Le Figaro* on 16 February 2003 entitled 'le bœuf gras fait son carnaval' (the fatted ox celebrates carnival);

— the recipe for 'croustillant de queue de bœuf de Bazas au foie gras de canard poêlé des landes' (crispy 'Bœuf de Bazas' oxtail with fried Landes duck foie gras) featured on 'Les escapades de Petitrenaud' broadcast on France 5.

Electronic (URL) reference to publication of the product specification

https://info.agriculture.gouv.fr/boagri/document_administratif-fd25424d-9c35-4c2a-8c08-f67d97b3e597