C/2026/5190

7.10.2026

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/2026/5190)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Poularde du Périgord'

EU reference number: PGI-FR-01373-AM01 – 19.8.2026

1. **Name of product**

'Poularde du Périgord'

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**

Organisation

Ministry of Agriculture, Agri-food and Food Sovereignty

6. **Qualification as standard amendment**

The application for amendment to the 'Poularde du Périgord' 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 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

Contact details

Description

INAO's contact details and those of the applicant group have been updated.

☐ The amendment affects the single document.

Title

Type of product

Description

The section relating to the type of product, formerly defined by its class, has been deleted from the specification.

☑ The amendment affects the single document.

Title

Product description

Description

The description of the product in the product specification has been amended. It has been specified that the slow-growing strains from which 'Poularde du Périgord' originates are hardy. Details about the yellow legs have also been added.

The Cou Nu trait has been removed, the main point being to keep the requirement to use slow-growing strains.

A weight of 1,8 kg for 'métifet' (semi-prepared) poulards has been included.

Packaging options have been expanded to accommodate future technological developments.

It has been specified that carcasses and cuts are classified as class A.

Fresh or frozen giblets (heart, liver, gizzard) have been added to the products that can be marketed under the name 'Poularde du Périgord'.

A minimum weight of 90 % of the eviscerated carcasses without giblets has been added for poultry intended for cutting in order to make good use of cuts from poultry complying with the specification.

☑ The amendment affects the single document.

Title

Definition of the geographical area

Description

The list of municipalities has been updated to bring it into line with the 2025 Official Geographic Code without changing the production area.

☑ The amendment affects the single document.

Title

Evidence that the product originates in the geographical area

Description

The traceability diagram has been deleted as it does not provide any additional information. The table provides enough information.

This section has been brought into line with the amendments made to the product specification.

☐ The amendment affects the single document.

Title

Description of the method of production

Description

— Sub-heading 5.1 Product life cycle

The product life cycle diagram has been deleted as it does not provide any additional information.

— Sub-heading 5.2 Livestock

It has been specified that the strains used are hardy and slow-growing. The Cou Nu trait has been removed, as has the list of usable strains and the requirement for the management board to approve the use of a hardy, slow-growing strain not mentioned in the specification.

A ban on using palm oil in the poulards' feed has been added.

The feeding phases for poulards have been reduced from four to three as a result of removing the transition dates between growth and finishing, allowing greater flexibility to adjust the feed formula. The average cereal content in the ration will now be calculated on a weighted basis over the entire growth-fattening phase.

It has been specified that antibiotic treatments must be limited to those strictly necessary to restore the animals to good health.

A provision requiring hen houses to be fitted with windows and hatches has been added.

The minimum run area for poulards aged up to 91 days old has been reduced from 4 m^2/bird to 2 m^2/bird. The minimum run area for poulards aged 92 days old and over has been reduced from 4 m^2/bird to 3 m^2/bird.

The number of trees and shrubs in the run (at least one per 150 poulards) has been specified.

A period of seven working days between removal of the poultry and cleaning/disinfection of the hen house has been added.

Details are given of the duration of the fallowing period, specifically indicating that it may be reduced to 12 days provided that the total length of the last three fallowing periods exceeds 42 days.

— Sub-heading 5.3 Conditions for removal and transport to the slaughterhouse

The maximum six-hour waiting time before slaughter has been removed.

Sub-heading 5.4 Production of giblets has been inserted. It contains provisions on the conditions for preparing giblets in slaughterhouses.

— Sub-heading 5.5 Cutting and presentation of cut products

The period between slaughter and cutting has been extended.

— Sub-heading 5.6 Packaging and presentation of fresh products

Packaging options have been expanded to accommodate future technological developments.

— Sub-heading 5.7 Freezing of products

The period between slaughter and freezing has been extended.

☐ The amendment affects the single document.

Title

Evidence of the link with the geographical environment

Description

This section has been rewritten to take account of the 2 500 word limit in the single document.

☑ The amendment affects the single document.

Title

Specific labelling details

Description

The group's logo has been made optional to accommodate the diversity of packaging sizes.

☑ The amendment affects the single document.

Title

National requirements

Description

The main points to be checked have been brought into line with the proposed amendments to the product specification.

☐ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

'Poularde du Périgord'

EU reference number: PGI-FR-01373-AM01 – 19.8.2026

1. **Name(s)**

'Poularde du Périgord'

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

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

'Poularde du Périgord' is a bird with yellow flesh and yellow legs, derived from hardy, slow-growing strains.

It is reared for a minimum of 120 days, including a final fattening stage. It yields a whole carcass with a minimum weight of 2,0 kg for the gutted version, 1,8 kg for the 'métifet' (semi-prepared) version and 1,7 kg for the 'ready-to-cook' version, which are presented as class A.

It is a plump fowl for festive occasions, with highly developed, rounded muscle masses evenly distributed over a slender skeleton. The skin, which is very thin and has a deep, uniformly yellow colour, reveals a substantial subcutaneous fat cover. All of the muscle masses have intramuscular fat described as 'marbled'.

It is marketed in the form of fresh or frozen carcasses or cuts. It is presented for sale unpackaged or packaged in a protective atmosphere.

Giblets (heart, liver, gizzard) are sold fresh or frozen.

The carcasses are presented as:

— gutted carcasses (plucked, eviscerated poulards, with the head, feet, and giblets);

— 'ready-to-cook' (RTC) carcasses (plucked, eviscerated poulards, without the head, and with or without the tarsus);

— 'métifet' or 'méti-fait' carcasses (plucked, eviscerated poulards, with or without the tarsus, and with the head tucked under the wing).

Particular care must be taken with the quality of carcasses presented whole and cuts, which must be flawless.

Carcasses and cuts must comply with the following presentation criteria:

— Carcasses sold whole are class A.

— The cuts comply with the presentation criteria for class A and may come from class A carcasses or carcasses with slight blemishes, with a minimum weight of 90 % of the eviscerated carcasses without giblets.

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*

Rearing and slaughtering take place in the geographical area.

Périgord slaughterhouses have developed and preserved specific know-how which contributes to the reputation of the product and the final quality of the presented product, particularly the presentation of the 'méti-fait' version.

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

Cutting and packaging must take place on the slaughtering site. This allows these processes to be carried out in sequence, without adversely affecting the quality of the meat, which, when sold fresh, is a fragile product that rapidly deteriorates on contact with air.

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, the labelling must display the registered name of the product and the European Union PGI logo in the same visual field.

Labels may bear the common logo made available to all operators complying with the product specification.

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

Department of Dordogne: all municipalities;

Department of Charente:

entire municipalities: Aubeterre-sur-Dronne, Bardenac, Bazac, Bellon, Blanzaguet-Saint-Cybard, Boisné-La Tude, Bonnes, Bors (Canton de Tude-et-Lavalette), Brie-sous-Chalais, Chalais, Charras, Cherves-Châtelars, Combiers, Courgeac, Courlac, Curac, Deviat, Dignac, Ecuras, Edon, Eymouthiers, Feuillade, Fouquebrune, Grassac, Gurat, Juignac, Laprade, Le Lindois, Les Essards, Lésignac-Durand, Magnac-lès-Gardes, Mainzac, Marthon, Massignac, Mazerolles, Médillac, Montboyer, Montbron, Montemboeuf, Montignac-le-Coq, Montmoreau, Mouzon, Nabinaud, Nonac, Orgedeuil, Orival, Palluaud, Pillac, Poullignac, Rioux-Martin, Ronsenac, Rouffiac, Rougnac, Roussines, Rouzède, Saint-Adjutory, Saint-Avit, Saint-Germain-de-Montbron, Saint-Martial, Saint-Quentin-de-Chalais, Saint-Romain, Saint-Séverin, Saint-Sornin, Salles-Lavalette, Sauvagnac, Sers, Souffrignac, Torsac, Vaux-Lavalette, Verneuil, Villebois-Lavalette, Vitrac-Saint-Vincent, Vouthon and Yviers;

Department of Charente-Maritime:

entire municipalities: Boresse-et-Martron, Boscamnant, Cercoux, Clérac, La Barde, La Clotte, La Genétouze, Le Fouilloux, Montguyon, Neuvicq, Saint-Aigulin, Saint-Martin-d'Ary, Saint-Martin-de-Coux and Saint-Pierre-du-Palais;

Department of Corrèze, except for the municipalities of:

Aix, Alleyrat, Altillac, Ambrugeat, Auriac, Bassignac-le-Bas, Bassignac-le-Haut, Bellechassagne, Bonnefond, Bort-les-Orgues, Bugeat, Camps-Saint-Mathurin-Léobazel, Champagnac-la-Prune, Chavanac, Chaveroche, Chirac-Bellevue, Clergoux, Combressol, Confolent-Port-Dieu, Couffy-sur-Sarsonne, Courteix, Darazac, Darnets, Davignac, Espagnac, Eygurande, Feyt, Goulles, Gourdon-Murat, Grandsaigne, Gros-Chastang, Gumond, Hautefage, La Chapelle-Saint-Géraud, La Roche-Canillac, Lafage-sur-Sombre, Lamazière-Basse, Lamazière-Haute, Lapleau, Laroche-près-Feyt, Latronche, Laval-sur-Luzège, Lestards, Liginiac, Lignareix, Marcillac-la-Croisille, Margerides, Maussac, Mercœur, Merlines, Mestes, Meymac, Millevaches, Monestier-Merlines, Monestier-Port-Dieu, Neuvic, Palisse, Péret-Bel-Air, Pérols-sur-Vézère, Peyrelevade, Pradines, Reygade, Rilhac-Xaintrie, Roche-le-Peyroux, Saint-Angel, Saint-Bonnet-les-Tours-de-Merle, Saint-Bonnet-près-Bort, Saint-Cirgues-la-Loutre, Saint-Étienne-aux-Clos, Saint-Étienne-la-Geneste, Saint-Exupéry-les-Roches, Saint-Fréjoux, Saint-Geniez-ô-Merle, Saint-Germain-Lavolps, Saint-Hilaire-Foissac, Saint-Hilaire-Luc, Saint-Julien-aux-Bois, Saint-Julien-le-Pèlerin, Saint-Martin-la-Méanne, Saint-Merd-de-Lapleau, Saint-Merd-les-Oussines, Saint-Pantaléon-de-Lapleau, Saint-Pardoux-la-Croisille, Saint-Pardoux-le-Neuf, Saint-Pardoux-le-Vieux, Saint-Paul, Saint-Privat, Saint-Rémy, Saint-Setiers, Saint-Sulpice-les-Bois, Saint-Victour, Sainte-Marie-Lapanouze, Sarroux - Saint Julien, Sérandon, Servières-le-Château, Sexcles, Sornac, Soudeilles, Soursac, Tarnac, Thalamy, Toy-Viam, Ussel, Valiergues, Veyrières and Viam;

also except for the part of the municipality of Argentat-sur-Dordogne covering only the territory of the delegated municipality of Saint-Bazile-de-la-Roche;

Department of Gironde:

entire municipalities: Abzac, Belvès-de-Castillon, Bossugan, Camps-sur-l'Isle, Caplong, Castillon-la-Bataille, Chamadelle, Civrac-Sur-Dordogne, Coubeyrac, Coutras, Doulezon, Eynesse, Flaujagues, Francs, Gardegan-et-Tourtirac, Gensac, Gours, Juillac, La Roquille, Le Fieu, Les Artigues-de-Lussac, Les Eglisottes-et-Chalaures, Les Lèves-et-Thoumeyragues, Les Peintures, Les Salles-de-Castillon, Ligueux, Lussac, Margueron, Montagne, Mouliets-et-Villemartin, Néac, Pessac-sur-Dordogne, Petit-Palais-et-Cornemps, Pineuilh, Porchères, Puisseguin, Pujols, Puynormand, Rauzan, Riocaud, Saint-André-et-Appelles, Saint-Antoine-sur-l'Isle, Saint-Avit-de-Soulège, Saint-Avit-Saint-Nazaire, Saint-Christophe-de-Double, Saint-Christophe-des-Bardes, Saint-Cibard, Sainte-Colombe, Sainte-Florence, Sainte-Foy-la-Grande, Sainte-Radegonde, Sainte-Terre, Saint-Etienne-de-Lisse, Saint-Genès-de-Castillon, Saint-Hippolyte, Saint-Jean-de-Blaignac, Saint-Laurent-des-Combes, Saint-Magne-de-Castillon, Saint-Médard-de-Guizières, Saint-Pey-d'Armens, Saint-Pey-de-Castets, Saint-Philippe-d'Aiguille, Saint-Philippe-du-Seignal, Saint-Quentin-de-Caplong, Saint-Sauveur-de-Puynormand, Saint-Seurin-sur-l'Isle, Saint-Vincent-de-Pertignas, Tayac and Vignonet;

Department of Haute-Vienne, except for the municipalities of:

Arnac-la-Poste, Azat-le-Ris, Balledent, Bellac, Berneuil, Bessines-sur-Gartempe, Blanzac, Blond, Breuilaufa, Chamboret, Châteauponsac, Cieux, Compreignac, Cromac, Dinsac, Dompierre-les-Églises, Droux, Folles, Fromental, Gajoubert, Jouac, La Bazeuge, La Croix-sur-Gartempe, Le Buis, Le Dorat, Les Grands-Chézeaux, Lussac-les-Églises, Magnac-Laval, Mailhac-sur-Benaize, Montrol-Sénard, Mortemart, Nantiat, Nouic, Oradour-Saint-Genest, Peyrat-de-Bellac, Rancon, Razès, Saint-Amand-Magnazeix, Saint-Bonnet-de-Bellac, Saint-Georges-les-Landes, Saint-Hilaire-la-Treille, Saint-Junien-les-Combes, Saint-Léger-Magnazeix, Saint-Martial-sur-Isop, Saint-Martin-le-Mault, Saint-Ouen-sur-Gartempe, Saint-Pardoux-le-Lac, Saint-Sornin-la-Marche, Saint-Sornin-Leulac, Saint-Sulpice-les-Feuilles, Tersannes, Thouron, Val d'Issoire, Val-d'Oire-et-Gartempe, Vaulry, Verneuil-Moustiers and Villefavard;

Department of Lot-et-Garonne:

entire municipalities: Agmé, Agnac, Allemans-du-Dropt, Allez-et-Cazeneuve, Anthé, Armillac, Auriac-sur-Dropt, Baleyssagues, Beaugas, Beaupuy, Bias, Birac-sur-Trec, Blanquefort-sur-Briolance, Boudy-de-Beauregard, Bourgougnague, Bourlens, Bournel, Brugnac, Cahuzac, Calonges, Cambes, Cancon, Casseneuil, Castelmoron-sur-Lot, Castelnaud-de-Gratecambe, Castelnau-sur-Gupie, Castillonnès, Caubon-Saint-Sauveur, Caumont-sur-Garonne, Cavarc, Cazideroque, Clairac, Condezaygues, Coulx, Courbiac, Cuzorn, Dévillac, Dolmayrac, Doudrac, Douzains,

Duras, Escassefort, Esclottes, Fauguerolles, Fauillet, Ferrensac, Fongrave, Fourques-sur-Garonne, Fumel, Gavaudun, Gontaud-de-Nogaret, Grateloup-Saint-Gayrand, Hautesvignes, La Sauvetat-du-Dropt, La Sauvetat-sur-Lède, Labretonie, Lacapelle-Biron, Lacaussade, Lachapelle, Lafitte-sur-Lot, Lagruère, Lagupie, Lalandusse, Laparade, Laperche, Laussou, Lauzun, Lavergne, Le Mas-d'Agenais, Le Temple-sur-Lot, Lédat, Lévignac-de-Guyenne, Longueville, Loubès-Bernac, Lougratte, Marmande, Masquières, Mauvezin-sur-Gupie, Mazières-Naresse, Miramont-de-Guyenne, Monbahus, Monclar, Monflanquin, Monségur, Monsempron-Libos, Montagnac-sur-Lède, Montastruc, Montauriol, Montaut, Montayral, Monteton, Montignac-de-Lauzun, Montignac-Toupinerie, Monviel, Moulinet, Moustier, Pailloles, Pardaillan, Parranquet, Paulhiac, Peyrière, Pinel-Hauterive, Pujols, Puymiclan, Puysserampion, Rayet, Rives, Roumagne, Saint-Antoine-de-Ficalba, Saint-Astier, Saint-Aubin, Saint-Avit, Saint-Barthélemy-d'Agenais, Saint-Colomb-de-Lauzun, Sainte-Bazeille, Sainte-Colombe-de-Duras, Sainte-Colombe-de-Villeneuve, Sainte-Livrade-sur-Lot, Sainte-Marthe, Saint-Étienne-de-Fougères, Saint-Étienne-de-Villeréal, Saint-Eutrope-de-Born, Saint-Front-sur-Lémance, Saint-Georges, Saint-Géraud, Saint-Jean-de-Duras, Saint-Martin-de-Villeréal, Saint-Martin-Petit, Saint-Maurice-de-Lestapel, Saint-Pardoux-du-Breuil, Saint-Pardoux-Isaac, Saint-Pastour, Saint-Pierre-sur-Dropt, Saint-Quentin-du-Dropt, Saint-Sernin, Saint-Vite, Salles, Samazan, Sauveterre-la-Lémance, Savignac-de-Duras, Savignac-sur-Leyze, Ségalas, Sembas, Sénestis, Sérignac-Péboudou, Seyches, Soumensac, Taillebourg, Thézac, Tombeboeuf, Tonneins, Tourliac, Tournon-d'Agenais, Tourtrès, Varès, Verteuil-d'Agenais, Villebramar, Villeneuve-de-Duras, Villeneuve-sur-Lot, Villeréal, Villeton and Virazeil;

Department of Lot, except for the municipalities of:

Bagnac-sur-Célé, Béduer, Bessonies, Camboulit, Camburat, Capdenac, Cuzac, Faycelles, Felzins, Figeac, Fons, Fourmagnac, Gorses, Labastide-du-Haut-Mont, Ladirat, Latronquière, Lauresses, Lentillac-Saint-Blaise, Linac, Lissac-et-Mouret, Lunan, Montet-et-Bouxal, Montredon, Planioles, Prendeignes, Sabadel-Latronquière, Saint-Cirgues, Saint-Félix, Saint-Hilaire, Saint-Jean-Mirabel, Saint-Médard-Nicourby, Saint-Perdoux, Sénaillac-Latronquière, Sousceyrac-en-Quercy, Terrou and Viazac.

6. **Link with the geographical area**

The causal link with the geographical origin is based on:

☑ reputation

☑ specific quality

☐ other characteristics

Summary of the link

The link to the origin of 'Poularde du Périgord' is connected to its reputation and the quality of the product, thanks to the rearing method and the know-how of the farmers, who strew wholegrain cereals on the litter and, above all, a diet based on a ration that must consist of two grains and a clay supplement (bentonite).

Specificity of the geographical area

The geographical area is located in the south-west quarter of France and is centred around the department of Dordogne.

When defined in this way, the Périgord corresponds to a vast area of foothills generally inclined at a north-east and south-west angle. As a result of crossing the uneven, resistant rocks in the area, the numerous streams and rivers have formed a network of small valleys that are oriented and shaped in different ways but make up one of the major structural elements of the Périgord terrain. Only the valleys, rich in alluvial deposits, are truly suited to the cultivation of cereals. The slopes, which are often steep and wooded, tend to be used for livestock farming instead.

The geological complexity has led to the presence of numerous mineral deposits (iron, gold, limestone, kaolin). Some of these are exploited to produce fuller's earth consisting of bentonite and montmorillonite, which has specific properties.

The climate of the geographical area is temperate overall and of the modified oceanic type, meaning that it is subject to the climate system prevailing in the north of the Atlantic Ocean, but with marked continental and Mediterranean influences.

Maize cultivation is widespread throughout the geographical area. Straw cereals are widely cultivated; common wheat and triticale predominate.

As regards human factors, poultry rearing in the Périgord started developing significantly in the 14th century.

It was only during the 19th century that Périgord became a land of poultry production in its own right, though production retained its traditional, family-type character.

The first 'Syndicat de défense du Poulet Fermier du Périgord' was created in 1953. Its technical regulation back then defined how to rear poultry 'according to the farm production method used in the Périgord'.

These developments and the reputation of the chicken encouraged Périgord poultry farmers to develop the production of poultry for festive occasions on the basis of the traditional know-how preserved in the Périgord.

The rearing of poulards followed the same practices as for rearing chickens. Feeding know-how proved to be particularly well adapted to extending the rearing period of these hens and to fattening them. As in former times, Périgord farmers strew a few handfuls of wholegrain cereals on the indoor litter every day. In addition, they complement the cereals ration with bentonite, a clay well known in Périgord for its beneficial digestive effects in poultry.

Specificity of the product

'Poularde du Périgord' is a plump bird for festive occasions, with highly developed, rounded muscle masses. All of the muscle masses have intramuscular fat described as 'marbled' and a substantial subcutaneous fat cover.

Particular care must be taken with the quality of carcasses presented whole, which must be flawless.

Causal link

Owing to the mildness of its oceanic climate and to its low-to-medium altitude, the geographical area is a place conducive to poultry farming.

The valleys, rich in alluvial deposits, are used for the cultivation of cereals and the often steep and wooded slopes for poultry runs.

The inclusion of these cereals in the feed ration is based on their regular presence in the crop rotation of Périgord farms since very early on and constitutes a specific nutrient profile that is particularly well balanced for the development and fattening of the poultry.

Maize, which is cultivated widely, has a privileged position among the cereals used: the absence of a husk makes the grain easier to digest and therefore improves its absorption qualities. Its high fat and starch content means that it is a particularly energising cereal used for the fattening of poulards.

Systematically supplementing the feed ration with clay (bentonite) ensures that the poultry enjoy very good health and better indoor conditions, which in turn promote more harmonious and regular growth. This choice made by Périgord farmers is particularly important and well-justified for the development of the muscle masses and the fattening of the 'Poularde du Périgord', all the more so as the poulard is from a slow-growing strain with a particularly long rearing period.

Supplementing all the feed with bentonite results in better absorption of the ration throughout the bird's life. This improved absorption contributes to the better development of all tissues, in particular the muscles, and to the better distribution of fat. As a result, abdominal fat, subcutaneous fat and intramuscular fat are distributed evenly throughout the carcasses of 'Poularde du Périgord'.

This practice is related to the old tradition of strewing a few handfuls of wholegrain cereals on the indoor litter every day. This ancestral practice, which formerly allowed the farmer's wife to gather the poultry together, strengthens the link between the breeder and the poultry, stimulates the pecking instinct of chicks and facilitates the use of runs later on. This behaviour is reflected in greater physical activity, which leads to the development of bigger muscles and a better distribution of fat in the muscles.

It also helps to stimulate gizzard function from an early age and thereby contributes to improved absorption of the ingredients of the ration and therefore to the development of the muscle mass.

Furthermore, it encourages the chicks to continuously scratch the litter, which helps aerate it and keep it drier for a longer time, which is important considering the duration of this poultry's rearing period.

The daily habit of scratching and turning over the litter is particularly important for the poulards, because this festive poultry has a long rearing period that ends in confinement. When the poulards spend time indoors on a very clean litter at the end of the fattening period, this promotes a very good state of feathering. The fowl are then easier to pluck, meaning that the quality of carcasses presented whole is impeccable, in particular in their traditional local 'méti-fait' version.

Free-range rearing on runs that are often sloped and wooded also affects the specific characteristics of 'Poularde du Périgord': it results in a more robust skeleton that allows more significant growth of the muscular masses (fillets and legs).

The intramuscular fat, which gives a specific 'marbled' texture to the meat of 'Poularde du Périgord', accumulates during the final fattening phase carried out indoors.

All of these factors were highlighted in 1929 by La Mazille, a celebrated local cook, in her collection of local recipes: 'One of the main reasons for the excellence of Périgord poultry is the way they are fed and fattened with maize.'

Starting in the 19th century, the reputation of 'Poularde du Périgord' was also demonstrated at competitions, first in Dordogne (1862) and then in all the neighbouring departments (Limoges 1862, Agen 1863, Niort 1866), where most prizes were awarded to Périgord farmers. Owing to its traditional taste of poultry consumed on festive occasions, the reputation of 'Poularde du Périgord' still continues to grow today.

Electronic (URL) reference to publication of the product specification

https://info.agriculture.gouv.fr/boagri/document_administratif-5c9bdae4-4d17-4a5a-955a-ed81e48ac015