C/2026/4915

13.10.2026

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/2026/4915)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Chapon du Périgord'

EU reference number: PGI-FR-01377-AM01 – 25.6.2026

1. **Name of product**

'Chapon 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 'Chapon 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 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 have been updated.

☐ 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 breeds from which 'Chapon du Périgord' originates are hardy. Details about the white or yellow skin and legs have also been added.

The distinction between breed types based on whether the flesh is white (non-naked neck) or yellow (naked neck) has been removed, the main point being to keep the requirement to use slow-growing breeds.

A weight of 2,6 kg for 'métifet' (semi-prepared) capons 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 'Chapon 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 breeds used are hardy and slow growing. The naked/non-naked neck trait has been removed, as has the list of usable breeds and the requirement for the management board to approve the use of a hardy, slow-growing breed not mentioned in the specification.

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

The feeding phases for capons 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 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.

Caponisation must be carried out by experienced personnel.

The minimum run area for capons aged up to 91 days old has been reduced from 4 m^2/bird to 2 m^2/bird in line with the density for chickens.

The number of trees and shrubs in the run (at least one per 150 birds) 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 origin

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

'Chapon du Périgord'

EU reference number: PGI-FR-01377-AM01 – 25.6.2026

1. **Name(s)**

'Chapon 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*

'Chapon du Périgord' is a bird with white or yellow skin and legs, derived from hardy, slow-growing breeds.

It is a male chicken which has been surgically castrated before reaching sexual maturity. It is reared for a minimum of 150 days, including a final fattening stage. It yields a whole carcass with a minimum weight of 3,0 kg for the dressed version, 2,6 kg for the 'métifet' (semi-prepared) version and 2,5 kg for the 'ready-to-cook' version, which are presented as class A.

It is a plump bird 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 yellow or white colour, reveals a substantial subcutaneous fat cover. All of the muscle masses have intramuscular fat described as 'marbled'.

It can be sold fresh or frozen, as a carcass or cuts. It is presented for sale unpackaged or in protective packaging.

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

The carcasses are presented as:

— dressed carcasses (plucked, eviscerated capons, with the head, feet, and giblets);

— 'ready-to-cook' (RTC) carcasses (plucked, eviscerated, headless capons, with or without the tarsus);

— 'métifet' or 'méti-fait' carcasses (plucked, eviscerated capons, with or without the tarsus, and with the head folded under the wings).

Whole carcasses and cuts are dressed with great care and are free of blemishes.

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-et-Bouxal, Montredon, Planioles, Prendeignes, Sabadel-Latronquière, Saint-Cirgues, Saint-Félix, Saint-Hilaire, Saint-Jean-Mirabel, Saint-Médard-Nicourby, Saint-Perdoux, énaillac-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 'Chapon du Périgord' is connected to its reputation and the quality of the product, thanks to the rearing method and the know-how of the breeders, who scatter wholegrain cereals onto the straw 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 corner of France, mainly in the department of the Dordogne.

This area of Périgord is a large expanse of foothills, generally sloping in a north-east and south-west direction. The many watercourses flowing through the area created a network of small valleys as they encountered obstacles in the form of rocks. These valleys vary in orientation and profile but they constitute one of the major structural elements of the Périgord landscape. Only the valleys, which are alluvium-rich, provide the right conditions for growing cereals. The hillsides, which are often steep and wooded, are primarily used for livestock farming.

The geological complexity has resulted in a large number of mineral deposits (iron, gold, limestone, kaolin). Some of these are mined to produce fuller's earth consisting of bentonite and montmorillonite, which has specific properties.

The climate of the geographical area is uniformly temperate, of the 'modified oceanic' variety. This means that it is subject to the weather system of the North Atlantic ocean but clearly influenced by both continental and Mediterranean climates.

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

In terms of human factors, poultry breeding took off in the 14th century in Périgord.

It was only during the 19th century that Périgord forged a reputation as a poultry-producing area, although poultry production retained its traditional, family-run character.

The first 'Syndicat de défense du Poulet Fermier du Périgord' was created in 1953. Its technical regulation of that time described how to rear poultry 'according to the farming practices used in Périgord'.

The growth and popularity of chicken encouraged Périgord poultry farmers to expand production of poultry for festive occasions based on the traditional know-how of the Périgord region.

The rearing of capons followed the same practices as for rearing chickens: 'hardy and slow-growing' breeds suited to being reared outdoors and using farming practices of earlier times.

Feeding know-how proved to be particularly well suited to prolonging the rearing period of these chickens and fattening them. As in earlier times, Périgord farmers scatter a few handfuls of wholegrain cereals onto the litter in the hen houses every day. This is also in addition to the ration of cereals supplemented with bentonite, a clay that is well known in Périgord for its digestive benefits for poultry.

Specificity of the product

'Chapon 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 there is substantial subcutaneous fat.

Whole carcasses are dressed with great care and are free of blemishes.

Causal link

With its mild oceanic climate and low to medium altitude, the geographical area provides ideal conditions for poultry farming.

The alluvium-rich valleys are used to grow cereals. The hillsides, which are often steep and wooded, are used for poultry runs.

The practice of using these cereals in the feed originated from their long-standing, regular and proven use in the crop rotation systems of Périgord farms. Cereals provide a specific and particularly well-balanced nutritional profile for the growth and fattening of the poultry.

Maize, which is cultivated widely, has a privileged position among the cereals used: the absence of husks makes the grain easier to digest and therefore easier to absorb. Its high fat and starch content make it a particularly high-energy cereal, which is ideal for producing birds that are meaty or even plump.

The feed is routinely supplemented with clay (bentonite). This ensures very healthy birds and better environmental conditions in the hen houses, thus encouraging more balanced and consistent growth in the birds. This choice on the part of Périgord farmers is especially important. It explains the muscle development and fat cover of the 'Chapon du Périgord', bred from a slow-growing breed with a particularly long rearing period.

Supplementing all the feed with bentonite results in better absorption of food throughout the bird's life. This increased absorption promotes better development of all tissues, especially muscles, and better fat distribution. As a result, 'Chapon du Périgord' carcasses have a 'marbled' intramuscular fat content and a very high level of subcutaneous fat content.

This practice is associated with the tradition of scattering a few handfuls of wholegrain cereals on the straw litter in the hen houses every day. In the past, this traditional practice enabled farm women to gather in the poultry, strengthening the link between farmers and their birds. It also encouraged the chicks' instinct to peck and later explore their runs. Such behaviour leads to greater physical activity, resulting in greater muscle development, with better distribution of fat around the muscles.

It also helps to stimulate gizzard function from a young age and so assist in improving absorption of the feed components that contribute to the development of muscle mass.

Furthermore, it encourages chicks to keep scratching at the straw litter. This helps air the straw and keep it dry for longer, taking into account the length of rearing for these birds.

This daily habit of scratching and turning over the litter is particularly important for the capons, in view of the long rearing period for this fowl for festive occasions, which ends in confinement. Being on very clean straw litter inside the hen house at the end of the fattening period helps the birds to develop an excellent plumage. This in turn makes plucking easier, which results in the excellent quality of the presentation of whole carcasses, particularly the traditional local 'méti-fait' version.

Free-range rearing on runs that are often steep and wooded also affects the particular characteristics of 'Chapon du Périgord'. It produces strong bones that allow for significant development of muscle mass for thighs and fillets.

For the 'Chapon du Périgord', the period of fattening in hen houses encourages the development of intramuscular fat that gives the capon's meat a distinctive 'marbled' texture.

All of these aspects were described in 1929 by La Mazille, a famous cook from the region, 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.'

The reputation of 'Chapon du Périgord' was also established in the 19th century with the competitions first held in Dordogne in 1862 and then in all the neighbouring departments (Limoges in 1862, Agen in 1863 and Niort in 1866). Farmers from Perigord were the main winners.

Electronic (URL) reference to publication of the product specification

https://info.agriculture.gouv.fr/boagri/document_administratif-1b17cf06-1719-415e-b369-7536b0a23c57