

FOR AN ENHANCED FOIE GRAS PROTECTION AND WELL-INFORMED CONSUMERS



FOIE GRAS



High quality product



Part of the European gastronomic and cultural heritage



It is crucial to provide accurate information to consumers and to protect this authentic mode of production

CURRENT EU SITUATION



RAW FOIE GRAS

Definition in the European regulation on marketing standards for poultry meat:

- Duck livers: at least 300 g net
- Goose livers: at least 400 g net

PROCESSED FOIE GRAS

No definition in the European regulation

Processed foie gras represents 80% of the foie gras sold in Europe



WHAT DO WE CALL FOR?

In the future legislative proposal on marketing standards:

1

Maintaining the current definition of raw foie gras

Protect consumers against misleading and fraudulent advertising practices



Essential to guarantee the quality: livers at a lower weight would not be sufficiently fattened to be tasty



2

Including a definition of the processed foie gras (whole and bloc)

No impact on the final price



Consumers protected against fraud



No additional administrative constraints

