

Press release

Coronavirus: call for extension of private storage aid to the poultry sector

Brussels, 30 April 2020

As the current crisis linked to the COVID-19 pandemic hits the fat palmipeds sector hard, Euro Foie Gras calls on the European Commission to use a derogation to allow private storage aid for the poultry sector. Euro Foie Gras invites also consumers to support the sector by purchasing the various proposition of products: foies gras, magrets, confits... which will bring comfort and diversity during the quarantine.

The quarantine measures imposed in Europe following the coronavirus outbreak have a severe impact on the fat palmipeds sector. This gastronomic product is generally served by many restaurateurs who have unfortunately had to close their establishments to comply with public health measures. The slowdown in export activities, the closure of markets, and the reduced promotion of products by retailers have also contributed to the sharp drop in sales.

In order to alleviate the losses for the various actors in the foie gras sector as well as food waste, we call on the European Commission to extend private storage aid to the poultry sector. "Faced with an unprecedented situation, I urge the European Commission to take exceptional measures," said Christophe Barrailh, President of Euro Foie Gras. Poultry is currently not among the sectors that can benefit from private storage aid under the provisions of the EU Regulation 1308/2013. Euro Foie Gras is therefore asking the European Commission to use a derogation that would allow this crisis management tool to be opened up to poultry.

Euro Foie Gras also calls on consumers to support the sector by putting this tasty dish on their table, which will bring them comfort in this guarantine time. Foie gras but also magret, confit and other by-products, are particularly suitable for quarantine cooking since they can be easily preserved in jars or vacuum-packed and can be cooked at home.

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In addition, Euro Foie Gras would like to highlight the tremendous work accomplished by farmers to continue to feed Europe. Even under difficult conditions, they are the guarantors of European food independence. These "Food Heroes", who usually work in the shadows to feed the population, have demonstrated again today their dedication during this exceptional period.

Finally, Euro Foie Gras applauds the food donations and cooked meals for nursing homes residents and caregivers. For example, let's note the French initiative initiated by the AP-HP (University hospital trust operating in Paris and its surroundings) and chefs Stéphane Méjanès and Guillaume Gomez, "Chefs avec les soignants" (chefs with caregivers), which has made it possible to distribute more than 40,000 meals to hospitals. Many companies in the sector contribute generously to these donations on a private or collective basis.

Euro Foie Gras hopes that European policy makers and consumers will not forget these women and men who have done everything in their power to ensure their food in times of crisis.

Created in 2008, Euro Foie Gras, the European Federation of Foie Gras, brings together producers' federations from France, Belgium, Bulgaria, Spain and Hungary. Its goal is to establish a continuous exchange of good practices, know-how and promote the profession of foie gras producer.

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