

# 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

