

## OTHER ACTS

## COMMISSION

**Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs**

(2008/C 73/09)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006 <sup>(1)</sup>. Statements of objection must reach the Commission within six months from the date of this publication.

## SUMMARY

**COUNCIL REGULATION (EC) No 510/2006****‘BŒUF DE BAZAS’****EC No: FR/PDO/005/0344/21.04.2004****PDO ( ) PGI ( X )**

This summary sets out the main elements of the product specification for information purposes.

**1. Responsible department in the Member State:**

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**2. Group:**

Name: Association pour la Défense du Bœuf de Bazas  
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F-33430 Bazas  
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Composition: Producers/processors ( X ) Other ( )

**3. Type of product:**

Class 1.1: Fresh meat (and offal)

<sup>(1)</sup> OJ L 93, 31.3.2006, p. 12.

#### 4. **Specification:**

(Summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

##### 4.1. *Name:* 'Bœuf de Bazas'

##### 4.2. *Description:* Bazadais or Blonde d'Aquitaine cattle or crosses between these two breeds.

Fresh meat: whole carcasses, sides, quarters, cuts.

Age at slaughter:

— Heifers: no less than 30 months — no more than 48 months

— Cows: no less than 36 months — no more than 108 months

— Steers: no less than 36 months — no more than 60 months.

Carcass characteristics:

— Minimum weight:

— 300 kg for heifers and cows,

— 380 kg for steers

— Conformation classes E, U, R

— Fat score 3 or 4

— No trimming of external fat for carcasses with a fat score of 3 and partial trimming for those with a fat score of 4

— Meat colour: bright red.

##### 4.3. *Geographical area:* The cattle must have been born, raised, fattened and slaughtered in the 'Bazas' production area, which includes:

— the department of the Gironde,

— the following cantons in the department of Landes: Aire sur Adour, Gabarret, Geaune, Grenade sur Adour, Labrit, Mimizan, Morcenx, Parentis-en-Born, Pissos, Roquefort, Sabres, Sore, Villeneuve-de-Marsan, Mont-de-Marsan and Tartas,

— the cantons bordering the Gironde and Landes in the neighbouring departments of Lot et Garonne and Gers, i.e.:

— the cantons of Bouglon, Casteljaloux, Duras, Houeilles, Marmande, Meilhan-sur-Garonne, Mézin and Seyches in Lot et Garonne, which border the Gironde and Landes,

— the cantons of Cazaubon, Nogaro, Riscle and Eauze in Gers, which border Landes.

To minimise the effects of transportation on the quality of the meat (animal welfare, stress limitation) and to ensure better traceability of carcasses and better monitoring of the specific method of trimming, the abattoirs registered to slaughter *Bœufs de Bazas* are located within the production area. This makes it possible to preserve the organoleptic qualities of the carcasses.

##### 4.4. *Proof of origin:* Before it is seven days old, at the latest, the animal is marked on both ears with an approved mark bearing a unique national identification number.

An identification document (passport) containing the animal's details (date of birth, breed code, national identification number, etc.) accompanies it to the abattoir.

This passport also makes it possible to identify the holdings the animal has passed through, as a movement label is affixed by each one of the animal's owners, and each holding is identified by a unique number (the first five figures correspond to the INSEE code for the department and commune in which the holding is located). The geographical origin of the animal is therefore known.

At the abattoir, the carcass is marked with a slaughter number, thereby establishing a link with the national identification number. The carcass is also stamped with the 'Bœuf de Bazas' logo in food-grade ink. A numbered guarantee certificate showing the animal's national identification number and slaughter number accompanies each carcass, side or quarter of beef sold to a butcher. Butchers selling 'Bœuf de Bazas' may do so either exclusively or alongside other meat products. Checks are also carried out on stock records.

- 4.5. *Method of production:* Heifers are reared to the age of at least 30 months, while cows and steers are reared to at least 36 months.

Calves are reared in a suckler herd (suckled by their mothers).

The cattle spend at least seven months of the year at pasture, unless weather conditions are exceptionally bad.

They are fed on grass or fodder produced mainly on the holding itself, supplemented with feed approved by the *Association pour la Défense du Bœuf de Bazas* (Association for the defence of Bœuf de Bazas).

Feed used during the fattening (finishing) period: during the fattening period, which lasts at least four months, the aim is to finish fattening the animals so as to enable the carcass and meat to reach optimum quality.

During the finishing period, or at least for the last two months, the animal must be fattened indoors or in groups.

Grains or millers' offals (maize, wheat, barley, triticale, oats, rye, etc.) supplemented with coarse fodder (grass, hay) and/or roots and tubers are used for finishing.

The stockbreeder/fattener must adjust the animal's feed rations according to its biological condition and appetite. In this context, in addition to the grains that are to form the basic energy source in their feed, cattle may be given maize silage and/or grass silage as long as they do not exceed 50 % of the dry-matter intake.

As well as grains, oilcakes (mainly soya and linseed) may also be used.

Traditionally, over 70 % of the feed and more than 90 % of the animal's total food intake during its lifetime are produced on the farm itself.

Meat maturation: at least 10 days.

- 4.6. *Link:*

*Distinctive characteristic:*

The area's oceanic climate (mild winters, frequent rainfall spread throughout the year and plenty of sunshine) allows farmers to use the grassland as natural or temporary meadows and to graze their herds for more than half the year.

The breeds used to produce 'Bœuf de Bazas' are those traditionally farmed in the area, and both the Bazadais and the Blonde d'Aquitaine are local breeds.

*Reputation:*

The term 'Bœuf de Bazas' goes back as far as the 13th century, when it was used to refer to the best local beef breeds reared in the area around the town of Bazas.

The *fête des bœufs gras*, the traditional procession of Bazadais cattle on carnival Thursday, has kept the reputation of 'Bœuf de Bazas' alive since the 13th century. The festival has an unbroken history and continued to be held even when its existence was under threat (under the *ancien régime*). The working cattle were then fattened and sold, mainly at the market in Bazas.

Today, the reputation of 'Bœuf de Bazas' remains as strong as ever:

At local level:

- every year, at carnival time, the *fête des bœufs gras* draws crowds of spectators to Bazas, and participating butchers see a 30 % increase in sales during this period. The festival is built on the unique qualities and renown of 'Bœuf de Bazas' and, in turn, helps maintain its reputation over time,
- other communes in the area covered by the PGI have also set up similar events.

At national level:

The product's reputation extends far beyond the local area. This can be illustrated by some recent examples:

- the Article in *Le Figaro* on 16 February 2003 entitled 'le bœuf gras fait son carnaval' (the fatted ox celebrates carnival),
- the recipe for 'croustillant de queue de bœuf de Bazas au foie gras de canard poêlé des landes' (crispy 'Bœuf de Bazas' oxtail with fried Landes duck foie gras) featured on 'Les escapades de Petitrenaud' broadcast on France 5.

4.7. *Inspection body:*

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This inspection body is EN 45011 approved and accredited.

4.8. *Labelling:* Name under which the product is sold: 'Bœuf de Bazas'.

The label must include an information field providing the consumer with information about the product:

- type of animal (male or female),
- the animal's identification number,
- the carcass identification number (abattoir No), where appropriate,
- date of birth,
- breed,
- name and address of the farmer,
- date of slaughter,
- carcass weight,
- grade,
- recipient name.

This certificate accompanies the carcass, side or quarter until it is sold to the consumer.

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