



C/2025/3683

8.7.2025

**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/2025/3683)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

‘Mirabelles de Lorraine’

PGI-FR-0194-AM01 – 10.4.2025

1. Product name

‘Mirabelles de Lorraine’

2. Geographical indication type

- ☐ Protected designation of origin (PDO)
☒ Protected geographical indication (PGI)
☐ Geographical indication (GI)

3. Sector

- ☒ Agricultural products
☐ Wines
☐ Spirit drinks

4. Country to which the geographical area belongs

France

5. National authority communicating the standard amendment

Ministry of Agriculture and Food Sovereignty

6. Qualification as standard amendment

Explanation as to why the amendment or amendments fall under the definition of a standard amendment as provided for in Article 24(4) of Regulation (EU) No 2024/1143:

The application for an amendment to the ‘Mirabelles de Lorraine’ PGI does not involve any of the three situations constituting a Union amendment, specifically:

- a) it does not involve a change in the name of the protected designation of origin;
- b) it does not risk voiding the link to the geographical area;
- c) it does not entail further restrictions on the marketing of the product.

The French authorities therefore consider that the application is 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)

1. *Product description*

The description of the product in the specification has been reworded and supplemented by three details concerning the shape, the possible presence of a whitish film on the fruit, and a tolerance with respect to the minimum diameter. The characteristics of 'Mirabelles de Lorraine' have also been supplemented in the single document in order to correspond to those set out in the product specification.

Methods of packaging have also been added, depending on the intended use of the fruit: direct consumption, deep-freezing or processing.

The amendment affects the single document.

2. *Demarcation of the geographical area*

The provisions concerning the geographical area and the steps carried out in the area remain unchanged.

Rewording is proposed, to points 4 (Concise definition of the geographical area), 3.4 (Specific steps in production that must take place in the identified geographical area) and 3.5 (Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to) of the single document, to add the storage stage for fresh fruit due to the addition of storage conditions for the fruit in the product specification.

The last sentence of point 3.5 of the single document ('Packaging is taken to mean wrapping of individual fruits, placing in pallets and deep-freezing'), which is confusing with respect to the above, is deleted and is also removed from the single document.

The amendment affects the single document.

3. *Evidence that the product originates in the area*

This part is rewritten taking into account the current format of the specification, in particular the reference to the identification declaration for operator authorisations.

In line with practice, the following are also introduced:

- an annual declaration by cultivators of orchards intended for PGI production;
- an orchard code (homogeneous production unit: variety, year of planting) as a basis for traceability.

The paragraph on the obligation of processors to keep stock accounting records (PGI origin of fruit) has been deleted, as processing is not covered by the PGI specification.

The amendment does not affect the single document.

4. *Product life cycle*

A life cycle has been introduced showing the control points at each stage.

The amendment does not affect the single document.

5. *Varietal origin*

This part is supplemented by a provision on the obligation to use plants with a plant health certificate.

The amendment does not affect the single document.

6. *Soil characteristics*

The main characteristic of the soil is deemed to be a minimum clay content of 30 %, instead of a specific percentage of fine elements of less than 20 microns in size.

A requirement to carry out a soil analysis at planting (or in the first year of certification) is added to check the nature of the soil and its fertility.

The amendment does not affect the single document.

7. *Growing methods*

The minimum planting area of 50 ares (or 20 ares if the parcel is adjacent to another orchard cultivated by the same farmer) has been abolished.

An obligation to grass orchards to at least 60 % of the area between rows has been introduced, as well as an obligation for farms to have at least 10 % of their total utilised agricultural area as 'topographical equivalent surface' (TES), i.e. agro-ecological infrastructure within the meaning of the list in the table set out in the specification.

Rules on fertilisation of the orchards are also introduced: establishment of a forward fertilisation plan, limiting annual nitrogen fertilisation to 90 units per hectare, followed by soil analyses at least every 8 years.

The amendment does not affect the single document.

8. *Harvesting, sorting, approval, packaging*

Rules on harvesting and transport have been added to prevent the fruit being crushed and thus guarantee its integrity, depending on how it is to be further processed.

The arrangements for approval, based on the sugar content and colour, are described, as well as the characteristics of the fruit before dispatch.

The maximum periods between harvesting and receipt at the plant, between packaging and dispatch, and between harvesting and dispatch of the fresh fruit are specified, as well as the storage conditions.

The amendment does not affect the single document.

9. *Deep-freezing*

Mirabelles (whole with stone, whole but destoned or destoned and halved) are frozen using the IQF method only.

The characteristics of the fruit before and after deep-freezing, the time between harvesting and freezing, and between the fruit leaving the deep-freezing tunnel and storage, the storage temperature of the deep-frozen fruit and the minimum durability date (MDD), which is set at 30 months, are all specified.

The amendment does not affect the single document.

10. *Elements justifying the link with the geographical environment*

This section has been reworded to bring it into line with the regulatory requirements: The link between the 'Mirabelles de Lorraine' PGI and the geographical origin is still based on the characteristics of the product (its high sugar content and colour) linked to the natural characteristics of the geographical area and the know-how of the producers, as well as on the reputation of the product.

The causal link is characterised by:

- the terrain of the region of Lorraine, which protects the fruit from frost and wind;
- the alternation of hot and cold temperatures, which is ideal for the fruit to mature with all the desired characteristics;
- the climate, which makes it possible to obtain the specific physical characteristics of 'Mirabelles de Lorraine', in particular their colour, size and sugar content;
- the know-how of producers, the quality and the possibility of deep-freezing 'Mirabelles de Lorraine' while respecting their taste, flavour and authenticity, thus extending the period of availability of the product and its reputation;
- the highlighting of 'Mirabelles de Lorraine' at numerous municipal festivals and their presence in many regional recipes and on the menu at the best restaurants in Lorraine.

The single document has been revised to include the causal link described in the product specification.

The amendment affects the single document.

11. *References to the inspection body*

The references and contact details of the inspection bodies have been updated.

The amendment does not affect the single document.

12. *National requirements*

In accordance with national provisions, a table is introduced setting out the main points to be checked.

The amendment does not affect the single document.

SINGLE DOCUMENT

‘Mirabelles de Lorraine’

EU No: PGI-FR-0194-AM01 – 10.4.2025

PDO () PGI (X)

1. **Name(s) (of the PDO or PGI)**

‘Mirabelles de Lorraine’

2. **Member State or Third Country**

France

3. **Description of the agricultural product or foodstuff**

3.1. *Combined Nomenclature code*

— 08 – EDIBLE FRUIT AND NUTS; PEEL OF CITRUS FRUIT OR MELONS

0809 – Apricots, cherries, peaches (including nectarines), plums and sloes, fresh

0809 40 – Plums and sloes

0809 40 05 – Plums

— 08 – EDIBLE FRUIT AND NUTS; PEEL OF CITRUS FRUIT OR MELONS

0811 – Fruit and nuts, uncooked or cooked by steaming or boiling in water, frozen, whether or not containing added sugar or other sweetening matter

0811 90 – other

0811 90 95 – other

3.2. *Description of product to which the name in (1) applies*

Round or oval fruit, yellow or golden when ripe, with an unattached stone, small size (diameter >22 mm), with an average sugar content of 16° Brix in the fruit for direct consumption and 15° Brix in the fruit for processing (including deep-freezing), colour 4 on the AREFE colour scale, category I of the UN/ECE standard, produced from clones of the ‘Mirabelles de Nancy’ and ‘Mirabelles de Metz’ varieties registered in 1961 under Nos 91 291 and 91 290 (*Rosaceae* family, species *Prunus insititia*) in the official catalogue of species.

‘Mirabelles de Lorraine’ can be presented fresh or deep-frozen (whole with stone, whole destoned, or in halves with stone removed).

3.3. *Feed (for products of animal origin only) and raw materials (for processed products only)*

—

3.4. *Specific steps in production that must take place in the defined geographical area*

For the fresh fruit, all production, sorting, sizing and packaging operations are carried out in the geographical area.

For the deep-frozen fruit, only the production, sorting, sizing, stoning and deep-freezing stages take place in the geographical area.

3.5. *Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to*

Because of the delicacy of the fruit and the risk of squashing during transport, the fresh fruit is packaged in the geographical area.

3.6. *Specific rules concerning labelling of the product the registered name refers to*

—

4. **Concise definition of the geographical area**

The geographical area of the 'Mirabelle de Lorraine' includes all municipalities in the departments of Meuse, Meurthe-et-Moselle, Moselle and Vosges.

The protected geographical indication 'Mirabelles de Lorraine' may be used only for fruit from orchards located in this area.

5. **Link with the geographical area**

The link between the 'Mirabelles de Lorraine' PGI and its geographical origin is based on the characteristics of the product (high sugar content and colour) linked to the natural characteristics of the geographical area and the know-how of the producers, as well as on the reputation of the product.

5.1. *Specificity of the geographical area*

The Lorraine region is ideal for growing mirabelles.

The terrain is characterised by a succession of plateaux, valleys and escarpments, known as 'cuestas'. It is characterised by clay-limestone soils. The Lorraine mirabelle orchards are planted on soils with a minimum clay content of 30 %.

The climate is characterised by marked seasons and marked temperature variations. Winters are harsh with frequent frosts until spring. Summers are relatively hot with periods of drought and high temperatures.

Average rainfall is around 750 mm a year, but can be as high as 2 400 mm on the summits of the Vosges. It is relatively higher in autumn and winter, when there are many rainy and foggy days.

5.2. *Specificity of the product*

'Mirabelles de Lorraine' originate from two local varieties: Mirabelles de Nancy and Mirabelles de Metz.

The specificity of 'Mirabelles de Lorraine' is linked to how it is produced: for the best possible development of the fruit, the planting density in the orchards may not exceed 400 trees per hectare, the fruit is picked at the best stage of ripeness and within a short period (around six weeks from the beginning of August to mid-September). The aim is to produce a yellow, sweet fruit, unlike the green, sour mirabelles found in other regions.

5.3. *Causal link*

The terrain of the region of Lorraine, characterised by escarpments and plateaux, protects the fruit from frost and wind.

The alternation of hot (daytime) and cold (night-time) temperatures is ideal for the fruit to mature with all the desired characteristics. The high levels of sunshine also play a major role in its colouring. Regular rain and sunshine at the beginning of the summer make it possible to obtain the specific physical characteristics of 'Mirabelles de Lorraine', in particular its size and sugar content. Clay soil helps to maintain water reserves and enables the mirabelle trees to withstand periods of drought and, as a result, produce fruit of the larger size expected for 'Mirabelles de Lorraine'.

Local producers, based on their mastery of mirabelle cultivation over five centuries, ensure the quality of 'Mirabelles de Lorraine'. It is possible to deep-freeze 'Mirabelles de Lorraine' while respecting their taste, flavour and authenticity, thus extending the period of availability of the product and its reputation. Otherwise, 'Mirabelles de Lorraine' would be available for only 2 or 3 months of the year.

This renowned fruit, grown since the Middle Ages, is highlighted on many occasions during local festivals. Indeed, traditional mirabelle festivals are celebrated in most municipalities in the region during the last week of August. The presence of mirabelles in many local recipes and on the menus of the best restaurants in Lorraine demonstrates how this fruit belongs to the region's heritage. At national level, one in five French people spontaneously cites Lorraine as the region of origin of mirabelles.

Reference to publication of the specification

https://info.agriculture.gouv.fr/boagri/document_administratif-7f5ea563-b7b3-489d-8e4f-5a12bca7d65b
