

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 307/11)

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

SUMMARY

REGULATION (EC) No 510/2006**‘MAINE-ANJOU’****EC No: FR/PDO/0379/17.09.2004****PDO (X) PGI ()**

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

1. Responsible department in the Member State:

Name: Institut National de l'Origine et de la Qualité
Address: 51, rue d'Anjou
F-75008 Paris
Tel. (33-1) 538 980 00
Fax (33-1) 422 557 97
E-mail: info@inao.gouv.fr

2. Group:

Name: Syndicat de défense de la viande «Maine-Anjou»
Address: 36, avenue de Razilly
BP 339
F-53203 Château Gontier Cedex
Tel. (33-2) 430 722 94
Fax (33-2) 430 780 48
E-mail: upra-maine-anjou@unimedia.fr
Composition: Producers/processors (X) Other (X)

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

3. Type of product:

Class 1.1 — Fresh meat (and offal)

4. Specification:

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

4.1. Name:

‘Maine-Anjou’

4.2. Description:

Chilled beef, with the exception of thawed chilled beef, from cows under ten years old which have calved at least once or from castrated males over 30 months old.

The cow carcasses weigh a minimum of 380 kg and the male carcasses a minimum of 400 kg.

The carcasses have the following characteristics:

— conformation: E, U, R, O in the EUROP classification grid,

— fat cover: 3 or 4 in the EUROP classification grid.

Carcasses are characterised by their low muscular compactness and significantly higher weight.

The meat is well marbled, with sufficient intramuscular fat deposits, a homogenous deep red colour, slightly orange, tender when cut and in the mouth, very juicy and with a stable aftertaste.

4.3. Geographical area:

The geographical area within which the animals are born, raised and slaughtered covers the territories of the following communes in the *départements* of Ille-et-Vilaine, Loire-Atlantique, Maine-et-Loire, Mayenne, Sarthe, Deux-Sèvres, Vendée and Orne.

Département d’Ille-et-Vilaine:

Chelun, Coësmes, Eancé, Grand-Fougeray, Liffré (section AL, parcels 6, 8, 12-14, 35, 268, 269, 272-274, 408-411, 435, 438, 440-442, 475-480, 501, 502 and 597-604), Martigné-Ferchaud, Pertre (Le), Thourie, Vitré (section K, parcels 1, 2, 9 and 70 and section AW, parcels 81-86, 154-156, 268, 295 and 296).

Département de Loire-Atlantique:

Abbaretz, Ancenis, Anetz, Belligné, Boissière-du-Doré (La), Bonnoeuvre, Boussay, Cellier (Le), Chapelle-Glain (La), Chapelle-Saint-Sauveur (La), Châteaubriant, Couffé, Derval, Erbray, Fercé, Fresne-sur-Loire (Le), Gétigné, Grand-Auverne, Issé, Jans, Joué-sur-Erdre, Juigné-des-Moutiers, Landreau (Le), Ligné, Louisfert, Lusanger, Maumusson, Meilleraye-de-Bretagne (La), Mésanger, Moisdon-la-Rivière, Montrelais, Mouais, Mouzeil, Noyal-sur-Brutz, Nozay, Oudon, Pannecé, Petit-Auverné, Pin (Le), Pouillé-les-Côteaux, Puceul, Regrippière (La), Remaudière (La), Riaillé, Roche-Blanche (La), Rouge, Rouxière (La), Ruffigné, Saint-Aubin-des-Châteaux, Saint-Géréon, Saint-Herblon, Saint-Julien-de-Vouvantes, Saint-Mars-la-Jaille, Saint-Sulpice-des-Landes, Saint-Vincent-des-Landes, Sion-les-Mines, Soudan, Soulvache, Teillé, Touches (Les), Trans-sur-Erdre, Treffieux, Vallet, Varades, Villepot, Vritz.

Département de Maine-et-Loire:

Andard, Andigné, Andrezé, Angers, Angrie, Armaillé, Aviré, Aubigné-sur-Layon, Avrillé, Baracé, Beaucozéz, Beaulieu-sur-Layon, Beaupréau, Beausse, Bécon-les-Granits, Bégrolles-en-Mauges, Béhuard, Bohalle (La), Boissière-sur-Evre (La), Botz-en-Mauges, Bouchemaine, Bouillé-Ménard, Bourg-d'Iré (Le), Bourg-l'Évêque, Bourgneuf-en-Mauges, Bouzillé, Brain-sur-l'Authion, Brain-sur-Longuenée, Briollay, Brissarthe, Candé, Cantenay-Epinard, Carbay, Cernusson, Cerqueux (Les), Cerqueux-sous-Passavant (Les), Challain-la-Potherie, Chalonnes-sur-Loire, Chambellay, Champigné, Champ-sur-Layon (Le),

Champteussé-sur-Baconne, Champtocé-sur-Loire, Champtoceaux, Chanteloup-les-Bois, Chanzeaux, Chapelle-du-Genêt (La), Chapelle-Hullin (La), Chapelle-Rousselin (La), Chapelle-Saint-Florent (La), Chapelle-Saint-Laud (La), Chapelle-sur-Oudon (La), Châteauneuf-sur-Sarthe, Châtellais, Chaudfonds-sur-Layon, Chaudron-en-Mauges, Chaussaire (La), Chavagnes, Chazé-Henry, Chazé-sur-Argos, Cheffes, Chemillé, Chemiré-sur-Sarthe, Chenillé-Changé, Cherré, Cholet, Clefs, Cléré-sur-Layon, Combrée, Concourson-sur-Layon, Contigné, Cornuaille (La), Coron, Corzé, Cossé-d'Anjou, Daguenière (La), Daumeray, Denée, Doué-La-Fontaine, Drain, Durtal, Ecouflant, Ecuillé, Etriché, Faye-d'Anjou, Faveraye-Machelles, Feneu, Ferrière-de-Flée (La), Fief-Sauvin (Le), Fosse-de-Tigné, Freigné, Fuilet (Le), Gené, Gesté, Grez-Neuville, Grugé-l'Hopital, Hôtellerie-de-Flée (L'), Huillé, Ingrandes, Jaille-Yvon (La), Jallais, Jubaudière (La), Juigné-sur-Loire, Jumellière (La), Juvardeil, Landemont, Lézigné, Lion-d'Angers (Le), Liré, Loiré, Longeron (Le), Louroux-Béconnais (Le), Louvaines, Marans, Marcé, Marigné, Marillais (Le), Martigné-Briand, Maulévrier, May-sur-Evre (Le), Mazières-en-Mauges, Meignanne (La), Melay, Membrolle-sur-Longuenée (La), Mesnil-en-Vallée (Le), Miré, Montfaucon, Montguillon, Montigné-sur-Moine, Montilliers, Montjean-sur-Loire, Montreuil-Juigné, Montreuil-sur-Loir, Montreuil-sur-Maine, Montrevault, Morannes, Mozé-sur-Louet, Mûrs-Erigné, Neuvy-en-Mauges, Noëllet, Noyant-la-Gravoyère, Nuillé, Nueil-sur-Layon, Nyoiseau, Passavant-sur-Layon, Pellouailles-les-Vignes, Pin-en-Mauges (Le), Plaine (La), Plessis-Grammoire (Le), Plessis-Macé (Le), Poitevinière (La), Pommeraye (La), Ponts-de-Cé (Les), Possonnière (La), Pouancé, Pouéze (La), Prévrière (La), Pruillé, Puiset-Doré (Le), Querré, Rablay-sur-Layon, Renaudière (La), Rochefort-sur-Loire, Romagne (La), Roussay, Saint-André-de-la-Marche, Saint-Aubin-de-Luigné, Saint-Augustin-des-Bois, Saint-Barthélemy-d'Anjou, Saint-Christophe-du-Bois, Saint-Christophe-la-Couperie, Saint-Clément-de-la-Place, Saint-Crespin-sur-Moine, Saint-Florent-le-Vieil, Saint-Georges-des-Gardes, Saint-Georges-sur-Layon, Saint-Georges-sur-Loire, Saint-Germain-des-Prés, Saint-Germain-sur-Moine, Saint-Jean-de-la-Croix, Saint-Jean-de-Linières, Saint-Jean-des-Mauvrets, Saint-Lambert-du-Lattay, Saint-Lambert-la-Potherie, Saint-Laurent-de-la-Plaine, Saint-Laurent-des-Autels, Saint-Laurent-du-Mottay, Saint-Léger-des-Bois, Saint-Léger-sous-Cholet, Saint-Lézin, Saint-Macaire-en-Mauges, Saint-Martin-du-Bois, Saint-Martin-du-Fouilloux, Saint-Melaine-sur-Aubance, Saint-Michel-et-Chanveaux, Saint-Paul-du-Bois, Saint-Philbert-en-Mauges, Saint-Pierre-Montlimart, Saint-Quentin-en-Mauges, Saint-Rémy-en-Mauges, Saint-Saturnin-sur-Loire, Saint-Sauveur-de-Flée, Saint-Sauveur-de-Landemont, Saint-Sigismond, Saint-Sulpice, Saint-Sylvain-d'Anjou, Sainte-Christine, Sainte-Gemmes-d'Andigné, Sainte-Gemmes-sur-Loire, Salle-de-Vihiers (La), Salle-et-Chapelle-Aubry (La), Sarrigné, Savennières, Sceaux-d'Anjou, Segré, Séguinière (La), Seiches-sur-le-Loir, Soeudres, Somloire, Soucelles, Soulaines-sur-Aubance, Soulaire-et-Bourg, Tancoigné, Tessoualle (La), Thorigné-d'Anjou, Thouarcé, Tigné, Tillières, Torfou, Tourlandry (La), Toutlemonde, Trélazé, Tremblay (Le), Trémentines, Tremont, Valanjou, Varenne (La), Vauchrétien, Verchers-sur-Layon (Les), Vergonnes, Vern-d'Anjou, Vezins, Vihiers, Villedieu-la-Blouère, Villemois, Villevêque, Yzernay.

Département de la Mayenne:

Ahuillé, Alexain, Ampoigné, Andouillé, Argenton-Notre-Dame, Argentré, Aron, Arquenay, Assé-le-Béranger, Astillé, Athée, Azé, Baconnière (La), Bais, Ballée, Ballots, Bannes, Bazoge-Montpinçon (La), Bazouge-de-Chemeré (La), Bazouge-des-Alleux (La), Bazougers, Beaulieu-sur-Oudon, Beaumont-Pied-de-Boeuf, Belgeard, Bierné, Bignon-du-Maine (Le), Bigottière (La), Blandouet, Boissière (La), Bonchamp-lès-Laval, Bouchamps-lès-Craon, Bouère, Bouessay, Bourgneuf-la-Forêt (Le), Bourgon, Brains-sur-les-Marches, Brée, Brûlatte (La), Buret (Le), Chailland, Châlons-du-Maine, Chammes, Champgénéteux, Changé, Chapelle-Anthenaise (La), Chapelle-au-Riboul (La), Chapelle-Craonnaise (La), Chapelle-Rainsouin (La), Château-Gontier, Châtellain, Châtres-la-Forêt, Chemazé, Chéméré-le-Roi, Chérancé, Commer, Congrier, Cosmes, Cossé-en-Champagne, Cossé-le-Vivien, Coudray, Courbeville, Craon, Croixille (La), Crote (La), Daon, Denazé, Deux-Évailles, Entrammes, Épineux-le-Seguin, Évron, Fontaine-Couverte, Forcé, Fromentières, Gastines, Genest-Saint-Isle (Le), Gennes-sur-Glaize, Gesnes, Gravelle (La), Grazay, Grez-en-Bouère, Ham (Le), Hambers, Hardanges, Houssay, Huisserie (L'), Izé, Jublains, Juvigné, Laigné, Laubrières, Launay-Villiers, Laval, Livet, Livré, Loigné-sur-Mayenne, Loiron, Longuefuye, Louverné, Louvigné, Maisonnelles-du-Maine, Marcillé-la-Ville, Marigné-Peuton, Martigné-sur-Mayenne, Mayenne, Mée, Ménil, Méral, Meslay-du-Maine, Mézangers, Montflours, Montigné-le-Brillant, Montjean, Montourtier, Montsûrs, Moulay, Neau, Niaffes, Nuillé-sur-Vicoin, Olivet, Origné, Parné-sur-Roc, Peuton, Pommerieux, Port-Brillet, Préaux, Quelaines-Saint-Gault, Renazé, Roë (La), Rouaudière (La), Ruillé-Froid-Fonds, Ruillé-le-Gravelais, Sacé, Saint-Aignan-sur-Roë, Saint-Berthevin, Saint-Brice, Saint-Cénére, Saint-Charles-la-Forêt, Saint-Christophe-du-Luat, Saint-Cyr-le-Gravelais, Saint-Denis-d'Anjou, Saint-Denis-du-Maine, Saint-Erblon, Saint-Fort, Saint-Frambault-de-Prêtres, Saint-Georges-le-Fléchar, Saint-Georges-sur-Erve, Saint-Germain-d'Anxure, Saint-Germain-de-Coulamer, Saint-Germain-le-Fouilloux, Saint-Germain-le-Guillaume, Saint-Hilaire-du-Maine, Saint-Jean-sur-Erve, Saint-Jean-sur-Mayenne, Saint-Laurent-des-Mortiers, Saint-Léger, Saint-Loup-du-Dorat, Saint-Martin-de-Connée, Saint-Martin-du-Limet, Saint-Michel-de-Feins, Saint-Michel-de-la-Roë, Saint-Ouën-des-Toits, Saint-Ouën-des-Vallons, Saint-Pierre-la-Cour, Saint-Pierre-sur-Erve, Saint-Pierre-sur-Orthe, Saint-Poix, Saint-Quentin-les-Anges, Saint-Saturnin-du-Limet, Saint-Sulpice, Saint-Thomas-de-Courceriers, Sainte-Gemmes-le-Robert, Sainte-Suzanne, Saulges, Selle-Craonnaise (La), Senonnes, Simplé, Soulgé-sur-Ouette, Thorigné-en-Charnie, Torcé-Viviers-en-Charnie, Trans, Vaiges, Villiers-Charlemagne, Vimarcé, Voutré.

Département de la Sarthe:

Amné, Asnières-sur-Vègre, Auvers-le-Hamon, Auvers-sous-Montfaucon, Avesse, Avoise, Beaumont-sur-Sarthe, Bernay, Brains-sur-Gée, Brûlon, Chantenay-Villedieu, Chassillé, Chemiré-en-Charnie, Cherre (section D, parcs 253-266, 269-273, 290, 291, 565, 705, 714), Chevillé, Coulans-sur-Gée, Courtillers, Crannes-en-Champagne, Crissé, Epineu-le-Chevreuil, Fercé-sur-Sarthe, Fontenay-sur-Vègre, Grez (Le), Joué-en-Charnie, Juigné-sur-Sarthe, Longnes, Loué, Mareil-en-Champagne, Moitron-sur-Sarthe, Mont-Saint-Jean, Neuvillalais, Neuville-en-Charnie, Notre-Dame-du-Pé, Parennes, Pincé, Poillé-sur-Vègre, Précigné, Rouesse-Vassé, Rouez, Ruillé-en-Champagne, Sablé-sur-Sarthe, Saint-Christophe-du-Jambet, Saint-Christophe-en-Champagne, Saint-Denis-d'Orques, Saint-Ouen-en-Champagne, Saint-Pierre-des-Bois, Saint-Rémy-de-Sillé, Saint-Symphorien, Sillé-le-Guillaume, Solesmes, Souvigné-sur-Sarthe, Tassillé, Tennie, Vallon-sur-Gée, Viré-en-Champagne.

Département des Deux-Sèvres:

Argenton-Château, Aubiers (Les), Boësse, Boismé, Bressuire, Bretignolles, Breuil-Bernard (Le), Breuil-sous-Argenton (Le), Cerizay, Chanteloup, Chapelle-Gaudin (La), Chiché, Cirière, Combrand, Coudre (La), Courlay, Etusson, Forêt-sur-Sèvre (La), Genneton, Massais, Mauléon, Moncoutant, Montravers, Moutiers-sous-Argenton, Moutiers-sous-Chantemerle, Nueil-sur-Argent, Petite-Boissière (La), Pin (Le), Saint-Amand-sur-Sèvre, Saint-André-sur-Sèvre, Saint-Aubin-du-Plain, Saint-Clémentin, Saint-Jouin-de-Milly, Saint-Maurice-la-Fougereuse, Saint-Pierre-des-Echaubrognes, Sanzay, Ulcot, Voultegon.

Département de la Vendée:

Breuil-Barret, Chambreaud, Châtaigneraie (La), Gaubretière (La), Landes-Genusson (Les), Mallièvre, Menomblet, Mortagne-sur-Sèvre, Saint-Aubin-des-Ormeaux, Saint-Laurent-sur-Sèvre, Saint-Malô-du-Bois, Saint-Martin-des-Tilleuls, Saint-Pierre-du-Chemin, Tardière (La), Tiffauges, Treize-Vents, Verrie (La).

Département de l'Orne:

Alençon (section CA, parcs 76, 77 and 84).

4.4. Proof of origin:

All operators complete a declaration of aptitude, registered with the *Institut National des Appellations d'Origine* (INAO).

Farmers keep an up-to-date register ('Inventory of animals on the holding').

Transporters and slaughterhouses keep an up-to-date register of arrivals and departures so that the origin and destination of bovine animals, carcasses or meat can be identified.

These registers are available to authorised inspection officers.

Farmers must also make a *déclaration de mise en finition* (declaration of finishing) for each animal no later than 60 days before the scheduled slaughter date.

During the finishing stage, the bovine animal is examined to ensure that it shows a morphology compatible with obtaining the minimum carcass weights and fat cover required for the designation.

Carcasses which comply with the PDO product specification are identified by adding the words 'Maine-Anjou' to the sirloin, leg, shoulder and caparison of each half-carcass.

The carcass and the resulting cuts are accompanied by a label identifying the meat.

Carcasses identified as PDO 'Maine-Anjou' are subject to an organoleptic test by sampling, verifying that they have the characteristics required by the PDO product specification.

4.5. *Method of production:*

The animals must be born, raised and slaughtered within the geographical area specified in point 4.3.

Breed

The bovine animals are of the 'Rouge des prés' breed. Animals with muscular hypertrophy are excluded. The animal's sire must be a bull registered in the herd book of the 'Rouge des prés' breed of origin.

If artificial insemination is used, the bull must be authorised for insemination.

Raising of animals

The animals must be born, raised and fattened on the same holding. However, young animals may be purchased, provided that:

- the females are continuously present for at least 12 months on the holding where finishing is carried out, including finishing,
- the males are continuously present on the holding where finishing is carried out up to the age of 12 months.

Use of grazing land and density

The area of grassland used for feeding all the bovine animals or equivalents on the holding is a minimum of 0,7 hectares for each castrated male aged over 24 months and one hectare for each cow with a calf. 'Cow with a calf' means a cow with progeny which has not calved.

Feeding

The animals must graze at least between 15 March and 15 November. In the event of exceptional climatic conditions, derogations from this minimum duration may be granted.

Until the finishing period, protein and energy supplements are distributed with a daily maximum limit of 3 kg. During this period, unrestricted distribution of maize silage is forbidden.

Throughout the finishing period, which lasts at least two months prior to slaughter, the animals receive feed based on fresh grass, hay and protein and energy supplements. During this period, the distribution of silage is forbidden.

During the finishing period, the high-energy and protein feed distributed to supplement grass and hay consists of at least three raw materials. These elements are distributed in a form enabling them to be identified. The quantity of supplement distributed each day is between 0,5 % and 1,7 % of the animal's live weight.

Farmers must retain for inspectors the invoices for these plants and supplementary feeds, mentioning the quantities and origin thereof, together with the labels bearing the exact title of the supplementary feed.

Transport and slaughter

During the 48 hours prior to slaughter, the animals are prepared in a place well covered with straw and receive no food other than hay and water.

Handling of the animals is carried out in such a way as to minimise factors likely to cause them stress and influence the quality of the final product. Their transport must not exceed six hours from the beginning of loading to the end of unloading at the slaughterhouse.

The animals are slaughtered in a continuous sequence within not more than three hours of the end of unloading, and stunned within five seconds of entering the slaughter pen.

Evisceration is carried out by bagging or tying the *oesophagus* and *anus*.

Douching of carcasses is forbidden.

Carcases are split using a band saw and accompanied by the ear, bearing the animal's identification tag, until weighing on the slaughter line has been carried out.

Only carcasses in fat classes 3 or 4 according to the EUROP catalogue[sic].

Carcases undergo a period of chilling, enabling them to achieve a core temperature of between 10 and 15 °C ten hours after slaughter, and not more than 7 °C 48 hours after slaughter.

The hindquarters are left to mature on the bone for at least four days.

4.6. *Link:*

The 'Maine-Anjou' production area is characterised by soils developed on the Armorican Massif, with low water reserves, and by a modified oceanic climate marked by a significant summer water shortage, giving rise to coarse grassland consisting mainly of yellow, senescent or lignified grasses producing coarse fodder.

The production system for 'Maine-Anjou' meat is based on the particularities of the environment, the zootechnical characteristics of the 'Rouge des prés' breed and pastoral techniques.

With its large size, the 'Rouge des prés' makes optimum use of the area's coarse fodder due to:

- its high intake capacity,
- its capacity to cope with variations in feed by mobilising a significant proportion of its bodily reserves without harmful consequences for its future zootechnical performance,
- its capacity to rapidly resume growth or reconstitute its bodily reserves.

There is thus an 'animal model' for the 'Maine-Anjou' production zone to guide the farmer in selecting animals that make the best use of poor fodder and can mobilise their bodily reserves at certain times of the year.

The animals live mainly outside, with their feed consisting mainly of pasturage. The farmer's knowledge of grazing land enables them to create summer fodder reserves, on the one hand by alternating pasturage and cutting in spring, and on the other through the diversity of grassland types used.

Thus the particular characteristics of the environment, linked to the nature of the soils and the fairly dry climate, which lead to early water shortages, are not seen as a constraint to be overcome but rather as a situation to which the animal is particularly adapted.

In summary, in this particular environment, linked to the nature of the soils and the fairly dry climate, which lead to early water shortages, a specific livestock system has been established allying a large local breed, the know-how of farmers bringing together the spatial and time management of resources and a detailed knowledge of the herd to create a unique product, the universally recognised 'Maine-Anjou' meat.

4.7. *Inspection bodies:*

Name: Institut National de l'Origine et de la Qualité
Address: 51, rue d'Anjou
F-75008 Paris
Tel. (33-1) 538 980 00
Fax (33-1) 422 557 97
E-mail: info@inao.gouv.fr

Name: DGCCRF
Address: 59, boulevard Vincent Auriol
F-74703 Paris Cedex 13
Tel. (33-1) 448 717 17
Fax (33-1) 449 730 37
E-mail: —

4.8. *Labelling:*

The sirloin, leg, shoulder and caparison of each half-carcase are identified by a stamp bearing the words 'Maine-Anjou'.

The carcase and cuts are accompanied by a label stating:

- the designation,
 - the letters 'AOC' or the words 'appellation d'origine contrôlée',
 - the animal's national identification number or the slaughterhouse number,
 - the farmer's holding number,
 - the name and address of the slaughterhouse and its authorisation number,
 - the date of slaughter,
 - for meats for grilling or roasting, with the exception of the thin skirt, thick skirt and fillet, the words 'the maturing time between the animals' slaughter date and the date of retail sale to the final consumer is at least nine full days',
 - for vacuum-packed meats for grilling or roasting, with the exception of the thin skirt, thick skirt and fillet, the words 'the maturing time between the animals' slaughter date and the date of retail sale to the final consumer is at least 10 full days'.
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