

OTHER ACTS

EUROPEAN COMMISSION

Publication of an amendment application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(2016/C 461/10)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council ⁽¹⁾.

APPLICATION FOR APPROVAL OF AN AMENDMENT TO THE PRODUCT SPECIFICATION OF A PROTECTED DESIGNATION OF ORIGIN/PROTECTED GEOGRAPHICAL INDICATION WHICH IS NOT MINOR

Application for approval of an amendment in accordance with the first subparagraph of Article 53(2) of Regulation (EU) No 1151/2012**'MOGETTE DE VENDÉE'****EU No: PGI-FR-02129 — 18.3.2016****PDO () PGI (X)****1. Applicant group and legitimate interest**

Vendée Qualité — Section Mogette
Address: Maison de l'Agriculture
21, Boulevard Réaumur
85013 Roche-sur-Yon cedex
FRANCE

Tel. +33 251368251
Fax +33 251368454
E-mail: contact@vendeequalite.fr

Composition and legitimate interest: Mogette bean producers, producer group, harvesters/sorters, canning factories and manufacturers belonging to an association governed by the Law of 1 July 1901. Bringing together all operators with a link to the 'Mogette de Vendée' PGI, the association may legitimately submit the application to amend the specification.

2. Member State or Third Country

France

3. Heading in the product specification affected by the amendment(s)

- Name of product
- Description of product
- Geographical area
- Proof of origin
- Method of production
- Link
- Labelling
- Other: applicant group/inspection body/national requirements/geographical area

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

4. Type of amendment(s)

- Amendment to the product specification of a registered PDO or PGI not to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012.
- Amendments to the product specification of a registered PDO or PGI for which a Single Document (or equivalent) has not been published and which cannot be qualified as minor within the meaning of the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012.

5. Amendment(s)

Description of product

- The characteristics of the plant have been deleted as it is the bean which is covered by the PGI. The description of the bean remains unchanged.

The characteristics have therefore also been deleted from section 3.2 of the Single Document.

- The description of 'Moquette de Vendée' is broken down into three paragraphs addressing respectively the dry bean, frozen half-dry bean, and sterilised or pasteurised 'Moquette de Vendée'. Each description covers how the product is presented and packaged. Reorganising the text in this way makes the description of 'Moquette de Vendée' clearer.

- Several aspects have been amended:

- regarding the presentation, the weights of the different packages authorised for consumers ('500 g, 1 kg, 2 kg, etc.' and '1 kg, etc.') have been deleted. This editorial amendment does not change how the product is packaged, as the description as previously worded was not exhaustive.

As a result of this change, the different packaging weights have been removed from section 3.5 of the Single Document (previously section 3.6).

- The sentence 'Bulk packages for processing or further packaging by bulk purchasers who have signed a partnership agreement' has been deleted so as to provide a list of prohibited practices rather than a list of possible practices. Deleting this sentence therefore does not change the wholesale marketing practices which remain possible.

This sentence has been removed from section 3.5 of the Single Document (previously section 3.6).

- The sentence 'All transactions are subject to precise traceability and stock recording arrangements covering the date of packaging, the batch number of the beans used, the delivery number, the batch numbers of the packaged or processed produce and the corresponding quantities' has been deleted as the contents of it can be found in Section 4 ('Evidence that the product originates from the geographical area').
- The 10 to 16 % moisture content for dry beans has been changed to 12 to 17 % for the best possible preservation of quality. Following application of the specification over a number of years, it has emerged that product quality is adversely affected when the moisture content is too low (< 12 %). At 10 %, there are more broken beans and the cooking time is longer. Conversely, a higher moisture content has a positive effect on the cooking and tenderness of the beans.

Consequently, a moisture content for dry beans of between 12 and 17 % is indicated under Section 3.2 of the Single Document.

- With regard to the semi-dry bean, the sentence 'it has an average moisture content of 50 %' has been deleted. This was given as an indicative moisture content without being a target value. It added nothing else to the product description.

- The paragraph:

'The sensory profile of cooked "Moquette de Vendée", as presented in Annex 10, highlights the particular characteristics of the product:

- a very melty texture, not firm or particularly grainy, with a soft skin,
- uniformity (in terms of the size, shape and colour of the beans, with few imperfections),

— typically a slightly salty, slightly sweet taste, combining a chestnut aroma with hints of leek.’

has been replaced by the following paragraph:

‘Description of the pasteurised or sterilised “Mogette de Vendée” bean:

Light cream in colour (varying slightly).

Can be slightly cracked due to its softness.

Sold in an edible juice consisting only of water (salted or unsalted).

Melty texture and uniform in terms of shape and size.

“Mogette de Vendée” which are cooked without other ingredients and pasteurised come in sealed trays or packets for retail sale or offered in other packaging in various weights.

“Mogette de Vendée” which are cooked without other ingredients and sterilised are presented for retail sale in glass jars.’

This amendment is the result of work carried out by the group in order to better define the sensory profile of ‘Mogette de Vendée’. The aim was to bring together all essential sensory information. Furthermore, due to the reorganisation of the paragraphs, the new wording also covers the conditions for presentation.

Proof of origin

- A paragraph entitled ‘Registration’ has been added. It sets out the information which must be included in the crop record: variety, sowing date, lifting and/or threshing date and date of previous crop.
- The outline of how the traceability of the different products is ensured has been replaced by tables, providing a simpler and clearer presentation. The traceability of the dry and semi-dry frozen product is described in a single table. The traceability of the pasteurised and sterilised product is described in a second table. These modifications to the layout have no impact on the measures which are in place for ensuring traceability.
- Following changes to national legislation, the abbreviation DLUO [use-by date] has been replaced by DDM [minimum durability date].

Method of production

Life cycles:

- The growing and packaging life cycles of the dry and semi-dry frozen products have been replaced by simplified outlines in order to improve clarity. The two life cycles covering the preparation of ‘Mogette de Vendée’ cooked without other ingredients and either pasteurised or sterilised have been replaced by a single outline for both pasteurised and sterilised products.

Characteristics of the land:

- The paragraph on the characteristics of the land has been reduced. The non-restrictive aspects of the description have been deleted and the paragraph reformulated to make it easier to understand.

Only measurable aspects have been retained and, in certain cases, clarified. These aspects are:

- Target values in terms of silt and clay content for the choice of land.

These target values have not been changed for indirect harvesting (maximum 25 % clay and minimum 35 % silt for growing dry ‘Mogette de Vendée’ and maximum 35 % clay and minimum 35 % silt for growing semi-dry ‘Mogette de Vendée’).

Having added direct harvesting to the specification for the harvest of dry beans, the target value for this form of harvesting is a maximum of 35 % clay and a minimum of 35 % silt.

- The previous crop grown (unchanged).

- The requirement for a particle size analysis in order to qualify land has been removed from the specification as it is covered by the inspection arrangements and therefore the inspection plan.
- The requirement to keep a reference sheet and register of qualified land during bean marketing years has been removed. Keeping such a register is not a production condition but is part of how the group manages internal documentation.
- The paragraph ‘Soil preparation – fertilisation’ has been simplified. Only the objective criteria on potassium chloride input has been retained (prohibited 3 months prior to sowing). The point describing the arrangements for soil preparation in order to obtain ‘fine soil’ falls under good agricultural practice. It does not relate to a target value and has therefore been removed. The sentence stating that nitrogen fertilisers must be applied ‘wisely and dosage determined by the farmer by means of the nitrogen balance method’ refers to the legislation in force. It has therefore been deleted.

Sowing:

- The paragraph:

‘With current varieties, sowing takes place from 10 May so as to take place whilst the soil is sufficiently warm and dry. Ensuring that lifting takes place in a uniform manner provides an additional guarantee that the harvest will be uniform. Prior to this date, the soil can be too cold, resulting in staggered growth of the Mogette beans, incorrect development and a final product which is not of the quality anticipated. Failure to meet the temperature and moisture criteria results in delayed development of the crop and uneven, staggered growth. 20 June is the date established as the climate in the Vendée department, with its rainy autumns, makes harvests as from October highly uncertain. Sowing is limited to the period 10 May to 20 June.’

is replaced by:

‘Sowing takes place from 10 May to 20 June. Producers are allowed to sow prior to 10 May if the soil temperature at the sowing depth (between 1 and 4 cm) is at least 12 °C.’

This is a more accurate stipulation and allows sowing to take place prior to 10 May in years when the required climate is encountered before this date.

Varieties:

- The paragraph:

‘The seed varieties used are selected on a regular basis by the “Mogette de Vendée” inter-branch organisation from the commercial varieties available in the official varieties catalogue which correspond to the criteria expected for the “Mogette de Vendée” and match up to the traditional product as it is known in the Vendée region. The list of varieties is drawn up every year and distributed to producers.

The inter-branch organisation bases its choice on several factors:

- An agronomic and technical analysis by farm technicians responsible for monitoring production, who may test other varieties to supplement the list; feedback from the producers themselves.
- The results of tastings carried out internally (group of producers and canners, together with invited persons) of harvested production during winter.

Some of the varieties which are selected may only be adapted to one of the two types of harvest. If this is the case, the characteristic will be mentioned on the list by the inter-branch organisation.’

has been replaced by a more precise variety selection procedure, which is worded as follows:

“Mogette de Vendée” is produced from standard seeds,

- labelled with the words “EC rules and standards”. They are listed in the official French or European seed catalogues and are subject to official checks.
- included in the list of varieties recognised by the group.

Use of farm-saved seed is prohibited.

The registration of new varieties must comply with a procedure which ensures that:

- the physical characteristics described in the “Description of product” section of this specification are verified,
- the following organoleptic characteristics are demonstrated once cooked: “melty beans” and “delicate skin”.

A new variety may only be added to the list of varieties recognised by the group if:

- it satisfies the above-mentioned criteria following testing over the course of two marketing years and an opinion issued by the group,
- it is awarded a positive opinion by a tasting committee, known as the “expert committee”.

A variety which is already on the list may be removed if a tasting committee, known as the “expert committee”, issues a negative opinion about it after representative samples have been taken and tasted.

The “expert committee” comprises at least five persons, representing a minimum of two of the three categories: consumers, persons working or who previously worked in farming, restaurateurs. The final decision on whether to include or exclude a variety from the list of recognised varieties is taken by the group. The list of authorised varieties is available via the official address of the group and is sent every year to the inspection body.’

This amendment is designed to ensure that, for health reasons, only certified seed is used.

This is the most effective way of guaranteeing that seed is used which is completely free of disease. It also helps to combat halo blight. This disease affecting beans is particularly difficult to eradicate. It can infect the soil for many years and is passed on from one parcel to another. If greater care is not taken, soil can quickly become infected, compromising the harvest and the future of bean production in the area.

Furthermore, use of certified seed directly impacts the uniformity of the product, contrary to farm-saved seed which can degenerate over the years. ‘Mogette de Vendée’ seed producers must be certified in order to guarantee healthy and stable seed. Health risks and the risk of degeneration are increased by producing farm-saved seed, comprising harvests.

- The procedure for the inclusion of new varieties is stipulated: requirement for testing to be carried out over the course of two marketing years, compliance with the physical and organoleptic characteristics of the product, opinion from the expert committee. This procedure sets out the standard practice of the group.

Crop management:

- As this paragraph did not contain any target values, it has been deleted. The information set out relates to good production practices, with the exception of the documentary requirements which have been moved to the paragraph entitled ‘Registration’.

Harvesting and packaging of dry ‘Mogette de Vendée’:

- The ‘direct’ harvesting technique already authorised for the production of semi-dry beans has been added for the harvesting of dry beans. Technical developments now mean that direct harvesting (threshing without lifting, but with a drying period while in the ground) is possible for dry beans. 20 years ago, it was only possible to use direct threshing on semi-dry beans. Dry beans would have been damaged if threshed using this method. They are very fragile and direct threshing with the equipment in use at that time would have split the beans. However, threshing cylinders have developed. Previously, they were short and threshing was carried out mechanically without any possibility for adjustment. Threshing cylinders are now long (5 m). The plant material therefore stays longer in the machine and the bean can be removed more gently, without being forceful with the product, by adjusting various settings such as the incline of the cylinder. This type of equipment allows modifications to be made in line with the moisture content of the product and the amount of vegetation. The pods therefore do not need to dry out completely when drying in the ground. Under the direct harvesting method, beans stay on average an extra 6 to 10 days in the ground. Drying is more progressive and better controlled compared to indirect harvesting where the plants are pulled up and windrowed (when the plant is left in the ground moisture is reabsorbed at night). Direct harvesting is therefore now a possibility for dry beans, along with the existing technique of indirect harvesting.

- The stipulations on assessing the harvest phase ('when most green leaves have dried and the beans have the appropriate (estimated) moisture content (10-20 %)') have been replaced by a single stipulation which is more objective and easier to control: 'a minimum of 90 % of pods are dry'. This rewording does not change the time of harvest.
- The moisture content of the beans received at collection facilities has been increased from 10-20 % to 12-25 % in order to take into account how in-situ drying equipment has modernised. By clarifying the settings for adjusting existing equipment, it is now possible to dry production with a moisture content of 25 % under the best possible conditions for preserving the quality of the beans. Furthermore, experience has shown that 10 % moisture content does not have a positive effect on the quality of production as it causes more beans to split and increases cooking time. The moisture threshold has therefore been limited to 12 %.
- Drying requirements have been amended: the moisture content of between 16 and 20 % for which drying is required has been replaced by a moisture content in excess of 17 % as a higher content helps the beans to cook better and become softer.
- Prewashing of the dry beans has now been made optional, as doing so has no impact on the quality of the finished product. In order to clarify what is meant by 'very low percentage of impurities', precise physical characteristics which are required from sorted batches have been added: maximum 0,4 % (by mass) of foreign bodies, dust, extraneous seeds, plant material, beans unfit for consumption and maximum 4 % (by mass) of speckled, wrinkled, creased or broken beans.

Harvesting and packaging of semi-dry 'Mogette de Vendée':

- The stipulations on assessing the harvest phase ('When most plants have reached the right harvest phase [...]. Pods must not be too green, otherwise the semi-dry stage will not be reached. Furthermore, they must not become too dry.') have been replaced by a more accurate stipulation 'when at least 65 % of the beans are white'. This rewording does not change the time of harvest.
- The title of section 7.6 'Production of semi-dry frozen "Mogette de Vendée"' has been deleted. The content of this section has been incorporated into section 5.4. 'Harvesting and packaging of semi-dry frozen "Mogette de Vendée"'.
 - A requirement has been added concerning the temperature of the semi-dry product upon receipt, which must be less than or equal to 30 °C. This is conducive to the quality of the product as it aims to guarantee that the beans do not ferment and, consequently, that their quality does not deteriorate.
 - Currently, the washing process consists of three stages: washing/storage of grains in dry tanks/washing. The requirement to wash the beans twice, with a period of storage in between, has been removed:
 - to allow beans to be washed three or more times if the batch requires it,
 - and to allow a more effective 'continuous' batch washing and standardisation process to be used.

The reference to the 'first' wash has also been deleted.

- The full description of the freezing process has been replaced by the name of the method 'The product is frozen using the IQF method'. A definition is provided in the specification, in a footnote (IQF (individually quick frozen): technique for freezing products adapted to small, fragile products, which prevents items from cohering.). The name of the method was already mentioned in the specification in force, in the paragraph entitled 'National requirements'.
- In order to clarify what is meant by 'low level of impurities', precise physical characteristics which are required from sorted batches have been added: maximum 0,4 % (by mass) of foreign bodies, dust, extraneous seeds, plant material, beans unfit for consumption and maximum 4 % (by mass) of speckled, wrinkled, creased or broken beans.

'Mogette de Vendée' cooked without other ingredients and either pasteurised or sterilised:

- The stipulations concerning the juice which the packaged beans come in have been rewritten so as to be better understood. The wording 'juice made of water and sea salt (or not)' does not make it clear whether the presence of salt or the fact of the salt being sea salt is optional. It has been replaced by 'juice made of water with or without sea salt'.

- In view of changes to legislation, in particular, Regulation (EC) No 852/2004, pasteurisation and sterilisation scales are at the operator's discretion, with operators having responsibility for applying a thermal treatment guaranteeing the bacteriological stability of products until their use-by date or minimum durability date. The following details have therefore been deleted: 'The pasteurisation temperature is approximately 98 °C. The minimum pasteurisation value is equal to 1 000.' and 'the minimum sterilisation value is equal to 10.'
- The wording 'Blanching lasts 30 to 40 minutes' has been replaced by 'Blanching lasts a maximum of 40 minutes'. Blanching the beans for longer has a negative impact on the texture of the product which crushes easily. Conversely, blanching for a shorter period does not affect the texture of the product, which is guaranteed its softness by the subsequent thermal treatment. Consequently, only a maximum blanching time has been retained for sterilised products, as is currently the case for pasteurised products.
- It has been clarified for sterilised products that only those due to be offered for retail sale must be presented in glass jars. Other types of packaging are allowed for products destined, for example, for wholesale.
- The requirement to store sterilised products in the dark has been removed as it is impossible to comply with once the product has been put on display for sale.
- The reference in relation to general legislation have been deleted, namely 'Sales units are then labelled', 'the cold chain is maintained until the point of sale, with the temperature kept below 4 °C', and 'Jars are then labelled'.
- Vague references which do not relate to any target value have been deleted, namely 'the quality of the blanching is checked visually', 'the pasteurisation temperature is approximately 98 °C', 'a cooking test is carried out in order to check for compliance with the characteristics of "Mogette de Vendée"', 'Pasteurised and sterilised products offer consumers the possibility of a high quality product which is quick to prepare. The procedures carried out preserve the characteristics of "Mogette de Vendée"'.
— Other stipulations concerning the inspection plan have been deleted, namely 'Material accounting and the traceability of "Mogette de Vendée" batches are verified. Document checks are carried out to confirm that the specification has been complied with at the various stages in the process. Beans which do not reach the required standard are marketed as "white beans"'.
Link with origin

Link with origin

- The 'link with origin' section has been rewritten in order to better present the specific characteristics of the area, product and causal link.

The wording of point 5 of the Single Document has been brought in line with the newly written 'link with origin' section of the specification.

- The changes to this section are related to the introduction of direct harvesting for dry beans and concern the drying of the dry product when in the ground. By integrating the direct harvesting method, the product is now dried whilst in the ground as opposed to only in windrows. The introduction of a new harvesting possibility therefore means that the Mogette beans can be harvested after drying in windrows in the field (indirect harvesting method maintained) or whilst in the ground (addition of direct harvesting method). The cropping cycle for 'Mogette de Vendée' harvested according to the latter method is, on average, six to 10 days longer (from sowing to harvest). However, the link to its origin is not changed by this method as it is the result of developments in local know-how and improvements in equipment, particularly harvesting equipment. It does not bring into doubt the specific characteristics of the product.

Labelling

The following two sentences:

- 'Produce covered by the PGI are sold with the designation "Mogette de Vendée" and
- 'The words "Indication géographique protégée" ["Protected Geographical Indication"] and/or the Community logo will appear on the packaging.'

have been removed from the Single Document as the 'Mogette de Vendée' PGI designation and the European Union PGI logo have since become compulsory by virtue of Regulation (EU) No 1151/2012.

Other

Applicant group:

The name and contact details of the applicant group have been updated:

— Applicant group: 'Vendée Qualité — Section Moquette'

— Contact details:

Maison de l'Agriculture
21, Boulevard Réaumur
85013 Roche-sur-Yon cedex
FRANCE

Tel. +33 251 368 251

Fax +33 251 368 454

Email: contact@vendeequalite.fr

The information regarding how the sector is organised has been deleted as it does not relate to the stipulations for 'Moquette de Vendée'.

Other

References to inspection bodies:

Inspection body: in accordance with national guidelines aimed at harmonising specifications, the name and contact details of the certification body have been deleted. Under this heading, the contact details of the authority responsible for national inspections is now mentioned, i.e. the National Institute of Origin and Quality (INAO) and the Directorate-General for Competition, Consumer Affairs and Fraud Prevention (DGCCRF). The name and contact details of the certification body can be consulted via the website of the INAO and the European Commission's database.

Other

National requirements:

In view of changes to legislation, this heading has been revised and the requirements focused on the main aspects to be inspected.

Other

Geographical area:

- The map indicating the geographical area has been replaced by a simplified map. The distribution of the various operators throughout the area has been removed due to this being subject to change.
- The presentation of municipalities by canton has been replaced by a list of municipalities (mergers, changes in name, etc.).

When drawing up the specification which is currently in force, three municipalities were omitted. They belong to three cantons which are included in their entirety in the geographical area as mentioned in the registered Summary Sheet.

The municipality of Mallièvre was left out from the list of municipalities in the Mortagne-sur-Sèvre canton. The municipality of Montaigu was left out from the list of municipalities in the Montaigu canton. The municipality of Longève was left out from the list of municipalities in the Fontenay-le-Comte canton. The municipalities of Montaigu, Mallièvre and Longèves have therefore been reincorporated into the list of municipalities contained in the specification. The boundaries of the geographical area of production have not changed.

- The explanation for the areas excluded from the geographical area has been deleted as it is not relevant to characterising the geographical area of the designation.

The specific production stages which must take place in the defined geographical area, as described in Section 3 of the specification (concerning the identification of the geographical area) and which have not changed, have been clarified in the Single Document. In Section 3.5 (previously Section 3.4) of the Single Document, the sentence "Moquette de Vendée" beans must be grown in the geographical area of the PGI has been replaced by 'The stages from the cultivation of the "Moquette de Vendée" bean through to its harvest must be carried out in the geographical area'. This amendment was made for the sake of consistency with the specification.

SINGLE DOCUMENT

'MOGETTE DE VENDÉE'

EU No: PGI-FR-02129 — 18.3.2016

PDO () PGI (X)

1. **Name(s)**

'Mogette de Vendée'

2. **Member State or Third Country**

France

3. **Description of the agricultural product or foodstuff**3.1. *Type of product*

Class 1.6. Fruit, vegetables and cereals, fresh or processed

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

The 'Mogette de Vendée' is a white lingot bean of the species *Phaseolus vulgaris*. It is harvested in its dry (fully mature) or semi-dry state.

The bean has a regular, elliptical, wide kidney-like shape, measuring between 1 and 2 cm in length. It is rectangular and often flat at one end, with a thickness greater than or equal to 4,5 mm.

Description of the dry 'Mogette de Vendée' bean:

- Uniform white colour without obviously pronounced veins.
- Delicate, shiny skin.
- When dry, a moisture content of between 12 and 17 %.
- Thousand-bean weight of between 400 g and 650 g.

Description of the semi-dry frozen 'Mogette de Vendée' bean:

- Regular, elliptical, wide kidney-like shape, slightly larger than the dry bean.
- Colour ranging from white to light green according to maturity.
- Smooth, shiny skin.
- Fresh product that does not need to be soaked.
- Physiological maturity reached but still to dry out; average moisture content of 50 %.

Description of the pasteurised or sterilised 'Mogette de Vendée' bean:

- Light cream in colour (varying slightly).
- Can be slightly cracked due to its softness.
- Sold in an edible juice consisting only of water (salted or unsalted).
- Melty texture and uniform in terms of shape and size.

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*

The stages from the cultivation of the 'Mogette de Vendée' bean through to its harvest must be carried out in the geographical area.

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

Bulk sales to the consumer of dry 'Mogette de Vendée' are not permitted: the product must be sold as a unit to the consumer, i.e. in bags, nets or other packaging, in various weights.

Bulk sales to the consumer of semi-dry frozen 'Moquette de Vendée' are not permitted: the product must be sold as a unit to the consumer, i.e. in bags or other packaging, in various weights.

'Moquette de Vendée' which are cooked without other ingredients and pasteurised come in sealed trays or packets for retail sale.

'Moquette de Vendée' which are cooked without other ingredients and sterilised are presented for retail sale in glass jars.

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

—

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

Department of Loire-Atlantique:

- Municipalities of Geneston, Legé, La Limouzinière, La Marne, Montbert, Paulx, La Planche, Saint-Colomban, Corcoué-sur-Logne, Saint-Étienne-de-Mer-Morte, Saint Philbert-de-Grand-Lieu (excluding the lake), Touvois, Vieillevigne.

Department of the Vendée:

- Cantons of Aizenay, Challans (excluding the municipalities of Bois-de-Cené, Chateauneuf, Sallertaine), Chantonnay, La Châtaigneraie, Fontenay-le-Comte (excluding the municipalities of Damvix, Maillé, Le Mazeau, Saint Sigismond et Vix), Les Herbiers, Mareuil-sur-Lay-Dissay (excluding the municipalities of Angles, La Jonchère, St Benoist-sur-Mer, La Tranche-sur-Mer), Montaigu, Mortagne-sur-Sèvre, La Roche-sur-Yon Nord, La Roche-sur-Yon Sud.
- The municipalities of Beaulieu-sous-la-Roche, La Chapelle-Achard, La Chapelle-Hermier, Chasnais, Coëx, Le Girouard, Lairoux, Landeronde, Luçon, Les Magnils-Reigniers, Martinet, La Mothe-Achard, Mouzeuil-Saint-Martin, Nalliers, Nieul-le-Dolent, Pouillé, Sainte-Flaive-des-Loups, Sainte-Gemme-la-Plaine, Saint-Georges-de-Pointindoux, Saint-Julien-des-Landes, Saint-Mathurin.

5. **Link with the geographical area**

The 'Moquette de Vendée' area is characterised by its geology, climate and human factors which distinguish the area.

Extending to the south of the Armorican Massif, the Vendée region is primarily seen to have a bocage (mixed woodland and pasture) terrain (70 % of the overall surface area of the department), with a lightly undulating relief. It is characterised by a network of varying hedgerows which act as windbreakers against the north-easterly currents often active in the spring. Brown soils of a moderate depth are found in the area, often of a brunisol (brown forest soils) or luvisol (leached soils) type. The soils have a good clay-silt balance, resulting in a useful average water reserve (between 120 and 160 mm).

Average springtime temperatures are mild (15-16 °C in May), with limited day-to-day variation in temperature. During the hottest months (June to August), average minimum temperatures vary between 12 and 16 °C from inland to the coast; maximum temperatures vary between 22 and 26 °C from the islands of the Vendée heading inland. This particularly mild and sunny climate is accompanied by reasonable precipitation (1 000 mm on average across the region) with aggregate amounts of between 120 and 150 mm from June to August. August is characterised by low rainfall, averaging at 44 mm across the region. Heavy, regular rainfall between October and March enables the water reserves of the soil to be replenished. Regarding sunshine in the region, the annual number of hours of sunshine in the Vendée is 10 % higher than for the rest of the region, i.e. between 2 000 and 2 500 hours/year.

In this area which is well-suited to growing white beans, people have acquired expertise which have been passed on and improved over successive generations resulting in high quality production. These expertise mean that, for example, farmers are able to take very precise and meticulous action at key points in the cultivation process of dry and semi-dry beans. Firstly, a variety selection procedure involving cultivation tests, discussions and sampling ensure that the authenticity of 'Moquette de Vendée' is guaranteed and maintained over the years. This expertise is then also demonstrated through the choice of soil, with its clay and silt content suited to the cultivation of 'Moquette de Vendée'. Finally, the most appropriate sowing date (sufficiently warm soil) and identification of the best possible time for threshing (90 % dry pods for dry beans or 65 % of white seeds for semi-dry) are the culmination of many years of working the soil, cultivating and getting to know the product.

The 'Mogette de Vendée' is a white lingot bean, with a regular, kidney-like shape. The finished dry product (12 to 17 % moisture) is white in colour. The semi-dry harvested product is a mix of white and light green beans. The beans have a delicate, smooth and shiny skin giving them a melty texture when cooked, with a soft skin. The beans are particularly uniform in terms of their size, shape, colour (dry beans are white; semi-dry beans are white and light green) or imperfections (few imperfections).

The specific characteristics of the 'Mogette de Vendée' PGI come from its quality and the historical reputation of the product. Its identity derives from both the soil and weather conditions in the region and the specific expertise in understanding the production process and the environment with which it interacts. The particularly melty texture of 'Mogette de Vendée' and the uniformity of its beans are closely linked to the soil and weather conditions in the PGI region and the expertise of those who cultivate it.

Abundant rainfall in winter enables the water reserves of the soil to be replenished. In spring, the availability of this water together with the limited day-to-day variation in temperature mean that once the soil has reached an ideal temperature (approximately 12 °C) all plants germinate and grow in a uniform way. This is combined with a choice of date bringing together the best possible conditions for sowing, resulting from the expertise of the producer. The hedgerows found in the region act as windbreakers, preventing the soil from drying out and promoting quick and regular plant growth. Regular growth is essential to uniformity of the product at harvested.

The clay and silt content of the soil in the region is well balanced, resulting in moderate water reserves which are sufficiently able to limit water stress naturally. If the natural conditions are no longer satisfactory, producers are able to use their expertise to irrigate their crop. The regular supply of water to the bean crops, and therefore to the beans themselves, prevents the cell membranes from hardening and deteriorating. This plays a vital role in developing the criterion concerning the melty and uniform nature of the beans.

The warm and sunny climate during the summer means that the beans are able to dry naturally in the field, whether in windrows (if pulled before threshing) or in the ground (if threshed directly). This reduces differences between stages of growth and thus makes for a more uniform product. The date chosen to pull and/or thresh is therefore essential and must come at a time when the beans have the right degree of maturity (90 % of dry pods for dry beans or 65 % of white seeds for semi-dry) and have a particular moisture content (between 12 and 25 % for dry beans and approximately 50 % for semi-dry beans). Identifying the best possible moment, as the final stage in guaranteeing the typical features of the product, is only possible with considerable experience and knowledge of growing.

'Mogette de Vendée' represents a tradition of production which is rooted in the region. Doctors have drawn attention to 'bean' growing in the Vendée since the end of the 17th century. 'This is the region [...] in which the American bean seems to have firmly established itself, [...]. Over the course of the century, the reputation of Mogette beans must have spread to other parts of the Vendée given that, in 1931, the UNA guide recommended to gastronomes not only beans from Fontenay-le-Comte, Luçon and Nalliers, in the south of the Department, but also those from Pouzauges, in the upper bocage' (Prom'Agri, 1995; Guichard, O. et al., 1993).

Writing in 1930 about market-garden crops grown in the Vendée, T. Sarrazin, head of the agriculture department, said that 'the most important of all is the bean, which is grown on almost 9 000 ha and of which a local variety, the "Mogette", forms the basis of the vendéen peasants' diet. It is found throughout the department. More recently, a newspaper from 1966 printed with regard to sales from that marketing year: 'Prices have held, despite cheap imports of beans. This is because the quality of the beans produced in the Vendée is recognised and appreciated by a great many buyers. [...] Bean producers in the Vendée, who are fortunate to be in a privileged region where the quality of what is produced is unrivalled [...]' (Couradette, 1966).

National officials have also confirmed the quality of the 'Mogette de Vendée' product. According to Mr Wallery-Masson, President of the National Federation of Dried Pulses: 'In a region such as the Vendée [...] the possibilities in terms of beans and in terms of lingot beans are found nowhere else on earth. Indeed, amongst this type of bean, nothing can compare to the lingot beans from the Vendée.' (Les légumes secs, Ed. Invuflec, 1978). Flyers and stickers from 20 years ago right up to the present day are also praise 'Mogette de Vendée', lingot beans or beans from the Vendée. This shows the dynamic surrounding 'Mogette de Vendée', its commercial reputation and the history of the name.

Reference to publication of the specification

(the second subparagraph of Article 6(1) of this Regulation)

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-96e588fd-319f-431b-9c3e-503a19baa1d3/telechargement