



INSTITUT NATIONAL
DE L'ORIGINE ET DE
LA QUALITÉ



STG (TSG - Traditional speciality guaranteed)

The promise of tradition

TSG status denotes a product whose **specific qualities stem from the use of traditional ingredients or traditional production or processing methods.**

The uniqueness of a Traditional speciality guaranteed product is defined by **two distinct yet closely linked factors: specificity and tradition.** TSG status aims at defining the composition or traditional production methods used to make a product without the product necessarily being linked to its geographical origin.

TSG status guarantees a savoir-faire (know-how) and ancient traditional practices typical of a specific place, of a region or of the State, but the product itself can be made in another country or in a different place than the region of provenance.

TSG status can only be applied to food products.

The rules and regulations governing TSG status are set out in a product specification and are subject to control measures implemented by an independent body approved by INAO (the French national institute for origin and quality products).

IN THE BEGINNING...

TSG is a European quality sign launched in **1992 for food products.**

Currently only one product originating from France enjoys TSG status (Bouchot mussels).

LEGISLATION

- Rural and Maritime Fisheries Code, articles R.641-1 to R. 641-10
- EU regulation N° 1151/2012 dated 21st November 2012 by Parliament relating to quality systems for agricultural products and foodstuffs

KEY FIGURES (2015)

1 TSG status product in France.

54 TSG products have been registered in Europe.