WHY CHOOSE THESE PRODUCTS?

• They are the only ones covered by official guarantees and recognition.

• They are guaranteed to be food products that offer high quality, are typical of a geographical area or have been produced in a manner protective of the environment and animal welfare.

They preserve jobs in rural areas, especially in mountainous regions.

• They are part of our food heritage.



You can find a complete list of products covered by official quality and origin signs at: inao.gouv.fr.

Policy on the promotion of addedvalue for farm and food products and information on quality signs: agriculture.gouv.fr

Promotion of organic farming and strengthened industry structure: agencebio.org

For more information http://www.facebook.com/alimagri

The actors in the public scheme



The Ministry of Agriculture and Food defines policy on the promotion of value-added for farm and agrifood products and has oversight of the scheme for signs identifying quality and origin.



The Ministry of Economy (the DGCCRF or Directorate for Fair Trading, Consumer Affairs and Fraud Control) protects the consumer against deception (labelling) and combats fraud.



INAO, the French Institute for Origin and Quality, a public-sector body, examines applications for new products to be covered by an AOC/PDO, PGI, TSG or Label Rouge. It also supervises controls on all the signs (AOC/PDO, PGI, TSG, Organic Farming [AB] and Label Rouge) and protects products against illegal use of their names.



The Agence Bio, the public body for organic farming, endeavours to develop and promote organic agriculture and strengthened industry structure.



In France and in Europe, official logos identify products covered by official signs indicating their quality or origin.

- "Official" signs
- ✓ Voluntary collective programmes driven by producers or groupings of producers
- ✓ Officially approved rigorous production conditions
- ✓ Regular checks carried out by officially approved independent bodies

An official guarantee for consumers.

A GUARANTEE OF PRODUCT ORIGIN

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PDO

The Protected Designation of Origin in France designates a product for which every stage in its manufacture (production, processing and preparation) has been carried out using expertise whose worth is recognised in the local area, an area which shapes the product's

area which shapes the proceed characteristics.

The **Appellation d'Origine Contrôlée** designates products that meet the AOP's criteria. It is a step towards the AOP and protects the product's name in France pending its registration and protection at European level.

This means for example that "Saint-Nectaire" (cheese) must be produced according to clearly defined criteria in one part of the Auvergne region of France using milk from that area.





The Protected Geographical Indication designates products whose characteristics are linked to a particular location where their production or

processing are conducted in clearly defined conditions.

The PGI is a Europe-wide sign that protects a product's name throughout the European Union.

For example, "Raviole du Dauphiné" can only be produced in the Dauphiné region of France using local expertise.

A GUARANTEE OF A TRADITIONAL RECIPE

TSG

The **Traditional Speciality Guaranteed** protects traditional recipes.





A GUARANTEE OF RESPECT FOR THE ENVIRONMENT AND ANIMAL WELFARE

Organic Agriculture



Organic agriculture guarantees that the method of production is protective of the environment and animal welfare. The rules governing this type of organic production are the same throu-

ghout Europe and imported products are subject to the same requirements.





A GUARANTEE OF SUPERIOR QUALITY

label Rouse

Label rouge

The **label rouge**, or Red Label, is a French sign that designates products which offer a higher level of

quality than other similar products due to the conditions in which they have been produced or manufactured.



