

**470 PDO/AOC**

Over **200 IGP**, including 75 viticultural  
Around **430 Label Rouge**

## WHY CHOOSE THESE PRODUCTS?

- They are guaranteed and recognised by the French government.
- They are high quality foodstuffs, typical or produced in accordance with environmental and animal welfare standards.
- They are subject to strict production conditions approved by the French government as well as regular controls by independent organisations accredited by the government.
- They help to keep jobs in rural areas and to enhance economic dynamism, especially in disadvantaged areas.
- They are part of France's food heritage and contribute to the fame and excellence of French gastronomy in the world.
- They enable a fairer distribution of economic value among operators of a given sector.
- They maintain diversity among French agricultural productions and encourage greater biodiversity, variety of landscapes and natural resources.
- They help to promote companies' expertise and allow producers to market differentiated products.

**[inao.gov.fr](http://inao.gov.fr)**

Complete list of products with official quality and origin labels.

**[agriculture.gov.fr](http://agriculture.gov.fr)**

Promotional policy for agricultural and food products  
and information regarding quality labels.

**[agencebio.org](http://agencebio.org)**

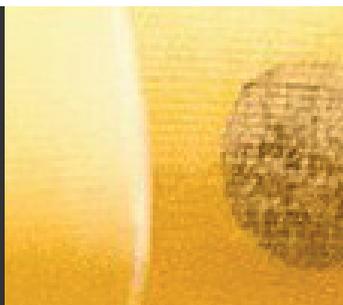
Promotion of organic agriculture and industry structuring.

**[www.facebook.com/alimagri](http://www.facebook.com/alimagri)**





# OFFICIAL LABELS OF QUALITY AND ORIGIN



*In France, products with quality and origin labels – whether PDO, PGI, Label Rouge or organic – reflect the extraordinary variety of French food heritage produced according to demanding quality standards and using expertise passed down through the generations.*

***These labels are an official guarantee for consumers.***





**Protected Designation of Origin (PDO)** applies to a product that is produced, processed and prepared in a particular region. These specific natural and human factors give the product its typical characteristics. This label protects the name of a product across the entire European Union.

**Examples include: Chablis, Bordeaux, Roquefort, Comté, Meaux brie, Corsican olive oil and Bresse chicken.**



**Registered designation of origin (AOC)** products are produced according to PDO standards. The label is used to protect products in France until they obtain official PDO status and protection at the European level.



**Protected Geographical Indication (PGI)** refers to products for which at least one stage of production, processing or preparation takes place in a particular region. It is a European label that protects the name of the product across the entire European Union.

**Examples include Camargue rice, Corsican clementines, Bayonne ham, Côtes de Gascogne wine and Breton cider.**



**Traditional specialty guaranteed** (TSG) refers to products made using a traditional recipe or production method.

**Examples include** Serrano ham, Gueuze beer and Bouchot mussels.



**Organic farming** guarantees products that have been produced and processed according to specific environmental and animal welfare standards. Organic farming regulations are the same across Europe, and imported products are subject to the same standards.

**Examples include** fruits and vegetables, meat, milk and dairy products and cereals.



**The Label Rouge** seal is a French label that applies to products that have been produced or prepared in a way that ensures a superior quality over other similar products.

**Examples include** smoked salmon, chicken, cheese and cured meats.

