

**Question for written answer E-004100/2020  
to the Commission**

Rule 138

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Subject: Foie gras marketing standards

EU legislation sets a minimum weight for raw foie gras marketed under the name 'foie gras': 300 grams for duck and 400 grams for goose <sup>1</sup> .

Scientific studies prove that weights lower than those indicated above cannot be associated with sufficient fattening of the cells to obtain a truly fatty liver, a high-quality gastronomic product consumed throughout Europe.

Thus, in the context of the future revision of marketing standards for poultry meat, does the Commission:

1. recognise the importance of this legislation in ensuring that products labelled as foie gras are authentically made from sufficiently fatty livers?
2. consider it useful to complete the definition of raw foie gras by adding a definition of processed foie gras, which constitutes around 80 % of the foie gras sold to end consumers?
3. know precisely when it will submit its proposal for a delegated act?

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<sup>1</sup> Regulation (CE) No 543/2008, Art.1