



EURO FOIE GRAS

EUROPEAN FEDERATION OF FOIE GRAS





WHO ARE WE?

Euro Foie Gras is the European Federation of foie gras. Created in 2008, its members are the national federations of **Belgium, Bulgaria, France, Hungary and Spain**.

These countries have a continuous exchange of experiences and knowhow and develop common actions and reflexions. This proactivity from our sector at the European level allows us to answer many national and international challenges.

Foie gras is a gastronomic traditional product, its production being closely linked to the culinary national identity of these producing countries, and contributes to European culinary influence around the world. Our Federation promotes these values of **quality and tradition** that are the specificities of our territories and products.



OUR COMMITMENTS

- ▶ **Product Quality:** offering to consumers a product of quality remains one of our main concerns. Following an ancestral tradition, our producers can rely on the excellence of their know-how!
- ▶ **Welfare:** the welfare of our animals being essential, we have published in the form of a Charter the commitments that need to govern our farming activity.
This Charter on breeding of waterfowl for foie gras was written in the spirit of the 12 principles adopted in the «Welfare Quality Project» at the European level.
- ▶ **Health:** being proactive, we commit daily to the health of our animals and for the application of strong biosecurity measures while calling to keep outdoor breeding as a fundamental characteristic of our production.
- ▶ **Openness and transparency :** eager to show the reality of their production, the farms of our producers are open to visits, as to allow everyone to discover by themselves all aspects of the profession.



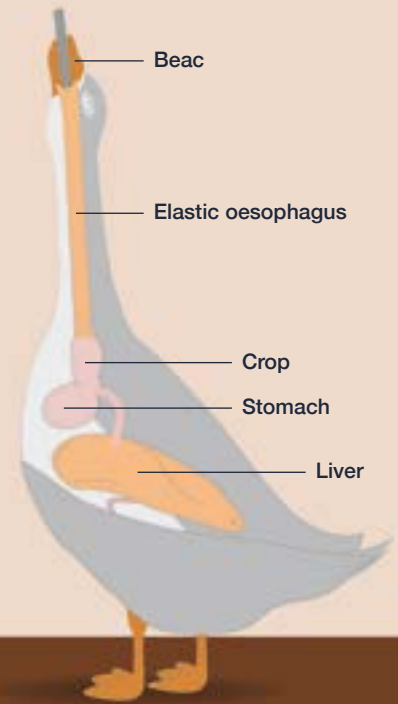
PRODUCTION STEPS

The breeding of fat palmipeds is a specific poultry production, born during ancient Egypt from the observation of a natural fat storage phenomenon in the liver of migratory birds.

The production of foie gras in the European Union is divided into two phases:

- ▶ **The rearing phase:** between 10 and 15 weeks depending on the species, the palmipeds have access to an open-air run and can move freely from the building to the outside.
- ▶ **The fattening phase:** of a duration between 9 and 12 days for ducks and 12 to 15 days for geese on average, palmipeds are then in collective housing in a building.

With 90% of the life of the animal spent outside, the European production of foie gras is extensive and essentially outdoors. Our breeders are particularly attached to these specificities and thus meet the consumers' demand for quality poultry.



WHAT IS ASSISTED FEEDING?

Palmipeds are big eaters with a very gluttony behaviour during certain periods. In addition, they have particular anatomical characteristics: the possible alignment of the beak and neck thanks to the absence of a cartilaginous glottis, the elasticity of the walls of the oesophagus... This allows them to quickly swallow large quantities of food like large fish or frogs and predispose them to the fattening phase during the production of foie gras.

Only selected breeds of palmipeds are able to produce foie gras.

- ▶ Once prepared for the fattening phase, adult animals are placed in collective housing for fattening. This housing meets all the requirements of the 1999 Council of Europe Recommendation.
- ▶ Assisted feeding is the feeding of palmipeds with a specific know-how and dexterity by qualified professionals. Only a healthy duck or a healthy goose will receive 2 to 3 times a day a progressive ration to fill their crop (a pocket that birds have in their throat and in which the food they take is first received before going into the stomach).

This leads naturally to the fattening of the liver, a non-pathological and completely reversible phenomenon! A foie gras is a healthy organ.



THE EUROPEAN FOIE GRAS SECTOR IN A FEW FIGURES

- ▶ **17 260 tonnes** of foie gras in 2017 in the EU, i.e.:
 - ▶ 16 144 tonnes of duck foie gras
 - ▶ 1 116 tonnes of goose foie gras
- ▶ **50 000 direct jobs** in the EU with a turnover of 4 billion euros.
- ▶ **90 % of the world's foie gras**; the other main producers are China, the United States and Canada.
- ▶ **192 million** in intra-Community trade.
- ▶ **52 million** in non-EU exports in 2017, mainly to Japan, Switzerland, Hong Kong and Israel.



DIFFERENT QUALITY PRODUCTS

Foie gras, yes, but not only!

Did you know? Different products come from the production of fat palmipeds:

- ▶ **Foie gras** : it can be bought raw for preparations or processed «ready-to-eat». Three appellations exist for processed products: **Foie Gras entier (whole foie gras)**, **Foie Gras and Bloc de Foie Gras**
- ▶ **Magret** : cooked or smoked, magret (duck or goose breast) comes exclusively from a fattened duck or goose for the production of foie gras
- ▶ **Confit** : a traditional method of preserving goose and duck meat, confit is also made from animals fattened for the production of foie gras

All these products can be enjoyed on their own but can also pleasantly complement dishes, salads, appetizers, and even desserts, all to the delight of your taste buds.

In short, everything is to enjoy in the foie gras palmiped!



European Foie Gras is ...

- ▷ *Proximity and conviviality*
- ▷ *Gourmet and festive*
- ▷ *Guarantee of quality*