

COUNCIL REGULATION (EEC) No 2081/92  
APPLICATION FOR REGISTRATION OF A PDO - Article 17

1. Competent service of the Member State :  
Name : Institut National des Appellations d'Origine -  
138, Champs-Élysées - 75008 PARIS  
Tel. : (1) 45 62 54 75 Fax : (1) 42 25 57 97
2. Applicant group :  
(a) Name : Comité Interprofessionnel de la Volaille de Bresse  
(b) Address : 14 av du 8 mai 1945 - 71500 Louhans  
(c) Composition : producer/processor ( X ) other ( X )
3. Name of product : BRESSE POULTRY, BRESSE CHICKEN, BRESSE  
CAPONS, BRESSE YOUNG HENS
4. Type of product : (see list) Category 1.1 - Meat
5. Description of product : summary of requirements under Art. 4(2)  
(a) name : see (3)  
(b) description : Bresse poultry belongs to the genus *Gallus* and the white variety of the French or Bresse breed. It has white feathers, fine blue feet, a single crest with red wattles, fine skin and white flesh. When slaughtered, birds should be fully fleshed with well developed fillets and have feathers round the neck. The capon is a castrated bird, the young hen a female not yet capable of laying.  
  
(c) geographical area : The Bresse region which includes parts of the Ain, Jura and Saône-et-Loire departments.  
  
(d) evidence of origin : Bresse poultry was mentioned in the municipal records of Bourg-en-Bresse in 1591 and royalties were collected in the 17th and 18th centuries. The gourmet Brillat-Savarin referred to the succulence of its flesh in 1825. Marketing was facilitated by the coming of the railway. Since 1862 a competition called "Les Glorieuses de Bresse" has been organized in Bourg. A judgment of the Bourg-en-Bresse court defined the designation of origin in 1936.  
  
(e) acquisition : Following an initial period not exceeding 35 days, the birds are raised on a grassy area which provides their food, which is supplemented by local cereals and skimmed milk for a period of 9 weeks in the case of chicks, 11 weeks in

the case of young hens and 23 weeks in the case of capons, which are castrated no later than 31 August. Chicks are finished at least 8 days and capons and young hens for 4 weeks in coops in a dim, quiet and well ventilated place. After slaughter the capons and hens are shaped and rolled in a sewn cloth of linen, cotton or hemp.

- (f) link : The Bresse area is a rolling plain with a wet and often foggy climate comprising grassland and cereal-growing areas, which supply the maize and buckwheat on which the poultry is fed. Bresse poultry is hardy and able to obtain natural food from this land. The treatment of slaughtered poultry demonstrates the development of particular skills.
- (g) control : I.N.A.O. 138, Champs Elysées 75008 Paris  
D.G.C.C.R.F. 59, Bd V. Auriol 75703 Paris CEDEX 13
- (h) labelling : The producer's ring sealed by the slaughterer and an identification seal for capons and young hens plus a "designation d'appellation contrôlée" label.
- (i) national legislative requirements : Decree of 4 January 1995.

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TO BE COMPLETED BY THE COMMISSION

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