	Geographical Indication Product Database - Step 1- **Taureau de Camargue**	**SOURCE :** **Author : Nicolas TRIFT** **Institution : INRA** **Date : 2006/08/18**

DESCRIPTION :

1. **NAME OF PRODUCT :** ***Taureau de Camargue***
2. **COUNTRY AND REGION IN THE COUNTRY: France - Camargue**
3. **TYPE OF PRODUCT : (including the possible substitutes and imitations of the product)**

The *taureau de Camargue* is the first PDO beef meat. The breeders of *taureau de Camargue* do not breed their animals for meat production, but for bullfights and especially for "course à la cocarde". It looks like "corrida" but the bulls are not killed at the end of the game. The bulls unfit for the "course à la cocarde" apply the meat-process.

4. **DESCRIPTION OF THE PRODUCT AND ITS AREA (including its specific characteristics, conditions of production, main differences with the substitutes) :**

The production of *taureau de Camargue* is based on two local animal breeds. *Brava* breed used for corrida and *raço di biou* for the course à la cocarde which is the former breed *taureau de Camargue*.
The meat is dark with strong taste and versatile tenderness

5. **LINK WITH THE GEOGRAPHICAL AREA (tradition, know how, reputation, soil, climate, etc.):**

The production is based on local knowledge of extensive breeding. The livestock farming system is based on the transhumance of the bull between the summer (in the "wet zone" where grass is important) and the spring (during they have hay). Besides, it exists a special carving of the carcass of taureau de Camargue.
The production of taureau de Camargue is closely connected with the local traditions which are only in Camargue in France.
The supermarket sold the main part of the meat of taureau de Camargue (more or less 2/3 of the production). 1/3 is sold bay restaurant, butchers and a few wholesalers. No production exported out of the region.

6. **PRODUCTION SYSTEM / SUPPLY CHAIN (some data about the number of producers, processors, market structure..) :**

In 2001, 107 breeders filled in form of a "declaration of aptitude" for breeding taureau de Camargue. There are two slaughterhouses in the PDO area. 250 Tonns is produced. 2/3 of the taureau de Camargue is sold in GDO. All the firms (the regional and the national one) sold their product with PDO (when all the conditions of production respect the code of practice).

7. **MARKET AND REPUTATION (size, price premium, attractiveness, growth) :**

Taureau de Camargue has a small and limited regional market. The use of PDO guarantees the higher price (+ 15 %) above the premium price and its returns until the processing company and the farmers.

8. **APPLICANT / HOLDER (IF ANY) :**

RELEVANCE : Why is this case important for research in general and for SINER-GI in particular ?

The first PDO for fresh meat in France. Importance of the collective agreement between butchers and breeders on the criteria to qualify the meat of the Taureau de Camargue

CATEGORY :

☑ **Origin Product** ☐ **GI product** ☐ **Recognized GI**

	Geographical Indication Product Database - Step 1- **Taureau de Camargue**	**SOURCE :** **Author : Nicolas TRIFT** **Institution : INRA** **Date : 2006/08/18**