

Literature review WP 2

France

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Review report

1. IDENTIFICATION OF THE MOST RELEVANT RESULTS

In Corsica, in the absence of « technical devices » (i.e. rules of breeding, slaughter-house, grid of classification of the carcasses) and the particular mode of collective organization among breeders and butchers don't let the development of the specificity of the manzu. It seems that the difficulty of meeting between these veals and the market comes from the current mode of differentiation of veals only based on the conformation of the in carcasse. So a better valorization requires a change of way of differentiation of carcasses (by the origin for instance). But this change of a qualification system to another one put a problem of a revision of the categories of animals and conditions of contract of association in Corsica. Thus, technical references are not only a tool of codification of the practices, but becomes a control lever of collective organization. The question of the differentiation by the origin is important because it allows the whole operators in the supply chain to connect the technical functions of production of the living animal with the typical products.

During decades, rules origin labelled meat remained opaque. It's very difficult to qualify origin of meat for lack of connection between the operators of the supply chain and the nature of the product itself. The cut of carcasses, the heterogeneousness between the muscles of a same carcasse and the low transformation of the product based essentially on knowledge of the butcher affect the link between the animal and the piece of meat. These disconnections justify from the scientific point of view, the breaking point between the concerned disciplinary fields: the animal science, the technology of the meat and the economy of organizations.

One of the main question for people who want to certify the origin of their product is the bases of differentiation on which they are going to brief their case of labélisation. It is necessary to look for these bases in the coupling between the manners to produce specified (choice of the genotype, feeding, reproduction) and their successive registration during the transformation of the animal. The forms of coupling between the manners to breed an animal (which give the animal a potential of typicité) and ways to cut the meat (charge with revealthis potential) allow to « carry » the origin of the living animal to the piece of meat ready to eat. A first analysis allowed to understand the role played by the « technical devices » in connecting various know-how of the stockbreeders and butchers.

Abstracts

Trift, N. (1999)

Relations entre éleveurs extensifs de bovins et bouchers en Corse. Fonctionnement des activités et représentation d'un futur abattoir

Since 1990, all the research about reproduction and artificial insemination at corsican INRA were stopped. For five years, the creation of a grouping of producers (GPBM) in the Golo's valley and the future slaughter-haouse have involved breeders and butcher into a new dynamics. Thus, it's the convenient period to start new research tio under stand how the future slaughter-house contributes already to modify the current situation. This study initiated in 1999, continues within a thesis in animal sciences on the origin of the beef meat.

Trift, N. ; Casabianca, F. (2000)

Which forms of technical organisation to build the typicité of the bee meat ?

The meats and especially the beef meat raise serious difficulties with the operators who want to certificate the origin of meat. These difficulties reveal deep disconnection on the one hand between the operators of the die (stockbreeders and butchers) and on the other hand between technical operation (stock-raising and transformation). The analysis of two situations, Camargue and Corsica, highlights the different ways of transport of the typicité (if it exists) the transformation of the animal. The technical devices (rules of breeding, slaughter-house, grid of classification of the carcasses) allow to connect various know-how of the stockbreeders and butchers.

2. SELECTION OF SCIENTIFIC AND RECENT (SINCE 1980) PAPERS, PUBLICATIONS, MEMORIES AND STUDIES IN THE COUNTRY (INCLUDING INTERNATIONAL AND NATIONAL MEETINGS HELD IN ENGLISH)

2000

Trift, N. ; Casabianca, F.

Quelles formes d'organisations techniques pour construire la typicité des viandes bovines ?

7^{ème} Rencontre 3R, 6-7 décembre 2000, Paris, pp. 255-258

1999

Trift, N.

Relations entre éleveurs extensifs de bovins et bouchers en Corse. Fonctionnement des activités et représentation d'un futur abattoir.

Mémoire de DEA INAP-G. 122 p

1998

Froc, J. ; Trift, N. ; Shaeffer, S.

Une loi, des concepts, des mots, et couleurs. Séminaire qualité des produits liés à leur origine.

AIP AOC origine et qualité des produits, 11-12 décembre 1998, Paris, pp. 21-59

Trift, N.

Fondements historiques et juridiques des appellations d'origine fromagères.

Mémoire d'ingénieur ISAB-CESIA-ENSIA, 70 p

Discussion report

1. NEED FOR NEW RESEARCH (WHICH AND WHY) AND POLICY RELATED ISSUES : WHICH PAPERS ARE IMPORTANT FOR THE POLICIES AND IMPORTANT FOR THE WTO

1999

Romain-Prot, V.

La protection internationale des signes de qualité agro-alimentaire : enjeux juridiques.

Séminaire qualité des produits liés à leur origine. AIP AOC origine et qualité des produits, 11-12 décembre 1998, Paris, pp. 195-199.

1997

Mahe, L.P.

Environment and quality standards in WTO : new protectionism in agricultural trade ? an european perspective.

European review of agricultural economics, 24, pp. 480-503.

1996

Mazé, A.

Qualité des produits agro-alimentaires et échanges internationaux.

AIP construction sociale de la qualité. La qualité dans l'agro-alimentaire : émergence d'un champ de recherches, Paris, pp. 218-227.

