

Question for written answer E-004006/2026

to the Commission

Rule 144

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Subject: Andouille de Guémené sausage

A traditional French sausage, andouille de Guémené is a Breton speciality made from pork that is smoked and then cooked in water.

Due to EU rules, the product has not been sold since September.

The meat is traditionally smoked with beech wood, which results in the skin of the andouille becoming covered in polycyclic aromatic hydrocarbons (PAHs). However, Regulation (EU) 2023/915 limits the level of PAHs to 2 µg/kg for benzo(a)pyrene and 12 µg/kg for the sum of four PAHs.

By adapting their methods, artisans have reduced those levels of PAHs in andouille from 30 and 120 µg/kg to around 4 and 24 µg/kg. Those values would respect the ceilings of 5 and 30 µg/kg laid down in the derogation for traditionally smoked meat provided for in Article 7 of the regulation. However, that derogation is reserved for a closed list of Member States from which France is excluded.

In light of the above:

1. Does the Commission intend to extend the derogation in Article 7 of the regulation to France?
2. Does it intend to reassess the thresholds, given the low consumption of the artisanal products in question and the fact that consumers' exposure to PAHs is therefore limited?
3. Are there plans to exclude the skin of the andouille, where the PAH residues are concentrated, from analyses, given that eating the skin is not recommended?

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