

**Question for written answer E-004294/2026
to the Commission**

Rule 144

Valérie Deloge (Pfe), Julien Leonardelli (Pfe), Séverine Werbrouck (Pfe), André Rougé (Pfe), Mathilde Androuët (Pfe), Marie-Luce Brasier-Clain (Pfe), Angéline Furet (Pfe), Gilles Pennelle (Pfe), Marion Maréchal (ECR)

Subject: Protecting regional specialities: spotlight on the andouille de Guémené sausage

Specialities are a key ingredient in the heritage, identity and know-how of our regions.

The andouille de Guémené – a pork sausage produced using traditional smoking techniques – is a case in point. Yet the application of EU rules on polycyclic aromatic hydrocarbons (PAHs) is currently hobbling producers hoping to preserve its signature method and characteristics. This state of affairs is giving rise to great uncertainty for the long-standing producers and companies whose businesses have been relying on these methods for decades.

Article 7(3) of Regulation (EU) 2023/915 sets out a derogation enabling a number of Member States to permit certain traditionally smoked meats and meat-based products with levels of PAHs exceeding the thresholds. France is not among the Member States listed. Recital 10 recognises that the rigid enforcement of the thresholds could result in certain traditional products disappearing and SMEs shutting up shop.

In view of this:

1. Has the Commission received a request from the French Government to be covered by this derogation?
2. Does it intend to allow France to apply the derogation to its traditionally smoked products, such as the andouille de Guémené?
3. Does it intend to take better account of traditional know-how when setting EU standards?

Submitted: 20.10.2026