

## **Lausunto EU:n asetuseruonnokseen siipikarjatuotteiden markkinoinnista (engl.)**

### **Eläinvihreät ry 18.05. 2023**

Foie gras -nimellä tunnettua rasvaista hanhen- ja ankanmaksaa tuotetaan joissakin EU-maissa pakkosyöttämällä lintuja niin, että maksa rasvoittuu ja paisuu sairaalloisesti. Linnuille aiheutuu tästä suurta kärsimystä. Tällainen tuotanto ei ole kestävää eikä eettisesti hyväksyttävää tämän päivän Euroopassa.

Maksan vähimmäispainon vaatimuksesta foie gras -tuotannossa ja tuotteiden myynnissä on luovuttava, mikä mahdollistaa tuotannon ilman pakkosyöttöä. Tällöin pakkosyöttö voidaan kieltää kaikissa EU-maissa ilman että foie gras -tuotantoa ja tuotemyyntiä on tarvetta kieltää.

Mikäli käytetään pakkosyöttöä, siitä on tehtävä merkintä, eikä pakkosyötöllä aikaansaatuja tuotteita saa merkitä "free range" -merkinnällä. Vaatimuksen tulee koskea myös tuontituotteita.

18.5.2023 Eläinvihreät ry - Greens for Animals, Finland

Thank you for giving the citizens of EU the opportunity to express their opinion about the regulation. Thank you also for the promises to take into account "sustainability concerns and expectations from consumers", to "ensure transparency" and to "simplify requirements".

However, these concerns are not met in the draft. It is absolutely necessary to inform consumers better in the future of the possibilities to choose animal-friendly poultry products and to make these products available for consumers. This concerns especially foie gras -production, which at the moment is very far from sustainability, ethical quality and transparency.

We ask for the following changes:

1. Delete minimum weights for bird livers marketed as foie gras (article 2)
2. Remove the possibility to label meat from ducks and geese as free range, if it comes from foie gras -production using force-feeding or restriction of the birds' free moving at any phase of the production
3. Poultry products originating from force-fed animals must be accompanied with obligatory information about the production method in order to let consumers make informed choices. This information about force-feeding must be provided also for imported poultry products.

For consumers and producers the suffering of animals is not what they want. Unfortunately, current EU legislation makes force-feeding and subsequent animal

suffering a necessity for producers who want to label their product as foie gras. It is also unfair towards those producers who want to raise and feed birds more ethically.

Foie gras -production is possible up to the last phase in free range systems and without force-feeding or keeping the birds restricted in wire pens or such systems that cause lot of suffering. This can be done by raising birds, which have the genetic tendency to gorge food so that liver fattening process occurs naturally. Foie gras produced by force-feeding is also a risk for public health, as it makes the birds vulnerable for contagious diseases and the liver itself is pathologically enlarged, which poses a health risk as such for humans eating the product.

Force-feeding of animals to enhance production by causing a painful pathological condition in the animal does not belong to modern Europe and should be banned as soon as possible.

[https://ec.europa.eu/info/law/better-regulation/have-your-say/initiatives/13586-Poultry-review-of-marketing-standards\\_en](https://ec.europa.eu/info/law/better-regulation/have-your-say/initiatives/13586-Poultry-review-of-marketing-standards_en)