

ORGANIC LOCAL PRODUCTS

INFORMATION



Pyrenées Orientales

CIVAM BIO 66 Tel.: +33 (0)4 68 35 34 12 contact@bio66.com www.bio66.com

AGENCE BIO French Agency for the Development and Promotion of Organic Farming Tel.: +33 (0)1 48 70 48 30 contact@agencebio.org www.agencebio.org

Sources and bibliography 'Mon Carnet d'Adresses BIO en Pays Catalan'

Websites www.ledepartement66.fr www.tourismepyreneesorientales.com www.bio66.com www.agribio-languedoc-roussillon.fr www.sud-et-bio.com/ www.agencebio.org/ The leading French department with more than 19% of its farming area producing organic products, with 557 producers and a steady number of producers converting to organic farming practices:

- ✓ More than 12% of the department's vineyards
- ✓ 15% of vegetable production
- ✓ 9% of fruit production (leading French department for the production of organic summer fruit)

As such, the fruit and vegetables collected from the organic gardens and orchards, wine produced from the grapes harvested in the 2,830 hectares of organic vines, beef and cheese from the 9 organic farms are all sold by producers who have been working according to the organic farming regulations ('AB' in French) for 2 to 3 years.

All traditional productions have abided by the organic method of production as defined by European regulations since 1992 and inspected by the certification and inspection authorities every year at all stages of production, from sowing the seeds to distribution.

Fresh fruit and vegetables: 86 producers with a range of heirloom vegetables to discover and a wide range of homemade juices and jams from the 500 hectares of organically farmed gardens and orchards, with no chemical fertilisers or artificial pesticides in sight.

Honey: labels awarded to 2 producers (for honey and '*pain d'épices*' (spice bread)) who keep their bees away from any source of pollution and do not use antibiotics.

Wine: 155 winegrowers work 3,830 hectares of organic vines, free from pesticides and with a lower level of production in around one hundred wine cellars.

Eggs: 6 producers provide their 2,360 'organic' chickens with access to roam freely and sustainable feed.

Cheese: 9 producers with goats and sheep producing goats' and sheep's milk cheese, either fresh or matured as a wheel.

Meat: 18 producers breeding calves and lamb that are fed on grass in a mountainous environment and organic cereals. The animals are treated using gentle medicinal treatments instead of antibiotics.

Olive oil: produced without the use of chemical fertilisers or artificial pesticides. The olives produce very good quality oil.

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Why opt for organic farming?

Organic farming is a method of production that relies on the recycling of organic matter, rotating crops and biological control. Organic farming methods do not use chemical fertilisers, unlike industrial and intensive farming methods.



This production satisfies the demands of consumers who want guaranteed traceability of the food products they buy and consume. It is more respectful of the environment, people and animals.

It complies with a set of demanding restrictions based on:

-agronomic and breeding practices that respect the natural balance of the environment and the well-being of the animals.

- ✓ Chemical fertilisers and genetically-modified organisms (GMOs) are not used under any circumstances.
- ✓ In addition to the regulations already in place for all food products, there are additional regulations to respect in terms of labelling, verifications and sanctions.

Official quality labels:

The Pyrénées-Orientales boast a record number of products that have been awarded quality labels and certifications of origin.

5 AOP 'Vins Doux Naturels' (naturally sweet wines) and 5 AOP for dry wines

AOP Bea du Roussillon, PGI Artichaut du Roussillon, AOP Rouges du Roussillon apricots

PGI Rosée des Pyrénées Catalanes and PGI Vedell des Pyrénées Catalanes

There is a wide range of organic products and specialities in Roussillon:

Fresh fruit and vegetables with a range of heirloom vegetables to discover.

A wide range of homemade fruit juice and jams, including apricot juice, apple juice, ancient fig jam and apricot jam using the 'Rouge du Roussillon' apricots.

155 winegrowers produce a diverse range of wines from the various terroirs throughout the department.

Goats' and sheep's milk cheese, either fresh or matured as a wheel.

Honey and 'pain d'épices' (spice bread), with no added flavourings. Olive oils

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577 organic producers (including 300 members of the CIVAM Bio 66) produce the following: fruit, vegetables, honey, eggs, cheese, olive oil, aromatic plants, meat and wine.

Dozens of shops throughout the Pyrénées-Orientales stock organic products (Biocoop cooperatives, butchers, bakeries, cheesemongers, etc.)

Close to 160 producers sell their products directly in the department, either on the local markets, directly from their farms or in the winegrowers cellars.

There is an organic section of the Marché de la République in Perpignan with around fifteen local organic producers who have been coming every Saturday morning since November 2005, when this market replaced the organic market at Place Rigaud. There are around fifteen organic delicatessens across the department, including eight biocoop cooperatives, as well as bakeries, biscuit shops, caterers, restaurants and farm shops.

They are all listed in the 'Organic Directory for the Pyrénées-Orientales', available from CIVAM Bio, from all Tourist Offices or on the website www.bio66.com



Organic Events in the Pyrénées-Orientales

- Regular morning markets: Tuesdays: Prades, Saint-Cyprien
- ✓ Wednesdays: Argeles-village, Collioure
- ✓ Thursdays: Amélie-les-Bains, Banyuls-sur-Mer, Saint-Laurent-de-la-Salanque, Vernet-les-Bains
- ✓ Fridays: Saint-Cyprien-Plage, Elne
 ✓ Saturdays: Argeles-village, Canet-Plage, Céret, Formiguères, Thuir, Vernet-les-Bains
- Organic section of the Marché République in Perpignan (a dozen organic producers)
- Sundays: Banyuls, Collioure, Saint-Laurent-dela-Salanque
- Seasonal markets: Castelnou and Port-Argeles from June to September.

Find out more: www.bio66.com

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