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Report Highlights:

France, as a member of the European Union (EU), generally follows EU directives, regulations, and obligations. This report focuses on food laws in force in France that cover areas which are not EU harmonized. EU regulations are explained in the EU Food and Agricultural Import Regulations and Standards Country Report | E42025-0004 authored by the U.S. Mission to the EU in Brussels, Belgium.

DISCLAIMER: This report was prepared by the USDA/Foreign Agricultural Service Office of Agricultural Affairs in Paris, for U.S. exporters of domestic food and agricultural products. While every possible care has been taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped.

FINAL IMPORT APPROVAL OF ANY PRODUCTS IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

EXECUTIVE SUMMARY 4

SECTION I. FOOD LAWS 5

SECTION II. LABELING REQUIREMENTS..... 5

 Country of Origin Labeling 7

 Other labeling requirements..... 8

SECTION III. PACKAGING AND CONTAINER REGULATIONS 9

 Packaging Sustainability Measures..... 10

SECTION IV. FOOD ADDITIVES REGULATIONS 12

 Additives (including colors and sweeteners) 12

 Flavorings 12

 Enzymes..... 12

 Processing Aids..... 12

SECTION V. PESTICIDES AND OTHER CONTAMINANTS 12

 Pesticide Authorization Procedure..... 13

 Monitoring of Pesticide and Contaminant Content in Food Products, Pesticide Phytosanitary Tests . 13

SECTION VI. OTHER REGULATIONS AND REQUIREMENTS..... 13

 Laboratory testing 13

 Policy for Sample Food Product Shipments 13

 Meat, Poultry, Dairy and Fish Products for Food Shows 14

SECTION VII. OTHER SPECIFIC STANDARDS..... 14

 Enriched flour 14

 Bovine genetics..... 14

 Exotic meat 15

 Dried fruits and nuts..... 15

 Pet food..... 15

 Biotechnology 15

 GE regulations and approvals 15

 Testing..... 15

 Mandatory Labeling of GE Products 16

 Voluntary “GMO-free” Labeling Systems 16

 Low level presence policy 16

 Dietetic/Health Foods 17

 Food Supplements..... 17

 Organic Foods..... 17

 Alcoholic Beverages, Wine, and Beer 18

 Animal Products..... 18

 Beef Labeling..... 18

 Kosher certification for food products..... 19

 Halal certification for food products..... 19

 Environmental Labeling..... 20

 Sustainable Agriculture Labeling 20

 Food Score Labeling..... 21

SECTION VIII. GEOGRAPHICAL INDICATIONS, TRADEMARKS, BRAND NAMES AND INTELLECTUAL PROPERTY RIGHTS:..... 22

 Trademark..... 22

 Protected Geographical Indications 22

SECTION IX. IMPORT PROCEDURES.....	23
Certification and Documentation Requirements.....	23
Import documentation.....	23
SECTION X: TRADE FACILITATION.....	25
Advance Rulings.....	25
Pre-Clearance Program.....	25
Electronic Certificates.....	25
Import Control Fees.....	25
Average Release Time for Products – Common Delay.....	26
Duplicative Inspections.....	26
APPENDIX I. GOVERNMENT REGULATORY AGENCY CONTACTS:	27
APPENDIX II. OTHER IMPORT SPECIALIST CONTACTS:.....	28

Executive Summary

This report provides an overview of food and feed legislation currently in force for France, a founding Member State (MS) of the European Union (EU).

The EU “Food Information to Consumers (FIC)” Regulation is the main food labeling piece of legislation in force in the EU. It is applicable to all pre-packaged food and drink products marketed in the EU, including those imported from third countries. However, the FIC regulation allows the 27 EU Member States such as France to deviate from European rules. This report will focus on France’s specific rules.

EU and French requirements for food items are often different from the ones currently in force in the United States. Standard U.S. labels do not meet French labeling requirements. This report looks at specific French requirements for food and feed labels, food hygiene, contaminants, food packaging, food additives and flavorings, and import procedures. France also implements European Union rules for novel foods, genetically modified foods, geographical indications, and food for specific nutritional purposes.

*****IMPORTANT NOTICE*** ALL SHIPPING DOCUMENTS MUST BE IN FRENCH. Bilingual French / English certificates are also acceptable. If certificates are not in French or in bilingual French / English, then the original certificate must be accompanied by a certified French translation before it is presented to the import inspection office. Shipments will be detained if there is a failure to comply with this critical requirement.**

Section I. Food Laws

1. EU food legislation can apply differently at the EU individual MS level. EU harmonized legislation can also vary due to different transitional periods as each EU MS adopts the new rules. In addition, there may be variation in inspection and registration fees, as well as the time required to evaluate products used in the food production process (see [EU Food and Agricultural Import Regulations and Standards Country Report | E42025-0004](#)).

2. Certain EU and French regulations limit market access for specific U.S. agricultural exports. Please refer to [EU Food and Agricultural Import Regulations and Standards Country Report | E42025-0004](#) for more information on hormone-treated beef, poultry treated with anti-microbial treatments, genetically modified products, and other restricted products. The ongoing effort to harmonize EU import regulations, as well as the implementation of the World Trade Organization (WTO) agreements, may result in the elimination of French regulations that are inconsistent with WTO obligations. Conversion of quotas, variable levies, and restrictive licensing to tariffs that are phased-out over time can also vary across EU Member States. Additional products that are subject to restrictive regulations include: enriched flour, animal genetics, exotic meats such as alligator and buffalo, crayfish, pet food, in addition to certain fruits and vegetables. These products are subject to EU quality standards and must be inspected at the point of entry. More details concerning these regulations can be found in Section VI “Other Regulations and Requirements” of this report.

Section II. Labeling Requirements

For EU labeling requirements, please refer to [EU Food and Agricultural Import Regulations and Standards Country Report | E42025-0004](#).

[Regulation \(EU\) No 1169/2011](#) dated October 25, 2011, applies to the labeling of food products. France integrated this regulation into its "[Code de la Consommation - Partie Réglementaire - Livre Premier : Information des Consommateurs et formation des Contrats. \(Consumer Code - Regulatory Part - Book One: Consumer Information and Formation of Contracts\).](#)"

The "Code de la Consommation" (Consumer Code) **stipulates that all products destined for France must have labels in French**, regardless of the origin of the product. Multilingual labels are acceptable. **The use of the French language is mandatory for all labels, documents and packaging.** The use of foreign names is forbidden where there are existing equivalent French terms; however, foreign names are authorized when no French equivalent name exists.

[French label and product ingredient regulations](#) are among the strictest in the EU. The General Directorate for Competition, Consumption, and Fraud (DGCCRF) is responsible for enforcing these regulations and can be contacted at the following address:

Direction Générale de la Concurrence de la Consommation et de la Répression des Fraudes (DGCCRF)

Ministère de l'Economie, des Finances et de l'Industrie
Teledoc 07159, boulevard Vincent Auriol 75703 Paris Cedex 13
Tel : (+33) 1 44 87 1717 Fax : (+33) 1 44 97 3030
Internet : <http://www.economie.gouv.fr/dgccrf>

French regulations strictly limit the use of superlatives in food labeling. Product nomenclature may describe a product but not promote it. For example, terms such as “great” cannot be used to describe a food product. The use of the word “natural” may depend upon its location on the label and the product, and this is strictly regulated by the “Code de la Consommation” (Consumer code). Labels may not imply that a food has certain properties when similar products possess the same properties. A general note on French regulations on consumer information can be found (in French) [here](#).

Labels must not confuse the consumer. [Commission Decision of 20 December 2010](#) lists products not of animal origin that can use names traditionally used for products of animal origin. For example, “peanut butter” should be classified in French as “Beurre de Cacahouète” and not “beurre d’arachide”.

Generic terms such as beer, yogurt, and candy can be used only if the product is certified as produced in accordance with specific processing procedures. Products that do not conform to these procedures can be imported but may not carry generic labeling terms and may be subject to special taxes.

On June 10, 2020, France enacted a law on the “[Transparency of Information for Food Products.](#)” The law sets stricter rules on origin labeling for honey and chocolate products. Craft beer labels prohibit the use of a regional/local name that is different from the location of the brewing facility. Most importantly, the new law mandated that words traditionally used for products of animal origin, such as milk, cheese, sausage, filet, ham, bacon, and steak, cannot be used for food products made from vegetable-sourced proteins. Furthermore, the law also prohibits the sale of wine that appears to be of French origin when in reality it is made from grapes grown outside of France. The law may affect sales of bulk wine. Previously, bulk wine sellers had some flexibility as long as labels included a disclaimer noting the details of grape origin and wine production.

On June 29, 2022, France published a [decree](#) on the “use of certain denominations used to describe foods containing vegetable protein” which would have entered into force on October 1, 2022. The decree sets the percentage of vegetable-derived proteins threshold. However, on July 27, 2022, the French Council of State (France’s highest Administrative court) [ruled](#) that the Decree violated [EU regulation 1169/2021](#) and suspended the Decree mentioned above. The Court notably stated that the provisions of the Decree would have not only affected French food products, but it would have also applied to imports from inside and outside the EU. As some EU countries have a more liberal approach to terms like “soy *sausage*”, the French Decree would have for all practical purposes placed a ban on such products.

France issued a revised [decree](#) on February 28, 2024. It established a list of terms that were prohibited or restricted when applied to “meat products” that contain vegetable protein (e.g. the terms “filet” or “sausage” when containing more than three percent of vegetable protein). However, the Council of State (Conseil d’Etat) [struck down](#) this new decree on January 28, 2025 for a similar reason to the 2022 decree. Therefore, until France issues a new restricting decree, producers - either domestic or foreign - can legally market products in France that use words traditionally used for products of animal origin,

such as milk, cheese, sausage, filet, ham, bacon, and steak, for food products made from vegetable-sourced proteins.

Country of Origin Labeling

In early 2017, France implemented an experimental Country of Origin Labeling (COOL) system to inform consumers about the origin of dairy and meat ingredients in processed foods. This system had been approved by the EU. French COOL labeling for dairy and meat applies to products containing more than 50 percent dairy ingredients and/or eight percent meat ingredients. The system applied only to products that were manufactured and/or processed in France. However, the French COOL scheme for dairy ingredients was suspended in March 2021 after the French dairy company LACTALIS [won](#) a legal case in the European Court of Justice leading the French Council of State (the Conseil d'Etat) to suspend the French COOL system for dairy ingredients. On January 1, 2022, the French government decided to abandon the COOL system for meat and meat ingredients as well; however, some producers and consumer groups are still pushing for a reintroduction of the COOL system for dairy and meat ingredients.

In 2024, France introduced a voluntary labeling scheme called “[Origin'Info](#).” The logo, which may be blue or black, can be placed on the packaging of certain processed products, such as frozen pizzas, ready-to-eat meals and fruit-flavored yogurts. The logo shows, among other things, the country of origin of the agricultural materials used in the composition of the product. This new system is not mandatory. Food manufacturers voluntarily decide whether or not to participate. The [Origin'Info](#) logo, which was gradually introduced in the summer of 2024, is presented in 3 formats:

- the first lists the country of origin for the main agricultural ingredients;
- the second includes the place where the product was processed;
- the third includes a pie chart showing the composition and the relative share of the product produced in each country.



With the Origin'Info label, it is important to keep in mind the distinction between “ingredients” and “agricultural raw materials”. Producers that voluntarily join the labeling scheme have to indicate the origin of the agricultural raw materials. For example, for a ready-made dish of pasta bolognese:

- flour is an ingredient used in the composition of pasta;
- wheat is the agricultural raw material that makes up this flour.

The origin of the wheat, tomatoes, and beef (i.e. the agricultural raw materials of the other main ingredients of pasta bolognese) must be clearly indicated on the [Origin'Info](#) label. For more information on the Origin'Info label, please refer to the [website](#) of the Ministry of Economy.

The law on the [Transparency of Information for Food Products](#) applies to the labeling of meat products sold in restaurants and by institutional caterers.

Other labeling requirements

- Product name, net quantity (in metric units), date of minimum shelf life (DLC) for perishable products or the date of Minimal Durability (DDM) for non-perishable products, and the name and address or EU identification number of the importer must be visibly displayed on the label.
- For non-perishable products, the DDM must appear on the label using the words, “*A consommer de préférence avant fin*” (best consumed before DD/MM/YYYY). For perishable products, the DLC must appear on the label using the words, “*A consommer avant*” (to be consumed before DD/MM/YYYY). However, for highly perishable products, the DLC must appear on the label as “*A consommer jusqu’au,*” (to be consumed until DD/MM/YYYY) or “*A consommer jusqu’à la date figurant*” (to be consumed no later than DD/MM/YYYY).
- Products that are exempt from indicating the DLC or DDM include: fresh fruit and vegetables, wines and spirits, alcoholic beverages with an alcoholic content equal to or greater than 10.5 percent by volume, vinegars, sugar, confectionery items, and live shellfish intended for raw consumption.
- The name and address of the manufacturer, packer or vendor within the EU must be provided. If packed by a third party in France, the code of the packing establishment must be listed, preceded by the name “emb” for “emballeur” (packager).
- Ingredients, including herbs and spices, must be listed in descending order of their quantity in the product at the time of manufacturing or processing. The list of ingredients should be preceded by the word “ingredients.” When ingredients are included in the name of the product, their weight, as a percentage of total net products, must be included in the ingredients list (see QUID section below).
- Additives and preservatives must be included on the label of all food products, either by specific group name or by “E” number. Certain substances, such as herbs, spices, and aromatics, must be listed on the ingredients list; if their names are used in the name of the product, then percentage must be stated. Flavorings are considered additives and should be noted as “arôme de” followed by the name of the flavor.
- Any product containing allergens is subject to mandatory labeling. The ingredient must appear on the labeling in the list of ingredients of the food with a clear reference to the name of the allergen. For example, if the food formulation includes lecithin from soy as an emulsifier, it must be noted as such in the list of ingredients “emulsifier: soy lecithin”, and not “emulsifier: lecithin” or “emulsifier: E322”. The specific allergen can be written in bold, italicized or underlined.
- The country of origin must be indicated in letters not less than 4 millimeters in height on all product packaging (packing labels, etc.). The abbreviation “USA” is acceptable.

- For all beverages with an alcoholic content greater than 1.2 percent, by volume, the alcohol content must be clearly indicated on the label.
- For prepackaged food products, the manufacturer’s lot number must be listed on the packaging or on the commercial documents accompanying the product preceded by the letter “L” or “Lot.” This is required for purposes of traceability.
- Maximum storage temperature should be specified for frozen foods. If appropriate, the word “SURGELE” (quick frozen) should be in a very visible place in capital letters on the label.
- For canned foods packed in liquid, in addition to the net product weight, the drained weight in metric units must also be included on the label. If the liquid in the package is used in the preparation of the product, the net weight of the product must be given along with the drained weight. Weight measurements must be in metric units (grams).
- The net weight, product weight or the drained weight in metric units must be on the label. Most French buyers are not familiar with U.S. weights and measures, thus metric weights and measures should always be used in commercial transactions.
- The word “butter” or “cream” may not be used on the label of certain foodstuffs, unless the only fat used is butter fat. Concentrated butter may be used instead of butter and the word “butter” may be used on the label provided the fatty acid composition of the concentrated butter has not been altered by any treatment, in particular, by hydrogenation. Hydrogenated butter is considered to be a food fat and not butter. If concentrated butter is used in the product, the words “pure”, “fine”, “extra”, “fresh”, etc., in combination with the word “butter” cannot be used.
- In certain foodstuffs, the word “milk” or “milk products” may only be used if certain minimum quantities of milk solids are present in the product.
- **A veterinary stamp or sanitary certificate is mandatory on products of animal origin (meat and meat products, milk and milk products, eggs and egg products, fish and seafood and products) with the EU approval number of the processing plant.**
- Instructions for use or conservation (or any advice on preparation of a food product) are mandatory only when procedural steps are required before consumption. These should be clearly indicated and visible on the label to allow the appropriate use of the product, such as “*a conserver dans un endroit sec*”: “*to be kept in a dry place.*”

Section III. Packaging and Container Regulations

For products requiring special packaging or container sizes, such as wines and alcohol, please refer to [EU Food and Agricultural Import Regulations and Standards Country Report | E42025-0004](#). France has its own packaging/container size requirements for a large variety of food products, including beers, fermented beverages, breakfast cereals, pre-packed fruits and vegetables, non-alcoholic beverages, coffee, milk, oil and vinegar, ice creams, frozen fish, frozen fruits and vegetables, dried fruits and vegetables, and pet foods.

A wide variety of prepackaged foods require a declaration of unit price, per kilogram, 100 grams, deciliter, or liter. This requirement is already in force in all retail sales outlets. Although not mandatory, bar codes / QR codes for products are commonly used in supermarkets.

Packaging Sustainability Measures

By [Council Directive 94/62/EC](#), Member States are required to adopt measures to reduce packaging waste. This Directive has been amended several times, most recently in 2018 by [EU Directive 2018/852](#). France transposed the 2018 Directive by a series of amendments to the French Environmental Code [notified to the EU in 2020](#). (In the EU, **transposition** is a process by which [European Union](#) member states give force to an EU [directive](#) by passing appropriate implementation measures.) France also adopted a decree, which has been in force since January 1993. The [new French legislation](#) stipulates that entities responsible for the initial placement of a packaged product on the market (for use by households) must contribute to, or provide for, the disposal of the used packaging. The French environmental protection organization [CITEO](#) developed a green dot logo for packaging indicating that the packaging manufacturer participates in a municipal waste disposal system for recycling. Under the same conditions, and in agreement with the French ministries, the wine and spirit industry created its own package recycling system in 1993. This is called [Adelphe](#) (now a subsidiary of CITEO), and it now oversees the recycling of wine and spirits packaging materials.



The use of the Green Dot logo (shown on the left) was replaced by another logo called Triman (shown on the right). As of January 1, 2021, the Triman Logo is mandatory on the package of any product placed on the French market. This is mandated by the [French law on the circular economy](#). The Triman logo indicates to the consumer that the product follows recycling rules. The packaging label must also provide information on how to dispose and/or recycle the packaging.

The [French Law on Circular Economy](#) states that plastic packaging of fruits and vegetables must also be phased out. The calendar of the packaging prohibition was detailed in a [decree](#) published on 20 June 2023. For more details, please refer to [GAIN report FR2021-0004](#). However, in a legally binding [decision](#) of November 8, 2024, the French Conseil d'Etat (State Council, the highest French Administrative court) struck down the [20 June 2023 decree](#) as it contravened the EU Commission request (based on EU [directive 2015/1535 \(EC\)](#) of September 9, 2015) to wait for a new EU regulation before passing national measures. Therefore, there are currently **no restrictions on the use of single-use plastic packaging for fruits and vegetables** in France.

The law on circular economy also prohibits the use of PLU stickers on fresh fruits and vegetables unless the stickers are home compostable. The new law sets increasing thresholds for the re-use of all

packaging including alcohol bottles, starting with 1.5 percent in 2023 to 10 percent in 2027. A [decree published on April 8, 2022](#) implements the law increasing the threshold for a minimum percentage of re-used packages. Producers Responsibility Organizations (PRO) implementing [Extended Producer Responsibility \(EPR\)](#) schemes in France, such as [CITEO](#), are responsible for compliance of the re-use objectives. Many details regarding implementation, including the implications for non-French producers and possible penalties for non-compliance, remain very unclear. When pressed, French government authorities generally acknowledge that there are significant challenges but seem reluctant to facilitate consultations with interested stakeholders. The prevailing attitude is best exemplified by an off-the-record statement of a senior official from the French Ministry of Ecological Transition, "...our objectives are very clear. We fully expect industry to resist, but they will figure it out somehow." For more details, please refer to [GAIN report FR2022-0001](#).

Following the implementation of [French Law No 2012-1442](#) of December 24, 2012 seeking the suspension of the manufacture, import, export and marketing of any food packaging containing Bisphenol A (BPA), the use of food containers containing BPA in direct contact with the food have been banned since January 1, 2015, for all food products. The law is applicable to all products which are manufactured using BPA or where BPA is "intentionally" used to manufacture part of or the entire final product or where BPA comes from an environmental or adventitious source (such as water pipes or metal containers during processing). The law specifically prohibits the production and import of these products to be marketed in the French Territory. If the product is customs cleared in a French port, it must also comply with French regulations and must be BPA free. Products that are customs cleared in another EU MS port and are transiting through France for distribution in another MS, are exempted from this requirement. The same would apply if a shipment is split in France for further distribution to another EU MS. A food product coming from a third country that is customs cleared in a French port, must comply with French regulations, even if it is not marketed in France. The only exception would be to customs clear the product at the final destination in another MS. In the case of inspection of products that result in non-compliance, a fine up to a maximum of €450 per non-compliant product (a third-class fine) can be applied. As example, in a non-compliant shipment of cans, each can will be counted as a separate non-compliant product. A judicial court can adjust the fine depending on the case (i.e. a first infringement vs. multiple offender). For more information, please refer to [GAIN report FR9090](#).

French regulations implementing EU regulations [1935/2004 \(EC\)](#), [2023/2006 \(EC\)](#) and [450/2009 \(EC\)](#) for packaging materials in contact with food products for material not regulated at the EU level (notably rubber, stainless steel, and aluminum packaging) are handled by several decrees :

- For rubber: [Decree of 5 August 2020 relating to rubber materials and articles intended to come into contact with foodstuffs](#)
- For stainless steel and aluminum: [Notice on the suitability of metals and alloys for food contact intended to come into contact with foodstuffs](#)

Note: The use of the following materials is strictly prohibited from direct contact with foods in France: copper, zinc, and galvanized iron, except for use in the process of distilling, confectionary, and chocolate manufacturing.

Section IV. Food Additives Regulations

Additives (including colors and sweeteners)

Legislation on food additives is now harmonized at the EU level ([EU Regulation 1333/2008](#)). Please refer to [EU Food and Agricultural Import Regulations and Standards Country Report | E42025-0004](#) for information and general guidelines. Please see [here](#) for additional information on France's implementation.

Flavorings

Legislation on flavorings is now harmonized at the EU level ([EU Regulation 1334/2008](#)). Please refer to [EU Food and Agricultural Import Regulations and Standards Country Report | E42025-0004](#) for information and general guidelines.

Enzymes

Legislation on enzymes is now harmonized at the EU level ([EU Regulation 1332/2008](#)). Please refer to [EU Food and Agricultural Import Regulations and Standards Country Report | E42025-0004](#) for information and general guidelines.

Processing Aids

Regulation of processing aids is only partly harmonized at the EU level. However, compounds used as processing aids are subject to an obligation of traceability mandated by article 18 of [EU Regulation 178/2002](#).

Following [French decree of February 3, 2023](#), the French Ministry of Agriculture has authority to regulate the use of processing aids. A [decree of May 10, 2011](#) sets the conditions of authorization and use of processing aids used in the manufacture of foodstuffs intended for human consumption. It notably sets a list of processing aids (found in [annex 1](#) of the decree). Processing aids are intended to be used in the manufacturing process of food (and are therefore in close contact with the food during manufacture). As such, processing aids are subject to all general provisions of food law regarding health safety and consumer information. A [detailed and comprehensive information sheet](#) can be found on the Ministry of Agriculture [website](#).

Section V. Pesticides and Other Contaminants

Legislation on pesticides and contaminants is partially harmonized in the European Union. Please see [EU Food and Agricultural Import Regulations and Standards Country Report | E42025-0004](#) for information and general guidelines.

Pesticide Authorization Procedure

The list of phytosanitary products authorized in France is available at the French Agency for Food, Environmental and Occupational Health & Safety (ANSES) website: <https://ephy.anses.fr/>. This website lists authorized phytosanitary products, those that are no longer authorized, authorized active substances, maximum residue levels (“limites maximales de residus” or LMR) by substance and by plant, the companies involved, fertilizers, blends, and toxicology information. Product authorizations are based on reviews of standardized scientific files prepared by companies and presented to ANSES accompanied by complete toxicology and biological studies.

Monitoring of Pesticide and Contaminant Content in Food Products, Pesticide Phytosanitary Tests

The [Crop Protection Service](#) (Service de la Protection des Végétaux /SPV) of the General Directorate for Food (Direction Générale de l’Alimentation / DGAL) of the Ministry of Agriculture is responsible for preventing phytosanitary risks in crop production. SPV/DGAL tests imported products for phytosanitary compliance at points of entry. The Fraud Control Office (DGCCRF) of the French Ministry of Economy, Finance and Industry tests for pesticides and other contaminants on vegetable products.

Section VI. Other Regulations and Requirements

Products must meet inspection requirements upon entry.

As a reminder: EU imports of U.S. red meat, meat products, pet food, farm and wild game meat, ratites, milk and milk products, seafood, bovine embryos and semen, porcine and equine semen, gelatin and animal casings must originate from EU approved U.S. establishments.

Laboratory testing

Imports may be subject to laboratory sample testing to ensure that quality, sanitary, and ingredient criteria conform with EU and French import standards. This is often done for canned fruits and vegetables, beer, and dairy products.

Laboratory tests are generally requested by retail buyers to ensure compliance with French regulations.

Policy for Sample Food Product Shipments

Food product samples shipped via express mail or parcel post are subject to the same import regulations as a commercial shipment with regard to sanitary or phytosanitary requirements. (Please see the additional requirements for meat, poultry, dairy, and fish products for food shows below.)

For customs, the sample shipment must be accompanied by a proforma invoice indicating the value of the sample product. In order for samples of commercial value to enter France duty and tax free, a bond or a deposit of the potential duties and taxes must be paid. Samples re-exported within one year receive

a refund of the deposit. Samples of no commercial value enter France free of duties and taxes. “No commercial value” should be written on the appropriate shipping documents.

As an alternative, traders can also apply for an “Admission Temporaire / Temporary Admission” (ATA) carnet. This is a special international customs document designed to simplify and streamline customs entry procedures of merchandise for up to one year. Customs authorities in the United States and France accept carnets as a guarantee that all customs duties and excise taxes will be paid if any of the items covered by the carnet are not re-exported within the time period allowed. Carnets may be used for commercial samples, professional equipment, and goods destined for exhibitions and fairs.

Meat, Poultry, Dairy and Fish Products for Food Shows

Meat, poultry, dairy, and fish products for food shows are governed by [French decree of July 27, 2004](#) and should be accompanied by relevant sanitary and animal health certificates. These products may be used for display purposes only, should not be sold or consumed, and should be destroyed at the end of the food show. For inquiries or to apply for an ATA Carnet, please contact the U.S. Council for International Business:

USCIB 1212 avenue of the Americas New York, NY 10036

Tel: (212) 354 4480 Fax: (212) 575 0327

Email: info@uscib.org Internet: <http://www.uscib.org/ata-carnet-export-service-ud-718/>

Section VII. Other Specific Standards

Enriched flour

While import and sales of enriched flour are still prohibited under [French regulations](#), the importation of processed bakery products made using enriched flour is now legal in France, as prescribed by [EU regulation 1925/2006](#), as long as the vitamin added in the product provides at least 15 percent of the Dietary Reference Values (DRVs) (<https://www.efsa.europa.eu/en/topics/topic/dietary-reference-values>).

Bovine genetics

The general health requirements governing EU imports (including intra-EU trade) of deep-frozen semen of domestic animals of the bovine species are specified in [EU Regulation 2016/42](#).

Distribution and placement of semen in the country of destination is not covered by the Directive but is regulated by individual EU Member States. French marketing controls and regulations require that bovine semen imports from third countries must obtain an import license from French Customs prior to importation. The [decree of January 11, 2008](#) set the conditions for granting the license. The license must also be approved by the following entity:

French Ministry of Agriculture

Direction générale des politiques agricole, agroalimentaire et des territoires,
Sous-direction des produits et marchés,
Bureau du lait, des produits laitiers et de la sélection animale,
3, rue Barbet de Jouy - 75349 Paris 07
Tel: (+33) 1 49 55 4611 Fax: (+33) 1 49 55 4590

Exotic meat

French regulations prohibit the importation of exotic meats, including the importation of alligator meat.

Dried fruits and nuts

French standards, based on the [United Nations Economic Commission for Europe \(UNECE\)](#), are established for the following dried fruits and nuts: almonds, apples, apricots, cashew nuts, dates, figs, raisins, pears, pine kernels, pistachios, and prunes.

Note: Only walnuts and hazelnuts apply EU standards.

Pet food

EU Legislation on pet-food is only partially harmonized. Please refer to [EU Food and Agricultural Import Regulations and Standards Country Report | E42025-0004](#) for information and general guidelines. More information on the French market of pet food can be found on the Ministry of Economy DGCCRF website [here](#).

Biotechnology

For more information on biotech products in France, please see the report [Biotechnology and Other New Production Technologies Annual | FR2025-0011](#).

GE regulations and approvals

All feed and food biotech events approved in the EU under [Regulation EC 1829/2003](#) are also authorized in France. The full list of these products, including events for which an authorization procedure is pending, is available on the European Commission's website.

MON810 corn is the only GE plant approved for cultivation in the EU. However, cultivation of MON810 is banned in France under [French law 2014-57](#) of June 2, 2014 and under [Directive \(EU\) 2015/412](#).

Testing

The French Ministry of Agriculture and Food and the Ministry for Economy and Finance through the Fraud Control Office (DGCCRF) are responsible for carrying out controls to verify enforcement on commercialization and cultivation of GEs. These controls include:

- crops: verification of compliance with the ban on the cultivation of GEs (Ministry of Agriculture);
- seeds: search for the presence of GEs and verification of compliance with labelling rules (Ministry of Agriculture and the DGCCRF - Fraud Control Office);
- foodstuffs and animal feed: search for the presence of unauthorized GEs and verification of compliance with labelling rules (DGCCRF - Fraud Control Office).

Mandatory Labeling of GE Products

Labeling requirements in France comply with EU regulations that require food and feed containing or produced from GE products be labeled as such. For more information, please refer to USEU report [Biotechnology and Other New Production Technologies Annual | E42024-0005](#).

Voluntary “GMO-free” Labeling Systems

In addition to EU regulations, France has implemented a national voluntary “GMO-free” labeling system. This only applies to food produced in France. The labeling guidelines state that:

- Plant products can be labeled as “GMO Free” if they contain less than 0.1 percent GE plants. However, as some companies may try to differentiate products by putting “GMO Free” claims on products that cannot be GE by definition (e.g. the GE plant variety is already prohibited in the EU), then the product cannot be labeled as “GMO Free.”
- For animal products, two thresholds are set and must be indicated on the label: 1) under 0.1 percent is labeled as “fed without GMOs (0.1 percent),” and 2) under 0.9 percent as “fed without GMOs (0.9 percent).”
- Processed animal products, milk and eggs can be labeled as “sourced from animals fed without GMOs (0.1 or 0.9 percent).”
- For apiculture products, biotech plants should be no closer than three kilometers to an apiary.

For processed products that contain several ingredients, the rules above also apply specifically to each ingredient. “GMO Free” can be written in the list of ingredients, after the name of the ingredient concerned. It can also be placed on the front packaging of the product if the ingredient accounts for at least 95 percent of the dry weight of the product.

It is strictly forbidden to state that the products have better nutritional, health or environmental value because they are GMO free. Moreover, some food manufacturers and retailers voluntarily label their products as “GMO Free.” Such labels are mainly found on animal products (meat, dairy products, and eggs), canned sweet corn, and soybean products.

Low level presence policy

In 2011, the European Commission placed a tolerance of 0.1 percent, a “technical zero,” for unauthorized GE products in feed. This tolerance applies to GE products authorized for commercialization in a non-EU country and for which an EU authorization request has been lodged with EFSA. It does not apply to food and seeds.

Dietetic/Health Foods

[EU Regulation 609/2013 of 12 June 2013](#) provides the definition of a health/dietetic food product. It lists nutritional substances that can be used for dietetic/health products. Currently, EU harmonization of dietetic/health food products is in force for the regulations of ingredients and labeling of infant and toddler foods (0 to 12 months old, and 1 to 3 years old, respectively), for low calorie dietary products, for high calorie sports nutrition products, and for foods intended for special medical purposes like diabetes.

In addition to the general French labeling requirements (as outlined in Section II-A of this report), all dietetic/health food products must indicate the following information on the label:

- Brand name of the product followed by a clear statement of the product properties and nutritional characteristics;
- Quantity of each nutritional ingredient, expressed in grams (g) or milligrams (mg), per 100 grams of finished product;
- Calorie content expressed in KJ and Kcal per 100 grams of finished product.
- The product packaging should cover the product entirely. For bulk dietetic/health products, all nutritional characteristics should be displayed on the outside packaging.
- For perishable products, the expiration date of the product must also be clearly indicated.

Note: Dietetic/health foods are not classified as medicines. Therefore, the label cannot state any curative or preventive properties.

Food Supplements

[French Decree 2006-352](#) amended, transposed, without any changes, [EU Directive 2002/46/EC](#), which established harmonized rules for food supplements, vitamins and minerals, as well as [EU Directive 2006/37/EC](#) which amended Annex II of [Directive 2002/46/EC](#) establishing the list of permitted vitamin and mineral preparations that can be added for specific nutritional purposes in food supplements.

Organic Foods



As is the case in other EU countries, France applies [Regulation \(EC\) 834/2007](#) to regulate production, processing, distribution, trade and labeling of organic food and agricultural products. This framework was completed with additional rules in [Regulation \(EC\) 889/2008](#). Additional information is available on the official French organic association, Agence Bio ([website: https://www.agencebio.org/decouvrir-le-bio/les-textes-reglementaires/](https://www.agencebio.org/decouvrir-le-bio/les-textes-reglementaires/)).

[Commission Regulation \(EC\) 1235/2008](#) outlines the implementing rules of [Regulation \(EC\) 834/2007](#) regarding the specific import arrangements for organic products from third countries.

The U.S.-EU Organic Equivalence Arrangement took effect on June 1, 2012. In this arrangement, the United States and the EU have mutually recognized each other's organic production rules and control systems as equivalent. Organic products certified to either the USDA or EU organic standards may be labeled and sold as organic in the United States and EU, as long as the products meet the terms of the arrangement.

In addition to EU organic labeling, the French Ministry of Agriculture has introduced an organic identification specifically for the French consumer. "Agriculture Biologique" (organic agriculture) with the "AB" logo can be added to the product label to certify that the product was organically grown or processed according to both specific EU and French criteria. Nine certifying entities are authorized to award the French "AB" logo. The current list is available on the [Agence Bio website](#). Also, the "AB" logo signifies that the producer, the importer or the distributor has been duly registered with the French organic food trade association. The certifying agencies conduct regular inspections of producers, who are subject to strict controls.

For more information on EU organic regulations, please see [EU Food and Agricultural Import Regulations and Standards Country Report | E42025-0004](#).

Alcoholic Beverages, Wine, and Beer

Wine imports from non-EU countries are subject to EU import duties, which vary depending on the percentage of alcohol contained in the wine and the type of container. Other taxes, such as a transportation tax, which is the equivalent of an excise duty, and value added tax (VAT), also apply to both domestically and foreign-produced wines.

In addition, a [VI.1 document](#) is required together with an invoice. The document certifies that the U.S. Department of the Treasury's Alcohol and Tobacco Tax and Trade Bureau (TTB) has approved the U.S. wine exporter. The document is issued in the U.S. by the producer. For additional information, please visit the TTB website at: https://www.ttb.gov/itd/exporting_alcohol.shtml.

U.S. beer exports to France are also subject to custom duties and tax laws. To be officially classified as "beer," the product must correspond to the criteria defined in [French decree 92-307](#) of March 31, 1992.

Animal Products

Beef Labeling

France follows the EU requirement that all beef sold must be labeled with the country(ies) where the animal was born, raised, and slaughtered. Since January 1, 2003, France has also required that restaurants provide information on the origin of the beef served to customers. Since 2020, the law on the ["Transparency of Information for Food Products"](#) expanded this requirement to all meat served in public eating establishments and cafeterias.

Kosher certification for food products

To attain kosher recognition in France, products must be certified by a rabbinical affiliated agency. In France, there are several organizations that handle kosher certification and verification. The major organizations include:

- [Beth Din de Paris](#) which certifies over 60 percent of French kosher food establishments
- [Rabbinat Loubavitch](#) de France
- [Communauté Israélite Orthodoxe de Paris](#) CIOP
- [Rabbinat de Marseille](#)
- [Beth Din de Lyon](#)
- [Beth Din de Strasbourg](#)

Each organization has its own logo. Some rabbis who are outside these organizations also certify kosher products under their own name. Rabbis who do belong to these organizations can also certify kosher products under their own name.

In France and other European countries, there is no equivalent of the major U.S. kosher certifiers such as the [Orthodox Union Kosher](#) (OU) and [OK Kosher Certification](#) (OK) . Nevertheless, the [Consistoire de France \(Israelite Central Consistory of France\)](#) is working on a new certification: ECK.f ([European Central Kashrus France](#)), which aims to become a standard throughout Europe. Given the current number of different supervisory agencies and rabbis, developing a single kosher certification for Europe will be a significant challenge.

Halal certification for food products

There are no government-established standards for halal products, since halal is considered a religious attestation and not a sanitary or phytosanitary certification. In France, the government is only involved in halal certification to the extent that it has designated three main mosques to distribute permits for halal slaughter. Beyond this designation, the French government does not play a role in regulating halal labels.

The absence of a government-recognized halal certification process has meant that consumers are generally skeptical of products labeled as halal. According to French Muslim community leaders and other experts, only an estimated 5 to 10 percent of the meat sold in France labeled as halal follows the Koran definition of halal. The [Grand Mosque of Paris](#) oversees 70 percent of the distribution of halal products in France. The other two mosques that issue Halal certificates for slaughter are the [Mosque d'Evry-Courcouronnes](#) and the [Grand Mosque of Lyon](#).

Halal food producers can choose to certify products through any one of the three main mosques or through a private company. Criteria for halal certification varies among the mosques and the private companies. While halal certification is not required, the identification allows consumers to decide what products meet their criteria for halal.

Private agency halal certification is becoming more visible in the market. Private agencies, such as [À Votre Service \(AVS\)](#), [Halal Quality Control France \(HQC\)](#) and the [Muslim Conseil International \(MCI\)](#), provide halal certification for meat and non-meat food products. These private agencies certify Halal

food products by having a system of traceability and on-the-spot inspectors. Currently, there is no mechanism to establish mutual equivalence between American and European halal certification. American suppliers of halal food products are therefore advised to select a reputable European halal certification method to establish trust with the consumer. Recognizing that halal consumers are already skeptical of halal claims by brands, vendors, and sometimes even local butchers, a well-established halal certification can offer a definite advantage in the market.

Environmental Labeling

The [2020 French law relating to waste and the circular economy](#) and the [2021 Climate and Resilience Law](#) set the general framework for environmental labelling. The French Agency for Ecological Transition (ADEME) has the mandate to determine the best methodology to implement [environmental labelling](#). ADEME's objective is to find ways to provide consumers with readable, reliable and objective environmental information, to ultimately encourage more environmentally friendly food consumption. Since 2021, there have been more than a dozen trials with the goal of proposing a plan for implementation, but no plan has been submitted at this time.

The [Eco-score®](#) is one example of a trial indicator representing the environmental impact of a food product.



Figure 1 The score is classified into 5 categories (A, B, C, D, E), from the lowest impact to the highest impact.

The environmental score is determined after weighing different factors on air, water, ocean and soil pollution, as well as impacts on the biosphere.

The Ministry of Ecological Transition has announced a trial [Eco Balise Calculation Scheme](#) based on the 16 impact criteria of a product life cycle analysis (climate change, resource depletion, water consumption, eutrophication, etc.). The calculation also includes criteria that promote the preservation of biodiversity (agroecological infrastructure, crop diversity, breeding conditions, etc.).

While environmental labeling schemes for food products are still being tested, there seems to be very little regard to integrating environmental labeling with other existing systems including organic, sustainable, geographic and other quality indications, the European Ecolabel, the Nutri-Score and “products grown on a farm with high environmental value.”

Sustainable Agriculture Labeling

In France, the Fair-Trade food sector was valued at \$2.1 billion in 2022, an increase of 2 percent from 2021. Sixty-five percent of Fair-Trade products are imported, and 35 percent are domestically produced. About 80 percent of Fair-Trade food products are also certified as organic products. [La Plate-Forme](#)

[pour le Commerce Equitable \(PFCE\)](#) represents more than 30 different associations and companies in France, with the role of promoting Fair Trade.

Food Score Labeling

[European regulation EU No. 1169/2011](#), known as the INCO regulation, established the rules for informing consumers of basic food information, including nutritional values and the list of ingredients. It permits other forms of nutritional information to be added to the label in accordance with Articles 35 to 37 of the INCO Regulation to assist consumers in better understanding the nutritional qualities of the product they purchase.

The [French Ministry of Health](#) created a system of nutritional labeling on the front of packaging called [Nutri-Score](#), which can be used by food processors and manufacturers voluntarily. The French government says Nutri-Score was developed to facilitate the understanding of nutritional information by consumers. The Nutri-Score was implemented for the first time in France in 2017.

Nutri-Score is a logo affixed to the front of the packaging that provides information on the nutritional quality of the products in a simplified form. This complements the mandatory nutritional declaration set by European regulations. It is based on a five-color scale: from dark green to dark orange/red, and is also associated with letters from A to E.



The Nutri-Score logo is assigned based on a score that takes into account nutritional information per 100 grams or per 0.1 liter of product:

- nutrients and foods to promote consumption of fibers, proteins, fruits, vegetables, legumes, nuts, rapeseed, walnuts, and olive oil, while limiting consumption of saturated fatty acids, sugars, salt.

The right to use the Nutri-Score logo is currently voluntary and free. However, the French parliament tried in November 2025, during the discussion on the social security budget, to make it compulsory for all food products except those bearing a quality label such as geographic indications. The mandate was finally struck down by the French Senate as Senators indicated that it could contravene EU rules on the single market.

Companies wishing to use the Nutri-Score must register their product on one of the following platforms:

For products marketed in France: any applicant wishing to use the Nutri-Score logo must notify the French public health agency of its intention by registering on the site: https://www.demarches-simplifiees.fr/commencer/nutri-score_enregistrement_france.

For products marketed exclusively outside France: any applicant wishing to use the Nutri-Score must notify the French public health agency of their intention by registering on the site:
https://www.demarches-simplifiees.fr/commencer/ns_international_registration_procedure.

Nutri-Score registration includes:

- the identification of the applicant and a description of activity;
- details by brand, of the product segment concerned by the use of the brand;
- the commitment to use the logo for all the products that it markets under the brand(s) registered; and
- the applicant's commitment to respect the usage regulations.

Electronic files allowing the use of the mark will be transmitted to the company by the French public health agency and can be used immediately.

Section VIII. GEOGRAPHICAL INDICATIONS, TRADEMARKS, BRAND NAMES AND INTELLECTUAL PROPERTY RIGHTS:

Trademarks

Trademarks and brand names are protected under French law, with no limitations on number. In a general sense, trademarks recognize and protect indicators which distinguish one product or service from similar products or services. A trademark has a ten-year life span and is renewable every ten years.

To register a trademark, applications must be filed with the following organization:

- Institut National de la Propriété Industrielle (INPI)
Division des Marques
26bis, rue de Saint Pétersbourg 75800 Paris Cedex 08
Tel: (+33) 1 53 04 5304 Fax: (+33) 1 49 01 0737
<http://www.inpi.fr>

The registration of a trademark - as well as patents - requires a French address, which may be obtained through a legal representative in France or elsewhere in Europe.

Protected Geographical Indications

France was one of the first countries in the world, dating as far back as 1919, to establish a system protecting the use of geographic indications (appellations) for food products. In 1992, this system was generally adopted at the European level (see [EU Food and Agricultural Import Regulations and Standards Country Report | E42025-0004](#)). EU regulations establish three systems/labels: Traditional Specialty Guaranteed (TSG), Protected Designation of Origin (PDO) and Protected Geographical

Indication (PGI). In France, the Institut National des Appellations d'Origine (INAO: <http://www.inao.gouv.fr>) oversees the PGI system.

Note that in France, only three products are under the TSG system (fresh mussels, [moules de bouchot](#); [Berthoud](#), a cheese and wine dish from Savoie; and [Traditional Beef of Normandy Breed](#)); however, more products are in the process of registration, including beer and shallots.

For products with a geographic name not protected under the PDO/PGI system, including products from third countries, the DGCCRF at the Ministry of Industry and Finance ensures the accuracy of the label. For example, if a product is labeled as coming from Florida, the seller must prove, with proper documentation, that the product is truly from Florida. When a registered brand includes a geographic name (such as California Cola), and the product does not come from the region named in the brand, the label must indicate clearly the origin of the product since the implementation of the bill on the [Transparency of Information for Food Products](#). In the example, if the product is made in France, the label should bear "California Cola" with a subtitle "made in France". This regulation does not apply to wine.

Third countries can have their geographic names recognized and protected at the EU level through bilateral agreements with the EU, which are also valid in France.

Section IX. Import Procedures

For general EU import procedures, please refer to [EU Food and Agricultural Import Regulations and Standards Country Report | E42025-0004](#).

Certification and Documentation Requirements

Import documentation

Import and export transactions exceeding 12,500 Euros in value must be conducted through an approved banking intermediary. Goods must be imported no later than six months after all financial and customs arrangements have been completed.

For products originating in countries other than EU Member States or participants in the World Trade Organization (WTO), and for a limited number of products considered to be sensitive, a specific import/export license may be required by product or by category of products. Otherwise, the following shipping documents are required for import into France:

- Commercial invoice;
- Bill of lading or air waybill;
- Certificate of origin;
- Sanitary/health certificate if need be (depending on the products)

U.S. exporters must ensure that their products comply with EU and French regulations and verify customs clearance requirements with local authorities through their contacts **before shipping products to France**. The Office of Agricultural Affairs at the U.S. Embassy in Paris can provide additional information.

Further information can also be obtained directly from:
Service d'inspection vétérinaire et phytosanitaire aux frontières (SIVEP)
Direction Générale de l'Alimentation
Ministère de l'Agriculture, de l'Agroalimentaire et de la Forêt
251 rue de Vaugirard
75732 Paris Cedex 15
Tel (+33) 1 49 55 58 35 Fax : (+33) 1 49 55 83 14
E-mail : import.dgal@agriculture.gouv.fr

Considering the variety of distribution channels available in France, it is important for new-to-market exporters to carefully select procedures that are best suited for their specific product and objectives. French buyers generally prefer to purchase through an intermediary (a distributor, an agent, or a salaried representative). Thus, direct sales to an end-user are generally very rare.

Food imports into France usually require the following:

1. Customs clearance: This must be done by a person or a company that can be present with customs authorities at the port of entry the moment the imported goods arrive at the port of entry. The imported goods must have the necessary accompanying documents to clear customs (i.e. commercial invoice, bill of lading, the certificate of origin, the import and sanitary/phytosanitary certificate etc.). The U.S. exporter should have the customs clearance procedure done by a well-established forwarding agent, an importer/distributor, or other reputable agent in the country of destination.

2. Customs clearance is done in a customs office at the port of entry. For more information regarding proper customs clearance documentation and addresses of various customs offices, please contact:

Centre de Renseignements Douaniers
11, rue des Deux Communes 93558 Montreuil Cedex
Tel : (+33) 1 0811 20 4444
Email : mailto:crs@douane.finances.gouv.fr Internet : <http://www.douane.gouv.fr>

All shipping documents must be in French. Also, some products, as noted earlier, are subject to veterinary or health inspection upon arrival in France. Representatives of both Ministries of Economy and Agriculture are present at each port/airport of entry.

The French customs clearance procedure is very efficient, provided that the U.S. exporter has completed all the necessary documentation for the shipment. Exporters are highly encouraged to meticulously review the required documentation **before shipment**. Mistakes are often very difficult to correct and this can be very costly. **Exporters should work closely with their importer to make sure that all the necessary documentation is correct and in place prior to shipment.** This will minimize the risk of customs delays and expensive demurrage fees.

3. When foodstuffs enter France, customs duties, ad valorem, must be paid. The amount of these duties differs according to product. In addition, a value added tax (VAT) is applied (5.5 percent for all food products, except for alcoholic beverages, and chocolate and candies where the VAT tax is 20 percent).

Section X: Trade Facilitation

Advance Rulings

France fully implements E-27 advance rulings. More information can be found in the [EU Food and Agricultural Import Regulations and Standards Country Report | E42025-0004](#).

Pre-Clearance Program

The Official Controls Regulation (OCR - [Regulation \(EU\) 2017/625](#)) provides the legal basis for the recognition of official controls in the country of origin of the goods. More information can be found in the [EU Food and Agricultural Import Regulations and Standards Country Report | E42025-0004](#).

Electronic Certificates

The Official Controls Regulation (OCR - [Regulation \(EU\) 2017/625](#)) provides the legal basis for the general EU acceptance of electronic certificates using the EU's Integrated Management System for Official Controls (IMSOC). For plant products, France, as with all EU Member States, is able to receive U.S. e-Phyto certificates sent via the Hub created by the International Plant Protection Convention (IPPC). For other commodities, no connection exists between IMSOC and the respective systems the USG uses to issue electronic certificates. In the absence of such a connection, paper certificates are required by French authorities to satisfy the EU requirement for an original certificate with an ink signature and an official stamp. The color of the ink signature and the stamp must be different from the ink of the certificate.

For organic products, an electronic certificate of organic inspection (COI set by [Regulation \(EU\) 1235/2008](#)) is mandatory as of October 10, 2017. [Regulation \(EU\) 2016/1842](#) establishes the COI electronic certificate, which has to be completed and endorsed via the [TRACES NT application](#). In France, this certificate will be checked and endorsed at the point of entry by the DGAL (see appendix 1) for products of animal origin and the DGCCRF (seen Appendix I) for products of plant origin. French operators importing organic products from the United States must be certified and validated on the TRACES NT site by the competent authorities ([INAO](#) for France) to be able to import organic products from third countries.

Import Control Fees

The Official Controls Regulation (OCR - [Regulation \(EU\) 2017/625](#)) provides the legal basis for the financing of import controls. Mandatory fees are charged by the French customs to operators (importer and/or freight forwarder) for certain official controls, including on import controls of animals, products of animal origin, germinal products, animal byproducts, composite products, hay and straw, plants and

plant products. Operators also have to pay for the border control for food and feed of non-animal origin as listed in Commission Implementing [Regulation \(EU\) 2019/1793](#). In addition, fees are also charged to operators for additional work on products that are found to be non-compliant.

Average Release Time for Products – Common Delay

The average release time for products depends on the Point of Entry in France and the product load at the time of entry. All French ports are efficient and generally well organized to perform customs formalities as well as the necessary veterinary and/or plant inspections. Delays are usually due to incomplete or incorrect documentation, or product non-compliance.

Duplicative Inspections

Inspections on imported foods are concentrated at the external borders of the European Union. Once goods have passed inspection and customs duties are paid, they can move freely throughout the EU. However, official controls remain possible at any stage of distribution in France. Local inspectors from the various [Directions Départementales de la Protection des Populations](#) (Departmental Directorates for the Protection of the Population) (see Appendix 1) are generally in charge of post-import inspections.

Appendix I. Government Regulatory Agency Contacts:

For European Community contacts and how to obtain legislation, see [EU Food and Agricultural Import Regulations and Standards Country Report | E42025-0004](#).

The General Direction for Food of the French Ministry of Agriculture (DGAL/MINAG)

participates in the preparation of food laws and the definition of norms. It also administers sanitary and phytosanitary policy. DGAL headquarters are located at the following address:

Direction Générale de l'Alimentation

Ministère de l'Agriculture, de la Souveraineté Alimentaire et de la Forêt

251 rue de Vaugirard

75015 Paris

Tel : (+33) 1 49 55 49 55 - Fax : (+33) 1 49 55 48 50

Internet : <http://www.agriculture.gouv.fr>

The DGAL office providing French import requirements is:

Service d'inspection vétérinaire et phytosanitaire aux frontières (SIVEP)

Direction Générale de l'Alimentation

Ministère de l'Agriculture, de l'Agroalimentaire et de la Forêt

251 rue de Vaugirard 75732 Paris Cedex 15

Tel (+33) 1 49 55 58 35 Fax : (+33) 1 49 55 83 14

E-mail : import.dgal@agriculture.gouv.fr

The General Direction for Competition, Consumption and Frauds (DGCCRF) is the

French regulatory agency responsible for the safety of all foods. DGCCRF's activities are directed against impure, unsafe, and fraudulently labeled foods. DGCCRF is also responsible for enforcing French laws in manufacturing and marketing, and at the import level. DGCCRF maintains offices at each point of entry. The headquarters is at the following address:

Direction Générale de la Concurrence

de la Consommation et de la Répression des Fraudes (DGCCRF)

Ministère de l'Economie, des Finances et de l'Industrie

59, boulevard Vincent Auriol 75703 Paris Cedex 13

Tel : (+33) 1 44 87 1717 Fax: (+33) 1 44 97 3031

Internet : <https://www.economie.gouv.fr/dgccrf>

3. The Association Française de Normalisation (AFNOR) is the French authority in charge of coordinating work and research relating to establishing standards. AFNOR prepares new and revised standards, presents them for public comment, and then submits them to the relevant ministry for approval. It is the French branch of the European Standardization System (CEN) and a member of the International Organization for Standardization (ISO). AFNOR can be reached at the following address:

AFNOR

11, avenue Francis de Pressense

93571 St Denis la Plaine Cedex
Tel : (33-1) 41 62 8000 Fax : (33-1) 49 17 9000
Internet : <http://www.afnor.org/>

Appendix II. Other Import Specialist Contacts:

For additional information about a particular product:

Office of Agricultural Affairs
U.S. Embassy Paris, France
2, avenue Gabriel
75382 Paris Cedex 08
Tel : (+33) 1 43 12 2245
Fax : (+33) 1 43 12 2662
Email : agparis@usda.gov

For information on duties, taxes and documentation :

Centre de Renseignements Douaniers
11, rue des Deux Communes
93558 Montreuil Cedex
Tel : (+33) 1 0811 20 4444
Internet : <https://www.douane.gouv.fr>

French Statistical Institute:

INSEE Infos Service
18, Bld Adolphe Pinard
75014 Paris
Tel: (+33) 1 41 17 5050
Fax : (+33) 1 41 17 6666
Internet : <http://www.insee.fr>

To obtain EU/French Customs tariffs:

Journal Officiel
26, rue Desaix
65015 Paris
Tel : (+33) 1 40 58 7979
Fax : (+33) 1 45 79 1784
Internet : <http://www.legifrance.gouv.fr>

Attachments:

No Attachments