



EU Food Quality Schemes (Infographic)

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In the EU there are a number of food quality schemes in place to protect the names of specific products and to promote their unique characteristics and the traditional know-how involved in their manufacture. The corresponding labels identify products as authentic, of high quality, compliant with stringent safety standards and of course, uniquely European. This infographic explains the main food quality labels: Protected Designation of Origin (PDO), Protected Geographical Indication (PGI), Traditional speciality guaranteed (TSG) and the EU organic logo.



EU Food Quality Schemes



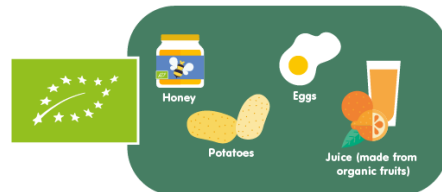
Food possessing special qualities because of its strong connection with its geographical location. Must be produced, processed and prepared within the same specific region, using local knowledge and raw materials.



Food possessing special qualities because of its geographical location. At least one of the stages of production, processing or preparation takes place within a specific region. Local knowledge is important.



Culturally important food made using a traditional production method, recipe or raw ingredients. Not necessarily associated to a specific geographical area.



Food grown or produced on a certified organic farm in a sustainable manner, in particular, without using synthetic pesticides and genetically modified organisms.

Why food quality schemes are important:



To protect the origins, traditions and unique characteristics of many distinctive EU products



To help consumers recognise high quality products and enjoy their unique characteristics



To help producers better market their products in Europe and beyond



To support the development of rural areas and their communities



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