

GO ORGANIC WHEN YOU GO OUT!

When you decide where to eat, look for the Organic Cuisine label, if you want your restaurant, café or canteen to emphasize organic food. Hospitals, schools and colleges can also use the label. Make a point of asking for the Organic Cuisine label "where you eat out", if you want more organically sourced food.

Visit www.oekologisk-spisemaerke.dk to see where in Denmark you can find dining places that have been awarded the gold, silver or bronze label.

Read more about Danish rules for marketing organic products in large-scale kitchens at:

www.oekologisk-spisemaerke.dk

The Organic Cuisine label is managed by the Danish Veterinary and Food Administration in collaboration with Økologisk Landsforening (Organic Denmark) - the Danish national association for organic food and farming - which supplies information, advice and general guidelines for the project.

This leaflet is part of a project "Information for catering units and consumers about the new Organic Cuisine label". It is sponsored by the Danish Ministry of Food, Agriculture and Fisheries under the Danish Innovation Act.



Ministry of Food,
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Danish Veterinary and Food Administration



www.moesgaard-as.dk

ORGANICALLY SOURCED CUISINE - IT MAKES A DIFFERENCE!

Look for the Organic Cuisine label, for environmentally conscious restaurants, cafés, canteens and catering.



The Danish organic label guarantees you are getting 100% organic produce - backed and monitored by the Danish State - when you go shopping. But for restaurants, cafés, canteens and catering units it can be difficult always to ensure that all raw materials and other ingredients are 100% organically sourced.

That's why the Danish Veterinary and Food Administration has introduced a new label - in gold, silver or bronze - for those eateries that source more than 30% of their foodstuffs organically.

The label for organic cuisine was created to encourage the production, sale and use of organic food in restaurants, canteens and institutions. It guides consumers looking for places to dine organically - and has the backing of the Danish Veterinary and Food Administration. The label ensures even more organic produce on your plate because it encourages eateries to "go for gold".

Even 30% organically sourced foodstuffs is a significant step towards enjoying food containing fewer pesticides - produced with animal welfare and nature in mind.

And 60% is even better - warranting a silver label. Eating places using more than 90% organically sourced food are awarded a gold label.

The Organic Cuisine label is the consumer's guarantee that the records of the restaurant or catering unit for the sourcing of foodstuffs are scrutinised by the Danish Veterinary and Food Administration.



90-100% økologi

THE ORGANIC CUISINE GOLD LABEL

To obtain the gold label, between 90 to 100% of all raw materials have to be organic. Furthermore, a written food policy visible to the guests is required.



60-90% økologi

THE ORGANIC CUISINE SILVER LABEL

The silver label is awarded to kitchens with a proven percentage of organic food within the range of 60 to 90%.



30-60% økologi

THE ORGANIC CUISINE BRONZE LABEL

The bronze label is obtained if 30 to 60% of all food purchases are organically sourced.

Restaurants or catering units which have been awarded any of the Organic Cuisine labels must document that - over a three-month period - their purchases of organically sourced foodstuffs comply with the minimum percentage stipulated for the relevant category. If over the most recent three-month period the percentage of organically sourced raw produce falls below the stipulated minimum percentage for the category in question, the dining establishment is no longer allowed to display the label. The organic percentage may be measured by value or by weight.

Does the label guarantee the percentage of organically sourced food in each individual dish?

No. The Organic Cuisine label tells you what percentage of the restaurant's total food sourcing is organic. The restaurant is free to choose whether its "organic percentage" is measured by weight or by value. If you want to know more about the individual dish, ask!

Does the Organic Cuisine label mean a dining establishment can call itself an "organic restaurant"?

Only if it has been awarded the Organic Cuisine label in Gold.

Can a restaurant advertise a dish as "organic" - for example, "organic spinach lasagne"?

Yes, IF EVERY SINGLE ingredient in the dish is organic. And the ingredients in question must not be used at all in the restaurant in their non-organic forms.

Can you trust the Organic Cuisine label?

Yes, you can. The Danish Veterinary and Food Administration checks those establishments that have been awarded the Organic Cuisine label - by inspecting and auditing their records at least once annually. At least once every three months the restaurant must submit a record of all raw-produce purchases for the organic control body. The records must show that - on average over the last three months - the restaurant in question has purchased the required minimum of organic produce specified under the Organic Cuisine label it has been awarded.

FACTS ABOUT ORGANIC PRODUCE

Organic food is produced without the use of pesticides

Organic produce contains fewer additives

Organic produce has not been genetically modified

Organically reared animals live better, more natural lives

Organic production methods protect our drinking water supplies

Organic production methods protect nature - and biodiversity.

