

We see the big picture.  
Our organic farmers.



# Organic pork

Got some questions about organic pork?  
We have the answers.

Supported by the federal government, federal provinces and the European Union

 Federal Ministry  
Republic of Austria  
Agriculture, Regions  
and Tourism

  
**LE 14-20**  
Entwicklung für den Ländlichen Raum

The European  
Agricultural Fund for  
Rural Development:  
Europe investing in  
rural areas 

# WE PRODUCE FOOD RESPONSIBLY AND WITH FULL FLAVOUR!

Variety is important for the genetic diversity and future breeding. Therefore, long forgotten breeds such as Mangalitzta, Duroc or Turopolje are bred again.

## Organic farming takes care of animal welfare

We want our animals to be doing well. That is why we choose stress-resistant, robust breeds and do everything we can to ensure appropriate living conditions for them: pigs from organic farms are kept in groups. They may go out into the open any time, and they can dig in the straw as much as they like. So that they feel good.

## You can rely on organic farming

Pigs from organic farms are born in the straw; they are allowed to stay with their mothers. Naturally, they will get GMO free food, exclusively organic food - ideally from their own farm. From piglets to pigs, from keeping to feeding, everything is organic.

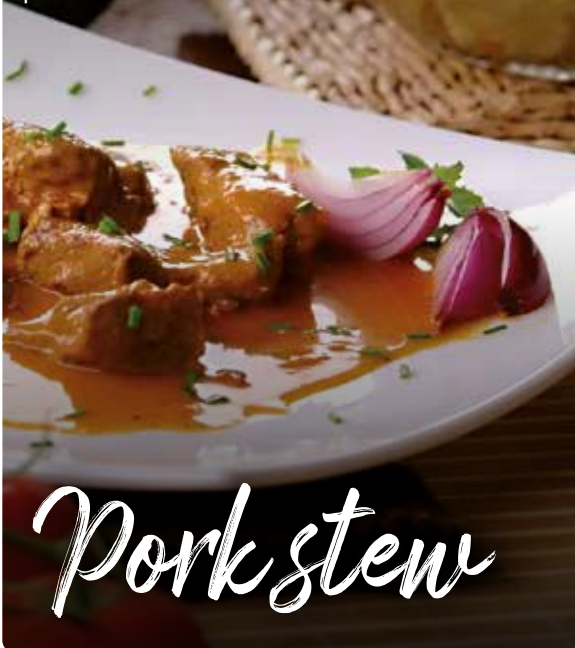
## Because less is often more

We carefully turn the best organic raw materials into high-quality organic ham and sausages. High quality and refined recipes make it easy to avoid phosphates, glutamates or artificial colorants. Apart from meat and fat, we only need salt, spices and smoke.

### Organic ingredients for 4 people

3 onions, finely chopped	Salt, pepper
3 tbsp oil	1 pinch of coriander powder
3 tbsp. red sweet pepper	1/2 tsp. caraway
1.5 l of water	1 tsp. marjoram
250 ml of tomatoes passed through a sieve	350 g of pig's shoulder, diced
4 cloves of garlic, finely chopped	4-5 potatoes, diced
	1 pinch of chili powder

Fry the onion in oil until it gets golden brown, add the peppers and pour in water immediately, so that it does not turn bitter. Let it boil, add tomatoes, garlic, caraway, coriander, marjoram, salt and pepper and mix it. Now add the meat. When this is almost cooked, add the potatoes and cook well. Serve with chillies and bread.



# Pork stew