

ECOEUROPE

quality & tradition

European Organic Food



ENJOY
IT'S FROM
EUROPE

Chinese-European culinary hybrids

Singapore is famous throughout the world for its rich culinary traditions originating from many diverse ethnic groups. The inhabitants of Singapore have perfectly combined the flavours of China, India, Malaysia and Indonesia, creating a diverse and rich offer of exquisite hybrid dishes.

Could this cuisine, with all its exceptional flavours, aromas and variety of products used, still embrace new possibilities and create new hybrid Chinese-European dishes? The creators of "EcoEurope - Quality and Tradition" are sure of it, and they would like to convince Singaporeans of these ideas during an interactive conference, which will take place on the 18th of May 2017.

The goal of organic food producers who joined the programme for promoting ecological food from the countries of the European Union is to present products from a variety of industries, including meat, fruit and vegetables, as well as processed meat, fruit and vegetables,

in a new and innovative manner. The motto of the programme, presented in many countries around the world, is "EcoEurope - Quality and Tradition", and perfectly reflects the idea of this project. During the lectures and presentations, producers of organic foods from Europe will explain the most important principles and goals they fulfil every day when producing and processing organic food. The outstanding flavour, aroma, colour and form of the dishes will be ensured by chefs working for the best Polish restaurants, specialising in preparing a range of dishes made of organic products.

It is worth knowing from the get-go that organic farms in the European Union do not use any artificial fertilisers or pesticides in crops, nor do they use antibiotics or growth hormones in the breeding of animals, while organic food processors never use preservatives and artificial additives with their products. Moreover, organic farmers do not use genetically modified seeds. The high quality of European soil is the result of applying the method of crop rotation, along with the use of compost and natural manure.

The process of production in farms and processing plants is constantly overseen at every stage - from the field to the table - by certification bodies adhering to the principles and standards of organic farming in the European Union, symbolised by the Euro-Leaf. The logo of ecological Europe, awarded by the European Commission, presents a green leaf with the symbolic stars of the European Union in the background. The Euro-Leaf can be found on the packaging of organic food produced in the Member States and adhering to the relevant Community standards, thus guaranteeing customers that all products bearing the logo are of the highest quality and were produced in a natural way, in accordance with stringent European standards.

The three-year "EcoEurope - Quality and Tradition" programme, promoting organic food products from the European Union, is being implemented by the "Polish Ecology" Association of Processors and Producers of Organic Products in cooperation with scientists from the finest research facilities with state-of-the-art laboratories and certification bodies. The Association also cooperates with the IFOAM (International Federation of Organic Agriculture Movements) organisation.

The aim of the "Polish Ecology Association" is to promote food products bearing the Organic Agriculture Certificate and the Euro-Leaf, which are characterised by exceptional flavour and quality that result from establishing a tradition in farming, adhering to the principles and standards of organic farming, as well as the high standards of bio-crops and bio-processing.

You can find out more about the "EcoEurope - Quality and Tradition" programme at www.eu-organic-food.eu



CAMPAIGN FINANCED WITH AID
FROM THE EUROPEAN UNION
AND THE REPUBLIC OF POLAND



AND ALSO THE BEEF PROMOTION FUND, THE PORK
PROMOTION FUND, THE FRUIT AND VEGETABLES
PROMOTION FUND AND THE POULTRY PROMOTION FUND

