



ECOEUROPE

quality & tradition

European Organic Food
Your good life, your good future

ENJOY
IT'S FROM
EUROPE



Summer with the green leaf

"ECOEUROPE - QUALITY AND TRADITION" is a three-year long programme for promoting organic food produced in the European Union. The products are marked with a characteristic green leaf surrounded by white stars, which are a direct reference to the stars on the EU flag.

The Ecoleaf is the symbol of European organic farming, and at the same time, it serves as a confirmation of certification. The mark, granted by the European Commission, can be found only on those foodstuffs in which 95 per cent of ingredients used were produced using only ecological methods. The Ecoleaf also guarantees that foodstuffs bearing the mark do not contain any artificial preservatives and stabilisers or flavour enhancers or that ionising radiation was not used in the production process. The system also includes systematic monitoring and certification of farms and production facilities according to the EU system of ecological production.

Thanks to the cooperation between farmers, breeders, processors and scientists, solutions are developed and successfully implemented in the production of organic foodstuffs. A good example of using state-of-the-art technology is freeze-drying of fruit and vegetables, innovative methods for drying fruit and vegetables, as well as a novel use of lactic acid bacteria, which allows for the production of sausages and preserving their traditional taste and nutritional values.

The European producers of eco-foodstuffs from Poland refer to time-worn and proven production methods characteristic for the particular regions of this country. A variety of organic products – pickled cucumbers, sauerkraut, beetroots, fruit and vegetable products – juices, jams, preserves, as well as hams, are produced according to tradition. They are characterised by their exceptional taste, which is a result of using traditional recipes. Their nutritional value and shelf life are ensured by using innovative technologies in the production process.

From the 26th to 28th of June, during the Summer Fancy Food Show in New York, consumers from the United States will be able to taste and see for themselves that buying eco-products from the European Union is worthwhile, as they are characterised by their unique taste and quality, not only due to tradition, but also because of adhering to the standards and good practices of organic farming, bio-crops and bioprocessing, such as HACCP (Hazard Analysis and Critical Control Point), ISO (Quality Management Systems), as well as GMP (Good Manufacturing Practice) and GHP (Good Hygienic Practice).

The "ECOEUROPE - QUALITY AND TRADITION" programme is carried out by the "Polish Ecology" Association of Processors and Producers of Organic Products in cooperation with scientists from the best facilities, state-of-the-art laboratories and certification bodies. The "Polish Ecology" Association also cooperates with IFOAM (International Federation of Organic Agriculture Movements).

Find out more about the "ECOEUROPE - QUALITY AND TRADITION" programme at www.eu-organic-food.eu



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Agencja
Rynku
Rolnego

AND ALSO THE PORK PROMOTION FUND,
THE BEEF PROMOTION FUND AND THE
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