

# INVITATION

## 10 years of experience with the Organic Cuisine Label in Denmark

How can we help professional large scale kitchens with the introduction of 30-100% organic raw materials on almost the same budget? We invite you to join an value added afternoon sharing experiences from the first 10 years with the Organic Cuisine Label in Denmark in public kitchens and showing new ways for the introduction of more organic food in the catering sector in Germany. Attending the discussion with experts from Germany and Denmark you will gain inspiration and hands on experiences from a organic food nation.

Questions to be covered are:

- How can collaboration create a organic succes?
- Which steps are necessary along the way from the political side, the industry, the food service companies, and the professional large scale kitchens?
- What are the future opportunities to develop the next steps within the use of the Organic Cuisine Label?

You will meet:

- **Professor Dr. Carsten Daubjerg**  
Department of Food and Resource Economics, University of Copenhagen
- **Sarah Fuglsig, Senior Consultant**  
Danish Agriculture & Food Council
- **Kenneth Højgaard, Development manager**  
Copenhagen Hospitality College
- **Dr. Jochen Neuendorff, CEO**  
GfRS Gesellschaft für Ressourcenschutz mbH



### ABOUT THE ORGANIC CUISINE LABEL

In 2009 the Organic Cuisine Label was launched by the Danish Veterinary and Food Administration — a state-controlled labelling scheme allowing public and private professional kitchens to brand themselves based on how much organic produce they use.

The idea is simple. Kitchens can qualify for a Bronze, Silver or Gold label, depending on whether they use 30-60%, 60-90% or 90- 100% organic raw materials, respectively. The scheme now numbers more than 3100 restaurants, cafeterias, catering firms, staff canteens, and kitchens in nursing homes, schools, kindergartens, hospitals and even prisons – stimulating the organic food market in Denmark to grow even bigger. And in 2018 Denmark received the UN Future Policy Award for it's effort in developing organic production and consumption.

**Time: 14th February  
14.00-14.45**

**Place: NCC East,  
Room Prag**



Danish Agriculture  
& Food Council



Ministry of Environment  
and Food of Denmark  
Danish Veterinary and  
Food Administration

