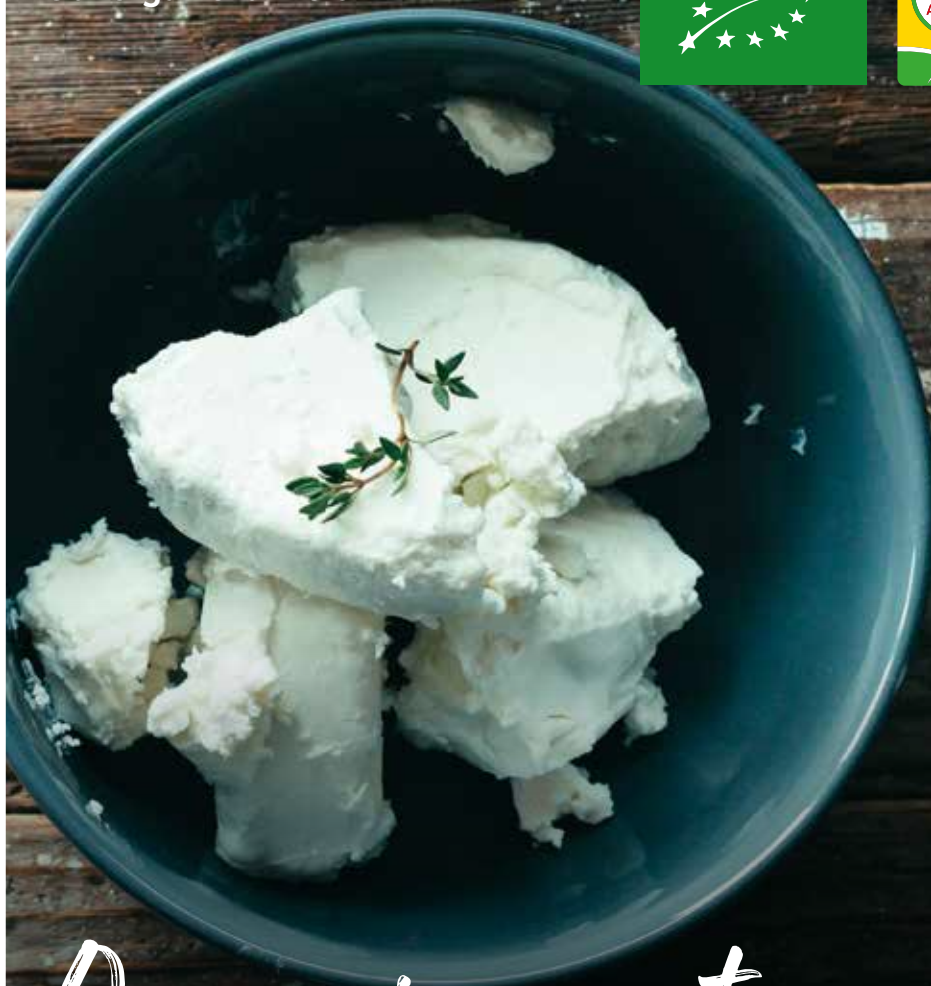


We see the big picture.  
Our organic farmers.



# Organic goat

Got some questions about organic goat?  
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!

**We say no to genetic modified organisms, also in feedstuffs. This is because of our sense of responsibility towards our children and their children since nobody has ever been able to prove that genetic engineering is harmless in the long run.**

## **Organic farming means more animal welfare**

Goats from organic farms can be outside both in summer and in winter where they can explore the surroundings as much as they please. At BIO AUSTRIA farms they also have attractive climbing opportunities. The barn offers lots of space to lie down, play and eat. This happens out of love for our animals.

## **The quality of organic products starts from the very beginning**

Goats from organic farms are pretentious and want varying feeding. What they like are juicy herbs and grasses of biodiverse organic meadows as well as fragrant hay. In addition, they get grain meal in best organic quality, which, of course, is free from GMO. That means that it is also excluded that genetic modified organisms are served on our plates through the feeding.

## **Quality does not come by chance**

You can tell by tasting the food that our animals feel good. The characteristic of the milk is its typical mild, slightly sweet taste. The meat is very delicate: tender and with little fat, it melts on the tongue. We do not offer any meat of suckling fawns, since our fawns may eat roughage already from the third day in addition to natural milk - because it is more appropriate to the species.

### **Organic ingredients for 4 people**

8 figs

8 thin slices of bacon

200 g of camembert from goat milk (or another goat's cheese)

Preheat the grill. Cut each fig lengthwise. Place a piece of goat's cheese in the middle, wrap the fig with a piece of breakfast bacon and fix it with a toothpick. Place it on a grill pan and put the pan into the grill. Turn once. Remove when the bacon is brown. Serve hot or still warm.



*Figs in bacon  
coat with  
goat's cheese*