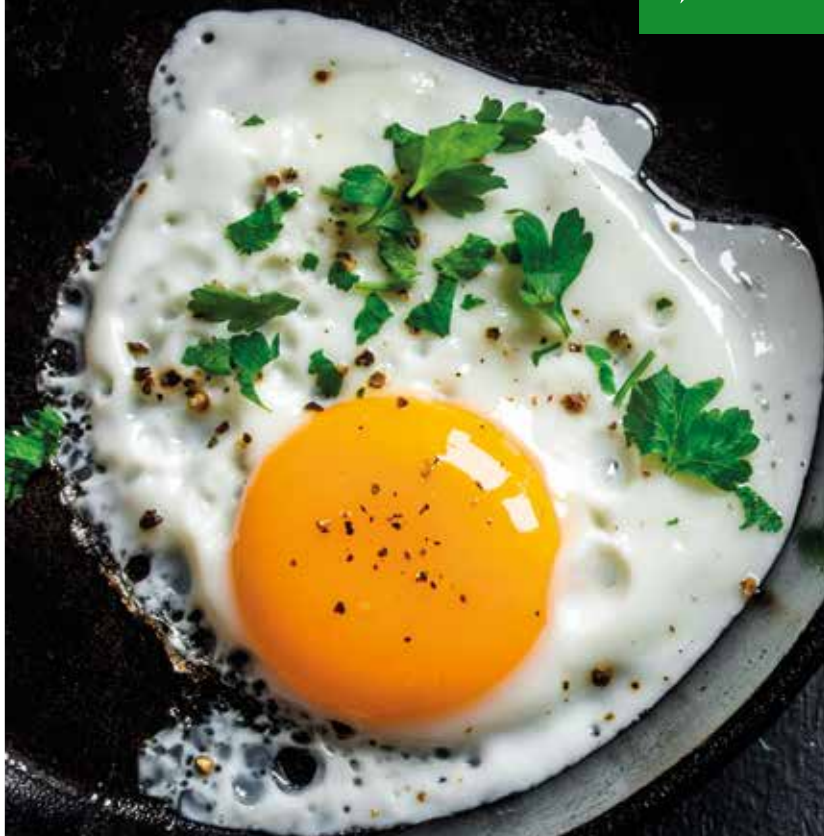


**We see the big picture.
Our organic farmers.**



Organic Eggs

**Got some questions about organic eggs?
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!

Customers' trust is important to organic farmers. For this reason, they have their farms checked at least once a year by a state-approved inspection body.

Organic farming means more animal welfare

We want our laying hens to be doing fine. That is why each hen has at least 8m² free space in the open. In addition, we offer daylight in the barn, plenty of litter, nests, perches and dust-bathing places. They do not get any GMO feedstuffs, but the best organic ones.

Male chickens

More and more, the brothers of the laying hens are being nurtured, instead of being killed immediately after hatching – this is obligatory at BIO AUSTRIA. For this reason, breeds are used which lay many eggs and put on flesh. And that makes their eggs taste twice as good.

How to recognize eggs from organic farms

Each egg is clearly identifiable by a stamped number 0-AT-1234567. The number at the beginning stands for the holding form¹: 0 = organic farming, 1 = free-range, 2 = floor-raised. The letter combination informs about the country of origin, AT = Austria, and the number code identifies the farmers. Organic farming means quality paired with responsibility.

¹ Although eggs from hens kept in cages are banned in Austria, they can be hidden in processed products such as pasta or breadcrumbs - but not in organic products.

Organic ingredients for 4 people

700 g spinach or nettles	Salt, pepper
2 cloves of garlic	nutmeg (optionally)
100 g (white) bread	3 tbsp. olive oil
6 eggs	

Blanch the spinach or nettles and let the excess drip off. Chop the garlic, crumble the bread (without crust). Add the eggs, the garlic, the bread, the spices, the roughly chopped spinach or nettles. Heat the oil in a frying pan and pour in the mixture, allow it to cool, then heat it. When the bottom is golden brown, turn the pancake with the help of a plate or a lid. Let the other side also get golden brown and sprinkle with cheese.



Spring Pancake