

We see the big picture.
Our organic farmers.



Organic milk

Got some questions about organic milk?
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!

Organic cattle transform otherwise unusable grass into milk as well as producing the organic fertiliser required for organic farming which then nourishes the healthy organic soil. This means that cows are important landscape conservationists.


Organic protects animal welfare

Organic farmers adhere to animal welfare laws as well as the EU Eco Regulation. Members of organic associations are even more committed to ensuring the well-being of their animals - and at BIO AUSTRIA, there are regulations concerning pasture grazing and concentrated feed in particular.

The special organic quality

The organic milk produced by organic cattle allowed to roam freely in the meadows simply tastes delicious. And while there, they consume what nature intended, namely at least 60% coarse fodder of the highest organic quality e.g. clover, grass and hay. Only natural flavours and natural sugars occur in the products - for a pure flavour.

Zero tolerance of genetic engineering

Genetic engineering can always make it onto our plates by circuitous routes. Organic does not tolerate this. So if you see the EU organic symbol  - this is a guarantee of zero genetic engineering.

Organic ingredients for 4 people

2 juicy pears (or stewed pears), peeled and diced
2 tbsp honey
1 tsp vanilla sugar
1 tbsp lemon juice
1 tsp cinnamon
1/2 l milk

Blend all of the ingredients together until smooth and serve in chilled glasses.



Pear &
cinnamon
milk