

„Certification of mass caterers in Austria“



Sabine Taudes

Index

- Organic regulations in Austria
- Critical benchmark of labelling options
- Local value of organic food in mass caterers

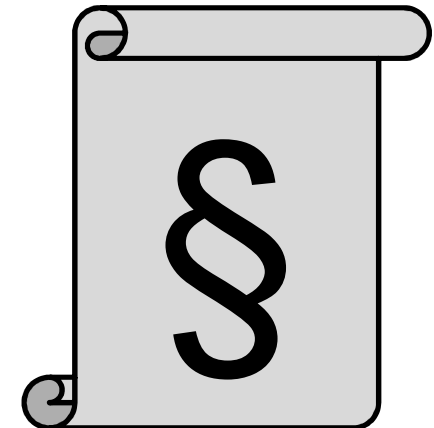
Regulation in Austria

Codex Austriacus Chapter A8

This national rule is valid since 1st of July 2009 for mass caterers (restaurants, hospitals, old-people's homes, kindergardens, caterings...)

Regulation of:

- Labelling & advertising of organic products
- Initial and further inspections
- Documentary accounts
- Storage of products
- Specific provisions



- *One or several organic ingredients*

→ most commonly used

> popularity: approximately 60%

→ free choice of the range of products

→ no equal products at the same time

→ identification of organic & conventional products

→ traceability checks (accompanying documents)

Convention: organic origin of the organic declared products has to be traceable

- Organic dish/menu or buffet
not often used (5%)

→ high risk for substitution of products

→ conducting unannounced random inspections in addition

→ separation of storage & preparation

→ documentation of cleaning measures

Problems

- less public information about the new regulations
- reaction of authorities & agencies: currently no penalty
- standardized approach in each country
- currently there is less experience

how is it going on? (Future prospects)

Development in Austria

- High publicity of the ABG-Label (for simple identification of organic origin)
- More attention of the consumers
- High level of transparency for customers (new organic EC-label) → a lot of confidence
- certified operators increase annually
- far better logistic & range of products improves
- more suppliers → implementation gets easier



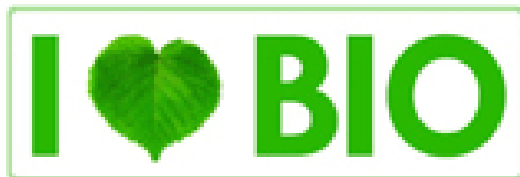
„Trust is good, control is better“

Austria Bio Garantie organic quality guaranteed ???

More information about the regulations and examples of declaration:

→ www.abg.at

→ s.taudes@abg.at



Thank you for your attention!

