

why organic is always organic

Only truly organic food may be labeled as such. This is regulated by law and is strictly enforced. Controls are carried out by state accredited organizations that regularly inspect the entire production process. The work of the inspection organizations is, in turn, monitored by the state.



more information?

If you would like to know more about our organic menus, simply call us or write us an email.

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You will find further information on organic farming, organic certification and organic food here:
www.oegs.de
www.oekolandbau.de

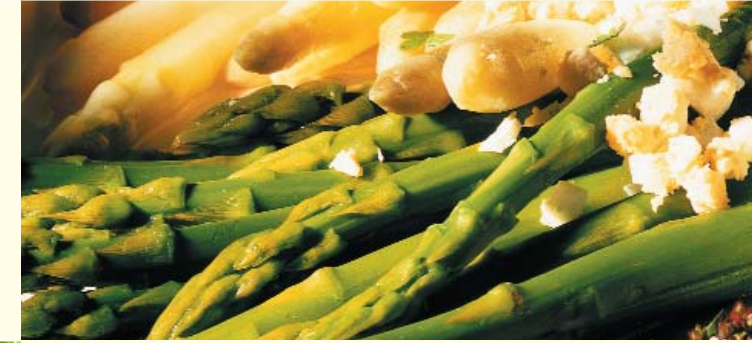


Naturally Good





why ecological and organic production is good



Naturally Good – the new organic menu in your staff restaurant

Healthy eating is an important topic for many people.

Increasingly, the food available at work and outside the home is coming under close scrutiny. No wonder: around 30% of our food is eaten away from home.

This is why we are very happy that we can now offer you menus in first-class organic quality, prepared according to tried and tested Dussmann recipes, using natural ingredients to produce delicious results.

Our organic menu is made exclusively from ingredients produced by organic farming methods - a particularly natural, gentle and sustainable form of farming. The core philosophy is to maintain as tight an organic nutrient cycle as possible. And what is good for the environment, is good for our health.



Organic farming

- uses no chemical or synthetic pesticides
- uses no mineral fertilizer
- uses no genetic engineering
- ensures that farm animals are kept in appropriate conditions
- helps to protect biodiversity
- reduces energy consumption and conserves resources
- creates transparency in food production and manufacturing
- is subject to guidelines and controls

what you can count on

Naturally, we possess the certificate for organic catering which guarantees not only that we have the necessary competence, but also that we fulfill the requirements set down by EU regulations on organic foods. These apply to everything from purchasing and separate storage of organic ingredients to preparation in the kitchen. This ensures that our organic menu really contains only organic products: the vegetables, the fish, the meat and the spices; even the butter on the pasta and the parsley on the potatoes.

