

Certificiranje v gastronomiji

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Povpraševanje porabnikov po ekoloških živilih raste. Letna rast trga z eko živili se giblje med 10 in 15 %. Statistični podatki kažejo, da slovenski potrošniki vedno bolj posegajo po živilih in izdelkih z oznakami za ekološka (bio, eko) živila in po tovrstnih blagovnih znamkah. Prav tako so trgovci prepoznali rastoče povpraševanje in tako nenehno polnijo prodajne police z vedno novimi eko izdelki. Kakšna pa je ponudba eko živil v gastronomiji, v obratih javne prehrane?

Vsi smo že naleteli na bio kotičke, ki bolj ali manj sramežljivo ponujajo različna živila za zajtrk. V glavnem gre za eko kosmiče, namaze, čaje; tudi kakšen eko sok se najde zraven. Precej bolj poredko pa naletimo na kakšno eko jed ali meni. Ponudniki v gastronomiji in obratih javne prehrane v kuhinji (vsaj občasno) uporabljajo tudi eko zelenjavo in sadje ali meso, vendar jedce o tem obveščajo bolj malo.

Pri vseh slovenskih ponudnikih eko živil v gastronomiji bo s 1. januarjem 2011 prišlo do velike spremembe. Začel bo veljati nacionalni pravilnik, ki določa, da je potrebno vso eko ponudbo v gastronomiji in obratih javne prehrane certificirati. Certifikat bo torej pogoj za označevanje bio kotičkov, eko jedi in eko menijev ter bio hotelov ali restavracij.

Imate bio kotiček? Certificirajte ga!

Da se bodo gostinci v postopkih certificiranja lažje znašli, so v Inštitutu KON-CERT pripravili serijo izobraževanj in priročnik »S preprostimi koraki do eko-certifikata v gastronomiji«. Podrobne informacije lahko dobite na Inštitutu KON-CERT Maribor, po telefonu 02-228-49-41 ali po e-pošti na naslovu: valentina.aleksic@kon-cert.si.

Certification in Gastronomy

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The demand is increasing from consumers for ecological food. The annual growth of the market in eco-food is from 10 to 15 %. Statistical data show that Slovene consumers buy food and products increasingly with the designation of ecological (bio, eco) food and such trademarks. The merchants also recognised the increasing demand and, thus, constantly fill the sales shelves with new eco-products. What is the offer of eco-food in gastronomy and in the facilities of public nutrition?

We have all come across bio corners which more or less shyly offer different food for breakfast. This is mainly eco-flakes, spreads, teas and also some eco juices can be found among them. We very rarely come across eco dishes or eco menus. Providers in gastronomy and facilities of public nutrition certainly also use eco vegetables or fruit or meat in the kitchen (at least occasionally), but they rarely inform the people eating such food of this fact.

A great change will occur on 1 January, 2011 for all Slovene providers of eco food in gastronomy. National rules will enter into force, determining that all eco offers in gastronomy and facilities of public nutrition will have to be certified. The Certificate will thus be a condition for marking eco corners, eco food and eco menus, as well as bio Hotels or Restaurants.

Do you have a bio corner? Certify it!

To facilitate the certification procedures for the caterers, a series of educational programmes and a manual entitled "With simple steps to eco-certification in gastronomy" ("S preprostimi koraki do eko-certifikata v gastronomiji") was prepared by the Institute KON-CERT. Detailed information can be obtained from the Institute KON-CERT Maribor by telephone +386 (0)2-228-49-41 or by e-mail valentina.aleksic@kon-cert.si.