

The background of the entire page is a collage of food items. At the top, there is a loaf of rustic bread. To the right, a glass of yellow juice is partially visible. In the middle, a large ham is wrapped in a dark, textured material, with a slice cut out to show the marbled red meat and white fat. Below the ham, there are several slices of bread and more pieces of ham. In the bottom left corner, there is a whole white onion. The overall lighting is warm and natural, highlighting the textures of the food.

# Prvi koraki v certificiranju biogastronomije so za nami

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*The first steps to  
certifying bio gastronomy  
are behind us*

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Inštitut KON-CERT Maribor je največji certifikacijski organ v Sloveniji, ki med drugimi certifikacijskimi shemami opravlja tudi kontrolo in certificiranje biojedi v obratih javne prehrane ali v gastronomiji. Jeseni 2010 smo končno prejeli Pravilnik o ekološki pridelavi in predelavi kmetijskih pridelkov živil (Ur. l. št. 71/2010), ki v 6. poglavju opredeljuje določbe za označevanje in nadzor ekoloških živil v obratih javne prehrane. Pri pripravi in označevanju ekoloških jedi je tako po pravilniku več možnosti:

- Poimenovanje jedi z oznako »ekološko, bio, eko«, če je živilo pridelano v skladu z evropsko uredbo (Uredba Sveta (ES) 834/2007) in je vsaj 95 % živila ekološkega kmetijskega izvora.
- Poimenovanje ene ali več sestavin živila z oznako »ekološko, bio, eko«, če je sestavina pridelana v skladu z evropsko uredbo (Uredba Sveta (ES) 834/2007) in je navedeno, katera sestavina jedi je ekološka.
- Navajanje uporabe določenega povprečnega deleža sestavine živila z oznako »ekološko, bio, eko«, če je delež sestavin pridelan v skladu z evropsko uredbo (Uredba Sveta (ES) 834/2007) in je pri jedi navedeno, kakšen delež živila je ekološki.
- Pri označevanju jedilnika, če so vse jedi na tem jedilniku ekološke.

Veliko gostinskih obratov in hotelirjev je izkazalo zanimanje, da bi ekološke jedi ponujali gostom. Prvi, ki so pridobili certifikat za pripravo ekoloških menijev, so bili pri Amonovih iz Podčetrčka. Gospa Greta Amon je zavezana ekologiji. Poleg gostišča, vinogradništva in igrišča za golf imajo tudi certifikat za ekološko pridelavo in predelavo na kmetiji od leta 2008. Tako je bil korak do odločitve, da ponudijo ekološke jedi svojim gostom, prav majhen. V gostišču Amon so za svoje goste pripravili spomladansko, poletno, jesensko in zimsko ponudbo ekoloških jedi. Vsak dan ponudijo ekološko kosilo, ki je sestavljeno tako, da vključuje smernice zdravega prehranjevanja. Veliko sestavin pripravijo iz lastnih ekoloških pridelkov, ki jih gojijo na lastni kmetiji, predvsem sta to sezonska zelenjava in sadje. Amonovi imajo tudi nastanitvene kapacitete v penzionu Natura Amon. Njihovi gostje lahko uživajo v ekokotičku pri zajtrku. Ekološka ponudba za zajtrk je popolna. Kruh, maslo, med, marmelada, jajca, skuta, jogurti, kava, mleko, sadje in sadni sokovi, vse je v ekološki kakovosti. Greta Amon pojasnjuje: »Gostom želimo ponuditi zdravo, ekološko pridelano hrano zato, ker jo imamo sami radi in ker želimo gostom ponuditi najboljšo kakovost, ki je v tem trenutku na voljo. Svojo ponudbo smo zato takoj, ko je bilo to mogoče, razširili in vanjo vključili ekološke jedi.« Amonovi so tako prvo gostišče, ki je prejelo ekološki certifikat. Seveda se jim bodo pridružili še mnogi, ki vedo, kako pomembno je gostom ponuditi tudi zdravo, neoporečno hrano. Tako so že pridobili ekološki certifikat za področje gastronomije: Hotel Kongo, Monsadria d.o.o., Dober tek d.o.o., Hotel Antiq, Gurmanski hram in Turistična kmetija Ramšak.



The Institute KON-CERT Maribor is the largest certification authority in Slovenia which, besides developing and providing other certification schemes, also controls and certifies the bio dishes of mass caterers and in gastronomy. The Rules on organic production and processing of agricultural products and/or foods (Official Gazette of the Republic of Slovenia, No. 71/2010) were adopted finally in autumn 2010. In Chapter 6, these Rules define the provisions for labelling and control of organic foods in the establishments of mass caterers. The Rules provide multiple options for the preparation and labelling of organic dishes:

- The dish can be labelled as »organic, bio, eco« if the product has been prepared in accordance with the European Regulation (Council Regulation (EC) No. 834/2007), and at least 95 % of its ingredients of agricultural origin are organic.
- One or more food ingredients can be labelled as »organic, bio, eco« if these ingredients have been prepared in accordance with the European Regulation (Council Regulation (EC) No. 834/2007) and the dish features a separate mention of the organic ingredients.
- The use of a specific average proportion of food ingredients can be stated as »organic, bio, eco« if the proportion of the ingredients has been prepared in accordance with the European Regulation (Council Regulation (EC) No. 834/2007), and the dish features a separate mention of the percentage of organic food in the dish.
- The menu can be labelled as organic if all dishes in this menu are organic.

Many catering establishments and hoteliers were interested in offering organic dishes to their guests. The Amon family in Podčetrtek was the first to be awarded a Certificate for the preparation of organic menus. Mrs Greta Amon is dedicated to ecology. They have an inn, practice viticulture and have arranged golf courses. Moreover, since 2008 the family has been a proud holder of a Certificate for the production and processing of organic foods. Thus, the step towards taking the decision to offer organic dishes to their guests was really only a minor one. The guests of the Amon Inn are offered spring, summer, autumn and winter organic dishes. Every day the Inn offers an organic lunch, which is prepared in a way so that it incorporates the healthy nutrition guidelines. Many ingredients are prepared from their own organic products grown on their own farm. These are mainly seasonal vegetables and fruit. The Amon family also offers accommodation in the Natura Amon Boarding House. The Boarding House guests can enjoy their breakfast in a special eco corner. The organic breakfast offer is perfect. Bread, butter, honey, marmalade, eggs, cottage cheese, yoghurt, coffee, milk, fruit and fruit juices, everything is of organic quality. Greta Amon explains: »We wish to offer our guests healthy, organically produced food, because we enjoy eating it ourselves, and we want to offer our guests only the best quality currently available to us. Therefore, we extended our offer with organic dishes as soon as that was possible.« The Amon Inn is thus the first inn to have received the Organic Certificate. Naturally, many others will join them, namely all those who know how important it is to offer the guests healthy and impeccable food. The following have already received the Organic Certificate in the field of gastronomy: Kongo Hotel, Monsadria d.o.o., Dober tek d.o.o., Antiq Hotel, Gurmanski Hram and Ramšak Tourist Farm.