

We see the big picture.  
Our organic farmers.



# Organic beef

Got some questions about organic beef?  
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 grass into valuable products for people as well as producing valuable fertiliser for organic farms which boosts the soil's humus content. Good for us – good for the soil.

## Organic means quality with responsibility

Calves are fed fresh organic milk on organic farms. When they are old enough, they eat coarse fodder such as fresh grass, herbs and hay. Access to outdoor space and grazing throughout their development ensure animal welfare and quality.

## Organic is regional

Natural suckling is the ideal way to rear cattle - the young animals spend at least 6 months with their mothers. They can suckle and enjoy the gently rolling pastures. They have access to outdoor space and live a life suited to their species until they are slaughtered at the age of 8 to 12 months for young calves or up to 30 months for oxen and heifers.

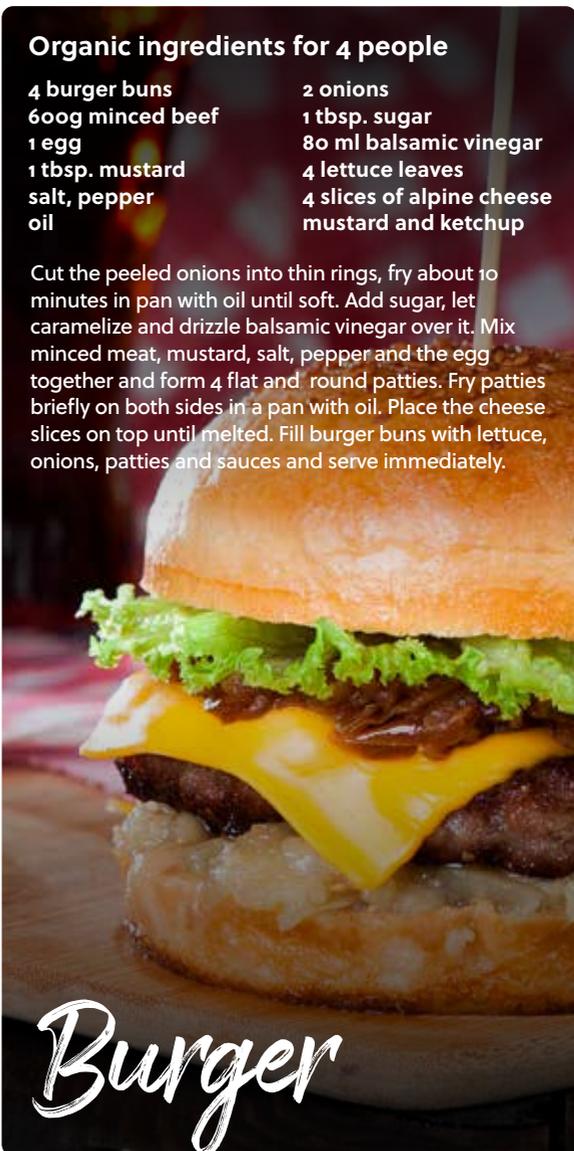
## Organic is safe

Our ideal is to have a circular economy in operation. The organic farmers first and foremost feed the animals their own organic feed from the farm. If additional feed needs to be purchased, this should come from BIO AUSTRIA farms in Austria. Annual checks of the farms by an independent inspection body ensure that animal welfare, regional production and organic standards are observed.

### Organic ingredients for 4 people

|                  |                           |
|------------------|---------------------------|
| 4 burger buns    | 2 onions                  |
| 600g minced beef | 1 tbsp. sugar             |
| 1 egg            | 80 ml balsamic vinegar    |
| 1 tbsp. mustard  | 4 lettuce leaves          |
| salt, pepper     | 4 slices of alpine cheese |
| oil              | mustard and ketchup       |

Cut the peeled onions into thin rings, fry about 10 minutes in pan with oil until soft. Add sugar, let caramelize and drizzle balsamic vinegar over it. Mix minced meat, mustard, salt, pepper and the egg together and form 4 flat and round patties. Fry patties briefly on both sides in a pan with oil. Place the cheese slices on top until melted. Fill burger buns with lettuce, onions, patties and sauces and serve immediately.



# Burger