

We see the big picture.
Our organic farmers.



Organic Honey

Got some questions about organic honey?
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!

There are 30% more species and 50% more individuals living in organically cultivated areas – useful insects like bees or bumblebees find habitat and sufficient food. So that the bees humming will still be part of our summers also in the future.

It is better to have the bee in the beehive than holding the brush in the hand

The honeybee and other pollinators are severely and irreplaceably threatened. In Europe, 4,000 vegetable varieties are pollinated by bees alone – if these disappear, the farmers will have to grasp the brush for pollination.

Bees fly to organic farms

Organic bees have many organic areas at their disposal, forestry or ÖPUL areas¹ within a radius of 3 km. If better food is served just around the corner, the most industrious bee does not fly any further than necessary.

Organic honey – a complete service

Organic bees enjoy a biological all-round service: they live ecologically (cells made of organic wax, safe building material), get only organic honey and sugar in the winter and, if they get sick, they are only treated with products made out of honey.

¹ Flächen des Österreichischen Programms für eine umweltgerechte und den natürlichen Lebensraum schützende Landwirtschaft.
<https://www.fibl.org/de/themen/biodiversitaet-info.html>

Organic ingredients for 4 people

3 yolks
80 g forest honey
400 g cream
1 tbsp lemon or orange juice
Vanilla, and some fruit as you please

Vigorously beat the egg yolk and 60 g of honey au bain marie. Whisk the cream together with the lemon or the orange juice and the vanilla. Fill the parfait mass into a tin and allow to freeze for 3 hours. Turn the parfait upside down, cut it into pieces and arrange with preserved fruits (plums, pears, cranberries ...). Drizzle the remaining honey over the parfait.

