

WHO IS WHO

IN BIOCYCLIC VEGAN AGRICULTURE

*Grow vegan
and organic!*



Biocyclic Vegan Standard
Biozyklisch-Vegane Richtlinien
Standard Biocyclique Végétalien
Πρότυπο Βιοκυκλικής Φυτοπονίας

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EDITORIAL

Dear friends of biocyclic vegan farming

With this brochure, we are pleased to present an initial compilation of producers, processing companies, traders and organisations that are already actively involved in biocyclic vegan farming. Though it is still early days, the variety of operations named on the following pages shows the great potential of biocyclic vegan farming. This is key to raise the profile of biocyclic vegan certified products on the market. Through the use of the Biocyclic Vegan Quality Seal following the biocyclic vegan certification process, farmers who work according to the Biocyclic Vegan Standard can emphasise the exceptional process and high quality of their products. These are, among others, of interest to an ever growing number of vegan and vegetarian consumers.

At present, biocyclic vegan products come from Germany (apples, plums, nuts), Greece (citrus fruits, bananas, kiwis, grapes, hokkaido squash, persimmons, ginger, vegetables, olives, olive oil), Cyprus (pomegranates, olive oil), Hungary (soybeans, sunflower seeds, baking wheat) and France (wine). Farms in Switzerland (field vegetables, soybeans) and the Netherlands (field vegetables) are in preparation for biocyclic vegan certification.

The Cyprus-based company BNS Biocyclic Network Services Ltd and the European partner organisations of the International Biocyclic Vegan Network, whose members have backgrounds in practice, science, trade and consumption as well as various expert groups, are a point of contact for all those interested in biocyclic vegan agriculture. Biocyclic vegan farming offers concrete answers in the areas of climate and resource protection, health, nutrition and animal ethics. Given the socio-political relevance of our approach and the urgent global problems we are reliant on those who can identify with the goals of biocyclic vegan farming and would like to join our cause. We are therefore looking forward to many more supporters, sponsors and members.

ON BEHALF OF THE BNS BIOCYCLIC NETWORK SERVICES LTD
AND THE INTERNATIONAL BIOCYCLIC VEGAN NETWORK

**Dr. agr. Johannes Eisenbach
and Axel Anders**



BNS BIOCYCLIC NETWORK SERVICES LTD

BNS Biocyclic Network Services Ltd, Larnaca, is the international administrative center for biocyclic vegan agriculture. Under the guidance of BNS, the biocyclic and later the biocyclic vegan standard have been developed since 2005, which have been included in the IFOAM Family of Standards since 2017 as a global certification basis for vegan organic farming. On behalf of the non-for-profit organization Adolf Hoops Society, Berlin, BNS is the license partner for all certified operations entitled the use of the biocyclic vegan quality label and supports biocyclic vegan projects, companies, associations and producers around the world. BNS also coordinates technical support in cooperation with local advisory services, and the listing of agricultural inputs permitted in biocyclic vegan agriculture (“Green List”).

ADOLF-HOOPS-GESELLSCHAFT MBH



The Adolf Hoops Society (Adolf-Hoops-Gesellschaft mbH) is the editor of the Biocyclic Vegan Standard and Trade Mark. It is a not-for-profit organisation which seeks to disseminate the biocyclic idea according to Adolf Hoops and Dr. agr. Johannes Eisenbach in the context of biocyclic vegan agriculture.

The Adolf Hoops Society is significantly involved in the further development of the Biocyclic Vegan Standard through the Standard Commission which is composed of renowned organisations and experts from different sectors such as ecology, agriculture, science, animal rights, certification, ethics and consumer advocacy.

In addition, the Adolf Hoops Society is the coordinating body of the International Biocyclic Vegan Network, a broad alliance of associations, companies and organisations as well as private individuals from civil society working to promote biocyclic vegan farming worldwide.

The Adolf Hoops Society was founded and is managed by Dr. agr. Johannes Eisenbach, Arne Hoops and Axel Anders.



BNS Biocyclic Network Services Ltd

Raphael Santi 58
Nefeli Court 11, App. 202
CY-6052 Larnaca
Cyprus

contact: Dr. agr. Johannes Eisenbach
phone: +357 24 66 16 14
mobile: +357 99 66 14 36
e-mail: administration@biocyclic-network.net
web: www.biocyclic-network.net

Adolf-Hoops-Gesellschaft mbH

Philipp-Franck-Weg 21
14109 Berlin
Germany

contact: Axel Anders
phone: +49 (0)30 805 83 83 8
mobile: +49 (0)151 26 14 35 74
e-mail: ahg@biocyclic-vegan.org
web: www.biocyclic-vegan.org





FÖRDERKREIS BIOZYKLISCH-VEGANER ANBAU E.V.

The German Förderkreis Biozyklisch-Veganer Anbau e. V. is a broad association of highly dedicated private individuals, companies and institutions from agriculture, processing, trade and science as well as organisations that support animal rights and a vegan lifestyle. As a charity organisation it advises growers in German-speaking countries on the conversion to biocyclic vegan farming and raises public awareness of the benefits of this form of cultivation. In addition, it participates in research projects on humus-upbuild and long-term increase of soil fertility through the use of purely plant-based biocyclic humus soil. This is supported by various working groups.



CERES GMBH

CERES offers certification for organic farming and food processing – including the Biocyclic Vegan Standard. Certification of organic textiles, Good Agricultural and Good Manufacturing Practices in the food industry, as well as several agricultural sustainability standards are part of our portfolio.

We are active in about 60 different countries in Europe, Africa, Asia and Latin America with a team of about 300 people worldwide who share the vision of ensuring consumer trust in the certified products and hence ensure development of environmentally friendly managing practices.



CERES GmbH
Vorderhaslach 1
91230 Happurg
Germany

contact: Britta Rosenstein
phone: +49 (0)9151 966 92 44
fax: +49 (0)9151 966 92 10
e-mail: biocyclic-vegan@ceres-cert.de



Förderkreis Biozyklisch-Veganer Anbau e. V.

Genthiner Straße 48
10785 Berlin
Germany

phone: +49 (0)173 360 87 89
e-mail: foerderkreis@biozyklisch-vegan.org
web: www.biozyklisch-vegan.org





BAYWA OBST GMBH & CO. KG

Since the late 1990s, BayWa Obst GmbH & Co. KG has been the contract marketer of 30 committed organic fruit growers who produce a colourful variety of pip fruit, berries and stone fruit on around 600 hectares in the mild climate of Lake Constance in the foothills of the Alps. These growers all operate according to the guidelines of organic farming. From the outset the partners joined organic associations such as Bioland, Demeter and Naturland. Since then, three of the farms were certified biocyclic-vegan and produced 1,500 tonnes of apples in the 2019 harvest.



“Our priority is to continuously and sustainably develop the cultivation. The certification according to the Biocyclic Vegan Standard now makes our commitment visible to the outside world.” – **Stefan Geiger, Nessenbach**



“Through the incorporation of numerous innovations in farming methods and technology, we are working on the continuous improvement of our processes. We have been certified according to the Biocyclic Vegan Standard since 2019.” – **Nikolaus Glocker, Tepfenhart**



“We were the first fruit growing operation in Germany to dedicate to biocyclic vegan agriculture. We are committed to a cyclical, vegan form of organic farming.”
– **Clemens Hund, Meckenbeuren**

Biocyclic vegan farming comprises numerous measures of organic production without the use of animal inputs. These include mechanical tillage and the promotion of soil fertility through active humus formation. Nesting aids as well as specifically created forest strips create additional habitats for small animals and birds. To ensure the greatest possible biodiversity, organic fruit growers sow scientifically optimized flowering mixtures with around 30 different plant species to provide food and habitat for insects in particular.

The modern sorting and packing technology of the Ravensburg organic packing station guarantees market-oriented processing and high quality from collection to the customer.



BayWa Obst GmbH & Co. KG
Bio-Obstgroßmarkt Ravensburg
phone: +49 (0) 751 808-210
e-mail: bio-obst@baywa.de



Obst vom Bodensee Vertriebsgesellschaft mbH
phone: +49 (0) 7541 97028-20
e-mail: bio@obst-vom-bodensee.de



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TO BE
CERTIFIED SOON

GOTTSCHALLER BIOHOFBÄCKEREI

In the heart of the Bavarian hills between the rivers Rott and Inn lies the farm of the Gottschaller family. For hundreds of years, the Gottschallerhof has been committed to responsible action to protect the natural environment. This prompted the heir to the farm, Nikodemus Gottschaller, to manage the farm organically from the mid-1980s onwards. The tradition of bread making on the Gottschallerhof is documented as having been upheld since 1435. In 1994, Niko Gottschaller added a commercial bakery to the farm and founded the Gottschaller organic farm bakery.

Shortly thereafter, the outstanding quality of the 100% organic baked goods attracted the attention of the first organic shops in the surrounding area. Over the course of the following years, Gottschaller's organic farm bakery developed into an important supplier of high-quality organic baked goods for natural food retailers in south-eastern Bavaria.

Nikodemus Gottschaller is preparing to convert his agricultural operation to biocyclic vegan. In addition he intends to have his bakery certified according to the Biocyclic Vegan Standard. This will allow him to produce biocyclic vegan bread and other bakery products from his own biocyclic vegan cereals as well as from raw material supplied by other certified farms.

Gottschaller Biohofbäckerei GmbH & Co. KG

Gottschall 1
94094 Rotthalmünster
Germany

contact: Nikodemus Gottschaller
phone: + 49 (0)8533 918 660
fax: + 49 (0)8533 918 66 - 20
e-mail: info@gottschallerbrot.de
web: www.gottschallerbrot.de



BIO-VEGAN-BESTELLEN



Malchus Kern has been promoting sustainable agriculture and climate protection for many years. In the search for a climate-friendly form of agriculture he stumbled upon Biohof Hund in Meckenbeuren, the first biocyclic vegan fruit grower in Germany. After many years of working in e-commerce, logistics, the organic market and marketing, founding his own online shop was the logical next step. With his website Bio-Vegan-Bestellen he provides a platform for biocyclic vegan products available to consumers across the European Union as well as providing products to retail in Germany.

Bio-Vegan-Bestellen – Onlineshop für biozyklisch-vegane Lebensmittel

Wholesaler and Retailer

Beethovenstr. 1
88677 Markdorf
Germany

contact: Malchus Kern
e-mail: lecker@bio-vegan-bestellen.de
web: www.bio-vegan-bestellen.de

Sortenrein und extra nativ:
unser biozyklisch-veganes Olivenöl aus Kalamata, Griechenland
von Stylianós & Efthymía Kotrótsis





ESTYRIA NATURPRODUKTE GMBH



Estyria is a specialist for pumpkin seeds, pumpkin seed oil and scarlet runner beans and offers an extensive range of organic dried products, pulses, mushrooms and baking seeds. It is headquartered in Eastern Styria. The company's best-known brand – Steirerkraft – is known for Styrian specialities, diversity and indulgent tastes. In the organic segment, in addition to Steirerkraft's own organic products, the brands Wertvoll and Mutter Natur are among Estyria's flagship brands. Estyria is committed to providing premium quality foods and supporting innovation while honouring a deep-rooted commitment to regional food specialities. In this process, sustainable production from the field to the final product plays an essential role. Through ventures including „bee happy“, a wild bee protection project, a resource-saving packaging strategy and the certification as a biocyclic-vegan processor, we are working towards a consistent climate protection strategy.



STRASSNER FAMILY FARMS



The company of Harald Strassner is located in the east of Austria close to the Hungarian border. As one of the organic pioneers in Austria, he converted his business to organic farming in 1988. In 1995 he moved to neighbouring Hungary, where he also had familial roots. Today, the company is run like a business, cross-border, in terms of organisation and processes. Besides the standard arable crops, such as cereals, corn and soya, the operation produces pumpkin seeds and beans. Up to ten different varieties are cultivated and prepared for the end customer with partners in the field of preparation and packaging. In addition, the company restarted its wine growing branch in 2009. The company attaches great importance to working not only ecologically, but also sustainably and resiliently. Through intensive commitment and investment in renewable energies, the company is now even CO₂ negative. In addition to his holistic approach Strassner's farmland located in Hungary has been certified since summer 2019. Harald Strassner thus manages the first biocyclic-vegan operation based on field crops in the world.



Estyria Naturprodukte GmbH
Wollsdorf 75
8181 St. Ruprecht/Raab
Austria

contact: Margit Matzl
phone: +43 3178 2525-254
e-mail: margit.matzl@estyria.com
web: www.estyria.com

Strassner Family Farms
Hauptstraße 146
7033 Pötsching
Austria

contact: Harald Franz Strassner
phone: +43 (0)650 24 30 222
fax: +43 (0)2631 24 304
e-mail: harald@strassner.bio



STRASSNER





CHÂTEAU LA RAYRE



The vineyards of Château La Rayre are located in the Dordogne region in the southwest of France. The climatic and geological conditions are ideal for producing great wines with the Appellation d'Origine Contrôlée (AOC) „Bergerac“ and „Monbazillac“. The owner of the winery, Vincent Vesselle, who has been producing organic wines for more than ten years, was certified according to the Biocyclic Vegan Standard in 2018 and thereby became the first biocyclic vegan winemaker worldwide.

The prize-winning wines of Château La Rayre are mentioned in the most important wine guides and can also be found on the wine lists of many top restaurants from France to Japan.

Château La Rayre
La Rayre
24560 Colombier
France

contact: Vincent Vesselle
phone: +33 5 53 58 32 17
e-mail: vincent.vesselle@orange.fr
web: www.chateau-la-rayre.com



RÉSEAU AGRICULTURE BIOCYCLIQUE VÉGÉTALIENNE



The French network “Réseau français Agriculture Biocyclique Végétalienne” has been created in 2016 as a division of the association “Vegan France Interpro”. This association supports the economic development of vegan alternatives through internet platforms and reference directories that give companies a higher visibility and facilitate their development and their networking with retailers and consumers. In addition, the association promotes the development of biocyclic vegan agriculture in France through public relations work and by providing advice to producers interested in conversion. In France, biocyclic vegan inspection and certification is carried out by the vegan certification body Expertise Vegane Europe (EVE VEGAN) in cooperation with Ceres.



VEGAN FRANCE INTERPRO

CM101 Cité de l'Innovation
36 rue des Bellangères
28630 Le Coudray
France

contact: Hélène Modrzejewski
phone: +33 02 34 40 11 50
e-mail: contact@vegan-france.fr
web: www.abv-france.org





TOFF B.V. – THE ORGANIC FRESH FACTORY



The Organic Fresh Factory (TOFF) is an ambitious European organic fresh fruit and vegetables distribution organisation located in the heart of Europe in Barendrecht in the Netherlands – a fruit and vegetable epicentre near the harbour of Rotterdam. Distributing over 75 different organic fresh products throughout the world 7 days a week, 365 days a year and with a weekly turnover of more than 500 pallets, TOFF is one of the biggest organic distributors in the Netherlands. One of TOFF's goals is to create a similar set-up compared to the existing organic chain to distribute biocyclic vegan products. TOFF believes that a biocyclic vegan product is the next step to a better and healthier world. TOFF is already cooperating closely with growers throughout Europe who want to cultivate according to the Biocyclic Vegan Standard. We provide connections to the right people, funds and a very interested weekly loading client base.



NETWERK TER BEVORDERING VAN BIOCYCLISCHE-VEGANLANDBOUW IN NEDERLAND EN VLAANDEREN



The Network for the Promotion of Biocyclic Vegan Agriculture in the Netherlands and Flanders which was set up in summer 2018 aims to raise awareness of biocyclic vegan agriculture in the Netherlands and Flanders. It also seeks to promote the Biocyclic Vegan Quality Seal on the market in order to guarantee consumers a permanent availability of biocyclic vegan products and at the same time provide them with total transparency from farm to fork. There are a total of eight operations in preparation for the biocyclic vegan certification. The process, like in other countries, will be supervised by CERES.

Netwerk ter bevordering van Biocyclische- Veganlandbouw in Nederland en Vlaanderen

contact: Joep Peteroff
e-mail: info@bio-vegan.nl
web: www.bio-vegan.nl



T.O.F.F. B.V. – The Organic Fresh Factory

Gebroken Meeldijk 52
2991 VD Barendrecht
The Netherlands

contact: Jeffrey Moret
phone: +31 85 070 4572
web: www.toffbv.nl

TOFF

THE
ORGANIC
FRESH
FACTORY





PROVERBIO



Proverbio is the story of a journey: Astrid's journey. She left Austria for a holiday in Sicily and was enchanted by this land, its climate, its scents and tastes, the endless sunny fields, the tranquillity of the vineyards and olive groves where the plants cling to the dry and hot soil. Sicily was love at first sight and immediately swept her off her feet. This is how a dream was born! Out of love for this extraordinary land and the desire to live in harmony with nature, she purchased a small olive grove which she then gradually expanded into an organic farm. This was the beginning of her entrepreneurial activity, which is based on the conviction: "Eating well means living well." The olive trees of Proverbio are located in the ancient cultural landscape of the "Belice Valley", the largest archaeological nature park in Europe ... in one of the most beautiful areas of western Sicily. To support this wonderful nature with all its diversity and beauty, Astrid decided to add the vegan aspect to the organic management of her farm and switch to biocyclic vegan cultivation. Proverbio is now the first certified biocyclic vegan farm in Italy.

Società Agricola Proverbio s.r.l.

S.P. 56 Km 7,700
91022 Castelvetro
Italy

phone: +39 334 65 91 998
e-mail: info@agricolaproverbio.com
web: www.agricolaproverbio.com



HEIMATSMÜHLE



Today's Heimatsmühle has been built on six generations of hard work and success. The Ladenburger family has lived and worked at the mill since 1808. The latest technology and innovative processes fall perfectly in line with our traditional philosophy of quality. Together with our staff, we are working to propel Heimatsmühle forward – we are ready for the future. The most careful and efficient use of natural resources and energy is extremely important to us, which is why our goal is to "naturally keep on improving". In this context, it was a logical step for Heimatsmühle to now also process grain not only from organic but also from biocyclic vegan agriculture into high-quality flour of different varieties. Currently, wheat flour type 405, 550, 1050 and whole wheat flour are available in biocyclic vegan quality.

Heimatsmühle GmbH & Co. KG

Heimatsmühle 1
73433 Aalen
Germany

phone: +49 (0) 7361 9151 0
e-mail: info@heimatsmuehle.com
web: www.heimatsmuehle.com





PLANETVEGFOODS



PlanetVegFoods was founded in Berlin in 2020 by Dr. Dr. Angela Küster and Dr. Jaime Ferré Martí in order to directly market top quality products at fair prices in cooperation with small farming cooperatives and family businesses. For PlanetVegFoods, organic, vegan and fair go hand in hand. The company's first project, Acajú – thecashewcampaign, promotes the products of a cooperative that cultivates cashew nuts in Ceará, northeast Brazil, and that supplies cashew kernels and juice (currently in preparation for biocyclic vegan certification). PlanetVegFoods markets products from local agro-ecosystems that are managed according to agro-ecological principles. This also includes social and economic sustainability. The products contain no substances of animal origin. The aim is to promote cultivation according to the criteria of biocyclic vegan agriculture and to develop vegan products. Through direct sales, PlanetVegFoods guarantees small farming families fair prices that enable them to enjoy a better quality of life.



BIOCYKLISK VEGANSK ODLING



Biocyklisk vegansk odling, founded in 2020, is a nonprofit organisation that aims to promote sustainable agriculture and the biocyclic-vegan principles in Sweden. The organisation has a focus on network building, knowledge creation and education, especially regarding the conditions of vegan organic farming in a northern climate, and is working to make biocyclic-vegan certification accessible to producers in Sweden. The certification process, like in other countries, is supervised by CERES.

Biocyklisk vegansk odling

contact: Linnéa Stolt
e-mail: bvodling@gmail.com
web: www.facebook.com/BVodling



PlanetVegFoods GmbH

Bänschstr. 14
 10247 Berlin
 Germany

phone: +49 (0)176 28 610 910
e-mail: info@planetvegfoods.com
web: www.planetvegfoods.com





PANHELLENIC BIOCYCLIC VEGAN NETWORK



The PANHELLENIC BIOCYCLIC VEGAN NETWORK is an association of organic farmers in Greece and Cyprus who work according to the Biocyclic Vegan Standard. The family driven farms, most of which are small scale operations, are supervised throughout the year by highly skilled agricultural engineers trained by the network's administrative center BNS Biocyclic Network Services Ltd. The inputs approved for biocyclic vegan agriculture are provided by BIOCYCLIC PARK, above all purely plant-based compost from olive cake and leaves as well as biocyclic humus soil, which contributes directly to improving soil life, but also to increasing the vital energy level of plants. The members of the network are represented by BNS in the NATURLAND association and, in addition to biocyclic vegan certification, are also Naturland certified. Their produce is marketed by BIOCYCLIC PARK P.C. and O.M.E.N. Ltd.



DOUKISSA



Dr. Britta Herzog is both a producer AND a trader. Since 2016, the doctor of biology has been an organic farmer for olive cultivation in Greece. She knows every tree and is involved in every step from cultivation and harvesting to production and bottling in the oil mill. Through her research on light and drought stress in plants, she knows how olive trees react to such stress and how they develop precious ingredients and flavours from it. For Britta Herzog, organic cultivation, sustainability and culinary enjoyment go hand in hand. In order to make this tangible for consumers, she founded DOUKISSA as a trader in 2020.

The special thing about it: High-quality olive oils are produced in a biocyclic vegan way and bottled according to the specific cultivation area. Thus, in the online shop, customers can order olive oils of the same variety in different flavours, from mild to spicy, depending on the location where they were grown. They come in tasting sets to get to know them, in subscription schemes for olive oil enthusiasts and as presents for special occasions. The producer will be happy to offer practical advice on choosing the right olive oils and also on their daily use in the kitchen at home, on request even live via video or telephone. Olive tree sponsorships complement the DOUKISSA portfolio and underline the trader's claim to transparency and quality from the tree to the consumer.

DOUKISSA

Dr. Britta Herzog
Wilhelmstr. 60a
65183 Wiesbaden
Germany

phone: +49 174 94 77 443
e-mail: britta.herzog@doukissa.eu
web: www.doukissa.eu



Panhellenic Biocyclic Vegan Network
Raphael Santi 58, Nefeli 11
CY-6052 Larnaca
Cyprus

contact: Dr. agr. Johannes Eisenbach
phone: +357 24 66 16 14
mobile: +30 69 32 66 99 21
e-mail: support@biocyclic-network.net
web: www.biocyclic-network.net





BIOCYCLIC PARK P.C.

CULTIVATION & TRADING OF ORGANIC AND BIOCYCLIC VEGAN PRODUCTS
TECHNICAL SUPPORT | ORGANIC AGRICULTURAL INPUTS | CONSULTANCY
Ethea Messinias | GR-24009 Kalamata
Registration No.: 150294545000 | VAT-ID No.: EL 801152370



BIOCYCLIC PARK P.C.



BIOCYCLIC PARK PC, Kalamata, is responsible for the cultivation, technical support and marketing of organic and biocyclic vegan certified fresh fruits and vegetables, olives, olive oil, herbs and spices as well as dried fruits from Greece and coordinates the export business of 7 producer owned organic pack houses members of PANHELLENIC BIOCYCLIC VEGAN NETWORK. In addition, BIOCYCLIC PARK works nationwide with 5 other organic producer groups and marketing organizations, thus covering all areas of the value chain from contract farming to pack house management, traceability, logistics and sales. Besides biocyclic vegan ginger, seeds and vegetables, BIOCYCLIC PARK also produces quality compost based on olive cake as well as biocyclic humus soil obtained through a multi-year refinement process, which is partly used on its own premises for cultivation trials with a wide range of cultures. BIOCYCLIC PARK offers technical support throughout the country in accordance with the requirements of the Biocyclic Vegan Standard and sells agricultural inputs approved for biocyclic vegan cultivation ("Green List"). BIOCYCLIC PARK also organizes seminars and training courses on biocyclic vegan cultivation techniques and the production of quality compost.

Biocyclic Park P.C.

Ethea Messinias
GR-24009 Kalamata
Greece

contact: Dipl.-Ing.agr. Lydia Eisenbach, MSc
mobile: +30 69 81 08 73 05
phone: +30 272 10 320 13
e-mail: biocyclicpark@gmail.com
web: www.biocyclic-park.com



O.M.E.N. ORGANIC MARKETING & EXPORT NETWORK LTD



O.M.E.N. Organic Marketing & Export Network LTD, Larnaca, is the platform for marketing organic and biocyclic vegan certified fresh fruits and vegetables and olive oil from Cyprus. In addition, O.M.E.N. LTD cooperates with several producer owned packing units in Greece (Crete, Peloponnese, Macedonia) connected to the PANHELLENIC BIOCYCLIC VEGAN NETWORK as well as with other organic producer groups and their marketing organizations. By introducing the vertically integrative quality management system "O.M.E.N. Code of Quality", developed in cooperation with BNS Biocyclic Network Services Ltd, the company guarantees through its ARIADNE traceability system ("P number") the highest level of quality, security, transparency and process integrity of the products offered.



O.M.E.N. Organic Marketing & Export Network Ltd

Raphael Santi 58,
Nefeli Court 11
CY-6052 Larnaca
Cyprus

contact: Samira Eisenbach
phone: +357 24 66 16 14
mobile: +30 69 470 144 07
e-mail: samira.eisenbach@biocyclic-network.net
web: www.omen-ltd.com



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Biocyclic Vegan Standard
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Πρότυπο Βιοκυκλικής Φυτοπονίας

BNS Biocyclic Network Services Ltd
Raphael Santi 58, Nefeli 11/202
CY-6052 Larnaca / Zypern



Zutphen - Niederlande - www.genietcafe.nl



Biocyclic Vegan Standard
Biozyklisch-Vegane Richtlinien
Standard Biocyclique Végétalien
Πρότυπο Βιοκυκλικής Φυτοπονίας

BNS BIOCYCLIC NETWORK SERVICES LTD.

Raphael Santi 58 (Nefeli 11/202)

CY-6052 Larnaca/Cyprus

phone: +357 24 66114

e-mail: administration@biocyclic-network.net

INTERNATIONAL BIOCYCLIC VEGAN NETWORK

Axel Anders

phone: +49 151 26 14 35 74

e-mail: axel.anders@biocyclic-network.net

web: www.biocyclic-vegan.org

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