

EDITION 2022

WHO IS WHO

IN BIOCYCLIC VEGAN AGRICULTURE

*Grow vegan
and organic!*



Biocyclic Vegan
INTERNATIONAL



Editorial

Dear friends of biocyclic vegan agriculture,

Biocyclic vegan agriculture has picked up speed in recent years, despite delays caused by the corona pandemic, and is now being perceived as a serious and forward-looking alternative to existing farming concepts. This development is also reflected by the size of the present brochure “Who is Who in Biocyclic Vegan Agriculture” which has almost doubled compared to the first edition. As more producers, processing companies, traders and biocyclic vegan organisations are being added to this compilation continuously, the latest edition of the „Who is Who“ can be accessed online at www.biocyclic-vegan.org.

Just as the number of biocyclic vegan certified producers and processing companies has increased, so have the available quantities, the number of products and the number of countries in which biocyclic vegan agriculture is practiced. The range of products currently extends from fruits and vegetables to beans, cereals, and oilseeds to processed products such as olive oil, apple juice, vinegar, baked goods, and wine, even from Canada. A smallholder cooperative in Brazil (cashew kernels) is currently preparing for biocyclic vegan certification. There are many inquiries from other countries.

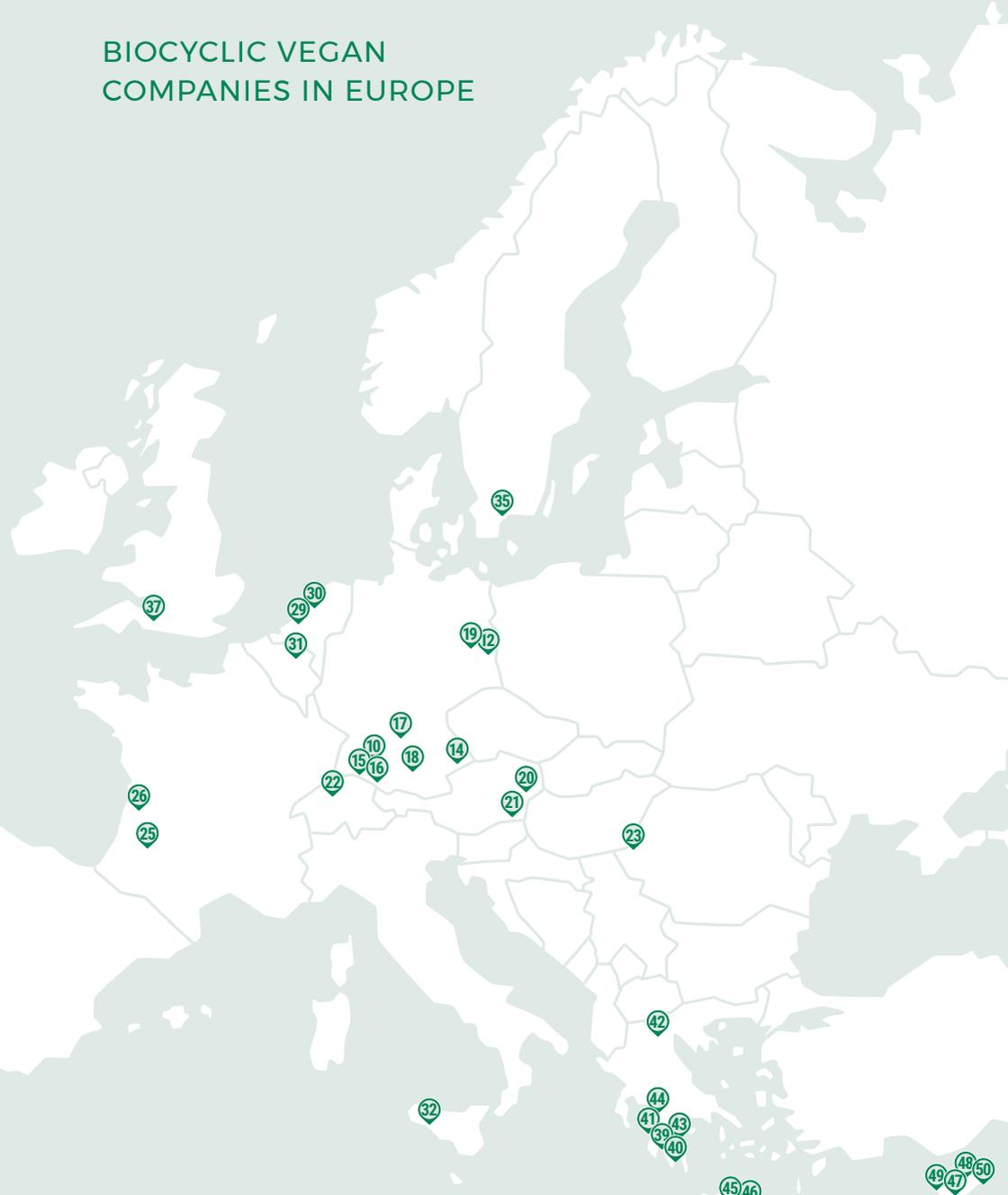
With its members from practice, science, trade and consumption the International Biocyclic Vegan Network is gaining momentum and reveals itself as a competent contact for everyone interested in biocyclic vegan cultivation. The answers that the Biocyclic Vegan Standard provides to the pressing questions of our time such as climate change, animal ethics, the losses of biodiversity and soil fertility, securing the world's food supply and the creation of social justice are prompting more and more people to deal with this new holistic approach intensively. Everyone can contribute something—and be it through a simple membership in one of the biocyclic vegan country organisations—that in the future we will no longer produce our food exploitatively but in accordance with the laws of nature and thereby help all living beings who are allowed to call our planet their home, to ensure a species-appropriate and dignified life.

Dr. agr. Johannes Eisenbach

Member of the Board of Directors of Adolf-Hoops-Gesellschaft mbH /
Biocyclic Vegan International; Chairman of the Biocyclic Vegan
Standard's Commission



BIOCYCLIC VEGAN COMPANIES IN EUROPE



The numbers indicated in the circles refer to the page numbers of the brochure.

System Organisations

Adolf-Hoops-Gesellschaft mbH _____	6	BNS Biocyclic Network Services Ltd _____	7
BVL Biocyclic Vegan Label Ltd _____	6	CERES GmbH _____	7

Country Organisations and Partner Companies

Förderkreis Biozyklisch-Veganer Anbau e.V. _____	9	TOFF B.V. GREEN VEGAN _____	29
BayWa Obst GmbH & Co. KG _____	10	Zonnegoed _____	30
PlantAge Genossenschaft PlantAge Shop _____	12	Foodmaker Farm _____	31
Gottschaller Biohofbäckerei GmbH & Co. KG _____	14	Proverbio _____	32
Bio-Vegan-Bestellen - Onlineshop für biozyklisch-vegane Lebensmittel _____	15	Reiter Caffè _____	33
Vegan-ab-Feld _____	16	Biocyklisk Vegansk Odling _____	34
Heimatsmühle _____	17	Villands Vånga Veganträdgård _____	35
Biohof Rietzler _____	18	Farmers for Stock-Free Farming _____	36
PlanetVegFoods _____	19	Northwood Farm _____	37
Strassner Family Farms _____	20	Panhellenic Biocyclic Vegan Network _____	38
Estyria Naturprodukte GmbH _____	21	Biocyclic Park P.C. _____	39
BioVegan Seeland _____	22	DOUKISSA Olive Oil _____	40
Bio Farmland _____	23	Stylianós & Efthymía Kotrótsis _____	41
Réseau français Agriculture Biocyclique Végétalienne _____	24	Oiko Bio _____	42
Château La Rayre _____	25	Christos Bougadis _____	43
Château Puybarbe _____	26	Georgios Bougás _____	44
L'Acadie Vineyards _____	27	Elefthería Dispyráki-Kopidáki _____	45
Netwerk ter bevordering van Biocyclische-Veganlandbouw _____	28	Zacharioudakis Winery _____	46
		Foxystar Farm _____	47
		Andreas Kailas & Sons Ltd _____	48
		Erotokritos _____	49
		Pervioli _____	50

ADOLF-HOOPS-GESELLSCHAFT MBH

The Adolf Hoops Society (Adolf-Hoops-Gesellschaft mbH / Biocyclic Vegan International), founded in 2019, is the editor of the Biocyclic Vegan Standard and the owner of the Biocyclic Vegan Quality Seal. It is a not-for-profit organisation which seeks to disseminate the biocyclic idea according to Adolf Hoops and Dr. agr. Johannes Eisenbach and which is responsible for the further development of the Biocyclic Vegan Standard. 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 agriculture worldwide.



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BVL BIOCYCLIC VEGAN LABEL LTD

BVL Biocyclic Vegan Label Ltd is a subsidiary of the Adolf Hoops Society (Adolf-Hoops-Gesellschaft mbH / Biocyclic Vegan International) and is entrusted with the legal administration of the Biocyclic Vegan Quality Seal and the awarding of the rights to use this label. Its tasks include monitoring the correct use of the label in accordance with the label style guide and issuing the respective approvals. Further, it determines the biocyclic vegan system contribution of the production and processing units certified according to the Biocyclic Vegan Standard and, in coordination with CERES and the control bodies commissioned by it, concludes the framework agreements that entitle access to the biocyclic vegan control and certification system.

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BNS BIOCYCLIC NETWORK SERVICES LTD

BNS Biocyclic Network Services Ltd is the Biocyclic Vegan System Partner responsible for the implementation of the Biocyclic Vegan Standard in the fields of control, consulting and cultivation practice. On behalf of the Adolf Hoops Society / Biocyclic Vegan International, BNS trains the CERES-approved inspectors with regard to the basics of biocyclic vegan agriculture and how to use the biocyclic vegan audit tool. Furthermore, BNS coordinates technical support and trains cultivation consultants, particularly with regard to the determination of the Biocyclic Operation Index (BOI). Another field of work of BNS is the compilation of the "Green List" which includes all inputs permitted in biocyclic vegan agriculture. To update the list, BNS closely cooperates with FiBL Germany (Research Institute of Organic Agriculture) in Frankfurt (Main) and with local advisory services. In organisational terms, BNS supports biocyclic vegan projects, companies, and organisations worldwide.

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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.

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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. The activity is supported by various working groups.

*Grow vegan
and organic!*



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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**



BayWa

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Obst vom Bodensee Vertriebsgesellschaft mbH
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Organic fruit with origin. Discover now:
www.wos-herkommt.de



PLANTAGE GENOSSENSCHAFT PLANTAGE SHOP

PlantAge eG is the first cooperatively organised market garden in the Berlin-Brandenburg area with the aim of a biocyclic vegan self-sufficiency of its members. Since 2019, outdoor vegetables and potatoes are grown in Frankfurt (Oder) and on 2000m² of greenhouse area up to 40 vegetable crops for 800 vegetable boxes per week.

PlantAge was certified according to the Biocyclic Vegan Standard in spring 2021.



PlantAge eG

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web: www.plantage.farm



PlantAge eG is the world's first cooperatively organised market garden that has set itself the goal of a biocyclic vegan full supply. Consumers from the Berlin area have joined together in the PlantAge cooperative to increase demand for biocyclic vegan food and thus encourage other farms to convert to biocyclic vegan farming. The more people who join PlantAge, the stronger the leverage and the closer the goal of full-scale biocyclic vegan supply. With the online store, which ships throughout Germany, PlantAge's radius of action has expanded considerably beyond the Berlin-Brandenburg region.

Currently, the online store offers orange and mixed fruit boxes. In addition, biocyclic vegan olive oil and olives from Greece can be ordered.



PlantAge Shop

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fax: + 49 8533 918 66 - 20
shop: www.plantage.shop



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.

In November 2021, Nikodemus Gottschaller has received his certificate which gives him the right to declare his products biocyclic vegan. In addition, the certification of his bakery allows him to produce biocyclic vegan bread and other bakery products from grains supplied by other certified farms.

**Gottschaller Biohofbäckerei
GmbH & Co. KG**

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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 www.bio-vegan-bestellen.de he provides a platform for biocyclic vegan products available to consumers across the European Union as well as providing products to retail in Germany.

Olive oil from Greece or Sicily, olives in jars, olive paste and beans from Hungary are among the products available.

Bio-Vegan-Bestellen – Online shop for vegan organic foods

Wholesale and retail

Dinglers 1
88267 Vogt
Germany

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VEGAN-AB-FELD



This online shop will especially delight fruit lovers. With this shop Vegan-ab-Feld (“vegan from the field”), the three very first biocyclic vegan certified fruit farming enterprises from the Lake Constance region in Germany – Geiger, Glocker, and Hund – are collaborating to offer self-produced apple juice as well as fruit boxes from biocyclic vegan certified farms in Greece.

The apple juice from Lake Constance impresses with its excellent quality because only fresh and aromatic apples directly from the tree (no windfall fruit) are used. The fruit boxes consist of three to four different seasonal fruits and come freshly harvested directly from Greece.

Vegan-ab-Feld-Shop

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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 and to become certified for this at the end of 2020.

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BIOHOF RIETZLER



Biohof Rietzler has been growing its products in a vegan way out of conviction for years, since the fertilisation of its ancient grains emmer, einkorn, and spelt as well as the potatoes has a decisive effect on the quality and digestibility of the respective dishes on the plate.

Fertilisation is therefore carried out with catch crops, such as grass-clover, and by applying the so-called cut and carry method with the farm's own green manure. In this way, the Rietzler's ensure the natural supply of nutrients to their crops.

Potatoes are grown without the use of copper, even though it is permitted. This is because the use of copper in cultivation can be harmful to the countless soil organisms that are important for healthy soil life, as well as for other essential soil inhabitants such as earthworms. The farm also ensures the preservation and promotion of biodiversity between the various crops by planting extensive flowering strips for the hard-working insects and other wildlife such as hares and deer. Biohof Rietzler offers its products, ancient grains and potatoes, in its own online store.

The operation is preparing for biocyclic vegan certification.

Biohof Rietzler

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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. 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 to the market. This cooperative is currently preparing for biocyclic vegan certification.

For PlanetVegFoods, organic, vegan and fair go hand in hand. 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.



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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. 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 2005, Harald Strassner founded a winery together with his cousin Johann Waldherr, an experienced winemaker. With this, a branch of the business that had been shut down for decades experienced a revival.

Harald Strassner's farm attaches great importance to working not only ecologically, but also sustainably and resiliently. Through intensive commitments and investments 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 world's first biocyclic vegan arable farm.

Strassner Family Farms

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STRASSNER



ESTYRIA NATURPRODUKTE GMBH

Estyria Naturprodukte GmbH 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.



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BIOVEGAN SEELAND



Michel Arn, a qualified farmer, lives and works together with his wife Ruth Jenni and daughter Rina in the tranquil village of Buetigen in the Swiss lake district of Seeland. The farm comprises 21 hectares of arable land, 1.5 hectares of which are ecological compensation areas. From 2015 onwards, the farm has been managed according to the guidelines of Bio Suisse.

Michel grows a large variety of crops such as potatoes, vegetables and lattices, lentils, oats, and rapeseed. Part of his harvest is delivered directly to local consumers by means of a vegetable box subscription scheme.

In 2020, BioVegan Seeland became certified according to the Biocyclic Vegan Standard as the first biocyclic vegan operation in Switzerland.



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BIO FARMLAND

The family project Bio Farmland is situated in the western part of Romania, near the city of Arad. It started in 2004 when it began with organic and plowless cultivation of cereals. The fertility of the 800 hectare farmland is sustained through crop rotation and the cultivation of clover and vetch. The main crops are wheat, spelt, einkorn, rye, and barley. In 2009, they started a small processing unit for the cleaning, milling, and packing of the cereals as well as for the packing of herbal teas and the production of mustard for the local market.

Bio Farmland is managed according to the guidelines of Bio Suisse. It is working in a completely plant-based manner without animal husbandry and strictly avoiding all inputs of animal origin. The operation became officially certified according to the Biocyclic Vegan Standard in February 2021 as the first biocyclic vegan farm in Romania.

Bio Farmland

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web: www.biofarmland.com





RÉSEAU FRANÇAIS AGRICULTURE BIOCYCLIQUE VÉGÉTALE

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

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CHÂTEAU LA RAYRE

The vineyards of Château La Rayre are located in the Dordogne region in the south-west 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.

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CHÂTEAU PUYBARBE



Hundreds of years old Château Puybarbe estate was transferred to Finnish ownership by Riku and Anna Väänänen in 2015-2018. This prestigious winery enjoys a privileged location on one of the highest heights in the Bordeaux wine region, east of the Gironde, opposite the Margaux appellation area. The chalky clay soils produce excellent wines with a classic, yet surprisingly modern Bordeaux character. The winery owns about 41 hectares of vineyards, 76 % of which are planted with Merlot and the rest with Cabernet Sauvignon, Cabernet Franc and Malbec.

Respect for nature and absolute perfection in winemaking are clearly evident in the wines of Château Puybarbe. The owner family, the winemaker and the long-standing team share a passion for producing excellent wines. Wines that tell the story of the soil, the vines, and the weather – new every year, year after year.

Château Puybarbe is preparing for the biocyclic vegan certification and will soon be permitted to use the Biocyclic Vegan Quality Seal.

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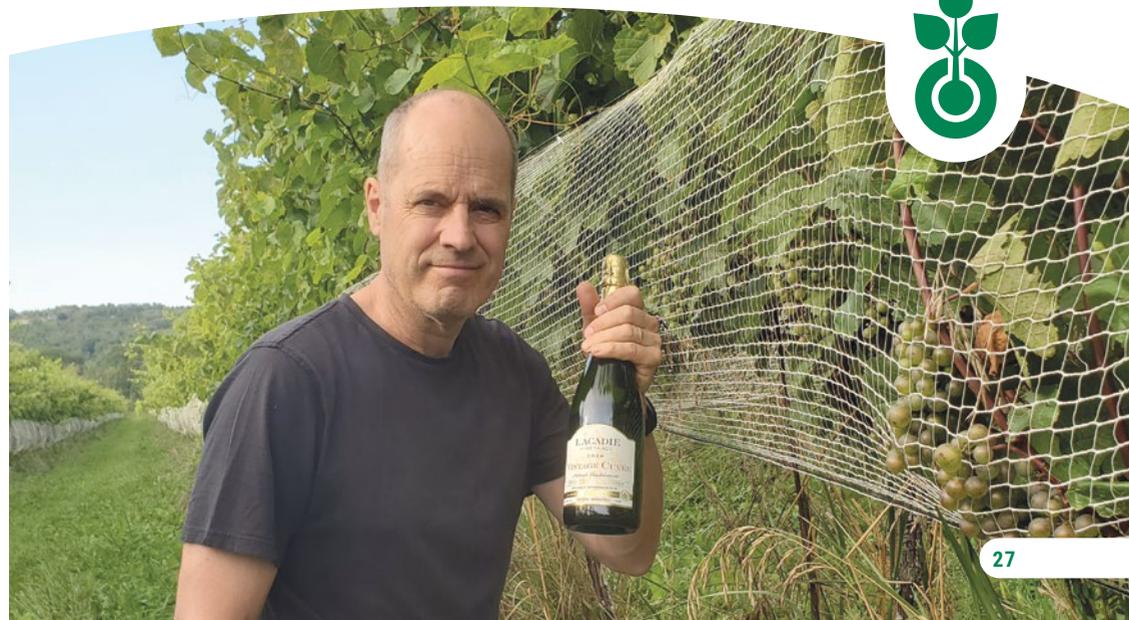
L'ACADIE VINEYARDS

L'Acadie Vineyards is a certified organic winery in Nova Scotia on the east coast of Canada, founded in 2004 and owned by winemaker Bruce Ewert and family. L'Acadie Vineyards released the first traditional method sparkling wine for the wine region in 2008 and has earned many national and international awards and accolades, including gold and top scoring sparkling at the leading Canadian Wine Awards, as well as several awards at the prestigious Effervescents du Monde competition in France, and the Decanter World Wine Awards in London, UK.

L'Acadie Vineyards has not used animal inputs neither in the vineyard since 2017 nor in their wine making since 2010. After having successfully completed the certification process in October 2021, they are the first biocyclic vegan operation in North America!

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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. The certification process, like in other countries, is supervised by CERES.

Netwerk ter bevordering van Biocyclische-Veganlandbouw in Nederland en Vlaanderen

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Netwerk ter bevordering van
Biocyclische-Veganlandbouw
Nederland & Vlaanderen



TOFF B.V. | GREEN VEGAN 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 from all over 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.

In 2021 TOFF expanded its activities with a new concept: Green Vegan. “Under that name, we offer fully vegan, organic fresh fruit and vegetable products”, says Jeffrey Moret, founder of the company. Green Vegan is an official distributor for certified biocyclic vegan products. They serve the Netherlands, Belgium, UK, Scandinavia, and Germany.

T.O.F.F. B.V. | GREEN VEGAN
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TOFF

THE ORGANIC
FRESH
FACTORY

GREEN VEGAN





ZONNEGOED



Zonnegoed is a 90 ha biodynamic vegetable farm located on former sea ground in the Noordoostpolder in the Dutch Province of Flevoland. For more than 20 years, its owner, Joost van Strien, has been growing a large variety of crops such as potatoes, pumpkins, parsnips, carrots, beetroot, peas, green beans, sweetcorn, and cut fertilisers (a mixture of alfalfa, clover, grass, and herbs).

In 2020, he decided to completely abandon the use of animal manure and to turn to a vegan form of cultivation. In 2021, the No Shit Food Movement was launched to bring together interested farmers and consumers. Now, in the first months of 2022, the movement has grown to more than 600 people. In a pre-selling crowdfunding campaign, No Shit collected 25,000 € in only six weeks, and more farmers in the Netherlands are considering taking the step to go biocyclic vegan.

Joost van Strien's farm is increasingly attracting public attention as a progressive and innovative farmer and has recently been awarded the title "Agricultural Entrepreneur of the Year 2022".

Zonnegoed is the first certified biocyclic vegan operation in the Netherlands.

Zonnegoed

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FOODMAKER FARM

Foodmaker Farm is owned by the Belgian restaurant chain Foodmaker, a company that since 2004 has been providing ultra-fresh and delicious meals with ingredients that come preferably from their own organic fields. The company supplies its fresh meals to European retailers and operates numerous lunch restaurants under its brand name in Belgium, the Netherlands and France.

Foodmaker Farm is managed by Mark van Hove, who has been a passionate organic gardener for many years. Mark grows a large variety of crops, particularly herbs, fruits, grapes and sweet potatoes, recently also turmeric and ginger as the first operation in Belgium. He gives a lot of space for nature and biodiversity, both along the fields (hedges, wide flower strips, ponds and canals) and on the fields themselves.

A speciality on Mark's farm are his edible flowers. In the culinary world they are gaining more and more popularity. However, many chefs and cooking enthusiasts prefer flowers that have not been in contact with chemical pesticides or fertilisers derived from animal husbandry. So they look out for produce from organic and purely plant-based cultivation just like those they can find on Foodmaker Farm.

Foodmaker Farm

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3460 Bekkevoort
Belgium

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PROVERBIO



Proverbio is the story of a journey: Astrid's journey. She left Austria for a holiday in Sicily and is enchanted by this land, its climate, its scents and tastes, as well as by the endless sunny fields, the tranquility of the vineyards and olive groves where the plants cling to the dry and hot soil. This is how a dream was born! Out of love for this beautiful 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.



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REITER CAFFÈ

During his travels, Andreas Reiter discovered the beauty of Sicily. Out of his enthusiasm, he has built up an online store in Austria for products from Sicily, especially for coffee, which is roasted in the city of Catania south of Mount Etna using traditional, gentle methods.

He also has one of the most flavourful biocyclic vegan olive oils on offer and has included it in his store under the brand Andrea di Sicilia. Perhaps one day he will also offer coffee beans from biocyclic vegan cultivation in the future ... it's just a question of time!



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BIOCYKLISK VEGANSK ODLING



Biocyklisk vegansk odling, founded in 2020, is a non-profit 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 the northern climate zone.

Furthermore, the organisation supports Swedish producers in their conversion to biocyclic-vegan cultivation and in certification according to the Biocyclic Vegan Standard. The certification process, like in other countries, is supervised by CERES.

Biocyklisk vegansk odling

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VILLANDS VÅNGA VEGANTRÄDGÅRD



Villands Vånga Veganträdgård is a small-scale farm in southern Sweden that has farmed without animal inputs for 10 years. In the early years, it focused on self-sufficiency, later evolving into a training centre for vegan organic farming.

As interest in veganic farming is rising, and with the realisation of the internationally recognised Biocyclic Vegan Standard and certification, Villands Vånga Veganträdgård is now working towards becoming a certified biocyclic vegan farm.

During the growing season, guided tours and courses on veganic farming are offered and students from different agricultural and horticultural education systems are admitted. For the past two years, seeds have been grown for a Swedish seed company that exclusively sells seeds from local small-scale farmers. The farm also includes a small market garden, selling vegetables directly to consumers and restaurants in the local area.

Villands Vånga Veganträdgård

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Sweden

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FARMERS FOR STOCK-FREE FARMING



Farmers For Stock-Free Farming (FFSFF) is a Scottish-based, grassroots group established to inspire and support farmers in the transition to livestock-free agriculture. FFSFF advises farmers in the UK interested in adopting the Biocyclic Vegan Standard and helps them to prepare for certification.



FARMERS FOR STOCK-FREE FARMING

Farmers For Stock-Free Farming

Aberdeenshire
Scotland
United Kingdom

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NORTHWOOD FARM



Northwood Farm is a 134 ha former beef and dairy farm in Dorset/England that is transitioning to veganic cereal growing.

Laurence Candy, the owner of Northwood Farm, had initially started converting from a conventional to an organic farming system to produce organic milk in 2019. However, by autumn 2020, demand for organic milk had declined and it was time to look for other options.

Contrary to the prevailing opinion in organic farming, Laurence had heard that it is possible to farm organically without livestock. Also based on his own experience, he had already suspected that livestock was not essential for organic farming. And so, in his search for the most suitable and economical way to fully convert to a veganic farming system, he came across the Biocyclic Vegan Standard.

As a next step, Northwood Farm will undergo the biocyclic vegan certification in 2022.

Northwood Farm

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PANHELLENIC BIOCYCLIC VEGAN NETWORK

The Panhellenic Biocyclic Vegan Network is an association of organic farmers in Greece and Cyprus working according to the Biocyclic Vegan Standard, recognised by the Adolf Hoops Society / Biocyclic Vegan International.

The predominantly small-scale organic family farms are supervised throughout the year by agricultural engineers trained by BNS. In addition to the Biocyclic Vegan Standard, some members of the network also work according to the Naturland standard and are represented by BNS in the Naturland Association and IFOAM. The marketing of their products is organised by Biocyclic Park P. C.



Panhellenic Biocyclic Vegan Network

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BIOCYCLIC PARK P.C.

Biocyclic Park P. C. is the world's first composting facility to produce Biocyclic Humus Soil using a combination of aerobic raw composting and mound bed culture. Biocyclic Humus Soil is a grafting substrate based on olive pomace compost that is not only nutrient- but also carbon-stabilised and is made available to the member farms of the Panhellenic Biocyclic Vegan Network. Biocyclic Humus Soil is also used for cultivation trials carried out at Biocyclic Park and for a biocyclic vegan seed multiplication program.

Biocyclic Park provides cultivation advice nationwide and distributes the inputs included in the "Green List" in Greece. In addition, Biocyclic Park organises seminars and training courses on biocyclic vegan cultivation and the production of quality compost and Biocyclic Humus Soil.

Within the Panhellenic Biocyclic Vegan Network, Biocyclic Park is responsible for the marketing of fresh fruits and vegetables, olives, olive oil, and dried fruits, working with 7 producer-owned biocyclic vegan certified organic packing companies in Greece (Crete, Peloponnese, Macedonia) and Cyprus.

Biocyclic Park P.C.

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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





DOUKISSA OLIVE OIL

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. 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 for a first discovery, 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.

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STYLIANÓS & EFTHYMÍA KOTRÓTSIS

Stylianós & Efthymía (Stelios and Efi) Kotrótsis are organic farmers from Koryfasio close to Pylos in the southwest of the Peloponnes, who at the same time run their own olive oil mill and their own bottling unit. Since 2013, they have been working according to the principles of biocyclic vegan agriculture. Their fields and processing plants are certified according to both, the Naturland and the Biocyclic Vegan Standards. Stelios' and Efi's olive oil is produced from the local olive variety Koroneiki. It is a single-varietal product to which no olive oils of different origins are added. Since all production and processing steps take place under one roof, factors such as transport cannot have a negative influence on the oil quality.

The family driven operation plays a pioneering role in spreading organic farming in the entire region. Apart from that, Stelios and Efi Kotrotsis cultivate the first biocyclic vegan "Olionaute Grove", an olive grove, whose trees have been adopted by a group of open-minded people ("Olionautes") in order to support the smallholder agriculture in the region and to build a direct bridge between producers and end consumers.

Stylianós F. Kotrótsis & Co.oHG

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OIKO BIO

Oiko Bio A.E. – Eco Bio S. A. is located in Northern Greece, outside the city of Veria. The 15 acre farm lies in a part of the Macedonian plain, which is famous for its stone fruit cultivation, especially peaches and nectarines. It was founded by Othon Grigoriadis, an engineer, who wanted to continue his father’s activity in stone fruit cultivation but also take it a step further.

From the very beginning, Eco Bio S. A. has worked according to the requirements of the EU Organic Regulation. The farm produces a variety of products, in particular peaches, nectarines, pears, cherries, pomegranates, figs, walnuts, apricots, and also vegetables such as hokkaido squash, potatoes, cabbages, broccoli, spinach, zucchini, and peas.

In 2018 the farm was certified according to the Biocyclic Vegan Standard and is now a member of the Panhellenic Biocyclic Vegan Network.



Eco Bio S.A. Organic Agriculture Products

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CHRISTOS BOUGADIS

Christos Bougadis is one of the first organic orange growers in the region of Sparta in Greece. His pioneering spirit has also inspired his two sons, and so Georgios and Panagiotis have decided to stay in farming and actively participate in their father’s business. Both are proud to be young farmers and put their heart and soul into their work. Unlike many other young people in rural areas, it is natural for them to see their own personal future in the cultivation of their orange groves. To secure their livelihood in the future, the family leases more orange groves every year in addition to their own in order to convert them to biocyclic vegan agriculture.

Their specialities are the late-ripening varieties Lane Late and Valencia, which can be harvested well into midsummer. Since it is much more expensive to produce oranges in the summer than in the winter months, they depend on good prices. Christos and his sons Georgios and Panagiotis are therefore happy to find people through alternative marketing channels who value their work and have realised that the flourishing of their orange groves west and south of Sparta is an important contribution to the spread of biocyclic vegan agriculture in the region and beyond throughout Greece.

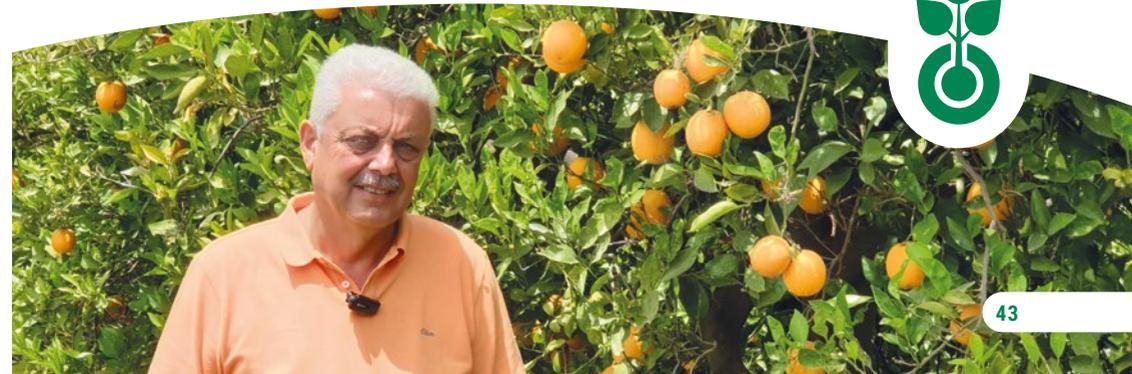
The operation was certified according to the Biocyclic Vegan Standard in 2017.

Christos Bougadis & Söhne

Christos, Georgios
and Panagiotis Bougadis
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GEORGIOS BOUGÁS

Georgios Bougás' farm is located in Aegion on the Gulf of Corinth on the north coast of the Peloponnese. Georgios has been cultivating his farm for many years according to the Biocyclic Vegan Standard and grows lemons, olives and oranges in an exemplary mixed culture. He is a member of the Greek-Cypriot organic farm network Panhellenic Biocyclic Vegan Network.

Georgios can harvest all year round on his farm. When the lemon harvest ends in early summer, he starts with the juicy Valencia oranges. In winter, the oranges are harvested almost at the same time as the juicy Maglino lemons.

The operation was certified according to the Biocyclic Vegan Standard in 2017.

Georgios Bougás

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ELEFThERÍA DISPYRÁKI-KOPIDÁKI

Adám Dispyráki has always had the urge to explore new things. In 1966, at the age of 18, he decided to go to Germany to find work. After 14 months, however, he had to return to his Cretan homeland for military service. With his bride, Elefthería, he went abroad again in 1970 to work for 14 years in Aalen in the South of Germany, where his son Giorgos was born. Despite the multitude of new impressions and the different lifestyle he was exposed to in Germany, he always remained inwardly connected to his homeland. When the local Greek school closed in 1985, the family decided to return to Crete and take over his father's farming business.

With his multiple experiences, he, the "astronaut", as he calls himself, was always one of the first to implement innovations in all areas. So, it was only logical that Adám and Elefthería switched to organic farming in 2012. In 2020, the farm became the first certified biocyclic vegan vegetable farm in Crete. Since 2021, the two have been using Biocyclic Humus Soil with great success when planting new banana plants. They produce bananas, sweet peppers, tomatoes and lettuce in an exemplary form of mixed cultivation. For Elefthería, it has become self-evident that vegetables thrive better in plant communities than in monoculture, even in the greenhouse.

Elefthería Dispyráki-Kopidáki

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ZACHARIOUDAKIS WINERY



Stelios Zacharioudakis grew up in Crete between olive groves and vineyards. At the point where the Psiloritis mountain range rises over 2,400 m above sea level from the plain of Messará in the south, dividing the island climatically into a northern and a southern half, lies the picturesque mountain village of Plouti. It must have been the breathtaking view of the fertile plain from his village that prompted Stelios to always look further than the usual. This also impelled him to go to France for his studies, where later, as a journalist, he became familiar with the winegrowing culture there. He realised that this could only be transferred to his home country if he cultivated old, autochthonous varieties adapted to the location and then vinified them according to the most modern oenological methods.

So, he decided to make his lifelong dream come true and, together with his wife Victoria, began to plant the rocky hill “Orthí Pétra” (= “upright stone”), which served as a quarry in ancient times, with grape varieties that had become rare. The unique, mineral terrain is far away from other conventional cultivation areas, embedded in an overwhelming nature with a very special microclimate. Unique aromas make his wines a Cretan composition in which millennia are reflected. His love and enthusiasm have meanwhile been passed on to his four sons Andréas, Manólis, Nikólas and Aléxandros, all of whom are actively involved in the business. Zacharioudakis Winery became certified according to the Biocyclic Vegan Standard in 2022.

Zacharioudakis Winery

S. Zacharioudakis & V. Tsipa
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FOXYSTAR FARM

Foxystar Farm is an operation specialised in the production of pomegranates situated in the South of Cyprus in the beautiful semi-mountainous region between the cities of Larnaca, Nicosia and Limassol. It was set up by Dr. Constantinos Constantinou who started to regenerate soil life and biodiversity in his stony orchards far away from any possible source of contamination.

Dr. Constantinou's holistic approach made his pomegranate orchards become a flagship of biocyclic vegan agriculture far visible not only in Cyprus but throughout the Eastern Mediterranean.

The operation was certified according to the Biocyclic Vegan Standard in 2019.

Foxystar Farms

Constantinos Constantinou
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2018 Nicosia
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ANDREAS KAILAS & SONS LTD

Georgios Kailas is a young producer of olive oil in the village of Athienou, halfway between the port and cultural city of Larnaca and the divided capital of Cyprus, Nicosia. Right on the demarcation line between the Turkish occupied and Greek parts of Cyprus, Georgios practices biocyclic vegan agriculture at a military hotspot behind UN checkpoints, surrounded by former minefields and rusty barbed wire since 2018 – a signal of peace and hope!

The olive variety Koroneiki cultivated by Georgios Kailas is known for the excellent organoleptic qualities of its oil. Although native to the area around Kalamata/Greece, it does not only grow well in Cyprus, but even thrives better than on the Greek mainland. This is due to the mineral-rich, slightly alkaline soils that were formed during the penultimate ice age in Cyprus and the island's much drier climate.

Andreas Kailas & Sons Ltd
Georgios Kailas
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EROTOKRITOS

Georgios Georgiou has been working in agriculture for 13 years and has been a convinced organic farmer from the beginning. In his village Limnatis in Cyprus, he was the first to get involved in organic farming. Other farmers in the village followed his example and also switched to organic farming.

For two years now, Georgios has been working according to the Biocyclic Vegan Standard. Together with his wife Stella he grows vegetables for the local organic shops as well as various fruits such as Jaffa oranges, grapes, pomegranates, almonds, figs, and nectarines. He also produces olives of the Koroneiki variety. A particular speciality of Georgios is the traditional Cypriot almond paste with rose water – a speciality of Cyprus.

Erotokritos
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PERVIOLI

Costas Economidis has been an organic farmer since 2008. He grows oranges, lemons, mandarins (mandoras), pomegranates, olives, potatoes and hokkaido squashes. His farm is located not far from the south-eastern coast of Cyprus, between Larnaca and Famagusta, on the edge of the famous red earth soils. The land he cultivates is actually only half of his farm. The rest lies in the Turkish-occupied part of the island. From his fields, you can still see the church tower of his home village Áchna, which lies close to the UN-guarded demarcation line and has been abandoned since 1974. Nevertheless, Costas and his family have not resigned. He sees the future of agriculture in biocyclic-vegan farming and has been a member of the Panhellenic Biocyclic Vegan Network of organic farms since 2016.

Costas has to be very economical with water, because there is very little of it in Cyprus. The state has therefore installed an exemplary system of dams to collect the water from the dry wadis, which only hold water for a short time in winter. A resource-saving drip irrigation system helps to make optimal use of the valuable water. The special composition of Cyprus' soils enables the plants to absorb the water bound in the pores of the soil even when drought sets in. The systematic supply of organic matter supports them in this.

Pervoli

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