



SME ORGANICS

Interreg Europe



LODZKIE GO ORGANIC

8. Field visit in Poland 27th – 28th February



SME ORGANICS
Interreg Europe





27.02.2018	
8:00-8:15	Lodz University of Technology, Faculty of Biotechnology and Food Science – Welcome coffee
8:15-10:15	Plenary sessions – Partners only
10:15-10:30	Coffee break
10:30-12:00	Presentations – Partners and Stakeholders
12:00-13:00	Lunch
13:30-14:30	Field visit: Bifix – Wojciech Piasecki Sp.J., Tuszyn
15:30 – 16:30	Field visit: Jantoń – Organic wine production, 95-082 Dobroń
13:30-16:30	Optional OAP Clinics between the field visits (e.g. bus)
17:30-18:30	Uniejow Steering committee and consortium meeting – Partners only
17:30 – 20:00	Check in hotel thermal waters facilities experience – Stakeholders
18:30-20:00	Check in hotel thermal waters facilities experience – Partners
20:15-22:00	Dinner, regional products tasting
28.02.2018	
8.15	Departure to Bratoszewice
9:30-11:00	Agricultural Advice Center of Lodzkie Region in Bratoszewice
11:30-12:00	Field visit: Wiatrowy Sad – organic vegetable and juice production plant, Kałużew
12:30-14:00	Lunch and tasting regional products combined with Gingerbread making workshops in the Interactive Museum based on folklore – "Nagawki"
14:00-15:00	Consortium meeting – Partners only
15:30	Departure to Lodz
16:30-18:30	Check in hotel and free time in Lodz
18:30-20:30	Dinner (optional) in Lodz

Enhancing SME competitiveness and sustainability in the organic sector



The overall objective of SME-ORGANICS is to improve policies and programmes under the Investment for Growth and Jobs goal in order to enhance the competitiveness and sustainability of SMEs in the organic sector of 7 EU regions plus Aargau Canton (Switzerland). The project aims at supporting SMEs in improving their performance in order to enforce the growth capacity of the entire organic regional sector in regional, national and international markets. The interregional learning process will take place around four areas: i) production and processing; ii) commercialization and marketing; iii) training and advice; iv) organic value chain efficiency and governance. The main outputs of the project will be: Method Guide, Diagnosis reports of the regional organic sectors, Good Practice Guide, Policy Road Map, Regional Policy Briefs and Regional Action Plans with recommendations for integration into RIS3. Stakeholders benefiting from the project will be all actors in the organic value chains at the regional, national and EU level: cooperatives, agri-food industries, retailers and distributors of organic products, advisory services, chambers of commerce and agriculture, experts on regulatory issues of the organic sector, policy makers, EU's DGs and other initiatives in the organic sector.

www.interregeurope.eu/smeorganics

www.bruksela.lodzkie.pl/nasze-projekty/sme-organics



Lodzkie Region Executive Board

promotes
lodzkie

Lodzkie Region Executive Board plays a crucial role in sharing regional policy by preparing the most important strategic documents for the region, i.e.: Development Strategy of Lodzkie Region for 2020 and Regional Innovation Strategy for Lodzkie Region LORIS 2030. In addition, Lodzkie Region Executive Board is the Managing Institution for the Regional Operational Programme for Lodzkie Region for the period 2007-2013 and 2014-2020. SMEs are direct support recipients – the goal of which is to increase companies' competitiveness and place high-quality services and products on the market. The Development Strategy of Lodzkie Region 2020 described the Area of Agriculture Development in the Region along with the challenges identified: establishing producer groups; developing local and regional markets; promoting regional and organic products. The strategy i.a. assumes that by 2020 access to EU funds will speed up the implementation of innovative solutions, which will contribute to the development of the organic farming sector. Innovative agriculture and agri-food processing constitute one of the greatest potential identified in the Regional Intelligent Specialisations provided in LORIS 2030. RIS3 describes structures at strategic and operational level in order to carry out activities among entities that usually do not cooperate with each other.

www.lodzkie.pl



Bifix – Tea for the whole family



BiFIX company specialises in production of fruit tea, herbal tea, as well as presentation of dried fruits and drying technology. BiFIX was set up on the initiative of the owners themselves. The company was formed from fruit farm owned by the founder of new enterprise i.e. its President Wojciech Piasecki. Products with Bifix brand name are known from their high quality and reasonable price. Recognition and strong market position is a consequence of the highest quality of its products. The company was set up in 1992. They are brand new, but dynamically developing manufacturer of tea. They have broad experience in production of tea, as they were the first manufacturer of fruit tea in Poland. Their products are manufactured exclusively from natural resources, which grow on their own fruit farm plantations. Their clients are also invited to taste the highest quality herbal tea, green tea, red tea, as well as black tea. They also offer wide range of organic products, and make every efforts to guarantee high quality of our fruits and to introduce each year new kinds of wholesome fruit mixtures. Mission of the company is to produce tea of highest quality from natural resources. Their aim is to reach product expansion on the whole market, which can be achieved thanks to reliable customer service and providing their clients with merits of nature.

www.bifix.pl/en

Chamber of Agriculture of Lodzkie Region



As a unit of agricultural local government that brings together farmers who pay the agricultural tax, the Chamber of Agriculture of Lodzkie Region was operating pursuant to the Act on Agricultural Chambers of 14 December 1995. Article 5 of the Act on Agricultural Chambers sets forth its statutory activities that are implemented by: - providing farmers with advice on all matters related to agriculture, including organic farming; free legal advice; activities carried out by committees appraising damages to mitigate the effects of losses suffered by farmers that are caused by adverse weather conditions and damages caused by wild game and forest animals; conducting training activities related to agriculture; organisation of conferences (for example "Organic farming in Lodzkie Region – development perspectives"). The Chamber participates in initiatives carried out by local communities, Olympiads and competitions the goal of which is to improve conditions and safety of living in rural regions. Thanks to the Chamber, farmers from Lodzkie Region could participate in the TECH & BIO organic technique fairs in Valence that took place in France on 23-24 September 2015. During the fairs, the farmers could broaden their knowledge and improve their skills in the field of organic farming techniques, and visit organic farms. The hope is that thanks to activities undertaken by the Agricultural Chamber of Lodzkie Region the farmers from Lodzkie Region will decide to switch to organic farming and quickly catch up with farmers from other Member States.

www.izbarolnicza.lodz.pl

EkoMarchaty – organic fruit-growing farm



The organic fruit-growing farm is located on the area of 19 HA, mostly in the beautiful scenery of Marchaty village on the south outskirts of Biala Rawska. The territory is dominated by scattered farms, neighbouring forests, fields and streamlets. Lack of intensive fruit-farming due to low soil classes favours the organic farming. The other part of the farm EkoMarchaty is located in the village Zurawia, on the west side of Biala Rawska neighbouring Bialski forests. Since 10 years the owners of EkoMarchaty have not used chemical fertilizers. Instead – they implement probiotechnology. This solution means the use of a non-genetically modified composition of beneficial microorganisms and their metabolites containing a total of fermented mixture of natural ingredients. The owners (Violetta and Arkadiusz Kartus) are convinced that probiotechnology enhances the efficiency and bioprotection in agriculture, revitalization and protection of the environment, as well as in the household and human life, improving its health. The use of these beneficial microorganisms to both increase the efficiency of farms using these solutions and assist them in maintaining the highest standards for the production of organic food. Currently the whole family owns the machinery and storage facilities. The investments in the farm are supported by Rural Development Program (EU).

contact details: +48 666-941-141, arek.kartus@interia.pl

Janton – Leading Polish beverage producer, based on grape & fruit wine



Janton is Poland leading producer of alcoholic beverages based on grape and fruit wine, with more than 40 years of tradition. In their portfolio, you will find mulled wine, organic wines, sparkling wines, dessert and fruit wines. Apart from wine products, they are also specialized in the production of ciders, liqueurs and other alcoholic drinks. As one of the most innovative and flexible beverage company in the CEE Europe, with their products they are present in more than 30 countries across five continents. In the domestic market, they are creating strong and successful relationships with major supermarket chains such as Metro, Selgros, Carrefour, Tesco, Biedronka, Netto, Aldi, Lidl, Intermarche and others. They are constantly developing their leading brands and delivering guaranteed-quality products to the market, as confirmed by the numerous national and international awards. Among their brands there are such icons as JABLONSKI cider, ARONICA organic wine, MONTE SANTI FRUTTISECCO sparkling wine with fruit juice, DOBRONSKA liquors, and the most popular in Poland – GALICYJSKI mulled wine. These labels are sales leaders in their market segments and a huge capital of trust that consumers have been placing in them for years.

www.janton.pl/en



Andrzej Kołuda Regional Beekeepers Association



Regional Beekeepers Association is an organization that protects decent living and working conditions of beekeepers from Lodzkie Region. There are 17 regional circles with over 850 members. The aim of the association is to support development of bee-keeping in the region as an inherent part of agriculture and environment. One of the initiatives of the association is the promotion of Polish honey and other bee's products along with the educational activity in schools, day-care centres and community centres for children, young people and adults. Moreover, the association provides also workshops and conferences for beekeepers themselves in order to improve their knowledge in the professional field as well as to facilitate networking. In recent years the industrial human activity, changes in plants growing system have hindered natural biodiversity. The use of pesticides in agriculture, fruit-growing and forestry, especially in the blooming period, causes extinction of hives and other pollinating insects. The association campaigns for raising consciousness in terms of consequences of bee's extinction for humanity. Mr. Andrzej Kołuda is a member of Regional Beekeepers Association and owns an organic bee yard consisting of 50 families. The main activity of the bee yard is obviously honey acquisition. Honey and bee's products are sold directly from the bee yard. Mr. Andrzej Kołuda participates also in promotional and educational activities referring pro-health characteristics of bee's products.

www.wzp-lodz.com.pl

Artur Kurzeja Traditional orchards – organic farm



Artur Kurzeja – professionally a public administration officer, privately the owner of a 2.5 hectare, young fruit farm, an enthusiast of cultivating the "Tradition orchards". Traditional orchards trees grafted with old varieties on strongly growing rootstocks is an inseparable element of the historical Polish landscape. In the post-war years they slowly began to disappear in favour of typical fruit orchards. The reason for the small interest in traditional orchards was the feature of alternating fruiting every second year, what was economically unprofitable. The advantages of old varieties are the large range of varieties, the variety of taste, smell, shape and period of maturity, greater resistance to disease, high suitability for processing. In Artur Kurzeja collection, there are about 40 marked and 20 unmarked apple varieties and about 20 marked and 10 unspecified pear varieties: Polish, German, Russian, Lithuanian, French, English and other varieties cultivated in Poland since the 19th century. Restoring traditional orchards is an attempt to continue rural culture as well as an important element of preserving biodiversity. The juice extruded by him for the needs of family and friends is characterized by high taste values.



Lodzkie Agricultural Advisory Centre with its office in Bratoszewice



The Department of Organic Agriculture and Environmental Protection of Lodzkie Agricultural Advisory Centre with its office in Bratoszewice provides advice on the development and promotion of organic farming and environmental protection; improvement of the quality of agri-food goods; agricultural, environmental and climate programmes; renewable energy sources; preservation of rural natural heritage: biodiversity, increasing the rural forest cover, water and sewage management and waste management. The Department disseminates environment-friendly agricultural production methods and lifestyle, i.a. by means of the following activities: disseminating knowledge and providing assistance in the field of agricultural production using ecological and integrated methods, including development of plans for farms to switch to organic production; promoting organic food manufactured using integrated methods on the consumer market by presenting farms and their products during promotional events, fairs and exhibitions; cooperating in the implementation of tasks resulting from agri-environmental programmes and action programmes aimed at reducing outflow of nitrogen from agricultural sources in particularly exposed areas.

www.lodr-bratoszewice.pl



Lodz University of Technology, Faculty of Biotechnology and Food Sciences



As a public university, Lodz University of Technology, Faculty of Biotechnology and Food Sciences participates in research on the food sector, including organic food and food having good impact on health. It conducts training sessions and offers consultancy in the field of creating technological processes in the above-mentioned area and innovation of food production with regard to sustainable development. The Faculty of Biotechnology and Food Sciences offers four modern studies (biotechnology, food technology and human nutrition, environmental biotechnology, cosmetics technology) and numerous majors making it possible to become an engineer or M.Sc. degree, including studies in English. While studying food technology and human nutrition, students learn how to conduct technological and biotechnological processes in food production, including methods of preservation and storage of food. They are taught how to implement and supervise food production and become familiar with the requirements of proper human nutrition. They develop their skills studying majors, such as food technology, food analysis and assessment. Studies in the field of environmental biotechnology shape skills related to the prediction, prevention and determination of ecosystem pollution. Graduates acquire skills expected by enterprises and institutions that deal with municipal services management and in industrial plants generating waste, as well as in local government units that protect and monitor the environment.

<https://www.binoz.p.lodz.pl/en>

Organic vegetable production – Organic Farm "Mrowisko"



Organic Farm "Mrowisko" specializes in organic vegetable production. The farm does not keep animals, but produces compost, vegetable broth and plant extracts. The effects are achieved mainly by properly constructed crop rotation, composting, organic fertilizers allowed by Fertilizer Institute in Pulawy and manure purchased at organic farm – one in 3 years. Proper composition of neighbouring plants protects the cultivation from pest and diseases. The goal of the farm is the production of vegetables of high value and environment protection. Starting the farm "Mrowisko" in 2002 the owners kept in mind food production of high quality, beneficial for human's health and improving fertility of soil. The vegetables production in "Mrowisko" includes nature laws. The owners treat the farm as a living organism – providing natural protection from diseases and pests. It is very important also to preserve the biodiversity. The beginning of "Mrowisko" was very difficult, but it did not discourage the owners and they persisted in their efforts. "When you work in the field of organic, you need to be patient and humble in regards of nature laws" – says Monika Mrowińska the owner of "Mrowisko". After gaining experience in the field of vegetable cultivation, they decided to disseminate their knowledge by organizing visits in "Mrowisko" for young generations. In 2017 they hosted over 700 children from primary schools and kindergartens.

www.sklepmrowisko.pl

„Dreams give wings” – open air museum in Nagawki



The association Ziemia Dmosinska Friends in Nagawki was created in 2003. It unites members who are mostly inhabitants of neighbouring villages and towns. The association is a non-profit organisation that achieved everything only by hard work, persistence and persevering pursuit of the goal. Mr. and Mrs. Filipińscy gifted a beautiful field (3 ha) in Nagawki to the association. Soon the open-air museum was created. It is now known as a Center of Polish folklore – where you can rest in a peaceful and natural environment. The museum adapted the wooden, already existing architecture, additionally some new facilities were built for the cultural and educational purposes. The center offers tourist, gastronomic and accommodation services. The amazingly picturesque location of Nagawki in the river valley, among forests and fields is the perfect place for organising business meetings, trainings, conferences or other type of events. Among many attractions worth mentions are: amphitheatre (naturally composed with the landscape), Weaver’s Hut (now serving as a tavern), Hut from Brzeziny (tea-house that offers regional sweets and excellent herbal teas). Another attraction expect the pools is Russian Banya – wooden stand-alone sauna. The latest investment of association is Forest Settlement, the combination of four elements – offers great relaxation after a long day at work.

www.nagawki.pl

Research Institute of Horticulture in Skierniewice



The Institute has been conducting research in the field of organic horticultural production since 2004, namely since it has received first financial resources for this purpose. The aim of these studies is to develop and improve organic technology used to grow fruits and vegetables. For the purposes related to studies on organic fruit growing, the team of workers organised under supervision of dr hab. Elżbieta Rozpara the first in Poland Organic Experimental Orchard in Nowy Dwór-Parcela (commune of Nowy Kawęczyn, Lodzkie Region) at the Institute of Horticulture. This research facility is annually certified in organic farming. Multidimensional experimental works are conducted there as part of the Multi-annual Institute of Horticulture Programme and other projects financed on the basis of regulations of the Minister of Agriculture and Rural Development and EU projects. These works include: assessment of suitability of different species and varieties of horticultural plants for organic farming, innovative methods of soil and plant maintenance at organic plantations. Experiments concerning methods of preventing and combating diseases, pests and weeds in organic farming of horticultural plants are also an important part of these works. Studies on organic nursery and seed production are also carried out. The Institute of Horticulture successively notifies the producers of the results of studies on organic horticultural production during Organic Workshops, during thematic conferences, with the help of specialist studies, lectures and horticultural journals.

www.inhort.pl/en

Uniejów – Thermal Health Resort



Uniejów is an attractive place picturesquely situated on a Warta's riverbank in the north-western part of the Lodzkie region. Just ten years before Uniejów struggled hard against typical small town's challenges, such as joblessness and the shortage of large-scale enterprises, which were followed by net outward migration. However, the possibility of obtaining EU funds, created a real chance for the tourist development of the Commune. Uniejów resolved to make a use of the most important natural resources of the region – the thermal waters of the temperature of 68 °C. Consistent actions of the Commune enabled to create SPA and a recreation zone. Built by the cost of over 200 millions zł, it heavily bases on therapeutic properties of the thermal waters. Thanks to the aforementioned natural resources Uniejów was granted the status of the first and only Polish thermal spa in June 2012. Nowadays, Uniejów is one of the most frequently visited venues in the Lodzkie region. Having taken wide ranged profits from thermal waters, the resort successfully became a place suitable for treatment, regeneration, biological rejuvenation, leisure and relaxation. As a result, the National Geographic Traveler named it "one of the new seven wonders of Poland" in their survey in 2012. The health thermal waters of Uniejów have complementary mineral elements, including (among others) sulphur, fluorine, iodine, meta-sillic acid and radon. They have beneficial effects on skin elasticity, stimulate blood circulation, activate metabolism as well as strengthen immunity.

<https://www.termyuniejow.pl/en>
<https://uniejow.pl>

Wiatrowy Sad – organic vegetable and juice production plant



Wiatrowy Sad is a family company that produces juices from its own beautiful fruit-growing farm, situated near the Łódź Hills Landscape Park in the Mroga river valley – municipality Dmosin. Juices are produced from whole, natural fruits without preservatives or water, but are rich in natural sugar. Juices are naturally cloudy, they have rich flavours and preserved characteristics of raw fruit and vegetables, what is very beneficial for health. Due to the bag-in-box packaging juices stay fresh up to 14 days after opening (without refrigerating). Special packaging and valve allow the juice to be poured multiple times without fermenting. Starting the press company owners encountered huge difficulties in receiving the funding. The press method of juice production was a novelty at that time and no one really believed that consumers would be willing to pay extra money for juices of better quality. Additionally, as new to the trade owners did not have enough clarity what kind of machinery would be the most suitable for the production, also they have to gain experience in choosing the best varieties of fruits and vegetables for pressing. Finally, the company succeeded in receiving the funding from Rural Development Program, among others for farm modernization and press machinery.

www.wiatrowysad.pl



Lodzkie go organic

Thank you for visiting us!

www.bruksela.lodzkie.pl



www.facebook.com/lodzkiehouse



www.twitter.com/lodzkiep