



Organic poultry meets convenience

Teaser announcing the Biofino Case Story:

At Biofino, everything has revolved around turkey and chicken for more than 20 years – light and healthy poultry meat, of course in organic quality, is becoming more and more popular, both at home and in commercial kitchens. For years, we have been waiting for approval to smoke using pre-cleaned smoke for an even more product-friendly and environmentally-friendly process.

About Biofino and from Biofino: For us, "organic" is species-appropriate husbandry for the well-being of the animals. A contribution to environmental protection. The basis of a healthy, conscious diet. And above all: To deliver a good, natural taste. We are organic by conviction. When we were founded in 2000, we set ourselves a goal: To raise inspiration in people for sustainably produced, high-quality organic poultry. Since then, we have been working every day to make a difference with our organic chicken and organic turkey products. In the best interests of the animals. In the best interests of the customers. And in the best interests of the environment!



A few years ago, Siegfried Bohmann, head of operations at Biofino, wanted to go one step further: Within the course of equipment updates in another production facility, the smoking process required for some products should also better meet Biofino's high standards. The idea of using pre-purified smoke to smoke in a more product- friendly and environmentally-friendly way fitted in very well with Biofino's comprehensive organic mission.

Two years ago at the BioFach trade fair, contact was quickly made with CleanSmoke sales partner Red Arrow Handels GmbH and a test installation for the new smoking process was successfully installed in the new operations building. Incidentally, existing smoking chambers can also be operated straight away with CleanSmoke in both the hot and cold smoke process.



But before the regular commissioning, Biofino still had to wait for the necessary approval of this product-friendly and environment-friendly smoking process. Despite the support of the Clean Smoke Coalition and the large organic growers' associations at both national and European level, this has not yet been granted. The state office responsible refers to the

implementing regulations in the EU Organic Regulations where only the conventional smoking process is described and permitted so far!



"Whether chicken or turkey", says Siegfried Bohmann "organic poultry never gets boring! Especially not when we let our product developers get to the juicy, tender meat. With their experience, their know-how and our fresh poultry, they regularly develop new delights and real product innovations – the only thing we are missing in terms of our holistic aspirations is pre-purified smoke for the smoking!"

For more information on Biofino, its products and sources of supply, please visit www.biofino.de

At www.cleansmoke-information.eu you can find reports and information from the CleanSmoke Organic Educational Campaign, which is working with associations, producers and processors across Europe to have CleanSmoke smoking included in the implementing rules of the EU Organic Regulations.