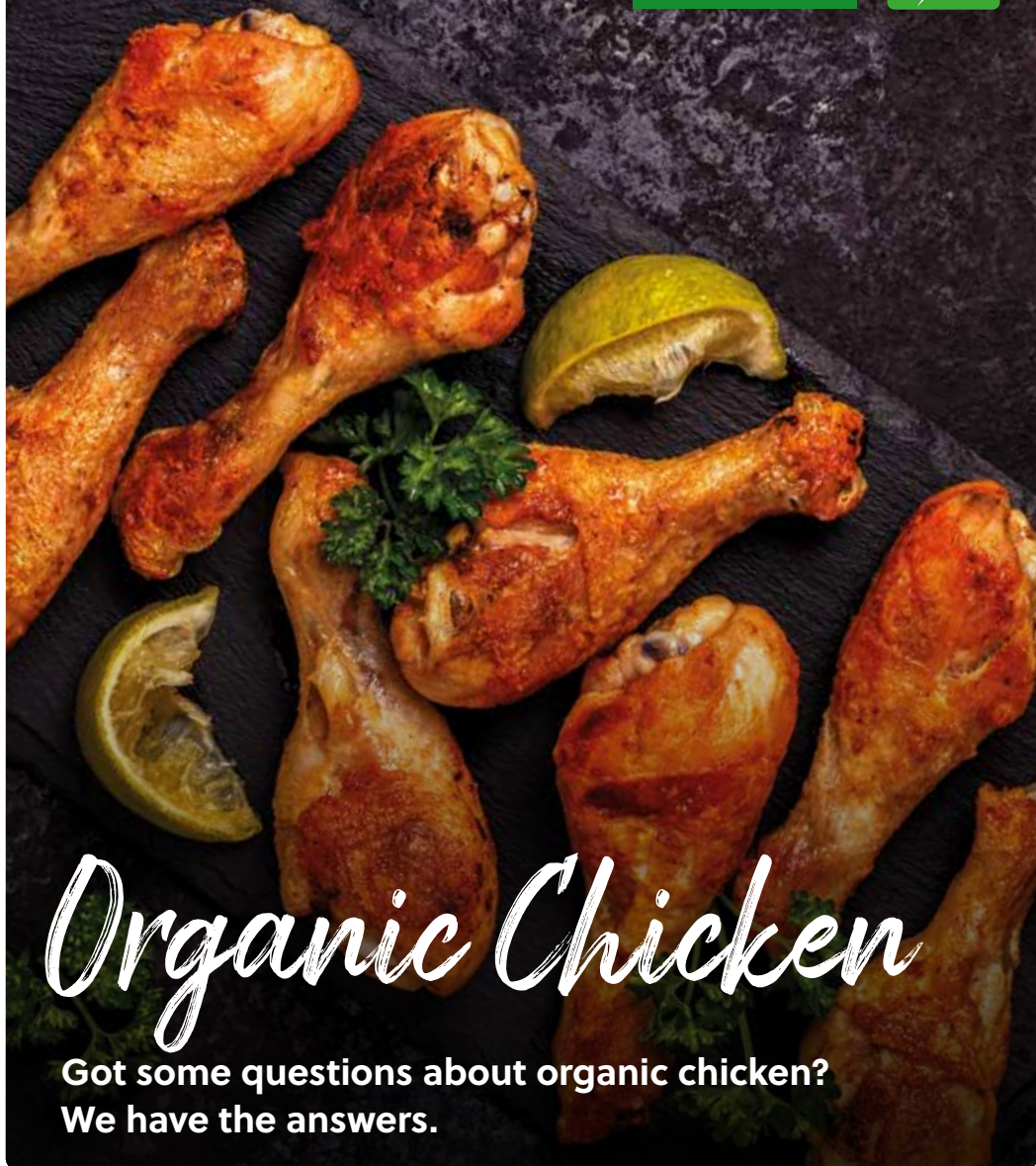


We see the big picture.
Our organic farmers.



Organic Chicken

Got some questions about organic chicken?
We have the answers.

Supported by the federal government, federal provinces and the European Union

 Federal Ministry
Republic of Austria
Agriculture, Regions
and Tourism


LE 14-20
Entwicklung für den Ländlichen Raum

The European
Agricultural Fund for
Rural Development:
Europe investing in
rural areas 

WE PRODUCE FOOD RESPONSIBLY AND WITH FULL FLAVOUR!

We abstain from using fast-soluble fertilizers, chemical-synthetic pesticides and genetic modified organisms also in feedstuffs – for the benefit of our children and for their future.

Organic farming means more animal welfare

We feed our chickens not only with GMO free, organic food. We also offer them a well-balanced life: sufficient space in the daylight barn, outings to the open air, enough litter, nests, seating, dust-baths and much more are standard.

Male chickens

In organic farming the brothers of the laying hens are increasingly bred, instead of being killed immediately after hatching - this is obligatory at BIO AUSTRIA. For this reason, lines are used, which lay many eggs and also put on flesh. Male chickens are small, but taste good.

From comb to tail

Of the 90,7 million chicken we slaughter each year in Austria we mainly eat the breast. Even chicken legs are much rarer on the plate. Ethically and economically, it is better to buy a whole chicken and use all parts. We, the organic farmers, are happy to show you how to do so best.

Sources: www.bio-austria.at/quellen

Organic ingredients for 4 people

1 chicken	herbs (e.g., rosemary, thyme)
600 g potatoes	peel of half a lemon
1 pepper	1/2 tsp salt
3 spring onions	pepper
1 zucchini	4 tbsp olive oil
3 tomatoes	

Wash, brush and cut potatoes in quarters, cut the pepper into wide strips, quarter the onions, cut the remaining vegetable into slices. Mix vegetables together with salt, pepper, lemon peel, herbs and olive oil in a bowl and place in a large roasting pan. Cut up the chicken and season chicken parts with salt and pepper. Put chicken on top of the vegetables in roasting pan and drizzle with olive oil. Cook for about an hour at 200 ° C.

Vegetable
chicken