

PRESS INFORMATION

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Nuremberg is Organic!

As early as 2006, the Nuremberg City Council decided unanimously to join the organic city network "Città del BIO", as the first in Germany. Today, "Città del BIO" has almost 200 members across Europe. The goals of these "organic cities" are the support of organic agriculture and regional products as well as the advancement of a sustainable consumer and food culture by refraining from the use of genetic engineering in foodstuffs. In addition, Nuremberg has been a Fair Trade City since 2010.

The world's leading trade fair for organic products – BIOFACH – is at home in Nuremberg. For more than 25 years, this specialist event – where professionals can share their passion for organic food and products – has been located here. A highlight of the fair are interactive theme areas – for wine or vegan lifestyles, for example – where visitors can experience cooking displays, try samples and share information. Almost 45,000 attendees came to this leading event in 2015. Everything began with a family that focused on organic: Hubert Rottner founded BIOFACH and his brother Stefan Rottner is chef de cuisine (in 1997 chef of the year) and owner of the "Romantik Hotel Rottner".

The organic idea has made its way through the local gastronomic scene. The culinary measure of all things, Andrée Köthe, chef of the restaurant "Essigbrätlein", has, together with his partner Yves Ollech, successfully defended his two Michelin Stars in 2015. In 2012, the "Gault Millau" named the vegetable and aroma specialist Köthe Cook of the Year. "Aumer's la Vie" has received one Michelin Star – Andreas Aumer learned his trade in part from Eckart Witzigmann. Just the names of some of the organic restaurants will make you hungry: "Hunger und Durst" ("Hunger and Thirst"), "Herr Lenz", "Lorenz" or "Cafe Sagenhaft". The gourmet journal "Der

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"Feinschmecker" named the "Confiserie Neef" one of the best cafés in Nuremberg, and in the near-by Toy Museum Cafe "La Kritz" offers homemade treats. Even the Waldschänke Restaurant in the Nuremberg Zoo has been organically certified since 2011.

Every July, "Experience Organic!" – a celebration of organic products, culture, art, fashion and special events for children – takes place in the historical heart of Nuremberg in front of the beautiful backdrop of the Main Market Square. At the Bardentreffen world music event and the Christkindlesmarkt, organic products play a more important role year for year. The initiative "Original Regional" has appeared at the most famous Christmas Market in the world since 2012 and from there white mulled wine has made its way into the homes of Nuremberg and beyond.

At the foot of the Imperial Castle, the Hausbrauerei Altstadthof has used only raw ingredients from regional organic farms since its founding in 1984. Here, surprising products are conjured up from beer: Brandies, mustard, vinegar and soap. For several years, Master Brewer Reinhard Engel has successfully distilled excellent single malt whiskeys (the first German organic single malt whisky). A special tip: A tour through the rock-cut cellars under the Imperial Castle followed by a beer tasting in the Altstadthof brewery.

In the Nuremberg Metropolitan Region one finds many important trailblazers and market leaders in the field of organics. There are more than 800 firms that belong to this future-oriented industry. The Organic Metropolis Nuremberg has set itself ambitious goals: 50 % organic foods in schools and kindergartens, at mayor's receptions and at local city-sponsored farmer's markets; 25 % organic content in all city facilities, at events, special markets and other holdings and 10 % ecological agriculture in the local "Knoblauchsland" growing area and in the farms in the south of Nuremberg. At a young age, Nuremberg shows its offspring just how palatable organic products can be: Each year, as the school year begins, 10,000 organic lunch boxes are distributed to first graders in the Metropolitan Region.

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An important partner for sustainable development is the BLUEPINGU Association – This network offers regional organic trendsetters a gastronomy and shopping guide with a list of more than 1,200 regional organic suppliers.

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