

Organic Summit 2025

Press Tour

As part of the Organic Summit 2025, a special press tour will showcase a handpicked selection of Danish organic producers, grocery retailers, and foodservice providers. The tour's theme, "*From Table to Soil*", takes you on a journey tracing organic products from supermarket shelves and restaurant menus to the culinary innovators shaping the future of food, and finally to the farmers and producers who bring these ingredients to life.

You will have the opportunity to visit:

MENY – Danish grocery chain with 116 stores across Denmark

MENY is Denmark's local food market – our employees are passionate, professional foodies dedicated to offering premium produce, excellent service and inspiring food experiences.

We are committed to promoting Danish cuisine and making the pleasure of fine food accessible to everyone based on the belief that all great meals start with informed choices. Choosing organic is a natural and important part of those choices, which is why we strive to make organic produce more readily available and appealing to everyone.

Our stores offer a wide selection of organic produce – from kitchen staples to seasonal delicacies. With the Danish Grøn Balance label on more than 200 organic products and collaborations with major Danish organic brands like Aarstiderne and Øllingegaard, MENY motivates greener habits.

Food shouldn't just taste good – it should also do good.

Website: <https://meny.dk/>

EAT Skolemad - Daily Food Education for 6,000 Schoolchildren

When the lunch bell rings in Copenhagen's schools, 6,000 students receive their meal from the municipal *EAT Skolemad* program. *EAT Skolemad* holds the Danish Organic Cuisine Label in gold, meaning that between 90 and 100 percent of the ingredients used are organic - a result of the municipality's organic food target set back in 2015.

The program emphasizes organic ingredients, food waste reduction, and greener meals. Each day, students can choose between a meat-based or a vegetarian dish. The kitchen does not use beef, veal, or lamb.

A key element of the food education approach is the *EAT Crew* - 300–400 students from the intermediate grades who take part in the lunch service each day. These students help prepare the

centrally delivered meals for serving at their own schools. They take turns being meal hosts for their classmates throughout the school year.

<https://eat.kk.dk/>

Copenhagen Hospitality College - 100 years of gastronomy and hospitality

Denmark's reputation as a leading gastronomic destination has grown out of a culture for sustainability, cooperation and science along with increased terroir awareness and organic mindset. Copenhagen Hospitality College represents the Danish model, where gastronomy becomes a hub for sustainability-led innovation, bridging the gap between tradition, health and environmental stewardship

Since 1922 Copenhagen Hospitality College has been shaping the sustainable food culture of tomorrow. The school is Northern Europe's largest vocational college which educates the next generation of chefs, hospitality professionals, and food innovators with a strong emphasis on green transition, organic practices, and social responsibility. With a clear ambition to promote sustainable solutions throughout the food value chain, HRS works closely with industry partners and philanthropic funds to develop new practices and strengthen young people's engagement in green gastronomy. Rooted in the UN Sustainable Development Goals, the school adopts a value-driven approach and aspires to be a beacon of sustainability education. A visit to Copenhagen Hospitality College offers unique insight into how expertise, innovation, and sustainability are intertwined in creating the future of food.

[Copenhagen Hospitality College in Copenhagen](#)

MATR - showcasing biosolutions in sustainable gastronomy

As part of the visit to Copenhagen Hospitality College, the food-tech company MATR represents the forefront of Denmark's agri-food innovation. Rooted in the strong Danish tradition of combining gastronomy and sustainability, MATR uses fermentation-based biosolutions to transform locally sourced crops - like oats, lupins, and split peas - into tasty, minimally processed, plant-based foods with a rich umami profile. Their approach not only delivers culinary quality, but also drastically reduces food waste and climate impact, offering a 94% lower carbon footprint than beef. MATR's vision aligns with Denmark's broader efforts to drive green transformation in the agri-food sector, making them a compelling example of how science, tradition, and sustainability come together to shape the future of food.

[Home page - MatrFoods](#)

Foodpeople – Danish craft merged with sustainable innovation

At Copenhagen Hospitality College, Foodpeople will present how they as a Danish bakery collective is redefining tradition through sustainability and creative gastronomy. Rooted in Italian and Danish artisanal baking traditions, they have championed organic, slow-food practices since the 1980s - becoming the first to convert entirely to organic production in Denmark. Driven by values, innovation, and a no-compromise attitude, Foodpeople continuously evolves their approach to include upcycling,

food-waste reduction, 100% wind-powered energy, and partnerships across industries. Their presentation will offer insight into how Danish craftsmanship and sustainable foresight merge to fuel the green transformation of the agri-food sector.

[English - Foodpeople](#)

Engmosegaard

Engmosegaard is a family-run organic farm located in Sverkilstrup near Hundested. The farm focuses on dairy and beef production, with around 300 cows and young cattle. Engmosegaard covers 250 hectares of land, where a variety of crops are grown — including clover grass, peas, and grains such as rye, wheat, barley, and the heritage variety Øland wheat. These crops are used for animal feed, milled into flour and kernels for the local mill, and even brewed into beer.

The farm is also home to a small herd of pigs, providing pork sold directly through Engmosegaard's own farm shop. The shop also offers beef from their cattle, homegrown vegetables, and seasonal flowers.