

Food-Standards



Our unique characteristics and standards

Minimum standard of the association „Die BIO-Hotels“:

Meals and drinks:

Generally, the products used in a BIO-Hotel derive from certified, organic agriculture. The processing is subjected to a consistently organic examination beginning with the production to the consumption. Regional products, especially of organic quality, are preferred. The food is prepared manually and naturally, that is why we do not use microwaves. In addition, all BIO-Hotels offer a vegetarian menu. Very few exceptions are possible with the approval of the management. Those conventional exceptions have to be clearly pointed out to the guests. You will find more accurate information below with the concept of leaves. The exact outcome of the control in the different countries is additionally checked and approved by ABCERT.

Cosmetics:

Shampoo, Soap, Cream, Oil etc. are certified natural cosmetics with the following standards respectively comparable certification company: BDIH, Ecocert, ABG, ICEA, NaTrue. With the so called decorative cosmetics the offer of the hotels is partly still in adjustment. You will get more information in the particular hotel.

Sustainability: All hotels will be certified with ehc* and will be improved according to a bench mark system of their running resource management.

as at 01.01.2012