

A1.1.6 The Organic Cuisine Label

Country/Countries: Denmark

Organization/Host: Danish Veterinary and Food Administration (Fødevarestyrelsen)

Website:

<https://en.foedevarestyrelsen.dk/food/labelling-and-marketing-of-food/organic-food/the-organic-cuisine-label>

Year of launch: 2009

Development phase: Fully operational tool

Aims and goals: Certification of organic ingredient use in food service

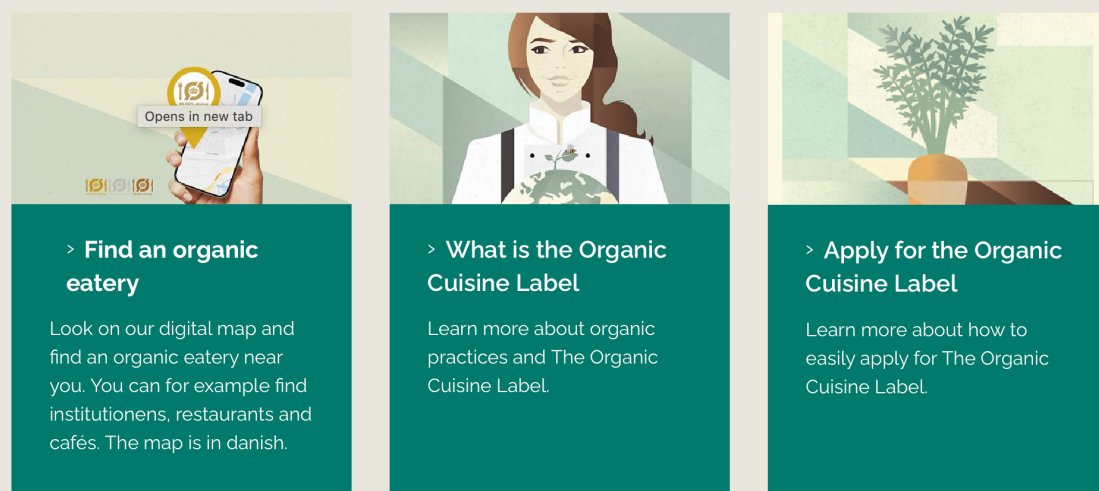
Target audience: Restaurants; Catering services; Food service establishments; Consumers

Average monthly users: No data available

The Organic Cuisine Label

The Organic Cuisine Label was launched in 2009 and is managed by the the Danish Veterinary and Food Administration.

Each kitchen is subject to an onsite inspection at least once a year. This ensures easy access to organic meal options combined with a trustworthy organic label, certified by the Danish authorities.



Description:

A Danish public certification scheme for restaurants, catering services, and food service establishments that awards bronze, silver, or gold certification based on the share of organic ingredients used. It does not measure direct environmental or biodiversity impacts but certifies the use of organic products and ingredients.

Key features:

- Three-tier public certification (bronze, silver, gold) based on the proportion of organic ingredients used.
- Operated by the national food authority, giving it public/regulatory standing.
- Certifies input use rather than measuring environmental or biodiversity outcomes.
- "Find an Organic Eatery" app, which enables consumers to find organic eateries across Denmark

User guidance:

Information available in EN and DK on their website. Webinars are also held frequently.

Similar apps/tools:

Fenntartható Vendéglátóhely; KRAV Label, Etiquettable

