The Organic Food Cluster of Galicia is an association founded in 2011 by 18 members, and they jointly promote the sector in Galicia, claiming a leading role in the Galician and Spanish territory with innovative and quality products.

The food sectors are the most diverse: dairy, canned seafood, vegetables preserves, nuts (chestnuts), honey, wine, oil, meat, mushrooms, vinegars, biscuits, ready meals, algae...

In addition to companies, we have the body responsible for inspection and certification of organic production in Galicia (CRAEG), the University of Santiago de Compostela and Lugo Agrifood Technology Center (CETAL).
Aceites Abril S. L. is a family-owned business that was founded in 1962 by Mr. Manuel Perez Delgado and passed on to the next generation. The company is located in San Cibrao das Viñas (Ourense) and for more than 50 years is dedicated to specializing in edible oils both packed in retail formats, foodservice and bulk.

**TRADITIONAL EDIBLE OIL FAMILY. ORIGINS**

Are found in Mora de Toledo, obtaining, through two stone mills, extra virgin olive oil which then after was packaged and marketed in their bottling plant in Ourense.

**OUR DEDICATION**

Aceites Abril is dedicated to the bottling marketing and the sale of bottled and bulk edible oils. The process begins with the reception of the oil, which is analyzed in our laboratory of quality control. The oil is bottled using the most modern machinery available, composing of five bottling lines: four in PET-plastic formats and one in glass. We also distribute and sell bulk oils in various container formats.
Aceites Abril acknowledges a path of constant improvement, which diversifies among the fields of food safety, the management of the quality and the care of the environment, as our basic priorities. This translates in a constant progress of integral management of quality, based on constantly evolving food safety systems, environmental management and the commitment of providing our clients maximum satisfaction, both in products and in service. Resulting from this commitment, the company has obtained the following certificates: ISO 9001, ISO 14001, IFS, BRC and EMAS.

VARIETY OF OLIVE: Blend of "carrasqueña" (olive variety) and chamomile.

ACIDITY: 0.4.

HARVEST: End December.

RECOMMENDATIONS FOR USE: Perfect for salads and raw foods. Also for healthy fried dishes.

BOTTLED / FORMAT: pet plastic 1 liter, glass all formats.

Aceites Abril offers a wide variety of formats adapted to the needs of our clients, and a wide range of types of edible oils: extra virgin olive oil, organic extra virgin olive oil, extra virgin olive oil from the arbequina, hojiblanca and picual varieties, olive pomace oil, sunflower oil, vegetable oil and special frying oil.

PRODUCTS: ORGANIC EXTRA VIRGIN OLIVE OIL

With an outstanding quality elaborated and prepared with the utmost respect for the environment. The olive cultivation is done in farming techniques and treated with natural products. The Organic Extra Virgin Olive Oil is harvested at optimum maturity and milled the same day to give it the best degree of acidity.

TASTING NOTES: Fresh oil and aromatic flavour. Other connotations are green grass highlighting their sense of sweet over the bitter and spicy. Organic farming uses only natural fertilizers.
Since 1968, at Alibos Galicia S.L. we have worked in the industrial processing of chestnuts, wild mushrooms and a variety of cultivated products. We export our chestnuts to the world’s major markets where they are used to make delicious products.

**COMPANY FACILITIES**

90% of the chestnut production in the Iberian Peninsula is concentrated within a 150km radius from the factory, therefore we have a privileged location which is ideal for the processing of this fruit.

During the months of October, November and December we stock up with top quality chestnuts on a daily basis. Subsequently, we process them with a safe and innovative procedure to peel, select and deep-freeze them, thus obtaining chestnuts that were able to keep their properties intact.
Our production process complies with the most stringent regulations, such as the BRC Standard and IFS Food Protocol. Furthermore, we are certified as producers and processors of organic produce and part of our chestnut output is classified under the certification "IGP Castaña de Galicia".

**SUSTAINABLE DEVELOPMENT OF RURAL AREAS**

*Proyecto Soutos* aims to reappraise the social, environmental and economic resources of the rural environment.
BIOCOOP

Our differential concept is not based on the amount (meat yield of a calf) but its qualities: quality of meat, no waste, food security, biodiversity conservation, environmental conservation, trace ability, etc.

THE COMPANY

In 1998 eleven beef farmers are grouped in this society with the aim of guiding and convert their farms into productive units friendly to the environment and the health of consumers.

A PRODUCTION level we have three distinct lines:

• Three partners own dairy farms in conversion to the organic production method.
• Nine partners have intensives livestock, whom are covered by the PDO GALLEGA VEAL.
• They run fourteen partners BEEF CATTLE PRODUCTION IN EXTENSIVE ORGANIC (2500 hectares, 750 calves each year).

A marketing level, we transform and sell all production of beef that comes from organic farms in extensive.
“SERVING CUSTOMER” SYSTEM IN DARFRESH: Direct sales to individuals, food stores, supermarkets linear, consumer associations etc. use local breeds in danger of extinction in the province of Ourense.

CARCASS - HALF CARCASS: Retail butchers cut professional, very sensitive to the differentiated and unique quality. In this type of sale use the Rubia Gallega and crossings have a higher meat yield.

CHARACTERISTICS OF MEAT

- COLOR: It is not a specific color, it is a dark color, but “violet cut.”
- TEXTURE: tender, juicy, “silk in the mouth.”
- TASTE: intense.
- FLAVOUR (AROMA-ODOR): private, unlike other meats, our clients say “remember taste sensations of yester year.”

THE BEEF PROVIDES FROM EXTENSIVE HUSBANDRY ASSOCIATED VIANESAS OF RACES, FREIREAS, CACHEDAS, CALDELAS AND LIMIAS WELL RUBIA GALLEGAS, WHICH ARE CHARACTERIZED BY CENTURIES ADAPTED TO OUR TERRAIN, OUR CLIMATE AND IT’S INNATE QUALITIES.
In our 200 hectare farm in Galicia in the north of Spain, 380 happy cows graze freely all year, and are only fed 100% organic home grown grass and maize. With over 1 million liters of organic milk Casa Grande de Xanceda is one of the biggest dairy farms in Spain.

ABOUT US
Hello and welcome to Casa Grande de Xanceda, our dairy farm, family owned since 1960. Our mission: we believe there is a more environmental-, animal-, and health-friendly way of producing dairy products!

OUR ORGANIC YOGURTS
Our organic yogurts are 100% creamy without any nasties and unlike most of the yogurts in the market: no powder milk, no thickener, no preservatives. Just 100% milk from well treated cows. To produce 1 kilo of yogurt we use up to 2 liters of fresh organic milk!

The milk concentration process is the key step of our yogurts. It reduces its water content but without altering its quality or nutritional value. This will allow us to have a greek-like creamy yogurt but without having to add extra-cream or thickeners and with just a 5% fat. We offer a full range of full fat yogurts: natural, with organic fruits as well as a special line for kids. All our yogurts are also available in 0% fat.
Also only with the fresh organic milk from our cows we produce the following products:

- **Matured Organic Cheese**: we produce the cheese in small batches using traditional methods, from the simplest natural ingredients without adding any kind of conservatives or additives. Our Quixo Dor Peregrino (Pilgrim’s Cheese) matures buried in organic barley just the same way the pilgrims used to do it on their way to Santiago de Compostela.

- **Bb bio Fruit & Yogurt**: a delicious mix of organic fruit and organic yogurt, packed in a comfy squeezy-bag – perfect to take to school and drink on the go – and it does not need to be refrigerated!

- **Organic drinking Yogurt with L.Casei**

- **Organic cream Cheese**

- **Organic pasteurized milk**

- **Organic raw butter**
ECOTERRA (GABESA)

We are Gabesa, Gallega de Bebidas, S.A., we produce wine and cider vinegar. After more than 50 years on business, we offer a well done product, taking care in the selection of raw materials we use.

WE PRODUCE OUR VINEGAR

Controlling the production from beginning to the end (reception of wine, apples, fruits and condiments, transformation of wine into vinegar, storage in wooden tanks and packaging).
Has special relevance our organic Brand Ecoterra, presented in a 250ml exclusive design bottle with five varieties:

- Organic Cider vinegar
- Organic Cider vinegar with raspberries
- Organic Cider vinegar with berries
- Organic White wine vinegar
- Organic Red wine vinegar

Using organic ingredients we make an excellent vinegar, which is a complement to countless recipes.

**ECOTERRA VARIETIES**

Of course no concentrates or flavors are used, our varieties are obtained from the maceration of fresh fruits in vinegar.
The first requirement to elaborate a good ice cream is to look for the best ingredients. Gael bet on the products of the land, starting with fresh milk, which bring us every day, recently milked, in Galician farms and immediately pasteurized to preserve all the essence of Galicia.

FAMILIAR COMPANY WITH SOCIAL COMMITMENT

We are a familiar company with deep roots in the ice cream market; four brothers that joined this experience and 21st century own interests: ecology, land products, commitment to quality and innovation in the world of ice cream.

Our experience and restlessness in improving and innovating has guided us to a greater commitment with our land, creating like this the organic ice cream.

IN GAEEL WE PRODUCE ICE CREAM, THE HIGHEST QUALITY BETWEEN THE TYPES OF ICE CREAM ON THE MARKET.
 NATURAL AND ORGANIC ICE CREAM WITH GALICIAN FRESH MILK

We add fresh cream and butter in order to obtain the texture and creaminess that distinguish us. We use premium quality natural ingredients, sugar, pure chocolate and cocoa, nuts, honey, eggs, vanilla ... and marmalades, from fresh fruit and sugar, which we make in our own facilities with the greatest care.

The great capacity of our modern facilities enables a flexible production adjusted to the requirements of our customers so the ice cream is always fresh without prolonged storage. We can use in each case seasonal products at their optimum, faithful to our artisanal spirit.

Fat and protein of only dairy origin makes it a healthy food of high nutritional value, an ideal source of calcium. Our sorbets contain no fat, but lots of fresh juices.
HIFAS DA TERRA

We are the first biotechnology organic company which covers the mycological universe offering the widest selection of organic products from mushrooms, a powerful and natural resource.

Over the time we have developed different product lines: Gourmet, Skin Care, Superfoods and Health Supplements, Kids Supplements and Pet Supplements.

DISCOVER WHAT MUSHROOMS CAN DO FOR YOU

How? Visit our website at www.hifasdaterra.com

FIT FOR COELIACS, VEGETARIANS AND VEGANS

Our products are made of 100% certified organic mushroom from Spain. They are free from excipients, sugar, corn, soy, wheat or dairy.

FINE WOOD

All our mushrooms are grown on fine wood in our open-air facilities in Spain so we can guarantee the quality and safeness of our products.
Clear Objective

We have a clear objective: to enhance your diet with mushrooms, combining innovation with great taste. To achieve our high standard of quality, our products are handcrafted using only the best natural and organic ingredients—such as raw and organic cocoa or honey—to combine with mushrooms; obtaining the best organic artisanal superfoods. We choose the best materials to pack them in order to keep their properties and their flavours.

We guarantee you genuine and pure products so that you can enjoy the properties of mushrooms in your daily diet. As scientists we know how to concentrate the active and powerful compounds of our mushrooms using only natural processes, which preserve their activity (avoiding side effects) to integrate into therapies.

Besides Spain, we also sell our products in France, UK, Italy, Germany, Australia, New Zealand and Portugal.
A family company formed in 1998 by husband and wife team Antonio Muíños and Rosa Mirás. During the first years they processed seaweed to sell it dried and canned. Nowadays their products can also be found in powdered, salted, and fresh forms, the latter being very successful.

SUCCESS OF THE COMPANY

Is based on the study and popularization of the organoleptic characteristics of seaweed. The company also devotes space and time to elaborate other sea products.

PORTO-MUÍÑOS

A family company formed in 1998 by husband and wife team Antonio Muíños and Rosa Mirás. During the first years they processed seaweed to sell it dried and canned. Nowadays their products can also be found in powdered, salted, and fresh forms, the latter being very successful.

TYPES OF PRODUCTS

Porto-Muiños has a wide range of products processed from fresh seaweed:
- Dried Seaweed
- Seaweed Powder
- Canned Seaweed

Beyond these three main lines of products we also sell a lot of others, including different Seaweed Teas, our Organic Seaweed and Rooibos Herbal Tea, Organic Wakame, Nori and Sea Lettuce Tagliatelle, Rice with Seaweed, Organic Almond Cake Mix with Seaweed Icing Sugar and loads of other innovative products to come.
WE WORK WITH THE BEST CHEFS

Porto-Muños continues to be loyal to its company policy, being research and the respect for the environment a priority. Studying, understanding and discovering new species of seaweed, unknown until now in cuisine, is one of the achievements that has allowed this Galician company to work with great chefs, such as Ferrán Adrià, Michelle Gerard, Mauro Colagreco, Pedro Subijana, Heston Blumenthal, Quique Dacosta or Marcelo Tejedor.

WHY SHOULD WE EAT SEAWEED?

It is very healthy and nutritious: Seaweed is very rich in vitamins and minerals, elements that are scarce in our daily diet (such as calcium, magnesium, iron, phosphorus, potassium or iodine, also numerous vitamins, such as A, C or B). Some seaweed is very rich in proteins, so its inclusion in vegetarian diets and in diets poor in animal proteins is highly recommended. Seaweed is also rich in fibre and phycocolloids, substances that help intestinal motility and satisfy hunger, making it suitable for weight loss diets.

Finally, seaweed’s low fat and carbohydrate input makes it recommendable in low-calorie diets.

WE ARE THE GREAT CHEFS
SECRET HIDDEN IN THE GALICIAN SEA

SEAWEED, THE SEA VEGETABLE
A FACTORÍA ECOLÓXICA

We are dedicated to developing frozen certified organic production using artisan methods, and mostly local, we produce daily ice cream for all tastes and needs; from vegan ice cream (0% mg, lactose, gluten and animal ingredients) to the most common specialties, all without gluten.

OUR SECRET

No “basis refrigerators”, “variegatos”, “premixes”, etc.... Only with fruits or milk or sugar and a handful of basic ingredients. More than 40 varieties.

ORGANIC ICE-CREAM SHOP

It is a small point of sale with an exploitable format to any other city or town center. To pick up ice cream at the ice cream shop as you serve it at home; now in A Coruña.

OUR ORGANIC ARTISAN ICE CREAM PLACE

We have modern facilities where we make our ice cream with artisanal processes, while we develop new varieties daily ice cream according to the demands of our customers.
Ice creams vegans are made with 100% vegetable origin ingredients. No use, therefore, no milk, no lactose, no eggs — just ripe fruit, some water and sugar. This characteristic makes them suitable products to incorporate the diet of people with intolerance such as:

- Allergic to cow’s milk protein, to egg protein and to lactose. They do not contain gluten.
- When not contain milk or cream, has no animal fat and cholesterol: ice cream strawberries, raspberries, 70% chocolate, berries, mango, banana, mint, moras, blueberries, pineapple, lemon, and mojito.
- With selected organic fresh milk within 50Km of our workshop, we made ours ice creams.
- Always bearing in mind that we make ice cream should be rich, but also healthy, reduce to a third the content in mg. respect to ice cream you can usually find.

All ice cream we produce without Gluten and varieties we are currently: yogurt, yogurt with raspberry, vanilla bourbon, cheesecake, hazelnuts, nuts, nougat, cream, Belgian chocolate, chocolate milk, figs, cinnamon, marc, white chocolate, and stracciatella.

Our highest aspiration is to be lifelong learners, never losing curiosity about how to improve the products we offer.
TOCA

Our beehives are located in hardly accessible places in the mountains in pristine habitats far away from conventional agriculture. Toca’s honey mission is to offer a natural high quality product that helps to stimulate and preserve the environment in the natural reserves of Galicia through the sustainable beekeeping activity.

ALBARIZAS (WALLED SETTLEMENTS)

We have recovered the tradition of placing the hives in “albarizas” which allows us to cohabit with the grizzly bear in the mountain and respect the rich biodiversity of the area.

OUR HONEY BEES

Aren’t feeded with sugar, the hives do not receive any chemical treatments and we stamp and only use our own organic bee wax which guarantees the full control of the health at our bee farm. In addition all our organic honey is homegrown which guarantees complete control of the traceability of our products.

Raw organic honey, extracted by cold centrifugation and bee products from our harvest is all you’ll find at Toca’s honey range, because we are convinced of the excellent quality that we monitor daily on our farm.
Sharing our way of working and transparency at every time. We want to show our entire process from the forest to the boat. We feel the need to share the wealth of our privileged environment with the public who wishes to know more about our sustainable beekeeping activity. That's why we offer all our supporters our daily work as beekeepers through social networks where we can answer any questions about our process of care and obtaining honey bee products.

**OUR PRODUCTS**

Organic mountain’s honey. Comes from a pollen spectrum to provide the typical species in mountain forests that inhabit our bees such as oak, chestnut, heather, bramble and thyme.

Organic honey & propolis Anti-fungal anti-inflammatory and antiviral properties.

Organic honey & Royal Jelly. Rich in vitamins and has stimulating and invigorating properties that boost the immune system.

Organic chestnut pollen High content of antioxidants, high fiber and lactic ferments content.

**ORGANIC HONEY BRAND BASED IN THE EAST GALICIAN MOUNTAINS IN NORTHWEST SPAIN. WE WORK TO SHARE THE BENEFITS OF THE BEE HIVE**