

Åland

gastronomy and artisan food

New Nordic Food – purity, season, ethics, health, sustainability and quality



Gastro-Åland in numbers

Industry and commerce business sector in food



- 865 people employed, 1310 indirectly employed
- These businesses revenues 182,6 million euro
- The foodindustry is 47,5% of total manufacturing sector
- 3,9 % of Åland GDP (2013)
- 84 % goes on export, for a value of 104,6 million euro.
- The tribute to tourism by beatiful natur, scenery – our meadows and landscape

Gastro-Åland in numbers



Important products is: milk, apple, onion, potatoe and vegetables

100 % of Finnish shallot-production

90 % of Finnish asparagus-production

80 % of Finnish pear-production

72 % of Finnish apple-production

30 % of Finnish onion-production

Åland has got 59 registered companies in foodbuisness

Sustainable strategy for the foodsector

The future-gastronomy Åland Island is a
climatesmart island in the Baltic sea

Östersjöns gastronomiska ö är både
klimatsmart och framtidsanpassad



A goal for 2030

To build a common brand for the Products from Åland, high in value and 20 % more profitability for the producers.

Focusing on:

1. A symbiosis of nutrients in all industries – recirculation
2. Blue economy
3. Quality of soil
4. Biodiversity
5. Gastronomic Island and tourism

Artisan food

Artisan food making brings meaning back to food as a source for sustainable life:

- Unic products
- Rich in taste, high in quality and clear in identity
- Man's touch and knowledge are present throughout the entire production chain
- Highlights food of tradition, develops methods further and creates innovative products



SME - Small Mediumsize Enterprices

Advantages:

- Products with identity
- Encreased consciousness
- The power of holding the hole chain in the own company
- Communication
- New sources of income
- Tourism
- Competitions





Conclution

Cooperation is the key when working with gastronomy and meals

National Food Agency of Sweden:

