

Netherlands Pavilion BIOFACH 2025

11 - 14 February 2025



Netherlands

Index

	Foreword Guido Landheer	4
	Foreword Jack Vera	6
The Netherlands	Map of the Netherlands	8
	Introducing the Netherlands	9
	Worldwide ranking	10
	Facts & Figures	11
	Germany and the Netherlands	12
Company profiles	aQysta	16
	Brouwerij Egmond	17
	Cosun Protein	18
	De Jong's Ice-cream factory	19
	Eosta Nature & More	20
	Evers Specials	21
	Farmel	22
	GreenFood50 Quinoa Ingredients	23
	Henningsen Nederland	24
	John Altman	25
	Korf Vis	26
	Mojo Maté	27
	Mount-Athos.shop	28
	Neuteboom Coffeeroasters	29
	Pharmeko Group	30
	Pulsbio	31
	Symfonio Solange's Cuisine	32
	TerraSana	33
	The Nice Company	34
	YAYA Kombucha	35
	Partner	36
	BioNederland	37

Index

Official delegation & contact details

Ministry of Agriculture, Fisheries, Food Security and Nature	39
Ministry of Economic Affairs I Netherlands Enterprise Agency	40
Embassy of the Kingdom of the Netherlands in Germany	42

Foreword



Guido Landheer

Deputy Director General
for Agriculture; Director of
European, International
and Agro-Economic Policy

Working together to create added value and find solutions for various challenges facing the world is part of a broader movement in society. It is a trend that aligns well with the European mission to grow organic farming. It is also a great opportunity to demonstrate how organic farming – the only statutory label for sustainable food production – makes a positive contribution to the challenges we face in areas like water quality, biodiversity, soil health and animal welfare.

More and more parties in agriculture, retail, healthcare and education, as well as at the municipal and provincial level, are embracing organic agriculture to strengthen sustainable food production while also enhancing the natural environment. An increasing number of producers have also found that cultivating consumer engagement by sharing positive stories is a profitable business model. Good practices are being followed locally, regionally and internationally. And this is bearing fruit throughout the Netherlands. When it comes to achieving our ambitions, we have a shared responsibility.

The Netherlands has the ambition to ensuring that 15% of our farmland is under organic production by 2030. A significant challenge that requires the involvement of all supply chain partners, from farm to fork.

Each partner has its own role, its own strengths and its own sphere of influence. Trusting in the power of

knowledge exchange, the Ministry of Agriculture, Fisheries, Food Security and Nature is this year again hosting a Dutch pavilion at BIOFACH. Working together not only provides much-needed inspiration, but also results in creative and surprising outcomes. Exactly what we need to achieve our goals in the years ahead.

I look forward to meeting you at BIOFACH 2025. I firmly believe that the Dutch participants here in Nuremberg have a promising story to tell. Each in their own way, but above all, together.

Guido Landheer

Deputy Director General for Agriculture; Director of European, International and Agro-Economic Policy

Foreword



Jack Vera

Counselor for Agriculture,
Fisheries, Food Security
and Nature at the Embassy
of the Kingdom of the
Netherlands in Germany

I am delighted that the Netherlands are represented with a Dutch pavilion at the Biofach in 2025. Amongst the Dutch participants, you can find excellent, delicious and innovative organic products and services. The Netherlands have set ambitious goals when it comes to the production of organic products because there is still a lot of potential for a responsible use of our resources. The country is developing its organic system further and offers excellent companies with a broad range of interesting products and they are well experienced in trading abroad.

As neighbours, the Netherlands and Germany have traditionally had strong political, cultural and economic ties. Germany is the Netherlands' most important trading partner. With its 83 million consumers it's also the biggest market for agri-food products from the Netherlands. Germany is a key player when it comes to the production of organic products. Therefore it is important to learn more about the characteristics of Germany. The Biofach is an excellent opportunity to get in touch with the international organic sector.

The Netherlands and Germany also value the knowledge exchange and policy cooperation. Our countries are globally well-known as leading producers of innovative and high-quality agricultural products and it is important to have a regular dialogue about developments, experiences and best practices to achieve a more sustainable production of agri &

food-products. I am confident that the meetings and given opportunities at the Biofach will boost trade and help to forge new partnerships.

I wish everybody a successful trade fair with great contacts!

Jack Vera

Counselor for Agriculture, Fisheries, Food Security and Nature at the Embassy of the Kingdom of the Netherlands in Germany



Map of the Netherlands

Locations

- | | |
|--|----------------|
| 1. Amsterdam
(and Airport Schiphol) | 9. Haarlem |
| 2. Arnhem | 10. The Hague |
| 3. Assen | 11. Leeuwarden |
| 4. Breda | 12. Lelystad |
| 5. 's Hertogenbosch | 13. Maastricht |
| 6. Eindhoven | 14. Middelburg |
| 7. Enschede | 15. Rotterdam |
| 8. Groningen | 16. Utrecht |
| | 17. Zwolle |



Introducing the Netherlands

How do the Dutch make a difference?

Through their interactive approach to finding innovative solutions to the big challenges facing the world today. The Dutch way of thinking and working has been shaped by centuries of living in the low-lying delta of the Netherlands. Through the ages, the Dutch have joined forces to find ingenious ways to tackle challenges like water, urbanisation, energy, food, health and security. By being inventive, pragmatic and open to new challenges, the Dutch have created a flourishing and resilient land.

The Netherlands is a constantly evolving ecosystem of cities, industry, agriculture and nature, all integrated through smart infrastructure. It is a source of knowledge and experience that the Dutch are keen to share with others. Learning from the past to create a better future. Together, seeking sustainable solutions for the most liveable world.



Worldwide ranking

1st

Largest flower exporter
(Source: OEC, 2022)

4th

Largest exporter of goods in the world, 934,57 billion US dollars
(Source: Statista, 2023)

7th

on the Global Innovation Index
(Source: WIPO, 2023)

3rd

Largest exporter of agricultural products in the world
(Source: WUR/CBS, 2023)

4th

Leading economy worldwide by Foreign Direct Investment (FDI) inward stock, 2,86 trillion US dollars
(Source: Statista, 2023)

9th

on the World Competitiveness Ranking
(Source: International Institute for Management Development, 2024)

4th

Largest importer of goods in the world, 842.05 billion US dollars
(Source: Statista, 2023)

6th

Greatest place to live
(Source: World Happiness Report, 2024)

Facts & Figures

Official name:
Kingdom of the
Netherlands

Capital:
Amsterdam

Seat of government:
The Hague

Form of government:
Parliamentary
democracy (cabinet
of Prime Minister
and Ministers) within
a constitutional
monarchy

Head of State:
His Majesty King
Willem-Alexander,
King of the
Netherlands, Prince
of Orange-Nassau

Location:
Western Europe,
bordering Germany,
Belgium and the
North Sea

Administrative structure:
The kingdom consists of four entities.
The Netherlands and three territories in the
Caribbean: Aruba and Curaçao and St. Maarten

Special municipalities:
The overseas islands of Bonaire, Saba and
St. Eustatius, all three of which are located in the
Caribbean

Surface area:
41,543 km²

Number of inhabitants (2024):
18 million

Monetary Unit:
Euro

Languages:
Dutch, Frisian and on the
overseas islands also
English and Papiamentu

GDP per capita
(World Bank, 2024):
57,800 US dollars

Number of provinces:
12

Number of inhabitants
per km² (2024):
533

Unemployment rate
(CBS, 2024):
3.7%

English speaking Dutch
people:
90%



Germany and the Netherlands

Let's work together for an organic future

Tackling global food challenges through organic farming

To meet the demands of the future, we need to pull together and make our food systems sustainable, resilient and economically viable. Organic farming is one of the paths to meet those challenges. It enhances biodiversity and soil health, supports animal welfare and strengthens ecosystems. The Netherlands' ambition is set out in the national action plan for organic production and consumption, which aims for 15% of our agricultural area to be farmed organically by 2030. This February, the Netherlands has a dedicated pavilion at BIOFACH 2025. We're keen to collaborate with those on the same mission as we are. Join us as we share our innovations to spark future-proof partnerships.

A common ambition: the Netherlands and Germany

One of the ways the Netherlands aims to achieve its ambitions for the organic sector is by stimulating knowledge exchange and cooperation across sectors. This is already bearing fruit in many local initiatives. A growing number of stakeholders in agriculture, retail, healthcare and education are exploring opportunities to become part of the organic movement; from exploring new markets and creating new business models, to offering organic lunches and enhancing consumer awareness. Several Dutch supermarket chains have recently announced ambitious growth targets for sales of organic products, paving the way for stronger collaboration with the organic sector.

Other exciting steps forward are the development of organic bioregions and bio cities (inspired by the German model), and initiatives to promote organic catering in public buildings throughout the Netherlands. Another incentive is the international trade programme that helps Dutch organic entrepreneurs strengthen their position on the German market. Germany has also taken great strides in recent years, expanding its organic agricultural area and fostering ambitious targets. The German



sector enjoys strong government support, which has led to increased production and sales of organic food. As consumers become more aware of organic labelling, production methods and the environmental impact of different farming methods, demand grows. The Netherlands and Germany are sharing best practices, focusing on chain collaboration and growth on the retail market. This cross-pollination leverages the strengths of both countries to foster market development, expand the range of organic products and meet increasing consumer demand for sustainable products. A win-win for everyone.

[Building stronger partnerships to grow organic agriculture](#)

In recent years, the Netherlands has seen growth in both organic farmland and consumption, but challenges remain in areas like market development, research, sustainable business models and consumer behaviour. The ambitious targets of the Netherlands, Germany and other European Union countries demand collaborations across the entire supply chain.

Government policies help the organic sector achieve its ambitions, but government action alone is not enough; cooperation with and commitment from chain parties is pivotal. Current sector players may continue to grow, while new stakeholders might take the leap because they see opportunities and want to contribute to the growth of the organic market.

Collaboration is key and increases our impact. This year at BIOFACH 2025, we want to emphasise the importance of connection, knowledge exchange and dialogue in building a stronger organic food sector. By working together, the Netherlands and Germany can combine their strengths to create innovative solutions and have a meaningful impact on the future of organic farming. Join us at BIOFACH 2025 to explore how we can work together and co-create lasting solutions for a sustainable and resilient organic food system.

Company profiles

aQysta	16
Brouwerij Egmond	17
Cosun Protein	18
De Jong's Ice-cream factory	19
Eosta Nature & More	20
Evers Specials	21
Farmel	22
GreenFood50 Quinoa Ingredients	23
Henningsen Nederland	24
John Altman	25
Korf Vis	26
Mojo Maté	27
Mount-Athos.shop	28
Neuteboom Coffeeroasters	29
Pharmeko Group	30
Pulsbio	31
Symfonio Solange's Cuisine	32
TerraSana	33
The Nice Company	34
YAYA Kombucha	35
Partner	
BioNederland	37



aQysta



Pratap Thapa

Co-Founder & CEO
+31 6 4864 7260
pratap@aqysta.com



Lennart Budelmann

Co-Founder & COO
+31 6 4861 5000
lennart@aqysta.com



Bipasha Sarma

Global Marketing Officer
+91 7086295976
bipasha@aqysta.com

aQysta is a social enterprise that connects smallholder farmers with European and global food companies, supplying natural and organic products through a vertically integrated model.

Our diverse team of 75 members works across four countries on three continents to ensure a reliable supply for your brand. We collaborate directly with farmers in Nepal, Malawi, and India, focusing on local processing and value addition. Products can either be shipped directly to customers or imported and consolidated at aQysta's office in the Netherlands, based on customer preferences.

We provide a wide range of food ingredients for your brand, including flavourful spices, dried natural tropical fruits, crispy groundnuts, and healthy beans.

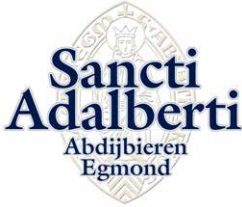
Why Choose aQysta?

- Traceability - From Farm to Customer: We digitally map all farmers and their plot details to ensure food safety and compliance.
- Quality - Meeting Global Food Safety Standards: Our professional team trains facility personnel and farmers extensively to ensure high-quality standards.
- Sustainability - Building a Resilient and Responsible Supply Chain: We empower smallholder farmers to meet social and environmental standards.

aQysta

Televisiestraat 2
2525 KD The Hague
The Netherlands
www.aQysta.com





Arjan Brammer

CEO

+31 6 1143 6060

[arjan.brammer@](mailto:arjan.brammer@brouwerijegmond.nl)

[brouwerijegmond.nl](http://www.brouwerijegmond.nl)

Brouwerij Egmond

Brouwerij Egmond is a brewery with a completely unique offering. Founded in Egmond aan den Hoef in 2018, stemming from an idea that originated in 2009, the brewery operates entirely organically and is SKAL certified. Additionally, the brewery produces abbey beers under license from the Abbey of Egmond, where around fifteen monks still live and work according to the Rule of Saint Benedict. With our license contribution, we help support the continued existence of the Abbey and monastic life.

This creates a truly unique combination of abbey beers based on organic principles.

In connection with the Abbey of Egmond, the brewery is deeply rooted in the history of the region. Our story begins in the year 690 with the arrival of the Irish monk Adelbert in our area. Saint Adelbert is also the namesake of our beers, Sancti Adalberti. To this day, we keep the historical story alive, partly by adding a little holy water from the well at Adelbertusakker to each brew, which, according to tradition, is said to be good for eye and mental ailments.

The innovation of our brewery focuses on the complete story of the brewery. In addition to being organic and abbey-related, the brewery also emphasizes local history, the circularity of the brewing process, working with local suppliers, and providing opportunities for people at a distance from the labor market. The innovation focuses on the themes of “circular and bio-based economies,” which is reflected in areas such as energy and food transitions.



Brouwerij Egmond

Weg over de Bisschop 1b
1934 CS Egmond aan den
Hoef

The Netherlands

www.brouwerijegmond.nl



Cosun Protein



Michiel Pronk
Sales Manager
+31 6 1029 9363
michiel.pronk@cosun.com



Anna Zanker
Sales Manager
+49 174 9234492
anna.zanker@cosun.com



Ricky van Beers
Technical Sales Manager
+31 6 3899 5979
ricky.van.beers@cosun.com

Cosun Protein is committed to creating next generation plant-based proteins that change the development of plant-based products. We actively contribute to the protein transition by supplying the industry with high-quality plant-based protein ingredients that are as good, if not better than, products based on animal-derived proteins.

Our first commercial protein, called Tendra[®], is known for its unique properties in the areas of taste and functionality. Tendra[®] is introduced in 2022 and is a game-changing product that is the result of our proprietary extraction technology. For you as a user that means a flavour and aroma neutral plant protein with exceptional high functionality that exceeds industry standards. As a result, Tendra[®] can enable you to generate high quality plant-based food products which stand out in the market place. At Cosun Protein we aim to partner with food producing companies to create better tasting, more sustainable and healthier, food products.

Cosun Protein is part of Royal Cosun an international agricultural cooperative, owned by 8.400 growers. Cosun's mission is to unlock the full potential of plants.



Cosun Protein
Kreekweg 1
4671 VA Dinteloord
The Netherlands
www.cosunprotein.com



De Jong's Ice-cream factory

The Netherlands most sustainable ice-cream factory specialised in producing sustainable scoop ice-cream in cups and tubs.



Romke de Jong

CEO

+ 31 6 4662 1154

romke@dejongsijs.nl

We produce delicious homemade ice-cream for brands, white label and supermarket chains throughout whole Europe. We're the specialist in niche branches such as Organic, Vegan, Low Calorie, Fairtrade, High Protein.

Our ice cream factory is energy neutral and carbon negative with over 70 years and 3 generations of history. As grandad used to say, Bigger isn't better, better is better!



Tessa Breeuwsma

CCO

+31 6 1127 7254

tessa@dejongsijs.nl

So come with us as ice-cream pint specialist to make your perfect ice-cream and bring it to market. With short lead-times and low MOQ, we can move quickly. Making sustainability delicious.



De Jong's Ice-cream factory

Skipmakker 2

8401 JG Gorredijk

The Netherlands

<https://dejongsijs.nl>



Christiaan Vis
Key Account Manager
+31 6 5517 4615
christiaan.vis@eosta.com



Gert-Jan Liefvering
Sustainable Sourcing
Manager
+31 6 8354 0440
GertJan.Liefvering@eosta.com



Eosta | Nature & More
IJsermanweg 15
2742 KH Waddinxveen
The Netherlands
www.eosta.com

Eosta | Nature & More

Eosta is a European distributor of organic fruit and vegetables, driven by sustainability, transparency, and innovation. Founded in 1990 in the Netherlands, Eosta connects growers, natural food stores, and retailers through its Nature & More transparency system, highlighting the environmental and social impact of its products.

Pioneers in sustainability

Eosta is celebrated for groundbreaking initiatives like True Cost Accounting, which reveals hidden costs of conventional farming, and for advocating fairer, greener food systems. Its organic range includes avocados, mangoes, citrus, and more, sourced from dedicated growers worldwide.

Tackling climate change

Sustainability is at Eosta's heart, reflected in fair farming, eco-friendly packaging, and soil-friendly cultivation. The company promotes soil regeneration, water conservation, and biodiversity through organic practices.

Transparency that inspires

Through storytelling, Eosta empowers consumers to make choices that benefit people and the planet. This dedication has earned numerous awards for sustainability and transparency.

For a better tomorrow

Eosta's mission is to leave the earth better for future generations by providing organic solutions that prioritize health, fairness, and sustainability. Guided by its motto, "Healthy, Fair, Organic," Eosta is shaping a brighter future for food.



Evers Specials

From a small bean sprouts grower to the largest fresh sprouts (Regular & Organic) specialist in Europe.



Koen van Kessel
Commercial Director
+31 6 1024 7030
k.vankessel@eversspecials.nl

New techniques. In-house logistics. Improving, challenging, exploring, taking new leaps. That is pioneering. And that is part of our character. Because good, can always be better.

We are co-founder of the European Sprouted Seeds Association. We collaborate intensively with the farmers who grow our beans and seeds. And we are always looking for new solutions and partnerships. We leave the beaten track. We experiment. We take on challenges. Always curious, helpful and confident. We roll up our sleeves and go for it every day. Why? Because we do everything we can to help our customers.



Harold Derksen
Key accountmanager retail
DACH
+31 6 1806 9118
h.derksen@eversspecials.nl

We are there where we can create value. Not just for ourselves, but for the entire supply chain. Whether it is about quality, product innovation, food safety, technical developments or improving the vegetable sector. We are always one step ahead. With our knowledge and experience we renew, expand and improve the international fresh sprouts market.

Until fresh sprouts are on everyone's shopping list!

Evers Specials
Stationsstraat 33
6515 AA Nijmegen
The Netherlands
www.eversspecials.com

www.eversspecials.de
www.frischundleicht.de



Farmel



Michiel Keijzer
Sales Manager
+31 6 8258 0487
m.keijzer@farmel.nl

Farmel is a trusted partner in the procurement and sales of raw milk and a broad range of dairy products. We supply liquid dairy, milk powder, and butter to processors and end-users worldwide. In collaboration with our 250 dairy farmers, we ensure premium-quality milk.

At Farmel, we are driven by dairy — it's our core identity. As a dynamic, international enterprise with a proven track record, our team has deep expertise across the dairy sector, from farming to (inter)national markets. We speak the language of the industry, both literally and figuratively, a key asset.



Harjan Westerman
Sales manager Liquids
+31 6 5019 2214
h.westerman@farmel.nl

Sustainability and value creation are central to our strategy. We work hand-in-hand with our dairy farmers and clients — including you. We value responsible land stewardship, biodiversity conservation, CO2 reduction, and animal welfare, while continuously exploring innovative practices — all without drastic changes. Our commitment is evident: we supply a wide range of organic products and offer CO2-reduction solutions, while actively listening to the needs of our clients and dairy farmers.

Whether you require butter, milk powder, raw milk, or other liquid dairy products, we are ready to supply. Flexibility and customer service are our guiding principles. We look forward to building a long-term relationship with you to grow together.



Farmel
Ecopark 75b
8305 BJ Emmeloord
The Netherlands
<https://farmel.nl/en>



Marc Arts

CEO & Founder
+31 6 5137 8363
[marc.arts@
greenfood50.com](mailto:marc.arts@greenfood50.com)



Tim Scholten

Commercial & Operational
Coordinator
+31 6 8292 0454
[tim.scholten@
greenfood50.com](mailto:tim.scholten@greenfood50.com)

GreenFood50 Quinoa Ingredients

GreenFood50, based in Wageningen (the Netherlands) is market leader in innovative quinoa ingredients. We offer a unique range of sustainably produced ingredients such as organic quinoa seeds, flours, flakes, crisps and textured flakes.

Our quinoa ingredients are based on wholegrain quinoa that we grow locally in the Netherlands and Belgium. For the cultivation, we use new low-saponin quinoa varieties developed by Wageningen University & Research. In the production of the ingredients, we use sustainable and mild production methods. Because of this, our quinoa has a low CO2-eq footprint.

Our high-quality quinoa ingredients are highly nutritious and can be applied in a wide range of applications, such as plant-based products, sports nutrition, bakery, confectionary and baby food. They contain no additives and preservatives and are gluten & of course GMO-free!



GreenFood50 Quinoa Ingredients

Bronland 12 H-1
6708 WH Wageningen
The Netherlands
<https://greenfood50.com>



Henningsen Nederland



Corné van Loon
Commercial Director
+31 6 1278 3841
cvloon@henningsen.nl

Henningsen Nederland, more than 40 years present in The Netherlands as a leading European manufacturer of dehydrated meat and poultry products, based in the city of Waalwijk. Henningsen is a part of the Japanese Ariake group. Ariake Europe manufactures and sells natural bouillon / soup and stock products to a variety of customers in Europe; making the most of abundant raw materials.



Margriet Dekker
Sales and Procurement
Coordinator
+31 416 650 333
mdekker@henningsen.nl

Our meat powders and granules are semi finished products. Through the use of different species and their different appearance, granules and powders, these products end up in a huge variety of consumer products like: instant soups, flavour mixes for crisps and nuts baby food, pet food, dehydrated meals for the army and mountain climbers, stock cubes, fonds, snacks, gravy mixes and Pot meals.

We have a large Organic range in chicken and beef (including veal) products next to this we make a whole range of halal certified chicken, beef (including veal and oxtail) and lamb products.

We produce the powders and granules from the following species:

Chicken, duck, turkey, beef (incl. veal and oxtail), pork, lamb/sheep and venison.



Henningsen Nederland
Schouwslootweg 5
5145 PG Waalwijk
The Netherlands
www.henningsen.nl

We are FSSC 22000, SMETA and Beter Leven certified. Next to this we are a member of Sedex and completed the SQA. We are also member of Ecovadis.



John Altman

At John Altman, we strive to create snacks that are not only delicious but also sustainable and responsible. John Altman is inspired by a surfer from San Francisco who shared snacks on the beach out of love for the planet and the people around him. He did this under the motto 'Spread the love'. His selflessness and enthusiasm were contagious, and we continue to embrace that spirit. Our company is now a certified B Corp, and we are proud to conduct business in a sustainable way.



Timothy Nuijen

Chief of Bite Creations

+31 6 2646 6814

welovejohn@johnaltman.nl

Our products are carefully crafted, offering a range that includes nut mixes and other tasty treats like Sweet Chilli Popcorn, Sweet Potato Chips, Lentil Chips, and unique, flavorful nut blends. We produce organically and always use natural ingredients, ensuring that customers can enjoy our snacks with peace of mind.



Arnoud Francken

Chief of Bites

+31 6 5339 9533

arnoud@johnaltman.nl

Each product is a tasty and better alternative, with features like lower fat content or higher nutritional value, allowing our customers to enjoy guilt-free. For example, our Lentil Chips are high in protein and fiber and come in delicious flavors like Paprika, Salt & Pepper, and Vegan Cheese.

With our clear vision of taste and responsibility, we aim to inspire customers and make a difference in the snack world. Whether you choose our popcorn, chips, or nuts, John Altman offers a conscious choice for every snack lover.



John Altman

Koelmalaan 350, zone 1.05

1812 PS Alkmaar

The Netherlands

www.johnaltman.nl



Albert Korf

Director

+31 6 1817 6008

Albert@korfvis.nl

Korf Vis

Korf Vis is a sustainable and quality driven high-end seafood processor, specialized in flatfish products and salmon products. We are always looking for new ways to improve resource efficiency and to valorate and minimize waste disposal. In order to contribute to a long-term and healthy fishery future, we firmly embrace and encourage sustainable practices in our modern and eco-friendly processing plant.

Korf Vis

Abbert 22

8321 WN Urk

The Netherlands

www.korfvis.nl



Lars van Kranenburg
Founder
+31 6 3196 1132
lars@mojomate.nl



David Damman
Founder
+31 6 12769 043
david@mojomate.nl

Mojo Maté

Mojo Maté is a Dutch brand that crafts naturally caffeinated yerba maté drinks. They are low in calories, taste somewhat similar to iced tea and contain the same caffeine as a cup of coffee. Using maté tea from regenerative agriculture in Brazil, Mojo Maté's mission is to Share Good Energy. From ethical sourcing to the colorful branding and positivity-based marketing, the brand aims to be a positive and healthy alternative to traditional energy drinks. Mojo Maté is refreshing, not too sweet and provides you with a smooth, uplifting boost and increased focus.

Mojo Maté was started by lifelong friends David and Lars in 2022, after discovering yerba maté during a backpacking trip in South America. They used this traditional caffeinated tea to brew their refreshing drinks. With no experience but a lot of enthusiasm, they started to bring their drink to market. Always challenging the norms of the energy drinks industry. Because why would energy drinks need to be overly sweet, filled with additives and have a hyper-masculine, aggressive branding? Why can't energy drinks be organic, colorful, creative and fun?



Mojo Maté
Landdrostdreef 100-124
1314 SK Almere
The Netherlands
www.mojomate.nl



Françoise van der Zon

Product Manager

+31 6 3922 0755

info@mount-athos.shop

Mount-Athos.shop

The Mount Athos Shop proudly brings the treasures of Mount Athos to the world. As an exclusive partner of the renowned Vatopedi Monastery, located on the sacred grounds of Mount Athos, we offer a selection of premium, authentic products handcrafted by devoted monks. With a rich heritage rooted in tradition, sustainability, and excellence, we are dedicated to sharing the unique flavors and traditions of this UNESCO World Heritage Site.

Our product range features items made with care, dedication, and respect for nature:

- Honey: Exquisite, all-natural honey derived from the pristine landscapes of Mount Athos.
- Olive Oil: Cold-pressed and rich in flavor, sourced from ancient olive groves tended by the monastery's monks.
- Herbs: Handpicked aromatic herbs cultivated in the fertile soils of Mount Athos.



Mount-Athos.shop

Straatsburglaan 43

1422 LK Uithoorn

The Netherlands

www.mount-athos.shop



Max Konings
Export Manager
+31 6 2165 0660
mko@neuteboom.nl

Neuteboom Coffeeroasters

Neuteboom Coffeeroasters is a Dutch based coffee roasting company, active on the market since 1891. Our main focus is the production of private label coffee.

With a production capacity of 10,000 tons, Neuteboom supplies coffee all over Europe. Of course we are happy to supply large volumes of a single product, but our unique strength is our flexibility, enabling us to offer smaller volumes and a broad range of coffees. We know very well how small things can grow.

Our knowledge of producer countries and trends in sustainable coffee, and our modern and transparent business practices allow us to help our customers stay ahead of the competition.

We make you competitive!



**Neuteboom
Coffeeroasters**
Aadjik 41
7602 PP Almelo
The Netherlands
www.neuteboom.nl/en



Pharmeko Group



Peter Stolk

CEO

+31 6 2506 2585

peter@stolkboskoop.nl

Pharmeko Group is a leading provider of high-quality natural ingredients and innovative solutions for the food, beverage, pharmaceutical and cosmetic industries. With a factory based in Latvia, our company is committed to excellence in sourcing, processing and delivering premium red fruit products that meet the highest standards of purity, potency and sustainability.



Sigita Krusiete

Sales Manager

+37 122 338 419

sigita@phi.eu

Our facility is designed for production of natural berry juices (NFC), purees, powders, concentrates and extracts, with a modern production line that is working in a low temperature to preserve the active ingredients of wild fruits.

With own internal laboratories, the best raw materials are selected by carrying out UV analysis, spectrophotometry and High Performance Liquid Chromatography (HPLC).

We are certified supplier for world leading producers, working with strictest quality requirements and certified in global food safety, sustainability, religious and social responsibility standards, such as Certified Organic, FSSC 22000, ISO 14001, Kosher, UEFT and Bioswiss.



Pharmeko Group

De Oude Wijk 15

2771 WT Boskoop

The Netherlands

www.pharmeko-group.com



Leon Wit

CEO

+31 6 8370 0967

leon@pulsbio.com

Pulsbio

Pulsbio aspires to be a pioneer in food and agricultural sustainability and a motivating force behind consumers' choice of more plant-based, organic protein sources including whole grains and legumes.

Pulsbio sources, cleans, packs, stocks, and distributes organic grains, seeds, and legumes free of gluten, and then sells them to supermarkets, online retailers, restaurants, and traders. Starting at 500 grams and going up to 1.200 kg in large bulk big bags.



Pulsbio

Kapershof 9

1657 LM Abbekerk

The Netherlands

www.pulsbio.com



Symfonio | Solange's Cuisine

Meet Fonio, the power grain that is conquering the world. A rising star among cereals, it's natural, wholesome food that nurtures our bodies and respects the planet.



Solange Domaye
CEO
+31 6 5348 1508
solange@solange.bio

It replaces other cereals effortlessly and suits smoothies, porridge, salads, pancakes, warm dishes, desserts and baked goods – perfect as replacement for rice or Couscous.

Production is ethical sourced with sustainability at its core. We partner with local farmers, embracing their traditional wisdom to ensure our Fonio is organically grown, fair trade, and uplifts communities.



Martha Jeuken
PR
+31 6 2756 0275
hello@solange.bio

Beyond fonio, we also produce, imports and distribute organic dried mangoes.

Our brand, Solange's Cuisine, based on Fonio, stands for health, convenience, flavour, and sustainability. Our fusion of tradition and innovation is shared in a wide range of delicious, nutritious, and versatile foods.

Solange's Cuisine celebrates our nature's gifts, bridging ancient wisdom with modern living. We believe the best foods benefit both people and the planet. Fonio: the grain of life.



Symfonio
Voorthuizerweg 7
3862 PZ Nijkerk
The Netherlands
www.solange.bio



Belinda Barnhard

Key Account Manager
Nordics and rest of the
world
+31 6 2920 9859
belinda@terrasana.nl



Carolijn Buskermolen

Key Account Manager
East and South Europe
+31 6 1827 2385
carolijn.buskermolen@terrasana.nl



TerraSana

Waaier 10
2451 VV Leimuiden
The Netherlands
www.terrasana.com

TerraSana

Cooking with TerraSana is easy peasy world-class and organic enjoyment. With all pure products made by the best chefs from all over the world.

Choose positive!

- Better for you and better for the world
- Because plantbased really is the future
- Because it tastes pure, and is made pure
- Because together we go for sustainable

How it started

40 years ago Kees planted the seeds for TerraSana. As a grocer's son, he was taught early-on how pure tastes and what organic food does to people and nature. His innate love for pure food without additives is the heart of positive eating.

Our promise

We make sure that eating organic becomes a piece of cake for everyone! We want to be your go-to when it comes to food that's as good for you as it is for the planet. While letting you know what's exactly in the products. Being 100% vegan is our goal. While helping you on your vegan journey we are already well on our way to introducing everyone in Europe to organic food from small-scale makers with expertise.



Nina Kamp

Founder

+31 20 6708 479

nina@thenicecompany.nl



Nina Dijkstra

Key Account Manager

Retail

+49 176 6041 4299

nien@thenicecompany.nl



Wolfgang Ecklebe

Senior Key Account Manager
Retail & Gastronomy

+49 176 5576 5843

wolfgang@thenicecompany.nl

The Nice Company

We are Nice. Founded in 2013 by Nina Kamp. When Nina couldn't find any fresh, pure, unprocessed ice cream at the supermarket for her kids, she decided to offer an alternative and start her own brand: Nice (short for Nina's Ice). With popsicles that both taste good and do good – for ourselves, the fruit growers and the environment.

At Nice, we make delicious and honest organic ice cream bursting with real flavors. Our ice cream is made with fresh, pure ingredients from local or regional organic growers and partners. We use the ripest fruit, the creamiest dairy, and the finest sustainable chocolate. Our feel good popsicles do not contain any artificial colors, flavors, or preservatives, purees, or concentrates. On our packaging you will find exactly what our ice cream consists of in big, clear letters.

From fruity to creamy, each popsicle is produced with love and care in our solar-powered ice cream factory in Friesland, The Netherlands.

Nice feel good pops. Nothing but natural.



The Nice Company

Weesperzijde 80G

1091 EJ Amsterdam

The Netherlands

<https://thenicecompany.nl>

YAYA KOMBU CHA



Stefan de Waal

CEO

+31 6 1524 3404

[stefan@](mailto:stefan@yayakombucha.com)

yayakombucha.com



Stijn van den Akker

Brand Manager

+31 6 1351 5257

[stijn@](mailto:stijn@yayakombucha.com)

yayakombucha.com

YAYA Kombucha

YAYA Kombucha was founded in 2016 by Tom and Charlotte, though their brewing journey started back in 2013 when they first began making kombucha at home in Amsterdam. After experimenting with batch after batch, they decided in 2015 to take their passion to the next level and start brewing commercially. They transformed a spare bedroom into a full-fledged home brewery, where they focused on perfecting flavors and conducting research. After a year of brewing and countless tastings, the feedback was clear — people loved it.

Kombucha is enjoyed for many reasons. We like to think the main one is its unique, refreshing taste, which makes it perfect for sipping all day long. But for others, it's a healthy alternative to sugary sodas or alcohol.

Right now, kombucha is the fastest-growing beverage in the alternative soft drink category in the U.S., driven by the increasing demand for healthier, natural options. We're seeing a similar trend across Europe, where kombucha's popularity is growing rapidly. YAYA Kombucha is an honest, low-sugar drink that's non-alcoholic and, most importantly, delicious! And with that, we are market leader in the Benelux.



YAYA Kombucha

Nieuwe Hemweg 14 E

1013 BG Amsterdam

The Netherlands

www.yayakombucha.com



Partner



BioNederland



Bart de Liefde

Director

+31 30 233 9970

bart@bionederland.nl

BioNederland, association for organic producers and trade has existed over 25 years and has about 100 members. Together, these members account for 80% of the turnover in the Dutch trade and processing of organic products. Anyone who trades or processes (partially) organic products can become a member of BioNederland. BioNederland believes that organic should lead the way for sustainable, transparent and fair food chains for a healthy future for humans, animals, plants and the planet. By connecting, supporting, inspiring and stimulating organic processors and trade by working together with chain partners and stakeholders. BioNederland works to achieve that goal. BioNederland represents the interests at the sectoral level on the themes of marketing, communication, education, relationship management, chain management, quality management and legislation.

BioNederland is represented in umbrella organization Bionext's chain and theme groups for animal and plant sectors. These deal with sector-specific issues related to marketing, quality, research and regulations. Meetings and specific themes are also organized separately from the chain and theme groups. For example, on new legislation, market developments or the marketing of organic products.

The association is affiliated with the international network of IFOAM and OPTA-EU. Thanks to our professional interaction with independent regulator Skal, we stay sharp on changing laws and regulations. In short; members of BioNederland can be sure that they always stay up-to-date in the dynamic organic sector!

BioNederland

Bennekomseweg 43

6717 LL Ede

The Netherlands

www.bionederland.nl

Official delegation & contact details

Ministry of Agriculture, Fisheries,
Food Security and Nature

Ministry of Economic Affairs | Netherlands
Enterprise Agency

Embassy of the Kingdom of the
Netherlands in Germany

Official delegation

Ministry of Agriculture,
Fisheries, Food Security and
Nature

PO Box 20401
2500 EK The Hague
The Netherlands
www.government.nl



Guido Landheer

Deputy Director General for Agriculture;
Director of European, International and
Agro-Economic Policy



Inge Lardinois

Manager Organic Agriculture



Henk Offringa

Coordinator Organic Agriculture
h.r.offringa@minlnv.nl



Sarah Stattman

Policy Officer Organic Agriculture
s.l.stattman@minlnv.nl



Manon Mulder

Policy Officer Organic Agriculture
m.mulder1@minlnv.nl

Official delegation

**Ministry of Agriculture,
Fisheries, Food Security and
Nature**

PO Box 20401
2500 EK The Hague
The Netherlands
www.government.nl



Miranda Meijster
Policy Officer Organic Agriculture
m.meijster@minlnv.nl

**Ministry of Economic Affairs |
Netherlands Enterprise
Agency**

PO Box 93144
2509 AC The Hague
The Netherlands
<https://english.rvo.nl>



Simone Ho-Yin
Project Manager Trade Fairs and Missions
simone.Ho@rvo.nl



Bregje Korteweg
Project Manager Trade Fairs and Missions
bregje.korteweg@rvo.nl



Judith Lansbergen-Lievaart
Advisor International Business
judith.lievaart@rvo.nl

Official delegation

Ministry of Economic Affairs |
Netherlands Enterprise
Agency

PO Box 93144
2509 AC The Hague
The Netherlands
<https://english.rvo.nl>



Sepha Smit

Advisor Organic Agriculture and Market
Development

sepha.smit@rvo.nl



Mirron Onrust

Advisor Organic Agriculture

mirron.onrust@rvo.nl



Rineke Hakkens

Advisor Organic Agriculture

rineke.hakkens@rvo.nl



Rodger Schoester

Advisor Organic Foodservice Development

rodger.schoester@rvo.nl

Contact details

Embassy of the Kingdom of
the Netherlands in Germany

Netherlands Agriculture
Network

Klosterstr. 50

10179 Berlin

BlN-Inv@minbuza.nl

www.agroberichtenbuiten-land.nl



Mira Woldberg

Deputy Ambassador



Jack Vera

Agricultural Counsellor

BlN-Inv@minbuza.nl



Alet Meijer

Agricultural Advisor,
Consulate General in Munich

Mun-Inv@minbuza.nl

Publication

Netherlands Enterprise Agency
The Hague, the Netherlands
nlbranding@rvo.nl

@NLNetherlands
#SolvingGlobalChallenges
#NLGermany
#BIOFACH