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# BIOL,

## A common objective: quality

*The common denominator between Icea and BIOL net, in a few words, is verification, evaluation and promotion of quality. Quality of organic products, for sure, but also, on a larger scale, through promotion of sustainable growth, the quality of life. For sure is not only a chance that that in recent years the Environmental and Ethical Certification Institute promotes and supports BIOL Prize, BIOLFISH, BIOLMIEL and BIOLWINE.*

*Because is a common ground, is a unitary vision. That contribute to the growth both of the events themselves and to the one of the control body. Yes, growth. In fact today, with 300 technicians and 30 territorial braches both home and abroad, Icea is among the most important European certification bodies in organic and sustainable growth sector. Nowadays the institute controls and certifies more than 13 thousand companies with strong ethical, environmental and social values. Is not by chance that among its members there are historical associations of organic agriculture, bioarchitecture, ethical finance and consumers, operating in both Food (organic farming and aquaculture) and Non Food (biocosmetics and detergents, forestry and sustainable tourism, organic textile, fair trade, ethical finance, SA8000 certification, ecological furniture, and materials for bio building). A wide vision that – including also training, research and development and many projects at international level – yielded a strong link with BIOL-Net and its spirit.*

Nino Paparella  
 Icea President and BIOL net coordinator



# an international net for excellency in organic products

**F**rom a single event to a net of manifestation, started with olive oil and with time widened to fish, honey and now also wine. All strictly organic. Nowadays a real international net, and a service centre, developed through time starting from Apulia. Starting point of the BIOL-Net is BIOL Prize, the international event born sixteen years ago to promote differences, varieties and quality of organic extra-virgin olive oils. From here was created and improved a model applicable also to other sectors, al-

ways with formulas that – with Icea among its main promoters – put together competitions, seminars, cultural and gastronomic events. A formula that produced both BIOLFISH, focused on organic aquaculture and sustainable fishing, that saw its third edition in Monopoli (Bari, Italy), and BIOLMIEL that since three years puts in competition best Italian an foreign honeys. Not only this, because now BIOL-Net is reaching also the wine sector with BIOLWINE. In the following pages, an updating with all the details of different initiatives.

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**In June in Monopoli  
the third edition,  
with a program  
rich with  
workshops  
and gastronomic  
and cultural events**

**B** IOLFISH is back, the event focused on organic aquaculture and sustainable fishing, with its third edition that was held from the 1 to the 5 of June in Monopoli, coastal town in the Southern province of Bari. Five days dedicated to production, market and social events, moving among gastronomy, culture, seminars and prizes, connected with BIOL Prize – the international event for organic olive oil, under the trademark of valorisation on territory and of their its typical products. Born in 2008 thanks to the Interreg European Community Initiative, this project is aimed to improve the quality of fish products obtained through organic



# Sustainable fishing and organic aquaculture: **BIOLFISH** is back

methods and respecting environmental sustainability. Under the patronage of the Italian Ministry of Agriculture, of Apulia Region and of Ifoam (International Federation of Organic Agriculture Movements), BIOLFISH 2011 is organized by the Township of Monopoli with the support of Coispa Technology and Research, and the partnership of CIBi – Italian Consortium for Organic, Icea – Environmental and Ethical Certification Institute, “Consorzio Puglia Natura” and BIOL Prize.

BIOLFISH 2011 offered a program rich in events (see box) in different locations of the old part of the town - in time with the reopening, after around 20 years, of the XVIII century building Palazzo Palmieri – and port, to which contributed delegations from countries of the Mediterranean basin, of FAO and of European Commission. “During the event – explains BIOLFISH coordinator

Pino Lembo – meetings and workshops were held for the promotion and the exchange on different production methods, on quality and quantities, on social and market aspects, on production difficulties. Participants discussed relationships between coastal communities, natural environment and fish production. Moreover, they also analysed the role of certification”.

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## Events

**T**his year BIOLFISH 2011 program is extremely rich. Regarding workshops and seminars, it was held the first national meeting on EU regulation on fishing, and a workshop on the reviewing of EC regulation for organic aquaculture. Other meetings widened to reach topics that included organic and biodynamic wine, responsible tourism, and organic catering (also in schools canteens). On the gastronomic side we'll signal the “Officine del Gusto”, tasting laboratories for the recognition of quality in fishing products, BIOLFISH Osteria, and “BIOLFISH Menu”, culinary appointments based on organic products and on sustainable fishing products, proposed by restaurants of Monopoli, bio-fishing tours with on-board tasting, up to laboratories for sensorial analysis and short

tasting courses on different food products. Grand final appointment, “Fish on the square”: tasting for all visitors with the involvement of the fisherman community. Inside the program, also a market-exhibition of organic short production chain, fair trade and 0 mile consumption buying groups, energy saving topics, ethical finance and fair trade commerce.

Then, cultural initiatives: a pictures exhibition on fishing, BIOL Prize exhibitions on oils coming from all over the world (with tasting) and BIOLDESIGN; theatre and music performances; short films on sustainability and on biodiversity; bio-tours; playing laboratories for children. Without forgetting institutional stands and those for producers and bodies. All details available on: [www.biolfish.info](http://www.biolfish.info).

## Data

According to the latest FAO statistics, aquaculture production never stopped growing since the beginning of the '50 and most probably will reach during the next 10 years the same production level of fishing. A system that in Italy accounts for 800 fish farms and 15 thousand professionals, with a per capita consumption equal to 25.5 kg yearly. Organic aquaculture has today a worldwide production of 33 thousand tons, of which around 14 thousand in Europe. That will become 10 times as much, as foreseen, within the next decade.



Since sixteen years the most important event for organic olive oils is in Apulia. At the end of April in Andria ended the last edition, with a record number of participants: more than 380 extra-virgin

It is nowadays considered the most important international event dedicated to organic olive growing: BIOL Prize, reserved to organic olive oils, the event that since sixteen years in Apulia assigns the most important recognitions of the sector. All with the aim of give the right value to differences – and different cultural heritages connected to them. Not only this: today BIOL offers, through its own technical staff and its international net, a technical staff for training, info and research, able to satisfy the needs of olive growers and olive oil producers caring about quality at international level.

The importance of the event in Andria is given by the yearly growing number of participants: more than 380 oils - last year 350 – coming from 19 countries: with Italy, with the new entrance of oils fro Trentino, and Apulia, with more than 50 oils as finalists – also Albania, Saudi Arabia, Argentina, Australia, Chile, Croatia, Greece, Israel, Lebanon, Morocco, Palestine, Portugal, Syria, Slovenia, Spain, Tunisia, Turkey and USA.

A real summa on organic olive growing, as defined by the Japanese jury member Toshihisa Suzuki – attentively examined by the international jury (made up also by buyers coming from



# BIOL Prize

## a point of referral for world olive growing



Greece, Japan, Germany, USA and England), within a program that reproduced a winning formula: coupling the prize with forums, tasting seminars, guided visits, BtoB meetings,

exhibitions and convivial moments.

Also children are involved, with BIOLKIDS, an initiative started some years ago by Acu Apulia, in cooperation with Consorzio Puglia Natura and different primary schools of the territory. A jury of children that, after a series of formative meetings formed a “mini panel” that together with the international jury choose the best oils for

children taste.

Organized by CIBi – Italian Consortium for Organic, BIOL Prize is under the patronage of IFOAM and of the Italian Ministry of Agriculture, and is carried out in cooperation with Apulia Region, Township of Andria, and Icea - Environmental and Ethical Certification Institute - and Consorzio Puglia Natura.

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## 2011 Winners

Island oils confirm Italy at top positions in world olive growing. Its the Sardinian extra-virgin “S. Andria” of Oleificio Sandro Chisu of Orosei (Nuoro) the best organic oil 2011: that was the main outcome of BIOL Prize. “S. Andria” is the best among more than 380 oils participating from 19 different countries, covering almost completely world olive growing. And from another island, Sicily, is the second best prize, given to “Dop Valli Trapanesi” of the organic company Titone. Third place to the

oil “Frantoio” of the Tuscan company Cesare Buonamici of Fiesole (Florence). Best blended, “Bios” of the Umbrian Monini, bottled by S.I.O. at Carpino, on the Gargano. Among other main prizes, BIOLPACK (best packaging/labelling given by a special jury of experts in communication and consumer info) was won by the Croatian oil “Zlatno Ulje”. The children jury assigned the BIOLKIDS prize to the Californian oil “Mistral Apollo”. Best foreign oil, with the sixth place, the Spanish “Rincon della Subbetica”. The complete list of all other territorial prizes is online at [www.premiobiol.it](http://www.premiobiol.it).

Winners, also of territorial prizes, received certificates during the 8th of May, during the prestigious event B-To-Bio, within the Fiera di Milano. As usual, all participants will be published on the traditional BIOL Catalogue, then presented at main sector’s exhibitions, from BioFach in Nuremberg to Sana in Bologna.



# BIOLITALIA is born

**From BIOL Prize an association of producers to improve the quality of organic products, both under the organoleptic aspects and the environmental and social ones**

Its name is BIOLITALIA, and was presented officially during the last BIOL Prize Andria: its an association of producers to improve the quality of organic products, both under the form of the organoleptic aspect and from the social and environmental aspects ones. The association, made up mainly by organic producers, aim to improve the organization of the offer with the constitu-



tion of "BIOL Quality Clubs", finalized to aggregate not only olive oil producers, but also wine, honey and other producers, with the goal of spot out common needs, new partners, share projects and commercial opportunities.

"BIOLITALIA – explains its President Marilù Perrone – will offer a series of qualified services for the technological improvement and product promotion, using events connected to BIOL net, such as BIOL Prize, BIOLMIEL, and BIOLWINE. Joining the association give producers the chance of: sending a product and receiving a complete set of analysis, sensorial profile included, from BIOL qualified juries; put their company logo on all catalogues and websites managed by BIOL and on the future BIOLITALIA website; increasing their own commercial possibilities; and take part in events and exhibitions in which the association is taking part".

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## BIOLWINE, last born

BIOLWINE is the last one within the BIOL family, and is born to give visibility and support to quality organic wines. Promoted by Icea, BIOLWINE is an association among organic wine producers and CIBi, to promote knowledge and responsible consumption of organic wine, together with providing consultancy and technical and project support to producers.



"BIOLWINE – explains ICEA Directors Alessandro Pulga – is born in a delicate moment for organic enology, meaning during a strong dispute within the EC on the new organic wine regulations and so on the new indications that will guide the development of this sector in the coming years. That's why the first activity of BIOLWINE technicians is to give updated info on the new regulation and on all technical details for the production of high



quality organic wine. BIOLWINE gives also consultancies to projects and the participation to public tenders, and the implementation of promotional events in Italy and abroad". BIOLWINE has a disciplinary conform to the last proposal of European regulation and in line with Cevinbio – European Chart of Organic Wine Making. The first BIOLWINE event will take place in the coming months.

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## And BIOLMIEL give recognition to best organic honeys



At its third edition, proposed in Sicily the BIOL formula in organic sector: BIOLMIEL, the international prize that had its last edition in Catania (Sicily). For three days the Convitto Cutelli, in the historic part of town, hosted the works of the jury coordinated by Gian Luigi Marcazzan of CRA-Api of Bologna, and also an international seminar on apiculture and biodiversity, tasting honeys workshops, and the works of the national BIOL Prize committee. Born as an occasion of meeting between honey producers and technicians, to debate organic and sustainable farming and to promote organic quality products, BIOLMIEL ([www.biolmiel.it](http://www.biolmiel.it)) is been promoted by ICEA with the cooperation of CRA - Honeybee and Silkworm Research Unit of Bologna and with CIBi (organized and owner of the BIOL trademark), with the patronage of the Italian Ministry of Agriculture, the Chamber of Commerce of Catania and AgriBioMediterraneo.

The best one resulted the acacia honey of "Apicoltura Cassian" of Treviso. The product from Veneto was proclaimed by the international jury that chosen it among the 154 honeys coming from different parts of Italy and also Austria, Cyprus, Croatia, United Arab Emirates, Germany, Greece, Spain and Turkey. Among monofloral, second place to the chestnut honey of "Apipuglia"; third, ex aequo, the jujube honey produced by the Emirates company "Abu Dhabi Organics" and the sideritis one of the Abruzzi company "Premiata Apicoltura La Girlanda"; best polifloral the Lombardy company "Apicoltura Zipoli". Honeys that in the selections reached excellency levels received also the BIOL HIGH QUALITY certificate.

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