

Food

Technology Report

Contents



(c) Vienna Business Agency / David Bohmann

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Introduction

Dear reader,

For many people, the mere mention of the word “food” can trigger a wave of different images, ideas and emotions. The spectrum ranges from images of animals frolicking in the sunshine and happy people to a heated debate on whether every ingredient in a recipe is apparent and whether the ingredients are compatible with certain ethical views.

By the same token, the word “technology” also conjures a wealth of associations, from machinery and giant production facilities to digitalisation, smartphones and people going about their work in protective overalls.

So, how can these two terms fit together when they evoke such vastly different images? How much knowledge goes into producing the food we consume on a daily basis? What are the aspects – from the farmer’s field right through to our plate – that need to be reviewed and researched to ensure that all the food we purchase and consume is of high quality and transparently priced?

Producing food requires a functioning agricultural system. This means sufficient space suitable for the production of both plant-based foods and foods of animal origin, as well as people willing to apply their knowledge and efforts.

There are, however, increasing pressures on agricultural land, especially in urban and peri-urban areas. This land is hot property due to the demand for housing and commercial spaces, transport connections and recreational facilities. This creates a first area of tension. Once foods have been produced, they can either be consumed directly (e.g. fruit and vegetables) or pass through a further processing stage (e.g. jam, jelly or juice). Whether this processing takes place at home, at an agricultural or commercial facility or in a technological food processing plant is often an important distinction for customers, even though the same raw produce and technologies are often used in any production system – as is the case with jam, for instance. This represents a further area of tension.

There is a significant emotional discrepancy between working with ingredients and following recipes at home on the one hand and, on the other, companies complying with food standards legislation and using professional production processes. As a global city, Vienna is constantly engaged in a fascinating dialogue on issues ranging from agricultural production and food processing to technological developments in the food sector.

Your Vienna Business Agency team

Food in Vienna – a brief history

The city of Vienna was home to a regular livestock market as far back as 1549. Cows from the Great Hungarian Plain were sold in the area that today is near the Beethovenplatz. The cattle market in Sankt Marx was erected in 1800, while the abattoir followed in 1846. The two were finally closed in late 1997. Today, two sculptures of cows on the columns at the entrance to Henneberggasse serve as a reminder of the area's former use. The site is now part of the Media Quarter, an area used for cultural events and by media companies, and is set to become the site of a new multi-purpose venue.

From a historical perspective, Vienna's high population has always presented the city with the challenge of ensuring sufficient food supplies for its citizens. This is shown by the following quote from 1438¹: "The food brought into the city every day would be deemed impossible by many. Wagons arrive full of eggs and crayfish. Bread, meat, fish and poultry are procured in vast quantities. And yet, come the evening, there is nothing left to buy..." (Enea Silvio Piccolomini, Pope Pius II from 1458 to 1464)

Duke Leopold VI granted Vienna the staple right in 1221, allowing it to require merchants passing through Vienna to unload their goods and display them for sale. The modern city's street names serve as reminders of these markets, such as Hoher Markt (upper market), Neuer Markt (new market), Bauernmarkt (farmers' market), Fleischmarkt (meat market), Wildpremarkt (game market), Getreidemarkt (grain market) and Kohlmarkt (coal market), where charcoal and firewood was also sold. In the mid-18th century, stalls stood in front of the city walls selling fish on the

bank of Vienna's canal in the vicinity of what was known as Fischertor, or Fishermen's Gate. The city's proximity to the Danube meant that a variety of fish was available, such as sturgeon, sterlet and beluga. In 1903, the decision was taken to create a central fish market, which was set up in the vicinity of Stefaniebrücke. It was closed in 1972.

At the beginning of the 19th century, Vienna markets sold various types of fish and other seafood, especially crayfish. However, the crayfish plague and construction work gradually made crayfish a rare treat.



(c) Pixabay / Emilian Robert Vicol

Snails were also a particular delicacy and a popular speciality in Austrian cuisine. From the 18th century, Vienna was considered a stronghold of snail-based cooking. At a special snail market behind St Peter's Church, Schneckenweiber – snail women, as the vendors were known – offered what they dubbed "Viennese oysters". You could find snails cooked, baked, fried with bacon, served with sauerkraut and even dusted with sugar.

¹ Ehalt, Hubert Christian, <https://www.wien.gv.at/freizeit/einkaufen/maerkte/geschichte/marktkultur.html>, accessed on 18/2/2019

2 Food in Vienna - a brief history

The Vienna area was even home to cows and dairies. Indeed, the city's last dairy closed as recently as 1997.² The Vienna Dairy (known locally as WIMO) was founded in 1880, is situated on Molkereistrasse and has been Vienna's largest dairy factory since 1902. Back then, it would process 12 million litres of milk every year. To put this in context, WIMO's modern-day successor, the Baden-based Niederösterreichische Molkerei (NÖM), processes around 1 million litres every day – around 30 times more!

In the past, milk for Vienna came from rural dairy farmers and producers with their own cows in areas that later became part of Vienna through the annexation of some towns and suburbs on the city's outskirts in 1850 and 1890. Around 3,500 dairy cows were needed, which the farmers hoped would produce 6 to 8 litres of milk per cow per day. Today, dairy cows can produce up to 50 kilograms per day.

“Viennese cuisine” is also renowned around the world. Indeed, it was mentioned as early as the first half of the 15th century in a cookbook from the monastery of St Dorothea in Vienna. The Congress of Vienna in 1814-15 also helped to spread Vienna's reputation as a gastronomic capital throughout Europe. The numerous culinary influences from the different countries in the Austro-Hungarian Empire combined to create a unique flavour universe. In 1900, the publication of husband and wife Adolf and Olga Hess' 800-page guide entitled “Viennese Cooking” put centuries of tradition on paper and ensured global renown for the city's unique cuisine. There are even certain dishes with names that mention Vienna – ranging from Wiener Aal (eels with carrots, onions, wine and pepper) to the well-known Wiener Schnitzel and Wiener Würstchen, the city's own pork and beef sausages (which are, confusingly, known as frankfurters).³

² Gerges, Melanie: <https://wien.orf.at/m/news/stories/2937271/>, accessed on 17/2/2019

³ Haslinger, Ingrid: <https://www.kulinarisches-erbe.at/geschichte-der-ess-trinkkultur/historische-kuechen/wiener-kueche/wiener-gerichte-mit-beruehmt-namen>, accessed on 18/2/2019

Urban agricultural production and food production

Land in cities is needed for different uses such as housing, recreation, transport, infrastructure, commerce, etc. If land in urban areas is used for agriculture, the machinery and equipment and construction and use of associated facilities can lead to conflicts with neighbours with differing needs. However, food production and processing also offer opportunities to produce regional food supplies with short transport chains and to create value. There is also a historic

food production approach that proved almost visionary: On the occasion of the Vienna International Garden Show in 1964, Viennese industrialist Othmar Ruthner built a 40-metre-tall greenhouse tower that was dismantled in 2017. Following this concept, the vertical farm institute is currently working on contemporary, sustainable solutions to facilitate modern production processes in urban areas (see also vertical farming and the vertical farm institute, page 10).



(c) Pixabay / Krzysztof Jaracz

3.1 The role of the city

Vienna, the second-largest city in the German-speaking world, also plays a significant role in shaping urban food trends. Starting in particular from the current demand situation, this also has a major influence on food offerings, production and technology. Never before has the spectrum of food quantity and quality been as wide as it is today. There are, therefore, new opportunities for young enterprises, particularly in the premium quality segment. This makes the city a catalyst for innovation and a testing ground for new, modern approaches to nutrition and to food production and processing in general.

3.2 Agriculture in a city of millions – can it work?

Due to its historical evolution and following targeted urban development measures, Vienna enjoys a reputation as one of the world's most liveable cities. This includes the fact that around 870 hectares of land are used to grow vegetables – around 40 different varieties. Each year, around 60,000 tonnes of vegetables are grown in the region and brought to the city via short transport routes, accounting for about one-third of the city's vegetable consumption.⁴

Vienna is also the only city on the planet that boasts an entire wine-growing region within its boundaries. One local winery alone, Weingut Cobenzl, covers around 60 hectares; it has been owned by the City of Vienna for more than 100 years. Vienna has a total of 630 hectares of vineyards; thanks to the local wine taverns known as Heurige (lit: "this year's [wine]"), Viennese wine has become a fixed part of the city's everyday culture. Many Viennese folk songs are about wine.

The "Wiener Gemischte Satz" – the Viennese wine-growing region – has become part of the DAC family (for regionally typical quality wine in Austria), further becoming the epitome of Viennese wine.

The City of Vienna's Municipal Department Forestry office and urban agriculture (known as MA 49) is responsible for around 2,300 hectares of land. MA 49 manages around 2,000 hectares of this land itself, making it one of Austria's largest farming enterprises, and is dedicated above all to serving as a leader in organic agricultural practices. There are around 630 agricultural enterprises in Vienna, ranging from fruit and vegetable farms to orchards, crop farms and wineries. There is also a handful of livestock farmers.

FOOD PRODUCTION AND SELF-SUFFICIENCY RATE IN VIENNA, 2016

	FOOD PRODUCTION IN KILOGRAMS PER HEAD	SELF-SUFFICIENCY RATE IN PERCENT
VEGETABLES	34.2	30.6
TOMATOES	10.3	35.8
CUCUMBERS (SALAD)	15.8	251.0
PEPPERS	2.4	52.0
FRUIT	0.8	1.0
GRAINS	7.3	8.2
WINE	1.2	4.4

Source: Figures from Statistics Austria and own calculations on the basis of a Vienna population of 1.8 million and taking into account food losses, imports and exports

⁴ <https://www.wien.gv.at/stadtentwicklung/projekte/landschaft-freiraum/landschaft/landwirtschaft/gemuese.html>, accessed on 26/5/2019

Total agricultural land in Vienna:

5,700 in hectares

- Arable farming 4,331
- Viticulture 637
- Horticulture 382
- Other use 189
- Field vegetables 161



Source: Vienna Agriculture Report 2017 <https://wien.lko.at/wiener-landwirtschaftsbete+2500++2090042+5804>

3.3 Agriculture and Food Industry 4.0

Digitalisation is transforming not only heavy industry but also agricultural operations. This might seem rather improbable at first glance. After all, how can a cow or a head of lettuce be digitalised? On closer examination, however, the prospects are promising and exciting. There are various potential applications: in plant cultivation – where the term “precision farming” is often used – seeds can be sown, watered and fertilised and plants protected much more precisely and, thus, in a way that better conserves resources. Self-operating machines can sow seeds, remove unwanted vegetation and even harvest crops. In animal husbandry, sensors, control systems and software can manage stall ventilation, feeding and animal health much more precisely and in line with the animals’ needs. In addition, the vast quantities of data generated can enable farmers to make their control structures even better and more efficient. In times when international markets determine the prices of agro-products, such control is becoming increasingly important. Our small-scale structures in Austria are facing global competition.

The impact of digitalisation on production operations can be seen at various levels. It might relate to technolo-

gical processes, but it also concerns organisational processes, e.g. from the management of purchasing, storage and sales operations to web-based sales solutions. If we take technological processes in food processing as an example, digitalisation can offer advantages in process efficiency, food safety and energy savings. Sensor technology and targeted process control save energy and improve yields. Examples of applications include drying spices and leaves, such as peppermint to make tea, etc. Abattoirs can also be optimised because, while heating is needed in the slaughter and butchering areas, the meat then has to be cooled. The intelligent use of control and switching electronics can achieve considerable energy savings that not only benefit the climate but also offer significant commercial advantages.

Research is therefore required, if nothing else, to support these technological developments under the pressures of climate change, price suppression and consumer demands – e.g. for greater transparency and improved animal welfare (see also Vienna Competence Centers and projects).

3.4 Vertical farming

The term vertical farming denotes an approach that “verticalises” cultivation methods and draws on natural energy sources to facilitate the sustainable, year-round food cultivation in even small spaces. This approach aims to establish robust agricultural operations in and on buildings in urban agglomerations and thus create a sort of urban agriculture. Initial examples of successful vertical farming can be found in various cities and countries, including Singapore, Sweden, the Netherlands, the USA and Japan. Studies have attested to this major potential for growth this approach offers over the coming years. According to some sources,⁵ the market for vertical farming is estimated to reach USD 5.8 billion by 2022 at an annual growth rate of 24.8% (2016-2022).

Producing food in spaces partially shielded or protected from the outside world – such as old industrial halls, etc. – makes it possible to control light and irrigation and, in doing so, create a circulatory system that would also be markedly less susceptible to the impact of pests and microbial interference. As these production spaces are situated in urban areas, transport costs and, therefore, the emission of environmentally harmful gases are also reduced. This approach also allows consumers, the food service industry and community services to draw on locally sourced food, thus redefining the concept of regional produce.⁶

3.5 Growing mushrooms in coffee grounds

Vienna, a city famed for its coffee tradition, produces 44 tonnes of coffee grounds every day. To make use of this resource, mushrooms have been grown in coffee grounds since 2015. The soil for the mushrooms is composed of coffee grounds mixed with fungal mycelia, water and some chalk. Around 5-6 tonnes of mushrooms are harvested in this way every year.⁷



(c) Pixabay / cbrinker19

3.6 Aquaponik

A similar approach to the use of circulatory systems under controlled conditions is used in aquaponics. The term describes a process that combines techniques used to farm fish in aquaculture with hydroponic methods to cultivate crops such as vegetables and herbs. This

makes it possible to farm fast-growing, less demanding fish (such as bass and catfish) in urban areas. The fish provide high-quality protein for human consumption without polluting the water. The nutrient-rich water is then used to grow plants.⁸

⁵ <https://www.marketsandmarkets.com/Market-Reports/vertical-farming-market-221795343.html>, accessed on 20/2/2019

⁶ <http://www.verticalfarminstitute.org/de>, accessed on 21/2/2019

⁷ <http://www.hutundstiel.at>, accessed on 21/2/2019

⁸ Vienna-based projekt <https://bluen.at/>, accessed on 21/2/2019

3.7 Snail farming



(c) Pixabay / Miss_Ophelia

Viennese snails were a sought-after delicacy at one time but later fell by the wayside (see Food in Vienna – a brief history). In 2014, Vienna again became home to an enterprise farming two types of snails in agricultural areas within the urban region. It prepares and sells the snails on-site in a bistro, thereby reviving an old tradition.⁹

3.8 Insects

The dietary habits of modern societies and, above all, the fact that meat consumption makes up a significant share of global greenhouse gas emissions, are issues discussed with increasing frequency in the media. Plants such as maize and soya – plants that could be used for direct human consumption – are currently used as animal feed or biofuel. Consequently, the notion of using insects as a source of protein for human and animal nutrition is among the issues coming under closer scrutiny.

Insects are relatively undemanding and can be farmed and fed with little effort. They also require less energy (feed, water) than mammals. Around two kilograms of feed is required to produce a kilogram of insects; the same amount of beef requires 12-16kg. Furthermore, around 90% of insects' bodies can be eaten, while the figure for mammals is usually less than 50%.¹⁰ Nevertheless, issues relating to intensive farming (high volumes of animals in small spaces) remain unanswered, as do other aspects relating to the safety of using insects as food and feed (viruses, allergies, intolerances, etc.).

⁹ <https://gugumuck.com>, accessed on 20/2/2019

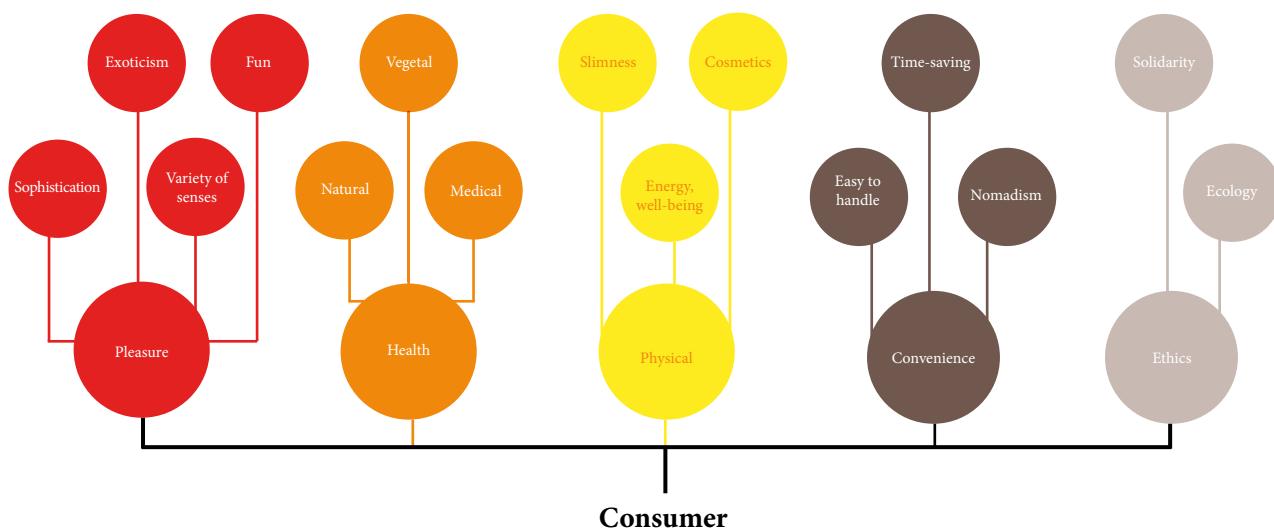
¹⁰ <https://www.zirpinsects.com>, accessed on 20/2/2019

Nutritional trends

The topic of nutrition is ever-present in today's media. The year-round availability of all foods in excellent quality has given rise to a trend in which nutrition is regarded as an essential element of our modern lifestyle. This trend can take very different forms, ranging from fundamental dietary preferences, such as vegetarianism and veganism, to paleo diets and clean eating. There is the trend of growing produce and cooking at home; some favour good, traditional comfort food and others prefer different national cuisines, such as Italian, Greek, Turkish, Indian, Japanese or Chinese – and fusions that combine them. There are monotheematic restaurants dedicated to a single style, such as

burger restaurants, as well as many different types of fast food. Very often, entire neighbourhoods in the city come to be characterised by their combination of markets and gastronomy, giving rise to a culinary scene. An example of this is Yppenplatz and Brunnenmarkt; the latter has over 170 market stalls, making it the largest street market in Vienna. Naschmarkt also has a diverse, traditional offering; along with other, smaller markets such as Rochusmarkt, such sites serve as urban hubs for shopping and gastronomy, connecting agricultural produce with consumers and start-ups.

Consumer behaviour trends in relation to the food sector





Source: <https://www.futuremanagementgroup.com/de/future-food-technology-die-8-wichtigsten-trends-und-technologien/>

4.1 Gastronomy

Food trends are also a factor in the gastronomic scene. Wrenkh, Lebenbauer, yamm!, Venuss and Swing Kitchen are a few examples of such restaurants. Tian, a vegetarian restaurant run by Austrian celebrity chef Paul Ivic, is another. Trends create new and specific niches for agricultural

enterprises and actors along the value chain. While they may involve special requirements, they are often associated with a well-off audience willing to pay higher prices for special products and dishes.

4.2 Start-ups

Many start-ups have been founded in the food industry. Examples in Vienna include Unverschwendet, Six Bug, Frischemanufaktur and Boom Bucha, among many others. Their objectives range from avoiding food waste by working with fruit and vegetables that went unsold in retail outlets to innovations such as Cutz, a frozen biscuit

dough sold in rolls, which successfully sought investment on television. As in the past, the drinks sector continues to see a wealth of new approaches, such as Goldkehlchen Cider, Hello Helga, Pona, All I Need, Omis Apfelstrudel, and many more.

4.3 Origins

The origins of produce has become an important topic in discussion about food. Many surveys have shown that people consider the origin of their food to be important. However, this results in increased checks and transparency, higher costs and increasing food prices – a factor which often leads consumers to opt for a chea-

per product or a multi-pack offer. Examples of Austrian symbols indicating food origins include the AMA Quality Seal and the AMA Organic Seal. These complement EU-wide classifications such as PDO (Protected Designation of Origin), PGI (Protected Geographical Indication) and TSG (Traditional Speciality Guaranteed) marks.

4.4 Transparency

A range of initiatives relating to transparency in food production are already in place. These include some transparent production facilities that allow public visits and hold open-day events. The idea of developing a food court as part of aspern Seestadt, an urban development project in the east of Vienna, is a good example of this approach. Local restaurants, bars and commercial shops, as

well as Vienna-based food producers, are using the space as a modern, urban work environment and thus showing interested people exactly how their food is made, rather than the process appearing distant and hidden. One example is the ice cream produced in Seestadt by Molin Pradel (at the Eissalon am Schwedenplatz).

4.5 Blockchain

The tracking systems in place in food supply chains to prevent so-called “food fraud” are constantly expanding and improving. The aim is to ensure that information can move “one step up and one step down” at every point in the production process. In future, this would allow consumers to scan a QR code with their mobile phone to obtain in-depth information about their food’s origins and the methods used in its production. However, this would require a system in which all this information is not only recorded promptly and correctly but is also provided in a clear, legible format. Blockchain, a technology that so far has been primarily associated with cryptocurrencies like Bitcoins, could be one means of achieving this.

A blockchain is effectively a decentralised ledger of all information (“links in the chain”) in which links are recorded in a specific order. Once recorded, the information cannot be altered. When a hash is added, it creates

a block – hence the name. This facilitates the secure exchange of information on a product between any number of actors – from suppliers to producers, wholesalers, logistics service providers and retailers through to the end customer. This data could be, for example, the product’s origin, batch number, date and time of production, best-before date, cold chain, etc. As everyone works with the same dataset, every transaction can take place immediately but also remain transparent and traceable long into the future. However, there is no one universal blockchain. A blockchain is a type of software that, in principle, can be used in any situation – such as between a producer and a retailer. Major commercial enterprises such as Walmart and Carrefour work with producers such as Nestlé and Unilever. All in all, it will likely be some time before a generally available solution is found.

4.6 Community catering

A strong trend towards fresh produce and information on food origins can also be seen in community catering. One example of the extensive use of fresh produce is the Kuratorium Wiener Pensionisten-Wohnhäuser, a provider of services for the elderly.¹¹ It has 30 kitchens, where around 800 staff cook 55,000 portions of fresh food every day. This is production on a massive scale: every year, it uses approximately 45 tonnes of organic carrots, 105 tonnes of organic root vegetables, 400 tonnes of organic potatoes and 2.4 million eggs. It also uses 27,000 litres of apple juice, 774,000 litres of milk and 158 tonnes of meat each year.

Its sourcing policy requires that produce be sourced regionally wherever possible. The distance ingredients are transported is a key consideration. As a result, 74% of the produce is sourced from within Austria. It draws some of its potatoes from the Lobau, a floodplain in the east of Vienna. Seasonal availability is another criterion; around one-third of all the food used comes from organic farming.¹²

¹¹ <https://kwp.at/gutessen.aspx>, accessed on 22/2/2019

¹² https://kwp.at/sites/default/files/kwp_folder_gastronomie_web_final.pdf, accessed on 22/2/2019

Research in Vienna

Research is connected to food and food production in many ways. This brief and by no means exhaustive overview of these connections to give an impression of the diverse areas involved.

University of Natural Resources and Life Sciences Vienna (BOKU)¹³

The University of Natural Resources and Life Sciences (BOKU) is a centre for teaching and research into renewable resources that are essential for human life. BOKU's mission is to make a decisive contribution to securing these basic means of existence for future generations by working across specialist disciplines. It combines natural sciences with engineering and economic sciences, seeking to expand our knowledge of the ecologically and economically sustainable use of natural resources in a

harmonious cultural landscape. Its Department of Food Science and Technology is specifically dedicated to investigating questions related to food and the technological processing and preparation of food. It is also currently involved in research projects with companies involved in agriculture and food processing as well as with other scientific institutions. BOKU is therefore also an important partner in the COMET K1 Center FFoQSI.

University of Veterinary Medicine Vienna (Vetmeduni Vienna)¹⁴

The University of Veterinary Medicine Vienna (Vetmeduni Vienna) is Austria's only academic institution for teaching and research in the field of veterinary medicine and also the oldest in the German-speaking world, having been founded by Empress Maria Theresa in 1765. It conducts research into topics of importance to society. It places particular emphasis on animal health and preventive veterinary medicine, public health services and food

safety. Its areas of research include creating the scientific basis for animal welfare animal husbandry, animal protection and animal ethics. The Department/University Clinic for Farm Animals and Veterinary Public Health also has two research institutes examining meat and milk hygiene, primarily focused on the safety of animal-based food products. It also has a direct link to the COMET K1 Center FFoQSI.

¹³ <https://www.boku.ac.at>, accessed on 23/2/2019

¹⁴ <https://www.vetmeduni.ac.at>, accessed on 22/2/2019

The COMET Programme and Competence Centers in Vienna

The COMET Programme (Competence Centers for Excellent Technologies) promotes the establishment of Competence Centers based around a high-level research programme jointly determined by actors from business and science. In this sense, COMET is a key factor in reinforcing Austria's position as a location for business and research.¹⁵ One of the COMET Centers (K1), FFoQSI, is

focused on food for humans and animal feed. It is funded by the Austrian Ministry for Transport, Innovation and Technology (BMVIT), the Austrian Ministry for Digital and Economic Affairs (BMDW) and the federal provinces of Lower Austria, Upper Austria and Vienna. The Center is managed by the Austrian Research Promotion Agency (FFG).

FFoQSI – Feed and Food Quality, Safety and Innovation

The FFoQSI project (Feed and Food Quality, Safety and Innovation)¹⁶ investigates topics along the feed and food value chains. The aim is to improve feed and food production methods and to make them safer and more sustainable. It combines the expertise of renowned Austrian research institutions with the experience of over 30 innovative and research-focused companies from different countries.

Central issues in the project include:

- How is our food produced?
- Is our food produced sustainably and is it fresh, free of foreign bodies, residues and contaminates?

- Is information regarding food quality and origin correct?
- How can we further reduce and optimise the use of pesticides and antibiotics?
- How can we achieve sustained improvements in animal feed and farming?
- How can we reduce food waste and better use valuable ingredients?
- How can we improve common foods in nutritional and physiological terms and as regards their flavour?

ADDA¹⁷ – Advancement of Dairying in Austria

The objective of ADDA is to create a national competence network to secure and support a sustainable and profitable value chain for the dairy industry that can hold its own in a highly competitive and constantly changing environment, both now and in the future. The major

challenges facing the Austrian dairy industry include the restructuring process currently underway at the producer level and competition from major corporations with global operations that are increasingly active on the Austrian market.

D4Dairy – Digitalisation, Data integration, Detection and Decision support in Dairying

The transdisciplinary, cross-sector COMET project D4Dairy¹⁸ has the goal of developing the digitally supported management of dairy enterprises that contribute to improved animal health, animal welfare and product

quality through data-based and networked information systems. Sensors record animal welfare in real-time and transmit live stall conditions.

¹⁵ <https://www.ffg.at/comet>, accessed on 20/2/2019

¹⁶ www.ffoqsi.at, accessed on 20/2/2019

¹⁷ www.vetmeduni.ac.at/de/milchhygiene/forschung/adda, accessed on 21/2/2019

¹⁸ www.zar.at/Projekte/D4Dairy.html, accessed on 20/2/2019

Institutions and organisations in Vienna

Austrian Agency for Health and Food Safety Ltd. (AGES)¹⁹

Austrian Agency for Health and Food Safety Ltd. (AGES) is a company of the Republic of Austria. It is owned by the Austrian Federal Ministry of Labour, Social Affairs, Health and Consumer Protection and the Austrian Federal Ministry for Sustainability and Tourism. AGES was founded on 1 June 2002 and supports the management of the federal ministries and the two federal agencies subordinated to it in questions relating to

public health, animal health, food safety, medical and drug safety, food security and consumer protection along the food chain by providing professional and independent scientific expertise. Its core tasks include protecting human, animal and plant health, food safety, food quality and protecting consumers against fraud. AGES analyses, monitors, evaluates, conducts and communicates its findings to do this.

MA 59 - Market Service and Food Safety (Market Authority)

The Municipal Department for Market Service and Food Safety (MA 59) manages the municipal markets, monitors compliance with food law requirements and conducts inspections in relation to consumer protection. Around 19,000 Viennese businesses are subject to the provisions of food law. Food and hygiene inspections are carried out

in all of these businesses. The administration also operates a food hotline, a free Vienna markets app and a free Market Authority museum. One service involves the provision of information on the steps to take when opening and launching market stands and when founding and opening a food business.

Higher Federal Institute of Horticulture Teaching and Research Schönbrunn (HBLFA Schönbrunn)

HBLFA Schönbrunn and the Austrian Federal Gardens Authority are overseen by the Federal Ministry for Sustainability and Tourism (BMNT); the Federal Ministry for Education, Arts and Culture is responsible for educational aspects. The HBLFA is home to the Higher Institute for Garden and Landscape Design and the Higher Institute for Horticulture. One of the most important duties of productive horticulture is to supply the population with

fresh vegetables. The metropolitan area of Vienna is also home to companies and facilities that ensure Austria's capital enjoys a local supply of high-quality food from horticultural production. HBLFA Schönbrunn combines horticultural tradition, examples of garden design and scientific institutions as well as modern production and distribution facilities in the vicinity for the purposes of teaching and research. It cooperates closely with BOKU.

¹⁹ <https://www.ages.at/startseite>, accessed on 21/2/2019

Services offered by the Vienna Business Agency

The Vienna Business Agency offers a “360° service” to companies in Vienna. This includes funding, consultancy, workshops, advanced coaching on founding a company and assistance in the search for commercial and office space as well as contacts to potential partners in the technology scene and the creative industry. The Vienna Business Agency also works to improve the position of Austria’s capital city in the international business environment, assists international companies settling in Vienna and serves as the first point of contact for expats upon their arrival in Vienna.

The Vienna Business Agency offers funding opportunities for projects in the food industry through different funding programmes. Its Research programme issues calls for applications to support research and development projects (R&D projects). The Agency’s Innovation programme supports companies developing new or significantly improved products, services and processes and implementing organisational innovations. Its R&D Collaboration Initiation programme supports the preparation of major projects with (international) partners. The Agency supports companies seeking to tap into new international markets.

Since 2008, the Vienna Business Agency has organised the Vienna Research Festival. This event brings together Viennese universities, universities of applied sciences, companies and extra-university research institutions. It aims to showcase the research and development work underway in the city to a wide Viennese audience. Over the last ten years, more than 69,000 local residents have visited the Vienna Research Festival. More than 140 companies, private institutes and institutes at universities and universities of applied sciences have already taken the opportunity to present their research projects and innovative products to an interested audience and address potential customers at the festival.

Companies from Vienna

The following table, which is by no means exhaustive, gives an overview of companies in Vienna in the food industry.

Company	Description	Contact	Website
Josef Manner & Comp AG	Founded in 1890 by Josef Manner, the iconic pink colour and logo featuring Vienna's St Stephen's Cathedral remain distinctive symbols of the brand. In 2018, the company had around 700 employees, achieved turnover of €200 million and had an export rate of 55%.	Josef Manner & Comp AG Wilhelminenstraße 6 A-1170 Vienna Tel.: +43 1 488 22-0 Fax: +43 1 486 21 55 Email: team@manner.com	www.manner.com
STAUD'S Wien	Staud's Wien has been a firm fixture in Vienna since the year dot. Its ingredients are hand-picked and predominantly sourced from within Austria. The remaining ingredients are sourced from wherever the selected varieties of fruit and vegetables grow best. They are processed using tried-and-tested manual techniques and state-of-the-art technology at Staud's compact factory in Vienna's Ottakring district.	STAUD'S Wien Hubergasse 3 A-1160 Vienna Tel.: +43 1 406 88 05-0 Fax: +43 1 406 88 05-12 Email: office@stauds.co	www.stauds.com
Ottakringer Brewery	Founded in 1837, Ottakringer is the last remaining major brewery in Vienna. It brews more than 15 different types of beer with water drawn from its own well, 118 metres below ground. Today, the medium-sized, family-run company has around 180 employees, brews 570,000 hectolitres of beer per year and, in 2016, recorded turnover of €80 million and a 6% share of the Austrian market. The brewery supports more than 5,000 events per year and has an event facility on its premises, making it a fixed part of Vienna city life.	Ottakringer Brauerei GmbH Ottakringer Platz 1 A-1160 Vienna Tel.: +43 1 49 100-0 Email: office@ottakringer.at	www.ottakringerbrauerei.at

Company	Description	Contact	Website
GMS Gourmet GmbH	This traditional Austrian company, which has 1,500 employees, is a market leader in public and community catering. As a specialist in serving specific target groups, GMS Gourmet caters for all ages – kindergartens and schools, workplaces, retirement homes, hospitals, private homes, restaurants and at special events.	GMS GOURMET GmbH Oberlaer Straße 298 A-1230 Vienna Tel.: +43 (0) 508 76-0 Fax: +43 (0) 50876-5510 Email: info(at)gourmet.at	www.gourmet.at
Die Menü-Manufaktur GmbH	Based in Vienna, Menü-Manufaktur GmbH uses predominantly regional produce in its cooking and implements strict incoming controls to guarantee freshness and quality at all times. All of its dishes follow original Austrian recipes, are made by hand using traditional methods, and are then delicately spiced and precisely seasoned with masterful expertise.	Die Menü-Manufaktur GmbH Ignaz-Köck-Straße 8/6 A-1210 Vienna Tel.: +43 1 350 60 70 Fax: +43 1 350 60 70-480 Email: info@menue-manufakturen.at	https://www.menue-manufakturen.at
Ankerbrot GmbH & Co KG	For more than 125 years, this traditional Viennese company has served the city's population daily. Throughout its history and today, it stands for the very highest quality, both in terms of the products in its range of breads, pastries, cakes and snacks and in relation to its 1,150 employees from 44 different countries.	Ankerbrot GmbH & Co KG Absberggasse 35 A-1100 Vienna Tel.: +43 1 60 123-0 Fax: +43 1 60 123-313 Email: lobundtadel@ankerbrot.at	www.ankerbrot.at
Franz Felber & Co. GmbH	Since 1957, this family-run company has used high-quality ingredients to produce breads, pastries, viennoiseries, confectionery and snacks in strict compliance with hygienic production processes. It emphasises producing its goods by hand using traditional tools and techniques and the best local, sustainable and natural ingredients, avoiding additives and preservatives.	Franz Felber & Co. GmbH Dassanowskyweg 11 A-1220 Vienna Tel.: +43 1 256 88 00 Fax: +43 1 256 88 00-740 Email: office@felberbrot.at	www.felberbrot.at
Kurt Mann Bäckerei & Konditorei GmbH & Co KG	Founded in 1860, this family-run company now has around 800 employees and 80 branches. Its constant innovation and 10 Gebrote (10 bread commandments) ensure high quality. Fresh ingredients, a diverse product range and unique combinations are decisive factors in the taste and quality of the pastries produced by Der Mann traditional bakery.	Kurt Mann Bäckerei & Konditorei GmbH & Co KG Perfektastrasse 100 A-1230 Vienna Tel.: +43 1 866 99-0 Fax: +43 1 866 99-85 Email: baeckerei@dermann.at	www.dermann.at

Company	Description	Contact	Website
Ströck-Brot G.m.b.H.	This family-run company has produced bread, pastries, viennoiseries, confectionery, snacks, refreshments and salads for almost 50 years and has 77 branches, 72 of which are located in Vienna. It sources 100% of its flour from Austria; long-standing partnerships with regional producers mean that Ströck-Brot uses only the best ingredients in its bread and pastries. Offering BIO-AUSTRIA quality since 1994, 35% of its products are now organic.	Ströck-Brot G.m.b.H. Johann-Ströck-Gasse 1 A-1220 Vienna Tel.: +43 1 204 39 99-0 Fax: +43 1 204 39 99-5406 Email: buero@stroeck.at	www.stroeck.at
Leopold Schwarz, Bäckerei e.U.	This sole proprietorship enterprise has been based in Vienna's Hietzing district for more than 100 years. Around 150 employees across two locations produce more than 30 types of bread and 50 different pastries, plus an array of viennoiseries and confectionery. At around 25 specialist bakery shops and coffee and confectionery shops, it serves its customers home-made, high-quality artisanal goods.	Leopold Schwarz, Bäckerei e.U. Auhofstraße 138 A-1130 Vienna Tel.: +43 1 802 02 02 Fax: +43 1 802 02 02-55 Email: bs@bswien.at	www.bswien.at
K. u. K. HOFZUCKER-BÄCKER CH. DEMEL'S SÖHNE GmbH	Founded in 1786, traditional confectionery Demel can look back on a history spanning centuries. Even today, the Demel branches in the heart of Vienna boast Neo-Rococo style interiors created by architects Portois & Fix. The Demelininnen, as the company's renowned waitresses are known, and their traditional style of greeting are as famous as the open bakery and viewing window that provide glimpses into the art of confectionery. The company also offers catering services, as well as confectionery.	K. u. K. HOFZUCKERBÄCKER CH. DEMEL'S SÖHNE GmbH Kohlmarkt 14 A-1010 Vienna Tel.: +43 1 535 17 17-0 Fax: +43 1 535 17 17-26 Email: wien@demel.com	www.demel.com
Chocolaterie & Großkonditorei Aida-Prousek & Co.	This family-run Viennese business has produced pastries and confectionery, often by hand, since 1913. It also was the owner of Vienna's first espresso machine in 1946. Today, its 29 branches throughout Austria have become popular places to meet and enjoy a coffee with one of the many pastry specialities.	Chocolaterie & Großkonditorei Aida-Prousek & Co. Schönthalerstraße 1 A-1210 Vienna Tel.: +43 1 258 26 11-0 Fax: +43 1 258 26 11-30 Email: info@aida.at	www.aida.at

Company	Description	Contact	Website
Rudolf Groissböck GmbH	<p>Groissböck is a Viennese confectioner that reinterprets the city's traditional confectionery style with the highest quality and artisanal expertise. It makes and sells its Schlemmer-krapfen – a sort of gourmet doughnut – all year round in four branches across Vienna. Baking more than 400 wedding cakes per year, Groissböck's natural ingredients, passion for innovation and eye for detail have secured it a leading position in Austria. Its in-house coffee roastery is also unique: based in the company's Neilreichgasse branch, it roasts and grinds coffee beans before the customers' eyes.</p>	<p>Rudolf Groissböck GmbH Neilreichgasse 96-98 A-1100 Vienna Tel.: +43 1 604 25 10 Email: office@groissboeck.at</p>	www.groissboeck.at
OBERLAA Konditorei GmbH & Co KG	<p>Since 1974, OBERLAA confectioners have taken customers on a journey to the world of world-class pastries and sweet treats. The company's own patisserie lovingly crafts exquisite creations and sought-after delectations. Natural ingredients, the highest quality and extraordinary freshness are the recipe for pastry specialities of the highest order, unique finesse and a deep authenticity.</p>	<p>OBERLAA Konditorei GmbH & Co KG Seilergasse 15 A-1010 Vienna Tel.: +43 1 512 17 20-0 Email: Kurkkonditorei@Oberlaa-Wien.at</p>	www.oberlaa-wien.at
AGRANA Beteiligungs-AG	<p>AGRANA is an internationally oriented Austrian industrial enterprise that refines raw agricultural materials to produce high-quality food, feed and natural fertilisers as well as technical products and primary products for technical applications. Almost 10,000 employees work at 58 locations around the world – processing sugar, starch and fruit. AGRANA is the global market leader for fruit juice concentrates and other juice forms.</p>	<p>AGRANA Beteiligungs-AG Raiffeisen-Platz 1 A-1020 Vienna Tel.: +43 1 211 37-0 Fax: +43 1 211 37-12998 Email: info.ab@agrana.com</p>	www.agrana.com
Walter Heindl GmbH	<p>A family run company, Heindl has been active since 1953. The confectioner combines a deep love for the craft and many years of experience with science and technology to turn praline production into an art form. High-quality ingredients are essential for creating sweet delicacies. The company conducts extensive testing on its ingredients and examines their quality and purity.</p>	<p>Walter Heindl GmbH Willendorfer Gasse 2-8 A-1230 Vienna Tel.: +43 1 667 21 10-0 Fax: +43 1 665 92 25-15 Email: Confiserie@heindl.co.at</p>	www.heindl.co.at

Company	Description	Contact	Website
Die Zuckerwerkstatt e.U.	Die Zuckerwerkstatt takes the best ingredients and follows centuries-old recipes to produce hand-made Zuckerln – the Austrian name for boiled sweets. The focus on quality starts with the origins of the sweets' ingredients and packaging. The majority of the ingredients and materials are procured from selected suppliers in Austria – and are used to create bite-sized, hand-made moments of joy.	Die Zuckerwerkstatt e.U. Inhaber: Christian Mayer Herrengasse 6-8/4 A-1010 Vienna Tel.: +43 1 890 90 56 Email: info@zuckerwerkstatt.at	www.zuckerwerkstatt.at
Xocolat Manufaktur KG	Xocolat offers more than 400 different chocolate bars and many other delicacies made from and with fine chocolate. The company's main shop and nine Xocolat branches offer a wide assortment of selected chocolate-based specialities. Predominantly creating their goods by hand, Xocolat Manufaktur produces an extensive range of delicacies without using any artificial flavourings or preservatives.	Xocolat, Schokoladenkontor / Ramona Mahr Freyung 2 A-1010 Vienna Tel.: +43 1 535 43 63 Email: xocolat@xocolat.at	www.xocolat.at
Radatz Feine Wiener Fleischwaren GmbH	Family-run Viennese firm Radatz was founded in 1962 and has now been passed on to a second generation. Around 800 employees create 700 different products – sausages alone account for 92 of these – that are sold at 21 butchers and 11 markets in Vienna. The highest quality, flavour and fidelity are the company's top priorities.	Radatz Feine Wiener Fleischwaren GmbH Erlaer Str. 187 A-1230 Vienna Tel.: +43 1 66 110-0 Fax: +43 1 66 110-99 Email: office@radatz.com	www.radatz.at
Wiesbauer – Österreichische Wurstspezialitäten GmbH	A family-run enterprise, Wiesbauer is a pioneer of innovation, hygiene, product safety, environmental standards and branding in the meat-processing industry and takes care to ensure complete transparency in every aspect of company policy. Founded in 1931, a holding company brings together different companies in Austria and Hungary with a combined 800 employees.	Wiesbauer - Österreichische Wurstspezialitäten GmbH Laxenburger Straße 256 A-1230 Vienna Tel.: +43 1 614 15-0 Email: info@wiesbauer.at	www.wiesbauer.at
Michael Trünkel GmbH	With almost 30 employees at its new location in Vienna's 23 rd district, Michael Trünkel GmbH supplies a range of meat-based products to the food service industry and petrol stations.	Michael Trünkel GmbH Gutheil-Schodergasse 17 Objekt 6 A-1230 Vienna Tel.: +43 1 799 15 52 Fax: +43 1 799 15 52-24 Email: office@truenkel.at	www.truenkel.at

Company	Description	Contact	Website
Stastnik Gesellschaft m.b.H.	A traditional company, Stastnik was founded 120 years ago and has been part of Radatz Feine Wiener Fleischwaren GmbH for 20 years. The company is one of Austria's best-known salami producers.	Stastnik Gesellschaft m.b.H. Industriestraße 2-8 A-2201 Gerasdorf bei Wien Tel.: +43 1 661 10-0 Email: office@stastnik.at	www.stastnik.at
K.Tichy GmbH	This family run company was founded in 1952. Everything started with a single ice-cream cart. In 1955, the company opened its ice-cream parlour on Reumannplatz and patented the Eismarillenködel – an apricot dumpling in which the “dough” is ice cream – in 1967. Since then, Tichy has continuously expanded its operations and has grown to become a Viennese institution.	K.Tichy GmbH Reumannplatz 13 A-1100 Vienna Tel.: +43 1 604 44 46 Fax: +43 1 602 99 10	www.tichy-eis.at
Julius Meinl Austria GmbH	In 1862, Julius Meinl I opened a spice shop in the centre of Vienna. In 1877, he became the first retailer to offer ready-roasted coffee beans. Since 1911, the historic building on Julius Meinl-Gasse has produced Vienna Roast, a special coffee roast variety. The company's gourmet food shop, Meinl am Graben, opened its doors in 1950. Julius Meinl Industrieholding GmbH has operations in over 70 countries and has more than 650 employees around the world. The company is a specialist retailer of coffees, teas and preserves, with coffee as its core business.	Julius Meinl Austria GmbH Julius Meinl Gasse 3-7 A-1160 Vienna Tel.: +43 1 488 60 Fax: +43 1 488 60-1500 Email: office@meinl.at	www.meinlcoffee.com www.meinl.at
Helmut Sachers Kaffee GmbH	Helmut Sacher's father began to roast coffee on Naschmarkt in 1929. Following the acquisition of other companies and successful expansion, the firm has an export ratio of around 20%. Two sacks of green coffee per week have grown into around 450 tonnes per year, tripling the company's turnover.	Helmut Sachers Kaffee GmbH Wiedner Gürtel 54 A-1040 Vienna Office Oeynhausen Tel.: +43 2252 427 10 Fax: +43 2252 427 12 Email: office@helmutachers.at	www.helmutachers.at
Peter Spak GmbH	This family run company was founded in 1935. As well as sauces and dressings, its product range also includes mustard and ketchup. It can also create a wide range of individual packaging solutions. It has two production sites in Austria and the Czech Republic.	Peter Spak GmbH Otto Beyschlag Gasse 3 A-1210 Vienna Tel.: +43 1 256 83 47 Fax Nr: +43 1 256 83 57 Email: office@spak.at	www.spak.at

Company	Description	Contact	Website
RAMSA-WOLF Gesellschaft m.b.H.	Founded in 1926, the company is based in Vienna's 14th district and specialises in producing every variety of mustard imaginable – from classics to a cranberry and mustard version. It also produces onion ragout and a variety of special products in collaboration with its customers.	Ramsa-Wolf GmbH. Senfspezialitäten Albert Schweitzer Gasse 6, Auhofcenter A-1140 Vienna Tel.: +43 1 486 22 43 Email: office@ramsa-wolf.at	www.ramsa-wolf.at
Wojnar's Wiener Leckerbissen Delikatessen- erzeugung GmbH	Founded in 1930, the family-run company produces a wide range of gourmet products in Vienna's 23rd district. Its product range spans from spreads and salads to convenience items and products for the food service industry. Around 400 employees produce about 44 tonnes of products every day, drawing on approximately 1000 different recipes in doing so.	Wojnar's Wiener Leckerbissen Delikatessenerzeugung GmbH Laxenburger Straße 250 A-1230 Vienna Tel.: +43 1 815 85 05 Email: office@wojnar.at	www.wojnar.at
STAMAG Stadlauer Malzfabrik GesmbH	STAMAG produces brewer's malt, baking ingredients and speciality flour types. The company has been based in the eponymous Viennese neighbourhood of Stadlau since 1884. It processes around 160,000 tonnes of grain each year to create around 350 different products. Since 1973, the company has been part of the IREKS Group, a family-run company from Germany that employs approximately 2,900 people worldwide.	STAMAG Stadlauer Malzfabrik GesmbH Smolagasse 1 A-1220 Vienna Tel.: +43 1 288 08-0 Fax: +43 1 288 08-19 Email: office@stamag.at	www.stamag.at
MAUTNER MARKHOF Feinkost GmbH	When he founded the company in 1841, Ignaz Mautner Ritter von Markhof laid the foundations for more than 175 years of Viennese gourmet tradition in the city's Simmering district. Today, Estragon mustard, Kremser mustard, Hesperiden vinegar and Tafel Kren horseradish can be found in almost every domestic kitchen. In total, 135 employees manufacture a range of around 240 products – including different varieties of ketchup, mayonnaise, salad dressings and fruit syrups. Since 2002, the company has been owned by traditional Munich-based company Develey Senf & Feinkost.	MAUTNER MARKHOF Feinkost GmbH Mautner Markhof Gasse 39-41 A-1110 Vienna Tel.: +43 1 740 80 Fax: +43 1 740 80-168 Email: office@mautners.at	www.mautner.at
Neni am Tisch GmbH	The family-run company produces spreads, houmous and other Middle East-inspired specialities and also operates restaurants in Vienna, Berlin, Hamburg, Cologne, Munich, Zurich, Paris, Amsterdam and Mallorca. The name is an amalgamation of the founders' forenames.	Neni am Tisch GmbH Hermann-Gebauer Straße 24 A-1220 Vienna Tel.: +43 1 585 20 20 Email: info@neniamtisch.at	www.neni.at

Company	Description	Contact	Website
Hink GmbH	A traditional Viennese company, Hink has created premium pâtés since 1937. Classic creations such as gourmet pâté de foie gras with Périgord truffles and game pâté with goose liver laid the foundation stone for the Hink brand. The Spak family acquired the company in 2007 and has expanded its product range.	Hink GmbH Otto Beyschlag-Gasse 3 A-1210 Vienna Tel.: +43 1 258 23 51-0 Fax: +43 1 258 23 51-17 Email: office@hink.wien	www.hink.wien
LGV - Frischgemüse Vienna reg. Gen.m.b.H.	When it was founded in 1946, the company combined over 1,000 horticultural businesses to form a cooperative. Today, around 100 market gardens in Vienna and Lower Austria together form Austria's largest supplier of fresh vegetables. LGV-Gärtnergeschäftl, the cooperative's shop on Naschmarkt, offers customers the opportunity to buy, taste and enjoy its fresh produce.	LGV-Frischgemüse Vienna reg. Gen.m.b.H. Haidestraße 22 A-1110 Vienna Tel.: +43 1 760 69-0 Fax: +43 1 760 69-411 Email: info@lgv.at	www.lgv.at www.lgv-gärtnergeschäftl.at
SENNNA Nahrungsmittel GmbH & Co KG	SENNNA is a traditional Austrian company and the country's only producer of margarine. Its 130 employees also produce fats, oils, sauces, ketchup, mayonnaises and salad dressings in Vienna. The company exports its products to bakeries, confectioners, the food service industry, commercial kitchens, the food processing industry and food retailers in over 20 countries.	SENNNA Nahrungsmittel GmbH & Co KG Stockhammerringasse 19 A-1140 Vienna Tel: +43 1 910 42-0 Email: senna@senna.at	www.senna.at
Eishken Estate Rauch- und Frischfischvertriebs-gmbH	Eishken Estate was founded in 1986. The family-run Viennese company took its name from a swathe of land belonging to a salmon farm in the north of Scotland. Though it originally began as a hobby, the fresh fish trade soon became a genuine passion. The company's range includes more than 200 products made with both saltwater and freshwater fish. Its extensive specialist knowledge and professional consultation are highly valued by top chefs and discerning connoisseurs. Eishken Estate is the first and only retailer in Austria to supply live seafood.	Eishken Estate Rauch- und Frischfischvertriebs-gmbH Großgrünmarkt Inzersdorf Laxenburgerstraße 365 Halle A2, Stand 1-3 A-1230 Vienna Tel: +43 1 889 37 33 Fax: +43 1 889 30 80 Email: aibler@eishken.at	www.eishken.at
Johann Kattus GmbH	This family company was founded in 1857 as a retailer of champagne and spices. It began to produce its own sparkling wine in 1890. In 1992, Kattus became the first retailer in Austria to introduce frizzante as a product category. In its wine cellars in Vienna's 19th district, from the very beginning Kattus has relied on the méthode traditionnelle – the oldest and most labour-intensive wine production method, involving secondary in-bottle fermentation.	Johann Kattus GmbH Billrothstraße 51 A-1190 Vienna Tel.: +43 1 368 43 50-0 Email: office@kattus.at	www.kattus.at

Company	Description	Contact	Website
Schlumberger Wein- und Sektkellerei GmbH	Founder Robert Alwin Schlumberger was the first to plant grape varieties such as Merlot in Austria and leased in vineyards in Vöslau near the Goldeck Mountain. In 1862, he became a purveyor to the Austro-Hungarian monarchy and, in 1878, was made a nobleman with the title "Edler vom Goldeck". In 1973, the Underberg family assumed control of the company; 41 years later, control passed to a Swiss entrepreneur by the name of Paulsen. The use of the méthode traditionnelle at its Viennese home base has remained a constant throughout. The quality pyramid of Austrian sparkling wine with protected designation of origin (abbreviation: Sekt g.U.) underlines the company's commitment to quality and regionality.	Schlumberger Wein- und Sektkellerei GmbH Heiligenstädter Straße 43 A-1190 Vienna Tel.: +43 1 368 22 58-0 Email: shop@schlumberger.at	www.schlumberger.at
Frey Delikatessen GmbH	This specialist producer commenced operations as a farmstead producing vegetables, especially lentils, after the Second World War. It even processed tobacco. The company has consistently developed and expanded its production and sales activities since 1951. Frey's products include pesto, pickled vegetable specialities such as antipasti and snacks, mustard, ketchup, horseradish, sauerkraut, vinegars and oils, juices, jams and compotes.	Frey Delikatessen GmbH Siemensstraße 101 A-1210 Vienna Tel.: +43 1 258 26 51 Fax: +43 1 258 26 51-30 Email: office@frey.co.at	www.frey.co.at
Wiegert Obst und Gemüsegroßhandel GmbH	The company started life as a vegetable producer, which it continues to this day. From its beginning with stands at the Viennese wholesale market, it has developed a range of over 300 varieties of fruit and vegetables. In parallel, it established a processing facility that was initially used only for packaging. It later expanded to produce convenience items such as juices, mixed salads and marinated salads.	Wiegert Obst und Gemüsegroßhandel GmbH Plattensteinergasse 29 A-1220 Vienna Tel.: +43 1 282 71 83 Fax: +43 1 282 71 83-22 Email: a.wiegert@wiegert.at	www.wiegert.at
Vitana Salat- und Frischeservice GmbH	Founded in 1986, the company was part of the Verkehrsbüro Group until 2007. In 2008, it became a wholly-owned subsidiary of the EFKO Group, the leader of the Austrian vegetable processing market. At its site in the south of Vienna, 100 employees process 20 tonnes of produce every day to create around 500 different products, including dressings, salads, apple purée, salad mixes and chopped vegetable mixes.	Vitana Salat- und Frischeservice GmbH Laxenburger Str. 365/Halle A5 A-1230 Vienna Tel.: +43 1 6167 186-0 Fax: +43 1 6167 186-19 Email: bestellung@vitana.at	www.vitana.at

Company	Description	Contact	Website
Frisch & Frost Nahrungsmittel GmbH	<p>Frisch & Frost is a leading frozen food specialist producing traditional Austrian pastries and potato-based dishes. Founded in 1966, the company's Bauernland brand produces frozen chips, potato-based specialities, dumplings, sides and vegetable-based ready meals. Its Toni Kaiser brand is synonymous with hot cooked desserts such as plum dumplings, traditional Viennese apple and soft quark strudels, Kaiserschmarrn and sweet dumplings as well as hand-stretched strudel dough. Its strudel production follows a unique, patented method at the company's strudel factory in Vienna.</p>	<p>Frisch & Frost Nahrungsmittel GmbH Puchgasse 5 A-1220 Vienna</p> <p>Tel.: +43 1 258 16 24 FAX: +43 1 258 16 24-123 Email: office@frisch-frost.at</p>	<p>www.frisch-frost.at</p>
Lallemand GmbH	<p>Lallemand is a Canadian company that has specialised in the production of yeasts and bacteria since 1915. Its eleven business units manufacture products for baking, fermented beverages, nutrition for people and animals, fuels, agriculture and pharmaceuticals. The company employs more than 4,000 people across 45 countries on every continent.</p>	<p>Lallemand GmbH Ottakringer Straße 89 A-1160 Vienna</p> <p>Tel.: 01 49100-2355 Fax: 01 49100-2353 Email: info@lallemand.com</p>	<p>www.lallemand.com</p>
Herbeus Greens GmbH	<p>This, the first vertical indoor farm in Austria has 13 employees with many years of experience in the food production and food technology industry. Fresh vegetables (microgreens and baby salad leaves) of the highest quality are produced 365 days a year under constant, specifically adapted conditions.</p>	<p>Herbeus Greens GmbH Heiligenstädterstraße 31/1/702 A-1190 Vienna</p> <p>Tel.: 0043 676 33 22 043 Email: office@herbeusgreens.com</p>	<p>www.herbeusgreens.com</p>
Kelly Gesellschaft m.b.H	<p>The company was founded in the USA in 1955 and has had operations in Vienna since 1996. It produces and sells a variety of snacks and nibbles including crisps, crackers, nachos, popcorn, peanuts, pretzel sticks and mixed nuts. Kelly is part of the Intersnack Group's snack network and is the management unit responsible for Austria, Slovenia, the Adriatic, Italy and Switzerland.</p>	<p>Kelly Gesellschaft m.b.H Hermann-Gebauer-Straße 1 A-1220 Vienna</p> <p>Tel.: +43 (0)5 70 789-0 Fax: +43 (0)5 70 789-609 Email: office@kellys.at</p>	<p>www.kelly.at www.unitedsnacks.net</p>
vertical farm institute	<p>The vertical farm institute conducts research and works to shape the future of nutrition in collaboration with regional and international partners. Its practical research includes feasibility studies and concepts for vertical farms in different climatic zones. At the same time, it incorporates socio-economic perspectives and develops eco-social business models for integration in local environments.</p>	<p>vertical farm institute Capistrangasse 2/10 A-1060 Vienna</p> <p>Email: office@verticalfarminstitute.org</p>	<p>www.verticalfarminstitute.org</p>

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The platform at technologieplattform.wirtschaftsagentur.at allows Viennese companies and institutions in the technology sector to showcase their innovative products, services and prototypes and find development partners and pilot customers.

The present activities of the Vienna Business Agency in this cooperation agreement are part of the IC3 project. Information and networking are co-funded by the European Fund for regional development as part of the „IC3 Innovation by Co-Operation, Co-Creation and Community Building“ project. Additional information on the IWB/EFRE funding Programme <http://www.efre.gv.at>

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Vienna Business Agency.
A service offered by the City of Vienna.

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