

Netherlands Pavilion BIOFACH 2026

10 – 13 February 2026



Netherlands

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Foreword

Marten van den Berg



In a world increasingly confronted with the challenges of climate change, biodiversity loss, and food security, it is crucial that we reassess and make our agricultural systems more sustainable. The ambition to feed the world in a way that is both economically viable and ecologically responsible is a shared responsibility. Organic farming can make an important contribution. It enhances biodiversity, improves soil health and water quality, supports animal welfare, and strengthens our ecosystems.

The Netherlands' ambitions are outlined in the national action plan for organic production and consumption, which aims for 15% of our agricultural land to be farmed organically by 2030. This goal is not just an aspiration, but a collective challenge that requires the efforts of all stakeholders. As part of this mission, the Netherlands will have its own pavilion at BIOFACH in February 2026. We look forward to sharing our innovations and building sustainable partnerships with like-minded organizations to shape the future of the organic sector.

A key component of our ambition is collaboration with our neighbouring countries, particularly Germany. In recent years, Germany has made significant strides in expanding organic farming and increasing demand for organic products. In the Netherlands, we are stimulating this transition through knowledge exchange and collaboration across sectors, including agriculture, retail, healthcare, and education. This contributes to the development of new markets, business models, and initiatives that further strengthen the organic offering.

At BIOFACH 2026, we particularly want to emphasize the value of cooperation, knowledge sharing, and open dialogue. By working together, we—along with Germany and other European countries—can combine the strengths of our markets and contribute to building a more sustainable and resilient food system.

I look forward to meeting you at BIOFACH 2026. 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.

Marten van den Berg
Director General for Agriculture

Foreword

Jack Vera



I am pleased that the Netherlands are once again represented with a Dutch pavilion at the BIOFACH. This leading international trade fair continues to be an important platform to showcase the strength, diversity and innovative capacity of the Dutch organic sector. The Dutch participants present a wide range of high-quality organic products, demonstrating a strong commitment to excellence, deliciousness and sustainability.

Over the past year, the Dutch organic sector has taken important steps forward. In France, a trade mission to Paris combined market exploration with participation in the organic trade fair Natexpo. In the United Kingdom, an exploration mission focused on identifying opportunities and market potential for Dutch organic products. These initiatives underline the growing international ambition of the Dutch organic sector and its ability to respond to diverse market demands.

One of the key developments in Germany is the launch of the Partners in Business program: a consortium of 14 organic companies jointly exploring and entering the German market. Within this program, the companies have participated in several international trade fairs and have carried out company visits to major German retailers. These activities have deepened market knowledge, strengthened networks and contributed to a more strategic approach to international growth.

Germany remains a crucial partner for the Netherlands. As our most important trading partner and with a consumer market of over 80 million people, Germany offers significant opportunities for Dutch agri-food exports. At the same time, Germany is a frontrunner in organic production and consumption. Therefore, the BIOFACH provides an excellent opportunity to better understand the German and other international markets, exchange insights and engage directly with key players from the international organic sector.

The Netherlands and Germany share a long-standing tradition of cooperation, not only in trade but also in knowledge exchange and policy dialogue. As leading producers of innovative and high-quality agri-food products, our countries benefit from sharing experiences and best practices to further advance sustainable food systems. Continued dialogue and collaboration are essential to meet future challenges and seize new opportunities. I am confident that BIOFACH will once again provide valuable encounters, inspire new ideas and lead to strengthened partnerships. I wish everyone a successful trade fair with fruitful meetings and promising new connections.

Jack Vera

Agricultural Counsellor at the Embassy of the Kingdom of the Netherlands in Germany

The Netherlands

The Netherlands



Locations

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



The Netherlands your partner in sustainable solutions

Worldwide rankings

1st

Largest flower exporter
(Source: OEC, 2022)

3rd

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

4th

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

4th

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

4th

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

6th

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

7th

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

9th

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

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%

Shaping an organic future together

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 address these challenges. It enhances biodiversity and soil health, supports animal welfare, and strengthens ecosystems.

At the same time, organic must also make sense in practice. That is why this year's programme places a clear focus on the organic business case. Many organisations recognise the value of organic food for guests, employees, and society. Yet financial considerations, higher prices, and perceived limited availability can slow down progress. Too often, organic is seen as difficult or not feasible, which holds back demand.

With this programme, we acknowledge these challenges and explore solutions together. A strong business case looks at both costs and returns. Alongside insights into managing costs, we focus on how organisations can better capture the value of organic food. This includes sharing best practices from healthcare, government, and the business sector, as well as sessions on procurement strategies and the role of data in making organic choices more transparent and effective.

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 2026. We are keen to collaborate with partners who share this ambition and want to turn sustainability into a viable and scalable business reality. Join us as we exchange ideas and build future-proof partnerships.





A common ambition: the Netherlands and Germany

One of the ways the Netherlands works towards its organic ambitions is by stimulating knowledge exchange and cooperation across sectors. This approach is already taking shape through many local initiatives. A growing number of stakeholders in agriculture, retail, healthcare, and education are exploring how organic food can be integrated into daily practice. From developing new markets and business models to offering organic meals and increasing consumer awareness.

Several Dutch supermarket chains have recently announced ambitious growth targets for organic sales, opening new opportunities for collaboration across the value chain. Other promising developments include organic bioregions and bio cities, partly inspired by German examples, and initiatives that promote organic catering in public buildings throughout the Netherlands. International trade programmes also support Dutch organic entrepreneurs in strengthening their position on the German market.

Germany has made strong progress in recent years as well, expanding organic farmland and setting ambitious targets supported by public policy. As awareness of organic labelling, production methods, and environmental impact increases, demand continues to grow. By sharing best practices and working closely together, the Netherlands and Germany strengthen chain collaboration and retail market growth. This exchange helps expand product ranges, improve availability, and build a more resilient organic market in both countries.

A common ambition: the Netherlands and Germany

In recent years, the Netherlands has seen growth in organic farmland and consumption. Still, challenges remain in market development, research, sustainable business models, and consumer behaviour. The ambitious goals set by the Netherlands, Germany, and the European Union call for cooperation across the entire supply chain.

Government policy plays an important role, but it cannot deliver change alone. Commitment from farmers, processors, retailers, caterers, institutions, and consumers is essential. Established players can continue to grow, while new stakeholders may step in because they see both opportunity and responsibility in supporting organic development.

Collaboration increases impact. At BIOFACH 2026, we highlight the importance of connection, dialogue, and shared learning. By working together, the Netherlands and Germany can combine their strengths, strengthen the organic business case, and create solutions that are both sustainable and economically viable.

Join us at BIOFACH 2026 to explore how we can co-create lasting solutions for a resilient and future-proof organic food system.

Company Profile



All Day Nuts / Bio Valley Vietnam

All Day Nuts' mission is to make daily nut consumption simple, healthy and accessible. The Nutrition guidelines recommend eating (unroasted) nuts every day and with our convenient portion packs this becomes an effortless part of any daily routine. Each pack of All Day Nuts Exactly Good contains the ideal amount for optimal health benefits. Our organic cashew nuts are not only good for consumers, but also for the planet. Organic farming avoids the use of harmful pesticides, protecting both human health and biodiversity. We actively invest in the best organic farming regions worldwide and aim to source our entire range as sustainably as possible.



Monique Ansink
Co-founder

In addition, our nuts are Fairtrade certified. This ensures that farmers receive a fair price and that we contribute to improved living conditions in the countries of origin. We are committed to building a fully transparent supply chain and, wherever possible, we buy directly from farmers to avoid unnecessary intermediaries and transport. With All Day Nuts convenience, health, sustainability and fair trade are combined in one powerful product that meets the growing demand for responsible and nutritious food.



Dang Nguyen
Export Director

Our partner Bio Valley Vietnam started from organic cashew farming as a small farmers group, Biovalley is becoming a reputable supplier of organic ingredients to worldwide customers from Vietnam. Driven by a passion for organic practices, the desire to deliver a valuable product has many values in organic integrity, quality and transparency.



Quinn Le
Biofactory Manager

All Day Nuts / Bio Valley Vietnam

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aQysta

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.



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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 biobased economies,” which is reflected in areas such as energy and food transitions.

Brouwerij Egmond

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Egmond aan den Hoef
The Netherlands
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Concorp

Founded in Haarlem (NL) by father and daughter and named after their son and brother, Max's Mints was launched in 2017 with the mission to make mints both fresh and green. In 2025 Concorp acquired the brand, continuing that same mission while expanding the assortment and aiming for even greater impact. That same year, we prepared both our factories for organic production by achieving the SKAL certificate. With our organic ambition in mind, 2026 will mark the relaunch of the brand—packed with new energy and an updated range.

The overarching brand name will become Max's Organic Sweets, under which the assortment will be expanded with:

- Max's Organic Mints
- Max's Organic Chews
- Max's Organic Gummies
- Max's Organic Licorice

Concorp is a traditional Dutch family business in the confectionery segment with well-known brands such as Autodrop, Fisherman's Friend, Oldtimers, Van Slooten, Vitalp, Heksehyl and Skittles. With our products we give color to everyone's taste—by adding identity to it. Our corporate atmosphere is open and sincere, just like the communication that keeps employees connected to each other. This not only ensures long-lasting relationships, but also happy, energetic people. And that's what it's all about for us. Oh, and everything we do, we do just a little differently than others.

Concorp

Kanaaldijk 16
2741 PA Waddinxveen
The Netherlands
www.maxsmints.com



Farmel

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 nearly 300 dairy farmers, we ensure premium-quality milk.



Michiel Keijzer
Sales Manager
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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.

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.



Harjan Westerman
Sales Manager
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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
www.farmel.nl



Glasbeek Company

Glasbeek Company is a dedicated organic and Demeter-certified producer and manufacturer crafting exceptional peanut, nut and seed spreads. Our passion lies in transforming the finest organic and Demeter ingredients into pure, delicious products. Our range includes creamy and crunchy peanut and nut butters and rich tahini. Housed within a state-of-the-art facility, our fully automated production lines ensure unmatched efficiency, consistent quality, and absolute food safety. This allows us to meet the highest demands of the international market while staying true to our core values of organic integrity and sustainable, biodynamic agriculture.



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SAPINCA

SAPINCA produces elixirs made from powerful roots, fruits, and herbs, largely sourced from South America. Besides these elixirs, they also produce several unique RTD varieties. All products are organic, vegan, and 100% natural.

Create Your Moment© with SAPINCA!



Diederick Evers
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Happy Goats Goodness

Happy Goats Goodness is a pioneering ice cream brand dedicated to producing high-quality ice cream made from 100% Dutch goat's milk and real fruit, free from artificial flavorings. Our products are carefully developed to highlight the natural qualities of our ingredients. Each scoop brings together health, taste, and sustainability in a balanced way.



Victor Boone
Founder
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For people with lactose intolerance, Happy Goats Goodness offers a suitable alternative. In March, we completed a study in collaboration with Wageningen University, confirming that our ice cream is naturally low in lactose and well tolerated by people with lactose intolerance.

Why Goat's Milk Ice Cream?

- Cow's milk free
- Naturally low in lactose
- Easy to digest
- Smooth texture
- Full flavor
- No "goaty" aftertaste



Lars Hoffmann
Founder
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At Happy Goats Goodness, we are committed to creating ice cream that combines quality, health, and sustainability.

Happy Goats Goodness
Melkrijder 11
3861 SG Nijkerk
The Netherlands
www.goatsgoodness.nl



John Altman

At John Altman, we are committed to creating snacks that are not only delicious but also sustainable and responsibly produced. John Altman is inspired by a surfer from San Francisco who, out of love for the planet and for people, handed out snacks on the beach—always under the motto “Spread the love.” His selflessness and enthusiasm were contagious, and we continue to carry this spirit throughout our company today.



Timothy Nuijen
Chief of Bites Creation
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Today, we are a certified B Corp and proud to run our business in a sustainable way. Our products are crafted with great care and include a diverse range from nut mixes to delightful treats such as Popcorn, Sweet potato chips, Lentil chips & Pretzels. We focus on organic production and use only natural ingredients, ensuring that our customers can enjoy our snacks with a clear conscience. Each product offers a delicious yet more responsible alternative whether through lower fat content or higher nutritional value allowing for enjoyable, guilt-free moments. With our clear vision for taste and responsibility, we aim to inspire our customers and make a positive contribution to the world of snacking. Whether popcorn, chips, or nuts John Altman stands for mindful enjoyment for everyone who wants to snack with a good feeling



Arnoud Francken
Chief of Bites
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Bei John Altman setzen wir uns dafür ein, Snacks zu kreieren, die nicht nur köstlich sind, sondern auch nachhaltig und verantwortungsvoll produziert werden. John Altman ist inspiriert von einem Surfer aus San Francisco, der aus Liebe zum Planeten und zu den Menschen Snacks am Strand verteilte – stets unter dem Motto „Spread the Love“. Seine Selbstlosigkeit und Begeisterung wirkten ansteckend, und diesen Geist tragen wir bis heute in unserem Unternehmen weiter.

Heute sind wir eine zertifizierte B Corp und stolz darauf, unser Geschäft auf nachhaltige Weise zu führen. Unsere Produkte werden mit großer Sorgfalt hergestellt und umfassen ein vielfältiges Sortiment von Nussmischungen bis hin zu köstlichen Leckereien wie Popcorn, Süßkartoffelchips, Linsenchips und Brezeln. Wir setzen auf biologische Herstellung und verwenden ausschließlich natürliche Zutaten, damit unsere Kundinnen und Kunden unsere Snacks mit gutem Gewissen genießen können. Jedes Produkt bietet eine leckere, aber zugleich verantwortungsvollere Alternative – sei es durch einen geringeren Fettgehalt oder einen höheren Nährwert – und ermöglicht so genussvolle, sorgenfreie Momente. Mit unserer klaren Vision für Geschmack und Verantwortung möchten wir unsere Kundschaft inspirieren und einen positiven Beitrag zur Welt der Snacks leisten. Ob Popcorn, Chips oder Nüsse John Altman steht für bewussten Genuss für alle, die mit einem guten Gefühl snacken möchten.

John Altman
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Felipe Homeylev
CEO
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Juiceevolution

At Juiceevolution, we believe that good juice starts with the best ingredients. That's why we only work with organic, sun-ripened fruits and vegetables, full of flavour, grown with care, and never rushed. Some of our flavours took nearly a year to get the right balance. Because we don't take shortcuts when it comes to taste or quality.

What makes our juices different?

It's not just what we put in, but where it comes from.

"An apple from the Netherlands simply doesn't taste the same as one from Spain, Italy or Turkey. Warmer climates and more sunlight make all the difference; in flavour, in nutrition, and in the experience you get from each bottle."

We're proud of what we've created.

But even more important to us is why we're doing this:

To make organic, healthy products that are honest, sustainable, and most of all, accessible to everyone.

We believe that organic F&B shouldn't be a privilege. It should be the standard.

Juiceevolution

Groningenweg 14-29
2804 PV Gouda
The Netherlands
www.myjuiceevolution.com



Mama Habesha

Mama Habesha is a manufacturer of Tesmi. Tesmi is a seasoned ghee. During clarifying we add onion, ginger, garlic and a Tesmi spice mix. This gives Tesmi a unique smell and taste. In 2025 Tesmi was nominated for Bio product of the year by BioNederland. We ended in the top 3.

Benefits of Tesmi:

- High smoke point (250 °C)
- 100% natural and organic
- Lactose free and low in casein
- Long shelf life
- Rich smell and flavor

As social entrepreneurs we are melting the best of both cultures in a jar of Tesmi. Dutch organic butter, mixed with organic spices inspired by Eritrea and Ethiopia. With this we create a better future perspective for refugees in the Netherlands by creating jobs for them, next to the Dutch language classes and social guidance that we provide. We are aiming to sell Tesmi worldwide for every household who loves pure, clean food with a social story.

Let's connect at Biofach 2026!



Mateos Grmazion

Founder

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David Damman
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Lars van Kranenburg
Founder
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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

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www.mojomate.nl



Max Konings
Export Manager
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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



Odenwald Organic Bakery

Odenwald Organic Bakery offers a wide range of high-quality organic bakery products. From small to large breadtypes in Frozen and MAP packed items. We do have a strong position in the European market, leveraging reliable suppliers to ensure consistent product quality. This solid foundation positions Odenwald well to benefit from the growing demand for healthier and convenient bakery solutions. Odenwald serves a diverse customer base, including restaurants, lunchrooms, bakeries, supermarkets, leisure venues, and other catering businesses. This wide reach demonstrates the Company's ability to meet varied customer needs and reinforces its strong presence across multiple segments of the retail, catering and foodservice market.



Dico Jansen
Sales Director
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Odenwald Organic has consistently demonstrated the ability to anticipate and respond to emerging trends in the bakery market.

BRC Broker status and proven distribution capabilities provide fast capability and strong retail access. Odenwald offers a diverse and well-balanced product portfolio, specializing in organic and gluten-free baked goods. Products are supplied either frozen or MAP packed, Odenwald has built a robust network of long-standing supplier and customer partnerships. Its broad supplier base across Europe. Dedicated service and reliability, supported by long-term relationships with key retail and foodservice partners. Strong and flexible distribution network, serving a wide base of retail, wholesale, and foodservice customers across Europe.



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Pal & Leo

Pal & Leo produces grain-free, gluten-free granola made entirely from nuts, seeds, and naturally sweetened with dates. Our signature Granola Chunks are baked in small batches in Amsterdam using only real, whole-food ingredients — no oats, no refined sugars, no seed oils. Just clean, functional nutrition with incredible flavour and crunch.

We craft our own dark chocolate sweetened only with dates, delivering a rich 80% cacao taste with zero refined sugars. Each recipe is developed to be gut-friendly, nutrient-dense, and aligned with what modern consumers want: premium, clean-label, delicious snacking.

Pal & Leo is expanding rapidly across Europe, with strong traction in the Netherlands and the UK. Retailers appreciate our high rotation, distinctive positioning, and versatile formats — ideal for breakfast, snacking, foodservice, and on-the-go.

You can already find them at Planet Organic in the UK and EkoPlaza in the Netherlands, with more retailers joining soon.

Granola, redefined. That's Pal & Leo.

Pal & Leo

Nieuwe Hemweg 4E
1013 BG Amsterdam
The Netherlands
www.palandleo.com



Pharmeko Group

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.



Lynn Stolk
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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, UEBT and Bioswiss.



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Teacultures

Tea is our world

The world of tea is constantly evolving. Just like the way tea is made and how it is enjoyed—alone or together. We continuously immerse ourselves in different tea cultures from around the world, respect them, and reflect their rituals in our products.



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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.



Nina Dijkstra
Key account manager
Retail
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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. Simply natural!

More information? Visit our website: www.thenicecompany.nl/en.



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WildWestLand

WildWestLand Organic. Taste that makes hearts melt. Impact that makes nature shine. Now 100% organic. Welcome to WildWestLand, where we make the cheese we crave. Full of flavor, creamy and irresistible. And without bothering a cow, ever.

Meet the parents

WildWestLand combines the almost 100 years of cheese know-how of Westland Cheese (who conquered the world with Old Amsterdam, Maaslander & Trenta) with the no-cow mentality of Those Vegan Cowboys, the milk lab of the founders of The Vegetarian Butcher. The liaison started in 2020 with 1 spread and 1 heartfelt wish: truly tasty cheese without the cow. We've been tasting, testing, sharing and improving ever since.



Marthe Commandeur
General Manager
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WildWestLand Organic lifts our love of the land to new levels. Because going organic makes everything better. From soil to water to biodiversity. That's why it feels like a natural next step in our adventure. Come and taste, and find out what it does to you.

Wild about WildWestLand?

WildWestLand Organic makes slices and spreads, with always something new on the way. Check out our latest adventures at www.wildwestland.com or ask Marthe for inner circle scoops.



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Follow us on



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YAYA Kombucha

YAYA Kombucha started in Amsterdam in 2017 with a simple idea: soda can be better.

Better in taste. Better in ingredients. Better in how it's made.
We brew organic kombucha the proper way.
With tea, time and real fermentation.
No shortcuts. No artificial flavours.
Low in sugar, naturally alcohol-free and full of character.

Our focus is always flavour.
Bold but balanced. Clean, not sweet.
Each recipe is brewed with care, using organic ingredients sourced for quality and taste.

YAYA exists to make kombucha an everyday choice.
Not as a trend, but as a grown-up alternative to soft drinks.
Something you feel good saying yes to.

Today, YAYA Kombucha is available in cans and served in cafés, restaurants, retail and cultural spaces across Europe.

Real. Good.



Partner

Partner

Bio Nederland

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!



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Official delegation

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