



ANDECHSER
NATUR

Ich fahre in die
Biomilchstraße.

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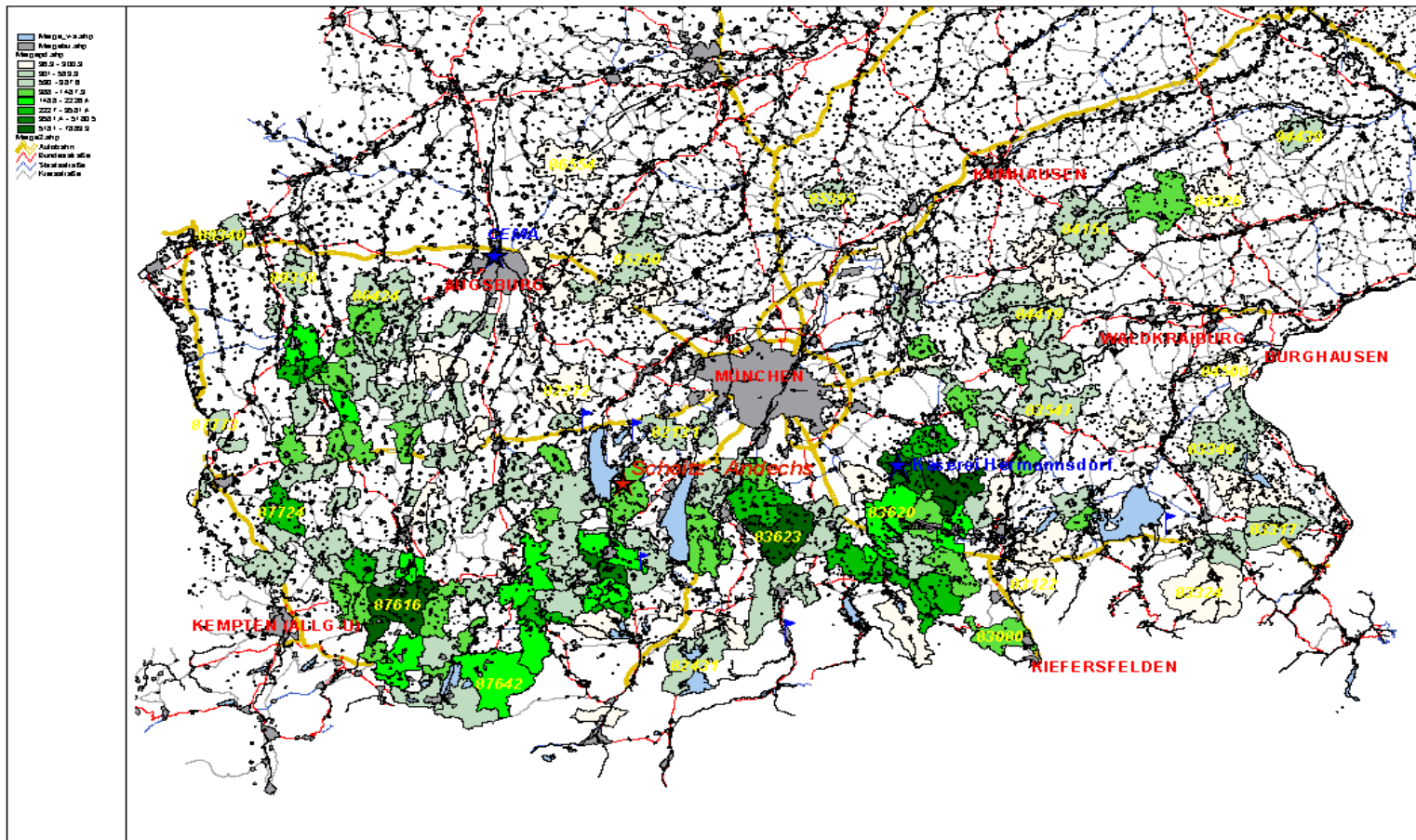
Facts and Figures

- t Organic milk quantity per annum 78 mio. litres
- t Goat milk per annum ~ 7 mio. litres
- t Organic milk obtained from 550 farms
- t Staff 180 members

- t Biggest organic dairy in Europe
- t Leading in 'white' organic dairy products (excluding cheese = 'yellow' line)

Where do we get our milk from?

BIOMILCH: Gesamtübersicht der Milchmengen nach PLZ



Company History

t 1900

The great-grandfather of Georg Scheitz runs a cheese dairy at Andechs. However, the family tradition of producing cheese has been known since 1720.

t 1980

For the first time organic milk is processed and filled up in returnable bottles. ANDECHSER MOLKEREI SCHEITZ becomes the first dairy to sell organic dairy products in deposit-free returnable glass jars and bottles.

t Sour cream butter, produced in the wooden butter churn, and hand-made curd become the first organic dairy specialties.



Company History

t 1988

Move into the new dairy building in Andechs.
Quantity of organic milk increases continuously.



Company History

t 1994

Begin of goat milk cheese production.

t 1995

Certification DIN EN ISO 9001

t 1997

EG Öko audit

t 2000

Revalidation and certification according to
DIN EN 14001



Company History

t 2003

The dairy co-operates with approximately 550 organic farms. Out of a total production of 250,000 litres of milk per day, approximately 180,000 litres are organic cow milk and 11,000 litres are organic goat milk.

t 2004

ANDECHSER MOLKEREI SCHEITZ invests into a new PET-bottles filling plant and, as the first dairy in Germany, fills up organic yoghurt drinks and whey drinks in reclosable PET-bottles.

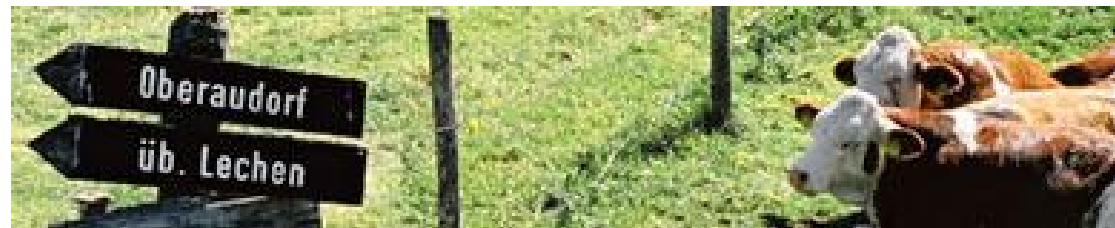
Certification IFS higher level



Company History

t 2005

ANDECHSER MOLKEREI SCHEITZ is the first dairy in Germany to bring their conventional milk farmers to converting to genetically unmodified feeding.



Company History

2006

t Construction of a new storehouse



t The Andechser Molkerei Scheitz won on the BioFach the „Renner des Jahres 2006“ for the best innovation in this year (best-seller): ANDECHSER® NATUR Drinkjogurt Raspberry-Lemon in the PET-bottle.



Company History

2007

- t** The new address of the Andechser Molkerei is program:
Biomilchstraße Number 1.



Company History

2008

- t On www.andechser-molkerei.de the customer can see where the milk from his product comes from. It s the first innovation like this in Germany.

2009

- t From beginning of 1.1.2009 the delivery of milk is 100% organic.



Our Brand



SEIT 1908
ANDECHSER
NATUR

Organic products

Our Products



Milk, Butter, Cheese and Yogurt specialties

ANDECHSER MOLKEREI SCHEITZ:

Quality is our highest precept

ANDECHSER® Quality Guarantee:

t Production & Responsibility

Committed organic milk farmers, experienced dairy masters, and professional staff stand for supreme organic products !

t Quality & Control

Strictest organic guidelines, most careful processing of raw material, and consequent controlling guarantee highest product reliability !

t Freshness & Taste

Evidence of our company philosophy „Let Nature be“ : freshness, supreme taste, consuming with relish !

Company Philosophy

The principles of our company are brought forward through all our employees who have committed themselves to creating values by meaningful work !

We produce dairy foodstuff which is useful and enjoyable for fellow people, because

- t** it is made of natural raw materials free from harmful substances
- t** it is lovingly processed, ensuring best possible quality
- t** it complies with highest demands on food industry
- t** it offers supreme taste and enjoyment.

We readily meet the challenges of our time.

Company Philosophy

We endeavour

- t to be an ecologically modern and socially responsible company
- t to deliberately orient our actions by the demands of UN Agenda 21
- t to build up true partnerships with local farming, and with organic agriculture, especially in our own region
- t to be considerate of the needs of our suppliers and customers
- t to openly respond to the wishes and demands of consumers.

We desire for fair partnerships.

We trust in the future.



Ecopolicy

1. The natural basis of living is to be preserved by processing organic agricultural produce.

2. ANDECHSER MOLKEREI SCHEITZ by tradition works in close contact with regional farmers.

Our business contributes to the protection of our natural environment by increasing the amount of organic products and by encouraging partners to convert to organic farming.

3. The catchment area for untreated milk lies mainly in Upper Bavaria and Swabia.

Our milk and cheese specialties produced from local milk are marketed regionally and supraregionally.

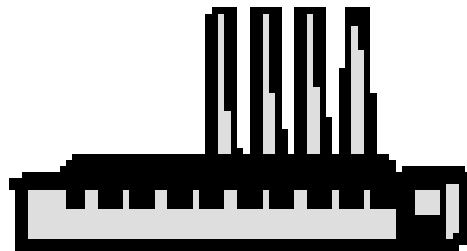
Quality Controls

inspection of suppliers

goods received

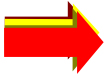
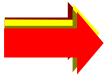
processing and production

final product



Certifications

Year	Certification
t 1995	t DIN EN ISO 9001:2000 (quality)
t 1997	t EG-Öko-Audit-Verordnung (EMAS)
t 2000	t DIN EN ISO 14001 (environment)
t 2004	t International Food Standard (IFS)
	t Level: superior

-  t Annual external inspection
-  t Continuous improvement and increase of quality

