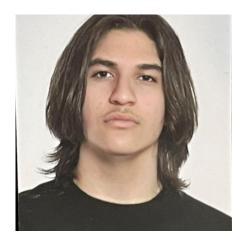


Meet our team





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Organic Products

Organic Products of

Cyprus

Conventional Products

Differences of Organic

and Conventional

Products



Introduction

Based on facts, Cyprus has been involved in the cultivation of organic products for ever. The Cypriot cultivation and production of organic products shows an upward trend; however, the supply remains at a low level, as a result their prices are higher than the rest of Europe.



Organic / Biological / Ecological Produ



Standards vary worldwide, on organic farming features practices that recycle resources, promote ecological balance, and conserve biodiversity. Foods and drinks are produced by methods complying with the standards of organic farming. Organizations regulating organic products may restrict the use of certain pesticides and fertilizers in the farming methods used to produce such products. Organic foods typically are not processed using irradiation, industrial solvents, or synthetic food additives.

Organic / Biological / Ecological Products Erasmus



Such products are usually:

- Agricultural products (fruits, vegetables, honey, cotton).
- Animal products (eggs, meat, farmed fish).
- Processed products (mainly foods such as bread, cheese, oils, etc.).



Cyprus facts about Organic production



- Cyprus is at the lowest levels of consumption and production of biological products compared to other European countries, even though its soil and climate are very good for their production.
- In Cyprus, according to 2021 data, there were 1,520 companies involved in the organic production of different foods.. Of these, 1,297 are engaged in the primary sector (plant and animal production), while 223 are in found in the secondary and tertiary production sector, i.e. The processing and marketing of organic products.
- The total organically cultivated area amounts to 7,737 hectares, which constitutes 5.8% of the total cultivated area of Cyprus. Organic farming is mainly concerned with cereals, olives, carob trees, vines, deciduous, vegetables, and aromatic plants, while in the livestock sector a total of 24 livestock units of sheep and goat farming, cow breeding and poultry farming are active.



Cyprus facts about Organic production



- Grapes have been cultivated without any interruption in Cyprus for centuries, as the island was the only place where the disease of the phylloxera beetle, which destroyed grape crops throughout Europe, did not spread.
- The two most common local varieties are Mavro and Xinisteri. The ancient variety Maratheftiko (red) is also cultivated to a lesser extent. In recent years many new varieties have been introduced for cultivation, which have upgraded the wines produced on the island. In addition to the production of organic wine, grapes are also being used to make many sweets such as palouzes and sousoukos.

Non-organic / Non-biological / Convention Products



Most foods and drinks are generally grown by using pesticides and artificial fertilisers. These synthetic chemicals reduce food wastage by keeping pests at bay and increase food production to guarantee adequate supply.

Comparison between biological and conventional products



What are the characteristics of biological products?

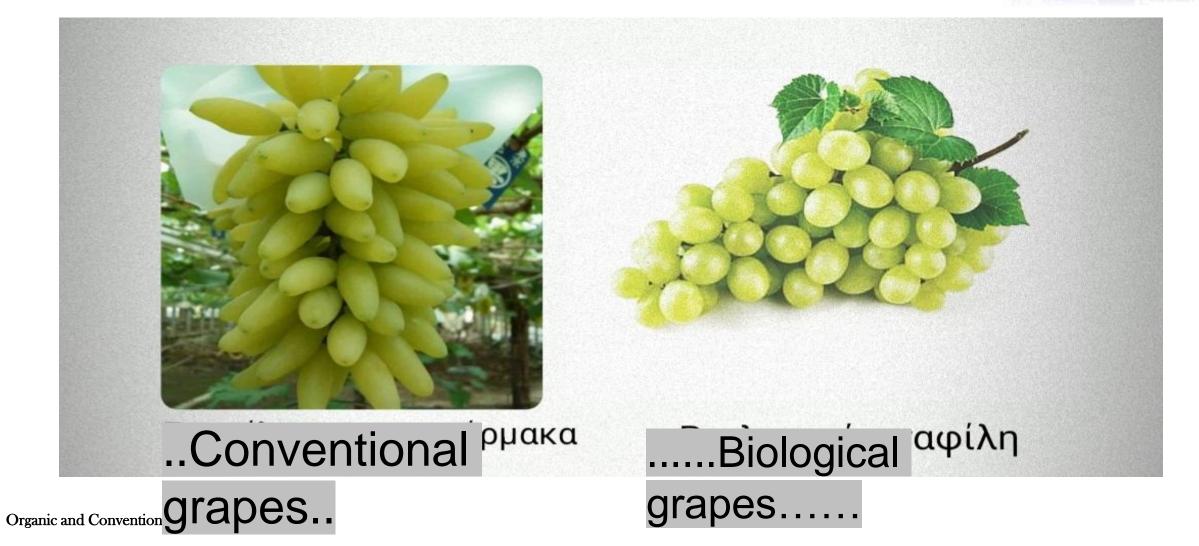
- They are safer for humans and the environment since they do not have harmful impurities and chemical residues;
- They retain their nutritional properties, quality;
- They help the body for better digestion;
- They are tastier.
- Organic foods can cost up to 50% more than conventional foods. This may be due to the increased cost of producing organic food or to help cover for increased crop losses or the cost of getting certified

What are the characteristics of conventional products?

- They are not as safe for the humans and the environment since they have a high content of chemicals;
- They do not retain their nutritional properties like the organic products
- They might create a lot of issues to our body;
- The taste does not always correspond to the appearance;
- Conventional foods can cost less than biological foods.



Conventional grape Vs Biological grape





Local products of Organic Grapes

- Palouzes (a grape pudding),
- Siousioukos (almonds dipped in sweet grape jelly),
- Kiofteri,
- Raisins,
- Grape juice,
- Zivania,
- Vinegar,
- Wine koumandaria, xynisteri





In conclusion, organic food is safer, healthier, tastier and over all beneficial for both the environment and the consumer.



Meet our extended team





Thank you







Youtube channel Petri Daniel





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