



Eco estate Zrno



Co-funded by
the European Union

Topic

Food sustainability

Who made it possible?

A family engaged in agriculture



Where was it implemented?

Small village near Zagreb



Link to the project

<https://zrno.hr/>

Brief description

Zrno, the oldest organic Croatian farm, combines ecological agricultural, processing and bakery production on its surfaces and facilities. All products are ecologically certified, without ingredients of animal origin and made with masterful skill and passion of local employees.

Results achieved

Over the years they have managed to provide the local population with over 60 types of vegetable and spices grown using ecological and regenerative cultivation methods, with over 50 local vegan bakery products and more than 15 local organic products from their own raw materials grown on the property.

Success factors

The property is also a place for educational content related to production activities and topics of ecology and sustainable development, while in the center of Zagreb there is Zrno bio bistro, the first and only certified 100% eco restaurant in Croatia.

People/organizations involved

Other local citizens and employed locals helped in the implementation together with the family, and now they are greatly supported by various partners such as food stores where their products are sold, various eco stores and the city of Zagreb itself.

Replicability tips

Similar actions can always be implemented on a smaller level. Having your own garden and organic products is a good idea. Offering your products to your neighbors, family and friends may interest them in different nutrition. If you're interested in entrepreneurship, find out how to open your own vegan restaurant.