

→ **Group 4:** “Which parameters have something to do with good quality?”

Results presented by **Urs Niggli**

First of all we need to specify

“good quality”.

So, what is “good quality”?

1. Taste. There is the problem of conditioning and individual preferences.
2. Safety. The problem here are the GMOs
3. a. Technological quality. That means quality for processing.
b. Shelf life. Means best-before dates.
4. Appearance
5. a. Well-being. Does the food support life forces, or is it just a nutrition.
b. Nutritional quality.



What are the criteria ?

For 1 and 4 the group mentioned the criteria “typical”

Safety: food should have low health risk. Technological quality should describe the processing and the appearance should feel good and be optimal.

Coming back to organic farming: how is organic farming linked to these criteria?

For example apples have a defence system, which is not only good for the apple itself but also for the nutritional quality. We find this defence system even in juice and shelf-life of products. The decision not to take fungicides in organic farming means that only resistant varieties are chosen. This means a decrease in resistant species. Also the ripening is less postponed which has an effect on the taste, appearance and well being nutritionally. This might switch to a negative sum-effect.

Conclusion: The criteria chosen by the group are quite conventional but have high potential to fulfil those criteria by organic products.