

Birthesminde – the happy pigs

Birthesminde is pig on pig terms. Our meat production is based on recycling, climate considerations and animal welfare. Through innovation and new thinking, we create an alternative to conventional mass production. In a proper and honest way.







Birthesminde produces around 200 pigs a year and everything from nose to tail is used, either in direct sale or in sold in the self-served farm shop.

The feed

The feed that the pigs are given, consist of 20% clover and grass and the rest consist of the waste product from various food producers such as Herslev Brewery that supplies Birthesminde with mash, II Buco that supplies the bread and other producers that supply the fruit and berries.

Appraisal for the slow growing pigs

The pigs at Birthesminde are Black spotted Danish pig and Mangalitza And they have been chosen because of the slow growing ability. When pigs grow at a slow pace and eat a diverse diet combined with the ability to move around, quality meat is produced. In fact, the meat is the only kind of pork used at a local Michelin restaurant, and the breed and production ideas used at Birthesminde got a national appraisal at the Michelin award 2021.

Background

Owners, Kent and Maria, are not natural born pigfarmers. Kent has a background in establishing organic coffeeshops and Maria has a background as an artist working with bronze. But a desire to challenge the traditional way, we the consumers, relates to the meat production in Denmark gave ground for the start-up for Birthesminde in 2015

Although the work at Birthesminde is very sustainable, the SDGs seem abstract and a distant political goal, so Birthesminde wants input on how they can navigate towards focusing on the SDG.

The case: Which SDG should Birthesminde focus upon, and why?

Webpage: <u>https://www.birthesminde.dk/</u> Facebook: <u>https://www.facebook.com/birthesminde</u> Instagram: <u>https://www.instagram.com/birthesminde/</u>