



WORLD-TOQUES



Union of certified World-Toques Star-Restaurants for health-conscious cooking with naturally produced foods

WORLD-TOQUES FOOD CHARTER

World-Toques certified star restaurants condemn in restaurants:

- ° the rapid and uncontrolled development of biotechnology within of agricultural and food industry
- ° The growing number of procedures for the artificial extension of the Storage capability of a product
- ° the rising use of harmful chemical substances, the Increase the efficiency and profitability of crop and livestock serve.

World-Toques certified star restaurants undertake, such products can not be used in one of the practices, the World-Toques convicted there of.

World-Toques supports an environmentally friendly agriculture, which is the principle of sustainability, with the aim to:

- ° The natural foundations of life (land, water, air), biological diversity (Animals and plants) and the resources and permanently preserved
- ° The management methods of the ecosystem to adapt
- ° The environmental impact of agriculture to reduce (eg, eutrophication of waters and soils, pollution, Soil erosion) the cultural and culinary traditions of the countries to maintain or restore them.

World-Toques requires all activities in order to inform the authorities and in order to limit or ban certain products to raise awareness or to achieve accurate markings - everywhere, where World-Toques directly affected.

Africa

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Asia

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Australia

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