

Cultivated Diversity

Organic seeds for tasty food



Help farmers change seeds and make a difference!

Let's grow the organic seed community together

We all want tasty and healthy food that are also good for the planet. This can be achieved if farmers use seeds that are adapted to local conditions and resilient to climate changes and extreme weather conditions. Placing farmers at the centre of organic and local seed systems boosts local economies, ensures sustainable farming practices and secures food for generations to come.

Join us! Let's make a difference with simple actions

Together, we can build a more resilient, diverse, and sustainable food system. Seek out local farmers at your market who practice seed sovereignty and taste the difference in every bite.

Diverse wheat populations enhance resilience.



Cultivated Diversity: Embrace the power of variety

Diversity of crops
Sustainable gardens and fields should be diversified. Growing different crops together makes farming better. This species-level diversity enhances the ecosystem and promotes sustainability.

Diversity of varieties
Growing many varieties for each crop boosts productivity and local adaptation. There are several types of varieties particularly adapted to organic farming. Examples include diversified populations and open-pollinated varieties, which enhance diversity even within a single field.

Diversified populations
Picture a wheat field in which plants differ in height, seed colour, ear size, and disease resistance. These traits, along with additional non-visible genetic diversity, create a robust community, enhancing resilience.

Open-pollinated varieties
These varieties produce seeds that can be reused year after year, retaining the original traits. This allows anyone to save and regrow seeds without buying new ones each season.

What actions can you take?

Choose products grown from organic seeds for a truly sustainable and tasty experience!

What's Already Done

The movement is gaining momentum! In some countries, a label already exists to help you identify foods made from organically bred plants. For example, the "bioverita" label is used in several European countries. Another example is the Italian "Organic Heterogeneous Material" label by Rete Semi Rurali.



The label "bioverita" stands for organic right from the start: from breeding to the end product.

Further information on: bioverita.ch



The Italian association Rete Semi Rurali promotes dynamic and collective management of agricultural diversity. They use the "Materiale Eterogeneo Biologico" logo.

Further information on: meb.rsr.bio

The most recent EU Organic Regulation supports organic plant breeding, Organic Varieties (OV), and Organic Heterogeneous Material (OHM); see further information.

How can you make a difference?

See if there is a label
Check if your country has the "bioverita" label, and if not, explore the [map of plant breeding initiatives](http://map.of.plant.breeding.initiatives) to see if a community of organic plant breeders exists in your area. Become an advocate of "organic from the start" in your community.



Get involved!
biobreeding.org/breeding

Connect yourself

Go to the local market and meet farmers who sell products grown from organic seeds. Join them on field days or open day events to learn more.

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In the EU Organic Regulation:

OHM: Organic Heterogeneous Material according to [Delegated Regulation \(EU\) 2021/1189](http://Delegated.Regulation.(EU).2021/1189) of 7 May 2021 (the wheat population featured here can be an example)
OV: Organic Variety suitable for organic production according to [Implementing Directive \(EU\) 2022/1647](http://Implementing.Directive.(EU).2022/1647) and 2022/1648 (the beetroot variety featured here can be an example)

More in-depth information:

European Consortium for Organic Plant Breeding (ECO-PB) Position Paper: orgprints.org/id/eprint/37038
IFOAM International Breeding Techniques Position Paper: ifoam.bio/compatibility-breeding-techniques-organic-systems

Watch our video to discover a [delicious recipe](http://delicious.recipe) for bread made with flour from a diversified wheat population.



Organic taste

Wheat: The flavour of rural Italy

Imagine walking through the rolling hills of Tuscany, Italy, where fields of wheat sway in the breeze. This isn't just any wheat; it's FURAT, a [diversified population](http://diversified.population) that thrives even in these challenging hilly landscapes. The flour from FURAT wheat is the secret behind artisanal bread with an unmistakable flavour you'll want to savour. These seeds are a common good, free from intellectual property rights, allowing farmers to grow and save them season after season. This continuous cycle helps the wheat [adapting to local conditions](http://adapting.tolocal.conditions), enhancing its resilience to climate changes and extreme weather conditions.



Fields of FURAT wheat in Tuscany: thriving in challenging landscapes, producing flour for artisanal bread, and free from intellectual property rights.

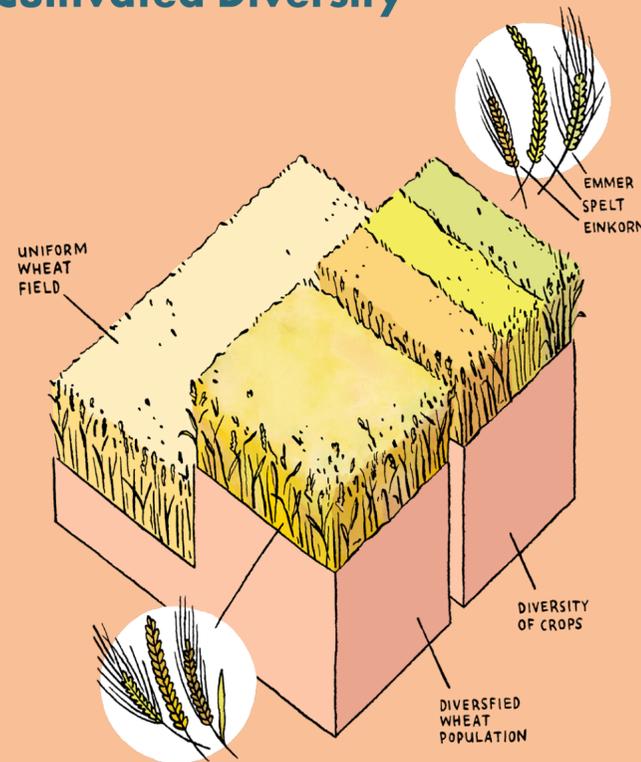
Beetroot: Sweet Rewards of Open-Pollinated Varieties

Now, picture the vibrant organic farms of Germany, where farmers cultivate "bioverita" certified, open-pollinated beetroot varieties. These beetroots produce yields comparable to hybrids but come with extra benefits. Farmers earn fair prices, acknowledging their dedication to growing these unique plants in [local environments](http://local.environments). The [higher genetic diversity](http://higher.genetic.diversity) of these beetroots boosts their health and resilience, making them more robust against late weeds, diseases, and drought. Plus, with no need for special processing, their naturally higher sugar content gives them a taste that's simply unbeatable.



Organic farms in Germany cultivate "bioverita" certified beetroots, offering fair prices, high yields, and exceptional taste with robust resilience.

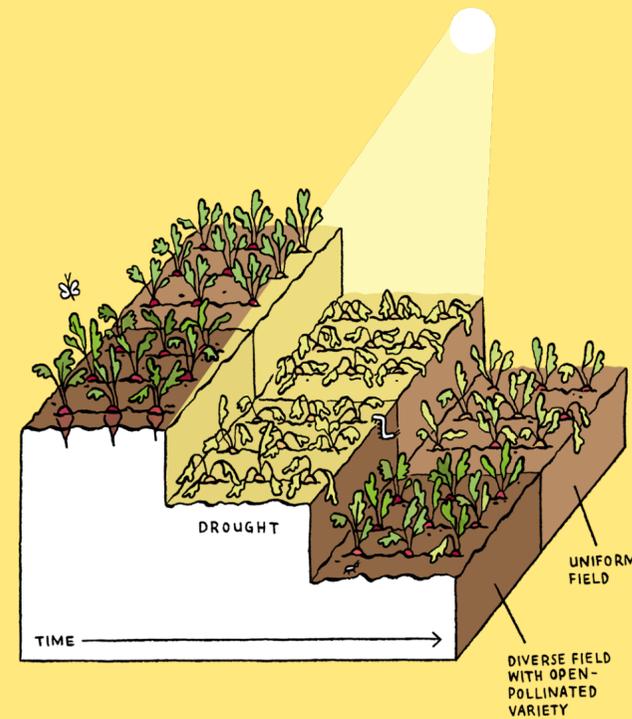
Cultivated Diversity



Farmers need access to organic seeds of as many crops and varieties as possible to make the best out of their crops.

The availability of organic seeds of organically bred varieties promotes sustainable farming practices and ensures products with unmistakable flavour.

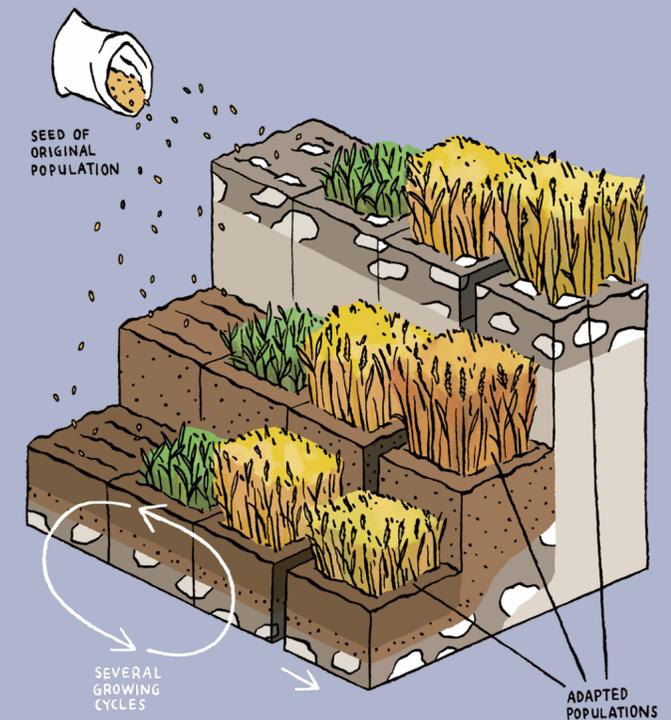
Climate Resilience



Diversity endures where uniformity fails.

Thanks to their genetic diversity, open-pollinated varieties have increased resilience.

Local Adaptation



For every local soil, the right seed; for every seed, the right local soil.

Diversified populations, when grown for several years in the same environment, will adapt locally.

Diversity makes us stronger



Organic breeding:
strengthening local economies,
empowering people