

Transylvania Food Company

We are artisan producers of cordials and fine sweet and savoury preserves. Local ingredients are combined with traditional recipes, small batches and slow cooking to ensure that our handmade products are full of flavour - just like the tasty ones your grand-mother used to make. To preserve these for winter, she would have stored them in her cool cellar, hence our brand is **Pivnița Bunicii**, Grandma's Cellar or Pantry.

Try our savoury preserves as a sauce with meat dishes and cheese or the sweet as a dessert topping. Our cordials can be diluted with water and they are also the perfect compliment to spirits and cocktails.

We also bottle several types of honey which is collected from these wildflower-rich grasslands and is truly symbolic of the rich biodiversity of this remarkable area. We buy our honey from local source, bee-keepers, and it is bottled at our premises in Saschiz.

On a larger scale, we produce a concentrate from hand picked wild elderflower. Most of this is exported in bulk for further processing in the UK by a food and drink manufacturer but some is kept in Saschiz for distilling.

Our Elderflower Gin is marketed under the **Kaspers** brand, named after the Saxon family who lived in our property until 1991. It is triple distilled using elderflower concentrate in small batches using traditional pot stills. More recently we have expanded our range of Kaspers spirit drinks to include schnapps (plum, apple, pear and elderflower).

We have created a **Taste Transylvania** experience and Shop next to our process facility, providing an opportunity for visitors to the area to enjoy the intense flavours of our artisan products and of course purchase some to take home.

We also stock a selection of local wine and speciality British products.

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Food Safety

CERTIFICATED



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OUR STORY



Food Development Company
Impact Investment

Transylvania Food Company
Social Enterprise

Pivnița  **Bunicii**

Food Development Company

In 2009, the Food Development Company Ltd (FDC) was registered in the UK with the aim of promoting socially responsible investment in small scale enterprises that have short supply chains, are commercially viable, ethical and sustainable - we call it impact investment.

We have put into practice what a small group of international development specialists have been writing about for decades on sustainable enterprise development i.e. we are neither a project nor a charity and instead promote transparency and accountability. Twenty three private investors have so far funded FDC in a mixture of loans and investment (debt and equity).

Transylvania Food Company

The Transylvania Food Company (TFC) was registered in Romania in 2010. It is wholly owned by FDC and is a certified social enterprise.

Our production is located in modern premises in Saschiz (a UNESCO World Heritage Site). Careful design has ensured that our production facility blends with the architectural landscape on the outside while the use of modern materials provides thermal efficiency and a flexible food processing facility inside.

We are certified to the BRC Global Standard for Food Safety, Start Programme. Traditional skills are combined with modern production controls to ensure consistent, handmade products that are safe and healthy.

In 2019, we obtained a licence as a micro-distillery to produce elderflower gin based on a recipe developed for us by the Department of Brewing & Distilling at Heriot-Watt University, Edinburgh.



Economic Impact

- Creation of local employment - fourteen permanent staff plus seasonal part time;
- Direct beneficiaries - over 1,300 of the poorest local people (approximately 50% women and children) collect flowers for our juices – probably their only source of income in the year. Some also collect wild fruits;
- Indirect beneficiaries - other members of collectors family;
- Sub-contractors and suppliers– transport and suppliers of product packaging etc;
- Community - increase in money circulating in local shops;
- Eco-tourism - increase in trade for local hotels and restaurants - our shop (opposite) is bringing more visitors to the town and we also promote tourism activities for a short stay.

Environmental Impact

- Sustainable wild harvesting promoted - based on annual environmental impact assessments;
- Carbon neutral status achieved in 2020, offsetting our emissions by planting trees;
- Removed plastic from our packaging;

- Local population are paid a fair price for collecting, providing them with a link to the value of conservation of their landscape and biodiversity;
- By-products from processing used for on-farm compost, returning nutrients to the soil, improving structure and conserving soil moisture.

Social & Ethical Impact

- Creating employment opportunities in local community;
- Provision of training, fair wages, legal employment;
- Increased local capacity for compliance with health and safety, food legislation, fiscal and business environment etc leading to greater long term enterprise sustainability and increased impact on poverty reduction;
- Profit sharing scheme for staff and understanding that their long term employment depends on our success;
- Equity participation for local management providing sense of ownership;
- Empowerment of community leaders through the creation of collection points for wild harvested produce;
- Treating the poorest and often marginalised members of the community fairly and with respect.

