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Aleksandra i Mieczysław Babalscy

Organic farming is their passion from many years. Their specialty has become an organic pasta in many variants and other grain products. Most products are produced based on old cereal species, rich in health-promoting substances and perfectly suited to organic cultivation, such as spelt, emmer and einkorn wheat.

Organic farm

Aleksandra and Mieczyslaw Babalscy lead 9 hectares organic farm since 1986, and in 1990 received the Ekoland attestation no 90001 (1st in Poland). The farm is located in the Pokrzydowo village, Kujawsko-Pomorskie voivodship.

Agricultural production of organic farm includes: old cereals species (spelt, emmer and einkorn wheat); vegetables (carrots, beetroots, beans, pumpkins); fruits (strawberries, cherries, plums, old apple varieties); animal husbandry of old breeds (traditional local hen breed 'zielononóżka kuropatwiana' and traditional local cow breed 'czerwona ploska').

Pasta BIO factory

Since 1991 in the farm functioning the pasta BIO factory. It processed cereals originating from organic farming.

Pasta BIO factory deals with production: wholemeal flour (spelt, rye, barley, oats, buckwheat, pea); wholemeal pasta (wheat, rye, and spelt with herbs); cereals (wheat, rye, oat, barley, spelt); groats (spelt, barley, buckwheat) and spelt coffee.

Bio Babalscy farm in 2010 won the competition for the Best Organic Farm of the Year in the category of ECOLOGY AND ENVIRONMENT (first at the provincial level, then national). From 2012 farm is a member of the regional network of "Culinary heritage of Kuyavia and Pomerania". They are engaged in the activity of the Association For Old Varieties and Breeds, and Kuyavian-Pomeranian Association of Organic Producers EKOŁAN.