

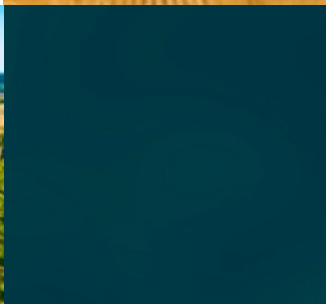
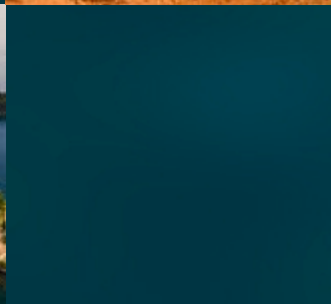
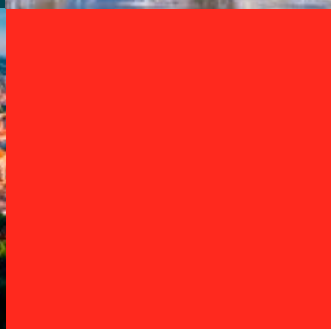
WORLD
CONGRESS
OF AGRICULTURAL
JOURNALISTS



**IFAJ Croatia
2026**

CONGRESS GUIDE

Sharing Stories.
Growing Knowledge.



WORDS FROM THE ORGANISERS

Dear colleagues

We have prepared a program designed to give you a firsthand look at Croatian agriculture. We will also explore the future of journalism, with plenty of time set aside for us to connect and get to know one another. We will visit 60 farms across 6 different counties – showcasing diverse forms of production, from large-scale enterprises to small family farms, covering both crop and livestock farming. Together, we will mark the 70th anniversary of the IFAJ, as well as Agroklub coming of age, 18th B-day. On the main Congress Day – AgroRocks – we will explore the potential of Croatian agriculture, address key EU food safety challenges, and discuss the future of journalism in the age of AI.



Agricultural Context

Domestic agriculture is undergoing a profound transformation. As the youngest EU member state, we carry a legacy of disruption, change and adaptation. Consequently, today's Croatian farmers face a daunting task: compressing decades of progress into a short timeframe while bearing the burden of sector-wide reform. They must keep pace with global market trends while safeguarding the environment and the future of our planet. A heavy responsibility lies on all of us connected to agriculture. The challenges are many, but the ultimate goal remains clear: a resilient domestic food producer operating within a sustainable agricultural framework. Over the coming days, you will meet our farmers and experience their passion and dedication firsthand. You will visit rural communities, experience our rich cultural heritage, and discover the traditions that define our identity and make us so proud.

Journalism and Democracy

We live in exceptionally complex times. Emerging insights and new technologies are dismantling old dogmas, forcing societies to navigate uncharted territory. In an era dominated by social media – where anyone can broadcast information – it may sometimes seem as though truth has lost its value. Yet, our democracies rest squarely on trust. A trust built on quality information and unwavering truth. As we enjoy the benefits of modern life, we must never forget that a democratic society cannot exist without a free press and independent journalists. Because of this, dear colleagues, we carry an immense responsibility – to every reader, viewer, and listener, and to society as a whole. Our success directly impacts our farmers, our communities, our environment, and the strength of our democracies. That is why this gathering matters. We are here to share knowledge, hone our skills, and strengthen the network that connects us – making us better equipped to serve our audiences and the public interest. We amplify the stories of everyday people, bridging the gap between science and the farmer, and connecting the public with their elected representatives. This is precisely why our theme for this year's congress is: 'Sharing stories, growing knowledge.' It is the countless small stories that unite, inspire, caution, and teach us.

I look forward to meeting each of you and sharing how we produce food and how our farmers live. I wish you productive days ahead, compelling media content, and a wonderful stay in Croatia!

Vedran Stapić, DANH chairman

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SRIJEMSKA
ŽUPANIJA



HRVATSKA
GOSPODARSKA
KOMORA



International Seed Federation
Seed is Life



WELCOME TO CROATIA

David Vlajčić

Deputy Prime Minister and Minister of agriculture, forestry and fisheries



"We Croatians are excellent hosts, and I believe that, through this gathering, you will come to understand why we love our country so much."

Dear Participants in the IFAJ 2026 World Congress of Agricultural Journalists, Welcome to Croatia, a country where farming continues to be practised with great dedication and love—and where you can taste the results. Our distinctive, top-quality food and wines win awards around the world. I am particularly pleased that, for the first time, the Congress is being held here in Croatia. From Varaždin, through Slavonia and Baranja, to Zadar and Istria, you will have the opportunity to see just how diverse our country is and how agriculture here is changing and advancing. The greatest privilege of all, however, will be meeting the people who care for our villages and landscapes every day. We are facing numerous changes: the climate is changing, markets are becoming increasingly unpredictable, and consumers rightly want to know where their food comes from and how it is produced. That is why your work is more important today than ever before. You are the ones who connect producers, experts and decision-makers. Thanks to you, their story is better understood and more widely heard. I wish you a successful Congress and productive discussions, and I hope that the ideas and connections made here will bear new fruit.

Ivan Radić

Mayor of Osijek



"I am confident you will leave Osijek with stories worth telling – and a reason to come back."

Dear participants of the IFAJ 2026 World Congress,

It is a pleasure to welcome you to Osijek, the centre of eastern Croatia and a city with deep ties to the fields, farms and people of Slavonia and Baranja.

Agriculture is part of who we are. Today, its future is being shaped by knowledge, research, technology and people ready to put new ideas into practice.

Over the coming days, you will meet many of them. You will learn more about our region from them than from anything we could write about ourselves.

I am confident you will leave Osijek with stories worth telling – and a reason to come back.

Nataša Tramišak

Prefect of the Osijek-Baranja County



"I hope that you will leave Osijek-Baranja County with fond memories, as well as stories that you will be proud to share with your readers and viewers around the world."

Dear journalists, editors and guests from around the world, I am delighted that you have the opportunity to discover a region where agriculture is much more than an economic activity – it is part of our identity, tradition and way of life. For centuries, Slavonia and Baranja have been home to hardworking people, fertile land and strong agricultural production. Osijek-Baranja County is one of Croatia's most important agricultural regions, with well-developed arable and livestock farming. It is precisely this combination of natural resources and the knowledge and experience of our farmers that provides the foundation for the continued development of modern and competitive agriculture. I am confident that, in addition to your professional meetings and discussions, you will also discover what makes our region so special. You will get to know a region where tradition is successfully combined with modern agriculture, innovation and new opportunities. I hope that you will leave Osijek-Baranja County with fond memories, as well as stories that you will be proud to share with your readers and viewers around the world. A very warm welcome to you all!

Hrvoje Hefer

Executive director of HAPIH



"I hope you will enjoy the congress, discover the diversity of Croatian agriculture, and take home new stories, new perspectives and lasting friendships. Welcome to Croatia!"

Dear guests, colleagues and friends, it is my great pleasure, on behalf of the Croatian Agency for Agriculture and Food as co-organizer to welcome you to Croatia and to the IFAJ World Congress 2026. We are proud to be part of this important international gathering and to welcome agricultural journalists from around the world to Osijek, the heart of Slavonia and Baranja – a region where agriculture, tradition, innovation and knowledge come together. As the Croatian Agency for Agriculture and Food, we bring together scientific expertise and professional competences across a wide range of fields, from agricultural production and research to food safety, quality and sustainable development. We are delighted to share this know-how and experience with you and to help build bridges between science, farmers, the food sector and the media. Agricultural journalism plays a vital role in connecting these worlds. By sharing accurate stories and reliable information, you help wider public understand the challenges and opportunities shaping the future of agriculture and food.

Igor Andrović

Prefect of the Virovitica-Podravina County

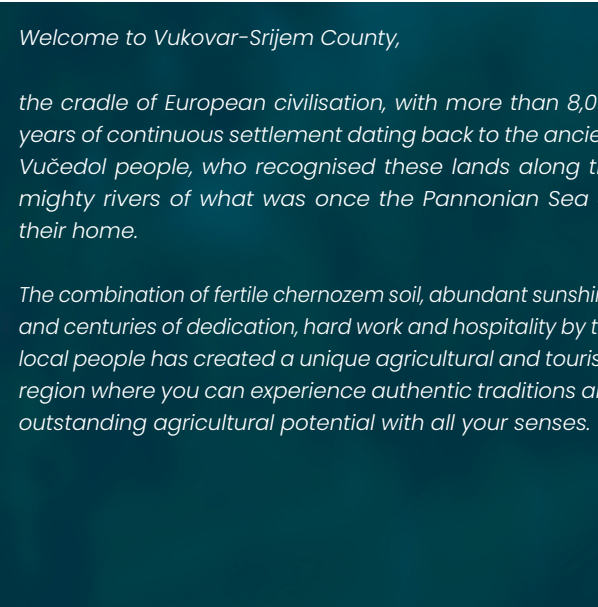


"Welcome to Virovitica-Podravina County!"

Slavonia and Podravina in one – Virovitica-Podravina County combines tradition, natural beauty, economic strength and a vision of sustainable development. Our region is unique in many ways, including its rich linguistic heritage. Virovitica-Podravina County is home to two areas under UNESCO protection – the magnificent Papuk Nature Park and the mysterious Drava River. We not only preserve these natural treasures but, through smart investments, also harness their potential for development. Our agriculture is of the highest quality. We are Croatia's largest producer of tobacco and a leader in chamomile production, which many experts consider to be the finest in the world in terms of its properties. We are also among Croatia's largest honey producers, are becoming increasingly renowned for our exceptional wines, and proudly highlight that the world's best hazelnut liqueur is produced right here in our county. Alongside a strong economy, we are investing extensively in tourism, with more than €80 million invested to date. Virovitica-Podravina County continues to build its future as a green, economically strong and attractive tourist destination.

Ivan Bosančić

Prefect of the Vukovar-Srijem County



"Welcome to Vukovar-Srijem County, the cradle of European civilisation!"

Welcome to Vukovar-Srijem County,

the cradle of European civilisation, with more than 8,000 years of continuous settlement dating back to the ancient Vučedol people, who recognised these lands along the mighty rivers of what was once the Pannonian Sea as their home.

The combination of fertile chernozem soil, abundant sunshine, and centuries of dedication, hard work and hospitality by the local people has created a unique agricultural and tourism region where you can experience authentic traditions and outstanding agricultural potential with all your senses.

PROGRAM PREVIEW

Dear Participants of the 2026 World Congress of Agricultural Journalists in Croatia, you are about to visit numerous locations in search of agricultural stories, with a strong focus on rural life and local food producers. This is a specially tailored program preview just for you.



Pre-tour Varaždin, September 13-15

Varaždin County offers a fascinating study in high-intensity, specialised farming within a compact, topographically diverse landscape. Situated in northwestern Croatia, the region transitions from the fertile alluvial plains of the Drava River to the rolling hills of Zagorje.

Post-tour Istria, September 20-22

Istria County serves as a premier case study in "value-over-volume" Mediterranean farming. The peninsula is defined by its dramatic terra rossa and white limestone landscapes, which have become a global benchmark for premium olive oil production. In fact, Flos Olei, the prestigious international olive oil guide, has repeatedly named Istria the world's best olive oil region.



MAIN CONGRESS

September 16-20

The town of Osijek will be the host of congress, the largest city in the eastern part of the country (Slavonia and Baranja), and the administrative centre of Osijek-Baranja County.

Post-tour Zadar, September 20-22

Zadar County, nestled in the heart of the Dalmatian coast, stands out for its dynamic Mediterranean agriculture, particularly fruit growing, horticulture, and mariculture. Zadar is leading county in aquaculture for bluefin tuna, sea bream, and sea bass. This County represents a masterclass in Mediterranean agricultural diversity, characterised by the dramatic contrast between its rugged islands and the hyper-fertile Ravni Kotari plains.

PRE-TOUR VARAŽDIN

September 13–15

Varaždin County offers a fascinating study in high-intensity, specialised farming within a compact, topographically diverse landscape. Situated in northwestern Croatia, the region transitions from the fertile alluvial plains of the **Drava River** to the rolling hills of **Zagorje**.



Baroque Heritage & “Little Vienna”

*Capital of Croatia
from 1767 to 1776.*

*Croatia's first
UNESCO City of
Music.*



*Old Town Castle
Varaždin, Croatia*

Varaždin's agriculture is defined by niche specialisation and protected geographical indications (PGI). It is the national stronghold for brassica production, specifically the **Varaždin Cabbage**, a variety uniquely adapted to the local soil and climate, prized for its thin, flexible leaves. The region also showcases a sophisticated poultry sector and a rising “green” energy movement, reflecting a modern European shift toward circular bio-economies.

Beyond the plains, you would find an intriguing model of micro-viticulture and fruit growing on the county's steep slopes. These family-run holdings are increasingly pivoting toward organic certification and boutique production, particularly with cold-climate white varieties.

The county's strategic proximity to the Central European markets of Slovenia, Austria, and Hungary has fostered a highly competitive export mentality among local producers.

Varaždin is a charming Baroque city, often called “*Little Vienna*,” known for its well-preserved historic core and vibrant cultural scene. The **Old Town Castle** (Stari Grad) houses the **City Museum** with artifacts from medieval times. Near the city you can find **Trakošćan Castle**, a stunning 13th-century fortress, which is one of the country's most picturesque landmarks, perched on a hill overlooking a serene lake and lush parklands. Restored in neo-Gothic style during the 19th century, it houses a museum with original noble furnishings, weapons, portraits, and period rooms showcasing Croatian aristocratic life.

WORDS OF COUNTY PREFECT

mag. oec. Anđelko Stričak

“Welcome to Croatia's oldest and most welcoming county, which is also proud to hold Green Destinations certification. Varaždin County stands out not only for its rich history, natural beauty, and food and wine offerings, but also for its hardworking and creative people, who produce high-quality, competitive products on small plots of farmland. That is precisely why we invest in knowledge, education, and agricultural

development through the Regional Centre of Competence and by strengthening ties with the academic and scientific community. We look forward to dialogue, sharing experiences, and showcasing examples of good practice. I believe that during your stay, you will discover exactly what makes Varaždin County such a special place—its people, flavours, landscapes, and stories—and that you will take home fond memories.”



SEPTEMBER 13, SUNDAY

House of Varaždin Buckwheat Gornji Kućan	14:00
Varaždin Klipič Varaždin	16:30
Košćak Winery Oštrice	19:00
Hotel Turist Check-In Varaždin	22:00

SEPTEMBER 14, MONDAY

Varaždin City Tour Varaždin	09:00
Varaždin Pumpkin Seed Oil Strmec Podravski	10:30
Vinica Secondary School Marčan	12:00
Trakošćan Castle Lepoglava	14:00
Varaždin Cabbage Domitrovec	17:30
Hotel Dinner Varaždin	20:00

SEPTEMBER 15, TUESDAY

Breakfast and Check-Out Varaždin	07:30
Podravka Kalnik Varaždin	08:30
Ludbreg Horseradish Ludbreg	10:30
Ludbreg Florists Ludbreg	12:30
Lunch brake Ludbreg	14:00
Spider Grupa Pitomača	16:00
Campus Osijek Check-In Osijek	20:00

PRE-TOUR VARAŽDIN

September 13

House of Varaždin Buckwheat

OPG Pocedulić

Varaždin Buckwheat is a traditional crop from Varaždin County in northern Croatia

Widely cultivated in the Varaždin region from the second half of the 16th century.

It is used to make flour, porridge, pasta, crackers, and other healthy food products



Location:
Gornji Kućan, Varaždin County

Varaždin Buckwheat is a traditional type of buckwheat connected with Varaždin County in northern Croatia. Although its name contains “wheat,” **buckwheat is not a true cereal**, but a nutritious pseudocereal grown for its small triangular seeds. In the Varaždin area, it has been part of local agriculture and cuisine for generations, especially around villages near the city of Varaždin. Its value is not only in food production, but also in **preserving local identity, rural heritage, and agricultural biodiversity**.

Today, Varaždin Buckwheat is becoming an important symbol of sustainable and traditional farming. It is used for flour, porridge, pasta, crackers, and other healthy products. Because buckwheat is naturally **gluten-free** and **rich in minerals, fibre, and plant-based nutrients**, it is popular among people who want simple, nutritious food. The revival of this local variety shows how old crops can have a modern future and tradition in one authentic **Croatian story**.



About Us

Dario Pocedulić's family farm was **founded in 2006** with just 6 hectares of land. Today, it has grown to **105 hectares**, where healthy local crops are carefully cultivated. Besides taking part in national ploughing competitions and winning a bronze medal in the reversible plough category, the farm is above all built on family teamwork. Together, they share a mission to revive and promote a valuable ingredient for **healthy meals** and **better sleep**.

PRE-TOUR VARAŽDIN

September 13



“Varaždin Klipič” Traditional Pastry

Restaurant Bedem

Varaždin “Klipič” has a protected geographical indication.

It is a long, hand-rolled pastry with several visible folds.

Often enjoyed fresh and warm, as a snack or breakfast pastry.



Location:
Varaždin, Varaždin County

“Varaždin klipič” is a handmade **wheat-based milk pastry** sprinkled with **caraway seeds**. It is made from the following ingredients: fine wheat flour, milk, sunflower or vegetable oil, yeast, sugar, and salt. These ingredients are used to prepare a thin dough, which is then stretched, cut into strips, and rolled into a **stick-like shape**. “Varaždinski klipič” is a bakery product that contains no additives.

About Us

Two renowned chefs, **Andelko Levanić and Zlatko Novak**, have built a distinctive culinary identity and are among the most remarkable figures on local gastronomic scene. They are seasoned professionals with a refined sense of harmony in flavour, combined with a strong commitment to creative and exploratory cuisine. Both are **crowned national champions** in culinary arts and recipients of medals from the **Culinary Olympics** and the **Culinary World Cup**.

The finished “Varaždinski klipič” is a baked, stick-shaped pastry that must have four folds on each side, with a **minimum length of 25 cm**. The inside of the baked “Varaždin klipič” is white, with irregular small holes formed as the dough rises, while the outer crust has an uneven colour ranging from dark yellow to golden. Its surface is coated with egg wash and sprinkled with caraway seeds. When eaten, “Varaždin klipič” has a **crisp bite** that first gives a feeling of softness on the palate and then melts in the mouth. Its flavour is **mildly milky** and **slightly tangy**.

PRE-TOUR VARAŽDIN

September 13

Košćak Winery

Luka Koščak

One of the younger wineries in Varaždin County.

Annual wine production reaches 300 hectoliters.

Košćak wines have received numerous national awards.

The winery achieved international success at the Decanter in London.

Location:
Oštrice, Varaždin County

About Us

Košćak Winery, led by enologist **Luka Koščak**, is one of the younger wineries in Varaždin County, though the family's winemaking tradition spans over twenty years. The **first vineyards** were planted on the site of a nearly century-old family-owned vineyard in the Kotari wine-growing area. Today, the winery cultivates **just over one hectare of its own vineyards** and collaborates with growers who maintain an additional two hectares. **Annual wine production reaches 300 hectoliters.** The winery's philosophy is rooted in healthy grapes and the production of aromatically clean wines, marked by distinct primary aromas and a harmonious taste. Koščak wines have received **numerous national awards**, and in 2023 the winery achieved international success at the **Decanter World Wine Awards** in London. Their 2019 Sauvignon Blanc earned a silver medal with 92 points, making it officially the best-rated Sauvignon



in Croatia at the time. A bronze medal was also awarded for the 2017 Riesling, and a commendation for the 2018 Cabernet Franc. In 2023, the winery invested in the purchase and renovation of the **cellar** once owned by the Češljaš family, also known for their Varaždinbreg restaurant. By preserving tradition and embracing new technology, Koščak aims to increase production and focus more on **organic grape cultivation**, believing that healthier farming is the future of winemaking.

PRE-TOUR VARAŽDIN

September 14

Varaždin City Tour

The City of Varaždin



About City

The city of Varaždin is the capital city of the Varaždin County, one of the oldest in Croatia. It is situated in a very important geographical territory, so it is called the **"Northwestern gates of Croatia"**. Varaždin is the city of baroque, young people, music, flowers and bicycles. „**Little Vienna**“ with rich natural legacy interwoven in parks, a must see destination, located in the North of Croatia on the southern bank of the River Drava. According to the latest population census, conducted in **2021**, the City of Varaždin has a total population of **43,782**. It is the tourist, cultural, economical, educational and sporting **centre of North-western Croatia**.

History

King Bella III. mentions Garestin (Varaždin) for the first time in 1181 in a legal document and in 1209 the Hungarian king **Andrew II.** declares Varaždin a free royal borough. The town starts to develop around the old fortress in a shape of a medieval **Wasserburg**

Location:
Varaždin, Varaždin County

which helps in Turkish raids. Important owners of the fortress were Counts of Celje, **Beatrice Frankopan**, **Margrave Georg of Brandenburg**, and **Baron Ivan Ungnad** and **Count Thomas Erdödy**. In 1756, Varaždin the official residence of Ban Francis Nadasdy, becomes the capital of all Croatia. **Maria Theresa** founded the Royal Croatian Council and it hosts the Croatian Parliament; it becomes the **Croatian administrative centre** and the seat of many Croatian noblemen. On the 25th April 1776 the big fire destroyed almost 80% of all buildings and houses in Varaždin, so the administration moves back to Zagreb. The story behind the fire is about a boy, whose tobacco burned the hay and the fire soon spread outside the city walls. The fire harried for three days and demolished the town. It is rebuild and expanded by the 19th century.

PRE-TOUR VARAŽDIN

September 14

Varaždin Pumpkin Seed Oil

Agroprom
Patrčević

A company run by two brothers.

Founded in 1996 as a pumpkin seed drying business.

In 2002, the company expanded its activities to include the production of crude oils and fats.



Location:
Strmec Podravski, Varaždin County

Varaždin pumpkin oil is an extraordinary guardian of the tradition, taste and aroma of the Varaždin region. Due to its excellent gastronomic characteristics, “**Varaždin Pumpkin Oil**” has been a must for more than a hundred years in the traditional preparation of dishes from the Varaždin region. Every precious drop is a natural balm rich with essential compound, having a positive effect on people of all ages. By consumating this nature’s perfection, you will begin a sensory mystery that will create an unforgettable reminder of the magic flavors of the Varaždin area. The flavor of roasting fraught with a specific nut flavor dominates the oil. Its **dark green to reddish-brown color** in combination with its flavor lead you on an unexplored and hidden path to the forgotten history of gastronomoy. **Pumpkin** is an annual herb from the family of **Cucurbitaceae**. Its seed is used for the production of the perfectly balanced Varaždin pumpkin seed oil which has **EU Protected Geographical Indication (PGI)** status.



About Us

Matija and Danijel Patrčević are brothers who, together with their family, produce pumpkin seed oil. Their production covers **80 hectares of their own land**, plus cooperation with subcontractors, bringing the total sowing area to approximately **220 hectares**. Yields vary annually, averaging **between 1,600 and 2,400 kilograms of fresh seeds per hectare**. They are drying in their own dryers, with a **capacity of 16–17 tons per day**.

PRE-TOUR VARAŽDIN

September 14

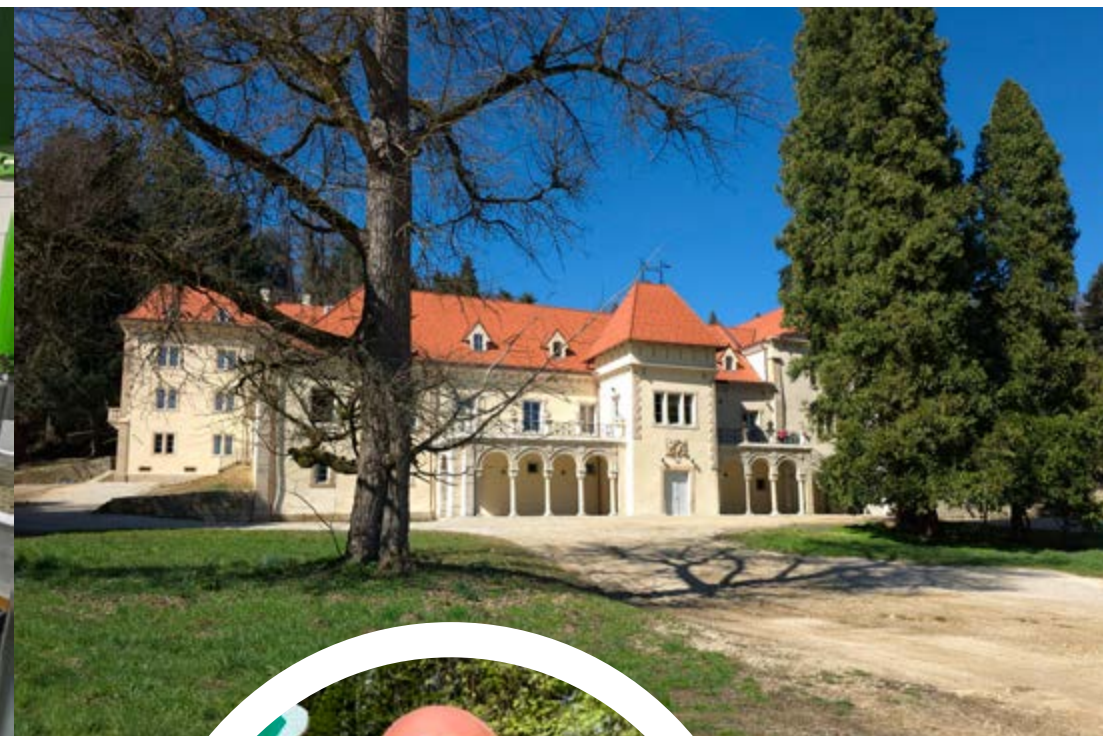
Vinica Secondary School

Arboretum Opeka

In 1958, the first horticultural school in the region was established in the castle.

The school has more than 5,000 square metres of facilities and around six hectares of land within its grounds

Students are producing everything from wine and oil to planting material.



Location:
Marčan, Varaždin County

About Us

Arboretum Opeka Secondary School – today’s Regional Centre of Competence in Agriculture, was founded in **Marčan in 1958**. Known in Croatia and abroad for its beauty and diverse plant life, the arboretum attracts many visitors and serves as an **open-air classroom** for future florists and gardeners. Initially focused on **horticulture**, the school later introduced programmes in **veterinary studies, fruit growing, viticulture and winemaking, phytopharmaceutical studies, agricultural plant production, forestry, and assistant gardening** for students with **learning difficulties**. In 2004, it became one of Croatia’s first agricultural schools to offer an **agricultural tourism programme**. A **culinary programme** followed in 2007, supported by a modern training kitchen where future tourism professionals and chefs develop practical cooking skills.

Dragan Brkić, school principal

“Everything you see here is the result of our students’ work. They take part in every stage of production, gaining **practical knowledge and skills** that will enable them to start their own family farm or find employment in the profession.”

PRE-TOUR VARAŽDIN

September 14

Trakošćan Castle

Croatian Zagorje

Castle dates back to the 13th century.

Best **preserved** and one of the **most beautiful** castles in Croatia.

Trakošćan was named after another fortification (**arx Thacorum**) that was alleged to have stood in the same spot back in antiquity.

Location:
Lepoglava, Varaždin Country

About Castle

The present-day appearance of **Trakošćan Castle** is the result of numerous alterations and reconstructions. Its oldest sections are believed to date back to the **13th century**, when it was a small fortress whose owners frequently changed throughout the **medieval period**. In the second half of the 16th century, it came into the possession of the **Drašković family**, who retained ownership until 1945. For centuries, the castle primarily served a defensive purpose. It was expanded in the late 16th century and adapted to withstand attacks involving firearms. As military conflicts gradually subsided, Trakošćan lost its defensive role and began to deteriorate. In the mid-19th century, it underwent a **major Historicist renovation** that transformed it into a residential castle, while the surrounding grounds were landscaped as a park. Trakošćan is best preserved and one of the most beautiful castles in Croatia, which is closely connected to the castle's

architectural setting and the lives of its former owners, the Drašković family. The museum houses **valuable artefacts** dating from the **Renaissance** to the **Historicist** period, organised into several collections: Arms and Armour, Paintings and Prints, Furniture, Books, Photographs, Hunting, Tableware, Miscellaneous Objects, and Archival Materials.

PRE-TOUR VARAŽDIN

September 14

Varaždin Cabbage

OPG Jurica Cafuk

Entire family is **exclusively** involved in agriculture

Complete production process, **from seed storage to the finished cabbage product**.

In addition to cabbage, they also **produce potatoes** that can be purchased in well-known retail chains.

Location:
Domitrovec, Varaždin County

"Varaždinsko zelje" is a **vegetable crop** produced from the indigenous preserved variety known as Varaždin cabbage (*Brassica oleracea* var. *capitata* f. *alba*), which is included in the **official Croatian variety list** (Appendix 1) and is commercially grown only within the **defined geographical area**. The heads of "Varaždinsko zelje" are flat and compact in the upper section, while the lower section may sometimes be looser, depending on growing conditions (Appendix 2: Appearance of "Varaždinsko zelje"). The **outer leaves closely wrap around the head**, covering more than two-thirds of its upper surface. At technological maturity, when the crop is ready for harvesting, the edges of the outer leaves begin to curl upwards. The **leaf blades are thin** and have clearly pronounced veins. The main leaf vein, particularly on the outer leaves, is thickened at the base. The leaf margin is **smooth and unbroken**, while the leaves are light olive-green in colour.

About Us

Marija Cafuk is the third generation in her family to work in agriculture. Her entire family is exclusively involved in agriculture. She has a complete production process, **from seed storage to the finished cabbage product**. It is a product with a protected designation of origin at the European level. In addition to cabbage, she also produces **potatoes** that can be purchased in well-known retail chains in Croatia. In total, they cultivate about **200 hectares of land**.

PRE-TOUR VARAŽDIN

September 15

Podravka

Kalnik

Vegetable processing
factory

More than **550 tonnes**
of **peas** harvested and
processed

Beetroot is harvested in
late July, with this year's
yield reaching **600**
tonnes.

This year, **tomato**
production exceeds
25,000 tonnes.



Location:
Varaždin, Varaždin County

From Field to Factory

Quality is monitored throughout the production cycle, from the selection of varieties and cultivation to processing. The use of plant protection products and **artificial fertilisers is kept to an absolute minimum**, while produce quality is checked using modern analytical methods and equipment. "In recent years, we have already achieved **self-sufficiency** in the production of tomatoes, beetroot and peas. This means that the vegetables processed at the Varaždin factory are grown in **Croatian fields**, from Istria through the Varaždin, Medimurje and Podravina regions, all the way to Slavonia," the company points out. The production process is organised so that **fewer than 24 hours pass between harvesting and processing**. This preserves the vegetables' natural flavour, colour, texture and nutritional value. Podravka's peas, beetroot, ajvar and numerous tomato-based products are made using **locally grown ingredients**,



linking agricultural production, modern processing and high quality standards throughout the entire "from farm to fork" supply chain. In addition to its own vegetable production and cooperation with a network of contract growers, **Podravka Agri** makes an important contribution to strengthening the domestic supply of raw materials. **Podravka Group** operates across three business segments – Food, Agriculture and Pharmaceuticals – and its portfolio includes more than 1,900 products exported to over **60 countries worldwide**.

PRE-TOUR VARAŽDIN

September 15

Ludbreg Horseradish

Agro Altera

More than **40 years**
of family tradition.

Growing **horseradish**
on **five hectares** of
land in Ludbreg.

They produce **six**
types of horseradish,
which they have
to process **outside**
Croatia.



Location:
Ludbreg, Varaždin County



About Us

Ludbreg horseradish is a protected variety with a geographical indication, and behind the whole story is the family company **Agro Altera**, which has been involved in production for more than **40 years**. Currently, horseradish is planted on **5 hectares**, and processing takes place in the Czech Republic. **Bojana Makar** is assisted in production by her son **Dominik Hajduk**.

One of Croatia's most highly regarded varieties comes from the town of **Ludbreg**, where this old indigenous plant is still cultivated on **small family farms**. Freshly grated horseradish is **extremely pungent**, making it an ideal accompaniment to richer, fattier meat dishes, to which it adds a distinctive sharpness. Its white root is usually used fresh, as heat treatment causes it to lose the essential oils responsible for its characteristic aroma. Despite its initial intensity, grated horseradish **quickly loses its pungency as these oils evaporate**, which is why it is usually grated immediately before serving. In Croatian households, horseradish is commonly served as part of a generous festive spread at **Christmas, New Year and Easter**, when it is traditionally eaten with boiled ham and eggs. Although it is most often associated with holiday meals, horseradish is also valued for its **cleansing properties**, as it may help the body eliminate harmful substances and **support liver function**.

PRE-TOUR VARAŽDIN

September 15

Flower Growers

Varaždinski cvijet

Cooperative brings together **nine** flower growers.

Established back in **2009**.

Yearly they produces more than **two million** young plants.

45,000 m² of covered growing space and **100,000 m²** of outdoor area.



Location:
Ludbreg, Varaždin Country

The Power of Community

Production takes place in **polytunnels** and **greenhouses**, which are continuously modernised through ongoing investment. The current quality of our products is the result of experience and **knowledge passed down through several generations**. Our longest-standing growers began working in floriculture around forty years ago. Building on our own tradition and expertise, we continuously invest in production, technology, professional development and the modernisation of our facilities. We take particular pride in the quality of our flowers and our reliable, **timely deliveries throughout Croatia and neighbouring countries**. Efficient distribution is made possible by the large fleet of delivery vans and trucks operated by our members. Flower production and distribution, a long-standing tradition and consistently **high quality are the key** strengths of our cooperative.



About Us

The **Varaždinski cvijet Agricultural and Floricultural Cooperative** was established on 28 January 2009 to enable its members to enter the market jointly. It brings together **nine flower growers**. Each year, the cooperative produces more than two million young plants across over **45,000 m²** of covered growing space and **100,000 m²** of outdoor production area. Cooperative manager is **Ivana Matijašec**.

PRE-TOUR VARAŽDIN

September 15

Spider Group

Naturavita

Started as pioneers in **chamomile production** and now offer **200** products.

They cultivate about **400 hectares** of land.

Subcontracted production on an additional **1,500 hectares**.

Employ around **150 people**.



Location:
Pitomača, Virovitica-Podravina

About Us

What makes this story particularly special is the fact that this is a genuine **family-owned company**. The business was founded by **Jasna and Nikola Nemčević** and is now managed by the **second generation** of the family. Today, the company employs around **150 people**.

A family company **Spider grupa** from Pitomača has been engaged in the production and processing of **medicinal and aromatic herbs** and teas for three decades. They cultivate about **400 hectares of land**, half of which is in conventional production and half in organic production. Another important segment is the company **Đolta**, which organizes **subcontracted production** on an additional 1,500 hectares. Today, they employ about **150 people** and generate annual revenue of about **17 million euros**. Today, under the **Natura Vita** brand, Spider Group products can be found on store shelves throughout Croatia and the region, while chamomile from Podravina continues to conquer the **world market**.

MAIN CONGRESS

SCHEDULE

September 16–20



Co-Cathedral
and Main Square
Osijek, Croatia

DAY 1 – Arrivals

SEPTEMBER 16, WEDNESDAY	
Breakfast	07:30
Campus Restaurant	
IFAJ Executive Meeting	08:30
FAZOS, Assembly Hall	
Lunch (Executives)	12:00
Campus Restaurant	
IFAJ Delegate Assembly	13:00
FAZOS, Assembly Hall	
GFAJ AGM	16:00
FAZOS, Assembly Hall	
Osijek Touristic Tour	17:30
Osijek	
Opening Ceremony	20:00
Osijek Culture Centre	
Rooftop Welcome Party	21:30
Osijek Culture Centre	



City of Osijek

DAY 2 – AgroRocks

SEPTEMBER 17, THURSDAY	
Breakfast	07:30
Campus Restaurant	
Potentials and Challenges of National Agriculture	10:00
FAZOS	
EU Food Safety Challenges	12:00
FAZOS	
Lunch	13:00
Campus	
AI and a Future of Journalism	14:00
FAZOS	
Afternoon brake	15:30
Osijek	
Dinner	20:00
Campus	



DAY 3 – Farm Visits

SEPTEMBER 18, FRIDAY	
Breakfast	07:30
Campus Restaurant	
Main Field Tours – 4 groups	08:00
Farm Visits	
Campus Osijek	20:00
Osijek	
Agroklub B-Day Party	21:00
FAZOS	



DAY 4 – Farm Visits

SEPTEMBER 19, SATURDAY	
Breakfast	07:30
Campus Restaurant	
Main Field Tours – 4 groups	08:00
Farm Visits	
Return to Campus	19:00
Osijek	
Departure from Campus	20:00
Osijek	
IFAJ “Millenium” Photo	20:30
Hangar, Terra Negra Country Club	
Gala Dinner by Žito	21:00
Hangar, Terra Negra Country Club	



DAY 5 – Departures

SEPTEMBER 20, SUNDAY	
Breakfast	07:30
Campus Restaurant	
Travel to ZG, BUD, Zadar, Poreč	09:00
Osijek	



MAIN FIELD TOURS

September 18 & 19

Slavonian tradition remains living in every corner of the region- from Gorjani, where proud Queens, Ijelje, have been preserving the heritage for centuries, to the Kopački rit, where peace and quiet is often interrupted by the lively songs and laughter coming from the playful music group of bečarci, singers at the well-known festival of the region Đakovački vezovi.



Osijek Baranja County

Vukovar Srijem County

Virovitica Podravina County

In the Republic of Croatia, the territory of Slavonia and Baranja is divided primarily among five counties: Vukovar Srijem, Osijek Baranja, Požega Slavonia, Virovitica Podravina and Brod Posavina.



Slavonian fields
Slavonia, Croatia

Wherever the road takes you in Slavonia you will come across a story about love for heritage passed down carefully from generation to generation. The heart of Slavonia is the city of Osijek, where nature and people vibrate the same, while the slow flow of the River Drava is a gentle reminder to slow down. The true dare is to taste all the charms of Slavonian cuisine- golden red pepper in a viciously spicy fish stew, followed by the top quality wine from rich vineyards to quench your thirst, or taste and smell some new delicacies. One thing remains certain, you will never feel hungry or thirsty in Slavonia - you have Slavonians' word. However, it is not the flavours and landscapes that will win you over the most, it is the warmth and kindness of people and inviting hosts, who are always eager to give you a warm welcome. Everything flows slowly in this area, and every moment brings something special in its own way.

Therefore, whenever you visit, whether the landscape is green, golden or red in autumn, take a moment to look around and breathe in the atmosphere. Slavonia invites you to enjoy its surprising simplicity- people live here from the heart, they live for the things that really matter. And you will be back for sure, for one encounter is not enough.



SEPTEMBER 18

- departures from Campus at 8:00

GROUP A - Meet Baranja

SEPTEMBER 18, FRIDAY	
Čepin Oil Factory Čepin	08:45
Vina Belje - wine harvest Banovo brdo	11:45
Vina Belje - wine tasting Banovo brdo	11:45
The Forgotten Time Street Karanac	15:30

GROUP B - Explore Vukovar & Srijem

SEPTEMBER 18, FRIDAY	
Story about Graševina & Traminac Ilok	09:45
Srijemac Sheep Cheese Bapska	12:30
Garlic Production Ilača	15:20
Vučedol Museum Vučedol	17:30

GROUP C - Explore Orahovica & Osijek

SEPTEMBER 18, FRIDAY	
Seleš Farming and Machinery Antunovac	08:45
Freshwater Fish Farming Grudnjak, Zdenci	11:30
National Seed Gene Bank Brijest	15:45
The Wondrous Forest Bilje	18:15

GROUP D - Čepin, Koška & Orahovica

SEPTEMBER 18, FRIDAY	
Prosciutto Dobro Čepin	09:00
Sustainable Forestry Koška	11:30
Hazelnut Premium Products Orahovica	15:30
Martin Albus Winery Orahovica	17:00

SEPTEMBER 19

- departures from Campus at 8:00

GROUP E - Explore Đakovo

SEPTEMBER 19, SATURDAY	
Dairy Farm Grube Potnjani	09:00
State Stud Farm Đakovo	11:00
Vineyard Research Center Mandičevac	14:00
Hazelnuts Cooperative Kućanci Đakovački	16:30

GROUP F - Baranja & FAZOS

SEPTEMBER 19, SATURDAY	
Rabo Apples and Nectarines Kneževi Vinogradi	09:00
Story About Kulen Branjin Vrh	11:30
Gerstmayer Winery Zmajevac	14:00
FAZOS Faculty Demo Field Tenja	16:30

GROUP G - Babina Greda

SEPTEMBER 19, SATURDAY	
Dairy Farm Visit Babina Greda	09:30
Rosehip Production Babina Greda	11:30
Kulen Tasting & White Horses Farm Babina Greda	13:30
Forestry Museum Bošnjaci	16:00

GROUP H - Antunovac & Baranja

SEPTEMBER 19, SATURDAY	
Dairy Farm Orlovnjak	09:00
EKO Jazo, Spelt as solution Ivanovac	11:15
Etno Restaurant Didin Konak Kopačevo	13:30
Nature Park Kopački Rit Kopačevo	15:00

GROUP A – Meet Baranja

September 18

Čepin Oil Factory

Žito Grupa



Location:
Čepin

With a tradition spanning **84 years**, Tena sunflower oil is made from sunflowers grown in the fertile fields of Slavonia. The Čepin Oil Factory, part of the **Žito Group**, is Croatia's leading oilseed processor, with an annual processing **capacity of 150,000 tonnes** and an annual output of **32 million litres** of refined oils. Sunflower processing and crude oil production began in **1942**. The factory produces sunflower and rapeseed oils, as well as sunflower and rapeseed meal. The origin of the sunflowers is 100% controlled; the seeds are **GMO-free**, and the oil contains no artificial flavours or additives. Automation ensures consistent quality and safety, while production takes place in the pressing plant, extraction plant, refinery and bottling plant. The bottling lines have a capacity of **12,000 litres per hour**, and the plant has its own climate-controlled high-bay warehouse with access ramps. The refinery project, presented during the initial public offering, will increase refining capacity **by 200%**, **from 32 million to 96 million litres**. Completion is planned for the second half of 2027. Tena bears the **Croatian Quality** and **Chosen by Moms** marks and has also received the **Superior Taste Award** for its outstanding taste.



The production of wine on the **Croatian Danube** banks is mentioned for the first time in the 3rd century, during the time of the **Roman Emperor Marcus Aurelius Probus**. The fertile soil on the hills along the Danube has been giving recognizable and authentic wines since ancient times. The European region at the **border of Croatia and Hungary** was named for viticulture and wine which has been produced by the locals since centuries. The originally Hungarian word **Baranya** means '**the mother of wine**'. In Croatia the area features the Baranya wine country and in Hungary the well known **Villany** wine country. The combination of loess (a yellow, porous sediment deposited by Danube winds) and chernozem, **rich black soil** deposited by the waters of the Danube on its banks, provides favorable conditions for grapevine growing. Loess provides the vines with **minerals**, while the black soil abounds in nutrients for their growth and development.

Vina Belje – wine tasting

Podravka Agri



Location:
Banovo vrdo

Vina Belje – wine harvest

Podravka Agri

Belje's vineyards are situated on the southern slopes of Banovo Brdo in Baranja, one of Croatia's best-known wine-growing regions. **Graševina** dominates the vineyards, accounting for **85% of the total vineyard area**, while the other varieties grown are **Chardonnay, Merlot, Cabernet Sauvignon, Frankovka, Pinot Noir, Pinot Gris and Pinot Blanc**. Belje produces approximately **5.3 million kilograms of grapes and 3.5 million litres of wine annually**. The winery has a capacity of **8 million litres**, distributed across **247 stainless-steel tanks**. The wines are aged and stored in **Belje's Old Cellar**, the largest gator—a type of wine cellar—in the region. The **Old Cellar covers 1,200 square metres** and is a protected medieval site. Its archive houses **more than 20,000 representative wine samples**, the oldest of which is a **1949 Cabernet Franc**. The wine portfolio comprises the **Vina Belje Select and Premium** lines, the **Goldberg** and **Sávoj** lines, and the **La Belle** sparkling wine range.



Location:
Banovo brdo

The Forgotten Time Street

Baranjska kuća



Location:
Karanac

Baranjska kuća in the **ethno-village** of Karanac is more than a restaurant; it is an authentic **museum of rural life** and an immersive visitor experience dedicated to preserving Baranja's traditions, traditional crafts and sustainable way of life. **Vladimir Škrobo – Bajo** launched the venture in 2005, and today his son, Stanko Škrobo, runs the estate; their ethnographic collection, the **Street of Forgotten Time**, has been designated a cultural property of the Republic of Croatia. In memory of the former **Craftsmen Street**, where more than **30 craftsmen** once worked, a street of traditional craft workshops has been recreated at the rear of the courtyard: a forge, carpenter's workshop, cooper's workshop, pottery workshop, barber's shop, mill, icehouse, butcher's shop and tavern. Baranjska kuća prepares traditional, **authentic dishes**, including sourdough bread baked in a traditional earthen oven since **2006**—well before sourdough became a global trend—and house specialities such as carp on a fork, **fish paprikash** and other dishes prepared using ingredients from local family farms. They also offer **Prapor wines**, their own wine brand featuring limited-edition Graševina and cuvée wines.



GROUP B – Explore Vukovar Srijem

September 18

Graševina & Traminac

Iločki Podrumi



Location:
Ilok

With nearly **2,000 years of Roman-era tradition**, Iločki Podrumi is among Croatia's oldest, most respected producers. Wines mature in its 15th- and 18th-century **Odescałchi Castle cellars**, among the region's oldest. About 360 vineyard hectares—mainly Principovac (**150 ha**) and Vukovo (**135 ha**)—yield **2,500–3,000 tonnes annually**, depending on weather and harvest. Seven varieties grow: Graševina, the Croatian Danube's hallmark and mainstay; Traminac, Chardonnay, Rhine Riesling, Pinot Blanc, Frankovka and Cabernet Sauvignon. Verified suppliers provide **2.5–3.0 million kilograms of grapes annually**, according to sales growth, own yields, production needs and harvest quality. Wine output averages **3–3.5 million litres**, as harvest and markets require. Flagship Principovac Traminac gained global fame when served at **Queen Elizabeth II's 1953 coronation**. Eight Traminac styles, from dry to predicate, are offered—a rarity. Graševina promises terroir-driven, premium aged wines. **Danube-side loess soils** and abundant sunshine create exceptional conditions. New owners target quality, modernisation, vineyard and technology investment, exports, **premium growth**, tradition and regional prominence.



Garlic Production

OPG Balić



Location:
Ilača

Ilača-based OPG Balić in easternmost Croatia leads **garlic production** and pioneered shallot cultivation. Economist **Marijan Balić** began growing garlic over a decade ago, inspired by a Czech trip. He chose garlic because production is challenging. Now renowned, the farm supplies leading Croatian retailers. Domestic garlic leads production: **120–150 tonnes annually across 20–25 hectares**. A 200-tonne store supports its in-house packing plant. With EU funding, shallots entered retailers' domestic range two years ago. Climate challenges require irrigating around **15 hectares** using well water, irrigation reels and hose-reel rain guns, essential for stable yields. **Fragmentation** limits irrigation expansion. Systematic investment in **machinery and packaging** ensures rapid, high-quality preparation and continuous supply. The farm employs eight permanent and **seven to eight seasonal workers**, mainly Ilača residents. Marijan manages production; his wife, formerly in banking, handles administration and finance. Exceptional quality and distinctive packaging clearly indicating **Croatian origin** have created loyal customers who occasionally send social-media verses and songs dedicated to domestic garlic.

Srijemac Sheep Cheese

Family Asić

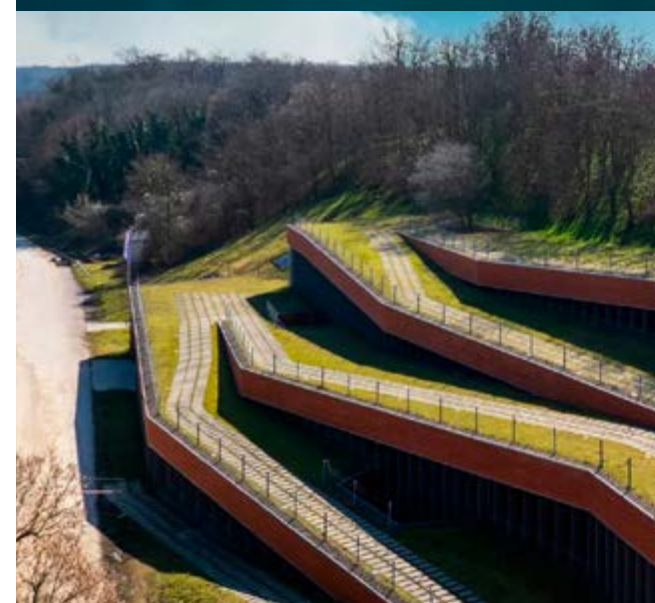


Location:
Bapska

Dubravka Asić's family in **Bapska**, near Ilok in easternmost Croatia, supplied sheep's milk to the dairy industry for years until pre-euro raw-milk price cuts made deliveries unviable, prompting independent cheesemaking. Five years later, **Sirana Srijemac** is a renowned Croatian cheese producer. Feed comes entirely from Asić's **16 hectares**, including three hectares of pasture, and her brother's additional 15 hectares. Around **400 French Lacaune sheep**, known for milk yield and quality, eat clover-grass mixtures, hay and grain, grazing between **two daily milkings**. **Five tonnes** are made yearly from raw, unpasteurised sheep's milk using only rennet and salt, preserving minerals, nutrients and Srijem aromas. Hand-turned during climate-controlled ripening, each wheel develops a characteristic aroma, salty taste and texture that crumbles before melting. Styles include **classic semi-hard, chilli, herb, black pepper and truffle**. Most customers are in Istria, Kvarner and Dalmatia. A popular regular at **Svetvinčenat's Cheese Fair** and **Tinjan's Summer** and **International Prosciutto Fairs**, it annually wins **gold** for traditional sheepskin cheese, silver for classic Srijemac and bronze for chilli.

Vučedol Culture Museum

Vučedol



Location:
Vučedol

Located at the **Vučedol** archaeological site on the right bank of the **Danube**, five kilometres downstream from Vukovar, the **Museum of Vučedol Culture** is dedicated to one of Europe's most advanced prehistoric communities. Vučedol culture flourished between 3000 and 2500 BC, leaving its mark on metallurgy, astronomy and everyday life. This highly organised community pioneered the casting of the first bronze and serial metal production, produced refined ceramics and developed the **first Indo-European calendar**. Agriculture was crucial to its survival and development. The Vučedol people cultivated fertile loess plateaus, growing wheat, barley and legumes and raising cattle, pigs and sheep. Food surpluses enabled specialised roles for craftspeople, metallurgists and priest-shaman astronomers. Improved four-wheeled carts facilitated migration, farming and crop transport, making Vučedol a **regional economic centre**. Founded by the Croatian Government in **2013** and opened in **2015**, the museum is embedded in the hillside beneath the site. Its modern, interactive permanent exhibition presents the community's daily life, crafts, beliefs and **technological achievements**.

GROUP C – Explore Orahovica & Osijek

September 18

Seleš Farming

Žito Grupa



Location:
Antunovac

Arable farming forms the foundation of the **Žito Group's** vertically integrated operations, supplying its industrial production with its own raw materials while allowing surpluses to be placed on the market. The Žito Group grows crops on more than **22,000 hectares** of arable land and purchases harvests from a further **65,000 hectares** owned by its contract farmers. This makes Žito the second-largest cultivator of agricultural land in Croatia. The Žito Group produces more than **300,000 tonnes of cereals, oilseeds and industrial crops** annually.

The Seleš-East arable farming unit covers more than **10,000 hectares** of cultivated land across the areas of Dalj, Klisa, Seleš, Ovčara and Semeljci. The Žito Group's arable farming operations are based on the balanced application of agronomic practices, **minimal use of agrochemicals** and the use of **next-generation machinery**.



The **Croatian Agency for Agriculture and Food (HAPIH)**, a specialized public institution, is the national implementing body of the Ministry of Agriculture, Forestry and Fisheries. Across the food chain, it covers soil fertility, seeds and seedlings, plant health, viticulture, enology, edible oils, pomology, vegetable crops, livestock breeding, livestock-product quality control and food safety. **HAPIH**, among Croatia's largest agencies, has **400+** employees in 11 units and regional/local offices nationwide. Its nationally authorized **Centre for Seed and Seedlings** oversees seed/seedling certification, registers and protects new plant varieties, conserves plant genetic resources, tests seeds and detects **GMOs** in seeds, food and feed. Under the Act on Seeds, it implements the National Programme for the Conservation and Sustainable Use of Plant Genetic Resources for Food and Agriculture. The first programme began in **2013**; the third covers **2021–2027**. Its **genebank** preserves cereal, industrial and forage seeds, including indigenous varieties. It supports national development, food security, sustainable agriculture, biodiversity, ex situ, in situ and on-farm conservation/management, sustainable use, and human/institutional capacity-building.

National Seed Gene Bank

HAPIH



Location:
Brijest

Freshwater Fish Farming

Agro Invest Grupa – PP Orahovica

Agro Invest Group is one of Croatia's leading agri-food business groups, bringing together food production, agricultural processing, and the development of brands based on locally sourced raw materials. Through its member companies, the Group operates across several sectors, including **freshwater fish farming**, crop production, viticulture, fruit growing, and the food industry. Particular emphasis is placed on sustainable production and the creation of value-added products. Through its companies and brands, Agro Invest Group combines the **tradition** of agricultural production with **modern technologies** and evolving market trends.

Panona Mare is PP Orahovica's brand dedicated to the **production and processing of freshwater fish**. Built on a long-standing fish-farming **tradition**, the brand encompasses Products made from fish raised in the company's own fishponds. Panona Mare promotes the **quality** of Croatian freshwater fish, **sustainable aquaculture** practices, and the rich **gastronomic heritage** of continental Croatia.



Location:
Grudnjak, Zdenci

The Wondrous Forest

OPG Čudesna šuma



Location:
Bilje

The estate led by Mario Romulić practises organic, **self-sustaining farming** using natural techniques. Most food serves on-site guests; output matches needs; surpluses undergo **traditional fermentation**, pickling or drying for long-term use and quality. **Circular food management** maximises resources. Mainly family-built with occasional professional help, **Primitivo** uses recycled materials—reclaimed wood, old roof tiles and repurposed elements—creating its distinctive, authentic character. Meals centre on **home-grown organic produce**; other ingredients come from **sustainable family farms** prioritising natural cultivation, local origin and free-range animals. Generous menus are seasonal and local. The name Primitivo reflects 50–100-year-old **cooking techniques**: open fires and cast-iron or ceramic cookware preserve traditional knowledge and authentic flavours. Balkan dishes include Croatian, Bosnian, Serbian and Turkish traditions; herbs are grown, dried and processed on-site. **Industrial hemp** yields **CBD** and **CBG** creams and CBD oils, sold on-site.



GROUP D – Čepin, Koška & Orahovica

September 18

Prosciutto Dobro

Žito Grupa



Location:
Čepin

Ten years ago, producing prosciutto in **Slavonia** seemed almost utopian. The DOBRO Meat Industry facility in Čepin began with **216 pork legs** in **April 2016**; its **millionth prosciutto** entered production in November 2025, confirming consumers recognised our vision and quality. The Žito Group is among Croatia's **largest pig producers**. Our pigs are raised on Croatian farms, fed grain from the Group's own fields and traced back through generations. DOBRO prosciutto uses only meat from **Slavonian pigs** and **pure Adriatic salt**, without additives or smoking, ensuring **premium quality** and authentic flavour. The DOBRO range includes prosciutto, dry-cured salamis and other dry-cured meat products with mild flavour and delicate texture. Annual capacity is **168,000 units** of prosciutto, **1,400 tonnes** of dry-cured salami and **1,250 tonnes** of other dry-cured meat products. They are made in four high-tech facilities by experts and **12 robots**. NielsenIQ's reliable 2025 market data confirm DOBRO's **leading positions** in sliced prosciutto, bacon and dry-cured pork neck (budola), with strong volume and value growth. DOBRO is **Croatia's best-selling sliced bacon brand**, holding over 50 per cent of the market.



Sustainable Forestry

HSUPŠ

Croatian forests and forestland cover **53% (2.977 million ha)**; **71% is state-owned and 29% private**. Beech accounts for 34%, pedunculate oak 13%, sessile oak and common hornbeam 10% each, fir 6%, ash 3%, spruce 2%, and 87 other species 22%. Climatogenic mixed forests cover **97%**, with at least two vertical layers. Growing stock is **548 million m³** (226 m³/ha); annual increment is **12.9 million m³** (5.33 m³/ha). Annual use is 62%, or **8.02 million m³** (3.31 m³/ha), supporting sustainable management. Deadwood totals **22.66 m³/ha**. Croatia's **168 million** habitat trees support birds, bats, insects, spiders, fungi, lichens and other organisms. Above-ground living trees store **197 million tonnes** of carbon (81 t/ha), while forests store **643 million tonnes** (266 t/ha).

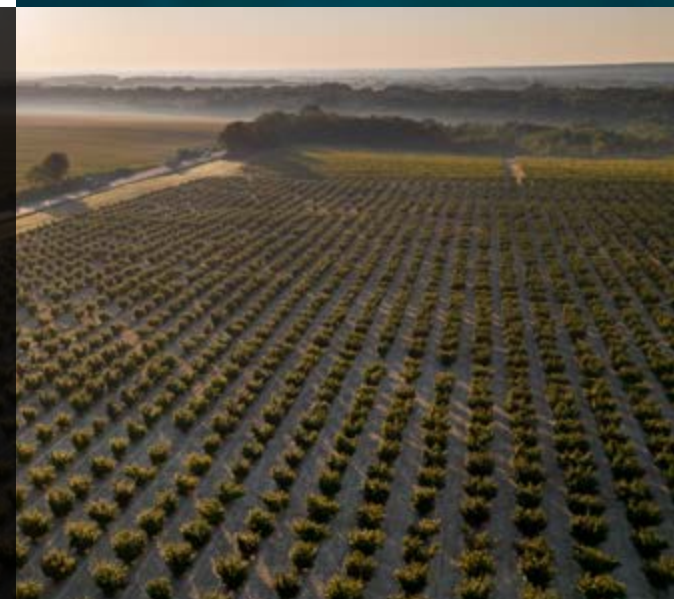
Founded in 2008, the independent **Croatian Union of Private Forest Owners' Associations** represents voluntary members nationally and EU-wide. A **CEPF** member led by **Zdenko Bogović** since 2013, it advocates equal ownership, private-forest support and subsidies, open wood/non-wood markets and national forest-certification standards.



Location:
Koška

Hazelnut Premium Products

Agro Invest Grupa – PP Orahovica

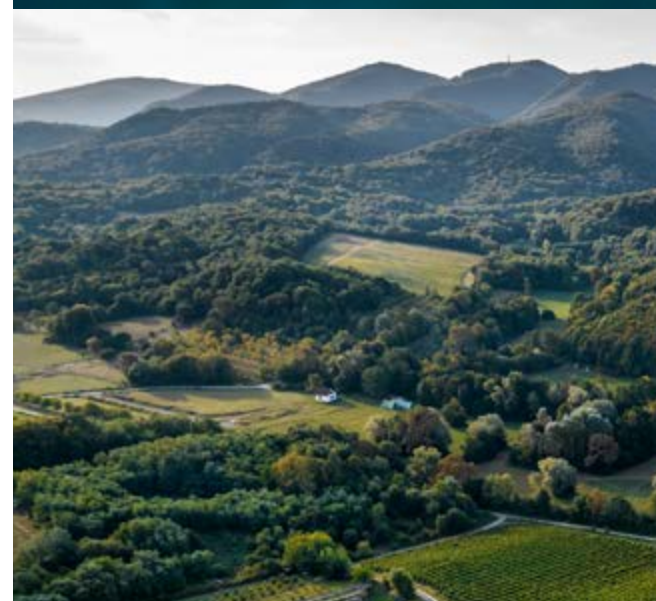


Location:
Orahovica

PP Orahovica is the **largest hazelnut producer** in Croatia and the region. Its production facilities include a **state-of-the-art** hazelnut processing plant. On an area of **660 hectares**, the company grows the following hazel varieties: **Istrian Oblong, Roman Hazel, Hall's Giant, Tonda di Giffone** and **Tonda Gentile Romana**. Hazel plantations grow in natural surroundings of eastern Croatia, along the perimeter of **Papuk Nature Park**. Modern processing operations ensure that all the nutrients are fully preserved without losing the recognisable, unique flavour. Plantations planted in accordance with the highest international standards yield between **500 and 600 tonnes** of hazelnuts a year. In a single vegetation year, PP Orahovica also produces up to **150,000 top-quality hazel seedlings** of the Istrian Oblong and Roman Round varieties. These varieties are best suited for climate conditions of continental Croatia. As a proof of excellence and top-quality, Orahovica hazelnut has been awarded the **Croatian Creation label**.

Martin Albus

Agro Invest Grupa – PP Orahovica



Location:
Orahovica

Martin Albus brings together wines and liqueurs produced in the **Orahovica** region, an area renowned for its long winemaking tradition and unique natural conditions. The brand combines local terroir, a modern approach to production, and distinctive product quality. They have poured youth, energy, know-how and creativity into Martin Albus wines. With their two rehabilitated and rejuvenated vineyard sites, Martin and Albus, both of which have shown themselves in all their splendour very quickly, they have created **five very special wines**. Martin Albus wines are more than just the product of the combined work of winegrowers and winemakers – they have been produced as single vineyard wines. This was done in an attempt to produce wine with a more pronounced character. While they keep white wines only in **stainless steel tanks** to preserve their primary aromas, they have made **Frankovka** by combining the use of brand-new and already used barrique barrels, so that it may reveal all its splendour. Martin Albus wines are perfect for true gourmets who have the courage to try something new. **For prejudice-free wine lovers.**

GROUP E – Explore Đakovo

September 19

Dairy Farm

Grube



Location:
Potnjani

Grube Farm, led by family **Kolak** was established in **2001**, and in **2005** expanded its operations into dairy farming. For more than 20 years, the farm has been producing **high-quality** milk and currently milks **165 cows** from a herd of approximately **200 dairy cows**. The farm is home to around **850 head of cattle**. Current milk production averages **5,500 litres per day**, while the annual daily average is approximately 5,000 litres. Average annual milk yield is 9,800 litres per cow. In addition to dairy production, the farm has been involved in beef cattle finishing for the past decade and currently **employs 19 people**. Embracing modern technology is essential for maintaining a competitive and sustainable dairy operation. The farm is equipped with **three robotic milking systems**, allowing cows to choose when they are milked. This voluntary milking system improves animal welfare while supporting efficient, high-quality milk production. The herd currently achieves an average milk yield of **36 litres per cow per day**, with approximately 4,500 litres of milk delivered daily. Grube Farm also manages **350 hectares of agricultural land**, where the majority of feed for the livestock is grown.



State Stud Farm

Đakovo

The **Stud Farm** in Đakovo was established in **1506**, which qualifies it to be among the **oldest** stud farms in Europe and proves a long tradition of horse breeding in this area. Horses of the **Lipizzan breed** have been bred in the Stud Farm since the beginning of the 19th century.

Today as the State Stud Farm Đakovo & Lipik, stud farm Đakovo uses **two locations** for horse breeding and horse selection – one of which is Stallion Station, located in the heart of Đakovo and the second one **Ivandvor**, in the immediate vicinity of the town. Besides breeding and selecting horses, the Stud Farm offers **dressage** services whose quality has been confirmed by conquering noteworthy rankings in horse competitions.

Apart from its primary goal to protect the genetic potentials of the Lipizzaner breed, **tourist facilities** of the Stud Farm are of an immense importance since it became a **must visit tourist destination** for all in Đakovo, Slavonia and Croatia.



Location:
Đakovo & Ivandvor

Mandićevac was established as a **3.8-hectare viticultural and winemaking experimental site** of the Faculty of Agrobiotechnical Sciences in Osijek, located in the Đakovo wine-growing region. It combines production, scientific research, and education to develop **modern viticulture** and **train future experts**. Its production vineyards contain **eight grapevine varieties**—three red and five white—while its collection vineyards are especially valuable. Under the **€2.5 million ADAPTVitis** project, infrastructure for grape processing, wine care, and storage is being developed, strengthening its research and educational role. A collection of newly created grapevine **genotypes** has also been established, while additional plantings under the Panel 279 project have increased the total number of varieties to more than **330**. It also includes a collection vineyard of table grape varieties. Mandićevac provides students with **practical knowledge** throughout the entire production cycle, from grapevine cultivation and harvesting to processing and **wine production**. Numerous undergraduate and graduate theses are carried out there, while students are prepared for independent work and **professional development**.



Vineyard Research Center

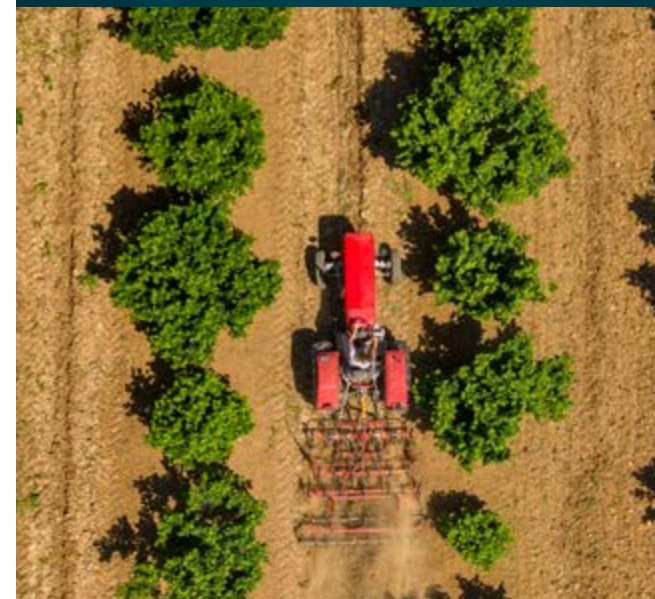
FAZOS



Location:
Mandićevac

Hazelnuts Cooperative

Naš Lješnjak



Location:
Kućanci Đakovački

The **Naš Lješnjak** agricultural cooperative arose from enthusiasm and a genuine need among Croatian hazelnut growers. It now unites **243 producers across continental Croatia**, with over **700 registered orchards** covering **1,052 hectares**. Members financed every cost and built all infrastructure themselves. Its initial goal was to relieve growers of selling and pricing hazelnuts. Since its founding three years ago, it has achieved this by offering the market's best terms and allowing members to focus on growing. The cooperative also transformed purchase prices and producers' outlook. Once discouraged by low prices, members are again investing in orchards and machinery. Its next priority is **technical support** through cooperation with institutions, universities and state agencies, making expertise available to every member. It is also building **international relationships** with buyers and suppliers of equipment, machinery, planting material and agricultural inputs. Its long-term goal is its own **processing plant**. Success rests on a collegial approach: nearly every member contributes resources, contacts and time.



GROUP F – Baranja & FAZOS

September 19

Apples and Nectarines

RABO



Location:
Kneževi Vinogradi

RABO is a family company founded in year 2000. But our fruit growing story begins only in 2008, when the first nectarine orchards were planted, and in stages from 2011–2018, company plants almost 100ha of modern apple orchard in Kneževi Vinogradi, on the slopes of Banovo Brdo, in the heart of the fertile Baranja region. The orchards have been developed using the latest production technologies, modelled after practices in South Tyrol, and are equipped with hail and frost protection systems, computer-controlled irrigation and fertilisation, ensuring high yields, premium quality and continuity of production. Today, RABO produces nearly 8,000 tonnes of apples and nectarines annually on approximately 115 hectares, making it one of Croatia's largest producers and exporters of these fruit varieties. Its high-density orchards grow some of the most renowned apple varieties, including Gala, Golden Delicious, Red Delicious, Jonagored, Granny Smith, Braeburn and Fuji. Thanks to modern storage, sorting and packing technologies, as well as the ability to tailor packaging and product presentation to specific requirements, RABO supplies both domestic and international markets with fresh fruit throughout the year.



Ivan Gerštmajer Zelember is the fourth generation of one of the oldest winemaking families in Baranja. He has built upon the tradition started in the family cellars with a degree from the Faculty of Agrobiotechnical Sciences.

Today, across 13 hectares of vineyards, this young agronomist grows Graševina, as well as Chardonnay, Gewürztraminer (Traminac), Rhine Riesling, and Pinot (Gris and Blanc), while remaining faithful to Cabernet Sauvignon and Blaufränkisch (Frankovka) among the red varieties.

Winery

Gerštmajer



Location:
Zmajevac

Story About Kulen

House of Baranja Kulen

The undisputed flagship of Baranja's gastronomic offering is Baranja kulen, which even has a house of its own in the picturesque village of Branjin Vrh. As part of the project, the Kulen Production Centre constructed two facilities: a meat-processing plant and a building dedicated to the presentation and promotion of its products. Baranja kulen is a traditional cured meat product made from carefully selected pork and a distinctive blend of spices, dominated by ground red paprika, pepper and salt. The recipe is a closely guarded secret, passed down through generations for decades. Nevertheless, every kulen is handcrafted throughout the entire process — from preparing the filling to smoking and maturation. Baranja kulen holds Protected Geographical Indication (PGI) status at European Union level. And after a good bite comes a good glass of wine — something Baranja certainly has no shortage of. The region boasts approximately 1,000 hectares of vineyards and nearly thirty winemakers, including the country's largest individual wine producer. Even the name Baranja is traditionally interpreted as meaning "mother of wine."



Location:
Branjin Vrh

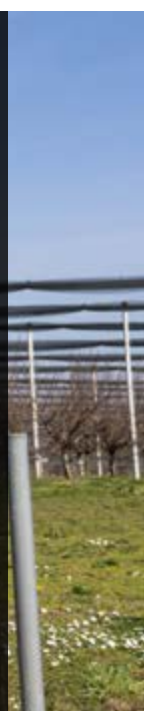
Faculty Demo Field

FAZOS



Location:
Tenja

Experimental Station for Innovation and Technologies Tenja is the largest of the Faculty's experimental farm sites, covering approximately 97 hectares of agricultural land. It serves as the central location for practical teaching, scientific research, and agricultural production activities of the Faculty of Agrobiotechnical Sciences Osijek. Crop production at the experimental farm includes a wide range of arable crops, including wheat, maize, barley, rye, oats, sunflower, oilseed rape, and fodder pea. The entire production process, from soil preparation and sowing to harvesting, is carried out using the Faculty's own machinery and equipment. The fruit production section of the experimental farm houses a safety collection of continental indigenous fruit species comprising 170 cultivars of seven fruit species: sweet cherry, sour cherry, pear, apple, plum, peach, and apricot. The experimental farm also includes a greenhouse dedicated to vegetable production and the conservation of plant genetic resources within the Vegetable Working Group. Each year, numerous comparative field trials and research projects are carried out in cooperation with seed companies, research institutions, and industry partners.



GROUP G – Babina Greda

September 19

Dairy Farm

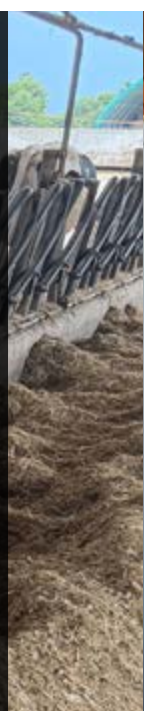
Ivo i Franjo Stojanović



Location:
Babina Greda

The Stojanović family of Babina Greda runs two dairy farms. Brothers Ivo and Franjo began together over two decades ago with only a few cows, then independently took over and built their own dairy farms while farming some land jointly. Older brother **Ivo** has **145 cattle**, mostly **Holsteins**, including **127 milking cows** and calves. His farm delivers **3,500–4,000 litres** daily to a dairy and farms about **100 hectares** for feed, **60 hectares** under agricultural support. Introduced in June 2025, **robotic milking** reduced physical labour and enabled digital monitoring of every animal's health, lactation and reproduction.

Franjo built his farm in 2013 and keeps **84 dairy cows** yielding **31–32 litres each**. Franjo recently began adopting **robotic milking**, gradually acclimatising the herd while retaining the existing milking parlour. Franjo and his wife Anica run it with one employee. A horse enthusiast, he breeds **Lipizzaners** and owns two mares. Both farms mitigate summer heat stress with **fans and sprinklers** and face labour-market shortages.



Babina Greda is one of the largest villages in Slavonia, with approximately **2,800 inhabitants** and an area of 8,009 hectares. Of this, **1,151 hectares** are covered by forests, while the remainder consists of arable land, meadows, pastures and orchards.

The village has a long tradition of **Lipizzaner** horse breeding and is home to a horse breeders' association that has actively brought breeders together and preserved this valuable heritage since **1942**. The tradition of Lipizzaner horse breeding in Slavonia is also inscribed on **UNESCO's** Representative List of the Intangible Cultural Heritage of Humanity.

Babina Greda is also renowned for its dry-cured meat speciality, **kulin**, known for the rich flavour of carefully selected pork, locally produced red paprika and garlic, as well as its months-long maturation in a **smokehouse**.

Kulen Tasting & Horse Farm

Babina Greda



Location:
Babina Greda

Rosehip Production

Marija Švec

Marija Švec from Babina Greda, eastern Slavonia, left **financial mathematics** and controlling in 2022 to take over the family business established in **2005**, bringing innovation to a traditionally arable region. She converted over one-third of its farmland to permanent crops and grows organic Schmidt Ideal rosehips on **13.5 hectares** for **tea and jam production**. Production complies with **EU Regulation 2018/848**, uses no synthetic inputs, and undergoes annual inspections and soil and fruit monitoring. She replaced hoes and shears with an air-blast sprayer, pruning equipment and a specialised rosehip harvester.

"Agriculture is an open-air factory, but with dedication, anything is possible. Technology in organic production is not a luxury, but a necessity," says Švec.



Location:
Babina Greda

Forestry Museum

Bošnjaci



Location:
Bošnjaci

Central Bošnjaci's Forestry Museum is housed in an 1869 eight-year schoolhouse, which was abandoned 110 years later when a new school was built. Bošnjaci's local community donated it to Hrvatske šume (**Croatian Forests**) for a museum in **1988**; the Croatian War of Independence halted work amid immediate danger. After 2000, work intensified; the 11 November 2007 opening drew ten local forestry-engineering graduates. The roughly **3,000-person** Slavonian village has **16 forestry engineers**—Croatia's highest per-capita number, perhaps beyond. It traces all local forestry history, especially Spačva Basin's renowned Slavonian pedunculate-oak forests. Its **13-room**, two-floor **~500 m²** interior and **1,200 m²** courtyard display 700+ exhibits. The oldest is "abonos" (bog oak), a recovered Sava-riverbed pedunculate oak dated by the **Ruder Bošković** Institute to 5,890 ± 115 years. The largest is a **310-year-old** courtyard pedunculate-oak log; only five similar Basin specimens remain. The **22 Basin tree species** each have four contrasting cross-sections and cases with leaf, bud-bearing twig, flower and fruit. **Taxidermy** represents all Basin game and bird species. Visitors often find this room most interesting.



GROUP H – Antunovac & Baranja

September 19

Dairy Farm

Mala Branjevina



Location:
Vuka

Žito Group produces more than **20 million litres of milk annually** at three farms near Osijek, home to over **2,000 Holstein dairy cows**. The farms operate a complete production cycle, from calves and heavily pregnant heifers to dairy cows. High-quality Canadian and European genetics are crucial to producing healthy, resilient offspring. Strict milk-quality standards are maintained through high-quality feed prepared on the farms and produced at **Žito Group's Vitalka Feed Factory**. Modern technology also plays an essential role. Electronic collars store each cow's data from birth, supporting production planning and medical treatment. Pedometers track activity and identify when cows are in heat, while feed mixers ensure optimal feeding and reduce waste. Automated milking parlours are central to the milking process. **Animal welfare** is another key part of the production chain. In 2025, newer and more powerful ventilation systems were installed to improve the cows' well-being and **support milk production**. Solar panels also reduce energy consumption and reinforce **Žito Group's** status as an environmentally responsible company.



EKO Jazo

Ivanovac

Eko-Jazo Ltd. is a Croatian company based in **Ivanovac**, near the city of **Osijek**, specializing in the organic production, processing, packaging, and distribution of **cereal-based products**. The company's core business includes the **production of flour**, semolina, cereal grits, flakes, and ready-made baking mixes for both bakery and confectionery products, including bread and pancake mixes. Production is carried out using traditional stone milling methods, ensuring the **highest standards of food quality** and safety, including **HACCP system**. Most of the cereals used in production are grown on the company's own farmland. Approximately **75%** of the raw materials required for processing are produced on a total of **67 hectares** of agricultural land, of which **45 hectares** are company-owned and **22 hectares** are leased. The company's products are distributed through retail chains across Croatia, specialized stores, bakeries, hospitality businesses and institutions, as well as directly to end consumers. **Continuous investments** are made in modernization and expansion to strengthen the company's competitiveness in the domestic market and create opportunities for successful growth in **international markets**.



Location:
Ivanovac

At the very heart of Baranja, 4 kilometers east of village Bilje, there is **Kopačevo**; a small but inviting and magical place. This largely **Hungarian** populated place exists since **2000 BC**. The archeological finds tell a story of a **Roman settlement** and fortifications named **Ad Labores** constructed to fight the Barbarians. In the past the entire Kopačevo lived from fishing; its population counting about **200 fishermen**. In the memory of that period, contemporary inhabitants celebrate the **The Fishermen Days** in the beginning of September, which are not to be missed if you would like to taste the fish specialties as well as venison dishes, all to be poured down with high quality wines from Baranja. **Spicy food enthusiasts** dream of pork greaves, bacon, sausages, blood sausages, kulen, ham... whereas those with the sweet tooth can treat their fingers and palates with homemade yeast dough strudels. The gastronomic selection is infused with the forest kingdom's selfless natural gifts grown and matured under the golden rays of sun. A genuine treat for every palate is the original **"Fish Paprikash"** spiced with the well-known ground paprika from Kopačevo, as well as **"The Carp in a Fork"**, a specialty of the area.

Nature Park

Kopački Rit



Location:
Kopačevo

Etno Restuarant

Didin Konak



Location:
Kopačevo

Kopački Rit Nature Park, at the **Drava–Danube** confluence in eastern Croatia, is one of Europe's largest and best-preserved **floodplain wetlands**. Covering approximately **23,000 hectares**, it belongs to the Amazon of Europe, linking the **Mura, Drava and Danube** across five countries. Seasonal floods reshape its diverse habitats, creating exceptional biodiversity. Its core is a **Special Zoological Reserve**; the park is also a Ramsar Wetland of International Importance and part of **Natura 2000**. Since 2021, it has belonged to the **UNESCO Mura–Drava–Danube Transboundary Biosphere Reserve**, the world's first five-country biosphere reserve, shared by Austria, Slovenia, Croatia, Hungary and Serbia. More than **2,700 plant and animal species** have been recorded, including over **300 bird species**. Wildlife includes white-tailed eagles, black storks, herons, egrets, ducks, geese, red deer, wild boar, Eurasian otters, beavers and more than **50 fish species**. Visitors can explore by boats, tourist train, walking trails and observation towers. The restored **Tikveš Castle** Complex houses **PEC Tikveš**, whose multimedia exhibitions present the park's natural and cultural heritage.

POST-TOUR ISTRIA

September 20-22

Istria County serves as a premier case study in “value-over-volume” Mediterranean farming. The peninsula is defined by its dramatic terra rossa and white limestone landscapes, which have become a global benchmark for premium olive oil production. Flos Olei, the prestigious olive oil guide, has repeatedly named Istria the world’s best olive oil region.



“Rich history, beautiful architecture, wonderful nature and excellent food – there are many reasons to recommend Istria.”

– Forbes

Pula’s Roman Arena is almost 2,000 years old.

Hum is famously known as the smallest town in the world.



Olive Grove
Istria, Croatia

Journalists would find here a highly sophisticated agricultural ecosystem where tradition is backed by rigorous EU-protected designations, such as the “Istra” PDO for olive oil and prosciutto. The region’s success lies in its ability to market “liquid gold” alongside the elusive Istrian white truffle, creating a high-end gastronomic brand that commands significant export premiums.

The second compelling angle for international coverage is Istria’s viticultural identity, anchored by the indigenous Malvazija Istarska (white) and Teran (red) grapes. Unlike the sprawling plains of inland Europe, Istrian vineyards are often boutique, family-run operations that have pioneered the “wine road” model of agritourism, seamlessly blending production with luxury hospitality.

By focusing on autochthonous breeds like the Boškarin cattle and heritage grain varieties, Istria has effectively transformed its agricultural sector into a cultural experience, making it a leading European example of how small-scale farming can achieve global prestige through quality and storytelling.

The administrative center of the Istria region is Pula, a vibrant coastal city renowned for its exceptional Roman heritage, including the well-preserved Pula Arena, one of the world’s largest surviving amphitheatres. The Arch of the Sergii serves as a grand entrance to the Old Town. At the same time, the Temple of Augustus and the Roman Forum highlight the city’s ancient architectural splendor amidst lively squares. Beyond history, Pula offers scenic beaches, a bustling harbor, and nearby Brijuni National Park.

WORDS OF COUNTY PREFECT

Boris Miletić

“Welcome to Istria, a region renowned for its culinary excellence and award-winning wines and olive oils, where centuries-old agricultural traditions blend with innovation, sustainability and the dedication of our local producers. I believe that, through our authentic flavours and landscapes, you will discover the people and stories that make Istria so special. I wish you a pleasant and inspiring stay.”



TIMELINE OF THE TOUR



SEPTEMBER 20, SUNDAY

- 14th Cheese Festival
Svetvinčenat 15:00
- Park of Kažuns
Vodnjan 18:00
- Chiavalon Organic Olive Oil
Vodnjan 19:00
- Dinner and Wine Tasting
Jakići Dolinji 20:30

SEPTEMBER 21, MONDAY

- Indigenous Breeds Farm
Dračevac 08:00
- Kabola Winery
Buje 10:00
- Truffle Hunting Experience
Buzet 12:00
- Tomaz Winery – Grape Harvest
Motovun 14:30
- Dinner at Stancija Menenghetti
Bale 20:00

SEPTEMBER 22, TUESDAY

- Departure to Pula
Pula 08:00
- Pula Amphitheater
Pula 09:00
- Departure
Pula 11:00

POST-TOUR ISTRIA

September 20

Cheese Festival and Best Goat Competition

Svetvinčenat

The 14th Cheese Festival and the 26th Best Goat Competition

Local cheeses, goat breeders.

Tasting of traditional products.



Location:
Svetvinčenat, Istria

About Festival

In the heart of Svetvinčenat, the much-loved gastronomic event returns once again – the 14th **Cheese Festival** and the 26th **Best Goat Competition**. The event brings together producers of local cheeses, goat breeders and lovers of **authentic Istrian flavours**. Visitors can enjoy a rich selection of regional cheeses and traditional products, tastings, entertainment and a competition to select the most **beautiful and best-presented goat**. The festival combines tradition, gastronomy and the Istrian way of life, offering a pleasant social experience in the unique setting of a **medieval square**.

About Svetvinčenat

Svetvinčenat, Savičenta, **San Vincenti**, three names for the same place, deriving from the name of its patron, **Hispanic martyr Saint Vincent** and the abbey holding the same name around which the town has



developed. The **renaissance town** of Svetvinčenat, one of the pearls of Istria, which has become a tourism hot spot due mainly to the many events taking place in the attractive historical corners of our town. The very heart of Svetvinčenat is its main square **Placa** together with **Morosini-Grimani castle**, the landmark of the place and one of the most important Venetian fortifications in Istria. What makes the cultural heritage of Svetvinčenat a memorable experience are the wall frescoes to be found in St Vincent's chapel next to the cemetery and in St Catherine's church.

POST-TOUR ISTRIA

September 20

Park of Kažuns

Stone Shelters

Park opened in 2012 as an **open-air museum**.

The construction of a **kažun** is shown in **four stages**.

Served as **shelters** for farmers and shepherds

The wider Vodnjan area contains more than **3,000 kažuni**



Location:
Vodnjan, Istria

About Kažuns

A **kažun** is a traditional **Istrian dry-stone shelter** used by farmers and shepherds. It was built in areas where stones had to be cleared from the land in order to create fertile soil. The kažun is a form of **European vernacular architecture** found mainly throughout the Mediterranean. Along the Croatian coast, the same or similar structures are known as bunje, čemer, poljarice, kućice, vrtujci, komarde and trimi.

The “**golden age**” of the kažun in this region was during the 18th and 19th centuries, when population growth created an increasing need for new olive groves, vineyards, fields and sheep farming.

The main characteristics of this “**architecture without architects**” are the use of a single material for the entire structure, a limited number of building elements, and a stone dome constructed by gradually overlapping **layers of stone**. As it differs from a conventional dome, it is known as a “**false dome**”. Kažuni were also distinguished by the speed and cost-effectiveness of their construction.

Today, the kažun is a symbol of **Vodnjan's identity**, a source of local pride and an enduring inspiration. Modern society has come to understand that preserving and restoring kažuni safeguards not only tradition, but also humanity's connection with its own **heritage**.

POST-TOUR ISTRIA

September 20

Chiavalon Olive Oil

Extra Virgin

The *varieties* they grow are: *leccina*, *pendolina*, *buža*, *istrian bjelica*, *rosignola* and *žizolera*.

The capacity of the modern oil mill reaches two and a half tons of olives per hour.

Sandi and Tedi manage around 15,000 of their own trees



Location:
Vodnjan, Istria

For thousands of years the **olive trees** planted on the **red Istrian soil**, the stone walls and little stone houses around the groves have shaped the life of Istrian people. Istrian's rare **terra rossa** is characterized by an intense red color and permeated with **calcaric stone**, which makes the land work difficult, but gives the Istrian extra virgin olive oil its unique taste and fragrant intensity. This type of soil has a particular **water storage capacity** that keeps the olives from drying out during summer droughts. Istria is one of the world's northernmost olive tree growing regions, which is certainly our great advantage in the production of high quality olive oil. The secret lies in lower temperatures which makes the olive trees have a shorter vegetation period and the oil accumulation in its fruit begins later than in southern regions, when the period of high temperatures has passed and can no longer have a negative effect on its quality. This results in **high quality** extra virgin olive oil of intense flavor, aroma and elegant notes of various herbs.



About Us

The Chiavalon family started olive growing in 1997 when they planted their first hundred olive trees. Today, almost three decades later, two brothers Sandi and Tedi manage around **15,000 of their own trees** and work with 53 subcontractors who have approximately the same number of olive trees. They export their oils to as many as **23 countries around the world**, and the company employs more than **20 people** during the year.

POST-TOUR ISTRIA

September 21

Indigenous Breeds Farm

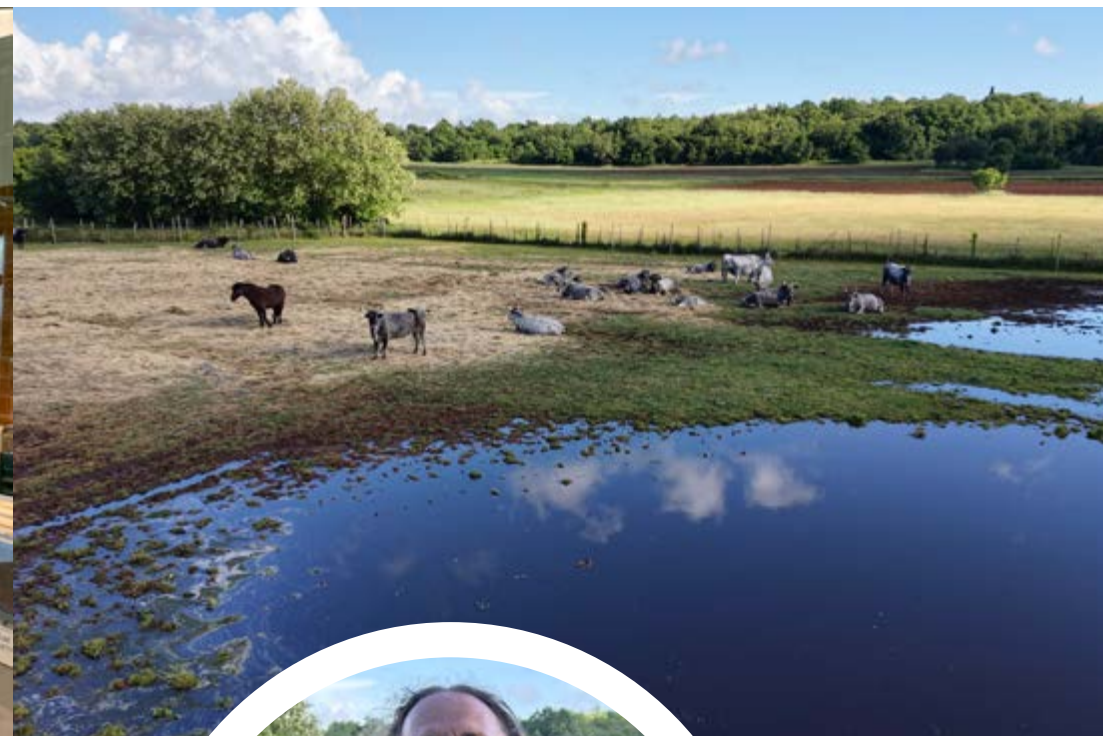
OPG Poropat

They breed *Istrian cattle* and *Istrian donkeys*.

There are around 1,300 olive trees on the farm.

45 hectares of arable land.

Fourteen heads of Istrian cattle.



Location:
Dračevac, Istria

additional **45 hectares** of arable land, but he admits that livestock farming is not easily sustainable today without additional production. The farm is divided into two parts. One part houses an Istrian cattle farm, covering an area of around **four hectares**, while the other part, which covers more than thirteen hectares, breeds Istrian donkeys. He currently has fourteen heads of Istrian cattle, including bulls and calves, and more than fifty Istrian donkeys.

About Us

The owner of the farm, **Davor Poropat**, continues the business run by his great-grandfather, grandfather and father, and today he breeds **Istrian cattle and Istrian donkeys** on the farm, and cultivates olive groves and arable land. There are around **1,300 olive trees** on the farm, dominated by **Italian** varieties such as **Leccino and Pendolin**, but also indigenous **Istrian varieties** – **Buža, Istrian Bjelica and Frantoio**. In addition to livestock farming, he also cultivates an

The meat of Istrian cattle is marketed through cooperation with the **Istrian Rural Development Agency (AZRRI)**, while some products are also sold directly from the farm.

"At the beginning of each year, we prepare a **purchase plan** for calves and young cattle, and the Agency regularly collects the agreed quantities," he explains, adding that donkeys and foals also have their own market.

POST-TOUR ISTRIA

September 21

Kabola Winery

Winemakers

The wine produced in amphorae.

Vineyards are located on Stancija hill.

Making wine since 1891.

*Istrian Malvasia,
Momjan Muscat,
Teran, Merlot,
Cabernet Sauvignon,
Teran Amfora,
Supremo...*



Location:
Momjan, Istria

The wine produced in **amphorae** is the crown of our work. Nature and earth have endowed us with an entirely new dimension in **Malvasia** and **Teran**. Prolonged fermentation in amphorae and aging without removing the marc and the lees until late spring bring out its nobility. The grapes are born from the land, and they bestow their own juices to the land in order to turn them into wine.

We are situated in the northwestern **Istrian peninsula** at 275m above sea level, with a view of the Alps and the Dolomites on one side and the lush greenery of pristine nature and a beautiful sea panorama on the other. **Marino Markežić's** vineyards are located on **Stancija hill** near our winery in Kanedolo near **Momjan**. The soil consists mainly of clay and is rich in marl, which gives the wines their special characteristics. Our hard work in the vineyards results in grapes that are a reflection of our region and climate. There can be no great wine without **quality grapes**.



About Us

Grandfather **Markežić** once worked and created in this region. What would he say today? It's hard to say, but if we indulge our imagination just for a moment and go back in time, we will see his cellar, his old dusty barrels, his hardworking **boškarin**, and him – proud and happy that this land rewarded his efforts and endowed him with **good wine**. Through his life as a peasant, he succeeded in passing on to us all the values that are leading us into the future.

POST-TOUR ISTRIA

September 21

Truffle Hunting Experience

Karlić Family

*Established in 1966
by Mr. Ivan Rašpolić.*

*Daily truffle hunts
with the help of
their 12 dogs.*

*Selling fresh and
frozen truffles.*

*Gastronomic
delight in all its
various forms.*



Location:
Buzet, Istria

With the help of their **12 dogs**, some of which are mix-breeds (their extensive practical experience has taught them these dogs are more resilient to diseases, rain and low temperatures), and some are pure breed dogs, the family goes on **daily truffle hunts**. There is no fixed working schedule meaning any member of the family may go truffle hunting with the dogs, be it the son, the mother or the father; the crucial thing is, of course, to maintain a **daily training routine** for both the family and the dogs. The longstanding experience of the Karlić family in truffle harvesting which has been passed over from generation to generation resulted in the establishment of the company **GIR d.o.o.** in **1994**, a company that commits itself to truffle hunting with great dedication, through buying up and selling of **fresh and frozen truffles**, as well as processing and launching of the products in the domestic and international markets. Let us introduce to you our treasure – the truffle, a **gastronomic delight** in all its various forms.

About Us

A **grandfather**, a **mother**, **grandchildren** and **dogs**. The truffle business of the **Karlić family** from Paladini near **Buzet** was established last century by Mr. Ivan Rašpolić, in **1966** to be exact. Back then **Motovun forest** was quite bigger than today. Both white and black truffles found in that area were considered to be among the **best quality truffles** in Istria. However, one of the richest truffle fields now lies at the bottom of the **Butoniga lake**!

POST-TOUR ISTRIA

September 21

Tomaz Winery

Klaudio Tomaz

Winery has **1,800 square meters** completed in 2022.

The vines are grown on **30 hectares**.

They produce **300,000 bottles** of wine annually.



Location:
Motovun, Istria

We often frame the things that matter most to us, giving them a special place in our lives. In the same way, we decided to frame our own story—a **story of family, hard work, sacrifice and love**. Although it may seem ordinary at first glance, our story is anything but ordinary. It began with great courage and enthusiasm in **2008**, during one of the world's greatest economic crises, driven by the desire to create a unique product capable of satisfying hidden desires, passions and dreams—and, in doing so, capturing the public's attention. **Beyond the frame**. This is how our wines were born. They became synonymous with character and charisma, transcending the boundaries of the ordinary, the conventional and the expected to become truly **exceptional wines**—wines beyond the frame. That is why our story cannot be contained within this frame. It begins precisely where the frame ends. By taking part in some of the most **prestigious wine competitions** in Croatia and abroad, our wines have received numerous awards from some of Europe's most influential wine experts.



About Us

The winery has **1,800 square meters** and was completed in **2022**, and the first harvest was done in **2023**. Before that, they worked in the family house, practically as garage winemakers. Currently, the vines are grown on **30 hectares**. The wine they offer includes Teran sparkling wine – charmat method, **Teran** rosé, Teran regular vintage, Teran superior, **Malvasia**, Muscat, Merlot, Sauvignon Blanc, Black Malvasia and Pinot Blanc. They produce **300,000 bottles** of wine annually.

POST-TOUR ISTRIA

September 21

Stancija Meneghetti

Wine Hotel & Winery

Meneghetti Wine Hotel & Winery is a secluded Relais & Châteaux estate.

They cultivate about **400 hectares of land**.

Subcontracted production on an additional **1,500 hectares**.

Employ around **150 people**.



Location:
Bale, Istria



About Us

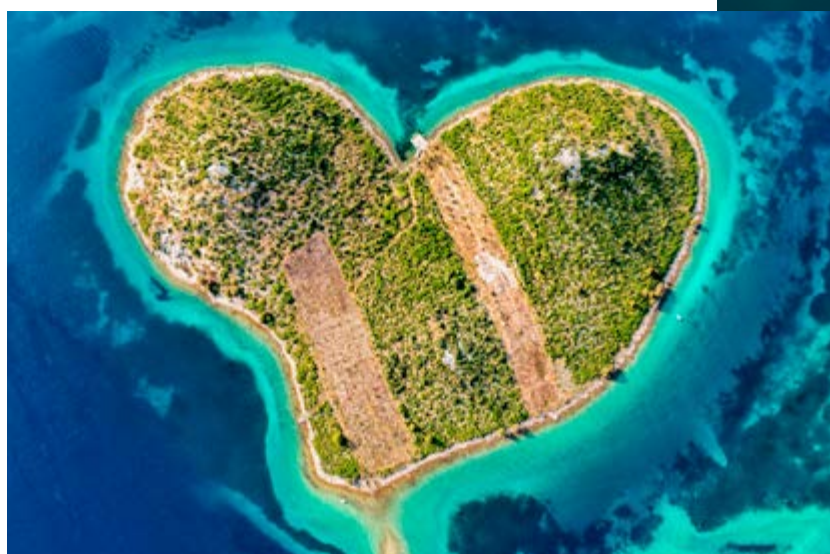
Nestled amid Istria's rolling vineyards and ancient olive groves, **Meneghetti Wine Hotel & Winery** is a secluded **Relais & Châteaux estate in Bale**. Shaped by authentic heritage and contemporary comfort, the estate offers a refined **Mediterranean** retreat, quietly set near **Rovinj** and **Pula**.

Meneghetti Estate traces its origins to the late **19th century**, when a landowner known as **Mr Meneghetti** established an agricultural property beside an **Austro-Hungarian** military base. Its vineyards, olive groves, livestock and stone buildings supplied the nearby garrison and its officers. After the estate gradually fell into neglect during the **20th century**, it was rediscovered in **2000** by **Miroslav Plišo** and **Romana Kajfež**, who began restoring its architecture and reviving its agricultural tradition. The winery **reopened in 2001**, followed by a boutique hotel and **restaurant in 2004**, initially offering only four rooms. Meneghetti **joined Relais & Châteaux in 2013** and later expanded with new residences, villas, a modern winery, spa and event spaces. Today, it combines Istrian heritage, wine, gastronomy and discreet luxury while preserving the character of the original rural estate.

POST-TOUR ZADAR

September 20-22

Zadar County, nestled in the heart of the **Dalmatian coast**, stands out for its dynamic Mediterranean agriculture, particularly **fruit growing, horticulture, mariculture** and **Croatia's aquaculture production**, including **bluefin tuna, sea bream, and sea bass**.



Island Galešnjak
Zadar archipelago, Croatia

"Zadar has the most beautiful sunset in the world."

- Alfred Hitchcock

This County represents a masterclass in Mediterranean agricultural diversity, characterised by the **dramatic contrast** between its rugged islands and the **hyper-fertile Ravni Kotari** plains. This "green-blue" corridor is a national leader in stone fruit and mariculture, and renowned **maraschino liqueur**. Made of an indigenous, tart cherry variety that thrives in the specific microclimate of the Zadar hinterland and forms the basis of a five-century-old distilling tradition.

This county tells a great story of blending industrial heritage into global brands while keeping strong **family farms** that produce top vegetables and olive oils, winning international awards.

The county is the heart of Croatia's **tuna-farming industry**, where high-tech offshore cages in the Adriatic export premium bluefin tuna almost exclusively to

the **Japanese** market. On land, the focus shifts to the arid, salt-dusted pastures of **Pag Island**, where a unique "circular" ecosystem produces the world-renowned **Paški sir** (Pag cheese). You will have an opportunity to observe how the harsh mountain wind (**Bura**) scatters sea salt over herbal plants, creating a naturally seasoned diet for the local sheep – a perfect example of how environmental adversity is leveraged to create a high-value, geographically protected **luxury product**.

Zadar offers unique **tourist attractions** that blend ancient heritage with modern ingenuity. It's **Sea Organ**, an architectural marvel on the waterfront promenade, that uses waves to produce ethereal musical sounds, while the adjacent **Greeting to the Sun** installation creates mesmerizing light shows powered by solar energy at dusk.



WORDS OF COUNTY PREFECT

Josip Bilaver

"Dear Participants in the World Congress of Agricultural Journalists, Welcome to Zadar County, a region where the sea, islands, the fertile fields of Ravni Kotari and the rugged slopes of Velebit meet, creating exceptional conditions for diverse, high-quality agricultural production. Our agriculture is rooted in a long tradition of olive growing, viticulture, cheesemaking, livestock farming, fruit growing and vegetable production. Its particular value lies in authentic local products, knowledge passed down through generations, and the growing integration of tradition with modern technologies and sustainable development. We are particularly

proud of the products that have become renowned far beyond the borders of our county—from Pag cheese and Pag lamb to Zadar Maraschino, quality wines, olive oils and the many products made by our family farms. I am confident that during your stay in Zadar County, you will discover the diversity of our agriculture, but above all, meet the people whose hard work, knowledge and perseverance preserve its traditions while building its future. I extend a warm welcome to you and wish you a pleasant stay in Zadar County!"



SEPTEMBER 20, SUNDAY

- Omega 3 Benkovac 16:00
- Roca Farm, premium prosciutto Stankovci 18:30
- Welcome dinner by Zadar County Tourist Board 20:30

SEPTEMBER 21, MONDAY

- Cromaris Hatchery Zadar 09:00
- Gligora Cheese Pag 13:30
- Saltworks Nin 17:00
- Karaba Winery Pakoštane 19:00

SEPTEMBER 22, TUESDAY

- Hotel Check-Out Zadar 07:30
- Maraska Cherry and Maraschino Zadar hinterland 08:30
- Zadar Old Town Sightseeing Zadar 10:30
- Wine Garden Tasting Zadar 12:00
- Departure to Zagreb Zadar 13:00

POST-TOUR ZADAR

September 20

Omega 3

Fishing Cooperative

Cooperative was founded in 2008.

Consist of 12 cooperators.

Transforming the best **sardines** and **anchovies** of the Adriatic into **top-quality** products.

Kali fishermen participated in 92% of the Australian tuna fishing quota.

Location:
Kali, Zadar County

About Kali, a fishing town

Kali is a place with a single profession: **fishing**. Generations of Kali residents have learned to read the sea, weather, and stars. Throughout the 20th century, Kali residents carried their knowledge around the world: to Panama, USA, Japan, and Australia. Our boats sail the sea **day and night**, catching **sardines** and **anchovies** with the help of centuries-old skills and modern sonar systems. Kali fishermen participated in 92% of the Australian tuna fishing quota and left an indelible mark – from Dinko Lukin, who **invented cages for transporting live tuna**, to Šime Šarin, who **perfected ultra-fast freezing**. Most of today's cooperative captains come from families who fished in the Pacific for decades. With capital and knowledge gained from distant seas, they restarted fishing production in Kali. The cooperative continues to **pass on skills to new generations** while embracing new technologies and sustainable practices.

About Cooperative

Fishermen's cooperative **Omega 3** was founded in 2008 as a response to the need to provide Kali fishermen with better organization of catches and market access. Today, we consist of **12 cooperators**, each with rich experience and their own crew. Our mission is to preserve the tradition of **Kali** by transforming the **best sardines and anchovies of the Adriatic** into top-quality products, and our vision is to be a bridge between fishermen today and consumers tomorrow.



POST-TOUR ZADAR

September 20

Premium Prosciutto

Roca Farm

Production of premium **cured meat** products.

A long-standing family tradition.

Estate includes a **pig farm**, a **curing facility**, as well as a **vineyard**, a **fig orchard**, a **poultry farm** and an **olive grove**.

Location:
Velim, Zadar County



About Us

The estate is located in **Velim**. Known as an **excursion destination** for walks and sightseeing, the estate produces **prosciutto and other cured meats**. Visitors can purchase them from the estate shop at producer prices or enjoy its dining offer. The **Dalmatian tavern** welcomes guests with an interior and dishes prepared in a wood-fired oven, under the **traditional peka** or on a spit, including **both meat and fish specialities**.

Building on a **long-standing family tradition** in tourism, the family decided to establish a **pig farm** on their own land as the foundation for a traditional prosciutto-curing facility and the production of premium cured meat products. Responding to customer feedback, expanding the estate's offer to include **hospitality services** was a natural next step. Today run by **Ante Roca**, the estate includes a pig farm, a curing facility where prosciutto and various cured meat products are prepared using traditional methods, as well as a **vineyard** planted with selected grape varieties, a **fig orchard**, a **poultry farm** and an **olive grove**. Their prosciutto has received numerous awards, including a **gold medal** at the International Prosciutto Fair in Tinjan, Istria.

POST-TOUR ZADAR

September 21

Pag Cheese

Gligora Dairy

Croatia's **most awarded** cheese, among the world's finest.

Producing **hard** and **semi-hard** cheeses and **curd**.

Producing **450+ tons** of cheese annually.

Sources milk from **200+ local partners**.



Location:
Kolan, Zadar County

About Pag Cheese

Paški sir, the renowned cheese from the **island of Pag**, is one of Croatia's most highly acclaimed products. Pag sheep are **among the smallest in the Mediterranean** and produce limited quantities of milk, enriched by grazing on **aromatic herbs**. The fierce **bora** wind carries sea salt across the island's pastures, giving the milk its distinctive **natural saltiness**. Cheese produced on Pag, particularly in Kolan, has won numerous awards at prestigious international exhibitions. Demand is so high that it is often sold after only a few months of maturation, although cheese aged for **a year or longer** is considered among the finest sheep cheeses in the world. Pag sheep's milk is also used to make **puina**, a delicate product similar to **fresh ricotta**. It is created by gently heating the whey remaining after cheese production. Puina can be served with homemade **polenta or pasta**, combined with Pag honey as a dessert.



About Dairy

Built in **2009**, the new Gligora family dairy is the most modern facility of its size in Croatia. It features **advanced equipment** for producing **hard** and **semi-hard** cheeses and **curd**, while its underground ripening area has modern climate-control systems. Gligora Dairy employs **50+ workers**, produces **450+ tons of cheese annually**—including **50 tons of Pag cheese**—sources milk from **200+ local partners**, and exports **worldwide**, winning top international awards.

POST-TOUR ZADAR

September 21

Nin Saltworks

SOLANA NIN

1500 years of family tradition.

Production takes place in **5 groups of pools**.

Average sea salt production of about **3,200 tonnes**.

Harvesting season lasts an average of **63 days**.



Location:
Nin, Zadar County

About Us

For centuries, **Nin Saltworks** has sustained generations and provided a home for many **plants and animals**. The tradition of salt production has been passed down through generations. Even **Roman emperors** enjoyed its rich flavours, while the ancient **Roman gate** at the salt pans testifies to its long history. Salt was once **exchanged for gold** and Roman soldiers were paid in salt. The term for this payment was **salarium**, believed to be the origin of the word **"salary"**.

Natural salt production at Nin Saltworks takes place under **clear skies** in **five groups of pools**. In the first four groups, water from the Adriatic Sea **evaporates naturally** through solar and wind energy during the dry, warm months. In the fifth group, sea salt **crystallises from concentrated seawater**, or brine, in designed **crystallisation basins**. The first to form is **fleur de sel**, which appears on the brine's surface and is **harvested daily** with a micron sieve in ideal conditions during mornings. After about **10 days**, natural salt crystals measuring **15–20 mm** remain at the bottom. Before harvesting, excess brine is drained to filter the salt. The salt is then collected by hand into piles and transported to storage. Average sea salt production at Nin Saltworks over the last decade has been **3,200 tonnes**. Production is favoured by high temperatures and winds, especially the dry **southeasterly** wind, mistral and bora. The harvesting season lasts an average of **63 days** during late spring, summer and early autumn.

POST-TOUR ZADAR

September 21

Fish Hatchery

Cromaris

Established in 2009.

Of the total of 7 farms, one is located in Istria and 6 in the Zadar region.

Leader in freshness (harvesting 5 days/ week)

Antibiotic and GMO free products.

Received the Superior Taste Award 2025



Location:
Nin, Zadar County

About Hatchery

Back in 1981, in the town of **Nin**, not far from Zadar, one of the first fish hatcheries in the Mediterranean was opened by company **Cenmar**, the predecessor of **Cromaris**. Cromaris hatchery was completely reconstructed and **opened in 2015** and today is one of the most modern hatcheries for sea bass and seabream in the world. With top production technology, we are extremely proud of the invaluable many years of experience and know-how of our professional team, which from year to year improves production technology align with top quality standards. Additional confirmation of quality and the highest standards is confirmed by **GlobalG.A.P. certificate** for all our juveniles as well as the part of the production which is certified for the organic production for our **Cromaris Organic** portfolio. The hatchery is divided into **broodstock**, **breeding** units from the larval stage through metamorphosis to juveniles and **departments**

for the production of zooplankton and phytoplankton, which are the first feed of our fish. All units have separated filtration systems, which allows the creation of **optimal zoohygienic conditions**. The production process follows the natural photo period of the fish with special attention to **animal welfare**. Apart from focus on regular production of juveniles of sea bass and seabream, there is a great work of our team behind research & development of **breeding juveniles of the new species**.



POST-TOUR ZADAR

September 21

Karaba Winery

Dalmatian Vine

Family winery run by Šime and Nevenka Kurtov.

The vineyards span carefully selected locations covering a total of 3.9 hectares.

Spacious tasting room can accommodate up to 120 guests + 70 on terrace

Produce around 30,000 litres per year across 13 labels.



Location:
Pakoštane, Zadar County



About Winery

Karaba Winery is located in **Pakoštane**, a picturesque village by Lake Vrana. **Established in 2000**, this modern stone winery, inspired by the historic architecture of the region, reopened in a new, **refined form in 2022**. Karaba is dedicated to the indigenous grape varieties **Crljenak**, **Maraština** and **Debit**, aiming to elevate their quality to the highest possible level. The winery also produces **olive oil**. The vineyards on carefully selected locations covering a total of **3.9 hectares**.

Lecture

Topic: Indigenous Varieties of Zadar County and Crljenak (Zinfandel) – From Croatia to America
Lecturer: Prof. Edi Maletić, PhD

Researchers utilized advanced DNA profiling to compare grape varieties, definitively proving that **American Zinfandel, Italian Primitivo, and Croatian Crljenak Kaštelanski** are genetically identical.

The scientific investigation began in the late **1990s**, driven by ampelographic observations of morphological similarities that sparked a determined search through the historic vineyards of the **Dalmatian coast**.

The discovery was **confirmed in 2001**, when genetic analysis provided conclusive evidence that the ancestral home and the **true origin** of this world-renowned grape variety is, in fact, Croatia.

POST-TOUR ZADAR

September 22

Cherry & Liqueur

Maraska

Production of **high-quality** alcoholic and non alcoholic drinks.

Zadar liqueur industry produced more than **400,000 bottles of liqueur a year**, with two-thirds came off to Maraschino.

Distillery and liquor factory under the name **Maraska** established in **1948**.

Location:
Zadar Hinterland, Zadar County

About Marasca Cherry

Cherry marasca originating from **Asia Minor** was brought to the Mediterranean during the time of **Roman Empire**. The tree of cherry marasca adjusted very well to the **rocky and dry soil** of its new homeland. Specific Mediterranean climate and soil in northern Dalmatia and Zadar's hinterland ensured cherry marasca the best fruit quality and it became an autochthon plant in Dalmatia, also known as **marasška**. The oldest written document, where was written about the tree of cherry marasca was found among the documents of the State Archive in Zadar, in the **late Middle Ages, in 14th century**, precisely in 1339. There was described: „...**one large tree of marasca near the town Zadar, on the position of Kolovare, in a vineyard by Fontana, near the sea**...”. This document is at the same time the oldest written document in the wider Dalmatia region.

About Maraska

Maraska employs **150 people** and is organizationally divided into the sales, production, marketing, R&D, finance and human resources departments. Their main task is to develop a respectable and strong company in industry of production and distribution of **high quality alcoholic and non alcoholic drinks**, especially high-quality products based on cherry marasca – this **authentic cherry**, which grows only in the climate of **Zadar's hinterland**.

POST-TOUR ZADAR

September 22

Wine Garden

Wine Tasting

Wine tasting (hosted by local winemakers) and regional products of Zadar County.

Location:
Zadar, Zadar County

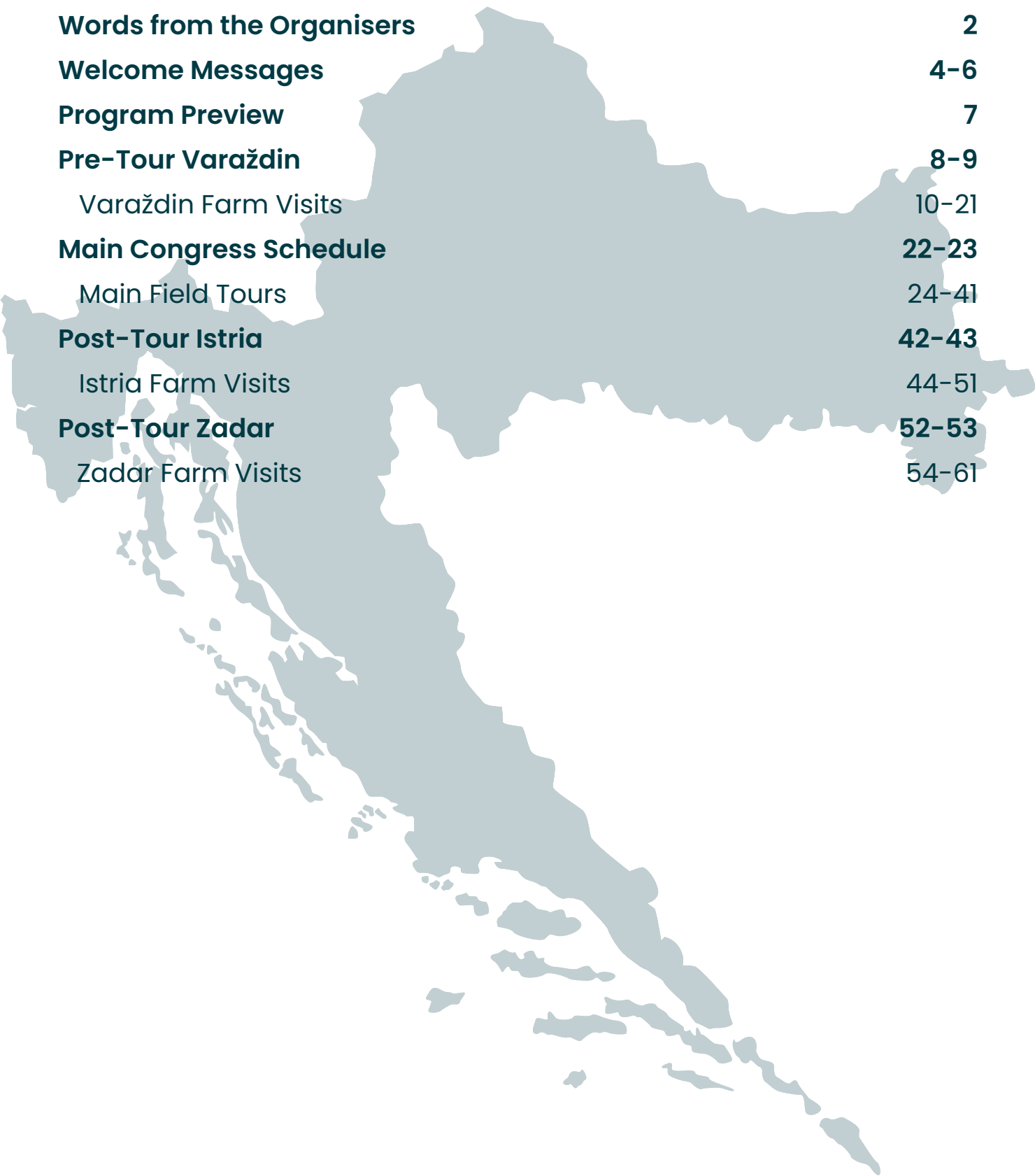
About Us

Wine Garden Zadar, the city's first wine garden, has opened its doors in the **courtyard of the former Church** of St Roch at Zadar's main market! A small wine oasis has been created, offering a **pleasant and relaxed atmosphere** that tells its own unique story. As the location is a heritage site, major alterations could not be made—but that is precisely what makes it so beautiful and special. It is decorated with objects that evoke **Dalmatia** as it once was and the region

from which the featured wines originate. The entire setting is further “seasoned” with **herbs and flowers** characteristic of the area. Every effort has been made to bring together all the **winemakers from the Zadar region** at Wine Garden Zadar. Since wine is best enjoyed with delicious food, local producers of **cheese, prosciutto, olive oil and other regional delicacies** are also represented. The result is a place where locals and visitors to Zadar can sample the finest products the region has to offer. A **small shop** has also opened in the garden, allowing guests to purchase the products they taste and take them home **as souvenirs and wonderful reminders of Zadar**. During the summer months, guests can unwind in the garden with a selection of cocktails created especially for Wine Garden Zadar and enjoy a varied music programme—whether **traditional a cappella songs** from the Zadar region, contemporary music selected by Zadar DJs or performances by other local artists.

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AUTHORS

Mislav Liović,
Željka Rački-Kristić,
Maja Celing Celić,
and many other hard-working individuals that helped in process of creating this congress guide.

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