

Organic brother cockerels and organic ducks from Upper Austria

Our partner: Eiermacher GmbH in Kremsmünster



About Eiermacher GmbH

The story of Eiermacher GmbH began in the 1970s, as the Krems Valley developed into a centre for poultry breeding around the Schlierbach region in Upper Austria. Back then, a dozen farmers kept parent birds for breeding laying hens. The sale of the hatching eggs was organised on a voluntary basis. As a result of steadily increasing demand, this task could no longer be managed on a voluntary basis and so 17 shareholders formed Geflügel GmbH Schlierbach in 1986 with the aim of joint selling the hatching eggs and pullets.

Contrary to the widespread nationwide practice of cage-rearing laying hens in the 1980s, the farmers used their collective experience of keeping parent birds to produce table eggs using alternative farming methods - initially with floor eggs and free-range eggs, then later by producing organic free-range eggs.



In 2015, Geflügel GmbH Schlierbach rebranded to become “Eiermacher GmbH” with its company headquarters including the management offices, egg packing centre, hatchery and meat processing based in the Upper Austrian town of Kremsmünster (Krieff village). The company-run abattoir is situated in Nussbach, about 8 km away.



Today, the company focuses on producing eggs and poultry meat based on ecological standards and selling these organic products.

Eiermacher GmbH works with around 90 Austrian organic farmers to produce its organic eggs.

At the same time, the company is also supplied with (traditional) floor eggs and free-range eggs from 50 businesses. These eggs are also sorted, packed and sold on by Eiermacher.

The Bruderhahn ('brother cockerel') project

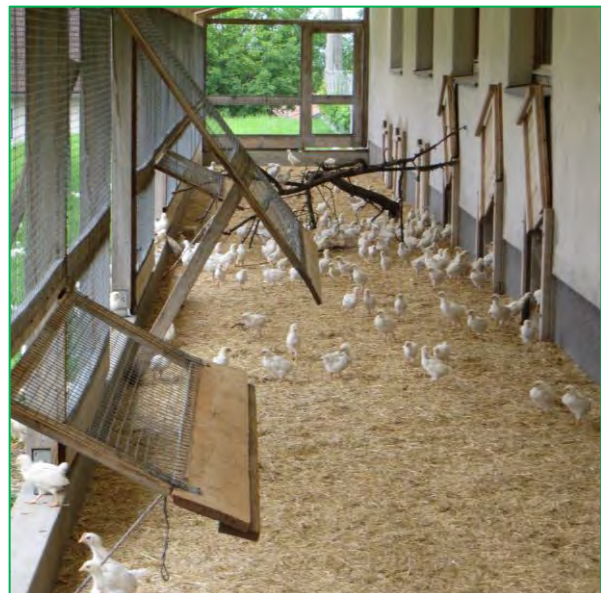
Eiermacher GmbH also takes a leading role in the area of brother cockerels: In November 2014, as part of their stand against the unfortunate ongoing practice of killing male chicks, shareholders at Eiermacher GmbH decided that all male day-old chicks should be reared as part of organic hen farming methods.



Every chick is hatched at the in-house hatchery and the parent birds are also kept at partner farms of Eiermacher GmbH. At present, 23 businesses are rearing the pullets. The same guidelines apply to rearing male chicks as for organic pullet rearing.

The pullets have materials to keep them busy and different floors available in their barns. There is also a winter garden and of course a large green roaming area. Eiermacher GmbH currently has 230,000 rearing spaces for the male chick-rearing project.

The period for rearing male chicks is 9-10 weeks. The optimum live weight of organic young cockerels should be 1.1 to 1.3 kg at the time of slaughter. This results in a carcass weight of around 550-600 grams/bird. The yield of breast and thigh meat amounts to approximately 270 grams.



Austrian organic duck



Since 2017, partner farms of Eiermacher GmbH have been rearing organic ducks. 13 farms are currently involved in this project.

Eiermacher GmbH in Austria is in charge of the entire production process, from breeding the parent birds, rearing the pullets through to packaging the meat. As a result, Eiermacher GmbH is the first and only organic duck producer in Europe whereby the parent birds and eggs are hatched using the same organic farming method.

The bright, daylight-filled barns of the organic Peking ducks at the local organic farms in Upper and Lower Austria are freshly sprinkled each day. There is also a winter garden, bathing facilities and spacious outdoor areas. The maximum flock size is 3,200 birds.

Fed with organic feed produced in Upper Austrian feed mills, the ducks grow up healthily and properly and are collected at around 7 weeks with an average live weight of 3.5 kg (approx. 2.2 kg carcass weight). The journey to the farm's own abattoir is just a short journey away in order to avoid stress; the longest travel time is around 2.5 hours.



Along with its partner companies, all of the Eiermacher GmbH production sites from the hatchery and abattoir through to the processing and packaging sites work to strictly controlled, organically certified standards.

Furthermore, the organic duck products from Eiermacher GmbH are certified by the FOUR PAWS animal welfare organisation with the “animal welfare-certified” rating of “Gold”. In addition to strict standards regarding breeding, transport and slaughter, the “animal welfare-certified” rating also guarantees regular, independent checks.

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