

**Interreg
Danube Region**



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The Overview of Products and Actors of Agrobiodiversity Slow Food Tourism in Partner Danube Regions – Appendix 2: Catalogue of Stakeholders

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Activity 1.3: Mapping the Slow Food Tourism Assets and Stakeholders in Partner Regions

December 2024

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1. SReST Stakeholders in Primorsko - Notranjska Region in Slovenia

Name of the stakeholder:	LAS med Snežnikom in Nanosom Local action group between Snežnik and Nanos
Website / address:	www.las-snezniknanos.si
Year of establishment:	11.9.2015
Number of employees:	20 partners
Capacity:	
Description of stakeholder's products / services / activities:	<p>The LAS BETWEEN SNEŽNIKO AND NANOS is organised as a local contractual partnership, established to implement local sustainable development policies in the area of the municipality of Ilirska Bistrica, the municipality of Pivka and the municipality of Postojna. Community-led local development (LEADER - CLLD) is implemented through a bottom-up approach. This approach allows the local population to set their own priorities and development orientations. The main challenge of LEADER CLLD is to accelerate the development of local areas through collective action, thus creating opportunities for job creation, improved quality of life, better accessibility and, last but not least, the preservation of cultural and landscape features and the management of demographic change.</p> <p>The local partnership established in the LAS MED SNEŽNIKO IN NANOSO formulates and implements a comprehensive</p>

	<p>local development strategy. The aim of the strategy is to build on the social, environmental and economic strengths or 'assets' of our rural areas, taking into account local needs.</p> <p>The LAS partnership is made up of representatives of the public and private local socio-economic sectors, on a tripartite basis, namely:</p> <ul style="list-style-type: none"> - the public sector (municipalities, public services and other public institutions), - the economic sector (entrepreneurs, businesses, entrepreneurial farmers and other economic institutions); and - the private sector (interested individuals, farmers, peasants' wives and young people, representatives of NGOs and other representatives of civil society).
Engagement of vulnerable groups (if existing):	/
Relevance for the SReST project:	LAS Lead Partner in Association for Rural Development between Snežnik and Nanos – as a part of Association for Rural development of Slovenia – is associated strategic partner od SReST project

Name of the stakeholder:	Namestitev za MBS (mlade migrante brez spremstva) Accommodation for UAMs (unaccompanied young migrants)
Website / address:	Volaričeva 5, Postojna
Year of establishment: Number of employees: Capacity:	1.4.2024
Description of stakeholder's products / services / activities:	<p>The project finances the placement of unaccompanied minors in suitable premises and 24-hour care provided by professionally trained staff from the Office of the Government of the Republic of Slovenia for the Care and Integration of Migrants.</p> <p>Migrants are one of the most vulnerable groups and there is a need to build on existing solutions and create a more holistic approach. The project puts into practice the Regulation on the Methods of Ensuring Adequate Accommodation, Care and Treatment of Unaccompanied Minors, which was adopted in October 2023.</p> <p>Unaccompanied children can have different statuses in the Republic of Slovenia: status of an intending applicant, applicant for international protection, a person granted</p>

	<p>international protection, an applicant for temporary protection, a person granted temporary protection and a person with no regularised status. The project includes all children, regardless of status, for whom the competent social work centre will give its consent to accommodation. Although most of the children are over 15 years old, there are also younger children who are all alone in Slovenia.</p> <p>The project aims to provide accommodation and care for unaccompanied children with the help of EU funding from the Asylum, Migration and Integration Fund (AMIF). The project will cover three different types of accommodation: reception centre, residential units and youth housing.</p> <p>The reception centre for minors is designed for the first placement of a minor, when the child receives immediate professional treatment. After an individual care and treatment plan has been drawn up, the child is placed in juvenile accommodation units, which are intended for juveniles for whom long-term placement is planned. The capacity of each accommodation unit is up to ten minors. However, a youth home shall provide accommodation for minors</p>
Engagement of vulnerable groups (if existing):	yes
Relevance for the SReST project:	Cooperation in pilot action - Pilot 4: Immigrant community in slow food tourism (LP, PP3)

Name of the stakeholder:	Zavod Znanje, OE Turizem Tourist service provider in Postojna
Website / address:	www.turizem-postojna.si
Year of establishment:	2016
Number of employees: Capacity:	4 employees
Description of stakeholder's products / services / activities:	The Tourism Unit is part of the public institution, the Postojna Knowledge Institute. It was established in 2016 with the aim to operate in the area of the Postojna municipality as a local tourism organisation for the implementation of the public service of tourism promotion, the creation and promotion of a comprehensive tourism offer, the promotion of the development of tourism infrastructure, the provision of information to visitors and the implementation of sustainable operations. It combines the tasks of development, promotion and information. In order to ensure the rational development of tourism in the wider Green Karst area, it cooperates with the tourist economy, tourist associations and other local

	communities within the Primorska Inner Littoral region and beyond, with which it co-shapes the tourism offer.
Engagement of vulnerable groups (if existing):	NO
Relevance for the SReST project:	Experts for creating new tourist itineraries.

Name of the stakeholder (farmer / food producer / tourism service provider):	EKOLOŠKA KMETIJA ANDREJEVI Nosilec dopolnilne dejavnosti na kmetiji Jože Želko Service provider, food producer
Website / address:	www.andrejevi.si Narin 107, Pivka
Year of establishment: Number of employees: Capacity:	1998 4 employees
Description of stakeholder's products / services / activities:	<p>The Andre's are Mojca, Jože, Andreja and Jani. They offer you the pulse of the countryside, experiences and pampering. They focus their energy, knowledge and passion on living with nature, in a self-sustainable way. They share them with you. The farm currently covers about 30 hectares of farmland. The fields and gardens are rotated with vegetables, cereals, fruit and herbs. In the meadows, they produce good quality hay for the animals.</p> <p>They try to produce everything that nature has to offer. In recent years, more than 80% of the food served to guests as a culinary indulgence has been produced in an organic and natural way.</p> <p>Half of the farm is located in the Pivka Intermittent Lakes Landscape Park and is part of a Natura 2000 area. Cattle and horses graze there.</p> <p>In addition to cattle and horse breeding, they also keep pigs and beekeeping. Preserving species diversity and habitats is important for them and for future generations.</p> <p>Their philosophy is to bring the countryside to life for each individual guest, bringing their cuisine closer to them, with ingredients produced in an organic way, from farm to table, a 'zero kilometre' cuisine.</p> <p>Guests can learn about the traditions of their rich cultural heritage, take part in various farm chores and see farm animals (cattle, horses, pigs, ducks, geese, chickens, cats, dogs, etc.).</p>

Engagement of vulnerable groups (if existing):	NO
Relevance for the SReST project:	Members of services providers SReST group

Name of the stakeholder (farmer / food producer / tourism service provider):	EkoTurizem Hudičevac Service provider, food producer
Website / address:	www.hudicevec.si Emilijan Simčič s.p. Razdrto 1, Hruševje
Year of establishment: Number of employees: Capacity:	1950
Description of stakeholder's products / services / activities:	<p>In the 16th century, the land where Hudičevac is today is said to have been owned by the noble Rossetti family, which also had many estates elsewhere in Notranjska. At that time, the baron built a summer residence with a bathing area, and later added a mill and a sawmill. The watermill was in operation until 1947, grinding water for nine surrounding villages.</p> <p>According to written sources, Baron Rossetti then donated the estate to the Kurate Church of Drásno, which owned it until 1720, when the first of the ancestors of the family living on the estate, Anton Bole, who had moved to the estate from Slavina, bought it from the church. In 1910, Jernej Simčič moved to the estate from Brezi pod Nanosom and started a family with Ivana Bole with eight children.</p> <p>The next owner of the estate was their son Janko, born in 1925, who met his future wife, Pavla Srebre from Koroška, at the agricultural school in Poljče in Gorenjska. In 1950, they started their journey together and had five children. The youngest of them, Emilijan Simčič, together with his wife Katja and their ten children, continues the farm tourism activity started by his mother Pavla in 1980.</p> <p>The combination of local cuisine, comfortable accommodation and a wealth of activities on the farm and in the surrounding area offers guests an unforgettable experience.</p> <p>At Hudičevac, we strive for sustainable management and development. The organic farm is just one of the environmentally friendly measures we take. They encourage</p>

	<p>their guests to preserve the planet by recommending responsible use of towels, waste separation, energy saving and, above all, drinking water, which is a great privilege of their farm as they are supplied from their own spring most of the year.</p> <p>They strive to ensure that their daily work and effort is ultimately rewarded by the satisfaction of their guests.</p>
Engagement of vulnerable groups (if existing):	
Relevance for the SReST project:	Member of LP SReST group of local service providers

Name of the stakeholder (tourism service provider):	Gostilna Skok, Dejan Skok s.p. A complementary activity on the farm Service provider, food producer
Website / address:	Bač 50a Knežak
Year of establishment: Number of employees: Capacity:	1995 3 employees
Description of stakeholder's products / services / activities:	The restaurant is a complementary activity on the farm A cosy home-style restaurant with good homemade food. They offer excellent snacks in the morning and a variety of homemade cold cuts during the day. But it's at the weekend when they really get going, firing up the oven and grill and serving up delicious pizzas and tasty burgers. They are happy to welcome private parties and organise tastings, where you can enjoy a wide selection of wines and advice from a Level III sommelier.
Engagement of vulnerable groups (if existing):	NO
Relevance for the SReST project:	Member of LP SReST group of service providers

Name of the stakeholder (farmer / food producer / tourism service provider / artisan / shop / education provider / institution dealing with vulnerable groups etc.):	Gostinske storitve Florjan Žnidaršič s.p. Service provider
Website / address:	www.florjan.org Cetsa 4. maja 82, Cerknica
Year of establishment: Number of employees: Capacity:	2020

<p>Description of stakeholder's products / services / activities:</p>	<p>Florjan Žnidaršič is a young chef from Cerknica. He has been cooking since he was a little boy, coming from a large family where the door was always open to everyone and the stove sang from morning till night. His mother put the cooker in his hands when he showed a desire to help. She was his first mentor, happy to offer an idea or a piece of advice, but soon he began to take her words more as recommendations, and ended up preparing dishes to his own taste.</p> <p>His love of cooking led him to the Ljubljana High School of Catering and Tourism. In his final year, he gained experience at the renowned Ljubljana restaurant JB. He was really impressed by working under the top chef Janez Bratovž, gaining a lot of knowledge and the opportunity to see how a well-established team works, which is very important in this profession. After his practical work at JB, he went on to complete a 6-month training course at the top Italian restaurant Da Vittorio, a 3 Michelin-starred restaurant. He continued his career at JB and other renowned restaurants.</p> <p>At the age of 30, he can boast knowledge that he has developed in various renowned Slovenian restaurants. This part of his journey has been invaluable, but he has always had a burning desire to pursue his own professional career. This was further fuelled by the coronavirus epidemic, when he started looking for opportunities in his native environment. At first he developed his own products, but when social life became a little more relaxed again, he started organising events and offered the possibility of catering.</p> <p>It aims to bring high-quality food and original flavours to all who want them. He prepares his dishes with meticulous attention to detail, a love of aesthetics and exploring new possibilities, and by harmoniously combining ingredients to create original new culinary creations.</p>
<p>Engagement of vulnerable groups (if existing):</p>	<p>NO</p>
<p>Relevance for the SReST project:</p>	<p>Member of LP SReST group of service providers</p>

Name of the stakeholder (tourism service provider):	BISTRO ŠTORJA Service provider
Website / address:	www.bistrostorja.si Ulica 1. maja 1 Postojna
Year of establishment: Number of employees: Capacity:	20 8
Description of stakeholder's products / services / activities:	<p>Focused on nostalgia and respect for classic gastronomy, using a variety of inventive approaches and techniques, we cultivate a fine traditional cooking story in Štorja. Elements from the environment, the history and the connectedness of the people in our places inspire us in the composition of our dishes. Local stories, such as the tradition of Furmanism or the mission of local fishing families, are whipped up on our plates. In our bistro, ingredients that are never hidden are still the foundation of our adventurous and vibrant cuisine. While we establish close relationships with artisan suppliers of meat, fish, cheese and vegetables, we continue to foster culinary traditions to create great dishes and balanced flavours.</p> <p>At the heart of our ethos is handmade food, small-scale production, loyalty to our culinary heritage and sometimes bizarre experimentation with flavours. Stump is a modern bistro that encourages the producers we work with.</p>
Engagement of vulnerable groups (if existing):	No
Relevance for the SReST project:	Member of SReST group of service providers

Name of the stakeholder (farmer / food producer):	ROBERT BROŽIČ - NOSILEC DOPOLNILNE DEJAVNOSTI NA KMETIJI Food producer
Website / address:	www.izgozda.si Gornji Zemon 15, Ilirska Bistrica
Year of establishment: Number of employees: Capacity:	2018 2
Description of stakeholder's products / services / activities:	Robert Brožič, is the young owner of a family farm with a long tradition that goes back to his grandfather and even further. His father continued the farm, but due to a different lifestyle and lack of time, work on the farm came to a halt. In 2021, Robert decided to continue in his own way what had been handed down to him.

	<p>The farm is dedicated to the production and processing of apples. At first, they did it in small quantities and only for themselves, but in 2022, for the first time, a larger quantity of apple juice was pasteurised and sold. The apple juice is made from old varieties of apples (Krivopecelj, Goriška sevka, Kanadka, Tsarjevic, Bobovec, etc.) from high-growing trees. Apple cider vinegar and fruit vinegar are also produced for domestic use and may soon be added to the products for sale.</p> <p>As a complementary activity on the farm, Robert also has a small herb plantation on a plot of land surrounded by woodland. Hence the idea for the brand "From the forest". The herbs are hand-harvested, naturally dried and packaged for teas, which are also available on the market from 2022. Various tea blends are prepared, as well as single herb teas.</p> <p>The last product is still growing on the farm. They have a plantation of 100 walnut trees, to which they have added another 25 young walnut trees in 2022, and the first large quantities of fruit are still to come.</p> <p>All their herbs are locally sourced, grown in the Karst region, known for its unspoilt nature and exceptional fertility. This is to ensure that their teas are not only tasty, but also sustainable, reducing their carbon footprint and supporting the local community</p> <p>Their efforts are focused on producing clean and natural products, following organic production principles. They are currently undergoing a certification process to officially label their products as organic. However, they assure you that all their herbs are produced without the use of synthetic pesticides, herbicides or artificial fertilisers.</p>
<p>Engagement of vulnerable groups <i>(if existing):</i></p>	<p>No</p>
<p>Relevance for the SReST project:</p>	<p>Food producer</p>

Name of the stakeholder (farmer / food producer / service provider):	ALPIGEA d.o.o. Ekološka kmetija Smrdel Oštarija Bolk Food producer, service provider
Website / address:	www.apigea.si Slavina 38, Postojna
Year of establishment: Number of employees: Capacity:	2018 9
Description of stakeholder's products / services / activities:	<p>The Smrdel organic farm is located near Slavina, and produces crops such as potatoes, onions, beans, soybeans, lentils, hemp and various cereals. Buckwheat is also an important crop in the rotation, as it is good for the quality of the soil and is the last grazing ground for bees.</p> <p>The farm is also an organic beekeeping farm, producing honey, pollen and propolis. The bees are transported to unspoilt nature in Slovenia and varieties of honey (flower, forest, acacia, lime, chestnut, hoyo and buckwheat) are produced. The farm also has a complementary activity, producing teas and beekeeping products.</p> <p>Oštarija Bolk It is located in the Hrenovice settlement on the Postojna-Razdrto regional road. In the past, it was considered the most popular outpost for motorcyclists on their way to the coast, but now the national cycle route also passes by. It can also boast excellent pizzas from the bread oven and sourdough dough.</p>
Engagement of vulnerable groups (if existing):	No
Relevance for the SReST project:	Member of LP SReST group of service providers

2. SReST Stakeholders in Krk Island in Croatia

Name of the stakeholder:	"BUTIGA" (shop)
Website / address:	https://dubasnica.hr/butiga/ Obala 26, Malinska, Croatia
Year of establishment: Number of employees: Capacity:	2024 2
Description of stakeholder's products / services / activities:	<p>This small grocery shop in the center of Malinska is a project founded by the Municipality Malinska-Dubašnica. The goal of this project is the preservation of the gastronomic heritage and joint promotion of local, healthy and traditionally shaped food as a pledge for a sustainable environmental, cultural, but equally important, economic future of two Croatian communities, Krk island and Vukovarsko-srijemska county.</p> <p>During difficult period of the 1990's, Malinska was a second home to refugees from Lovas Municipality (Vukovarsko-srijemska county) and the two communities developed friendship and started different cultural and economic cooperations, which led to the opening of "Butiga". "Butiga" grocery shop offers home-made, locally produced, eco-friendly products from this two parts of Croatia (Krk island and Slavonia). Here, you can buy olive oil, spirits, jams, cheese, prosciutto, sausages, etc., that are produced in family farms and small businesses that are not found in supermarkets.</p> <p>Butiga's philosophy: Nutrition as a heritage is part of collective identity, a combination of natural resources and humans for the care of future generations and the continuous transmission of values. Food also carries symbolic meanings related to the calendar of customs throughout the year and throughout life. For this reason, Butiga shop participates in many local traditional events, such as "Sensa" - the run for cheese, or "Porcijunkula" - the blessing of boats, which take</p>

	place in and around Malinska-Dubašnica.
Engagement of vulnerable groups (if existing):	None
Relevance for the SReST project:	This small local shop strives to build bridges between producers, tourists, and local hotels and restaurants, with a long-term objective of shorter food supply chains on Krk island

Name of the stakeholder (tourism service provider):	Restaurant Vila Rova
Website / address:	https://www.restoran-vila-rova.com/ / Rova 28, Malinska, Croatia
Year of establishment:	1996
Number of employees:	16
Capacity:	50 dinners per evening
Description of stakeholder's products / services / activities:	<p>Chef Marin Pleše, originally from Malinska, recently won the trophy for the young talent of the year according to the gastronomic guide <i>Gault&Millau</i> for Croatia; and Restaurant Vila Rova was included among the 300 best restaurants in Croatia that stand out for their innovation, quality and authenticity. Marin Pleše contributes with dedication to the development of the gastronomic scene of his native island of Krk, and is dedicated to pushing the boundaries in the way of using local ingredients that reflect the island's unique culinary heritage. Pleše recently completed his internship at one of the best restaurants in the world, which since 2009 has maintained a maximum of three Michelin stars - Spain's El Celler de Can Roca.</p> <p>Restaurant Vila Rova is a logical step forward of Hotel Vila Rova, awarded in 2022 as the best hotel in Croatia in the category of small and family-run hotels, as part of their ongoing commitment to raising the quality of their offer. The Krnčević family, owners and founders of the hotel, have been developing their vision since 1996.</p> <p>Along with a full 7 course menu called "The Bridge" that is constantly offered to guests, every month, Pleše also prepares a 4 course "Krk on a plate" tasting menu. He prepares dishes made with local ingredients that are an homage to the island's heritage (lamb, fresh cheese, mussels, scampi, etc.) using known ingredients in a new way. For example he makes juice from fig leaves, extracts his own salt from the sea, pickles rock samphire or sea fennel, (<i>Crithmum maritimum</i> L.). One of his signature creations is a small bun made from acorn flour (shaped as acorn), a reference to his home Municipality of Malinska-Dubašnica, rich in oak trees ("dub" in old Slavic means "oak").</p>

	Vila Rova philosophy: Using ingredients from the Kvarner region we reinterpret the flavours we grew up with in an elegant and simple way. Each dish tells its own story inspired by Kvarner bay.
Engagement of vulnerable groups <i>(if existing):</i>	The chef works with young people that just finished high school and is happy to educate them so that they stay on the island.
Relevance for the SReST project:	This restaurant is a great example of embodying the Slow Food movement values, and works hard to showcase the traditional foods of Dubašnica, but also to support small local farmers and artisan.

Name of the stakeholder:	LAG Kvarnerski otoci (Local action group Kvarner Islands)
Website / address:	https://www.kvarnerski-otoci.hr/
Year of establishment:	2015
Number of employees:	2
Capacity:	Lag Kvarnerski otoci covers the are of island of Krk. Cres and Lošinj
Description of stakeholder's products / services / activities:	LAG "Kvarner Islands" deals with promoting rural development through local initiatives and partnerships, works towards improving rural living and working conditions, diversifying economic activities, ensuring the flow of information and knowledge transfer for progress in the development of the rural economy and local community. Their goal is to create the conditions for access to the structural funds of the European Union and to ensure the development of rural areas through the creation of new jobs.
Engagement of vulnerable groups <i>(if existing):</i>	One of the main tasks of local action groups is identifying the needs in rural spaces and awarding small grants for small farmers and artisans, but also for public infrastructure in rural spaces.
Relevance for the SReST project:	One project that LAG Kvarnerski otoci is currently working on is called KUHAČA. This project encourages the development of the rural areas and works on increasing the competitiveness of local producers through raising awareness of the values of local production and gastronomic heritage and the promotion of short supply chains. It is a cooperation of LAG Kvarnerski otoci, LAG Gorski Kotar, LAG Terra Liburna and LAG "VINODOL" in the implementation of the following activities: making an analysis of the representation of local agricultural products and traditional dishes in catering facilities in the area of partner LAGs, education of producers and restaurateurs in accordance with recognized needs in the area of individual partner LAGs, promotion and visibility, study visits, final conference and production of a brochure.

Name of the stakeholder:	Udruga Progres Krk (NGO)
Website / address:	Facebook: Progres Krk/ Narodnog preporoda 27c Krk
Year of establishment:	2016
Number of employees:	0
Capacity:	small NGO
Description of stakeholder's products / services / activities:	The main activity of this NGO is organizing farmers' market with eco foods and products biweekly in the city of Krk. They also promote sustainable agricultural practices and advocate for efficient farmer support measures on the local government level.
Engagement of vulnerable groups (if existing):	The NGOs main mission is working with island's farmers
Relevance for the SReST project:	This NGO works on creating a favourable climate for the development of island's agriculture.

Name of the stakeholder (farmer / food producer / tourism service provider / artisan / shop / education provider / institution dealing with vulnerable groups etc.):	Konoba/trattoria Gatto Nero (restaurant)
Website / address:	https://gattonero.eu/ Lina Bolmarčića 20, Malinska 51511, Hrvatska
Year of establishment:	1988
Number of employees:	11
Capacity:	120
Description of stakeholder's products / services / activities:	This restaurant puts great emphasis on the provenance of the ingredients and doesn't work with big retailers. They also try as much as possible to have ecological products, and to work with the seasonally available produce.
Engagement of vulnerable groups (if existing):	/
Relevance for the SReST project:	Gatto Nero exclusively collaborates with local producers from the regions of Istria, the island of Krk, and a few other Kvarner islands. The restaurant owners catch the fish they serve to their guests. They don't use many spices, as their menu is primarily focused on seafood, which usually doesn't require seasoning beyond salt and pepper. They make their own broths from vegetable scraps that aren't used in meal preparation. Additionally, they use fig leaves and bay leaves as extra seasonings, which they gather themselves.

3. SReST Stakeholders in Hajdú-Bihar County in Hungary

Name of the stakeholder (farmer / food producer):	Fodor Tamás Méhészete/Tamás Fodor's Beekeeping Organic Family Farm, farmer, food producer
Website / address:	https://www.facebook.com/profile.php?id=100064055712224
Year of establishment: Number of employees: Capacity:	2008 2 beekeeping products produced by 85 bee family
Description of stakeholder's products / services / activities:	Beekeeping products are produced using state-of-the-art technologies. A demonstration beekeeping experience with "Village Guest Table Service" awaits visitors. Their products are sold directly to consumers.
Engagement of vulnerable groups (if existing):	no
Relevance for the SReST project:	By keeping an age-old profession alive, they produce food and generate security of supply for their immediate environment by selling the processed product.

Name of the stakeholder (farmer / food producer):	BeoBee Beekeeping, Virágbéke Honey Manufactory, producing and processing
Website / address:	https://www.beobee.hu/ https://www.viragbeke.hu/
Year of establishment: Number of employees: Capacity:	1985 5 200 tons of honey/year

Description of stakeholder's products / services / activities:	Production and processing of all kinds of beekeeping products, sold in bottles and barrels, both at domestic and international market.
Engagement of vulnerable groups (if existing):	no
Relevance for the SReST project:	<p>"We currently work with 300 hives, our collection sites are located in protected National Parks of our country, so we can provide our bees with an almost untouched, uncontaminated flower population, thus providing maximum protection for them.</p> <p>Our permanent apiary is located near Debrecen. Our bees are produced during their migrations to different flowers, which can be hundreds of kilometres away from our permanent site. In order to ensure a continuous and wide range of products, in addition to our own bees, we also distribute honey and beekeeping products from certified local producers, which are guaranteed by BeoBee."</p> <p>"To produce excellent honey, you need first and foremost excellent bees. And some people who care for us with love and attention. And they repay us with honey. This is how Peace in Flowers is created. The new wave of Hungarian beekeeping.</p> <p>We believe that honey is not only for grandma's kitchen. Our dream is a honey brand that is fresh and for you. Where quality and specialness go hand in hand. With a touch of irony, humour, emotion and sweet flavours! From us and other certified Hungarian honey producers. For grandma's lace table and your fancy kitchen counter!"</p>

Name of the stakeholder (food producer):	"Gazduram" Family Manufactory, László Örvendi
Website / address:	https://gazduram.com/
Year of establishment:	2012
Number of employees:	2
Capacity:	moderate
Description of stakeholder's products / services / activities:	Cold-pressed oils, jams, marmalades, stone-ground flour
Engagement of vulnerable groups (if existing):	no
Relevance for the SReST project:	Their aim is to bring back to the present the "natural health" of the past with the greatest possible depth, professionalism

	and high quality of the natural food of our great-grandmothers and grandmothers, the kitchen ingredients they themselves produced and grew, and the "natural health" of the past, based on their experience of historical farming, which they learned in childhood and which resulted in healthy products.
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Name of the stakeholder (food producer):	Vajákos Asszony's Teas - food producer
Website / address:	https://gyogynovenywebshop.hu/
Year of establishment:	2008
Number of employees:	
Capacity:	underutilized
Description of stakeholder's products / services / activities:	Manufacture and sale of herbal teas
Engagement of vulnerable groups (if existing):	no
Relevance for the SReST project:	Vajákos Asszony's Teas are made from carefully selected Hungarian herbs and their recipes use the ancient knowledge of folk medicine.

Name of the stakeholder (farmer / food producer):	"Hajdúbajos in a Jar" – János Paksi food producer processing
Website / address:	https://www.facebook.com/uvegbezarthajdubajos
Year of establishment:	2015
Number of employees:	
Capacity:	5000 jars/year
Description of stakeholder's products / services / activities:	Processing of vegetables, fruit and herbs Honey
Engagement of vulnerable groups (if existing):	no
Relevance for the SReST project:	SSC, breeding, cultivating and creating traditions, preservative-free, dissemination of knowledge. "Since 2011 we have been active as farmers. Our main activity is the cultivation and processing of fruit and vegetables. The processing of fruit is based on traditional boiling in a cauldron, followed by concentrating, maintaining the artisanal character and striving for a completely preservative-free production.

	We are proud to have been awarded numerous prizes for our premises. Among others, we are the happy owners of several Hajdú-Bihar Product Awards”
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Name of the stakeholder (food producer/ cooperative):	Balmaz Pasta Food producer/Social cooperative
Website / address:	https://balmazteszta.hu/
Year of establishment: Number of employees: Capacity:	2016 8
Description of stakeholder's products / services / activities:	<p>Balmaz Tészta is the most well-known and one of the most successful social enterprises in Hajdú-Bihar County. They had a long journey in the past decade to create the basis for a successful, sustainable and well-managed business strongly keeping the focus of their social aspect.</p> <p>In the period between December 1, 2014 and March 31, 2015, a dry pasta preparation course taught in Balmazújváros within the framework of the implementable winter and other value-creating public employment programs was launched with the involvement of 20 jobseekers. In this way, locals with skilful hands who wanted to work were given the opportunity. Upon successful completion of the course, a freshly trained workforce was provided. After selecting a suitable place to perform the planned tasks, within the framework of the above-mentioned programs, the dry pasta preparation working group was able to start with the involvement of those who had now successfully completed the course.</p> <p>The plant improved a lot in the past years. Meanwhile, a conscious customer base has been established committed to local food products. To meet the needs of this group of customers, continuous development and modernisation took place going much beyond the scope of the original public employment program, making the establishment of a social co-operative more appropriate. The company developed several new dry pasta varieties.</p>
Engagement of vulnerable groups (if existing):	yes
Relevance for the SReST project:	They use their own dry pasta and potatoes produced by local small farmers, They prepare a traditional Hortobágy shepherd's dish, this is “barefoot slambuc”, as the old shepherds used to make it. Using only 5 ingredients, turned 32 times.

4. SReST

Stakeholders in Sarajevo Canton in Bosnia and Herzegovina

Farmers

Name of the stakeholder (farmer / food producer):	IPP "Mirsad Balta"
Website / address:	Kamenica bb, Ilijaš 062 215 798
Year of establishment: Number of employees: Capacity:	1997 Family business, Farm (wife and 2 sons) 15 hectares
Description of stakeholder's products / services / activities:	Cereals and potatoes: hulled wheat, wheat, buckwheat, rye, oat
Engagement of vulnerable groups	N/A
Relevance for the SReST project:	High relevance. He is an important cereal producer in Nišići and with a high level of technical knowledge. Could be a resource person, fitting well with the slow food philosophy.

Name of the stakeholder (farmer / food producer):	RPG "Meho Avdagić"
Website / address:	Nišići 061241 695
Year of establishment: Number of employees: Capacity:	Family farm 3 + 2 children Dairy producer with 15 milking cows
Description of stakeholder's products / services / activities:	Dairy producer mostly. He is also a medicinal plants, mushrooms and wild berries collector. He grows vegetables for family use only and potatoes for the local market. He produces animal food as well. He sells his milk to a cooperative and does not process it. He has a 800 l lactofreeze.
Engagement of vulnerable groups	Family Business Already a vulnerable socio-economic profile.
Relevance for the SReST project:	Medium Milk producer mainly, selling to a cooperative his row product but could provide wild collected plants and berries.

Name of the stakeholder (food producer):	Muhamed Aljović
Website / address:	Tušila bb, Trnovo 061359524
Year of establishment: Number of employees: Capacity:	2006. 2 cca 500 sheep
Description of stakeholder's products / services / activities:	Muhamed Aljović's agricultural business focuses primarily on livestock production, with an emphasis on raising sheep but also includes a few cows. In addition to livestock, he grows a variety of crops such as potatoes, onions, and carrots, diversifying his farm's produce.
Engagement of vulnerable groups	N/A
Relevance for the SReST project:	MEDIUM relevance, Meat and vegetables producer

Name of the stakeholder (farmer):	RPG "Zlatan Herić" BEEKEEPER
Website / address:	Village Nišići
Year of establishment: Number of employees: Capacity:	After war Family business 2 persons 70 beehives currently
Description of stakeholder's products / services / activities:	Beekeeper Honey and by products The producer would like to duplicate the number of current beehives if subsidies are increased. Indeed, on the Nišići plateau, which is located at an altitude of 900 m, the productivity of beehives cannot be as high as in Herzegovina (Mediterranean region). However, the quality of local honey is high because of the flora biodiversity, the presence of several cereals and dense forests. He produces a mixed meadow-forest honey.
Engagement of vulnerable groups	N/A
Relevance for the SReST project:	High relevance - Beekeeping is very important for the preservation of biodiversity. The producer is aware and interested in traditional and organic practices. He would be very interested in the GPO (group purchasing organisation) approach for Nišići, especially for buckwheat and educational activities.

Name of the stakeholder (farmer) / food producer:	RPG "Drkić " Village Kramari / Bjelašnica
Website / address:	Kramari, Sečo Drkić 062 758 230
Year of establishment: Number of employees: Capacity:	Family farm for several generation 2 persons 4 cows
Description of stakeholder's products / services / activities:	Selling Bjelašnica cheese, "kajmak", butter, milk etc. There is no cooperative to collect milk in the area. Fresh eggs The producer sells onsite at the farm and also to various service providers in Bjelašnica such as Dom Vrela in Tušila or Behka nearby.

Engagement of vulnerable groups	N/A
Relevance for the SReST project:	High importance Has the know-how of the recipes for the production of traditional dairy products from Bjelašnica, old producer.

Name of the stakeholder (farmer / food producer):	RPG "Redžo Kadić" / Bjelašnica
Website / address:	Zarije 1 (Rakitnica) Sinanovići, Redžo Kadić 062 295 556
Year of establishment: Number of employees: Capacity:	2007 2 Family business elderly 4 cows – Dairy products mainly
Description of stakeholder's products / services / activities:	They produce milk and other dairy products such as "kajmak", "surutka", yoghurt and cheese with a milking pump. They also have vegetables and potatoes for their own needs as well as surplus for the locals to be sold on site. The family used to work in the industrial sector as a driver before farming activity (Famos company).
Engagement of vulnerable groups	N/A. These are elderly people and they mention, as many other actors, that there is a lack of HR in the whole territory of Bjelašnica.
Relevance for the SReST project:	High They have the know-how for "kajmak", cheese, "surutka". They are among the last cow milk producers in Bjelašnica. The company Milkos used to collect milk in their area but it is not the case nowadays. Today, they sell their products to locals and in particular to restaurant Šabići, which is the main customer in the village. The level of production is not enough to cover the restaurant's needs.

Name of the stakeholder (farmer / food producer):	Farma Bjelašnica d.o.o. (Farma alpskih krava)
Website / address:	FB: Farma Bjelašnica, Edvin Lović Milišići village, Bjelašnica 062281294
Year of establishment:	2022

Number of employees: Capacity:	4 46 head of cattle
Description of stakeholder's products	The farm focuses on raising Salers cattle in a cow-calf system for meat production. The farm has leased 2,000 hectares of land, focusing on high-quality and low-impact cattle farming to support local agriculture.
Engagement of vulnerable groups	N/A
Relevance for the SReST project:	High relevance The owner inserted a new "salers" cow and tested successfully with 10 this year. They are very satisfied with the result and plan to double the number of cattle next year up to 100. The selected breed originates from the Cantal region of central France and is characterised by longevity, fertility, high milk production and calving ease, also valued for its adaptability to extreme variations in temperature. Cattle are raised in a completely ecological way, in a free grazing system, which means that the cattle are constantly in the pasture. They just spent 10 days inside during winter 2023/2024. https://www.agroklub.ba/stocarstvo/londonsku-banku-zamijenio-farmom-na-bjelasnici-nigdje-kao-u-domovini/78719/

Name of the stakeholder (farmer):	Bosnian Bee House Village Godinja - Treskavica
Website / address:	https://www.facebook.com/med.colic/?locale=hr_HR Godinja 71223 Selvir Čolić 061 279 106
establishment: Number of employees: Capacity:	2000 2 Family farm 250 beehives
Description of stakeholder's products / services / activities:	Honey and bee products (pollen, propolis). This is a mixed honey from meadow, sour cherry flowers, forest and birch trees. He also organises didactic visits/tourism for the schools and the students in agronomy faculty. Already sold all his production in 2024 to his network. This was a bad season this year for the honey producers because of the frost in spring and then drought this summer in Bosnia and Herzegovina.
Engagement of vulnerable groups	N/A
Relevance for the SReST project:	Low - Despite the value of honey and bee-products for the slow food. The producer expressed a wish to reduce the number of beehives because of human resource issues. They do not manage to get external help. There is a current exodus trend, which affects development perspectives. He is an experienced beekeeper and could be a resource

	person for other interested producers in the future but didn't express a wish to get involved in a new project. Currently reducing the level of production. The producer strongly believes in the potential of rural and mountain tourism in their region that he estimates is underdeveloped.
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Name of the stakeholder (food producer):	Behka Slivo (processing products and guest house)
Website / address:	Village Sinanovići/ Bjelašnica 062 067 335
Year of establishment:	2011
Number of employees:	2 persons - family business 5 dunums
Capacity:	B&B with a capacity of 15 persons (mountain collective dormitory, one bedroom for 2 to 3 persons and one shared bathroom)
Description of stakeholder's products / services / activities:	Food producer and accommodation provider She is mainly a preserves' producer in her community. Jams of all fruits and berries, sirups, in particular cranberry, blueberry, dogwood, "pekmez" of local wild apple, jams of pumpkin, raspberry, blueberry, rosehip etc... Juniper pickle (ancestral beverage) Preserves of blueberries without sugar 5 tonnes potatoes per year 200 kg of pumpkins 1 t onions Vegetables for her own use Lacto Fermented cabbage etc..
Engagement of vulnerable groups	N/A Family members are already retired.
Relevance for the SReST project:	Very high, Behka is a well-known community member in Tušila/Sinanovići and should definitely be included in a future slow food project. She cooperates with other stakeholders in her villages and cooks the majority of "pita" for other services providers in the vicinity such as Dom VrelaTušila. She has knowledge and know-how on all traditional recipes and could train others.

Name of the stakeholder (farmer / food producer):	Muškija Kadić - fresh eggs producer not registered Rakitnica village/ Bjelašnica
Website / address:	061 339 173
Year of establishment: Number of employees: Capacity:	2012 2 - family business Poultry - 120 chickens for egg production
Description of stakeholder's products / services / activities:	sell all fresh eggs sold on site to the weekend house owners 2 tonnes of potatoes sold onsite. They also cultivate vegetables for self-consumption and their neighbours. They collect mushrooms, medicinal plants and berries and produce their own preserves: jam (blueberries, cranberries)
Engagement of vulnerable groups	N/A Socio-economic vulnerability of the family.
Relevance for the SReST project:	Medium, small-scale producer. Could provide eggs and wild fruits to the service providers with an improved collective organisation of the stakeholders and micro destination.

Name of the stakeholder (farmer / food producer):	RPG "Jovo Santo"
Website / address:	Village Nišići 061 551 390
Year of establishment: Number of employees: Capacity:	N/A 3 - family farm for several generation 150 sheep
Description of stakeholder's products / services / activities:	Mr. Santo used to be an important cereal producer in the region with more than 150 hectares cultivated. However, a few years ago, he decided to specialise in cattle breeding. Currently he has 150 sheep 500 stables of "aronija" Vegetables (small quantity) and cereals Collection of mushrooms and medicinal plants
Engagement of vulnerable groups	They are all 3 retired.

Relevance for the SReST project:	High This family has a know-how for the transmission of traditional methods and recipes.
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Name of the stakeholder (food producer):	IPP Nišićka kuća , Vl. Dijana Škrgić
Website / address:	Ivančići bb, Ilijaš, 061 516 813
Year of establishment: Number of employees: Capacity:	Dec. 2020. 2 family members 5000 litres of juice
Description of stakeholder's products / services / activities:	Production of natural apple and blackberry juices, rosehip and elderberry juice. Production of ajvar from their own peppers
Engagement of vulnerable groups (if existing):	Occasionally employs workers for fruit picking and other work in the orchard and greenhouse
Relevance for the SReST project:	HIGH. All products are organic and made using traditional methods. They plan to expand production, which will create new jobs and have an impact on the economic development of the local community.

Name of the stakeholder (farmer / food producer):	RPG Mladen Zekić
Website / address:	Hadžići bb, Ilijaš 066 201 397
Year of establishment: Number of employees: Capacity:	2000. 2 family members 110 sheep
Description of stakeholder's products / services / activities:	Sheep breeding for their own needs and for sale. Production of barley and oats, mainly for feeding sheep

Engagement of vulnerable groups (if existing):	NA
Relevance for the SReST project:	They are an important producer of meat. His mother showed a strong interest in traditional recipes and know-how in particular to share culinary traditions from the orthodox community on Nisici plateau.

Name of the stakeholder (farmer / food producer):	RPG "Edin Ramić" Agriculture Household
Website / address:	Crna Rijeka bb, Nišići 061493413
Year of establishment:	2008.
Number of employees:	2
Capacity:	20 ha
Description of stakeholder's products / services / activities:	The primary production at Ramić household focuses on cereals such as wheat, barley, corn, and buckwheat, along with potatoes. They also have 15 dairy cows, contributing to their agricultural operations.
Engagement of vulnerable groups	N/A
Relevance for the SReST project:	MEDIUM to HIGH relevance,

Name of the stakeholder (food producer):	RPG "Mevludin Šehić"
Website / address:	Crna Rijeka , Ilijaš 062503 996
Year of establishment:	2014
Number of employees:	2 family members
Capacity:	3 cows- cca 100 l of milk per day
Description of stakeholder's products / services / activities:	Milk production for the dairy, sold to Vogomilk doo. Production of potatoes, corn, wheat, barley for own needs
Engagement of vulnerable groups (if existing):	occasionally for field work (hay)

Relevance for the SReST project:	MEDIUM, smaller scale producer The family has young children and the wife showed a strong interest in sharing traditional recipes and a know-how in particular to share culinary traditions from the Muslim community on Nisici plateau.
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Name of the stakeholder (farmer / food producer):	RPG "EKO KUĆA" Accommodation and guiding
Website / address:	Kamenica bb, Nišići, Ilijaš ekodomacinstvo@hotmail.com, bibicrasim@gmail.com Rasim Bibić 061 913 403
Year of establishment: Number of employees: Capacity:	N/A 3 - family farm for several generation Rural accommodation for 15 persons + food proposed by the family to their guests.
Description of stakeholder's products / services / activities:	Vegetables, potatoes and cereals for their guest if requested in advance. Juices and jams Collection of mushrooms (dried boletus) and medicinal plants
Engagement of vulnerable groups	They are all 3 retired (brothers and sister)
Relevance for the SReST project:	High This family has a very interesting approach, which would fit with the Slow food philosophy: - special menus for vegetarian, vegans and guests with allergies - participation to farm activities (collection of plants or mushrooms, participating to harvesting or mowing grass and processing of products for preservation of fruits or making of "rakija"/local fruit brandy)

Name of the stakeholder (farmer / food producer):	RPG "Akif Šehić"
Website / address:	Crna Rijeka, Ilijaš , 062 615 561
Year of establishment: Number of employees: Capacity:	1996 2 family members 3 cows (mixed local Busa cows)- cca 100 l of milk per day

Description of stakeholder's products / services / activities:	Milk production only and sells all to Vogomilk. He has no lactofreeze. He also used to be an important cereal producer of the region but stopped the activity and left only the part of animal food and self-consumption. The reduction of activity is linked to a lack of subsidies for cereals and also a lack of HR.
Engagement of vulnerable groups	NA
Relevance for the SReST project:	Medium, scaling down their production. Children live abroad.

Name of the stakeholder (farmer / food producer):	Mirza Mušanović (not registered yet but will do it with the planned extension of his herd)
Website / address:	Stope , Ilijaš 061 327 378
Year of establishment:	2014.
Number of employees:	1
Capacity:	31 goats and 1 cow
Description of stakeholder's products / services / activities:	Goat breeding, production and sale of goat's milk and cheese directly onsite and plans to extend its production.
Engagement of vulnerable groups:	NA
Relevance for the SReST project:	HIGH this is an ancestral and developing product in Nisici as well as all Sarajevo wide region. It used to be considered as the cattle of the poor. The number of goats is increasing due to the nutritional quality of their products. Goats graze freely for most of the year. Their diet consists mainly of natural grasses and herbs which gives additional quality to milk and cheese.

Name of the stakeholder (farmer):	RPG Razija Stomornjak Individual Agricultural Producer
Website / address:	Crna Rijeka bb, Nišići 061531599 or 0619113403
Establishment:	2012.
Number of employees:	1
Capacity:	5 ha

Description of stakeholder's products / services / activities:	They produce vegetables such as potatoes, onions, carrots, as well as cereals. They also have about ten sheep and are involved in purchasing forest products, mushrooms, and medicinal herbs from local residents. From these raw materials, they later create processed products.
Engagement of vulnerable groups	N/A

Name of the stakeholder (farmer / food producer):	RPG Miralem Neretljak
Website / address:	Kamenica bb, Nišići, Ilijaš
Establishment:	Family farm for several generation
Number of employees:	5 (including grandparents)
Capacity:	30 cultivated dunams of cereals
Description of stakeholder's products / services / activities:	The family is one of the main cereal producers on Nišići plateau. Cereal is used for food and animal feed. They produce corn, wheat, oat, potatoes etc. Cattle breeding: milk producer (lactofreeze 600 l capacity), 9 cows in total. The milk is sold to a cooperative Vogomilk from Vogošća.
Engagement of vulnerable groups :	N/A
Relevance for the SReST project:	High, Important food producer on Nišići plateau.

Name of the stakeholder (farmer / food producer):	OD "Birat" Rahman Babić
Website / address:	061 208 084, Nišići
Year of establishment:	1995.
Number of employees:	6 family members
Capacity:	50 beehives (He reduced his production because of a lack of subsidies and HR, they used to have 240 beehives).

Description of stakeholder's products / services / activities:	Production of honey, pollen, propolis, royal jelly and medicinal preparations based on honey. All products have an organic certificate - BH Bio Cert
Engagement of vulnerable groups	/
Relevance for the SReST project:	HIGH Beekeepers are important for the Slow food principles as their activity directly contributes to the preservation of local biodiversity. Honey is a very specific product, reflecting the local flora, climate and soil of a "terroir".

Name of the stakeholder (farmer / food producer/Shop):	Miralem Zukan
Website / address:	Zubeta bb, 062 319219
Year of establishment: Number of employees: Capacity:	2014. 2 family members 200 m2 greenhouse and 200 m2 open field
Description of stakeholder's products / services / activities:	Production of peppers, tomatoes and cucumbers, and in the second part of the year onions, lettuce and spinach. They produce ajvar, juices and jam from rose hips and plums. During winter, they produce pasta (tarhana and pilav). A special product is tarhana made with tomato sauce. They deliver all products in the area of Sarajevo and Vogošća.
Engagement of vulnerable groups	NA
Relevance for the SReST project:	High With their offer of traditional and organic products, they fit perfectly into the concept of slow food.

Name of the stakeholder (farmer / food producer):	Admir Bibić Individual Agricultural Producer
Website / address:	Kamenica bb, Ilijaš
Year of establishment: Number of employees: Capacity:	2010. 1 10 ha
Description of stakeholder's products / services / activities:	They primarily produce cereals and also have 3 dairy cows.
Engagement of vulnerable groups	N/A
Relevance for the SReST project:	MEDIUM relevance, Producer

Farmers with shops

Name of the stakeholder (farmer / food producer):	Halilović doo
Website / address:	https://www.biohalilovic.ba/ Address: Obala 27, 71380 Ilijaš Bosna i Hercegovina Phone: +387 33 403 244, + 387 61 901 830 Email: mejrahal@bih.net.ba, anelahal25@gmail.com Contact persons: Halilović Anela
Year of establishment: Number of employees: Capacity:	1983 Family business, 20 persons 150 hectares on Nišići plateau
Description of stakeholder's products / services / activities:	1. Production facilities and plantation. The company produces: essential oils, organic grains and vegetables. Buckwheat, wheat, hulled wheat (spelta), rye and oat. The aromatic plants offer a great possibility to be used in food preparation: Thymus, mint, calendula, junipers, sage (though from Herzegovina) Other plants can all be used as teas and beverages. Has the ECOCERT certification for its products and already exports. 2. Accommodation provider with a pension/hotel located next to the processing units in Nišići, with a beautiful terrasse just above a pond.

	3.Shop onsite.
Engagement of vulnerable groups	N/A
Relevance for the SReST project:	High relevance. Important producer and job provider in Nišići. Could be a resource person, fitting well with the slow food philosophy.

Name of the stakeholder (farmer / food producer/Shop):	Agricultural household Armin Čiva but mostly shop
Website / address:	Kamenica bb, Nišići
Year of establishment: Number of employees: Capacity:	2006. 1 10 ha
Description of stakeholder's products / services / activities:	Main production is cereals, but they also grow vegetables. They own a small shop by the main road where they sell their products that they have grown.
Engagement of vulnerable groups:	N/A

Name of the stakeholder (farmer/food producer/tourism service provider):	Didova farma koza Ostojići - Bjelašnica
Website / address:	Eko Didova farma , Bašić Aida Mob.: +387 62 890 015 https://szfbih.ba/directory-registar_zad/listing/opca-zadruga-eko-didova-farma-p-o-trnovo/
Establishment: Number of employees: Capacity:	2019 2 40 goats
Description of stakeholder's	Milk, different goat cheeses, surutka/curd Fresh eggs

products / services / activities:	Accommodation for guests: apartment of 50 m2 for 2 to 4 persons.
Engagement of vulnerable groups	N/A
Relevance for the SReST project:	High - Very interesting initiative from this young family, which settled in the village in 2019. They have a marketing background. Production is based on traditional methods similar to the Travnik cheese production (one month process approximately). Organic production but without any certification (extensive breeding methods without concentrate feeding). They represent an integral agro tourism offering combining food production and accommodation for their guests. The location is exceptional and they planned to build a small restaurant in the future. Their children are also very committed to the farm. They practise selling onsite and manage to sell all their products via their network and could increase the production. NB: Goat cheese has a great potential for development in Bjelašnica. They found a French alpine Goat breed, which is very adapted to the climate of Bjelašnica. There is also a growing demand for this production and type of processed product.

Name of the stakeholder (farmer / food producer/ Shop / service provider):	Restaurant and producer's shop Mlin Nišići and RPG
Website / address:	Crnoriječki put 1, 71380 Ilijaš / Zijad Šehić 062 665 444 Great communication online with FB page and INSTAGRAM
Establishment:	2008.
Number of employees:	2
Capacity:	Restaurant for 15 to 20 persons.
Description of stakeholder's products / services / activities:	They have a wide range of local products with nice natural packaging. Mlin Nišići is a small restaurant offering traditional dishes made from locally sourced ingredients, including their own produce and that of neighbouring farms. The restaurant also features a mini shop where customers can purchase their products. In addition to the restaurant, they engage in agricultural production, primarily focused on cereals and flour, but also grow various vegetables, fruits, and produce juices and jams.
Engagement of vulnerable groups	N/A

Relevance for the SReST project:	HIGH relevance, Producer of cereals, proposes various meals based on buckwheat in Nisoci such as Pizzas, doughnuts, bread as well as aronia juice etc.
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Name of the stakeholder (food producer / SHOP):	SELJAČKA POSLA
Website / address:	https://www.facebook.com/seljacka.posla.1/?locale=hr_HR Bijambare, Nišići Phone: 061 552 553
Year of establishment: Number of employees: Capacity:	The information is not available online and the respondent did not accept the interview while on the field.
Description of stakeholder's products / services / activities:	Wide range of home-made products from different producers. All sorts of cereals from Nišići (buckwheat, wheat, oat, "spelta", etc...) Jams: blueberry, raspberry, aronia, honey Juices All sorts of local teas
Engagement of vulnerable groups	N/A
Relevance for the SReST project:	Low No will for cooperation but is an important intermediary for direct selling cereals on Nišići plateau. Their customers are both from BiH and abroad as well as. His hut is located on a strategic position, just 5 min away from the main entrance of Bijambare protected area. The owner is known by all the community and producers.

Service providers

Name of the stakeholder (food producer / tourism service provider):	Javorov Do / Bjelašnica
Website / address:	https://javorovdo.ba/ Planinarsko sportsko društvo Javorov Do Sarajevo, Bosna i Hercegovina + 387 60 346 3457 , info@javorovdo.ba
Year of establishment:	2011

<p>Number of employees:</p> <p>Capacity:</p>	<p>15+</p> <p>100+</p>
<p>Description of stakeholder's products / services / activities:</p>	<p>Javorov Do is a mountain resort for excursions and a restaurant which is located within the natural and landscape values of Bjelašnica at an altitude of 1250 m to 1350 m and offers a multitude of opportunities to enjoy different hiking and sports activities.</p> <p>Restaurant is recognizable for its wide range of food and drinks, where visitors can find something to their taste. The philosophy of food preparation in the restaurant includes traditional Bosnian techniques with always carefully selected fresh ingredients from this region. The restaurant's offer is based on quality grilled food, in particular production of meat products, according to their special recipe, grilled meat. In addition, they have a traditional mountain offer with home-made sausages, home-made turkey and pies. The restaurant also offers excellent beefsteak and steak (ramsteak). In addition to the food offer, they also offer a wide range of drinks, which includes several types of brandy, as well as home-made juices.</p> <p>All in one place: rest, recreation, walking along marked mountain trails, cave tours, hiking, adrenaline and motor park, zipline rides, snow tubing, team building, table and canopy rental with barbecue fireplaces, stone amphitheatre, sports training grounds, a lake, a tour of the Klokočevica cave, school trips and numerous other possibilities depending on customers wishes. The complex was conceived as a center for sustainable growth of a community dedicated to the balance of art, nature and humans. Today, it offers an atmosphere steeped in the cultural heritage of the country.</p>
<p>Engagement of vulnerable groups</p>	<p>N/A</p>
<p>Relevance for the SReST project:</p>	<p>High importance</p> <p>Important actor in food serving in Bjelašnica area that has the market for the slow food products. The constraint is to facilitate administrative procedures for the smaller producers/farmers to enable them to sell their products with a declaration.</p>

Name of the stakeholder (tourism service provider):	Koliba kod Muće , Village Umoljani, Bjelašnica
Website / address:	https://www.facebook.com/kolibaumoljani/?locale=hr_HR Umoljani 58, Sarajevo 71000 Munib and Sadida Fatić 061 511 323 or 062 311 103
Year of establishment: Number of employees: Capacity:	2012 4 70 + for the restaurant during summer period 16 beds and 4 accommodations/separate mountain huts
Description of stakeholder's products / services / activities:	This mountain lodge is located in the autochthonous village of Umoljani in Bjelašnica, labelled as one of the most beautiful villages of BiH. It is surrounded by untouched nature, at an altitude of 1370 meters above the sea. The menu offers: a variety of local specialties such as soups (čorba), "sač", "pita", home-made juices and teas, beans, "pura", veal, various types of pies, lamb on a spit, cheese plate, "kajmak" and doughnuts. Koliba also offers accommodation: 4 separate mountain cabins for families and hikers.
Engagement of vulnerable groups (if existing):	N/A
Relevance for the SReST project:	High relevance. They are also selling home-made products and crafts at their place from other producers and using home-made products for their own restaurant. They have a high capacity and good rating and reputation and may promote the concept of slow food. Their guests are half city dwellers from BiH and half foreigners.

Name of the stakeholder (tourism service provider):	Pension Umoljani Elezovići - Bjelašnica
Website / address:	https://www.facebook.com/PansionUmoljani2017/ Present on many booking sites and partner for many local agencies to bring their travellers in Umoljani.
Year of establishment: Number of employees: Capacity:	2012 4 and additional in season The building has a capacity of 30 beds, a restaurant of 80 seats, and car access & parking is provided.
Description of stakeholder's products / services / activities:	This guesthouse is located in a nice and quiet area, where remarkably peaceful surroundings provide a comfortable climate for your holidays.
Engagement of vulnerable groups	One person with disabilities is working for this pension as a waiter. They are very satisfied.
Relevance for the SReST project:	High They offer local food to many hikers, mostly foreigners and city dwellers from Sarajevo. They practise and are interested in buying locally produced food, diversifying and adapting their offer to their guests.
Name of the stakeholder (tourism service provider):	Motel restaurant Čardak Umoljani Umoljani village / Bjelašnica
Website / address:	Ramiz Fatić 062 738 300 Bjelašnica, Umoljani 47, Umoljani, Bosna i Hercegovina
Year of establishment: Number of employees: Capacity:	In early 90's 2 - family business 25 in 7 rooms (for 2 to 3 persons)
Description of stakeholder's	Restaurant and accommodation provider. They also open access to campers and increase their customers' profile. They have 50% foreigners and 50% national guests.

products / services / activities:	<p>They offer rural Bosnian cuisine, dairy products and local meat.</p> <ul style="list-style-type: none"> -“Pita” -Homemade bread and pastries -“Uštupak “with buckwheat -“Pura” (with corn) <p>They buy from others: potatoes, vegetables, meat</p>
Engagement of vulnerable groups (if existing):	N/A
Relevance for the SReST project:	<p>High</p> <p>The family offers local food to many hikers, mostly foreigners and city dwellers from Sarajevo. They practice and are interested to buy locally produced food and collaborating with other private actors and farmers. Located in one of the most beautiful village of BiH.</p> <p>They are also involved in an NGO dedicated to the preservation and promotion of traditional costumes. They organize courses for the children to keep these rural traditions alive among the youngsters.</p>

Name of the stakeholder (farmer / food producer / tourism service provider):	<p>Restaurant Visočica</p> <p>Village Tušila /Sinanovići- Bjelašnica</p>
Website / address:	<p>Tušila</p> <p>Enes Ajlović +387 61 359 524</p>
Year of establishment:	2012.
Number of employees:	3
Capacity:	50
Description of stakeholder's products / services / activities:	<p>Restoran Visočica, located in Tušila, is a charming restaurant that offers a delightful dining experience in a welcoming atmosphere. Known for its tasty local cuisine, the restaurant provides a cozy setting for both dine-in and takeaway services, making it a perfect spot for families and travellers looking to savour authentic flavours. Visitors can enjoy a relaxing meal while taking in the beautiful surroundings of Tušila, making it a memorable stop on any culinary journey.</p>

Engagement of vulnerable groups	N/A
Relevance for the SReST project:	<p>High importance</p> <p>His brother, Muhamed Ajlović, is an important lamb meat producer. They are a family from Bjelašnica for more than 4 generations, with more than 500 sheeps. At the restaurant, they cook and sell their own production. The lamb is served from mountain pastures to their guests.</p> <p>Their approach is fitting with the slow food standards and philosophy.</p>

Name of the stakeholder (tourism service provider):	PG Bešlagić Village Elezovići- Bjelašnica
Website / address:	https://www.pgbeslagic.ba/en Arma Bešlagić 061158 398
Year of establishment: Number of employees: Capacity:	<p>2019</p> <p>2 - family business</p> <p>Mostly dedicated to service provision: guiding and herbal walks and didactic workshops for guests/travellers.</p>
Description of stakeholder's products / services / activities:	<p>They have no restaurant but an excursion place located in Umoljani, one of the most beautiful villages of BiH.</p> <p>Main products are calendula, yarrow and lavender balm.</p> <p>The owner offers a combination of hiking, herb gathering and gastronomic experience. She is guiding, walking and providing didactic tourism experience.</p> <p>If the visitor wants to spend an original day on the mountain, experience something new, enjoy the herbs and gastronomic specialties of the Bjelašnica region, the PG Bešlagić household and Herbal HIKE are the right place for it.</p>
Engagement of vulnerable groups (if existing):	N/A
Relevance for the SReST project:	<p>High</p> <p>They can fully fit with the slow food philosophy and already serve as a shopping point for their guest to different producers and artisans from Bjelašnica in particular for woollen socks.</p>

	https://www.instagram.com/ruralroutebjelasnica/reel/C84uLf9Nc87/ https://www.visitsarajevo.ba/wp-content/uploads/2022/10/Flyer-Bes%CC%8Clagic%CC%81.pdf
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Name of the stakeholder (tourism service provider)	Restaurant Bijele Vode - HONEY VALLEY
Website / address:	Bijele vode bb, Sarajevo, Bosnia and Herzegovina https://www.facebook.com/HoneyValleyBjelasnica/?locale=hr_HR 061 665 667 honey_valley@hotmail.com Amir Ibrica 062 221 228
Year of establishment:	2018
Number of employees:	3
Capacity:	7 bedrooms with 14+ beds
Description of stakeholder's products / services / activities	Restaurant, B&B, ZIP line adventure Outdoor activity, quad rental and restaurant Their main approach is to offer home-made food, especially local lamb meat from Bjelašnica. The menu offers: pita, soups (čorba), doughnuts, mountain teas, cheese. They plan to develop honey production in the future.
Engagement of vulnerable groups	N/A
Relevance for the SReST project:	Medium to high The restaurant offers local food and traditional recipes.

Name of the stakeholder (tourism service provider):	Konak Elezović Bjelašnica, village Elezovići
Website / address:	Mujo Fatić 061 352 685
Year of establishment:	2020
Number of employees:	3
Capacity:	Restaurant and B&B
Description of stakeholder's	"Pita", "čorba", "uštipci", potatoes, cheese, and home-made traditional food. They organise tourist tours all over Bjelašnica mountain (Lukomir, Rakitnica, Visočica)

products / services / activities:	
Engagement of vulnerable groups	N/A
Relevance for the SReST project:	Low to medium Quality may not fit with slow food philosophy.

Name of the stakeholder (tourism service provider):	Mountaineering hut Biser, rural household Apartment Treskavica. Village Ledići
Website / address:	Salko and Mahira Pločo 062969143
Year of establishment: Number of employees: Capacity:	2022 2 20
Description of stakeholder's products / services / activities:	"Pita", "čorba", "uštipci", potatoes, cheese, and home-made traditional food. They organise tourist tours all over Bjelašnica mountain (Lukomir, Rakitnica, Visočica)
Engagement of vulnerable groups	N/A
Relevance for the SReST project:	High

Name of the stakeholder (tourism service provider):	Vila Bjelašnica Village Brda, Bjelašnica
Website / address:	https://vilabjelasnica.com/ Ulica Brda bb, Sarajevo 71000 Jasmin Dževlan Phone: 060 304 94 87, 062 203 336
Year of establishment:	2008

Number of employees:	2 - family business
Capacity:	10 persons
Description of stakeholder's products / services / activities:	<p>Restaurant and pension/B&B</p> <p>High standard accommodation (registered 4 star rural household/ seosko domaćinstvo) located at 1500 m with an exceptional view on Bjelašnica.</p> <p>Offering traditional food and part of their own products: carrots, potatoes from Bjelašnica, "pekmez" from apple</p> <ul style="list-style-type: none"> -Pita -Roasted lamb -"Topa" and cheese from Bjelašnica <p>The owner insists on the quality of air and locally produced food because there is no source of pollution on their whole territory.</p>
Engagement of vulnerable groups	N/A
Relevance for the SReST project:	<p>Medium</p> <p>Should be on the data base for a future slow food project development. They are offering local products (home-made juices and nicely packed local mountain teas). They offer high standard accommodations mostly for Sarajevo City dwellers and foreigners. Vila Bjelašnica offers food and breakfast with Halal meals.</p>

Name of the stakeholder (tourism service provider):	Restaurant Šabići, Rural Guesthouse Šabići/ Bjelašnica
Website / address:	Website under construction https://www.facebook.com/restoransabici/ 061 566 859
Year of establishment:	2019
Number of employees:	4
Capacity:	10+ beds, 3 rooms and 3 bathrooms
Description of stakeholder's	Restaurant as a main source of income and accommodation provider. 80% of their guests are nationals from BiH or diaspora. Many are motorcyclists and bikers because of their location on the scenic road between Mostar and Sarajevo via Bjelašnica mountain.

products / services / activities:	The family produces vegetables such as spinach, carrots, salads, beans, potatoes etc. The restaurant offers traditional Bosnian cuisine, home-made teas, juices, sirups and jams, and also offers options for vegetarian and vegan cuisine. Top orders on their menu are: -pita, -čorba, -uštipak / doughnut with cheese “kajmak” and jam -homemade “tarhana” with “vrganj” mushrooms During the winter it is possible to rent snowboards. Accommodation consists of three rooms and 3 bathrooms.
Engagement of vulnerable groups	N/A They have problems finding staff in these remote mountainous villages.
Relevance for the SReST project:	High - This private service provider would fully fit with the slow food approach. They already work with local producers, in particular for eggs and dairy sector and are open for local community as well during winter season. They have offers for vegetarians and vegans and are valorising old recipes and preserves, which are traditional food from these Bosnian mountain areas. They use rosehip, elderflower, dogwood, wild blueberries.

Name of the stakeholder (Shops in Babin Do):	Small shops in Babin do/Bjelašnica, located at the main cross roads at Babin Do
Website / address:	These are rented spaces where local producers sell their products. Not always registered, but the persons can sell their local products on this strategic location.
Year of establishment: Number of employees: Capacity:	2018 N/A N/A
Description of stakeholder's products / services / activities:	They have a wide range of products, in small quantities, various mountain teas, traditional woollen crafts such as socks etc., rosehip jam, juices, pine tree honey, “bestilj” (plum jam), jams from different local fruits such as cornellian (dogwood) etc., potatoes from Bjelašnica, various vegetables: onions, beetroot etc.

Engagement of vulnerable groups	N/A
Relevance for the SReST project:	High despite their lack of registration and legal status. The sellers, mostly women, who are selling on site in Babin Do, especially at weekends, are also producers and picking a lot of herbs and local berries. These are target groups for slow food.

Name of the stakeholder (service provider):	Etno selo Begovo
Website / address:	https://begovoselo.com/
Year of establishment:	2012
Number of employees:	5 persons
Capacity:	30 beds in different units
Description of stakeholder's products / services / activities:	Ethno village with cottages and apartments/rooms. Visits to local natural gems and Bijambare cave and nature park. Domestic local food specialties are offered to the guests, in particular "Begova čorba", buckwheat doughnuts, local jams etc.
Engagement of vulnerable groups	N/A
Relevance for the SReST project:	MEDIUM relevance It is one of the biggest restaurants offering a nice rural setting and typical atmosphere on Nišići plateau and surrounded by many weekend houses. The owner is an experienced private business owner in Sarajevo already coming from the hospitality sector. He has not shown much interest in participating in this project.

Name of the stakeholder (service provider):	Sportsko rekreativni centar Ajdinovići
Website / address:	www.srca.ba
Establishment:	2014
Number of employees:	12 persons
	180 beds

Capacity:	
Description of stakeholder's products / services / activities:	Sport and recreational (all inclusive) center Rich gastro offer Camping – school in nature, team building, apartments, bungalows, zip-line
Engagement of vulnerable groups	N/A
Relevance for the SReST project:	Low relevance They are producing all on site but could refer their guests to the members of slow food located in Bijambare protected area, as this is the main tourism attraction on Nišići plateau.

Name of the stakeholder (service provider):	Edelweiss Bjelašnica, Selo Brda
Website / address:	www.edelweissmountainlodge.com Milišići 32, Brda 71223 Damir Lukšić 062003399
Year of establishment:	2023
Number of employees:	4 persons
Capacity:	20 persons
Description of stakeholder's products / services / activities:	Outdoor center with a focus on adventure tourism targeting younger customers: hiking, biking, snow shoeing Accommodation and gastro offer
Engagement of vulnerable groups (if existing):	N/A
Relevance for the SReST project:	Medium They count among young business owners investing in tourism in Bjelašnica and increasing accommodation capacities in the rural area of Bjelašnica. Their accommodation corresponds to high quality standards. They can share information about local products and producers for their guests and promote local slow food.

Name of the stakeholder (service provider):	Eko Oaza Bjelašnica, Village Lukavac
Website / address:	Ejub Foco 061 260 576
Year of establishment: Number of employees: Capacity:	2018 4 persons 12 beds
Description of stakeholder's products / services / activities:	Working only on weekends. Offer: "Pite", "čorbe", "uštipci", potatoes, cheeses, all domestic traditional food. They organize tourist tours all over Bjelašnica mountain, Lukomir, Rakitnica.
Engagement of vulnerable groups	N/A
Relevance for the SReST project:	High They are a service provider promoting local food and should be included in further projects. Their village is also already a destination with different accommodation, and they can be the catering offer for the weekend guest.

Name of the stakeholder (tourism service provider):	Restaurant Etno Kuća Nišići
Website / address:	https://www.instagram.com/etno_kuca_nisici/ Zlotebe bb, Ilijaš (selo Nišići/Kamenica) 062 660 900 Located 4 km from Bijambare
Year of establishment: Number of employees: Capacity:	2022 3 persons 50 persons
Description of stakeholder's products / services / activities:	The restaurant is located on Nišići with a beautiful panorama on the village and different other offers. This new restaurant offers only traditional food including: local buckwheat doughnut, traditional soups, local juices, "rakija" and

	<p>"pita". All is based on traditional rural products and recipes. Offers only local food and beverage with following specialities:</p> <ul style="list-style-type: none"> -Uštupci sir, kajmak -Cicvara -Pura with cheese and kajmak -Cooked meal and stews (gulaš, grah, čorba, geršlo, pileća čorba) -Lešo jela (beef) -Sač (pite ispod sača, teleće pečenje) -Various deserts (home-made cakes and pancakes)
Engagement of vulnerable groups	N/A
Relevance for the SReST project:	<p>High</p> <p>They would be interested in offering slow food products and are cooperating with other stakeholders in the area. For instance, they offer the whole catering services (breakfast/lunch and dinner) to their guests for the rented houses/accommodations located in the vicinity. They are already interested in interesting economic cooperation between the local private stakeholders and a specialisation of services.</p>

Name of the stakeholder (food producer):	Household Halilović – Villa Mejra
Website / address:	Nišići bb, Ilijaš 061 901 830, mejrahal@bih.net.ba
Year of establishment:	2014.
Number of employees:	NA
Capacity:	8 beds
Description of stakeholder's products / services / activities:	The Halilović family, in addition to growing cereal crops and producing flour, oil, and vegetables—activities in which guests can also participate if they wish—also offers accommodation, meals, and organises excursions for their visitors.
Engagement of vulnerable groups	N/A
Relevance for the SReST project:	HIGH relevance, good standard. Service provider among the most know producer of organic products in Nisici (Potatoes, cereals, essential oils)

Name of the stakeholder (food producer):	Rural household Šadrvan
Website / address:	https://www.sadrvan-ravne.com/ Ravne bb, Vareš <u>062 290 308</u>
Year of establishment: Number of employees: Capacity:	2010. 3 (Parents and son) 3 bedrooms and a bungalow for 4 persons. In total for 10 beds
Description of stakeholder's products / services / activities:	The rural household Šadrvan offers a variety of farm products and meals made from local produce. Guests can participate in picking ingredients and preparing their own food. The surrounding forests are rich in wild fruits and mushrooms. In addition to traditional Bosnian cuisine, the household offers day trips and overnight stays in a welcoming environment suitable for both children and adults.
Engagement of vulnerable groups	N/A
Relevance for the SReST project:	High relevance, Typical agrotourism offers high quality products and beautiful orchards and atmosphere.

Name of the stakeholder (food producer//service provider):	Nišićka Oaza
Website / address:	Krivajevići bb, Nišići Fb: Nišićka Oaza 061,155 561
Year of establishment: Number of employees: Capacity:	2015 2 family members 3 mountain houses. 12 people
Description of stakeholder's products / services / activities:	Accommodation rental, 4 bungalows high standard and cultivation and processing of aronia
Engagement of vulnerable groups (if existing):	During the summer season, a few elderly and persons with special needs are helping during season.

Relevance for the SReST project:	Medium to high If aronia is included in the Slow food approach, though quite an innovative product in Nisici, they would be a very interesting actor. The family intends to develop further agrotourism on their site with the introduction of cattle breeding activities. "Neo-rural" family from Sarajevo who has an established vision for rural tourism and personnel investment possibilities.
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Name of the stakeholder (food producer / tourism service provider):	Restaurant « Oaza Dino » Bijambare, located in the heart of the park
Website / address:	Contact person: Edin Duraković
Year of establishment: Number of employees: Capacity:	2010. 5 100
Description of stakeholder's products / services / activities:	They have a wide range of home-made food and recipes offered in their menu. Their specialities are based on domestic buckwheat. They are known for: Lepina sa kajmakom, Pita based on dark wheat (buckwheat) Buckwheat bread and doughnut
Engagement of vulnerable groups	N/A
Relevance for the SReST project:	High They are located in a protected area and could perfectly fit with the slow food principles as they already offer traditional and local products.

Tourism agencies active in target areas

Name of the stakeholder (tourism service provider / artisan):	Green Visions
Website / address:	https://greenvisions.ba/en Trg Barcelone 5 71 000 Sarajevo, Bosnia and Herzegovina
Year of establishment: Number of employees: Capacity:	2000 20+ 40+ tours
Description of stakeholder's products / services / activities:	Offering more than 20 tours in rural BiH, hiking, biking, snowshoeing etc: from one day trip to Prenj to the first 14-day mountain biking trip they have constantly raised the bar when it comes to introducing new activities for the outdoor adventure in BiH. As a social business, they are committed to the communities and environment in Bosnia and Herzegovina. Their tours and development projects provide with an authentic and organic experience of the majestic Dinaric highlands whilst providing local communities with vital social, spiritual and economic support to maintain their traditional lifestyles. One of the vital aspects of this support is the training and education of Bosnia and Herzegovina's youth. Green Visions is dedicated to creating long term, viable solutions in the eco-tourism field for one of the region's most vulnerable populations.
Engagement of vulnerable groups	N/A
Relevance for the SReST project:	High They can work with services providers fitting with slow food philosophy and quality. They are partners of many tourism providers in Bjelašnica.

Name of the stakeholder (tourism service provider):	Visit Konjic doo Tourism agency
Website / address:	https://www.visitkonjic.com/ VISIT KONJIC Outdoor Resort Mladeškovići br. 4, 88400 Konjic, Bosna i Hercegovina +387 61 072 027
Year of establishment:	2010 20

Number of employees: Capacity:	Multiday tours tailored or not 10 double rooms with private bathrooms and a local restaurant
Description of stakeholder's products / services / activities:	The conception of multi day or tailor-made tours that will enable an active and educational holiday for their guests. Combination of outdoor activities and cultural and heritage sites makes the agency unique, and the trip to Bosnia and Herzegovina unforgettable. The entire team is specialised in outdoor activities with experience in organising all those activities. They know all cultural and heritage sites and they have experience in travel organisation.
Engagement of vulnerable groups	N/A
Relevance for the SReST project:	High Local cuisine and valorisation of traditional recipes is part of their offer (intangible heritage). The agency can work with service providers, according to Slow Food philosophy. They are partners of many tourism providers in Bjelašnica. They are working and used to manage service providers and catering offers according to slow food in Lukomir village.

Name of the stakeholder (tourism service provider):	Funky Tours Tourism agency
Website / address:	https://funkytours.com/ Besarina Čikma 5, 71000, Sarajevo, Bosnia and Herzegovina +387 62 612 612
Year of establishment: Number of employees: Capacity:	2009 20+ 35 tours in offer
Description of stakeholder's products / services / activities:	They have mostly guests from the UK and USA but also many other countries. They offer multi day tours as well as daily excursions from Sarajevo. The owners are very sensitive to rural tourism offers and lifestyles. Interested in culinary experiences such as one tour in Sarajevo, which could be duplicated in rural areas of BiH

	https://funkyttours.com/tour/sarajevo-private-cultural-walking-food-tour/ or rural and farm-life style https://funkyttours.com/regional-products-east-bosnia/
Engagement of vulnerable groups	Possible depending on the needs.
Relevance for the SReST project:	High They offer many thematic tours in BiH and the Balkans. It is an agency which promotes a rural tourism in BiH. They can be a good contact for future development of the market for slow food offers: https://funkyttours.com/inspiration/ Can also be a good source for promotion and encourage sells onsite of the farmers and food producers of our 2 target areas.

Name of the stakeholder (tourism service provider):	Infinity doo Tourism agency and magazine in Bjelašnica
Website / address:	https://visitbjelasnica.com/ http://infinity.ba/ www.bhsportlife.ba ulica Midhat Karić Mitke br 4, Vrtovi Sunca, 71000 Sarajevo tel: +387 33 59 00 18 tel/fax: +387 33 59 00 76 Avdo Užičanin, CEO, 063892425
Year of establishment: Number of employees: Capacity:	2007 2 full time N/A
Description of stakeholder's products / services / activities:	Specialised in adventure and outdoor tourism <ul style="list-style-type: none"> - Offering tours to their guests including a meal for their guests. Mostly male and between 18 to 50 years for adrenaline experience and food in Bjelašnica. Cycling, canyoning, nomad's tour, via ferrata etc. - Publication of BH Sportlife magazine twice a year (spring and winter edition) in BHS language with a good distribution and social networks. They published the map "Rural route Bjelašnica" - Strong knowledge of the local and public stakeholders. - Equipment rental in particular snowshoeing in Bjelašnica
Engagement of vulnerable groups	N/A
Relevance for the SReST project:	Medium to high Can work with service providers working according to slow food principles. They are partners of many tourism providers in Bjelašnica.

	They will play a role in the further promotion of slow food offers and services through their network. In particular, connected to RPG Bešlagić and NGO Studeni Potok, with a strong cooperation for “Herbal hikes” offer.
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Public and academic institutions

Name of the stakeholder:	Federal Ministry of Environment and tourism
Website / address:	https://www.fmoit.gov.ba/ Hamdije Čemerlića 2 Telefon: +387 33 726 700
Establishment: Number of employees: Capacity:	N/A
Description of stakeholder's products / services / activities:	The Federal Ministry of Environment and Tourism of Bosnia and Herzegovina focuses on environmental development and preservation, natural resource management, biodiversity protection, pollution control, and promoting sustainable tourism development in the country. Their responsibilities include drafting policies, laws, and strategies for environmental protection, conducting inspection oversight related to environmental compliance, and promoting Bosnia and Herzegovina's tourism potential. The ministry also collaborates with international institutions on environmental issues and projects to preserve natural resources.
Engagement of vulnerable groups	Public authorities have policies to recruit persons with disabilities.
Relevance for the SReST project:	The Federal Ministry of Environment and Tourism in Bosnia and Herzegovina is crucial to SReST by supporting policies for sustainable tourism, aligning with SReST's goals to protect biodiversity and promote eco-friendly tourism in rural areas.

Name of the stakeholder	Ministry of Economy of Canton Sarajevo
Website / address:	https://mp.ks.gov.ba https://mf.ks.gov.ba/
Year of establishment: Number of employees: Capacity:	N/A N/A
Description of stakeholder's products / services / activities:	The Ministry of Economy of Canton Sarajevo provides services and support to enhance economic development, covering areas like entrepreneurship, tourism, and industry. Their activities include creating favourable business conditions, fostering sustainable resource management, and promoting economic policies to strengthen the local economy. The ministry also offers incentives for business growth, particularly for small and medium-sized enterprises, aiming to increase employment and advance regional economic stability.
Engagement of vulnerable groups	Public institutions have policies to recruit persons with disabilities though these possibilities are not always put into force.
Relevance for the SReST project:	The Ministry of Economy of Canton Sarajevo can support the SReST project by fostering sustainable economic policies and incentives that strengthen rural tourism and local agribusiness, aligning with SReST's goals for sustainable, community-driven development.

Name of the stakeholder	Tourism association of Canton Sarajevo
Website / address:	Dalmatinska 2/4 +387 (33) 252 000 info@visitsarajevo.ba http://visitsarajevo.ba
Year of establishment: Number of employees: Capacity:	

Description of stakeholder's products / services / activities:	
Engagement of vulnerable groups	Public institutions have policies for recruiting persons with special needs.
Relevance for the SReST project:	The Visit Sarajevo association promotes Sarajevo as a tourist destination, showcasing its cultural, historical, and natural attractions. For the SReST project, this organization's relevance lies in its experience with sustainable tourism, local engagement, and community-based tourism models, which could support SReST's goals of preserving cultural heritage and fostering economic development in rural tourism. Their partnerships and promotional activities could enhance visibility and support for SReST's slow-food and agrotourism initiatives in the region.

Name of the stakeholder (Public institution)	Općina Trnovo Služba za privredu /Department of Economic Affairs
Website / address:	https://www.trnovo.ba/sluzba-za-privredu/ privreda@trnovo.ba Arnela Berilo contact person
Year of establishment: Number of employees:	N/A
Description of stakeholder's products / services / activities:	<p>The Department of Economic Affairs in Trnovo is responsible for overseeing economic activities related to agriculture, including managing natural and agricultural resources, providing incentives to farmers, maintaining agricultural production records, and offering support to small and medium-sized enterprises. They also coordinate local development projects and assist with promotional activities for potential investors. Additionally, the service monitors agriculture, veterinary services, water management, and forestry within the municipality.</p> <p>Observing the development of agriculture and the utilization of natural resources, available capacities and human potential, it has not yet reached a satisfactory level. Agricultural production in the municipality of Trnovo is characterized by natural production on family farms to satisfy their own food security, and to a lesser extent by commercial production that is mostly not contractually bound with purchasers. However, in recent years,</p>

	<p>a steady increase in agricultural production has been observed on the Bjelašnica mountain.</p> <p>-A total of 384 family farms are registered in the Register of Agricultural Farms and, of which 39 are IPP trades or related activities, while 345 are family farms.</p> <p>- In plant production, the most represented is vegetable production, is potatoes, while in animal production, the most represented are sheep, cattle and beekeeping production. The most famous products of the mentioned production are: meat, cheese and honey.</p> <p>The municipality, from the aspect of land, offers an exceptional potential but insufficiently used. The reasons for insufficient utilization are reflected in fragmented and small farm units and unfavourable climatic characteristics to plant production. Animal husbandry is considered to be the driving force behind the overall development of agriculture, and at the same time, it is an important condition for the intensification of agricultural production in the area of the municipality of Trnovo. Based on data from the RPG (Register of Agricultural Farms), it can be seen that an increase in the total number of cattle and sheep was recorded:</p> <ul style="list-style-type: none"> • cattle - a total of 455 cattle were registered, • sheep - a total of 11,526 sheep are recorded, with the fact that according to the data of the Commission for the allocation of financial incentives in agricultural production in the territory of the municipality of Trnovo, there are a total of about 6,711 sheep, which is about 586 more than in compared to the previous year. • growth of the total livestock production was recorded in poultry and beekeeping. In total, there are about 1,297 beehives in the municipality, not counting those beekeepers, who temporarily station colonies in this area. • constant growth in the production of broiler chickens is recorded. In total, 116,000 broilers were registered. <p>The number of agricultural producers is increasing year by year. The Municipality of Trnovo awards direct financial incentives every year through a Public Call, and according to the report of the Commission for Agriculture, a constant growth of all types of production is recorded. The increasing age index of farmers brings with it a pronounced depopulation of this area, but also its simultaneous demographic ageing. The majority of the population belongs to the older age group. As for gender representation, the majority of farm owners are men.</p> <p>Finally: Sheep's cheese, potatoes and honey have the greatest potential to receive a designation of geographical origin from the area of Trnovo.</p>
<p>Engagement of vulnerable groups</p>	<p>Public institutions may have a policy to recruit persons with special needs and youngsters.</p>

Relevance for the SReST project:	Medium It is an important contact institution for future development of the slow food concept in Nišići, to support the initiative and spread information as well as providing precise data, organisation of workshops etc
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Name of the stakeholder (other.):	ZOI84 KJP ZOI'84 Olimpijski Centar Sarajevo d.o.o.
Website / address:	https://zoi84.ba/ 033276210, Alipašina b.b., Sarajevo
Establishment: Number of employees: Capacity:	N/A
Description of stakeholder's products / services / activities	The ZOI '84 organization manages Olympic sports and recreational facilities in Sarajevo, including the iconic venues from the 1984 Winter Olympics. They offer services for sports events, tourism, and recreational activities, preserving the Olympic heritage while promoting sports and tourism. Their activities support winter and mountain sports, contributing to Sarajevo's reputation as a year-round tourist destination.
Engagement of vulnerable groups	N/A
Relevance for the SReST project:	MEDIUM Zoi is a main stakeholder in the strategy development in particular to support rural tourism in Bjelasnica. ZOI '84's expertise in managing mountain and winter sports facilities aligns with the SReST project by promoting sustainable tourism through nature-based recreation. Their role in enhancing Sarajevo's year-round tourism offerings complements SReST's goal to foster local economies and showcase regional heritage, making ZOI '84 a valuable partner for sustainable tourism initiatives in rural and mountainous areas.

Name of the stakeholder (Public institution):	Općina Ilijaš, department for economic development (including agriculture)
Website / address:	https://www.ilijas.ba/ 126. ilijaške brigade 6, Ilijaš 71380 Contact person for agriculture and rural tourism: Ferid Ćurevac 033 580 655
Establishment: Number of employees: Capacity:	N/A
Description of stakeholder's products / services / activities:	<p>Institution in charge of local subventions to the farmers and food producers in Ilijaš part of Nišići plateau. They also have an analysis and all official list of registered farms, which are applying for subventions at municipal level (RPG). (NB: there is a minimum level of production for RPG such as 40 sheep for cattle breeding, 15 cows, etc.)</p> <p>Currently in Ilijaš, there are a total of 1416 registered RPG in 7 sub-municipalities (MZ). 3500 to 4000 inhabitants on Nišići plateau. 900 to 1000 farms (all are not registered if too small scale)</p> <p>Main productions are: Cattle breeding (90% are sheep), cereals, beekeeping. 85% of the cattle breeding is developed on the Nišići plateau because on this area, there are 71% of pasture lands.</p> <p>The municipality is ideal for the agriculture sector and the number of producers is increasing but there is a need for increased investment in equipment for production, preservation, storage and processing.</p> <p>On Nisici plateau there is an estimate of:</p> <ul style="list-style-type: none"> -1225 Cows (cooperatives are buying milk: Vogomilk, Agromilk, in-Agro home, Milkos). Milk production is a strategic segment in Ilijas. The average number of milking cows per producer is 3. The meat production is also increasing thanks to a supporting subsidy policy. IN general, these are farms from 3 to 30 livestock for meat. -40 Beekeepers (about 1250 beehives) with a meadow and forest high quality honey -9820 sheeps, which is a growing production and very traditional. They have an average of 40 sheeps. -Poultry with Brojler firm in Nisici with 40 000 chickens. -Main agro-processing and organic certified company is Halilovic Doo -Wild collected products are bought by Halilovic or Fungi i Frutti). Halilovic has great capacity for drying, storage, processing, packaging and distillation on site. -Nisici is not considered as favourable to fruit production because of an altitude (900 m). <p>Rural tourism is developing with new wooden houses/huts for tourists, Ethno Begovo Selo, some small farmers restaurants and shops on the main</p>

	road between Sarajevo and Olovo. The main tourism market is Sarajevo then foreign visitors from Arab Countries.
Engagement of vulnerable groups	Yes, they employed people with special needs in particular with physical disabilities.
Relevance for the SReST project:	Medium to high It is an important institution for future development of the concept in this area, to support the initiative and spread information as well as providing precise data, organisation of workshops etc.

Name of the stakeholder (Institutions):	KJU Zaštićena prirodna područja Bijambare
Website / address:	Branilaca Sarajeva 28/1, 71000 Sarajevo +387(0)33 201-112, +387(0)33 498 959 ; info@zppks.ba Denisa Dedić, Technical advisor for biodiversity and sustainable development +387(0)33 555-175 denisa.dedic@zppks.ba
Establishment: Number of employees: Capacity:	2010 30 employees just for Bijambare (different profiles: guides, guards, drivers, security etc.) More than 60 000 visitors yearly.
Description of stakeholder's products / services / activities:	The Cantonal Public Institution for Protected Natural Areas defines its work on the basis of Management Plans for Protected Areas. This public institution includes the following protected areas: Nature Monument "Vrelo Bosne", Nature Monument "Skakavac", Protected Landscape "Bentbaša", Protected Landscape "Trebević" and Protected Landscape "Bijambare". The tasks of the Public Institution are: -the protection and preservation of original natural values (geological, hydrological, biological) and its diversity, -ensuring the smooth development of natural processes, -supervision over the implementation of conditions and protection measures in protected areas. The tickets are a source of income for the park and there are small stands and shops where the food producers can sell their products directly. Slow food actors can be included and perfectly fitting with the principals.
Engagement of vulnerable groups	Possible to engage persons from vulnerable groups in this public institution. Some staff are youngsters.
Relevance for the SReST project:	High They are a major actor in tourism in Nišići area and should be included. Participated in various projects including the contractor SERDA, WWF, Parks Dinarides.

Other relevant programs and institutions

Name of the stakeholder (educational possible partner)	SLOW FOOD TREBINJE
Website / address:	<p>https://slowfoodtrebinje.com/</p> <ul style="list-style-type: none"> - Slow Food Trebinje Herzegovina Address: Stepe Stepanovića 10 89101 TREBINJE Contact person: Gordana Radovanovic, +387 65577271, sftrebinje@gmail.com - Slow Food Goražde Bolnička 51, GORAŽDE Contact person: Erna Subašić, +387 61330407 ernasubasic@yahoo.com - Slow Food Stara Herzegovina Tjentište Contact person: Jelena Alavanja, +387 65408482, via_drine@hotmail.com
Year of establishment: Number of employees: Capacity:	<p>2009</p> <p>NA</p> <p>Conducts more than 6 projects.</p>
Description of stakeholder's products services / activities:	<p>Slow Food is a global organization founded in 1989 with the aim of preventing the disappearance of local culture and food traditions. It opposed the trend of fast living and the decreasing interest of people in the food they eat, where it comes from and how our food choices affect the world around us. In order to realize its vision, Slow Food has launched a number of projects, of which the following are particularly significant:</p> <ul style="list-style-type: none"> -Slow Food Presidia, -Ark of Taste, -Slow Food Cooks' Alliance, -Earth Market and <p>-The Slow Food Travel project is based on the philosophy that behind every place there are stories, gastronomic traditions, the tastes of masters of food preparation and age-old practices, which have been preserved by women and men whose identities and cultures have been built over centuries. Every gastronomic tradition can become a unique tourist experience. Slow Food Travel offers a new model of tourism, composed of meeting and identifying with farmers, cheesemakers, herdsmen (shepherds), butchers, bakers and winegrowers who, along with the chefs who cook their products, will be storytellers in their local areas and unique guides. according to local tradition. The project offers local areas the opportunity to develop their potential as a quality gastronomic destination; they follow the strict guidelines and philosophy of Slow Food, strengthening the community and offering a unique experience that adds value to the best of the local gastronomic heritage.</p> <p>The goal is to bring travellers closer to preserving food biodiversity and understanding local cultures, identity and gastronomy. Trips will often</p>

	<p>include visits to Slow Food Presiadia and Ark of Taste products and stays with producers.</p> <p>-Project Nature Bosnia and Herzegovina, project financed by: Italian Agency for Development Cooperation (Agenzia Italiana per la Cooperazione allo Sviluppo - AICS). The project lasts 3 years (April 2021 – April 2024). The goal of the project is to strengthen the management of protected areas in Bosnia and Herzegovina, the Sutjeska National Park and the Blidinje Nature Park, in accordance with EU standards, with a focus on protecting biodiversity and promoting their tourist potential, contributing to the sustainable development of the country.</p>
Engagement of vulnerable groups	N/A
Relevance for the SReST project:	High for technical and educational exchanges in order to create convivium in Sarajevo canton based on their experience and possibility to access to a Slow Food network in the region.

Name of the stakeholder:	USAID Turizam
Website / address:	Džavida Haverića 5, Sarajevo, 71000, Bosna i Hercegovina Contact persons: Nina Kovač, Tourism product development team leader and Velibor Trifković.
Year of establishment:	First project cycle 2020-2025 a second cycle is planned after 2025
Number of employees:	25
Capacity:	N/A
Description of stakeholder's products / services / activities:	<p>USAID Developing Sustainable Tourism in Bosnia and Herzegovina (Turizam) project is working on advancing human capital in the tourism sector, improving access to finance for tourism businesses, developing innovative tourist products, harmonizing policies and regulations and revolutionizing destination branding and promotion.</p> <p>Through a broad-based approach to sustainable tourism development, USAID Turizam will contribute to economic growth and social harmony in Bosnia and Herzegovina. They work on promotion of BiH as a destination and rural tourism in BiH, support to regulations' improvements, education of providers, creation of new offers etc.</p>
Engagement of vulnerable groups:	Yes - this is part of the program targets supporting vulnerable groups in particular persons with disabilities.

Relevance for the SReST project:	<p>Possible cooperation and support to slow food actors</p> <p>New program cycle is planned from 2025</p> <p>Possibility of cooperation in the field of</p> <ul style="list-style-type: none"> -Investment for experiential slow food tourism offer -Resource programme for education (especially online certification possibility) for the service providers and producers: https://academy.turizambih.ba/ -Possible promotion support to individual services providers, micro rural destinations and -Branding products
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Name of the stakeholder (education and support progr.):	Alterural Udruženje za razvoj ruralnog turizma
Website / address:	<p>https://www.alterural.ba/</p> <p>https://mbv.ba/</p> <p>Čekaluša 1</p> <p>Sarajevo, 71000, Bosna i Hercegovina</p> <p>Contact persons: Sara Devisme 061 274 929</p>
Year of establishment:	2009
Number of employees:	3
Capacity:	N/A
Description of stakeholder's products / services / activities:	<p>Alterural is an NGO specialized in the promotion and development of rural tourism in BiH. They are also the bearer of the brand MBV of BiH (Most beautiful Villages in BiH. Two villages in Bjelašnica are labelled as the MBV of BiH: Umoljani and Lukomir.</p> <p>The main activities of the NGO are:</p> <ul style="list-style-type: none"> - Mapping offers in micro-rural destinations - Promotion online - Support to creation of rural tourism offers - Educational activities and technical workshops for services providers and farmers in rural areas of BiH - Publications (in particular on culinary intangible heritage of BiH) - Organisation and support to rural events
Engagement of vulnerable groups	Hiring youngsters mainly
Relevance for the SReST project:	<p>High</p> <p>Possible cooperation, relay partner and support to slow food actors in both target areas.</p>

CSO, NGO, active mountaineering associations

Name of the stakeholder (service provider):	Planinski Dom Vrela Tušila Pervizi Village/ Bjelašnica
Website / address:	+387 33 239 031 +387 33 437 872 info@pdtreskavica.ba
Year of establishment: Number of employees: Capacity:	2 35 beds in total, 11 rooms (of 4, 3 or 2 beds)
Description of stakeholder's products / services / activities:	Catering and accommodation for hikers and school,s etc. Starting point for many hikes from Pervizi Village leading to different picks in Bjelašnica (Vito, Džamija etc.)
Engagement of vulnerable groups	N/A
Relevance for the SReST project:	High They buy local products from their visitors as often as they can and would be interested in the slow food approach. A new manager was engaged in 2024. They are collaborating with a local food producer Mrs. Behka, who lives beside and prepares traditional pitas, lacto-fermented salads, pickles etc. https://www.instagram.com/explore/locations/1892487237454801/planina-rski-dom-vrela-pd-treskavica-sarajevo/

Name of the stakeholder (trainer, know how, resource organisation):	Udruženje "Izborna grupa Bjelašničkih sela"
Website / address:	izvornagrupabjelasnickihsela@gmail.com Umoljani 47, Dejčići, Trnovo 062 738 300
Year of establishment: Number of employees: Capacity:	2022. cca 200 members
Description of stakeholder's products /	The association has a folklore section where old dances, songs, music, and traditional costumes are cherished. They often organise training and workshops about folklore and have their own network and mobilization

services / activities:	capacity for organisation of traditional events and the preservation of local identities and traditions.
Engagement of vulnerable groups	N/A
Relevance for the SReST project:	LOW but could be included in future development of the project about traditions and heritage.

Name of the stakeholder (NGO):	Udruženje Studeni potok Umoljani / Bjelašnica
Website / address:	https://studenipotok.org Babin do bb, Bjelašnica, 71220 Trnovo, BiH tel: +387 61 158 398 info@studenipotok.org
Year of establishment:	2018
Number of employees:	1
Capacity:	1 tour available in Umoljani and workshops conceived for food and cosmetic processing from local herbs
Description of stakeholder's products / services / activities:	<p>One event organized and currently working on branding of the traditional woollen socks from Umoljani/Bjelašnica with the support from Turizam Usaid. The association organized one outdoor festival "Bjelašnica Summer Fest" held in Babina Do in 2022. The goal of the festival was to gather as many sports clubs, lovers of nature and outdoor activities as possible, and to present them with tourist facilities offered by the mountains of Bjelašnica, Treskavica and Visočica, through the organization of various hiking, cycling, motorcycle tours and other facilities.</p> <ul style="list-style-type: none"> - help and support in building strong social networks, - work on the promotion of the original values of the village (traditions, customs, ethnological treasures, etc.); - help and support in the professional development of marginal groups of society; - assistance and support for the establishment of a sustainable financing framework intended for the enrichment and renewal of the rural communities of BiH; - work on contributing to the recognition of rural tourism in society; - help and support in building an alternative future for the village through tourism; - help and support in organizing the promotion of rural tourism products, - work on encouraging the participation of rural households in the tourist offer of BiH.

Engagement of vulnerable groups	N/A
Relevance for the SReST project:	High Possible partner for educational activities or branding local products in Bjelašnica.

Name of the stakeholder (Shop/ NGO crafts from Nisici):	NGO, Women association Udruženje žena "ZLATNE RUKE" Bijambare
Website / address:	https://www.facebook.com/p/Udru%C5%BEenje-Zlatne-ruke-Ilija%C5%A1-100064706975130/?_rdr
Year of establishment: Number of employees: Capacity:	2006 based in Ilijaš approx. 50 women members of the association Mostly volunteers, one person is hired as a saleswoman and works in Bijambare park.
Description of stakeholder's products / services / activities:	This association has a selling point, with a strategic location, in the heart of the protected area Bijambare. The Park counts more than 500 visitors daily in the summer period. They sell traditional crafts, mostly textiles crafts made by women members of the association but also woollen crafts, Bosnian traditional local costumes for folklore, hand-made jewellery, magnets and other hand-made souvenirs.
Engagement of vulnerable groups (if existing):	Many members and volunteers are already retired and committed to the association's activities. It is important to note that they have a humanitarian/ social approach and are very sensitive to persons with special needs among their customers. The social dimension of their commitment should be stressed upon. This CSO could be a good contact point for further cooperation in the field of Slow food. Many women have the know-how to teach and preserve intangible culinary heritage of Nišići plateau.
Relevance for the SReST project:	High They are not allowed to sell food but can contribute to events and organisation of fairs, have a strong network among women and a mobilisation capacity. They still have old crafts and know-how and are preserving local rural heritage.

Other important stakeholders

Agro-processing companies and cooperatives for the producers and collectors of Nisici plateau and Bjelasnica.

Name of the stakeholder (food producer):	BOLETUS doo
Website / address:	https://www.facebook.com/boletus.nu/?locale=hr_HR Ćate br 5, Hadžići 71240
Establishment: Number of employees: Capacity:	2000 8 and large number of seasonal workers Several hundred tons annually
Description of stakeholder's products / services / activities:	Primarily buys various wild medicinal and aromatic plants from collectors, including herbs, leaves, roots, berries, and flowers. Common products they collect include bear's garlic, blackberry leaves, dandelion roots, elderflowers and berries, lime flowers, nettle leaves, raspberry leaves, and sage leaves, among others. These raw materials are then processed at their facilities, which include storage, freezing, drying, and distribution capabilities. The company exports 95% of its products to European markets and the USA, supplying industries such as pharmaceuticals, health foods, cosmetics, and food.
Engagement of vulnerable groups :	N/A
Relevance for the SReST project:	Medium Collecting company which buys berries and mushrooms in Bjelašnica.

Name of the stakeholder (food producer):	OPZ VOGOMILK p.o.
Website / address:	Gora bb, Vogošća
Year of establishment: Number of employees: Capacity:	2008 60 tons of milk per month from local farmers

Description of stakeholder's products / services / activities:	Vogomilk is an agricultural cooperative based in Vogošća, Bosnia and Herzegovina. Their activities primarily involve the collection and processing of milk from local farmers. They currently collaborate with around 45 cooperators. They are the main cooperative in Nisici for the milk producers.
Engagement of vulnerable groups	N/A
Relevance for the SReST project:	Medium, major Milk collector in Nišići

Name of the stakeholder (food producer)	In Agro doo Kakanj
Website / address:	Ul. Selima ef. Merdanovića bb,72240 Kakanj Website: www.inagro.ba
Year of establishment: Number of employees: Capacity:	2004 10 over 300 cooperators
Description of stakeholder's products services / activities:	In Agro doo Kakanj collects milk from over 300 cooperators, distributes livestock feed from Patent Co., represents MySilo grain silos and Izelmak agricultural machinery, and processes meat from naturally raised animals. Their services support local agricultural development with a focus on quality and innovation
Engagement of vulnerable groups	N/A
Relevance for the SReST project:	Medium - Milk collector on Nišići plateau

Name of the stakeholder (food producer):	BIONatura d.o.o. Vareš
Website / address:	www.bionatura.ba / Neprivaj bb, 71330 Vareš
Establishment: Number of employees:	1997. 12, over 15 cooperators

Capacity:	110 tons annually
Description of stakeholder's products / services / activities:	BIONatura d.o.o. Vareš produces and sells organic products, focusing on sustainable agriculture. Their product range includes 32 items such as four types of flour, 13 varieties of pasta, and 10 types of spices. This includes the production of pasta based on buckwheat and triticum/spelta from the Nisici plateau.
Engagement of vulnerable groups	N/A
Relevance for the SReST project:	MEDIUM relevance, Buy and process some cereals from Nisici into pasta and other products.

Name of the stakeholder:	Frutti Funghi d.o.o. Visoko
Website / address:	www.frutti-funghi.ba / Podvinci 37, 71300 Visoko
Establishment:	2005.
Number of employees:	13
Capacity:	400 tons
Description of stakeholder's products / services / activities:	The company is involved in the collection, processing, and sale of berries and forest mushrooms. They handle products such as raspberries, blueberries, blackberries, and a variety of mushrooms, which are available in fresh, frozen, and dried forms.
Engagement of vulnerable groups	N/A
Relevance for the SReST project:	MEDIUM relevance because collects, store and process very specific wild products from Nišici plateau

5. SReST

Stakeholders in Western Serbia Region

Name of the stakeholder:	Agricultural farm Vjekoslav Purić, Nova Varoš
Website / address:	The village of Radijevići, Nova Varoš, Serbia
Year of establishment: Number of employees: Capacity:	2003 / 20ha, yield 1.5 tons per hectare
Description of stakeholder's activities:	Jekoslav Purić from the village of Radijevići is one of the largest producers of buckwheat and spelled in the Nova Varoš area. He decided to apply the knowledge he acquired at the Faculty of Agriculture to the steep, wild terrain of his native region by planting these cereals. In 2003, he planted buckwheat on only four hectares. Today, he has expanded his plantings to 20 hectares, and buckwheat flour is sold throughout Serbia. It also grows spelled on approximately the same area, which ranks it again among the largest producers in the country.
Engagement of vulnerable groups (if existing):	Not applicable
Relevance for the SReST project:	Analyses carried out by authorized institutes for food technology in the past few years show that the buckwheat produced in the Nova Varoš area is of organic origin and that the black grain meets all the prescribed criteria, so it could easily be exported. The advantage of this region is that large areas can be immediately used for organic production, without a gradual transition from conventional agriculture to organic production.

Name of the stakeholder (farmer / food producer):	VODNJICA KRALJICA IMUNITETA
Website / address:	https://www.instagram.com/kraljica_imuniteta/ www.facebook.com/people/kraljica_imuniteta Trg Svetog Save 2, Užice, Serbia
Year of establishment: Number of employees: Capacity:	2023 / 1000 t
Description of stakeholder's activities:	The Simić family has been producing Vodnjika for generations. On average, Predrag Simić produces and sells about 1000 litres of vodnjika on the domestic market, and the intention is to increase production and sales several times. Nowadays, Vodnjika is almost forgotten product, especially in the urban areas of Serbia. And in addition to Vodnjika, the family makes apple cider vinegar from wild apples (pure concentrate of wild apple fruit juice without adding water), juniper fruits for making tea, and syrup from the flowers called Zova.
Engagement of vulnerable groups (if existing):	Not applicable
Relevance for the SReST project:	The family produces Vodnjika according to the traditional recipe. It is about a young entrepreneur who strives to increase production in accordance with market requirements. The goal is to, in addition to the territory of Serbia, appear as a traditional Serbian product on the markets of Europe, America and Asia.

Name of the stakeholder (farmer / food producer):	BB Klekovača Distillery, Bajina Bašta
Website / address:	https://bbklekovaca.rs/ Carice Milice 5, 31250 Bajina Bašta, Srbija https://www.instagram.com/bb.klekovaca/# https://www.facebook.com/bbklekovaca
Year of establishment: Number of employees: Capacity:	2010 10 More than 120,000 liters of brandy per year
Description of stakeholder's activities:	BB Klekovača from Bajina Bašta is the oldest existing Serbian distillery. It was founded in 1955, continuing the tradition of the Bajina Bašta agricultural cooperative from 1905, and it is famous precisely for its klekovača, šljivovica with the addition of medicinal juniper berries - the authentic and traditional brandy of Bajina Bašta and Tara Mountain, which has been produced in that area for centuries. BB Distillery produces twenty different kinds of brandies: klekovača, šljivovica, herbal and fruit brandies.

Engagement of vulnerable groups (if existing):	Not applicable
Relevance for the SReST project:	Rare skills, scientific knowledge and one of the oldest traditions in the world of brandy are passed down from generation to generation of our craftsmen at BB Distillery. BB Distillery produces 22 different brandies, for which a very strict selection of the best fruit from the region of western Serbia is carried out beforehand, while <i>klekovača</i> and <i>šljivovica</i> are based exclusively on autochthonous regional varieties of plums - <i>trnovača</i> and <i>požegača</i> . All BB brandies are produced by double distillation in first-class wood-fired copper cauldrons. Around 900,000 litres of premium brandy are constantly aging in the cellar of the distillery, half of which is in Serbian oak barrels from Mt. Goč, with a volume of 500 - 13,000 l.

Name of the stakeholder (farmer / food producer):	Zarić Distillery, Kosjerić
Website / address:	https://destilerijazaric.com/ Maksima Markovića 42, Kosjerić 31260, Srbija
Year of establishment: Number of employees: Capacity:	2013 18 More than 200,000 litres of brandy per year
Description of stakeholder's activities:	The Zarić Kosjerić distillery was created on the tradition and space of the former famous Povlen brandy cellar. The entire production is based on a good and solid relationship, tradition, experience and modern technology. Considerable financial resources were invested in the renovation of facilities, and the purchase of state-of-the-art equipment for fermentation, distillation, aging, stabilization and filtering, automatic filling, labelling and closing of bottles. Large capacity, top-quality equipment, leading professional staff, brandy production according to world standards, international and domestic recognitions have ranked Zarić Distillery among the best distilleries in Southeast Europe.
Engagement of vulnerable groups (if existing):	Not applicable
Relevance for the SReST project:	The distillery produces brandies and liqueurs. With an annual volume of production of around 200,000 l, it relies on traditional fruit cultivation as well as the most modern production technology. After winning the big gold medal and the title of Best brandy in the world, Nirvana Destilerija Zarić in 2020, at the competition The United Nations of Fine Spirits 2021 (Spirits Selection by Concours Mondial de Bruxelles), they are still on

	the throne of the best brandy from Serbia. Gold medals were won by: Nostalgija Zarić, Magija Zarić and again Nirvana Zarić.
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Name of the stakeholder (farmer / food producer):	Tim Distillery (Stara pesma), Bajina Bašta
Website / address:	https://starapesma.com/nasa-prica/ https://www.facebook.com/StaraPesma https://www.instagram.com/starapesma/ Pilica 36, Bajina Bašta, Srbija
Year of establishment: Number of employees: Capacity:	1990 44 More than 100,000 liters of brandy per year
Description of stakeholder's activities:	Stara pesma is one of the oldest distilleries in Serbia, and the Ilić family have been doing this business for generations. This production was put on a professional basis by Vladimir Ilić in 2004, and because it calls for joy and song, he named it "Stara pesma" (Old song). The distillery produces brandy that is drinkable and more aromatic than others. The distillery sells over 50 percent of its production and the intention is not to increase sales in order to obtain as many old distillates as possible. The offer of this distillery includes Šljivovica (plum brandy), Dunjevača (quince brandy), Kajsijevača (apricot brandy), Viljamovka (pear brandy), Malinovača (raspberry brandy), Kupinovača (blackberry brandy), Travarica (brandy with herbs), plum brandy with honey and many others. This year, the family launched a new plum brandy toast that was aged for 18 years in an oak barrel.
Engagement of vulnerable groups (if existing):	Not applicable
Relevance for the SReST project:	The Stara Pesma brandy house (Tim distillery) offers the possibility of individual and collective visits, which include a tour of the distillery and cellar, getting to know production method and tasting brandy in an authentic environment.

Name of the stakeholder (farmer / food producer):	R.B.Global Network of Business (Stara Sokolova), Užice
Website / address:	https://starasokolova.com/ https://www.facebook.com/StaraSokolova/ https://www.instagram.com/starasokolova/ Momčila Tešića 14, Užice, Srbija
Year of establishment: Number of employees: Capacity:	1991 37 More than 200,000 litres of brandy per year
Description of stakeholder's activities:	Stara Sokolova was created on the centuries-old tradition of the Bogdanović family - Krivajci from the village of Kostojevići near Bajina Bašta. It got its name from the area it originates from, the area of Western Serbia along the Drina River, which during the time of the Turks was named Sokolska nahija after the medieval town of Soko. The famous Bogdanović family was known for the old variety of trnovača plum, and the excellent brandy that was produced from it. Based on the family secrets of distilling and aging brandy, in cooperation with the most respected experts in this field, the Bogdanovics nurture and improve centuries-old knowledge of fruit brandy production. The third generation continues to develop Stara Sokolov drinks, which in the last two decades have received many awards for quality, both in our country and in the world. Stara Sokolova today produces 150,000 litres of brandy per year, in accordance with world European standards, with the recommended percentage of alcohol, certain colour, smell, taste and visual identity. Only fruits from domestic producers are used, a mixture of old autochthonous varieties and new high-quality fruit varieties.
Engagement of vulnerable groups (if existing):	Not applicable
Relevance for the SReST project:	It produces over 200,000 bottles of spirits annually. It has more than 14 different products to offer. In business, it applies HACCP and ISO standards. Stara Sokolova brandies can be bought in all retail chains in the country, gas stations, luxury wine shops, and liquor wholesalers. It is drunk with pleasure in prestigious hotels, restaurants, famous pubs in Serbia and the capitals of former republics... 70% of the production is exported to markets all over the world, from Australia, through Russia, the Balkans and Western Europe to Canada, America and the Middle East.

Name of the stakeholder (farmer / food producer):	Zlatna dolina, Karan
Website / address:	https://www.zlatnadolina.net/ https://www.facebook.com/rakija.zlatnadolina The village of Karan, Užice, Serbia
Year of establishment: Number of employees: Capacity:	2007 2 /
Description of stakeholder's activities:	Gvozden Ivanović, from the village Karan near Užice, supplied a number of local taverns with high-quality plum brandy (šljivovica) at the beginning of the 20th century. This production was authorized by the Kingdom of Yugoslavia, and his brandy also grew popular among the nobility of the court. Zlatna dolina brandy is made out of the finest Serbian brandy varieties that give highest-quality yields in the region of Užice. The fruit is collected during the end of summer and the beginning of autumn and is put for fermentation into wooden casks. Distilling is performed immediately after the fermentation and the brandy is stored into oaken barrels. Zlatna dolina brandy is manufactured following traditional methods, without any chemical treatment either on the fruit or during the production process. Kept for years in oaken barrels that enrich it further, it is an entirely natural product, unrivalled among brandies.
Engagement of vulnerable groups (if existing):	Not applicable
Relevance for the SReST project:	Zlatna Dolina brandy is produced in a traditional way, without the use of chemical agents in the production of fruit and in the production of brandy. It has been stored for years in oak barrels, which further refine it. Zlatna Dolina is a completely natural product.

Name of the stakeholder (farmer / food producer / tourism service provider):	Braća Tomašević doo, Prijepolje (Ognjena)
Website / address:	www.ognjena.rs www.instagram.com/destilerijaognjena/ https://www.facebook.com/RakijaOgnjena/ Valterova 153, Prijepolje
Year of establishment: Number of employees: Capacity:	1995 2 10.000 liters per year
Description of stakeholder's activities:	The company Braća Tomašević has been operating in the hospitality industry since 1989. It is a small, family company whose founders and owners are the brothers Vukosav and Miloš Tomašević. The production of fruit brandy is a decade-long, one could even say a centuries-old family tradition. As a registered producer of brandy, Braća Tomašević appeared on the market in 2010 with the Ognjena brand. Ognje is a natural brandy, produced in the traditional way, according to the recipe of our ancestors. The best gift and the most original taste of Serbia is obtained from the best quality fruits, through controlled fermentation and double distillation (pre-baking) in copper cauldrons. The company's distillery is located on a family estate in the village of Ivanje, 5 km from Prijepolje, where part of the fruit that is processed into brandy is grown.
Engagement of vulnerable groups (if existing):	Not applicable
Relevance for the SReST project:	Braća Tomašević owns tasting center and a hundred-year-old brandy cellar Ognjena with a tasting room for 50 guests and a covered terrace for 80 visitors. The combination of wood, stone and brick is an authentic ambience where the encounter with the best brandy and liqueurs exudes warmth and unique excitement and pleasure. The offer includes a free brandy tasting and the possibility to buy 20 types of fruit brandies and liqueurs as well as a rich gastronomic offer, traditional dishes and appetizers from the Polimlje, Mileseva, and Zlatar regions, fish specialties from the river Lim.

Name of the stakeholder:	Association "Arilje Raspberry" Udruženje "Ariljska malina"
Website / address:	http://www.ariljskamalina.rs/ Masarikova 1, Arilje, Serbia
Year of establishment: Number of employees: Capacity:	2018 5 cold stores and 150 primary producers 20.000-25.000 t per year
Description of stakeholder's activities:	Today, Association brings together five cold stores and 150 primary producers, monitors and controls the path of raspberries from the field to the market shelf, from the hands of producers to the hands of consumers. The association is a network of people involved in the entire life process of the Arilje raspberry - from seedlings to final products, a chain of all employees in this outdoor factory. By representing the interests of its members, it also defends the rights of consumers to quality and proven products. The system of quality control and certification, which the association strictly implements, is a guarantee that the Ariljske raspberry reaches the customer in light of its reputation - top quality and produced according to the rules in a defined area.
Engagement of vulnerable groups (if existing):	Not applicable
Relevance for the SReST project:	Association "Ariljska malina" owns the registered name of origin "Ariljska malina" and it is registered in the Register of Authorized Users of the Name of Origin at the Intellectual Property Office of the Republic of Serbia. Obligations of the user of the name of origin " Ariljska malina" in addition to the prescribed labeling and packaging of the product are also protection and provision of unique and constant quality. Raspberry production is carried out in the manner prescribed by the Elaboration on the method of production and specific characteristics of the product "Ariljska malina", with regular control of the product (chemical, microbiological and radiological analysis and analysis of organoleptic properties in an authorized institution).

Name of the stakeholder:	Udruženje proizvođača rakije Zapadna Srbija, Bajina Bašta West Serbia Brandy Producers Association, Bajina Bašta
Website / address:	Carice Milice 5, Bajina Bašta
Year of establishment: Number of employees: Capacity:	2019 / 5 leading brandy distilleries from the Zlatibor region
Description of stakeholder's activities:	In order to achieve goals and interests in the field of production, sale, promotion of brandy and strong alcoholic beverages, which the members could not achieve individually, the West Serbia Brandy Producers Association was founded in 2019. Fierce competition, changing business conditions, modern trends, but also accumulated problems, the solution of which requires dedication and a thorough approach, encouraged the establishment of the association. Recognizing the importance of association in general, special attention will be devoted to establishing contacts with other domestic and international associations. The founders are the largest producers from the Zlatibor region: Tim distillery Bajina Bašta, Distillery Zarić Kosjerić, BB Klekovača Bajina Bašta, RB Global Užice and Braća Tomašević distillery from Prijepolje.
Engagement of vulnerable groups (if existing):	Not applicable
Relevance for the SReST project:	The focus of the work is on the development and publication of a strategy for the development of the production of brandy and strong alcoholic beverages in the territory of Western Serbia, activities on the protection of geographical origin, coordination in the area of increasing competitiveness, the improvement of top quality production, the application of domestic and international standards and the development of "brandy" tourism.

Name of the stakeholder (farmer / food producer):	SZR Nikola Brković, Kačer
Website / address:	https://brkovic.rs/ Kačer, Užice
Year of establishment: Number of employees: Capacity:	2020 0 2,5-3t of prosciutto, sausage and bacon per year
Description of stakeholder's activities:	On the slopes of Zlatibor in the village of Kačer, the tradition of producing meat and meat products has been nurtured for the third generation in a row in the household of the Brković family. By producing meat products, according to the recipes of old masters, in a completely natural way, using favorable and healthy climatic conditions, Užice beef and pork prosciutto, sausage, litter and bacon have become the trademark of this region known throughout the world. As part of its business, Brković produces traditional cured meat products of this area: Homemade Užice sausage, Homemade Zlatibor sausage, Kulen, Zlatibor beef prosciutto, Zlatibor dry bacon, Zlatibor pork prosciutto and Zlatibor pork neck.
Engagement of vulnerable groups (if existing):	Not applicable
Relevance for the SReST project:	The Brković family, which has been engaged in meat processing for decades, received awards for the quality of their products (bacon and sheep litter and sausage) at the traditional exhibition of cured meat products of western Serbia, Prsutijada, which is traditionally organized in the village of Mackat in Zlatibor.

Name of the stakeholder (food producer):	ZTR Šopalović Širet, Mačkat
Website / address:	https://www.sopalovic-siret.com Mačkat, Srbija
Year of establishment: Number of employees: Capacity:	2002 /
Description of stakeholder's activities:	Since 1888, the Šopalović family has been engaged in meat processing and the production of traditional cured meat products. Knowledge and skill in the production of specialties, without which a festive or festive table in Serbia is unimaginable, is passed down through the generations, from father to son. Thus, the tradition has been preserved to this day, which has been improved by modern technological processes and adaptation to strict standards in the safety of food production. They are engaged in the production of:

	prosciutto - beef, pork, sheep; dry neck, bacon, dry ribs, litter, knees, cracklings - tobacco; sausages, pies, kavurma and others.
Engagement of vulnerable groups <i>(if existing)</i> :	Not applicable
Relevance for the SReST project:	ZTR Šopalović Širet produces traditional meat products. It is the winner of several awards for product quality at the specialized event "Prutijada", which is held in the Zlatibor village of Mackat.

Name of the stakeholder (food producer):	Pršutara Zarić, Kačer
Website / address:	Kačer bb, Užice, Serbia
Year of establishment:	2020
Number of employees:	/
Capacity:	
Description of stakeholder's activities:	Miloš Zarić successfully inherits the family tradition and together with his family expands the production and improves the business Pršutara Zarić. Prosciutto, sausage, bacons are salted, dried and smoked on beech wood and fresh mountain air.
Engagement of vulnerable groups <i>(if existing)</i> :	Not applicable
Relevance for the SReST project:	In the Zarić household in the village of Kačer, the first tasting center for prosciutto in western Serbia was opened on Saturday 2017 in order to better acquaint tourists with the traditional food products of the Zlatibor region. The project was implemented with the help of the Swiss program for the development of tourism and traditional products.

Name of the stakeholder (food producer):	Naša Zlatka Dairy, Kriva reka
Website / address:	https://zlatka.ekoagrar.org/ https://www.instagram.com/nasazlatka/ https://www.instagram.com/nasazlatka/ Kriva Reka, Čajetina
Year of establishment: Number of employees: Capacity:	2017 15 3,000 litres of milk per day
Description of stakeholder's activities:	Dairy "Naša Zlatka" was created on the slopes of Mount Zlatibor in the village of Kriva Reka in 2017 as part of the project "From Hills to Dairies" (From milk from our mountains), financed by the European Union. Adhering to the traditional recipe with modern technology, it represents a combination of authenticity and quality in each product, this practice brings together the best of both: heritage and innovation. From conventional dairy products, the following are produced: mature cream (kaymak), semi-fat soft mature cheese, young cream (kaymak), semi-fat soft young cheese, semi-fat fresh cheese with chives, semi-fat fresh cheese with crushed pepper and fresh small cheese. From organic products, it produces: organic pasteurized milk, organic young cheese, organic mature cheese, organic young cream (kaymak), organic mature cream (kaymak).
Engagement of vulnerable groups (if existing):	Not applicable
Relevance for the SReST project:	The dairy is equipped with the most modern equipment for processing 3,000 liters of milk per day into the traditional products of the Zlatibor region, cheese and cream. Milk is processed only from registered farms in the territory of the municipality of Čajetina, which provides help and support to small local producers.

Name of the stakeholder (food producer):	Biljana Krin Dairy, Rožanstvo
Website / address:	The village of Rožanstvo, Čajetina
Year of establishment:	1992
Number of employees:	9
Capacity:	The capacity of the dairy is 3000 litres of milk
Description of stakeholder's activities:	Biljana Krin is located in the Zlatibor village of Rožanstvo. Zlatibor young cheese and young cream are protective products that are traditionally produced in a healthy mountain environment. The original activity was the purchase of milk from individual producers and further distribution. In September 2009, a dairy with a capacity of 3,000 litres of milk was established. Milk is purchased exclusively from farmers from Rožanstvo and Kriva Reka, so the raw material for processing is Zlatibor milk. Biljana Krin dairy produces: young cheese in slices, mature cheese in slices, semi-fat and full-fat cheese, milk cream (kaymak), paprika stuffed with cream, bottled whey.
Engagement of vulnerable groups (if existing):	Not applicable.
Relevance for the SReST project:	Dairy products can be found in several large retail chains in Serbia. Although the cream of the Krin dairy has found its way to Australia, Istanbul and Vienna, it is not officially exported, because this dairy, for now, does not have sufficient quantities for the world market. The complete production is sold to hotels in Zlatibor and Tara mountains. More than 80% of Zlatibor hotels buy kaymak from this dairy.

Name of the stakeholder (farmer / food producer):	Milanka Trtovic, PR Aki T, Nova Varoš
Website / address:	https://zlatarskisir.rs/ The village Komarani, Nova Varoš
Year of establishment:	2018
Number of employees:	/
Capacity:	15 dairy cows
Description of stakeholder's activities:	Agricultural farm Milanka Trtović from Komaran, member of Zlatarski cheese association and authorized producer of original Zlatarski cheese (PR Aki T). It has been producing cheese for generations, and today it is in line with modern trends in food production, respecting the HACCP standard, and all this while preserving the traditional production and taste of gold cheese. Milanka Trtović sells her products mostly online.
Engagement of vulnerable groups (if existing):	Not applicable

Relevance for the SReST project:	Milanka Trtović is an award-winning participant in the competition in the Intesa Slow Food category for small agricultural producers, which was introduced this year in partnership with the Slow Food Serbia association. The Post of Serbia announced and presented awards to Milanka Trtović as one of the winners of the second national award competition "100 successful business women".
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Name of the stakeholder (food producer):	TR Mlečno carstvo, Užice
Website / address:	Dečanska 5 Užice
Year of establishment:	2003
Number of employees:	9
Capacity:	
Description of stakeholder's activities:	The company Mlečno carstvo Užice was founded in 2003. The main activity of the company is the sale of milk and milk products. Company carry out this activity through wholesale shop located in Užice. In their assortment they have: cow's, goat's and sheep's cheeses (Zlatarski, Sjenički, Zlatiborski) Užice kaymak milk (cream), whey and other milk products.
Engagement of vulnerable groups (if existing):	Not applicable
Relevance for the SReST project:	Further distribution and promotion of traditional types of dairy products from Zlatibor region.

Name of the stakeholder (food producer):	Pekara "Šuljaga", Dragan Lazić, Užice
Website / address:	https://www.instagram.com/pekarasuljaga/ https://www.facebook.com/pekarasuljaga/ Petra Čelovića 29, Užice
Year of establishment:	1993
Number of employees:	4
Capacity:	
Description of stakeholder's activities:	One of the oldest bakeries in the Zlatibork district, the bakery where komplet lepinja (Užice flat bread bun) was created and where it is still made every day according to the original recipe protected by law. It has existed since the 1920s, and has been owned by the Lazić family since 1971. The komplet lepinja was created in this bakery and that's why they protected it and preserve its quality. It is made from local products, the bun is kneaded by hand, the cream (kaymak) and eggs are homemade, and the "pretop" is made from roast lamb and pork that they bake themselves.
Engagement of vulnerable groups (if existing):	Non-Applicable

Relevance for the SReST project:	Pekara "Suljaga" has protected the trademark "Komplet lepinja sa sve" (Užice flat bread bun) in 2006 at the Institute for the Protection of Intellectual Property of the Republic of Serbia (Guarantee Trademark, reg. number 51329) and is the only bakery that produces Lepinja sa sve according to the traditional recipe, even the heat treatment is done in a wood-fired oven.
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Name of the stakeholder (food producer):	BLUE MOON FOODS DOO UŽICE
Website / address:	https://www.bluemoon.rs/ Kralja Petra I no. 5, Užice
Year of establishment: Number of employees: Capacity:	2018 17
Description of stakeholder's activities:	The "BLUE MOON" bakery was founded in 1994 and has 16 types of products in its assortment. It has three sales facilities, one of which has been open 24 hours a day since the first day of its existence. "BLUE MOON" bakery employs 20 people. The entire assortment in the bakery "BLUE MOON" is produced and controlled according to the highest international standards, using the HACCP system, which was introduced on April 10, 2009. By applying old recipes, using the best quality raw materials and the skilled hands of the best Užice bakers, using the traditional method of making handmade crusts, burek (traditional meat pies), pies and the famous komplet lepinja are made.
Engagement of vulnerable groups (if existing):	"Blue Moon" bakery supports humanitarian events and events organized by the Užice Center for Children's Rights.
Relevance for the SReST project:	Bakery "Blue Moon" promotes traditional dishes of Western Serbia and participates in fairs since 2003. At the first Food Fair in Užice in 2003, they were awarded a Gold Medal for Vegetable Pie, in 2009 at the "Ethno Food and Drink Fair" in Belgrade, they received a special award for sweet pie - Pumpkin Buckwheat Pie, in 2010 Novi Sad Fair he awarded them with a Big Gold Medal for Pie with Vegetables, a Gold Medal for Burek with Meat and a Gold Medal for Pie with Cherry. In addition to the above, they also participate in other events (Užice Entrepreneurship Fair, Coolinaria Fine Food - Belgrade EXPO Center, etc.). Bakery "Blue Moon" participates in and supports fun, cultural, educational and humanitarian events and happenings.

Name of the stakeholder:	Association of producers of traditional meat products Western Serbia, Čajetina
Website / address:	Aleksandra Karađorđevića 3, Čajetina
Year of establishment: Number of employees: Capacity:	2015 /
Description of stakeholder's activities:	The dried meat fair - Pršutijada is held every year in the first half of February in the village of Mackatu (about 10 kilometers from Zlatibor). Delicacies such as beef and pork prosciutto, litter, bacon, sausage and other products can be exhibited at the fair. This manifestation is of a competitive nature and every year the best Serbian cured meat products are chosen. The village of Mackat is known for a large number of producers of prosciutto, in a traditional way that has been unchanged for hundreds of years, and the village itself is located at an ideal altitude for drying meat. Every year, a rich cultural and artistic program is organized for visitors, as well as a raffle, the main prize of which is a sack of cured meat products.
Engagement of vulnerable groups (if existing):	Not applicable
Relevance for the SReST project:	The organizer of the event is the Association of producers of traditional meat products Western Serbia, Čajetina, under the auspices of the Municipality of Čajetina.

Name of the stakeholder:	Association of cattle breeders "Uvačka reka mleka"; Nova Varoš
Website / address:	Božetići, Nova Varoš
Year of establishment: Number of employees: Capacity:	2009 / Within the Association "Uvačka reka mleka", about 350 milk cows are raised, whose milk production is used for processing Zlatar cheese. The estimated amount of final product produced annually is around 198-200 tons of Zlatarski cheese per year.
Description of stakeholder's activities:	Association of cattle breeders "Uvačka reka mleka" was founded in 2009 by the largest livestock and dairy producers from the territory of the municipality of Nova Varoš. The headquarters of the association is in the village of Božetići, in the "heart" of Zlatar cheese production. The goals of the association are aimed at creating conditions for quality production of milk and dairy products according to market requirements and raising the competitiveness of agribusiness at the national level.
Engagement of vulnerable groups (if existing):	Not applicable

Relevance for the SReST project:	Members of the association actively participate in the initiation of various initiatives and the implementation of domestic and international projects. The association participates in the organization of the traditional competition of Zlatarska cheese producers - "Zlatarska sirijada". The association is open for receiving new members, who are involved in the production of milk and milk products and who accept the goals of the association.
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Name of the stakeholder:	Zlatiborski Eko Agrar, Čajetina
Website / address:	https://www.ekoagrar.org/ Aleksandra Karađorđevića 6, Čajetina
Year of establishment: Number of employees: Capacity:	2011 15 Branchs Naša Zlatka Dairy, Agro-Technical Center And Agro Fair Zlatibor
Description of stakeholder's activities:	Zlatiborski Eko Agrar is a company founded by the Municipality of Čajetina to support the development of agriculture in its territory. Eko Agrar, as a non-profit company, aims to provide conditions for balanced development of agriculture, better use of available resources, raising the standard of living and supports agricultural producers through various incentive measures. As part of Zlatibor Eko Agrar, there is also an Agrotechnical Center in Kriva Reka, the only machine ring of its kind in Serbia. The Agricultural Technical Center has machinery for performing field work in agriculture, which enables farmers from the territory of the Čajetina Municipality to use modern machinery, and therefore the appropriate application of agrotechnical measures is carried out. The formation of a machine ring is of particular importance for small agricultural producers, due to the fragmentation of the holdings and the impossibility of rational use of modern technical means, farms cannot achieve high performance and high quality of work processes.
Engagement of vulnerable groups (if existing):	Not applicable
Relevance for the SReST project:	Zlatibor Eko Agrar founded a new branch called "Agro Fair Zlatibor". The main activity is the organization of fairs and exhibitions, the organization of congresses, professional gatherings as well as marketing services. Agro Fair Zlatibor serves a wide audience, farmers who are ready for networking and knowledge transfer with business partners from the food industry, mechanization industry and rural tourism. The education of farmers is an increasingly important basis for successfully dealing with this economic branch, we emphasize the application of science in practice

	with the aim of increasing yields and better economy on farms.
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Name of the stakeholder:	Serbian Chamber of Commerce - Regional Chamber of Commerce of the Zlatibor District, Užice (PKS-RPK Užice)
Website / address:	https://uzice.pks.rs/
Year of establishment: Number of employees: Capacity:	2017 PKS-RPK Užice is responsible for the area of municipalities: Užice, Bajina Bašta, Požega, Ivanjica, Arilje, Priboj, Prijepolje, Nova Varoš, Kosjerić and Čajetina.
Description of stakeholder's activities:	From 2017, PKS - RPK Užice became part of the unique chamber system in Serbia and today represents a place where the regional economy has full support, assistance and representation. PKS - RPK Užice performs the following tasks: studies issues related to economic branches represented in the regional chamber of commerce, encourages the development of the economy, entrepreneurship and entrepreneurial initiatives, participates in the organization of public debates on proposed laws and other regulations of importance for the economy, as well as on proposed economic policy measures, harmonizes mutual interests businessmen of its own and other regions and encourages their business cooperation and connection, cooperates with local self-government bodies on defining and implementing development projects of districts and municipalities, participates in organizing local, regional and cross-border business gatherings and events. PKS-RPK Užice implements projects at the invitation of the European Union and international organizations, funds and other foreign and domestic institutions and organizations, performs a periodic analysis of the economy's needs for services and initiates initiatives for the improvement of existing and development of new services, in accordance with the requirements and needs of businessmen, provides businessmen with services and professional assistance, in order to improve and advance business, organizes education (lectures, seminars, specialized courses) in order to improve the knowledge and skills of businessmen and takes care of improving the work of existing and establishing new general associations of entrepreneurs
Engagement of vulnerable groups (if existing):	Not applicable
Relevance for the SReST project:	In order to achieve the primary goals of association and connection, and according to the needs of the members in PKS - RPK Užice, a section of milk producers and processors was formed. The section gathers and connects business

	<p>entities in the region that operate in the dairy industry sector. The main goal of the section is to connect business entities and producers from the same sector in order to improve the business environment and find solutions for solving common problems by organizing expert meetings.</p>
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Name of the stakeholder:	Agricultural Advisory and Expert Service Uzice ltd Poljoprivredna savetodavna i stručna služba Užice DOO (PSS)
Website / address:	https://www.psss.rs/districts/uzice/ Dimitrija Tucović 125, Užice
Year of establishment:	1998
Number of employees:	15
Capacity:	Territory of Zlatibor district (region)
Description of stakeholder's activities:	<p>The basic task of PSS Užice is to improve agricultural production, plant and livestock, on the farms of agricultural producers and cooperatives, introducing new varieties of hybrids of agricultural plants and breeds of domestic animals, as well as the introduction of modern technology in production. The services of PSS perform all tasks within the framework of registered activities, determined by the Laws and according to the authorizations of the Ministry of Agriculture, Forestry and Water Management, such as: professional and health control over the production of seeds and planting material of agricultural plants, production of reproductive material in animal husbandry, export control of agricultural products and issuance of phytosanitary certificates. PSS Užice covers the area of Zlatibor district (region) – the area of municipalities of Užice, Bajina Bašta, Kosjerić, Čajetina, Nova Varoš, Priboj and Prijepolje. By this, it covers an area of 4,452 km², have 374 settlements with around 380,000 inhabitants and 25,000 registered agricultural farms, 240,000 ha of agricultural land, of which 48,000 ha are arable land, 15,000 ha are orchards, and 177,000 ha are meadows and pastures. The area of activity is primarily focused on animal husbandry and fruit growing due to natural conditions, tradition and market interests. The products of the region such as: dried meat products, dairy products, dried and frozen fruits, fruit brandies and rural tourism are known even outside the borders of Serbia. The work of PSS service is carried out according to precisely determined jobs and tasks and is performed by 6 graduated agricultural engineers. PSS also have appropriate office and auxiliary premises, necessary laboratory equipment, vehicles and an information system.</p>

Engagement of vulnerable groups <i>(if existing):</i>	Not applicable
Relevance for the SReST project:	PSS Užice follows and implements new trends and technologies in agricultural production. A specific work system and constant professional training, the synergy of new scientific discoveries and practical applications lead to a leadership position among direct producers. Through the daily performance of their activities, they are a recognizable name on the knowledge market. PSS provides expert assistance in the fields of: Farming, Animal Husbandry, Fruit Growing, Plant Protection, Agro-Economy as well as clearing doubts in agricultural production.

Name of the stakeholder:	Regional Development Agency Zlatibor Ltd (RRA Zlatibor)
Website / address:	https://rrazlatibor.rs/ Petra Čelovića 13A, Užice
Year of establishment: Number of employees: Capacity:	2002 48 RRA Zlatibor covers most of the territory of the Zlatibor district: territories of LSG: Užice, Bajina Bašta, Požega, Arilje, Priboj, Prijepolje, Nova Varoš, Kosjerić and Čajetina
Description of stakeholder's activities:	Since 2002, RRA Zlatibor through the partnership of the public, private and civil sectors have been providing services to potential and existing entrepreneurs in the Zlatibor region. RRA has implemented several projects that, in whole or in part, relate to the topic: Protection observatory for regional area of medicinal plants as lively cross-border infrastructure of sustainable tourism (PORALIST) – CBC Serbia-BiH, Next Destination Balkans: Agritourism Landscapes Development – LANDS – ERASMUS +, Enhancing Montenegrin & Serbian Entrepreneurship and Tourism (e-MEETS) – ERASMUS+, Regional value chain in IMC territory – phases 1 and 2 (USAID), Development of Typical Products in North East Bosnia and Zlatibor County in Serbia – CBC Serbia-BiH, Sustainable Tourism for Equal Chances STEC – CBC Serbia-MNE.
Engagement of vulnerable groups <i>(if existing):</i>	Not applicable
Relevance for the SReST project:	Within the Department for LED and Regional Development, SMEs and Entrepreneurship, the RRA implements the Program of a Standardized Set of Services for providing assistance to potential and existing micro, small and medium-sized enterprises and entrepreneurs, cooperatives and clusters through the provision of information, promotions, organization of events and field work ; as well as the Program of a standardized set of services for micro, small and medium enterprises and entrepreneurs through training, advisory

	services, mentoring and a package of services for young entrepreneurs. On the other side, RRA provides support to the public, private and civil sectors in identifying needs and ideas, writing project proposals and their implementation.
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6. SReST

Stakeholders in Northern Montenegro

Name of the stakeholder (food producer):	Joksimovic Stanojka
Website / address:	Resnik, Bijelo Polje
Year of establishment: Number of employees: Capacity:	Since 1997 Alone working
Description of stakeholder's activities:	I have been collecting herbs and making homemade potions and salves for 27 years. I started this business with my husband, who was a nutritionist, but since he died (6 years ago) I have continued alone. I sell my products at the local market, at fairs or by recommendation. For now, I have over 200 types of different plants and mixtures. I collect plants in the area of 50 km from the house where I live. Member of Slow Food since 2016.
Engagement of vulnerable groups (if existing):	elderly
Relevance for the SReST project:	By promoting plants and my products, I contribute to the preservation of biodiversity. Tourists want to know more about my products and the possibility to buy them.

Name of the stakeholder (food producer):	Refik Hadzibegovic
Website / address:	Boturice Bistrica, Bijelo Polje
Year of establishment: Number of employees: Capacity:	Since 2002 2
Description of stakeholder's activities:	I produce cereals from which I make high-quality flour and various types of fruits and vegetables. In total, I cultivate 3-4 ha, of which about 40% is my property, and the rest I lease. I sell my products at local markets, fairs and directly to customers. I have my own grain mill: Wheat, rye, buckwheat, corn. Member of SF since 2016
Engagement of vulnerable groups (if existing):	elderly
Relevance for the SReST project:	The production of autochthonous varieties of vegetables, fruits and cereals is important for the preservation of biodiversity, and I can share my experience with tourists who want to know more about the traditions, culture and biodiversity of Montenegro.

Name of the stakeholder (farmer / food producer):	Kemal Mahmutovic
Website / address:	Bistrica Bijelo Polje
Year of establishment: Number of employees: Capacity:	Since 2009 5 – family 8 beds for stay and 20 seats for meals,
Description of stakeholder's activities:	The farm has a house with 3 floors and 4 rooms that can host tourists. with shared bathroom. We also have 8 cows, chickens, we grow vegetables and fruits for our own needs, but we always have grapes that we can sell. With the arrival of tourists, we can sell our wine glasses on the doorstep.

Name of the stakeholder (tourism service provider):	Restaurant - „U MAHALI“
Website / address:	Rasovo Bijelo Polje
Year of establishment:	2003
Number of employees:Capacity:	3 50 seats
Description of stakeholder's activities:	The restaurant offers traditional dishes and pizza, and the specialty of the restaurant is meat under the sun, homemade pies, juices, salads. They use local ingredients that they buy from local producers. Our clients are mostly families, groups of friends who want to know what they are eating.
Engagement of vulnerable groups (if existing):	rural youth and elderly
Relevance for the SReST project:	This restaurant could be very interesting for degustation and promotion of SF tourism. It has the capacity to host a groups and individuals who are interested in for gastronomy of our region.

Name of the stakeholder (tourism service provider / farmer):	Daut Mahmutovic
Website / address:	Bistrica Bijelo Polje
Year of establishment:	2020
Number of employees: Capacity:	4- family 4 beds for stay and 15 seats for meals
Description of stakeholder's activities:	Rural householder od Daut Mahmutovic has own farm of 20 sheep, an orchard and a cottage that he rents out to tourists. Location of the cottage is by the river very peaceful area where could be organized different event, presentations, degustation etc
Engagement of vulnerable groups (if existing):	rural youth
Relevance for the SReST project:	Good position and facilities for presentation and degustation.

Name of the stakeholder (tourism service provider / farmer):	Sead Pilica
Website / address:	Mirovice Bistrica Bijelo Polje

Year of establishment:	1997- farm, tourism 2023
Number of employees:	2
Capacity:	4 beds for stay and 15 seats for meals
Description of stakeholder's activities:	This household offers domestic products (food and drinks), they have their own production of meat, milk, fruit and vegetables. Production is based on traditional principles. They grow autochthonous fruit varieties.
Engagement of vulnerable groups (if existing):	rural youth and elderly
Relevance for the SReST project:	It could be very important point on SF Travel itinerary, for lunches and presentations. The owners are currently unemployed and they see a chance for education in the tourism field.

Name of the stakeholder (tourism service provider / farmer and food producer)	Vucko Pesic
Website / address:	Tomasevo, Bijelo Polje
Year of establishment:	2010
Number of employees:	8
Capacity:	40 seats for meals and 2 beds for stay
Description of stakeholder's activities:	Vucko is the largest producer of sheet cheese in the Bijelo Polje region. He has a farm of 220 cows, and can produce up to 30 kg of cheese per day. It has space for reception of up to 40 people at lunch/dinner. he uses only local ingredients when preparing food. He has been a member of SF since 2016.
Engagement of vulnerable groups (if existing):	rural youth
Relevance for the SReST project:	The location is already known, it has a product that is interesting, it has content for presentations, it is a family business.

Name of the stakeholder	Local tourism organization of Bijelo Polje
Website / address:	Bijelo Polje
Year of establishment:	2013
Number of employees:	6
Capacity:	

Description of stakeholder's activities:	The tourist organization Bijelo Polje started its work in 2013 and deals with the promotion and development of tourism in the territory of the municipality of Bijelo Polje. Through numerous promotional activities, it contributes to increasing the visibility of tourism service providers in Bijelo Polje.
Engagement of vulnerable groups (if existing):	/
Relevance for the SReST project:	By joining the SReSt project, TO Bijelo Polje can better understand the principles of Slow food tourism and promote the offer through its channels.

Name of the stakeholder (tourism service provider/ food producer):	Medeni brijeg- Rural household
Website / address:	Buce, Berane
Year of establishment:	2020
Number of employees:	5 family
Capacity:	4 beds for stay 15 seats for meals
Description of stakeholder's activities:	This household has been providing services in tourism for several years. They produce food for their own needs and for their guests and sell the surplus at fairs. 3 generations live in Porpdica and everyone has their own tasks in the household. They have been members of SF since 2017
Engagement of vulnerable groups (if existing):	Rural youth and elderly
Relevance for the SReST project:	Experience which they already have about SF gives them a chance to be on the map of SF travel.

Name of the stakeholder (tourism service provider / Food producer):	Amar Muratovic
Website / address:	Petnjica
Year of establishment: Number of employees: Capacity:	2018 4
Description of stakeholder's activities:	Amar is a young man who decided to devote his life to agriculture after graduating from college. He is a member of the association Farmers from Bihor, and he also has his own small production. Namely, he collects fruits and makes cold-pressed natural juices. Also, he buys up the vines in his community and in that way provides raw material for work. His famous product is "raspberry juice". He has been a member of slow food since 2020.
Engagement of vulnerable groups (if existing):	Rural youth
Relevance for the SReST project:	As a young man with knowledge about agriculture and experience of the land, he should be mapped on SF travel itinerary.

Name of the stakeholder (food producer):	Milija Madzgalj
Website / address:	Podbisce Mojkovac
Year of establishment: Number of employees: Capacity:	2005 3-family
Description of stakeholder's activities:	Milija has been a honey producer for almost two decades. It also has its own raspberry plantation. Agriculture gives him the opportunity to improve his budget. Together with his wife and children, he works on the farm. He has been a member of slow food since 2017.
Engagement of vulnerable groups (if existing):	Rural youth
Relevance for the SReST project:	As a young man with knowledge about honey production and experience of the land, he should be mapped on SF travel itinerary.

Name of the stakeholder (tourism service provider /food producer):	Jasmin Ajanovic- Restaurant Trebovina
Website / address:	Pljevlja
Year of establishment: Number of employees: Capacity:	2000 10
Description of stakeholder's activities:	Jasmin owns the entire chain from field to table. Namely, it produces potatoes and onions, meat (veal, young beef, beef, mutton). All this is processed and sold through a restaurant (Trebovina) and a meat shop. The only thing he buys is flour for bread and pies, but he buys that from local producers from the same municipality. This means that the guests who eat in the restaurant have completely natural and ecologically processed products. He has been a member of slow food since 2019.
Engagement of vulnerable groups (if existing):	Rural youth
Relevance for the SReST project:	This point could be favourite point on itinerary of SF travel.

Name of the stakeholder (tourism service provider /food producer):	Watermill Cirovic
Website / address:	Odzak, Pljevlja
Year of establishment: Number of employees: Capacity:	2020 2- family 2 beds for stay, 10 seats for meals
Description of stakeholder's activities:	The Cirovic mill is one of the few mills that operate on water. they kept the completely traditional way of grinding cereals. In their property, they have the capacity to receive 2 guests, to provide a passing lunch for about 10 people. They mostly prepare home-made dishes based on local ingredients and traditional methods of production.
Engagement of vulnerable groups (if existing):	elderly
Relevance for the SReST project:	Preservation of tradition and local production, the desire to share their experience with tourists gives them the opportunity to get involved in SReST

Name of the stakeholder (food producer):	Zeljko Macanovic
Website / address:	Glibaci, Pljevlja
Year of establishment: Number of employees: Capacity:	2000 3
Description of stakeholder's activities:	Zeljko is one of the few people who returned from the city to the countryside and started farming. It is one of the largest organic producers of cereals. It preserves native varieties of cereals and is issued by the production of buckwheat, spelled, wheat, etc. He has been a member of SF since 2020
Engagement of vulnerable groups (if existing):	elderly
Relevance for the SReST project:	Has a huge knowledge about cereals, and could share it with guest.

Name of the stakeholder (tourism service provider /food producer):	Vujadin Balsic
Website / address:	Mokri Lug Bijelo Polje
Year of establishment: Number of employees: Capacity:	1995 2
Description of stakeholder's activities:	The Balsic household is primarily engaged in the cultivation of fruit, and the fruit is used to make brandy. They keep old autochthonous varieties of apples, pears and plums. They have several wild fruit trees (apples and pears). They are located on the route to the monastery of St. Nicholas, so a large number of guests come to this household precisely to try brandy.
Engagement of vulnerable groups (if existing):	elderly
Relevance for the SReST project:	Following location and facilities, this rural household should be a part of SF travel itinerary.

Name of the stakeholder (farmer tourism service provider /food producer):	Mehemed Hajdarpasic
Website / address:	Vrsevo, Petnjica
Year of establishment:	2000
Number of employees:	4- family
Capacity:	
Description of stakeholder's activities:	Mehmed is a well-known farmer from Bihor, who has devoted his entire life to cattle breeding. He raises sheep, cows, horses, and produces meat and milk. He looks after his property and livestock with his family. He has autochthonous varieties of fruit on his property.
Engagement of vulnerable groups (if existing):	Rural youth and elderly
Relevance for the SReST project:	Following he is a member of association Farmers from Bihor, he need education about slow food concept, because he has possibilities to save biodiversity, to share it to other farmers and to his children.

Name of the stakeholder (tourism service provider /food producer):	Momcilo Kuveljic- rural householder
Website / address:	Pavino Polje, Bijelo Polje
Year of establishment:	2021
Number of employees:	4- family
Capacity:	
Description of stakeholder's activities:	This household is registered for rural tourism. It has autochthonous varieties of fruit on its property, and the location is ideal for families with children.
Engagement of vulnerable groups (if existing):	Rural youth
Relevance for the SReST project:	Momcilo is educated about agriculture and he need education about Slow food concept. Following education, he can preserve autochthonous sort of apple, pears and plums as well as to share experience with other farmers.

Name of the stakeholder (tourism service provider /food producer):	Rural householder Grandfather's place Budevice
Website / address:	Budevice Plav
Year of establishment: Number of employees: Capacity:	2020 4- family
Description of stakeholder's activities:	This household is registered for rural tourism. It has autochthonous varieties of fruit on its property, and the location is ideal for families with children. Spectacular location and meals which they offer attract tourist to visit them. They need an education about slow food concept and improve it in business.
Engagement of vulnerable groups (if existing):	Rural youth
Relevance for the SReST project:	In region where they work, there are a lot of tourists which come for natural attraction, National Park, lake etc. If they promote Slow food travel, tourist will stay longer and will give new benefit for community.

Name of the stakeholder (tourism service provider /food producer):	Restaurant Savardak
Website / address:	Kolasin
Year of establishment: Number of employees: Capacity:	1995 5
Description of stakeholder's activities:	Thanks to the architecture and the food offered by this restaurant, it is unique not only in Montenegro but also in the wider world. Made of wood, covered with straw, without windows, it represents authentic mountain huts, which are popularly called Savardak. The main specialty of this restaurant is potato kacamak with leafy cheese. They only have a few traditional dishes on the menu, but 80% of the total turnover is from kacamak. The family is employed in this restaurant and they have maintained the same service and quality of food for years.
Engagement of vulnerable groups (if existing):	Rural youth and elderly
Relevance for the SReST project:	Typical traditional restaurant could be highlight for slow food travel in Montenegro. They need official education about SF, but mostly they respect principles.

Name of the stakeholder (tourism service provider):	Eko imanje pod Bjelasicom- Rural householder
Website / address:	Ravna Rijeka, Bijelo Polje
Year of establishment: Number of employees: Capacity:	2018 2
Description of stakeholder's activities:	"Eco farm Pod Bjelasicom" is located at the foot of mount Bjelasica, in the village of Ravna Rijeka, just 900 metres. You can enjoy resting in the cottage and food. The food and specialties the hosts serve were completely produced according to traditional methods. The host is a licenced guide, and can take you to cycling and hiking tours across Bjelasica
Engagement of vulnerable groups (if existing):	Rural youth
Relevance for the SReST project:	Great location, facilities and young people who want to educate and promote tradition and culture.

7. SReST

Stakeholders in Prešov Region, Slovakia

Name of the stakeholder (farmer):	Bee farm MEDAR Bardejov
Website / address:	www.medar.sk Bee farm MEDAR NATURE s.r.o. Poštárka 3298/11608501 Bardejov
establishment: Number of employees: Capacity:	2020 5 Family farm Approx. 1000 bee families
Description of stakeholder's products / services / activities:	Medar Bardejov is a family-run beekeeping enterprise based in Bardejov, Slovakia, with a rich tradition spanning over a century. Currently managed by the fifth generation of the Volanský family, Medar has garnered international acclaim for its high-quality honey and bee products. Their dedication to excellence is evident in the numerous awards they've received, including platinum accolades at the London, Paris, and Olymp International Honey Awards in 2023. This honey from Medar is available in several varieties, such as Fir Honeydew Honey, Linden Honeydew Honey (features a spicy aroma with a hint of menthol) or Mixed Honeydew Honey, Acacia Blossom

	Honey, Creamed Flower Honey etc.
Engagement of vulnerable groups	N/A
Relevance for the SReST project:	Thanks to the many awards Medar won, the European Commission awarded in 2022 its honey with a seal “Protected Designation of Origin” (PDO). In Slovakia, Medar honey is already classified as an exceptional product by the Industrial Property Office. This success can serve as an inspiration to other countries/regions that the creators of exceptional products (even) from marginalised regions have a chance to compete and be successful at the international level.

Name of the stakeholder (farmer):	Nestville Park Hniezdne
Website / address:	www.nestvillepark.sk Nestville park Hniezdne 180 06501 Hniezdne
establishment: Number of employees: Capacity:	2012 75
Description of stakeholder's products / services / activities:	Nestville Park, located in the historic village of Hniezdne in north-eastern Slovakia, is a unique destination that blends tourism with the preservation of cultural heritage. As the home of Slovakia's first whisky, Nestville Whisky, the park offers far more than just a distillery—it is a living showcase of traditional crafts, rural life, and regional identity. At the heart of the park is the Nestville Distillery, where visitors explore a rich exhibition that chronicles the region's centuries-old history of alcohol production. The tour moves from historical distilling methods using old tools and techniques, through modern technology, to a striking Woodcarving Hall that features one of the largest hand-carved wooden reliefs in Europe. This artwork depicts scenes from Slovak village life, folklore, and craftsmanship, highlighting the enduring importance of manual artistry in the local culture. Nestville Park also revives and celebrates traditional Slovak food and farming. The Nestville Market offers local meat and dairy products made using age-old techniques, while the Nestville Taberna brewery revives the area's brewing heritage with unfiltered, unpasteurized beer

	brewed on site. At Nestville Chocolate, visitors can observe artisan chocolate making, blending modern indulgence with traditional food preparation. The Nestville Farm and stables offer interactive experiences with native and heritage animals, such as Friesian horses and sheep, promoting awareness of Slovakia's agricultural biodiversity and traditional breeding practices.
Engagement of vulnerable groups	N/A
Relevance for the SReST project:	Nestville Park holds several features that align closely with the values of the Slow Food movement, making it a noteworthy destination for those interested in preserving food heritage, supporting small producers, and promoting sustainable, culturally rich gastronomy, notably: protection and revival of traditional food practices, promotion of local and artisan products, valorisation of short supply chains (food and drink products stemming from nearby farms and producers), application of the sustainable tourism model, agrobiodiversity and traditional livestock.

Name of the stakeholder (farmer):	Farmville
Website / address:	https://www.farmville.sk/ Popradská 214 05911 Hozelec
establishment: Number of employees: Capacity:	2004 9
Description of stakeholder's products / services / activities:	<p>FarmVille, s.r.o. is a family-run farm located in Hozelec, nestled beneath the High Tatras in northern Slovakia. The farm is dedicated to producing high-quality, cold-pressed oils from crops cultivated on their own land, ensuring a transparent "from seed to bottle" process.</p> <p>FarmVille specializes in cold-pressed oils, including:</p> <ul style="list-style-type: none"> • Rapeseed Oil • Flaxseed Oil • Milk Thistle Oil • Hempseed Oil

	<p>These oils are produced using a mechanical cold-pressing method at temperatures below 40°C, preserving essential nutrients such as Omega-3, -6, -9 fatty acids, and vitamin E. The farm's commitment to quality ensures that all products are vegan, raw, and free from additives.</p> <p>FarmVille operates on principles of sustainability and minimal waste:</p> <ul style="list-style-type: none"> • Zero Waste: All by-products from oil production are repurposed, minimizing environmental impact. • Local Cultivation: Crops are grown on-site, reducing transportation emissions and supporting local agriculture. • Quality Control: The farm oversees every step of the process, from planting to packaging, ensuring product integrity.
Engagement of vulnerable groups	N/A
Relevance for the SReST project:	FarmVille is a small-scale, transparent, and eco-conscious producer that seeks to champion: high-quality food products, sustainably produced, and embedded in a local, ethical, and culturally rich context. FarmVille hence supports a food system that prioritizes biodiversity, ecological balance, and respect for producers.

Name of the stakeholder (farmer):	PD Goral (Agricultural Cooperative)
Website / address:	Agricultural Cooperative Goral Velká Franková 124 059 78 Velká Franková
establishment:	1991
Number of employees:	24
Capacity:	1500 sheep
Description of stakeholder's products / services / activities:	The agricultural cooperative 'Goral' Velká Franková is engaged in agricultural production and sheep breeding. Currently it has 3 shepherds and 1500 sheep. The milk processing and cheese factory was established in Velká Franková in 1992. The main products are bryndza (sheep cheese), but also Franconian salty cheese, Zamagurie sheep salty cheese and Goral cheese "korbáčik".

	In the past, sheep's cheese was also produced under the name "Sheep FETA" and exported abroad. Currently, their own cheese products are sold exclusively at the regional level.
Engagement of vulnerable groups	N/A
Relevance for the SReST project:	<p>The agricultural cooperative Goral embodies the rich heritage of Slovak mountain shepherding, likely reflects the historical practices introduced by Valachian settlers in the 15th century, who established sheep farming in the region due to the suitability of mountainous terrains for grazing.</p> <p>Such farms are integral to the preservation of traditional Slovak food products like bryndza (sheep cheese), žinčica (a fermented sheep milk drink), and oštiepok (smoked cheese), which are central to the country's culinary identity.</p>

Name of the stakeholder (farmer):	Farmer area
Website / address:	www.farmerarea.sk Bardejovská 496, 082 12 Kapušany, Slovakia
establishment: Number of employees: Capacity:	2003 30 Restaurant with 180 seats
Description of stakeholder's products / services / activities:	<p>The "Farmer" concept in Kapušany, Slovakia, is embodied by Farmer Area, a multifunctional agrotourism complex located beneath the historic Kapušany Castle Hill. Situated approximately 10 minutes from Prešov, this establishment integrates agriculture, gastronomy, and rural tourism, offering a comprehensive experience that aligns with the Slow Food movement's principles of promoting local food culture, sustainability, and community engagement.</p> <p>At the heart of Farmer Area is its sheep and goat dairy farm, where traditional Slovak dairy products are produced. The on-site BIO-certified dairy facility manufactures a range of artisanal products, including žinčica (fermented sheep milk drink) and diverse smoked cheeses.</p> <p>Farmer Area features a restaurant and steakhouse, offering a unique dining experience with a capacity of approximately 180 seats. The establishment provides a buffet during weekdays and specializes in grilled meats, including steaks prepared from its own livestock, cooked over charcoal in front of guests—a practice known as front-cooking.</p>

	This approach emphasizes transparency and connects diners with the source of their food. In addition to meat, Farmer also produces sausages, smoked bacon, lard, cracklings, preserved meats and other traditional butchery delicacies.
Engagement of vulnerable groups	N/A
Relevance for the SReST project:	<p>Farmer Area in Kapušany stands as a testament to the integration of agriculture, gastronomy, and tourism, offering visitors an authentic experience that celebrates the richness of Slovak rural life.</p> <p>The offered products are crafted using traditional methods, preserving regional culinary heritage and supporting local biodiversity. Additionally, the farm raises its own livestock, ensuring traceability and quality in its meat offerings.</p>

Name of the stakeholder (farmer):	Civic Association Spiš (Roseship jam)
Website / address:	https://strednypis.sk/ Vlkovce 100, 059 71 Vlkovce
establishment: Number of employees: Capacity:	2001 5
Description of stakeholder's products / services / activities:	<p>The Central Spiš Civic Association was founded in 2001. The main aim is to raise the self-esteem of the inhabitants of Vlkovce and to show them that they have reason to be proud of their village, traditions, the Spiš region and their language. It wants to involve the local youth as much as possible in these activities. One of the traditions is the production of local products.</p> <p>These include Spiš roship jam, which in the past the women used to sell in the surrounding cities of Levoča and Kežmarok. In the village it is known as "Eče peče" - roship puree without added sugar. It is very labour-intensive to collect and produce.</p> <p>The final product is free of preservatives and thickeners.</p> <p>Due to high demand, the association has expanded its product range for Bear Garlic Pesto and Bear Garlic Tincture.</p>
Engagement of	N/A

vulnerable groups	
Relevance for the SReST project:	Since the profit from the sale of local products goes to finance the activities of the civic association, this model represents an innovative, sustainable way of preserving the culinary cultural heritage.