

Biofarm: “Neulandhof Betz”



We went to visit a farm where they have special purposes in terms of cultivating their animals. Nowadays, at the Neulandhof Betz, they're only cultivating pigs and buffalo's, but in the past they had way more animals. The reason they only have pigs and buffalo's is because they don't have enough workers for keeping all the work up. Another reason is that the cultivation of pigs and buffalo's in a natural way takes way too much time for having other animals.

When people go to the supermarket most of the time they don't look at the origin of their products, because they are busy with other things. But if you go up to the people and ask them if they know where their meat comes from, you'll soon realise they really don't know and just say it's from a normal farm. Well now there's a huge difference between the pig from a normal farm and a bio farm.



In a normal farm pigs can eat all day long and each day they're gaining 500 grams of weight. After 180 days the pigs are ready for the slaughterhouse and for the normal farmers that's the fastest way to earn new money. There it doesn't matter how the pigs are treated during the cultivating process.



In a bio farm the pigs are treated a lot better. There they get 280 days before they're slaughtered. When they are in the farm they can't eat all day long, they only get food in the morning and the evening. Also their meal doesn't exist of artificial sweeteners to make them eat more like in normal farms. The pigs eat normal stuff like straw, grains, hay and grass that is locally grown. So they are not forced to eat all the time but just in a natural way.

The pigs in bio farms also aren't slaughtered, but they are gassed because the slaughtering process uses electricity shocks what is painful for the pigs. When the pigs are gassed they first fall asleep and get a peaceful and quiet death.

The bio farm also has buffalos, which are not at the same place as the pigs. They're in a meadow inside the woods, so we had to get there by car. Those animals are treated differently from the buffalos in Italy.

In Italy the female buffalos don't get slaughtered immediately because they need to take care of the small buffalos and produce milk. That milk is used for making mozzarella, and the veal is drinking artificial milk. And then there are still the male ones who just are fed until they can be slaughtered for their meat. The meat from the male buffalos is often used for dog food and other things. So if we would make a conclusion for those animals in Italy it would be that the buffalos are just treated like they're products to sell.

Here in the bio farm the animals are loved by all the humans and are treated with a lot of care. They also don't get pushed to eat a lot, they just eat hay, grass and natural food and can choose when they eat. Their milk is only used to feed their veals.

