

02 KODILA

Gourmet Ham Shop

Type: Ham shop, Butcher shop and Restaurant
Country: Slovenia
Contact: Janko Kodila



Why it is a good practice?

The Kodila family are very aware of their business carbon footprint and are endeavouring to minimise this impact. They only use a short supply chain for all livestock and fresh produce and are very successful in minimizing food waste throughout their business. They also believe in the importance of food origin and culinary heritage and are excellent in the promotion of local food products, ingredients and recipes. They keep these traditions alive by having skilled local employees.

About

Kodila Gourmet Ham shop is not just a shop. It is a third generation, family business, which combines butchery, curing and smoking, delicatessen and a highly esteemed Restaurant. Janez-Janko and his wife Helena are very much to the forefront of this enterprise. They are carrying on family and cultural traditions throughout the business. Their main focus is pig meat and all the pigs are of local origin, to ensure the appropriate quality of the product. They do however also serve quality beef and top-rated vegetarian dishes. In terms of the pig meat they avoid all artificial methods of curing and smoking and their experienced team use local Slovenian salt and traditional non-chemically enhanced smoking agents in large chambers. Their motto is “when you know what you’re eating”

Healthy

The Ham and all the other pig-meat products are prepared from locally grown pigs and without artificial preservatives, gluten, lactose or chemically enhanced smoke. Their restaurant also caters for vegetarians.

Sustainable

Despite the higher price of meat, the pigs are of local origin. This ensures the quality, and the food miles are minimal, thus reducing the products carbon footprint. The architecture of the ham factory was considered and carefully selected local materials were used, based on pragmatic design solutions from the architectural heritage of the environment.

The Kodila business constantly monitors and trains the staff to understand the importance of responsible handling of quality food and follows “from head to toe” principle. This means that they are also preparing meat products using the less known, but high nutrient content pig parts. This contributes to minimizing food waste and promotes more use of their heritage products, as these were commonly eaten in the past. Director Janez-Janko Kodila is also a key initiator and stakeholder in the protection of local produce. Prekmurje ham (Prekmurje is a region in the East of Slovenia) has gained protection at an EU level precisely because of his engagement.

Ethical

The company employs people from the local environment, those who share his sense of heritage and hospitality through their work. Due to his exemplary attitude towards employees, director Jamez-Janko Kodila has been repeatedly named the best craftsman in the region of Prekmurje.

Dietary requirements

Special profiles: organic food, seasonal food, local food, heritage foods, gluten free, naturally smoked, no artificial preservatives, lactose free.

Use of technology

Cashless payment, website, delivery.

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