



About Soeris

For nearly 30 years, this family owned company with Jan Algreen in charge has grown organic vegetables on their farm, Sørsgaard, situated 40 km North of Copenhagen. Sørsgaard is centered around value-based agriculture and a community of nature site managers.

Through three generations, the family has made it their mission to grow and produce organic quality commodities and make it available for a broad variety of consumers. Since 1987, all their farming, production and packaging has been organic. Today the assortment covers more than 30 different types of vegetables, a flour assortment, honey and vegetable soups.

The farm is beautifully placed in the remains of a subglacial stream trench. In the aftermath of the Ice Age, the area formed part of a lake district, and today, thousands of years later, that is evident in the soil which is of an exceptionally high nutritional value. That heritage provides edible treasures in the form of tasty vegetables but also more historic treasures such as the 12.000-year-old Stone Age tools, which are often found in the fields.

This serves as a frequent reminder for the family at Sørsgaard that they are descendants of people living in and of that very same nature that they are cultivating today, and accordingly, the family feels a strong obligation to manage the farm in a sustainable way, bearing in mind the people who are to live off the crops of this land in many generations to come.

Soerisgaard uses wooden chips from their own forest and from neighboring farms for their biofuel plant, which heats housing, packing and staff facilities. The plant is also used for the drying of cereal.



Organic soups and flour from Soeris



Organic flour ground in old stone mills

The yield of the grains used for the Soeris flour is low but the content of protein and gluten is high, which ensures a high-quality bread flour. The grains are ground with a slow-speed stone mill tearing the grain apart as opposed to a traditional rolling where the grain is squeezed. This gives the flour a special structure retaining the kernel and most of the shell in the flour, adding flavor and color to the flour.



Organic vegetable soups

These soups are “hand-made” in small batches by restaurant chefs.

The pumpkin soup is made of Red Kuri, a pumpkin originally from the Japanese island of Hokkaido. This pumpkin variety is grown at Søriskaard where the earth is favored with nutritious minerals from the Ice Age.

The Jerusalem artichoke soup is made from Jerusalem artichokes and potatoes grown in the fields around the farm and rounded with whole cream.

Organic soups and flour from Soeris

Art. no.	Product	Weight
● 80003	Wheat flour	4.41 lb/2 kg
● 83003	Rye flour	4.41 lb/2 kg



Art. no.	Product	Weight
★ 70023	Pumpkin soup	14.82 oz/420 g
★ 70103	Jerusalem artichoke soup	14.82 oz/420 g



- ▲ Fresh goods
- Dry goods
- ★ Frozen goods