June 8, 2026
Press Release

"Future of Flavour in Danger" - Europe's Chefs Criticize EU Seed Law

Negotiations on new seed legislation end on June 15, 2026

Strasbourg, Vienna, Schiltern – 122 chefs and restaurateurs from 19 European countries are warning today in an open letter to the European Parliament and to the agriculture ministers that Europe is in danger of sliding into a future with less diversity, less flavour, and less resilient food systems. "Our kitchens depend on diverse, high-quality, and flavourful ingredients. These come from a rich variety of seeds. This diversity is not only essential for our cuisine, but also for cultural heritage, sustainability, and the future of our food," the chefs write. In one week, on June 15, 2026, the trilogue negotiations on the new seed law between the EU-Parliament, the Commission, and the agriculture ministers of the European Union will conclude.

“Modern crops are often bred for high yields and a long shelf-life, but this generally comes at the cost of flavour and nutritional value,” criticise chefs from across Europe, including Michelin-starred chef Paul Ivić from the Viennese “TIAN”, the Swiss natural food chef and organic farmer Rebecca Clopath, Michelin-starred Thomas Imbusch from the restaurant “100/200” in Hamburg, award-winning chef Peter Fankhauser from the Tyrolean “Guat'z Essen”, Jacob Holmström from “Restaurang Fyr” from Sweden or Paul Kolarik from the Viennese “Luftburg”, the largest organic restaurant in the world.

"With the new EU seed law, valuable flavours are in danger of disappearing from our menus. Our food system could become a one-recipe-kitchen," warns Paul Grabenberger, seed policy expert at ARCHE NOAH, the Austrian Association for the Conservation and Development of Cultivated Plant Diversity.

The chefs demand:

- the right of farmers to cultivate, exchange, and sell their own seeds
- support for small and local seed producers
- Extensive freedoms instead of bureaucratic burdens for organizations and networks that preserve and develop traditional and regional varieties.

The recipe for preserving biodiversity: a modern EU seed law

From the perspective of the signatory top chefs and restaurateurs, the current negotiations in Brussels will determine which varieties survive, what farmers can cultivate, and what will end up on our plates in the future. "Every lost variety is a lost taste, a lost tradition, a lost piece of our future", the chefs explain in their joint appeal.

Paul Ivić, CEO and head chef of the vegetarian Michelin-starred restaurant TIAN in Vienna, says: “A strong Europe thrives on independence. We don't protect seeds because they are seeds. We protect them because diversity creates freedom and independent farmers ensure food security for us all. Where power and diversity are concentrated in the hands of a few, democracy and food security are equally at risk.” And Paul Kolarik of the Viennese restaurant Luftburg adds: “The future of Viennese cuisine is decided not only in restaurants, but already in the fields and, above all, in the availability of diverse seeds.”

"The open letter shows that the new seed law affects all European citizens", says Paul Grabenberger of ARCHE NOAH. "The message from Europe's chefs is a clear call to EU policymakers to protect seed diversity and to ensure food security and culinary diversity for future generations."

To the open letter: www.arche-noah.at/media/chefsletter.pdf
List of signatories: www.arche-noah.at/media/2026_signs_chefs_letter.pdf

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