



Univerza
v Ljubljani *Biotehniška*
fakulteta
Oddelek za agronomijo



City of Ljubljana



Horticulture and dairy sector in Ljubljana Metropolitan Region

Ljubljana Case Study Leader

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MSc in integrated water management

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Horticulture sector **Gardening**

Hired gardens -
city owned land



Hired gardens –
private land owners

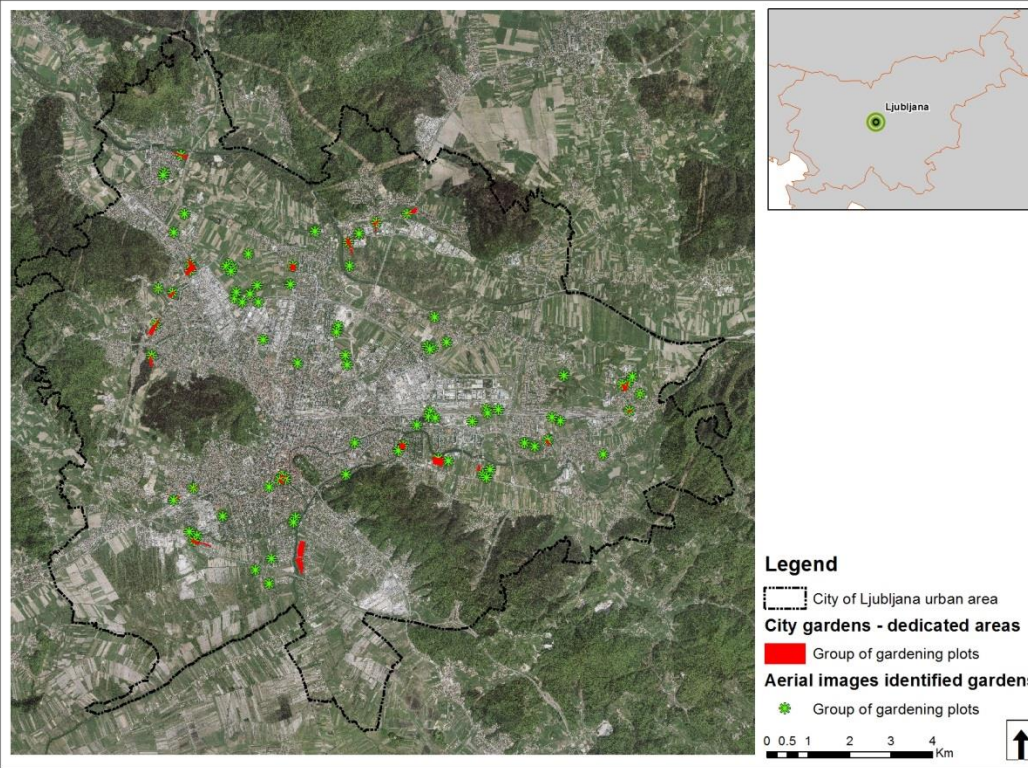


Private houses gardens

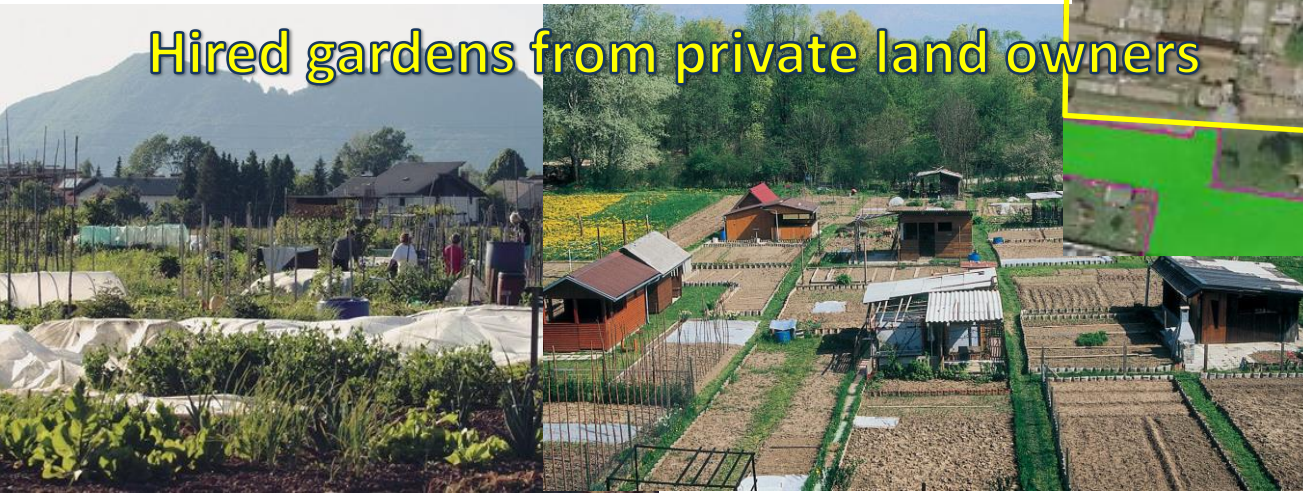


Horticulture sector

Gardening



Hired gardens from private land owners



Horticulture sector

Allotment gardens (city owned):

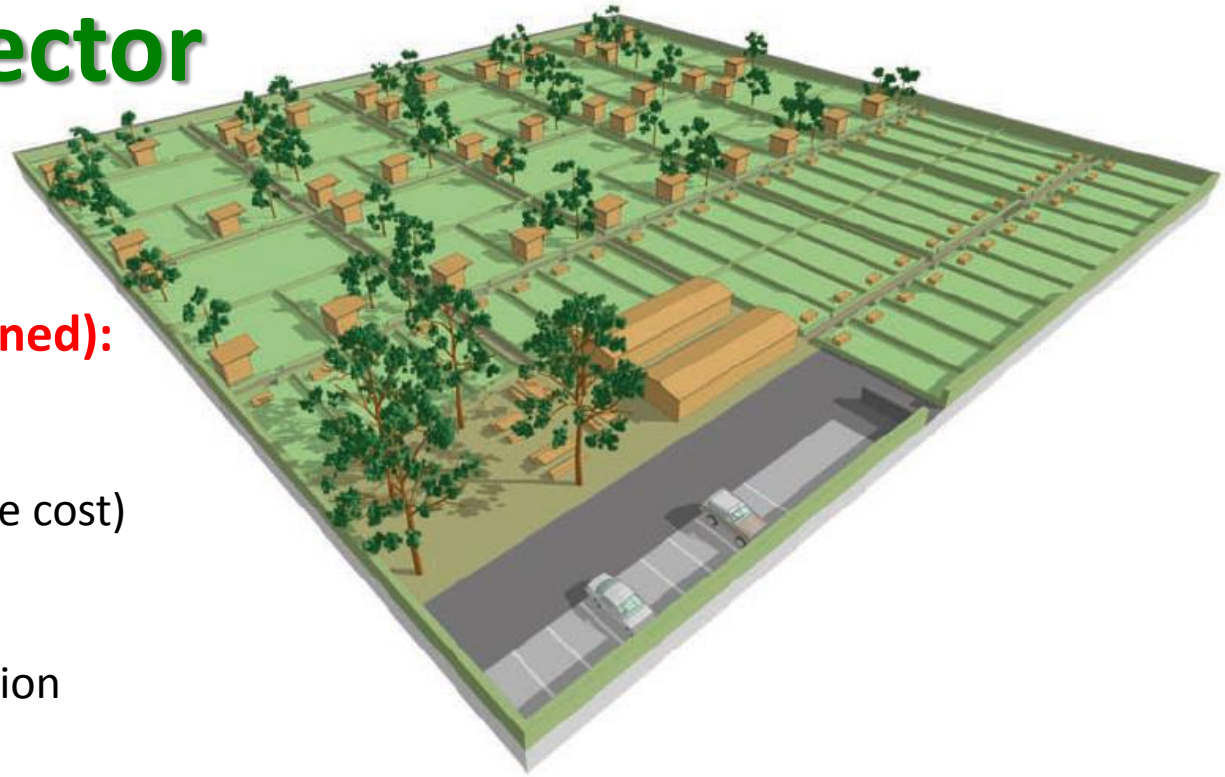
Area: 64 m²

Rent: 70€ (fixed) + 60€ (variable cost)

Time period: max of 5 years

Management: Organic production

Only for self supply



Horticulture sector

Routes to market



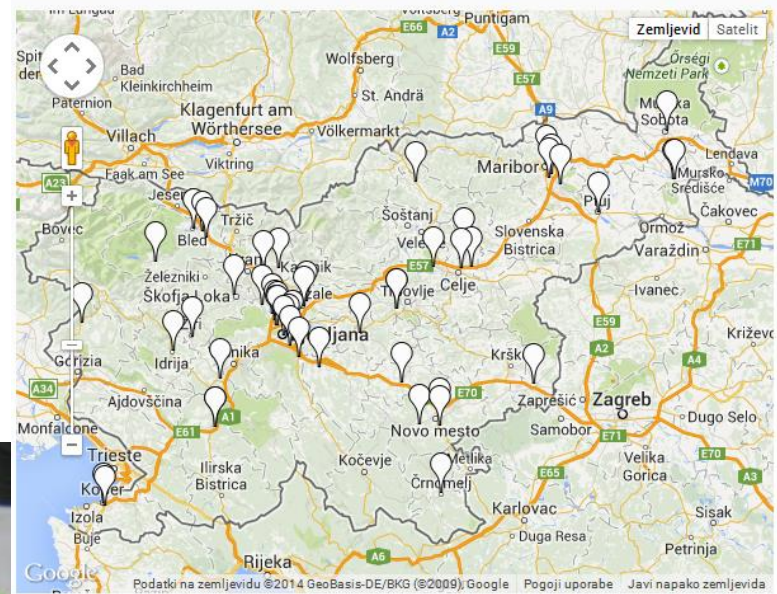
Horticulture sector

The amount of food and beverages consumed per household member. Annual average in 2010.

Statistical Office of Republic of Slovenia	Consumed quantities			
	Total	Bought	From own production	% from own production
Milk, half-fat and can [litre]	63.1	57.7	5.4	8.6
Eggs [pc]	101.6	82.1	19.5	19.2
Apples [kg]	18.2	11.2	7.0	38.5
Pears [kg]	2.6	1.2	1.4	53.8
Plums [kg]	1.4	0.4	1.0	71.4
Grapes [kg]	4.2	2.5	1.7	40.5
Lettuce [kg]	10.7	4.7	6.0	56.1
Cabbage and kale [kg]	4.6	2.4	2.2	47.8
Tomatoes [kg]	8.2	5.2	3.0	36.6
Peas and green beans - fresh [kg]	1.7	0.3	1.4	82.4
Paprika [kg]	3.8	2.9	0.9	23.7
Carrots [kg]	3.5	2.3	1.2	34.3
Garlic and Onion [kg]	7.4	5.4	1.9	25.7
Beans, dry peas, beans and lentils [kg]	1.3	0.7	0.6	46.2
Potatoes [kg]	30.4	14.7	15.7	51.6
Cider, cider, mead [litre]	2.1	0.0	2.1	100.0
Wine [litter]	13.7	5.5	8.2	59.9

Dairy sector

Milk vending machines



Dairy sector

Milk vending machines



Celovška
cesta
v Ljubljani



Celovška cesta



BTC tržnica



Ruski car



Šmartinska cesta

Dairy sector - Milk vending machines

<p>What kind of milk is in the milk machines – mlekomat</p>	<p>Only raw, fresh milk. It is not treated with heat. It is preserved at 4°C.</p>
<p>How long can raw milk last?</p>	<p>If it is preserved at 4°C it can last for 3 days. Right after you buy the milk you can drink it raw and after that at home you need to boil the milk.</p>
<p>Where do you put the milk?</p>	<p>You can use your own bottle or you can buy one at the milk vending machine. Bottles are made out special plastic or glass. You have to close the bottle on your own.</p>
<p>Milk price?</p>	<p>One litre of milk is 1 € or less.</p>
<p>Where in Slovenia are they?</p>	<p>All over Slovenia and market places in super markets. In the city areas with high population densities (sleeping areas). Also in Italy, Croatia, Poland.</p>
<p>Why do we need milk vending machines?</p>	<p>Due to low market price of milk; People have choice and they can use raw, fresh milk without additional treatment in the factories.</p>
<p>Regulation</p>	<p>All producers need to be registered at the Veterinary agency. They have to fulfil Regulation (EU) No. 852/2004, 853/2004, HACCP standard Once a year they check the quality of the milk in the machine and cleanliness of the milk vending machines. However milk of the produces that sell milk in to the dairy factories is tested every day.</p>



Do you like it?
I made it specially
for you.

Time of
milking

Best
before

Mleko je bilo
namolzeno
na dan
polnjenja
rezervoarja.

Mleko ima
rok upor. do
18.01.10

VSTAVITE DENAR

16.01.10
9:38

Cas dost. ml.: 15.01.10 20:28

 °C
3.5

Date

Time of delivery

Milk
temperature

Thank you for your attention.