

# ◆ Cost for food stalls

The rent for a food stall is a turnover based lease covering: Electricity, water, waste management, cleaning of common areas, events and marketing.

You get:

- 1 stall with water, sewer, electrical outlets, pipes for ventilation
- No rent the first month if you sign up and join us from the beginning
- No prepaid rent or deposit
- Janitor, runners and cleaning of common areas
- Payment system
- A discount if your stall is certified with The Organic Cuisine Label.
- Promotion and marketing on Reffen's platforms

The Organic Cuisine Label is a state guaranteed label indicating that a kitchen is serious about organics. The label is free and offers a differentiated indication of the total percentage of organic raw ingredients and beverages used in preparing the entire menu.

## The Organic Cuisine Label = discount

We urge that from the first opening day, eco-accounts be submitted so that after three months of operation eco-accounts can be submitted to the Danish Veterinary and Food Agency for the purpose of obtaining an Organic Cuisine Label in bronze, silver or gold. An Organic Cuisine Label gives a discount on your rent, which is released when the official approval from the Danish Veterinary and Food Administration is received + 1 month.

Bronze label: 30 - 60% ecology = 1% rent reduction

Silver label: 60 - 90% ecology = 2% rent reduction

Gold label: more than 90% ecology = 3% rent reduction



# ◆ Cost for creative workshops

The rent for a food stall is a turnover based lease covering: Electricity, water, waste management, cleaning of common areas, events and marketing.

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- No prepaid rent or deposit
- Janitor, runners and cleaning of common areas
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