

Lufthansa launches new BC meal concept



Cuisine favorites from several German cities make up Tasting HEIMAT

Tasting HEIMAT, [Lufthansa's](#) new continental Business Class meal concept was developed by deSter and went into service September 1.

The traditional cuisine is newly invented with flavors from several German cities. [deSter](#) and Gate Gourmet, which are part of [gategroup](#), created a unique food and equipment experience with a focus on sustainability.

All the equipment for *Tasting HEIMAT* was designed to create a unique customer experience while assuring operational requirements are met. "Combining global trends with the DNA of Lufthansa and with a strong focus on sustainability, *Tasting HEIMAT* is an integrated concept of food and equipment that elevates the onboard dining experience," said a release from gategroup.



Rotables make up a majority of the concept of Tasting HEIMAT

Two key sustainability aspects were considered:

Material Selection: all paper products are made of either [PaperWise®](#), FSC certified / recycled paper; disposable plastics needed for hygiene reasons are made from recycled PET;

Product Design and Supply Chain: re-usable equipment is used for the majority of the concept, reducing waste and enhancing the appeal of the products; most of the items are produced in Germany, EU or Turkey resulting in a short supply chain with lower CO2 emissions;

"Tasting HEIMAT is another example of the successful collaboration between Lufthansa and deSter and a great start for the partnership with gategroup," said Klaus Berger, Head of Hospitality and Catering Management at Lufthansa. *"We are confident that our passengers will love the concept."*

Florian von Oertzen, deSter added: *"We are always excited to create new products for Lufthansa and help enhance the passenger experience. This project was carried out in record time and under adverse conditions, highlighting the benefits of the close collaboration between all teams."*