



Mazette Charter setting out its values

The third article of our statutes says : “The values of the society are : *zwanze*, quality, Stirring/brewing and autonomy. Mazette’s charter clarifies these values.”

Furthermore, you can find the following in the sixth article: the “Frucheleer” cooperators are the workers of the cooperative company. They are the keepers of its values, purpose and aim.

1) Stirring/brewing/bracing

Translations of *brassages* (FR)

- Action of mixing.
- Action of stirring barley, water and get a mash which will transform in beer by fermentation (brewing).
- Maritime term: bracing the yards in order to catch the wind as good as possible.

Those three sub-definitions show the richness of the term *brassages* in french, which appears to be the heart of what we’re doing in the co-op. Mixing and stirring ingredients, especially for making beers, bread or for cooking but it is also referring to production in general, which is an essential aspect of Mazette’s project. In the meantime, Mazette aims to bring (mix) all sorts of people together by creating a space for social gathering and meeting. Finally, Mazette is constantly self questioning its actions and redirecting its development if necessary in order to make/take the best out of the circumstances.

2) Zwanze

Zwanze is a typical humor of Brussels, but a lifestyle as well. It belongs to the patrimony of the popular brussels’ culture. The *zwanze* is mainly a sort of overstatement of imagination, literally translated expressions from flemish to french. It also includes that if someone is doing too much of a situation, to calm him down with some self-derision.

The spirit of zwanze is the soul of Mazette. We do things seriously but without being too serious...

3) **Autonomy**

The quality or state of being self-governing

The cooperative form of governance of Mazette allows the workers to determine their own working conditions and allows its users to take part in the strategic decisions of the project. Mazette is keeping his autonomy by producing essentially on-site and by keeping its freedom for financial choices, collaborations and suppliers.

4) **Quality**

A distinguishing attribute; the degree of excellence of something.

The quality of all the products of Mazette will always be excellent. It is defined by twelve main criteria. The aim of those criteria is to guide the supply choices, promote small farmers, craftsmanship and produce delicious healthy food with respect for the environment.

The criteria from this list form a set of elements that can only be considered all together, in order to maintain some general coherence. Based on those criteria, Mazette tries to get continuously better on the quality of its products and its partnerships by following a consistent path and by taking the responsibility of communicating its choices in the clearest way to the users, or other interested people.

Sourced products

Mazette aims to cultivate direct or almost direct relations (short circuit) with its suppliers and farmers, based on trust and collaboration on the long term. The idea is to support each other in order to upgrade the quality of the products of Mazette.

Thoughtful prices

The prices in Mazette allow the supplying farmers, but also the rest of the distribution chain, including the workers of Mazette, to live in dignity. Those prices tend to reflect, as just as possible, the reality of the costs and the needed work while aiming to stay accessible for the users.

Healthy ingredients

Mazette aims to offer pesticides-free products, grown or made without chemical inputs, without GMOs, without pollutants and without additives. Beyond labelling, Mazette will continuously enhance the healthy and nutritional character of its products for humans and their environment.

Respect for the seasonality

The ingredients we will use at Mazette respect the principle of seasonality and the natural production cycles.

Local productions

Generally, locally grown food will be chosen. Conservation products and exotic food will be ordered and brought responsibly. .

Energy sobriety

Mazette considers the energy balance (footprint) by preferring partnerships and ingredients that tend to be independent from fossil fuels, with a high energy efficiency, seeking for more autonomy and sobriety.

A visual, technical and flavour quality

Mazette offers balanced, beautiful and tasty food which value the technical expertise of the craftspeople who produce it.

A clean production

Food security is fundamental. Everything at Mazette will be produced with respect for the good hygienic practises. Mazette wants to be exemplary in that domain and choose partners who share that vision.

Fresh products

Except for the aged ones, the beers of Mazette will be as fresh as possible, but poured at the right temperature! All the ingredients will be selected by considering their freshness or will be produced on site to upgrade this point.

Living products

In fermented food, Mazette tends to promote a healthy and various microbial life.

Zero waste target and a circular economy

Mazette tends to reduce as much as possible its waste production, and if it's not possible, it will do its best to reuse it and give it a second life. In parallel, Mazette will fight actively against its food waste.

A quality of service and hosting

Mazette is an unique experience which brings close (physically and ethically) craftspeople, farmers and the brussels' people in a spirit of mutual development. At Mazette, a quality service and a big smile will always get along!

Done in Brussels, the 7th of april 2021