Table S1 – List of typical culinary products from Austrian BRs.

<table>
<thead>
<tr>
<th>BR</th>
<th>Product Use</th>
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<tbody>
<tr>
<td>Grosses Walsertal (BRGW)</td>
<td>Ice cream: Almrind, milk products: Nockberge, dessert: Lungauer, cookies made by hand from regional ingredients such as fresh butter, berries, spill flour, oat flakes and hazelnuts (BRGW 2018b).</td>
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<tr>
<td>Heilbronn: Bergsee</td>
<td>The Bergsee (Mountain tea) initiative creates awareness of the richness of herbs growing in the natural environment as well as in the herb garden, and uses this diversity to create mountain tea: a story, not a product, as the collectors emphasize (Burtcher et al. 2012). The aim is that knowledge of the power of plants should be passed on from one generation to the next (Grasser et al. 2012, 2016; Schurko et al. 2015). Many BR partner businesses, which are important multipliers for the BR management and whose status is awarded according to criteria drawn up jointly, offer mountain teas alongside other regional products.</td>
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<td>Potatoes: Lungauer Exachling</td>
<td>Thanks to its particular climatic and soil characteristics, the Lungau region is one of the best potato-growing areas in Austria. In the Lungau dialect, the word Exachling means potato and is used by the local farmers as a brand name for a total of eight cultivated potato varieties. The traditional form of cultivation has been handed down through the generations and produces excellent table potatoes with high-quality vegetable protein, many vitamins and valuable minerals. The farmers specialize in the production of first-class seed potatoes, which are characterized by their particular vigour and resistance to disease.</td>
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<td>Rye: Lungauer Tauerntrogener</td>
<td>A success story from the Salzburg part of the BRSL&amp;KN is the conservation of Lungauer Tauern Rye, a heritage cereal that was typical of the region. This variety is well adapted to the harsh climatic conditions of the Lungau region and very well suited for cultivation in the marginal areas of grain cultivation due to its undemanding nature. Until the 1960s, Lungauer Tauern Rye was the most important variety of rye grown in the Lungau region. In 1954, the distribution of Tuner Rye reached its peak, with 122 hectares under cultivation; in 2003, the rye accounted for only about 2 ha (Kulinrisches Erbs 2018). However, a Slow Food initiative launched in 2000, and added to the creation of the lungauer Arche Association, has quadrupled the area of Rote rye, certified by the Austrian Food Safety Agency as now covering 8 ha (Lück 2020 pers. comm.). The cultivation of this variety makes an important contribution to the preservation of ecological diversity, the enrichment of the cultural landscape, and the development of a typical regional food culture.</td>
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<td>Dessert: Lungauer Rahmkoch</td>
<td>This rich sweet dish (also called marzipan from the Lungau) is produced in the Lungau, where it has been preserved as a part of the traditional cuisine. It is made by slowly cooking flour, butter, cream and raisins and sugar, flavoured with rum and spices, such as cinnamon and aniseed. While this type of dessert used to be widespread in the Alpine region, nowadays it is produced only in the Lungau. It is certainly the most famous traditional dish in the region, and is protected by the Act of Taste Slowfood Initiative.</td>
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<td>Milk: Reine Lungau</td>
<td>The promising pure Lungau Bauschafel Milk BR project, launched in 2017, has unfortunately not met with the success that was originally expected. Initiated by the dairy company SalzburgMilch, products using exclusively organic milk, made by almost 60 farmers from the Lungau region, were marketed under the premium brand Reine Lungau (Kück 2019). Since these top-quality products, for which the farmers had to sell their milk at a significant premium, were not as popular with consumers as had been hoped, the multiple award-winning project unfortunately had to be discontinued after three years, in October 2020, for economic reasons.</td>
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<td>Cattle: Nockberge Almkind</td>
<td>This rye is used in the production of bread, pasta and beer and for traditional Lungau pastries such as Roggenper Kruffen and Hasenschnift. The first is a type of flatbread, sprinkled with cheese or filled with roast meat or even jam, and then rolled up like a pancake. The latter are flat, hombit или triangular pastries made with lard, traditionally served with soeurkraut. The name is derived from the fact that the dough mixes during baking in such a way that the pastry resembles long, thin rabbit ears (Hasenschnirt). If prepared from Tuner Rye flour, it is said that the pastry is tastier than when it is made using conventional flours.</td>
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<td>Fish: SIGI 5 natural char</td>
<td>Slow growing high-quality char from Carnia’s highest situated fish farm, at 1 300 m a.s.l. The particularly long rearing period in pond with the clearest mountain water flowing through them and the year-round cold temperature of the water are the basis for the exceptionally high quality of the fish and the delicacies produced from them (Natursaibling 2020).</td>
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<td>Milk products: Kaslabn</td>
<td>In the Kaslabn dairy, founded in 2016, organic hay milk from goats and cows from the Nockberge region is made into cheese and butter under the slogan Organic. Good. Kaslabn (2018). Founded as a cooperative by four farms in the region, 20 farms now deliver their milk to this cheese dairy, where cheese production can be observed directly. The cheese production is divided into two halves, so that each area is moved only every two years. This gives the flax the chance to reproduce in a species-appropriate way. In addition, this method of cultivation is also an active form of landscape and nature conservation, as the danger of avalanches is greatly reduced on these cultivated areas. As well as for fodder, the hay is also used for medicinal purposes thanks to the presence of various plants, and to make liqueur and bath products (BRSL&amp;KN 2018).</td>
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<td>Ice cream: Nockberge Bauenhof-Elis</td>
<td>Since 2009, on a mountain farm located at 1600 m a.s.l., around 160 Flavours of ice cream are produced from exclusively farm milk and sold direct to restaurants, the retail trade and customers (BRSL&amp;KN 2018).</td>
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<td>Hay from alpine pastures: Almho</td>
<td>The hay is mowed on mountain pastures between 1800 m and 2000 m a.s.l. Due to the extreme steepness of the terrain (the gradient can be over 100%), cutting the hay has to be done by hand. The hay contains about 100 different plant species and is therefore very valuable. This diversity is maintained by constant cultivation. Since this high altitude diversity can only be maintained by regular cultivation, the hay is divided into two halves, so that each area is moved only every two years. This gives the flax the chance to reproduce in a species-appropriate way. In addition, this method of cultivation is also an active form of landscape and nature conservation, as the danger of avalanches is greatly reduced on these cultivated areas. As well as for fodder, the hay is also used for medicinal purposes thanks to the presence of various plants, and to make liqueur and bath products (BRSL&amp;KN 2018).</td>
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Table: Supplementary Table to Günter Köck

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| **Fruits** | Fruits from the Wienerwald and the products made from them offer high potential for culinary enjoyment. Unfortunately, the high-quality wine production is an important economic sector in the region. A leading grape variety is the Traminer, which matures late in autumn. This is followed by mechanical separation, drying, and finally manual sorting. The exceptional quality of the Styrian scarlet runner bean is the result of the interplay between the ideal conditions in south-eastern Styria, the expertise in cultivation and harvesting methods passed down for generations, and the varieties, which are optimally adapted to the environment. In the regional catering businesses, the black-violet-pied, a relatively large scarlet runner bean, is processed into delicious dishes such as the traditional beet leaf sauce with Styrian pumpkin seed oil. Since August 2016, the Styrian scarlet runner bean has been protected by its inclusion in the EU register of PDO (BMLRT 2017b, European Commission 2020). Since then, more than 3150 local pumpkin seed producers and 40 oil mills have joined forces in the Styrian Pumpkin Seed Oil PGI Producer Ring, founded in 1998, in order to jointly implement the protection of origin. A control system guarantees that only pumpkin seeds from the protected area and pressed within the region can be labelled Styrian Pumpkin Seed Oil PGI*. No other foodstuff is so inextricably linked to Styria as the Styrian pumpkin seed oil. Already at the beginning of the 18th century, oil was pressed from pumpkin seeds, but at that time the seeds still had husks. About 100 years ago, Styrian farmers started to cultivate soft-skinned varieties and finally bred the skinless Styrian pumpkin seed (Cucurbita pepo var. styriaca). These are first ground, mixed with salt and water, then gently roasted and finally pressed. The tasty, dark green, nut-scented oil, which in recent years has become a figurehead for Styria in international specialty cuisine, has been approved by the EU since 1996, when it entered the register of PGI as Styrian Pumpkin Seed Oil PGI (BMLRT 2017c; European Commission 2020). Since then, more than 3150 local pumpkin seed producers and 40 oil mills have joined forces in the Styrian Pumpkin Seed Oil PGI Producer Ring, founded in 1998, in order to jointly implement the protection of origin. A control system guarantees that only pumpkin seeds from the protected area and pressed within the region can be labelled Styrian Pumpkin Seed Oil PGI*.

| **Wild service tree:** Wienerwald (BRWW) | Traffic and tourism are the main economic branch in the Wienerwald region as a UNESCO BR. Each of the three areas grows grape varieties typical for the region – such as Zierfandler or Rotgipfler – or produces the traditional wine known as Wiener Gemischter Satz, listed as a Slow Food Presidium since 2008. In February 2020, an application was submitted for Wiener Gemischter Satz to be included in the EU Register of Protected Designations of Origin (PDO) was submitted (European Commission 2020). However, since orchard meadows with several thousand different animal and plant species are among the most species-rich habitats in Central Europe, the management of the BR has launched an action on the idea of new forests. This successful initiative thus not only contributes to the preservation of the cultural landscape, but will also lead to the preservation of traditional fruit varieties and make them more readily available to consumers in the medium term. In this way, the campaign also contributes to increasing and securing the creation of economic value in the region. Since 1200 years of learning and teaching, several farmers in the region were finally convinced and brought on board, and the first rice was launched on the market in 2014. 100 tons of rice are now harvested from about 30 hectares of land (some of which is located in the BR), processed by contractual partners using Austria’s most modern rice-processing plant, and marketed under the brand SteirerREIS by Fuchs (Fuchs 2020 pers. comm). In a second farm, that of the Fröhlich family, about 6 tons of rice per year are harvested from some 15 hectares in the BR area (Fröhlich 2020 pers. comm.). The rice is then de-husked and polished in Styria’s first farm-owned rice mill, and sold in 100% biodegradable packaging to gastronomic establishments and the retail trade (Fröhlich 2020).

| **Styrian Scarlet Runner Bean PGI (Protected Designations of Origin)** | The scarlet runner bean (Phaseolus coccineus) found its way from the New World to Europe in the 16th century and over time developed into an unmistakable Styrian specialty. Approximately 200 Styrian farmers produce almost 95% of the Austrian scarlet runner bean harvest on 550 hectares of cultivable land – around 550 tons per year (LSG 2019). The beans are mainly cultivated together with maize, which serves as a supporting plant for it, or in pure culture supported by poles. The maize and beans are threshed together in late autumn. This is followed by mechanical separation, drying, and finally manual sorting. The exceptional quality of the Styrian scarlet runner bean is the result of the interplay between the ideal conditions in south-eastern Styria, the expertise in cultivation and harvesting methods passed down for generations, and the varieties, which are optimally adapted to the environment. In the regional catering businesses, the black-violet-pied, a relatively large scarlet runner bean, is processed into delicious dishes such as the traditional beet leaf sauce with Styrian pumpkin seed oil. Since August 2016, the Styrian scarlet runner bean has been protected by its inclusion in the EU register of PDO (BMLRT 2017b, European Commission 2020). Since then, more than 3150 local pumpkin seed producers and 40 oil mills have joined forces in the Styrian Pumpkin Seed Oil PGI Producer Ring, founded in 1998, in order to jointly implement the protection of origin. A control system guarantees that only pumpkin seeds from the protected area and pressed within the region can be labelled Styrian Pumpkin Seed Oil PGI*.

| **Styrian Horseradish PGI** | The Wienerwald has a share in three outstanding wine regions. On its northern and eastern foothills, there are excellent wine-growing areas with a high landscape diversity. These species-rich viticultural landscapes were one of the reasons for the designation of the Wienerwald region as a UNESCO BR. Each of the three areas grows grape varieties typical for the region – such as Zierfandler or Rotgipfler – or produces the traditional wine known as Wiener Gemischter Satz, listed as a Slow Food Presidium since 2008. In February 2020, an application was submitted for Wiener Gemischter Satz to be included in the EU Register of Protected Designations of Origin (PDO) was submitted (European Commission 2020). However, since orchard meadows with several thousand different animal and plant species are among the most species-rich habitats in Central Europe, the management of the BR has launched an action on the idea of new forests. This successful initiative thus not only contributes to the preservation of the cultural landscape, but will also lead to the preservation of traditional fruit varieties and make them more readily available to consumers in the medium term. In this way, the campaign also contributes to increasing and securing the creation of economic value in the region. Since 1200 years of learning and teaching, several farmers in the region were finally convinced and brought on board, and the first rice was launched on the market in 2014. 100 tons of rice are now harvested from about 30 hectares of land (some of which is located in the BR), processed by contractual partners using Austria’s most modern rice-processing plant, and marketed under the brand SteirerREIS by Fuchs (Fuchs 2020 pers. comm). In a second farm, that of the Fröhlich family, about 6 tons of rice per year are harvested from some 15 hectares in the BR area (Fröhlich 2020 pers. comm.). The rice is then de-husked and polished in Styria’s first farm-owned rice mill, and sold in 100% biodegradable packaging to gastronomic establishments and the retail trade (Fröhlich 2020).

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| **Wild garlic** | A further contribution to the regional culinary potential is wild garlic (Allium ursinum), which is abundant in the BR’s alluvial areas in spring. It is collected by locals and tourists alike, and figures in delicious dishes in the restaurants. These particular wines are now identified clearly by a logo that includes a swallow, which symbolizes the trans-national nature of the wines (Weinzeitung 2020; G. Pock 2020 pers. comm)
References for Table S1


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