

OUR NEWS :

Hello there, here is newsletter n° 11 for June and July 2011.

On the occasion of SIAD 29 and 30 June in Agen, the trade review "Réussir Fruits et Légumes » issued a magnificent special edition dedicated 100% to organic farming. This magazine of more than 80 pages provided a " passage" from traditional to organic cultivation, betting that you can succeed!

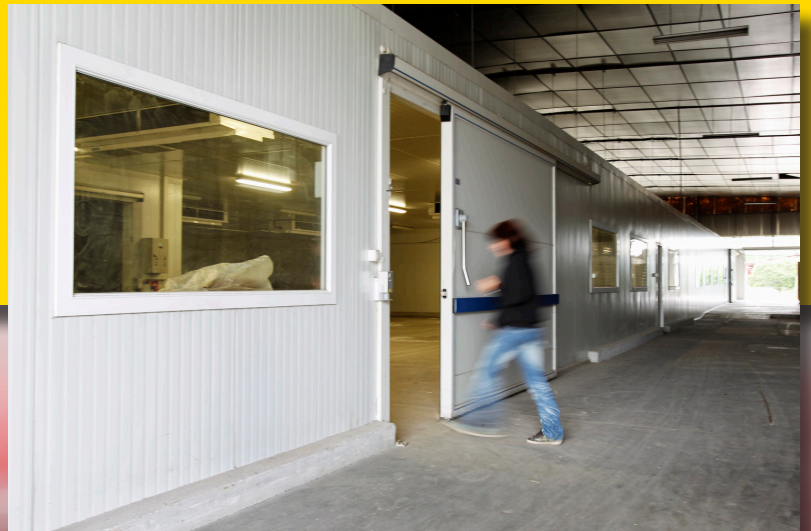
Next 19th July, in association with Arbio and the Chambre d'Agriculture of Dordogne and of Lot et Garonne, Didier Deshayes and Guillaume Vlemmings, producers working with Biogaronne, will be welcoming other producers to their farm in order to share their experiences of market gardening in open fields and under shelters (technical itineraries, managing self-propagation, equipment and materials).

There will also be a presentation of the regional structuring of the industry as well as marketing organic fruit and vegetables.

This month we are highlighting producers of « Graffiti » aubergines and raspberries in conversion, who will share their experiences with us.

Enjoy reading And talk to you again soon.

Best regards, Jean-Luc



PRODUCTION PLANNING :

Products	July	Products	July
Fresh Garlic	15 t à 20 t	Flat Parsley	10 000 bunches
Aubergine	15 t à 20 t	New leeks	35 t
Aubergine « graffiti » in conversion	5 t	Capiscum	5 t
Bunches of Carrots	10 000 bunches	New Potatoes	50 t
Stick Celery	20 t	Potimarron small pumpkins	20 t
Oyster Mushrooms	1 t	Vine Tomatoes	35 to 40 t
Smooth Cucumbers	1 500 packs	Round Tomatoes	70 t
Concombre rough skinned « Noa »	10 t	Beef Tomatoes	10 t
Courgette	200 t	Blackcurrants	1 t
Yellow Courgette	15 t	Figs	5 t
Round Nice Courgette	5 t	Strawberries - Charlotte & Mara	15 t
Fennel	10 t	Raspberries	6 t
Broad beans	5 t	Redcurrants	1 t
Green Haricot beans	5 t	Charentais Melon	80 t
Flat Haricot beans	3 t	Blueberries	8 to 10 t
Butter Haricot	3 t	Peaches/Nectarines	20 t
Bunches of white onions	10 000 bunches	Greengages	15 to 20 t



THE PRODUCERS :



Jean Michel Lot et Garonne

I have been a market gardener, working in greenhouses using conventional methods since 1981. In 2009 I acquired 5 ½ hectares of fallow land. That is when I created SARL and began organic production at the beginning of 2010 with covered raspberries. My objective is to set up cold shelters on 5 hectares in order to give efficient production. I became interested in organic farming through curiosity. It was an intellectual challenge. I know that the new constraints of these techniques are going to allow me to increase my knowledge and understanding and I shall enjoy this challenge. I think it is feasible

to produce organic strawberries in April/May, however, technically, it is very difficult to have the climbing variety, the risk is too great and the result is not guaranteed.

I employ 3 to 4 people for the winter produce (lamb's lettuce, broccoli, spinach, Brussels sprouts) and 8 to 11 people are required from the spring to autumn (strawberries, raspberries, melon, courgette, peas, stick celery...).

I find Biogaronne an essential part of my business; planning cultivation and organizing deliveries are done in true partnership.

I believe that the organic consumer has a right to expect products worthy of the price he pays. We should not only satisfy the criteria of the AB (Agriculture Biologique) label, but we must also produce fruit and vegetables of high quality flavor.

Carole et Bruno Lot et Garonne

I am not from an agricultural background, but has been my passion since I was a child.

Carol and I set up business in December 2006, as young farmers. On a workable area of 80 hectares, the majority is cereals and 20% of that is organic.

These cereals serve partly to feed our ducks and the straw gives quality bedding for the ducklings. We have five enclosures of 3000 ducks per year. We take them in at one day old and they leave after 82 days. They are IGP labeled which guarantees the consumer that they come from a specific geographical area. Our ducks are not organic, because the industry is not yet set up properly; there is no real recognized added value. It is worth noting that a duck eats twice as much as a roasting chicken. We have 11 cold shelters of 250m² each which are currently in their second year of conversion. This is where we produce "Graffiti" aubergines. I enjoy cultivating aubergines, and prefer to produce less but of a better quality and currently note a 30% decrease in produce compared with conventional farming methods.

We chose the « Graffiti » variety with Jean-Luc in order retain its value whilst in conversion. We also have an agreement with the Chamber of Agriculture in Lot et Garonne to have technical support.

We are barely 15 minutes from Biogaronne, which is an advantage for us, enabling us to deliver as soon as the vegetables are harvested and have them promptly packaged. We also greatly appreciate the relationship we have with the other organic farmers. It is important to us that they are willing to share their experiences.



THE RESTORATIONS OF BIOGARONNE :

Biogaronne has owned the site and buildings it currently occupies since October 2010. The site is strategically placed in the heart of the area of production. This allows us to receive, approve and distribute vegetables and fruit freshly harvested that same day.

In order to have the logistic capacity to handle greater volumes of organic produce from the Aquitaine region, and to guarantee optimal quality, we have begun improvement works to our depot.



These will allow us to double our capacity for refrigeration prior to distribution, to install a third cold room, and to have secure loading bays enabling us to load the lorries without interruption from the cold process chain.



Thus we will have 900m² refrigerated at 10°C for preparing orders as well as a capacity of 180m² of cold store at 2 to 4 °C. Other works are planned: enlarging and improving the platforms on which produce is delivered, exterior walls and roof maintenance, and then appointing new offices, but I will keep you up to date as the work progresses...