

## Palm

Since april 2007 CABRUCA once again offers its famous conserved organic heart of palm, from the species Açai and Pupunha. Tested and evaluated by our quality controle it is ready for the market.

Why is CABRUCA heart of palm so special?

All heart of palm prodution is certified organic by IBD. Farmers and the processing factory are regularly inspected. Thus our client can be 100% sure to be eating organic heart of palm and not some product where synthetic ingredients where utilized at some point during processing. Besides, we chose to use mineral water instead of filtered tub water for processing. This contributes to a very pure flavour, and reduces unwanted ingestion of chlorine.

The heart of palm of our cooperative originates in agroforestry systems planted on degraded areas. This means that other species apart from the palm trees of pupunha and açai are grown in the same area, promoting the ideal environment for the recomposition of organic material content in the soil. Areas degraded by erosion recover.

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CABRUCA farmers not only recompose degraded areas with agroforestry systems, they also enrich their areas of cocoa cabruca (cocoa grown in the shadow of remaining trees of the Atlantic Rainforest) especially with the açai palmtree. This initiative allows cocoa farmers to enhance economic viability of a culture that currently faces great difficulty due to the fungal disease "Vassoura da Bruxa" (Witch's broom). The risc of substitution of cabruca agroforestry with other agricultural systems, such as pasture, is diminished.

Grown in mixed crop systems, heart of palm is an ideal form of sustainable soil use. Such agroforestry groupings can act as wildlife corridors between forest areas, contributing to the conservation of biodiversity. Planting or maintaining trees in permanent plantation areas turns such agroforestry systems into important contributions to the maintainance of our climate, because the emission of the so-called greenhouse gases is avoided because there is no need for burning or clearcutting. In the case of recovery of degraded areas, carbondioxide is activley bound and immobilized in such long term plantations.

Agregating value to farm production, as promoted by CABRUCA, contributes to the sustainability of organic agriculture in Southern Bahia. It diversifies of our range of activities, and jobs and income are created in the region. Overall sustainability of rural production is increased and the indices of employment and income in our region improve. Eating our heart of palm is a direct contribution to the sustainability of the Atlantic Rainforest of Southern Bahia, one of the places with the highes biodiversity of our planet, and thus, considered prioritary for conservation.

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CABRUCA also supplies fresh heart of palm of pupunha and açai, generally however, only within the region, because the product has to be fresh.