

THE ORGANIC PRODUCTION IN PERU

Comparative advantages

Peru is well known as one of the world's main Biodiversity centers. Its century-old agricultural tradition based on natural selection and breeding of diverse plant and animal species has enriched the world's diet with such staples as potatoes, corn and tomatoes.

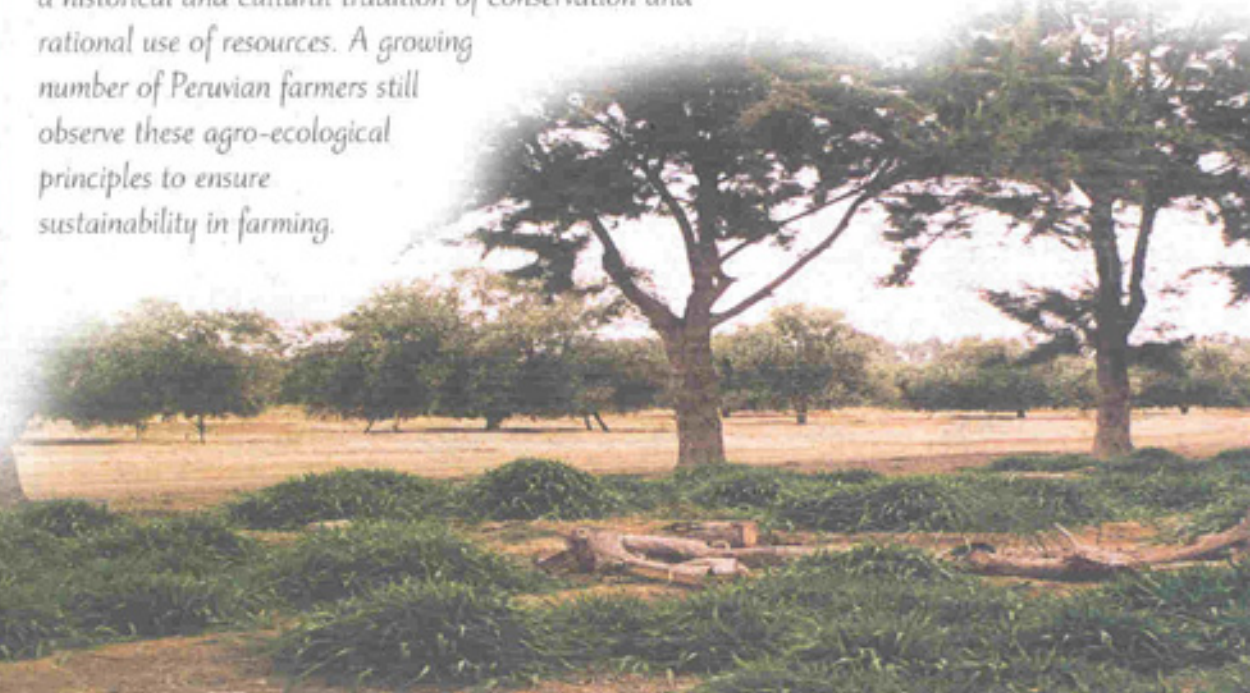


The Peruvian territory comprises several ecological levels, and very different altitudes and climates (Peru hosts 84 of the world's known micro-climates). These offer exceptional conditions for a great diversity of crops. For example, the arid coastal plains that lie at sea-level along the Pacific Ocean are dissected by numerous seasonal rivers, carrying mud and organic matter from the mountains during the rainy season and creating rich valleys. The Andean inter-valleys and mountain plateaus produce most of our Andean crops, and in the Eastern slopes of the Andes, volcanic soils are ideal for coffee and tropical crops. Farther East, the Amazon basin plain lies under a lush green cover of rain forest vegetation.

This great diversity of ecological niches allows Peru to grow a variety of crops, many of them unique, and to schedule planting so as to ensure the uninterrupted flow of produce all year.

Organic Production in Peru

Our ancestors profited from the comparative advantages of our territory and followed the principles of sustainable management, such as soil and water preservation, while controlling the risks of a variable climate. They left us a legacy of man-made terraces, aqueducts and reservoirs, among others, that are still used by many farmers to optimize their production systems. They also developed integrated pest management and disease control, and started a historical and cultural tradition of conservation and rational use of resources. A growing number of Peruvian farmers still observe these agro-ecological principles to ensure sustainability in farming.



GREENHILL FOODS



GREENHILL FOODS S.A. is a company which works in different areas of the Peruvian territory by organizing the technical assistance and training to small group of Organic Farmers in order to meet International Quality Standards.

We work on seeds such as Amaranth, Quinoa, Sesame, and Cacao.

AMARANTH (*Amaranthus caudatus* L.) The old and traditional Crop known by the Incas as the "Sacred Plant" for its extraordinary nutritional value.

Amaranth grows in the Interandean Valleys between 2-3000 meters a.s.l.

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CHACRA BLANCA

The Chacra Blanca Plantation is located 61 kms. South of Lima, 1 hour from Lima's airport and Callao seaport. The 50 Ha. plantation is located in the desert plain of Chilca valley. This desert plain has been transformed into leafy flora oasis of olive trees and this creates a microclimate for an enormous fauna population of birds and insects. In addition to the olive trees we have introduced, other trees and plants like Casuarina, Eucalyptus, Figs, Citrus Trees and recently a vineyard to maintain a high degree of biodiversity.

From the beginning, the plantation was projected as an ecologic cultivation. In the cultivation of our olives there is no use of pesticides or chemicals fertilizers. The insects controlled using mechanical traps and bio sprays. In this biological balance, the Olive trees are able to get all of their nutrients through natural fertilizers.

A natural humus is created from all of the animals that are raised on the plantation including horses, goats and rabbits. The animals are feed rich alfalfa diet, forage sorghum and other natural products. The irrigation water comes from our own subterranean spring.

Actually we are producing Ecologic Olives and Olive Oil. Between 100-140 MT, of black and green olives and 5000-8000 liters of extra virgin Olive Oil.

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LA FLORIDA



The Cooperativa Agraria Cafetalera LA FLORIDA is an organization that place together 1800 coffee growers associates, including 36 community groups between highland colonizers and jungle natives, situated on the slopes of the Chanchamayo valleys of Yurinaki, Ubiriki, Perené in Junin Department, in central upper Peruvian Jungle.

Through the processes of pulping, fermenting and washing, care is taken to ensure that the surrounding environment will not be damaged in any way what so ever, protecting the biodiversity.

Ripened berries are selectively

hand picked, kept under shade of many kind of native trees providing excellent habitat for birds and other regional animals.

La Florida Coffee cultivates original Typica, Bourbon and Caturra varieties, it comes from farms located from 1,200 to 1,780 meters over sea level, 100%

Arabigas. It allows to get excellent size grains of beautiful color, delicious aroma, wonderful taste and a reconfortable drink.

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INTERANDES

An organization devoted to rural development in the Andean countries since 1979, INTERANDES-Corp. for Sustainable Development has been providing

Technical Assistance to smallholders and producers' groups in Peru's highlands and forest regions (Huanuco-Pasco-Junin in Central Peru, Loreto in Amazonia and Titicaca Lake), including international marketing of organic food and nutritional supplements such as:

Yacon (*Smallanthus sonchifolius*):

an asteraceous, non-starchy Andean root crop, is eaten raw, cooked or dried, containing dietetically desirable oligofructans.

Yacon syrup is being viewed as a dietetic sweetener

• Maca (*Lepidium peruvianum* Chacon):

a cruciferous Andean root crop restricted today to Central Peru (Junin-Pasco), is eaten cooked or dried, containing aromatic isothiocyanates enhancing energy and vitality

Other:

Achira (edible *Canna ed.*), Beans (*Phaseolus vulgaris*, *Vigna unguiculata*), Camu-Camu (*Myrciaria dubia*),

Taro (*Colocasia esculenta*); Honey

BIO-INCA, a trade mark owned by INTERANDES stands as well for natural health services



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At present Peru boasts approximately 10000 certified organic producers who enforce production systems fully rid of chemicals materials.

Our organic farmers are focused on soil conservation and improvement, biological pest and disease management and control, rational use of water resources, crop rotation and association (multicropping), and biological field defense.

A growing number of farmers are currently switching to environmentally-friendly practices that is bound to increase the Peruvian supply and diversity of organic products.

Coffee, cotton fibers and apparel, native and tropical fruits and vegetables, Andean tubers and cereals such as quinoa, kiwicha and maca; sesame seed, olives, olive oil, palm hearts, bananas, lemons, tomatoes and tomato paste, essential oils and a large variety of medicinal plants. Information on these products is available at the Peruvian stand. You may also contact the Peruvian Commission for Export Promotion - PROMPEX that currently chairs the National Committee of Organic Products. The postal address, phone and fax numbers and E-mail address appear below.



The Peruvian agro-ecological trend

The trend towards environmentally-friendly production in Peru started in the early eighties when several producer associations, research centers and NGOs decided to create the Ecological Agricultural Network (RAE-Peru). There is also an Peruvian National Association of Ecological Producers.

Several foreign certification agencies started the ecological certification process in 1988. Since 1994 a local certification agency works in collaboration with foreign entities. The National Commission of Organic Products was established in 1997 to design the institutional framework needed to support all Peruvian producers and consumers of organic products.



National Commission of Organic Products - CONAPO

The National Commission of Organic Products coordinates the work of private and public entities, and focuses on the following tasks:

- * To derive the maximum benefit from Peru's comparative production advantages and traditional farming practices, building on the ancestral traditions of Peruvian farmers and fully consistent with the guiding principles environmentally-friendly farming.
- * To validate the National System for the Production, Accreditation and Certification of Organic Products.
- * To support the work carried out by recognized and accredited certification agencies.
- * To organize the domestic market and to promote organic production principles among producers and consumers.
- * To train our producers in all relevant production, transformation and trade techniques.
- * To endorse the principles of honesty and reciprocal trust among all parties in transactions (producers exporters importers).
- * To understand and promote the appropriate market presentation of Peruvian products.

NATIONAL COMMISSION OF ORGANIC PRODUCTS

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