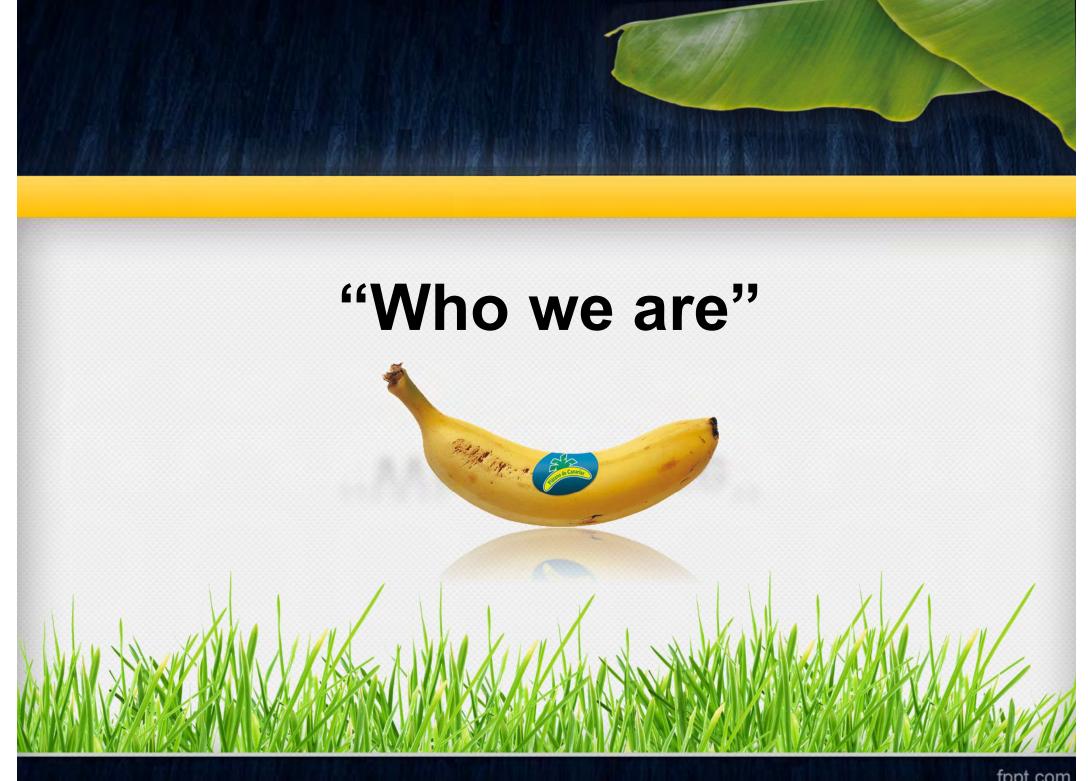
Agrícola del Norte de Gran Canaria S.C.L.

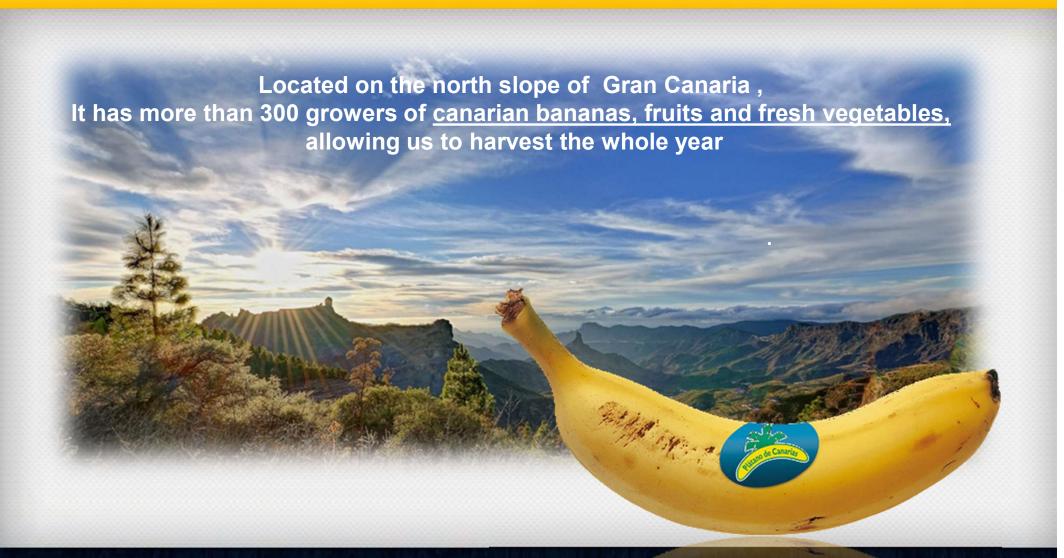




LOCATION: PROCESSING PLANT AGRÍCOLA DEL NORTE DE GRAN CANARIA S COOP. LTDA



Welcome to AGRÍCOLA DEL NORTE DE GRAN CANARIA S.C.L.



AGRÍCOLA DEL NORTE DE GRAN CANARIA S COOP. LTDA

The cooperative is directed by the Governing Council that it is formed by growers, democratically choosen, in the Partners Assembly.

This Assembly is formed by experienced and professional growers and also by young enterpreneurs.



AGRÍCOLA DEL NORTE DE GRAN CANARIA S COOP. LTDA

TRANSPARENCY and SAFETY
Externally AUDITED every year,
"changing AUDITOR every 3 YEARS"





AGRÍCOLA DEL NORTE DE GRAN CANARIA S. COOP. LTDA

The main goal of Agricola del Norte is to receive the fruit produced by our growers, especially the <u>CANARIAN BANANA</u>, and to commercialize it in local and external markets, by our own means.

We establish production and commercialization rules in order to enhance the quality of our products and to adapt and offer the volume according to the market



AGRÍCOLA DEL NORTE DE GRAN CANARIA S COOP. LTDA

For this year, we estimate our production of canarian bananas to be 10 million kgs, and 2 million kgs of tropical fruits and fresh vegetables through our trademark "LAIRAGA".

Nowadays, we distribute to more than 200 customers throughout the national territory and with growing interest in many European countries... making our trademark and its quality a brand that is in demand.



OUR COMPROMISE WITH QUALITY



- QUALITY: We can ensure the best conditions of the product (Certification and modernization of structures)
- SCHEDULING: We can adapt to the specific needs of our customers with our management system and production logistics
- CONTINUITY: We can deal with continuity in the deliveries because of the modern installations and the production scheduling.



OUR ECO-BRAND

Canarian Bananas





OUR plátano ECO-BRAND

ECO-LAIRAGA

ECO- LAIRAGA is our ecological fruit trademark. It is based on a production system that allows us to obtain products that are free of chemical pollutants using environmental friendly methods.

ECO- LAIRAGA satisfies all the constraints marked by the Regulatory Board of Ecological Agriculture.



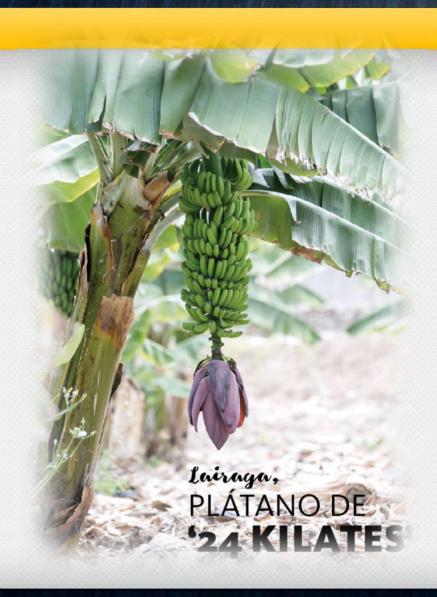






OUR ECO-BRAND

ECO-LAIRAGA



BIO CANARIEN BANANAS:



Will be 20% of the total production this year: 2.000.000 Kg

THE PRODUCTION WILL GRADUALLY INCREASE BECAUSE WE HAVE FARMERS IN THE PROCESS OF GETTING **ECOLOGICAL CERTIFICATION**



TIME ECO-BRAND

ECO-LAIRAGA

From the moment the farmer decides to certify his product until it is considered as ecological takes a process of 3 years

Year 0

2 Years Convertion



Ecological





Everything begins in the field



CANARIAN BANANAS

Are the main crop developed by our cooperative.

The most widelly grown is

"The little dwarf", traditional from The Canary Islands



The field: Taking care of details

The placement of protectors between the hands of bananas reflects our promise of a high quality product, taking care of the fruit avoiding unnecesary friction and shocks





The field: The cut day

Once the banana clusters reach the optimum degree of ripeness on the plant, they are cut and then moved to our warehouse for sorting and packaging.

Banana clusters are cut on the same day of processing to ensure the highest quality of the product.

Protective elements are used in the cutting process to protect the fruit as much as possible.



The field: The cut day

The fruit is loaded, carefully placed, and transported to the warehouse by trucks, owned by the cooperative which offers this fruit collection service for our growers.





THE PROCESSING PLANT



Packaging: Step 1

1.- Unloading banana clusters from cages.

Once the fruit is received at the processing plant, the process of cleaning, washing, selection, quality control, sorting and palletizing begins.



Packaging: Step 1

2.- Placement of the banana clusters in the aerial train.

3.- Washing tunnel





Packaging: Step 2 Selection and sorting

- 1.- Cutting the banana cluster into hands of bananas (dismantling)
 - 2.- Washing the fruit with the water of the tanks



- 4.- Sorting the fruit by qualities
 - 5.- Weighing the fruit
- 6.- Manual packaging of the fruit
- 7.- Manual or automatic palletizing of the fruit and strapping.













Packaging: Step 3 Palletizing

The automation of the palletizing process allows us to send the boxes to the palletizer by category, forming pallets automatically, and finishing the process with the strapping.

The pallets are located in a specific area of the warehouse and before being loaded, they are identified and sorted





Packaging: Step 4 Fruit ripening

The pallets are transported to our chambers where an automatic system induces the ripening of the fruit using a controlled atmosphere until it reaches the desired color.





www.agricoladelnorte.es

Our quality controls are associated with our promise of food safety, respect for the environment, and of course, the guarantee of a product that has a traditional flavor.





Technical Services

- Agrícola del Norte de Gran Canaria has an <u>ADVISORY SERVICE</u> with 4 agricultural engineers for all members of the cooperative.
- This is a professional system in direct collaboration with the farmer to ensure that the fruit arrives with the maximum levels of quality and safety from the field to the final consumer.
- We offer an <u>UPDATED AND DIFFERENTIATED ADVICE</u> for all the needs and requirements of each crop.

"THE CANARIAN BANANA".

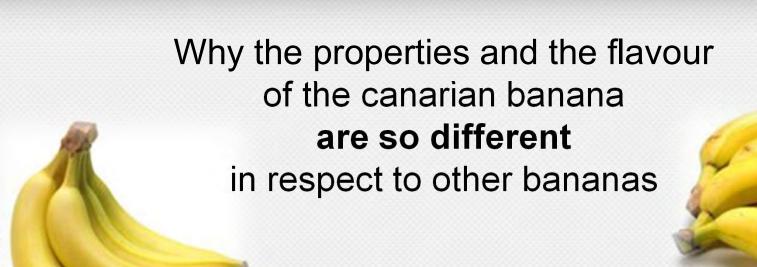


THE CROP

The banana is a plant and not a tree (as many may think) because it lacks a trunk. It is grown in the region of the islands, always at low altitude (< 300 m) in sunny areas with a good temperature (around 25 °C).

Therefore, the Canary Islands are one of the best places suitable for its cultivation.

CANARIAN BANANA vs AMERICAN BANANA



American BANANA /

Plátano from Canry Island

1st - Taste, texture and fragance

CANARIAN BANANAS VS OTHER BANANAS

In comparison with other bananas, the canarian banana has:

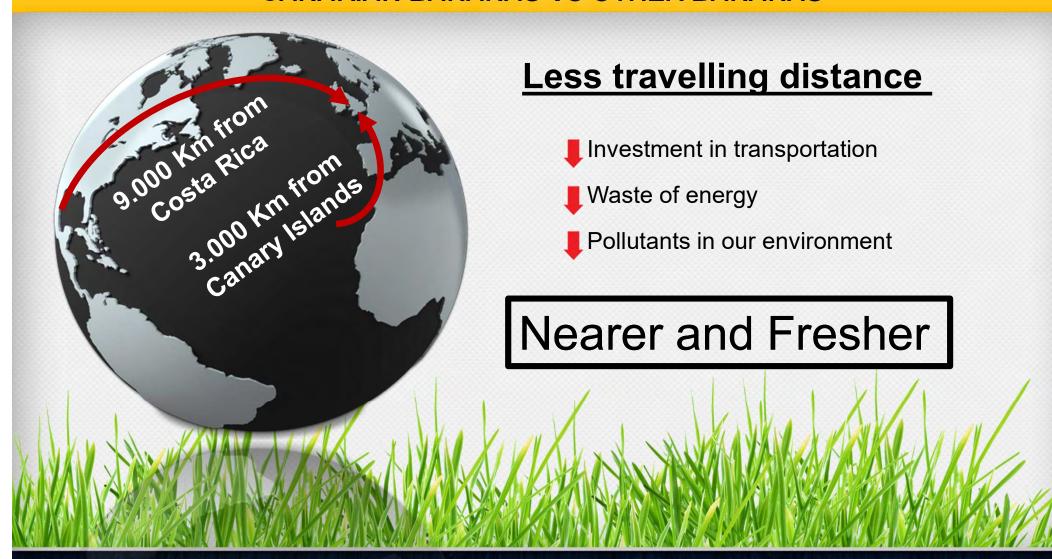
- 1) A greater humidity index, hence it has more flavour than other bananas that are much dryer.
- 2) Slightly lower levels of carbohydrates, soluble sugars and sucrose which gives a **less floury texture**.
- 3) A higher degree of ripeness because it stays on the plant longer (6 months vs. 3 months), **giving it an extra taste and aroma.**

This is due to the weather in the Canary Islands which is more variable than in other tropical countries.



2nd - Proximity

CANARIAN BANANAS VS OTHER BANANAS



3rd – Good practices

CANARIAN BANANAS VS OTHER BANANAS

European productions, such as canarian banana, have greater levels of control and environmental respect which favors biodiversity.



European productions also enjoy policies and guarantees decent conditions for workers.



ANOTHER Eco-BRAND

Organic Subtropical fruit





TIME ECO-BRAND

ECO- HUERTA LAIRAGA



ANOTHER Eco-BRAND

HUERTA LAIRAGA

Eco-Huerta LAIRAGA, is our fruit trademark reserved for our ORGANIC fruits and fresh vegetables, specially subtropical products such as

PAPAYA, MANGO AND PASSION FRUIT

... with an high acceptance and increasing demand by our customers.

We offer the chance of sheduling with our growers, or allocating farming areas depending on the customer demand.







Eco-BRAND Production

HUERTA LAIRAGA



Prevision for 2022 are 23.000 Kgs of Ecological avocados

Scientific name: Persea Indica.

- Varieties: Hass and Fuerte.
- Growing area: North Gran Canaria.

Presentation/packaging: Boxes of

6kgs. Growing period: from



Eco-BRAND Production

HUERTA LAIRAGA



50.000 Organic Papaya Kgs/year

- •Scientific name: Carica Papaya.
- •Varieties: mainly Intenzza.
- Growing area: South of Gran Canaria.
- Presentation/packaging: Boxes of 4 kgs.
- **Growing period**: year-round, depending on the varieties.





Eco-BRAND Production

HUERTA LAIRAGA



Prevision for 2022 are 25.000 kgs of Organic Mango

Scientific name: Mangifera indica L.

Varieties: among others Tommy Atkins,

Keitt and Osteen.

Growing area: South of Gran Canaria.

Presentation/packaging: Boxes of 4kgs.

Growing period: from July to Octubre.





New commercial alliances



We firmly believe in the work we do in Agricola del Norte de Gran Canaria S.C.L., and we are convinced that all these efforts will facilitate the professionalism of our workers and members, allowing us to create synergies with our customers and offering a product that reflects our principles to the final consumer.

