


TRANSNATIONAL MOBILITY IN PORTUGAL

FARMS VISITS

Please, fill in the table below for each farm visited on Tuesday 15th and Wednesday 16th of November, in Alentejo.

Name of the farm	Canteiro da Luz 
Location (city, area)	Aldeia da Luz – Mourão
Creation date	August 2012
The farmers	
Numbers of owners, and gender	2 males (brothers)
Professional background	Not related to agriculture.
Do they have previous experience in agriculture?	Family business, they already work with olive trees
Do they have another job? If so, what job?	Yes. They are both full time employed. One brother works at the Ministry of Health, the other brother works at a factory.
Did they take a training on agriculture?	No, but they grew up in a farm
Are they members of a cooperative? (yes / no)	no
The farm	
Total surface area (ha)	30
Number of hectares that are actually cultivated with MAP (ha)	1,5ha
Other activities on the farm (olive trees,...)	Mainly olive trees, and also Stevia (<i>Stevia rebaudiana</i>) and 1.5 ha of Goji (<i>Lycium barbarum</i>)
Number of MAP species produced	6

Latin names of species produced and their pourcentage of occupation (or ha) - list at least the main ones	<ul style="list-style-type: none"> • <i>Satureja montana</i> • <i>Salvia officinalis</i> • <i>Artemisia dracunculus</i> • <i>Aloisya triphylla</i> • <i>Mentha x piperita</i> • <i>Melissa officinalis</i>
Do they practice wild harvesting (yes/no)	No
Names of the wild harvested species	NA
Number of full time workers (in addition to the farmers)	1 full time worker
Number of seasonal workers (in addition to the farmers)	It depends on the season
Production	
Warehouse facilities (m ²)	500 m ²
Green house (m ²)	No
Plastic cover, total/partial (yes/no)	Totally covered with plastic. They say that most of the producers uses plastic cover because this cost is financed by the EU funding (around 50% reduction cost). Whereas the cost of the annual hand work for weed control is not financed. At the end, a majority of Portuguese farmers chooses to use the plastic cover
Fertilization system (fertirrigation, manure, etc...)	fertirrigation
Irrigation system (type of irrigation)	Drop-to-drop (2 lines, drops distant 30cm)
Well (yes/no)	NA
Water deposit (yes/no)	NA (water from the Alqueva dam)
Method of harvesting: <ul style="list-style-type: none"> - Mechanical / manual - Type of equipment 	<p>Manual:</p> <ul style="list-style-type: none"> • <i>A. dracunculus</i> is always cut by hand <p>Mechanical (Harvesting Machine):</p> <ul style="list-style-type: none"> • MC Leça harvesting machine (Site) • A bit heavy for just one operator (and this farm is totally plane!) • 2 engines (1 for the cutter and 1 for the treadmill) • <i>A. triphylla</i> is always cut by machine except last cut, by hand, because is very close to the ground <p>Mechanical (electric pruner):</p> <ul style="list-style-type: none"> • For <i>Mentha x piperita</i>; cut and put directly into the drying boxes; after harvesting goes directly to the dryer

Number of harvest/year for each MAP produced (please use latin names)	<ul style="list-style-type: none"> • <i>Satureja montana</i> (don't harvest because don't have buyers) • <i>Artemisia dracunculus</i> (last cut in October) • <i>Mentha x piperita</i>: last cut in November
Other production equipment (tractor,...)	Tractor and tools from the rest of the farm (lower initial investments)
Transformation	
Dryer on site (yes/no)	Yes
Type of dryer (solar, electrical,etc)	<p>Pre natural drying:</p> <ul style="list-style-type: none"> • Over a grill, in the warehouse, in open air <p>Hybrid Dryer (solar and electrical)(Chatron):</p> <ul style="list-style-type: none"> • Solar collector with air coils, heated by the sun • The hot air is project into the drying chamber • If the air is over 35°C, the entrance of air is automatically closed • The air from the coils is only injected from 24°C upwards • If the temperature is lower, the electrical heater is activated, especially over night or during winter • The electrical system can be turned off manually if temperature are warm enough • Drying Chamber: 15 m2 • Cost of the dryer: 9000 € (solar collectors + electrical resistance + programmer) (because part of it was constructed by the farmers) • <i>A. dracunculus</i>: totally dried in Hybrid Dryer; plant hard to dry and of getting a good final product, darkens very easily during drying process and takes long time to dry. With their dryer, they have no problem in getting a good final product. They leave the automatic electric heater turned on, even during the summer. • <i>A. triphylla</i> takes 24-48 hours to dry during summer • <i>Salvia officinalis</i> and <i>Aloysia triphylla</i>: first pre-natural drying, after Hybrid Dryer • <i>Mentha x piperita</i>: directly dried on the Hybrid Dryer. Once dried, herbs are put in the medium sized bags and still stay in the dryer for a while to lose some final humidity (once they put the herbs in the bag too soon and the plant got all darkened!)
Use of decontamination process (freezing) (yes/no)	NA
Other transformation equipment	<p>Stockage Bags:</p> <ul style="list-style-type: none"> • Average size bag: for 10Kg of dried plant (easier for a single person to move it)

	<ul style="list-style-type: none"> • Big Bag: for 70Kg of dried plant (also moved by a single person, but much harder)
Sales and market	
Marketing mode (bulk, direct sale, etc)	bulk, direct sale
Own brand (name)	Canteiro da Luz
If own brand: type of packaging	Card box packaging with internal plastic bag (zip lock, not thermossealed)
Main partners for commercialization: compagnies countries	Europe and France (Herbier du Diois)
General notes	
Please fell free to add any information relevant about this farm.	
<p>The quality of the harvests varies with the season. The last harvest, in autumn, is not so aromatic as the spring and summer harvests. Separation of leaves and stems is done by hand (helped with the family) Plantations: mainly in spring Scales: Pestronix Distance between plants: 1.50 m x 2.50 m Production: 2-3 Kg per plant (May-September); at the 2nd year after plantation (planted 2 years age plants) Bulk Selling Price: 18 €/Kg (no calibre fruit) (they will sell to the nursery that provided the plants) Investments: lower because profits on the infrastructures of the other cultures Principal Markets: Fresh, Dry and Juice Treatments: Mechanical by tractor, mainly Sulfur and "Bordeaux Mixture" Notes: Sensible to excess of water</p> <p>They start to grow goji: dried, and fresh for juices.</p>	

