



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	Monte do Menir Monte do Menir	
Location (city, area)	Barrada, 7200-171 Monsaraz	
Creation date	Septembre 2008	
The farmers		
Numbers of owners, and gender	Its a familu business: mother (Ana), father (António) and son (Joaquim)	
Professionnal backgroud	The mother worked in plastic art. The father was a sales representative. The son graduated in agriculture.	
Do they have previous experience in agriculture?	Yes Joaquim.	
Do they have another job? If so, what job?	NA	
Did they take a training on agriculture?	Yes, one of them did a training on HACCP and is certified, therefore don't need a technician to make the internal audit.	
Are they members of a cooperative? (yes / no)	NA	
The farm		
Total surface area (ha)	2ha	















Number of hectares that are actually cultivated with MAP (ha)	1.2 ha
Other activities on the farm (olive trees,)	no
Number of MAP species produced	2 main plants and a few others in little quantity
Latin names of species produced and their pourcentage of occupation (or ha) - list at least the main ones	 Mentha x piperita Aloysia triphylla Thymus vulgaris Cymbopogon citratus
Do they practice wild harvesting (yes/no)	no
Names of the wild harvested species	no
Number of full time workers (in addition to the farmers)	none
Number of seasonal workers (in addition to the farmers)	1
Production	
Warehouse facilities (m²)	Approximately 40 m² divided in: 10 m² dedicated to packaging (cerified HACCP) and a stockage area of 30 m², with air conditionning.
Green house (m²)	Around 100m2.
Plastic cover, total/partial (yes/no)	Totally covered by plastic, except for a small filed with menthe x piperita They are planning to try a production without the use of plastic, on a new parcel.
Fertilization system (fertirrigation, manure, etc)	Fertilization through the irrigation system, but in a simple way. Has a deposit where they put manually the fertirrigation product (much cheaper than the whole fertirrigation system
Irrigation system (type of irrigation)	Irrigation Drop-by-Drop; waters the plant at night not to lose water by evaporation (in the region temperatures can be very high, and with the plastic cover, the temperature of the soil is even higher)
Well (yes/no)	Yes, they have a forage
Water deposit (yes/no)	They collect rain water in a tank
Method of harvesting: - Mechanical / manual - Type of equipment	Manual

















Number of harvest/year for each MAP produced (please use latin names)	About 4
Other production equipment (tractor,)	Quad vehicle. Farm low mechanized.
Transformation	
Dryer on site (yes/no)	Yes
Type of dryer (solar, electrical,etc)	Mix: solar and electrical Solar panels used to blow air in dryer During winter, use of electricity and a deshumidificador
Use of decontamination process (freezing) (yes/no) Other transformation equipment	Yes, plants are frozen for 2 days in a plastic bag. Freeze (no frost) after drying; needs a difference of less than 20-30C temperature to decontaminate (for 2 days) (kills including insect eggs); the plants go to the freezer inside plastic bags (zip lock big bags), sometimes uses one bag inside other. After freezing, plants are left inside the same bags for 24 hours at room temperature, before being moved to the final packaging Plants sold in bulk are not decontaminated (the client has its own decontamination process). Yes They separate leafs and stems manually
	Equipment used in the packaging Facilities:
Sales and market	
Marketing mode (bulk, direct sale, etc)	Direct sale and in bulk (most of the production)
Own brand (name)	Monte do Menir
If own brand: type of packaging	Card box packaging with internal plastic bag (zip lock, 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.

Good nursery: certified and credible, good varieties and certified phytosanitary passport.

Because the farmer is himself a HACCP technician, they only have to pay the external audit for the certification (it is a lower cost to pay formation to the farmer, than to pay every year a technician to make the internal audits and even the initial implementation of the system. The field in front of the house was planted 6 years ago. The field behind the house has been recently planted.















One thing also important that they have is a program/app that registers everything, from the production costs, phytopharms used in the field, fertilizers, invoicing, workers info, etc.

The goal of the farm is to make everything on site, from the nursery to the final products. They use the plastic covers because it's less labor, but they are also thinking of removing them because they cannot access the soil, it's hard to change the plants, and hard to mecanise.

Everything is well thought, infrastructures are small but very sustainable. Costs are minimized. The dryer especially is really well controlled each « closet » has a temperature monitor who can be checked. The space is optimized. When the sun conditions are good, drying process only cost 1 euro by day. If conditions are not good, he uses electricity.















