



SAC- Deliver Fresh from Farmers to You

Established in 2011, Svay Rieng Agro-Product Cooperative (SAC) has cooperated with COraA to certify about * 150 *organic farmers*. It has gradually gained trust from many retailers such as AEON and Natural Gardens for supplying high quality products.

To uncover the production process behind the fresh and premier veggies on the racks of the supermarket, we, the interns and manager of COraA, went for a field trip to the Svay Rieng Province on 14 June.

We first arrived at the office building of SAC in the province. Fresh vegetables are sent here two or three times a week by zone leaders, who are in charge of collecting freshly picked vegetables from a few farmers and delivering to SAC. The zone system saves the trouble for farmers for transporting the vegetables individually and ensures efficiency. In addition, as zone leaders negotiate what vegetables to produce, customers are able to enjoy a variety of local vegetables.



As we were amazed at the same size of all the cucumbers as if they were produced in identical moulds, the staff of SAC pointed us to the length standard on the wall. Based on the type of seed, there is a standard length for the best quality of each vegetable. For example, the best bitter guard should be around 38cm. Workers at SAC will only choose the vegetables that are the best based on the strict standard and sell them at the supermarkets. This strict selection process ensures that customers will receive the freshest and most delicious veggies.



Next, the staff of IVY took us to the farmland. Before we went into the field, the biogas and organic fertilizer pond greeted us with its distinctive colour. Surprisingly, the smell was not very strong, because it was covered with nets. By producing organic fertilizer themselves, farmers not only can save money on fertilizers, but also can harvest much healthier food for their family and customers. When we went into the field, the farmer plucked down a little cucumber for us to try. Compared to the conventional cucumber we tried before, the organic one is much more fragrant and sweet!



We felt really pleased to see that COraA's efforts have been paid off. With COraA's trainings, farmers not only earn higher income for producing organic food, but also enjoy a healthier diet.

However, we learnt from the interview with the marketing staff of SAC that it is still difficult to sell the *chemical-free or organic products at high price, because many consumers are not aware of the differences between conventional products and organic ones. As a result, consumers usually opt for the cheapest in the market.

Hence, to improve the livelihood of Cambodian farmers, and promote the numerous benefits of organic food, COraA will continue to market organic agriculture to farmers, cooperatives, and the general public alike.

**current number of organic certified producers is 103 members.*

**all the certified producers are certified as organic now. COraA does not provide "chemical-free" certification from 2018.*

For more information, check out our official website, Facebook page. Email us if you have any inquiries.



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