



2019

VARANASHI ORGANIC FARMS

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Visit www.varanashi.com for more details



THE FARM

Southern Karnataka - India

Varanashi Organic Farm is located on the west coast of India in Southern Karnataka, Its a family run organic agricultural farm which has been passed down by generations since last 300+ years and currently covers around 100 acres with numerous irrigation ponds, as well as a river and a riverlet adjoining one of the two properties.

We aim at simulating the diversity and eco-friendliness of the natural forests in farming and farm practices.

As such during the last few decades, Varanashi Organizations have contributed greatly towards the promotion of organic and sustainable agriculture in the region.



WE PROMOTE ORGANIC FARMING AND HEALTHY LIVING THROUGH RESEARCH, FIELD-TESTING, OUTREACH, ADVISORY SERVICES, ORGANIC EXPOSURE AND AQUATIC EDUCATION.

Crop plantations are maintained within the natural vegetation of the area, and 60% of the farms is still untouched forest.

Crops like Arecanut, Coconut, Cocoa, Nutmeg, Banana, Black Pepper, Jackfruit etc. are grown in a multi-story system. In addition, different types of vegetables, fruits, flowers are also grown. Rice is organically cultivated during the rainy season for our own consumption as well as for sale.

The improvements in the agricultural practices are brought about by recycling of agro-wastes, the use of bio-control agents, water harvesting, silviculture, as well as outreach programs and advisory services.

The research technologies developed in the foundation are being field-tested at a macro-level at Varanashi Farms, before being advocated for wide-scale adoption.

THE FARM

Southern Karnataka - India

CACAO CULTIVATION



BACKGROUND

Varanashi farms has one of the oldest cacao blocks in south India. We started cultivating Cacao in 1965.

Trinitario and Forestro varieties are grown on the farm.

THE FARM

Southern Karnataka - India

HARVESTING & PROCESSING



BACKGROUND

After the harvest, the pods are kept for couple of days before opening them.

The pods are opened and the seeds are cleaned off the pulp.

We work with the ladies in the village to assist us with the process in turn working with the community and providing opportunities for them.

The wet beans are then fermented by box fermentation method, after which they are dried under the sun. The moisture in dried beans is maintained between 8-12%.

THE FARM

Southern Karnataka - India

CACAO RETAILING

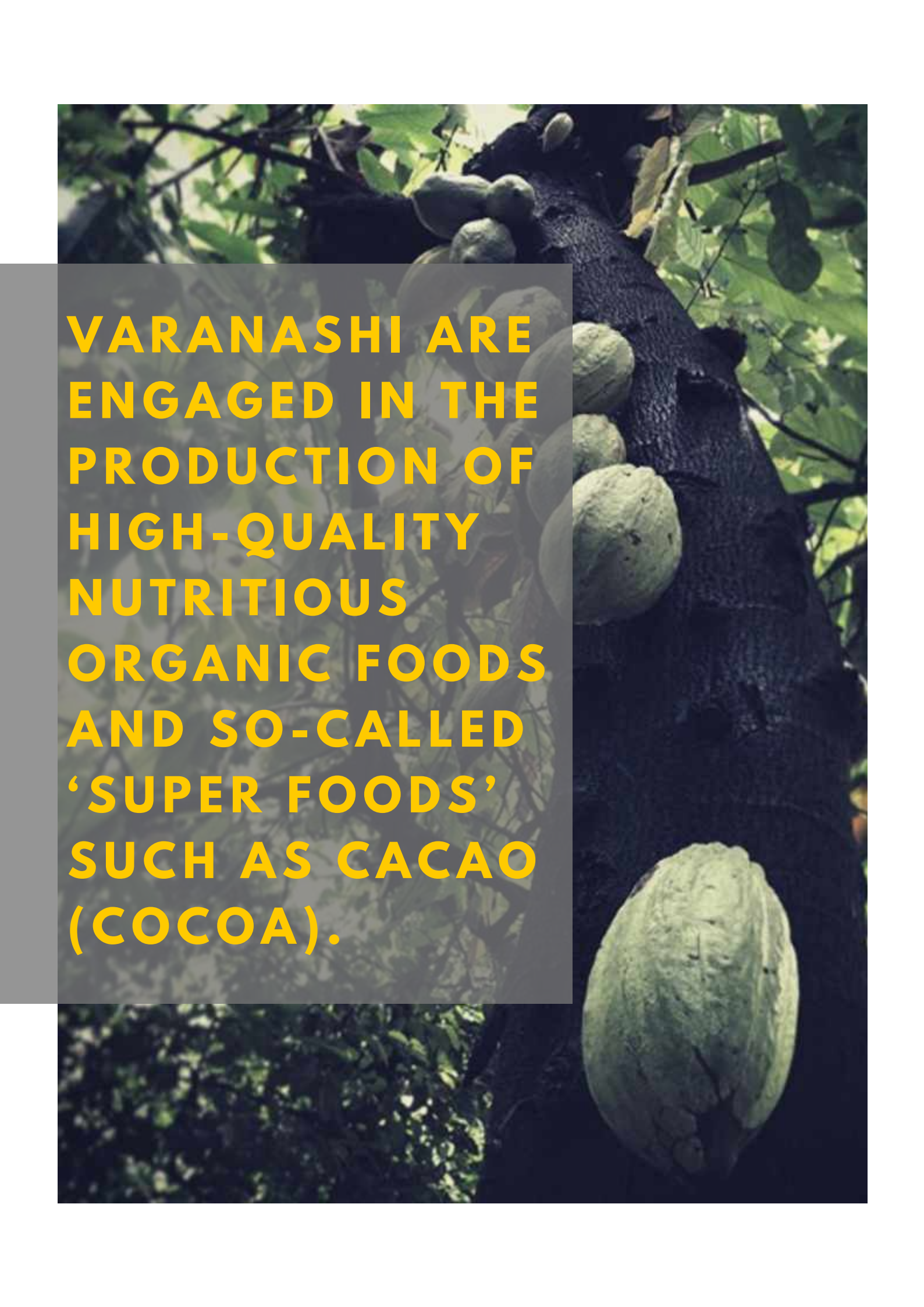


BACKGROUND

Our Cacao beans are grown sustainably and as such we would like these to be used for Artisan or handmade chocolates.

We follow the international standard of 100 count beans.

Brands such as Earth Loaf and Maison & Co. source beans from us for their chocolates.



**VARANASHI ARE
ENGAGED IN THE
PRODUCTION OF
HIGH-QUALITY
NUTRITIOUS
ORGANIC FOODS
AND SO-CALLED
'SUPER FOODS'
SUCH AS CACAO
(COCOA).**