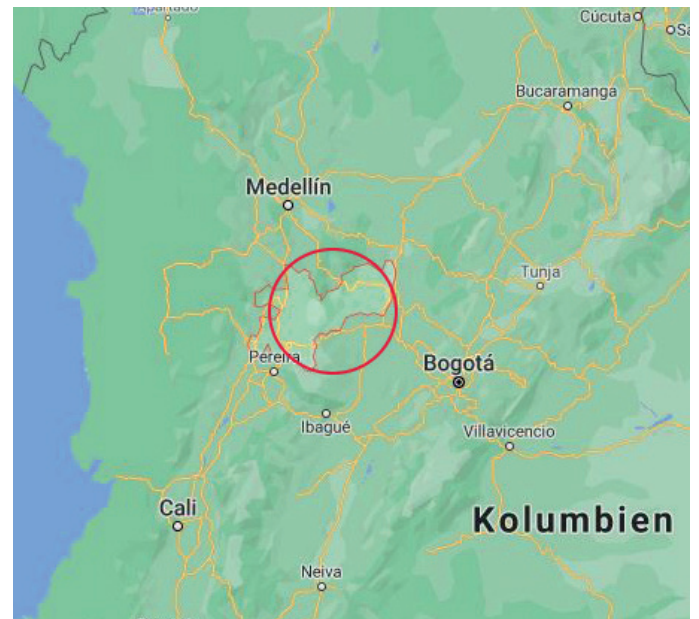




## Molienda Real

Since the beginning of 2019, PRONATEC and MOLIENDA REAL have established a long-term commercial partnership to bring sustainable Colombian whole cane sugar to international markets.

The department of Caldas in central-west Colombia is situated in the Cordillera Central of the Andes Mountains, a 4-hours drive from Medellín. Coffee is the main crop, but other agricultural products such as beans, bananas, rice, sugar cane and corn have grown in importance. Cultivation, harvest and transport are a real challenge in the rural landscape with steep fields and poor road conditions. Furthermore the region is heavily affected by internal conflict and violence. In summary it is a challenging setting for small-scale farmers.



### Molienda Real

MOLIENDA REAL was founded in 2012 to produce organic whole cane sugar, bring it to market and ensure a sustainable source of income to the local farmers. In the meantime more than 150 small-scale farmers from 3 cooperatives have joined the project. MOLIENDA REAL provides financial resources for new equipment, centralized processing facilities and agricultural training. Skilled agrobiologists support the farmers and help them to improve their productivity. The cultivation of organic whole cane sugar does not only allow an above average income, but also preserves the soil and the local ecosystem in the long term.

|                 |  |
|-----------------|--|
| Founded         | 2012   |
| Cooperatives    | 3  |
| Small farmers   | 135 (28 females / 105 males)                           |
| Products        | organic certified cane sugar / ginger, Chilli capsicum |
| Cultivable land | 323 ha   |

### Certificates

EU-Bio (EG 834/2007), SPP (small producer Symbol) HACCP (in progress), Kosher (in progress)





## Our partnership with Molienda Real

In the beginning of 2019, PRONATEC and MOLIENDA REAL agreed on a long-term commercial partnership. Right from the start the new cooperation has flourished. Both parties are driven to establish the premium whole cane sugar in the market – a sugar, which meets the highest expectations in quality and flavour as well as ecological and social standards.

## The whole cane sugar

The SUCANAT® whole cane sugar from MOLIENDA REAL is characterised by a unique quality, an appealing caramel colour and a high nutritive value. It is creamy and sweet, but not overcooked. By maintaining a traditional and artisanal production process, the precious, natural content of the whole cane sugar is preserved - contrary to the common industrial processing. It takes a lot of experience, patience and precision to produce such an excellent “panela”, the Colombian name for whole cane sugar.



*My name is Rosa Helena Blandón and I am 55 years old. Panela has been part of our life for more than 3 decades; it used to be a hard and poorly paid job so that our children were looking for other options such as gold mining. The efforts of the cooperative allow us to produce a well-paid organic food, they change the attitude of the young people and make them love the countryside.*

