

PACIFIC COAST ECO BANANAS TASTE THE DIFFERENCE!

Ecoganic bananas are nutritionally mature at harvest - grown as nature intended Ecoganic Certified AC 405101 - more than organic - an Ecologically sensitive farming system

GROWN FOR A SWEETER & CREAMIER FLAVOUR, & LONGER SHELF LIFE

ON FAMILY FARMS in Far North Queensland

www.eco-banana.com

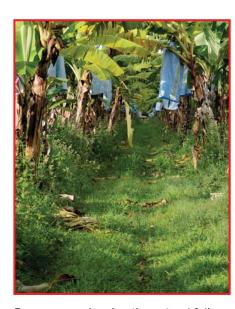
Healthy Soil + Healthy Environment = Healthy Food



Farm photo - grassed interrows prevent farm soil runoff. Grassed is Slashed in conjunction with insect monitoring programme.



Bunch is checked for harvest maturity once the bunch is cut from the tree, the tree is then cut down to promote the growth of the new sucker. Eco bananas are a 11 to 13 month cycle from the sucker to bunch harvest. The growing and nutrition programme mimicks farming as nature intented.

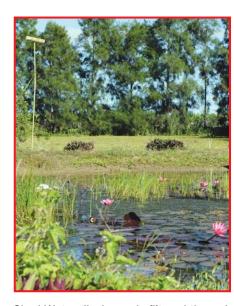


Banana row showing the natural foliage that attracts beneficial insects and animals.



Cassowarys are frequently sighted on the farm - our Environmental Management System & Ecoganic Protocol ensure Critical species such as the Cassowary are protected.

Photographed on David and Nerinda's farm at Kennedy



Shed Water discharge is filtered through environmental wash ponds. Fish and other aquatic life are evidence of quality waste water, minimal impact on the surrounding environment including the Great Barrier Reef. This also encourages more diverse wildlife.



Taken at Jeff and Rons farm Mirriwinni



White-lipped Tree Frog Litoria infrafrenata Feeds on insect pests.



The proliferation of insect larvae and worms in the soil indicate the natural health of the soil devoid of nematicides. insecticides & miticides.



Dehanding - stage where fruit is cut from the bunch for clustering and packing.



Clustering banana hands. Allows for efficient dipping of wax and achieves better standard of quality for retailer and customer satisfaction.



Sorting of clusters removal of fruit that does not meet HACCP, ICA 06 and Eco quality protocol.



The Packing Shed