



Global Organic Ingredients

Sustainable Coconut Sourcing Sri Lanka

Coconut Water, Milk and Cream Sri Lanka

Sustainability Impact at Source



Going Beyond Organic

Creating resilient, equitable, and environmentally-secure food system

Driving sustainable and market driven development at source

Measurable social and environmental impact for farmers, workers, and communities worldwide

Contributing to the UN Sustainable Development Goals



311 permanent employees	39% female employees including in management positions
100+ smallholder farmers	45 farmers Fairtrade certified
1380 hectares of organic certified land	6-8 coconut harvests per year

About the project

Coconut is a beloved vegan dairy alternative that consumers adore. Its versatility shines through in the refreshing drinks, creamy yoghurts, ice cream, and even baby food it enhances with its nutritious water, milk, and cream.

Sri Lanka, with a western area known as the "coconut triangle," is widely recognized as the primary source of liquid coconut products. Since 2014, Tradin has been sourcing organic coconut ingredients from this tropical haven, partnering with local farmers and processing facilities. An extensive network of farmers employs natural practices and compost to grow and harvest coconuts, aligning with the principles of regenerative organic agriculture. In small plots next to their homes, coconut trees mingle with vibrant mango, banana, and black pepper plants, lovingly tended by the families. Larger plantations integrate strategic intercropping with fruit or cashew trees and even cows for fertilization, fostering a thriving ecosystem. With coconut leaves and husks generously scattered around the trees, nature rewards them with a remarkable harvest 8-10 times a year, and farmers receive an organic premium for their exceptional products.

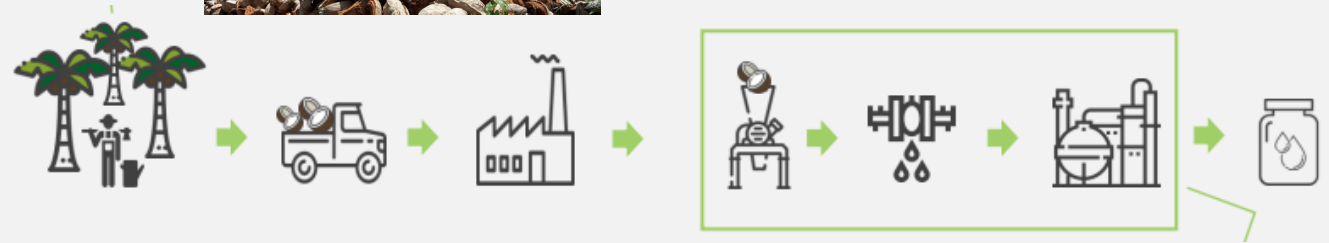


Full traceability and High-Quality

From Farm to Factory to Customer



Our integrated supply chain and close collaboration on the ground help us ensure **full traceability, organic integrity and high-quality** coconut liquids from Sri Lanka. We ensure the traceability is tracked until the farmer/ field level and lot segregation is very well controlled at processing facility when the nuts arrive by trucks. The sorting, de-husking and then processing of the nuts require a lot of manual labour, and the safety of the workers is a prime focus in the facilities.



State of the art processing ensures optimal consistency of the pasteurized liquid products, which is crucial when using it in dairy-alternatives like yoghurt.

Social and Environmental Impact

Animal welfare and integration

- Cows play a key role in the organic fertilization of the coconut fields. Farmers usually tie a long leash to a tree so the cows can roam a section of the field, moving the animal(s) to a new section regularly.
- The harvesting of the coconuts is done manually using a pole to tap the top of the tree to make only the ripe nuts fall out. We are not aware of any involvement of animals, such as monkey, in harvesting or any other farmwork.

Certifications

- The market price for coconut products in Sri Lanka is determined through governmental auction, but our farmers are paid an organic premium on top of this price. If the coconut product is sold with Fairtrade, they get an additional premium.



Community development

- The processing plants have created many jobs for local villagers, paying good wages, bonuses, and benefits such as medical check-ups every half year. Safety is a top priority through BRC or SMETA audits at the facilities.
- Some farming areas are very rural, meaning villagers have no drinkable water. One of the facilities located a tap in front of the factory to provide unlimited drinking water to all. Other community activities are organized such as seedling distribution, donations, school supplies to local children and a blood donation project.

