

KwaZulu-Natal,
South Africa

AMANZI AMAHLE COOPERATIVE FARM AND DISTILLERY

Partner Since 2018

Botanicals sourced from this partner farm: Tea Tree, Eucalyptus Radiata, Lemon, Orange, and Grapefruit



PARTNER LOCATION AND BACKGROUND

The Amanzi Amahle Cooperative Farm and Distillery works with an array of local growers throughout the region to produce some of Young Living's most popular essential oils. This partnership provides the valuable resources smaller farms need to produce high-quality essential oils, while also dedicating efforts to the conscientious treatment of people, land, and resources. For example, in 2019 a Young Living partner farm grant program funded a distillery that allowed one of the Amanzi Amahle Cooperative's tea tree farms to distill on site. This distillery will also distill botanicals from a community plot of land identified by The D. Gary Young, Young Living Foundation to help generate funds toward purchasing school transportation for local children.

BOTANICAL BACKGROUND

Orange is one of the oldest, most popular, and most traded crops. It's believed to have originated in Southeast Asia, with the records of its earliest cultivation dating back as far as 2100 BC. Now orange trees grow widely throughout the whole world and are consumed as a delicious fresh fruit or used to make tangy juices and marmalades.

Grapefruit, also known as *Citrus x paradisi* or the "forbidden fruit" of Barbados, is believed to be an accidental hybrid of the orange and the pummelo, the largest member of the citrus fruit family. It's believed that the name "grapefruit" refers to how the fruit grows clustered in trees like grapes.

Both oranges and grapefruits undergo cold-pressing to produce essential oils. Cold pressing, also known as expression, physically squeezes citrus peels to remove their oils.

**Citrus fruits
produce many of
the most popular
essential oils
because of their
versatility and
bright, universally
beloved scents.**

HARVESTING

All aspects of the essential oil producing process, from planting to distillation, are monitored and maintained through rigorous quality-control practices and testing. The cooperative teams of Amanzi Amahle follow many sustainability practices, such as scattering the distilled biomass back onto the land to enrich the soil and help it retain nutrients.



HOW THE COOPERATIVE FARM GOT ITS START

The Amanzi Amahle Cooperative Farm and Distillery has played a vital role in the development of South Africa's essential oil industry over the last 35 years. The cooperative not only represents a collection of the best growers in the region but works with those top growers to help them stay at the forefront, teaching sustainable practices that promote long-term production of high-quality essential oils.



DID YOU KNOW?



Scattered across the vast continent of Africa, the Amanzi Amahle Cooperative Farm and Distillery has more than 29,000 acres of rich soil for growing aromatic botanicals.



Members who tour this partner cooperative often reserve accommodations at The Gorge, a five-star lodge. The chef on staff is rated among the top 20 in South Africa and crafts showstopping dishes with edible flowers.



While visiting the cooperative farm, a few animals you might see are zebras, antelope, porcupines, wildebeests, warthogs, and monkeys.



SEED TO SEAL

We discover, distill, and deliver the world's purest and most potent essential oils and oil-infused products. To maintain that standard, we created our Seed to Seal® quality commitment as a set of rigorous quality benchmarks that put people and planet first. Seed to Seal's three pillars—Sourcing, Science, and Standards—let you fall in love with Young Living products knowing that inside each bottle, tube, box, or bag is a powerful product with a sustainable story. For more detailed information on our Seed to Seal pillars, please visit SeedtoSeal.com.

LOOKING AFTER THE ENVIRONMENT AND COMMUNITY



Providing local childcare. The Amanzi Amahle Cooperative Farm and Distillery supports the Ikhwezi Lamanyuswa Centre, where children between two and four years old are fed, taught, and cared for throughout the day while their parents work. The center is a valuable service in an area where work is scarce and unemployment is around 60 percent. It now feeds roughly 150 children per day and features a clinic and school.

Supporting community education. The cooperative works with local schools to help teach English, music, and other skills to enrich the lives of the people from the surrounding areas.