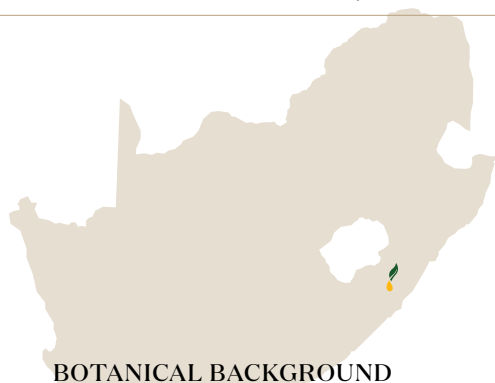


KwaZulu-Natal,  
South Africa

## AMANZI AMAHLE COOPERATIVE FARM AND DISTILLERY

Partner Since 2018

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



### COOPERATIVE FARM 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.

### 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.

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.

The commercial tea tree oil industry was born and first reported by Arthur Penfold in the 1920s. Interest in the oil was rekindled in the 1970s as part of the general renaissance of interest in natural products.

Typically, tea tree plantations are established from seedlings sown and raised in greenhouses prior to being planted in the field at high density. The time to first harvest varies from 1-3 years, depending on the climate and rate of plant growth.

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

### HARVESTING AND DISTILLING

All aspects of the essential oil production process, from planting to distilling, 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 also 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?



Amanzi Amahle Cooperative Farm and Distillery has more than 29,000 acres (4,046 metres) 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.



## LOOKING AFTER THE ENVIRONMENT AND COMMUNITY



**Providing local child care.** 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 centre 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.