

Ciudad Victoria, Mexico

FINCA VICTORIA FARM

Partner Since 2018

Botanicals sourced from this partner farm: Grapefruit and Lime



FARM LOCATION AND BACKGROUND

The Finca Victoria Farm comprises 2,400 acres (971 hectares) of rich farmland, with 50 groves of hand-tended fruit trees. The farm cold presses fresh lime and grapefruit rinds to produce essential oils of the highest quality. This farm is currently on track to becoming a zero-waste facility, where every remaining part of the fruit is put to good use.

BOTANICAL BACKGROUND

Grapefruit trees can grow fruit for almost 70 years, with one hectare—a football field's worth—of trees producing 40 tons, or almost three dump trucks full of grapefruit. This in turn produces around 4,734 ounces (140 litres) of essential oil. Similarly, lime trees can last and provide fruit for nearly 50 years, with one hectare capable of producing around 30 tons, or two dump trucks, of fruit, which yields about 3,703 ounces (105 litres).

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 pomelo, the largest member of the citrus family. It's believed that the name “grapefruit” refers to how the fruit grows clustered in trees like grapes.

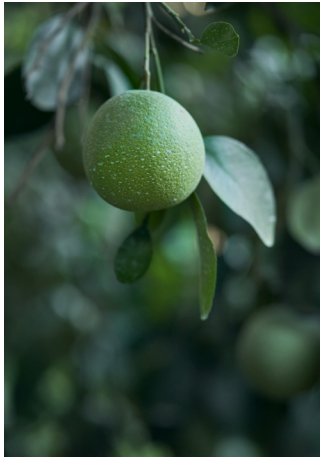
Grapefruit and lime trees are extremely productive throughout their long lives.



HARVESTING AND DISTILLING

An on-site laboratory not only allows the Finca Victoria Farm to test the quality of the essential oils but also tracks fruit yield and forecasts the best dates to cold press the fruit rinds. For limes, that prime production time typically runs from June to August; for grapefruits, it's October through December.

After harvesting and cold pressing the limes and grapefruits, this zero-waste farm recovers the juice, oils, pulp, peels and other parts left over, using them for other products. These extra efforts to eliminate waste demonstrate how much the farm treasures our environment—a passion that ensures Young Living members get to enjoy premium, sustainably sourced essential oils.



HOW THE FARM GOT ITS START

Owners of the Finca Victoria Farm started citrus production in 2002. The farm is Global Good Agricultural Practice (GAP) certified, which means it is dedicated to sustainable growing practices and socially conscious principles—values that echo Young Living’s mission to ethically produce essential oils of the highest quality. Taking notice of Finca Victoria’s careful attention to quality and sustainable practices, Young Living partnered with this farm in 2018, making it the first partner farm in Latin America.



DID YOU KNOW?



At the Finca Victoria Farm, all weeding is done by hand.



Machines test the soil quality prior to planting, as well as throughout the year.



This farm prioritizes quality and purity, right down to the water source that nourishes its citrus crops, which meets the global standards for water quality.

LOOKING AFTER THE ENVIRONMENT AND COMMUNITY



Relying on renewable energy. Since 2019 the farm has drawn some of its electric energy from nearby wind turbines.

Reforestation and maintaining the region. The farm runs an annual reforestation program alongside the nearby community. Each September, it provides 2,000 trees to surrounding schools and parks. The farm also provides the rural community with trash and recycling bins.

Employing local workers. Finca Victoria employs 60 percent of the residents within the community. A partner farm grant from Young Living helped the farm purchase a bus, making it easier and safer for workers to travel to and from the facility and farm.