



Baca Villa Siem Reap

Years ago, when we opened Baca Villa in 2005, we were just a family guesthouse in Siem Reap, Cambodia. In 2010 we first put to practice our long-term social goal of engaging local farmers and producing top quality organic foods: We started growing moringa.

Since then, our farms and family grew manyfold in both numbers and professionalism. Our farmers are now graduates of Organic Farming and Baca Villa employees are trained in processing technology. We did not stop there: apart from moringa we now grow ginger, limes and lemons, turmeric, jasmin and neem, as well as we grow seeds for our extract and press oil. All of them start as seeds, to become elegantly-packaged organic products delivered directly to our Customers all over the World.

We adhere to the European HACCP and Kosher food standards. We are certified Organic Foods producer by ECOCERT for EUR, USDA-NOP (US and Canada). In October 2017, we expanded our capacity with a new processing factory that conforms to the norms of BRC Food Safety Standard.

With this milestone we achieved the highest level of satisfaction of our Customers, and we are closer than ever to reach our social goals of community engagement and development.

Visit us for a cup of moringa tea and see for yourself.

Warm regards, Jan Camp (owner & CEO) and the entire Family OUR FARM

Baca Villa Productions Ltd.

Organic Moringa Farm is located in the Koh Ker area in the North-East of Cambodia. With more than 3000 m², Baca Villa accommodates a state-of-the-art advanced factory in Siem Reap capable of producing organic moringa foods and pressed oil products, along with upscale cosmetics, sold to Customers around the globe.

Currently our family is more than 100 farmers and 50 Baca Villa employees strong, and we aim to train them all in accordance to ECOCERT Organic Standards which cover topics of sustainable agriculture and processing.

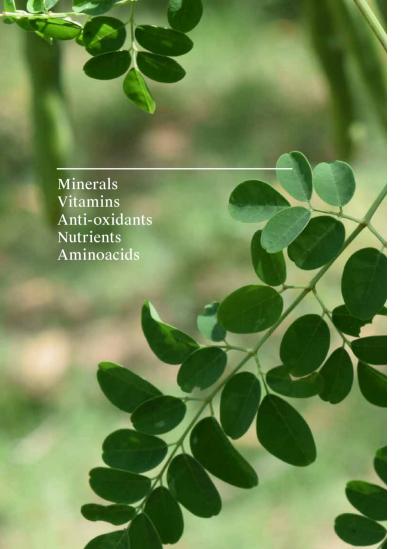


OUR PRODUCTS

Moringa Turmeric Ginger Galangal Lemongrass Neem Kaffir Lime Moringa was our first experiment but we since have evolved to other crops. The choice of new crops was always based on Jan's simple but powerful doctrine: The best for your health!

And so, the farmlands are now populated by ginger, galangal, neem and many more herbs carrying therapeutic and health benefits. The roots of ginger and galangal, of predominantly culinary use, along with neem and turmeric, have for millenia been used in traditional medicine. Both the crops and their processed oils meet the highest quality standards in organic food supplements. Baca Villa produces variety of top quality moringa teas, tablets, powders and oils.





MORINGA

Benefits of Moringa

Our *moringa oleifera* is one of nature's most nutritious foods. It is rich with crucial vitamins, minerals, amino acids and antioxidants. Moringa could be considered as one of the foods that can contribute to the elimination of malnutrition and a boost to the welfare of developing countries. Thanks to its exceptional nutrient composition it can be used to fight and prevent many diseases. It is with good reason *moringa oleifera* is often referred to as the "Miracle tree".

Moringa oleifera is well known, but is native and can only be cultivated in tropical and subtropical climates. Baca Villa comes forward with a solution by producing and processing moringa where its growth is most natural. Then we meet international customers demands with efficient worldwide shipping.

Stages of processing Moringa



ESSENTIAL OILS

Extracting the essence of herbs

Essential oils are the liquids that are isolated from plants and contain their essence. Depending on the goal of extraction, whether preserving the scent of a plant for perfumes, or their minerals, an appropriate method is used. Some include pressurising the plants, others the use of solvents which "pull off" the desired components.

The oils of moringa oleifera are extracted from its seeds with a screw press, in specific temperature and pre-drying. Our technicians are skilled in adjusting the delicate balance of these conditions in order to create the best environment for the seeds to release the highest quality oils.





The extract is sampled into control batches which are attested in laboratories of the Institute of Technology of Cambodia by means of gas chromatography – mass spectrometry method (GC-MS). Thus only top quality samples are bottled.

Moringa oleifera is a truly magnificent plant, of which almost every part can find practical use. Surprisingly, once the oils are extracted, the leftover pressed seeds, which are called "cake", make an amazing all-natural fertilizer. Or, thanks to their coagulative qualities, they can be used to treat water.



WHITE LABEL

Our white label products

Baca Villa responds to global interest in organic moringa products. We are keen to accept white-label partnerships and we guarantee to provide the same high quality foods that we proudly brand Baca Villa.

We are eager to work with companies worldwide, who wish to boost their market offer with their individually branded moringa organic products. We offer the full variety of our produce, and can further come up with desired oil and tea flavours, created from the mixture of crops coming from our farms. Just reach out to us.





WHITE LABEL PRODUCTS

Powders Organic Tea Tablets & Capsules Essential Oils





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The importance of sustainable farming in Cambodia

In Cambodia many farming operations could be classified as traditional or agroecological with farmers rarely or never using any chemical fertilizers or pesticides, therefore being organic by default. However, even if produced in an organic way, the products are most of the time eaten and sold locally for the same price as their non-organic counterparts. They are not considered better nor a profitable investment.

Organic Moringa farming is a sustainable, long-term solution for the Cambodian families, integrating three main objectives into their work: a healthy environment, profitability and social and economic equity.



At Baca Villa we work with local farmers, many of them living below the poverty line. We offer them a guarantee by means of contracts and competitive prices for their crops, reflecting international market standards.



OPTIMIZATION OF PRODUCTION PROCESSES

Establishing high standards

Baca Villa's mission is to provide quality organic food supplements which meet the highest quality standards in organic farming and cultivation of plants and herbs.

Family of Baca Villa constantly works on improving and optimizing the production processes. Every year our Research and Development Team is supported by international scholars, conducting research and ensuring that Baca Villa is always at the forefront.

Baca Villa is working in accordance with the European HACCP Standards and is Organic certified by ECOCERT for EUR, USDA and NOP (US and Canada). Our products have Kosher certificate and we are currently in the process of obtaining BRC Food Safety Standard and Fair Trade certification, landmarks we are looking forward to.

WE ARE CERTTETED BY













From the fields into the shipping box

From our farm, the leaves, seeds and roots are transported to our factory in Siem Reap, where they are thoroughly washed, dried, processed, pressed and packaged.

At first, in its experimental stage, we wanted to achieve high quality yield, but now the process is seamless thanks to years of experience, research and training of our skilled technicians. The products can be traced to a certified organic farm, which guarantees its unsullied production process.

All products of Baca Villa are on offer for bulk shipping and white label sales: locally and to the neighbouring countries, as well as overseas: European Union, USA, Japan and Australia.

Baca Villa prepares on-demand variations of our organic products to address individual Customer requests. These custom-made variants are available for international whitelabel packaging. Contact us to learn more.



At Baca Villa we invest in top technology and training of our team adhering to international Food safety and quality standards.





EDUCATION

The Project:
Establishment
of Education
Partnerships and
Qualification
of Supply Chains
in the Cambodian
Agriculture Sector

"It is important for me and my family to know who will buy my products and be sure that he will buy them at an arranged price."

MR. SOY THOE Leader of the Baca Villa Farm In the scope of this 2-year international project (July 2018 - 2020), the Plant Products Laboratory of Pierre Fabre Group, the French pharmaceutical giant, and Baca Villa will jointly tackle the farmers' education in the field of organic farming and responsible cultivation of plants and herbs for vegetable oil manufacturing. The experts will train technical staff in the oil pressing process to convert plants and herbs into high-value oil, which may later be used for nutraceuticals and cosmetic applications in Pierre Fabre's products.

We believe that through the holistic approach involving the elements of: training, research conducted at quality labs, certification and international cooperation we can empower farmers and boost organic production in Cambodia. With this setup, Baca Villa will be able to ensure that vegetable oils provided to Pierre Fabre and other international and local customers, meet the highest quality standards.

PROJECT GOALS

- Qualification of 100 Cambodian farmers in organic farming practices
- Certification of at least 50 farmers: ECOCERT Organic Standard
- Capacity building at a local university and the set-up of an academic quality control laboratory

PROJECT DETAILS

- 2 years program with 100 farmers and
 20 technical staff from Baca Villa,
 73 workshops for 75 students and 2 teachers of Institute of Technology of Cambodia
- o Co-funded by the develoPPP.de program
- Implemented by Deutsche Investitions- und Entwicklungsgesellschaft GmbH (DEG) on behalf of the German Federal Ministry for Economic Cooperation and Development (BMZ)
- Strategic partnership between private sector: Pierre Fabre, Baca Villa and academic institutions: Institute of Technology of Cambodia, Universities in Europe

Partnering with us

Baca Villa Productions Co Ltd. cooperates with numerous companies around the Globe, offering high quality, organic, fair-trade food supplements produced in Cambodia meeting the highest quality standards.

At Baca Villa we value research and innovation and collaborate with various international academic institutions.

Locally, in partnership with the Cambodian Center for Study and Development in Agriculture we provide training for our farmers, as well as support research at Institute of Technology of Cambodia.

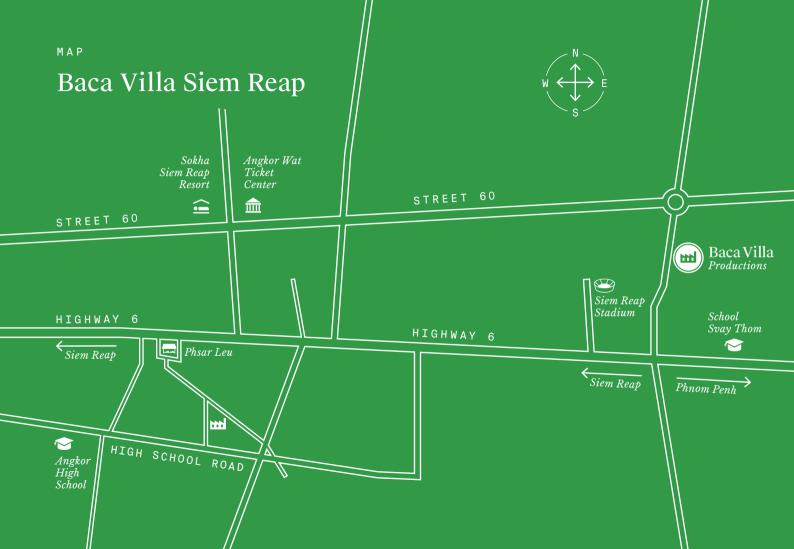
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The Best for Your Health, made in Cambodia.



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