

Frutos de Lipimávida

Lipimávida, VII Región del Maule

Contents:

<i>Lipimávida</i>	1
<i>Frutos de Lipimávida</i>	1
<i>The property</i>	2
<i>The production</i>	2
<i>Commercialization</i>	2

The small village of Lipimávida is located at the Pacific coast, 130 km from Curicó and near the mouth of the river Mataquito. There the local population dedicates its elf the traditional agricultural and fishing activities.

Climate

In this region, its distinct microclimate is influenced by the Pacific Ocean and the surrounding geographical conditions. The warm summers and the mild winter temperatures favoured the

cultivation of papaya, which are now growing amply on the arid costal hills.

History

In the past the local farmers only cultivated few papaya trees and the women preserved the fruits in their own houses. But during the 90ies the families of Lipimávida started to organize and to create a project which they presented to the INDAP. This governmental organization, which sustains the agricultural sector gave them a credit in

order to built a manufacturing plant, to buy raw materials and to pay employees. Moreover they participated in further education courses to improve the processing and self-management. In June 1998, quality, sanitation and cleanliness control greatly improved the production and business of fruit spreads and preservatives.



Nine women produce fruit spreads and preserves. This handicraft process starts with the selection of the fruit and finishes with the labelling of the glasses. Furthermore the women run a sales room and manage administrative issues.

Frutos de Lipimávida

At present small business Frutos de Lipimávida has 13 members from which 9 are women. From September until March they process fruit like papayas, chestnuts, raspberries and quinces.

The production of fruit spreads and preserves is a manual process which

starts with the selection of the fruit and finishes with the labelling of the glasses.

During the main harvest time Frutos de Lipimávida offers work to habitants of the region.

Every worker earns the same salary and the enterprise is organised in a

democratic way.

At the moment, they sale their products in Chile and to other countries. Their products line includes papayas and chestnut preservatives and chestnut crème.

The property



“The micro climate of this area enables the cultivation of papaya, a typical specie of tropical regions.”

The village Lipimávida is located at the Pacific coast in the 7th region of Chile. Thanks to its microclimate this area is ideal for the cultivation of fruit which usually grows in milder climates like papaya. The enterprise does not have its own cultivations. That is why the raw materials are bought from producers of the region

who are living from the agriculture. As all cultivations are near the manufacturing plant, the fruit is processed immediately after the harvest. The same building contains the storeroom and a sales room.



The production



The small business dedicates to the production of food, in principal out of papayas, chestnuts, raspberries, strawberries, blackberries and quinces. After the arrival the fruit is selected and washed in water. Afterwards the papayas are peeled and the pulp as well as the seeds are removed by a spoon. Following they are washed

again and put into the glass pots. The syrup, a mix out of water and sugar, is added and finally the glasses are boiled in a big pot. The processing of other fruit is similar. For example the chestnuts are peeled and afterwards follows the process of washing, bottling, adding of the syrup etc.

All the products are produced manual. At the moment Frutos de Lipimávida tries to get the certification Good Manufacturing Practice (GMP), which would simplify the entry into new markets.



Commercialization

Products:

Papaya Fruit Spread
Preserved Papayas
Preserved Chestnuts
Chestnut Creme
Quinces in Juice

Frutos de Lipimávida runs a small sales room which is on one side of the manufacturing plant. The period of the year in which the enterprise sales the most is in summer because Lipimávida is situated near the lake Vichuquen and the spas of Iloca and Duao, a location where people spent their vacations. Furthermore they have

some clients in Santiago and Talca, but the annual sales are fluctuating. At the moment, Frutos de Lipimávida benefits from a micro exportation program which was developed by the non-governmental Fair Trade organization COMPARTE SA and the governmental organization SERCOTEC. The idea of

this program is to create, promote and to export different products, like the preserves and fruit spreads, under Fair Trade conditions. This way it is possible to support the sustainable agricultural production and to improve the living conditions of the involved producers.