

Watermelon
a sustainable approach



Conserving water

Crop irrigation depends solely on rainfall and, where necessary, augmented with irrigation using on-location pumped well water.



Local Sourcing

The distance from the fields to our manufacturing base can be as close as 30kms, minimising our carbon footprint of raw material transportation.



Recycled packaging

Our supplier collects and reuses the card bins and pallets, resulting in lower emissions and costs.



Concentrated flavour

A concentrated extract enables us to ship all over the world with a lower impact on emissions.



Re-purposing waste

Our organic watermelon waste is repurposed to make compost, in conjunction with our partners Veransa.