**Home Page:**

We are a marketplace for companies and farmers to place their product for sale. The products that are all placed in our website are all organic. All the vegetables and fruits are organic and no chemicals are used.

Our target is so that small farmers and companies from Australia that produce organic stuff are able to sell their products into a wider range of customers around the world.

The product in our website are all 100% organic without any chemical fertilizers, pesticides or herbicides added to it.

**Being Organic:**

<strong>Organic Foods</strong>

Natural substances regularly have more advantageous supplements, for example antioxidants, than their expectedly developed partners and individual’s person with allergies to food nourishments, synthetic chemicals, or additives preservatives frequently discover their symptoms diminish or leave when they eat just natural made products. Natural produced food deliver contains less pesticides.

<strong>What is Organic?</strong>

The expression "organic" alludes to the way farming items are developed and prepared. While the directions shift from nation to nation, in the U.S., natural products must be developed without the help of chemical pesticides, bioengineered qualities (GMOs), oil based manures, and sewage slop based composts.

<strong>The Difference of being Organic over Conventionally grown Food</strong>

<strong>Organic Produce: </strong>

<ul>

<li>Developed with regular manures (excrement, compost).</li>

<li>Weeds are controlled normally (trim revolution, hand weeding, mulching, and tilling)</li>

<li>Bugs are controlled using common techniques (winged creatures, creepy crawlies, traps) and normally inferred pesticides.</li>

<li>Natural meat, dairy, eggs</li>

<li>Animals are given all natural, hormone-and without GMO feed.</li>

<li>Sickness is avoided with regular techniques, for example, clean lodging, rotational brushing, and sound diet.</li>

<li>Livestock animals must approach the outdoors.</li>

</ul>

<strong>Conventionally Grown Produce:</strong>

<ul>

<li>Grown with manufactured or compound manures.</li>

<li>Weeds are controlled with dangerous chemicals herbicides.</li>

<li>Pests are controlled with manufactured pesticides.</li>

<li>Conventionally-raised meat, dairy, eggs.</li>

<li>Livestock are given development hormones for quicker development and non-natural, GMO feed.</li>

<li>Antibiotics and medicines are utilised to forestall domesticated animal’s ailment.</li>

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</ul>

<strong>Health Benefits for Eating Organic</strong>

<ul>

<li>Few chemical pesticides and heavy metals in grains.</li>

<li>It gives more healthy facts to human body.</li>

<li>No antibiotics and synthetic hormones are used in the organic food.</li>

<li>More antioxidants, in some cases of organic food.</li>

</ul>

<strong>Factors of Organic Products Affecting the World:</strong>

<ul>

<li>Organic food keep the GMO out from our food.</li>

<li>It keeps Pesticide out from our food.</li>

<li>It is good for soil.</li>

<li>Organic food doesn’t inhibit the growth of super strains.</li>

<li>It supports pollinators.</li>

<li>It supports healthier community.</li>

<li>It is good in nutrients.</li>

<li>These are more often more flavoured.</li>

<li>It doesn’t cost taxpayers more amount of money</li>

</ul>

**Our Products:**

<b>Apple: </b>

<b>Company Name: AppleFarm</b>

<b>Pink Lady-</b> <span style="font-weight: 400;">Pink lady also known as Cripps Pink was bred by John Cripps in the </span><span style="font-size: 1rem;">year 1973, by cross breeding two species of Lady williams apple and a Golden Delicious, giving that sweetness with the avoidance of storage scald.</span>

[caption id="" align="aligncenter" width="220"]<img class="" src="https://www.granfruttazani.it/wp-content/uploads/2016/10/Pink-Mela-1.jpg" alt="https://www.granfruttazani.it/wp-content/uploads/2016/10/Pink-Mela-1.jpg" width="220" height="182" /> Pink Lady[/caption]

<b>Granny Smith- </b><span style="font-weight: 400;">Granny Smith was bred by cross breeding Malus sylvestris with M.pumila by Maria Ann Smith in the year 1868, it has a light green look and has a crisp texture inside it.</span>

[caption id="" align="aligncenter" width="220"]<img class="" src="https://groceries.morrisons.com/productImages/380/380725011\_0\_640x640.jpg?identifier=4aa72c8c9b457a3531150b7a5b550687" alt="https://groceries.morrisons.com/productImages/380/380725011\_0\_640x640.jpg?identifier=4aa72c8c9b457a3531150b7a5b550687" width="220" height="220" /> Granny Smith[/caption]

<b>Coffee: </b>

<b>Coffee Company: Morning Coffee</b>

<b>Arabica- </b><span style="font-weight: 400;">Arabica coffee is also known as Arabian coffee, which hails from Arabia. It was the first coffee bean to be discovered among the species and it is widely used in the world. The most widely used species is the coffea arabica.</span>

[caption id="" align="aligncenter" width="221"]<img class="" src="https://enjoyjava.com/wp-content/uploads/2018/01/what-is-arabica-coffee.jpg" alt="https://enjoyjava.com/wp-content/uploads/2018/01/what-is-arabica-coffee.jpg" width="221" height="158" /> Arabica Coffee[/caption]

<b>Robusta-</b><span style="font-weight: 400;"> Robusta coffee is a species of coffee that is cultivated from the plant coffea canephora. Robusta coffee has a taste of low acidity and is much bitter than the arabica coffee because of high pyrazine content. They are mainly used for instant coffee, espresso and a filler in ground coffee.</span>

[caption id="" align="aligncenter" width="220"]<img class="" src="https://sc02.alicdn.com/kf/UT8or7fXsFXXXagOFbXQ/VIETNAM-ROBUSTA-COFFEE-BEANS-THE-MOST-COMPETITIVE.jpg" alt="https://sc02.alicdn.com/kf/UT8or7fXsFXXXagOFbXQ/VIETNAM-ROBUSTA-COFFEE-BEANS-THE-MOST-COMPETITIVE.jpg" width="220" height="147" /> Robusta Coffee[/caption]

<b>Carrot: </b>

<b>Carrot Company: Bunny Hole</b>

<b>Nantes Carrot-</b><span style="font-weight: 400;"> Nantes carrot are a species of carrot that are much easier to grow for home gardeners. They have a sweet taste and are the type of carrots that can be grown well in rockier soils compared to other species of carrots.</span>

[caption id="" align="aligncenter" width="220"]<img class="" src="https://www.highmowingseeds.com/pub/media/catalog/product/cache/image/675x675/e9c3970ab036de70892d86c6d221abfe/2/3/2340.jpg" alt="https://www.highmowingseeds.com/pub/media/catalog/product/cache/image/675x675/e9c3970ab036de70892d86c6d221abfe/2/3/2340.jpg" width="220" height="220" /> Nantes Carrot[/caption]

<b>Imperator Carrot-</b><span style="font-weight: 400;"> Imperator carrots are the type of carrots that have long roots at the end of it. They are mainly grown in soft sandy soil for the best produce. They are not as sweet as other varieties of carrots.</span>

[caption id="" align="aligncenter" width="220"]<img class="" src="https://parkseed.com/images/xxl/52628-PK-P1.jpg" alt="https://parkseed.com/images/xxl/52628-PK-P1.jpg" width="220" height="220" /> Imperator Carrot[/caption]

<b>Corn: </b>

<b>Corn Company: Sweet Korn</b>

<b>Popping Corn-</b><span style="font-weight: 400;"> Popping corn is a very popular snack in Australia during movietime. Popping corn is also known as Zea Mays, it can be distinguished by it dark orange colour. But depending on different region, its colour varies to red and even purple in colour.</span>

[caption id="" align="aligncenter" width="221"]<img class="" src="https://upload.wikimedia.org/wikipedia/commons/d/d6/Popcorn\_-\_Studio\_-\_2011.jpg" alt="https://upload.wikimedia.org/wikipedia/commons/d/d6/Popcorn\_-\_Studio\_-\_2011.jpg" width="221" height="147" /> Popping Corn[/caption]

<b>Sweet Yellow Corn-</b><span style="font-weight: 400;"> Sweet corn is the most popular variety of corn and is seen almost everywhere in stores and used in restaurants. It is sweet because of the right time of harvesting, meaning it is harvested earlier so that it has more sugar than starch content.</span>

[caption id="" align="aligncenter" width="220"]<img class="" src="https://www.lonamart.com/wp-content/uploads/2017/10/sweet\_corn.jpg" alt="https://www.lonamart.com/wp-content/uploads/2017/10/sweet\_corn.jpg" width="220" height="165" /> Sweet Yellow Corn[/caption]

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<b>Kiwi Fruit: </b>

<b>Kiwi Company: Kiwi's</b>

<b>Fuzzy Kiwifruit-</b><span style="font-weight: 400;"> These types of kiwifruit are the most commonly found all over the market, They have fuzzy brown skin and a green flesh inside it. It has a sweet taste and the inner core can be tough compared to other varieties of kiwifruit.</span>

[caption id="" align="aligncenter" width="220"]<img class="" src="http://www.resimrehberi.com/files/file/tam-ve-ikiye-bolunmus-kivi.jpg" alt="http://www.resimrehberi.com/files/file/tam-ve-ikiye-bolunmus-kivi.jpg" width="220" height="176" /> Fuzzy Kiwifruit[/caption]

<b>Golden Kiwifruit-</b><span style="font-weight: 400;"> The golden kiwifruit is much sweeter and less hairy than the fuzzy kiwifruit, hence it is more expensive in the market. The colour of the flesh can vary from green to yellow. The outer skin is more of a bronze colour and because of it’s less hairy texture, it can be eaten with its skin.</span>

[caption id="" align="aligncenter" width="221"]<img class="" src="http://recipesnow.com/wp-content/uploads/2017/09/Gold-Kiwifruit-678x381.jpg" alt="http://recipesnow.com/wp-content/uploads/2017/09/Gold-Kiwifruit-678x381.jpg" width="221" height="124" /> Golden Kiwifruit[/caption]

<b>Egg: </b>

<b>Egg Company: Organic John</b>

<b>Organic Egg-</b><span style="font-weight: 400;"> Organic eggs are the type of eggs that are produced from hen that graze in certified organic paddocks, where it is free of pesticides, chemical fertilizers and herbicides.</span>

[caption id="" align="aligncenter" width="220"]<img class="" src="http://www.chinovalleyranchers.com/wp-content/uploads/bfi\_thumb/rsz\_img\_9227-33e2utdydzf1ek5sbr0u80.jpg" alt="http://www.chinovalleyranchers.com/wp-content/uploads/bfi\_thumb/rsz\_img\_9227-33e2utdydzf1ek5sbr0u80.jpg" width="220" height="147" /> Organic Egg[/caption]

<b>Orange: </b>

<b>Orange Company: The Orange Company</b>

<b>Valencia-</b><span style="font-weight: 400;"> The valencia orange is a hybrid of sweet oranges. It is usually used for orange juice production. It has seeds in it. It is hybridized by William Wolfskill in the mid 19th century on his farm. Valencia orange usually have thin skin, and very little seeds inside the fruit.</span>

[caption id="" align="aligncenter" width="220"]<img class="" src="https://www.briteleaf.com/wp-content/uploads/2016/02/Valencia.jpg" alt="https://www.briteleaf.com/wp-content/uploads/2016/02/Valencia.jpg" width="220" height="233" /> Valencia Orange[/caption]

<b>Blood Orange-</b><span style="font-weight: 400;"> The blood orange is a type of orange that has a blood colour flesh, because of the presence of anthocyanins an antioxidant pigment. The orange is a breed of Citrus and Sinensis. The orange has a more harder skin and is hard to peel. It was founded in the second half of the 19th century.</span>

[caption id="" align="aligncenter" width="220"]<img class="" src="https://costalivos.com/wp-content/uploads/2014/06/bloodorange-470x470.jpg" alt="https://costalivos.com/wp-content/uploads/2014/06/bloodorange-470x470.jpg" width="220" height="220" /> Blood Orange[/caption]

<b>Rocket Leaves: </b>

<b>Rocket Leaves Company: Green</b>

<b>Arugula/Salad Rocket- </b><span style="font-weight: 400;">Arugula/salad rocket leaves is one of the nutritious green leafy vegetables of Mediterranean origin. It is a small, low-growing annual herb. It helps protect the body from cancer, helps body detox, and many other health benefits.</span>

[caption id="" align="aligncenter" width="220"]<img class="" src="http://www.littlemissmomma.com/wp-content/uploads/2011/08/DSC\_0359.jpg" alt="http://www.littlemissmomma.com/wp-content/uploads/2011/08/DSC\_0359.jpg" width="220" height="147" /> Arugula/Salad Rocket[/caption]

<b>Lettuce:</b>

<b>Lettuce Company: The Leafy Salad</b>

<b>Romaine Lettuce- <span style="font-weight: 400;">A Romaine Lettuce is one family with iceberg lettuce. It is more nutritious than Iceberg Lettuce. The looks of the Romaine Lettuce is that the lettuce grow tall head of sturdy dark green leaves with firm ribs down their centers.</span></b>

[caption id="" align="aligncenter" width="221"]<img class="" src="https://fm.cnbc.com/applications/cnbc.com/resources/img/editorial/2018/04/20/105146304-GettyImages-504709870.530x298.jpg?v=1524232241" alt="https://fm.cnbc.com/applications/cnbc.com/resources/img/editorial/2018/04/20/105146304-GettyImages-504709870.530x298.jpg?v=1524232241" width="221" height="124" /> Romaine Lettuce[/caption]

<b>Iceberg Lettuce- <span style="font-weight: 400;">Lettuce is rich source of Vitamin K and Vitamin A, and a moderate source of folate and iron. The difference between Iceberg Lettuce and Romaine Lettuce is that Iceberg Lettuce are round and did not grow tall like Romaine one.</span></b>

[caption id="" align="aligncenter" width="220"]<img class="" src="http://fresh2door.ie/wp-content/uploads/2017/06/Fresh2Door-Iceberg-Lettuce-768x512.jpg" alt="http://fresh2door.ie/wp-content/uploads/2017/06/Fresh2Door-Iceberg-Lettuce-768x512.jpg" width="220" height="147" /> Iceberg Lettuce[/caption]

<b>Broccoli: </b>

<b>Broccoli Company: Jack's Broccoli</b>

<b>Calabrese broccoli- <span style="font-weight: 400;">The differences of Calabrese broccoli and regular broccoli is that Calabrese typically matures at a faster speed, that’s why they are usually planted early in the year and harvested later in the same year which is usually in the summer. The Calabrese have more distinct flavour and texture than regular broccoli, which Calabrese have a mild flavor and a softer texture than the regular broccoli.</span></b>

[caption id="" align="aligncenter" width="220"]<img class="" src="https://grocer.ie/wp-content/uploads/2017/03/11204.jpeg" alt="https://grocer.ie/wp-content/uploads/2017/03/11204.jpeg" width="220" height="166" /> Calabrese Broccoli[/caption]

<b>Sprouting Broccoli- <span style="font-weight: 400;">A sprouting broccoli is another kind of broccoli which has a difference look in looks which this one has a long and thin stems. Their leaves are purple not green like regular broccoli. It has sweeter taste than the regular broccoli.</span></b>

[caption id="" align="aligncenter" width="220"]<img class="" src="http://demandware.edgesuite.net/sits\_pod32/dw/image/v2/BBBW\_PRD/on/demandware.static/-/Sites-jss-master/default/dw7849b19d/images/products/vegetables/02515g\_01\_santee.jpg?sw=387&amp;cx=302&amp;cy=0&amp;cw=1196&amp;ch=1196" alt="http://demandware.edgesuite.net/sits\_pod32/dw/image/v2/BBBW\_PRD/on/demandware.static/-/Sites-jss-master/default/dw7849b19d/images/products/vegetables/02515g\_01\_santee.jpg?sw=387&amp;cx=302&amp;cy=0&amp;cw=1196&amp;ch=1196" width="220" height="220" /> Sprouting Broccoli[/caption]

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**Cart:**

<h1><strong>All prices in this page is for 10 kg in quantity</strong></h1>

<strong>[ec\_store]</strong>

**Checkout:**

[ec\_cart]

**Contact Us:**

[contact-form-7 id="244" title="Contact form 1"]

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