



Today Ana Juan, President of the Consell de Formentera, and Josep Marí, Councillor of Rural Affairs, attended a presentation before media representatives of the new flour mill of the Formentera Farmers' Co-operative (*Cooperativa del Camp, CCF*) that was given by CCF president Marcos Ribas and manager Carlos Marí.

Ribas expressed his satisfaction with the opening of the flour mill, which "will mean the CCF and our associates can start processing our own grains for quality, edible flours and take them to market". "This way", said Ribas, "we improve the agricultural sector and incentivise new producers".

The flour mill cost €27,000 and the civil works to instal it cost €52,000 (both with VAT included), with funding provided by the CCF. A handmade stone and wood mill manufactured in Austria, the flour mill ensures that the properties of grain are preserved during milling.

Carlos Marí pointed out that flour would be the CCF's first processed product intended for human consumption. He described it as "a select flour with an organic quality seal that will provide added value for farmers, who can get a better return on the grain they grow".

For her part, President Juan praised the CCF "for having started up this mill, which will make it possible to obtain Formentera's traditional *xeixa* flour, which can then be used at bakeries and restaurants on the island for bread and more". Josep Marí, Councillor of Rural Affairs, said the new infrastructure would serve as an outlet for all the grain produced on the island as part of the CCF-led push in recent years. This year local farmers have already harvested 35,000 kilogrammes of *xeixa* and 22,000 kg of barley.

The CCF has said this project will help achieve the following objectives:

- Encourage islanders to eat local.
- Adapt the food distribution chain for local production and consumption. Minimise the environmental footprint of transport.
- Offer islanders a quality product with organic certification.

- Promote traditional agricultural products like *xeixa* wheat, *mollar* wheat, native barley and oats. The mill will also be a sounding board for publicising traditional flour, and will be open to the public.
- Promote *xeixa* flour in bakeries and restaurants.

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*Communications Office*

*Consell de Formentera*