



Organic products from field to shelf





OUR MISSION: ORGANIC FOOD WITH NO COST TO NATURE

LAND

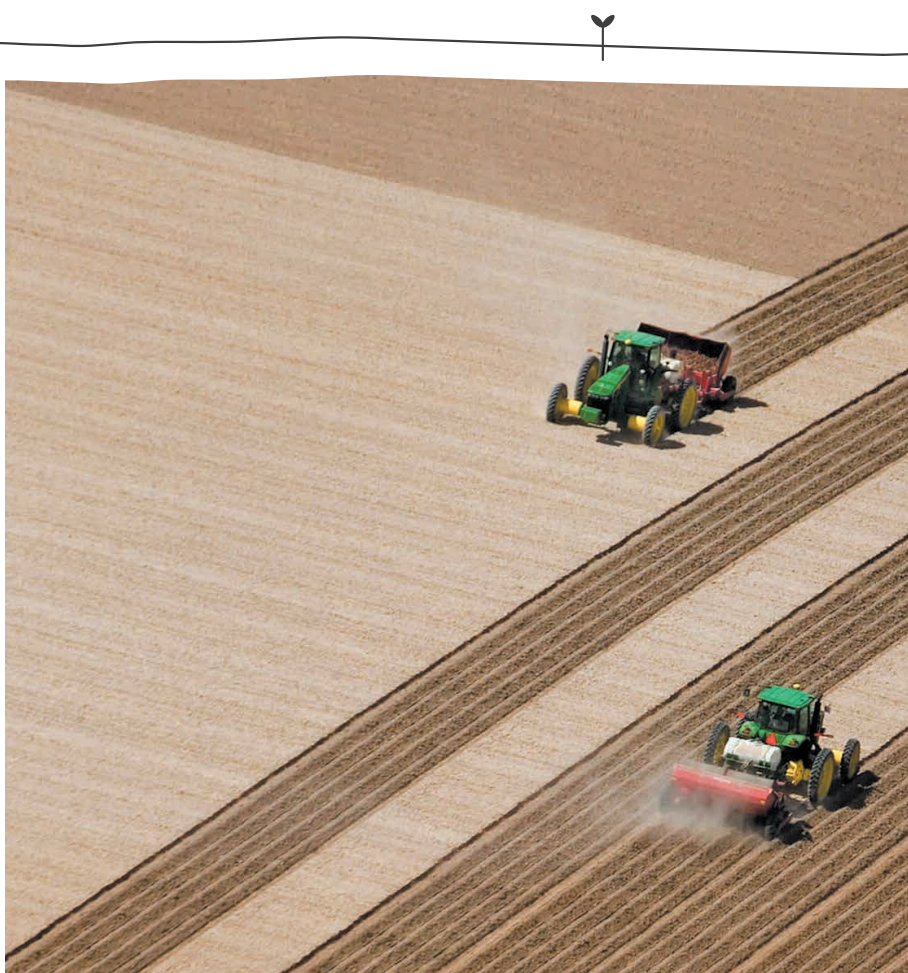
At AUGA farms, we believe food can and should be organic and sustainably produced. Therefore, we take particularly good care of the land by naturally enriching it through crop rotation and using only organic fertilizers. By implementing this method, the land becomes more fertile, resistant to weeds and erosion, so we can proudly leave it to future generations.

TECHNOLOGY

At AUGA farms, we use modern machinery, apply the latest organic farming technologies while constantly improving our technology through innovation. We follow the closed loop principle – our activities supplement each other. Organic grain and plants are used for cattle feed and straw goes to mushroom compost. Livestock manure is used to fertilize crops and make compost. Later, it also becomes fertilizer for crops.

PEOPLE

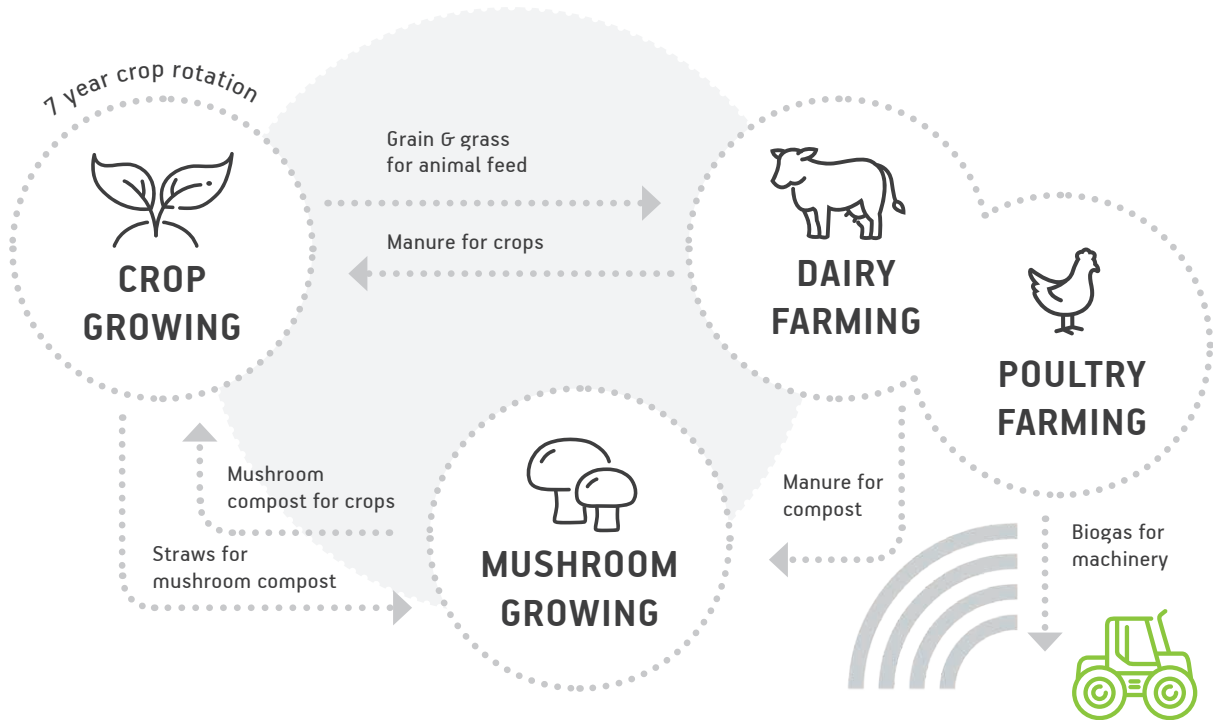
At AUGA farms, we proudly employ over 1 200 people, who take care of crops, livestock and strive for continuous improvement so that the food we grow, brings you joy.





INTEGRATED SUSTAINABLE FARMING MODEL

Synergy among different branches of agriculture with focus on sustainability





FRESH VEGETABLES



GROWN USING NATURAL
AND EARTH-FRIENDLY
METHODS



FRESHNESS ENSURED
FROM FIELD TO SHELF



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GLOBALG.A.P.





FRESH VEGETABLES



AUGA organic vegetables are chemical-free, sustainably grown using modern technology, without depleting the soil.

Our modern, organic farming equipment, enhances the fertility of the land and is built specifically for cultivating and harvesting vegetables.

Farm to shelf process control ensures that our vegetables are always top quality and taste great.

We carefully hand select the freshest vegetables and pack them on demand in our local factory, before delivery.





FRESH MUSHROOMS



GROWN USING NATURAL AND EARTH-FRIENDLY METHODS



HAND-PICKED AND SELECTED





FRESH MUSHROOMS

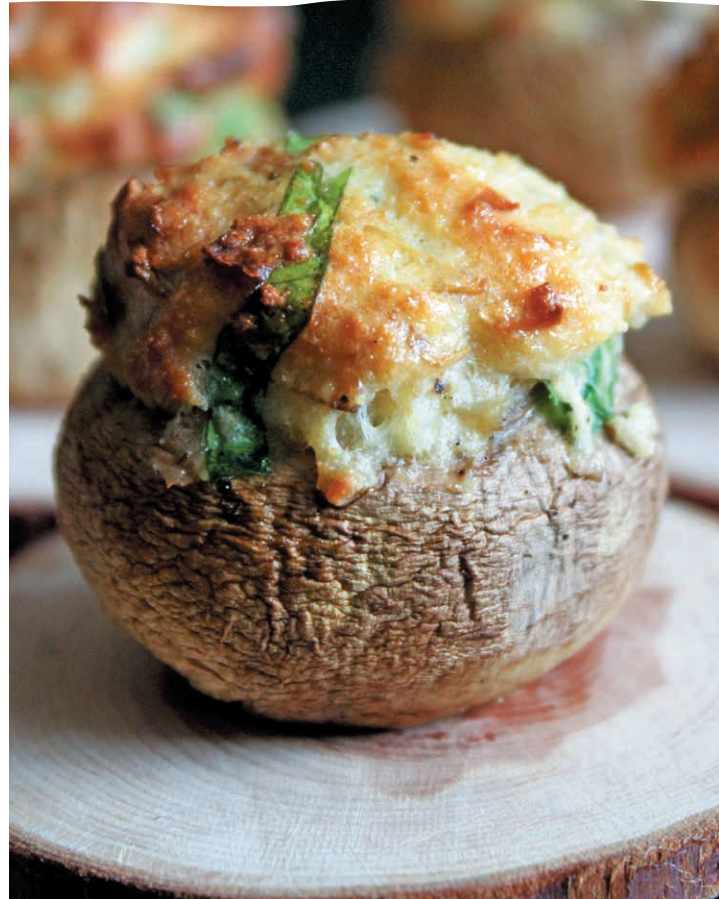


AUGA organic mushrooms are grown in modern farms using the latest mushroom cultivation technology and equipment, along with our own patented solutions.

We strictly control the production process, from the collection of raw materials, crop growing and picking to final product delivery.

The mushrooms are hand-picked and delivered to shops daily, so they are always fresh and taste great.

We produce our own organic mushroom substrate using composted materials collected from regional organic farms.





VEGETABLES



SMART PACK
LESS CO₂,
LESS WASTE



BPA FREE



GROWN USING
NATURAL AND
EARTH-FRIENDLY
METHODS



HAND-PICKED
AND SELECTED



PRESERVATIVE
FREE



VEGAN
FRIENDLY



SOURCE
OF FIBER



LOW IN
SUGAR



GLUTEN
FREE



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PULSES



AUGA organic, ready-to-eat, packaged food is produced in our fully automated, state-of-the-art facilities located in the Baltics.

We use only fresh and carefully selected high quality mushrooms and vegetables.

Farm to final pack process control ensures freshness and quality.





SOUPS



SMART PACK
LESS CO₂,
LESS WASTE



BPA FREE



GROWN USING
NATURAL AND
EARTH-FRIENDLY
METHODS



PRESERVATIVE
FREE



GLUTEN
FREE



VEGAN
FRIENDLY



READY TO EAT:
HEAT AND SERVE



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SOUPS



AUGA soups are made in a smart, modern way from production to packaging. Our soups are not only organic, high-quality and flavourful, but packaged in plastic doypacks which allows for a one year shelf life, unrefrigerated.

All of our mushrooms and vegetables are chemical-free, grown organically using innovative technologies, without depleting the soil.

Farm to final pack process control ensures freshness and quality.

Product recognition: Winner in the 2017 Dubai Gulfood Innovation Awards Competition for best organic product. Finalist in the Best Organic Product and Best Product Design categories in 2017 London's World Innovation Awards Competition. Winners of best design in Fresh Food category in 2016 Lithuanian National Packaging Design Awards Competition.



NOVELTIES



READY-TO-EAT PULSES



GLUTEN FREE



EXCELLENT SOURCE OF FIBER



SOURCE OF PROTEIN



PRESERVATIVE FREE

AUGA organic ready-to-eat pulses are without brine. That is why they can be consumed immediately without any drain or wash. These pulses are perfect for salad, soups or as a side dish.

Ready-to-eat pulses are now even more sustainable because the product requires less packaging and is lighter for transportation which reduces carbon footprint.



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OATMEALS



VEGAN FRIENDLY



HIGH FIBER



NO ADDED SUGAR



WHOLEGRAIN



DAIRY FREE

AUGA organic oatmeals are made from oats grown in AUGA fields. These oat flakes are wholegrain so the oatmeals are both delicious and nutritious.

AUGA organic oatmeals contain only natural occurring sugars from fruits and berries and they are vegan friendly.



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USDA ORGANIC



BRC FOOD CERTIFIED



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GRAIN PRODUCTS



GROWN USING
NATURAL AND
EARTH-FRIENDLY
METHODS



SOURCE
OF FIBER



SOURCE OF
PROTEIN



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GRAIN PRODUCTS



AUGA organic grains are grown free from chemical fertilizers, herbicides, pesticides and other chemicals. We use specialized organic farming equipment for soil cultivation, sowing, weeding and harvesting.

We also use organic fertilizers collected from our organic livestock farms.

By preparing our own seeds and selecting grain varieties with a high protein content, we produce highly nutritious foods.

Our organic grains, along with reliable processing technology and full process control, result in high quality end products.





EGGS



AUGA organic free-range chickens live in mobile, self sustained chicken coops, providing them with quality living conditions.

During the warm season, our chickens have access to open pastures and feed on grass. Throughout the year, they also feed on our own, locally grown and prepared organic feed, free from growth hormones, antibiotics, GMO or other harmful chemicals.





SUGAR




GROWN USING NATURAL
AND EARTH-FRIENDLY
METHODS



AUGA organic sugar beets are grown on our farms, free from chemical fertilizers, herbicides, pesticides or other chemicals.

We use modern organic farming equipment for cultivating the soil, weeding, planting, and harvesting. We use organic fertilizers collected from our organic livestock farms.

Our sugar beets are always processed in our local factory, immediately after harvesting, to ensure freshness.





**CLIMATE
COMPENSATED
PAPER**



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