

BEEE.

The creation of **a sustainable** productive model

It was an evening many years ago, walking along the Estate El Campillo, accompanied by what was then our small herd of Murcian-Granadian pure breed goats and our dogs; we were taking a walk, as we still do, at the end of the day, whilst talking about the name of our project, trying to find the best way of putting a name to the venture we were planning.

Years earlier **we had recovered the original woodland, planting more than 30,000 trees**; the start of our dream to generate a true ecological environment and natural cohabitation where the countryside, the animals and the people would live together in harmonic symbiosis.

We understood that **the secret would lie in the countryside**, but also in the care which would be afforded by recovering and preserving the ancestral values of that excellent Mediterranean ecosystem, the purity of the **native breed of goat**, the welfare of our animals, **the respect of the biodiversity** and the **generation of a productive model** in which the esteem for the individual, group and relational values and the excellence in our performance would permit a friendly and true sustainable environment.

The name of this ambitious project arose that enchanting evening, surrounded by our herd, when, in the silence that precedes sunset, the only sound we could hear was... **BEEE.**

María José Díaz and Juan Luis Amor
BIOGÉMINIS

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In the
countryside,
the animals
and people
live together
in harmonic
symbiosis.



25 years encouraging **original** biodiversity

BEEE is the name of the BIOGEMINIS products, an initiative devoted exclusively to obtaining fresh, ecological pure breed Murcian-Granadian goat's milk with which we could prepare top quality yoghurt, cheese and kefir and with ecological certificate, in addition to an excellent milk.

The **BEEE** product range is processed entirely at our Estate El Campillo, located in the green heart of Moratalla (Murcia), a privileged scenario in the south-east of Spain belonging to the Natural Reserve of Sotos and Woodland of Ribera de Cañaverosa.

► **BEEE** is the result of a **comprehensive ecological planning**, which started more than 25 years ago with the restoration and replanting of primeval Mediterranean forest which surrounded the estate, impelling the original biodiversity.

► **BEEE** develops a **sound management model** based on respect of environment values, on know-how and procedural excellence and on professional performance to produce milk and dairy products keeping those natural and traditional flavours intact.

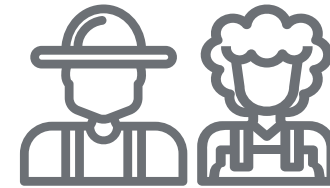
► **BEEE** sustains its methodology on **four basic** columns:



Care of the countryside and its natural environment, considering our estate as a living organism, where we tender the harmonic and sustainable inter-relation of all the entities that cohabit (plant, animal, human ecosystem and production) fostering a **cyclic and sustainable development**. We obtain the water from our natural spring, the Fountain of El Portichuelo, from which our goats drink; we obtain the necessary power to maintain our facilities from the photovoltaic solar panels, avoiding polluting systems.



A careful selection of goats of pure native breed -Murcian Granadine- without dehorning, raised daily in our woodland and meadows, fed on our fodder (cereals, pulses and native flora) fertilised with the organic matter composted from the actual herd. Bred in semi-freedom, in harmony with the other wildlife found on our estate.



An excellent human team, duly training and highly specialised, made up of persons from our local environment, who perform their professional tasks in a meticulous context of social and corporate responsibility where respect has preference, continuing training, individual development and curricular evolution, equality of gender and the promotion of harmonic inter-personal interactions.



A painstaking productive model, focused on continuing reinvestment and a meticulous procedural methodology performed at suitable technological updated facilities and subject to high hygiene-health standards which allow us to comprehensively keep track of the raw material and the intermediary preparations and the end product. All this from the start of our goats' life cycle to the packing and delivery of the end product, applying the minimum possible processing, to guarantee the traditional flavours, freshness and genuineness of our products.

We generate a line of controlled continuity in our production, adjusting it precisely to the availability of our herd's milk, to the seasonality, to the size of our estate and the preparation facilities, and also to ambitious **certified ecological quality standards**.

This model allows us to obtain a stringent quality production, rich in aromas, textures and clean, natural flavours, which transmit the ancestral values and the cultural and agricultural heritage of our goats, our territory and our Mediterranean culture.

We produce our exquisite **natural range** with an ample diversity of presentations: butter, yoghurt, kefir, fresh milk and soft cheese.



BEEE.

different

■ We proudly offer a top quality product range.

This commitment to maintain our traditional values, applying present-day technologies and know-how, allow us to be innovators and to offer a range of differential products of optimum quality, for which we feel proud.

We are BIO Farmers

The forest and regenerative plantations (more than 30,000 trees which we planted some 25 years ago) which surround the space where we develop our work, are today, consolidated woodland, replete with a favourable biodiversity to **develop a cyclic, wholesome and self-sufficient agricultural organism.**

At **BEEE** numerous plant species, animals, insects and fowls live together, including wild goats, which help us maintain the biological balance of the ecosystem in a natural symbiosis.

We are Tradition

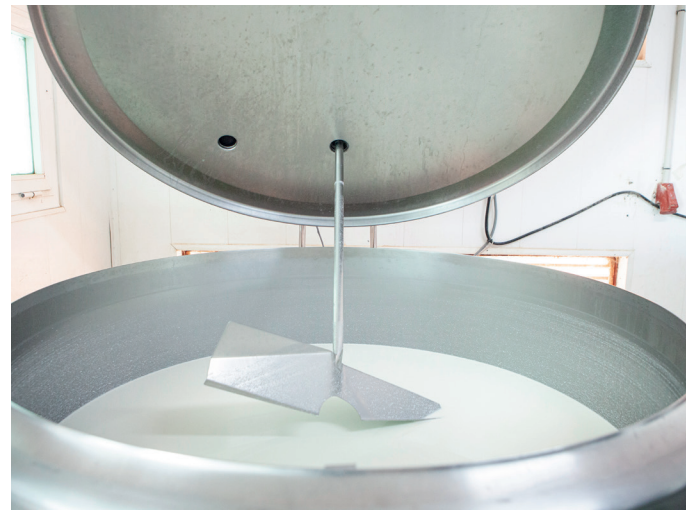
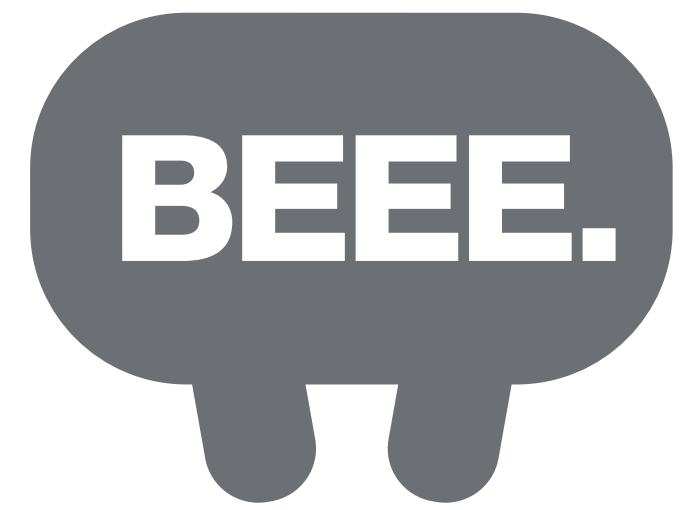
Our cheese is included in the **Protected Designation of Origin (DOP) Cheeses of Murcia.**

We work exclusively with **native Murcian-Granadine breed goats**, without dehorning, raised daily in our pastures, observing a comprehensive model aimed at the **welfare of the animal** and the free expression of its instincts, fed with fodder and water from our own estate and with optimum levels of animal health, which allow us to prepare the unique range of cheese of the **DOP** with **raw milk and ecological certification.**

We are Innovators

The **BEEE** development model promotes **continuous evolution** in the application of ideas and upcoming technology (external) and in the prospecting and application of concepts obtained and developed within **BIOGÉMINIS** (internal).

The purpose of our innovation policy is to incorporate - in our entire product range - the results relating to our **research and development**, especially targeted at biodynamic methods, at preserving the primeval Mediterranean ecosystem enjoyed by the Estate El Campillo, in promoting the natural flavours of the products and dairy produce of our Murcian-Granadine breed goats, and also the optimum presentation and communication of our products, so they in this way transmit the traditional values associated with the ancestral, functional food and of optimum quality - both nutritional and dietary - which **goat's milk** and its dairy products imply: cheese, yoghurt and kefirs.



BEEE.

Products

The true flavour and quality

At BEEE we produce a wide range of **certified ecological products**, prepared based on recently milked fresh goat's milk from our own herds, obtained in a closed, agricultural and dairy farming ecological cycle.

Excellent products, of meticulous quality, prepared with a minimum processing at modern facilities, to extract their maximum organoleptic and functional quality; an artisan preparation, in small productions limited to the volume of daily fresh milk, obtained only from our herd.

Aromas, textures and clean, natural flavours, which are differentiated in the different seasons of the year and which convey the cultural and agricultural heritage of the territory.

Fermented Milk

without homogenising

BEEE. · TRADITION ·

Raw Milk Matured Cheese

Our most complex variety, the work of our master affineur; cheese matured on **spruce wood from the Jura** in a natural brick cave that permits the maximum expression of **aromas, flavours and textures**, facilitating the flora of micro-organisms: lactic bacteria, moulds and yeasts whose growth we closely nurture: the necessary time, the suitable light, humidity, renewal of air and temperature.

Cheese

We prepare our exquisite **classic range** of soft paste cheese, with sweet, soft and delicate flavours, as well as **DOP Murcia paprika cheese**; a harmonic and Mediterranean pairing, with an intense and distinctive colour.



A laboratory where
ideas and facts live
in unison.

BEEE.

[QLAB]

At **BEEE [QLAB]** no efforts have been spared to achieve a space where we can pamper our cheese, in its decisive maturing and refining phase, as well as carrying out engaging innovator measures in this ancestral universe which the preparation of artisan raw milk cheese implies.

Our **Maturing and Ageing** Cellar

At BEEE we needed a space where we could observe how our cheese intensified its hue and value, expressing its best organoleptic characteristics of flavour, texture, aroma and colour. A laboratory where ideas and facts cohabit, a place where the master artisan affineurs (maturers) have the best conditions and means to hand to express the excellence of the BEEE cheese.

Using the old walls, we have panelled and later covered them with artisan baked clay brick and lime mortar and desalinated sand, installing **sophisticated systems** to control temperature, humidity and air renewal; inside, the cheese rest and mature in dim light on rough unhewn wooden shelves of Jura spruce traditionally used in the French DOP of Comté and Reblochon, in an atmosphere that promotes and maintains our biological flora in equilibrium, the true **BEEE** treasure.

A **laboratory of calm** - of restricted access - where the combination of traditional materials and streamlined technological systems permit the maximum expression of the values of our cheese.





BEEE. [SPACE]

In implementation of its communication, inter-action and continuing training policy, BIOGÉMINIS offers a specific, luminous, impeccably decorated multi-functional space equipped with the multimedia resources and necessary ancillary services for its optimum use in communicational events: meetings, training, presentations, tastings, celebrations, etc., both internally and for outdoor use.

BEEE [SPACE] is located within the facilities of our **Estate El Campillo**, annex to the maturing and ageing cave, in an environment set in the very **green heart of Moratalla**, surrounded by 40 hectares of cereals and pulses and more than 250 Mediterranean mountain.

BEEE [SPACE] offers splendid functional conditions and all the necessary quality services to celebrate inter-active meetings; it has **accommodation for 25 people** and comfortable and attractive **hotel and hostel services**, for the events to be implemented in a brilliant, pleasant and efficient way.



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