

















Background:

'Oko'a Farms is cultivating a legacy on 56 organically managed acres in upcountry Maui. The family-owned farm is a testament to biodiversity, growing upwards of 100 distinctive varieties of produce, from beloved staples to an incredible array of tropical and native gems. 'Oko'a's Makawao farm store is a hub for local abundance, featuring their own bountiful harvests, unique value-added products, and an expansive selection from nearly a hundred neighboring local vendors and farmers.

Highlights

100% Solar-Powered Operations: Cultivating with Clean Energy

• From field operations to infrastructure including our walk-in coolers, the farm is powered with clean energy.

Improved Water Stewardship through Post-Harvest Processing Automation

• Installed an advanced, closed-loop vegetable wash line that is enabling the team to process thousands of pounds of produce in a quarter of the time.

Precision Fertigation: Robust Yields While Conserving Resources

 Continuously expanding drip fertigation efforts, farm-wide, providing monumental benefits in crop quality and yield, all while minimizing weeds and water usage.

Zero-Waste Packaging: Our Commitment to a Circular Economy

Their team is dedicated to packaging in reusable or compostable food and beverage packaging.

Energy-Optimized Farm Store

• Farm Store utilizes 100% LED lighting, reducing electricity consumption and environmental impact.



