



IMPACCT CASE STUDY No. 9

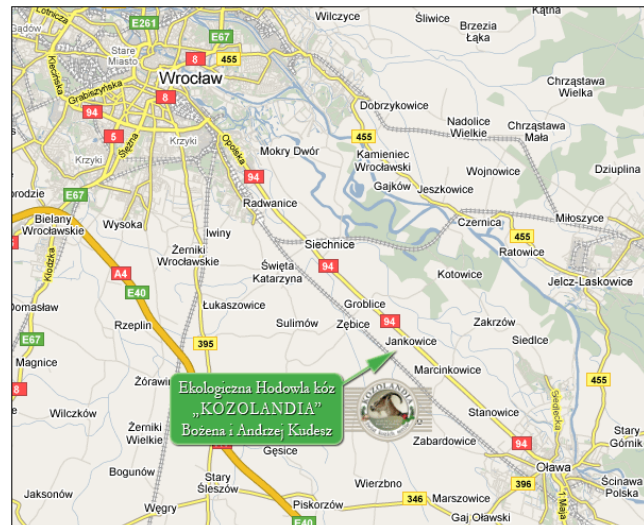
Integrated Management Options for Agricultural Climate Change Mitigation

Kozolandia Farm, Oława, Poland

This case study is based on a small family farm (1.25 ha) located close to Oława in south-western Poland in the Silesian Lowland region.

The farm started with just one goat in 2005 but the business has been built up and now has 26 alpine goats used for breeding purposes. The farm also has a small dairy enterprise that produces specialist cheeses and yoghurts. It also produces some health and beauty products such as skin care, bath products and shampoo. The products are sold to specialist shops and restaurants across Poland, and via the internet.

The farm uses a smokehouse for producing smoked cheeses. This helps to seal in flavour, imparting a signature appearance to the cheese and improves quality.



Farm location

The farm terrain is flat with small slopes but has a tendency to water retention. The groundwater table is 0 - 2m below the soil surface.

The local climate is of the transitory type subject to both oceanic and continental influences. Soils are Chernozem and grey-earth formed from sands, clays and silts.

As well as just 1 ha of meadows and pastures the farm also has a 300 m² pond.

The holding is very small but is still committed to ensuring its operations are efficient, do not impact significantly on the environment and reduce greenhouse gas emissions. Activities undertaken include:



Alpine goat

- During 2009 the insulation in all farm buildings was improved. Mineral wool has been used in wall and roof cavities. The initial capital cost was €2,500 (10,000 PLN) but energy costs have been reduced and this will also reduce greenhouse gas emissions.
- Water management has been improved since 2008. For example prior to this time drinking water for the goats was provided in buckets. Now three watering troughs have been installed and this has reduced spillage leading to a 50% reduction in water used for drinking. This cost €2,500 (10,000 PLN).

- The farm recycles and manages its wastes as much as possible. This has included the re-use of whey, produced by the cheese production, as livestock feed. This alleviates a huge disposal problem and significantly reduces the risk of pollution.
- Only purely natural techniques and no chemicals or artificial additives are used in the production processes for food and cosmetic products.



Original case study content collated by Wroclaw University of Environmental and Life Sciences

