





Family Business

We are family owned and operated and are situated in Mt Barker in the Great Southern of WA. The 3 main enterprises in our operation consist of Premium Fresh Apricots, Prime lamb and Stud Sheep Breeding.

We consider it a joy and privilege to grow a product that we are able to confidently verify from the start up to being a consumer ready product, be it a fresh fruit, lamb chop or naturally preserved fruit product.

To us it is not all about the “end destination” but about the journey and the impact we can have on all around us during our journey to the end destination.



Our Mission

- Producing Fresh healthy and tasty food using regenerative farming practices
- Supply year round healthy fruit alternatives and meat products suitable to all consumers including Coeliac and Gluten friendly requirements
- Create training and teaching opportunity into Agriculture to the next generation via our School program and Employment of School leaver program.
- Share our blessings with community via Empowering and Feeding programs in needy communities overseas.



The Orchard

2000 trees, personally tended through every stage in every season.

Scalable operation with newly planted and grafted trees in addition to mature fruit bearing trees.

In a average season our yields can start at 15 ton of Apricots.

Our peak season starts beginning December and due to our moderate climate extends till end of January middle of February.



Our Apricots

We have 7 different varieties of apricots, each with their unique tasty flavour, some sugar sweet and others sweet with a tangy end. Every apricot is tree ripened, picked, sorted and packed by hand.

Our apricots are not only absolutely beautiful when eaten fresh, but they are just as delicious to cook jams, dry and use in a variety of dishes.



Our Approach

We believe in our product and even though some apricots didn't meet the aesthetic standard to sell fresh, the flavour and nutrition remained and that is why we have created Fruit Crunchies and Pack-A-Punch fruit Chips. These products also utilise surrounding producers unused, imperfect flavoursome strawberries and apples as part of our no waste philosophy.

• NO WASTE
• PHILOSOPHY •

• NO SUGAR •

• NO COLOURS •

• NO
• PRESERVATIVES •





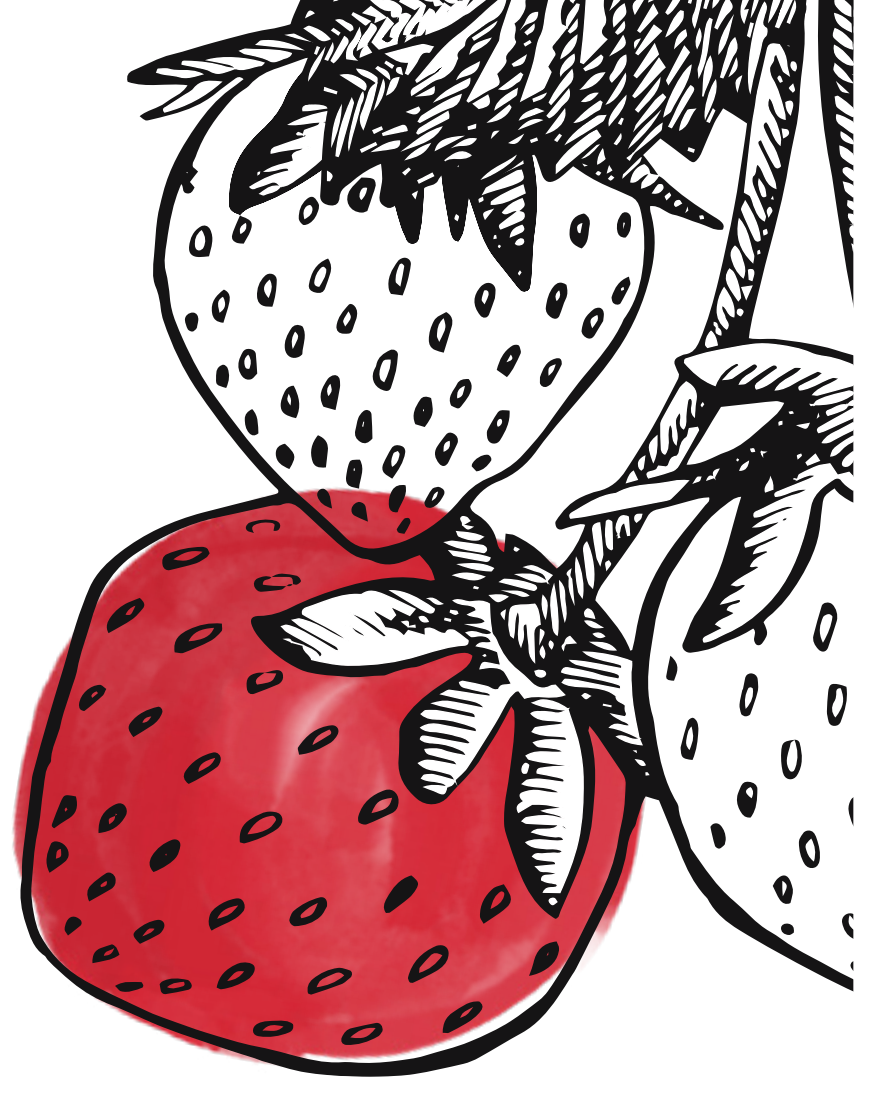
Freeze Dried Fruit

Our *Crunchies* range are our unique product. Packed full of punchy fresh flavour and goodness.

To create this unique snack, we freeze the fruit to -30°C . Then heat is applied in the process and at -10°C the water evaporates from the fruit, but keeps the flavour and creates a beautiful crunch. The tangy snack is kept at room temperature and packed in foil lined pouches to keep out moisture. Creating a tangy snack for you to enjoy.

Crunchie range comes in 45g, and strawberry in 30g.

No preservatives or colours means we are Coeliac and Gluten friendly.



packed full of flavour & crunch

pack-a-punch

no waste philosophy • gluten free
no added sugar • coeliac friendly
no preservatives • no colours

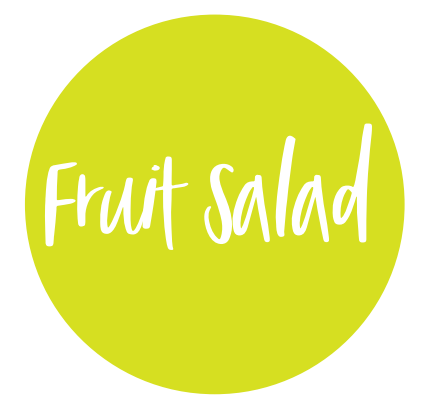
Western Australia

Thinly sliced Fruit Chips

Not just apricots but strawberry and apple too! Our thinly sliced dried fruit chips are awesome snacks for the whole family. *Pack-A-Punch* doesn't just bring delicious flavour but lots of fruity goodness.

No preservatives or colour are added, fruit are pasteurized and heat applied in producing this snack.

The snack comes in three flavour varieties.



Comes in 100g packs.

No preservatives or colours means we are Coeliac and Gluten friendly.





Carob & Yogurt Crunchies+Chips

New range of Carob and Yogurt covered freeze dried apricots and fruit chips. These tangy snacks are given a pinch of sweetness to match the punch they pack.

A sugar-free yogurt and sugar-free carob options available.

Coated range comes in 70g packs.

No preservatives or colours means we are Coeliac and Gluten friendly.



Jams.

It is a chunky & traditional with more fruit than sugar and pieces of fruit.

Jam range comes in 320g jars.

No preservatives or colours means we are Coeliac and Gluten friendly.



Holistic & Sustainable

We want to produce delicious and nourishing products that not only care for our customers but also for our planet as well.

All our products are grown using regenerative farming practices, from the grazing paddocks and hay for our lamb to the fruit produced in our orchard.

• NO WASTE
Philosophy.

We also have a no waste philosophy. This means that every product we grow is used, either as a fresh fruit, dried or freeze dried. If fruit doesn't meet the standards to be sold fresh we still use it in one of our products.

...even the last morsels are enjoyed by our sheep.



Find out more!



Come visit our Orchard.



Check out our on-line store.



Follow our fruit on Facebook.



Follow our Studs on Facebook.



Check out our story on Youtube.





gloriadiou.com.au