

L'aventure du Sucre Sustainability Chart

L'Aventure du Sucre is a Mauritian heritage and touristic site nestled in the heart of a vast sugar estate dating back to the 19th century. Receiving more than 100,000 visitors per year, it has become one of the island's must-see attractions.

Sugarcane carved our nation's life and history and many aspects of our geography, it drove demography and inspired our culture. This miracle plant still allows our country to produce and export natural unrefined sugars as well as five-start rums which are exported across the world. Sugarcane is key to supporting our national energy transition. The sugarcane's fibre and straw are converted into green energy or used as bio-fertilizers.

Since opening in 2002, L'Aventure du Sucre has had an inherent sustainable development approach due to the nature of its activities and through its actions. Each of its poles, namely the Museum, The Village Boutik and the Fangourin Restaurant promotes our local culture, supports the local economy and work at further improving its practices every year.

Our site offers concrete actions and experiences to our visitors, thus allowing them to partake in our sustainability engagements to further sustain a tourism model offering a positive impact on our island and its inhabitants.

The 3 pledges of L'Aventure du Sucre

#1. Heritage preservation

L'Aventure du Sucre is committed by essence to the conservation of the industrial, cultural and natural heritage of Mauritius.

The former Beau Plan Sugar Factory faced a final foreclosure in 1999. Converting this ancient factory, its architectural, industrial and natural heritage preserved it from disappearance and safeguarded the remnants of yesteryear's human activities, five centuries of history and the memories of Mauritius as a nation with a plurality of cultures. This journey will take the visitor to the very heart of past and present Mauritius.

Lush of centennial flamboyant trees, posh alleys of bougainvillea, sugarcane and coconut palms and a lake surrounded by palm trees, this superbly preserved industrial architecture sits in a magnificent tropical setting. You will stand witness to a 20th century boiler with an enormous exhaust pipe within which one can listen to one's own voice echo, or an imposing 19th century steam engine sprouting from the ground. Furthermore, step into our 1922 locomotive ready to drive a load of cane. A bit further stands tall the majestic sugar factory, which was totally restored after two centuries of activity. This cathedral to Sugar retained three quarters of its authentic machinery such as four gigantic cane crushing mills, massive cooking engines you can walk-through picturing yourself as a sugar crystal. Witness giant evaporators with the appearance of giant organs that in times past played the music of sugar crafting. True to this imposing factory, everything stands disproportionately huge. For instance, walk-through a real cast iron barge floating at quay waiting for the Dockers to load their heavy sugar bags or beyond, yet another vintage locomotive which randomly whistles its departure to the fields.

A substantial part of the income is devoted to the preservation of this site as well as the upkeep and maintenance of its ancient equipment. The team in charge works tirelessly to safeguard this Mauritian heritage.

Within this 5,000 m² explorative space, the visitor immerses himself into the fabulous history of those women and men that came from the four corners of the world to build our country through hard work and carved the pillars of our harmonious, smiling and multicultural island. The explorer will learn of past people's engineering methods which allowed to fully exploit the potential of sugarcane and thus develop a cane sector sitting at the forefront of agro-technological progress and efficient energy transition, now crucial for our island's future. The museum's tour pays tribute to the tenacity of the Mauritian people, whose individuals learned how to overcome their differences to give birth to our nation anchored in cultural pluralism. Our dedicated team are committed to warmly welcome and guide our visitors and share their passion for our island.

L'Aventure du Sucre is also committed to raising public awareness on nature preservation. In addition to the permanent tour, the visitor can access to temporary exhibitions related to sustainable development. Through themes such as recycling, protection of marine life, biodiversity, natural assets of Rodrigues island, Mauritian fruits, vegetables and spices, uses of natural fibres, energy etc., the site highlights the impact of human activity on our island and the part that everyone can do to protect a fragile environment.

The conservation efforts also include a circular-economy approach through the preservation of local know-hows. More than 3,000 locally and regionally crafted souvenirs are available for purchase during your tour of our Village Boutik at the end of the visit.

Beyond our range of sugars which are presented in recyclable or reusable packaging and our 5 star Mauritian Rums, the explorers will also discover a wide variety of naturally crafted products such as artisanal soaps, locally made jewellery, Hippie-chic vases made of recycled bottles, macramé and more. In fact, you may carry those souvenirs of our sweet island in cotton and jute bags carefully created by our craftsmen. L'Aventure du Sucre is proud of the eco-system created in collaboration with local companies, local artists, local craftsmen and associations providing each visitor with the opportunity to support and sustain their know-hows.

Conservation is a long-term effort. Within the museum, preference was given to natural ventilation and air extractor systems rather than air-conditioning of such a large space. The furniture used to host the temporary exhibitions is reused and adapted to avoid unnecessary additional production. The 650 light bulbs that light the museum parkour have been replaced by low consumption LED lamps to reduce electricity consumption. Transformers were also installed on the lighting system to reduce the danger of electrical fluctuations and help increase the bulbs' lifespan (no LED bulb has been changed since 2014).

The support furniture for temporary exhibitions is reused and adapted for each exhibition in order to avoid unnecessary production. Water, gas and electricity consumptions are both monitored and recorded. L'Aventure du Sucre works with specialized recycling companies which collect items such as cardboard, paper, glass, printer toners and electronics devices and components.

#2. Sharing the culinary and gastronomic heritage

Gastronomy is an integral part of Mauritian heritage and is celebrated at L'Aventure du Sucre. After visiting the museum, the Village Boutik proposes tasting a variety of local terroir products which define the island and the identity of the region. The visitor begins with our unrefined whole cane special sugars. Mauritius is the world's leading exporter of these natural and gourmet sugars and L'Aventure du Sucre is the only place to propose a complete explicative tasting of a dozen varieties of these sugars that elicit a surprising variety of flavours and textures. A significant percentage of harvested sugarcanes come from small planters who maintain their livelihoods and cultivation's sustainability through their sales.

Continuing the experience, one will have taste bud titillating fun while inhaling the incredible aromas of the twelve five-star rums aged by the first distillery on the island³, which was founded in 1838. This distillery which neighbours L'Aventure du Sucre has been labelled "Made in Moris"⁴. The gourmet stroll continues with the tasting of local products such as the vanilla, eucalyptus or lychee honey, a variety of jams composed of mango, passion fruit, banana, vanilla & papaya or cinnamon & pineapple. These products are crafted by the Boutik's partnered artisans. L'Aventure du Sucre thus contributes to the notoriety and promotion of regional gourmet crafts.

Culinary festivals are also organized with partners with the purpose of promoting and sharing local culinary know-hows with as many people as possible.

L'Aventure du Sucre's restaurant also participates fully to promoting the visibility and accessibility of the country's gastronomy. The establishment takes its name, 'Le Fangourin' from the juice extracted from the first sugarcane press. The sustainable-conscious brigade favours fresh and locally sourced ingredients. It uses on-site garden organic plants like papayas, lettuce, arugula, leeks, saffron, ginger, lemongrass, rocket, pink peppercorns, mint, chives as well as, basil and other fine herbs. Other ingredients such as fresh eggs and deer are sourced within the vicinity. Visitors are encouraged to try our vegetarian dishes that are full of flavours and crafted with unusual tropical vegetables such as jackfruit, also known as vegan meat. Our fabulous desserts, exclusively prepared with unrefined whole cane sugars delight every gourmet. Our iced citronella drink made from garden grown lemongrass is a must for a thirst-quenching break or else, a fabulous cocktail made with tropical fruits and five-stars rums.

Many other actions enable the sustainable reduction of our environmental impact. For example, some generated waste is converted, and therefore re-valued. Delicious sauces are prepared out of vegetable peelings and meat drippings and fish carcasses. Another percentage is composted in our vegetable garden. Used kitchen oil is collected and sent for recycling. The usage of plastic straws has long been prohibited and take away orders are served in eco-containers. Eco-responsibility also contributes to our site enhancement. Hence, our lounge area proposes seating furniture made by our maintenance team with old pallets recovered from the neighbouring distillery. Empty rum bottles are transformed into beautiful and unexpected carafes, glasses, lamps and vases. Old gardeners' baskets hang from the ceiling as lampshades. Our dedicated picnic area proposes a seating made of 100% recycled plastic tables. Finally, the restaurant was designed in an open and covered area making the most of natural light and ventilation and help in minimizing energy consumption.

#3. Encouraging and supporting art and culture

L'Aventure du Sucre promotes a lively and dynamic culture accessible to as many people as possible. Our teams passionately work at creating and maintaining a space dedicated to the

support of art and culture in various ways through sharing, meeting and providing an atmosphere for expression.

L'Aventure du Sucre welcomes every one; and we further seek to include audiences who find themselves distanced from culture for economic, social or disability reasons.

Foreign visitors on vacation in Mauritius who purchase tickets for the museum simultaneously sponsor attractive rates for the Mauritians and especially school children, women empowerment associations and senior citizens' association from our villages. We further develop actions towards vulnerable populations with the support of foundations and charitable organizations. These are means for us to support the social integration of these segments of the population by allowing them to discover the museum tour, a place of sharing and knowledge transmission which might sometimes strike them as an inaccessible place for them. Fun and creative workshops are also regularly organized for the segments as we're convinced that artistic help create links and further allows people experiencing difficulties to consider themselves beyond their personal handicap or impairment. The site is also wheelchair friendly for our disabled visitors. A wheelchair is available for those in need of one. The museum has over 30 videos and provides a free downloadable audio-guide that allows the visually impaired public to better appreciate the tour. A lot of resources are available online, allowing an audience that cannot reach us to benefit from our contents.

We support creativity in many different ways. The site supports the works of artists that are integrated into our museum's exhibition. The visitor will discover the fantastic work of Thierry Permal, a cartoonist or that of Jano Couacaud, Christian Bossu Picat or the late Philippe Halbwachs, both talented photographers. The eyes of the visitors will not miss the beautiful work of Daphné Dhomun and Dévid which were realized in a street-art format on our exterior walls, nor will they miss the paintings displayed at the restaurant, such as those of L'Atelier Novateur, the large oil on canvas by Fabien Cango or the reproductions of Florent Beusse's magnificent line drawings.

The main temporary exhibitions dealing with themes related to sustainable development combine didactic information and art. The artworks are available for purchase and all proceeds go to the artist. The latest exhibition to date 'Refraction, Ocean State Citizen' addresses the beauty and fragility of our marine bio-diversity. It was realized with the street artist Joshila Dhabi and the concurrence of the Ministry of Arts and Culture through the National Art Fund. 90% of the artist's work of arts were sold. Our Village Boutik also proposes artworks or reproductions of artists' work of arts in postcard or art paper formats.

Finally, a well sustained one-off program supports and highlights multicultural initiatives such as an exhibition of natural sculptures made from cane leaves and straws created by Plastic Art students from the Mahatma Ghandi Institute in partnership with the British Council of Mauritius. There's also an amateur photographic exhibition showcasing past and present local jobs around the sugar mill (with the support of the Ministry of Arts and Culture through the National Art Fund). We host public debates during the night of Ideas in partnership with the French Institute of Mauritius, musical performances for the International Jazz Day Festival and the music festival in partnership with the Beau Plan Smart City, major music festivals such as Kaz'out or Rock Nation, monthly cinema films in partnership with the French Institute of Mauritius and creative inclusive workshops for vulnerable people such driftwood and recycled wastes' mobile sculptures in partnership with the Group Terra and the British Council of Mauritius.

L'Aventure du Sucre has had eco-responsibility carved in its DNA since its creation and continues its efforts to promote a positive and beneficial development for the country and its inhabitants. The team, constantly sensitized and trained, carry this approach forward on a day to day basis. By visiting this heritage site, the visitor's excursion has a direct sustainable impact towards the promotion of our heritage and that of our nature.