



2023 Compendium of African Diaspora Agrofood Entrepreneurs



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ACKNOWLEDGEMENTS

The 2023 African Diaspora Agrofood Entrepreneurs Compendium is produced by The Food Bridge vzw in collaboration with the European Union Global Diaspora Facility (EUDiF). This collaboration is motivated by a mutual desire to facilitate and support the African Diaspora entrepreneurial ecosystem in Europe.

The Food Bridge vzw is a Belgian non-profit organisation with different agrifood and diaspora engagement projects in Belgium, Nigeria and Ghana that address the Sustainable Development Goals (SDGs). The organization engages in actions and advocacy for:

- Indigenous food systems and cultures
- Agrofood Entrepreneurship
- Research and Education
- Food Security

An over-arching theme in its work is promoting African Diaspora Entrepreneurship in Europe. One of the organization's main projects is the annual African Diaspora Agrofood Forum and Exhibition held in Brussels, Belgium.

EUDiF is a project funded by the European Union and implemented by the International Centre for Migration Policy Development. It strives to maximise the potential of diaspora engagement for development by generating knowledge, facilitating dialogue and providing capacity development support to diaspora organizations and partner countries.

INTRODUCTION

The contribution of African diasporas to the **economic development** of the Africa has always been part of **the migration narrative**. Over the years, the discourse on the African diaspora contribution to the development of the continent was focused on remittances. However, there has been a shift recently towards recognizing the role of diaspora entrepreneurs in the development of Africa and in their countries of residence.

African Diaspora entrepreneurs are developing innovative start-up ecosystems in Africa and Europe using their personal resources and with limited support from governments, development agencies or financial institutions. Some of the diaspora who are not entrepreneurs still support start-ups and businesses by providing financial investments, seed money, infrastructure and other needed materials. Supporting and promoting African diaspora entrepreneurship can drive sustainable economic growth in Africa and create a more diverse entrepreneurial ecosystem in Europe.

One sector that is vital to the development of Africa is the agrofood sector. Many Africans in Europe recognize the importance of having a sustainable agrofood sector, its role in development especially for achieving the Sustainable Development Goals in Africa and its impact on their communities of origin. With a growing population and food and nutritional insecurity, the global food system is facing challenges to achieve its goals. Thus, what is needed is an inclusive agrofood entrepreneurship ecosystem that will bring the needed change in our global food system.

With this compendium, The Food Bridge vzw seeks to showcase the contributions that African diaspora entrepreneurs are making and their impact. The 2023 edition shows the diversity, innovation and potential of African diaspora agrofood entrepreneurs. We thank all the partners and entrepreneurs that contributed to this edition.



LADOU, Une Odyssée Gourmande

LADOU, Une Odyssée Gourmande is a small business promoting a premium product. With no preservatives or added aroma, it helps you achieve a healthy lifestyle. We believe in a strong and fair supply chain that exceeds client expectations with our hand-grown, artisan premium ingredient: attiéké.



WOMAN-OWNED BUSINESS



SINCE 2009



SECTOR

Ethnic food industry



PRODUCT

Attiéké



MARKET

B2B & B2C

African Diaspora in Europe, UK and in Gulf Cooperation Council (GCC) countries

“Free from food” in Europe, UK and GCC countries
Sport nutrition in GCC countries



CONTACT

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MISSION

We aim to help you achieve a healthy lifestyle with 100% plant-based nutrition. We nurture a passion for reshaping culinary experiences with plant-based ingredients.

We are very sensitive to the sustainability at each step of the supply chain.

IMPACT

The producers operating in the attiéké food processing plant in Côte d'Ivoire are mainly women. Being internationally recognised and selling abroad is a recognition of their know-how and must be celebrated.

HISTORY

Our story is all about tradition, taste, and the nutritional benefits of plant-based ingredients. It started with a gourmet experience revealed by Ivorian food due to the support of Engineers specialized in food processing.

The starting point of Attiéké by LADOU, une Odyssée Gourmande started in 2009 as a revelation of a gourmet Ivorian food experience. It began with the support of engineers specialized in food processing. Then, thanks to a European Economic mission in 2019, LADOU decided to create an export strategy. In 2022, the product Attiéké by LADOU - a 100% natural product with micro-nutrients produced in Ivory Coast and value added in Belgium - was registered to be sold online via Middle East Organic & Natural in Dubai Market Place. In 2023, the registration for more distribution channels is in progress.



ATTIÉKÉ

Attiéké, a semolina made from cassava root, is a dish that originates in the Lagunes Region of the Ivory Coast. Attiéké is an excellent alternative to pasta, wheat couscous, rice, tabbouleh or quinoa. It has no added aroma or preservatives and can even serve as a base for salads. It boasts a subtle flavour that makes it an ideal complement to your vegetable, meat, and fish dish. Attiéké by LADOU is 100% naturally gluten-free food, low in cholesterol and high energy value. It's truly a "free from" food.

To produce attiéké, Cassava root is processed using an ancestral artisanal method mainly handled by women. Attiéké is a native speciality of the Ivory Coast and is very popular with families of all budgets. This authentic dish has become increasingly popular throughout West Africa, but also in certain countries in Central Africa.

Thanks to the work of engineers in the artisanal food-production system, attiéké can be dehydrated. The result brings out a subtle, authentic, and delicate aroma. In this attiéké, the nutritional values of the cassava root come to the forefront and nourish the body for greater well-being. Research allows this attiéké to satisfy local and international quality standards.



CERTIFICATION

- BRUCEFO (Belgian government body linked to Federal Agency for the Safety of the Food Chain) has successfully confirmed the quality of the product and the related authorization.
- Attiéké by LADOU has been registered by Dubai Government to be sold online through Middle East organic and natural Marketplace.

WHAT'S NEXT?

- We aim to be a key player in the free from food market segment by acquiring the 5% (valued at USD 71,381.2 million during the current year) and 10% of our total targeted African Diaspora market by end of 2025 and 1% of the sport nutrition by end 2025 as well of the total serviceable market.
- We aspire to gain organic certification by end 2024.
- We hope to hire 2 employees, 1 support and 1 business developer
- Aiming to sign partnership agreement in 2023:
 - 2 in Belgium to broaden the management.
 - 1 in UK
 - 1 in UAE and 1 Saudi Arabia



Eco granja

Eco Granja Buvuma Limited

Eco granja, is an eco-farm on Buvuma Island, Uganda.

The farm had been active in cocoa farming since 2015. It embarked on vanilla and Hass avocado farming in 2022 when it was officially registered. Eco granja creates jobs and trains local women farmers.



WOMAN-OWNED BUSINESS



SINCE 2015



TEAM

12 women, 4 men



SECTOR

Commercial agriculture



PRODUCTS

Cocoa
Vanilla
Avocado



CONTACT

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MISSION

Our mission is to establish an eco-friendly farm that trains, employs and empowers Buvuma communities to engage in economically viable and environmentally sustainable agriculture.

PARTNERS

We currently partner with local communities who work and are trained in better eco-friendly farming methods.

IMPACT

Job creation on the farm encourages the locals to work and get an income instead of engaging in illegal environmental activities like deforestation, illegal fishing (widely practices on the island), child labor etc. Eco granja works to ensure fair prices for vanilla beans exported to Europe; the farm's work also has an effect on the local supply chain and creates publicity for products from the local area.

PRODUCTS

Cured vanilla beans
Cocoa beans

MARKET

The main markets at the moment are the restaurant and hospitality sector (particularly pastry chefs) and specialist shops.



NEXT STEPS

Eco Granja will be set up as a demonstration farm for vanilla, cocoa and Hass avocado production, and at the same time create jobs for the community to acquire best agronomic practices needed to succeed as commercial farmers.





Nature Madagascar

Nature Madagascar is born out of the desire to make the world discover the beautiful and wonderful products of Madagascar. Virna - who started Nature Madagascar - grew up in a spice trading family. After moving to Europe, it became quickly clear to her that her special and beautiful mother country and its wonderful natural products were largely unknown to the rest of the world.



WOMAN-OWNED BUSINESS



SINCE 2015



TEAM

2 direct employees



SECTOR

Food and spices trade



PRODUCTS

Conserved Malagasy Food - 16 products
Oils, Essentials & Extracts - 8 products
Organic Products - 34 products
Snacks - 6 products
Spices - 17 products
Vanille - 4 products



CONTACT

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MISSION

There is an increasing demand for healthy, plant-based, ethical biological food across the globe. We want to tap into this new opportunity by offering many of the delicious secrets of Madagascar's food and spices to more people.

PARTNERS

We work with local farmers and producers of agricultural products in Madagascar. We select our Malagasy partners based on stipulated criteria including fair-trade; women development; organic certification and being directly in contact with local producers, thus minimizing supply chains.

IMPACT

We provide income and business opportunities to our partners and agricultural producers in Madagascar. In Europe, we offer new, unique, healthy and ethical organic products. Not only do we have unique food products and drinks, but we also make it possible for our customers to use our unique ingredients to prepare the same food and drinks by offering recipes and guides.

MARKET

B2C and B2B. Our customers are currently mainly located in Benelux and Italy. We mainly supply our products to small businesses (shops and producers of food products) and consumers. We also supply to customers in other European countries.



CERTIFICATION/AWARDS

Organic certificate number 1740290 by certifier SKAL NL-BIO-01

WHAT'S NEXT?

In the coming years we plan to further develop our business and increase cooperation with local (European) producers. We aim to continue to create unique (food) products with our special Malagasy ingredients and traditional Malagasy food products. We have started this development with positive results and want to expand further in this direction.



Terroirs d'Afrique

Terroirs d' Afrique was established by the founders in Belgium after spending seven years in the village of Guillé, Burkina Faso. We produce and process healthy and natural organic African products. By operating a direct and fair trade from Burkina Faso, we also promote family farming of natural products with a standard based on a "from field to fork" strategy.



SINCE 2017



TEAM

Belgium: 1 woman
Burkina Faso: 60 Women and 2 Men



SECTOR

Food & beverage, natural cosmetics



PRODUCTS

Raw shea butter (pure)
Balanites vegetable oil (wild date oil)
Dried hibiscus flowers
Dried moringa, lemongrass & verbena leaves
Peanut butter & peanut oil
Sesame paste (Tahin) & sesame oil
Soubala (fermentated Nere seeds)
Tiger nuts
Baobab powder
Dried mangoes
cashew nuts
Pure Honey (shea & néré flowers)
Coconut Oil (pure)



CONTACT

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MISSION

Our aim is to create a bridge between Africa (Burkina Faso) & Europe (Belgium), by offering quality healthy food straight from the production area to European citizens.

PARTNERS

We have partnered with the local community in Burkina faso. Our main partner association Tamneere Guillé, Burkina Faso, is a group of women who produce & process local products.

IMPACT

We create sustainable jobs for women in the villages of Burkina faso, where we operate. We provide them with training , quality tools, seeds, funding, access to food and clothing. The women have access to our organic garden, so they can grow vegetable for their families too.

For the products that we sell, we buy what the women produce at a fair price, higher than prices in the markets. Our producers also receive bonuses.

We support the community with water, sanitation and energy projects. For example, we drilled a borehole in the community for running water and added solar panels to the warehouse we built, providing electricity so they can charge all their tools during the day. In addition, we built a drying house, shower & toilets for the community.





We keep the added value in the village for the producers. We only export processed products. Through our products we are keeping the community's traditions, as our products are natural and all hand made with indigenous artisanal skills!

MARKET

We have B2B and B2C markets. We sell our products locally in Belgium through local markets, a partnership with a local farm & producers near our headquarters. We also sell to different shops (boutique, organic, bulk and zero waste, African shops in Brussels's Matongé district and Gembloux) and work also with cooperatives in Namur, Liège and Brussels. In addition, we have a partnership with a cooperative in Switzerland and Austria. We have also partnership with a fine bakery and catering companies who use our products. Finally, we have partnerships with one and three-star Michelin chefs in Belgium and France.

WHAT'S NEXT?

We would like to have new products in order to offer a larger selection. In the future we also plan to start doing catering, food & beverage events with our products. We intend to expand our clientele and markets by looking for new partnerships with food cooperatives, shops, and restaurants.

Next year, we will start to promote non-food African crafts like organic cotton cloth (Faso Danfani), sculptures, wood and leather products.



Kipeps, an initiative of Val'U srl

Kipeps, taken from "kipepeo", means butterfly in Swahili; it symbolises an ongoing metamorphosis. It expresses the idea of realising the potential of Africa to feed itself and to also provide for a large part of the world through the growth of the agri-food industry on the continent. We are distributors of Afro-Caribbean products which are processed in Europe or Africa. Our suppliers are mainly African diasporas based in France and Belgium and entrepreneurs operating in various countries in West and Central Africa. Over the years, Kipeps has managed to place some of its 450 products in Belgian stores.



SINCE 2021



TEAM

We subcontract most work, especially the logistics in Belgium, but through our partners we indirectly work with over 100 employees in Ghana, DRC, Rwanda and Senegal. Four of our main suppliers are women owned and run businesses.



SECTOR

Distributor of Afro-Caribbean food products



PRODUCTS

Coffee, chocolate, vanilla, teas, cane sugar, superfoods, spices, cereals, spirulina, jams, honeys, spreads, hot sauces... Over the months, the range of products has expanded. Recent additions include Tembo, Simba and Chui beers, as well as Kwilu rum, all made in the DRC.



CONTACT

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MISSION

Kipeps' vision is to connect African producers with consumers around the world. By choosing to specialize in delicatessen wholesaling, we are changing perspectives about premium food products. Thanks to our rigorous selection process, Kipeps offers Belgian - and soon European consumers - premium, original, and healthy products. Our concern for quality and customer service has provided us with the loyalty of our customers and with some of the finest brands offering to work with us.

PARTNERS

Our partners and suppliers are companies that promote fair-trade and value the work of African growers. With this choice, we want to contribute to the emergence of the African food industry on the global food market. We go to great lengths to constantly improve the quality of our services and ensure good collaboration with our suppliers, who play an essential role in our value chain. We provide them with ongoing feedback on challenges and opportunities for improvement. Openness to constructive criticism is an essential value when choosing our suppliers.



IMPACT

By positioning itself in the delicatessen segment, Kipeps has chosen the most demanding food segment to give visibility to African culinary excellence. Kipeps regularly supplies more than 30 shops. Over the past two years, the company has won the trust of some of Belgium's most emblematic retailers. Customer satisfaction and consumer loyalty are Kipeps' priorities, which is why the African wholesaler organises numerous events such as an African weekend in one of Belgium's finest supermarkets or a Chefs' Battle in an excellent Brussels supermarket to meet consumers and introduce them to our range of African food and drinks, listen to them and understand their needs, preferences, etc.

Based in Belgium, Kipeps is a wholesaler that is also playing an increasing role in the local economy, in particular by offering 'adapted work'.

MARKET

We have B2B and B2C markets. We supply to gourmet supermarkets, restaurants and individuals interested in unique premium African food products.

CERTIFICATION

In 2022, Kipeps obtained the organic certification, enabling it to distribute the best natural flavours in the three Belgian regions, and soon in France.

WHAT'S NEXT?

Kipeps' ambition is to offer its range of over 450 products to at least 100 stores by mid-2024. By 2027, the aim is to source the best flavours from 20 African countries and offer them to 200 stores in Belgium, France, Switzerland, and Luxembourg.

KIPEPS
WITH TASTE, FROM AFRICA

FROM AFRICA

1 **MAROC**
TRÉSORS D'AILLEURS
MIELS • PÂTES À TARTINER

2 **YAKA**
CONFITURES • PIMENTS FONIO • SPIRULINE

3 **SIGOJI**
PRODUCTION ARTISANALE VÉGAN, 100% NATURELLE ET SANS HUILE DE PALME
PRALINES • TABLETTES DE CHOCOLAT • PÂTES À TARTINER

4 **MADAGASCAR**
ILANGA NATURE
CONFITURES • MIELS • ÉPICES • VANILLES • SUCRES DE CANNE

5 **SENEGAL**
KEYAA
GRANOLA • POWDRES DE SUPERALIMENTS • TISANES

6 **REPUBLIQUE DEMOCRATIQUE DU CONGO**

7

8 **ETHIOPIE**
KUMASI
BOISSONS À BASE DE PULPE DE CACAOSE (FRUIT DU CACAOYER)

9 **MALI**

EXPLOREZ UN UNIVERS DE GOÛTS ET D'EXPÉRIENCES ÉTONNANTS !



Welli

by AfricaPaid

The AfricaPaid farm, Welli (meaning taste in Fulani), is the expression of awareness and a desire to develop the potential of the Senegalese agricultural sector in general, and the fruit, vegetable and dairy sectors in particular. The intention is to make the project a success story and encourage young people to become rural entrepreneurs.



SINCE 2015



TEAM

The farm supports 4 direct and permanent jobs, 10 sales women, 200 indirect jobs through the women merchants' group.



SECTOR

Agricultural and dairy production



PRODUCTS

Mango
Lemon
Chilli
Tomato
Cilantro
Okra
Eggplant
Milk



CONTACT

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MISSION

The permaculture project has multiple objectives:

- Have a successful agricultural and dairy production
- Bring healthy, fresh food to the population
- Reduce the number of candidates for illegal migration by creating economic opportunities and sustainable jobs to promote the long-term reintegration of populations
- Promote a culture of social responsibility in the community.
- Contribute to food self-sufficiency
- Improve the image of young farmers by setting an example for young Senegalese.

This last point is very important because I was born and raised in the city and have lived for years in Europe, so I want to set an example by creating the right environment and living on my farm.

PARTNERS

Welli farm works exclusively with village women. These female entrepreneurs collect produce, especially dairy products from the farm on credit to sell in the village and town markets. After selling the products, they pay us and keep 100% of the profit from the sales.

IMPACT

Welli farm has a considerable impact in its area of operation and forms the nucleus of a circular, solidarity-based economy. All the workers are from the village. With a 4-hectare plot entirely fenced off, we have drilled a 96-meter-deep borehole with a flow rate of 7m³/hr of water to supply water to the drip irrigation systems, as well as providing drinking water for the workers and livestock. We also installed solar panels to power the borehole water pump and provide electricity to the workers and villagers who come to recharge their phones at the farm.

MARKET

We have a B2B model by selling to women entrepreneurs, who then sell to consumers in the local markets.

CERTIFICATION/AWARDS

- Africain Lion Awards
- Rufisquoi de l'Année
- Weer Africa Awards
- MAPROFAM-Nature S4T 100 (Coopérative paysanne)

WHAT'S NEXT?

Our next plans include expanding the dairy production. We also plan to set up a fruit and vegetable drying unit with a packaging unit so that we can export our products to Belgium and France.

Cabou Coffee

by Cabou Srl

Cabou Coffee is a Family Coffee Company created in Oct. 2016 by Camille Ngoga.

The idea is to contribute in making Burundi's best coffee beans, accessible to all consumers, industry professional and markets worldwide. Malaika is our first coffee brand, a fully washed 100% Bourbon-Arabica single Origin Burundi (FW15+). Produced in Burundi, it's freshly roasted every six weeks in Belgium. Our company Cabou can provide green coffee and/or roasted Malaika Coffee.



WOMAN-OWNED BUSINESS



SINCE 2016



TEAM

1 staff in Belgium



SECTOR

Coffee wholesale/retail



PRODUCT

Bourbon-Arabica single Origin Burundi (FW15+)



MARKET

B2B, B2C - Belgium



CERTIFICATION

Pending



CONTACT

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MISSION

Cabou Coffee's mission is to put Burundian Coffee on the map, as well as the savoir-faire of Burundian Coffee Farmers, by wholesaling and retailing our production to coffee Lovers. We can supply specialty coffee shops, mini and supermarkets, hotels, roasters, traders and different companies. With our brand Malaika we are determined to be one of the fastest growing Family Coffee Company from Burundi.

PARTNERS

We work in close collaboration with Buja Café 15 Plus, to manage the washing station called Munkaze (Kayanza). Our coffee is grown by small producers, some of who are increasingly organizing themselves into cooperatives. We also have a partnership with Twaranyuswe, a union of cooperatives with about 500 members.

IMPACT

As co-producer, Cabou Coffee aims to improve the quality-price ratio for consumers and coffee farmers. By ensuring an equitable share and increase in the standard of living for farmers and a high quality coffee for consumers.

NEXT STEP

Cabou Coffee will promote Burundian coffee through the website, social media, and advertising to keep our clients informed and updated. We will continue to participate in business to business meeting, trade fairs, seminars, conferences and other event by the SCA (Specialty Coffee Association). In the coming years we believe our Cabou Coffee team will have more than 5 employees on each continent. We are looking for partners to collaborate with us, to distribute one of the finest coffees in the world: 100% Bourbon-Arabica single origin Burundi.





Bdelo Ltd

Bdelo is an award-winning market leader in the production of healthy and tasty maize tortilla chips. Our tortillas are 100 % naturally seasoned, gluten and preservative free for customers searching for healthier snacks. Our products also serve as nutritional boost for individuals that are allergic, vegetarian or adhere to a HALAL diet.



WOMAN-OWNED BUSINESS



SINCE 2010



TEAM

6 staff (3 women), 26 casual (15 women)



PRODUCT

Tortilla snacks production



MARKET

B2B and B2C



CONTACT

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OUR STORY

Bdelo began in the mind of a humble village girl, inspired by authentic Mexican food traditions while studying in the USA. Together with her husband, she established Bdelo, which is an acronym of the family name “Bischof” and their aspiration to “develop local opportunities.” The company has grown to become a regional supplier of high quality healthy and tasty maize based foods and snacks.

Growing up in a community of dedicated maize growers, founder Ms Jebiwot Bischof sees Bdelo as a continuation of her parents’ and community’s legacy and heritage as great farmers in the North Rift of Kenya where she was born and raised.

PRODUCTS

The products are maize based, blended and fused with high nutritive vegetables, legumes, high value natural Fiber, grains, seeds in over 10 variations such as Moringa, Kale, Sweet Potatoes, Chia, Flax, Sesame, Beetroots, Cassava, regular Potatoes among other ingredients. All ingredients are stringently evaluated to ensure that only the cleanest and best tasting ingredients are processed. We apply strict international production quality standards.

MISSION

We plan to be a market leader in the production of tasty healthy foods and snacks. We are committed to having superior products that will contribute to our customers’ healthy and fun lifestyle while supporting the development of community opportunities.



Africa Foodex 2019 Awards:

- ◆ Gold Award Snack of the Year
- ◆ Winner Best Ingredient Innovation

Healthy & Tasty Foods & Snacks



PARTNERS

We collaborate with local farmers and have our own farms that employ people from the local community. We also have distribution partners in East Africa, Middle East and online.

IMPACT

We strive to develop resources and add value to the lives around and within our company hence our name Bdelo "Bischof Developing Local Opportunities". We bring nourishment and delight to our customers while contributing to the development of local opportunities.

Our products are sold in local and international markets in East Africa, Middle East and online in our Bdelo shop, Jumia and Greenspoon.

AWARDS

Africa Foodex 2019 Award

WHAT'S NEXT?

We are currently focusing on our expansion into the Middle East, hopefully production will start mid-September 2023 and progress is in place for Southern Africa and the UK. We are also looking for partners in other parts of the world.

Our concept is to export pre-processed products and perform the final frying/baking spicing process in the local markets. Our objective is to avoid shipping products by air while also preserving the natural taste and nutrition of the products.



MAPROFAM

- Nature

S4T 100

We are an organization in the form of a farmers' cooperative developing income-generating activities, especially for women and young people working in the agri-food sector. We are moving towards formal entrepreneurship in the agro-industrial sector and specialize in:

- *The production of dried fruit, potato chips, fruit juices, herbal teas and teas made from plants, leaves, flowers, natural fruits*
- *The manufacture of natural products and hair supplements*
- *The extraction of oils from oleaginous seeds and the production of extra virgin oils, essential oils, edible oils and industrial oils.*

More than 1,000 ha of arable land are made available for growing organic plants and shrubs, whose flowers, fruit, nuts, roots, bark and seeds are used as raw materials, nuts, roots, bark and seeds are used as raw materials for our finished products.

Our organization is logically evolving with progressive investments, thanks to the profits made, connections and partnerships with other national and international companies and organizations.



TEAM

9 staff (4 women, 5 men), 50 volunteers (32 women, 18 men)



PRODUCTS

Extra-virgin sesame and palm nut oils (palm kernel oil)
Oil cakes (by-products of sesame and palm nut residues)
Chips and dried fruit made from natural fruit (mangoes, plantains, pineapples, sweet potatoes, yams, tomatoes, etc.).
Juices from natural fruits, plants and flowers (mango, bissap, banana, orange, ginger, turmeric, cucumber...)
Tea and herbal teas made from natural plants and flowers (bulukutu, lemongrass, avocado leaves, artemisia annua -anti-malarial)
Beauty products based on natural plants (moringa, turmeric, aloe vera, shea or coconut oil or butter, palm kernel oil, lemon, honey, eucalyptus, laurel, avocado, mutuzo...).



MARKET

B2B, B2C



CONTACT

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MISSION

Our objective is to create 100 permanent jobs a year in each site for agro-pastoral farming, processing, transport and marketing of agricultural products.

IMPACT

We provide the community with quality products that ensure nutritional and physical well-being. We also combat youth unemployment by offering decent, rewarding jobs and facilitate the circular economy through income-generating activities in which everyone gains: the farmer, the worker, his family, the collaborator, the local community; the local economy, and the Congolese state.

The environmental impact of our project is also important to us. Our packaging is biodegradable and our industrial oils do not pollute the environment in any way. By learning to produce packaging based on natural plants we help to preserve biodiversity and also by cultivating organic plants and shrubs for the production of raw materials. our own organic fertilizers (made from animal dung and poultry droppings, as well as leftover plant products) are used in the agricultural production of our raw materials.

The production of livestock feed (such as oilcake from sesame and palm kernel oil residues, and larvae for fish and poultry) is carried out using our own organic products.



MARKET

Our project is based on a logic of progressive investment, consolidated by the production and selling of market-proven products. Our market is and will be composed of:

- Cosmetics companies
- Organic farming businesses and producers (for livestock and poultry feed and organic fertilizers for crops).
- Local consumers, food companies, supermarkets, commercial establishments and individual retailers.

Our customers are based mainly in the province of Kongo Central and the provincial city of Kinshasa. But with more high visibility, we will be able to sell all over the DRC, Africa and Europe. In Belgium, we are already promoting, exhibiting and selling a number of hair care products and natural juices through our networks.

To this end, MAPROFAM - Nature S4T 100 is open to any form of win-win partnership that comes its way.

WHAT'S NEXT?

MAPROFAM - Nature S4T 100 aims to be a major player and market leader in organic food products and their derivatives, as well as hair care products and dietary supplements. Our plan is to develop and extend the organization's activities into a fully-fledged company (SARL). This will boost job creation for many young people in the various subsidiaries.





Cacao Elegguà

Cacao Elegguà is creating an ambitious agroforestry farm combining traditional farming knowledge with the latest scientific agricultural research, to set the standard for food production, agri-training, ecological and environmental protection in Sierra Leone.



SINCE 2016



TEAM

10 (3women)



SECTOR

Agriculture



PRODUCTS

Cocoa, cashew, pineapple, coconut, palm fruit, pepper, (as well as other crops, vegetables, spices, fruits livestock and bees as part of the broader agroecology project).



MARKET

Local, with plans for UK and other markets



CONTACT

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<http://cacaoeleggua.com/>

MISSION

The aim is to significantly impact nutrition and food security, while developing human capital across the rural subsistence landscape locally, regionally and nationally in Sierra Leone. We also focus on increasing biodiversity and enriching the land for future generations through ecological practises and teaching.

LOCAL PARTNER

Cacao Elegguà's has an established partnership in Africa with Bonami Ltd, Sierra Leone

IMPACT

This is a philanthropic and commercial entity, thus the model is based on supporting the local farmers, by giving agronomic training and entering into contract farming agreements with the farmers in the surrounding areas of Sierra Leone.

WHAT'S NEXT?

The last 7 years have been spent creating a climate-proof agroecological farm. The farm is currently in the process of setting up an aquaponic center (fish and vegetables) and also black soldier fly production. There are also plans to create the infrastructure and biodiversity to engage in agrotourism, the creation of a botanic garden with medicinal plants, demonstration plots on forestry & agroforestry, beekeeping, as well as a fruit orchard to support the agro-processing ambitions. The aim is also to start adding value to various products – dried fruits, fish and pepper – and to produce palm oil and groundnut paste.





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