



2025 Compendium of African Diaspora Agrofood Entrepreneurs



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ACKNOWLEDGEMENTS

The *2023 African Diaspora Agrofood Entrepreneurs Compendium* is published by **The Food Bridge vzw** with support from its partners, Soliris.be and the Global Forum on Agricultural Innovation and Research's Collective Action on Forgotten Foods. This publication highlights our shared commitment to building an inclusive global food system and strengthening the African diaspora entrepreneurial ecosystem in Europe. As partners, we are working together to contribute to the achievement of the **Sustainable Development Goals (SDGs)**.

The Food Bridge vzw is a non-profit organization registered in Belgium with agrifood and diaspora engagement projects in **Belgium, Nigeria and Ghana**.

The organization's actions and advocacy focus on:

- Indigenous food systems and cultures
- Agrofood entrepreneurship
- Research and education
- Food security

Since its inception, a central theme of The Food Bridge's work has been the **promotion of African diaspora entrepreneurship in Europe**. One of its flagship initiatives is the **annual African Diaspora Agrofood Forum and Exhibition**, held in Brussels, Belgium.

The Food Bridge vzw also serves as the **coordinator of the Collective Action on Forgotten Foods**, a program of the **Global Forum on Agricultural Innovation and Research (GFAIR)**, funded by the **European Union**.

GFAIR was jointly established by **FAO, IFAD, The World Bank, and CGIAR**, and serves as a multi-stakeholder global platform where public, private, and civil actors collaborate to shape the future of agriculture and achieve the desired SDG impacts.

The Food Bridge vzw as a member of the Soliris.be, has been partnering with the platform to realize its set goals. Soliris.be is a multistakeholder platform under CNC D Belgium, that supports and brings together international solidarity actors from Brussels region, including diaspora organizations, local government, NGOs and other civil society organizations.

INTRODUCTION

The 2025 *Compendium of African Diaspora Agrofood Entrepreneurs* celebrates the vision, resilience and innovation of African diasporas, who are transforming the global food landscape. Across Europe, Africa and beyond, these entrepreneur especially women, are redefining how indigenous African crops, ingredients and culinary traditions are produced, processed and shared with the world. Their work represents a vital link between heritage and innovation, nutrition and sustainability, local livelihoods and global markets.

Entrepreneurship is one of the most powerful tools for development. It facilitates inclusive economic growth, creates employment and fosters local ownership of resources. For the African diaspora, entrepreneurship goes beyond business; it is a form of transnational engagement that mobilizes skills, technology and capital to build bridges between continents. Agrofood projects in particular offer opportunities that can promote nutrition, empower rural producers and strengthen value chains that support both local farmers and global consumers.

This compendium is both a recognition and a call to action. It highlights the remarkable contributions of African diaspora entrepreneurs in the agrofood sector and urges policymakers, investors and development actors to create an enabling and strategic environment that supports and amplifies their impact. Together, we can shape a food future that is equitable, nutritious, sustainable, and proudly rooted in African knowledge, innovation, and creativity.



OVERVIEW

12
BUSINESSES

→

9
OWNED BY WOMEN




140+
JOBS CREATED

SECTORS



Agro-food and Agriculture

Includes catering, food production, farming, and agro-business.



Trade

Promoting African food products and gastrodiplomacy



Livestock farming

and other livestock production.



Sustainable agriculture

Focus on bio-agriculture, regenerative farming, and eco-friendly practices.





EATO

EATO is an AI-powered digital marketplace connecting African food entrepreneurs to global buyers.



WOMAN-OWNED AND LED BUSINESS



SINCE 2021



TEAM

8, 6 women



SECTOR

Agrofood Marketing



MAIN PRODUCT

AI-powered Digital Marketplace



CO-FOUNDER

Margaret Kyerematen-Debrah
Residency: United Kingdom
Project Location: Ghana



CONTACT

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MISSION & VISION

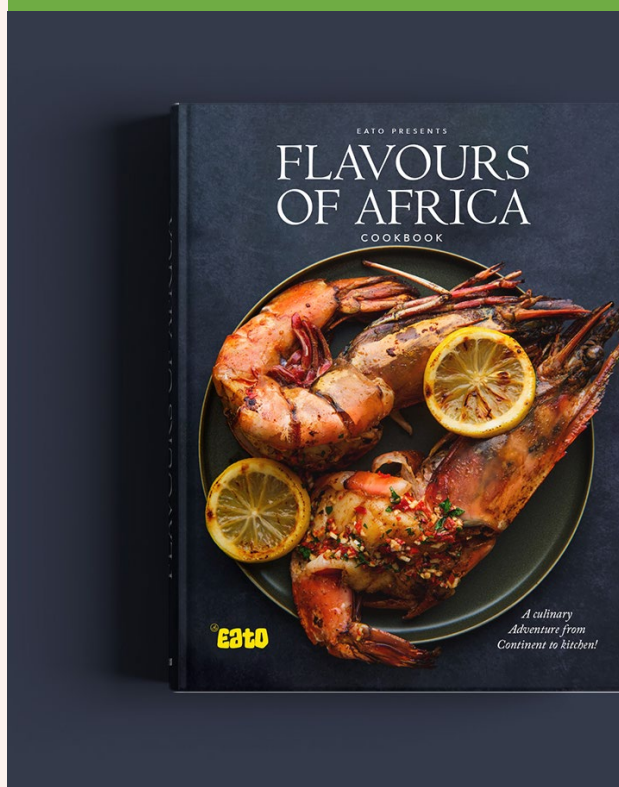
Built on three pillars – **media, community, and commerce** – EATO is building the digital infrastructure African food SMEs need to grow and access new markets. Our mission is to **empower one million African food entrepreneurs by 2030**, creating lasting social, economic, and environmental impact across the continent.

LOCAL PARTNERS

At EATO, local partners are at the heart of our work. We collaborate with **chefs, restaurants, farmers, and food brands**, ensuring that food SMEs form the foundation of our ecosystem. We also engage with **community organisations and diaspora networks** that amplify our mission, extend our reach, and connect African SMEs with global consumers. This collaborative approach ensures that when our digital marketplace goes live, both entrepreneurs and consumers are ready to fully participate.

MAIN PRODUCT

The platform provides SMEs with digital storefronts, AI-powered personalisation, and access to both local and diaspora buyers. Beyond commerce, our media and storytelling activities preserve African food heritage, strengthen consumer trust, and help onboard informal businesses into the formal economy – enabling them to access finance and scale sustainably.



MARKET

EATO operates through a dual model: a **physical marketplace in Accra, Ghana** and a **global digital marketplace**.

IMPACT IN AFRICA

By connecting food SMEs to wider markets, EATO provides **visibility, income, and growth opportunities** for entrepreneurs who are often excluded from formal systems. This drives **job creation**, strengthens local economies, and empowers **women and youth**, who make up a significant share of Africa's food sector workforce. Our approach ensures that growth is not only economic but also cultural, as African food heritage is promoted and safeguarded for future generations.

CERTIFICATION/AWARDS

Participated in Venture Crush 2024. Highlighted by Rabobank's Foodbytes 2024 Market Map for pioneering sustainable business models in personalised nutrition.



WHAT'S NEXT

EATO is now evolving from beta into a full-scale marketplace, adding SME storefronts, strengthening AI-powered personalisation, and deepening our media and community layers to drive engagement. Alongside this, we are developing a fintech and data layer to enable SMEs to access credit and scale sustainably.

Our next phase of growth focuses on consolidating operations in Ghana while expanding into key African markets and diaspora hubs. To achieve this, we are strengthening our core operations, building investor confidence, and positioning the company for strategic fundraising – starting with a £250K pre-seed round, and paving the way for a seed raise within the next 12-18 months.



S&T Enterprises Limited

This is a UK-based agro-food enterprise specializing in the wholesale, retail, and distribution of African and Caribbean food products. Through its subsidiaries – *Pride of Africa Foods Trade Cash & Carry*, *Samis Wholesale Cash & Carry*, *Samis Online Trading*, and *Samis Express* – the company offers a one-stop service for authentic ethnic groceries, beverages, meat, fish, poultry, and packaged staples.

Its operations cover importation, processing, packaging, butchery, and retail distribution, ensuring quality and consistency from source to shelf.



PRIVATE LIMITED COMPANY



TEAM

71, 22 women



FOUNDER

Olusegun Akande

Country of Residence: United Kingdom

Country of Origin: Nigeria



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MISSION & VISION

S&T Enterprises Limited is dedicated to providing authentic, high-quality African and Caribbean food products that connect communities to their cultural roots, while ensuring reliability, affordability, and excellence across wholesale, retail, and online platforms. We aim to be the UK's leading indigenous African and Caribbean food enterprise, recognized globally for innovation, cultural authenticity, and sustainable growth. Through building sustainable supply chains, empowering local and international partners, and creating a one-stop destination that bridges continents through food, we enrich communities and inspire future generations in the agro-food sector.

LOCAL PARTNERS & COLLABORATORS

IN AFRICA

S&T Enterprises Limited works with trusted producers, processors, and exporters across Africa, particularly in Nigeria, Ghana, and West Africa. Our partners supply staple products such as rice, beans, plantain, yam flour, palm oil, dried fish, crayfish, spices, and other indigenous foods. They ensure processing and packaging meet international standards, coordinate exports and logistics, and promote sustainability through smallholder farmers and cooperatives. These partnerships preserve authenticity, strengthen supply chains, and support the growth of African agro-food enterprises in global markets.

IMPACT

S&T Enterprises Limited creates meaningful impact across social, economic, and environmental dimensions in both the UK and Africa:

Social Impact

- Provides African and Caribbean communities in the UK with authentic foods that preserve cultural heritage and identity.
- Generates employment for local residents and migrants in the UK, while supporting smallholder farmers, women-led cooperatives, and youth in Africa.
- Strengthens community integration, skills development, and knowledge transfer, enabling partners to meet international food safety and packaging standards.



Economic Impact

Opens sustainable export opportunities for African farmers, processors, and cooperatives, particularly in Nigeria and West Africa.

Drives demand for staples such as yam flour, garri, beans, palm oil, spices, plantain chips, and dried fish, supporting income generation and job creation across the supply chain.

Expands market access for African products in the UK, boosts bilateral trade, and supports entrepreneurship among restaurants, caterers, and retailers reliant on our supply chains.

Long-term supplier contracts provide financial stability for local agro-food enterprises.

Environmental Impact

- Promotes sustainable farming practices and fair trade through partnerships with smallholders and cooperatives.
- Reduces food waste through efficient packaging and inventory systems.
- Prioritizes locally processed and packaged products in Africa, lowering carbon emissions associated with re-processing abroad.

S&T Enterprises Limited acts as a bridge between African producers and international markets, connecting communities to their cultural roots, supporting economic resilience, fostering sustainable practices, and enhancing the global visibility of African agro-food products.





Main Products (Fresh and Processed)

Fresh (Butchery, Fish & Produce)

- Beef: Cuts including beef shin, Suya cuts, brisket, oxtail.
- Goat Meat: Whole or portioned (leg, shoulder, cubes) suitable for restaurants and home use.
- Poultry: Whole chicken, turkey, and portions (wings, thighs, gizzards). Halal-certified and freshly cut daily for retail and wholesale.
- Fresh Fish: Tilapia, croaker, catfish, mackerel, etc., available whole, cleaned, gutted, and portioned.
- Fresh Produce: Plantain, yam, peppers, okra, spinach variants (ugu, efó), sweet potato, and more.

Processed (Staples, Oils, Spices, Snacks & Packaged Items)

- Staples: Rice, garri (yellow and white), brown/black-eyed beans, etc.
- Flours & Meals: Pounded yam flour, plantain flour, corn/semolina flour for swallow dishes.
- Oils & Pastes: Palm oil, groundnut oil, tomato paste, pepper blends.
- Smoked/Dried Proteins: Stockfish, dried fish, smoked catfish, crayfish (whole and ground).
- Spices & Seasonings: Suya spice, jollof spice, curry, thyme, bouillon blends (house and branded).
- Snacks & Confectionery: Plantain chips (assorted flavors), chin-chin, meat/chicken pies.
- Frozen Ready Items: Puff-puff dough, samosas, spring rolls (small chops), jollof bases (selected lines).

Packaging Options:

- Retail: 250 g – 5 kg
- Wholesale: 10 kg – 50 kg sacks or cartons
- In-house private label available

MAIN MARKETS

Local, regional and International including diaspora food markets -Retailers, Wholesalers, Restaurateurs, Direct suppliers etc..

POSITION IN THE MARKET

Leading African-Caribbean food company,

CERTIFICATIONS / AWARDS

AFBC Top 100 Business In The UK 2022

NEXT STEPS

S&T Enterprises Limited is in a strong growth phase, focused on both expansion and consolidation. In April 2024, we successfully expanded our **Pride of Africa (POA) Cash & Carry** in Birmingham, enhancing our

wholesale operations and broadening our customer reach. In July 2025, we launched Samis Express, a fast-service retail model designed to bring African and Caribbean foods closer to urban communities.

Looking ahead, we plan to expand into new UK cities, including Glasgow, Coventry, and other key diaspora hubs, replicating our one-stop model of wholesale, retail, and online distribution. Alongside physical growth, we are investing in digital expansion by scaling up **Samis Online Trading** to serve more households and restaurants nationwide.

At the same time, we are consolidating our operations by improving supply chain efficiency, upgrading packaging facilities, and strengthening partnerships with African producers to ensure sustainable sourcing and consistent product quality.





WaziEats

WaziEats uses Blockchain and Artificial Intelligence technologies to trace agricultural products from source to plate, ensuring transparency, authenticity, and food safety at every step.



WOMAN-OWNED AND WOMAN-LED



SINCE 2022



TEAM

6, 3 women



COMPANY STATUS

Public Limited Company



FOUNDER

Olga Yanda

Origin: Cameroon

Residence: France



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MISSION/ VISION

To enable the AgroChain Digital Transformation In West and Central Africa

LOCAL PARTNERS/COLLABORATORS

IN AFRICA

GIZ as an Ecosystem enabler, IECD as a partner

IMPACT

WaziEats is creating meaningful change both locally and across Africa by addressing inefficiencies in the agricultural value chain. In the country of operation, the start-up serves three main groups: **users**, who benefit from the products and services for free;

customers, who pay for the services and generate revenue—currently numbering around 3,000, with approximately half being women; and **ecosystem actors**, who may not directly engage with the digital solutions but still gain from the value created.

Across Africa, WaziEats' digital tools can help to reduce post-harvest losses by an estimated 30 to 50 percent. By connecting producers directly with consumers, farmers are no longer forced to discard unsold or surplus produce. Instead, they can transform excess products into value-added goods or sell them to food processors within the WaziEats ecosystem. This approach enhances resource efficiency, reduces waste, and opens new economic opportunities, ensuring that more food reaches consumers while supporting sustainable agricultural practices.



MAIN PRODUCTS

Services for Local Producers

WaziEats provides producers with direct access to markets through our digital distribution platform and partnerships with structured buyers and food processors. We offer technical training and hands-on support focused on sustainable farming practices and post-harvest processing techniques. Additionally, we facilitate access to tailored financing and logistical solutions, helping producers overcome common challenges such as transportation, storage, and working capital.

Processed Agri-Food Products

- **Snacks and Light Meals:** Made from fruits and locally grown grains, including sweet potato chips and soy-based yogurt.
- **Dry Goods and Cooking Ingredients:** Pasta, flours, and ready-to-cook blends prepared from legumes and cereals.
- **Ready-to-Eat Meals:** Recipes inspired by traditional cuisine, offering consumers both convenience and cultural authenticity.

MARKET

Our current focus is on local markets, but we aim to expand to diaspora consumers and international institutional buyers who value sustainability and traceability.

POSITION IN MARKET

Leading company in the sustainable and traceable digital solution

CERTIFICATIONS / AWARDS

Revup for women 2023 Champion

NEXT STEPS

Over the next three years, WaziEats aims to scale its impact across the agri-food value chain by achieving key strategic objectives. We plan to equip **1,000 small-scale producers** with digital traceability tools and provide comprehensive training in sustainable agricultural practices, post-harvest processing, and market integration.

We will launch **50 value-added food products** that meet both local and international standards, expanding our portfolio while showcasing the richness of local ingredients through safe, high-quality processing methods.

Our traceability technology will be extended to **three additional African countries**, promoting transparent, data-driven supply chains across the continent.

WaziEats also aims to **create 100 direct and indirect jobs** in agri-food processing, digital technology, logistics, and training, with a focus on youth and women's employment. Additionally, we will **digitize five agricultural cooperatives**, providing access to digital tools that streamline operations and accelerate entry into structured markets.





Nugaal Camel Milk Cooperation

*Our project collects camel milk from
members of the Nugaal Cooperation and
distributes it locally.*



SINCE 2020



TEAM

16, 6 women



BUSINESS STATUS

Enterprise



CO-FOUNDER

Abdisalam Ali

Residency: Netherlands

Origin: Somali

Project Location: Garowe, Puntland, Somali



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MISSION

Our mission is to boost milk production among the cooperative's dairy animals by providing protein-rich feed, education, healthcare, and modern cooling systems. This project marks a new beginning for a thriving dairy industry in Nugaal province and across Somalia.

Partners in Africa:

We collaborate with the Nugaal Camel Milk Cooperation members, consisting of camel farmers (nomads), and with Hodan Fishing, a fish processing plant in Eyl. Hodan Fishing supplies fish waste, which we transform into protein-rich cattle feed using a simple process developed in partnership with Wageningen Agricultural University in the Netherlands.



IMPACT

Our project is transforming the lives of camel farmers in Nugaal for the first time in 40 years, providing them with regular income from their milk. Fish waste, supplied by Hodan Fishing, is converted into a protein-rich feed that boosts camel milk production by two to three times. Through our partnership with Kaalo Nederland, farmers receive training on animal healthcare, hygiene, and financial management. The introduction of a cooling system ensures that milk is kept fresh from production to consumer, enabling evening production to be sold and reducing spoilage.

Economically, the growing demand for fresh camel milk could revive a thriving dairy industry in Somalia. Lactating camels with their calves are kept near villages under good care, while stronger animals remain in the field—making herds more resilient to climate change. Socially, women play a central role in milking, filling containers, and transporting milk to urban markets, allowing children to attend school. Environmentally, fish waste is transformed into protein-rich cattle feed: first into fish silage, then combined with grain by-products like wheat bran to create cattle feed cakes, reducing waste and promoting sustainable livestock nutrition.

MAIN PRODUCT

Camel milk sold in stainless steel containers or plastic bottles depending on the customers preference.

MAIN MARKET

Local.

Position in market:

Nugaal Camel Milk Company is at present the only company selling fresh camel milk .



CERTIFICATION / AWARD

No certification other than our reputation that we supply high quality fresh camel milk.

NEXT STEPS

We plan to establish a ranch exclusively for lactating camels, which will be leased from nomadic farmers. After the lactation period, the farmers will receive back their female camels along with their calves in prime condition. For the Nugaal Camel Milk Cooperation (NCMC), this initiative represents significant expansion and a major step toward building a sustainable dairy industry.





**JUMAH'S
CORNER**
AFRICAN BAR & RESTAURANT



Jumah's Corner

*Promotion of Circular Economy Focused on
Nutritious African Superfoods.*



WOMAN-OWNED & WOMAN-LED



SINCE 2024



TEAM

2 women in Belgium, 9 women in Ghana



FOUNDER

Jumah Alhassan
Country of Residence: Belgium
Origin: Ghana



REGISTERED BUSINESS



CONTACT

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www.jumahcorner.com

MISSION

To cultivate nutritious indigenous African foods and promote their consumption in diaspora communities and across Europe through our restaurant and catering services.

LOCAL PARTNERS IN AFRICA

Local farmers and food producers in Brong Ahafo, Sunyani, Ghana, whose products are sourced to complement produce from our farm in Amasaman, Accra.

LOCAL IMPACT

We promote the “farm-to-fork” concept for nutritious indigenous food crops. The local women who work with us are encouraged to grow these crops for their own consumption. We support the community by providing healthcare services and water boreholes. Additionally, we facilitate culinary knowledge transfer across generations to ensure young people understand the nutritional value of these foods. This renewed interest in indigenous crops creates economic opportunities for both local producers and our business.



MAIN PRODUCTS

In Ghana, we farm snails, vegetables, and spices. In Belgium, we offer nutritious African foods through our restaurant in Gent, including beverages made from millet, zobo, ginger, guava, and more.

MARKET POSITION

While currently serving a niche market, we are steadily attracting a broader consumer base in Europe.

CERTIFICATION/AWARDS

No.

NEXT STEPS

Our aim is to introduce more people to new, nutritious African flavors that promote good health. Additionally, we are seeking funding to acquire machinery for a millet beverage production project in Europe.



Astero's Coffee

Our goal is to offer Coffee From the tree to the cup; with traceability, quality and Fair production.



WOMAN-OWNED & WOMAN-LED



SINCE 2018



TEAM

1 woman in Europe



FOUNDER

Aster Rosentreter-Mamo
Country of Residence: Germany
Origin: Ethiopia



STATUS

PLC



CONTACT

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www.jumahcorner.com

MISSION

Empowering women farmers and African coffee growers.

LOCAL PARTNER

Nuguse Taddese, Partner Farmer and Producer.

LOCAL IMPACT

We are building a school and offering comprehensive training programs. Our support for farmers includes digitalization, EUDR compliance, and enhanced supply chain solutions using blockchain technology, QR codes, and export management—empowering farmers while ensuring transparency and traceability from farm to cup.

MAIN PRODUCTS

Coffee, honey, and other African products.

MAIN MARKET

Local and international, B2B.

POSITION IN MARKET

Niche market.

CERTIFICATION/AWARDS

EUDR Compliance (Deforestation low if European) and Organic certification.

NEXT STEPS

Expansion to all parts of Europe.



Farafinah Food

We are a food company promoting African flavors through artisanal and healthy products.



WOMAN-OWNED & WOMAN-LED



SINCE 2023



TEAM

1 woman



FOUNDER

Fatoumata Diouara

Country of Residence: Netherlands

Country of Origin: Senegal



STATUS

Sole Proprietorship



CONTACT

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MISSION & VISION

Farafinah Food aims to celebrate the culinary richness of West Africa through healthy, convenient, and flavorful products handcrafted with natural, local ingredients. We offer a gourmet alternative inspired by tradition yet adapted to modern lifestyles, showcasing African know-how. Our vision is to become a benchmark for Afro-creative food in Europe, blending innovation, nutrition, and cultural identity. By promoting products from Africa's heritage in grocery stores, restaurants, and homes, we seek to build bridges between cultures while supporting a circular and inclusive economy.

PARTNERS IN AFRICA

Farafinah Food collaborates with an economic interest group in Kédougou and a female entrepreneur in Casamance through a local solidarity partnership initiative.



IMPACT

Farafinah Food supports local producers in Senegal, particularly women, by sourcing their products directly. We promote healthy, natural eating while introducing African flavors to the European market, fostering cultural exchange and creating positive social impact. From the end of 2025, a portion of our profits will be donated to the Lueur d'Espoir association, active in community development. In the medium term, we are committed to investing in Senegal by establishing a local production unit to create jobs and strengthen regional roots, while maintaining respect for the environment.

MAIN PRODUCTS

Superfood granolas, Mansa Moringa , Linguère Hibiscus , Sweety Coco Baobab, Artisanal jams with African flavours and Bissap juice.

MAIN MARKETS

Farafinah Food operates across multiple markets. Locally in the Netherlands, we engage customers through direct sales at events, markets, festivals, and via our catering service in Amsterdam. Regionally, we distribute our artisanal products—including sauces, granolas, jams, and juices—to France, Belgium, and other European countries. Internationally, we serve the African diaspora in Europe, catering to those seeking authentic, healthy, and convenient

products, while also attracting a wider audience eager to explore the richness of West African cuisine. Looking ahead, our ambition is to expand our points of sale throughout Europe and, in the medium term, establish a local presence in Senegal.

Market Position: Farafinah Food occupies a niche at the intersection of African cuisine, healthy eating, and culinary craftsmanship. Our creative approach, rooted in cultural heritage, distinguishes us in the European Afro-fusion food market. **Certification/Award:** Farafinah Food has obtained food hygiene certification in the Netherlands, guaranteeing the quality and safety of our artisanal production. Additional certification processes are underway to structure our business and strengthen customer confidence.

NEXT STEPS

Farafinah Food aims to expand its product range, strengthen production across Europe and Africa, and establish itself as a benchmark brand for Afro-creative cuisine





Terre et Saveurs

Terre & Saveurs is more than a brand; it is a bridge between cultures and a tribute to the mothers and grandmothers who cooked with love. We provide a simple, authentic way for people to discover or rediscover the flavors of Africa.



WOMAN-OWNED & WOMAN-LED



SINCE 2021



TEAM

1 woman in Europe



FOUNDER

Laurence Lili Kambou
Country of Residence: Belgium
Country of Origin: Cameroon



STATUS

Sole Proprietorship



CONTACT

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MISSION & VISION

Terre & Saveurs enables people to discover the flavors of Africa effortlessly. We believe that African cuisine does not have to be time-consuming to be delicious; it can be quick, accessible, inspiring, creative, and inclusive. Our products are authentic, rooted in family recipes, healthy with no unnecessary additives, crafted with love in an artisanal and ethical spirit, and above all, inspiring—giving everyone the ability to cook African food at home.

PARTNERS IN AFRICA

Terre & Saveurs collaborates with spice suppliers and women's cooperatives across Cameroon, Mali, Burkina Faso, and Congo.

IMPACT

Terre & Saveurs acts as an economic driver for Africa, promotes cultural diversity in Europe, and champions environmental sustainability through its sourcing and processing choices. By bringing premium African products, such as Penja pepper, to European markets, it enriches the food offer and creates jobs in Belgium across logistics, distribution, and packaging. Its short supply chains, built on direct partnerships with family farms and cooperatives in Cameroon, Mali, and Congo, ensure fair trade, sustainable income for producers, and full traceability from source to shelf.

Beyond commerce, Terre & Saveurs positions African cuisine as modern, accessible, and high-quality, while preserving culinary heritage through authentic recipes. It fosters inclusion and diversity, educates European consumers about Africa's richness, and builds cultural pride within the diaspora. For African producers, the brand opens stable export opportunities, providing visibility and legitimacy to often-overlooked agricultural sectors. Symbolically, Terre & Saveurs represents Afro-European success: a creative, innovative Africa exporting excellence and inspiring other diaspora entrepreneurs.

MAIN PRODUCTS

Ready-to-use marinades with flavours from Cameroon 100% plant-based with no additives or preservatives, hibiscus jams, spice blends (rondelle, pèbè, djansang, etc.), penja pepper, herbal teas, moringa, baobab.



MAIN MARKET

Terre & Saveurs serves both the local African market, where its products originate and are produced, and the European market, primarily in Belgium and France. Its distribution channels include supermarkets such as Carrefour Belle Épine, Lille Europe, and Fives, promoting accessibility; delicatessens and concept stores, highlighting a premium positioning; and online sales through its e-commerce site, Amazon, and Ankorstore.

Market Position: Terre & Saveurs occupies a niche market, with access to local, regional, and international consumers seeking authentic, safe, and nutritious exotic food products.

CERTIFICATION/AWARD

No.

NEXT STEPS

Terre & Saveurs aims to consolidate its presence in Europe through both distribution and e-commerce while expanding internationally. The brand will continue to innovate across its food product range and strengthen its role as a cultural and economic bridge between Africa and the world. To support this growth, a production unit will be developed in Africa. At the micro-factory or artisanal level, the focus will be on packaging spices, creating marinade blends, and preparing packaged products. At the semi-industrial level, mechanized production lines will be introduced for seasonings, sauces, and syrups.





Sustainable Demonstration Farms Limited (SDFarms)

An integrated organic farm, growing fruits vegetables, herbs, spices and grains, which are processed into teas, powders/flours, and capsules for culinary and medicinal uses. Training and technical support for farm set up are also offered by SD Farms.



WOMAN-OWNED & WOMAN-LED



SINCE 2020



TEAM

21



FOUNDER

Dr. Stella Iwuagwu

Country of Residence: United States of America

Country of Origin: Nigeria



STATUS

Limited Liability Company



CONTACT

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MISSION & VISION

To promote sustainable organic agro production and processing that supports health, food, environmental and financial security.

LOCAL PARTNERS

Local farmers, universities, NGOs, store owners (local and international)

IMPACT

Our climate smart agroforestry practices supports the environmental, promote food security and health. We create employment and transfer of knowledge and skills.

We are promoting value for local herbs and foods, building capacity of farmers to practice sustainable agriculture and earn more income. We also set the pace for Nigerian entrepreneurs to embrace value addition and export. We are creating employment and impacting policies

MAIN PRODUCTS

We have over 30 processed products in powders, teas, capsules and flours they include 22 combo herbal tea, soursop leaf tea, soursop fruit powder Moringa tea/capsule, beetroot tea/powder, zobo (hibiscus) flower/tea, ganoderma (Reishi) powder/capsule, dry oyster mushroom, Fonio (acha)flour, Beneseed(semeame seed), ginger flakes/powders, tigernut powder/nuts, kulikuli (a peanut snack, roasted peanut, date powder.





MARKET

Local in Nigeria and in the US. Individuals in other countries order and we ship to Denmark, UK, Austria, Equatorial Guinea, Ghana South Africa, Germany and others.

POSITION IN MARKET

Niche.

CERTIFICATION/AWARDS

NAFDAC, FDA, HACCP.

NEXT STEPS

Expansion focusing on e-commerce, placement in more mainstream international stores.



Le Petit traveller

*A Belgian spice house connecting the terroirs
of the Caribbean and Latin America to
Europe's finest kitchens, serving exceptional
chefs and artisans.*



SINCE 2024



TEAM

1



FOUNDER

Jacky Luhangu

Country of Residence: Belgium

Country of Origin: France



LOCAL PARTNERS

Producers of Spices



STATUS

Enterprise



CONTACT

Frederick de merodestraat 56 Mechelen 2800 Belgium
www.instagram.com/le_petit_traveller/?utm_source=qr
lepetittraveller@outlook.com

IMPACT

Economic and financial benefits, including increased income opportunities and business growth for local producers. Local product quality is also improved.

MAIN MARKETS

Belgium, Luxembourg, Switzerland, Antilles and Guyana.

POSITION IN MARKET

Premium and Niche.

CERTIFICATION/AWARDS

In progress.



NEXT STEPS

Development of a product range for private consumers and a semi-industrial range for wider distribution. Implementation of relevant certifications to meet international standards. There is also a strong interest in participating in international trade fairs across Europe to promote products, build partnerships, and explore new markets.





Mkulima Ujerumani

Mkulima Ujerumani grows white maize in Germany – the first of its kind. The company supplies fresh maize for food use and plans to produce value-added products like maize flour and maize milk, bringing African food culture to Germany in a sustainable way- a taste of home away from home.



OFFICIALLY REGISTERED IN 2025



TEAM

8



FOUNDER

Loise Mukami, Gachoka
Country of Residence: Germany
Country of Origin: Kenya



STATUS

Self employed/ sole proprietor



CONTACT

Glänzenberg 3a, 23858 Barnitz Germany
loise.mukami.gachoka@gmail.com
00491748029789
Social media: Loise#Mkulima Ujerumani

MISSION

Our goal is to supply fresh white maize to both Kenyan diasporas and other consumers through major supermarkets during the harvest season and to subsequently process and add value to the maize to ensure consistent availability and market access year-round.

IMPACT

Mkulima Ujerumani is creating a lasting social, economic, and environmental impact in Germany and beyond. As the first initiative to introduce and grow white maize locally, it bridges cultures while promoting food diversity, sustainability, and inclusion.

1. Empowering Immigrants and Women

Mkulima Ujerumani serves as an inspiration for immigrant women in Germany, showing that it is possible to build a successful agribusiness despite barriers such as language, culture, and limited access to land or capital. The project creates training, seasonal jobs, and empowerment opportunities, especially for women with migrant backgrounds.

2. Cultural Integration and Food Diversity

By introducing white maize – a staple in many African households – Mkulima Ujerumani helps connect communities through food. It offers both African and German consumers access to a healthy, traditional, and locally grown alternative, strengthening multicultural exchange and appreciation.

3. Promoting Sustainable Agriculture

The project focuses on environmentally friendly farming practices that protect soil health and promote biodiversity. It encourages responsible land use and contributes to Germany's sustainability goals.

4. Supporting Local Economies

Through local cultivation and direct sales, Mkulima Ujerumani reduces dependence on imports, supports rural development, and stimulates local agribusiness supply chains – from farmers to processors and retailers.

5. Education and Awareness

Mkulima Ujerumani also raises awareness about sustainable food systems, cultural diversity in agriculture, and the importance of supporting small farmers in Germany.



MAIN MARKET

Germany- Africans, Asians and Latin Americans living in Germany and Europe.

POSITION IN MARKET

Pioneer in the Niche market

CERTIFICATION/AWARDS

African women in Europe Entrepreneurial impact- acknowledged for innovative diaspora entrepreneurship that was established to grow and supply africa products to Diaspora in Europe.

NEXT STEPS

Value addition to the white maize by processing it into white maize flour, maize milk, and other maize-based products. This will ensure that white maize remains available beyond the harvest season, providing consumers with nutritious, locally rooted options year-round.





La Guadeloupéenne srl

*An independent Belgian company dedicated to importing, distributing and curating exceptional rums- **David's Rum Selection**.*

*In collaboration with renowned artisanal distilleries such as **Bielle, Reimonenq, Montebello, La Favorite, Manao and Sodade**, the company highlights the authenticity and expertise behind pure cane juice rum.*

Each vintage captures the essence of its terroir, conveying emotion, authenticity and a deep passion for rum-making. We don't drink rum, we cherish it.



OFFICIAL REGISTRATION - 2024



TEAM

5



FOUNDER

David Van Hijfte

Country of Residence: Belgium

Country of Origin: Guadeloupe



STATUS

SRL



CONTACT

Rue de saintes 59A, Quenast Belgique

david@davidsumselection.com

+32484824777

www.davidsumselection.com

MISSION & VISION

David's Rum Selection is part of Compagnie La Guadeloupéenne—an expert in agricultural rum— is dedicated to bringing the finest rums from the French Caribbean to Europe and beyond. Our mission is to introduce discerning consumers to the unique quality of agricole rum, celebrated for its complexity, authenticity and craftsmanship.

We focus on a niche market defined by excellence, working closely with talented producers in the French Antilles to showcase their expertise and heritage.

Our vision is to become a leading reference in the import, distribution and trade of premium agricole rums, serving as a trusted bridge between exceptional Caribbean producers and international rum enthusiasts.

IMPACT

We create economic opportunities and employment in the Caribbean

MAIN PRODUCTS

Rum

MAIN MARKET

Benelux

POSITION IN MARKET

Niche

CERTIFICATES/AWARDS

Jury de concours international de spiritueux

NEXT STEPS

We plan to export David's Rum Selection beyond Europe, bringing the distinctive flavors and heritage of French Caribbean agricole rum to global markets.

