



**Product
Brochure**

ADALIDDA

March 2025

Adalidda is a premier global branding, marketing, and sales agency specializing in agricultural commodities.

Our mission is to connect high-quality African and Asian products with international markets, fostering sustainable growth and economic development across Africa and Asia.

Our end-to-end solutions cover:

- Global Branding: Developing strong, recognizable brands for Asian and African agricultural products
- Strategic Marketing: Creating and executing tailored marketing campaigns to highlight product quality and origin
- International Sales: Connecting producers with buyers worldwide

- **Contract Management:** Handling sales negotiations and preparing comprehensive agreements
- **Strategic Support:** Offering problem-solving and strategic guidance throughout the supply chain
- **Market Intelligence:** Providing insights on global market trends and opportunities

Our steadfast commitment to quality is upheld through stringent quality control measures, ensuring compliance with the most rigorous international standards.

Join us in our mission to cultivate a more sustainable future for Asian and African farmers by selecting Adalidda as your preferred partner for top-tier agricultural products.

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Vegetables





Chickpeas

Elevate your products with the rich taste and unmatched quality of our chickpeas

High Protein Content: Packed with protein, our chickpeas are an excellent source of nutrition, making them an ideal choice for health-conscious food manufacturers.

Consistent Quality: Our meticulous quality control processes guarantee that you receive only the finest chickpeas, perfect for large-scale production and consistent product excellence.

Reliable Supply: Leveraging our extensive network of farmers and cooperatives, we ensure a steady and reliable supply chain to meet your manufacturing demands.

Customizable Solutions: We offer flexible packaging and quantity options tailored to your specific needs, making it easy to integrate our chickpeas into your production line.

Competitive Pricing: Enjoy fair and competitive pricing that supports both your business goals and our commitment to sustainable farming communities.

Origin: Kenya, Tanzania, Nigeria

Fruits





Fresh Bananas

Sourced from the fertile landscapes of Kenya, Tanzania, and Uganda, our fresh bananas are handpicked at their peak ripeness to ensure exceptional freshness, taste, and quality. We offer a diverse range of varieties, including Green bananas, Cavendish, Apple bananas, and Plantains, all carefully selected to meet the highest industry standards. To guarantee freshness, our bananas are shipped promptly via air cargo, delivering them to your destination in optimal condition.

For Fresh Fruit Importers and Distributors

Experience the unmatched freshness and superior quality of our premium bananas, meticulously harvested from the heart of East Africa and swiftly transported by air cargo for guaranteed quality.

For Food Manufacturers

Elevate your culinary creations with our premium bananas, ideal for everything from gourmet dishes to delicious baked goods, shipped to you with speed and care.

For Beverage Manufacturers

Revolutionize your beverage lineup with our flavorful, nutrient-packed bananas — perfect for smoothies, juices, and innovative drink recipes, delivered fresh via air cargo for maximum taste and nutritional value.

Origins: Kenya, Tanzania, Uganda



Green Bananas



Apple Bananas



Fresh Hass Avocados

Handpicked by skilled farmers and cultivated with care, our avocados offer an unmatched quality that global food manufacturers can trust for premium taste and freshness.

Superior Quality: Grown in Tanzania's optimal conditions, our avocados are renowned for their rich, creamy texture and exceptional flavor, perfect for a variety of food products.

Guaranteed Freshness: Delivered via fast and reliable air cargo, our avocados arrive at their destination in peak condition, ensuring freshness and minimal spoilage.

Sustainably Sourced: We work closely with local cooperatives and farmers, ensuring fair trade practices while promoting sustainable farming that supports both the environment and rural communities.

Reliable Supply Chain: Our commitment to efficiency and excellence means your business will have a consistent, year-round supply of fresh Hass avocados, ready for use in everything from guacamole to avocado oil and beyond.

Origin: Burundi, Tanzania, Uganda



Experience the superior quality of our fresh Hass avocados, carefully packed in a convenient 4 KG box. Ideal for maintaining peak freshness and ensuring safe transport, this packaging solution is perfect for wholesale and retail buyers seeking high-quality, ready-to-enjoy avocados. Each box is designed to preserve the natural flavor and texture of the avocados, offering a longer shelf life and minimizing handling damage. Ideal for both local markets and international shipping.



Fresh Apple Mangoes

Discover the Excellence of Fresh Apple Mangoes from Kenya

Superior Freshness: Our premium apple mangoes are delivered via air cargo, ensuring they reach your doorstep swiftly while maintaining their vibrant freshness and top-tier quality.

Unmatched Flavor: With their naturally sweet, juicy richness, these mangoes are a versatile ingredient that elevates smoothies, juices, desserts, and even skincare products. They bring an authentic taste of Kenya's fertile soils to your creations.

Sustainable Sourcing: Grown with care and dedication, our mangoes are produced using sustainable practices that respect the environment and uplift local farming communities. By choosing our mangoes, you're supporting responsible agriculture and fair trade.

Origin: Kenya, Tanzania, Uganda



Our hand-picked, fresh Apple Mangoes are expertly packed in a convenient 4 KG box, preserving their exceptional sweetness and tropical flavor. Ideal for wholesale and retail, this packaging ensures the mangoes remain fresh and protected during transport, offering an extended shelf life. Perfect for both domestic markets and export, these juicy mangoes are delivered ready to satisfy the demands of your customers.



Fresh Kent Mangoes

Whether you're creating a new beverage, formulating skincare products, or adding fresh fruit to your food line, our fresh mangoes from Mali provide the perfect blend of taste and quality.

Why Choose Our Mangoes?

Superior Freshness: Air cargo ensures that our mangoes arrive swiftly and retain their exceptional quality.

Unmatched Flavor: Naturally sweet and bursting with juicy richness, our mangoes are perfect for enhancing smoothies, juices, desserts, and beauty products.

Sustainable Sourcing: Our mangoes are grown with care, respecting both the environment and local communities.

Origin: Mali



Mango purees

Bursting with rich flavor, vibrant color, and a smooth texture, our purees are ideal for food, beverage, and cosmetic manufacturers looking to add a fresh and exotic touch to their products.

Why Choose Our Mango Purees?

Superior Quality: Made from hand-picked, sun-ripened mangoes, our purees deliver an authentic, juicy mango flavor that consumers love.

Versatile Applications: Whether you're crafting refreshing beverages, flavor-packed sauces, or luxurious cosmetic products, our mango purees are the perfect addition to your formulations.

Sustainably Sourced: We partner with local farmers in Sénégal and Mali, supporting ethical farming practices and contributing to sustainable agricultural development in the region.

Consistent Supply: Thanks to our robust supply chain and processing facilities, we ensure a reliable and continuous supply of premium mango purees to meet the needs of manufacturers around the globe.

Origin: Senegal, Mali



Passion Fruits

Our fresh passion fruits are air-shipped globally to guarantee freshness. Carefully handpicked and delivered at peak ripeness, these passion fruits bring the bold, tropical flavors of East Africa to international markets, enhancing a wide range of products with their sweet-tart complexity and vibrant aroma. Our commitment to fair trade and sustainability ensures that every purchase supports local farming communities and contributes to their prosperity.

For food manufacturers, our passion fruits offer exceptional versatility, ideal for elevating gourmet foods, desserts, and sauces with an authentic, exotic taste. **Beverage producers** can rely on these fruits for refreshing, health-focused drinks, as their natural richness adds depth to both non-alcoholic and alcoholic options. **Cosmetic brands** also benefit from the fruit's high antioxidant content, ideal for nourishing skincare and beauty products that appeal to consumers seeking eco-friendly, natural ingredients.

Our expertise in logistics and air cargo solutions means that every shipment arrives fresh, intact, and ready for processing. As a trusted partner, we deliver on quality and consistency, empowering importers and manufacturers across sectors to craft innovative, flavor-rich products with responsibly sourced African produce.

Origin: Kenya, Tanzania, Uganda

Fruits Juices

Experience the vibrant taste of West Africa with our premium fruit juices, crafted from the finest produce of Senegal. Our selection includes rich mango juice, aromatic guava juice, bold pineapple juice, and a unique pineapple-coconut cocktail, all with a minimum of 20% fruit concentrate to deliver an authentic, full-bodied taste. Conveniently packed in 250ml cans, each juice offers a refreshing burst of natural flavors and the essence of Africa in every sip.

When you enjoy our fruit juices, you are supporting a mission of sustainable development and cultural preservation that positively impacts the lives of African farmers.

Our fruit juices provide distributors and importers worldwide with a unique product that blends exceptional taste with a story of resilience and respect for nature. Our premium juice line is a perfect addition for health-conscious, globally-minded customers seeking authentic African flavors. With every can, bring the taste and spirit of Africa to your customers and contribute to a fairer, more sustainable future.

Origin: Senegal



GOYAVE: teneur en fruit 20%

Ingrédients : Eau, concentré et purée de goyave, jus de pomme, sucre, acidifiant acide citrique, épaississant E466, conservateur E202 E211, stabilisant E414 E445, arôme, colorant

Water, guava puree and concentrate, apple juice, sugar, acid citric acid, thickener E 466, flavouring, preservatives E 202 E 211, stabilisers E 414 E 445, coloring

Fabriqué au SENEGAL



N'Wely Juice



Goyave

Valeurs
Nutritionnelles pour 100ml

Energie	235KJ/55,4Kcal
Lipides	0.4g
dont 0.012 acide gras saturé	
Glucides	13.1g
dont 13 g sucre	
Fibres	0.55g
Proteines	0.08g
Sodium	0.015g

MANGUE: teneur en fruit 20%

Ingrédients : Eau, concentré et purée de mangue, jus de pomme, sucre, arôme naturel, stabilisant E466, E440, acidifiant acide citrique, conservateurs E202 211, vitamine C, colorant

Water, mango concentrate and puree, apple juice, sugar, natural flavo ring, stabilisers E466, E440, acid citric, preservatives E202 E211, antioxidant vitamin c, coloring

Fabriqué au SENEGAL



N'Wely Juice



Mangue

Valeurs
Nutritionnelles pour 100ml

Energie	250KJ/58,9Kcal
Lipides	0.05g
dont 0.011g acide gras saturé	
Glucides	14.1g
dont 14 g sucre	
Fibres	0.27g
Proteines	0.07g
Sodium	0.013g

ANANAS : teneur en fruit 20%

Ingrédients : Eau, concentré d'ananas, sucre, jus d'orange, acidifiant acide citrique, épaississant : E466, conservateur E202, E211, antioxydant vit C, stabilisant E440, arôme, colorants

Water, pineapple juice from concentrate, sugar, orange juice, acid citric, thickener E 466, preservatives E 202 and E 211, antioxydant vit C, stabiliser E440, flavouring, coloring

Fabriqué au SENEGAL



N'Wely Juice



Ananas

Valeurs Nutritionnelles pour 100ml


Energie	221KJ/52,1Kcal
Lipides dont 0 acide gras saturé	0.2g
Glucides dont 12.5 g sucre	12,5g
Fibres	0.11g
Proteines	0.11g
Sodium	0.11g



Cocktail: teneur en fruit 20%

Ingrédients : Eau, concentré et extrait d'orange, sucre, épaississant E466, stabilisant E440, acidifiant acide citrique, concentrés d'ananas, d'abricot, de fruit de la passion, de banane, conservateurs E202, E211, antioxydant vitamine c, arôme, colorant

water, orange juice from concentrate, sugar, stabilisers E 440, flavouring, acid citric, concentrates of pineapple juice, apricot juice, passion fruit juice, banana juice, preservatives : E 202, E 211, antioxidant : vitamin c, coloring

Fabriqué au SENEGAL 

N'Wely Juice



Cocktail


Valeurs
Nutritionnelles pour 100ml

Energie	251KJ/59,1Kcal
Lipides	0.04g
dont 0.001 acide gras saturé	
Glucides	14.1g
dont 14 g sucre	
Fibres	0.21g
Proteines	0.17g
Sodium	0.015g

ANANAS-COCO:
teneur en fruit 20%

Ingrédients : Eau, concentré d'ananas, sucre, jus d'orange, acidifiant acide citrique, épaississant: E466, conservateur E202, E211, antioxydant vit C, stabilisant E440, arôme, colorants

Water, pineapple juice from concentrate, sugar, orange juice, acid citric, thickener E 466, preservatives E 202 and E 211, antioxidant vit C, stabiliser E440, flavouring, coloring

Fabriqué au SENEGAL 

N'Wely Juice



Ananas Coco

Valeurs
Nutritionnelles pour 100ml

Energie	221KJ/52,1Kcal
Lipides	0.02g
dont 0 acide gras saturé	
Glucides	12.5g
dont 12.5 g sucre	
Fibres	0.11g
Proteines	0.11g
Sodium	0.011g



Spices



Fresh Ginger

Our ginger is cultivated by local farmers using sustainable methods, ensuring a vibrant, zesty flavor that enhances a variety of products. Whether you're an importer, food manufacturer, beverage producer, or cosmetics company, our ginger provides the quality and versatility needed to create exceptional products while supporting ethical sourcing and fair-trade practices.

For food and beverage manufacturers, our fresh ginger brings a dynamic kick to culinary creations and beverages, from savory dishes and baked goods to tonics and wellness drinks. Its rich flavor and natural health benefits make it a sought-after ingredient in the global market.

Similarly, **cosmetics manufacturers** can leverage ginger's anti-inflammatory and antioxidant properties in skincare, hair care, and wellness products, tapping into the growing demand for natural, organic ingredients.

Our ginger is delivered globally via air cargo to ensure peak freshness.

Origin: Kenya, Tanzania, Uganda, Malawi

Ginger powder

Sourced from the fertile lands of Burkina Faso and Togo, our 100% natural ginger powder is a versatile and aromatic ingredient that brings bold flavor and wellness benefits to a wide range of products. Ideal for food, beverage, and cosmetic manufacturers, this finely ground ginger offers the perfect balance of spicy warmth and subtle sweetness.

Why Choose Our Ginger Powder?

Superior Quality: Carefully cultivated and harvested to ensure the freshest and most potent ginger flavor.

Versatile Applications: Perfect for seasoning foods, infusing beverages, or enhancing the natural beauty of cosmetic products.

Rich in Nutrients: Packed with antioxidants, anti-inflammatory compounds, and essential oils, our ginger powder promotes health and well-being.

Ethically Sourced: Grown by dedicated farmers in Burkina Faso and Togo, contributing to sustainable and fair-trade practices.

Origin: Burkina Faso, Togo





Dried gingers

Known for its intense aroma and vibrant flavor, our ginger is carefully sun-dried to preserve its natural goodness.

Whether you're a manufacturer in the food, beverage, or cosmetics industry, our dried ginger offers a versatile ingredient with a multitude of uses. From spicing up culinary creations and crafting refreshing beverages to adding invigorating properties to cosmetics, our ginger is a key component that enhances both taste and wellbeing.

Why choose our dried ginger?

Sustainably grown and harvested in West Africa.

Packed with potent antioxidants and natural anti-inflammatory properties.

Ideal for food flavoring, tea blends, health supplements, and skincare formulations.

Origin: Burkina Faso, Togo



Fresh Green Chilli

Our Fresh Green Chilli is handpicked at peak ripeness to ensure maximum flavor, nutrition, and quality. We implement stringent quality control measures, from harvesting to packaging, to maintain freshness throughout the supply chain.

Shipping by Air Cargo

To guarantee the freshness of our Green Chilli, we offers fast and reliable air cargo shipping to any destination globally. Whether your business is in North America, Europe, Asia, the Middle East, or beyond, our logistics network ensures timely deliveries, maintaining the quality and integrity of the product. Our air cargo services minimize transit time, allowing you to receive fresh produce in the best possible condition, ready for immediate use in your production process.

Versatility and Culinary Applications

Our Fresh Green Chilli delivers the perfect balance of heat and flavor, making it a versatile ingredient for hot sauces, salsas, curries, pickles, seasoning blends, and spice powders. Whether you're developing new food products, creating traditional recipes, or exploring innovative culinary trends, our Green Chilli will enhance the taste and appeal of your offerings.

Origin: Kenya, Tanzania, Uganda, Malawi



Whole Dried Chillies

Varieties: Bird's Eye (*Capsicum frutescens*), Cayenne (*Capsicum annum*), and African Devil, with heat levels ranging from 50,000 to 100,000 Scoville Heat Units (SHU).

Color: Deep red to vibrant orange, ensuring visual appeal.

Consistency: Moisture content $\leq 10\%$, foreign matter $\leq 1\%$, and admixture $\leq 2\%$ for superior shelf stability and purity.

Our whole dried chillies are more than just a product, they are a gateway to innovation, sustainability, and cultural richness. Whether you're a food manufacturer crafting bold flavors or a cosmetics brand developing cutting-edge formulations, our chillies deliver unmatched quality and versatility.

Origin: Mali, Burkina Faso, Togo, West Africa, East Africa

**Nuts
&
Seeds**





Pigeon Peas

Known for their exceptional quality and nutrient-rich profile, our pigeon peas are an excellent choice for food manufacturers seeking versatile, healthy ingredients for their products.

Why Choose Our Pigeon Peas?

Superior Quality: Grown in the fertile lands of Tanzania, our pigeon peas are carefully cultivated by local farmers who adhere to sustainable agricultural practices, ensuring consistent high quality.

Nutrient-Dense: Packed with protein, fiber, and essential vitamins, pigeon peas are ideal for a variety of food products—from soups and stews to ready meals and plant-based protein alternatives.

Sustainable Sourcing: We partner directly with smallholder farmers in Tanzania, ensuring fair compensation and supporting rural development while providing you with a reliable, ethically sourced supply chain.

Global Standards: Our processing facilities adhere to international food safety standards, guaranteeing that our pigeon peas meet the highest quality requirements for food manufacturing worldwide.

Origin: Tanzania



White Sorghum grains

Discover the power of White Sorghum - an ancient grain with modern appeal. Packed with nutrients and naturally gluten-free, our premium White Sorghum offers:

- Nutty flavor and satisfying texture
- High protein and fiber content
- Antioxidants for overall health
- Versatility in cooking - from salads to baked goods

Perfect for health-conscious consumers and those with dietary restrictions. Elevate your meals with the wholesome goodness of White Sorghum.

Origin: Tanzania, Nigeria



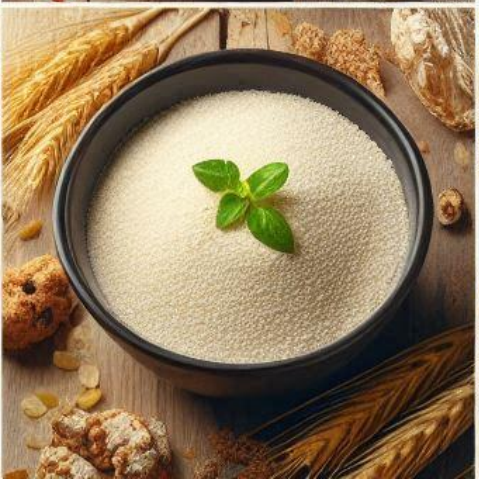
Red Sorghum grains

Packed with essential nutrients and boasting a rich, nutty flavor, our premium Red Sorghum grains are perfect for health-conscious food lovers.

Key Benefits:

- Gluten-free and non-GMO
- High in protein and fiber
- Rich in antioxidants
- Sustainable and drought-resistant crop

Origin: Tanzania



Food products such as bread, cookies, pasta, and cereal where sorghum is the main ingredient



Cosmetic products such as creams, lotions, and powders that include sorghum as an ingredient



White Sesame Seeds

Sourced from the rich soils of Mali and Nigeria, our premium white sesame seeds are a versatile, high-quality ingredient suited for a range of industries. Renowned for their delicate flavor, smooth texture, and rich nutritional profile, these sesame seeds are an essential choice for manufacturers looking to enhance their food, beverage, and cosmetic products.

Key Benefits:

Nutrient-Rich: Packed with essential vitamins, minerals, and healthy fats, perfect for boosting the nutritional value of your products.

Versatile Use: Ideal for baking, oils, seasoning blends, snacks, beverages, and even skin-nourishing cosmetics.

Sustainably Sourced: Our sesame seeds are harvested through ethical and sustainable farming practices, ensuring premium quality while supporting local communities.

Origin: Nigeria, Mali



Mixed Sesame Seeds

Our sesame seeds offer a perfect balance of taste and texture, ideal for food, beverage, and cosmetics manufacturers seeking premium quality ingredients. These seeds are rich in essential oils, antioxidants, and vitamins, making them an excellent choice for enhancing flavor, texture, and nutrition in your products.

Whether you're crafting gourmet snacks, health-conscious beverages, or innovative beauty formulations, our mixed sesame seeds will elevate your creations with a touch of nature's finest.

Key Benefits:

- **Rich in nutrients and antioxidants**
- **Versatile applications in food, beverages, and cosmetics**
- **Sustainably sourced and traceable from Mali**

Origin: Mali



Sesame-based food products



Sesame-based cosmetic products



Peanuts

Renowned for their rich flavor, high oil content, and perfect texture, our peanuts are the ideal ingredient for food manufacturers looking to create delicious, nutritious products.

Unmatched Quality: Handpicked and processed under strict quality standards to ensure only the best peanuts reach your production lines.

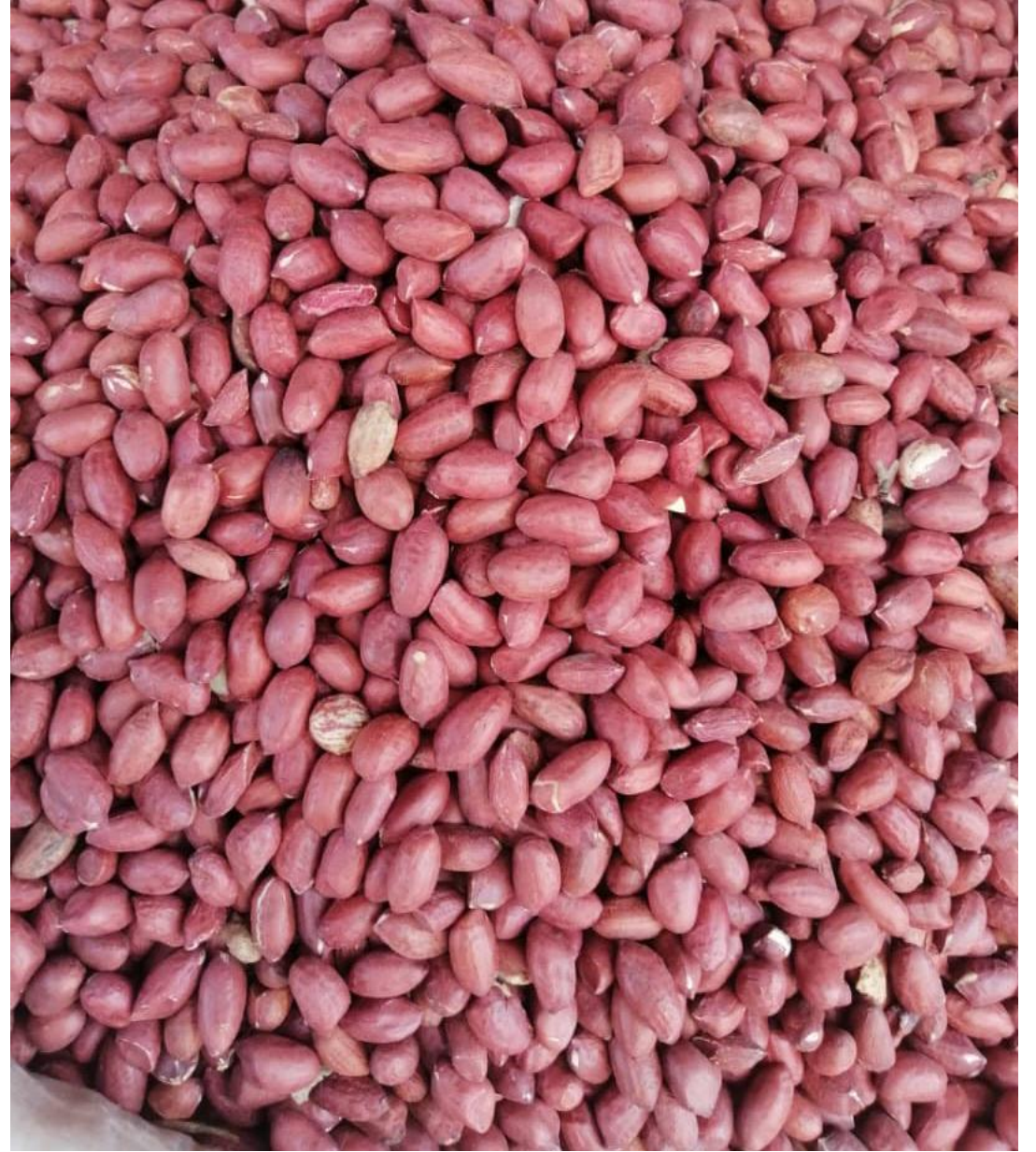
Versatile Applications: Perfect for a wide range of products, from peanut butter and snacks to oils and baked goods.

Sustainably Sourced: Our peanuts are grown using environmentally friendly farming practices that support local communities and promote sustainable agriculture.

Global Supply Capacity: With reliable sourcing from Senegal and Guinea Conakry, we offer a consistent supply of premium peanuts to meet the demands of food manufacturers worldwide.

Nutritional Value: Rich in protein, healthy fats, and essential nutrients, our peanuts provide excellent nutritional benefits for your products.

Origin : Senegal, Guinea Conakry, Uganda, Tanzania, Malawi, Zambia



Peanuts



Soybean grains

Our soybeans are cultivated through sustainable farming practices, working closely with local cooperatives to promote fair trade and empower rural economies. By choosing Sahel Agri-Sol's soybeans, you're not only selecting a superior ingredient but also investing in a responsible supply chain that values both people and the environment.

Exceptional Quality: High-protein, premium-grade soybeans ideal for food production, animal feed, and other industrial uses.

Sustainably Grown: Environmentally conscious cultivation methods that support soil health and long-term agricultural resilience.

Supporting Local Farmers: Empowering African cooperatives and ensuring fair compensation for our producers.

Origin: Burkina Faso, Nigeria, Tanzania, Malawi, Uganda, Zambia



Uncleaned Soybean Grains



Cleaned Soybean Grains



Soybeans in a food
manufacturing context



Non-GMO White Corn

Savor the authentic taste of nature with our premium non-GMO White Corn. Grown with care and free from genetic modification, our corn delivers:

- Sweet, crisp flavor
- Nutritious kernels packed with fiber and essential nutrients
- Versatility for countless recipes, from salads to salsas
- Peace of mind knowing you're choosing all-natural goodness

Origin: Uganda, Tanzania, Kenya, South Africa



Non-GMO Yellow Corn

Bursting with flavor and packed with wholesome goodness, our corn is the perfect choice for health-conscious food lovers and culinary enthusiasts alike.

100% Natural: Grown without genetic modification, just as nature intended.

Sun-Ripened Sweetness: Each kernel captures the essence of summer, delivering a burst of authentic corn flavor.

Nutrient-Rich: A great source of fiber, vitamins, and minerals to support your healthy lifestyle.

Origin: Uganda, Tanzania, Kenya, South Africa



Corn syrup, Corn starch, Corn chips using maize as ingredient



Maize as an ingredient in
cosmetics



Shea nuts

Our premium shea nuts are nature's nourishing treasure. Harvested from the African shea tree, these nutrient-rich kernels are packed with vitamins and fatty acids essential for skin and hair health.

Enjoy their subtle, nutty flavor in cooking or use them to create luxurious skincare products.

Sustainably sourced and ethically traded, our shea nuts support local communities while bringing you the best of natural wellness.

Origin: Mali

Raw cashew Nuts





Our cashews offer an unparalleled combination of quality, flavor, and sustainability that will set your brand apart in the competitive global market.

Superior Quality: Cultivated in the ideal climate of West Africa, our cashews boast a rich, buttery flavor and satisfying crunch that your customers will love.

Consistent Supply: With vast cashew plantations and efficient processing, we ensure a steady, year-round supply to meet your production needs.

Sustainability: Our cashews are ethically sourced, supporting local communities and adhering to environmentally friendly farming practices.

Versatility: Perfect for a wide range of applications – from healthy snacks to gourmet confections, plant-based milk alternatives, and more.

Competitive Pricing: Direct sourcing from Guinea-Conakry allows us to offer premium quality at attractive price points, enhancing your profit margins.

Origin: Guinea Conakry, Burkina Faso, Tanzania

Processed cashew



Discover the premium quality of our cashews – nature's golden harvest for discerning food manufacturers. Our meticulously peeled cashews offer unparalleled flavor, texture, and versatility for your products.

Sourced from the lush landscapes of West Africa, these cashews bring a touch of exotic luxury to your creations. Elevate your snacks, confections, and culinary innovations with our consistently superior cashews.

Origin: Guinea Conakry, Burkina Faso, Tanzania, Uganda



Peeled Cashews Packed in a
4 KG Vacuum-Sealed Box to
Ensure Maximum Freshness
and Quality Preservation

A wooden sign with the text "Animal Feed" in green, set against a background of a farm with cows and chickens. The sign is mounted on a wooden post and has a rustic, hand-carved appearance. The background shows a herd of brown and white cows in a field, with several chickens in the foreground. The scene is captured in a soft, natural light, suggesting a peaceful farm environment.

Animal Feed



Premium Soya De-Oiled Cake
Origin: Benin



Premium Soya De-Oiled Cake

Origin: Benin

Key Nutritional Advantages

- **High Protein Content (46% minimum):** Protein is crucial for muscle development, energy, and overall growth in livestock. With a minimum of 46% protein, our Soya De-Oiled Cake is one of the richest natural protein sources available for animal feed, ensuring your cattle and poultry get the building blocks they need for faster growth and improved productivity.
- **Low Oil Content (1.5% max):** The low oil content makes this feed an ideal energy supplement for poultry and cattle. It reduces the risk of excessive fat buildup while ensuring the livestock remain healthy and lean.
- **Balanced Fiber (6.5% max):** Fiber plays a critical role in ensuring proper digestion and gut health. Our Soya De-Oiled Cake contains up to 6.5% fiber, which helps prevent digestive issues in livestock while promoting nutrient absorption, enhancing their metabolism, and ensuring optimal weight gain.

- **Safe Urease Activity (0.25 mg N/gm max):** Excessive urease can cause digestive disturbances in livestock. Our product is processed to keep urease levels low, ensuring that the feed is safe for your animals' digestive systems, promoting smoother digestion, and better nutrient absorption.
- **Moisture Control (11.5% max):** Moisture control is key to preserving feed quality. Our Soya De-Oiled Cake has a low moisture content, reducing the chances of mold formation or spoilage, ensuring longer shelf life and reducing wastage.
- **Low Sand Silica (2% max) and Ash Content (6.5% max):** Our product undergoes strict quality control to minimize unwanted residues like sand silica and ash. The result is a clean and pure feed source that's safe and beneficial for your livestock, ensuring better feed utilization and overall efficiency.



Cattle Feeding on Soy Cake in a Modern Indoor Farm

Boost Farm Productivity with Premium Soya De-Oiled Cake

Fuel your livestock's health and productivity with our premium Soya De-Oiled Cake. Packed with essential nutrients, it's the perfect choice to support the growth, well-being, and performance of your cattle.

Key Benefits for Cattle

- **Enhanced Milk Production:**
Rich in 46% protein, our Soya De-Oiled Cake delivers the vital nutrients needed to significantly improve milk yield in dairy cattle.
- **Superior Growth and Muscle Development:**
For beef cattle, the high protein content promotes optimal muscle growth, resulting in better-quality meat and increased profitability.
- **Improved Digestive Health:**
With high fiber content and balanced urease levels, it aids digestion, reducing issues like bloating and digestive stress, keeping your cattle healthier and more efficient.



Chickens Feeding on Soya De-Oiled Cake in a Modern Indoor Farm

Elevate Your Poultry Farming with Premium Soya De-Oiled Cake

Unlock the full potential of your poultry with our premium Soya De-Oiled Cake. Engineered to deliver optimal nutrition, it not only supports robust health but also drives superior growth and productivity across your farm.

Key Benefits for Your Poultry

- **Enhanced Egg Production**
Packed with high-quality protein, our Soya De-Oiled Cake promotes stronger, healthier muscles in layers, directly contributing to improved egg quality and quantity.
- **Accelerated Growth for Broilers**
The superior protein content ensures faster weight gain, enabling broilers to reach market weight sooner and boosting your profitability.
- **Improved Feed Efficiency**
With its balanced nutritional profile, our feed maximizes feed-to-mass conversion, reducing overall feed costs while ensuring healthier, more productive birds.

Non-GMO Maize for animal feed

Origin: Burkina Faso, Tanzania, Kenya, South Africa



Our maize is specifically tailored for use in livestock and poultry feed, offering a rich source of energy and essential nutrients to promote optimal growth, health, and productivity in animals. With its consistent texture, low moisture content, and compliance with international feed-grade standards, our maize is an ideal choice for producing high-performance feed for cattle, poultry, swine, and other livestock.

Why Choose our Maize for animal feed?

- **High Nutritional Value:** Rich in essential nutrients to support animal health and growth.
- **Reliable Quality:** Sourced from trusted origins—Burkina Faso, Tanzania, Kenya, South Africa —with rigorous quality control.
- **Affordable Pricing:** A cost-effective choice for manufacturers and importers.
- **Ethical Sourcing:** Your purchase supports sustainable farming practices and rural prosperity.
- **Global Reach:** Efficient export logistics to meet the needs of international buyers.



**Coffee
&
Tea**



Arabica Coffee

Uganda's Arabica coffee is a hidden gem in the world of premium coffee.

Grown in the fertile, high-altitude regions of the country, Uganda's Arabica coffee offers a unique flavor experience that delights coffee enthusiasts around the globe. With its distinctive blend of fruitiness, chocolate undertones, and smooth acidity, Ugandan Arabica coffee stands out as one of the finest in East Africa.

Origin: Uganda, Rwanda, Burundi

Brazilian Arabica Coffee

We proudly offer premium Brazilian Arabica coffee, sourced from Brazil's renowned highlands known for producing rich, complex flavors with a smooth finish. We partner with local farmers and cooperatives, ensuring that sustainability, ethical sourcing, and fair trade are central to our process. Whether you're a coffee importer, food manufacturer, or beverage producer, our Brazilian Arabica is crafted to exceed expectations, offering unmatched quality and taste.

For coffee importers and distributors, we provide beans that meet the highest standards, with distinct notes of chocolate, nuts, and delicate fruit undertones. We ensure flexible supply chain solutions with full transparency, allowing you to offer exceptional coffee that supports sustainability and social responsibility. Our Brazilian Arabica beans cater to both specialty and large-scale needs, making them ideal for expanding product lines.

Food and beverage manufacturers can rely on our Brazilian Arabica coffee to add unique flavor profiles to a range of products, from gourmet chocolates to ready-to-drink coffee beverages. Our beans' rich, smooth taste enhances both hot and cold applications, while their ethical sourcing aligns with today's consumer values. With us, you can innovate confidently while promoting sustainability and community empowerment.



Brazilian Arabica
Good Cup, screen
1318,
77-82 points,
Middle roasted



Brazilian Arabica Coffee



Robusta Coffee

Uganda's Robusta coffee is cultivated in the nutrient-rich volcanic soils of East Africa.

Our Robusta beans, harvested with care by smallholder farmers using sustainable methods, deliver a rich, smooth profile with deep chocolate notes and a subtle nutty aftertaste.

Origin: Uganda



Tea

Discover the rich, robust, and unique flavors of tea sourced from the fertile highlands of Kenya, Burundi, and Rwanda. Our tea is carefully cultivated in the ideal conditions of these regions, where high altitudes, volcanic soils, and year-round rainfall combine to create exceptional taste and quality.

Why Choose Our Tea?

Premium Quality: Grown at high altitudes, harvested with care

Sustainable Sourcing: Ethical practices supporting local farmers

Rich Flavors: Bold, distinctive taste profiles, from bright, brisk notes to earthy undertones

Reliable Supply: Consistent, large-scale production capabilities

Customizable: Offering tailored blends and packaging solutions to meet your market needs

Types

Primary grades: BP, BP1,D1, PD, PF1

Secondary grades: DUST, BMF, FNGS, PF

Origin: Kenya, Burundi, Rwanda





Pure & Natural Fermented Sun-Dried Cocoa Bean

Our sun-dried cocoa beans are renowned for their distinctive taste and superior quality. The slow, natural drying process enhances the deep chocolate flavor while maintaining the beans' vibrant notes of fruit and subtle earthiness. For food and beverage manufacturers, this translates to richer, more nuanced flavors in gourmet chocolates, premium desserts, artisanal beverages, and luxury food items.

For cosmetics companies, the high nutrient content makes our cocoa beans ideal for use in luxurious skin and body care formulations, offering natural antioxidants and moisturizing properties.

Origin: Ivory Coast, Uganda, Nigeria



Sun-Dried Cocoa Bean (Ivory Coast)



Sun-Dried Cocoa Bean (Nigeria)



Cocoa Butter

For food application FFA <1,75

For food application FFA < 3

Sourced from the finest Ivorian cocoa beans, our premium cocoa butter offers unparalleled smoothness, creamy texture, and an unmistakable aroma that enhances the taste and quality of your creations.

Why Choose Our Cocoa Butter?

Superior Quality: Processed under strict quality controls to preserve its natural properties, ensuring consistent texture and flavor.

Natural & Pure: 100% pure cocoa butter, free from additives and preservatives.

Versatile Ingredient: Ideal for a wide range of applications, from gourmet chocolate production to enhancing the texture of ice cream, confectionery, bakery items, and more.

Ethically Sourced: Our cocoa butter supports sustainable farming practices and empowers local communities in Ivory Coast.

Origin: Ivory Coast



Cocoa Butter

For Cosmetic application - High quality
For Cosmetic application - Low quality

Renowned for its rich, creamy texture and deeply nourishing properties, our cocoa butter is the ideal addition to a wide range of beauty and skincare products, offering luxurious hydration and skin-loving benefits.

Key Benefits:

100% Natural & Sustainably Sourced: Our cocoa butter is ethically harvested from trusted Ivorian farmers, ensuring both premium quality and environmental sustainability.

Rich in Antioxidants & Fatty Acids: Packed with essential fatty acids and natural antioxidants like Vitamin E, it provides deep moisture and helps improve skin elasticity.

Versatile Ingredient for Formulations: Perfect for use in lotions, balms, lipsticks, body butters, and anti-aging treatments, cocoa butter is a trusted base for nourishing and restorative beauty products.

Softens and Protects Skin: Its emollient properties help soothe dry, chapped skin, leaving it soft, smooth, and protected against harsh environmental factors.

Stable and Long-Lasting: With a naturally long shelf life, our cocoa butter ensures the stability of your cosmetic formulations while offering a luxurious feel to your products.

Origin: Ivory Coast



Cocoa Mass

As the world's largest producer of cocoa, Ivory Coast is renowned for its superior beans, which are expertly processed into Cocoa Mass that delivers deep, rich flavor and exceptional quality.

Key Features:

Unmatched Purity: Our Cocoa Mass is produced using carefully selected beans, ensuring a robust and natural cocoa taste with no additives.

Sustainably Sourced: We work directly with local farmers to ensure sustainable practices, promoting fair trade and environmental responsibility.

Versatility: Perfect for use in chocolate, bakery products, confectionery, beverages, and beauty products like skincare and cosmetics.

Consistency & Quality: Each batch is crafted with precision, providing the consistent texture and flavor that manufacturers require to maintain excellence in their products.

Origin: Ivory Coast



Brown alkalized cocoa powder

Ideal for food, beverage, and cosmetics manufacturers, this high-quality cocoa powder offers a versatile ingredient with a bold, deep flavor and smooth texture.

Key Features:

Rich Flavor & Color: The alkalization process enhances its rich, chocolatey flavor and vibrant dark brown color, perfect for a variety of applications.

Exceptional Versatility: Whether in baked goods, chocolate confections, dairy products, beverages, or skincare formulations, our cocoa powder delivers consistent performance and enhances the sensory appeal.

Sustainably Sourced: Produced under ethical and sustainable farming practices, our cocoa powder aligns with global standards for quality and responsibility.

Health Benefits: Naturally high in antioxidants and essential nutrients, our cocoa powder adds a nutritious boost to your products.

Origin: Ivory Coast



Black alkalized cocoa powder

Sourced from the lush cocoa plantations of Ivory Coast, our premium Black Alkalized Cocoa Powder is the perfect ingredient for food, beverage, and cosmetic manufacturers seeking bold flavor and color depth. This superior cocoa powder offers an intense, dark hue and a smooth, rich taste, making it ideal for enhancing chocolate products, baked goods, beverages, and innovative beauty formulas.

Why Choose Our Black Alkalized Cocoa Powder?

Unmatched Quality: Meticulously processed to achieve a deeper cocoa flavor and color, it provides a luxurious finish in both taste and appearance.

Versatile Application: Whether in gourmet chocolates, decadent desserts, beverages, or skincare and cosmetics, its bold profile elevates the end product.

Sustainably Sourced: Proudly harvested by Ivory Coast's local farmers, supporting sustainable practices that empower local communities.

Global Standards: Crafted to meet the highest international quality standards for food safety and production consistency.

Origin: Ivory Coast



Natural cocoa powder

Ideal for food, beverage, and cosmetics manufacturers, our cocoa powder is a versatile, nutrient-packed ingredient that brings authentic flavor, color, and beneficial properties to a wide range of products.

Why Choose Our Natural Cocoa Powder?

Superior Quality: Sourced from the finest Ivorian cocoa beans, our natural cocoa powder is processed to preserve its rich, bold flavor and dark, luxurious color, offering an all-natural boost to your products.

Pure and Versatile: Perfect for creating delicious chocolates, baked goods, beverages, and beauty products, our cocoa powder ensures an indulgent experience for your consumers.

Health Benefits: Packed with antioxidants, minerals, and natural compounds, our cocoa powder promotes wellness, giving your products an added health benefit that today's conscious consumers love.

Sustainably Sourced: We work directly with local farmers in Ivory Coast to ensure that our cocoa powder is produced in a sustainable and ethical manner, contributing to fair trade practices and environmental sustainability.

Origin: Ivory Coast

Cocoa Bean Shells

Why Choose Our Cocoa Bean Shells?

High-Quality, Direct Sourcing: Sourced from Ivory Coast's top-grade cocoa processing facilities, these shells embody the region's renowned quality, ensuring a dependable and consistent product supply.

Sustainability & Zero-Waste: Cocoa shells are a by-product of the chocolate industry, making them an eco-friendly option for businesses that prioritize sustainable practices and seek to reduce waste.

Versatile Applications:

- **Food and Beverage:** Cocoa shells can be used to infuse teas, enhance bakery products, or create natural flavor extracts, adding a hint of chocolate flavor without added calories.
- **Agricultural Uses:** Rich in nutrients, they are ideal for organic fertilizers and animal feed, providing a nutrient-dense option for agricultural practices.
- **Cosmetics and Personal Care:** Due to their antioxidant properties, cocoa shells are increasingly popular in exfoliants, soaps, and skincare formulations.

Health Benefits: Packed with antioxidants and fiber, cocoa shells are in growing demand for health-conscious products, offering functional benefits that meet the needs of modern consumers.

Origin: Ivory Coast



Cocoa Bean Shells Powder

Cocoa bean shells powder is a promising ingredient in food sector due to its multifunctionality, sustainable nature, and growing consumer interest in natural products.

Nutritional Additive

- Rich in dietary fiber, antioxidants, and polyphenols, making it a functional ingredient for health-focused food products.
- Used in fiber-enriched baked goods like bread, cookies, and muffins.

Flavor Enhancer

- Offers a mild cocoa flavor, suitable for enhancing taste in chocolates, beverages, and desserts.

Natural Colorant

- Provides a natural, earthy brown color to food products, often used in confectioneries or desserts.

Gluten-Free Flour Alternative

- Used in small amounts as a substitute for wheat flour in gluten-free formulations.

Origin: Ivory Coast



Cocoa Pod Husks

Why Choose our Cocoa Pod Husks?

Rich Nutritional Profile: Cocoa pod husks are rich in fiber, potassium, and minerals, making them an ideal base for agricultural fertilizers, livestock feed, and organic compost. They improve soil quality and reduce dependency on synthetic fertilizers, supporting greener farming methods.

Sustainable Alternative: As natural by-products, cocoa pod husks contribute to circular economy practices, enhancing environmental sustainability. By choosing this material, your company can embrace eco-friendly solutions while benefiting from a high-quality agricultural resource.

Versatile Applications: Cocoa pod husks serve a wide range of industries, from agriculture and horticulture to beauty and wellness. Their fibrous texture and nutrient-rich profile can be processed into biochar, compost, and organic livestock feed or be extracted for use in cosmetics and health supplements.

High Quality and Reliability: Sourced from trusted producers in Ivory Coast, cocoa pod husks offer consistent quality, backed by rigorous quality control and sustainable harvesting practices. Each shipment adheres to international standards, ensuring safety, purity, and effectiveness.

Origin: Ivory Coast



Cocoa Pulp



Why Cocoa Pulp Should Be Your Next Ingredient

- ✓ Versatile: Perfect for food, beverages, and cosmetics.
- ✓ Nutrient-Rich: Packed with vitamins, minerals, and antioxidants.
- ✓ Sustainable & Ethical: Promotes eco-friendly practices and fair trade.
- ✓ Innovative: Adds exotic flavors and unique applications to your offerings.

Origin: Ivory Coast

**Other
Agricultural
products**





Gum Arabic

food grade

Our Gum Arabic offers unparalleled benefits that can elevate the quality and functionality of your products.

Why Choose Our Gum Arabic?

100% Natural & Sustainable: Derived from Acacia trees, our Gum Arabic is a clean-label, eco-friendly choice that aligns with consumer demand for natural ingredients.

Superior Emulsification & Stabilization: Perfect for creating smooth, stable emulsions in beverages, sauces, and dairy products. Enhance the texture and mouthfeel of your formulations.

Low-Calorie, High Solubility: Add richness without the calories! Our Gum Arabic dissolves effortlessly in cold and hot liquids, making it ideal for beverages, confectioneries, and baking.

Rich in Dietary Fiber: A natural source of prebiotics, offering functional health benefits that appeal to wellness-conscious consumers.

Long Shelf-Life: Extend the freshness and stability of your products with our high-quality Gum Arabic.

Origin: Mali, Nigeria



Gum Arabic

Industrial grade

Ideal for a wide range of applications, from paints and adhesives to printing inks and textiles, our Gum Arabic offers exceptional stability and strength in industrial formulations.

High-Quality Sourcing: Sustainably harvested from Mali's acacia trees, ensuring pure, uncontaminated product.

Superior Binding and Emulsifying Properties: Enhance your manufacturing processes with a reliable solution that performs consistently under diverse conditions.

Environmentally Friendly: 100% natural and biodegradable, aligning with today's push for greener, more sustainable materials.

Global Compliance: Meets international quality and safety standards, ensuring seamless integration into your industrial production lines.

Origin: Mali



Gum Karaya

Food grade

Derived from the sap of the Sterculia urens tree, this versatile ingredient serves as a thickening agent, stabilizer, emulsifier, and natural adhesive.

Elevate your culinary creations with food-grade Gum Karaya, also known as Sterculia gum, the natural choice for superior texture and consistency. As a thickening agent, emulsifier, and stabilizer, it works wonders in ice cream, candies, sauces, and dressings, giving them that perfect smoothness and creamy feel. With its non-toxic and clean-label properties, you can create mouthwatering products that meet the highest standards of quality and safety. Discover how our Gum Karaya can transform your recipes into irresistible delights. Let your products stand out on the shelves—crafted with nature's best!

Origin : Mali, Sudan



Gum Karaya

Cosmetic grade

Bring the power of nature into your beauty products with cosmetic-grade Gum Karaya. This natural ingredient enhances the performance of your hair care, skincare, and toothpaste formulations by acting as a thickening agent, stabilizer, and emulsifier.

Hypoallergenic and gentle on the skin, our Gum Karaya ensures that your cosmetics deliver exceptional results without compromising safety. Formulate products that captivate consumers with their smooth application and luxurious feel. Let Sahel Agri-Sol's Gum Karaya be the secret ingredient that sets your brand apart in the world of beauty.

Origin : Mali, Sudan



Gum Karaya

Industrial grade

Unlock new possibilities for your industrial processes with Sahel Agri-Sol's high-quality Gum Karaya. This versatile, cost-effective adhesive and stabilizer is perfect for textile sizing, finishing, and paper coating applications. Its technical-grade properties ensure reliable performance, improving the durability and finishing of your end products.

By choosing Gum Karaya, you streamline your production while reducing costs, all while embracing a sustainable approach. Experience the efficiency and quality that only Sahel Agri-Sol's Gum Karaya can deliver to your industrial operations.

Origin : Mali, Sudan



Dried hibiscus

Ideal for global food manufacturers, our hibiscus offers a deep, ruby-red color and a tangy, refreshing taste that enhances beverages, teas, syrups, and culinary creations.

Sourced from sustainable farms, our hibiscus is rich in antioxidants, vitamins, and minerals, providing not only bold flavors but also health benefits that resonate with today's conscious consumers.

Origin: Mali, Nigeria



Dried cassava chips

For food manufacturers, our cassava chips enhance product texture and quality, offering a high-starch, efficient ingredient for snacks and gluten-free options.

For animal feed manufacturers, they provide a nutritious, energy-rich, and cost-effective feed, ensuring stable supply and supporting livestock growth.

For bio-ethanol producers, our chips offer eco-friendly, high-yield feedstock, promoting sustainable ethanol production with reduced emissions.

Origin: Nigeria and West Africa

A vibrant blue and orange bird is perched on a mossy branch in a lush, sunlit forest. To its right, a wooden signpost stands with a sign that reads "Processing products". The scene is bathed in warm, golden light, creating a serene and natural atmosphere.

Processing products

Raw, Handcrafted, Unrefined Shea Butter



Sourced directly from the lush landscapes of Mali, Burkina Faso and Benin, our handcrafted shea butter offers:

Unparalleled quality: Rich, creamy texture with a mild, nutty aroma

Nutritional powerhouse: High in vitamins A and E, essential fatty acids

Versatile ingredient: Ideal for confectionery, bakery, and dairy applications

Sustainable sourcing: Supporting local communities and traditional harvesting methods

Clean label appeal: 100% natural, non-GMO, and minimally processed

Origin: Mali, Burkina Faso, Benin

ISO-Certified Industrial Shea Butter

Origin: Benin

Physicochemical Parameters

- Insoluble Impurities: 0.0001% (very low, indicating high purity).
- Total Aflatoxins: 0.70 µg/kg (below harmful levels).
- Unsaponifiable Matter: 1.5% (meets standard for cosmetic and pharmaceutical uses).
- Heavy Metals (Lead, Arsenic, Mercury, Cadmium): All at negligible or absent levels (safe for consumption and application).
- Pesticides (Organophosphorus and Organochlorine): 0.00 mg/kg (completely free from harmful residues).

Microbiological Parameters

- Aerobic Mesophilic Germs: 37,102 UFC/g (within acceptable limits for non-sterile products).
- Escherichia coli, Staphylococcus aureus, Sulfite-Reducing Anaerobes: Absent (indicates good hygiene).
- Fecal Coliforms, Yeasts, and Molds: <10 UFC/g (very low contamination).

Our shea butter exhibits high purity, safety, and low contamination levels, making it suitable for food, cosmetic, and pharmaceutical applications.

Products with shea butter as ingredient



Moisturizers and Lotions



Energy bars

Food Applications

➤ **Cooking and Baking:**

Shea butter is used as an alternative to cocoa butter in chocolate and confectionery production. It provides a smooth texture and enhances the flavor profile of chocolates and spreads.

➤ **Margarine and Shortening:**

Its high stability and natural fat composition make shea butter a valuable ingredient in margarine and as a shortening agent for baked goods.

➤ **Nutritional Products:**

Shea butter contains essential fatty acids, antioxidants, and vitamins that can be incorporated into health foods or energy bars.

Cosmetic Applications

➤ **Moisturizers and Lotions:**

Shea butter's emollient properties make it an excellent moisturizer for skin and hair. It hydrates, softens, and soothes dry or sensitive skin.

➤ **Anti-Aging Products:**

Its high concentration of vitamins A and E promotes skin elasticity, reducing wrinkles and fine lines.

➤ **Hair Care Products:**

Shea butter is used in shampoos, conditioners, and styling products to nourish and protect hair, reducing breakage and adding shine.



Soybean Flour

Our soybean flour is cultivated through sustainable farming practices, ensuring a product that is not only eco-friendly but also packed with high-quality nutrients.

Rich in plant-based protein, fiber, and essential vitamins, our soybean flour is perfect for enhancing the nutritional profile of a wide range of products, including baked goods, snacks, and plant-based alternatives. Its neutral flavor and fine texture make it a versatile ingredient, blending seamlessly into any formulation.

Origin: Burkina Faso, Benin



Maize Flour

Ideal for a variety of food applications, from bakery products and snack foods to cereals and gluten-free alternatives, our maize flour delivers consistent quality and versatile performance.

Grown in partnership with local farmers, we prioritize sustainable farming practices and fair trade, ensuring a product that not only benefits your production but also supports African communities.

- Non-GMO, all-natural maize flour
- Ideal for gluten-free, bakery, and snack products
- Consistent quality for industrial production
- Ethically sourced and sustainably grown
- Supports fair trade and local African farmers

Origin: Burkina Faso, Benin



Bath Products, Lotions and Creams products using maize flour as ingredient

Cassava Flour



Origin: Burkina Faso, Nigeria

Our Cassava Flour, sustainably sourced from the fertile lands of Burkina Faso and Nigeria, is an ideal ingredient for gluten-free, grain-free, and allergen-friendly foods, offering versatility and a smooth, fine texture that enhances a variety of recipes.

Superior Quality: We ensure a rigorous production process that delivers a pure, finely milled flour, free from additives and preservatives.

Nutrient-Rich: Packed with natural carbohydrates, fiber, and essential vitamins, it is perfect for health-conscious consumers.

Gluten-Free & Allergen-Friendly: Ideal for manufacturers creating products for the growing gluten-free and health-food markets.

Sustainably Sourced: By partnering with local farmers in Nigeria and Burkina Faso, we support ethical farming practices, ensuring a traceable and eco-friendly supply chain.

Versatile Applications: From baked goods to snacks, sauces, and thickeners, our cassava flour performs exceptionally well in a variety of food products.



Breads, cakes, fries, and noodles using cassava flour as ingredient



Bath Products, Natural
Deodorants using cassava flour
as ingredient

Cassava Starch



Origin: Burkina Faso, Nigeria

Our starch is renowned for its superior purity, versatility, and consistency, making it an ideal choice for enhancing the texture, stability, and flavor of a wide range of products, from baked goods to sauces, snacks, and gluten-free alternatives.

Why Choose our Cassava Starch?

Sustainably Sourced: We work closely with cooperatives across West and East Africa, ensuring sustainable farming practices and fair trade.

High Performance: With its excellent binding and thickening properties, our cassava starch guarantees better product texture and shelf-life.

Naturally Gluten-Free: Ideal for gluten-free products, meeting the needs of health-conscious consumers globally.

Consistent Supply: Thanks to our strong network of local producers, we can deliver cassava starch year-round, ensuring uninterrupted production for your business.



Noodles and Pasta,
Confectionery, Gluten-Free
Baking products made with
cassava starch



Lotions and Creams products,
Face Masks products made
with cassava starch



**Food
&
Cosmetic
Oils**

Crude Soybean Oil

Origin: Benin

Crude soybean oil is extracted using advanced processes to ensure it retains its natural integrity and composition. Each batch is meticulously processed and quality-tested to exceed global standards.

Key Composition Highlights

- Linoleic Acid: 54%
- Oleic Acid: 23%
- Palmitic Acid: 11%
- Linolenic Acid: 8%
- Stearic Acid: 4%

Chemical Specifications

- Free Fatty Acids (FFA): $\leq 1.5\%$
- Acid Value: ≤ 3.0 mg KOH/g
- Bleachability: $\geq 80\%$ (with A-grade bleaching earth)
- Appearance: Free from rancidity, adulterants, foreign matter, water, and artificial coloring or flavoring

This balanced fatty acid profile and adherence to stringent quality benchmarks ensure that our crude soybean oil is ideal for a wide range of applications.



Skincare products using crude soybean oil as ingredient



Margarine using crude soybean oil as ingredient

Food Industry

- Refined Cooking Oil: After refining crude soybean oil becomes a staple in kitchens, widely used for frying, baking, and salad dressings.
- Margarine and Shortening Production: A vital base ingredient for these essential food products.
- Processed Foods: Found in snacks, mayonnaise, and packaged meals as a key ingredient.
- Nutritional Supplements: A natural source of omega-3 and omega-6 fatty acids, contributing to dietary health.

Cosmetics and Pharmaceuticals

- Moisturizers and Lotions: A natural emollient that enhances skin hydration and softness.
- Soaps and Detergents: Used in the production of eco-friendly cleaning products.
- Carrier Oil in Pharmaceuticals: Ideal for use in drug formulations and health supplements.

Industrial Applications

- Biodiesel: A sustainable feedstock for biodiesel production, reducing dependence on fossil fuels.
- Lubricants: Used in biodegradable industrial lubricants that prioritize environmental safety.
- Printing Inks and Coatings: A base for eco-friendly inks, paints, and coatings.
- Plasticizers: Incorporated into biodegradable plastics and resins.

Soybean Oil for cooking



Our soybean oil is celebrated in kitchens for its adaptability and nutritional excellence. Whether you're crafting delicate pastries or creating sizzling stir-fries, its exceptional performance ensures culinary success.

- **Superior Quality:** Extracted from non-GMO soybeans grown by expert agricultural cooperatives in Benin and refined to perfection for purity, golden clarity, and natural nutrients.
- **Unmatched Versatility:** High smoke point and neutral flavor make it a go-to for frying, sautéing, baking, and creating culinary masterpieces across global cuisines.
- **Health-Conscious Choice:** Rich in essential fatty acids, antioxidants, and Vitamin E, it supports heart health and overall wellness.
- **Sustainable and Ethical:** Our soybean grains are directly sourced from farmers practicing sustainable agriculture, ensuring fair compensation and strengthening rural economies.

Origin: Benin

Crude Avocado Oil



Unmatched Quality & Freshness

Our avocado oil is extracted from handpicked avocados at peak ripeness, ensuring a product that retains all the natural nutrients, antioxidants, and heart-healthy fats. Cold-pressed and unrefined, it offers a pure, natural taste with no additives.

Rich in Nutrients

Packed with essential vitamins like E and K, along with omega-9 fatty acids, this oil supports heart health, boosts skin vitality, and enhances overall wellness. Its high smoke point also makes it ideal for versatile culinary uses, from gourmet cooking to high-heat frying.

Sustainably Sourced & Ethically Produced

We work closely with local farming communities in Ivory Coast to bring you avocado oil produced with respect for the land and fair compensation for our farmers.

Versatile & In-Demand

With its delicate flavor profile, this avocado oil is perfect for diverse applications. Whether in gourmet kitchens, wellness products, or skincare formulations, its premium quality and health benefits make it a favorite for consumers worldwide.

Origin: Ivory Coast, Tanzania, Kenya, South Africa

Infusion



Moringa Infusion

Sourced from the rich soils of Burkina Faso, our Premium Moringa Infusion offers the world a taste of nature's finest superfood. Packed with essential vitamins, minerals, and antioxidants, Moringa is renowned for its ability to nourish the body and mind, supporting overall health and vitality.

Our carefully crafted infusion captures all the nutritional benefits of Moringa in a convenient and flavorful form, perfect for daily wellness routines. With rising global demand for healthy, natural products, this infusion is an excellent addition to your product lineup, appealing to health-conscious consumers looking for effective, plant-based nutrition.

Key Features:

- 100% Natural and Organic
- Rich in Vitamins A, C, Calcium, Iron, and Potent Antioxidants
- Sourced Sustainably from Burkina Faso
- Delicious, Convenient, and Easy to Enjoy

Origin: Burkina Faso



Kinkeliba Infusion

Introduce your customers to the exquisite taste of Africa with our Kinkeliba Infusion, a masterful blend of nature's most prized botanicals from Burkina Faso. This unique infusion offers a captivating journey of flavors and wellness, combining the invigorating essence of Kinkeliba with the subtle warmth of Ginger, the refreshing coolness of Mint, the bright citrus notes of Lemongrass, and the comforting spice of Clove, along with a host of other therapeutic plants.

Kinkeliba, often called the "long life herb," is celebrated for its antioxidant, digestive, and detoxifying properties, making it a popular choice for health-conscious consumers. With each cup, your customers can experience a moment of relaxation and vitality, drawing on the wisdom of traditional African herbal practices.

Sourced sustainably and blended with care, our Kinkeliba Infusion is an opportunity for your brand to bring the authentic taste of Africa to your market, providing a premium, natural product that meets the growing demand for wellness-focused beverages.

Origin: Burkina Faso



Djeka Leaves Infusion

Sourced directly from the fertile lands of Burkina Faso, our Djeka Leaves Infusion brings you a taste of tradition and wellness in every cup. Beyond its exquisite flavor, Djeka Leaves are celebrated for their impressive health benefits. Packed with antioxidants and essential nutrients, our infusion offers a natural way to nurture the body and support overall wellness.

Whether you're seeking a distinctive, health-boosting product for your market or wish to cater to consumers who value authentic, nutrient-rich beverages, Djeka Leaves Infusion is the perfect addition to your offerings.

Partner with us to bring the richness of Burkina Faso's natural bounty to your customers around the world.

Origin: Burkina Faso



Hibiscus Infusion

Originating from the sun-soaked fields of Burkina Faso, our Hibiscus Infusion offers not only an exquisite, refreshing taste but also a wealth of health benefits that are highly sought after by health-conscious consumers worldwide. With its rich ruby hue and naturally tart flavor, this infusion is ideal for both hot and cold beverages, adding a vibrant touch to any tea collection.

Our Hibiscus Infusion is revered for its natural ability to help lower blood pressure, support heart health, and relieve digestive disorders, making it a perfect choice for those seeking a flavorful and health-boosting beverage.

As a partner, you'll be importing a product that caters to the growing demand for high-quality, healthful beverages. Join us in bringing the wellness and authentic flavor of Burkina Faso to customers everywhere.

Key Features:

- **Rich Taste & Aroma:** Delightfully tart with a hint of floral sweetness.
- **Health Benefits:** Supports heart health, promotes healthy blood pressure, and aids in digestion.
- **Authentic Origin:** Sourced directly from Burkina Faso, ensuring premium quality and traceability.

Origin: Burkina Faso



Ola Up Infusion

Crafted with care, Ola Up Infusion combines the earthy notes of Vetiver stem, the aromatic touch of Fennel seed, the vibrant essence of young mango leaf, and the soothing qualities of Laurel and Djeka leaves, along with an array of other medicinal plants. Every ingredient is meticulously selected for purity, potency, and flavor, ensuring a unique and exceptional drinking experience that delights the senses.

Discover the magic of Burkina Faso with Ola Up Infusion – a premium product crafted for those seeking authentic flavors and natural wellness. Partner with us to bring this remarkable blend to discerning customers around the world.

Origin: Burkina Faso



A Kudu antelope stands in a savanna landscape during sunset. The antelope is positioned to the right of a wooden sign. The sign is mounted on a post and has the words "Strategic Minerals" written on it in a bright green, bold, sans-serif font. The background is a warm, golden glow from the setting sun, with silhouettes of trees and tall grasses. The antelope has long, spiraling horns and a white face with black markings.

**Strategic
Minerals**



Coltan

At our company, we take immense pride in offering top-tier coltan, sourced directly from the verdant hills and valleys of Rwanda. This Central African nation is renowned for the exceptional quality and reliability of its minerals, making it an ideal source for our premium coltan. Our product consistently meets and surpasses the most rigorous standards set by global industries, playing a pivotal role in driving advancements in electronics, telecommunications, aerospace, and automotive sectors worldwide.

By choosing our Rwandan coltan, manufacturers are not merely procuring raw materials; they are aligning themselves with a meticulously cultivated supply chain that prioritizes ethical sourcing and environmental stewardship. We are committed to ensuring sustainability at every stage of the mineral's journey, from the moment it is extracted from the earth to the time it reaches the market.

Origin: Rwanda

Date of receipt: 01.10.2024

Date of Lb performance: 01.10.2024 to 02.10.2024

Your sample No: Lot: SH/TA/011024/002 ASIR S26241

ITSCI Shipment No: SOE/RW/0000003

Our sample No: 241001-35

Material description: Tantalite Concentrate

Nature of sample: Sampled by our inspector

Pre-treatment: milling and mixing

We have analysed the above mentioned sample in dry state and report as below

Test method used: Assay by XRF SOP/001

Chemical Analysis in %:

Ta₂O₅ = 39.97

Nb₂O₅ = 10.71

U₃O₈ = 0.167

ThO₂ = 0.026

Moisture = 0.171

Fe₂O₃ = 9.86

SnO₂ = 4.10

TiO₂ = 3.12

SiO₂ = 16.43

Al₂O₃ = 4.21

Na₂O = 0.27

MgO = 0.30

P₂O₅ = 0.07

SO₃ = 0.11

K₂O = 0.75

CaO = 3.82

Cr₂O₃ = 0.14

MnO = 1.65

NiO = 0.01

ZnO = 0.01

SeO₂ = 0.46

SrO = 0.18

Y₂O₃ = 0.66

ZrO₂ =

I = 0.04

Cs₂O = 0.05


BaO = 0.21

HfO₂ = 0.22

PbO = 0.58

*Any request for repeat analysis will be charged.

Report Date: 02.10.2024

Signed: 



Chemical Analysis of our Tantalite Concentrate



Beryllium ore

We are proud to present our premium beryllium ore sourced from Rwanda, refined to the highest standards of quality and reliability. In the mineral-rich soils of Rwanda, our beryllium ore is cultivated with precision to deliver the purity and consistency required for aerospace, electronics, defense, and other high-tech applications. Each batch undergoes stringent extraction and processing to ensure it meets the rigorous demands of manufacturers worldwide.

Partnering closely with local mining cooperatives in Rwanda, we prioritize empowering rural communities and upholding environmental stewardship in mining regions. We are dedicated to fostering sustainable development across East and West Africa, guaranteeing fair compensation for Rwandan producers and supporting initiatives that drive community growth and prosperity.

Origin: Rwanda

Date of receipt: 19.07.2024
Date of Lab performance: 19.07.2024 to 22.07.2024
Your sample No: Lot: SOEMC/013
Our sample No: 240719-41

Material description: Beryllium Ore
Nature of sample: As received
Pre-treatment: milling and mixing

NTEZYAREMYE
Bernard
~~A.613~~ - 1.617.7 kg

We have analysed the above mentioned sample(s) and report as below:

Chemical Analysis in %:

Be = 3.71
BeO = 10.29

2800 X 1617.7 kg 4,529560 =
100,000

4,429560

32698 pi 3558
6987m
MOMO

*Any request for repeat analysis will be charged.
The sample has been supplied by the customer
When the sample is not collected within one month it becomes the property of ASIR

Report Date: 22.07.2024

Signed:



All business is undertaken subject to the Company's General Conditions of Business which are available on request

Chemical Analysis of our Beryllium ore

**Outgrowing
Program**



Leader in the export of agricultural products, Sahel Agri-Sol is pleased to propose its outgrowing program to guarantee a reliable supply of high-quality ingredients.

Why choose our outgrowing program?

Supply security: Plan your needs and ensure the availability of your raw materials.

Premium quality: Benefit from certified products meeting your most demanding specifications.

Standards compliance: Ensure compliance with environmental and social standards.

Sustainable relationship: Develop a win-win partnership with Sahel Agri-Sol.

We grow your ingredients according to your specifications

- High protein content
- High oil content
- Specific variety (soybean, sesame, etc.)
- And much more!

Crops involved

- Coffee
- Cocoa
- Soybean
- Sesame
- Cassava
- Other crops upon request

Duration of the program

Setting up a contract farming program requires significant investments in time and resources. Therefore, to ensure optimal effectiveness, we recommend a minimum duration of one year for this program. For those seeking a more comprehensive and long-term solution, we offer competitive prices for contractual commitments extending over a period of 3 to 5 years.

Ready to embark on a journey of innovation and success?

Contact our dedicated team to discuss your specific needs and unlock a world of creative possibilities for your brand. Together, let's shape a future that celebrates both innovation and sustainability.



**Payment
Terms**

1. Stand-by letter of credit SBLC MT 760

We prefer utilizing the SBLC MT 760 payment term, as it provides mutual assurance and facilitates competitive pricing for both parties in our transactions. By employing the Stand-by Letter of Credit (SBLC) MT 760, we can offer your company highly competitive Free on Board (FOB) or Cost, Insurance, and Freight (CIF) prices.

To proceed with this payment arrangement, the buyer is requested to issue a Stand-by Letter of Credit (SBLC MT 760) covering the total amount for the one-year delivery period. This SBLC should guarantee 100% payment for each monthly delivery upon the submission of the Bill of Lading and the SGS Inspection Report.

It's important to note that the Stand-by Letter of Credit must be issued by a reputable financial institution, such as Standard Chartered, Bank of China, or an equivalent institution of similar credibility.

2. Promissory Note (PN) for One-Time Transaction

We opt for the use of promissory notes as they foster mutual assurance and facilitate competitive pricing for both parties involved in our transactions. Leveraging the promissory note enables us to extend highly competitive Free on Board (FOB) or Cost, Insurance, and Freight (CIF) prices to your company.

To proceed with this payment arrangement, we kindly request the buyer to issue a promissory note covering the total amount for the delivery. This PN should ensure 100% payment upon the submission of the Bill of Lading and the SGS Inspection Report.

It is imperative to emphasize that the promissory note must originate from a reputable financial institution, such as Standard Chartered, Bank of China, or a comparable institution of equivalent credibility.

3. Letter of Credit (LC)

While the letter of credit is not our preferred payment method due to the necessity of covering expenses before receiving payment, we are willing to consider it. However, it's important to note that competitive pricing may not be feasible with payment by letter of credit.

To proceed with this payment arrangement, we kindly request the buyer to issue a letter of credit covering the total amount for one year of delivery. This LC should guarantee 100% payment for each monthly delivery upon the submission of the Bill of Lading and the SGS Inspection Report.

It is crucial to emphasize that the letter of credit must be issued by a reputable financial institution, such as Standard Chartered, Bank of China, or a comparable institution of equivalent credibility.

4. International Bank Transfer

For one-time shipments or trial orders, payment is accepted via international bank transfer as follows:

- 50% payment upon order confirmation
- 50% payment upon presentation of the bill of lading and SGS inspection report

To foster transparency and trust, we welcome the buyer's representative to visit the site and oversee the shipment process.



**To
Contact us**



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Web sites

English <https://adalidda.com/en>

Français <https://adalidda.com/fr>

Español <https://adalidda.com/es>

Deutsch <https://adalidda.com/de>

Italiano <https://adalidda.com/it>

Português brasileiro <https://adalidda.com/pt>

简体中文 <https://adalidda.com/zh>

عربي <https://adalidda.com/ar>

हिन्दी <https://adalidda.com/hi>

தமிழ் <https://adalidda.com/ta>

Polski <https://adalidda.com/pl>

Bahasa Indonesia <https://adalidda.com/id>

Social media

Facebook <https://www.facebook.com/adaliddaen>

LinkedIn <https://www.linkedin.com/company/adalidda>

BlueSky @adalidda.bsky.social

YouTube <https://www.youtube.com/@AdaliddaBusinessTV>

Instagram <https://www.instagram.com/adalidda>

Threads <https://www.threads.net/@adalidda>

Keywords

Htags



Keywords

Adalidda, agribusiness, Asia, Abidjan, Ivory Coast, West Africa, East Africa, Sahel, global marketplace, inclusive economic growth, sustainable development, farming communities, cultural heritage, environmental heritage, agricultural cooperatives, local producers, fair compensation, premium crops, rural prosperity, rural resilience, sustainability, climate-smart agriculture, ecosystems, renewable energy, recycling programs, quality control, international standards, top-tier agricultural products

Htags

#Adalidda #Agribusiness #SustainableFarming #WestAfrica #EastAfrica #SahelRegion #InclusiveGrowth
#ClimateSmartAg #RenewableEnergy #RuralDevelopment #FairTrade #EcoFriendly #GlobalMarkets
#PremiumCrops #FarmersFirst

Background music

Melody of Nature - Composer: Zakhar Valaha (BMI IPI# 0086614911)

Music Link: https://youtu.be/_m-ePEcKCoM

Music promoted by <https://www.chosic.com/free-music/all/>

This brochure has been thoughtfully developed by our Global Marketing Team, highlighting key insights and expert knowledge on our agricultural products to better serve your needs.



**Thank
You**