

# 2024 Compendium of African Diaspora Agrofood Entrepreneurs



Publication developed with



Funded by the European Union



Implemented by





06

Deby's Delice

09

DOKUNVI

12

DE BEL Farms

14

AfroFlavour  
Entertainment Limited

16

Mofoluke Farms

18

Glim Africa

21

HORDESIA

23

Bergerie Adja Mounass

25

Bidia

28

Chakula

30

La Ferme de Babacar

33

Maison Kanthé

36

Les Racines de Ndaya

## ACKNOWLEDGEMENTS

The 2024 African Diaspora Agrofood Entrepreneurs Compendium is produced by The Food Bridge vzw in collaboration with the European Union Global Diaspora Facility (EUDiF). This collaboration is motivated by a mutual desire to facilitate and support the African Diaspora entrepreneurial ecosystem in Europe. The Food Bridge vzw is a Belgian non-profit organisation with different agrofood and diaspora engagement projects in Belgium, Nigeria and Ghana that address the Sustainable Development Goals (SDGs). The organization engages in actions and advocacy for:

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

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

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

## INTRODUCTION

Diaspora-led businesses in the agro-food sector are not only meeting global challenges such as food security and environmental sustainability but are also driving forward circular economies and regenerative agriculture. These entrepreneurs work tirelessly to create viable solutions to some of the most pressing issues, from sustainable farming practices to reducing food waste. Their efforts go beyond profit, committing to environmental sustainability and community resilience.

This year's edition of the compendium, developed in partnership with FoodBridge and the EUDiF highlights the unique work of African diaspora agro-food entrepreneurs. This partnership underlines the shared vision of leveraging diaspora talent to promote inclusive and sustainable development. With each edition, we continue to see the limitless potential of African entrepreneurs to shape the future of food systems, both in Africa and beyond.

Together, EUDiF and FoodBridge continue to advocate for an ecosystem where diaspora expertise meets local innovation, creating opportunities that extend across borders. By offering technical support, partnerships, funding and platforms for collaboration, we aim to empower diasporas to thrive globally.



We thank all the partners and entrepreneurs for their continued contributions, and we look forward to seeing their innovative ideas continue to flourish.

## OVERVIEW

**13**  
BUSINESSES

→

**7**  
OWNED BY WOMEN

**80+**  
DIRECT JOBS CREATED

with several enterprises having a broader impact through indirect employment, training, and community support.

### SECTORS



#### Agro-food and Agriculture

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



#### Trade

Promoting African food products and gastrodiplomacy



#### Livestock farming

Poultry, sheep, and other livestock production.



#### Sustainable agriculture

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





# Deby's Delice

*Deby's Delice is a Belgium-based culinary company that began its journey as a food truck, bringing the flavors of African cuisine to various local events and communities.*

*Over time, the business evolved into a full-fledged catering company, embodying the art of cooking through a fusion of authentic African flavors and innovative techniques. The company focuses on bringing unique and diverse tastes to its customers by offering a range of dishes crafted with care and a deep appreciation for quality ingredients.*



**WOMAN-OWNED AND LED BUSINESS**



**SINCE 2022**



**TEAM**

2 persons



**SECTOR**

Catering/Restaurant



**MAIN PRODUCT**

Authentic African food



**MARKET**

Belgium



**CONTACT**

Déborah Libande  
14 Rue Willems, 1210 Saint-Josse, Bruxelles, Belgium  
debysdelice@gmail.com  
+32456373623  
www.debysdelice.be

## MISSION

We aim to become the reference caterer, making African cuisine more visible and appreciated in Europe. The mission includes:

- Bringing a unique blend of traditional African and contemporary culinary styles to the market.
- Using fresh ingredients to support a healthy and sustainable lifestyle.
- Offering a memorable experience through each of its dishes, promoting African culture through food.

## IMPACT

**Country of destination:** At Deby's Delice, we are committed to using fresh and environmentally friendly ingredients, promoting sustainable agricultural practices, and reducing our ecological footprint. By providing catering services for events such as weddings and corporate receptions, we actively contribute to local job creation and economic development in Belgium.

**Country of origin:** In DR Congo, our focus is on cultural preservation and economic empowerment. Additionally, by potentially expanding our services there, we plan to create job opportunities that strengthen the local economy. Our efforts would also include supporting sustainable agricultural practices and raising awareness about environmental conservation in the region.

## PRODUCTS AND MARKETS

Deby's Delice offers a diverse range of culinary dishes that blend traditional African flavors with modern culinary techniques. While the specific menu offerings vary, they consistently focus on authenticity and health. We primarily serve the local market in Belgium, catering to events such as weddings, corporate receptions, and cultural festivals. The target market includes both businesses and individuals, particularly those within the African diaspora who are seeking a taste of authentic African cuisine in a contemporary setting.



## WHAT'S NEXT

Deby's Delice has set ambitious plans to become a leading catering service in Belgium. They aim to expand their reach and make their culinary creations a go-to choice for events of all scales. Their future plans include:

- Developing a broader menu that further integrates modern European culinary techniques with traditional African flavors.
- Exploring new markets within Belgium and potentially the surrounding regions, enhancing their reputation as a premier caterer.
- Increasing the customer base by participating in food fairs, culinary events, and festivals to showcase their unique offerings.







**DOKUNVI**



**DOKUNVI**



**WOMAN-OWNED AND LED BUSINESS**



**SINCE 2021**



**TEAM**

3 women, 1 man



**SECTOR**

Agrobusiness



**MAIN PRODUCT**

Dried fruit, snacks, and drinks



**MARKET**

Local and regional African markets, and international markets



**CERTIFICATE OR AWARD**

Neofarming Africa



**CONTACT**

Olouwafèmi Kidji  
06 Rue d'Armaillé, 75017 Paris, France  
femi.kidjo@dokunvi.com  
+33754213100 | www.dokunvi.com

***DOKUNVI was born from a deep quest for identity, knowledge, and reconnection. The name "DOKUNVI," meaning "children of wealth" in the Fon language of Benin, represents the company's commitment to highlighting Africa's richness and potential on the global stage. Founded in 2021, DOKUNVI aims to brand Africa through food and promote African Agrobusiness labels internationally.***

## MISSION

We aim to brand Africa through food, making African agro-food brands shine globally. Our mission includes:

- Supporting African Small and Medium Enterprises (SMEs) to compete in the international market by offering branding, export training, and digital solutions.
- Encouraging sustainable agricultural practices to preserve Africa's natural resources.
- Providing consumers with high-quality, authentic African products and showcasing the continent's cultural and culinary diversity.

## IMPACT

**Country of destination:** In France, we empower African SMEs, particularly women-led businesses, by providing them with the tools and knowledge needed to enter global markets. By facilitating the entry of African food brands into international markets, we contribute to economic growth, create jobs, and increase exports. We also promote sustainable agricultural practices among African producers, raising awareness about eco-friendly methods and responsible consumption.

**Country of origin:** In Africa, our business model has a positive impact on society and the environment. By collaborating with local stakeholders such as cooperatives and small-scale producers, we enhance the competitiveness and sustainable growth of exporting SMEs. Our training programs focus on international quality standards, sustainable production practices, and managerial coaching. We advocate for environmentally conscious practices in the agricultural value chain, helping producers implement efficient and eco-friendly production methods that support local communities and preserve natural resources.

## PRODUCTS AND MARKET

Our main products include dried fruit, snacks, and drinks. Our markets cover local, regional, and international levels. Locally, we work with African producers to help them enter regional markets across Africa. Internationally, we focus on expanding African brands into European, North American, and other global markets, with a particular emphasis on serving the African diaspora seeking high-quality products from their home countries. Our key export destinations include Canada, the United States, France, Belgium, and the UK.



## PARTNERS

DOKUNVI collaborates with various local stakeholders in Africa, including government entities, parastatal organizations, and small-scale producers. For example, we work with cooperatives, such as a pepper processing cooperative in Benin, assisting with packaging, quality control, and access to international markets. Our local partners help ensure that our solutions are tailored to the specific needs of African producers, improving their global competitiveness. We also organize strategic B2B meetings and trade fairs, facilitating market access and connecting producers with international distributors.



## WHAT'S NEXT

DOKUNVI plans to consolidate their position as a strategic partner for African agro-food brands by expanding their support services. This includes scaling up their digital transformation efforts, integrating more producers into e-commerce platforms, and enhancing operational efficiency. They aim to foster greater innovation by supporting the development of new products tailored to global market trends. Furthermore, they will continue to strengthen their network of international partners, explore new markets, and deepen their involvement in regional and local markets across Africa.



# DE BEL Farms

*DE BEL Farms is a Belgium-based company operating an organic farm in Lagos, Nigeria. The farm specializes in egg production, poultry meat, fishery, piggery, snail farming, and various cash crops and vegetables, including tomatoes, habanero peppers, bell peppers, and cucumbers.*

*The company originated from the founder's childhood passion for rearing local chickens, rabbits, and guinea pigs. Recognizing the importance of growing healthy crops and producing food locally to counter the spread of genetically modified organisms (GMOs), the farm's vision gradually took shape.*

*In 2014, DE BEL Farms secured land in Nigeria to begin its operations, officially registering as a farming business in 2018. Today, the farm has over 10,000 laying birds and 5,000 birds for meat production, as well as a recent harvest of tomatoes and habanero peppers.*



**SINCE 2018**



**TEAM**

8 persons



**SECTOR**

Agriculture – farming



**MAIN PRODUCT**

Fresh vegetables



**MARKET**

Belgium and Lagos, Nigeria



**ACKNOWLEDGEMENT**

Letter of Endorsement from the Nigerian Ministry of Tourism



**CONTACT**

Joseph  
Opposite St Augustine's University EPE , Illara village.  
EPE Lagos State  
debelfarms1@gmail.com  
+33754213100

## MISSION

Our mission is to create job opportunities within the local community in Nigeria and meet the growing demand for farm produce across West Africa and beyond. We aspire to build a farm with minimal waste and sustainable production processes, contributing positively to the agricultural sector.

## IMPACT

In Nigeria, we have been able to employ eight workers from the local community, contributing to job creation. Additionally, we support young graduates by offering them practical experience as part of the Youth Corp Service, enabling them to gain hands-on skills in agricultural practices. Economically, we are currently supplying 2-3 major supermarkets on Lagos Island, contributing to the local food supply chain and supporting small-scale retail businesses.

## PRODUCTS AND MARKETS

Our main products include fresh vegetables, such as tomatoes and habanero peppers. Currently, we supply the local market in Lagos, primarily targeting supermarkets. While we have not yet expanded to regional or international markets, our goal is to meet the growing local demand and explore future opportunities.

“What started as a childhood passion has grown into a sustainable farm with over 10,000 laying birds and a focus on fresh, non-GMO crops like tomatoes and habanero peppers.”

- Joseph, founder of DE BEL FARMS



## WHAT'S NEXT

The plans of DE BEL Farms for the coming years include increasing the production capacity to meet the growing local demand in Lagos State. They also aim to venture into their own feed production for the birds, enhancing self-sufficiency and reducing operational costs. By scaling up, they hope to reach larger national and international markets and contribute more significantly to the agricultural sector in Nigeria.



# AfroFlavour Entertainment Limited

*AfroFlavour Entertainment Limited promotes African cuisine and facilitates trade in African food materials in Europe, the United Kingdom (UK), and the United States (US).*

*Conceived in 2022 and officially incorporated in 2023, the company curates AfroFood Festivals, AfroFood Business Conferences, and operates the African Export Pavilion to showcase the rich diversity of African food culture. With operations in Nigeria, the UK, and the US, AfroFlavour is working closely with stakeholders to launch the Nigerian Gastrodiplomatic Initiative, aiming to elevate African cuisine on the global stage.*



**SINCE 2023**



**TEAM**

3 women, 7 men



**SECTOR**

Trade - African Cuisine



**MAIN PRODUCT**

Festivals, conferences and pavilions organisation



**MARKET**

Africa, Europe, UK and US



**CONTACT**

Lucky O. Idike Jr.  
10 Albert Road, Manchester M30 9QJ, United Kingdom  
lucky@afroflavour.org  
+447365402216, +2348083144690  
[www.afroflavour.org](http://www.afroflavour.org)

## MISSION

Our mission is to mainstream African cuisine in the diaspora, targeting a market size of \$10 billion by 2035 through events, advocacy, trade, and media.

## IMPACT

**Country of destination:** Our impact is seen in promoting gastrodiploamacy to enhance trade relations and agricultural growth. Through our festivals and conferences, we raise awareness of African cuisine, fostering cultural exchange and appreciation among diaspora communities and beyond.

**Country of origin:** Our business significantly boosts food material exports from Nigeria, driving economic growth and supporting local farmers. We work towards creating more job opportunities and raising awareness about gastrodiploamacy, emphasizing its role in enhancing trade and agriculture. Additionally, we collaborate with local partners to strengthen Nigeria's presence in the international culinary market.

## PARTNERS

- Sterling Bank Plc
- NEXIM Bank
- Nigerian Ministry of Tourism

These partners and sponsors play a crucial role in supporting our events, promoting food tourism, and enhancing trade initiatives.

---

## WHAT'S NEXT

In the coming years, AfroFlavour plans to:

- Expand their events across Europe to reach a wider audience.
- Launch their online trade facilitation portal, connecting African food entrepreneurs with global markets.
- Introduce the African Cuisine Accords, setting standards for authentic African cuisine.
- Acquire their first few restaurants to further their mission of mainstreaming African culinary culture.



**Mofoluke**  
FARMS



# Mofoluke Farms

*Mofoluke Farms, a subsidiary of Coker Consult, is a Belgium-based agricultural company operating in Nigeria. Founded in 2022 by a UK national, the company originated as an offshoot of Agbeloba Integrated Farms Ltd, which was established in 2019 as a cooperative involving around 20 individuals from various African countries.*

*With 600 acres of farmland in Osun State, Nigeria, the cooperative aimed to implement sustainable farming practices under the leadership of Opeoluwa Coker, who was appointed as its President. After successfully directing the cooperative for three years, Opeoluwa branched out to establish Mofoluke Farms, focusing on expanding agricultural activities and addressing food security challenges in Nigeria.*



**SINCE 2022**



**TEAM**

20 women, 4 men



**SECTOR**

Agriculture



**MAIN PRODUCT**

Maize and cassava



**MARKET**

Local and regional African markets and Belgium



**CONTACT**

Opeoluwa Coker  
Ado-Awaye, Iseyin, Oyo State, Nigeria  
opecoker@opecoker.co.uk  
+447866526610  
www.cokerconsult.com



## MISSION

At Mofoluke Farms, our mission is to contribute significantly to food security in Africa by reducing dependence on imports and revitalizing agricultural production.

Currently, our primary focus is on cultivating maize and cassava, two staple crops with far-reaching industrial and societal impacts. We are also committed to creating employment opportunities, with a goal to continuously increase our workforce as we expand operations.

## IMPACT

In Nigeria, we address food security by producing maize and cassava, two critical agricultural products. Our operations directly provide employment to over 50 people annually, and indirectly support more than 100 individuals through associated organizations and businesses. We prioritize training our permanent staff to enhance their skills, contributing to a more knowledgeable workforce. Furthermore, we enhance the resilience of the local community by providing income and stability for families involved in our seasonal farming activities.



## PRODUCTS AND MARKETS

Our main products are maize and cassava. Currently, we supply to local and regional markets in Nigeria and are actively seeking to expand into international markets. As major suppliers in our region, our products have broad applications, including animal feed and various food products.

## WHAT'S NEXT

In the coming years, Mofoluke Farms aims to expand their farming operations from the current 150 acres to 500 acres. This expansion will be facilitated by securing guaranteed buyers, particularly in international markets. They also plan to identify local and regional partners to add value to our work, such as processing cassava into food products like garri and flour or producing animal feed. Additionally, they are looking to collaborate with regional universities to provide practical training for students and engage in innovative agricultural projects.



# Glim Africa

*Founded in 2020 in France and 2021 in Cameroon, Glim Africa was created to provide local alternatives to the massive imports of wheat and rice in Cameroon and across Africa. We focus on promoting local agriculture by developing products from indigenous crops such as cowpea (niébé), recognized by WWF as one of the 50 foods of the future.*



**WOMAN-OWNED AND LED BUSINESS**



**SINCE 2020**



**TEAM**

3 women, 1 man



**SECTOR**

Agro-food



**MAIN PRODUCT**

Cowpea flour, Cowpea porridge, Fine cowpea couscous, Medium cowpea couscous



**MARKET**

Cameroon and France



**CERTIFICATE OR AWARD**

Winner of Meet Africa 2 (Cameroon), Laureate of AgroParisTech Foundation, Winner of the African Diaspora Forum



**CONTACT**

Annie Estelle Adiogo | BP 11 162 Douala, Cameroon  
annie.adiogo@glimafrika.com | www.glimafrika.com

## MISSION

Our mission is to facilitate the daily consumption of locally sourced agricultural products, enhancing food security and supporting local economies.

## IMPACT

In Cameroon, we promote the consumption of niébé (cowpea) to diversify diets, creating new market opportunities and improving nutrition. By partnering with local producers, we encourage sustainable agricultural practices, reduce reliance on imports, and foster economic growth. Our efforts create jobs across the value chain, from farming to processing, contributing to the resilience of local communities and supporting environmentally friendly production methods.



## PRODUCTS AND MARKETS

Glim Africa specializes in the production of cowpea-based products, including cowpea flour, cowpea porridge, and fine and medium cowpea couscous. These products cater to both local and international markets. Locally, the company operates in Cameroon, primarily in Douala and Yaoundé, while internationally, the focus is on the Île-de-France region in France. Glim Africa is a pioneering company in this market, offering innovative, nutritious food products and promoting their use as alternatives to common imported goods.



## WHAT'S NEXT

Glim Africa aims to scale up operations by raising funds to boost production and expand their market presence both nationally and internationally.



Hordesia



# HORDESIA

*Founded in 2005, HORDESIA originally began as a consultancy firm specializing in horticulture and plant protection in tropical environments. Through this work, the founders noticed a lack of value placed on certain neglected crops, with some even at risk of disappearing. In 2018, to address this issue and revive interest in these forgotten ingredients, HORDESIA launched a catering service called Sekayi, dedicated to introducing consumers to unique and creative recipes featuring these products.*



**SINCE 2005**



**TEAM**

2 persons



**SECTOR**

Agro-food



**MAIN PRODUCT**

Sauce Mbika (pumpkin seed sauce)  
Mbika and vegetable patties  
Red currant coulis  
Baobab powder



**MARKET**

Belgium and its neighbouring countries, and DRC



**CERTIFICATE OR AWARD**

Nominated for the Talent Brainois 2023 award in the "Local Economy" category



**CONTACT**

Mukadi Mujinga Marie and Delhove Gilles  
Rue du Bois, N° 11, 7090 Hennyuyères, Belgium  
sekayi@outlook.be | www.traiteur-sekayi.be

## MISSION

HORDESIA aims to promote forgotten or lesser-known ingredients through innovative, original recipes, offering consumers new culinary experiences. With a constant focus on research and development, the founders strive to create high-quality products by transforming sustainably produced raw materials.

## IMPACT

Through our catering service in Belgium, HORDESIA introduces customers to unusual flavors and ingredients from the Democratic Republic of Congo (DRC). This not only expands the culinary horizons of our clients but also highlights the potential of DRC's rich and diverse culinary heritage. HORDESIA's work raises awareness within both the diaspora and the local population about the value and diversity of DRC's traditional crops.

## PRODUCTS AND MARKETS

HORDESIA's catering service, Sekayi, offers a variety of unique products that bring the flavors of the DRC to Belgium. Their main offerings include Sauce Mbika (pumpkin seed sauce), Mbika and vegetable patties, red currant coulis, and baobab powder. These products cater primarily to niche markets in Belgium and neighboring countries, with the aim of showcasing the culinary diversity of the DRC. The company operates within a niche market, introducing customers to rare ingredients and fusion cuisine.



## PARTNERS

HORDESIA collaborates with the AES, a non-governmental organisation, based in the Lomami Province of the DRC. This partnership focuses on the conservation of endangered plants by multiplying species and promoting sustainable transformation and preservation techniques. AES plays a critical role in ensuring that the company's efforts are aligned with local needs and support the broader goal of protecting and promoting local biodiversity.

## WHAT'S NEXT

HORDESIA plans to expand their activities by developing similar operations in the DRC. They also aim to increase the distribution of their products to larger retail outlets in Belgium, thereby growing their market and reaching a broader audience with their unique offerings.



# Bergerie Adja Mounass

*Founded in 2022, we specialize in the breeding of chickens and sheep. Since our creation, we have focused on producing high-quality livestock. Currently, we manage 1,500 chickens every 45 days, and we plan to scale up to 3,000 chickens per cycle by 2025.*



**WOMAN-OWNED AND LED BUSINESS**



**SINCE 2022**



**TEAM**

4 women, 2 men



**SECTOR**

Livestock farming



**MAIN PRODUCT**

Chicken and sheep



**MARKET**

Senegal



**CONTACT**

Ana Mbengue

Diass, Thiès Region, Senegal

+32467809930

Bergerie Adja Mounass on Facebook

## MISSION

---

Our mission is to increase livestock production to meet the growing local and regional demand for poultry and sheep. By 2025, we aim to position ourselves as a key provider of quality livestock in Senegal.

## IMPACT

---

As a start-up, we have already made a positive social and economic impact by creating employment opportunities for six people. As we continue to grow, we plan to expand our workforce, further contributing to the local economy and enhancing livelihoods in the community.

## PRODUCTS AND MARKETS

---

We produce high-quality chickens and breed various species of sheep. Our current focus is on the local and regional markets in Senegal, providing fresh livestock to meet the needs of our clients. As we increase our production capacity, we plan to expand our reach to new markets.

## PARTNERS

---

We collaborate with Sedima, a trusted supplier of chicks and feed, ensuring that our livestock is raised with high-quality inputs to maintain the best standards.

---

## WHAT'S NEXT

---

Bergerie Adja Mounass plans to utilize an additional 1,500 square meters of available space for agricultural purposes, further diversifying their business model. The expansion will allow them to scale up livestock production and potentially enter into new markets, boosting both local food security and economic growth.





# Bidia

*We are Bidia, a family-owned business founded in 2021. Our roots trace back to Kinshasa, and through our journey in entrepreneurship, we have built a business that sits between fine grocery and wholesale African food products. The inspiration came from our family's history in food entrepreneurship and a desire to help our community access quality African food products, produced by us, for us. Our aim is to educate customers about African products, their unique properties, and their cultural significance, while offering them fresh, high-quality produce.*



**WOMAN-OWNED AND LED BUSINESS**



**SINCE 2021**



**TEAM**

1 woman, 1 man



**SECTOR**

Agro-food



**MAIN PRODUCT**

Fruits and vegetables (Bitekuteku, Ngai-ngai, Matembele, Spinach, Okra, Chili peppers, Avocados, Mangoes, Pineapples, Plantains)



**MARKET**

Belgium and neighbouring countries



**CONTACT**

Emilia Pedro  
Rue Charles Meert 94, 1030 Brussels, Belgium  
info@bidia.be | +32470064875 | www.bidia.be

## MISSION

Our mission is to promote African food products globally, bridging the gap between African producers and the international market. We focus on working with African businesses to ensure their products meet European standards, enabling them to improve product quality, expand market reach, and gain greater recognition for their unique offerings.

## IMPACT

We are an African Agro-food business created by Africans for Africans. Through our wholesale and retail operations, we aim to increase the visibility of African food products in European markets. By partnering with African producers, we help improve product standards and provide stable income for families. Our work supports reconnecting communities with their agricultural heritage and fosters economic growth by empowering local farmers.



## PRODUCTS AND MARKETS

We offer a wide range of fresh leafy vegetables, such as bitekuteku, ngai-ngai, matembele, and spinach, alongside other fruits and vegetables, including okra, chili peppers, avocados, mangoes, pineapples, and plantains. Our products primarily serve exotic food stores catering to African, Asian, Indo-Caribbean, and other international communities. We supply morning markets across Belgium, including in Brussels, Antwerp, Charleroi, and Liège, and expand our reach to regional markets in France, Germany, and the Netherlands.

*“I started my entrepreneurial journey as a teenager, helping my parents with their general food store. In 2021, despite the pandemic and the economic challenges, I decided to open my own business alongside the person I cherish most—my mother.”*

- Emilia Pedro, founder of Bidia

## PARTNERS

We work with local and international partners such as Naturafric, Chakula, Lisanga, and Zando Ya Matonge. These partners play a critical role in ensuring we offer high-quality, fresh African produce year-round.



## WHAT'S NEXT

Bidia wants to organize a purchasing centre for professionals, offering a facility with both positive and negative cold storage to support the sale of African food products. They will continue working with companies across Europe and Africa to streamline the distribution of African products. Their future focus includes developing quality control labels and production guidelines to ensure consistently high product quality.



# Chakula

*Chakula was established in 2016 after years of research aimed at enhancing the production of traditional African vegetables. Our focus is on bridging African agriculture with European markets, providing a supply of fresh produce grown by local farmers in Africa.*



**SINCE 2016**



**TEAM**

1 woman, 1 man



**SECTOR**

Agriculture



**MAIN PRODUCT**

Bitekuteku, Ngai-ngai, Matembele, Spinach, Kovi



**MARKET**

Belgium



**CONTACT**

Tekomi Nakwalekwenale  
Rue Tervaeete 27, 1040 Etterbeek, Belgium  
info@chakula.be  
+32484108073  
www.chakula.be

## MISSION

Our mission is to promote agriculture, especially the African one by producing and distributing traditional African vegetables. We seek to integrate these vegetables into everyday meals, raising awareness of their nutritional value and cultural importance.

## IMPACT

Our work improves agricultural practices in Congo by sharing better techniques and tools with local farmers. This increases crop yields, reduces labor intensity, and provides local communities with a sustainable source of income. Through these efforts, we help strengthen food security and encourage more people to engage in farming.

## PRODUCTS AND MARKETS

We specialize in growing traditional African vegetables such as bitekuteku, matembele, ngai-ngai, kovi, and spinach. Our products are available in exotic food markets and morning markets across Belgium. We serve a niche market focused on African communities and individuals interested in authentic African produce, with plans to expand our reach.

## PARTNERS

We work closely with farmers in Congo, providing them with the tools and knowledge to improve their production methods. These partnerships help increase productivity and ensure the steady supply of high-quality African vegetables to the European market.

## WHAT'S NEXT

Chakula seeks the development of a platform that connects producers with consumers, enhancing direct access to traditional African vegetables. They are working to improve product quality, packaging, and sourcing to expand the market presence and strengthen the value chain.





# La Ferme de Babacar

*La Ferme de Babacar was founded in 2008 by Babacar Diop, a self-taught farmer who inherited a passion for agriculture from his grandfather. His grandfather, a war veteran, passed down his deep connection to the land, teaching Babacar the importance of sustainable farming. Today, La Ferme de Babacar continues this legacy, combining tradition with innovation to promote responsible agriculture in Senegal. The farm integrates bio-agricultural practices and renewable energy for irrigation, aiming to produce high-quality, sustainable food.*



**SINCE 2008**



**TEAM**

15 persons



**SECTOR**

Agro-food, agriculture, and industry



**MAIN PRODUCT**

Wide range of vegetables, fruits, herbs and other products



**MARKET**

Senegal



**CERTIFICATE OR AWARD**

Two certificates in progress



**CONTACT**

Babacar Diop  
Yenne Kell, Senegal  
lafermedebabacar@gmail.com  
+221 77 910 808  
www.lafermedebabacar.com

## MISSION

Our mission is to promote sustainable, responsible agriculture, empowering the next generation of farmers. We focus on training young people and women in agriculture and livestock farming, equipping them with the skills to achieve independence. By adopting renewable energy and organic farming techniques, we aim to reconcile people with the land while ensuring environmental sustainability.

## IMPACT

We practice bio-agriculture, using renewable energy for irrigation and farm operations. Through responsible farming, we help improve the environment while fostering economic independence for young people and women. Each year, we train hundreds of young people in agricultural techniques, teaching them about the importance of sustainable farming and the dangers of pesticides. We provide households with access to affordable organic products and organize quarterly discussions to raise awareness about responsible agriculture and its benefits for the environment and society.

## PRODUCTS AND MARKETS

We grow a wide range of fresh vegetables and fruits, including carrots, turnips, chives, peppers, eggplants, cabbage, sweet potatoes, tomatoes, beets, and various salads. We also produce fruits such as mangoes, papayas, citrus fruits, bananas, and pomegranates. Our processed products include locally made bread and cheese from cow and goat milk. Herbs such as parsley, coriander, basil, verbena, and sage are also part of our offerings. We supply to local and regional markets, supermarkets, and large retail spaces.



“I learned everything from my grandfather, who was a farmer’s union leader in Senegal in the 1960s. He passed down an important legacy to me: a deep connection to the land. Even after fighting in World War II and being wounded, he returned to the fields because he believed the land was waiting for him. I watched him work the land until the age of 75, and his passion became mine.”

- Babacar Diop, founder of La Ferme de Babacar

## PARTNERS

We collaborate with large agricultural spaces, women vendors of fruits and vegetables, aspiring farmers, and young people seeking agricultural training. Our local partners include organizations that guide and support youth and women’s cooperatives in agriculture.



## WHAT'S NEXT

La Ferme de Babacar plans to expand its agricultural operations to cover 1,000 hectares, increasing its capacity for production.



kanthé  
PARIS



# Maison Kanthé

*Maison Kanthé is a France-based brand founded in 2021, specializing in African teas, infusions, and honey. The company was born from Maimouna Kanté's passion for tea, inspired by her childhood experiences in Guinea. Maison Kanthé is a tribute to the rich African tea culture, offering a selection of premium teas sourced from the best plantations across Africa. The company is dedicated to introducing African tea lovers and connoisseurs to the unique flavors of the continent.*



**WOMAN-OWNED AND LED BUSINESS**



**SINCE 2021**



**TEAM**

2 women



**SECTOR**

Agribusiness



**MAIN PRODUCT**

African teas, infusions, and honey



**MARKET**

France and International



**CERTIFICATE OR AWARD**

AB-labelled Rooibos



**CONTACT**

Maimouna Kanté  
23 Avenue des Olympiades, 94120 Fontenay-sous-Bois, France  
maimouna@kanthe.paris  
+33 7 6613 2873 | [www.kanthe.paris](http://www.kanthe.paris)

## MISSION

Our mission is to showcase Africa's exceptional teas and related products by offering a singular selection of teas, infusions, and honey sourced from sustainable African plantations and cooperatives. With a focus on quality and sustainability, we aim to bring the lesser-known treasures of African tea culture to the global stage.

## IMPACT

**Country of destination:** In France, we place a strong emphasis on sustainability and fair trade. The company collaborates with partners who are dedicated to ethical farming practices, and all products are packaged locally in France to maintain freshness and quality.

**Country of origin:** In Africa, we collaborate with tea plantations in Rwanda and Malawi, as well as honey producers in other African countries. The company's partners prioritize sustainable agriculture and have implemented ethical labor practices, such as banning child labor and promoting gender equality.

In addition, a percentage of plantation profits is reinvested in local communities, funding education, housing, access to clean water, and healthcare. We also support reforestation efforts and climate action initiatives in the regions it sources from.



## PRODUCTS AND MARKETS

We offer a wide range of African teas, infusions, and honey sourced from sustainable plantations in Rwanda, Guinea, Malawi, South Africa, Mali, and Togo. The teas are carefully selected and offered in loose-leaf form to preserve their flavor and quality. Maison Kanthé positions itself as a premium brand, catering to discerning tea lovers through a selective distribution network that includes gourmet stores, concept shops, and fine food retailers. The company targets both local and international markets, with a special focus on customers seeking high-quality, authentic African products.

## PARTNERS

Maison Kanthé works closely with long-established partners in Rwanda and Malawi, who share a commitment to sustainable and ethical agricultural practices. In Rwanda, our partners, active since 1975, were the first to introduce environmentally respectful policies in tea production. Their plantations are certified by Rainforest Alliance™, Fair Trade, and other global standards, and they reinvest a portion of their profits into local communities by supporting education, housing, and healthcare. In Malawi, our partners have been practicing responsible agriculture since 1923, focusing on reforestation and gender equity. They have also contributed to the local community by building clinics, nurseries, and schools, ensuring lasting social impact.

## WHAT'S NEXT

Maison Kanthé has ambitious plans for the coming years, including the launch of its first boutique and tea salon in 2025. The company also aims to expand its range of African grocery items and continue promoting African-made products in Europe.





# Les Racines de Ndaya

*Les Racines de Ndaya is a Belgium-based business founded in 2020, specializing in African medicinal plants, natural beauty products, and African gourmet foods. The company was born from Hélène Kadima's desire to reconnect with her African roots, inspired by her grandmother Ndaya. What began as an online shop for medicinal plants and natural oils has now grown into a flourishing business with a concept store and an EU-certified artisanal laboratory.*



## WOMAN-OWNED AND LED BUSINESS



SINCE 2020



TEAM

3 persons



SECTOR

Agribusiness, specifically focusing on holistic health, beauty, wellness, and food



MAIN PRODUCT

African medicinal plants, natural cosmetics, classic African foods



MARKET

Belgium



CERTIFICATE OR AWARD

Certified in natural cosmetics manufacturing (EU standards)



CONTACT

Hélène Kadima  
Outerstraat 68, Belgium  
Fontenay-sous-Bois, France

info@lesracinesdendaya.com | lesracinesdendaya.com

## IMPACT

**Country of destination:** In Belgium, Les Racines de Ndaya focuses on sustainability and ethical business practices. All products are crafted in an EU-certified artisanal laboratory to ensure the highest quality and safety standards. We support local employment by operating both the lab and the concept store in Enghien.

**Country of origin:** We partner with suppliers from different African countries to source raw materials. These partnerships provide regular income to local communities, ensuring stable livelihoods. Additionally, we work with an intermediary to facilitate ethical procurement in Africa, further contributing to job creation and economic stability in the region.

## PRODUCTS AND MARKETS

We offer a curated selection of phytocosmetics and African fine foods, all produced in-house or sourced from trusted African suppliers. The company aims to introduce clients to the healing power of African medicinal plants and natural cosmetics, all while promoting sustainable practices.

The business operates from a small village, Enghien, with a primarily local customer base. However, we also sell our products online, reaching clients beyond Belgium.



## PARTNERS

We work with suppliers from Côte d'Ivoire, Burundi, Senegal, and the Democratic Republic of Congo (DRC). These partnerships support local communities by providing consistent income, while an intermediary ensures smooth procurement processes in Africa.

## WHAT'S NEXT

In January 2025, Les Racines de Ndaya plans to transition from a sole proprietorship to a formal company. With this transition, the company is preparing for growth, including expanding its product lines and continuing to promote African-made products across Europe.



es Ra  
lday  
erboris  
ytoco  
uideng  
atuurli





© - 2024 - ICMPD. All rights reserved. Licensed to the European Union under conditions. This publication was funded by the European Union. Its contents are the sole responsibility of EUDiF and do not necessarily reflect the views of ICMPD nor the European Union.

