15 February 2023



Innovations Session N°12

Entrepreneurial skills developed by successful African SMEs







Food Processing



FOOD INSECURITY

- Accessibility and availability of food with quality and hygiene.
- Lack of adequate sanitary conditions.

PROBLEMS

PROBLEM ILUSTRATION











 Products rich in nutrients, but are contaminated during processing.





 PRODUCTS PRODUCED WITH HIGH QUALITY CONSIDERING HACCP (HAZARD ANALYSIS AND CRITICAL CONTROL POINTS) AND ISO 22000 (Food Safety Management System).

 PRODUCTION OF PET PACKAGING (constitutes an obstacle to the entry of new processors).

RAW MATERIAL VALUE CHAIN.









PILOT UNIT

DURING THE PROCESS, IT IS MAINTAINED:

- Organic (no dyes or preservatives added)
- Keeping the quality and originality

MARKETPLACE











































MARKETPLACE

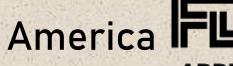
African Food Market: \$1 trillion by 2030.

- Distribution at 4 provinces
 Hypermarket Kero
- Europe (Portugal)

EXPORTATION



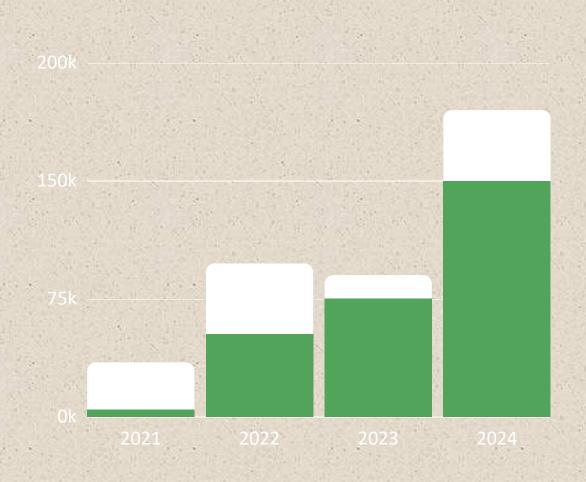








TRACTION



 36 MONTHS IN ANGOLA MARKET

MONTHLY SALES:
 10.600.00 USD

MORE THAN 300 CUSTOMERS
 WITH 10% RETENTION

DIRECT COMPETITION

INDIRECT COMPETITION

Public market Products substitutes

MUSHISOOM



Rehydrated mushroom

Mavu's rehydrated mushroom results from the solar dehydration of different mushrooms, depending on the season, such as oyster, shitake and ostha. These are rehydrated and frozen. The dehydrated mushroom contains 35 grams of protein, calcium, iron, calcium, phosphorus, and vitamin B.

- Innovation
- Quality
- Accessibility
- Food safety

CHALLENGES:

High investment

Differential

THE TEAM



HAMILTON JOSÉ
Chemical engineer

11 fixed workers 25 part-time Total 36



MARLENE JOSÉ CEO



GERMANA PEDRO

Marketing and designer



WIZANA MESQUITA
Sales manager

ACTION PLAN

STARTUP JANUARY, CONCEPT VALIDATION

2020

- INCREASE
 INFRASTRUCTURE
 AND SALES
- EXPORT

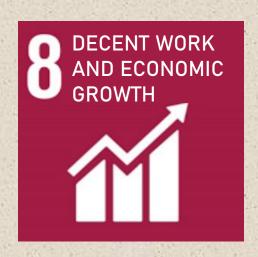
2022

- BREAK EVEN
- NEW PRODUCTS

2024









SDGs - Sustainable Development Goals 2030

My Learned Lessons to succeed as SMEs:

- Planning and execution is key;
- Master of craft;
- Consistency and patience;
- Mentoring, engaging, empower;
- Physical and mental exercise;
- Continious learning and innovation;
- Be able to adapt and adjust;
- Have extra Motivation and Resilience (FAITH);
- Be accountable



THANKS

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