



Session n°9:

Successes from innovative youth-led businesses/SMEs in the agrifood sector

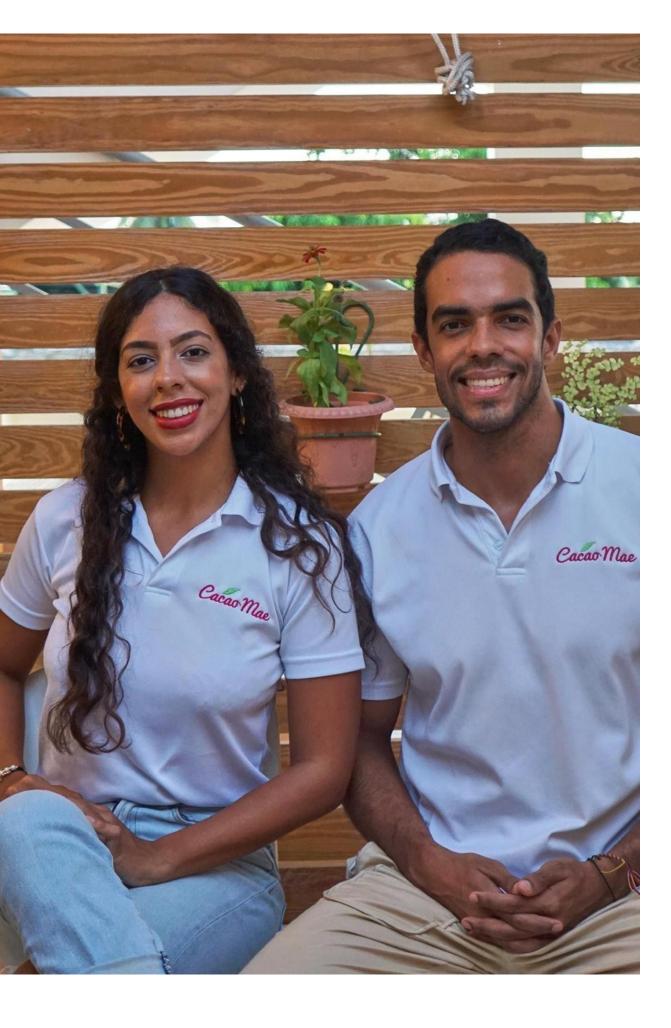










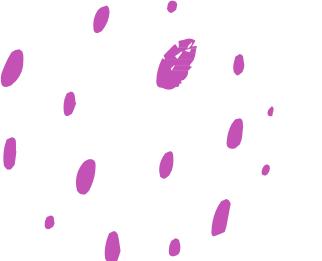


Our History:

From the heart of the Caribbean, Cacao Mae is born from a small family niche, motivated to develop and promote the best possible Dominican cocoa to the rest of the world.

We offer organic cocoa powder and cocoa nibs produced in the purest and most sustainable way possible without any additives. All our products are composed of a single ingredient, being Dominican cocoa.

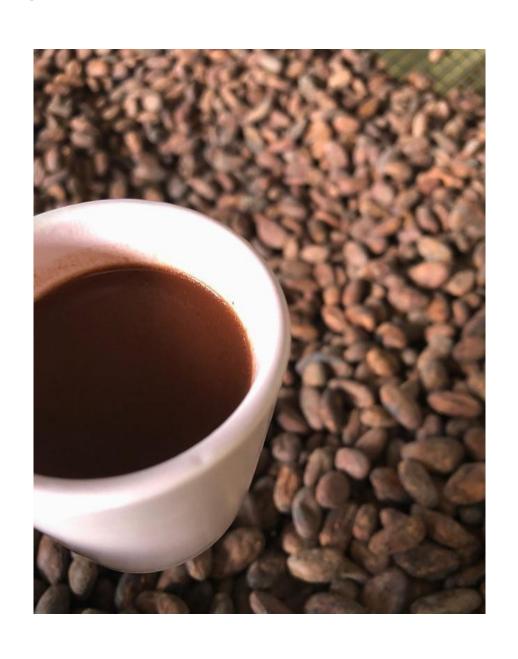


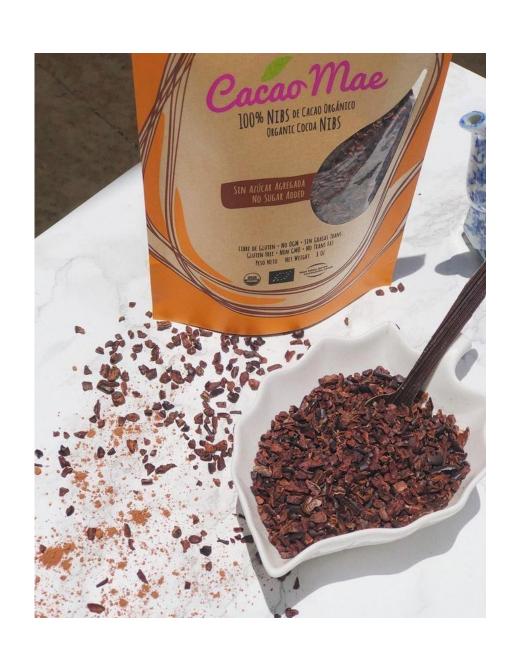






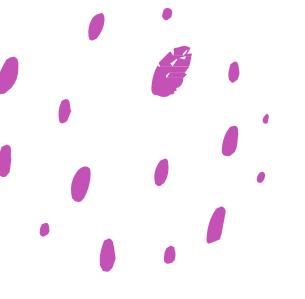
From tree to shop











PRODUCTS

Organic Cocoa Nibs





Nibs are pieces of fermented, dried, roasted and crushed cocoa beans. As they are seeds and do not undergo any further processing, they are not crushed, they are eaten directly or as topping for salads, fruits, yoghurt, smoothies, oatmeal and/or pastries. There are no limits to the use of cocoa nibs!

It is the least processed version of chocolate as it contains no additives, preserving all the nutrients of the cocoa.





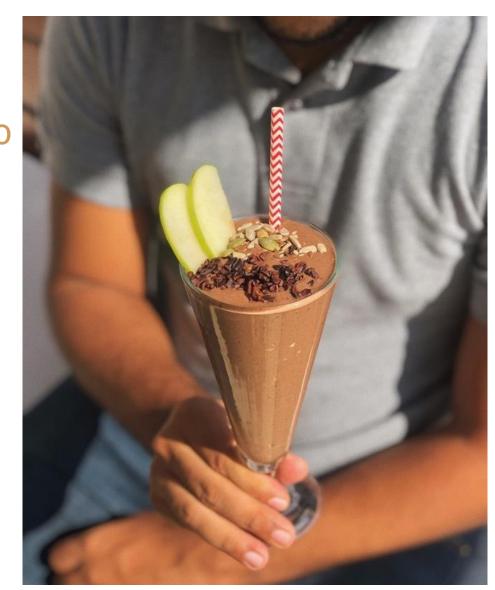


Organic Cocoa Powder



Mae's organic cocoa powder is made from 100% pure natural fermented cocoa, with no additives, no sugar and 90% less fat than conventional cocoa powder or chocolate.

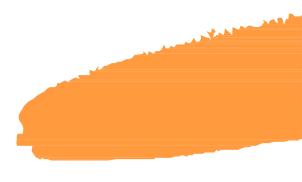
Our organic cocoa powder is used for making hot or cold chocolates, pastries, pancakes, milkshakes etc. (tourists tend to look for this as a gift)







Eco-Packaging:



Cocoa Powder









Cocoa Nibs





Cocoa Powder Organic 227 grams / 8 ounces - 113 grams / 4 ounces

Cocoa Nibs Organic 227 grams – 8 ounces





+57 ESTABLISHMENTS WITHIN THE DOMINICAN REPUBLIC



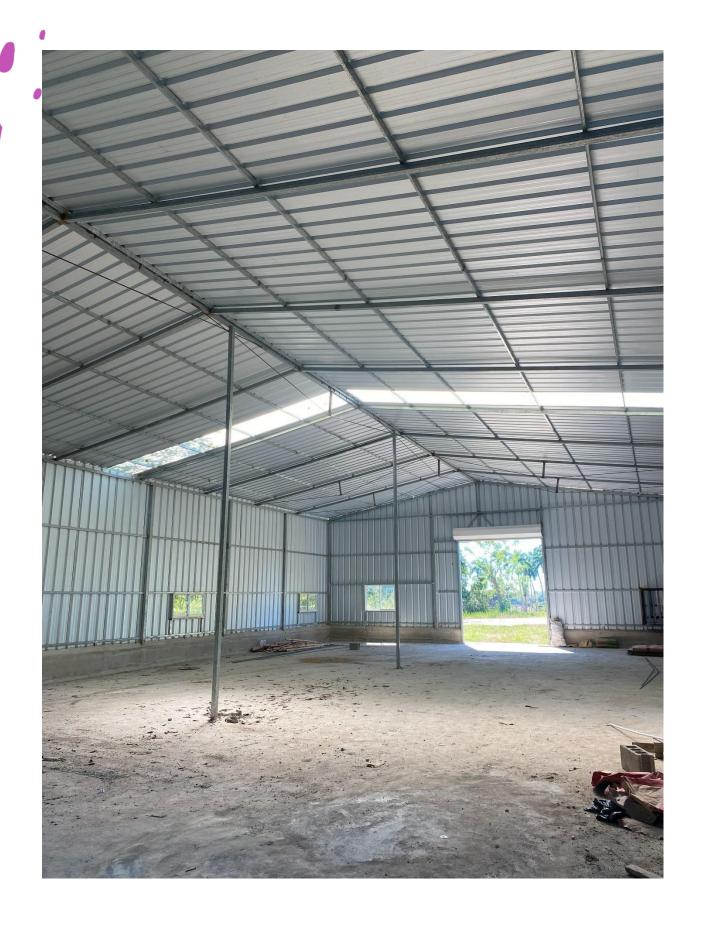


ACHIEVEMENTS

- Good acceptance by the Dominican and international public and the tourist sector.
- Exports to Europe and the United States.
- Support from international cooperation.
- Acknowledgements.
 3rd place in the VIII Dominican Republic Entrepreneurs Fair.





















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Thank you







