



The wholesome experience

Ingredient growers and processors





Elven Agri Company Ltd.

Ingredient Growers and Processors

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Flavours and goodness from Tanzania, Africa and beyond!

Our goal is to positively enrich the livelihoods of people and communities we engage with, by becoming the most trusted supplier of food ingredients from Africa.

About us

Bringing you complete farm to fork traceability



Elven Agri is a food ingredients company that specializes in growing and processing across four main platforms: dried fruits, dried vegetables, chilies & spices. We have over 15 product categories and the capability to develop bespoke products to suit customer needs. Our goal is to positively enrich the livelihoods of people and communities we engage with by becoming the most trusted supplier of food ingredients from Africa. Elven Agri is actively engaged in every stage of the supply chain. This helps us maintain strict quality checks right from crop plantation to finished ingredient; and ensures our customers food integrity and comprehensive product safety.

Our end to end capability enables us to customize products to suit the needs of our customers. Our vision is to deliver ingredients with the highest possible quality, product integrity and value by strengthening our control over the supply chain.

We keep high quality and delivery in check by being part of the process in Farms, Factory and in Customer Service & Sales



Farms

Our passion for agriculture and processing started with our need for healthy ingredients. Elven Agri's first farming activities started back in the year 1998. Over the years, we have grown our capability from small family farms to large scale commercial farming; our passion for healthy food, remaining the same.

Not only do we own over 900 acres of farming land, we also have long term contracts with farms across Tanzania which helps us create strategic adjacencies and mitigate crop risk.





Factory

Elven Agri owns a agro processing and dehydration factory capable of producing over 200 tonnes of dehydrated products yearly. Our factory has been made under direct supervision of BRC consultants and is the only one of its kind in East Africa.

Dehydration follows adiabatic drying principles. We can hold over 100 tonnes of stock in our temperature controlled warehouses; thus, allowing us to operate smoothly and cater to customer demand as required.

Customer Service & Sales

Elven Agri consistently engages in Market research to stay updated and abreast on quality and delivery standards worldwide. This helps us deliver our promise of food integrity and product security aligned to Global standards.

Our customer service team is available around the clock to cater to the needs of our customers.

Innovations and Quality

Continuously improving product quality and customer experience with expertise

We believe that the quality of the final finished ingredient depends largely on the quality of the raw material, the factory, the technology and the commitment of our employees. Elven Agri's vertically integrated dehydration and processing operations manage the complete supply chain, from growth to harvest, to washing, sorting and gentle air drying, ensuring product safety and quality at every control point.

Our Innovation and Quality center (IQ) is the hub of our commitment to collaborate with and customize products for our customers. We support the prototyping needs of our customers and can develop ingredients to match their specifications through our product development lab.

Product Development Lab

The IQ Center Product Development Lab facilitates product development through blending, dehydration and pulverization of products. Our food technologists have the capability to create customized ingredients to match client needs.

Microbiology Lab

The IQ center's Microbiology lab is Elven Agri's central resource to analyse, identify and mitigate potential microbiological hazards in our processes and end products.

We also partner with other industry standard labs to ensure food safety, quality and reliability.

Quality Check

Products: sample as well as bulk go through a final quality check and sorting based on the shape, flavour and natural colours of the product.





Technology

Elven Agri’s sophisticated and gentle drying technology offers the highest finished product quality, and safety with comprehensive customization capabilities. Our dryers operate at near ambient temperatures of about 45°C to 49°C while most other hot air driers operate at relatively higher temperatures. This allows our dryers to deliver end products that are gently dried and capable of preserving nutritional values, structure, taste and flavour.



Comparison of Elven Agri’s drying technology VS. other hot air drying technologies:

Technology	Nutrient Quality	Operating temperature
Solar Drying	Heavy loss of nutrients & scorched look	35C to 65C (depends on solar drying apparatus)
Hot Air Drying	Heavy Loss of nutrients	65C to 75C
Elven Agri	Very minimal loss of nutrients & color	< 49C

Certifications

Our factory is in the process of being BRC Global Standards (version 7) accredited. It will also adhere to USFDA FSMA regulations. BRC certification is expected in June 2017.

We are in the process of being Kosher certified, certification to be attained by March 2017.

Non-GMO certification is also underway and expected by May 2017.

Range of products

Bringing you a broad synergistic product portfolio



Fruits

A burst of flavours for your palette

Our sophisticated processing operations ensure that the fruit is processed at the right stage of product ripening - which further enhances the flavours of the dehydrated fruit. Most fruits are sourced from our own farms. Elven Agri's Product development lab can make alterations to shape, thickness and aW levels based on customer requirement.

Cut fruit pieces

Mango

Pineapple

Banana

Papaya



Vegetables

Using the best vegetables to bring to you true-to-taste quality

Elven Agri's direct farmer relationships and farmer training programs on agriculture and best practices ensure that only the best vegetable quality is used for processing. Elven Agri's Product development lab can make alterations to aW level, shape, moisture level, particle size and bulk density based on customer requirement.

- | | |
|--|---|
| <p>Dehydrated & pulverized</p> <ul style="list-style-type: none"> Bell Paper Tomato Butter Nut Squash Sweet Potato Kale Taro Root | <p>Cut & Dehydrated</p> <ul style="list-style-type: none"> Bell Paper Tomato Zucchini |
|--|---|

Chillies & Spices

Closely monitored from seed to shelf to give you colour, flavour & fire

Elven Agri's extensive investments in the chilli's (capsicum) category have given us total supply chain control. We can ensure the best quality and continuous supply of chillies and spices that are sourced from our own farms. We offer a broad range of chilli varieties with varying SHU values to cater to varying needs of clients. Elven Agri's Product development lab can make alterations to particle size, bulk density, aW level and moisture level based on customer requirement.

- | | | |
|---|---|--|
| Dehydrated & Pulverized | | |
| <ul style="list-style-type: none"> Turmeric Ginger Habanero pepper Cayenne pepper | <ul style="list-style-type: none"> Paprika pepper Jalapeno pepper Ancho pepper Anaheim pepper | <ul style="list-style-type: none"> Serrano pepper Birds eye chilli |

Growing responsibly

Investing in livelihoods;
bringing sustainability, safety and integrity to you



Community relationship building and positive socio-environmental impact is at the core of all our sustainability efforts. Elven Agri taps into each aspect that would positively impact social and environmental concerns and enhance overall customer, grower and employee experience. Our sustainability principals come to life every day in our practices and company culture.

Our farms have set rigorous Internal Environmental and Bio sustainability standards for site personnel and contractual farmers with an aim to minimize our impact to land, air and water resources. Systematic environmental programs have been put in place to conserve biodiversity in plantation operations.

We are incessantly increasing our Organic footprint to create a sustainable ecosystem which enables us to ensure safe food, good nutrition, animal welfare and social justice. We are in the process of getting SAN (Sustainable Agriculture Standards) certified. We are also continuously supporting our supply chain partners to apply SAN to generate ecological, social and environmental benefits. Our constant endeavour is to move our farmer community away from sustenance & towards sustainable farming practices.

To minimise our water footprint, we have also invested in a comprehensive drip irrigation system. Our factory has been designed to minimise waste generation and disposal. The fruit and vegetable waste generated in the factory is used for Biogas production; by-product of which is further used as organic fertilizer. Water waste from fruit washing and cleaning is recycled using Phyto synthesis process.

About half of the electricity consumed in the factory is generated via roof top solar plants and Biogas.

Contacts

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