

Organic & Demeter certified Cashews from our Project in Guinea-Bissau



Guinea-Bissau is a country in Africa, situated on the African West coast of the Atlantic.

In the last few years Naturkost Weber has been intensively involved in building up a new certified organic & Demeter project in Guinea-Bissau, Africa. The main reason for that was the wish to keep the added value of the cashew fruit in the country and support the local industry.

The cashew nuts from Guinea-Bissau are characterized by a gentle aroma and their good quality which made them ideal for further processing such as roasting or crushing for cashew spreads or milk.

Cultivation of cashews used to be of great importance in this country until the beginning of the civil war by end of the 1990s, with significance also for the world market.

The political situation has stabilized in the recent years and there is an increasing interest in investing and promoting the country's industries. This is very important for the people in Guinea-Bissau, as the overall and especially economic situation is still very difficult.



In comparison to Asian or even other African countries, there is hardly any industry for processing cashew nuts in the country. The cashew business used to be ruled by business or middle men here, mainly from Vietnam or India, who bought the African raw material at cheap prices or in exchange for rice and some money and exported it outside the country, where processing is carried out in huge quantities.

Primary benefits of our project:

- *reduced impetus for rural depopulation due to better market access*
- *less reliance on external agricultural inputs*
- *more climate resilient agricultural practices*
- *reduced danger of deforestation*
- *strengthen core values of organic business with Demeter aspects*
- *Reduced ecological footprint due to shorter transportation routes*



The collaborative project



Naturkost Weber wants to build on the basis of the agricultural traditions of the farmers and go one step further with the organic and Demeter components. Dozens of farmers and local extension workers have already taken part in trainings in the fields regarding the ecosystem cashew, organic soil improvement, pest control strategies and the guidelines of organic production in general, which were organized by Naturkost Weber.

Step by step, in cooperation with local partners, we have built up and equipped a local processing plant for the raw cashew nuts. Workers have been trained in European processing and quality standards, new jobs have been created and a valuable contribution to the development of rural structures in Guinea-Bissau has been made.



By saving transport routes to processing plants in Asia, the project achieves a significantly better ecological balance.

At the same time, we also have a direct influence on the quality of the goods and can support our partners during all procedures, right to the shipment of the goods. Our employees work in agricultural consulting, as well as in the quality control in storage, processing and packaging.

Before shipping, representative samples are taken and tested in accredited German laboratories. Only top quality goods will be exported to Europe.

In addition to cashews, we also promote the Demeter cultivation of mangoes and peanuts. For that purpose, our local partners also run a tree nursery of their own.

At the Demeter farm, our partners also conduct ongoing training to keep employees' knowledge of biodynamic cultivation practice at the highest level. Apart from that, for additional social impact, an elementary school is maintained on the premises there, of which children from the surrounding villages and farmers' cooperatives benefit.

The develoPPP.de project is cofinanced by DEG from public funds of The German Federal Ministry for Economic Cooperation and Development (BMZ).

