

AMANI FOODS

Maize from Manono to your table, with peace and pride

Premium-quality maize flour processing unit

Manono – Lubumbashi, Democratic Republic of the Congo

ABF Agribusiness Growth Challenge 2026 | Application file

The problem

- In Manono (Tanganyika), small maize producers sell their harvest raw at very low prices, with no local processing unit — no added value, rural poverty and young people leaving.
- In the wider Katanga region, notably Lubumbashi (over 600 km from Manono), families depend on imported or artisanally milled maize flour — inconsistent quality, uncertain hygiene, high prices (30,000 to 45,000 FC per 25 kg bag).
- Result: a double injustice — farmers in Tanganyika stay poor while consumers in Katanga pay a lot for mediocre flour.

Our solution

- The first industrial-quality maize processing unit in Manono.
- A simple, robust production line: huller, hammer mill with cyclone, sieve — capacity 100 to 500 kg/day.
- White, fine, hygienic, hulled flour (not grey), matching the quality of the major brands sold in the wider Katanga region.
- A short, traceable supply chain: we buy maize directly from Manono cooperatives at a fair price, then pack it in clean 5/10/25 kg bags.

The product

- White dent maize flour, hulled, mechanically milled and sieved (0.8–1 mm particle size).
- Systematic quality control: grain sorting, moisture $\leq 13\%$, certifiable production hygiene.
- Formats: family bags (5 kg) and sacks (10 / 25 kg) for shops, bakers and institutions.
- Positioning: “accessible premium” quality — the same whiteness as imported brands, at a local price.

The market

- Sales area: Tanganyika first, then the wider Katanga region (Kalemie, Kamina, Lubumbashi, Likasi, Kolwezi) — maize is the no. 1 staple, eaten daily as ugali.
- Lubumbashi: over 2 million inhabitants, the largest market.
- Target customers: households, market retailers (Gambela, Kenya), bakers, school canteens and institutions, NGOs.
- Manono: abundant local maize at low sourcing cost — raw material guaranteed season after season.
- Competitive edge: proximity to the raw material + consistent quality where today's supply is informal.

Business model

- Revenue: wholesale and retail flour sales. The price varies with distance and city, against a 25 kg bag currently sold at 30,000 to 45,000 FC.
- Controlled costs: local raw material, local labour, controlled energy (3 to 7.5 kW motors).
- Yield: about 72–75% of the grain's weight as quality flour + valorised by-products (bran for livestock).
- Target break-even: from 150 kg/day sold, with a gradual ramp-up towards 500 kg/day.

Community impact

- 5 to 8 direct jobs in the first year in a town with no processing unit (operators, handling, sales), and up to 200 partner producers targeted by year 3.
- Stable, fair incomes for local producers — direct purchase from cooperatives, no middlemen.
- Food safety: clean, controlled, aflatoxin-free flour — better health for families.
- Social cohesion: a project born in the heart of Tanganyika that gives local youth a reason to stay and build — “amani”, peace through economic activity.

Budget & use of funds

- Machine budget: USD 2,000 in total.
- Huller-polisher (150–200 kg/h): USD 500 — the key to the flour's whiteness.
- Hammer mill 7.5 kW with cyclone: USD 700.
- Vibrating sieve + platform scale + feed bins + accessories: USD 800.
- The ABF grant will fund the purchase and full installation of the pilot site in Manono — every dollar is traceable and verifiable.

Roadmap

- Months 1–2: purchase of machines, site installation, RCCM registration and hygiene inspections.
- Month 3: pilot production (100–200 kg/day) and first sales in Tanganyika and Lubumbashi.
- Months 4–12: ramp-up to 500 kg/day, contracts with retailers and canteens.
- Years 2–3: expansion to 2 tonnes/day, network of 200 partner producers, new products (pre-cooked flour, semolina).

Team & funding request

- A team of 2 to 5 people: management, production, sales — 100% local, committed to its community.
- Current stage: MVP — concept validated (market, suppliers, costed budget), awaiting machine funding.
- Our request: EUR 6,000 to fund the machines (USD 2,000), the first maize stock, packaging and health certification.
- In return: full transparency on the use of funds, quarterly reporting, a site visit in Manono.
- Contact: WhatsApp +243 971 197 031 | ngoyluvulaj@gmail.com | Manono, Tanganyika, DRC — “Peace through food”.