



Issue 40

July 2015

Inside this issue

- Farewell to an Esteemed Team Member 2
- ACA Secures Funding for GDA 2 Extension 2
- ACA Quality and Sustainability Seal Highlight: Anatrans 2-3
- GSA Launches 2015 Quality Campaign 3
- The Recipe Room: Cashew Biscotti 4

The ACA World Cashew Festival & Expo in the Press!



Setting Sustainable standards



ACA World Cashew Festival & Expo 2015
Maputo, Mozambique
21-24 September 2015



On May 20, 2015 the African Cashew Alliance (ACA), in collaboration with INCAJU, the national body for the Mozambican cashew sector, participated in a press conference at the VIP Hotel in Maputo to promote the 9th Annual ACA World Cashew Festival and Expo 2015. ACA's Business Advisory Manager, Sunil Dahiya, and INCAJU's General Director, Filomena Maiopue, conducted interviews with both national and international media outlets in Maputo, Mozambique.

The World Cashew Festival and Expo, is one of ACA's core events and will be held from the 21st to the 24th of September 2015 in Maputo, Mozambique. Since 2011, the ACA conference has been the largest cashew event in the world with over 350 participants in attendance, thus making it the world's largest event for the enhancement of the African cashew sector.

During the press conference, Dahiya remarked, "Ultimately, our objective is to facilitate the development of an industry that benefits the entire value chain, from farmer to consumer by sharing information and best practices among all stakeholders in the value chain, providing technical assistance, facilitating investments, and promoting international standards and market linkages. This undertaking is achieved through several of our activities, one among them being the annual World Cashew Festival & Expo."

This year's ACA World Cashew Festival & Expo will include plenary and thematic panel sessions on access to finance, the challenges of policymaking within the sector, market trends, and discussions on the economics of cashew processing. To promote and enhance the growth of the Africa

cashew industry, the conference organizes business-to-business meetings to foster new business relationships and networking among stakeholders. In conjunction with the conference, an exhibition, also known as the World Cashew Expo, is held over a series of three days, allowing service providers and manufacturers to showcase their latest and most innovative products to numerous local and international stakeholders. As part of the four-day conference, one day is reserved for either a learning or leisure trip, where participants will have the option to visit a processing site and cashew nursery in Mozambique's northern province of Nampula or spend a day at South Africa's renowned Kruger National Park.



For more information on conference registration, sponsorship, and exhibition fees please visit the ACA conference webpage at <http://www.africancashewalliance.com/en/world-cashew-festival>).


**Your partner for
a sustainable African
cashew sector**

Intersnack
Contact us at
cashew@intersnack-procurement.com
www.intersnack.com

Farewell to an Esteemed Team Member

After serving as the Managing Director of ACA for just under two years, Mr. Roger Brou said farewell to the ACA Secretariat in April 2015. Brou was a well-respected and very highly esteemed manager and will be remembered very fondly for his numerous contributions to the organization. Having moved to Abidjan to be closer to his family, he will continue to be a key resource and partner to the African Cashew Alliance and the cashew industry as a whole and will be one of the most prominent participants in this year's World Cashew Festival & Expo in Maputo.

"I am very humbled to have been part of the ACA family and know that the organization will continue to do great work in the African cashew industry," said Brou. "It was an honor serving as the Managing Director and I will continue to closely follow ACA's activities and inevitable successes."

The ACA thanks Mr. Roger Brou for his dedicated work and looks forward to continuing our relationship with him on a consultative basis. The Secretariat has since been working closely to seamlessly continue ACA's progress towards its objectives and will soon select a new Managing Director to join the ACA team.



ACA Secures USAID Funding for GDA 2 Extension

The African Cashew Alliance is happy to announce the confirmation of the second phase of the Global Development Alliance (GDA) with USAID. This new phase of the project will run from April 2015 until May 2017, with an optional buy-in of one additional year.



The original GDA was carried out from May 2013 to March 2015 with the goal of improving rural livelihoods by increasing the competitiveness of cashew processing in West Africa. \$1.2 million was used for a variety of programs targeting cashew processors in 10 West African countries.

In order to achieve these results, ACA focused its activities primarily on technical assistance for emerging cashew processors as well as the development of the ACA Quality and Sustainability Seal program. At the heart of this approach is the desire to build companies' capacities to trade

a value-added product, the cashew kernel, rather than the raw cashew nut.

The extension of the GDA will allow the expected impact to reach more than \$20 million in additional income for rural communities and stable employment in the cashew sector for more than 2,500 people. It will also expand its scope to include environmental compliance for processors and develop procedures to be incorporated into one of the core areas in the ACA Seal manual. Overall, ACA aims to link more than 600,000 farmers and their dependents to the international market via processing within this new time frame.

There is also the potential, with the buy-in option, to expand into post-conflict and post-epidemic countries throughout the course of the project.

Receiving this grant is an incredible achievement for ACA, one that will enable the expansion of the Seal program, continued growth in cashew processing throughout the region, and increased access to markets for African stakeholders. It will undoubtedly advance the African cashew market greatly throughout its duration.

ACA Quality and Sustainability Seal Highlight: Anatrans

On June 17th, 2015, the processing facility of Anatrans was re-approved for the ACA Quality and Sustainability Seal Certification following a visit to their facility earlier that same month. Anatrans subscribed to the ACA Seal program in July 2012, and in May 2013 the facility became the first processing facility in Burkina Faso to be ACA Seal-approved.

Anatrans was founded in 2009 as a joint venture between a Burkinabe company, Anatrans S.A., and a Dutch company, White Bird International B.V. It is located in Bobo-Dioulasso, which is the second largest city in Burkina Faso, about 355km from the capital, Ouagadougou. Throughout its growth, the facility has undergone different phases of expansion with the assistance of the Dutch ministry of economics. Anatrans is currently the largest producer of cashew kernels in Burkina Faso, with an installed capacity of 5,000 MT per annum and processed 3,400 MT in 2014. Currently, Anatrans employs 610 people, of which 80% are women from the surrounding local communities.



Continued on next page...

ACA ACTIVITIES



In order to secure the re-approval of the Seal, the ACA Seal Coordinator, Dorcas Amoh, visited Anatrans from June 1-3, 2015. During the visit she assessed the facility's compliance with the ACA Seal standards with regards to food safety, quality, and social responsibility after two years of becoming ACA-Seal approved. The scope of the assessment covered procurement of raw materials, processing and bulk packing of kernels. During the visit, continuous improvement opportunities were identified in regards to food safety prerequisites of the facility per processing section, while several good manufacturing practices were also observed. She provided recommendations and templates for the closure of observed gaps. Amoh will continue to correspond on a monthly basis with the factory team and will make a follow-up visit in 2016.

The ACA Seal program has been highly successful since its launch in 2012. There are currently 8 processors who have received full ACA Seal Certification while nearly 10 others are under implementation. The ACA will continue to work with processors across Africa to increase compliance with internationally recognized standards of quality, food safety, as well as social and labor standards.

PARTNER ACTIVITIES

GSA Launches 2015 Quality Campaign

The Global Shea Alliance (GSA) and national associations in Benin, Burkina Faso, Côte d'Ivoire, Ghana, Mali and Nigeria launched the 2015 shea quality campaign in May. An estimated 20,000 women collectors across the region are now learning best practices for collecting and processing shea kernels.

GSA has worked closely with the ACA and Bordless Alliance (BA) since December 2013 under the USAID Toward Inclusive Markets Everywhere (TIME) Program. This program seeks to establish strong links between African cashew and shea farmers and international markets by promoting good farming practices and establishing strong buying relationships.

In partnership with USAID and the Interchurch Organization for Development Cooperation (ICCO), the GSA established the quality campaign to help improve the quality of kernels produced by women collectors and increase their incomes.

The GSA and national associations train women's groups in local languages and with pictorial training materials, including posters and flipcharts. Following quality trainings, the women participate in market linkages sessions to learn the advantages of aggregating kernels as well as business development skills.

After participating in the trainings, women collectors were eager to share best practices learned, including boiling the water before adding the kernels, boiling kernels for a maximum of 40 minutes, and covering the pot while cooking. One woman noted, "Measuring the boiling time gives the shea butter a much better scent."

In addition, women collectors also learn how to conserve natural resources while processing. "When we use less firewood and water, we spend less money," a group member reported. Thus, learning best practices helps increase women's incomes. One woman said it best: a good kernel makes a good product.

By the end of the quality campaign in 2017, the GSA will train more than 72,000 women across West Africa.



The Recipe Room: Cashew Biscotti



INGREDIENTS

- 1 cup raw cashew
- 1 tablespoon puréed cashew
- 3 large eggs
- 1 teaspoon salt
- 2 cups all-purpose flour
- 3/4 cups granulated white sugar
- 1 teaspoon pure vanilla extract

Serves 28 biscotti

INSTRUCTIONS:

1. Preheat oven to 350°F (175°C). Toast cashews for 8-10 minutes or lightly browned and fragrant. Let cool and then chop coarsely. Set aside.
2. Reduce oven temperature to 300°F (150°C) and line a baking sheet with parchment paper.
3. In a small bowl lightly beat the eggs, cashew purée and vanilla. Set aside.
4. In a large bowl combine the flour, sugar, baking powder and salt. Beat until blended (about 30 seconds). Gradually add the egg mixture and beat until a dough forms, adding cashews about halfway through.
5. On a lightly floured surface roll dough into a log about 14 inches (35 cm) long and 3-4 inches (8-10 cm) wide. Transfer log to the prepared baking sheet and bake for 30-40 minutes, or until firm to the touch (log will spread during baking). Remove from oven and let cool on a wire rack for about 10 minutes.
6. Transfer log to a cutting board and using a serrated knife, cut log into slices 1/2 inch (1.25 cm) thick on the diagonal. Arrange evenly on baking sheet. Bake 10 minutes, turn slices over, and bake another 10 minutes or until firm to the touch. Remove from oven and let cool. Store in an airtight container. Enjoy when cooled!

Cashew Calendar 2015

August

17 - 18 Cashew Business Competiveness and Environmental Sustainability Workshop in Ilorin, Nigeria

September

21 - 24 ACA World Cashew Festival & Expo in Maputo, Mozambique



Contact us
aca@africancashewalliance.com
or call +233 302 77 41 62