



One of our cassava tuber collection trucks transporting fresh cassava harvest from farmers.

QUALITY CONTROL

The cassava flour produced by the processing unit conforms to the World Health Organisation Codex Alimentarius standard for edible cassava flour.

The standard applies to cassava flour intended for direct human consumption that is obtained from the processing of edible cassava roots.

NUTRITION FACTS / VALUER NUTRITIVE

Par 0.220lb/Par 0.220lb

Amount Teneur	% Daily Value % Valeur Quotidienne
Calories / Calories : 353	
Fat / <i>Lipides</i> 0.001lb	1%
Saturated Fat / <i>Lipides saturées</i> : 0.01lb	0%
Cholesterol / <i>Cholestérol</i> : 0.01lb	0%
Sodium / <i>Sodium</i> : 0.001lb	
Carbohydrates / <i>Glucides</i> : 0.18lb	28%
Fibers / <i>Fibres</i> : 0.004lb	8%
Sugars / <i>Sucres</i>	
Proteins / <i>Protéines</i> : 0.001lb	1%
Vitamin A / <i>Vitamine A</i> : 0IU	0%
Vitamin C / <i>Vitamine C</i> : 1b	
Calcium / <i>Calcium</i> : 0.001lb	1%

Percent values are based on 2000 calorie diet

SAFETY FACTORS

Moisture Content: 12% maximum

Hydrocyanic acid content: Less than 10 Ppm

Our high quality cassava flour is free from significant heavy metals

Mycotoxins: Less than 10Ppb as established by the Codex Alimentarius Commission for this commodity

Hygiene: Our high quality cassava flour is prepared and handled in accordance with appropriate sections of the Recommended International Codex Practice - General Principles of food Hygiene (CAC/RCP 1-19) and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.

PLANT MANAGEMENT

The plant and all its related operations are managed by a highly qualified and experienced team of engineers, food scientist and agronomists.



OUR CONTACTS

KINAZI CASSAVA PLANT

RUHANGO DISTRICT SOUTHERN PROVINCE

+250 788 300 435, +250 725 889 930

+250 788 543 405, +250 724 797 703
+250 788 653 141, +250 725 887 174

Email: kinazicassavaplant@gmail.com

www.kcp.rw

(+250) 788 300 435 kinazicassavaplant@gmail.com www.kcp.rw



HIGH QUALITY
**CASSAVA
FLOUR**
ALL ORGANIC



Tapioca flour & Environment Friendly

“Kinazi flour an ideal everyday meal”
“Ifu ya Kinazi, Chakula cha kila siku”

COMPANY BACKGROUND

The Kinazi Cassava Plant (KCP) which was commissioned on 16th April 2012 was conceived by HE Paul Kagame the President of the Republic of Rwanda. It is financed by Agaciro Development Fund & Rwanda Development Bank (BRD).

KCP was primarily established to;

- ▶ Increase value addition to cassava crop in Rwanda.
- ▶ Improve farmer incomes and living standards.
- ▶ Promote, market and distribute cassava products.

OBJECTIVE OF THE COMPANY

Kinazi Cassava Plant is an integrated company covering all aspects of the cassava value chain, from building farmers capacity to packaging and selling wholesale products throughout the region and internationally.

PLANT LOCATION

The plant is located in the Southern province, Ruhango District - Kinazi Sector (approx. 85 Kilometres from Kigali City)

PLANT CAPACITY

The plant has a maximum milling capacity of 120 metric tons of fresh cassava roots per day producing 40 tons of flour.



☎ (+250) 788 300 435 ✉ kinazicassavaplant@gmail.com 🌐 www.kcp.rw

In addition to the above components of the plant, there is also approximately 3,000 metric tons of warehouse capacity already installed. Even at nearly full utilization, this warehouse space is sufficient to support approximately one month's inventory since finished product will not require lengthy storage.

MILLING PROCESS

Kinazi Cassava Plant processes raw cassava into cassava flour through a process of:

- | | |
|--|--------------------------|
| 1 Reception | 4 Peeling |
| 2 Washing | 5 Milling |
| 3 Fermentation/Soaking | 6 Pressing (De-watering) |
| 7 Sieving | 8 Drying |
| 9 Packaging without any additives or preservatives | |

OUR COMPETITIVE ADVANTAGES

- ▶ New, state-of-the-art, high volume production facility
- ▶ Conducive soils for growing cassava crop.
- ▶ Largest cassava milling plant in the region.
- ▶ Government of Rwanda's commitment to ensure the sustainability of the plant.
- ▶ Compliance with food quality/safety standards
- ▶ The Plant encourages organization of farmers into cooperatives, improved inputs (and financing mechanism), higher yields and value addition.
- ▶ Agriculture being a sector in national development - BRD extends special loan facilities to cassava growers
- ▶ Environment Friendly

IMPROVEMENTS OF CASSAVA VARIETIES:

There is a joint corporation between KCP & Rwanda Agricultural Board, to identify cassava varieties with a higher starch content, shorter maturity period, pests/disease resistant and a better taste appeal. These hybrid cassava varieties are distributed to farmers to enhance the quality of the product to the market.

Different cassava varieties give us different colour of the finished **"UBUGARI"** ready for consumption.

☎ (+250) 788 300 435 ✉ kinazicassavaplant@gmail.com 🌐 www.kcp.rw



Tapioca flour
Environment Friendly

DIVERSIFICATION AT KCP

Other cassava products to be produced in the next one year include:

- ▶ ISOMBE - a soup recipe made out of cassava leaves
- ▶ Cassava Biscuits



☎ (+250) 788 300 435 ✉ kinazicassavaplant@gmail.com 🌐 www.kcp.rw