



Federal Ministry  
for Economic Cooperation  
and Development



Partners in  
Transformation  
Import Promotion Desk



Cologne, 2–5 February 2025, Hall 3.2, Booth A023a

# IPD companies at ISM 2025

IPD connects you with reliable suppliers of natural ingredients for the food industry from Colombia, Ecuador, Egypt, Ethiopia, Ghana, Indonesia, Rwanda, and Tanzania.





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# Import Promotion Desk (IPD)

**Reliable suppliers for your business success!**

If you are an importer looking for reliable suppliers of natural ingredients for the food industry and want to open up new supply sources, then Import Promotion Desk (IPD), the initiative for import promotion, will support you.

On your behalf, we undertake the international sourcing of new trade partners in selected partner countries.

All the companies we identify for you go through a complex screening process. We prepare them for the European market and guarantee that they meet all the requirements of the most important European standards for sustainable production and high food safety.

Whether in organic or conventional quality – with the support of IPD you will be quick and certain to find reliable exporters.

**Contact brokering – neutral, quality-conscious and free of charge!**

At **ISM 2025**, we will be presenting 12 evaluated companies from Colombia, Ecuador, Egypt, Ethiopia, Ghana, Indonesia, Rwanda, and Tanzania. Check out the high-quality offer of our partners for yourself and visit us in **hall 3.2, booth A023a**.

On the following pages you can find detailed information about our exporters.

We establish direct contact to these new suppliers or organise b2b meetings online.

**Get in touch with us!**

IPD is an initiative of the Federation of German Wholesale, Foreign Trade and Services (BGA) and sequa, the development organisation and partner of German business. IPD is funded by the Federal Ministry for Economic Cooperation and Development (BMZ) and part of the “Partners in Transformation – Business & Development Network”, into which the BMZ programmes for economic actors are organised.

More information about IPD and our individual services at [www.importpromotiondesk.de](http://www.importpromotiondesk.de)





Partners in  
Transformation  
Import Promotion Desk

## Your IPD team at ISM 2025



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## Matchmaking team at ISM 2025



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Make an appointment



# IPD partners

IPD works with a network of international organisations in Europe and our partner countries. Thus we efficiently pool information and know-how.

This enables us to link existing import and export promotion measures and carry out their strategic further development. Our partnerships always make it possible for us to match all services of IPD to the needs of importers and exporters exactly and then carry out our services optimally at any place.

## Colombia



Pro Colombia  
[www.procolombia.co](http://www.procolombia.co)

## Ecuador



CORPEI  
<https://corpei.org>



Federación ecuatoriana  
de exportadores  
[www.fedexpor.com](http://www.fedexpor.com)



Pro Ecuador  
[www.proecuador.gob.ec](http://www.proecuador.gob.ec)



## Ghana



Federation of Associations of  
Ghanaian Exporters (FAGE)  
[www.fageghana.com](http://www.fageghana.com)



Ghana Export Promotion  
Authority  
[www.gepaghana.org](http://www.gepaghana.org)

**Egypt**



**Agricultural Export Council (AEC)**  
[www.aecgypt.com](http://www.aecgypt.com)



**Export Development Authority (EDA)**  
[www.feceg.com](http://www.feceg.com)



**Food Export Council (FEC)**  
[www.feceg.com](http://www.feceg.com)



**Ethiopia**



**Addis Ababa Chamber of Commerce and Sectoral Associations (AACCSA)**  
[www.addischamber.com](http://www.addischamber.com)

**Indonesia**



**Indonesian trade promotion center (ITPC)**  
[www.itpchamburg.de](http://www.itpchamburg.de)





# Product finder

🌿 Companies marked with a leaf offer the product in organic quality.

## Cacao & derivatives

### Cacao

Biocacao (Ecuador) ..... 12

### Cacao bean

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### Cacao butter

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### Cacao mass

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### Cacao nib

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### Cacao powder

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Color Cacao 🌿 (Colombia) ..... 10

### Chocolate ball

Color Cacao 🌿 (Colombia) ..... 10

### Chocolate bar

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### Chocolate bonbon

Color Cacao 🌿 (Colombia) ..... 10

### Chocolate drop

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### Couverture

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## Dried fruits & vegetables

### Banana

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### Mango

The day Agro Industry  
(Ethiopia) ..... 16

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The day Agro Industry  
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The day Agro Industry  
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## Dried herbs, spices & other plant material

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### Orange peel

Bio-Tropical 🌿 (Ghana) ..... 18

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**Gum acacia (mechanical powder)**  
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**Hibiscus**  
Harraz ☞ (Egypt) ..... 15

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Harraz ☞ (Egypt) ..... 15

**Rosemary**  
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**Vanilla**  
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## Sweetener, syrups, jams & spreads

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**Crystal coconut sugar**  
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**Mango jam**  
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**Passion fruit jam**  
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**Strawberry jam**  
Theday Agro Industry  
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# Color Cacao

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Color Cacao is a Colombian chocolate company that utilizes European gastronomic expertise to extract the maximum potential from the highest quality cocoa grown in the country, employing regenerative agricultural practices.

With its emphasis on transforming moments into sweet experiences, Color Cacao has gained an international presence and currently exports to Germany.

They work closely with producers whose love and passion for the craft are driving out illicit crops, inspiring hope. The dedication of its empowered women chocolate makers is reflected in every chocolate, coming from beans to hearts.

## Products & quantities per year

- Chocolate bars 🌱 / 100 t
- Chocolate balls with fruits, nuts and coffee 🌱 / 50 t
- Chocolate bombons & pralines 🌱 / 1,800,000 units
- Cacao beans 🌱 / 200 t
- Cacao powder 100% 🌱 / 100 t
- Cacao liquor 🌱 / 100 t

## Certifications

- ORGANIC (EU, NOP)

## Source of raw material

- Small cacao cooperatives in Colombia

🌱 Product available in organic quality



Colombia

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# Morumbí Cacao

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Morumbí Cacao is a family owned single estate plantation committed to produce premium cacao beans using agroforestry systems and regenerative agriculture. The farm is located in the valleys of the Ariari river in the department of Meta, Colombia. For several years, this region was the epicenter of the Colombian civil conflict, but today, due to the peace agreement signed in 2016 and through the cacao crop, its inhabitants have access to better development opportunities.

In 2019, the crop was set up with an extension of 50 hectares planted with fine flavor and aroma cacao trees (Criollos and Trinitarios varieties). Another 100 hectares remain in the farm with native forests under environmental conservation policy. Post harvesting is undertaken at the farm, cacao beans are fermented in wooden boxes, pH and temperature are controlled and the whole process has been validated with experts to enhance the beans attributes. Afterwards, beans are dried naturally, packed and finally stored.

Morumbí Cacao brings single origin cacao beans to chocolatiers and the chocolate industry in general but mainly to Canada and Germany.

## Products & quantities per year

- Cacao beans / 50 t
- Cacao nibs / 30 t
- Cacao mass & paste / 30 t

## Certifications

- ROC (in process)

## Source of raw material

- Own fields in Meta, Colombia



Colombia

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# Biocacao

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Founded in January 2019, Biocacao is dedicated to being a green, socially and ecologically focused company. For three successful years, they've implemented sustainability programs in partnership with leading global chocolate brands.

The company strives to eliminate discrimination and empower both male and female farmers by engaging them in activities beyond cultivation. Examples include jewelry-making for women, catering, baking, and more.

Biocacao's ongoing programs promote eco-friendly practices. They support forest preservation through reforestation initiatives and a commitment to zero deforestation, ensuring they care for the planet while providing the finest cacao with a high flavor profile to their customers. Biocacao is actively engaged in actions that promote the care of natural resources, protect biodiversity, and strive for carbon neutrality among their 800 associated farmers.

## Products & quantities per year

- "Arriba Nacional"  
cacao beans / 1,000 t
- Cacao under sustainable practices-programs / 6,000 mt

## Certifications

- RAINFOREST ALLIANCE
- ORGANIC EU (in process)

## Source of raw material

- Small-scale farmers from Ecuador



Ecuador

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# Chocoleyenda

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Chocoleyenda is an Ecuadorian company dedicated to manufacturing fine chocolates and cocoa derivatives. The company works hand in hand with hundreds of smallholder families for achieving mutual development.

Chocoleyenda is aware of the importance of the origin of its raw material. "Arriba Nacional" cocoa beans have their own self fine aroma, unique around the world and have become an iconic product of Ecuador. Cocoa is Chocoleyenda's history, is a legend.

The company guarantees the quality of its products by being deeply involved in each step of the production process, from the bean to the bar. Chocoleyenda expands its horizons with innovative production processes, equipment and products to provide the best, fine aroma chocolate.

## Products & quantities per year

- Chocolate drops ☞ / 50 t
- Chocolate bars ☞ / 120,000 units
- Cocoa paste ☞ / 72 t
- Cocoa nibs ☞ / 144 kg

## Certifications

- ORGANIC (EU, NOP)
- GMP

## Source of raw material

- Small-scale farmer families in Ecuador

☞ Product available in organic quality



Ecuador

## Address

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# Takahashi Trading

Hall 3.2 | Booth A023a



Ecuador



Reconstructing the balance and relationships among interconnected elements lies at the core of what Takahashi Trading S.A. seeks to achieve through its cacao product manufacturing.

By implementing practical approaches such as “Raised Trade” and the circular economy, the company strives to rebuild this holistic connection. Its mission is to help revive the inherent connections that sustain life on the planet by disclosing agricultural technology free of charge, preserving endemic species, engaging in direct trade, and fostering mutual growth.



The company's chocolate has won more than 30 awards at domestic and international chocolate competitions. Additionally, Michelin-starred chefs and renowned patisseries in Japan use its couverture for their creations.



## Products & quantities per year

- Cacao paste / 12 t
- Coverture 58%; 70% / 12 t
- Cacao nibs / 5 t
- Cacao beans / 25 t

## Certifications

- ORGANIC EU (in process)
- GMP

## Source of raw material

- Small-scale farmers from different regions in Ecuador

## Address

Takahashi Trading S.A.  
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# Harraz

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Harraz is a family-owned company, established in 1939. The founder Mr. Abdel Rahman Harraz was a herbalist and started with herb trading and herbal medicine. He was well known in his field and fostered the knowledge of herbal medicine in Egypt.

The company produces gum acacia powder, spray-dried herbal extracts (e.g., licorice, hibiscus, green tea, and chamomile), and essential oils (e.g., orange, lime, lemongrass, neroli, geranium, peppermint, and spearmint). With advancements in science and the modern trend toward natural remedies and herbal medicine, Harraz continuously evolves to meet modern standards and deliver high-quality products.



## Products & quantities per year

- Herbal extracts  (e.g., licorice, hibiscus, rosemary) / 10 t
- Gum acacia  (mechanical powder, fluidized granulated powder, spray dried) / 200 t
- Essential oils  (e.g. anise, lemongrass, peppermint, spearmint, orange, lime) / 25 t



## Certifications

- ORGANIC EU (in process)
- ISO 9001
- GMP
- HALAL
- FSSC 22000

## Source of raw material

- Small-scale farmers from Egypt

 Product available in organic quality



Egypt

## Address

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# The Day Agro Industry

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Ethiopia



The Day Agro Industry is dedicated to producing delicious and flavorful fruit jams and dried fruits made from locally grown Ethiopian produce, such as strawberries, mangoes, pineapples, papayas, bananas, and passionfruit. The jam recipes use only natural ingredients, including fruit, white cane sugar, pectin, and citric acid.

The jams are prepared in small batches, slowly simmered for 2-3 hours at a regulated temperature to develop a rich texture and flavor. They are produced in a HACCP- and FSSC 22000-accredited food-safe facility, which is set to be upgraded to BRCGS standards by May 2025.



Fresh pineapples, mangoes, bananas, and strawberries are carefully sourced from Ethiopian farms, processed by hand, and gently dried using a hot-air dryer. The dried fruits retain their natural flavor, are free of additives, and maintain a maximum moisture content of 12%.

## Products & quantities per year

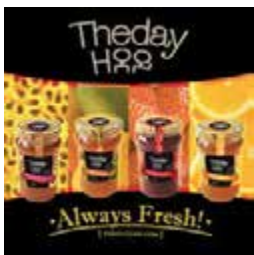
- Jams (strawberry, mango, passionfruit) / 245 t
- Dried fruits (pineapple, mango, banana, strawberry) / 20 t

## Certifications

- HACCP
- ISO22000-2018
- FSSC 22000
- BRCGS (in process)

## Source of raw material

- Own cultivations of strawberries
- Small-scale farmers from Ethiopia



## Address

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# Bubune Africa

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Bubune Africa is a mission-driven social enterprise producing premium natural oils and butters for the pharmaceutical, skincare and cosmetics, and food industries.

In various local communities across Ghana, they have built strong relationships with farmers and women's cooperatives. They source the highest-quality raw materials, ensuring exceptional products while fostering local wealth creation and employment opportunities.

Through fair trade practices, Bubune empowers resilient women to earn a sustainable livelihood and regain their dignity. Their commitment to environmental stewardship is reflected in innovative practices, such as implementing circular production methods that reduce waste and promote sustainability.

Bubune Africa specializes in producing plant-based natural oils and butters, including shea butter, cocoa butter, and other premium-quality ingredients.

## Products & quantities per year

- Cocoa butter / 650 t
- Cocoa powder / 60 t

## Source of raw material

- Women's cooperative group



Ghana

## Address

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# Bio-Tropical

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Bio-Tropical Products Company, established in 1984, is a leading Ghanaian producer of premium organic citrus products, specializing in dried citrus peels such as sweet oranges and lemons. The company manages a total of 500 acres, including 300 acres of its own citrus orchards and an additional 200 acres cultivated by organic-certified smallholder farmers. In addition, it operates 100 acres of cocoa plantations, producing 50 tons of conventional cocoa shells annually.

Committed to sustainability and fair trade principles, Bio-Tropical Products tailors its offerings to meet buyer specifications and has earned a reputation as a trusted supplier in the global export market.

## Products & quantities per year

- Dried sweet orange peels ☞ / 300 t
- Dried lemon peels ☞ / 40 t
- Tea cut orange peels ☞ / 100 t
- Tea cut lemon peels ☞ / 5 t
- Candied orange peels ☞ / 50 t

## Certifications

- ORGANIC (EU, NOP) (renewal in process)
- FAIRTRADE
- HACCP (in process)

## Source of raw material

- Own cultivation
- Small-scale farmers

☞ Product available in organic quality



Ghana

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# Berkat Petani (Gulapa)

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 Product available in organic quality



Indonesia





Berkat Petani Indonesia (Gulapa) is a manufacturer of high-quality coconut sugar. The company name comes from their mission to be a blessing and increase the life standard of local farmers in Central Java by partnering up with them and giving back to society.

Coconut sugar is produced by collecting the sap from the flower bud of the coconut palm tree. Not only is it a healthier alternative, but it is also a more sustainable option, as coconut palms are a renewable resource that requires minimal inputs and can be grown in diverse agroforestry systems. In Indonesia, coconut sugar has been used for centuries as a traditional sweetener.

Gulapa's role is to support and maximize the local community by working together with Non-Governmental Organizations as they strive to improve the prosperity of the local community.

## Products & quantities per year

- Crystal coconut sugar  / 240 t
- Coconut sugar paste  / 60 t

## Certifications

- ORGANIC (EU, NOP)
- ISO 22000
- HALAL
- KOSHER

## Source of raw material

- Small-scale farmers in Banyumas & Purbalingga



## Address

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# Rwanda Nut Company

supported by GIZ | Hall 3.2 | Booth A023a



Rwanda



Rwanda Nut Company, established in 2012, produces, processes, and exports premium macadamia nuts. The company partners with local farmers to elevate macadamia as Rwanda's third major export, following coffee and tea. Known as the "Land of a Thousand Hills," Rwanda's fertile tropical highlands produce macadamia nuts with a rich, creamy flavor.

These nuts are grown sustainably using traditional methods and are harvested only when fully ripe, ensuring a sweet, crisp texture. For over a decade, the company has primarily exported to the U.S. (US FDA registered) and Japan. Employing 250 people, Rwanda Nut Company is committed to improving local livelihoods.

## Products & quantities per year

- Macadamia kernels / 45 t

## Certifications

- HACCP
- KOSHER
- FSSC 22000 (in process)
- ORGANIC (NOP, JAS) (in process)

## Source of raw material

- Small-scale farmers
- Own cultivation



## Address

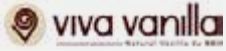
Rwanda Nut Company Ltd.  
Ruhanga Cell, Rusororo Sector  
Gasabo District  
P.O. BOX 2735  
Kigali  
Rwanda  
[info@rwandanuts.com](mailto:info@rwandanuts.com)  
<https://rwandanuts.com/en>

## Contact

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# NEI

Hall 3.2 | Booth A023a



Viva Vanilla by NEI delivers exceptional quality vanilla sustainably sourced from over 12,000 partner farmers in Tanzania and Uganda. Their farm-to-extraction process ensures consistent quality and 100% traceability, all managed locally.

As a social enterprise, they respect and invest in their land and communities, providing technical support and fair value partnerships to farmers.

Their premium vanilla, with a guaranteed minimum of 2% vanillin content, meets the needs of industrial B2B customers while prioritising sustainability and impact.



NEI is also investing in and preparing to launch its cocoa offering with the next new season in 2025.

### Products & quantities per year

- Vanilla beans / 50 mt
- Extracts / 100 mt
- Vanilla extracts ☞ / 20 mt
- Cacao nibs / 40 mt



### Certifications

- ORGANIC (EU, NOP, JAS) on demand
- FSSC 22000
- HACCP
- FAIRTRADE
- HALAL
- KOSHER
- SEDEX
- RAINFOREST ALLIANCE
- B-CORP

### Source of raw material

- Small-scale farmers from Tanzania

☞ Product available in organic quality



Tanzania

### Address

NEI Ltd.  
 Farm 440, Longuo A Moshi  
 Kilimanjaro  
 Tanzania  
[vivavanilla@nei-ltd.com](mailto:vivavanilla@nei-ltd.com)  
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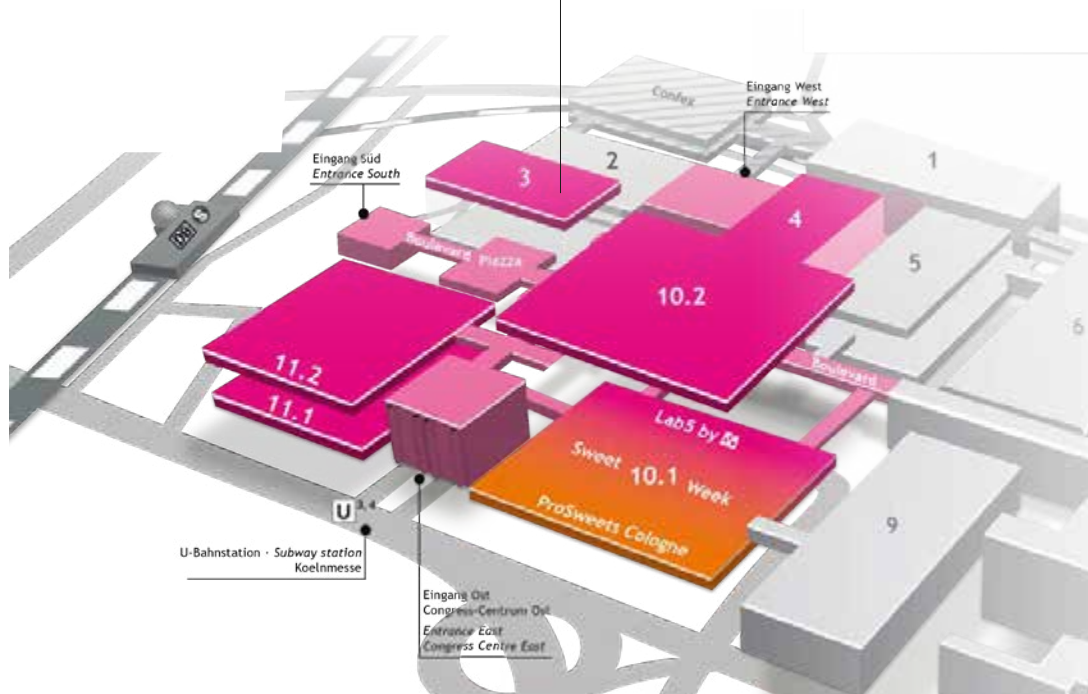


# Floorplan



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## Hall 3.2, Booth A023a



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ProSweets 2025  
Koelnmesse  
Messeplatz 1  
50679 Cologne  
Germany  
[www.ism-colcogne.de](http://www.ism-colcogne.de)

**Opening hours**  
2 - 4 February 2025  
9:00 A.M. - 6:00 P.M.  
5 February 2025  
9:00 A.M. - 4:00 P.M.



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