

Value Added Ingredients & Specialty Foods

Our Products

Mace Foods is founded on the principle of a clear a balance between Social Impact and Commercial viability. We strive to provide Market-Led, Industry specific, high Quality products.



Processed Dried Chillies & its By-Products

Domestic Ingredients market

- Assorted varieties /packages of whole, flaked, paste or pulverized chillies

Export Ingredients Market

(Spain, Germany, Korea)– Dried processed African bird eye chillies



Pre- Cooked Dried African Leafy Vegetables

Assorted varieties of pre-cooked ready to cook African leafy vegetables

Domestic Specialty market

– Chandarana, Naivas & Institutions

Export Specialty market

- USA & Middle East)-



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Our Value Proposition

- 1 Linkages to thousands of smallholder farmers
- 2 Convenient ready to use products offering a nutritious option on the table for the health conscious
- 3 Budget friendly products offering a wide selection and choice for the consumer
- 4 Guaranteed sustainable connection to Export and domestic markets for all our small holder farmers
- 5 Lean manufacturing technology ensuring efficient waste management by and generating of green manure
- 6 Naturally Sun-Dried products (using affordable clean Solar Energy) ensuring environmental protection and reduced carbon emissions

Impact

- 1 Since inception Mace Foods has been working with 3893 households (48% are women headed) . We plan reach over + 5900 households post investment.
- 2 Increasing women and youth participation in the production and sale of chillies and Traditional African leafy Vegetables will create employment for +100 women and youth in rural Kenya.
- 3 Tailor made trainings and climate smart agricultural technology transfer will generate 35% direct increased income for small holder farmers
- 4 Backward integrated grades and standards by having + 2000 small holder farmers KS 1758 certified
- 5 By shifting part of the value addition to the village level all the solid biomass waste will be converted to green manure for improved yields and on farm production



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