

DARAJA INTERNATIONAL INVESTMENTS COMPANY

Daraja International Investment Company Limited is a production and trading company of agricultural produce. It was established in 1998 and located in Kano state, Nigeria. It has since then started with export of agricultural produce to different parts of the world hitherto. Our journey to European market began over 20 years ago, making this company one of the first companies that exported dry split ginger to European markets.

We have a robust out-grower system in Kaduna and Kano state to cultivate our priority crops according to specifications and standards of local and international legislations for safe agricultural produce.

In addition, our business scope includes producing to standards to ensure certifications for our priority crops. Our farm management activities includes, providing logistics to transport produce from the farm to the warehouse and provision of inputs such as organic fertilizers and organic repellants to farmers to discourage reliance on chemical pesticides, securing off taking agreements at premium price and conducting capacity development for our out-grower farmers such as consultation and regular trainings on good agricultural practices and other essential services.

Daraja International Investment Company has the capacity of supplying large volumes of agricultural produce such as (Ginger, Hibiscus and Orange Peel) to various market globally without bottlenecks in the supply chain.

In order to create a traceable production and supply system, we ensure an efficient integration of our out-growers cooperative into our activities. This ensures sustainable supply of our priority crops and establishes the foundation for transparent traceability of our farm produce.

DRY SPLIT GINGER

Ginger is an important crop grown for its aromatic rhizomes which is used as spice and medicine. Ginger is the rhizome of an herbaceous perennial belonging to zingiberaceae.

DESCRIPTION

Ginger is propagated through rhizome which consist of numerous short finger like structures or branches born horizontally near the surface of the soil.

Nigeria ginger is considered among the best in the world with its aroma, pungency and high oil content as distinctive features. The yellow ginger variety locally called "Tafin Giwa" with a bold yellow rhizome is popularly cultivated due to its high oleoresin oil which provides added flavor to food.

Dry split ginger is obtained through slicing/cutting of fresh rhizomes which are harvested at about 8 – 9 months with a moisture content of 70 -75%. The soil from the rhizome are washed with clean water, sliced/cut to recommended sizes, air dried in a shaded well ventilated area, away from direct sunlight and cured using solar dryer, hot air furnace to the desired moisture content level of 10%

The consumption of ginger has been advised by health practitioners as a result of its tremendous health benefits to humans such as;

The anti-inflammatory effects and analgesic properties of ginger can help with osteoarthritis

- It helps lower cholesterol
- It helps lower blood sugar level
- It helps treat chronic indigestion
- It reduces the risk of cardiovascular disease and improves blood flow
- It serves as anti-nausea agent
- Anti-carcinogenic properties
- It helps fight infections

Scientific Name

Zingiber officinale

Family

Zingiberaceae

Origin

Nigeria



ORGANOLEPTIC CHARACTERISTICS

Color	Off white, pale yellow
Appearance	In form of short fingers
Smell	Pungent and aromatic
Taste	Spicy, Hot and full-flavored
Additives	Free of any additives (colors, thickeners)flavorings and preservatives

PHYSIOCHEMICAL CHARACTERISTICS

Moisture content	< 12%
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* Total Ash	< 8%
Acid insoluble ash	< 2%
Volatile oil	1.5 min
S₀₂	< 150 ppm

QUALITY

Foreign material	Absent
Pest infestation	Absent
Discoloration	Absent

MICROBIOLOGICAL CHARACTERISTICS

<i>E. Coli</i>	<i>Absent</i>	<i>cfu/g</i>
<i>Yeast</i>	<i>< 10⁴</i>	<i>cfu/g</i>
<i>Molds</i>	<i>< 10⁴</i>	<i>cfu/g</i>
<i>Salmonella</i>	<i>Absent</i>	<i>In 25g</i>
<i>Total Aerobes Mesophilic</i>	<i>< 1×10⁶</i>	<i>cfu/g</i>

CONTAMINANTS

<i>Pesticides residue</i>	<i>Negative</i>
<i>Heavy Metals</i>	<i>Negative</i>

<i>Aflatoxin</i>	<i>< 10</i>	<i>µg/kg</i>
<i>B1+B2+G1+G2</i>		
<i>Aflatoxin</i>	<i>< 5</i>	<i>µg/kg</i>
<i>Ochratoxin</i>	<i><15</i>	<i>µg/kg</i>

NURTRITIONAL CHARACTERISTICS 100gr

<i>Energy</i>	<i>1.26kj</i>
<i>Proteins</i>	<i>8.5g</i>
<i>Fat</i>	<i>5g</i>
<i>Dietary fiber</i>	<i>12g</i>
<i>Carbohydrates</i>	<i>70.5g</i>
<i>Calcium</i>	<i>115mg</i>
<i>Phosphorus</i>	<i>150mg</i>
<i>Iron</i>	<i>12mg</i>
<i>Magnesium</i>	<i>180mg</i>
<i>Vitamin A</i>	<i>150mg</i>
<i>Thiamin/ vitamin B1</i>	<i>0.05mg</i>
<i>Riboflavin/ vitamin B2</i>	<i>0.20mg</i>
<i>Piroadoxina/ vitaminB6</i>	<i>1mg</i>
<i>Vitamin C</i>	<i>7mg</i>
<i>Vitamin E</i>	<i>0.2mg</i>

ALLERGENS

We certify that the following food allergens are NOT present in our dry split ginger by either direct addition (food additive, ingredient,

processing aid, etc.) nor by cross contamination (transportation, products production line etc.)

The product does not contain the following;

- Peanuts or its derivatives
- Tree nuts or their derivatives
- Sesame seeds or its derivatives
- Soy or its derivatives
- Shellfish and mollusks or their derivatives
- Fish or its derivatives
- Wheat or its derivatives
- Sulphites
- Gluten
- Watermelon

Genetically Modified Organism (GMO)

We certify that our dry split ginger has not been genetically modified

PACKAGING

25kg new polypropylene woven sack



CERTIFICATION

Union for Ethical Bio –Trade (UEBT) /Rainforest Alliance certified

DRY HIBISCUS FLOWER

DESCRIPTION

Hibiscus sabdariffa commonly named as “red sorrel” or “roselle” is a member of malvaceae family. It is a medicinal plant with a worldwide fame and has more than three hundred species which are distributed in tropical and subtropical regions around the world. Even though permeable soil is the best, hibiscus can adapt to a variety of soil in a warmer and more humid climate.

Our hibiscus flower is of Nigerian origin grown by farmers in our out-grower system adopting good agricultural practices to the latter.

Hibiscus flowers are harvested from the farm, cleaned and sun dried. The processing entails thorough cleaning to get rid of foreign materials, sieving to separate various waste from flower and packaging in a polypropylene sack.

<i>Scientific Name</i>	<i>Family</i>	<i>Origin</i>
<i>Hibiscus sabdariffa</i>	<i>Malvaceae</i>	<i>Nigeria</i>



Roselle, the safe medicinal plant, having various medically important compounds called phytochemicals is well known for delicacy and also for its nutritional and medicinal properties. The application of the plant in managing different medical problems including cancer, inflammatory diseases, and different cardiovascular problems has been well investigated. The medicinal effect of hibiscus flower are;

- Hypo-lipidemic effects
- Blood pressure lowering effect
- Anti-diabetic activity
- Anti-helminthic and anti-microbial effects
- Anti-oxidant effect

ORGANOLEPTIC CHARACTERISTICS

Color	Red- purple
Appearance	In form of flower
Smell	Berry –like aroma
Additives	Free of any additives (colors, thickeners) flavorings and preservatives

QUALITY

Foreign material	Absent
Pest infestation	Absent
Discoloration	Absent

PRODUCT PROFILE

Extraneous Matter % <2
Foreign Matter % <2
Moisture % <15
Total Ash % <10
Acid Insoluble Ash % <2

CONTAMINANTS

<i>Pesticides residue</i>	<i>Negative</i>
<i>Heavy Metals</i>	<i>Negative</i>
<i>Aflatoxin</i>	<i>Negative</i>
<i>B1+B2+G1+G2</i>	
<i>Aflatoxin</i>	<i>Negative</i>

Ochratoxin

Negative

ALLERGENS

We certify that the following food allergens are NOT present in our dry hibiscus flower by either direct addition (food additive, ingredient, processing aid, etc.) nor by cross contamination (transportation, products production line etc.)

The product does not contain the following;

- Peanuts or its derivatives
- Tree nuts or their derivatives
- Sesame seeds or its derivatives
- Soy or its derivatives
- Shellfish and mollusks or their derivatives
- Fish or its derivatives
- Wheat or its derivatives
- Sulphites
- Gluten
- Watermelon

Genetically Modified Organism (GMO)

We certify that our dry hibiscus flower has not been genetically modified

PACKAGING

20kg new polypropylene woven sack



CERTIFICATION

Union for Ethical Bio –Trade (UEBT) /Rainforest Alliance certification in progress.

DRY ORANGE PEEL

DESCRIPTION

Our orange peel is derived from the removal of the outer layer of sweet orange. The oranges are visually inspected to ascertain the level of ripeness then selected to be peeled with the aid of a sharp knife which is sun dried and packaged in a polypropylene sack.

Our orange peel is sourced from farms with orange orchards and other villages with vast land used for orange cultivation.

Scientific Name

Family

Origin

Citrus sinensis

rutaceae

Nigeria



The health benefits of orange peels are highlighted below;

- The flavonoids in orange peels inhibit a protein (termed as RLIP76) that is linked to cancer. The peels also contain another compound called limonene, which can cut cancer risk.
- Thanks to their excellent vitamin C content, orange peels help break down congestion and cleanse the lungs. Vitamin C also boost immunity, and this helps ward off and prevent lung infections.
- The peels can help you expel phlegm by cleansing your lungs. Enhanced immunity also prevents ailments like cold and flu.
- Though there is less information on this, some sources say that compounds like limonene, decanal, and citral in orange peels can help boost eye health. They have anti-inflammatory properties that fight infections and improve vision.
- Orange peel is considered a boon for the skin as it treats blackheads, dead cells, acne, and blemishes. It also brightens your face. You can also add milk or curd to get that extra glow or for removing tan

NUTRITIONAL VALUE (100G)

ENERGY (KJ) 385

PROTEIN (G) 1.4

TOTAL FAT (G) 0.3

SATURATED FAT (G) 0

CARBOHYDRATES (G) 19.6

SUGAR (G) 12.8

DIETARY FIBRE (G) 2.4

SODIUM (MG) 0

POTASSIUM (MG) 346

ORGANOLEPTIC CHARACTERISTICS

Color	Orange
Taste	Sweet
Additives	Free of any additives (colors, thickeners)flavorings and preservatives

Microbiological characteristics	
Total Plate Count: cfu/g	≤ 10 000
Yeast & Mold	≤ 10 00 cfu/g
Coliforms:	≤ 100 M.P.N/g
E. coli:	Not Detected
Salmonella:	Not Detected
Enterobacteriaceae	≤ 10 cfu/g

CONTAMINANTS

<i>Pesticides residue</i>	<i>Negative</i>
<i>Heavy Metals</i>	<i>Negative</i>
<i>Aflatoxin</i>	<i>Negative</i>
<i>B1+B2+G1+G2</i>	
<i>Aflatoxin</i>	<i>Negative</i>
<i>Ochratoxin</i>	<i>Negative</i>

ALLERGENS

We certify that the following food allergens are NOT present in our dry orange peel by either direct addition (food additive, ingredient,

processing aid, etc.) nor by cross contamination (transportation, products production line etc.)

The product does not contain the following;

- Peanuts or its derivatives
- Tree nuts or their derivatives
- Sesame seeds or its derivatives
- Soy or its derivatives
- Shellfish and mollusks or their derivatives
- Fish or its derivatives
- Wheat or its derivatives
- Sulphites
- Gluten
- Watermelon

Genetically Modified Organism (GMO)

We certify that our dry orange peel has not been genetically modified

PACKAGING

30kg new polypropylene woven sack



CERTIFICATION

Union for Ethical Bio –Trade (UEBT) /Rainforest Alliance certification in progress.

