

Manufactured by: Fresh Beverages & Farms Limited in Partnership with Africa Exports & Imports Pavilions UK LTD







ABOUT US

FB Foods™ Ingredients is a leading supplier of high-quality spices, honey, and vegetables to the food industry.

OUR MISSION

To provide premium ingredients, excellent customer service, and sustainable practices.

BUSINESS DESCRIPTION:

Products: Spices (e.g., turmeric, cumin, paprika etc.), honey (various flavours), and vegetables (e.g., garlic, ginger, onions etc)

These Spices and herbs not only add flavor and aroma to food but also provide potential health benefits when consumed in moderation as part of balanced diet

Target Market: Food manufacturers, wholesalers, retailers and households

Unique Selling Point (USP): We provide premium quality, sustainable sourcing, and excellent customer service

Operations:

Sourcing: We source from our farms and also establish relationships with sustainable and reliable suppliers

Quality Control: We implement rigorous quality checks and certifications (e.g., NAFDAC, ISO, HACCP etc)

Logistics: We partner with efficient transportation, delivery and storage providers





OUR FLOW CHART

Here is our process flow chart at FB Foods™ Ingredients Factory

1. Raw Material Sourcing

- Receive and inspect raw spices (e.g., cloves, cinnamon, turmeric, etc)
- Store raw materials in designated area

2. Cleaning

- Remove impurities and contaminants from raw spices
- Use air jets, screens, or magnets to clean spices

3. Grinding

- Grind cleaned spices into desired particle size
- Use grinders or mills to achieve uniform texture

4. Blending

- Mix ground spices in specific proportions to create blends
- Use batch mixing or continuous blending systems

5. Packaging

- Fill containers or bags with blended spices
- Use filling machines or manual filling stations

6. Quality Control

- Inspect packaged spices for quality and purity
- Check for contaminants, moisture, or other defects

7. Labeling and Packaging

- Apply labels and packaging materials (e.g., bags, boxes)
- Prepare products for shipping and storage

8. Storage and Shipping

- Store finished products in designated warehouse area
- Ship products to customers or distributors

Our process flow charts help visualize and manage complex processes, ensuring efficiency, consistency, and quality control to produce our food ingredients.

OUR CCPs (Critical Control Points)

Our control measures are applied with specific steps or processes to prevent or minimize food safety hazards as follows.

- Packaging material guides
- H2O2 temperature and concentration
- Hot air station to dry and sterilize packaging material
- Filling station
- Package sealing

These CCPs are critical to ensuring the safety and quality of the final product. Effective management of CCPs involves identifying and controlling hazards, monitoring critical parameters, and establishing preventive maintenance countermeasures



List of Products



CAMEROON PEPPER POWDER ITEM CODE: CPP-1



THYME ITEM CODE: THY-1



MORINGA MAGIC ITEM CODE: NM-1



NUTMEG SPICE ITEM CODE: NMS-1



ONION SPICE ITEM CODE: ONS-1



UDA STICK POWDER ITEM CODE: USP-1





TUMERIC TONE ITEM CODE: TT-1



CHILLI PEPPER SPARK ITEM CODE: CPS-1



YELLOW PEPPER SPICE ITEM CODE: HYP-1



GROUND GINGER ITEM CODE: GG-1



PAPRIKA ZEST ITEM CODE: PZ-1



BLACK PEPPER CRAFT ITEM CODE: BPC-1





CINNAMON POWDER ITEM CODE: CP-1



TOMATO PASTE ITEM CODE: TP-1



GARLIC FLAVOUR ITEM CODE: GAF-1



SUYA SPICE ITEM CODE: SSP-1



PEPPER SOUP FOR PREGNANT WOMEN ITEM CODE: PSSPW-1



CURRY POWDER ITEM CODE: CRP-1













SWEET SUYA SPICE FOR GRILLING ITEM CODE: SSSG-1

COCOA POWDER ITEM CODE: CP-1



PEPPERSOUP SPICE **ITEM CODE: PPSP-1**



ROASTED PEANUTS ITEM CODE: ROP-1



PURE AFRICAN HONEY ITEM CODE: PAH-1



GARAM MASALA SPICE **ITEM CODE: GAM-1**





MIXED SPICE ITEM CODE: MSP-1



CRAYFISH POWDER SPICE ITEM CODE: CPS-1



JOLLOF SPICE ITEM CODE: JSP-1



RAW COCOA BEANS ITEM CODE: RCB-1





CHICKEN SPICE ITEM CODE: CPS-1



FRIED RICE SPICE ITEM CODE: FRS-1



FISH PEPPERSOUP SPICE ITEM CODE: CPP-1



Yes! We offer white labeling services also, allowing you to resell our products under your own brand

Benefit:

- Increase your product offerings without investing in R&D
- Enhance your brand reputation with our high-quality products
- Benefit from our expertise and manufacturing capabilities
- Customize products to fit your brand identity
- Competitive pricing and flexible MOQs

Customization Options:

- Private labeling with your logo and branding
- Custom packaging design
- Product formulation adjustments (if applicable)

Logistics and Support:

- Reliable shipping and fulfillment services
- Dedicated customer support
- Marketing materials and sales assistance available

Pricing and MOQs:

- Competitive pricing based on volume
- Flexible MOQs to accommodate your business needs

Next Steps:

- Schedule a call to discuss your specific needs and goals with us.
- Receive a customized quote and product samples
- Partner with us to grow your business with our white label solutions





For Further Information, Contact Us:

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