

ITC at Salon du Chocolat 2023



International
Trade
Centre

Our programmes | our network | our projects

Salon du Chocolat, Paris,
Oct 28 - Nov 1 2023



Funded by the
European Union



Organisation of African,
Caribbean, and Pacific States



Ministry of Foreign Affairs of the
Netherlands



UKaid
from the British people

Cocoa and Chocolate Producers and Brands

from ITC's network





Belize Chocolate Company



Belize

Belize Chocolate Company established in 2007, is an award-winning, family-owned bean-to-bar craft chocolate manufacturer based on the island of Ambergris Caye, Belize. They process organic, direct-trade cacao beans from small family farms in the Toledo district of Southern Belize. Their products include a range of 70% dark chocolate with inclusions, milk and white chocolate, handmade truffles and bonbons, chocolate beauty products, and other value-added merchandise, all made from Belizean cacao beans. They have expanded their business from national wholesale to owning two chocolate boutiques, one in San Pedro, Ambergris Caye, and the other on the neighboring island of Caye Caulker. They also offer online shopping on certain products internationally through their online store. The company currently employs twenty Belizeans in their newly built chocolate factory. Belize Chocolate Company prides itself on creating a Belizean product that showcases the Maya history of Belize.

PRODUCTS

- Belize Chocolate Company Art bar: 70% dark, dark with nibs, dark with orange, dark with chili
- BCC Specialty bar - with sea salt, pineapple, cashews
- Chocolate coffee, hot chocolate mix, chocolate crumble, spicy cocoa rub, cocoa coffee sprinkles, cacao tea

Story: In 1999, Chris and Jo Beaumont moved from the hectic life of London, UK, to Belize to live a simpler life. In 2007 they founded Belize Chocolate Company after visiting a Maya cacao farm on a trip to Southern Belize. They came home with a bag of beans and started experimenting in their tiny kitchen on the beach on the island of Ambergris Caye. They were lucky enough to discover an antique Italian cocoa butter press, which had been part of the Hershey's factory experiment in Belize from the 1980s. This press has played a vital part in their chocolate journey as it has meant that they could produce the precious cocoa butter needed to be added back into their chocolate. They began selling their bars to local stores and as turndown chocolates for hotels, and in 2012 they opened the first chocolate shop in Belize. The San Pedro store offers a delectable range of their chocolate products including their bars, truffles and bonbons, and a large variety of chocolate related beauty products as well as chocolate drinks and chocolate gifts. In 2018 they opened their second store on the neighboring island of Caye Caulker and their milk bar won a silver award for Americas at the International Chocolate Awards. In 2022 their cocoa powder went on to win a silver and their cocoa butter a gold award.

Representative: Joanne Elizabeth Beaumont

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Website: www.belizechocolatecompany.com



Belmont Estate



Grenada

Belmont Estate is a 17th Century plantation, located on north-east on the island of Grenada in the Caribbean. The estate offers guests an immersive experience into farm, goat dairy, tree-to-bar chocolate making, local cuisine at its restaurant, topped with professional, friendly, attentive service.

Story: Belmont Estate is a historic estate, dating back to the 1600s. In 1944 it was purchased by a local Grenadian family and remains in the Nyack family to this day. The owners and staff have a strong commitment to sustainable tourism, organic regenerative farming, and crafting of high quality products. In 2002, the estate diversified in Agri-tourism opening its doors to visitors in order to make the floundering estate viable. This initiative was the brainchild of Shadel Nyack Compton, resulting in rural business community growth, job creation and business evolution. Belmont Estate is known for its high-quality cocoa and chocolate, receiving numerous awards for chocolate, environment and community stewardship and recognition for one of the 50 best cocoa samples at the International Cocoa Awards and Cocoa of Excellence in 2019. The company has expanded its product offering into spices and teas and plans to offer its products to International markets.

PRODUCTS

- Chocolate
- Cocoa powder
- Hot chocolate
- Cocoa balls
- Spices
- Herbal infusion teas

Certifications: Kosher, CERES Organic Certification

Representative: Shadel Nyack Compton
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Social media: @belmontestategd



Chocolate Mall



Ghana

We specialize in customizing chocolate bars as a token of warmth for occasions like New Year, Valentine's Day, Christmas, Birthdays, Weddings, Anniversaries, Corporate Events and any other special day that a client seeks to make an impression.

You can choose from a wide assortment of chocolates, from plain rich chocolates to nutty focuses, from crunches to seasoned varieties, from rich truffles to delicate caramels, and a lot more to satisfy the chocoholics.

Story: Chocolate Mall Limited, producer of Cocobytes Chocolate, is an artisanal chocolate company devoted to producing premium quality chocolate and cocoa-based products for worldwide chocolate lovers. The company started operations in May 2021 to assist the Government of Ghana's vision of promoting the consumption of locally produced chocolate and other cocoa-based products. However, Chocolate Mall Limited has scaled up to meet the global demands of varied clientele tastes.

PRODUCTS

- Chocolate Beverage
- All Natural/Golden Bean
- Cocoa Powder
- Mimis Dragees Melties Chocolate Spread
- Cocobytes Tasty Chips
- Cocobytes Cocoa Nibs

Certifications: Food and Drugs Authority in Ghana.

Representative: Forson Temeng Asomaning
Contact: cocobyteschocolategh@gmail.com | +233 275552265
Website: www.chocolatemallgh.com
Social media: @cocobyteschocolategh



Chocolutv Company LTD.



Ghana

Chocolutv, is a Ghanaian manufacturer of premium artisanal chocolates and related products. Chocolutv was born out of our passion for quality chocolates. Chocolutv produces milk, dark and white chocolates in different exciting flavours.

Story: The Chocolutv milk, white and dark chocolates draw their exquisite flavor and taste from the long and rich history of the finest possible cocoa beans and blends from Ghana! Each nugget and bar is uniquely molded using quality ingredients with the highest possible quality standards. Chocolutv chocolates are guaranteed to bring you joy and to express "luv" the way only chocolates can... enjoy!

PRODUCTS

- 50% Milk chocolates
- 50% Milk chocolates with (Coffee, Ginger, Almonds, Coconut chips, Orange)
- 72% Dark Chocolates
- 72% Dark with (Coffee, Ginger, Almonds, Coconut chips, Nibs)

Certifications: Food and Drugs Authority of Ghana Certified

Representative: Monica Senanu
Contact: hello@choco-luv.com | +233244748746
Website: <http://www.choco-luv.com>
Social media: @chocoluv_gh



Definite Chocolate

 Dominican Republic

At Definite Chocolate we are more than just artisans – we are storytellers dedicated to the essence of the Dominican Republic. Our micro-batch bean-to-bar processes celebrate local ingredients, ensuring each bite delivers an authentic Caribbean experience. By partnering directly with local producers, we secure premium organic cacao packed with distinctive regional flavours. Our products are an exploration of Dominican culture, blending themes of sustainability and community, with the pure joy of exceptional chocolate.

Story: Definite Chocolate was found in 2016 from Jens Kamin. Jens started this beautiful journey of making high quality single origin chocolate in country of origin in his kitchen and grew little by little. Today the company has 6 employees and export to US, EU, UK and parts of Asia and Oceania. Definite Chocolate is the first Dominican chocolate company who won international awards for their fine flavor chocolates. Definite Chocolate uses only Dominican ingredients to offer a unique Caribbean experience.

PRODUCTS

Dark Chocolates

- 100% Zorzal
- 90% Mallano
- 80% Öko Caribe
- 70% Öko Caribe

Flavored Chocolates

- 75% rum infusion
- 70% crunchy cassava
- 65% coffe & sea salt
- 57% cashew milk /

macadamia

- 55% cashew milk / caramelized almonds
- Carnaval Edition JALAO
- Carnaval Edition ARROZ CON LECHE
- Carnaval Edition CHACA

Milk / Vegan Milk Chocolates

- 60% coconut milk
- 50% dark milk

Representative: Jens Kamin

Contact: info@definitechocolate.com | +1 849 353 5367

Website: www.definitechocolate.com

Social media: @definitechocolate



Flexy Foods (Kamini Chocolate)



Ghana

Flexy Foods Ltd is a woman-led organization in the cocoa and cashew value chain. We produce small batch, bean-to-bar artisanal chocolate named Kamini Chocolate in a sustainable environment where at least 80% of the power used is generated from Solar energy. We produce Vegan chocolate and Chocolate with Milk, Chocolate coated fruits and nuts in a safe environment certified by the FDA of Ghana. Aside Ghana's premium cocoa, we used locally sourced ingredients such as Tigernuts and ginger spice to produce the best chocolate you will always love to have. Our business contributes to 7 SDGs goals to promote peace, prosperity and protect the environment. This we commit to by using sustainable energy in our production, we provide decent jobs to members of our community especially women to reduce poverty, we promote good health and well-being by using locally sourced ingredients and contribute to reduction of hunger.

Story: Kamini Chocolate is made from Ghana's premium cocoa beans. Kamini (pronounced as Ka-mii-ni) chocolates are customized handmade made with carefully curated recipes to bring out the best chocolates to satisfy our valued customers.

Kamini means 'sweet', 'nice' or 'delicious' in my native Ghanaian language of Sekpele spoken by the good people of Likpe in the Oti Region of Ghana. This name also draws attention to my people who also grow very rich flavoured premium cocoa where we source most our beans.

PRODUCTS

- Vegan chocolates and Chocolate with Milk & Nuts.
- The Vegan chocolate varieties include Cashew White Chocolate, 70% Dark Chocolate with Tigernuts & Almonds, 70% Dark Chocolate with Ginger and Coconut, 90% Dark Chocolate with Nibs and 70% Dark Chocolate.
- The Milk Chocolate varieties include 43% Milk Chocolate, 43% Milk Chocolate with Cashew, 43% Milk Chocolate with Peanut, 43% Milk Chocolate with Coconut and 43% Milk Chocolate with Coffee.

Certifications: Food and Drugs Authority in Ghana.

Representative: Grace Offei Adjei
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Website: www.kaminichocolate.com
Social media: @kaminichocolate



Heritage Chocolate SRL



Dominican Republic

Heritage Chocolate is a family business in the Dominican Republic, run by two brothers, Jean-Pierre and Valéry Bolonotto. We craft chocolate bars from the best organic cacao beans of different regions of the island, sourcing directly from the farmers or post-harvest producers. We don't blend our different origins in order to reveal their natural flavor notes and bring you the characteristics of each terroir.

Story: We are heirs to a family tradition of almost a century of confectionery, chocolate and bakery in the Dominican Republic, founded in the 1930's by our father Pietro Bolonotto, an Italian immigrant with pastry background on the French Riviera. After working with our mother for 20 years, we sold the family business and went our separate professional ways for more than a decade.

But after a few years of brainstorming, planning and traveling the world to take chocolate classes and observing the new trends, our passion for cacao and chocolate motivated us and brought us back together to start this new bean-to-bar craft chocolate project in 2021. Already world famous for its high-quality cacao and organic beans, we also hope to help the Dominican Republic build a reputation for chocolate excellence.

CHOCOLATE SPECS

- Dark chocolate
- Milk chocolate
- Vegan milk chocolate (plain and inclusions)
- 70 grams bars

Representative: Jean Pierre Bolonotto and Valery Bolonotto

Contact: heritagechocolatesrl@gmail.com | +1 8496331707

Website: www.heritage-chocolate.com

Social media: @heritage_chocolate



Kahkow Europa SL



Dominican Republic

We are a family-run Dominican cacao grower, processor, and exporter. We produce highly distinctive ingredients for chocolate makers and chocolate lovers.

Direct trade is at the core of our identity. We have been working together with our farmers and their families for four generations, sharing with them the progress and benefits achieved jointly. Our passion is innovation and sustainability, striving for long-term development by the means of creating new cacao and chocolate identities with our partners while sharing our expertise.

Story: We are farmers with a century-long heritage of passion for cacao; after years of experience we have evolved into a community of peers that aim to ensure quality, fair direct trade and innovation. We are ideologically and pragmatically committed to the protection of the forests in the Dominican Republic and environmental balance as a whole.

Almost two decades ago we created the Centre for the Transformation of Cacao (CETICO). A fully-integrated post-harvest cacao processing facility, located in the heartland of Dominican cacao: the Duarte province. Microbiology and biochemistry shed meaningful light on the mystery of the creation of aromas and flavours for cacao and chocolate.

Today our mission is to provide continuity to the tradition of cacao. Every generation has instilled their spirit of innovation and passion. We continue to expand the availability of the best genetic varieties that exist in our country, while holding ourselves accountable for sustainable growth and excellence.

CHOCOLATE SPECS

- Distinctive cacao beans
- Cacao nibs
- Cacao mass
- Cacao butter
- Cacao powder
- Dark chocolate and vegan chocolate for professional use

Certifications: Organic, Rainforest Alliance

Representative: Sahilys Duarte

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Social media: @kahkow_europa



LIKKLE MORE

Likkle More Chocolate

Artisan Chocolate



Jamaica

We collaborate closely with our farmers to grow and select the finest cocoa beans, so we create unique tasting experience in every bar that we craft - the sweet taste of Jamaica. We hope you enjoy our chocolates as much as we enjoyed making them.

CHOCOLATE SPECS

- Bean to bar

Certifications: Bureau of Standards

Story: Likkle More Chocolate is a bean-to-bar chocolate atelier based in sunny Kingston, Jamaica, founded by award-winning chef and artisan chocolatier Nadine Burie.

The company takes great pride in making every bite of their chocolate - a perfect balance between passion, craftsmanship, local flavours and the best quality ingredients from Jamaican terroir. Likkle More collaborates closely with their farmers to grow and select the finest cocoa beans, creating a unique tasting experience in every bar - the sweet taste of Jamaica.

Furthermore, the company is doing business the right way. From all-natural ingredients to plant-based, recycled & biodegradable packaging, their commitment to sustainability is at the heart of all Likkle More Chocolate.

Representative: Nadine Burie
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Website: www.likklemorechocolate.com
Social media: @likklemore.chocolate



MILZ Chocolat

 Dominican Republic

Milz Chocolat is a family business dedicated to elaborating farm to bar chocolate, carefully monitoring every process in order to create the most flavorful and delicious chocolate.

Story: Our adventure with cacao started in 2015 when we acquired our cacao farm in the northern coast of the Dominican Republic. In 2019 we decided to elaborate our own chocolate brand, Milz Chocolat, using the cacao harvested from our farm, carefully monitoring every step of the process in order to produce a product of excellent quality and taste. After more than a year of learning and many tests, we offer you a chocolate which is not simply a product, but an experience of pleasure and happiness with every taste.

At the Dominican Chocolate Competition, we were awarded in all three categories we entered, winning gold, silver and public choice awards. In 2021, we moved our chocolate factory to a larger location we own, expanding and increasing our machinery and production capacity. This year, we have expanded our cacao warehouse and continue to upgrade our factory.

This year we also competed in the UK Chocolate Academy Awards where we were awarded bronze and silver awards for three of our chocolate bars. For us, making chocolate is an art that we look at with respect and admiration for the beauty of the entire process that surrounds it.

PRODUCTS

- Dark milk
- Mocha milk
- White chocolate
- 60% dark
- 65% dark
- 70% dark
- 75% Dark,
- 80% Dark,
- 100% Dark,
- 65% Dark/ Tropical Almond
- 65% Dark/Coffee and a selection of seasonal bars

Representative: Yifat Milz and Ivonne Milz
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Website: www.milzchocolat.com
Social media: @milzchocolat

HIGH QUALITY ORIGIN COCOA BEANS

Dominican Republic



In 2006, Adriano Rodríguez and Gualberto Acebey established Oco-Caribe, with the objective of offering a high quality cocoa from the Dominican Republic for speciality niche markets, and specifically meet the demands of small chocolatiers from the United States, Europe and Japan. Many of our clients have won awards with Oco-Caribe cocoa beans across festivals held worldwide, receiving the highest award in 2016, the Golden Cob, at the London Chocolate Academy. In 2015, we decided to start our own small semi-processed factory and our own line of chocolates. This is how Oco Luxury Chocolate was born. The factory is also designed with the objective of teaching students from public schools and private colleges the entire chocolate making process, from bean to bar.

PRODUCTS

- High Quality Cocoa Beans
- Cocoa Nibs
- Cocoa Mass
- Cocoa Butter
- Cocoa Powder
- Organic dark vegan Chocolate

Certifications: Organic

Story: We are a prominent organization, distinguished for our unwavering commitment to Social and Environmental Responsibility in the Dominican Republic. Since our establishment in 2006, we have consistently delivered exceptional quality organic fermented cocoa.

Our esteemed clientele spans the globe and comprises world-renowned chocolatiers, many of whom have garnered prestigious accolades in prominent international competitions. Our Öko luxury chocolate is meticulously crafted by hand, using the best Dominican cocoa beans sourced from ÖKO Caribe. Each cocoa bean is carefully hand-selected to ensure the delicate nuances of flavors, encompassing notes of nuts, oral undertones, and subtle spices, resulting in an uncompromising standard of quality for the end product.

Representative: Gualberto Acebey Torrejon, Adriano Rodriguez Cruz

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Website: www.oko-caribe.com



One One Cacao



One One Cacao is based on Jamaica's north coast and produces chocolate experiences from tree to bar. Working directly with farmers to produce fine and flavour cacao beans for craft chocolate makers. The company as artisans make high quality couverture for the restaurant sector and create memorable farm tours and tastings from their small manufactory overlooking a marine sanctuary. We source cocoa from across the island from St Mary, Northern St Catherine, Upper Clarendon, Portland, St Thomas and Hanover.

We work hands on with individual farmers and co-ops in the pre and post-harvest stage. We benefit by getting better quality beans, which means tastier chocolate, that ultimately means our customers are getting amazing bars from the source, all of which allows us to pay our farmer partners more, that encourages them to plant more which allows us to get more great chocolate.

Story: One/One Cacao started as a dare, I was working as a foreign correspondent in the Caribbean for BBC News and doing a story about the Grenada Chocolate Company and interviewed the legendary Mott Green, a New Yorker who relocated to the Caribbean Island and started an organic and sustainable farming co-operative that took the cocoa from bean to bar. I said I'd love to do something similar in Jamaica, he told me he'd bought his equipment second hand from a factory in the neighbouring parish of St Mary in Jamaica and that if I was really interested I "should do the same" and make my own chocolate. So I set out to do it, I spent time learning from bean to bar makers from across the globe, looked into the history of our island's cocoa and made lots and lots of chocolate noting the terroir differences. In 2017 a year after starting One/One Cacao I won a silver and bronze at the Academy of Chocolate with beans from our first location.

PRODUCTS

- St Thomas 71%, St Mary 71%, Portland 71%, Clarendon 71%, St Thomas 71%, Blue Mountain Coffee, Sorrel Oat Milk White Chocolate, Coconut Milk Chocolate

Representative: Nick Davis

Contact: info@oneonecacao.com | +18767814841

Website: www.oneonecacao.com

Social media: @oneonecacao



Pure Chocolate



Jamaica

The PURE way of making chocolate is simple and honest; we purchase cocoa beans from local farmers and create 100% Jamaican hand-made chocolate. Direct trade is a core value we hold close to our heart. By paying our farmers above market price for their crop they can take better care of their farm and we get the best beans possible.

CHOCOLATE SPECS

- International award winning Chocolate from Jamaica

Story: At PURE we ferment, dry and roast our cocoa beans the old-fashioned way to safeguard our high standards and by doing so create employment opportunities for Jamaica's inner-city communities. PURE chocolate products provide a canvas for young professional Jamaican artists to promote their art to the world. We help by promoting their work to our fans and hope they will become theirs too. With every decision we take we keep one thing in mind; is what we do honest, sustainable and PURE?

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Our programmes

At Salon du Chocolat, we represent selected ITC programmes and their partners.

Visit us at Booth **tbc** to get to know chocolate made at origin: Sustainable business that supports local communities and high-quality production.

ACP Business-Friendly Programme:

This programme is jointly funded by the European Union and the Organization of African, Caribbean and Pacific States (OACPS) and jointly implemented with the World Bank and UNIDO. It supports cocoa, coconut, coffee, cotton and kava value chains through inclusive policies, investment promotion and alliances. It is implemented using the A4A approach.

It seeks to improve the ability of agribusiness firms in ACP countries to compete, grow and prosper in domestic, regional and international markets, ultimately generating inclusive, sustainable jobs and economic growth.

Netherlands Trust Fund – Phase V Agribusiness and Digital Technology:

The International Trade Centre's Netherlands Trust Fund V (NTF V) is a four-year partnership (July 2021- June 2025) signed by the Ministry of Foreign Affairs of The Netherlands and the International Trade Centre to support micro, small and medium-sized eEnterprises (MSMEs) in the digital technologies and agribusiness sectors.

As with previous NTF programmes, NTF V is jointly implemented with the Dutch Centre for the promotion of exports from developing countries (CBI). The programme is designed to contribute to decent jobs and improved livelihoods in the agribusiness, agritech and digital technology sectors. To that end, it aims to:

- **Increase the competitiveness of thousands of MSMEs**
- **Increase sales of supported** companies to hit \$90 million
- **Support thousands of jobs** and **positively impact** more than 200,000 people as a result
- **Bring in-kind** contributions to create an **additional 50% of project value**

In Ethiopia, Ghana and Senegal, ITC is working with smallholder agribusiness farmers focused on cocoa and coffee, associated crops, and horticulture.

In Ghana, NTFV is implementing the same approach in the cocoa sector, supporting local value addition to locally produced cocoa and commitment to greener value chains. It seeks to support the production, commercialization and trade of high-quality, sustainable products made in Ghana from farm to shelf.

UK Trade Partnerships Programme:

Since 2019, the UKTP Programme has worked in ACP countries to increase exports to the UK and the EU through the better use of Economic Partnership Agreements. It is funded by the United Kingdom of Great Britain and Northern Ireland and administered by the International Trade Centre.

The programme partners with government agencies, business support institutions, industry associations and the private sector to improve trade and economic outcomes. It builds capacity through targeted training, real-time access to market intelligence and representation at international trade fairs. UKTP works with small and medium-sized enterprises and cooperatives in the cocoa sectors in the Caribbean, Cameroon and Ghana.

The International Trade Centre

The International Trade Centre (ITC) is the joint agency of the World Trade Organization and the United Nations. ITC is the only development agency that is fully dedicated to supporting the internationalization of micro, small and medium-sized enterprises (MSMEs).

Alliances for Action:

Alliances for Action is an International Trade Centre initiative to establish a network that transforms food systems and advances the Sustainable Development Goals through producer partnerships that cultivate ethical, climatesmart, sustainable agricultural value chains.

We aim at achieving resilience and growth for farmers and MSMEs through more mindful and responsible trade, production and consumption systems and improved opportunities to compete on a global market. This includes building strength and competitiveness of MSMEs and enabling sustainable market linkages and value addition. In the long term, this will serve to incentivize and engage more youth and women at all sector levels.

Stakeholder groups and institutions from across a value chain are included in the consultation, implementation, and governance phases of every development project. We call this the '3 C' process: Connection, Coordination and Collaboration to enable resilience, better trade and growth.

Our partners

GEPA

The Ghana Export Promotion Authority (GEPA) is the National Export Trade Support Institution of the Ministry of Trade and Industry (MOTI) responsible for the facilitation, development and promotion of Ghanaian exports. It was established by Act 396 in 1969 as an agency of the Ministry of Trade and Industry with the mandate to develop and promote Ghanaian exports. Their focus has primarily been to diversify Ghana's export base from the traditional Gold and other unprocessed minerals, Cocoa Beans, Timber Logs and Lumber.

The GEPA acts as a coordinating pivot for the various public sector and non-governmental bodies involved in trade facilitation. The Authority carries out advocacy services for bodies involved in exports. GEPA organizes workshops, forums, conferences, and seminars for both facilitators of export services and the exporting companies. They also train exporters and personnel of export facilitating institutions to upgrade their skills in export marketing.



JAMPRO

Jamaica Promotions Corporation (JAMPRO) is an Agency of the Government of Jamaica that promotes business opportunities in export and investment to the local and international private sector.

Established as a statutory body under the JAMPRO Act, 1990, they promote business opportunities in export and investment to the local and international private sector.

In addition to facilitating the implementation of investment and export projects, Jampro is a key policy advocate and advisor to the Government in matters pertaining to the improvements of Jamaica's business environment.

Jamaica Promotions Corporation is currently operating under the Ministry of Industry, Investment & Commerce.



PRODOLINICANA

Prodoliminicana is the Export and Investment Center of the Dominican Republic. Its objective is to contribute to the increase of exports and investments in favor of Dominican Republic's economy. They provide comprehensive services to all investors, exporters and buyers, free of charge.





Connect with us

ITC is pleased to enable chocolate producers and entrepreneurs to attend Salon du Chocolat 2023 in Paris, and to help pave the way for new sustainable partnerships in the cocoa sector.

If you wish to learn more about ITC's inclusive agribusiness projects and understand how to collaborate with us, please reach out to:

Alliances for Action, ACP Business Friendly and UKTP Caribbean:

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