



Dynamique des Jeunes Leaders pour la Paix et le Respect des Droits Humains

DYJEPREDHU asbl

Dynamics of Young Leaders for Peace and Respect for Humans Rights

CHANGEMENT | TRANSFORMATION | IMPACT

Multicultural partners plant cocoa in the DR Congo

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PROJECT TECHNICAL PROPOSALS

I. Project Summary

1. Title of the project: Multicultural partners plant cocoa in the DR Congo

2. Contact details:

- Name of the organization: Dynamic of Young Leaders for Peace and Respect for Human Rights, “DYJEPREDHU asbl” in acronym

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Mr. RIZIKI BARAKA Isaac (Financial Administrator)

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3. Organization Mission Statement

Our Mission

"Our mission is to pioneer a sustainable, farmer-centric cocoa ecosystem in the Democratic Republic of the Congo by bridging multicultural expertise with local heritage. We are dedicated to transforming raw Congolese cocoa into premium, locally processed products to retain economic value within rural communities, create dignified employment for youth, and protect the vital biodiversity of the Congo Basin through zero-deforestation agroforestry."

Key Pillars Supporting the Mission

To make the mission statement easy to use in grant applications or brochures, it can be broken down into three core pillars:

- **Economic Justice & Value Addition:** Moving from extraction to transformation, ensuring that the wealth generated from chocolate remains in the hands of the Congolese people.
- **Environmental Coexistence:** Cultivating cocoa in harmony with nature, using sustainable canopy farming to act as a buffer zone for protected rainforests.
- **Social Peace & Resilience:** Offering vulnerable youth viable economic alternatives to conflict, fostering community stability through agricultural entrepreneurship.

Project Beneficiaries

1. Direct Beneficiaries

These are the individuals who will directly participate in project activities, receive funding, or gain employment:

- **500 Smallholder Cocoa Farmers:** Rural families who will receive agricultural tools, shade-tree seedlings, and premium prices for their raw cocoa beans. This directly lifts them out of volatile commodity market traps.
- **15 Local Cocoa Cooperatives:** Community-led farming groups that will receive infrastructure upgrades (solar dryers and fermentation boxes) and corporate management training.
- **50 Vulnerable Youth and Women:** Local individuals who will gain direct, permanent employment at the newly built cocoa processing factory as machine operators, quality control technicians, and administrative staff.
- **10 Local Agricultural Extension Officers:** Agronomists trained in digital mapping, GPS data collection, and eco-traceability tools to monitor deforestation-free farming practices.

2. Indirect Beneficiaries

These are the wider community members and regional actors who will benefit from the ripple effects of the project:

- **3,500 Household Dependents:** Family members of the direct farmers and factory workers who will enjoy improved living conditions, food security, and access to education due to stable household incomes.
- **Local Micro-Entrepreneurs:** Small-scale transporters, traders, and packaging suppliers who will provide support services to the factory, boosting the local rural economy.
- **The Congo Basin Ecosystem:** Global citizens and local communities who benefit from the preservation of primary rainforests and native biodiversity through the enforcement of zero-deforestation agroforestry.
- **Regional Consumers and Retailers:** Local supermarkets, hotels, and boutiques in cities like Goma, Bukavu, and Kinshasa that gain access to locally manufactured, high-quality premium chocolate.

Total cost of the project: US \$ 400,000

- **Bank account: Dynamique des Jeunes Leaders pour la Paix et le Respect des Droits Humains, DYJEPREDHU asbl**

Goma Agency -DRC

No. 1272-28000-23526760001-87

Following code: TRMSCD3L

Context and Justification of the Project

Project Context

For decades, the Democratic Republic of the Congo (DRC) has been a leading producer of high-quality raw agricultural commodities, yet it captures only a fraction of the global chocolate market's value. Traditionally, local cocoa beans are exported in their raw form to European and Asian markets for processing. This leaves Congolese farmers vulnerable to volatile global commodity prices. Furthermore, the lack of industrial infrastructure in cocoa-growing regions, such as North Kivu and Tshopo, deprives local economies of manufacturing jobs and keeps rural communities dependent on subsistence farming.

Project Justification

- **Economic Value Retention:** Processing raw cocoa beans into chocolate liquor, butter, and finished chocolate bars directly within the DRC keeps the industrial value-add and profit margins inside the country.
- **Job Creation for Youth:** Building and operating local processing factories creates stable, skilled employment opportunities in manufacturing, logistics, and management, offering a viable alternative to informal labor or recruitment by armed groups.
- **Export Diversification:** Shifting from raw bean exports to premium, locally branded finished products enhances the DRC's trade profile and positions Congolese chocolate as a high-value specialty item in regional African and international markets.
- **Strengthening Local Supply Chains:** Establishing a dependable local buyer (the processing plant) provides cooperative farmers with stable pricing, reduces transport costs, and minimizes the logistical risks associated with exporting perishable raw beans through porous borders.

Main Objective

To establish sustainable local cocoa processing infrastructure in the Democratic Republic of the Congo (DRC) that transforms raw beans into high-value finished products, thereby maximizing local revenue retention, creating industrial employment, and securing stable livelihoods for smallholder farming families.

Specific Objectives

- **Establish Modern Processing Facilities:** Build and equip semi-industrial processing plants capable of converting raw cocoa beans into cocoa liquor, butter, powder, and premium chocolate bars.
- **Boost Local Income by 40%:** Increase the profit margins of local cooperative farmers by providing stable, premium purchase prices that bypass exploitative international middlemen.
- **Create Skilled Jobs for Youth:** Generate direct and indirect employment opportunities in manufacturing, quality control, packaging, and logistics to offer youth alternatives to informal or high-risk labor.
- **Certify 100% Traceable Products:** Achieve international organic and fair-trade certifications for locally processed chocolate, ensuring a zero-deforestation supply chain from farm to factory.
- **Expand Regional and Global Market Reach:** Secure commercial contracts to distribute finished Congolese chocolate products across East African regional markets and international specialty boutiques.

Project Mission

To empower Congolese smallholder farmers and youth by shifting the Democratic Republic of the Congo from a raw cocoa exporter to a manufacturer of premium chocolate. Through sustainable local processing, we strive to keep industrial wealth within the country, protect the Congo Basin's biodiversity, and build a peaceful, resilient economy driven by agricultural innovation.

Project Values

- **Economic Justice:** Ensuring fair compensation, stable pricing, and transparent trade practices that directly elevate the living standards of local farming families.
- **Environmental Stewardship:** Committing strictly to zero-deforestation, agroforestry methods that safeguard native wildlife and preserve the primary rainforest.
- **Inclusivity and Unity:** Celebrating multicultural collaboration by bridging local indigenous knowledge with global technical expertise.
- **Empowerment through Innovation:** Investing in youth skills development and modern processing technologies to build long-term local autonomy.
- **Uncompromising Quality:** Honoring the unique flavor profile of Congolese cocoa by maintaining the highest international standards from bean to bar.

Year 1: Infrastructure, Capacity Building, and Sourcing

Quarter 1 (Months 1–3): Preparation & Site Setup

- **Secure land and permits:** Finalize legal documentation for the processing factory site.
- **Conduct baseline study:** Map partner cooperatives, assess initial cocoa volumes, and survey local youth for recruitment.
- **Procure equipment:** Order semi-industrial processing machinery (roasters, winnowers, grinders, and conching machines).

Quarter 2 (Months 4–6): Civil Works & Farmer Training

- **Factory construction:** Renovate or build the processing facility and install stable power/water systems.
- **Launch cooperative training:** Train farmers on post-harvest practices (optimal fermentation and drying) to ensure bean quality.
- **Set up traceability system:** Deploy digital mapping tools to certify zero-deforestation plots.

Quarter 3 (Months 7–9): Installation & Recruitment

- **Install machinery:** Receive, set up, and calibrate the processing equipment with international technical experts.
- **Recruit factory staff:** Hire local youth and women for manufacturing, quality control, and administration roles.
- **Initiate certification audit:** Begin the formal application process for organic and fair-trade certifications.

Quarter 4 (Months 10–12): Testing & First Production

- **Run pilot trials:** Test the machinery with the first harvest batch to refine chocolate recipes (liquor, butter, bars).
- **Staff technical training:** Provide advanced health, safety, and food processing training to the factory team.
- **Finalize branding & packaging:** Design eco-friendly packaging highlighting the Congolese origin.

Year 2: Commercialization, Scaling, and Evaluation

Quarter 5 (Months 13–15): Launch & Local Distribution

- **Commence full production:** Start continuous processing of raw beans into finished products.
- **Launch local marketing:** Distribute the first batches to local and national markets (Goma, Kinshasa, Lubumbashi).
- **Obtain food safety certifications:** Secure national regulatory approvals for commercial food sale.

Quarter 6 (Months 16–18): Regional Export Expansion

- **B2B trade missions:** Secure supply agreements with supermarkets, hotels, and duty-free shops across East Africa (Rwanda, Kenya, Uganda).
- **Premium sourcing scale-up:** Expand the farmer sourcing network to include 30% more smallholder households.
- **Continuous quality audits:** Conduct internal reviews to maintain international flavor and safety standards.

Quarter 7 (Months 19–21): Global Marketing & E-Commerce

- **International launch:** Ship sample batches to specialty boutiques and fair-trade distributors in Europe and North America.
- **Activate digital sales:** Launch an online store and international marketing campaign showcasing the project's social impact.
- **Mid-term evaluation:** Assess project impacts on cooperative incomes and youth employment rates.

Quarter 8 (Months 22–24): Project Consolidation & Future Planning

- **Financial break-even analysis:** Review factory revenue to ensure long-term financial self-sustainability without donor funds.
- **Annual stakeholder forum:** Hold a multicultural conference with farmers, buyers, and NGOs to share results.
- **Final reporting:** Compile the final project evaluation report and draft the expansion strategy for Year 3.

Budget Summary by Category

Budget Category	Total Allocation (USD)	Percentage (%)
1. Factory Infrastructure & Machinery	\$165,000	41.25%
2. Sustainable Sourcing & Farmer Support	\$75,000	18.75%
3. Human Resources & Technical Training	\$80,000	20.00%
4. Marketing, Logistics & Certification	\$50,000	12.50%
5. Operations & Contingency	\$30,000	7.50%
TOTAL PROJECT BUDGET	\$400,000	100%

Detailed Budget Breakdown

1. Factory Infrastructure & Machinery

- **Civil Works & Facility Renovation (\$35,000):** Securing the building, setting up clean food-grade processing rooms, installing secure storage, and fitting climate control for chocolate molding.
- **Processing Equipment (\$95,000):** Procurement and shipping of semi-industrial machinery:
 - Industrial cocoa roaster & winnower: \$25,000
 - Melangeurs / Chocolate grinders (2 units): \$20,000

- Conching & tempering machines: *\$30,000*
- Molding line, cooling tunnels, and foil wrappers: *\$20,000*
- **Power & Water Infrastructure (\$35,000):** Industrial 50kVA generator, hybrid solar system back-up (to combat local grid instability), and a professional water filtration system.

2. Sustainable Sourcing & Farmer Support (\$75,000)

- **Cooperative Post-Harvest Infrastructure (\$30,000):** Constructing 3 centralized solar dryers and fermentation boxes for partner farmer groups to guarantee raw bean quality.
- **Traceability & Mapping Tools (\$20,000):** Purchase of GPS smartphones and subscription to digital mapping software to trace cocoa plots and enforce zero-deforestation.
- **Agricultural Tools & Seedlings (\$25,000):** Distribution of organic fertilizers, pruning shears, and high-yielding native shade-tree seedlings to expand agroforestry zones.

3. Human Resources & Technical Training (\$80,000)

- **Factory Personnel Salaries (24 months) (\$45,000):**
 - 1 Factory Manager / Food Scientist: *\$18,000 (\$750/month)*
 - 2 Quality Control & Lab Technicians: *\$12,000 (\$250/month each)*
 - 6 Production & Packaging Operators: *\$15,000 (\$104/month each)*
- **Technical Expert Consultants (\$20,000):** Hiring international chocolatiers and engineers for a 2-week block to install machinery, calibrate recipes, and train staff.
- **Cooperative Capacity Building Workshops (\$15,000):** Hosting field training sessions for 500+ smallholder farmers on strict fermentation standards and financial management.

4. Marketing, Logistics & Certification (\$50,000)

- **International Certifications (\$15,000):** Fees for EcoCert/Fairtrade inspectors, auditing expenses, and official registration to enter premium European markets.
- **Branding & Eco-Packaging (\$15,000):** Graphic design for the chocolate brand, initial print run of 50,000 biodegradable, high-end export wrappers.
- **Logistics & Domestic Distribution (\$20,000):** Securing temperature-controlled local transport (from factory to Goma/Kinshasa hubs) and initial export shipping samples.

5. Operations & Contingency (\$30,000)

- **Working Capital for Raw Beans (\$15,000):** Cash reserve to buy the first harvest cycles of raw cocoa beans directly from cooperatives at premium prices.
- **Contingency Reserve (\$15,000):** Emergency fund (3.75% of budget) reserved for unexpected supply chain delays, inflation, or security-related logistics adjustments.

Done in Goma, June 16, 2026

For DYJEPREDHU asbl


Christian AHADI BEN MASONGA
EXECUTIF DIRECTOR, HUMAN RIGHTS ACTIVISTI

