Project #316:



Production unit for carob pulp powder



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Project description



Valorisation unit of 32,5 kT of carob pulp powder with high nutritional value and used in the formulation of three food products for the nutritional enrichment of bread, cakes and flakes

Key facts

- The Kingdom's current exports of carob seeds are mainly in raw form
- Carob gum resulting from the grinding process of the seeds has several uses, in particular as a thickener in the food industry or in the mining or textile sectors

Product Complexity¹ Main required products Carob

Main investment benefits

Grants

Industrial Development and Investment Fund

-0,546

Istitmar SME Program or VSE, subject to the turnover

Potential land

- Agropole of Meknès
- Agropole of Berkane
- Agropole of Beni Mellal
 - Agropole of Agadir

Training assistance

- « IDMAJ » Program
- « TAEHIL » Program

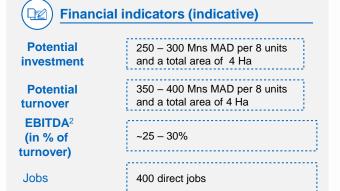
Financement

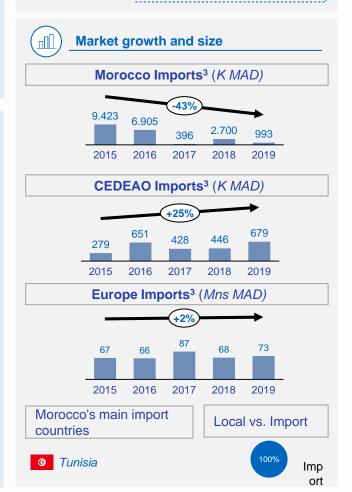
- SME Mezzanine
 - Green Invest

Branch Agri-food

Sub-branch

Food additives industry





^{1.} Product Complexity Index:the diversity and sophistication of the productive know-how required to produce a product. Products with high PCI value (the most complex products that only a few countries can produce) include electronics and chemicals. Products with a low PCI value (the least complex product that nearly all countries can produce) include raw materials and simple agricultural products.

^{2.} Earnings before interest, taxes, depreciation and amortization

^{3.} Source: Office des changes, TradeMap