

Mr Mohamodou Sylla, CASA-Cote d'Ivoire

This is a transcript of the exclusive interview of Mr Mohamodou Sylla, CASA-Cote d'Ivoire taken on the occasion of World Cashew Convention & Exhibition 2018

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Brief about your company CASA

CASA is a cashew processing company located in Bouake, in the centre of Cote d'Ivoire, and operating there since 2014. Our installed capacity is 5,000 tons of raw cashews, which we purchase locally.

What is the current processing capacity?

Our processing capacity is about 5000 tons and we are planning to increase the same to about 7500 tons in the next couple of years.

Mention your kernel export markets?

CASA mainly exports kernels to the USA, the EU – mainly to Netherlands, and mostly in the plain form.

Which are the food safety certifications do you posses?

Considering the food safety, we have already certification from ACA, also gone through the audit to be certified for IPL and Wal-Mart. Hence, we can export directly to Wal-Mart and we are in the process of getting BRC certified soon.

Are you able to maintain traceability of the produce?

We can trace the produce from each and every individual farmer and to keep track until the finished product, before it goes for exports.

What are your future plans?

Our aim is to increase the processing capacity of RCN initially to 7,500 tons and then towards 10,000 tons, as we have enough space for future expansion, and finally to venture into finished products.

Sir, your views on WCCE

I am really impressed by the number of participants present here across the entire cashew value chain. It's a unique opportunity/platform to meet lot of customers and to do business with them.