



PRODUCT

CATALOGUE



USANDAfrica

From African Soil to Global Markets





US AND AFRICA Group is a trading and distribution company based in Ivory Coast (West Africa) under the name US AND AFRICA SARL, with a branch registered in Florida (United States) operating under the name US AND AFRICA LLC.

We specialize in the promotion, export, and distribution of premium African agri-food products, primarily:



Green Coffee



Shelled Cashew Kernels



**Raw Cocoa and its Derivatives
Powder, Butter, Liquor, Mass**

Through a network of over 500 cooperatives, 20,000 producers and 12 certified processing plants, we connect the best agricultural products from Africa to international buyers, guaranteeing traceability, quality and compliance with global standards.



OUR VISION

To become the leading hub for the export and distribution of agricultural products between Africa and the United States, by promoting trade, connecting African producers, cooperatives and processors with American distributors, and showcasing African agricultural excellence in global markets.





OUR MISSION

Building strong, transparent and mutually beneficial partnerships between African suppliers and international buyers.

We provide technical support to producers and cooperatives, ensure compliance with international standards, and provide a reliable export network to deliver the best African products to American and global markets.



OUR CORE VALUES



Quality

Full compliance with FDA, ISO, ARS-1000, HACCP and Fair Trade standards.



Innovation

Integration of digital tools and artificial intelligence via our CertiTrace platform.



Transparency

Every product is traceable from field to export.



Social Impact

Empowering African producers and strengthening rural communities.



GREEN COFFEE

from the Mountains of Man (Ivory Coast)

Grown in the Tonkpi mountains (Man region), this premium mountain Robusta is distinguished by its smooth body, intense aroma and low bitterness. Planted between 220 and 1,200 meters above sea level, it benefits from a Protected Geographical Indication (PGI) recognized by the OAPI.

MAIN FEATURES

- Type : *Coffea Canephora* (Mountain Robusta)
- Aroma : Chocolate, Hazelnut, Floral
- Score SCA : 84,5 / 100
- Method : Hand-harvested, Natural Fermentation, Sun-dried
- Certifications : IGP (OAPI), CODINORM, HACCP, ISO
- Packaging : 60 kg jute bags
- Ports D'exportation : Abidjan, San Pedro

APPLICATIONS

Roasting, Espresso Blending, Instant Coffee, Capsules



Raw Cocoa

Origin Ivory Coast

Ivory Coast is the world's leading producer of cocoa, accounting for approximately 40% of the global supply. Our naturally fermented and dried beans come from Gagnoa, Daloa, Soubré, San Pedro and Man, regions renowned for their fertile soil and the aromatic richness of their cocoa.

MAIN FEATURES

- Type : Fermented and Sun-dried Beans
- Varieties : Forastero (predominant), Trinitario, Criollo
- Fat content : 50–56%
- Aroma : Intense Chocolate
- Method : Traditional Fermentation in wood
- Certifications : CCC, ISO 22000, Rainforest Alliance, Fair Trade, FDA
- Packaging : 64 kg Jute Bags

APPLICATIONS

Chocolate, Butter, Powder, Liqueur, Confectionery



CASHEW KERNELS

Origin Ivory Coast

Our premium cashew nuts are carefully shelled, sorted and packaged to ensure consistent quality, crunchiness and nutrient richness.

They come from the production areas of Bouaké, Korhogo, Boundiali and Bouna, in the heart of Ivory Coast.



MAIN FEATURES

- Calibre : W320 / W240 / W450
- Humidity : $\leq 5\%$
- Aflatoxines : ≤ 4 ppb
- Fat : 44 g / 100 g | Protein: 18 g / 100 g
- Taste : Fresh, Buttery, not Rancid
- Certifications : BRCGS, ISO, HACCP, FDA
- Packaging : 22.68 kg Vacuum-sealed Bags

APPLICATIONS

Snacking, Confectionery, Cashew Paste, Vegetable Oil



COCOA POWDER

Natural



Made from fermented and roasted beans, our natural cocoa powder offers a rich taste and intense color, ideal for drinks and baked goods.

MAIN FEATURES

- Fat content : 10–12%
- Color : Dark Brown to Reddish-brown
- pH : 5,5 – 6,0
- Humidity : < 5%
- Packaging : 25 kg Bags
- Certifications : ISO, FDA, HACCP

APPLICATIONS

Chocolate Drinks, Pastries, Ice Cream, Biscuits



COCOA BUTTER

Pure

Our pure Ivorian cocoa butter is mechanically extracted from fermented and roasted beans. It is known for its smooth texture, stability and natural aroma.

MAIN FEATURES

- Color : Ivory to Light Yellow
- Fat Content : 100%
- Melting Point : 34 – 38 °C
- Aroma : Sweet and Chocolatey
- Packaging : 25 kg Blocks or 200 L Drums
- Certifications : ISO 22000, FDA, GMP

APPLICATIONS

Chocolate Making, Cosmetics, Pharmaceuticals, Confectionery



COCOA LIQUOR

Pure Mass

Also known as cocoa mass, our cocoa liquor is obtained by finely grinding roasted beans, offering a fluid texture and a rich aroma.

MAIN FEATURES

- Composition : 100% Cocoa Beans
- Fat content : 53–56%
- Texture : Smooth and Creamy
- Aroma : Pure and Intense Cocoa
- Packaging : 25 kg Blocks
- Certifications : ISO, HACCP, FDA

APPLICATIONS

Roasting, Espresso Blending, Instant Coffee, Capsules



COCOA CAKE

Pressed Residue

A by-product of butter extraction, cocoa cake is used for the production of powder or enriched animal feed.

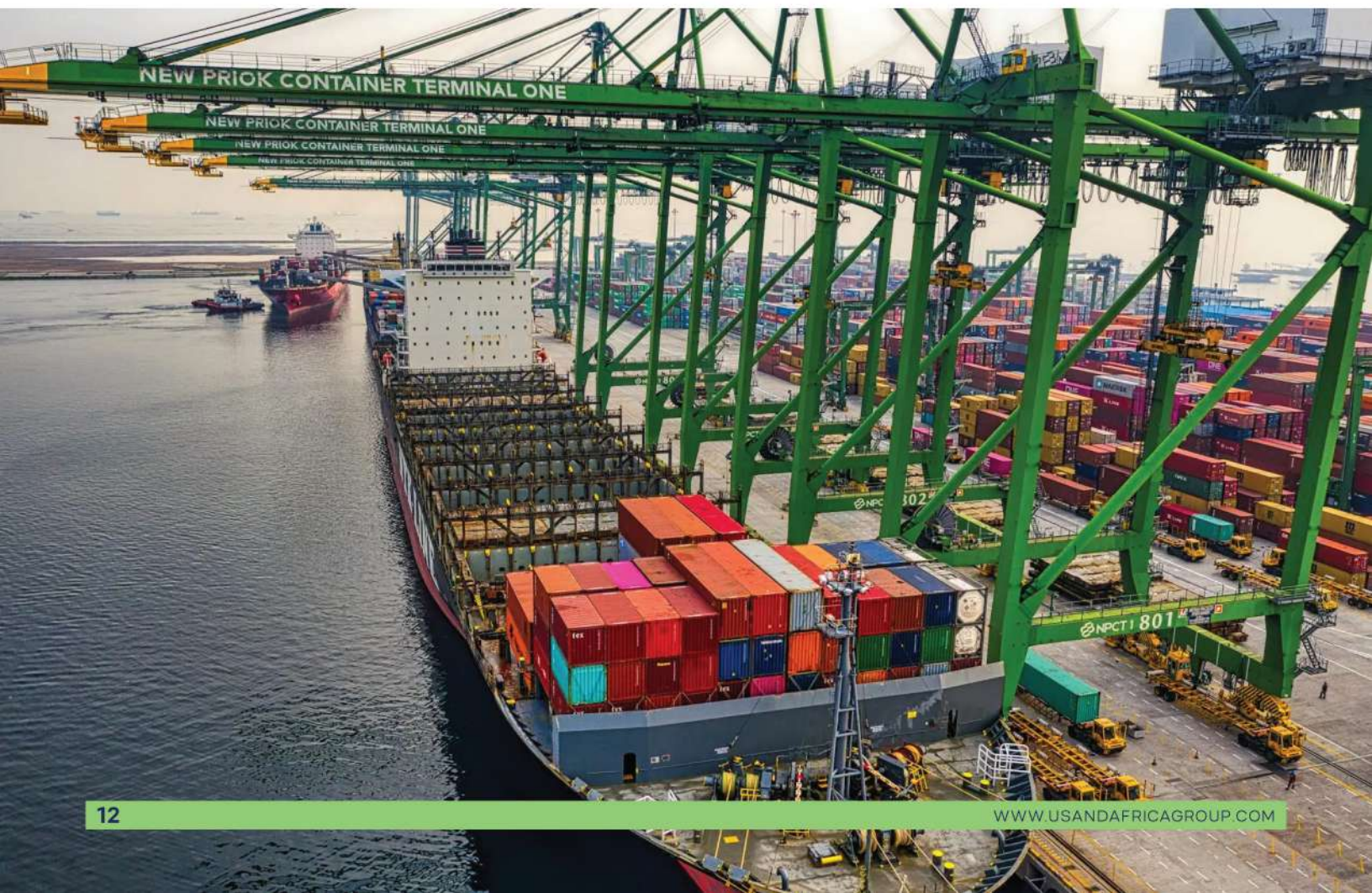
MAIN FEATURES

- Residual fat content : 10–12%
- Form : Solid Blocks or Fine Powder
- Color : Dark Brown
- Packaging : 50 kg Bags
- Applications : Food, Extraction, Animal Nutrition



Logistics & Export

- Ports of shipment : Abidjan and San Pedro
- Mode of Transport : Maritime (20 and 40 foot containers)
- Incoterms Available : FOB / CIF / CFR / DAP
- Average Delivery Time : 45 to 60 days
- Documents Provided : » Certificate of Origin
» Phytosanitary certificate
» Laboratory analysis report
» Technical data sheet with traceability QR code





Why choose US AND AFRICA LLC?

- Direct access to certified cooperatives and factories
- Complete traceability from field to export
- FDA, ISO, CCC, EU, Fair Trade compliant
- Logistics expertise and export documentation
- Presence in the United States for business coordination
- Sustainable commitment and support for African producers



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