

# PRESENTATION SHEET - OKAN POWDER

## CFF – Congo Forest Flavors

CFF (Congo Forest Flavors) is an innovative startup, specializing in the development and commercialization of high-value food ingredients derived from rare and unique fruits of the Congo Basin and West Africa. Our mission: to reconnect the food industry with the natural bioresources of African forests by giving them a scientific, ethical, and sustainable future.

### OUR MISSION

Innovating from tropical biodiversity to provide nutrition professionals with functional, healthy ingredients inspired by traditional African knowledge.

### OKAN – A CFF BRAND

“Okan” means “heart” in Yoruba. It is from this vital center that we envisioned a brand reconnecting us to what truly matters. OKAN was born from the meeting of ancestral wisdom from Ghana and the high standards of modern nutrition professionals. OKAN showcases our exceptional ingredients: pure, potent, and functional.

### OUR VALUES

- Scientific excellence and product quality
- Local impact and short supply chains
- Transparency, traceability, and ethics
- Recognition of biodiversity and traditional knowledge

### WHY WORK WITH CFF & OKAN?

- Access to rare, safe, and scientifically validated ingredients
- Traceable, fair, and locally sourced supply chains
- Regulatory compliance tailored to international markets
- A reliable partner for nutra, wellness, and superfood formulations



### FLAGSHIP INGREDIENT: MIRACLE BERRY POWDER (ORIGIN: GHANA)

A rare plant: *Synsepalum dulcificum*, a fruit native to West Africa, known for its unique sensory properties. Gentle processing: Hand-harvested, slowly dried, and locally milled in Ghana. The active compounds are fully preserved. A unique molecule: Miraculin – a natural protein capable of transforming sour tastes into sweet ones. Our powder is 100% pure — free from additives, GMOs, and chemical treatments. Each batch is tested by an accredited independent laboratory.

### OUR APPROACH IS BASED ON DUAL EXPERTISE:

A rigorous scientific methodology, including research, characterization, and validation of the sensory and nutritional properties of our ingredients. Full supply chain control — from harvesting to market delivery — with strong local anchoring, traceability, short supply chains, and compliance with international regulations.