

BUSINESS CASE • BENIN

Akpan: Reviving tradition with quality and passion

**Miguel Adechinin and Abdul-Haqq
Yarou-Tanga, Founders of Akpan Bénin**



Brief overview of the traditional fermented food product

Akpan is a traditional cereal-based fermented product, valued for its smooth, yoghurt-like consistency. Cereals used are mainly maize, with a small amount of sorghum. Akpan is predominantly consumed in Benin and across West Africa, just after lunch, or as a refreshing snack between lunch and dinner. It is mainly produced in the south of Benin as a street food.



Traditional akpan production is often characterised by non-standardised processes, particularly in fermentation and cooking, which can affect product consistency and quality. Moreover, its short shelf life presents challenges for larger-scale distribution, making innovation and quality improvement essential for its long-term development.

Food Processors

Founded in 2018 by two young Beninese entrepreneurs passionate about akpan, **Miguel Adechinin** and **Abdul-Haqq Yarou-Tanga**, Akpan Bénin was born from a simple yet powerful idea. The best akpan spots were neither easily accessible nor consistently available. Driven by their love for this traditional beverage, they set out to create a product of superior quality, available year-round, for true akpan enthusiasts like themselves.

Their mission is to promote and elevate a local product, transforming akpan into a modern, trusted brand while celebrating its heritage. Their guiding philosophy is captured in their slogan: “Akpan Bénin, produit chez nous, par nous et pour nous” (In English: Akpan Bénin, made here, by us, for us).





Value Chain

RAW MATERIAL PRODUCERS	Cultivate maize and manage drying, shelling and storage.
COLLECTORS	Purchase maize from multiple farmers, dry it and store it.
PROCESSOR (AKPAN BÉNIN)	Process maize into akpan.
MILLERS	Transform the soaked maize grains provided by the processor into flour and return it to the processor.

Impact Data

AVERAGE SALES	Around 150 jars (360 ml each) per month.
ANNUAL VOLUME	Approximately 648 litres per year
JOBS CREATED	4

Quotes

What are you most proud of in your business?

” We are proud of our work ethic, the quality of our product, the sacrifices we have made, and the fact that our akpan meets the expectations of our customers.

What would you like to do next in your business?

” We aim to expand our production unit, make it fully compliant with current quality standards, and become a reference in the agro-food industry, especially for plant-based dairy products.

Social media information

FACEBOOK	www.facebook.com/akpanbenin/?locale=fr_FR
X	x.com/AkpanBenin



Gallery of Pictures



← Miguel Adechinin and Abdul-Haqq Yarou-Tanga, founders of Akpan Bénin.



↓ The process includes milling, wet sieving, fermentation, cooking, cooling and product delivery.

