



## BUSINESS CASE • CÔTE D'IVOIRE

# Coco baca: Building a future through resilience and hopee

**Latto Nina N'Gbesso,**  
Community Entrepreneur



### Brief overview of the traditional fermented food product

**Coco baca** is a porridge, traditionally from millet. However, due to the high cost of millet, the raw material of Coco baca has now shifted to maize. The Gontougo (Bondoukou) region in northeastern Côte d'Ivoire is traditionally the main production and consumption area for Coco baca.



Produced mainly by women, it is traditionally consumed within families during ceremonies such as weddings, funerals or baptisms, as well as to break religious fasts. In Côte d'Ivoire, it is eaten by all age groups, either as a breakfast, an afternoon snack, or an evening meal, often served with fritters or bread. Some mothers also use it as a dietary supplement for their infants.



## Food Processor

**Latto Nina N'Gbesso** is a 21-year-old young woman. After interrupting her studies in her final year of high school, she became actively involved in selling coco baca, an activity her mother has been engaged in for over ten years. Familiar with this tradition since childhood, N'Gbesso was introduced early on to the process of producing and marketing coco baca. Today, this activity serves as a vital source of income to support her household.

Despite having paused her schooling two years ago, N'Gbesso took the high school diploma exam as an independent candidate this year, a testament to her optimism and determination to pursue higher education. She is a visionary, with her feet firmly rooted in the family's coco baca business and her eyes set on academic success. She is truly one of a kind, a remarkable example of resilience and ambition.

## Value Chain

<b>FARMERS</b>	Farmers manage primary agricultural activities, including sowing, harvesting, drying, shelling, bagging and storage. Agricultural inputs, such as seeds, fertilisers, and pesticides, are either purchased directly by farmers or, in some cases, provided by the government or agricultural cooperatives.
<b>WHOLESALEERS</b>	Wholesalers purchase raw materials in large quantities from village producers. They check the quality of the maize for moisture, insects, mould, and chemicals. They then transport the raw material to their warehouses, where, if necessary, they dry, sort, sift, and bag it for sale.
<b>RETAILERS</b>	Retailers purchase raw materials directly from wholesalers. Once in possession of the maize, they transport it to their store or point of sale. There, they conduct a meticulous sorting process, sieve and winnow the maize to ensure its quality, and store it appropriately before putting it up for sale.
<b>COCO BACA PRODUCERS</b>	Coco baca producer begins by purchasing maize. The maize is then washed and carefully sorted before being soaked for 24 hours to ensure optimal grinding. After soaking, ingredients such as chilli peppers and cloves are added. Once the ingredients are mixed, the maize is ground to create a paste, which is then filtered to remove impurities. The paste is left to ferment for at least 24 hours, giving it its unique properties. Finally, the coco baca is prepared using this fermented paste.
<b>MILLERS</b>	Millers grind the mixture of raw material with the ingredients after the soaking step.

## Quote

“ I am proud that the UP-RISE project will help enhance the quality of my product , a quality Coco Baca for the happiness of consumers.





## Gallery of Pictures



↑ Harvest



↑ Fermentation



↑ Filtration



↑ Grinding



↑ Packaging



↑ Storage



↑ Transport wholesaler