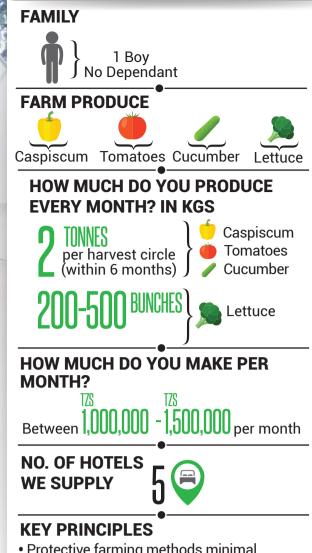
## **RENALDA BERNARD MLAY**



- Protective farming methods minimal usage of Pesticides
- High quality seeds/seedlings hence getting high quality products
- Technical support and close monitoring from growth to harvest hence quality products

**Fresh produce from** farms means a lot to us, it gives guests new tastes from

## **KEY RESTAURANT FACTS**

## NAME

Indo Italiano Restaurant

LOCATION Moshi Town

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**MONEY SPENT** PER SEASON **BUYING FROM** LOCALS

TZS 40,000,000/=

**PERSON PROFILE:-WHO HANDLES** PRODUCE NAME

Chef Athumani Ignas 

WHY WE BUY LOCALLY • Fresh Supply

100% Organic Fresh • High Quality Affordable Cost



After having too much

trouble in finding markets for my produce, I decided

to walk from one hotel to

another with my products

since I believed

they were of good quality.

**Kilimanjaro** 



## **KEY PRINCIPLE BENEFITS**

BUY FROM LOCAL HELP PROMOTE

**THE SMALL SCALE FARMERS** 

HELP THEM HAVE A LIVELIHOOD

HELP GROW THE ECONOMY





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