



Premium Fonio Grain

Ancient superfood grain sourced from traditional cultivation areas across West Africa. Known as the 'grain of the universe,' fonio offers exceptional nutritional profile and gluten-free properties for health-conscious markets.



Product Overview

Product Code	PS-FO-001
Origin	West Africa (Burkina Faso Primary, Mali Secondary)
Scientific Name	Digitaria exilis (White), Digitaria iburua (Black)
Variety	White Fonio (Primary), Black Fonio (Specialty)
Export Pricing	\$6,500-12,000/MT FOB

Premium fonio grain sourced from traditional cultivation areas across West Africa, with primary sourcing from Burkina Faso and secondary from Mali. Known as the 'grain of the universe,' fonio is an ancient superfood gaining recognition in international health food markets for its exceptional nutritional profile, complete amino acid composition, and naturally gluten-free properties. This drought-resistant crop supports sustainable agriculture while delivering premium nutrition.

Product Specifications

Grain Characteristics

Grain Size	1.0-1.5 mm diameter
Shape	Small, round to oval
Color	Cream to light brown (white), dark brown to black (black)
1000 Grain Weight	0.5-0.7g
Bulk Density	750-800 kg/m³

Purity	≥ 98% pure fonio grain
Foreign Matter	≤ 2%
Moisture Content	≤ 12%

Nutritional Profile (per 100g dry weight)

Component	Value	Key Benefit
Energy	360-380 kcal	High energy density
Protein	8-11%	Complete amino acid profile
Carbohydrates	70-75%	Complex carbohydrates
Fat	2.5-4.0%	Essential fatty acids
Iron	8-12 mg	Excellent iron source
Calcium	40-60 mg	Bone health support
Magnesium	110-140 mg	Mineral rich
Methionine	High content	Superior to other cereals

Quality Parameters

Broken Grains	≤ 5%
Damaged Grains	≤ 3%
Insect Damage	≤ 1%
Test Weight	72-78 kg/hl
Protein Content	8-11% (dry basis)
Fat Acidity	≤ 3 mg KOH/g
pH Level	6.0-6.8
Germination Rate	≥ 85% (for seed grade)

Grade Classifications & Current Pricing (FOB West African Ports)

Grade	Price Range (USD/MT)	Quality Standards	Minimum Order
Conventional Grade	\$6,500-8,500	Basic processing standards	1-5 MT
Premium Clean Grade	\$8,500-10,500	Enhanced processing protocols	3-5 MT
Organic Certified	\$11,000-12,000	Certified organic processing	2-3 MT

Volume Discounts: 5-15 MT (-3%), 15+ MT (-5%), Annual contracts (100+ MT) (-8-10%) **Seasonal Pricing:** Fresh harvest (Oct-Dec): Base price, Mid season: +10-15%, Pre-harvest: +20-25% **Fair Trade Premium:** +\$500-800/MT available for certified cooperative sourcing

Traditional Processing & Quality Assurance

Traditional Processing Method: 1. **Harvesting:** Hand-harvested at maturity using traditional methods 2. **Threshing:** Traditional beating methods and winnowing for grain separation 3. **Cleaning:** Multiple cleaning stages with mechanical cleaning equipment 4. **Drying:** Sun drying to optimal moisture content (≤ 12%) 5. **Grading:** Precision sizing, grading, and quality sorting 6. **Final Processing:** Quality control verification and packaging preparation **Quality Control System:** • Field quality control with variety verification and maturity assessment • Processing quality control with incoming inspection and process monitoring • Final product testing with comprehensive analysis including nutritional verification • Complete batch documentation and farm-level tracking system • Laboratory testing for composition, microbiological safety, and contaminants

Packaging & Storage

Package Type	Capacity	Material	Container Load
Export Standard	25 kg bags	Triple-layer polypropylene with liner	40 bags per pallet (1 MT)
Bulk Export	50 kg bags	Heavy-duty woven polypropylene	20-22 MT per 20ft container
Retail Packages	1 kg packages	Food-grade packaging	Custom packaging available

Storage Requirements: • Temperature: 15-25°C • Relative Humidity: ≤ 65% • Ventilation: Good air circulation • Protection: Pest-free environment • Shelf Life: 24 months under proper conditions

Seasonality & Availability

Production Calendar: • Burkina Faso: Planting (May-June), Harvesting (September-November), Processing (October-December) • Mali: Planting (June-July), Harvesting (October-December), Processing (November-January) **Availability:** • Fresh Harvest: October - February • Processed Stock: Year-round availability • Peak Quality: November - December • Annual Production Capacity: 3,000-5,000 MT

Market Applications

Market Segment	Applications	Key Benefits
Health Food Markets	Gluten-free products, superfood category	Complete amino acids, high minerals
Food Processing	Flour production, breakfast cereals	Rapid cooking (5 minutes), versatile
Culinary Applications	Traditional recipes, modern gastronomy	Neutral flavor, fluffy texture
Retail Products	Ancient grains, organic markets	Premium positioning, clean label

Health Benefits & Functional Properties

Health Advantages: • Gluten-Free: Safe for celiac disease and gluten sensitivity • Low Glycemic Index: Diabetic-friendly with sustained energy release • Complete Protein: All essential amino acids present • High Mineral Content: Rich in iron, calcium, magnesium • Digestive Health: High fiber content supports healthy digestion • Energy Dense: Sustained energy release from complex carbohydrates **Functional Properties:** • Rapid Cooking: 5-minute preparation time • Versatile Texture: Fluffy, couscous-like consistency • Neutral Flavor: Adaptable to various culinary applications • Easy Digestion: Gentle on stomach, suitable for all ages • Nutrient Dense: High nutritional value per serving

Certification & Compliance

Available Certifications: • EU Organic, USDA Organic certification • Fairtrade International certification • Non-GMO verification • Certified gluten-free processing • HACCP, BRC, IFS, ISO 22000 food safety standards **Export Documentation:** • Commercial Invoice and Packing List • Certificate of Origin and Phytosanitary Certificate • Bill of Lading/Airway Bill and Insurance Certificate • Certificate of Analysis and Microbiological Test Results • Organic, Fair Trade, and Gluten-Free Certificates (when applicable) • Non-GMO Verification documentation **Competitive Advantages:** • Superfood status with rising global demand for ancient grains • Superior amino acid profile compared to other cereals • Growing celiac and health-conscious consumer markets • Sustainable cultivation supporting environmental conservation • Cultural authenticity as traditional African heritage grain • Year-round supply through strategic multi-country sourcing • Quality consistency with standardized processing protocols

Contact Information

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Ready to Source Premium Fonio Grain?

Contact our grains division for volume pricing, custom specifications, and seasonal availability. We provide complete documentation, quality certificates, and can arrange sample shipments for qualified buyers interested in this ancient superfood.