



NALI LIMITED COMPANY PROFILE

NALI[®]



AFRICA'S HOTTEST
PERI-PERI SAUCE



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OUR STORY

NALI Limited is a family-owned food processing company that was founded in 1974 by Alford Nali-Lo Khoromana, from the Thyolo District in Malawi. Nali-Lo Khoromana was the pioneer of growing bird's eye chillies in Malawi and processing them into NALI Hot sauces. The NALI Hot sauce brand has attained a cult-like status with chilli lovers across Africa and other parts of the world because of its hotness and great taste, so much so that, it has been dubbed as "Africa's hottest peri-peri sauce". Our slogan, ABALE SAMALANI (FRIENDS, TAKE CARE), is a constant reminder of how hot our NALI Hot Sauce is perceived throughout the World.

The flagship NALI Hot Sauce is made from Malawian Bird's eye chilli which is the hottest in Africa. Its high local and international demand has played a significant role in the development of Malawi. Its production, combined with other NALI products such as honey and vinegar have created over 1,000 jobs and has supported over 3,000 farmers countrywide. All NALI products are certified by the Malawi Bureau of Standards and In 1994, the company's chilli range of products was validated by the United States Food and Drug Association (FDA) as fit for export into the American Market.

MISSION STATEMENT

We are committed to producing high quality tasty sauces and food products suitable for everyone at every meal.

OUR VISION

We aim to be the market leader with our distinctive, tasty, chilli sauce that is made with the love of Malawian hearts, to reach every home in the world.



CORE VALUES

Nali Limited is founded on strong values that unite and guide all our employees in order to achieve our common goals. The Nali values are:



01 INTEGRITY

02 RESPECT

03 RESPONSIBILITY

04 PROFESSIONALISM

05 FAIRNESS

06 HEALTH AND SAFETY

07 GOOD CUSTOMER SERVICE



OUR PRODUCTS

There are currently 8 different flavours of NALI sauces: the legendary NALI Hot, NALI Garlic, NALI Kambuzi, NALI Steak BBQ, NALI Gold, NALI Ginger and NALI Curry Masala. NALI Limited also produces NALI Brown and White Vinegar and NALI Honey.



NALI SAUCES

All of the chillies used in NALI's range of hot sauces were originally only grown in the Luchenza district, in the southern region of Malawi. Due to the high demand for NALI sauces on the local market, NALI now sources its chillies from farmers across Malawi, from regions that have a suitable climate for their growth, for example, Kasungu, Zomba and Mangochi to name a few.

All the chillies are hand-picked, ensuring that only the finest make it into our delicious sauces. All the farmers who supply NALI with chillies are assisted with sustainable farming methods and in some cases seed, to ensure that there is consistency in all of the NALI chilli sauces.

Once the chillies are hand-picked, they are washed to remove all impurities. They are then, crushed, blended and cooked with our special spices. After the chilli sauces have been blended and cooked, they are then bottled, capped and labelled, ready to be consumed by the NALI faithful.



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NALI HONEY

NALI Honey has been used as a substitute for sugar in many households. It's high nutritional content enables it to be used as a sweetener which is far better for your health than normal sugar. The health benefits of honey are dependent on its quality, that is why it has become very important for us to understand the various factors that affect the quality of honey to make sure that we give our customers the most delicious and nutritious honey possible. Some of these factors include the type of flowers used in the formation of the honeycombs, the blending process, storage conditions, the temperature of heating and more. Our Honey is harvested from natural forests. NALI works with various bee-keepers around the country whose bee-hives are hung in the natural forest areas. This ensures that the NALI Honey our customers enjoy is of the best quality.

NALI VINEGAR

NALI Vinegar is the most affordable vinegar on the market. Its versatility allows it to be used in the kitchen as well as other areas of your home. Whilst the vinegar can be used for marinades, salads as well as cleaning; our vinegar can be used for preserving foods such as pickled onions, carrots, eggs, ginger and cucumbers. Our vinegar is carefully mixed to ensure the right acidity and zero contamination, therefore, they can also be used to sterilize surgical equipment. Did you know that if leafy vegetables are wilted, soaking them in cold water and a little bit of NALI Vinegar can perk them right up?



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NALI VINEGAR
Great for veggies

For cooking and table use. Available in 500ml and 250ml
Use in marinades, sauces, salad dressings and as a condiment.

JOIN THE HOT TEAM

Heat up your business by adding some NALI sauces to your product offering. To become a NALI Distributor, Retailor or have it as part of your condiments in your Restaurants and Cafeterias, contact us using the contact details below:

CONTACT DETAILS

Cell: +265 (0) 999452 452, 999452 455, +265 (0) 999534 745, 888 156 245

Email: info@naligroup.mw or orpaprieur@gmail.com

Address: NALI HEAD OFFICE Partridge Avenue

P.O.Box 5767, Limbe, Malawi



SHOPRITE



CERTIFICATIONS

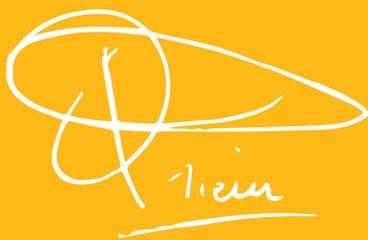
All of our products are approved and certified by The Malawi Bureau of Standards (MBS), the United States Food and Drug Administration and the Halal Department of Malawi.



DIRECTOR'S SUMMARY

NALI Limited has been a family-owned business since its inception in 1974. Throughout our existence, we have incorporated the family values that were instilled in us by our late Father, Mr Alford Nali-Lo Khoromana. We at NALI believe family comes first and that is why we treat everyone who walks through our doors with love and respect. It is because of these values that we have been able to produce products that Malawians and people across the globe have grown to love. With this solid foundation that was built by our Father, We aim to develop and increase the market share of NALI products both on the local and export markets. Enhancing our production capacity, whilst maintaining the processing of good quality NALI products, is one of NALI Limited's strategic objectives. As a significant contributor to the Malawian social-economic fabric, we believe this is in tandem with the national economic development goals, to increase production and exports, reduce imports and the reliance on donor assistance in order to grow the national economy.

NALI Limited operates both in the rural areas, as well as, in the urban setting. Our production factory is based in Luchenza, where we provide employment to the rural population; however, our Head Office sits in Mpingwe, Limbe, where our employees reside in the city. The company has created over 1,000 jobs and has supported over 3,000 farmers countrywide, throughout the years and continues to do so. We aim to create more jobs, support more farmers and create more opportunities for suppliers and distributors of our products. In summary, you could say that our main mission is to simply grow the NALI family.



Orpa Khoromana Barlucchi (Managing Director)



SUMMARY INFORMATION

DATE OF INCORPORATION: 15th December 1983
LEGAL STATUS: Limited Company
MAIN BUSINESS: Food Processing
EMPLOYEES: 81

COMPANY REGISTRATION NUMBER: 2383
MALAWI BUREAU OF STANDARDS APPROVAL: Certified

CONTACT DETAILS:

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Email: info@naligroup.mw

Address:

P.O.Box 5767, Limbe, Malawi

LOCATION: Plot number LE244, Mpingwe, Limbe

DIRECTORS:

Mrs Orpa Khoromana-Barlucchi, Ms Olivia Khoromana, Mr Enock Khoromana.



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