

**CARNET'ADAPT** 



**Promoting Guadeloupe's local** agriculture to meet the challenges of climate change **Supply management** 























### **Dominique Zami Manager**

Guadeloupe

**PTL AGRO** 



### A committed local player











- Studies: Postgraduate degree in Economics and Social Sciences
- Freelance journalist: Chaine Demain Cityvox
- Manager: Jarry Orange Shop 2009 to 2015
- Central kitchen manager: Royal Traiteur in Le Moule (Catering company)
- Manager of SOS Emballages
- Director of Marin Chicken in Le Moule

The partner is the Marin Chicken Restaurant located on the Boulevard Maritime in Le Moule with 2019 sales of 1 million euros (of which D. Zami is a shareholder).



### **Our mission**

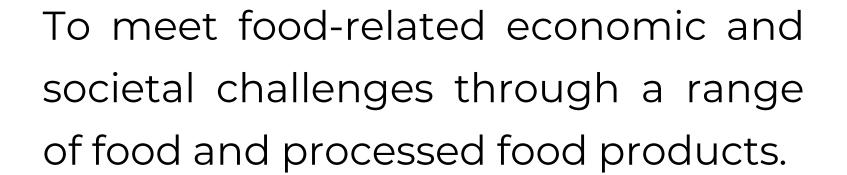














### Our mission: background







THE GREEN

DEAL

EGALIM law

Anti-waste policy

**National** 



Local



Integration of the project into local PATs (Territorial Food

**SAS PTL AGRO** 



Projects)
Promoting our
agriculture

and developing its

reputation

### Our mission: background





80% of Guadeloupe's food is imported

Apart from bananas and sugar cane, the agricultural sector has struggled to develop.

To meet the societal challenge of healthy food for all, PTL AGRO is offering a solution that creates value upstream and downstream with its food-processing plant.

# Our mission: climate change is at the heart of the project









Right from the start of the project, we designed a plant that would be virtually self-sufficient in:

- energy (solar panels)
- water (recovery of rainwater, filtration and reuse of grey water).

In addition, we have planned a large green space on site with a Creole garden to encourage local biodiversity.



## Our mission - what PTL AGRO does to manage supply risk









- PTL AGRO works on several fronts to secure its supplies:
- Choosing to work with local produce such as bananas, sweet potatoes, manioc (cassava) and breadfruit.
- Working more closely with farmers and offering them an innovative model:
  - creation of an association of producers working on supply issues
  - creation of a GIEE to work specifically on product quality
  - creation of a partnership agreement with the farmers in our network
  - joining the PATs (Territorial Food Programmes)
- Adapting to the specific characteristics of our ancestral farming practices, while at the same time carrying out R&D. Two researchers will therefore be joining the team.

### On the production line



Our processing unit is designed to optimise every m2 with the use of forward-flow production.

To deal with large product flows and/or seasonal fluctuations, a storage platform and a deep-freezing unit have been integrated.

Implementation of a flexible production schedule with two 8-hour shifts. We therefore need to recruit a qualified production manager.

### For which products?









PTL AGRO will be offering local Guadeloupe products:

- Chopped vegetables
- Chips, crisps
- Flours and flour mixes
- Cookies
- Catering dishes (dombrés, samosas, etc.)



Field-grown sweet potato plants

We will also be developing a wide range of plant-based food products.

PTL Agro has enlisted the help of a specialist consultant: vegg2food.

### **Keys to success**







- 1°) Involving the suppliers of raw materials from the start of the project
- 2°) Taking expert advice and recruiting appropriate staff
- 3°) Demonstrating agility in responding to all the societal and environmental challenges and managing supplies as effectively as possible in the face of political issues, shortages and consumer demand.









### Thank you for your attention!

