

**SAHAYONS
LIMITED**



**Exporters Of
Horticultural
Products, Tea,
Coffee And
Flowers**



Samsons Limited is a Kenyan owned company, whose primary business is to export a wide range of high quality horticultural products, tea, coffee and flowers, available in season and all year around. Our products are professionally grown from our own farms, where we observe the best global agronomic standards in safety, hygiene and packaging. Favored by the incredible tropical climate and fertile soils of Kenya, our crops yield excellent quality all through the year. Our prices are quite competitive and reflect the market conditions.

OUR FRUITS

AVOCADOS



We have also invested our time and money in avocado farming. Some of the avocados we have in our farms include: furte avocados, has avocados and jumbo avocados. This fruit is prized for its high nutrient value, and is added to various dishes due to its good flavor and rich texture. It is the main ingredient in guacamole. The avocado has become an incredibly popular food among health-conscious individuals. It's often referred to as a super food, which is not surprising given its health properties.

PINEAPPLES



We export Sweet, Smooth Cayenne, and Baby Kenya Pineapples. Kenya Climate is conducive for growing Kenya Pineapples and we are committed in exporting the finest pineapples from Kenya to all parts of the world. Pineapples are produced and sold all year round. Grading of pineapples for fresh market is based on appearance, sweetness, colour, aroma and size. The picking process involves lateral slicing by a sharp knife without injuring either the fruit or the stalk from which slips for planting sprout.

BANANAS



Our suppliers obtain high quality tissue culture seedlings at the Kenya Agricultural and Livestock Research Organization (Thika). Cavendish bananas are eaten raw, used in baking, fruit salads, fruit compotes, and to complement foods. The outer skin is partially green when sold in food markets, and turns yellow when it ripens. Bananas contain potassium which keeps electricity flowing throughout the body, which is required to keep your heart beating. Bananas' high potassium and low sodium content may also help protect your cardiovascular system against high blood pressure

MANGOS



Samsons Limited is known to export four types of mangoes. The mangoes include:- Apple Mangoes, Kent Mangoes, Keitt Mangoes and Ngowe Mangoes. We source the Kenya mangos from trusted family growers around Kenya. Our fresh mango fruits are of high quality, handpicked, well graded and hygienically handled and packed.

PAPAYA SOLO SUNRISE



Although mostly known for producing fruits, the different components of the papaya plant make it quite versatile. The ripe fruits have a variety of uses in both the domestic and commercial food industry. They are used in making fruit juices, jams, and even ice cream. The leaves and the unripe fruit are used as vegetables, while papaya seeds pass for appropriate salad dressing. Also, papain extract is used in catalyzing different processes.

Even with all these uses, its simplistic appearance is quite deceiving and one may be tempted to think that growing it is easy. Contrary to this, a clear understanding of its dynamics is necessary to thrive in papaya farming.

The papaya is a fast-growing plant. It doesn't branch unless it is injured. It has a hollow, straight trunk that is cylindrical. Its leaves erupt from the upper part of the stem. Once they fall, they leave prominent scars on the trunk.

Their flowering depends on the type of plants you have. The pistillate plants produce female flowers and require cross pollination to bear fruits. Staminate plants only produce male flowers and thus only produce pollen to pollinate the female flowers. With a hermaphrodite plant, they have both the male and female flower parts. They are, therefore, capable of self-pollination.

Papayas come in different varieties, with some having a high propensity for bearing specific types of flowers. The Solo variety produces both male and female flowers 66 percent of the time. This means that approximately two out of three plants from the variety will produce fruits even when planted alone. Their fruits are quite sweet too. The fact that their fruits are mostly inbred results in the production of fruits that are uniform in shape and size. They also give a high yield, making them ideal for commercial production.

Solo Sunrise takes nine months to mature once transplanted. It is especially known for its sweet fruits which come with a tough outer shell. This makes them appropriate for long-distance shipping. Their skin is smooth and the flesh is firm. Their seeds are easy to remove as they aren't deeply indented. With these properties, Solo Sunrise is appropriate for large scale farming for both local and export purposes.

OUR CEREALS

COWPEAS



Cowpea varieties grown in Kenya include; Katumani 80 (K80), KVU 27-1, 419, Kunde 1, MTW 63, 610, Machakos 66 (M66), Kitui black eye. Certified seeds are used during planting. Cowpeas are a rich source of dietary fiber and have been known to ease stomach conditions such as diarrhea and constipation.

The Pods can be harvested green or dry. Green pods are hand-picked while still tender, about 12-16 days after flowering.

Matured, dried pods are harvested promptly to avoid infestation with weevils, seed shattering and deterioration in humid weather. Cowpeas are mostly used in curries and can also be processed into a paste or flour.

RED BEANS



Our farmers adopt recognized food management systems, both in production and processing (cleaning and packing). We export dry beans, which are traceable and our farmers have put in place safety systems (such as HACCP) to ensure food safety. Kidney beans are known for their high content of fibers and protein, making them ideal for people with diabetes or people who want to reduce their meat consumption. In the health segment your main point for attention as an exporter is supplying a clean and pesticide-free product. To achieve extra high quality and safety standards, we apply Integrated Pest Management which considerably reduces the amount of pesticides. We are committed to exporting the finest quality of French beans to global market.

MUNG BEANS



The mung bean is also known as the green gram. The mung bean is a small round bean similar in shape to the field pea. When mung beans are mature, the pods are harvested, dried, threshed and winnowed.

Safety systems (such as HACCP: hazard analysis and critical control points) have been put in place to ensure traceability. The mung beans are stored dry, in a dark, cool and well ventilated storage.

We ensure our mung beans from different harvest periods are not mixed, as the older seeds will downgrade the entire lot. We ensure containers are clean and the cargo protected from moisture, pests and cross-contamination (especially with organic produce).

ORANGE-FLESHED SWEET POTATOES



Sweet potatoes, in all their varieties, are sweet and nutritious. So significant are these tubers that they are ranked as the sixth most important food crop in the world. While they come in different colors, the orange-fleshed sweet potatoes are growing in popularity due to their positive attributes that give them the ability to play a role in poverty alleviation, combating food insecurity and minimizing malnutrition.

The variety is slowly emerging as a significant player in tackling vitamin A deficiency, especially in expectant and nursing mothers, as well as children under the age of five. It is highly rich in Vitamin A in the form of beta-carotene, which is what gives it the rich orange color. This is in addition to it being rich in starch, fiber, sugars and minerals.

When working with bio-fortified vines, they offer economic efficiency as the crop gives high yields within a short time. When there is plenty of the tuber, it allows for value addition in different meals which has the potential of combating malnutrition. In addition, the crops are highly tolerant to different strains in the farm including pests and diseases.

This colorful variety is not only highly nutritious but also economically viable. As people continue to access information on its nutritional benefits, the demand for the orange-fleshed sweet potatoes continues to grow. This has prompted growth in both local and export markets.



OUR VEGETABLES

FRENCH BEANS



Our beans are harvested and shipped within hours. Good hygiene practices are maintained during production to avoid microbiological contamination. To achieve extra high quality and safety standards, we apply Integrated Pest Management which considerably reduces the amount of pesticides. We are committed to exporting the finest quality of French beans to global market. French Beans from Kenya are proven to be low in calories - with no saturated fats.

They are equally high in antioxidants which provide protection against cancers such as colon and stomach. French beans from Kenya are also high in folate concentrations which play a key role in reproductive health.

SUGAR SNAP PEAS



Unlike common garden peas, sugar snap peas have edible pods. Sugar snap peas are a great source of fibre and make a fast, delicious snack due to their distinctive sweetness. We at Samsons Limited have specialized in the supply of the stingless variety. We source for sugar snap peas from family owned farms that employ low use of fertilizers and other synthetic enrichments, and instead going for decomposed manure. In Kenya, sugar snaps are grown on the slopes of Mt Kenya, which provide ideal growth conditions.

SNOW PEAS



Snow Peas are best eaten straight from the garden or the farm, however you can store unwashed snow peas in a perforated polythene bag, in the refrigerator up to 5 days. A strict cold chain management is followed straight from the farm, which ensures food safety, the highest quality and a long and reliable shelf life for our produce.

Snow peas are mostly used in stir fries and salads. Snow peas are rich in fiber, carbohydrates, protein, vitamins A and C, healthy fats, iron, potassium, magnesium, folic acid and antioxidants.

PACKAGING

In Samsons Limited, we focus on our packaging and storage in a way that ensures that our products are still in good condition, after being loaded to the cargo planes and buses, and also arrive at their destinations while still fresh. Our main aim of packaging is to maximize space both in-transit and in-store and reduce product damage.



OUR FLOWERS

ROSE FLOWERS

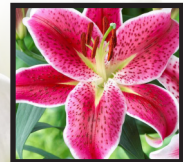
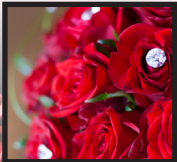
All our roses are produced in green houses to protect them from rain, wind and extreme temperatures. Humidification and dehumidification processes are followed, to maintain proper humidity conditions within the greenhouses, which are an important part to attain good head sizes and also to control pests and diseases. The flowers are graded, sorted, bunched and cut to grade, before being kept in specially treated post harvest solution for rehydration.

The bunched flowers are kept in the final cold room, to attain lower temperatures before being finally packed in flower boxes. Packaging of boxes is done inside the cold room. The flowers are transported by refrigerated air freight and have a vase life of two weeks when properly taken care of.

LILLIES

We export various varieties of Lillies including Asiatic, Oriental lilies, Canna lily, peace lily, day lily among others. When cutting lilies, we choose those with buds that are just about to open, with a bit of the flower color showing—leave those that are still tight and green.

As soon as you get lilies inside, we trim the stem ends an inch or so, making a diagonal cut with a sharp knife. Before arranging in a vase, remove the lower leaves on the stems so that no foliage will be underwater. To help prolong the flowers' life, add cut-flower food to the water.



OUR COFFEE

BLUE MOUNTAIN COFFEE

This superb micro-lot is grown by the small-holder farmers in Kisii County, a mountainous region of western Kenya best known for its bananas and soap stone trade. Famed for evergreen farms, Kisii arguably records one of the highest rainfalls in the country thanks to its positioning in the Lake Victoria lake basin and the heavily foliated Kisii Highlands. With its mild climate, fertile land and picturesque undulating hills, this catchment resembles the Jamaica Blue Mountains. Blue Mountain, SL-28, SL-34. Cupping score: 90.25. This sweet and decidedly balanced coffee displays classic Kenyan characters of black currant, juicy plum and Roselle.

OTHAYA COFFEE

Situated on the highlands of Central Kenya is one of the largest fully farmer-owned, Fairtrade certified coffee society in Kenya, Othaya Farmers Co-operative. The coffee is named after the cooperative since it is well known for their top quality Kenyan Arabica coffee.

Sample roasting and cupping facilities are found at the Gatuyaini factory in Othaya, and every lot delivered during the harvest season is cup sampled by the society staff. Dry milling installation, allowing of the society to manage the parchment hulling, sorting and grading elements of their operation are among the standard features found at the Gatuyaini factory.



BARICHU COFFEE

This Fairtrade AA coffee is produced by small-holder farmers of the Karatina wet mill affiliated with the Barichu co-operative in Nyeri County, Kenya. Barichu Farmers Co-operative Society is located in Mathira East Sub-County in Nyeri County. It is currently composed of four factories, Karatina, Karindundu, Gaturiri and Gatomboya. It was registered in October 1996 under Cooperative Development and Coffee Board of Kenya. The cupping profile for Barichu Gaturiri AA was sweet, clean and juicy with flavors such as pineapple, peach, blood orange, jasmine and milk chocolate. Also there was a beautiful, soft floral note like blackberry blossoms in the aromatics.

OUR TEA

GATHUTHI TEA



The factory is located on the north eastern slopes of Aberdare ranges only 14 KM from Nyeri town, and 168 KM from Nairobi the capital

city of Kenya. She lies 0 degrees 25 minutes south of the equator and 35 degrees 55 minutes to the East of the Greenwich.

The area enjoys a cool wet climate with a bi-annual rainfall pattern with peaks in April to May, and October to December.

IRIANI TEA

The Factory started with small scale holder farmers of an average of 0.5 acres totaling 510 hectares to a current hectare age of 1145 ha. The green leaf production has increased from an initial 5.1 million in 1981 to current 12.7 m in 2005, with farmers increasing from 2115 to 5747.

Iriani Tea Factory Company limited is located at Iriani location, Othaya Division of Nyeri District. It's well served with two major streams: Thuti and Gikira. The factory catchment is well linked to two major towns Nyeri (Provincial Headquarter 25 km away by a tarmac road and 138 km from Nairobi)



OUR NUTS

CASHEW NUTS

Our raw cashew nuts are sun dried raw nuts for up to six days to reduce moisture content to 9%. The nuts are then roasted to discharge the caustic shell oil and acrid fumes and can be stored for 2 years before being shelled.

Every care is taken to ensure only good quality product is purchased by our qualified buyers. Samsons Limited ensure our products are of the best quality and we meet the customer's satisfaction since that is what keeps us in the market.



MACADAMIA NUTS

We source the raw fresh Kenya macadamia nuts from family growers in the country. Harvest comes when they fall from the tree, which is when the husk is removed and the nuts are dried.

The shell can then be removed using a nutcracker. A handful of these nuts make a crunchy snack, but they're also great in cookies, breads and pastries, fruit salads, and garden salads.

To prevent the spilling over of the cracking nuts, we use widescreen roasting ovens though in other cases flat pans at low heating also serve the purpose.





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