





1. What is the production capacity of the Milk Powder Plant?

The plant has an installed capacity to process 650,000 liters of milk per day.

2. What makes the Milk Powder Plant different from others?

The MPP stands out due to its advanced technology, which ensures high efficiency, safety, and quality in production. It is the first plant in Africa to use this technology and the seventh in the world, positioning Inyange Industries as a leader in dairy processing. Additionally, the plant's focus on local farmer collaboration and economic impact further distinguishes it from other facilities.

3. How much was invested in the Milk Powder Plant?

The total investment for the facility is approximately USD 54 million.

4. How does the plant impact local farmers and the community?

The plant injects about 10.1 billion Rwf annually into the economy and has increased daily earnings for local farmers from 2 million Rwf to 80 million Rwf. It creates 270 permanent jobs and supports hundreds more indirectly.

5. What certifications does Inyange Industries Ltd hold?

Inyange products hold certifications from the Rwanda Standards Board, Rwanda FDA, FSC 22000, ISO 22000, and Halal certification standards, ensuring compliance with local and international markets.



6. How has Inyange Industries Ltd contributed to the milk sector in Rwanda?

Invange has structured the sector by enhancing milk collection from 3,000 liters per day in 2009 to 200,000 liters per day by 2020. The company's partnerships with farmer cooperatives have improved livelihoods and ensured fair pricing for farmers.

7. What products are produced at the Milk Powder Plant?

MPP produces three key product categories:

- **Powder Milk**: Including Skimmed Milk Powder (SMP) and Whole Milk Powder (WMP).
- **Butter**: High-quality butter made from processed milk.
- Ghee: Clarified butter known for its rich flavor and long shelf life.

8. What is the process of production at the MPP?

The process includes:

Collection: Raw milk is collected from local farmers.
Processing: The milk is pasteurized and processed using advanced machinery.
Drying: For milk powders, the milk is dried into powder form while retaining its nutrients.
Packaging: The products are then packaged in a hygienic environment to ensure freshness and quality.

9. What constitutes the products made at the MPP?

The products are made from high-quality raw milk sourced from local farmers. The milk undergoes rigorous processing and safety measures to ensure it meets the highest standards of quality. Skimmed and whole milk powders are created through a drying process that retains essential nutrients, while butter and ghee are produced through traditional and modern methods that ensure rich taste and quality.



10. What are the prices of the products in the market and beyond?

The prices of the products are competitive and reflect the high quality and advanced production methods used at the MPP which is \$3.5 per kilo.

11. Why is powder milk product packaged like this?

This kind of packaging is based on International packaging standards for Industrial Milk Powder products.

12. How has Inyange Industries Ltd expanded over the years?

Since its founding in 1997, Inyange has expanded its product range and facilities, including a major factory in Masaka and different dairy plants in partnership with farmer cooperatives such as Savannah, Mukamira and Giheke dairy plants, significantly increasing its production capacity and market reach.

13. Who are the target customers for these products and why?

The primary target customers are industrial users, such as infant product manufacturers, pastry businesses, and brands offering instant milk powder products. These products are ideal for businesses requiring high-quality milk powder for their formulations. Additionally, the products cater to both local and international markets, ensuring a broad customer base.

14. Why is it important to focus on the exportation?

The government benefits from a stronger FOREX which fuels a better balance of payment and it helps Inyange to tap into the milk powder commodity markets.



15. Which markets are the products from the MPP targeted to?

The products are targeted at both local and international markets. Locally, they support Rwandan manufacturers and consumers, while globally, they cater to the rising demand for high-quality milk products in various regions and some of the markets have already started showing interests such as Zambia, Zimbabwe and Kenya.

16. Are there any plans to create retail-friendly products?

Yes, Inyange Industries is exploring opportunities to develop retail-friendly versions of our milk powder products to cater to individual consumers.

17. What are Inyange Industries' future plans?

Invange Industries aims to continue expanding and innovating to meet growing market demands and support Rwanda's economic development as well as the farmers. The company also focuses on sustainable practices and community engagement through various CSR initiatives.

Contact Information.



Contact Information:

Socials - X, IG: <u>@AlwaysInyange</u> Email: <u>info@inyangeindustries.com</u> Phone: +250 788 161 900