



Latin American and Caribbean Economic System

Sistema Econômico Latino-Americano e do Caribe

Système Economique Latinoaméricain et Caribéen

Casabe Monción Cluster
The Dominican Republic Export Consortia Proposal

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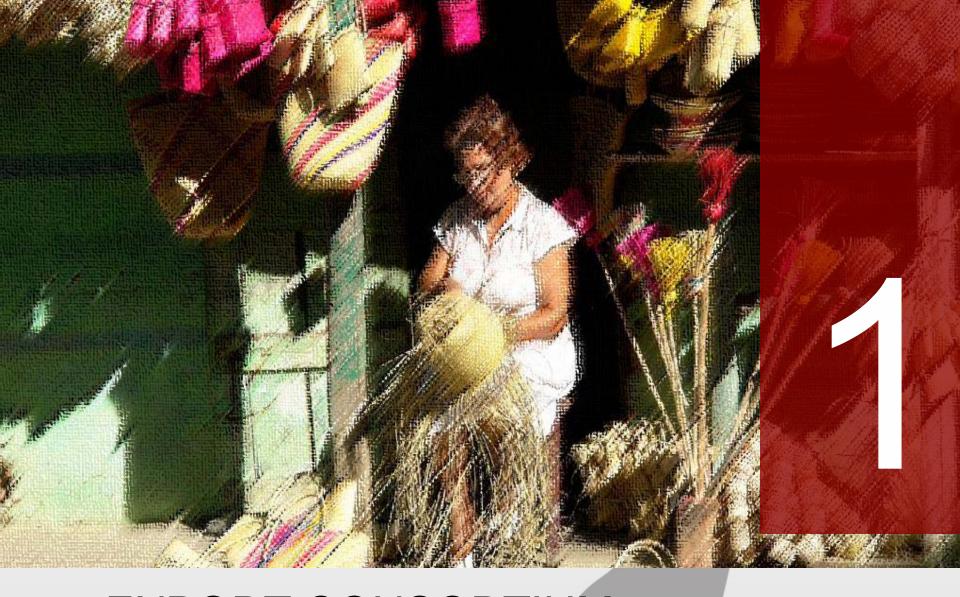
Relaciones Intrarregionales

Encuentro sobre Consorcios de Exportación para el Caribe Piura y Lima, Perú 6 y 7 de mayo/ 8 de mayo de 2014 SP/ECEC-Pymes Di N° 9-14

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EXPORT CONSORTIUM, SECTOR AND PRODUCTS





Casabe Monción Cluster

Casabe Monción Cluster, is located in Santiago Rodriguez, at the northwest of Dominican Republic.







The consortium consist of 38 Yucca processors and producers of cassava bread with an average production of 9,000 breads per week, with a capacity of 1.4 million breads a month and 16.8 breads per year.

"Monción is called, capital of the cassava"







ITS RELEVANCE AND ITS RELATIONSHIP WITH THE TERRITORY





Cassava in Dominican Culture

- Before Colonization, indigenous main food, was cassava, which was made out of Yucca.
- Yucca is not only food for our population, it also reminds us of our roots.





Population Involved

Total Direct Jobs Generated: 625 Employees

Total Indirect Jobs: Harverster 866

Workers 2666

Intermediary Traders 90

Drivers 62

Helpers 62

Salesman 60

Others 50

Total Indirect Jobs: 4481 Employees



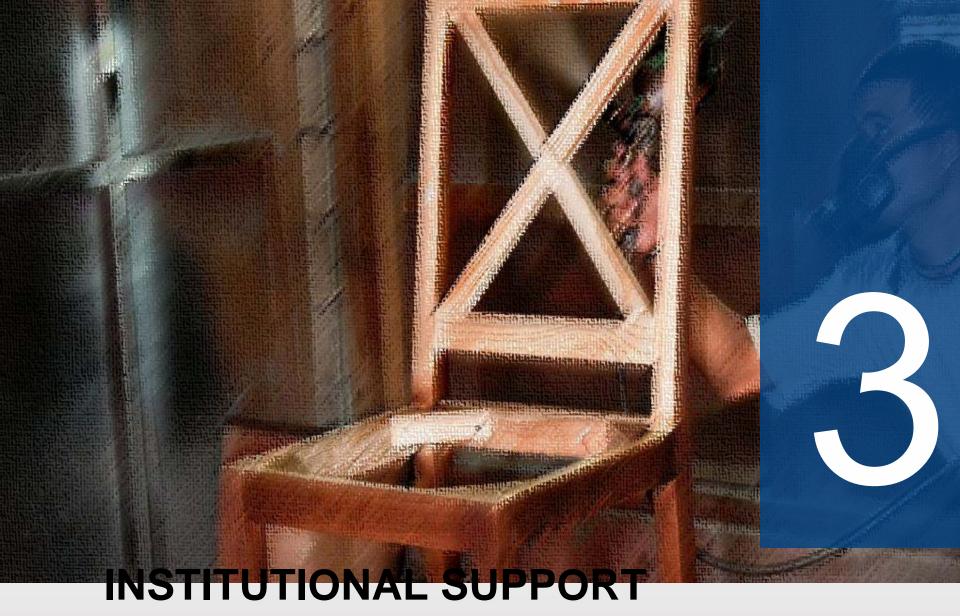


Chain of cassava

- The current production of cassava demand 1,372 permanent workers per month, which represents 16,464 a year wages
- The most intense part of the process is the burning of cassava, which requires 18% of the workforce and is developed mainly by women
- Packaging is also highly important (represents 18% of the process)
 and is also an activity that generates permanent jobs to the local
 female population







MARKET RESEARCH,
OPPORTUNITIES





Fame and Identification

- People recognize cassava as a main taino tradition.
- Different points of sales
- Period between december and april, is the best season for cassava producers.





Relevance of the Cassava production and exportation

- Production of cassava generates new jobs, specially for women in rural areas.
- Cassava is part of our culture, a culture we would love to spread all around the globe.





Institutional Support

 Cassava producers have received technical and technological assistance during 2013.

 They received a fund for RD\$ 60 millions (1.38 million US\$), so they can increase their production, and enter to the european market.





Strenghts

- Ideal food for people with diets and active lifestyle.
- Ideal snack for people with celiac disease
- Preservative free food, and has an active life of 8 months.
- Cassava is nostalgic product.
- Raw material is harvested in the country.
- Varieties: garlic, onion, fruits jam.
- Locals Largers Hotels begins to buy it







Weakness

- Recient government support
- People perceived it as humble food
- 5 largest producers: produce about 50% of total production.
- Weak chain of distribution
- No merchandaising plan
- Unatracctive packing
- No denomination seal





Challenges

- Creation of a common structure for selling
- Make the cassava process a tourism attractive
- Creation of merchandising and advertising campaign

Get included in the menu of the smallest hotels





THANKS













