



Government of the Netherlands

EU-HOPIA

SPICES & HERBS

Fi
Europe

2-4 December 2025
Paris Expo Porte de Versailles
Paris, France

CBI at FI Europe 2025

Paris 2 – 4 December 2025

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Admassu Beski, Farmer, South West Ethiopia
Ethiopian Black Cardamom (Korerima)



The Netherlands Ministry of Foreign Affairs established CBI in 1971, supports sustainable economic growth by connecting low and middle income countries with Europe

CBI Projects

Business Export Market entry Export Enabling Environment



4-5-year projects:
specific value chain
specific country/countries

24 target countries

www.cbi.eu/projects

CBI Ethiopia 5-year programme 2021 – 2025

CBI is bringing 5 Ethiopian Spices & Herbs companies to Fi Europe, Paris 2025. The companies are coached in EU market access requirements, export strategies, sector knowledge and food safety standards. CBI opens export markets in the EU, UK and the European Free Trade Association (EFTA) by networking and participation in European trade fairs.



Our projects target the MENA region, West Africa, East Africa, the Sahel and specific Asian countries.

CBI Studies

Market Intelligence



Every year: 200-250 studies
produced in 14 sectors

Target group:
All 143 low and middle
income Countries

www.cbi.eu/marketinfo

CBI's mission is to support the transition towards inclusive and sustainable economies



Ginger
Tepi Research Centre for Spices,
South West Ethiopia



ETHIOPIA

Spices & Herbs

Ethiopia has been growing naturally organic spices & herbs for 2000 years.

Ethiopians are passionate about spices & herbs, they know how best to grow their native species, what constitutes excellent quality and how to cook with their spices & herbs to create delicious meals.

Ethiopian food is FLAVOUR.





ETHIOPIA

Spices & Herbs

Rich biodiverse forests and high altitudes of 1500m, are the perfect environment to grow spices & herbs.

Ethiopian native spices; Kororima (Ethiopian Black Cardamom), Koseret (Ethiopian verbena, Lippa Adoenis), Ethiopian Basil (Beso Bela), Ethiopian Long Pepper (Timiz), Paprika (Berbera) and Red Chilli (Mitmita).

 **unesco** biospheres protect the natural forests of Kafa, South West Ethiopia People's region.



Vanilla and black pepper vines wind around the forest trees; turmeric, ginger, Ethiopian black cardamom (Kororima) and rosemary cover the ground.



Etagegnew Jamal
Chairwoman, Women's Cooperative
Black Pepper vines and ginger, South West Ethiopia



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**Wondogenet Research Centre for Herbs
Botanical Garden, Hawassa Ethiopia**



ETHIOPIA

Spices & Herbs

The Ethiopian Tepi Research Centre for Spices and the Wondogenet Research Centre for Herbs, ensure that the environment, biodiversity and native varieties are protected for generations to come.



**Tepi Research Centre for Spices
Nursery compound, South West Ethiopia**



ETHIOPIA

Spice & Herbs



Turmeric
(Tepi 1, Dame)



Ginger
(Yali, Boziab)



Black Pepper
(Gondo Berbere)



Ethiopian Black Cardamom
(Korerima)



Long Pepper
(Timez)



Bird's Eye Red Chilli
(Mitmita)



Rosemary
(Rosmarinus Officinalis)



Ethiopian Verbena
(Koseret)

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Korerima Farming Cooperative, South West Ethiopia
Ethiopian Black Cardamom (Korerima)



Bench Maji Union Herbs & Spices

Bench Maji Union is a dedicated cooperative of spices growers in the vicinity of the Ethiopian UNESCO protected biosphere belt of the Kafa region, the birthplace of coffee. It was established in 2005 with 14 founding primary farmer cooperatives. Today, Bench Maji is 21,350 farmers grouped into 85 cooperatives.

Bench Maji Union has successfully developed world class coffee growing with their farmer members over the past 15 years – wild spices grow symbiotically with coffee in the native forest, benefitting from the dappled shade of the coffee trees under the Bench Sheko forest canopy.

This is the Ethiopian spice belt, the members encourage the spices to grow in the natural biodiversity of the forest, always organically, and always in sync with nature. Bench Maji only cultivates their indigenous, native varieties of spices; NO new varieties have been introduced, NO deforestation and NO mono-crops.

PRODUCTS

- Turmeric
- Ginger
- Black Pepper
- Ethiopian Black Cardamom (Kororima)

CERTIFICATIONS

- HACCP in progress (2026 completion)

GROWING REGION

- Bench Sheko, South West Ethiopia

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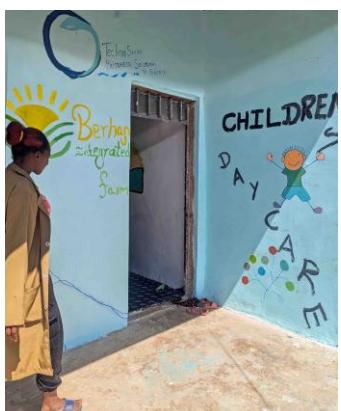
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Berhanu Integrated Farm

Berhanu is a visionary, working in harmony with Ethiopia's unique environmental conditions. He has developed a regenerative farming system to grow rosemary and red bird's eye chilli to benefit from Ethiopia's high altitude, strong solar radiation and abundant water.

The farm has its own reservoir, fed by the local river, and organic manure is sourced from the local organic poultry farm. There is a vermicompost area, nursery greenhouse surrounded by beehives for pollination, open fields for transplanting and growing on the rosemary and chilli seedlings, a newly built processing site (2025) and a daycare centre for employee's children who are too young to attend school.

PRODUCTS

- Rosemary
- Red Bird's Eye Chilli

CERTIFICATIONS

- HACCP in progress (2026 completion)

GROWING REGION

- Wolkite, Central Ethiopia



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Damascene Organic Herbs & Spices

Damascene, a woman owned company, works hand-in-hand with 3000 smallholder women farmers, growing Ethiopian indigenous herbs & spices around their homesteads on naturally organic, highly fertile soil in a protected [unesco](#) native forest biosphere. This is the Ethiopian spice belt, where herbs & spices grow symbiotically with coffee and indigenous spice plants under the forest canopy.

Herbs & spices are tended daily by hand by and harvested when mature, at full ripeness, for the ultimate flavour and aroma. Women farmers working with nature.

Damascene provides technical support, traceability from seed to final product and 3 x seedling nurseries for consistent quality. EU Organic certification for 2000 farmers (Ecocert).

PRODUCTS

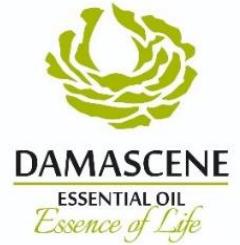
- Organic Turmeric
- Organic Black Pepper
- Organic Rosemary
- Organic Ethiopian Black Cardamom (Kororima)
- Organic Koseret

CERTIFICATIONS

- EU Organic certification
- HACCP in progress

GROWING REGION

- Bonga (UNESCO biosphere), Kafa, South West Ethiopia's People's region



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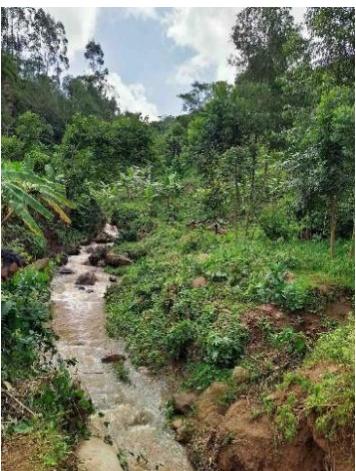
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Shochoch Spices & Herbs



South West Ethiopia is known for its dense native forests, naturally organic wild herbs and spices and biodiversity.

Shochoch is the name of an Ethiopian forest bird. The indigenous people of the Bench Sheko region believe that if they look after their forest, the Shochoch bird will thrive, and they will hear its song. If they can no longer hear the Shochoch birds, then they know that the forest is suffering - they strive to maintain the forest's biodiversity, the Shochoch bird's habitat and in turn, grow the best quality spices.

Terefe and Musee, the owners, were born and raised in the Bench Sheko forest region. They pay local small holder farmers a premium for spices, and support education and facilities in the community. They have a newly built processing site (2025) which is in the process of acquiring HACCP accreditation.

PRODUCTS

- Organic Turmeric
- Organic Ginger
- Black Pepper
- Long Pepper (Timez)
- Ethiopian Black Cardamom (Korerima)

CERTIFICATIONS

- EU Organic certification for Turmeric, Ginger 
- HACCP in progress (2026 completion)

GROWING REGION

- Bench Sheko zone,
South West Ethiopia's People's Region

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Maheder Foods

Maheder Foods produces complex flavoured Ethiopian chilli and spice blends.

Maheder, the owner, is a highly respected Ethiopian woman food producer, who has a love and deep knowledge of how to combine aromatic spices to create innovative flavoursome foods.

She sources from dedicated spice farm to ensure excellent quality primary ingredients before processing through her newly built processing site (2025) which is in the process of acquiring HACCP accreditation.

Maheder Food specialises in slow cooking traditional Ethiopian spices to create deeply flavoured, rich, moreish meals.

The entire Maheder Foods operation is run by a passionate team of women.



PRODUCTS

- Rosemary
- Red Bird's Eye Chilli

CERTIFICATIONS

- HACCP in progress (2026 completion)

LOCATION

- Dukem, Addis Ababa, Ethiopia

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Ethiopian Spice Sector Association ESSA



ESSA, is the main representative body for Ethiopia's spice, herb and aromatic sectors. ESSA is under the Ethiopian Ministry of Industry, and it oversees the production, processing, packaging, quality assurance, food safety and marketing of spices, herbs and aromatics.

ESSA is committed to promoting Ethiopia's spices, herbs, and aromatic plant sector by aligning product quality with European and international benchmarks. The Association strives to enhance the income and generate jobs within the sector. It also aims to establish market connections and networks among its members.



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Ethiopian Coffee & Tea Authority ECTA



The Ethiopian Coffee and Tea Authority, established by the Ethiopian Ministry of Agriculture, is dedicated to increasing production and establishing a quality-centric marketing system. It focuses on promoting Ethiopian coffee, tea, and spice products globally. As the main regulatory body for the sector, the Authority manages all aspects of the coffee, tea, and spice production and value chains.

ECTA maintains a supporting and coordinating role among producers, market participants, and other industry stakeholders. The Authority bolsters participatory extension service delivery to drive the transformation of local farmers and commercial producers of coffee, tea, and spices, by adopting research-backed agricultural practices and proven technologies to achieve superior production levels and productivity.



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Rosemary fields, Central Ethiopia



UNESCO biosphere natural forest, Bench Sheko, South West Ethiopia



ETHIOPIAN FLAVOURS

Head Chef, Central Hotel,
Jimma South West, Ethiopia



Ethiopian River Perch Fish, fried with herbs & spices

Ethiopians have been cooking with herbs and spices for 2,000 years. If you travel to Ethiopia's spice belt in the South West, make sure to visit the Central Hotel in Jimma, capital of the coffee and spices region, for a delicious lunch on their terrace under the mango trees.

Even though Ethiopia is land-locked, they have 9 major tributaries, and many dams where river Perch swim.

This fish recipe from the Head Chef of the Central Hotel, uses a delicate mix of herbs and spices to coat the fish before frying.



- 1 x tablespoon fresh rosemary
- 1 x tablespoon fresh oregano
- 3 x fresh whole garlic cloves
- ½ teaspoon black pepper
- 1 x medium red onion
- ½ finger fresh ginger
- 3 x tablespoons breadcrumbs
- 2 x tablespoons vegetable oil
- Fresh fish

Put the ingredients in processor, blend until smooth and spread all over a whole fish. Heat a deep sided, frying pan with enough oil to shallow fry the fish. Once the oil is hot, gently slide in the fish and fry on a medium heat for 5 minutes on each side until thoroughly cooked. Serve hot!

For the perfect end to your meal, finish with a cup of fragrant Ethiopian coffee.

Ethiopian coffee brewing
Bonga, South West, Ethiopia



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Beehives, pollination and biodiversity, Berhanu Integrated Farm, Ethiopia



CBI Ethiopia Spices & Herbs

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