



COMPAGNIE
FRUITIERE
FOUNDATION

2025 ANNUAL REPORT

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The initiatives supported by the Compagnie Fruitière Foundation contribute to meeting some of the United Nations’ Sustainable Development Goals.

EDITORIAL

In 2025, food remains a central global concern. Some organisations, including the UN, are issuing warnings about famine and food insecurity, but also about over-abundance and, consequently, overconsumption.

In Marseille, these issues are particularly significant in light of the challenges related to poverty and public health. With growing food inequality, it is imperative to take action to improve the extremely poor eating habits associated with poverty, because food is not merely a matter of consumption: it is key to public health, social cohesion, and environmental sustainability. Furthermore, the consequences of an unhealthy lifestyle - for both individuals and society as a whole - are well documented: obesity, chronic diseases, and a negative impact on quality of life.

Marseille, with its cultural and economic diversity, reflects these global challenges on a local scale. The city is facing an alarming rise in poverty that is exacerbating food security issues. In some neighbourhoods, healthy food options are often inaccessible to many families.

In Africa, the challenges related to food insecurity are also present. However, the continent is noted for its exceptional resilience, driven by dynamic family farms and ancestral know-how in resource management. In this context, the Foundation is supporting local initiatives that strengthen agricultural entrepreneurship, training, and self-reliance, thereby contributing to the development of sustainable food systems. This international cooperation fosters a shared vision of equitable access to healthy food wherever the need is most urgent.

Aware of these challenges, public authorities have implemented national plans to improve access to high-quality food. These plans include initiatives aimed at better support for school canteens, promoting local organic farming, and raising public awareness about the importance of healthy eating.

However, these efforts require the active involvement of all members of society, particularly non-profit organisations, which form an exceptional network across the region.

In the face of declining public funding, private philanthropy is crucial. Philanthropic organisations such as the Compagnie Fruitière Foundation play a decisive role. By funding non-profit organisations and supporting local projects, these private partnerships make up for a lack of public resources and have a measurable impact on the ground. It is essential that we maintain our commitment and step up our efforts to make nutrition a public health priority in Marseille.

The Foundation has supported numerous community projects that are essential for combating food insecurity and promoting healthy eating. These include the Banque Alimentaire (Foodbank), Alim’Mater, L’école comestible (Edible Schoolyard) and Festin in Marseille, as well as international initiatives in Africa with organisations such as the IECD (European Institute for Cooperation and Development), Racines d’Enfance, Agrisud, Planète Urgence and Entrepreneurs du Monde, most of which help build agricultural entrepreneurship. We are very proud to work with these organisations; they are true partners in whom we have every confidence.

In addition to these projects, events such as forums have been organised to bring people together and give experts a platform to address issues related to healthy, sustainable food. Finally, our chefs’ residencies continue to develop existing cultural exchanges between Marseille and Africa and aim to encourage knowledge and skills transfers, sharing culinary traditions, and discovering cultures through food.

MARIE-PIERRE FABRE
President of Compagnie Fruitière Foundation

PRIMARY FOCUS AREA

SUSTAINABLE FOOD

OUR THREE SUB-FOCUS AREAS

► HUMAN HEALTH AND FOOD SECURITY

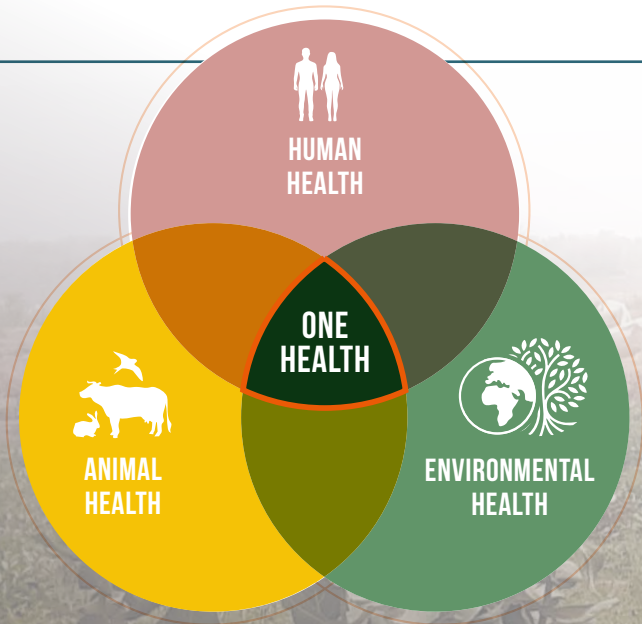
The Foundation supports organisations working to improve human health and food security by facilitating access to a range of high-quality, nutritionally appropriate products. We also support initiatives to prevent and address undernutrition and malnutrition.

► FOOD EDUCATION

The Foundation supports initiatives aimed at introducing children to different flavours and explaining the impact of food choices on health and the environment. We promote the values of sharing meals together, celebrating culinary traditions, and fostering connection with nature.

► AGRICULTURAL ENTREPRENEURSHIP, RESILIENCE AND BIODIVERSITY

The Foundation supports non-profit organisations and NGOs working in Africa to develop agricultural entrepreneurship and build the resilience of family farms through sustainable practices. We aim to achieve economic and food self-sufficiency through income-generating activities, while promoting adaptation to climate change and preserving biodiversity.



ONE HEALTH

The 'One Health' concept has been adopted by several international organisations, including WHO and FAO, to coordinate action to tackle health threats shared by people, animals and ecosystems.

The Foundation has drawn inspiration from this concept and subscribes to this virtuous approach.

OUR KEY FIGURES IN 2025

► PRIMARY FOCUS AREA ◀

Access to healthy, sustainable food for all

24

ORGANISATIONS
SUPPORTED

5

FOCUS COUNTRIES

France, Cameroon,
Côte d'Ivoire, Senegal,
Ghana

3

OTHER FOCUS AREAS

STRENGTHENING
EMPLOYEE
ENGAGEMENT

PART OF THE ENTREPRENDRE POUR TOI
COLLECTIVE OF COMPANIES
IN MARSEILLE

ORGANISING
ARTISTS' AND CHEFS'
RESIDENCIES

fighting against poverty and insecurity

138

HOURS OF SKILLS-BASED
VOLUNTEERING

*contributed by employees
to non-profit organisations*



COMPAGNIE
FRUITIERE
FOUNDATION

13

YEARS OF COMMITMENT

OUR MAIN PARTNERS IN 2025



SUSTAINABLE FOOD - MARSEILLE



Weekly distribution of bananas
24 tonnes in 2025



Distribution of balanced meals to people staying in emergency accommodation
12,000 meals distributed



Raising awareness of healthy, sustainable eating during pregnancy and early childhood
95 workshops delivered for pregnant women in 10 priority neighbourhoods in the city



Raising awareness about sustainable food in schools
85 awareness-raising workshops in the city's priority neighbourhoods in 2024/25



Contribution to the Cheffes! and Cuisines Africaines Solidarity Food Festival in April
25 female chefs took part



Organisation of panel discussions on sustainable food, moderated by Marcelle Media, in Le Talus in June



70 participants from community organisations

COLLECTIVE PROJECTS



Marseille-based coalition of companies committed to combating poverty and insecurity
30 organisations supported



Business start-up training leading to certification and promoting equal opportunities
45 students per year



SUSTAINABLE FOOD - AFRICA



Helping trained young people in Njombé to set up in business and promoting sustainable agricultural entrepreneurship in Cameroon
30 young people trained in agriculture



Supporting women farmer groups and equipping a grain processing facility in Senegal
1,600 small-scale women farmers trained in agro-ecology



Restoring degraded natural areas in northern Cameroon and developing the cashew industry
180 tonnes of cashew nuts sold



Building a nursery school in Côte d'Ivoire, providing quality education and one balanced meal per day
2nd school currently under construction



Strengthening the sustainable agriculture sector around Abidjan in Côte d'Ivoire
444 family farms trained and equipped



"Marseille Brigade" chefs' residency in Cameroon
4 female chefs from Marseille on a three-week travelling residency

OUR AD HOC SUPPORT



Preparing a festive, socially responsible Christmas dinner at the European Hospital (Marseille) for patients and healthcare workers



Purchasing a container to provide site facilities for a neighbourhood plant nursery project in Marseille's 3rd arrondissement



Broadcasting a radio program and podcasts on food access for families given emergency accommodation (Radio Grenouille)



Transporting 800 kg of musical instruments to Cameroon to introduce young people to music and support a UNICEF program for young girls who are victims of violence



Hosting cooking workshops during the 2025 "Un Été Rue de l'Arc" Festival (Marseille)



Delivering a cooking workshop with people with disabilities to prepare a meal for 200 people at the Maison de l'Arche in Marseille



Developing an educational farm (activities centred on cocoa cultivation, chocolate production, and community outreach) in Ecuador



Providing shelter for people in extreme poverty and their pets at "Chez Jeanne" in Marseille



ABOUT THE ORGANISATION

The Banque Alimentaire des Bouches-du-Rhône (Bouches-du-Rhône Foodbank) is a non-profit organisation dedicated to combating food insecurity and food waste.

Thanks to the involvement of volunteers and staff, it collects food and hygiene products free of charge, and receives financial donations, from regional stakeholders in the food sector, French government, European Union, businesses, and citizens through charity donations. Most of the items collected come from efforts to combat food waste. These resources are then redistributed in full to 177 partner organisations and CCASs (Municipal Social Action Centres) to assist people in poverty or food insecurity throughout the year.

Besides food distribution, the Banque Alimentaire des Bouches-du-Rhône supports its partners by offering training, workshops, and educational tools to strengthen their mission to support people.

For food banks, food aid is not limited to a simple donation. It serves as a vital tool for fostering social cohesion, promoting a welcoming environment, active listening, and support for people in need, with the goal of helping them regain their independence.

OUR PARTNER'S FIGURES FOR 2025

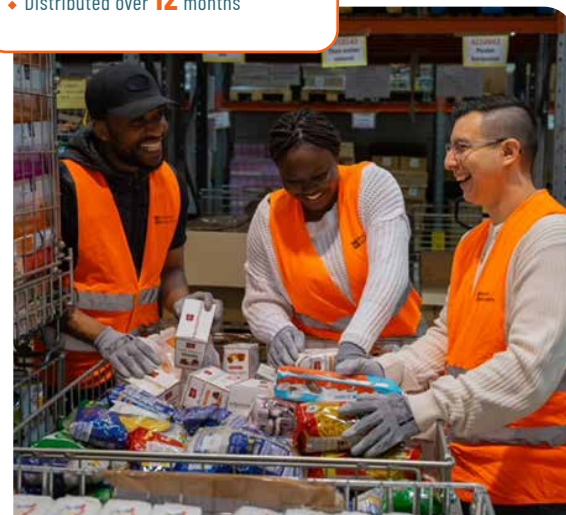
- ♦ **171** volunteers and **21** employees
- ♦ **177** partner organisations and CCASs
- ♦ **3,888** tonnes of food distributed
- ♦ the equivalent of **7.8** million meals
- ♦ more than **111,000** people supported across the local area

THE SUPPORTED PROJECT

The Compagnie Fruitière Foundation, with support from Compagnie Fruitière France, provides the Banque Alimentaire des Bouches du Rhône with one pallet of bananas per week (approximately 800 kg). The fruit is shared across the foodbank's partner organisations in the Bouches-du-Rhône region, who come and collect it. The fruit is then distributed to beneficiaries through various channels: food parcels, meals, street outreach, and community food pantries.

PROJECT FIGURES FOR 2025

- ♦ **24** tonnes
- ♦ A total of about **110,000** bananas
- ♦ Distributed over **12** months



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“The Compagnie Fruitière Foundation's involvement, with the support of Compagnie Fruitière France, is particularly valuable. Thanks to the weekly donation of a pallet of bananas, we're improving the quality and variety of the products we distribute. This partnership demonstrates a strong commitment to working with us to take concrete action to combat food insecurity and promote healthy eating for all.”

David CIRIBINO - Provence-Alpes-Côte d'Azur Regional Coordinator for Sustainable Food in Foodbanks



ABOUT THE ORGANISATION

Founded in Marseille in 2023, Alim'Mater works to improve the nutrition and health of every family during the first 1,000 days (from pregnancy to the child's third birthday) by reaching out to the most vulnerable.

Its work is structured around three key activities:

1. Promoting healthy, sustainable eating among expectant and new parents while respecting their budget constraints and dietary traditions;
2. Combating food insecurity during pregnancy and early childhood;
3. Equipping healthcare and social work professionals and bringing them together on the theme of nutrition during the perinatal period.

OUR PARTNER'S FIGURES FOR 2025

- ♦ **553** families reached through the workshops
- ♦ **119** workshops for pregnant women and parents of children from 0 to 3 years old
- ♦ **€5,000** of organic food distributed (fruit, nuts, baby food, vouchers)



THE SUPPORTED PROJECT

The project helps pregnant women and new parents to adopt a healthier and more sustainable diet across seven priority neighbourhoods in Marseille. It combines a free app, perinatal workshops, and food assistance programs to build families' confidence, encourage realistic changes, and facilitate access to appropriate products. Running throughout 2025, the project has mobilised specialised dietitians and on-the-ground initiatives to reach the target populations as directly as possible.

PROJECT FIGURES FOR 2025

- ♦ **95** workshops for pregnant women and parents of children from 0 to 3 years old
- ♦ **A total of 446** new mums took part

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“We truly see how much our workshops and free resources help inform and empower expectant and new mums to eat better at this important time, and easier access to quality products gives them a practical way to put our messages into action while respecting their culture and budget.”

Clélia BIANCHI

Founder - Managing Director and Scientific Officer
Alim'Mater

«Luckily you're here to help us feed our baby properly, because in supermarkets we're lost.»

A mother



ABOUT THE ORGANISATION

The principles of L'école comestible are based on the Edible Schoolyard, founded in the USA by Alice Waters in 1995. The Edible Schoolyard project has led to the launch of food education programs in more than 5,000 schools around the world. L'école comestible's educational programs connect all stages of the food production process, from farm to fork, including seeds, compost, the dining table, nutrition, and the history of food.

OUR PARTNER'S FIGURES IN FRANCE SINCE 2019

- ♦ **over 30,000** children reached
- ♦ **180** schools reached
- ♦ **over 4,000** workshops delivered
- ♦ **400** volunteers involved
- ♦ **500** teachers trained
- ♦ **5** edible gardens

THE SUPPORTED PROJECT

The project offers hands-on workshops on sustainable food in Marseille schools, particularly in the city's priority neighbourhoods. Every year, around 1,350 children are educated through fun, interactive sessions co-developed with educational teams.

PROJECT FIGURES

- ♦ **80** awareness-raising workshops
- ♦ **360** children reached



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“Food education is about empowering children to take control of their health, their environment, and their future. In Marseille, it's also a practical tool for addressing social and public health challenges.”

Stéphanie CROCE
President of the Provence Branch of L'école comestible



ABOUT THE ORGANISATION

Festin implements innovative solutions that leverage the catering industry to promote social inclusion and employment for the long-term unemployed, thereby helping to address social exclusion and the recruitment challenges facing the restaurant sector at the same time. Festin comprises 5 projects that combine employment and cookery: La Table de Cana Marseille, Des Etoiles et des Femmes, the Beaux Mets restaurant, Restaure, and the Festin Academy.

OUR PARTNER'S FIGURES

- ♦ **453** people supported across all programs
- ♦ **72%** placed in jobs or training programs
- ♦ **14** areas of focus

THE SUPPORTED PROJECT

The aim of the project is to increase the supply of high-quality food distributed by La Table de Cana, in cooperation with several organisations, to people staying in crisis accommodation in Marseille. Meals are prepared by employees in work-integration programs and distributed to emergency accommodation, along with breakfasts for children and support in finding sustainable food solutions.

PROJECT FIGURES

- ♦ **11 926** meals produced by a team of **30** employees in work-integration programs for people given emergency accommodation in hotels without kitchens
- ♦ **plus 2,558** breakfasts for children
- ♦ **112** recipients, across **21** households



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“Festin designs and implements social innovation projects that use cooking to support the long-term unemployed. By focusing on cookery and skills for the catering sector, the organisation creates concrete pathways to re-engage participants, provide training and access to employment, while helping to foster a more inclusive, supportive, and sustainable restaurant industry.”

Floriane RIEU
La Table de Cana Director of Operations

PERSPECTIVES ON SUSTAINABLE FOOD IN MARSEILLE



Marcelle



PROJECT FIGURES

- ♦ **3** panel discussions moderated by **3** journalists from Marcelle Media
- ♦ **17** speakers
- ♦ **70** participants
- ♦ Drinks reception prepared by **4** female chefs
- ♦ **1** photo exhibition
- ♦ **1** Marcelle publication dedicated to sustainable food

FOOD FESTIVAL CHEFFES! AND CUISINES AFRICAINES



PARTNERS

- CHEFFES! has been run by the charitable association HelloErnest since 2022. This event celebrates female cooks from all walks of life and donates the proceeds to food aid organisations.
- Launched in 2021 by Les Grandes Tables - ICI and Chefs in Africa as part of the Africa2020 Season, Les Cuisines Africaines initiative explores the culinary identities of the African continent, celebrates their richness, and fosters synergies.

THE SUPPORTED EVENT

From 10th to 14th April 2025, the solidarity food festival CHEFFES! and Les Cuisines Africaines joined forces to highlight 25 talented and dedicated female chefs from Africa and/or Marseille, with the goal of:

- introducing and promoting the diversity of African cuisines, ingredients, and techniques,
- recognising and highlighting women’s contributions to the growth of African cuisines,
- fostering intercultural dialogue and solidarity between Marseille, France, and Africa through food, while supporting local food aid initiatives.

Festival programme: culinary and literary get-togethers, fascinating discussions, chef duos cooking together in Marseille restaurants, cooking workshops, panel discussions, and a grand, 8-handed, gourmet dinner at the Grandes Tables de la Friche. The four female chefs from Marseille who participated in a chefs’ residency in Cameroon with the Compagnie Fruitière Foundation also took part in cooking demonstrations during the themed day “Chaud devant! Manger sous 50°” (Hot plates coming through! Eating in 50°C), which focused on food challenges in the face of climate change.

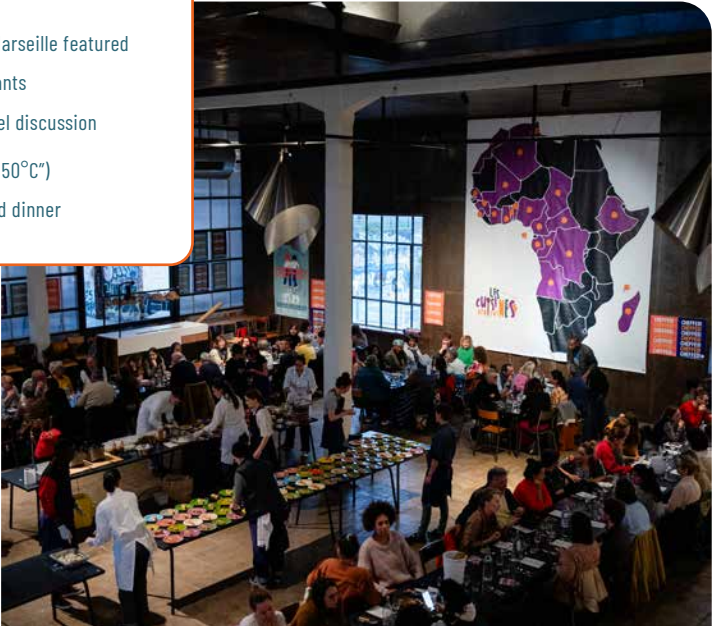


PROJECT FIGURES

- ♦ **25** female chefs from Africa and Marseille featured
- ♦ **9** chef duos in **9** Marseille restaurants
- ♦ **over 80** participants at the panel discussion “Chaud devant! Manger sous 50°” (“Hot plates coming through! Eating in 50°C”)
- ♦ **200** guests at the grand **8**-handed dinner prepared by female chefs

“I’m happy that our African culinary culture is now recognised as part of the world’s culinary heritage and that customers want to discover more of it. It brings me joy to present some of our forgotten traditional dishes and vegetables.”

Olivia DE SOUZA
Chef from Togo





ABOUT THE ORGANISATION

Since it was founded in 1988, the international solidarity organisation European Institute for Cooperation and Development (IECD) has been supporting human, economic and social development in the countries where it operates. Its mission is recognised as being in the public interest. Together with its local partners, it implements projects in the fields of education, entrepreneurship and access to employment through training.

OUR PARTNER'S FIGURES

- ♦ **26,790** young people in training and occupational integration programmes
- ♦ **258** schools and training centres strengthened and structured
- ♦ **82%** of trained young people transitioned to a positive destination

THE SUPPORTED PROJECT

Since 2023, the IECD has been supporting the socio-economic integration of young graduates from the PHP Agricultural Vocational Training Centre in Njombé (Cameroon).

Through this program, they receive grants, support in setting up their businesses, and enhanced practical training through the implementation of educational workshops.

High-quality agricultural training, combined with genuine support for setting up their own businesses, helps bring about lasting change in the lives of young people in rural areas, while promoting agricultural entrepreneurship in Cameroon.

2025 PROJECT FIGURES

- ♦ **109** young people have been trained in project development, including 20 in 2025
- ♦ **32** graduates have received equipment, including 10 in 2025
- ♦ **85%** of 2024 graduates reported an increase in revenue
- ♦ **24%** increase in student enrolment at the Njombé centre
- ♦ **1** chicken coop with capacity for 1,000 chickens built to serve as a teaching workshop

Ivanelle Kendra, student on vocational training



“I received a grant of 200 chicks, equipment, and feed. After six months in business, I’m nearing the end of my second batch of 250 chickens. I made a profit on the sales from my first cycle, which I hope to increase after the second cycle.

I would like to thank the Compagnie Fruitière Foundation for this support, which is enabling me to fulfil my dream of becoming a farmer and which, I hope, will make me one of the leading farmers in the area within two years. I would also like to thank the IECD for its support and guidance as my business grows.”

Ivanelle Kendra ATIABOU TIMENE
(24 years old)

Former student at the PHP Vocational Training Centre in Njombé



ABOUT THE ORGANISATION

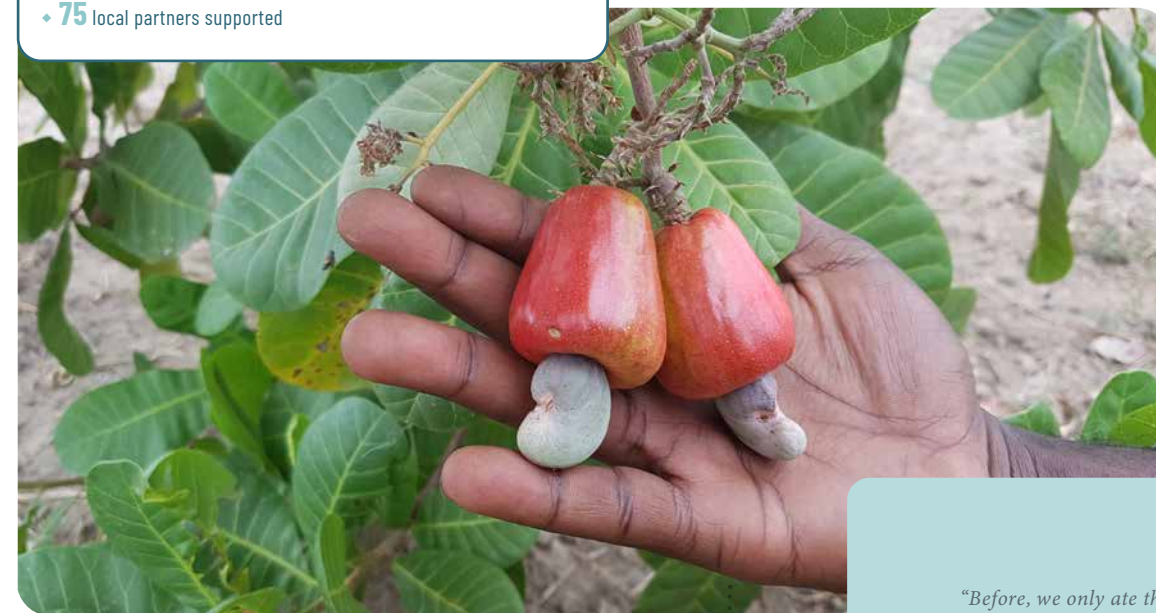
Planète Urgence is a public-interest international aid NGO founded in 2000. Through its volunteer and skills-development programs, awareness-raising initiatives, and forest conservation projects, its mission is to empower men and women to preserve forests and biodiversity.

OUR PARTNER'S FIGURES

- ♦ **8** focus countries
- ♦ **25 million** trees planted
- ♦ **Over 11,000** volunteers on the ground
- ♦ **128** partners supporting them
- ♦ **75** local partners supported

2025 PROJECT FIGURES

- ♦ **7** tonnes of cashew nuts harvested and sold since the project began
- ♦ **150** growers processing cashew apples into juice
- ♦ **250** children educated about biodiversity



Cashew production

“Before, we only ate the apple and threw away the nut. Now, we’ve realised that the nut is just as useful as the apple. Cashew is the fruit that might lift us out of poverty. We need support to develop it.”

Mr. TAPGA TCHOUPAKREO

Project beneficiary



ABOUT THE ORGANISATION

The French NGO Agrisud International has been carrying out agricultural development projects in some 20 countries for over 30 years. Its mission is to help vulnerable populations transition from precarious incomes to self-sufficiency by supporting family-run micro-enterprises in the agricultural sector so that they can achieve greater productivity, economic viability, sustainability, and resilience through a three-dimensional approach centred on Enterprise, Agro-Ecology, and Region.

OUR PARTNER'S FIGURES

- ♦ **266** staff members in the Global South and North
- ♦ **45** ongoing projects
- ♦ **6 million** euros invested
- ♦ **17,322** micro-enterprises supported in 2025

THE SUPPORTED PROJECT

In 2025, the PROFIT 2 project strengthened the capabilities of farms and agro-processing units in Côte d'Ivoire through training, rigorous technical and financial monitoring, and the systematic use of management ledgers. The attiéké producers have optimised their organisation and cost control, while the adoption of agro-ecological practices has accelerated on farms. In addition, multi-stakeholder groups were facilitated on an ongoing basis throughout the year, enabling significant progress in the creation of Agricultural Development Plans for the supported villages.

2025 PROJECT FIGURES

- ♦ **16** villages within the scope of the project
- ♦ **400** family-run farms identified and assessed
- ♦ **160** cottage industries received training and equipment
- ♦ **about 80** micro-enterprises are receiving close technical and financial monitoring (50 family farms and 30 cassava/attiéké processing units)



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“I am particularly happy and I sincerely commend Agrisud for what it is doing for the village. Because thanks to the discussions between members of the Multi-Stakeholder Group and the community, we now understand that we can subdivide our land without necessarily selling it, set aside part of it for our own food, and also preserve it for our grandchildren. And the whole village is fully on-board with the work we are doing to support its development.”

Mr. ABONOU

President of the village young people, President of the Azaguié Makouguié Multi-Stakeholder Group



ABOUT THE ORGANISATION

Since 1998, Entrepreneurs du Monde has been supporting people living in extreme poverty around the world. The organisation gives them the means to start businesses, gain access to energy, and adapt to climate change, so they can achieve lasting self-reliance.

To fulfil its mission, Entrepreneurs du Monde creates and incubates local social organisations until they become self-sufficient.

OUR PARTNER'S FIGURES

- ♦ **165 377** micro-entrepreneurs
- ♦ **45,711** farmers supported
- ♦ **11,624** families provided with clean, affordable energy
- ♦ **1,208** agro-ecology training sessions
- ♦ **85%** women

THE SUPPORTED PROJECT

This initiative supports small-scale producers in the Senegal River Valley by helping them adopt agro-ecological practices and better integrate into value chains. It aims to strengthen their incomes, self-reliance, and food security in the face of climate change crises.

2025 PROJECT FIGURES

- ♦ **100** young people trained
- ♦ **2,318** women farmers supported through agro-ecology training and personalised advice
- ♦ **600** women farmers gained access to processing equipment for more efficient production
- ♦ **47.1** tonnes of their produce stored in eco-cooled granaries to spread out sales, secure better prices, and contribute to the country's food security.



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“I'm originally from Guinea-Bissau and when I arrived in Senegal I started growing vegetables on a small plot of land, but I was limited by my meagre resources. Thanks to Entrepreneurs du Monde, I was able to buy seeds, high-quality fertilizers, and equipment, and better organise my business. I didn't know how to control my income before; now I am earning 60,000 CFA francs (€92) per month. I'm proud to be able to feed my family, send my children to school, and help my relatives and neighbours through my work. My next goal is to expand my farm and build my own house.”

Néné Marie GNAGA

Beneficiary of the organisation

CHEFS' RESIDENCY IN CAMEROON



PARTNERS

EMAHI, the Marseille School for Food and Hospitality through Inclusion was founded by chef Sébastien Richard to train tomorrow's professionals by taking a sustainable and socially responsible approach, offering hands-on instruction, personalised guidance, and support from renowned chefs and experts.

ICI is a cultural cooperative that designs and produces creative culinary projects in close collaboration with Les Grandes Tables de La Friche.

“Les Cuisines Africaines” is a movement founded in 2022 that explores the culinary identities of the African continent, celebrates their richness, and fosters synergies.



THE SUPPORTED PROJECT

Building on the existing cultural exchanges between Marseille and Africa, the Compagnie Fruitière Foundation has been piloting a culinary exchange program since 2024. The project highlights local culinary expertise, fosters long-term connections, and encourages chefs to reflect on interculturalism and the social impact of cooking. As part of this initiative, four highly motivated female chefs from Marseille, with complementary backgrounds, travelled as a team to Cameroon in February 2025, on an itinerary that included Njombé, Douala, Mouanko, and Yaoundé. Aurore Danthez, Marina Jost, Coline Py and Aude-Frédérique Toaly were accompanied by Axel Mbetcha Tiezan, General Coordinator of Cuisines Africaines. Conceived as a space for creation, knowledge sharing, and exchange, the residency has led to workshops, collaborations with local chefs, and outreach activities in schools and training centres, as well as participation in a culinary festival and special dinners.

Students from the Sorawell Cookery School in Yaoundé



PROJECT FIGURES

- ♦ **4** female chefs from Marseille on a 3-week travelling residency
- ♦ **over 50** chefs visited or met on-site (notably during the Diaspora Kitchen Festival in Mouanko)
- ♦ **150** students took part in workshops with the female chefs
- ♦ **60** guests attended the presentation lunch held at the banana plantation
- ♦ **55** guests attended the institutional dinner prepared at the National Museum

“It was a great privilege to have had this experience - this kind of thing doesn't happen very often in a lifetime! Cooking enabled us to connect with others and immerse ourselves in Cameroon's diversity, with its 260 ethnic groups - and just as many ways to prepare the same dish! This trip has enriched our professional practice.”

Testimonial from the Chefs

L'ORDRE DE MALTE FRANCE



OUR PARTNER ORGANISATION

The Ordre de Malte (Order of Malta) France has been a recognised public-interest organisation since 1928, working to support the most vulnerable through on-the-ground initiatives in the areas of solidarity, health, medical-social care, and first aid. It operates in France and in more than 30 countries.

TWO HOSPITALS IN AFRICA

In the years following its creation, the Foundation first provided the equipment for a hospital built by the Compagnie Fruitière Group in Cameroon in 1994 (Saint-Jean-de-Malte Hospital in Njombé), then another, in Côte d'Ivoire in 2014 (Saint-Jean-Baptiste Hospital in Bodo). These two hospitals are managed in partnership with the Order of Malta. The Foundation is on the Board of Directors for both hospitals.

Offering comprehensive high-quality care, these two hospitals are leading health facilities for the region's population, serving Group employees as well as their families and local communities.

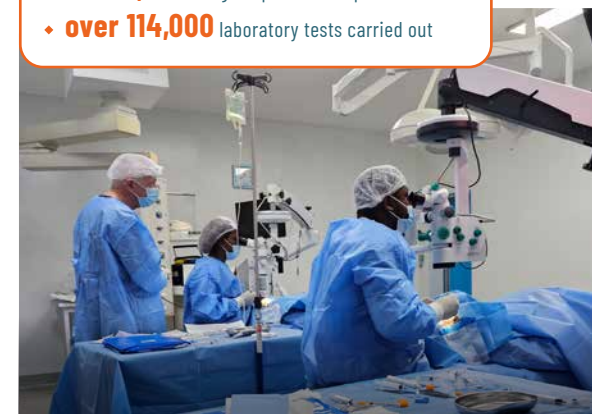
Today, both facilities have implemented an outreach strategy, travelling beyond the walls of the hospitals to visit villages, neighbourhoods and schools, to help those who do not visit the hospital by offering services such as screening and consultations.

Saint-Jean-Baptiste Hospital in Bodo



HOSPITALS FIGURES FOR 2025

- ♦ **over 1,500** babies born in both hospitals
- ♦ **over 69,000** patient appointments allocated
- ♦ **over 1,800** surgical procedures performed
- ♦ **over 114,000** laboratory tests carried out



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“In Africa, the Order of Malta has implemented an outreach strategy, also known as the ‘hospital beyond walls.’ Medical teams travel to remote areas to deliver primary care, screening, and prevention, which facilitates the early treatment of diseases and increases the chances of recovery or survival. For example, in Njombé, Cameroon, mobile teams from Saint-Jean-de-Malte Hospital visit schools to provide dental care and conduct eye screening to detect vision problems in children.”

Valérie Péchard - International Hospital Director, Ordre de Malte France

ABOUT THE ORGANISATION

Created in 2023 by ten different entities (including the Compagnie Fruitière Foundation), Entreprendre Pour Toi is a coalition of companies that, together with their employees, take action to support non-profit organisations and public bodies in finding long-term solutions in the fight against poverty and insecurity in the Aix-Marseille-Provence area.

OUR PARTNER'S FIGURES

- ♦ 35 member companies
- ♦ 950 people supported since 2023
- ♦ 35 organisations supported through financial donations, skills-based philanthropy, and in-kind donations.

THE SUPPORTED PROJECT

Entreprendre pour Toi acts as a catalyst for engagement among its partner companies by supporting them in their policies and local philanthropy initiatives across all areas of social vulnerability: access to housing, employment, education and training, food, and health.

Through Entreprendre pour Toi, the collective of companies pools its resources (financial donations, in-kind donations) and diverse professional expertise (through employees' pro bono services) to support local non-profit organisations.

For partner non-profit organisations, Entreprendre pour Toi therefore serves as a one-stop shop, providing access to the various resources of its 35 member companies.

In the Aix-Marseille region, Entreprendre pour Toi has, for example, supported the creation of 50 solidarity-based homeshares, organised by the non-profit Ensemble2générations, which enable students to find affordable housing by living with an isolated senior and helping them with their daily lives. 91% of the seniors surveyed remained in contact with the student after they moved out!



Suzanne & Maria

”

“It’s a pleasure for me to spend time with Suzanne, sorting through photos and chatting about this and that. This experience has been more rewarding for me than I ever imagined.”

For Suzanne and her family, Maria’s presence is “a godsend.” “When she comes back from Italy in August, Grandma’s face lights up!”

Maria, age 22 & Suzanne, age 99

Suzanne and Maria met through Ensemble2générations and have been living together for nearly three years. Maria, from Genoa, is a kind, caring presence in Suzanne’s life.

EMPLOYEE ENGAGEMENT

Fostering employees’ commitment to the common good is one of the Foundation’s key objectives. Over the past few months, efforts have been stepped up to improve communications, raise awareness, and engage with Compagnie Fruitière employees. Communication formats and channels have been diversified to increase their impact. Employees at Compagnie Fruitière’s head office have been regularly invited to meetings with non-profit organisations and to charity drives.

The call for employee projects and skills-based philanthropy programs were piloted in Marseille in 2023 and 2024, respectively, and rolled out nationwide in 2025. These initiatives strengthen the ties between the company and local communities, raise the profile of the Foundation’s initiatives, and offer employees concrete opportunities for social engagement, while helping them develop their personal and professional skills.

CALL FOR EMPLOYEE PROJECTS

In autumn 2025, the Foundation launched its first Call for Solidarity Projects across all Compagnie Fruitière sites in France. Employees were invited to nominate organisations that were close to their heart, in any area of activity, and then vote for their favourite project. In total, 11 eligible projects were put to the employee vote. The non-profit Les Amis de Mikhy (Friends of Mikhy), which has been working since 2012 to improve the well-being of children with cancer and their families through ‘supportive care’ initiatives, was selected as the winner. Thanks to this vote and the financial contribution from the Foundation, the organisation will be able to arrange a new respite trip to Brittany in 2026 for children receiving palliative care and their families.



‘Wardrobe Declutter’ Project at La Cravate Solidaire with Fruitière HR Staff

SKILLS-BASED VOLUNTEERING

Employees based in France now have the opportunity to participate in projects that help local organisations, by voluntarily contributing their skills or labour. In 2025, 35 skills-based volunteering projects were carried out, representing a total of 138 hours of service across 7 organisations (Banque Alimentaire 13, Banque Alimentaire 66, Une Voix pour Elles, the Salvation Army, Sport dans la Ville, La Cravate Solidaire, and Solidarité Femmes 13).



Cheque presented to the President of Les Amis de Mikhy



The Foundation’s management structure comprises three governing bodies: the Board of Directors, the Steering Committee and the Selection Committee.

BOARD OF DIRECTORS

Presided over by Marie-Pierre Fabre, the Board of Directors sets out the direction and overarching principles that govern the Foundation. In addition, it is responsible for the sound management of the Foundation and proper execution of its mandate. It also oversees the Foundation’s main partnerships and approves the budget.

SELECTION COMMITTEE

In 2024, the Foundation revised the structure of its decision-making process, to ensure that the project selection process is rigorous, collaborative and transparent. For the main sustainable food projects, the review and monitoring stages are now separate from the decision-making phase, which is entrusted to a committee of qualified individuals, with no vote from the Foundation team. Exceptional, large-scale, and long-term support projects are subject to approval by the Board of Directors.

STEERING COMMITTEE

The Steering Committee identifies and reviews projects submitted by non-profit organisations and public interest groups, ensures they align with the Foundation’s three main focus areas and its resources, and monitors their successful implementation. The Steering Committee is made up of members working within the company.



Nathalie CAPOTOSTO
Executive Assistant

Frédéric PELLETIER
Project Manager –
Marseille

Christelle OWONA
Project Manager –
Africa

Emilie RICAN
General Delegate

Marie-Pierre FABRE
President of Compagnie
Fruitière Foundation

”

“The Foundation allows me to balance my career with my commitment to common good in our local communities. It’s very rewarding to help build connections between the company, its employees, and the organisations working on the ground.”

Emilie Rican

“When you join the Foundation, every day you discover the extent of food insecurity, especially in Marseille - and at the same time, the incredible, inspiring strength of the organisations who are working tirelessly.”

Frédéric Pelletier

“I feel privileged to be part of the wonderful human journey that is the Compagnie Fruitière Foundation.”

Christelle Owona

“Seeing this Foundation come into being and seeing it grow as I, personally, have grown, is now a source of great pride for me.”

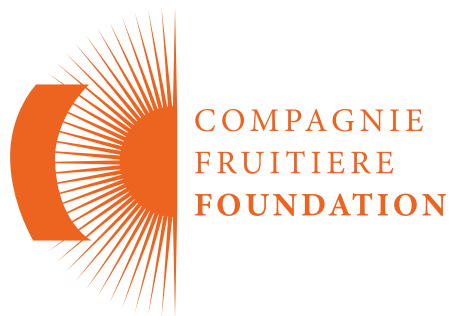
Nathalie Capotosto



.....
Pineapple plantations
in Côte d'Ivoire



A Marseille family business founded in 1938, Compagnie Fruitière is Europe’s leading distributor and largest producer of African fruit (mainly bananas and pineapples). Employing more than 23,000 employees, mainly in its African plantations (in Côte d’Ivoire, Cameroon, Ghana and Senegal), and Latin America (Ecuador), Compagnie Fruitière has been committed to its corporate social responsibilities from its very early days. To this end, it has launched numerous economic and social development initiatives in the countries where it operates. It also set up its charitable Foundation in 2012.



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