



EDESIA OVERVIEW

Edesia is a 501(c)3 nonprofit social enterprise that was founded in 2009 to help treat and prevent malnutrition in the world's most vulnerable populations.

A dedicated team of more than 100 people at Edesia produces enough nutrient-dense ready-to-use foods (RUFs) to help transform the lives of over 2 million malnourished children each year.

Edesia's fortified, shelf-stable foods are distributed through humanitarian agencies such as UNICEF, the World Food Programme, USAID/USDA, and others working in emergency and resource-poor settings.

OUR READY-TO-USE FOODS

RUFs provide evidence-based nutritional solutions for children 6-59 months, pregnant and lactating women, schoolchildren, and adults living with HIV/AIDS.

Plumpy'Nut® (RUTF/92g)
treats severe acute malnutrition

Plumpy'Sup™ (RUSF/100g)
treats moderate acute malnutrition

Plumpy'Doz™ (LNS-MQ/50g)
prevents acute malnutrition

Enov'Nutributter® (LNS-SQ/20g)
prevents chronic malnutrition

Nutri'School® (SF-LNS/50g)
promotes healthy growth

Enov'Mum™ (LNS/20g)
prevents malnutrition in pregnant and lactating women

Plumpy'Mum™ (LNS/92g)
treats malnutrition in pregnant and lactating women

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EDESIA'S STATE-OF-THE-ART FACTORY

CAPACITY

With an annual production capacity of 25,000 metric tons, Edesia's state-of-the-art factory was designed to meet global demand through the efficient manufacture high-quality RUFs.

The 83,000 sq. ft. (7,700 sq. m.) facility offers:

- **Production of a full range of RUFs in 20-100g size packets**
- **A sanitary and controlled production environment**
- **A fully equipped quality laboratory**
- **Shipping and logistics support**

COMMITMENT TO INNOVATION

Edesia conducts research and development that broadens access to nutritional solutions. By collaborating with researchers, NGOs, and academic institutions, Edesia participates in research to ensure continual innovations in RUFs and their uses. Edesia's commitment to innovation is supported by a fully-staffed research and development team, which offers:

- **New RUF development and trials**
- **Access to a test kitchen and pilot production facility**
- **Full-time food technologist and nutritionist**

