

# The “Madd de Casamance” (*Saba senegalensis*): a GI with multiple challenges of sustainable development and conservation of community and traditional forest mechanisms



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# Presentation of ASAPID

- ❑ **ASAPID (Association for Support to Peace and Development Initiatives)** has been created in 2004.
- ❑ ASAPID has a project called **Protection and Popularisation of Community Forests project.**
- ❑ It now has **19 community forests** located within two towns (Kataba1 and Diouloulou).
- ❑ **Field of intervention:** Kataba1 and Diouloulou Municipality both in Bignona department and in the Ziguinchor region

# Our vision

To become a leading organization in the implementation of sustainable development alternatives through activities such as the management of social, economic, and natural resources within Bignona in Casamance Senegal, and Gambia cross-border areas by 2025.



# Casamance: a region rich in culture and natural resources



- **3 administrative regions** (Ziguinchor, Kolda, Sédhiou)
- **28,340 km<sup>2</sup>** (DAT, 1986)
- **1 341 000** inhabitants
- **Multi-ethnic population:** Diola, Mandingo, Peulh, Mandjaque, Soninké, Sérère, Wolof, Bambara... **and multi-religious:** Muslims, Christians, Animists
- **607,540 ha** of classified forests, with an important, rich, and varied potential of PFNL (food, construction, energy supply, animal lodges)
- **A strong relationship between cultural traditions and natural resource management practices:** sacred woods, forbidden with conservative character known as the "Tong."
- **A strong reputation of Casamance products** with national and international consumers, image of quality products, "natural", "organic"

# The madd and its forest ecosystem

- 👉 **Scientific name:** Saba Senegalensis, forest liana that can reach more than **40 m** in length, with a diameter at the base of up to 27 cm
- 👉 **The madd in an ecosystem of “symbiosis” and “intelligent cohabitation”** with the néré (Parkia biglobosa), the baobab (Adansonia digitata), the cheese (Ceiba pentandra)... .. in the trays as in the valleys, in forests , in humid areas
- 👉 Madd creepers play a very important role **against bush fires**
- 👉 **Quantities collected per year:** is between **600 to 1000 tonnes**, only **3%** of the potential



# Why protect the Madd of Casamance as a GI?

1. **Forest fruit specific** to Casamance, very appreciated and **very famous in the national** markets and among the Senegalese diaspora (Europe, USA). It is transformed by women into juice, preserves, syrup, jam;
2. Contributes greatly to the **income of rural populations (1/3 of their income during the season) and to the nutritional and health status and security.** E.g .: contributed a lot to the resilience of populations during covid 19
3. However, there are **real threats to their survival, particularly its overexploitation** and intensive logging (logging).

## **If the Casamance madd is protected and promoted in GI:**

- It will gain more value with populations and consumers;
- Facilitate awareness through sensitization, training for its protection and forest protection;
- Will allow the quality of the product and its derivatives to be maintained, which is strongly linked to respect for the species and its ecosystem;
- Will thus protect our culture and our culinary traditions.

# Steps taken towards GI Madd de Casamance

1. **Scientific studies** which have demonstrated the **specificity and reputation** of madd de Casamance with consumers ,
2. The **mobilization of stakeholders** which led to the **creation of the association** for the protection and promotion of the geographical indication of madd of Casamance (APPIGMAC),
3. The on-going **participatory development** of the **book of specifications** that define the GI management rules,

# Ours challenges

## **1. Organization and structuring of the GI value chain**

- Harvesting method: pickers are very poorly organized (as it is being done individually)
- Processing: very few units are formalized and brought to standard

## **2. Support for the investments necessary for the GI value chain**

- Investments to improve the harvest, collection, and marketing of fresh fruits: pre-packaging centers and final packaging,
- Investments to develop the processing and conservation of the fruit. Only 30% of the volumes collected are transformed into juice, preserves, syrup, etc.

**3 Preserving the product and its ecosystem, therefore forests, the environment, and our traditions through the establishment of local conventions**

# Thanks

