



2022 MISSION REPORT



YAVA was founded in 2012 to provide jobs and income to employees and farmers in Desa Ban, Karangasem, Bali, Indonesia, a poor region with very little formal employment, high prevalence of preventable health issues and significant out-migration. By providing jobs to villagers and by purchasing ingredients from local farmers at fair prices, YAVA directly contributes to improve education and health, particularly of women, in this impoverished area of Bali.

YAVA purchases many products from small farmers, including: cashews and coconuts; bananas, pineapples, papaya; lontar palm nectar; red rice and sorghum; and then processes them into ready-to-use ingredients. As a producer of finished foods, YAVA is rare by virtue of the extent of the processing it carries out. YAVA shells the cashews, peels, slices & dries the bananas, and prepares the sorghum.

YAVA transforms these and other healthy, minimally-processed ingredients into breakfast and snack foods for retail purchase. In Indonesia, YAVA primarily self-distributes to retailers in the modern market and minimarket channels. Internationally, YAVA sells to distributors in over 20 countries.



BENJAMIN LIANG

Board Chair



The combination of high growth and sustainable social impact caught our attention and led to my family's involvement almost a decade ago. As the company has grown and YAVA flourished, not only do our products taste better, they are healthier; and ingredients sourcing has improved; and our impact continues to grow. The working environments are better, staff are learning and growing, and our sourcing and farmer cooperation is extending further with economic benefits spreading wider.

I am proud of what YAVA has achieved, excited about the potential, and confident that YAVA will continue to build on its success.

Benjamin Liang

SAMUEL WAELTY

Board Member and Early Shareholder



I first visited the Ban area in 1985, an area that then and now faces many economic challenges. Due to a lack of available jobs, many people leave their homes to find work in South Bali or abroad as labourers or on cruise ships. When I was introduced to YAVA in 2013 a few months after it started, I was convinced that processing cashews here in Desa Ban, rather than shipping them to Vietnam in bulk, could offer much-needed jobs for the local population.

Today, YAVA provides employment to hundreds of people. Many started as unskilled labourers and have acquired new skills and advanced to team leader positions. I am happy and proud to see that YAVA is having the intended positive economic and social impacts as it processes local cashews into delicious granola and snacks.

Samuel Waelty

CHRISTOPHER L. BAILEY

Chief Executive Officer



YAVA exists to solve problems. First, for our neighboring villagers, who are our employees and ingredient suppliers. Now, with a parallel emphasis toward our customers: to make prepared foods delicious and nutritious; and affordable to the greatest extent possible.

YAVA is a “hybrid” entity, a for-profit company whose vision is to create results to solve challenging problems. We balance our requirement for profit, which enables us to continue and grow our activities in pursuit of this vision, with the many immediate opportunities to address these problems.

We keep score with our “mission metrics” to allow us to plan for and evaluate the outcomes of our efforts. And now, we publicly share these metrics in our first annual mission report, so that the many people that YAVA interacts with can better understand our efforts.

I hope you find this report of interest and informative. Please contact us with questions or comments.

Christopher L. Bailey

For each of the categories of our mission-driven actions and metrics on the following pages, the icon(s) for the relevant United Nations Sustainable Development Goal (SDGs) appear(s). SDGs, also known as the Global Goals, were adopted by The United Nations in 2015 as a universal call to action to end poverty, protect the planet, and ensure that by 2030 all people enjoy peace and prosperity. We use them here to provide context and to align with this important effort.

SUSTAINABLE DEVELOPMENT GOALS



TEAM



YAVA employs over 400 people as full time or contract staff at our factory in Desa Ban, Karangasem, Bali. These people live in and around Desa Ban, whose immediate region includes fewer than 10,000 people. In an area with few formal employers, these jobs create a significant economic impact for families and their villages.

YAVA works to develop our local team members to grow along with the company, both technically and for an increasing number, as managers. YAVA fully complies with all labor laws.

YAVA understands that full involvement of and support for women as employees is a crucial component of successful community development.





Total Jobs (full time equivalents): 441



Department heads and coordinators who are local residents: 82.6%



Average training hours annually, per person: 3.6



Total employees who are women: 68.4%



Department heads and coordinators who are women: 44.4%

CHILD DEVELOPMENT



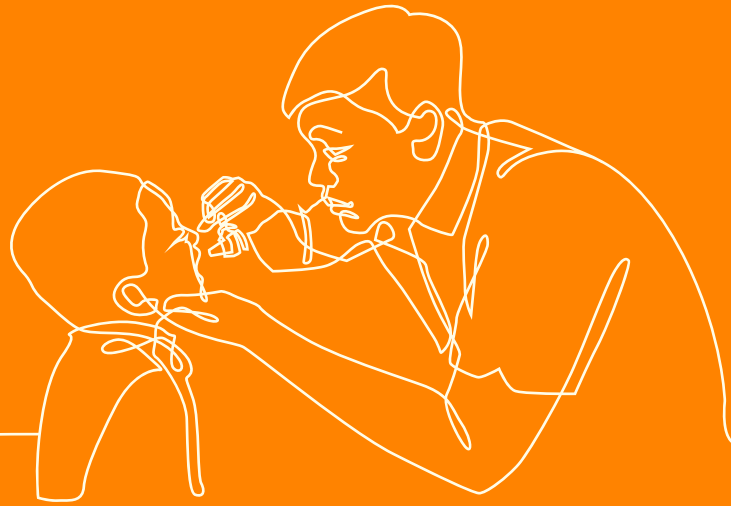
Our future depends in large part on the investments we make in our children. Through the Yayasan Keluarga Mente (nonprofit) YAVA offers early education for 2-5 year olds in an on-site pre-school, Anakardia Kids (named after the latin name for cashews!). YAVA provides >50% of the operating cost, tuition pays for the remaining costs.

Currently approximately 60% of attendees are children of employees and 40% are children of nearby, non-employee families.



Number of children enrolled: 62

HEALTH DEVELOPMENT



YAVA works to safeguard and improve the health of its employees in the remote villages in which it operates. YAVA provides on-site nurse and doctor-level care for acute situations, basic pregnancy care, and referrals for chronic conditions. The small health team gains an in-depth understanding of healthy behavior needs and in turn creates education materials and classes to support health-promoting behaviors.



Patient Visits Outside of Work-Related Visits: 582



Health Education Attendee Hours: 1,089

PURCHASING



YAVA purchases a wide range of raw ingredients from local farmers, from limes to coconuts to *nira* (Lontar Palm nectar) and from sorghum to cashews. We process these crops into ready-to-use ingredients before combining them into our finished foods.



Tons of raw ingredients purchased from Eastern Indonesia: 1,936 Metric Tons. The largest portion of this comes from cashews purchased from farmers in and around Desa Ban.

FARMER DEVELOPMENT



YAVA works to improve the outcomes for farmers growing the crops we purchase by creating new or improved markets and by helping farmers improve the quality and quantity of crops. These improvement projects develop on a case-by-case basis as opportunities become apparent.



During 2022, YAVA worked directly with local area farmers who gather *nira* (Lontar Palm nectar) to research effectiveness of food-grade sanitizers, shelf life of the resulting *juruh* (Lontar Palm sugar) and to develop a fair and functional purchase system. The seasonal and perishable nature of this delicious resource requires careful preparation to enable all parties to be happy with the purchasing program.

YAVA prepared to integrate an existing, small fruit-processing operation in Oka, Flores. More to come with developments in eastern Flores during 2023.

COMMUNITY PROJECTS



YAVA provides regular support for Desa Ban's road upkeep and other village needs, and on occasion addresses specific community needs that support our focus on community health, economic development and education.



During 2022, YAVA funded several road repair projects, in addition to providing general support for the village of Ban.



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YAVA Bali



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YAVA BALI

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