

THE REFERENCE

MOBALI ROUGE

Partner guide

A drink with character.
A partnership to build.



Presentation visual. Packaging and formulation in development.

MOBALI brings an African taste heritage to a contemporary premium botanical drink, alcohol-free and still. MOBALI ROUGE opens the first chapter of the KASONGO house.

Priority format

Clear 330 ml glass bottle with a crown cap.
Target case of 12 bottles, subject to industrial confirmation.

Availability

Launch targeted for spring 2027. Initial rollout planned in Île-de-France; a Swiss trial to be agreed with partners.

Preparation presentation - non-contractual information.

BUSINESS TYPES

Your business, our starting point.

The uses below are trial ideas to develop with each partner. Samples, availability and arrangements will be confirmed individually.

01

Hotels

A distinctive touch for your welcome moments.

Welcome service, bar, dining or minibar: choose where to trial MOBALI ROUGE and prepare the introduction with your teams.

Details to clarify: Number of properties and rooms

02

Restaurants & bars

Character on your menu.

At the table, as an aperitif or as a base for alcohol-free cocktails: plan a trial suited to your cuisine, menu and service routine.

Details to clarify: Cuisine and number of covers

03

Delicatessens & retailers

A discovery with a story to tell on the shelf.

Delicatessen, specialist retailer or shop: plan an initial listing and an introduction suited to your customers.

Details to clarify: Store type and number of outlets

04

Distributors & wholesalers

A structured trial before expansion.

Define the territory, sales channels and trial volumes. We will explore the commercial proposal and logistics with you.

Details to clarify: Territory and distribution channels

Submitting an enquiry is non-binding. It does not create an order or grant any territorial rights.

THE PRODUCT DOSSIER

Building the product dossier.

This guide presents the project and its preparation status. A validated technical specification and a commercial proposal will accompany any first order.

Launch product	MOBALI ROUGE. Formulation and industrial validation in progress.
Priority format	330 ml glass bottle with crown cap; target case of 12. A 33 cl can is under study, with a separate timetable.
Prices, minimums and delivery	330 ml glass: €2.20 excl. VAT per bottle; €26.40 excl. VAT per case of 12. Minimum 4 cases (48 bottles). Free delivery in Île-de-France from 5 cases; other volumes and destinations by quotation. Indicative prices to be confirmed.
Ingredients, nutrition and caffeine	Final list, allergens and values after development and testing. No provisional value is presented as final.
Storage and logistics	Best-before date, storage conditions, EAN and pallet configuration to be confirmed with industrial partners.
Samples	Interest can be registered now; tasting and dispatch to be agreed according to the available pilot batches.

Floral, spicy, fruity.

Hibiscus, beetroot, orange blossom honey, ginger, pineapple and red kola define MOBALI ROUGE's flavour territory. Acerola completes the recipe under development. The profile and final formulation remain to be validated.

NEXT STEPS

Let's prepare the first discussion.

A clear enquiry helps us prepare a useful response for your business, without reserving stock or committing to a purchase.

01 Your project

Choose your business type, brand and need: tasting, listing, technical documentation or development.

02 Your trial

Specify the country, city, timetable and expected volumes. Add the requirements specific to your channel.

03 Validation steps

Let's agree the next steps, required documents and suitable terms before any commitment.

France and Switzerland

France is the initial launch market. In Switzerland, a local trial remains to be defined with the partner; transport and import arrangements will be reviewed for each project.

One house, several horizons.

MOBALI is the priority brand. AVOYA, MWASI and the Charlotte project are at different development stages. Enquiries concern studies and partnerships; products are not yet available for purchase.

Let's discuss your project

Bienvenue L. Kasongo

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**Open the professional enquiry
page**

<https://www.kasongo.eu>

KASONGO SAS: a company project being incorporated in France.
