PRESS RELEASE

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Africa GreenCo and SUNGANI launch Zambia at the Heart of the World's Food Table at Zim-Zam 2026

A joint campaign linking Zambia's energy story with modern Zambian cuisine, launched at the Zimbabwe-Zambia Energy Projects Summit.

Livingstone, Zambia, 30 October 2026: Africa GreenCo, the renewable energy trader, and SUNGANI, the Livingstone fine-dining restaurant Co-founded by Chef Sungani & Alibesi Mwale Phiri, today launched Zambia at the Heart of the World's Food Table. The joint campaign tells the story of Zambian enterprise through power and food. It launches at the Zimbabwe-Zambia Energy Projects Summit (Zim-Zam), held at the Radisson Blu Mosi-Oa-Tunya in Livingstone from 3 to 5 November 2026.

The collaboration brings together two homegrown Zambian businesses that compete on international terms. SUNGANI serves modern Zambian cuisine built on indigenous ingredients, local producers and culinary traditions passed down the generations. It is working towards membership of Relais & Châteaux, the international association of independent luxury hotels and restaurants, and aims to become the second standalone restaurant in Africa admitted to the association.

The campaign's message for Zim-Zam, The Power Behind the Plate, links energy to the food on the table. Reliable power lets Zambian farms irrigate, processors add value and cold chains carry fresh produce to market.

Africa GreenCo buys power from renewable producers and sells it to utilities and industry across the Southern African Power Pool. That strengthens the supply Zambia's food producers depend on.

For travellers, the campaign offers a compelling new reason to visit Livingstone. Alongside the awe-inspiring Mosi-oa-Tunya, the Victoria Falls, SUNGANI's signature tasting experience, **"The Rebirth,"** invites guests to discover Zambia through a 13–14-course culinary journey celebrating the country's indigenous produce, local producers and culinary traditions. Rooted in a strong sense of place, the menu showcases ingredients sourced within a 100-kilometre radius of the restaurant or from elsewhere across Zambia, offering travellers an authentic taste of the nation's rich culinary heritage.

Around the Summit, Africa GreenCo and SUNGANI will:

- Introduce the collaboration to Zim-Zam delegates, with Ana Hajduka, Founder and Group CEO of Africa GreenCo, speaking at the Summit on Wednesday 4 November.
- Publish The Power Behind the Plate, a digital series on both brands' channels that follows Zambian ingredients from the farms and producers that grow them to the SUNGANI kitchen.
- Share coverage from Livingstone during Summit week under #WorldsFoodTable, #PowerBehindThePlate and #ZimZam2026.

Ana Hajduka, Founder and Group CEO, Africa GreenCo, said: *"SUNGANI shows how Zambian talent, ingredients and traditions can become an experience recognised around the world. Africa GreenCo is proud to support African excellence, innovation and entrepreneurship. We bring the same belief to Zambia's power market, where local businesses are proving they can compete with the best."*

Chef Sungani Phiri, Co-Founder, SUNGANI, said: *"Every dish at SUNGANI begins with a Zambian ingredient and the people who grow, gather and prepare it. Our collaboration with Africa GreenCo helps us take that story to an international table, and Zim-Zam puts it in front of the people shaping the region's future."*

For media inquiries and further information, please contact: info@africagreenco.com

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Zim-Zam brings together ministries, utilities, regulators, investors and developers from Zambia, Zimbabwe and the wider region. After the Summit, Africa GreenCo and SUNGANI will explore ways to support young Zambian culinary talent, local producers and community entrepreneurship.

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Notes to Editors

- Relais & Châteaux membership is SUNGANI's ambition. SUNGANI is not currently a member of the association.
- High-resolution photography of SUNGANI's dishes and founders is available on request. Credit: SUNGANI.
- Interviews with Ana Hajduka and Chef Sungani Phiri can be arranged through the media contacts below.
- The Zimbabwe-Zambia Energy Projects Summit is organised by Energy Net.

About Africa GreenCo

Africa GreenCo (GreenCo) is a pioneering renewable energy trader, accelerating the energy transition across the Southern African Power Pool (SAPP) region. GreenCo's innovative model is strengthened by the support of GuarantCo (AA- by Fitch and A1 by Moody's), part of the Private Infrastructure Development Group (PIDG) and by an EFSD+ guarantee of the European Union, delivered under the Global Gateway strategy and the Team Europe approach. Further information on the EFSD+ guarantee is available on the European Commission's INTPA website HERE. This support reinforces GreenCo's ability to provide bankable payment security solutions and unlock private investment into renewable power infrastructure across Africa in collaboration with state utilities in the region.

Licensed in Zimbabwe, Zambia, Namibia and South Africa, and entering the Democratic Republic of Congo, GreenCo is also an active SAPP market participant and has been for over four years. GreenCo is backed by leading development finance institutions, namely InfraCo Africa (also part of PIDG) and Impact Fund Denmark and more recently by Sanlam Alternative Investments (Sanlam). Sanlam is GreenCo's first private institutional shareholder. GreenCo has received international recognition from TIME, IJGlobal, Environmental Finance and Krutham, among others, for its innovation in energy trading, credit enhancement, and scalable partnership driven approach to accelerating Africa's clean energy transition. africagreenco.com

About SUNGANI

SUNGANI is an intimate, 22-seat chef's table restaurant in Livingstone, Zambia, founded by Chef Sungani Phiri and Alibesi Mwale Phiri. Recognised as Zambia's first and only molecular gastronomy restaurant, it reimagines Zambian culinary heritage through contemporary techniques, indigenous ingredients and innovative gastronomy.

Set within the founders' private residence, ***The Chef's Home*** *offers an immersive fine-dining experience rooted in personal hospitality, an open kitchen and cultural storytelling. The restaurant has been featured by BBC Travel.*

SUNGANI Restaurant — Zambia's First and Only Molecular Gastronomy Restaurant.

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