



NAIJALIFE MAGAZINE MARKETPLACE is an online supermarket distribution that offers you personal and convenient online groceries, foods, hair and drinks shopping experiences. We deliver worldwide with 2-3 Day Express services to your doorstep.

Find everything nostalgic about Nigeria Here!!
Our Partnership with Food suppliers and
Logistics Partnership with DHL gets you the
best quality product at the fastest speed

PLEASE ORDER CORRECTLY AS FOOD ITEMS ONCE SHIPPED ARE NON-REFUNDABLE OR RETURNABLE. ALL LIQUID ORDERS ARE SHIPPED WITHIN LAGOS ONLY EXCEPT PALM-OIL

Please be sure of your order as well as your goods weights and delivery address/phone number.

We ship fresh food produce and make sure items are well packaged, processed and delivered

All items above 50kg pls send a request to marketplace@naijalifemagazine.com

SIMPLE ORDERING SYSTEM

ORDER YOUR ITEM ONE AT A TIME?
Add each items needed one by one to the bag
CLICK ON 500G FISH - ADD TO BAG
CLICK ON EGUSI - ADD TO BAG

PONMO

- 500G (10-15PCS) (+N2 500.00)
- 1KG (20-25PCS) (+N5 000.00)



ADD TO BAG THEN ADD MORE ITEMS A NEEDED

1 item in the bag

Add More

Go to Checkout



Every day, we deliver to hundreds of customers across the world, ensuring that we provide the very highest levels of responsiveness to you at all times.

Africa's No1 Indigenous Marketplace... FROM the MARKET TO YOUR DOORMOT WORLDWIDE

Shipping Policy

All items above 50kg pls send a request to marketplace@naijalifemagazine.com

Contact: Call/TEXT +1-718-717-2970 or +23409097978628

Chat on Whatsapp about your Order

- Our delivery rate varies based on location so choose your shipping zone.
 All orders placed are processed same-day and shipped the next day
- We ship monday friday.

SIMPLE INCREASE SYSTEM

ORDER YOUR ITEM ONE AT A TIME?
Add each items needed one by one to the bag
GO TO CHECKOUT AND INCREASE THE
QUANTITIES OF YOUR ORDER FROM 500G - 1KG
OR 5KG UP TO 50KG

ADD TO BAG THEN ADD MORE ITEMS A NEEDED

1 item in the bag

Add More

Go to Checkout

Shopping cart

Store / Shopping cart



DRIED FOOD - PONMO, FISH, SNAILS, BEEF - FROM N2500

PONMO: 500G (10-15PCS)
TOTAL KG (500G OR 1KG): 500G
DID YOU ORDER YOUR ITEM ONE
AT A TIME? Add each items needed one
by one to the bag: YES

Qty: 1 V

N2 500.00

INCREASE QUANTITIES AS DESIRED



Since 2000, Naijalife Magazine has been promoting and representing the interest of the Nigerian people at home and abroad. Naijalife Magazine launched its new Marketplace to help Africans abroad shop from local suppliers and loose weight at home

From Garri to Panla, Ponmo, Egusi, ogbono, ewedu, attachment, Amala, dried snails, crayfish, ugwu, peppersoup spices, chinchin, kulikuli and more. With the Naijalife Marketplace, you get your order in 2 Days with our Global Express Logistics services. Our Partnership with Food suppliers and Logistics Partnership with DHL gets you the best quality product at the fastest speed

"This is an amazing way to do our part in helping to keep from spreading COVID-19 while still being able to provide needed food globally to Nigerians and africans who need them. We are here to supply food and logistics to make sure our people are feed while on lockdown." — Director of Operations at Naijalife Magazine USA, **Linda Dominguez**

SIMPLE CHECKOUT SYSTEM

ORDER YOUR ITEM ONE AT A TIME?
Add each items needed one by one to the bag
GO TO CHECKOUT AND INCREASE THE
QUANTITIES OF YOUR ORDER FROM 500G - 1KG
OR 5KG UP TO 50KG
ENTER YOUR EMAIL AND DELIVERY ADDRESS

Checkout

Enter your email address.

Your email address

Checkout

Next steps

Delivery options

Select how you'll be receiving your order.

Payment information

Choose a payment method and enter your payment details.

Order confirmation

Place your order and receive a confirmation email.

Trusted by Flutterwave









The Naijalife Marketplace Herbal Slimming Tea |Weight Loss |Fertility Herbs is an Orthodox method of trimming down and bouncing back post-pregnancy fat.

This Herb is most notably good for women to take within 2 weeks after giving birth to flatten their Tummy and give them that figure 8 shape. it can also be used by both men and women to achieve desired weight loss. it increase the sexual performances in men while reducing the belly fat. in Women it helps to bring sexy back by shrinking the prenancy fat. it also improves the lacation period in nursing mothers and boost fertility in Women

WHO CAN USE THIS HERB

Nursing mothers (during the Omugo period). Women with big tummy who have given birth before. It is also good for men with a protruding stomach. Also, for men and women who want to burn fat, slim down, and reduce their weight can drink the herbal tea. it is a fat burning slimming herb, a combination of 5 diverse leaves, roots and bark of a medicinal tree.





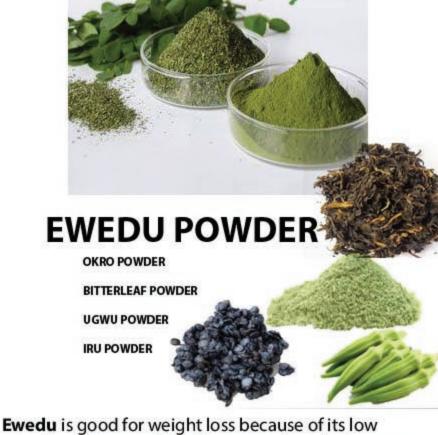
DID YOU KNOW!! Thyme is one of the most effective Therapy for cough, and sore throat!Simply put 2 tea spoons in a cup of hot water. Allow to sLeep for 15 mins, then Sieve and Drink!*
Good for Everyone*

DRIED EWEDU, BITTERLEAF, OKRO, UGWU, IRU AND SO MUCH MORE AVAILABLE

JUST ADD A **SPOONFUL** OF OUR POWDER TO YOU SOUPS. For Ewedu, add crayfish, water & simmer for 5-10mins

#Ewedu is one of the healthiest Soups in Nigeria. Our #Ewedu leaves are prepackaged ready to use. Just add water and simmer for 10-15 minutes. Add your assorted meat or serve with yummy stew and amala.

Ewedu Soup is PREDOMINANTLY one of the beloved soups known to Nigerians particularly the Yorubas. We have blended dry leaves available



calorific content and it helps strengthen the immune

system, fights off stress and heart disease. Ewedu is a

folk remedy for aches and pains, dysentery, enteritis,

fever, dysentery, pectoral pains, and tumors. Ewedu

...Supports Skin Health and Cell Growth. ...Fights off

Protects Eye Health. ... Restless Leg Syndrome.

Colds and Flu. ...Reduces Cholesterol. ...Cancer.

...Maintains Healthy Teeth and Gum





www.naijalifemagazine.com/marketplace.html









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PONMO

DID YOU KNOW!! Ponmo is cow skin which has been processed for consumers to cook and eat like beef.

Roasted animal skin, otherwise known as ponmo, is one of the favourite meat parts that Nigerians love to eat. Over the years cow skin popularly called ponmo has become an important delicacy that is eaten by everyone. When you order a plate of eba and egusi soup, you buy ponmo and meat.

Health Benefits

Compared to regular meats, it has low protein and skin-collagen. Other nutrients are low. But, it is a very good dietary roughage—it helps the process of digestion quite well. But, overall, the nutrients are very low (except if you supplement them during cooking)

How to Use our prepacked ponmo

Place fried ponmo pieces in a large bowl, cover with water and allow to rehydrate overnight.















DID YOU KNOW!! Snails is a yummy delicacy in Nigeria and popular at parties and thanks to protein, iron and Omega-3, Snails are being touted as the new superfood. The spicy, chewy goodness of peppered snail consists of boiled snails sautéed in onions, peppers and spice

Our prepacked snails only needs to be rinsed and added to your favorite soup or stew or served as peppered snails

They possess anti-cancer properties and boost the immune system due to their antioxidants and anti-inflammatory effects. An average snail is comprised of 80% water, 15% protein and 2.4% fat.

They contain essential fatty acids, calcium, iron, selenium, magnesium and are a rich source of vitamins E, A, K and B12

Snails do provide a low calorie source of protein (unless you drench them in butter)". Protein is essential for building and repairing muscle, and is also better at filling you up than carbs and fat







Snails are also a good source of iron, essential for building red blood cells and carrying energy around the body.

A lack of iron can lead to extreme fatigue and anaemia.

Now you can get all ranges of African Food to your doorstep in as few as 2 Day



ZOBO

DID YOU KNOW!! Zobo is a familiar beverage. It is produced from Roselle leaves (Hibiscus Sabdariffa) and well known by Nigerian people.

This bright red drink is loved both for every day and as a refreshment drink in parties. Over 43% of Nigerians suffer from high blood pressure, this finding is important because consuming a beverage like

Zobo can help reduce medical costs and prevent further complications such as heart disease, stroke

Zobo is very nutritious as it contains several potent nutrients, including Vitamin C, Calcium, Iron, Phosphorous, Niacin etcHibiscus might be able to lower blood pressure; reduce levels of sugar and fats in the blood; decrease spasms in the stomach, intestines, and uterus; reduce swelling; and work like antibiotics to kill bacteria and worms

We Have **Palmwine**, Blueberry Moctails, Juices available at the Naijalife Marketplace. Now you can get all ranges of African Food to your doorstep in as few as 2 Days





NAIJALIFE Marketplace

AFRICAN FOOD STORE

STOCK
FISH

DID YOU KNOW!! Stockfish is a dried cod product that is source of great national pride in Norway.

Our Prepacked **stockfish** comes in cut, pieces and powder. For the Cut, Soak in Water for 1-2days to soften the fish. change water each day. This has a better chance of removing the salt while keeping the fish intact vs boiling before using. For the stockfish piece, just rinse and add to your Soups and for the Powder, use to flavour your food as you would crayfish.

Stockfish is perfect for a Nigerian palate, which favours big and bold flavours such as fermented locust beans and chilli pepper. Today fish exports are Norway's second highest earner, with stockfish going to Nigeria a hugely important element in this trade.

As Nigerians have settled in other West African countries - including Benin, Togo, Ghana and Cameroon - they have taken their beloved stockfish with them. And the taste for stockfish is slowly spreading. Fifty years on, stockfish has turned from an emergency, life-saving ration into a staple food - and a key part of Nigerian culinary identity



OFADA RICE

DID YOU KNOW!! Ofada rice and stew is one of those delicious native savory dishes that packs a major punch

Ofada rice is a name for heritage varieties of rice grown in south-west Nigeria. It is used in a variety of dishes.

Ofada rices are mostly blends, and some of the rice varieties in the blends are not indigenous to Africa

#Ofadarice has a rough surface, more phosphorous, and fiber which help in the reduction of the risk of bowel disorder and fighting constipation, and contains an appreciable amount of selenium which has been found to be effective in fighting colon and breast cancer.

















EWA BEANS

DID YOU KNOW!! Nigerian beans aka Ewa is the definition of complete comfort food and can be paired with garri (cassava flakes), bread or eaten as akara or moimoi. Ewa riro which is also referred to as beans porridge or stewed beans is a Nigerian delicacy made by boiling beans until it's tender then we stew it up.

Moimoi or Moin-Moin is a Nigerian steamed bean pudding made from a mixture of washed and peeled black-eyed peas, onions and fresh ground peppers.

Akàrà is a dish made from peeled beans formed into a ball and then deep-fried. It is found in West African and Brazilian cuisines. The dish is traditionally encountered in Brazil's northeastern state of Bahia, especially in the city of Salvador, Akara is also known as black-eyed peas fritters or Acaraje..

Buy beans, akara mix, moimoi mix, washed beans from Naijalife Marketplace.

Beans are packed with protein, fiber, vitamins, iron, and potassium. Beans are "heart healthy" because they contain an abundance of soluble fiber, which can lower cholesterol



SNACK MIX

DID YOU KNOW!! Puff-puff is a traditional African snack made of fried dough. The prominence of this delicacy stretches even to the eastern and southern edges of West Africa, where it is mostly known as mandazi.

Ghanaians call it Bofrot (togbei), Cameroonians and Nigerians call it Puff-Puff (Puff) or beignet in French

Flour, sugar and yeast is combined to make a dough which is then deep fried. This snack is loved by adult and kids alike.

You can buy our prepacked Puff Puff Mix or buy any of our flour to make your delicious chinchin, pancakes or puffpuff. Or Pick up snacks from our snacks category at Naijalife Marketplace in 500g or 1KG - chinchin, gala, groundnut, gala, kulikuli etc











EGUSI SOUP

DID YOU KNOW!! Equsi is the name for the fatand protein-rich seeds of certain cucurbitaceous plants, which after being dried & grounded are used as a major ingredient in West African cuisine.

Egusi Soup is extremely nutritious- high in protein and oil. Besides the egusi seeds, water, and oil, egusi soup typically contains leaf vegetables, Palm oil, other vegetables, seasonings, and meat.

You can grab all needed ingredients at Naijalife MarketplaceEgusi (Colocynthis citrullus L.) kernels contain 52.0% oil, 28.4% protein (60% in defatted flour), 2.7% fiber, 3.6% ash, and 8.2% carbohydrate. They are good sources of essential amino acids, especially arginine, tryptophan and methionine, vitamins B1, B2, and niacin, and S, Ca, Mg, Mn, K, P, Fe, and Zn.









PAP AKAMU

DID YOU KNOW!! Akamu or Ogi. Akamu (Igbo), Ogi (Yoruba) or Pap is Nigerian corn meal made from wet corn starch. It has a distinctive taste that makes people crave it. It is processed from dry white or yellow corn or millet.

Pap & Oats are fortified with vitamins and minerals to restore nutrients

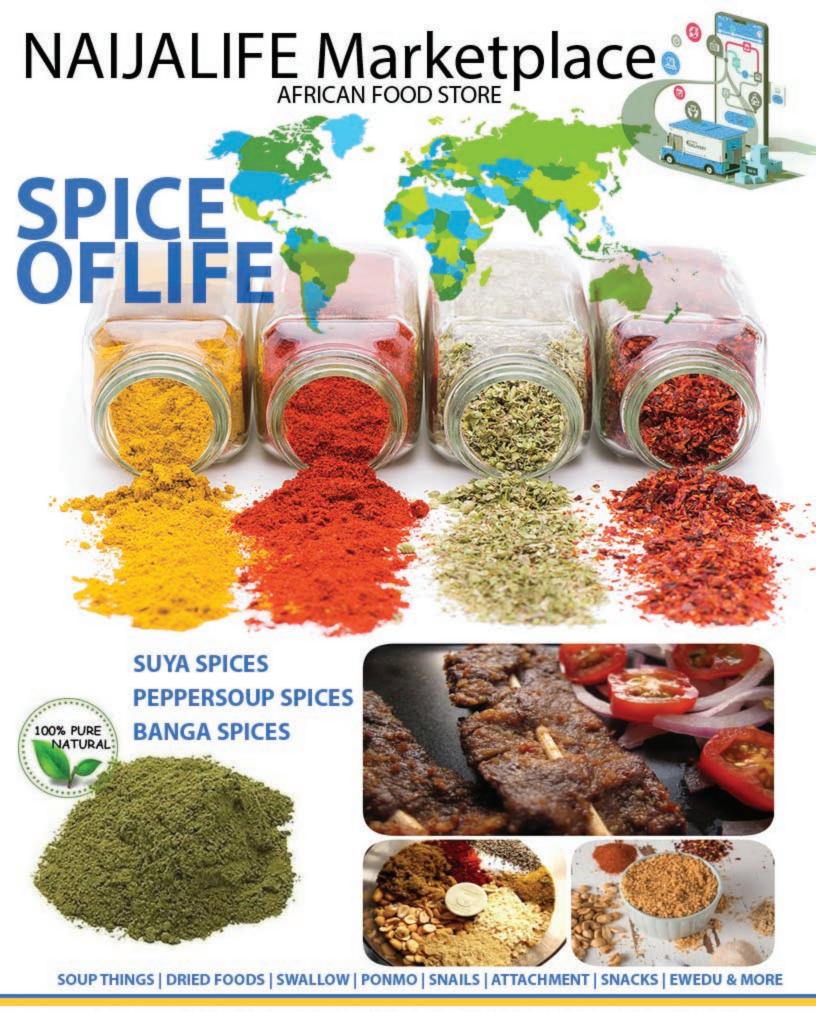
We have both fresh and powder pap available. Yellow, White or Brown pap.. Its also a healthy choice for babies and adults. Buy Baby Food Now

This superlight food has been around for decades now, and it is eaten by many people in Nigeria. Traditionally processed #ogi, #akamu or pap make a perfect combo with fried plantain, pancakes, Akara, fried yam, okpa, bread, puff puff and beans. Any of these, when combined with Akamu, makes a great breakfast meal

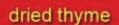
Pap Essential properties, includes carbohydrate, Vitamins [A, B5, B3, B1, riboflavin, C), folic acid, potassium, chromium, selenium, zinc, phosphorus, and magnesium. It also contained high contents of amino acids such as tryptophan, phenylalanine, isoleucine, leucine, lysine and valine. The calories in one serving of pap is 152







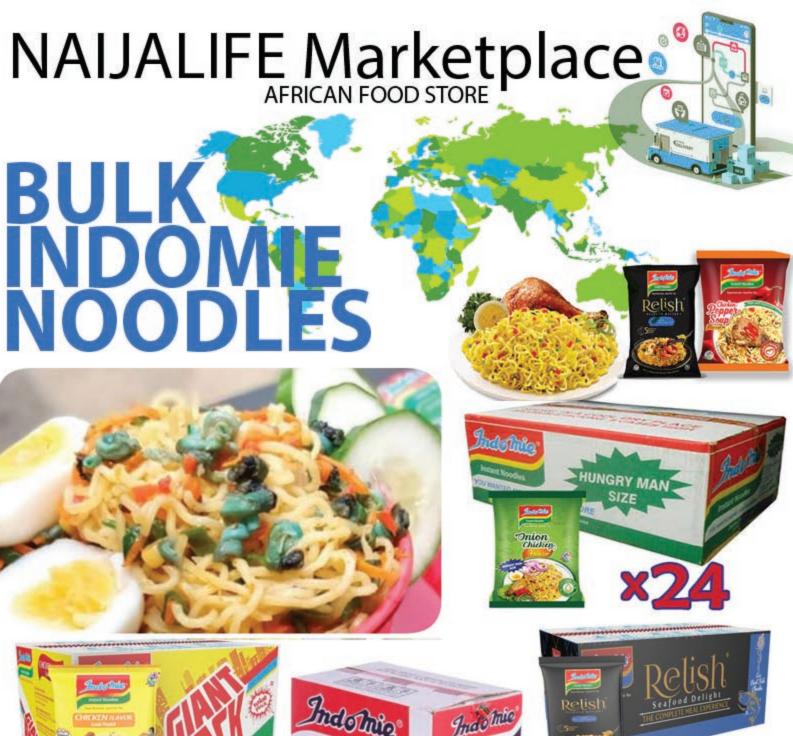














ONION FLAVOR **HUNGRY SIZE** RELISH **PEPPERSOUP** ORIENTAL











CHOOSE YOUR COLOR SEND YOUR TEXT WE PRINT & SHIP





BUY 1 PAY MORE BUY 12 PAY LESS



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Linda Dominguez **Publisher**

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NAIJALIFE Marketplace AFRICAN FOOD | FABRIC | HAIR STORE



EZ8 EZ12 EZ9 **EZ11**



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Ankara was originally manufactured by the Dutch for the Indonesian textile market, however, the prints gained significantly more interest in West African countries because of the tribal-like patterns. Ankara is formerly known as Dutch wax print by African Print Dutch Company Vlisco

The fabric found a market in West Africa and by the 1960s Europe was exporting millions of yards of fabric per year. In the early days, wax was used to create a resist before dyeing the fabrics in industrial quantities. Today, a resin has replaced the wax.







NAIJALIFE Marketplace

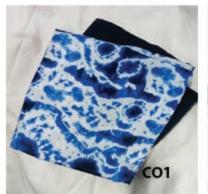


NAIJALIFE Marketplace





5 YARDS PATTERN COMBO

















MIX AND MATCH ANY ANKARA

Oct yourself in the transfer of the transfer o

send your logo or image for your throw pillow







5 YARDS LACE & ANKARA COMBO



PICK YOUR FAVORITE ANKARA AND WE WILL MATCH IT WITH A COLORED LACE



NAIJALIFE Marketplace AFRICAN FOOD | FABRIC | HAIR STORE



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Shopping cart

Store / Shopping cart



DRIED FOOD - PONMO, FISH, SNAILS, BEEF - FROM N2500

PONMO: 500G (10-15PCS)
TOTAL KG (500G OR 1KG): 500G
DID YOU ORDER YOUR ITEM ONE
AT A TIME? Add each items needed one
by one to the bag: YES

Qty: 1 V

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NAIJALIFE Marketplace

PALM WINE

DID YOU KNOW!! Palm wine contains the antioxidant, Vitamin C. And Vitamin C, on the other hand, helps in maintaining good eye health.

Palm wine, known also as toddy, is a 4% alcoholic beverage created from the sap of various species of palm tree such as the palmyra, date palms, and coconut palms. It is known by various names in different regions and is common in various parts of Asia, Africa, the Caribbean, South America, and Micronesia.

Palm wine is usually consumed in homes and at social events, thus occupying a distinct place in the society. It is often added to various herbal medicines or products and is said to be a nourishing drink which promotes lactation and improves eyesight due to its yeast content Agriculture and Consumer protection

Nutritionally it is a power-house: Palm wine is nutritionally important because it is an excellent source of probiotics, nicotinic acid, thiamin, vitamin C, protein and riboflavin. It contains sugar, protein, carbohydrate, amino acid, Vitamin C, yeast, potassium zinc, magnesium, iron, vitamins B3 and B6

BUY FRESH PALMWINE FROM NAUALIFE MARKET







PONMO

DID YOU KNOW!! Ponmo is cow skin which has been processed for consumers to cook and eat like beef.

Roasted animal skin, otherwise known as ponmo, is one of the favourite meat parts that Nigerians love to eat. Over the years cow skin popularly called ponmo has become an important delicacy that is eaten by everyone. When you order a plate of eba and egusi soup, you buy ponmo and meat.

Health Benefits

Compared to regular meats, it has low protein and skin-collagen. Other nutrients are low. But, it is a very good dietary roughage—it helps the process of digestion quite well. But, overall, the nutrients are very low (except if you supplement them during cooking)

How to Use our prepacked ponmo

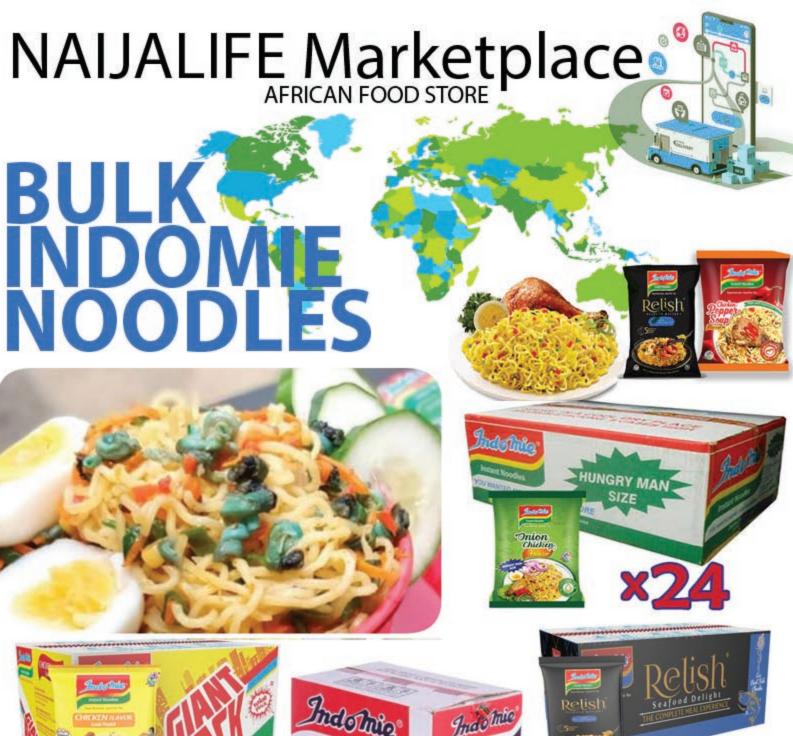
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