

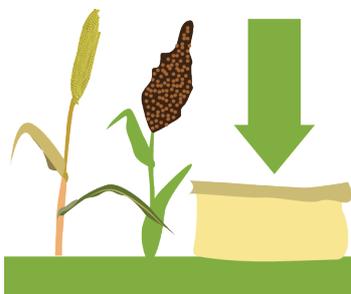


Unlocking the commercial potential of new sorghum and millet products for improved nutrition and socio-economic gains in Eastern Africa

Preamble

Sorghum and millet offer enormous opportunities for improved food supply and socio-economic development in marginalized communities, but their production is minimal because few products that fit modern tastes, preferences and demands are available. This challenge was successfully addressed in Phase 1 of the BioInnovate Programme, when puffed sorghum snacks, instant sorghum flour, nutritionally

enriched complementary foods, sorghum snack bar, and sorghum clear malt drink were developed. The processes and formulations used then will be further improved, providing yet another opportunity for transforming technological and products innovations into socio-economic gains for smallholder farmers and small and medium enterprises (SMEs) in eastern Africa.



Production of Sorghum and millet is minimal because few products that fit modern tastes, preferences and demands are available.



Products from the BioInnovate Programme Phase 1

- Sorghum snacks
- Instant sorghum flour
- Nutritionally enriched complementary food
- Sorghum snack bar
- Sorghum clear malt drink

The technology

This project includes value added sorghum and millet products, processes, and formulations produced at industrial and commercial scale to profitably and sustainably drive the sorghum and millet value chains. Business model development, supply chain and market analysis, as well as business incubation approaches to address limitations in sorghum and millet value chains, will be deployed to ensure a successful commercialization of the target technologies and products. One such technology is extrusion, an energy efficient and versatile process used to continuously achieve desirable quality properties in food products, without any effluence. With so few companies using this novel technology, its commercial potential has not been fully exploited.

Extrusion, an energy efficient and versatile process used to continuously achieve desirable quality properties in food products, without any effluence. With so few companies using this novel technology, its commercial potential has not been fully exploited.

Local and regional benefits

The expected benefits include:



New market for value added sorghum and millet products, such as instant flours, snacks, clear malt drink and breakfast cereals.



Peer learning within and between partner countries will help consolidate key lessons on technology commercialization processes with respect to millet and sorghum products;

Project leader

Prof. Yusuf Byaruhanga - *Makerere University (MAK), Uganda*

Project partners

Prof. Jovin Mugula - *Sokoine University of Agriculture (SUA), Tanzania*

Prof. Kebede Abegaz - *Hawassa University, Ethiopia*

Prof. William Kyamuhangire - *Makerere University (MAK), Uganda*

For more information about this project, please contact:

BioInnovate Africa Programme
icipe — International Centre of Insect Physiology and Ecology
Duduville Campus, Kasarani
P.O. Box 30772-00100
Nairobi, Kenya.

Telephone: +254-20-8632433

Email: bioinnovate@icipe.org

www.bioinnovate-africa.org