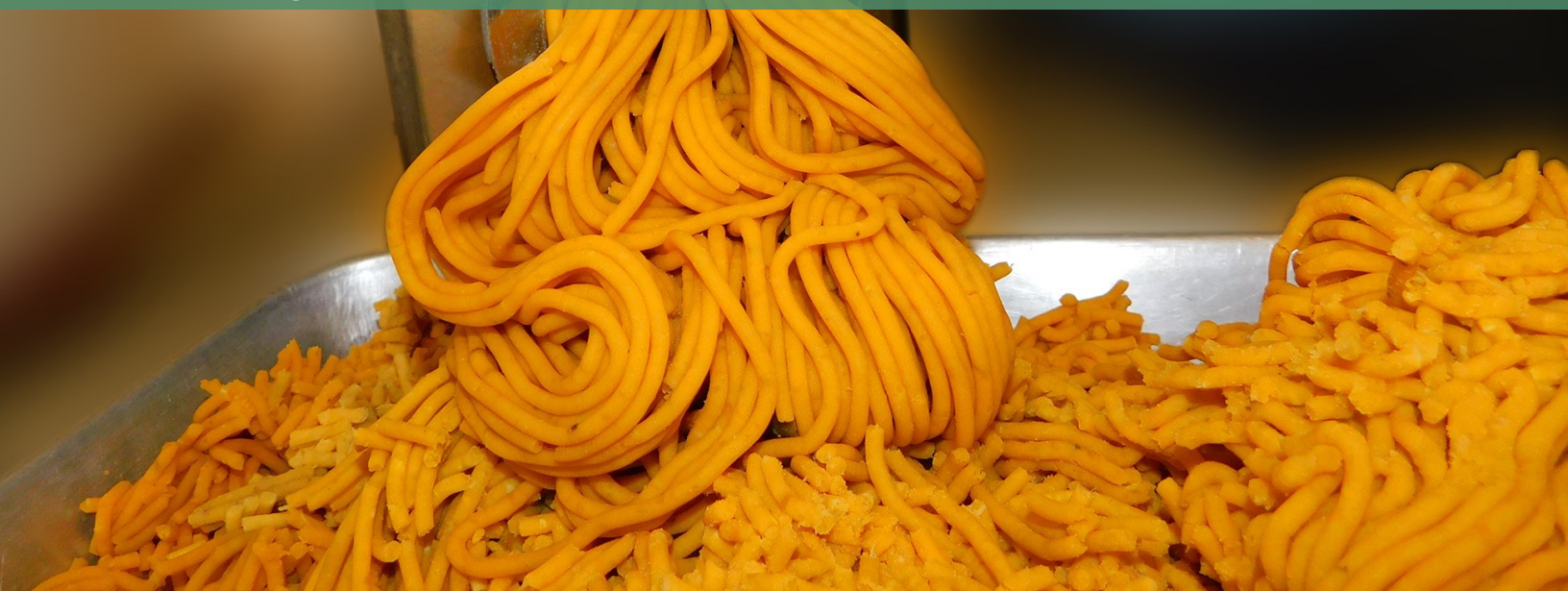


Orange-fleshed sweet potato (OFSP) puree for bakery applications in East Africa



Preamble

Sweet potato serves as a functional ingredient in formulated foods and nutraceuticals and is becoming increasingly popular as an alternative raw material. OFSP is a highly nutritious crop with a higher concentration of beta-carotene than many vegetables, and it is also a source of potassium, fiber, and vitamins A and C among others. In sub-Saharan Africa (SSA), the increasing demand for healthy and convenient food products provides an opportunity to further develop sweet potato technologies for processed products, especially for bakeries. OFSP roots can be processed into purees and subsequently incorporated in various products such as baby food, casseroles, puddings, bread, restructured fries, and beverages.

Technology

The technology involves thermal processing of OFSP puree using hot fill without preservatives. This technique has potential to increase shelf-life of the puree at ambient conditions to 6-12 months. The puree will be used by fried and bakery industries in both institutional and informal settings in Kenya, Ethiopia (including injera bread making), Rwanda and Uganda.

Project Partners

- Euro Ingredients Limited (EIL), Kenya
- The Women's Bakery, Rwanda
- International Potato Center (CIP)
- Hawassa University (HU), Ethiopia
- Makerere University Kampala (MUK), Uganda

Project leader

Antonio Magnaghi - Euro Ingredients Limited (EIL), Kenya

Local and Regional benefits

Sweet potato provides more edible energy per hectare per day than wheat, rice or cassava. Therefore, investments in using OFSP puree will not only create new market opportunities for eastern Africa smallholder farmers but also address all four aspects of food insecurity namely: availability, affordability, access and utilization.

For more information about this project, please contact:

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