

Innovation Lab for Food Processing and Post-harvest Handling



08 October 2019 | TSM 430: Project Management

Photo credit: Violet Mugalavai; University of Eldoret







Feed the Future Program



- Brings together 11 U.S. agencies (with USAID as lead agency)
- Host country-led priorities
- Focused on smallholder farmers
- Includes research, capacity building and developmental activities



















Feed the Future Innovation Labs

Innovation Lab for Applied Wheat Genomics	Kansas State University	Innovation Lab for Genomics to Improve Poultry	University of California, Davis
Innovation Lab for Climate-Resilient Beans	The Pennsylvania State University	Innovation Lab for Horticulture	University of California, Davis
Innovation Lab for Climate-Resilient Chickpea	University of California, Davis	Innovation Lab for Integrated Pest Management	Virginia Polytechnic Institute and State University
Innovation Lab for Climate-Resilient Cowpea	University of California, Riverside	Innovation Lab for Legume Systems Research	Michigan State University
Innovation Lab for Climate-Resilient Sorghum	University of Georgia	Innovation Lab for Livestock Systems	<u>s</u> University of Florida
Innovation Lab for Climate-Resilient Wheat	Washington State University	Innovation Lab for Markets, Risk and Resilience	University of California, Davis
Innovation Lab for Food Processing and Post-Harvest Handling	Purdue University	Innovation Lab for Nutrition	Tufts University
Innovation Lab for Food Safety	Purdue University	Innovation Lab for Peanut	University of Georgia
Innovation Lab for Food Security Policy Research, Capacity and Influence	Michigan State University	Innovation Lab for the Reduction of Post-Harvest Loss	Kansas State University
Innovation Lab for Food Security Policy	Michigan State University	Innovation Lab for Small-Scale Irrigation	Texas A&M University
Innovation Lab for Fish	Mississippi State University	Innovation Lab for Sorghum and Millet	Kansas State University
Innovation Lab for Sustainable Intensification	Kansas State University	Innovation Lab for Soybean Value Chain Research	University of Illinois



Innovation Lab for Food Processing and Post-harvest Handling

Goal:

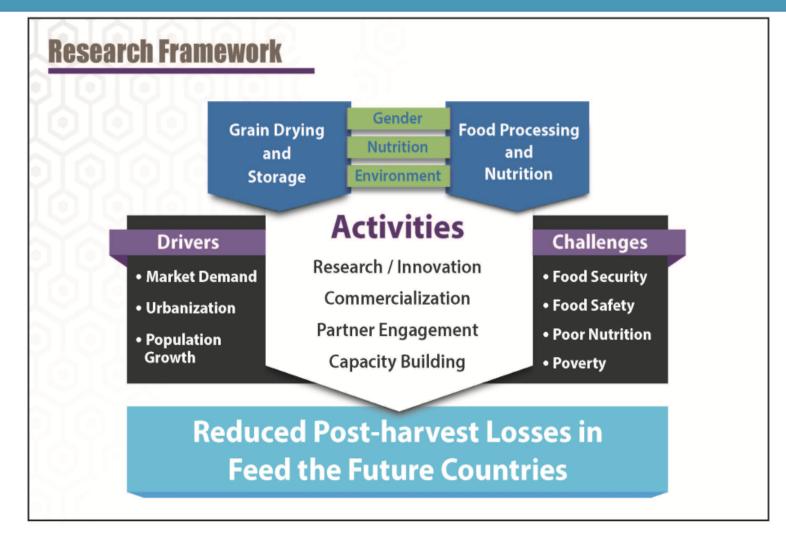
To Develop sustainable, market-driven value chains to reduce food losses, improve food and nutrition security, and contribute to the economic growth for farmers in Kenya and Senegal

















NOW ENTERING PHASE II (2019-2022), \$3 MILLION

Phase I ran from 2014-2019 (\$5 million for 5 years)

Focused on post-harvest value chains in Senegal and Kenya

Project had two main components

- i. Drying and Storage
- ii. Processing and Nutrition

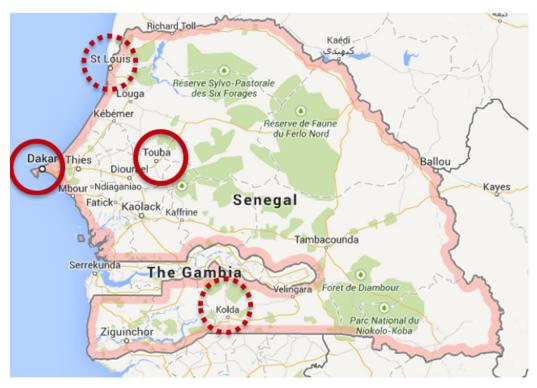
Cross-cutting themes of:

- Gender and youth empowerment
- Creating sustainable post-harvest value chains
- Capacity building through short-term and long-term training
- Providing recommendations and best practices based on research



Focus Countries and Partners





- University of Eldoret, Kenya
- CIMMYT, Kenya
- Kenya Agriculture and Livestock Research Organization
- A to Z Textiles, Tanzania

- North Carolina State University
- University of Pretoria, South Africa
- Institut de Technologie
 Alimentaire, Senegal
- L'Institut Sénégalais de Recherches Agricoles, Senegal



Drying and Storage







OBJECTIVE: Support smallholder farmers and small-scale traders dry, store, sell, and consume better quality maize.

- With lower levels of aflatoxin
- Improve food security
- Overtime help increase income and make market recognize and value quality maize.









FPIL'S STRENGTHS IN DRYING AND STORAGE



Committed to drying and storage innovations for the smallholder farmer and small-scale trader in SSA.

- This demographic represents are the majority of the population
- Improving their income and resiliency drives rural development.



Focused on technologies and innovations that are appropriate, sustainable, and scalable.



Focused on extension and commercialization of innovations that leads to market adoption.





Extension

- Work with local partners to train smallholder farmers, traders and processors to on cost-effective post harvest practices to harvest, dry, store, sell and consume gains with safe levels of aflatoxins.
- **Goal**: train 20,000 more stakeholders in Phase II. Collaboration with other projects key.

Scale-up



- Work with private sector partners in Senegal and Kenya to develop supplychain for post-harvest inputs (dryers, tarps, hygrometers, PICS bags).
- Support local women and youth groups to bridge "last mile: of supply chain.
- **Goal**: Sustainable supply chain where inputs are available in rural areas. Venders and farmers making money.

Research



- Understand how pre-harvest inputs (Aflasafe) and post-harvest inputs (tarps, hygrometers, PICS bags) can be used together or separately to lower aflatoxin levels in stored maize and groundnuts.
- Collaboration with FSIL and potentially peanut lab.
- **Goal:** Understand the most cost-effective combination of pre- and postharvest inputs to reduce aflatoxin levels. Use this information to develop extension recommendations



Processing and Nutrition







Food Processing/Nutrition: Approach

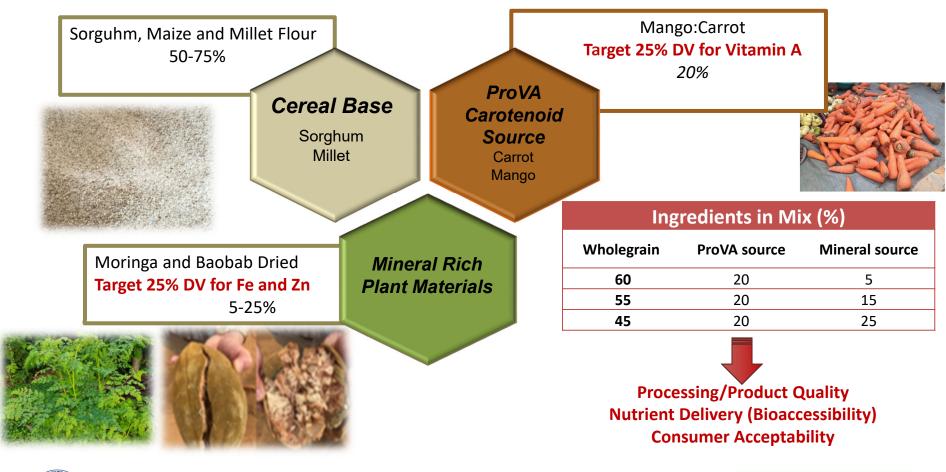
- Product development, marketing, and promotion
 - Develop high-quality, safe, competitive food products
 - Disseminated through Incubation Training Centers; processing enterprises
 - Identify consumer drivers, make nutritious products to meet them market-led nutrition
- Processing technology innovation
 - Appropriate, cost-effective technologies
 - Development/refinement
- Improvement of nutritional quality of products
 - Fortified products using local nutrient-rich plant sources
 - Maximized micronutrient (iron, zinc, pro-vitamin A) delivery to the body
 - · Cereal processed foods providing fullness and satiety feeling
- Impact assessment: product and nutritional







Investigating Food-to-Food fortification strategies for improved delivery of micronutrients









Leveraging extrusion technology to generate nutrition of whole grain cereal composites with provitamin A rich carrot and iron rich baobab

Formula:

WG Millet 75% Carrot 20%

Boabab 5%





Fully cooked instant products



300μm sieve



500μm sieve



1700μm sieve





^{*}Extruded at 35% Moisture







Lebda, B. Faso



Hub-Spoke Food Innovation System

Diffusion out to remote villages

Sherkin Haoussa, Maradi, Niger

Rural Food Innovation Centers

- Basic food processing technologies
- Women associations
- Detailed training processing/nutrition
- Establishment of rural markets
- Market access for smallholder farmers
- Sustainable aspect



Central Food Innovation Center at INRAN

- Food processing technologies
- R&D
- Women association
- Detailed training processing/nutrition
- Staff food technologists, economist, nutritionist, communication specialists





Tera, Niger

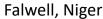








Gadan Iya, Maradi, Niger









Mme Mbacke as a model for FPIL

By 2014, FPL owned two Technochem mini extruder

- One was devoted to research-oriented applications housed at ITA
- The 2nd Ideal for creating small businesses at a community or village level

Among FPIL objectives, one was to create a full business model to be replicated if successful

 The model would be center around one of the main women entrepreneurs working in the field of agroindustry in Senegal

She owns Touba Darou Salam unit that serves 17 womens associations (living in the districts of Diourbel and Touba)















Order from CLM and commercialized fortified extruded flours

Zones	Quantity ordered in kg
Diourbel department	7318
Mbacke district	5066
Touba Department	9040
On coming order	9524

CLM will need 577 tons of fortified instant flours (made locally).

Many young entrepreneurs are interesting on commercializing the instant fortified flours.

World Food Program and UNICEF are also interested. FPIL is working on increasing Madame Mbacke's capacity to meet demands.







FEEDIFUTURE

The U.S. Government's Global Hunger & Food Security Initiative

www.feedthefuture.gov



