

Market Development for White Sorghum

Texas A&M University
US Grains Council
INTSORMIL/ USAID
National Grain Sorghum Producers Assoc.



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Breeding Programs and Grain Characteristics



Sorghum development and use in foods has made progress in recent years, thanks to an extensive breeding and selection program. Sorghum with a white pericarp and tan plant color produces the best quality grain for use in foods.



White food (left) and white nonfood (right) sorghums grown side by side. The bright white grain on the left is suitable for use in snacks.



White food sorghum in the field prior to harvest (left) and the harvested grain (right)



Japanese Markets



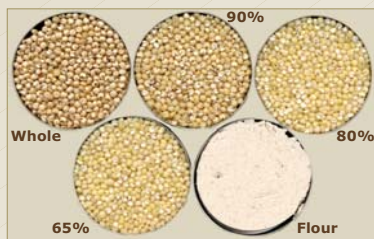
The US Grains Council, and Lloyd Rooney of Texas A&M University have promoted the use of white food type sorghums in snack foods and baked goods in the Japanese food industry. Their efforts have been rewarded with the presentation of a new snack food line for the Japanese market (right).



White sorghums can be used in any snack food or traditional product (right, right middle) because of the bland flavor of the base flour, and the light color of the decorticated grain. Processing properties are similar to those of corn grits. Sorghum flakes are an attractive product that can accommodate the addition of flavors suitable to any culture (far right). Waxy varieties (high amylopectin) impart beneficial textural properties to the snacks.



Red sorghum, used primarily for feed (left), and white sorghum



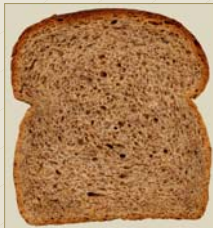
Decorticated white sorghum milling fractions (above) show that the more the grain is decorticated, the lighter the product.

Sorghum Breads/Cookies

White, brown, and black sorghum brans



Sorghum brans contain anthocyanins and flavonoids and can be used in functional food applications, such as a healthy whole grain bread (below). The ORAC value of black sorghum bran is higher than that of blueberries. A commercial sorghum multi-grain bread has just recently been added to the American market (above right).



Sorghum has been integrated into traditional hard cookie recipes and will produce a good quality cookie, like the Mexican-style cookies (bottom).

Central American Sorghum Development Program: Honduras/Salvador



White sorghums are used extensively in Central America. The programs there work on a village level and concentrate on the production and utilization of white sorghum for use in traditional foods such as rosquetes, muffins, tortillas, and cookies.