CRSP Council Meeting

Tuboreshe Chakula
The FtF Processing and Consumption Project

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5th March 2013
OBJECTIVES:
1. To increase competitiveness of agro processors
2. To increase demand and consumption of nutritious processed products

Crops
- Rice
- Maize
- Sunflower

Regions
- Morogoro
- Dodoma
- Manyara
- Arusha
- Dar es Salaam
- etc
Tuboreshe Chakula Project Components

- Business, Enterprise and Market Development
- Technology Transfer
- Support to (capacity building):
  - Food Processing Oversight Institutions
  - Industry Associations
- Demand creation, consumption and nutrition
Tuboreshe Chakula Geographic Focus

Morogoro, Dodoma and Manyara regions in the targeted districts of:

- Babati (urban and rural)
- Dodoma urban
- Kiteto
- Kilombero
- Kongwa
- Morogoro (urban)
- Mvomero
Project Impact

• Improve nutrition of vulnerable groups and community through consumption of fortified products
• Increase the demand creation of fortified foods through behavior change campaign hence changing the local market for food products
• Processing mills gain appropriate technologies, equipment and improved manufacturing practices as well as new operating business techniques thus contribute to enhanced markets
Business Enterprise and Market Development

Focus on comprehensive training and providing BDS services to:

- improve their business operations
- make the output of the mills healthier
- improve safety standards
- search for new technology, upgrading their equipment and fortify their products
Technology Transfer

Focus on:

• Reviewing the existing equipment and technology - old, dilapidated, not working or not the best available.

• Scoping for the most affordable technology and equipment - China and India

• Maintenance of equipment - a major problem, huge shortage of technicians “fundis”

• Identification of well equipped laboratories for product assessment – proved to be a challenge
Maize Mill Technology
Sunflower Oil Processing
Imported technologies

Packaging Machine

Maize Bran Dryer
Dossifier
(for adding fortificants to maize)
Maize Fortification

• There are two levels of maize fortification that will be introduced in the next two months

  Small and very small – manual fortification

  Larger of the small and medium sized – dossifiers/mechanical fortification
Oil Fortification

Tuboreshe Chakula is working through two oil associations to bring their membership into the process.

In March/April a final determination will be made whether refining is absolutely needed in all cases for maintaining the stability of the Vitamin A that will be used.
Blended Flour and Micronutrient Powder (MNP)

- As the obstacles to fortification have become evident over the past year, alternate methods have been developed to speed the process of getting nutritious foods into households.
  - Blended flour
  - Micronutrient Powder
Support to Institutions and Associations

Government entities currently supporting:
- Tanzania Food Nutrition Center (with Mwanzo Bora)
- Tanzania Food and Drug Authority
- Tanzania Bureau of Standards
- Local Government Authorities
- National Food Fortification Alliance

Associations
- Central Zone Sunflower Oil Processors Association
- Dodoma Food Processors Association
- Tanzania Women Food Processors Trust
- UMAMBE (“Babati Sunflower Millers Association”)
- UWAWAKUDA (with NAFAKA)
Demand Creation

- Promote fortified/blended nutritious brands

How?

- Sensitization/Advocacy campaigns to LGA
- Marketing campaign on local radios and TVs
- Work with distribution channels to market fortified products to community
Fortification Impact

Results of a similar fortification project:

<table>
<thead>
<tr>
<th>Statistical Analysis on impact of fortification at Luhomero</th>
<th>Years</th>
</tr>
</thead>
<tbody>
<tr>
<td># of Village participating on fortification</td>
<td>14</td>
</tr>
<tr>
<td># of children under five years of age</td>
<td>294</td>
</tr>
<tr>
<td># of malnourished children</td>
<td>148</td>
</tr>
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Thank you for your attention