

FIELD VISIT to INTSORMIL/SMOG activity

March 6, 2013

Name of Village: Chamwino village

We have scheduled a visit to see the processing and products of UMOJA (“unity”) Women’s Group of Chamwino, outside of Morogoro. The group’s activities are sponsored by INTSORMIL/SMOG, two Tanzanian Ministry of Health agencies, the Tanzania Food and Nutrition Center (Partner contact, Mr. Onesmo Mella) and the Government Chemistry Laboratory as well as Sokoine University of Agriculture (Partner contact, Dr. W. Beggegu), and the NGO, Compassion International.

Grain sorghum and soy are the agricultural commodities that the women process. Sorghum products are of interest because the grains of sorghum, a resilient, drought-tolerant crop indigenous to Africa, are gluten free, and have been receiving considerable research interest due to their potential health benefits owing to sorghum’s glycemic index, lipid composition, and effects on gut microbes.

Processing steps for turning grain sorghum kernel into various products will be seen. Included steps are cleaning, decortication, milling, and packaging. Packaged products show the range from whole grain sorghum flour, decorticated sorghum flour, decortication byproducts (feed and grits), and lishe (decorticated sorghum flour fortified with full-fat soy flour). Finished bakery products made with various sorghum and soy flours, thin porridge (weaning food), and pilau will be available for tasting.

Project Name	Dates	Lead US Univ	Partners (Tanzania)	Other Country Partners	PI
Building a Sustainable Infrastructure for the Product Development and Food Entrepreneur/ Industry Technical Support: A Strategy to promote Increased Use of Sorghum and Millet in East Africa	2008-2012	Univ of Nebraska-Lincoln	Sokoine Univ of Agric, Tanzania Food and Nutrition Centre, Kitangari Tulinge Women Development Assn; The Glorious group, Ilonga Agricultural Research Center, NZASA women’s group	Univ of Zambia	David S. Jackson

Sorghum and millet are ideal crops for many parts of Africa. Maize and but not favored a food source; farmers thus grow maize despite its unreliable yields. This project is providing information about the sorghum and millet’s potential use in a wide variety of both traditional and non-traditional foods, especially to those willing to invest in its potential, namely small businesses.

Project Name	Dates	Lead US Univ	Partners (TZ)	Other Partners	PI
Market Development in Support of Sorghum and Millet Farmers in Tanzania and Zambia	2008-2012	Ohio State Univ	Sokoine Univ of Agric; Glorious (Women’s group from Kinondoni District); Kitangari Tulinge Women Development Association	Univ of Zambia	Mark Erbaugh

This project improves the income and food security of small-scale sorghum and millet farmers in Zambia and Tanzania by identifying new market opportunities and related constraints in the supply chain. Since productivity and profitability of sorghum and millet is low, both improving technology and linking producers to markets are important parts of the solution.