



AFRICAN DEVELOPMENT BANK GROUP
GROUPE DE LA BANQUE AFRICAINE
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CIP
INTERNATIONAL
POTATO CENTER



CGIAR



Technologies for African
Agricultural Transformation

ORANGE-FLESHED SWEETPOTATO (OFSP) UTILIZATION

TRANSFORMING OFSP INTO NUTRITIOUS FOODS AND INCOME OPPORTUNITIES

OFSP utilization technologies unlock the full potential of orange-fleshed sweetpotato for nutrition, health, and income generation. From processing into value-added products to feeding livestock, these innovations create opportunities for households and enterprises.



OFSP Puree

OFSP puree transforms fresh tubers into a stable, nutritious ingredient for year-round use. It replaces 30% of wheat flour in breads, chapati, cakes, and snacks lowering costs while boosting vitamin A. Made by cleaning, steaming, and pureeing fresh roots, it can be stored for up to 12 months when vacuum-packed, without refrigeration, creating opportunities for bakeries, youth groups, and small enterprises.

Nutrition Messaging

OFSP's beta-carotene converts to vitamin A, supporting immunity, eyesight, and child development. Improved varieties offer good yields and wide consumer acceptability specifically recommended for children under five, pregnant and lactating women. OFSP fits easily into daily meals boiled, roasted, or processed into breads, porridge, puree, crisp, and baby foods helping communities reduce vitamin A deficiency and generate income from roots and vines.



Recipes

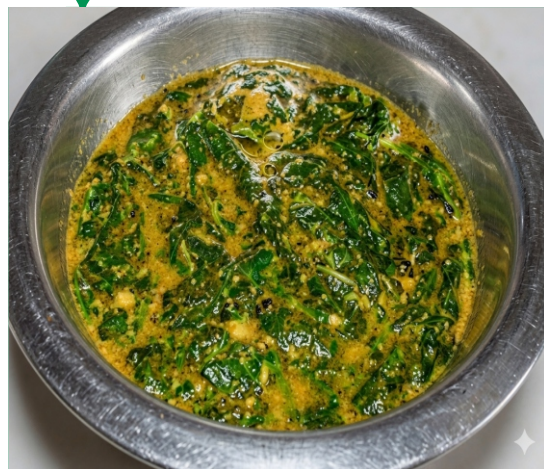
OFSP roots and puree offer excellent opportunities for home nutrition and income through locally acceptable recipes. Popular products: buns, chapati, mandazi, biscuits, cakes, porridge, crisps, chips, and puree for infants. OFSP can also be processed into dried leaf relish, juice, and enriched complementary foods combining sweetpotato with grains, milk, and groundnuts opening commercial avenues for youth and women in bakeries, restaurants, and community markets



Healthy Baby Toolkit

A behaviour change communication tool supporting improved feeding for children aged 6–23 months. Includes a portion-marked bowl for age-appropriate meal sizes, a slotted spoon to guide food thickness, and illustrated counselling cards.

The toolkit guides families on meal frequency, dietary diversity, hygiene, and safe food preparation using local foods including OFSP — helping reduce malnutrition risk and support physical and cognitive development.



Sweetpotato Leaf Consumption

Sweetpotato leaves are nutrient-dense greens rich in vitamins A and C, some B vitamins, minerals, and moderate protein. An underutilised resource that complements OFSP roots. Leaves can be harvested repeatedly and eaten fresh or dried as relishes. When properly cooked, they boost dietary diversity and micronutrient intake with income opportunities in fresh and dried leaf markets, and making the whole crop more valuable.



Sweetpotato Vines Silage Technology

Transforms surplus vines into nutritious, preserved livestock feed. Vines (rich in protein and energy) are chopped, wilted, mixed with maize bran, compacted, and sealed in airtight polythene silo bags.

Good-quality silage is usually ready after about 21–30 days of fermentation and can be stored for 6–12 months or longer if properly compacted and tightly sealed. Silage helps provide feed during dry seasons, may improve milk production and animal performance, and can generate additional income through silage sales.

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