
CoP Expectations under SASHA Phase 2 & Post-Harvest Goals within SASHA
SPHI
Sweetpotato for Profit and Health Initiative
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Marketing, Processing & Utilization Community of Practice Meeting
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Sweetpotato improved quality and range of available varieties

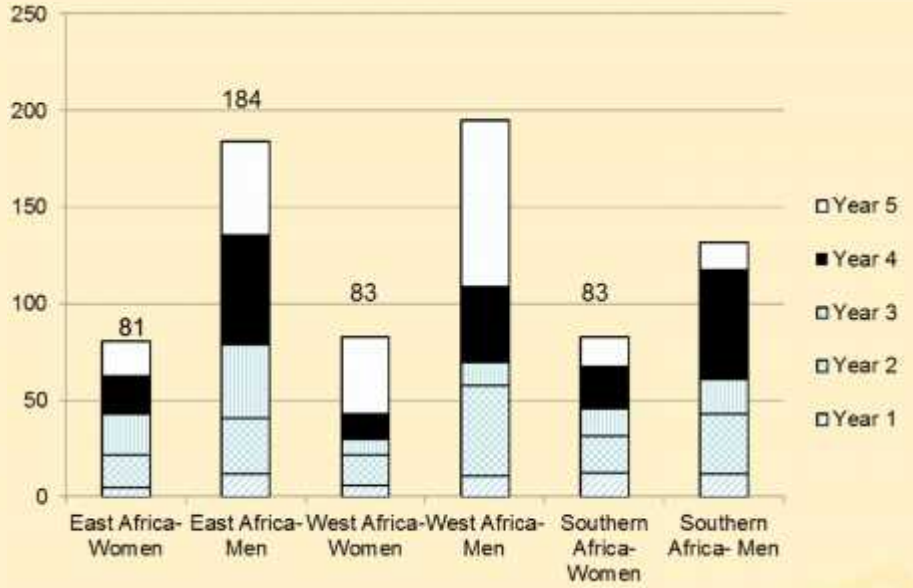
The focus of this component is on breeding a wide range of varieties with the combinations of traits suited to agro-ecological conditions and to consumer and producer demands. The point is to create an integrated breeding system akin to the one that exists for cereal breeding, but focused on the producer and consumer preferences of resource-poor women and children.
This component draws on biotechnology to develop weevil-resistant sweetpotato varieties for Sub-Saharan Africa. Sweetpotato weevils are the most important sweetpotato pest in the world – responsible for crop losses ranging from 60 to nearly 100% during pronounced drought.

SPHI is a multi-partner, multi-donor initiative that seeks to reduce child malnutrition and improve smallholder incomes in 10 million African families by 2020 through the effective production and expanded use of sweetpotato.

The Sweetpotato Action for Security and Health in Africa (SASHA) Project is a 10 year project led by the International Potato Center that will develop the essential capacities, products and methods to reposition sweetpotato in the food economies of Sub-Saharan Africa. It serves as the foundation for the broader Initiative.

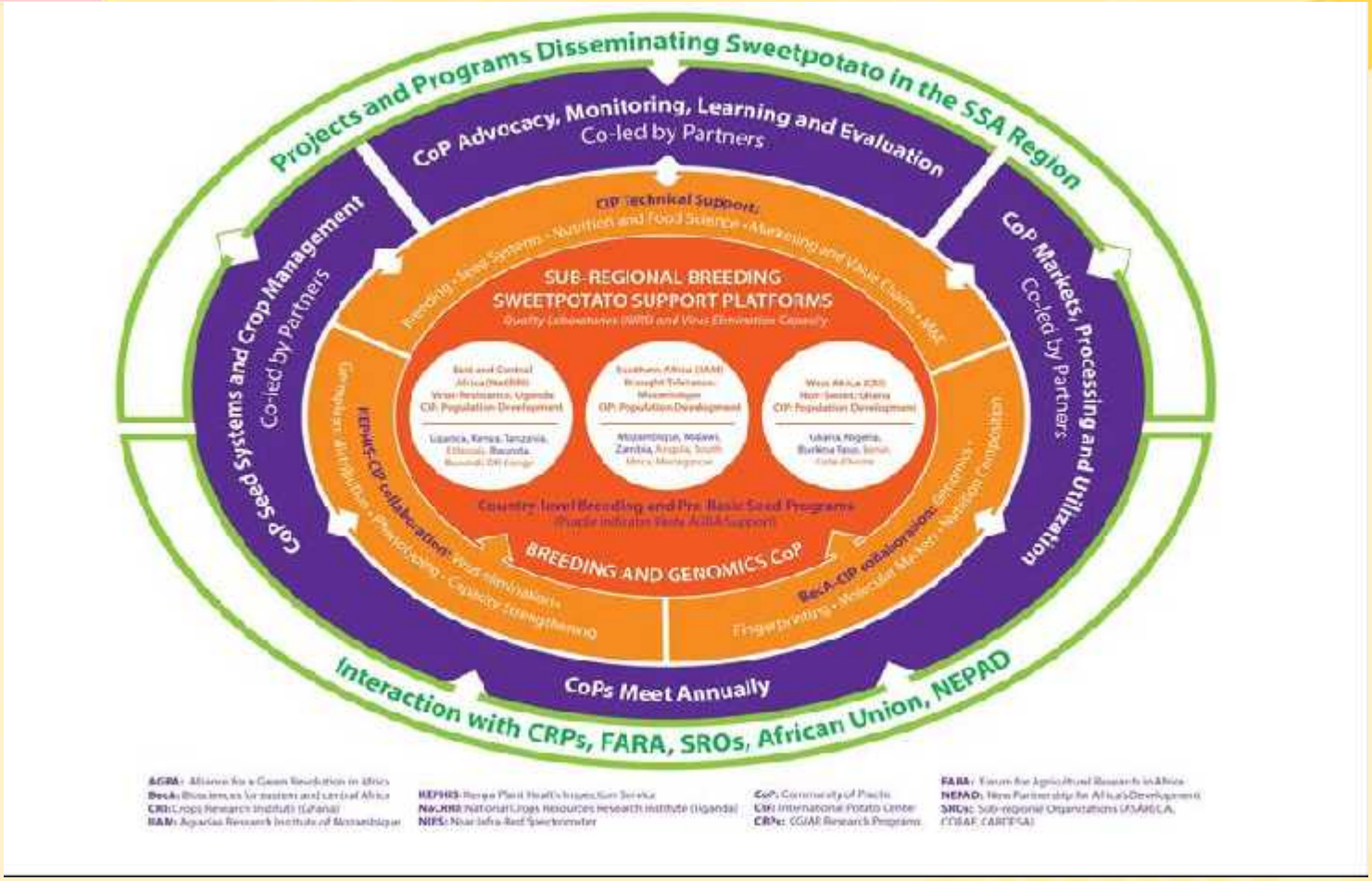
SASHA 1: Sweetpotato Support Platforms (SSP)

1. Breeding & Germplasm Exchange: Technical Backstopping & Services
2. Strengthening Community of Practice
   a. Sweetpotato *Speedbreeders*: Regional level; Annual Meetings; Sub-regional backstopping from resident breeder
   b. SSP meetings on varied topics: Sub-regional level; Twice Annually



8 rounds
738 participants
30% women

SASHA 2: Technically Focused Community of Practice (CoP) Groups



SASHA 2: Post-Harvest Management & Nutritional Quality

Vision of Success:

1) Rural households can cost-effectively store fresh roots for two to six months with key nutritional quality traits sustained
2) Commercially oriented farm organizations can supply fresh roots year round and sweetpotato agro-processors can store sweetpotato puree or concentrate for four to six months without refrigeration and without quality loss.
3) Regional capacity exists to support scientists and processors to determine the nutritional content and safety of new varieties and products, and the bio-accessibility of the beta-carotene in the latter.

SASHA 2: Post-Harvest Management & Nutritional Quality, Preliminary Thoughts