



WHERE WE ARE, AND WHAT WE EXPECT TO ACHIEVE WITH OFSP PUREE PROCESSING AND STORAGE AT ORGANI IN WESTERN KENYA

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INTRODUCTION

Organi limited (Ringa chapter) was established in the year 2014. It is a value chain processor of natural foods. Our current project is pro-vitamin A, orange-fleshed sweet potato.

Goals behind its formation were to:

- Promote OFSP farming both for nutrition and income generation by creating a market for OFSP roots and related products.
- Be a serious commercial venture that can generate income.

In order to achieve these goals, Organi has ventured into a broad range of OFSP products that are presently available in the market such as:

- OFSP puree
- Bread
- Buns



Figure 1: The Organi Factory



Figure 3: Root receiving and sorting

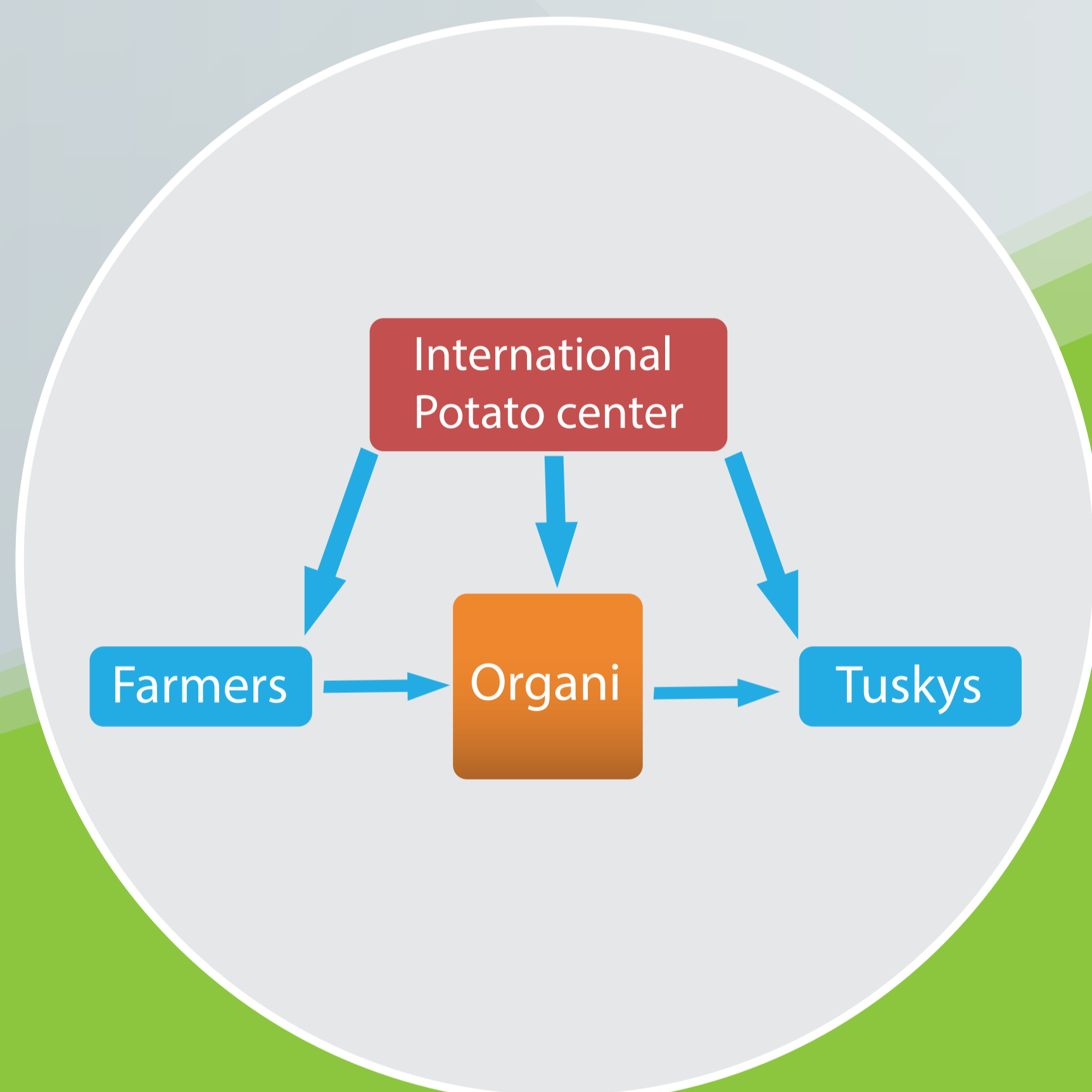


Figure 3: Relationship



Figure 4: Puree processing at Organi

ROOT PRODUCTION, PROCUREMENT, AND PUREE PRODUCTION

Root production has significantly increased over the last two years, a factor that has led to a more sustainable system. Root procurement process begins with contacting farmers either directly or through farmer representatives such as cooperatives and NGOs operating within Homabay, Siaya, Bungoma and Busia counties. Harvested roots are transported by road using factory truck or through other transport arrangements organized by individual farmers. The roots are processed into high fiber puree which is in turn used as a baking ingredient.

ACHIEVEMENTS

- ➔ Increased production volume to meet puree demand through the purchase of more efficient equipment such as high fiber puree machine. High fiber puree production has increased the conversion rate from 57% to 80%
- ➔ Better logistics planning for delivery of puree to the market. The puree is currently delivered in bulk using a truck as opposed to the initial use of public means which not only limited volumes but also compromised food safety.
- ➔ Better root and puree storage. The number of freezers has currently increased from 2 in 2015 to 6. Puree and root storage rooms have been constructed as well, following successful preservative and root storage trials by CIP. The piloting phase of the storage rooms is almost coming to completion.
- ➔ We have currently set up a baking unit that will lead to more utilization of puree and to further avail the OFSP bread and buns to consumers who could not initially get access to such products.

CHALLENGES

- ➔ Root storage: We are currently faced with root storage problem since the available stores are limiting in space.
- ➔ Market. The factory is currently limited to a single market. This is disadvantageous since the tendency to control production by the market can easily develop.
- ➔ High rent also increases our operation cost. The building was also not designed for a factory, so a lot of space upstairs is wasted.

FUTURE PLANS

- ➔ To increase root storage space by constructing an efficient and cost effective root storage facilities.
- ➔ To expand the market for OFSP root products such as bread and buns in order to increase nutritional status and income by being the leading regional supplier of OFSP products.
- ➔ Plans are underway to construct a well-designed processing plant that will not only lower the cost of production but also enhance proper workflow.

CONCLUSION

Organi has achieved a lot as a player in the OFSP value chain development, and we intend to be the region's leading supplier of OFSP products in the near future through robust transformation.

Total Kgs Of Roots Received And Puree Supplied In The Year 2015 And 2016

