

# NUTRIFOODS

# Breads from African Climate-Resilient Crops for Improving Diets and Food Security

## **Global Challenges...**



Africa is increasingly dependent on imported wheat, while traditional

crops are underutilized.





Peter is chapati-maker in the Kasanvu Slum in Kampala, Uganda. His wheat flour chapatis

Refined wheat replaces traditional

crops in the diet, and due to the

increasing price, no longer

affordable for the most vulnerable.



Due to climate change, maize yields in Africa are expected to decrease by 30% in 2050. with some beans (Kikomando)
are a popular meal and important
part of the daily diet. The prices
of wheat and fuel are increasing
rapidly, but Peter can't raise the
prices as his low income clients
can't afford it. Peter is forced to
make the size of his chapatis
smaller and smaller, leaving the
stomachs of his clients more and
more unfilled.

#### **NUTRIFOODS** project developed bread-type products from African crops.



Climate Resilient Crops like sorghum, cow pea and cassava are highly resistant to high temperatures and drought. Need less fertilizer and prevent soil degradation. Crop heterogeneity enhances biodiversity.



These crops provide valuable ingredients for

attractive bread products and offer commercial



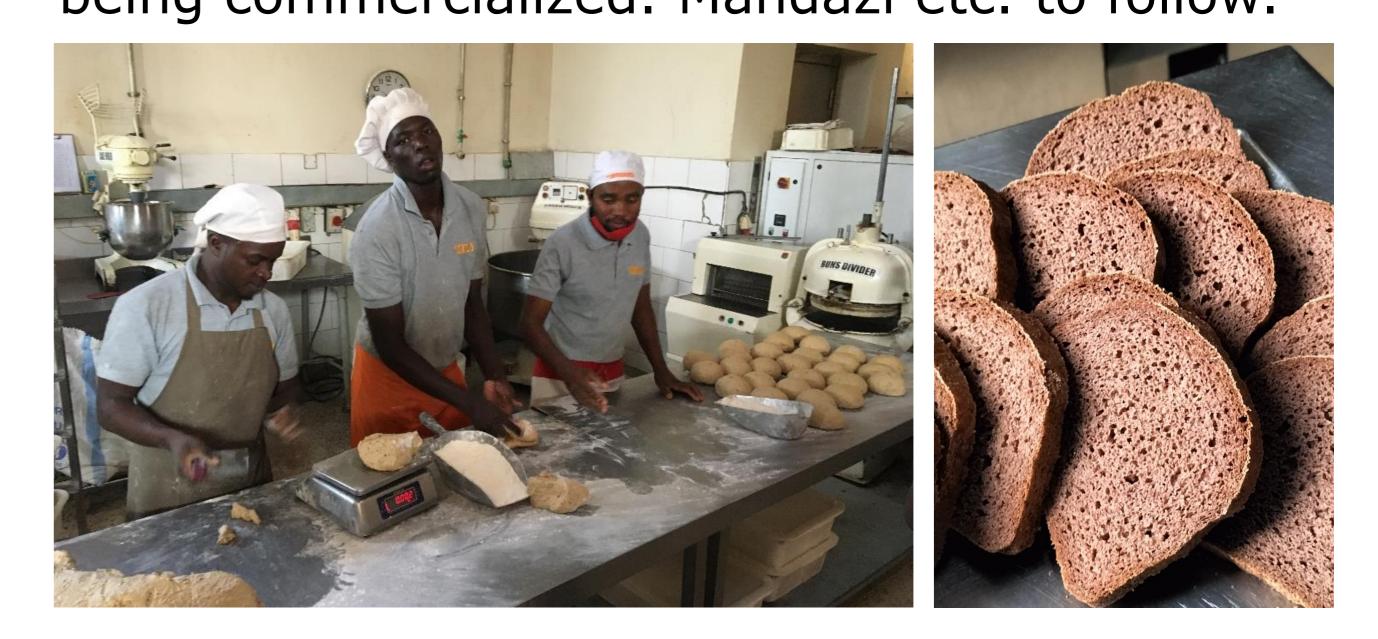
opportunities, create jobs and employment and reduce Africa's dependency on imported wheat.



A combination of sorghum, cow pea and cassava



#### Various products like chapati and tin breads successfully produced in practice and now being commercialized. Mandazi etc. to follow.



is more affordable compared to imported wheat



and provides a highly nutritional product with

proteins, dietary fibres and micronutrients.

### Currently being implemented commercially in Uganda, where next?





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