OFSP puree and products: Puree Production and Products for Sweet Potato

Effortless sweet potato puree, every time!

The OFSP (Orange-fleshed sweet potato) puree technology involves the conversion of fresh sweet potato tubers into a stable and versatile puree by using advanced equipment. The process includes cleaning, steaming, peeling, and mashing or pureeing the sweet potato flesh.

International Potato Center (CIP)
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This technology is TAAT1 validated.

8·8 Scaling readiness: idea maturity 8/9; level of use8/9

Inclusion assessment 2

Climate impact 5

Problem

- Fresh tubers of sweet potato tubers perish rapidly
- Making sweet potatoes smooth is a tough job.
- It's a challenges to make sure the puree is safe and good to eat.
- Manual processes takes a lot of time and effort and may lead to rough-textured puree.

Solution

- Orange-fleshed sweet potato (OFSP) puree provides a cost-effective alternative to wheat flour as it can substitute 30-60% of the flour in a wide range of processed foods,
- With this equipment, quality control is enhanced through automated checks
- Increase production speed, making the process more efficient.
- Delivers consistent results, ensuring a smooth texture every time and extends the puree's shelf life.

Key points to design your program

OFSP Puree Production and Value Addition can be integrated into food security, nutrition, agribusiness, and value chain development programs to reduce post-harvest losses, improve nutrition, increase farmer incomes, and create market opportunities. Its adoption contributes to SDGs 1, 2, 3, and 8.

To integrate this technology into your project, plan and budget for the following activities and prerequisites:

- Facilitate access to puree processing equipment, packaging systems, and storage infrastructure.
- Build partnerships with CIP, processors, bakeries, cooperatives, nutrition programs, and private sector actors.
- Train beneficiaries on puree production, food safety, packaging, and quality control.
- Promote women's and youth participation and the use of OFSP puree in value-added food products.
- Monitor production volumes, product sales, nutrition outcomes, jobs created, and income growth.

IP

Open source / open access

Technology from

ProPAS

Commodities

Sweet Potato

Sustainable Development Goals

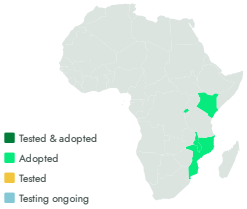
2 ZERO HUNGER

3 GOOD HEALTH AND WELL-BEING

Categories

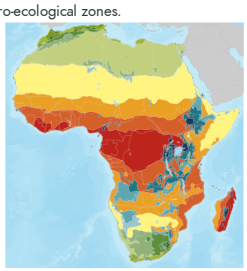
Postharvest, Practices, Agri-food processing

Tested/adopted in



Where it can be used

This technology can be used in the colored agro-ecological zones.



Target groups

Processors