Why QPM as a nutrition solution

Maize, the most predominantly consumed staple in Ethiopia, is deficient in two essential amino acids: tryptophan and lysine limiting its protein quality.

QPM has 2–3X more lysine and tryptophan than CM and is not GMO.

QPM improves protein intake among poor consumers.

What has been done?

Quality protein maize (QPM) for better nutrition in Ethiopia

- Under-five stunting is high at 38% and undernutrition has been estimated to cost 16.5% of national GDP (COHA, 2013). Protein consumption is low in children and adults.

- QPM has been considered as a key intervention in the national nutrition-sensitive agriculture strategy, agriculture growth program-II and Sekota Declaration of Ethiopia dedicated to end child malnutrition in 2030.

- The Government has targeted 10% maize cropping area to QPM.

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Future steps

- Develop superior QPM varieties and add additional nutritional traits like provitamin A

- With Ministry of Agriculture and Ethiopian Institute of Agriculture Research, strengthen the seed system.

- Continue QPM dissemination effort

Challenges for adoption

- Seed supply
- Market – premium
- Grain yield

Partners

Ethiopian Institute of Agricultural Research, Ministry of Agriculture, Regional Bureaus of Agriculture, Sasakawa Global, Ethiopian Public Health Institute, Harvard School of Public Health, Farm Radio International, Seed Companies, Universities, Farmers Unions, NGOs, CRP MAIZE, Harvestplus

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We would like to thank all funders who supported this research through their contributions to the CGIAR Trust Fund: https://www.cgiar.org/funders/