

CS Agriculture to launch two highly nutritious flours to address nutrition security

Jamii Tosha and Toto Tosha, which are made from a mix of healthy food, aim to help address malnutrition and food insecurity in Kenya.

NAIROBI, Kenya, Aug. 28 — The International Center for Tropical Agriculture, the Kenya Agricultural and Livestock Research Organization, and private food processor AZURI Health Ltd. have today launched two highly nutritious porridge flours for Kenya’s low-income households and young children.

Jamii Tosha, which caters to families, and Toto Tosha, a baby porridge, are made from a mix of nutritious food, including maize, beans, millet, terere, and orange fleshed sweet potato.

The flours are a result of a three-year collaboration among international and local research organizations and universities, along with smallholder farmers, low-income consumers, and the private sector.

The goal of the partnership was to find ways to reduce malnutrition and food insecurity in Kenya. Malnutrition is considered to be the single greatest contributor to deaths among children under 5, causing 45 percent of those deaths, either directly or indirectly.

The flours specifically aim to support breastfeeding and malnutrition campaigns. With them, lactating mothers can have more milk to breastfeed children. Children, especially in the critical first 1,000 days of their lives, will have access to nutrient-dense food.

Dr. Adebisi Araba said: “Toto Tosha and Jamii Tosha are breakthrough innovations, helping to solve a significant public health problem in Kenya. The launch of these affordable, nutrient-dense flours will assist in diversifying diets of consumers, especially poor households who cannot afford a diverse diet every day.”

Dr. Eliud Kireger said: “These products are what Kenya needs. They are important innovations that can contribute to the country’s efforts in not only addressing stunting and reversing the rising trend of non-communicable diseases, but also in achieving our sustainable development goals.

Ms Tei Mukunya from AZURI Health Ltd said: “We are very excited about these innovative products. We expect them to meet the growing local demand for cheap, nutritious food among low-income consumers, who for the longest time could only access porridge made with limited nutritional content.

The products are now available in supermarkets across the country.

Additional information:

Jamii Tosha, a porridge for families, is made from millet, sorghum, maize, sweet potato, cooked beans, and amaranth. Suggested retail price is KES75 (USD0.75) for a packet of 500 grams.

Toto Tosha, a porridge for infants, is made from maize, beans, millet, amaranth, sweet potato, and milk powder. Suggested retail price is KES70 (USD0.70) for a packet of 500 grams.

The three-year collaboration to develop the porridge flours involved the following organizations and universities: International Center for Tropical Agriculture (CIAT); Kenya Agricultural and Livestock Research Organization (KALRO); AZURI Health Ltd.; JKUAT (Jomo Kenyatta University of Agriculture & Technology), University of Hohenheim; and Goettingen University.

The **International Center for Tropical Agriculture (CIAT)** develops technologies, methods, and knowledge that better enable farmers in developing countries to enhance eco-efficiency in agriculture. This means we make production more competitive and profitable as well as sustainable and resilient through economically and ecologically sound use of natural resources and purchased inputs. We help policymakers, scientists, and farmers respond to some of the most pressing challenges of our time, including food insecurity and malnutrition, climate change, and environmental degradation. Our global research contributes to several of the United Nations' Sustainable Development Goals, and cuts across four key themes: big data, climate-smart agriculture, ecosystem action, and sustainable food systems. CIAT is a CGIAR research center.

The **Kenya Agriculture and Livestock Research Organization (KALRO)** is to promote, streamline, Coordinate and regulate research in crops, livestock, genetic resources and biotechnology development; promote streamline, coordinate and regulate research in crops and animal diseases; and expedite equitable access to research information, resources and technology and promote the application of research findings and technology in the field of agriculture in the country. KALRO work closely with different partners to achieve its mandate.

Azuri Health Ltd develops products that are geared towards healthy eating choices for the whole family. The products are eaten as snacks (dried fruits), cooked as porridge (nutriporridge) or added as ingredients in cooking (sweet potato flour). Our main channel of distribution is the supermarkets and private orders and our products are found in all major supermarkets and shops in East Africa

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