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The BAOFOOD project is conducted in collaboration with research institutions, NGOs and industry in Germany, Kenya, Sudan, Malawi and the UK:



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**BAOFOOD
PROJECT**

The BAOFOOD project

Enhancing local food security and nutrition through promoting the use of baobab (*Adansonia digitata* L.) in rural communities of Eastern Africa



The baobab tree

The iconic baobab tree, commonly also known as monkey-bread tree or up-side-down tree is found naturally throughout the drier parts of sub-Saharan Africa. These areas are often also hot-spots of food and nutrition insecurity and socio-economic deprivation.

Since many parts of the tree can be used as a food source it has great potential to improve local diets and livelihoods. Particularly its fruits, which feature high contents of vitamin C, selected minerals as well as prebiotic and antioxidant properties can help combat micronutrient deficiencies and hidden hunger. Furthermore, through the sale of products derived from the baobab tree much needed income can be generated.

Food products made from baobab are increasingly popular, both in Africa as well as international markets.



Project goal

In Eastern Africa the great potential baobab can have on improving local diets and livelihoods is not yet fully recognized. Value chains and marketing pathways are poorly developed, adequate cultivation and processing technologies are lacking, and qualities in the raw material can vary greatly.

The BAOFOOD project aims to address these problems in the target countries Kenya and Sudan and undertakes research to promote the use, processing and market development of baobab. Distribution of baobab will be assessed, nutrient contents of baobab and derived products as well as their contribution to nutrition and food security analysed, and baobab market and value chains investigated. Ultimately, the project results will serve to develop and implement a model community-based processing unit to produce and supply highly nutritious baobab products with and for local communities.



Approach

The BAOFOOD project runs from 2016 to 2019. Research activities touch on all parts of the value chain, from biological and ecological enquiries into the baobab tree, to the production, marketing and consumption of baobab foodstuffs and products.

