Where did iDE work on the Jumpstarting OFSP project?

1. Bawku
2. Bolgatanga
3. Navrongo
Four Primary Takeaways

1. Good for household consumption
2. Limited ready market
3. Sorting and grading varies by customer
4. Storing is difficult
Good for household consumption

Commercial production of roots in the north is currently constrained by limited domestic demand, but smallholder farmers like how the vine thrives and children like the sweet taste.
 Farmers will not produce surpluses if there’s not a perceived ready market because it is difficult to store.
Roots destined to a farmer’s plate and roots destined to be sold in the market do not require the same physical characteristics.
Its short shelf life requires a ready market. If there’s consistent demand, commercial farmers will grow it year round using irrigation.
Observations from Jumpstarting OFSP
OFSP can be an ingredient in many local dishes.

Household production and utilization trainings are necessary.

With current market demand, commercial production needs to be coordinated.

Children enjoy the sweet taste, and it’s nutritious.
Thank You