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 use: 8/9

0.36—0.53 USD
Per kilogram of OFSP puree production

18—42 %
Net profit margin

IP
Open source / open access

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 business plan

Introducing Orange-fleshed sweet potato (OFSP) puree production and products technology offers a sustainable solution for food processing. Key steps to integrate this technology include:

- Ensuring a steady supply of quality OFSP roots and raising consumer awareness,
- Acquiring necessary processing equipment and adhering to Good Manufacturing Practices (GMP), and considering equipment costs.
- A study in Kenya showed that OFSP puree production costs less than wheat flour, making it economically viable.
- Potential consumers include supermarkets, bakeries, and other food processing businesses.

Gender assessment 2

Climate impact 5

Technology from

ProPAS

Commodities

Sweet Potato

Sustainable Development Goals

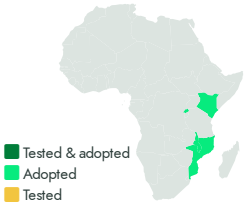
2 ZERO HUNGER

3 GOOD HEALTH AND WELL-BEING

Categories

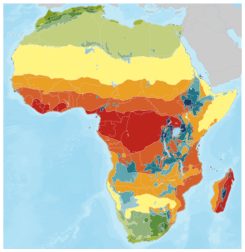
Transformation, Practices, Agri-food processing

Tested/adopted in



Where it can be used

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



Target groups

Processors