

OFSP puree and products Puree Production and Products for Sweet Potato



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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.

This technology is **TAAT1 validated**.
 8-8
 Scaling readiness: idea maturity 8/9; level of use 8/9

Gender assessment **2**

Climate impact **5**

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 project

OFSP puree production and products technology enhances food security and economic sustainability. To integrate this technology:

- Conduct awareness-raising campaigns and training sessions with cooperative and industrial food processors.
- Ensure availability and continuous supply of quality OFSP roots.
- Implement good supply chain management from farm to processing plant.
- Provide technical support to factory staff and extension service providers.
- Create consumer awareness and demand among farmers, producers, and consumers.
- Consider equipment needs, delivery, installation, and training costs.

0.36—0.53 USD Per kilogram of OFSP puree production
 18—42 % Net profit margin

IP
Open source / open access

Technology originally documented by
ProPAS

Commodities
Sweet Potato

Sustainable Development Goals

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

