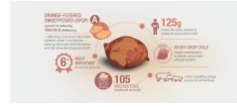


OFSP: Orange-Fleshed Sweet Potato (High provitamin A)

Orange Sweetness, Nutrient Richness, and Farmer's Success - Embrace OFSP!

Orange Fleshed Sweet Potato (OFSP) is a biofortified crop rich in beta-carotene, particularly in comparison to light-colored flesh cultivars. Upon consumption, the beta-carotene converts into vitamin A, enhancing nutrition and supplementing diets. OFSP holds significant potential for improving food and nutritional security throughout Africa.



International Potato Center (CIP)
Kwikiriza Norman

This technology is **TAAT1 validated**.

8-9 Scaling readiness: idea maturity 8/9; level of use 9/9

Gender assessment **5**

Climate impact **6** **1**

Problem

- Widespread vitamin A deficiency contributes to malnourishment,
- Traditional sweet potato varieties yield only 3-7 tons per hectare, resulting in limited food availability and income for farmers.
- The lack of diverse and nutrient-rich crops hampers overall nutrition, posing a challenge to addressing dietary deficiencies and promoting sustainable agriculture.

Solution

- It addresses vitamin A deficiency by providing a rich source of this essential nutrient, promoting better health and nutrition.
- OFSP's improved varieties yield 25 tons per hectare, significantly surpassing traditional varieties, thereby enhancing food security and increasing farmers' income.
- OFSP offers a versatile and nutrient-rich crop, diversifying nutrient sources and contributing to overall nutrition, promoting a sustainable and healthier agricultural ecosystem.

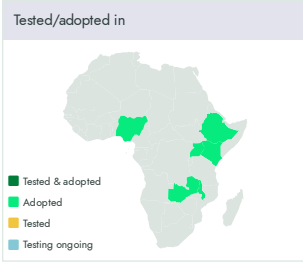
Technology from
ProPAS

Commodities
Sweet Potato

Sustainable Development Goals

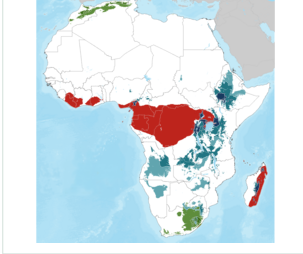


Categories
Production, Improved varieties, Yield improvement



Where it can be used

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



Target groups
Farmers, Seed companies

Cost: **\$\$\$ 20 USD** / 10kg vines

200 kg / 25 tons per hectare

IP Open source / open access

vines for 1 acre (0.3 hectare)

