

OFSP puree and products Puree Production and Products for Sweet Potato




International Potato Center (CIP)
Kwikiriza Norman

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**.
  **8x8**
 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.

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

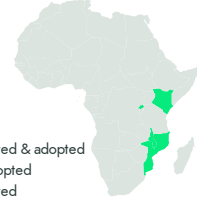
Commodities
Sweet Potato

Sustainable Development Goals



Categories
Transformation, Practices, Agri-food processing

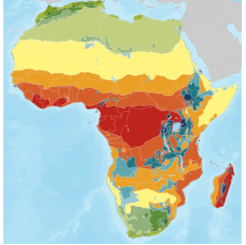
Tested/adopted in



■ Tested & adopted
■ Adopted
■ Tested

Where it can be used

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



Target groups
Processors

