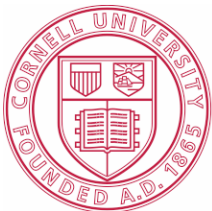

Food Processing and Value Added Products at COMACO



2005 – 2009: Efforts, Impacts and the Future

Carmen I. Moraru and Colin Seeley, Cornell University
COMACO Workshop, June 2009



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Objectives of the SANREM project

1. Determine to what extent the COMACO model can be economically self-sustaining and evaluate the effectiveness of its components
2. Identify and integrate new technologies into COMACO to improve profitability, **food security**, and rural incomes
3. Determine the extent to which COMACO provides self-sustaining social institutions and meaningful roles for the COMACO participants
4. Determine the extent to which the COMACO model improves biodiversity and watershed conservation

Objectives of the Food Processing component

- I. Assistance with infrastructure development
 - Personnel training
 - Integration of new technologies and equipment
 - Help build quality testing capabilities

- II. Contribute towards economic growth
 - Quality improvement for existing products
 - New product development

Assistance with infrastructure development

- Needs assessed in 2005
- Main points of action identified:

Food processing at COMACO

- Peanut butter processing in 2005 -

Peanut butter processing - 2007

Quality improvement of peanut butter

Basic food hygiene workshop - 2007





CERTIFICATE

It is thereby certified that

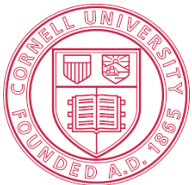
Ms. Melenia Phiri

has completed the

“Hygienic and Safe Food Processing Workshop”
held at the CTC Center in Lundazi, Zambia.

May 24, 2007

Instructor, 
Dr. Carmen I. Moraru
Cornell University, USA



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Impact of training



How does it look in 2009?

Current situation - 2009

Follow-up

- Food product safety and sanitation manual developed by Colin Seeley (2009)
- Meeting on personnel hygiene and sanitation with production managers (June 24, '09)
- A second workshop to be held by Colin Seeley and Jimmy Chikahya in July 2009
- To be followed by (semi) annual trainings by production managers



PRODUCT SAFETY AND SANITATION/
GOOD MANUFACTURING PROCEDURES
GUIDEBOOK

A. Facility Grounds.....	2
B. Building Structure and Design.....	2
C. Utilities.....	4
D. Equipment Design, Construction, and Maintenance.....	4
E. Cleaning.....	5
F. Pest Control.....	8
G. Employee Hygiene.....	9
H. Receiving Raw Materials and Ingredients.....	11
I. Storage of Raw Materials and Finished Goods.....	12
J. Product Safety.....	13

All guidelines are adapted for COMACO based on General Mills policies and standards as well as the FDA Code of Federal Regulations Section 21, Part 110 dealing with Good Manufacturing Practices

Food processing at COMACO

- Peanut butter processing in 2005 -

Peanut butter processing in 2009

Peanut butter processing 2009 – contd.

Milling

Blending

New products and technologies

- Assistance in developing new products
- Suggestions for the utilization and commercialization of such products
- Providing the CTC with some instrumentation for quality control, which will help monitor and ensure product quality

Soy processing

Tofu processing and potential uses

- Product (tofu) liked by a panel of CTC employees



- Serving suggestions for incorporation in local diet provided:



New product development. Where does COMACO stand now?

- Available resources:
 - Motivated personnel
 - Processing equipment
 - Quality control instrumentation

Additional resources attracted to the project

- A self-funded MPS Cornell student with prior food product development expertise was attracted to the project to assist COMACO in new food product development.
- The food processing company General Mills has:
 - Contributed a second extruder for COMACO
 - Organized a 8-week free training in their US facilities for the local food processing specialist (Jimmy) and the Cornell MPS student (Colin)

As of June 2009:



New product development

- Extrusion could be key to product line extension
- 2 extruders now available

June 24, 2009



Challenges associated with product line diversification

Food Processing at COMACO

Where is COMACO now?

Critical issues to be considered

FUTURE of Food Processing at COMACO

Capacity

Critical level

Time

FUTURE of Food Processing at COMACO - contd.

Strategic partnerships critical

Acknowledgements

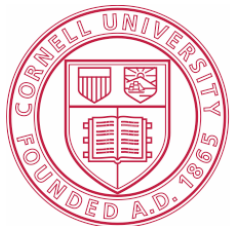
Dale Lewis and the CTC personnel

Alex Travis

John Mendesh and Sheri Schelhaas, General Mills

Betsy Bihn and Bob Gravani, National GAPS Program,
Cornell University

Catalin Moraru, International Food Network



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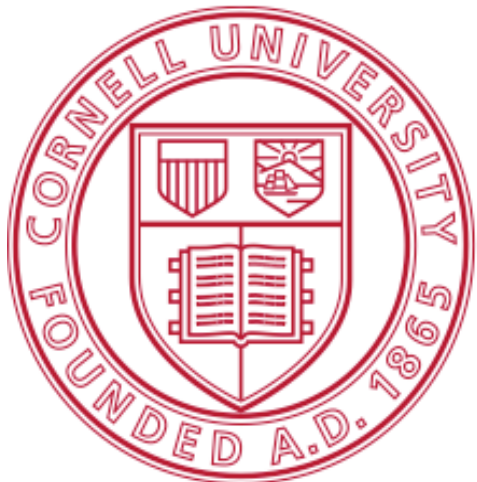


Thank you!



Questions?

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