FOOD & BUSINESS APPLIED RESEARCH FUND

Promoting dye sorghum cultivation in Benin

Consortium Members

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Project description

Objective: to valorize the natural bio-colorants and grains of dye sorghum to improve livelihoods in rural Benin.

Expected impact: Strengthen food security through income generation and increased access of vulnerable groups to foods.

Methods: Use of survey and participatory approach combined with analytical methods and improved cultivation and processing technologies.

Impact activities and preliminary results

- 1 meeting with farmers and other stakeholders
- 1 steering committee meeting organized
- Launching workshop organized
- Field surveys organized and seed samples collected for agronomic trials
- Processing equipments selected and ordered
- Experimental dye extraction performed at Leman Sarl
- Rehabilitation of storage facility for leaf sheath at Leman Sarl
- Plant material supplied to business partner in Europe for industrial bio-colorants extraction trials











Opportunities and challenges

- There is a consortium organization with adequate expertise and experience to conduct an applied research on dye sorghum
- Local stakeholders wish to improve production extraction and applicability of dye sorghum.
- There is global interest in biocolorants and the food industry wish to replace synthetic dyes by natural ones
- In the coming future, elite dye sorghum varieties will be selected for cultivation
- Commercial extraction technology will be developed
- Suitable technologies for dye grain processing will be tested







