

Macro-nutrient fortification of first-line food cereals  
with milk protein to produce affordable value added  
cereal products in Uganda/ East Africa

# MILLET + MILK **Afri-taste**

## Porridge Flour

*The leading porridge blend  
with quality protein,  
iron and other nutrients  
for adults and children*



Afri-taste milk+millet flour is processed from specially prepared dried cow milk and finger millet. It has high quality proteins and iron. Finger millet is one of world's leading sources of iron an important mineral needed to produce healthy red blood cells among children and adults. also no other cereal comes close to finger millet natural calcium content and high quality dietary fiber

### **CONTACTS**

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