

## Adding Value to Maize Products.

- Instant Maize Meal
- Cereal Based Porridge

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# *Agenda*

**1** Instant Maize Meal

**2** Cereal Based Porridge

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**1** Instant Maize Meal

**2** Cereal Based Porridge

## ***Instant Maize Meal.*** *Consumer expectations.*

- Reduction of cooking time
- Authentically texture and elasticity
- Taste and mouth feel must be the same as traditionally produced maize meal

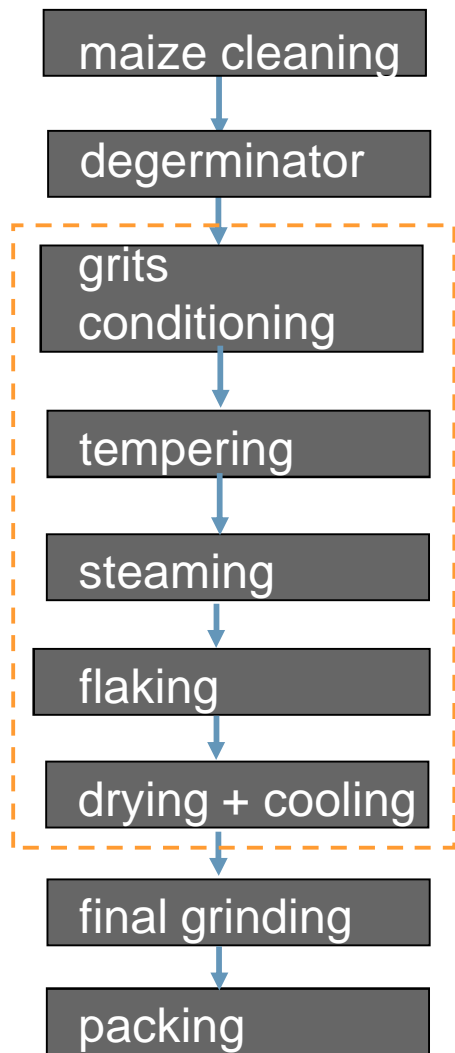


## ***Instant Maize Meal. Facts.***

- Maize meal is a staple food in Sub-Saharan Africa
- It is eaten up to three times per day
- Today's maize meal is processed in traditional maize mills
- Traditional maize meal cooking time is around 25 – 35 minutes
- The total consumption is ~16 mio. t / year



# Instant Maize Meal. Solution - Process flow



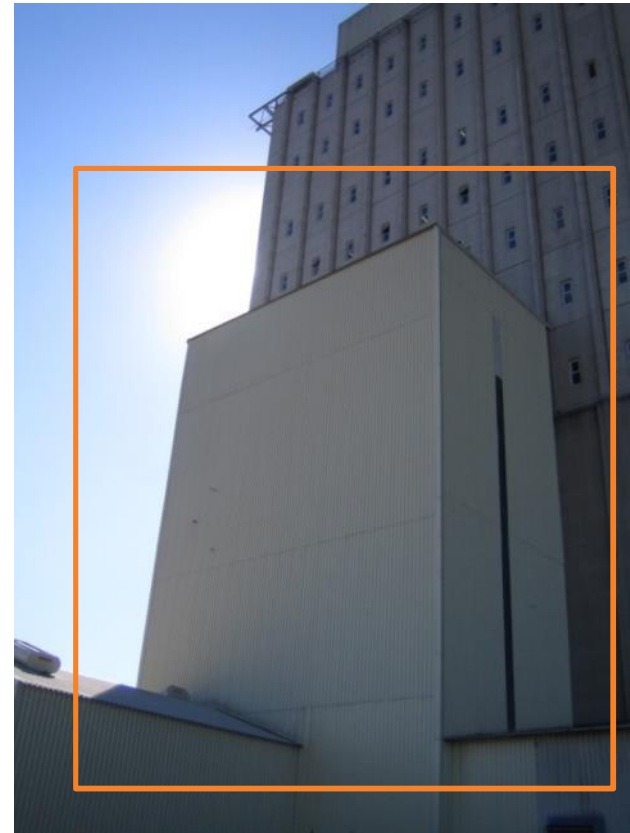
**Back pack  
solution for  
existing mills**



***Instant Maize Meal.  
Back pack Solution.***



before



after

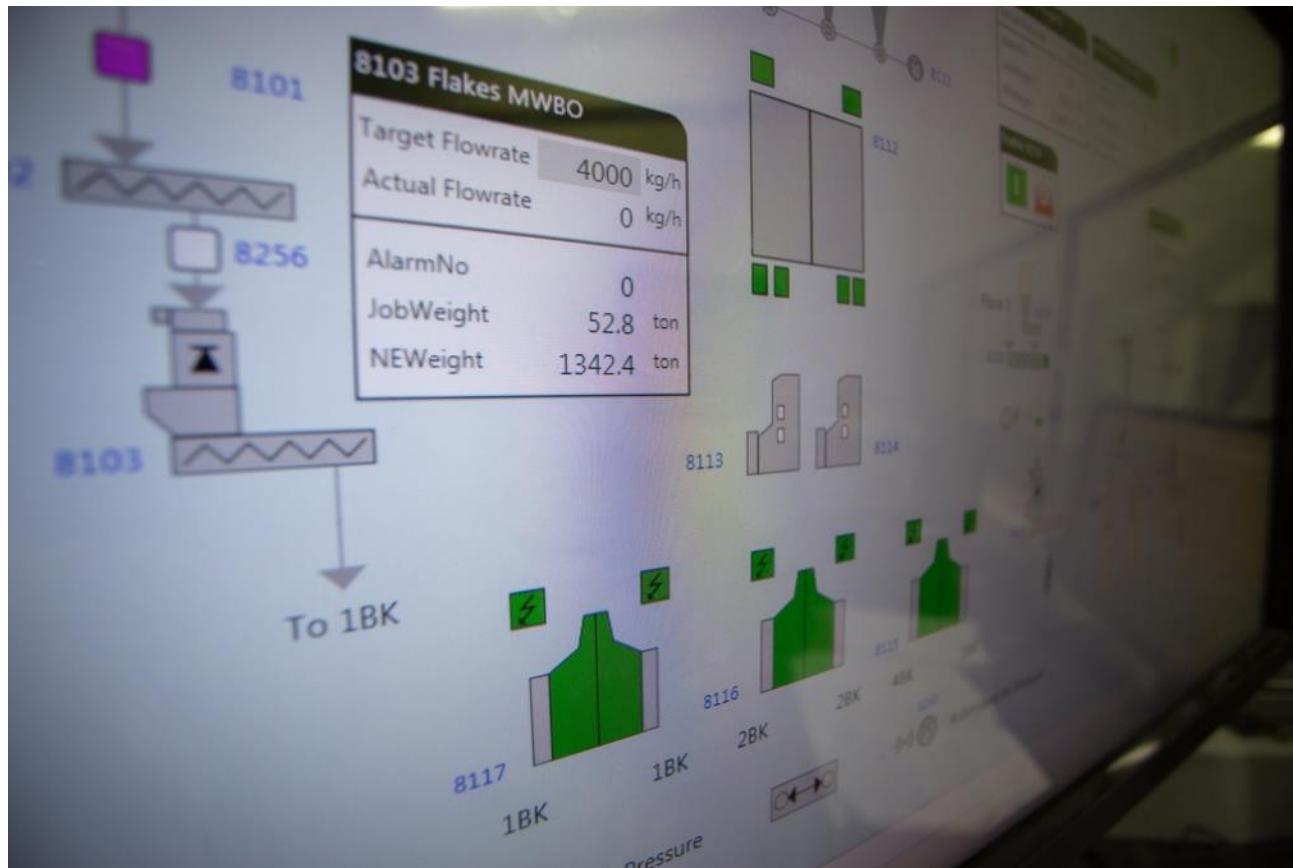


# *Instant Maize Meal. Flaker.*





# *Instant Maize Meal. Control system.*



## ***Instant Maize Meal. Summary.***

- Instant Maize Meal has a cooking time of two to five minutes.
- Texture and elasticity is very similar to traditional product.
- Instant Maize Meal has an identical taste and mouth feel as the traditional cooked.
- Accepted by Consumers

### Consumer benefits:

- Easy to prepare
- Less preparation time = more free time



# ***Agenda***

**1** Instant Maize Meal

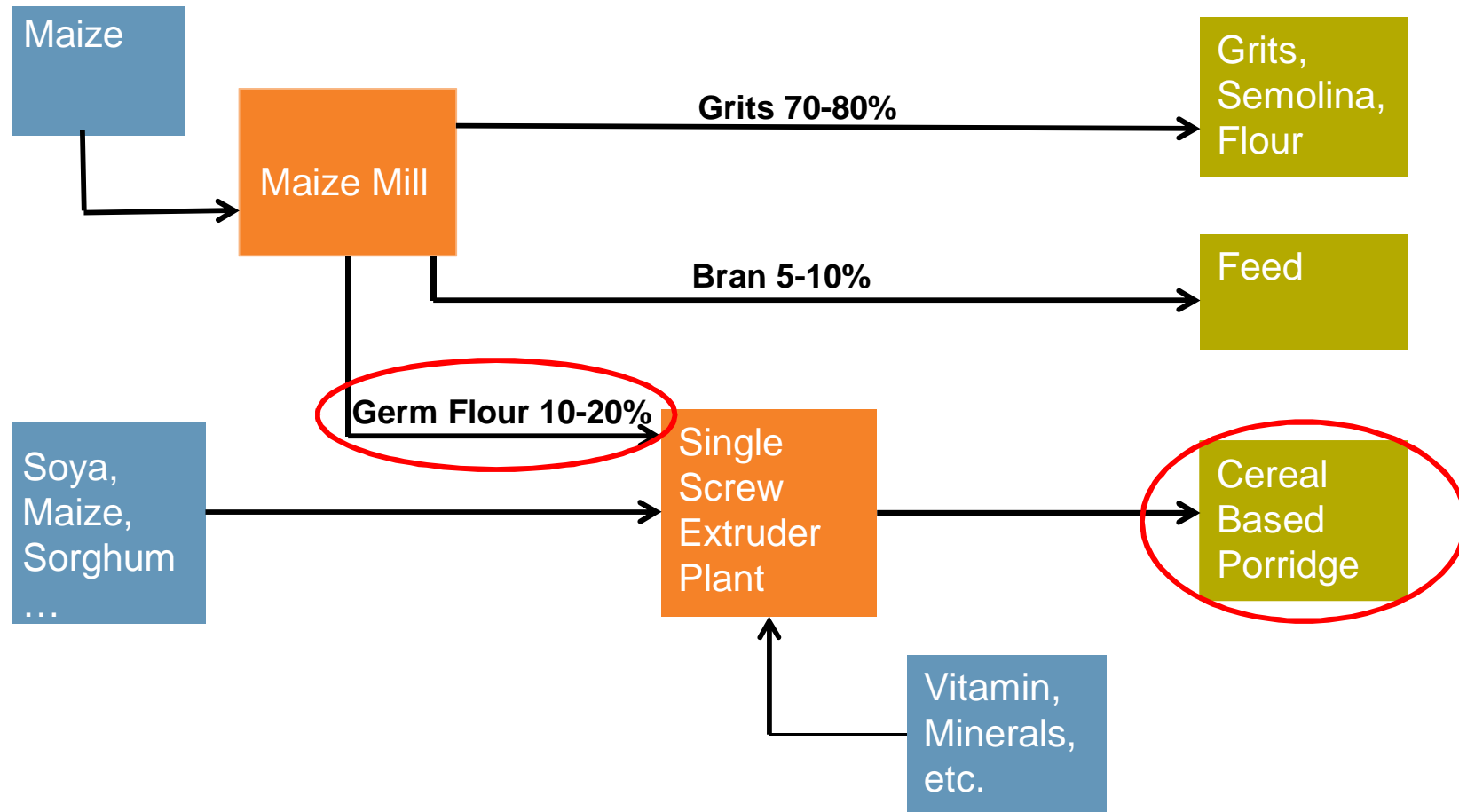
**2** Cereal Based Porridge

## ***Cereal Based Porridge.*** ***Market Demand.***

- Wide spread staple food in Sub-Saharan Africa.
- Other applications possible.
- Different variations on the market with maize, soya, sorghum, millet...
- Flavored products commercially available.
- Fortified products for various food programs and school feeding.



# Cereal Based Porridge. Market Opportunity.



# ***Cereal Based Porridge. Key Machines.***



Single Screw Extruder AHSF



Fluid-Bed Dryer-Cooler OTW-Z



Hammer Mill AHZC-655-F



High-Speed Batch Mixer AHML

## ***Cereal Based Porridge. Trials.***

- Trials done at Bühler.
- Positive Feedback of Consumer Tasting Session
- Texture and structure adaptable to regional food preferences and eating habits





## ***Cereal Based Porridge. Customer Benefit.***

- Production of highly nutritious foods for human consumption
- Use of local grains and by-products from maize mill
- Improve economics and adding value for maize mills



Alternative pictures see following slide



One step ahead.

 **BÜHLER**