





Volunteer Name: Pablo Torres-Aguilar

Country: Kenya

Country project: Horticulture

Host: Sweet and Dry

Venue: Chuka

Audience: Food processor (milling)

Number of people: 5

Date: Dec 02, 2014 to Dec 15, 2014





1. Assignment Objectives as in SOW

- 1. Product formulation and development
- 2. Cost determination
- 3. Product branding and packaging
- 4. Production and storage



- 1. Development and testing of composite flours for children and pregnant women regarding nutritional needs (RDAs).
 - 6 formulation children
 - 3 pregnant women

Ingredient	Weight (g)	Solids (g)	Moisture (g)	Carb (g)	Protein (g	Fat (g)	Energy (Kcal)	Ca (mg)	Fe (mg)	Zn (mg)	Thiamin (mg)	Rivoflavin (mg)	Niacin (mg)	Vit A (ug)
Pearl Millet	65			43.55	7.67	3.12	232.96	27.3	0		0.247	0.1365	1.82	
Finger Millet	10			7.26	0.77	0.15	33.47	35	0.39		0	0.019	0.11	
Squash	4			3.64568	0.031186	0.0032	14.7362656	12.9978	0.1895512	0.040618	0.02707872	0.0054156	0.3248	144
Moringa	4			1.708	1.9412	0.04	14.9568	31.904	0.6896	0	0.0443184	0.113812	0.382828	65.184
Amaranth	8			5.22	1.0848	0.576	30.4032	12.72	0.6088	0.2296	0.00928	0.016	0.07384	0
Mango	9			8.2134	0.044964	0.0072	33.098256	5.5062	0.0801	0.045	0.014013	0.019017	0.3348	27.0324
Total	100	0	0	69.59708	11.54215	3.8964	359.6245216	125.428	1.9580512	0.315218	0.34169012	0.3097446	3.046268	236.2164



2. Cost matrix tool to evaluate the direct and indirect cost of production and distribution.

Inclusion of raw materials, packaging, labor, transportation, inputs, machinery depreciation Profit determination

						TOT	AL AND IN	IDIVID	UAL PRI	CE CA	LCULATION	NC	
READ	THE INSTRU	CTIONS AN	ID FOLLO	W EACH ST	EP, ON	IE AT A TIME	. DO NOT CH	IANGE T	HE REST C	F THE	CELLS		
ECTION	1 - MATERIALS												
STEPS 1:	INSERT THE QUAN	TITY IN KG IN	HE RED BOX	WITH WHITE LE	TTERS (To	al Kg), DO IT FOR	ONE FORMULATION	ON AT A TIM	IE				
STEP 2: C	OPY THE VALUES II	N THE GREY CEL	L (Weight Kg	FOR EACH IND	IVIDUAL I	NGREDIENT INTO	THE GREEN CELLS						
STEP 3: V	VRITE THE PRICE FO	OR EACH INGRE	DIENT INTO	THE YELLOW CEI	L (Cost Kg	Sh)							
							Formula 6				Fomulation 2		
	Ingredient	Weight (Kg)	Cost kg (Sh)	Unit Cost (Sh)			Total Kg				Total Kg		
	Pearl Millet	21.627	65	1405.755			Ingredient	%	Weight (Kg)		Ingredient	Weight (g)	Weight (Kg)
	Finger Millet	5.223	90	470.07			Pearl Millet	6	0	1	Pearl Millet	70	0
	Sorghum			0			Finger Millet	10	0		Finger Millet	15	0
	Squash	1.683	200	336.6			Squash	4	0		Squash	3	0
	Squash seeds			0			Moringa	4	0		Moringa	2	0
	Arrow root			0			Amaranth		0		Amaranth	7	0
	Green banana	1.458	52	75.816			Mango	9	0		Mango	3	0
	Moringa			0			Total	100	0		Total	100	0
	Amaranth			0									
	Mango			0									
	Sweet potatoe			0									
	Total ingredient	29.991	407	2288.241									



- 3. Suggestions regarding potential markets in short and midterm
 - Bulk sells
 - Nairobi/Meru supermarkets
 - Local retail stores
 - NGOs working with nutritional issues
 - Hospitals



4. Technical advice on manufacturing and storage of grain, fruit and vegetable powders and composite flours.









3. Recommendations to the host with regards to the assignment

FABULOUS WORK

however

- Address challenges regarding food safety/sanitation
- Systematic expansion of manufacturing operations (one step at a time)
- Testing suggested composite flours with final costumers
- Careful selection and expansion of product lines



4. Anticipated Impact

- Improved nutritional outcomes of target group (children and pregnant women)
- High potential to grow national and regional (Nutritional solutions at national and regional level)

 A model entrepreneurs related to food sector (more entrepreneurs working on the area)



5. Recommended future volunteer Assistance

 Engineering: volunteer specialized in green/renwable energy for industrial production facilities.

Business: market regulations



Action plan for host recommendations

Recommendation	Specific Action	Responsible person	By when
1. Implement changes for a food grade facility	Protection from environment (seal windows) Rubber boots from employees		
2. Adequate storage.	Plastic bins for raw materials and final product (food grade)		
3.Sanitization	Hand washing station out of shop Sanitizer for shop and plant		
4. Minimize physical hazards, chemical and biological hazards.	Cleaning chemicals outside food grade facility Rodent traps Insect traps Cover lamps		
5.			



7. How can CRS improve future volunteer experience

Great work by building human capital in the region

- Facilite information flow between US and Kenya prior arrival
- Narrow the scope of the technical assignment based on the volunteer actual assignment days
- Projector
- Follow up session with SnD
- Technical training (excel workshops)



Thank You!