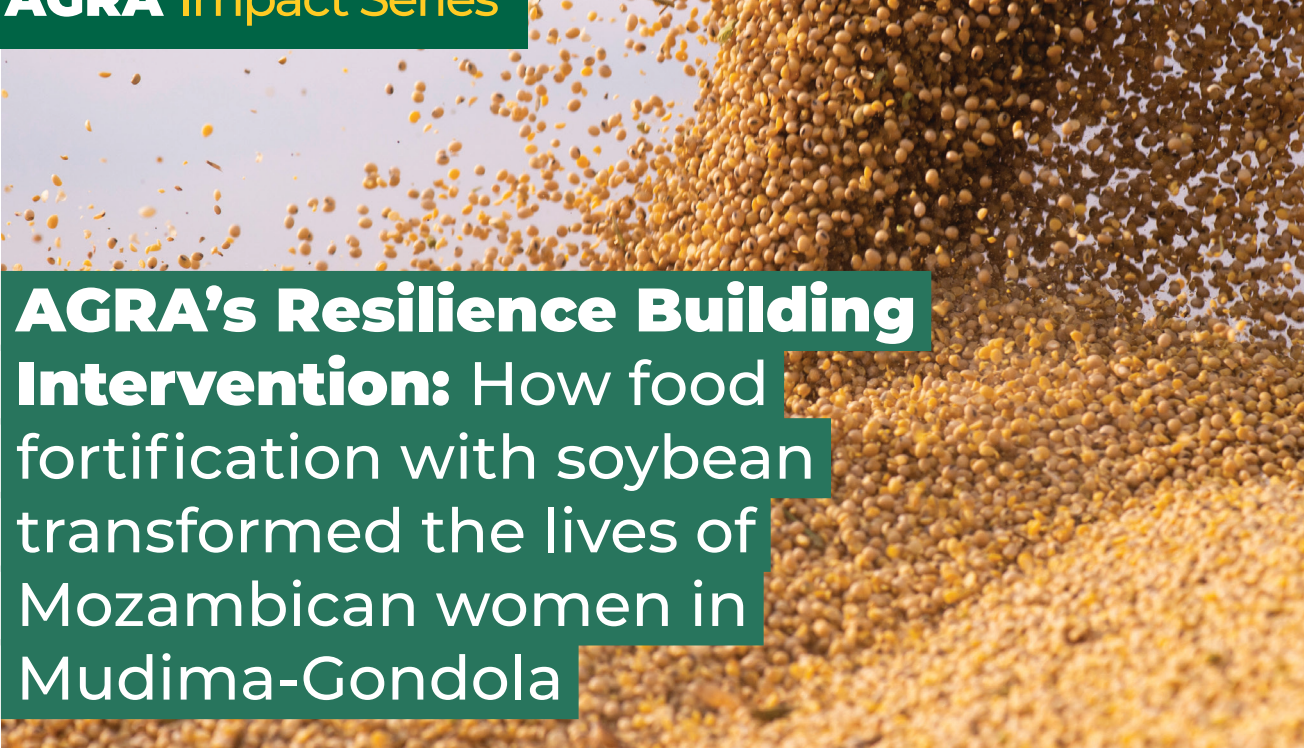


AGRA Impact Series



AGRA's Resilience Building Intervention: How food fortification with soybean transformed the lives of Mozambican women in Mudima-Gondola

In March 2019, when Cyclone Idai hit the city of Beira and neighboring towns in central Sofala and Manica Provinces it flooded vast areas, including agricultural land.

The “Post-Idai Recovery” Project involving AGRA, the Global Alliance for Improved Nutrition (GAIN), government of Mozambique, local SMEs and development partners mobilised food and nutrition plans to address the low nutrition levels among Mozambican communities. The project undertakes the production of maize and soybean crops, as well as a nutrition training programme targeting women to demonstrate how soybean, a legume high in protein, could be utilised in the construction of a healthy diet. The intervention also taps into the entrepreneurial spirit of the beneficiaries to increase their income, expand business opportunities with access to open markets, and raise communities out of poverty.

In 2020, Luteari Inputs and Agricultural Services Ltd. identified a group of 17 women from communities involved in the “Post-Idai Recovery” Project. Among them was 49-year-old Mrs. Fátima Fureque from Mudima-Cafumpe community in Gondola district, Manica Province. The training ignited her entrepreneurial spark, and she has never looked back.

Mrs Fureque’s husband is an agent for Luteari, and a Village-Based Agri-preneur (VBA) or advisor. VBAs are a key plank in AGRA’s interventions among smallholder farmers, SMEs and agribusinesses that buy, process and market farmers’ produce on the one hand, offering their services as self-employed extension agents at the village level, delivering farmer training on the other hand, as well as providing the link to input companies for the demonstration, supply and sale of seed, fertiliser and other inputs.

The women were taught how to produce flour and milk from soybean as well as numerous ways of utilising it. A popular method involves fortifying other flours such as maize, mapira (also known as Sorgho or Sorghum) and mexoeira (pearl millet or Pennisetum glaucum) with soybean. The flour is also used to bake cakes and biscuits, and to make curry dishes.

Mrs Fureque has replicated the food fortification training programme with a group of 10 women in her community, emphasising the entrepreneurial opportunities. The group also targets improved child nutrition in Mudima, and collectively bakes and sells cakes, biscuits and other commodities in their community.

Following a rising demand among city-based school programmes for fortified flour, Mrs Tania, a trainer from Luteari Inputs and Agricultural Services Ltd., followed up on the group, and linked them to new market opportunities. She also assisted in the formalisation of agreements for the production and processing of soy and maize flour blends before committing to buy the flour from them. The partnership has given rise to the **Binga Serviços Company**, with its product registered as “Misoja” brand.

To date, 30 metric tonnes of soybean-enriched

maize flour have been commercialised at between 80.00MZN per kilogramme for the big clients and 100.00MZN per kilogramme for the individual clients, generating 2,580,000.00 MZN equivalent to US\$38,850. The Mudima community women received an income of 1,440.000.00 MZN equivalent to US\$20,570. The group will be involved in the production of 25 hectares of yellow Gema maize and 15 hectares of soybean. This initiative is scalable, with potential for replication in other communities.

PICTORIAL

Nutrition Training with an emphasis on the use of soybean in Luteari's Centre in Bengo - Gondola





Replica of the nutrition training in the community.



Different phases of the Gema Maize Flour fortification process with Soybean.



The fields of the women involved in the production of Soybean and Gema Maize.
