



Food and Agriculture  
Organization of the  
United Nations

# Addressing Acute Malnutrition through Agriculture and Nutrition-sensitive Interventions in Borno and Yobe States



FAO Nigeria  
3/30 Apr 2023



## Pillar 2 of the FAO's Strategic Framework 2022-31

### Aim

End hunger, achieve food security and improve nutrition in all its forms, including **promoting nutritious food and increasing access to healthy diets.**

### PPAs

Healthy diets for all/Nutritious for the most vulnerable / safe food for everyone /Reducing food loss and waste / transparent markets and trade

### Risk of malnutrition

Increased risk of malnutrition highest during the lean season;  
Relapses may occur as treated children need time to adapt to home meal routines;





# Funding

**Total funds required for agency's response to current emergency**

**US\$ 55,000,000**

**Total funds received for agency's response to current emergency**

**US\$ 7,318,000  
(13.3%)**

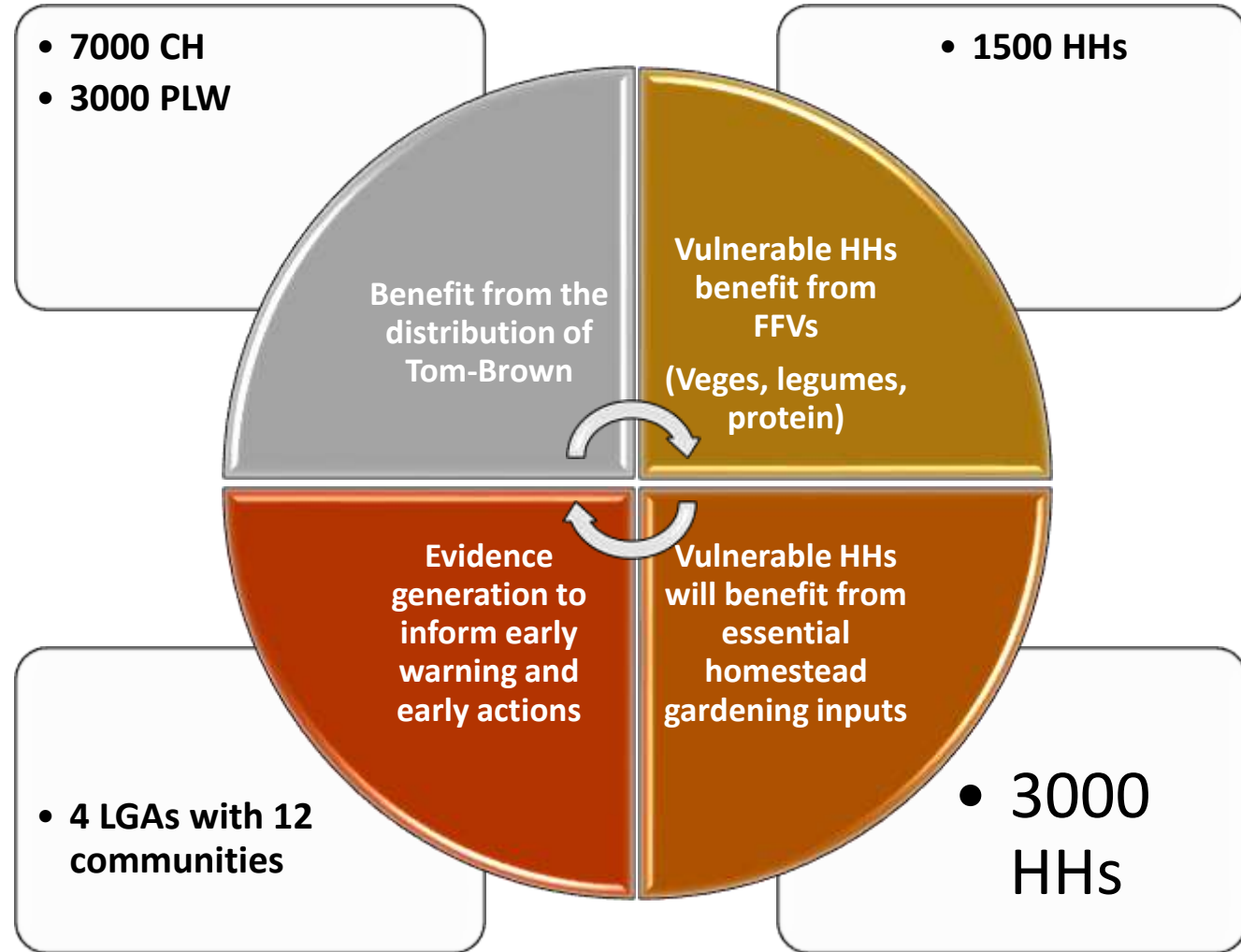
**Total CERF funds requested for this project proposal**

**US\$ 1,000,000  
(1.81%)**



# Activities Under the Project

21,000 individuals from  
HCs, IDPs and returnees are  
targeted under the CERF



# Cereal Mix or Tom-Brown

- ◆ Tom Brown (TB) is a popular West African breakfast porridge. A nutritious and filling meal, which is commonly eaten in countries like Ghana, Nigeria, and Sierra Leone.
- ◆ Made from Cereals, Soybeans and Peanuts/Groundnuts
- ◆ Optional ingredients are fish, Dates, Crayfish, etc.



# Tom-Brown Plus “Ingredients”

- ◆ Base cereals
- ◆ Soybeans
- ◆ Ground-nut
- ◆ Dates
- ◆ Fish (small)
- ◆ Ginger and
- ◆ Cloves
- ◆ *Water*





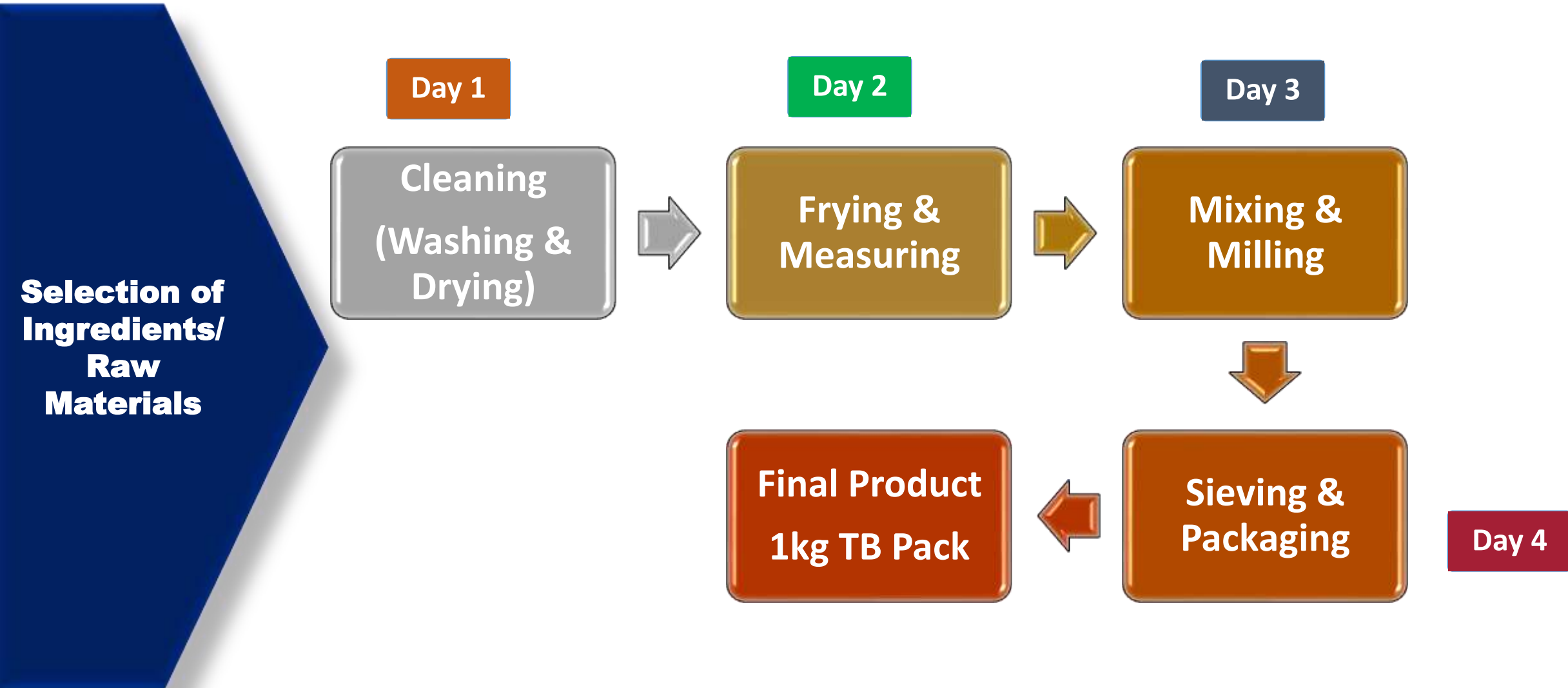
# Formation of Production Team

- ◆ Participants grouping
- ◆ Nomination of a team lead per center and center hygiene officer groups through consensus
- ◆ This is to provide seamless leadership and compliance at the centers during production





# Production Chart







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# Stages of Production





# Product Sampling



## Pack Size:

- Tom-Brown 1kg per pack:

## Production Capacity:

- 2,000kg Per Week Per Centre

## Tom Brown Plus

### Nutrition Facts

5 servings per container	
<b>Serving size</b>	<b>(200g)</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>800</b>
	<b>% Daily Value*</b>
<b>Total Fat</b> 20g	<b>26%</b>
Saturated Fat 3g	<b>15%</b>
Trans Fat 0g	
<b>Cholesterol</b> 15mg	<b>5%</b>
<b>Sodium</b> 25mg	<b>1%</b>
<b>Total Carbohydrate</b> 113g	<b>41%</b>
Dietary Fiber 13g	<b>46%</b>
Total Sugars 9g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 47g	
Vitamin D 0mcg	0%
Calcium 190mg	15%
Iron 8.6mg	50%
Potassium 1770mg	40%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

INGREDIENTS: MILLETS, SOYBEANS, GROUNDNUTS, FISH, DATES, GINGER, & CLOVES



# Outcomes

- ◆ 140 women fish processors trained on TB production across 5 FFT Fish Processing Centers in Borno and Yobe states
- ◆ Standards for TB processing and packaging for use developed including FAO facilitated Nutrition Facts Label
- ◆ Existing knowledge of TB improved
- ◆ Recommended actions for improvement, ownership and sustainability
- ◆ Brief guide for TB processing developed by FAO

Thank you