



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 it 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;



Total funds required for agency's response to current emergency

US\$ 55,000,000

Total funds received for agency's response to current emergency

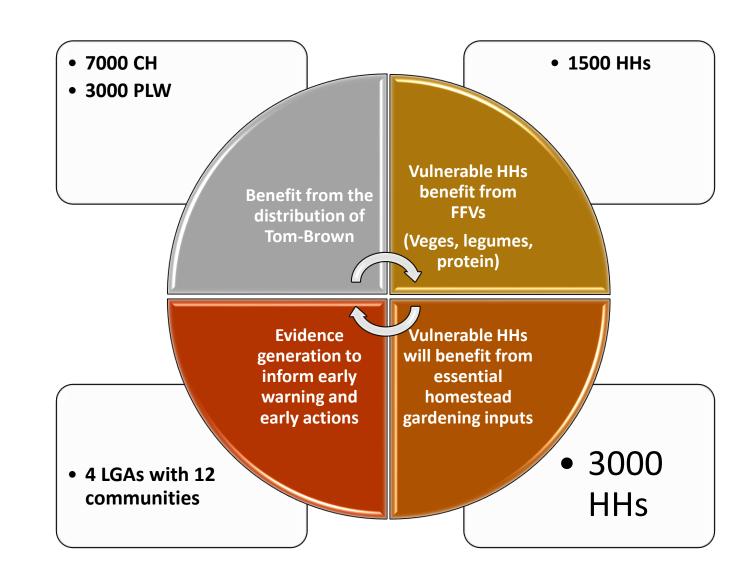
US\$ 7,318,000 (13.3%)

Total CERF funds requested for this project proposal

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



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



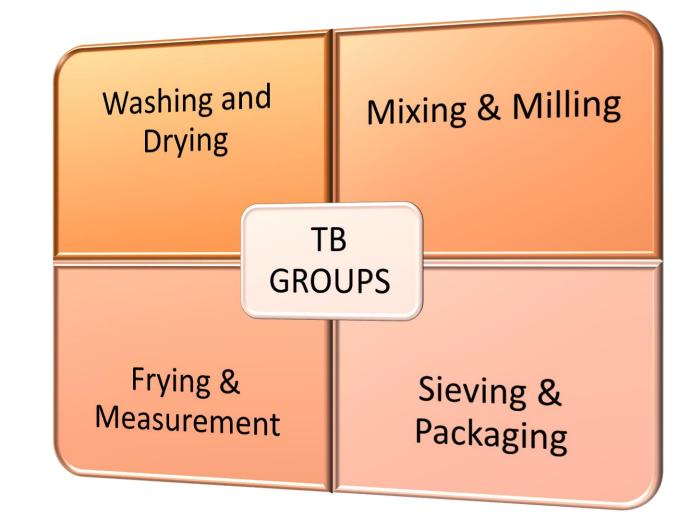
◆ Tom Brown (TB) is a popular West African breakfast porridge. A nutritious and filling meal, which is commonly eaten in countries like Ghana, Nigeria, and Sierra Leone.

- Made from Cereals,Soybeans andPeanuts/Groundnuts
- Optional ingredients are fish, Dates, Crayfish, etc.

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



- ◆ 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



Selection of Ingredients/ Raw Materials

Day 2 Day 1 Day 3 Cleaning Frying & Mixing & (Washing & Measuring Milling Drying) **Final Product** Sieving &

1kg TB Pack

Packaging

Day 4















Pack Size:

■ Tom-Brown 1kg per pack:

Production Capacity:

2,000kg Per Week Per Centre

Tom Brown Plus

acts
(200g)
800
6 Daily Value*
26%
15%
5%
1%
41%
46%
0%
0%
15%
50%
40%

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

- ♦ 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