



BRIDGING THE GAP OF SEASONAL AVAILABILITY OF COWPEA LEAVES THROUGH VALUE ADDITION

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Introduction

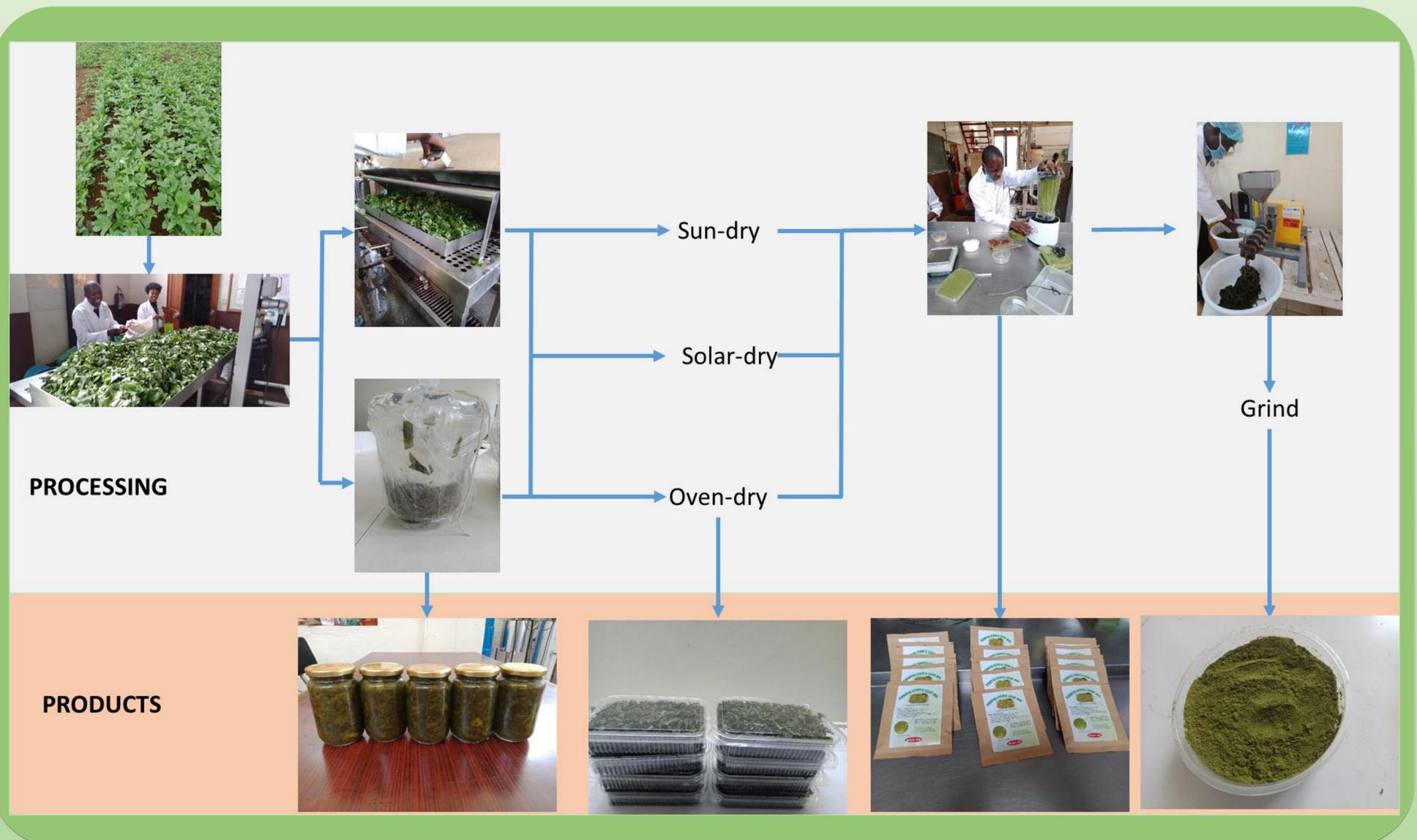
- Seasonal availability often limit the utilization of cowpea leaves; occasioning high postharvest losses in glut and scarcity in the off-season.
- Cowpea leaves value addition through product quality amelioration generates acceptable and nutritious products.

Objective

- To promote utilization of cowpea leaves through a value addition approach.

Project Outputs

- Cowpea leaves soup mix, Instant cowpea leaves soup mix, soured cowpea leaves and stable dried products.



Cost Analysis

- 10kg of fresh vegetable, yields 1kg of dehydrated vegetables, 1.3kg of fermented vegetable, 1.5kg of cowpea leaves soup mix or 1.1kg of instant cowpea leaves soup mix.
- KES. 50 (USD. 0.5) for a 75g package (25% profit) soup mix.

Benefits

- Food vehicles for vitamin A, iron and zinc.
- Enhanced product stability in storage (6-12 months).
- Improved economic returns
- Time-saving
- Targeted beneficiaries:** Cowpea leaves farmers, women and farmer groups, extension officers, MSMEs and Marketers.



Packaged soup mix



Cooking of the soup mix

Preparation of cowpea leaves soup for household consumption

With support from