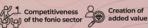


Fonio: a local cereal adapted to global warming







Factors of change



Production and processing mechanization







ch & Synergy and complementarity of initiatives





DEVELOPMENT CHALLENGES

These are specific objectives to be achieved by the intervention in order to realize the vision of change









Increase production in sufficient quantity and quality



CURRENT INITIATIVES

These are actions structured around a shared vision to achieve the objectives of the intervention





Semi-artisanal and modern processing SMEs





MAIN ACTORS

These are structures with legal status or individuals who hold shares





oducers
oups / Unions / Groupings
operatives, ...

Public sector
Agricultural technical services,
national agencies,





DEVELOPMENT OBSTACLES















MAIN PRODUCTION **AREAS**

Fonio cultivation extends from Senegal to Lake Chad

GUINEA (Labé, Mamou, Faranah, Kankan) MALI (Ségou, Mopti, Koulikoro, Kayes, Sikass BURKINA FASO (Boucle du Mouhoun) SENEGAL (Kédougou, Kolda, Tambacoundo



Predominance of artisanal processing units



OPPORTUNITIES

These are favorable actions or moments that facilitate the achievement of intervention objectives









FONIO

Key information



Countries	Production (Tons)	Surface area (hectares)
Guinea	530 000	638 000
Nigeria	83 300	170 000
Mali	40 500	60 000
Ivory Coast	20 500	15 000
Burkina Faso	10 200	14 000
Niger	6 000	10 200
Senegal	5 100	6 000
Benin	3 800	6 000
Guinea Bissau	600	800

- · SCIENTIFIC NAME: Digitaria sp.
- · GEOLOGICAL AREA: Senegal to Lake Chad. (see the map)
- Fonio is one of the oldest cereals grown rice. It takes 1,000 seeds to produce 0.4 in West Africa, with evidence of cultivation dating back over 5,000 years.
- SPECIES: two main fonio species: white fonio (Digitaria exilis) and black fonio (Digitaria iburua)
- VARIETIES: mainly local varieties selected by farmers. Distinguished mainly by the color of the bunches (white or black) and the speed of growth (extra-early varieties (≤ 90 days), late varieties (> 120 days)).

PRODUCTION CONDITIONS:

Undemanding and adaptable to climate change, fonio grows in a wide range of soil and climatic conditions. Resistant to both drought and high rainfall (between 250 and 1,200 millimeters).

- · CHIFFRES DE PRODUCTION: voir tableau à rajouter sur la carte
- Fonio yields tiny grains, less than 1 mm in size, traditionally eaten white, like to 0.6 grams.

· GOOD NUTRITIONAL QUALITIES:

suitable for gluten-free diets, relatively low glycemic index (around 66 vs. 95 for rice), light, easily digestible, high levels of essential amino acids (methionine and

- Easy to cook, consumed in many forms: couscous, fritters, porridge, bread, grilled fonio, salad, etc
 - Flour
 - Beverages (beer)

HARVESTING STAGES

Harvest: Hand-harvested : cutting ripe fonio stalks with stickles Drying: Natural drying to reduce humidity and facilitate threshing Threshing: Separation of grains from stems by beating with sticks or

POST - HARVEST STAGES - 1 TO 3 KG / HOUR - 10 LITERS OF WATER TO WASH AND DE-SAND 1 KG OF FONIO

Cleaning / Winnowing: Elimination of coarse impurities (debris, stones, strawl

> Paddy fonio



Hulling: Elimination of outer husks (bale) Manual with mortar and pestle (long and difficult) or husking machine

> Shelled fonio



Blanching: Elimination of the thin film surrounding the grain/bran (= pericarp and germ)

Manual with mortar (long and difficult) or hulling machine

> Blanched fonio



Washing: Elimination of foreign particles such as sand to obtain a high-quality product

OPTIONAL TRANSFORMATION DITRIBUTION AND COMMERCIALIZATION

- Mainly local and regional
- Higher price than other cereals due to difficult processing stages

Fonio sector: current situation





