Sorghum or “Apemba” is one of the traditional crops and staples food of the Antandroy tribe, because it is more resistant to drought than other crops such as maize. Today, this area is one of the areas that will suffer from severe and recurring drought disasters.

Malagasy used to use its own types of sorghum and millet (traditional types). They all had their own characteristics, but the main phenotypes characteristic that distinguished them was the length of the stem (up to 4m), the dark colored of seeds (black, marron) and the small grains. Birds don’t like it much because of the presence of “testa” in it. But the most troublesome thing is their cycle (up to 5 months) which is photoperiodic.

Many of the traditional cooking methods used by the Antandroy tribe are among the most famous and are still preserved today: POROPITEKE, we will highlight them here, in a way that is very characteristic of this ethnic group, so that even the foreigners who try it enjoy the cooking of these people.

Today, however, there are many new ways of cooking and processing sorghum and millet thanks to the cooperation with different foreign organizations.

The transformation department in FOFIFA is looking for different types of bread and biscuits made of apemba and millet. This is done together with students doing their diploma in that department, including the ones shown here.

The consumer awareness of the interdependence of improved varieties and quality of finished foods: the importance of molecular biology characterization in research

Participatory Varietal Selection (PVS) with farmers

Emphasis on other types of crops such as legumes (peanuts, beans, peanuts...) and other cereals that increase and improve the nutrients in their contents and in different forms such as biscuits, galettes, cakes, etc.

Possible improvement of the nutritional level by adding protein-rich leguminous flours (soya, peanuts) to cereal flours relatively low in proteins, in particular corn flour.

The growth of a business depends first of all on the quality of the products obtained, then the existence of the market, whether internal or external.

Enrichment of mixed flours

Research results with students

**RESULTS**

Sorghum is one of the traditional staple foods of the Antandroy tribe in the south of Madagascar. There are many different ways of preparing it, and the following are among the most special, which are shown here:

**POROPITEKE**

VAREMAIKE sorghum or millet, SOROBAGNE vogemba, bread from, GODROGODRO or MOKARY made from sorghum dough. In terms of the nutrients it brings, the Antandroy already knows that sorghum and millet are superior to other grains, especially since he hastily added other things to increase the different powers in these legumes like (copeyas). They also use milk to increase the amount of protein in it.

**Testimony:**

Sometimes we do missions in the areas far from the village, where there are no hotels or shops for all long day. When we tried to eat the food made from sorghum (poropiteke), we did not feel hungry during the whole day but it lasted in the stomach.

Breastfeeding women are very comfortable if they make food made from sorghum or millet as their staple because it increases the breads of the child and the mother feels comfortable.

Currently, many researches have been done and have been completed regarding the improvement of foods made from sorghum and millet.

**Perspective:**

The consumer awareness of the interdependence of improved varieties and quality of finished foods: the importance of molecular biology characterization in research

Participatory Varietal Selection (PVS) with farmers

Emphasis on other types of crops such as legumes (peanuts, beans, peanuts...) and other cereals that increase and improve the nutrients in their contents and in different forms such as biscuits, galettes, cakes, etc.

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**CONCLUSION**

The growth of a business depends first of all on the quality of the products obtained, then the existence of the market, whether internal or external. In order to increase the value, it is inevitable to process according to the standards in order to change and improve its quality, avoiding the everyday routine.

Thus, food self-sufficiency is not only about raising the product, but it goes hand in hand with improving the quality of the product. This must start with the improvement of the species rich in nutritious nutrients (Fe, Cu, Zn, proteins). But there is also the improvement and increase in value by giving importance to other cereals and legumes through processing. All the interveners defining the entire chain should complement each other so that it does not become paralyzing: researchers, seed producers, processors and sellers and consumers.

**AMELIORATION : REALIZATION AND PERSPECTIVES**

- Sorghum flour
- Milk 1 cup
- Water: 2 cups
- Sugar

**METHODOLOGY OF PREPARATION**

- Add sugar according to the amount of dough used to prepare. 500 GRAMSORGHUM OR MILLET AND A GLASS OF WATER
- Mix well until cooking and reduce the heat.
- Add the sorghum/millet or the base with the water is boiled
- Boat the grains/bread if the base with the water is boiled
- Add the sorghum/millet it the base with the water is boiled
- Boil milk before
- Mix well until cooking and reduce the heat.

**OBJECTIVES**

- Capitalization of traditional know-how on the culinary arts in the southern region of Madagascar (Androy) with a view to carrying out (developing) research on the processing of sorghum and millet for added value and development of the sector
- Promoting cultural and traditional values in terms of culinary preparation
- Select varieties with the best specific agronomic properties and high nutritional values (bio fortified) to improve malnutrition and food security

**MATERIALS**

**POROPITEKE SORGHUM AND MILLET**

<table>
<thead>
<tr>
<th>Flavour</th>
<th>Cakes and biscuit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sorghum flour</td>
<td>Cakes and biscuit</td>
</tr>
<tr>
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</tr>
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</tbody>
</table>

**REGIONS**

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