

**Editor's Comment:**

Accepted after minor revision

I read closely the material you sent me on 2024SAJSSE116665. My editorial decision is to publish as is,

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May 1, 2024

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Journal South Asian Journal of Social Studies and Economics

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Dear Ms. Ruma Bag:

Re: Editorial decision manuscript number 2024/SAJSSE/116665

South Asia Journal of Social Studies and Economics.

Title: Socio-economic study of Toukoudi millet technology in Niger, Africa

My editorial decision is to publish as is with minor corrections.

I suggest revised title: "Econometric study: Toukoudi Millet Production in Niger, Africa"

The article is an impressive research article. The article is well-written, most interesting and important. The authors' main conclusions make good common sense to me.

100% of consumers surveyed believe that the cleanliness of the producer influences the consumption of Toukoudi. According to 67.74% of those surveyed, toukoudi is often eaten when it is hot. The product is not always available according to 93.33% of consumers surveyed. 80.65% of consumers say that we cannot find full-time toukoudi.

1. Abstract. Too long. I suggest:

Materials and Methods: The data was collected on a restructured questionnaire including socio-cultural, technological and economic questions. The study took place in the form of an interview based on a questionnaire and observation of the actors at work. The study was carried out at the level of the municipalities of intervention of the REDSAACC (Research and Development Project for Food Security and Adaptation to Climate Change) project in the Zinder region.

2. Key words: Good.

3. 1. Introduction

Complementary foods are, in most cases, prepared from local foodstuffs, notably starchy products such as cassava and millet which do not undergo any prior enzymatic treatment and are used alone in the preparation of local porridges apart from their high sugar content (4; 5). Millet, in fermented form, constitutes the commodity most frequently used in the preparation of local porridges in Niger (6). When the mother prepares porridge for her child, she is faced with a dilemma: add less dough or flour, or increase the quantity of dry matter (7). Thus, the starch in the porridge must undergo technological treatments leading to increased fluidity.

Malnutrition is a public health problem because the national rate is above 10% in Niger (6). The most affected regions in order are Maradi, Zinder and Tillaberi.

4. 2. STUDY AREA. Good.

The geographical framework of this study consists of five (5) regions of Niger which constitute the intervention regions of the REDSAACC project. These are the regions of Maradi, Dosso, Tahoua, Tillaberi and Zinder.

5. 3. MATERIAL. Good.

6. 3.1. Survey Material. Good.

Questionnaires including socio-cultural, technological and economic questions were sent to producers, sellers and consumers involved in the Toukoudi production chain.

7. 3.2. Plant material. Good.

The millet used does not depend on the variety. It is purchased at local markets without distinction of variety.

8. 3.3. Other ingredients. Good.

Powdered milk, dates, spices, roasted peanuts were also used.

9. 3.4. Toukoudi production equipment. Good.

The equipment used in the production of Toukoudiis : basins, baskets, a polyethylene bag, trays, plastic buckets, pots, a pallet, a hearth, a mill.

10. 4. METHODOLOGY: Good.

11. 4.1. Field investigation. Good.

The survey took the form of an interview based on a questionnaire and observation of the processors working.

2

12. 4.2. Exploratory phase. Good.

13. 4.3. Data collection phase. Good.

14. 4.3.1. Consumer survey. Good.

Twenty (20) people were interviewed in each municipality, i.e. 180 people in total for the nine (9) municipalities surveyed.

15. 4.3.2. Survey on Toukoudi preparation technologies. Good.

16. 4.3.3. Statistical analyzes of data. Good.

SPSS 17 software was used to analyze the survey data using ANOVA, Turkey's two-by-two comparison test and the non-parametric Kruskal Wallis test. The significance level retained is 5%.

17. 5. RESULTS. Good.

18. Figure 1: Sex of respondents. Good.

19. Figure 2: Age of respondents. Good.

20. 5.1. Distribution of producers according to social status and level of education. Good.

21. Figure 3: Marital status of the respondents. Good.

22. Figure 4: Educational status of the respondents. Good.

23. 5.2. Distribution of producers according to the source of technology acquisition. Good.

24. Figure 5: Source of acquisition of Toukoudi technology. Good.

25. 5.3. Characterization of traditional Toukoudi manufacturing technologies according to producers. Good.

26. 5.3.1. Raw materials. Good.

The targeted producers use millet in 100% of cases. According to them, millet produces white Toukoudi which is highly appreciated by consumers.

27. 5.3.2. Technical parameters of technology. Good.

28. Table 1: Comparison of technological parameters. Good.

The difference lies with the regions of Tahoua and Zinder. The best conservation technology is that of Tahoua and Zinder because toukoudi lasts on average 7.58 + - 0.54 weeks, almost double that of the others.

29. 5.3.3. Production yield, cost and sales profit per kilogram of Toukoudi. Good.

30. Table 2: Production yield, cost and sales profit per kilogram of toukoudi. Good.

31. 5.3.4. Consumer appreciation. Good.

3

The product is not always available according to 93.33% of consumers surveyed. 80.65% of consumers say that we cannot find full-time toukoudi.

32. 6. DISCUSSION. Good.

As far as social status is concerned the present study shows that 58.7% of women practicing this profession are married without a co-wife, 35.2% are married with a co-wife, 1.7% are divorced, 3.9% are widows compared to only 0.6% of unmarried (figure 3), our results statistics are close to those found by Tamang J.P and al., 2013 on fermented cereal-based products.

In present study, 83.87% of producers were illiterate; 9.68% had completed primary school and 6.45% completed secondary school. Same type of results were also shown by N'gomaM'foundou RS, 2001 in India.

33. 7. CONCLUSION. Good.

The results showed that Toukoudi is appreciated by consumers because of its cooling functions, especially in hot periods. It is a slightly acidic and slightly sweet product. Toukoudi production is a profitable activity for producers. There is a significant difference at the 5% threshold between regions in terms of shelf life.

34. REFERENCES. Good.

**Editor's Details:**

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