

Socio-economic study of Toukoudi millet technology in Niger

Abstract

The study was carried out at the level of the municipalities of intervention of the REDSAACC project in the Zinder region. Questionnaires integrating sociocultural, technological and economic questions were used to collect data. The investigation took place in the form of an interview based on a questionnaire and observation of the actors at work. The results show that toukoudi producers are female. They started carrying out this activity from the age of at least 15. For social status, statistics reveal that 58.7% of women in 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 singles. The study of the level of education shows that 83.87% of producers are uneducated or illiterate; 9.68% completed primary school and 6.45% completed secondary school. The targeted producers use millet in 100% of cases. According to them, millet produces white toukoudi which is highly appreciated by consumers. The technical production parameters at Maradi, Dosso and Tillabéri differ from those of Tahoua and Zinder in terms of shelf life, average grinding cost and average cost of ingredients. The analysis of variance carried out on the shelf life gives a probability $p = 0.025 < 0.05$. We can therefore say that there is a significant difference at the 5% threshold between the technologies from the point of view of shelf life. 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. The production of toukoudi is an activity which provides on average a profit of around 240FCFA/Kg. We note at the end of this survey that all regions according to the producers have the same number of people during cleaning and washing. On the other hand, they agree on the fact that the washing time depends on the state of purity of the millet. According to the producers, cleaning times (90.32%), washing, grinding, packaging and storage vary depending on the quantity of toukoudi produced.

All consumers surveyed (100%) believe that the cleanliness of the producer influences the consumption of toukoudi. According to 67.74% of respondents, toukoudi is often eaten when it is hot. The product is not always available (93.33%). Most consumers do not find it full time (80.65%).

Keywords: Nutrition, Processing, Transformers, profitability, profit.

Introduction

Worldwide, malnutrition is directly or indirectly responsible for more than 60% of the 10.9 million annual deaths of children under five years old and the number of children who are stunted is approximately 226 million (1). In Africa, malnutrition continues to be one of the leading causes of child mortality and especially affects the poorest countries (2). This is the case in the countries of the Sahel strip (Burkina Faso, Mali, and Niger) where it is becoming more and more commonplace due in

particular to food insecurity and the poverty in which the popular masses live. This situation of vulnerability forces them to apply inappropriate dietary practices. In Niger, nutrition is one of the pillars of economic development. The absence of adequate prevention measures has enormous consequences. An annual drop of 7.1% in Gross Domestic Product (GDP) in Niger (3). Low productivity in all productive sectors and high cost of care and treatment of acute malnutrition in health structures and at the community level.

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 Tillabéri. Taking into account on the one hand, the structural and multifactorial nature of malnutrition in Niger and on the other hand that several children of its members are victims, the REDSAACC project has adopted an intervention strategy in the humanitarian field which gives pride of place to the improvement of nutritional practices. The project also has, through component 5, a directory of nutritional and health practices in its areas of intervention. Component 5 has in its activities one entitled "Training women on food processing standards". This activity, once carried out, must scale up the technologies developed after a socio-economic analysis of the latter. It is within this framework that this article falls, economically and socially evaluating the toukoudi technology developed by component 5 of the REDSAACC project in the regions of Zinder, Maradi, Tahoua, Dosso and Tillabéri in Niger.

MIDDLE OF THE STUDY

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, Tillabéri and Zinder. The study was carried out in the Communes of Djirataou, Guidan Roundji, Koré Mairoua, Doguéraoua, Malbaza, Hamdallaye, Liboré, Albarkaram and Droum because they are considered Communes having followed the demonstration on the technology.

MATERIAL

Survey Material

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

Plant material

The variety of millet used is not precise. The batch of millet was purchased at the local market. Baobab fruits (monkey bread) were also used in the composition of the ingredients.

Other ingredients

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

Toukoudi production equipment

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

METHODS

Field investigation

The investigation took place in the form of an interview based on a questionnaire and observation of the actors at work. It comprised three main phases, namely:

- an exploratory phase;
- a data collection phase;
- a data analysis phase

Exploratory phase

The exploratory phase made it possible to identify the different areas where toukoudi was tested. The choice of survey communes as well as the size of the population to be surveyed are based on a pre-survey at the team level of component 5. This pre-survey revealed that there is no statistical data on production of toukoudi in Niger. However, the nutrition department heads of the various centers visited were interested in our research.

Data collection phase

Consumer survey

Twenty (20) people were surveyed across each municipality, making 180 people in total. The survey was carried out in the immediate vicinity of the production sites and especially in the markets. The questionnaire addressed to consumers provided an idea of the frequency of consumption, consumer preferences and possible reasons for consumption.

Survey on toukoudi preparation technologies

This survey aims to understand the different stages of the toukoudi production process, the different varieties of raw materials used and to identify risky practices linked to this production. It consisted of sending a questionnaire to toukoudi producers.

Statistical analyzes of data

The data collected was cleaned and formatted using Word software. Excel software was used to perform the calculations. 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%.

RESULTS

Socio-economic and demographic characteristics of producers

The study of the socio-economic and demographic characteristics of the producers surveyed allowed us to classify the population surveyed according to several criteria including: age, sex, social status, level of education.

Distribution of producers according to sex and age

Figures 1 and 2 respectively show the results of the distribution of producers and respondents according to sex and age. Thus, all toukouidi producers are female. They begin to carry out this activity from the age of at least 15. In the five regions surveyed, the age groups are as follows: 3.23% are aged between 15 and 25; 58.06% between 26 and 35 years old and 38.71% are over 35 years old.

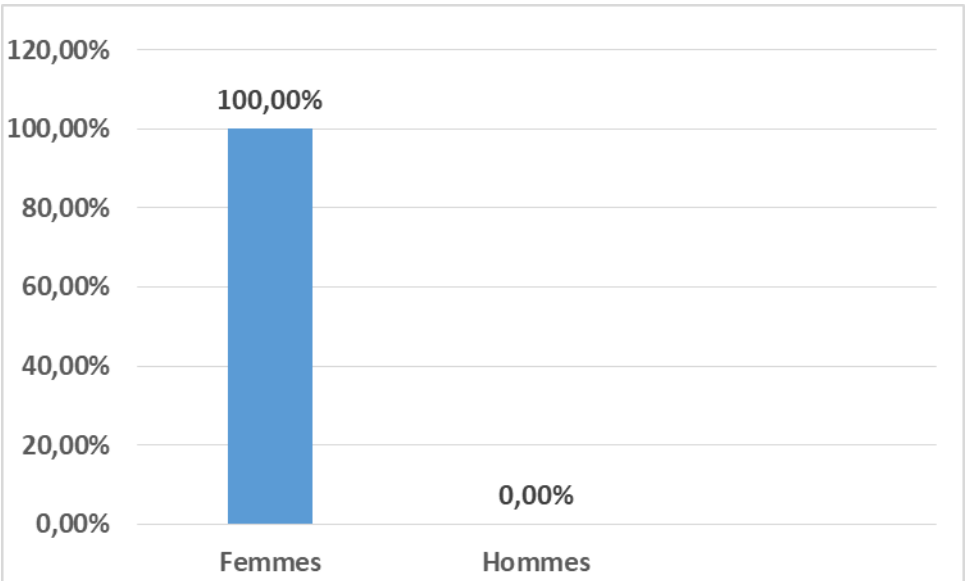


Figure 1: Sex of respondents

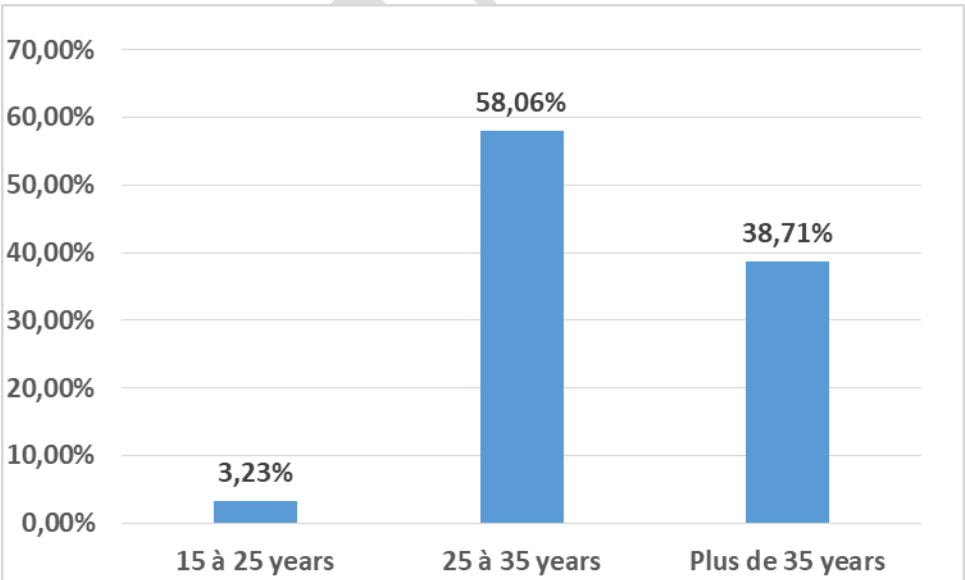


Figure 2: Age of respondents

Distribution of producers according to social status and level of education

Figures 3 and 4 respectively show the results of the distribution of the producers surveyed according to social status and level of education. Regarding social status, statistics reveal that 58.7% of women in

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 singles. The study of the level of education shows that 83.87% of producers are uneducated or illiterate; 9.68% completed primary school and 6.45% completed secondary school.

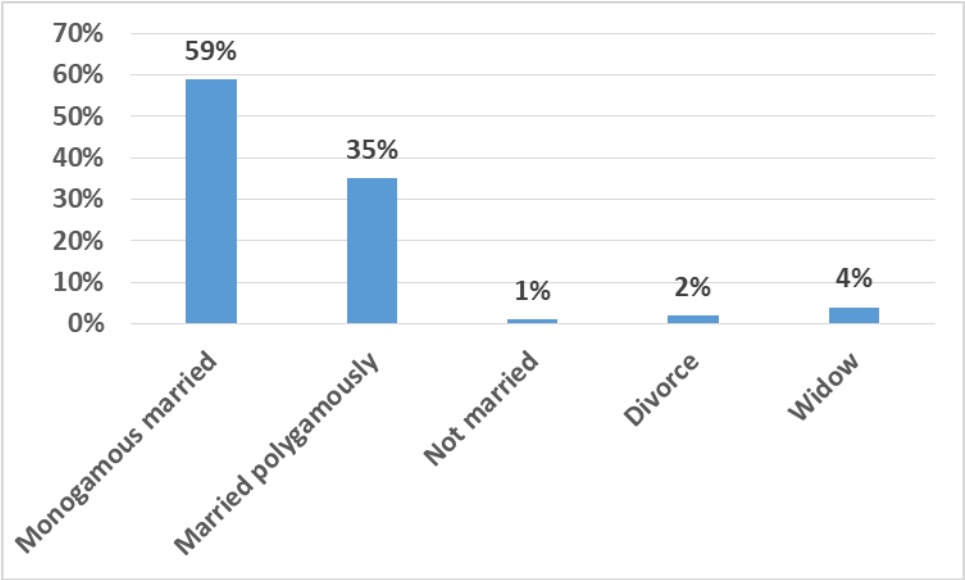


Figure 1: Statut matrimonial

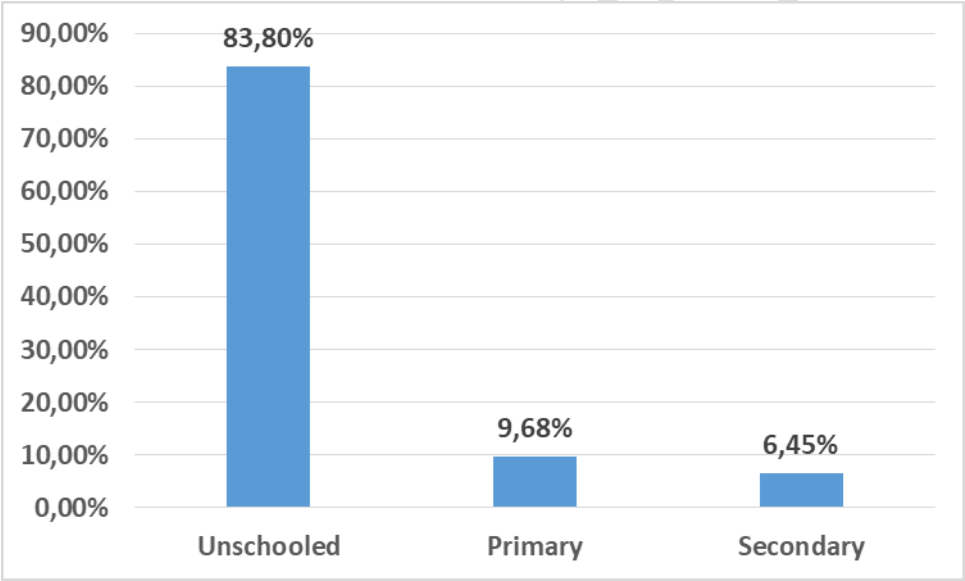


Figure 4: Educational level

Distribution of producers according to the source of technology acquisition

Figure 5 below shows that the majority of producers surveyed acquired toukoudi production technology from the REDSAACC project (55.16%) or elsewhere (35.48%). It is also necessary to understand any other source of acquisition of technology which is not REDSAACC. So elsewhere includes other projects, family (especially mothers) and seen with others.

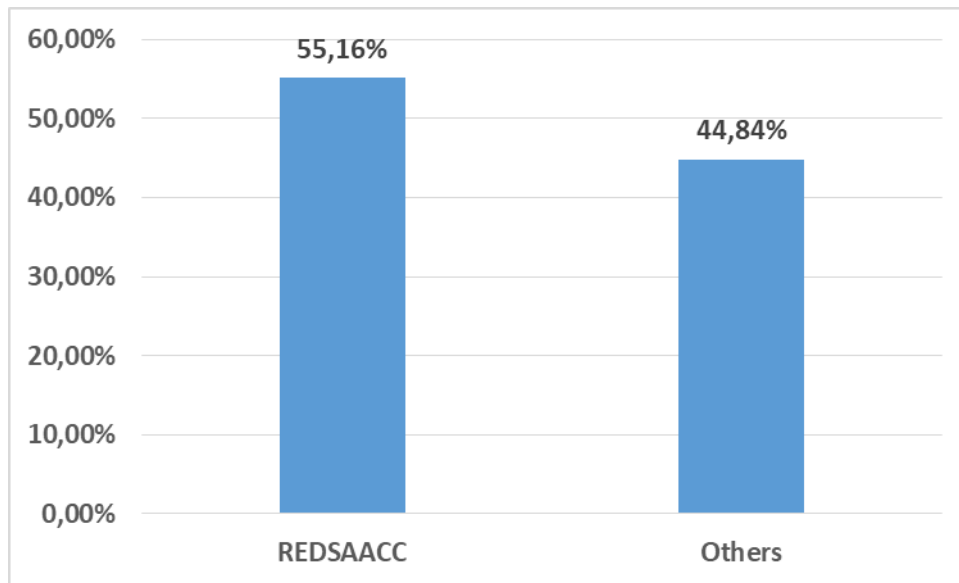


Figure 5: Source of acquisition of toukoudi technology

Characterization of traditional toukoudi manufacturing technologies according to producers

Raw materials

The targeted producers use millet in 100% of cases. According to them, millet produces white toukoudi which is highly appreciated by consumers. So according to the producers, millet is the only cereal used for the production of real (original) toukoudi.

Technical parameters of technology

According to the data collected, each region presents a specific technology. To this end, we tried to see what differentiates the technologies from one Region to another. The results of these parameters are presented in Table 1 below:

Table 1: Comparison of technological parameters

Distinctive settings	Regions					P-value
	MARADI	DOSSO	TAHOUA	TILLABERI	ZINDER	
Duration of preparation of raw materials and ingredients (h)	12,11 ± 0,11 ^a	11,80 ± 0,32 ^a	12,00 ± 0,00 ^a	12,11 ± 0,11 ^a	11,80 ± 0,32 ^a	0,241
Duration of the operation (h)	11,55 ± 0,29 ^a	11,90 ± 0,10 ^a	11,83 ± 0,11 ^a	11,90 ± 0,10 ^a	11,83 ± 0,11 ^a	0,213
Packing method	Sachet blanc	Sachet blanc	Cop avec couvercle	Sachet blanc	Cop avec couvercle	-
Shelf life (weeks)	3,94 ± 0,17 ^a	3,75 ± 0,15 ^a	7,58 ± 0,54 ^b	3,75 ± 0,15 ^a	7,58 ± 0,54 ^b	0,025
Average grinding cost/Kg (FCFA)	175,00 ± 0,0 ^a	170,00±5,00 ^a	197,92 ± 2,08 ^b	170,00±5,00 ^a	197,92 ± 2,08 ^b	0,000
Average cost of ingredients/Kg (FCFA)	342,67± 6,67 ^a	398,40 ± 1,60 ^a	637,00 ± 1,78 ^b	436,31 ± 1,60 ^a	641,37± 6,67 ^b	0,000

Les valeurs moyennes portant la même lettre sur la même ligne ne sont pas significativement différentes au seuil de 5%.

The technical parameters of the production technology of Maradi, Dosso and Tillabéri differ from those of Tahoua and Zinder in terms of shelf life, average grinding cost and average ingredient cost. The analysis of variance carried out on the shelf life gives a probability $p = 0.025 < 0.05$. We can therefore say that there is a significant difference at the 5% threshold between the technologies from the point of view of shelf life. In addition, the two-by-two comparison test shows us that there is not a significant difference between the technology of Maradi and that of Dosso on the one hand and that of Maradi and Tillabéri on the other hand. The difference is therefore observed between the regions of Tahoua and that of Zinder. The non-normality and non-homogeneity of the variances show that the median duration of preparation of ingredients and that of operations is not significantly different at the 5% threshold from one region to another. Unlike Tahoua and Zinder, the producers of Maradi, Dosso and Tillabéri package the toukoudi in white bags. The analysis of variance carried out on the average grinding costs and the average ingredient costs gives a probability $p = 0.000 < 0.05$. Which therefore allows us to say that there is a significant difference at the 5% threshold between regions from the point of view of average grinding cost and average cost of ingredients. Likewise, the two-by-two comparison test carried out shows us that there is no significant difference between the regions of Maradi, Dosso and Tillabéri. 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.

Production yield, cost and sales profit per kilogram of toukoudi

The average yield, cost and profit of production in the three Communes are presented in the following table 2.

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

Regions	Yield/Kg (Kg)	Cost/Kg (FCFA)	Profit/Kg (FCFA)
MARADI	4,310 \pm 0,139 ^a	797,9 \pm 25,8 ^a	261,4 \pm 16,1 ^a
DOSSO	4,173 \pm 0,189 ^a	788,8 \pm 30,5 ^a	282,8 \pm 23,2 ^a
TAHOUA	3,895 \pm 0,114 ^a	771,3 \pm 19,0 ^a	187,3 \pm 22,4 ^a
TILLABERI	4,41 \pm 0,119 ^a	789,9 \pm 23,8 ^a	277,8 \pm 32,4 ^a
ZINDER	3,89 \pm 0,115 ^a	771,5 \pm 31,2 ^a	185,3 \pm 14,4 ^a
Average	4,1 \pm 0,088	784 \pm 14	239,6 \pm 14,3
P-value	0,140	0,741	0,012

Mean values bearing the same letter in the same column are not significantly different at the 5% threshold ($p < 0.05$).

According to table 2, the production of toukoudi is an activity which provides on average a profit of around 240 FCFA/Kg. We note at the end of this survey that all regions according to the producers have the same number of people during cleaning and washing. On the other hand, they agree on the

fact that the washing time depends on the state of purity of the millet. According to the producers, cleaning times (90.32%), washing, grinding, packaging and storage vary depending on the quantity of toukoudi produced.

Consumer appreciation

All consumers surveyed (100%) believe that the cleanliness of the producer influences the consumption of toukoudi. According to 67.74% of respondents, toukoudi is often eaten when it is hot. The product is not always available (93.33%). Most consumers do not find it full time (80.65%). A good quality toukoudi should be slightly acidic (77.42%) and slightly sweet (58.06%). Sugar may be added depending on taste (35.48%), milk (25.81%), or ice (38.75%). However, the majority of consumers do not use milk (74.19%) or ice cream (48.39%).

DISCUSSION

According to the results of our work, all toukoudi producers are female (figure 1). These results are the same as those found by (8) during his study on the evaluation and improvement of the nutritional quality of fermented corn pastes and porridges in Congo. We also found that female producers begin to carry out this activity from the age of at least 15 (figure 2), which is confirmed by (9).

According to our statistics, the social status shows 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 singles (figure 3), these statistics are close to those found by (10) on fermented cereal-based products. The level of education showed 83.87% of producers not educated or illiterate; 9.68% completed primary school and 6.45% completed secondary school. This is not very different from the results found by (11) in India.

As found by (12) in its study on the food supplement for infants in black tip, we highlighted from our results that the producers surveyed acquired the toukoudi production technology from the project (in this study the REDSAACC project) (55.16%) or elsewhere (35.48%).

The technical parameters of toukoudi production technology differ depending on the region (locality) in particular on the average cost of grinding and the average cost of ingredients. The analysis of variance carried out on the shelf life gives a probability $p = 0.025 < 0.05$. So there is a significant difference at the 5% threshold between the technologies from the point of view of shelf life. These results corroborate with those found by (13) in Congo. This showed, through the two-by-two comparison test, that there was no significant difference between certain regions.

The production of toukoudi is an activity which provides on average a profit of around 240 FCFA/Kg (table 2), these results are close to those found by (14) during his study on fermented sorghum in Congo, a very similar cereal millet. According to our results, all consumers surveyed (100%) believe that the cleanliness of the producer influences the consumption of toukoudi and that 67.74% of respondents say that toukoudi is often consumed when it is hot. These two results are not very different from (15). The product is not always available (93.33%) which shows that the activity is practiced occasionally and these results are close to those found by (16). Most consumers do not find it

full time (80.65%). A good quality toukoudi should be slightly acidic (77.42%) and slightly sweet (58.06%). Sugar may be added depending on taste (35.48%), milk (25.81%), or ice (38.75%). However, the majority of consumers do not use milk (74.19%) or ice cream (48.39%). These results are close to those found respectively by (17), (18), (10) and (7).

CONCLUSION

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.

In addition, the two-by-two comparison test showed us that there is not a significant difference between the technology in Maradi and Dosso on the one hand and in Maradi and Tillabéri on the other hand. The difference is therefore observed between the regions of Tahoua and that of Zinder. Also, there is no significant difference at the 5% threshold between regions in terms of average grinding cost and average ingredient cost. Likewise, the two-by-two comparison test carried out shows us that there is no significant difference between the regions of Maradi, Dosso and Tillabéri. 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.

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