



# BENIN

## USING COMPOSITE FLOUR IN BAKERY

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The composite flour consists of 15% corn flour 15% and 85% of wheat flour. This flour is used for baking bread. The technology was imported from Senegal and has been adapted by the National Institute of Agricultural Research of Benin (INRAB).

The composite baking technology is to uses local cereals thereby reducing the price of bread. The composite bread also has comparative advantages in terms of nutritional quality and helps fight against food insecurity.

Compared to regular bread made entirely from wheat, the composite bread contains more fiber, lasts longer and is less rich in gluten; which facilitates digestion.

This technology has significant economic implications for the country of adoption as it boosts demand and consumption of cereals produced locally, and also, creates a new source of employment and opportunities, all of which generate more income for farmers. In addition, it limits the outflow of foreign currency and, creates more jobs , especially for youths , in the maize value chain.

SEE THE DOCUMENTARY FILM



[https://www.youtube.com/watch?v=s8mgZecKQaQ&index=12&list=PLjITXA8tslvobHH\\_F5MTLcaEYkGKXqqgf](https://www.youtube.com/watch?v=s8mgZecKQaQ&index=12&list=PLjITXA8tslvobHH_F5MTLcaEYkGKXqqgf)