

### **STDF Working Group: Progress Report**

<b>STDF</b>	STDF - 48
<b>Approval Date</b>	February 2006
<b>Start date of project</b>	Contract was signed on 15. July 2008, but activities have started since February 2008 pre-financed by IITA and from June 2008 pre-financed by PTAA due to agricultural season
<b>BROAD PROGRESS ACHIEVED TO DATE:</b> <ul style="list-style-type: none"><li>• Funds received,</li><li>• Activities to identify critical control point of sheanut and cashew quality and stakeholder perception on sheanut and cashew quality in progress</li></ul>	
<b>BROAD WORK ACHIEVED THIS PERIOD:</b> <ul style="list-style-type: none"><li>• Survey for cashewnut samples in 14 villages with 10 farmers per village to identify critical control points completed, sampling at beginning of season and after 3 months of storage completed; physical analysis completed and microbial analysis started.</li><li>• Survey for sheanut samples in 30 villages with 5 farmers per village in progress to identify critical control points;</li><li>• Surveys to evaluate stakeholders' perception on sheanut quality completed total of 400 stakeholders questioned across the value chain including producers, collectors, processors, traders and consumers, data entry and data analysis in progress</li><li>• Survey tools developed for stakeholders' perception on cashew quality.</li><li>• Project member Dr. Fandohan participated in an exchange visit to Institutions in Burkina Faso involved in sheanut production and processing (funded through National funds)</li><li>• Planning of inception workshop (date, site, invitees) in progress</li><li>• First meeting of steering committee.</li></ul>	
<b>BROAD WORK REMAINING FOR NEXT PERIOD AND BEYOND:</b> <ul style="list-style-type: none"><li>• Inform stakeholders on good production and processing practices for cashew and sheanut.</li><li>• Develop and diffuse efficient and pertinent technological options for improved cashew and sheanut products to small and medium size processors and exporters.</li><li>• Inform and train producers, collectors, processors, exporters, extension agents, quality assurance agents and consumers on good production and processing practices and the how to improve their product quality for cashew and sheanut.</li><li>• Improve the capacity of stakeholders in the value chain to respond to quality requirements of local, regional and international markets for the two products.</li></ul>	
<b>Impact</b>	A monitoring and evaluation system to measure the impact both in quantity and quality has been established. Stakeholder participation in the project has shown that the research efforts to improve product quality is appreciated.

**Deliverable / Targets Table (Log-frame)**

<b>Item ID</b>	<b>Item Description</b>	<b>Target Finish Date</b>	<b>Actual or Forecast Finish Date</b>	<b>Status: (% Complete)</b>	<b>Comments (Agency responsible)</b>
1	Contract signed	01.07.08		Completed	WTO
2	Inception Workshop for sharing of information about project activities and coordination with other stakeholders.	15.9.08	31.11.08	In Progress (10%)	IITA/PTAA
3	Perception study on cashew and sheanut quality, quality characteristics and factors that influence them.	1.3.09		In progress (40%)	IITA
4	Identification of critical control points along the production to sale continuum to for the improvement of microbiological quality and other physicochemical parameters for cashew.	1.5.09		In progress (60%)	IITA
5	Identification of critical control points along the production to sale continuum to for the improvement of microbiological quality and other physicochemical parameters for sheanut	31.7.09		In progress (30%)	PTAA
6	Test of 4 technology options in 3 villages in Benin impact on microbiological quality and other physicochemical parameters and nutritional quality of products	15.10.09		In progress (10%)	PTAA
7	Organise information session in villages with all the stakeholders on quality approach, Good agricultural practices (GAP) and Good Processing Practices for sheanut and cashew	15.2.10		In 2009	PTAA
8	Train farmers and members of inter-professional organizations on GAP and technology options to improve quality	15.2.10		In 2009	PTAA
9	Design and diffuse to stakeholders document on GAP and Good Processing practices, quality approach and critical control points for cashew and sheanut quality in 2 local languages and French	15.11.09		In 2009	PTAA
10	Inform stakeholders especially private sector on the services offered by the quality control services and national and international certification schemes	15.3.10		In 2009	Cebenor

Item ID	Item Description	Target Finish Date	Actual or Forecast Finish Date	Status: (% Complete)	Comments (Agency responsible)
11	Impact of environmental factors on storage and conservation of cashewnuts, sheanuts and sheanut products (microbiological quality and other physicochemical parameters and nutritional quality).	1.5.09		In progress (20%)	IITA
12	A study on the improvement of traditional process for the processing of sheanuts into sheanut butter to stabilize quality characteristics including cost/benefit	15.9.09		In progress (10%)	PTAA/IITA
13	Establish a map that shows the different sheanut tree populations based on the chemical characteristics of the nuts and butter destined for the different market segments	15.3.10		In progress (15%)	PTAA
14	Establish a steering committee and facilitate six-monthly meetings of the steering committee.	15.9.08		In Progress (20%)	IITA
15	Establish internal indicators and a monitoring system.	15.9.08		In Progress (25%)	IITA
16	Execute an ex-ante impact assessment of the project impact.	31.5.09		In Progress (20%)	IITA
17	Project Conclusion with final workshop	31.5.10		Not Started	PTAA/IITA
18	Project external evaluation	15.9.10		Not Started	PTAA/IITA
<b>End of Project</b>		14.7.2010			

#### Budget overview:

	STDF contribution (\$)	In-kind contribution (\$)	Total (\$)	% of Total project cost
Projected Total Project Budget (\$)	455,575\$	38,080	493,655	
Total expenditure to date (\$ and cfa)	14,000	8,000	22,000	5%
Expenditure for reporting period (\$ and cfa)	14,000	8,000	22,000	5%
Unspent funds (\$)			473,655	95%