



Bouillie **A**mylasée **M**il **S**oja **A**rachide (Amylased **B**aby Food in a **M**illet, **S**oya and **G**roundnut mix)

www.bamisagora.org **A Project in the fight against malnutrition** contact@bamisagora.org

« To give all people the right to be able to feed themselves »
« To give Mothers the right to be able to feed their children with dignity »

Document 01b, June 2016

The BAMiSA Project

The BAMiSA Project is related to **community health** and **Public Health**. Its objective is to assist long term, and without external help, in the fight against malnutrition in children and adults, in liaison with Health Authorities.

The BAMiSA Project aims to promote the incorporation of amylases to the thick and hot baby food mixture which allows **liquefaction** without **dilution** with water. The amylases added to baby food mixtures made with a lot of flour and very little water, allows the resulting mixture to be fairly fluid (flow rate of 120 mm/30 sec) but with a high energy level of 120 Kcal /100ml as recommended by WHO.

The BAMiSA Project aims to promote the local handcrafted production of an enriched flour, composed of Millet (or Maize) + Soya + Ground nuts, supplied with Malt : The "**BAMiSA® flour**". The BAMiSA flour belongs to the category of dietary flours called "Formulated supplementary foods for older infants and young children" (*Codex Alimentarius CAC/GL 08691*)

In an objective of dietary guidelines aimed at families, the BAMiSA Project proposes also the concept of Locally Amylased Food 120 Kcal /100ml (LAF-120) based on the use of local amylases, particularly "malt" from germinated cereals, and the use of enriched flours (cereal + fat pulses which are rich in lysine). The BAMiSA Project relies on a network of associations and communities who develop income generating activities in "Unités de Production Artisanale : **UPA**" (small workshops) or in "Groupes de Fabrication Communautaire : **GFC**" (local women groups).

BAMiSA Network in Africa – Coordinators :

<u>CAMEROUN</u>	Monique GABANA Centre de Jeunes filles, BP 12, Mbang, BATOURI	(00 237) 99 42 67 53	gabanamoni@yahoo.fr
<u>CENTRAFRIQUE</u>	Lena NDIAYE Association Solidarité Centrafrique, BANGUI	(00 236) 75 50 44 62	ndiayelena@yahoo.fr
<u>COTE D'IVOIRE</u>	Elizabeth TIEMTORE Centre Médical St Camille, BP 16, Toumodi – KOKOUMBO	(00 225) 48 14 33 32	srkokoumbo@yahoo.fr
<u>NIGER</u>	Maïmouna SOUMAYE Association Nigérienne Femmes Diplômées, BP 11281, NIAMEY	(00 227) 96 98 24 19	msoumaye@yahoo.fr
<u>RDC</u>	Justine MONGA Kamina, Haut Lomani	(00 243) 99 85 85 745	justinemonga@gmail.com
<u>SENEGAL</u>	Denise NDOUR GIE Dieurinio Sunu Mbey, DAKAR	(00 221) 77 527 93 56	denisecoumba@gmail.com
<u>TCHAD</u>	Dr Emilienne SOUBEIGA Centre Médical NDA Chagoua BP 82, N'DNJAMENA	(00 235) 99 37 49 75	emi_soub@yahoo.fr
<u>BURKINA FASO</u> et contact en France	Dr François LAURENT , 00 33 (0)2 35 96 39 24 1a rue de la Valleeuse, F76490 CAUDEBEC EN CAUX	(0)6 51 27 76 15	f.laurent76@free.fr

The BAMiSA Project's proposals :

- The implementation of international recommendations related to childhood nutrition (**WHO-UNICEF**) : Exclusive breast feeding until 6 months old, then introduction of adequate food supplements and continuation of breast feeding until at least two years old.
- A process to manufacture **dietetic childhood flour** complying with the quality requirements for this type of food, flour made of cereals mixed with fatty pulses : The BAMiSA flour.
- Familiarisation with the recipe "1 + 2 + 3" (which is one part of flour + two part of water + 3 pinches of malt), to prepare baby food with high protein and energy values owing to the use of diverse local amylases.
- The concept of LAF-120 (Locally Amylased Food 120 Kcal /100ml) as a topic of nutritional education.
- The use of local agricultural resources and simple craft workshops, reproducible at home to prepare the enriched flour and malt
- Setting up of "Maquis Bébé" and peer to peer programs "Les mamans BAMiSA" also promote good nutritional habits.
- Advice to encourage the use of soya and its consumption in places where soya is unknown.

The BAMiSA Project relies on :

- **Self sufficient local associations.** These associations form the *Unités de Production Artisanale de farine* BAMiSA® (**UPA** BAMiSA) which can finance themselves due to the sale of the BAMiSA® flour.
- **Groups of women** who manufacture BAMiSA flour for local use. These groups form the *Groupes de Fabrication Communautaires* (**GFC** BAMiSA).
- Public Health organisations and and Social Service facilities each time that it is possible to link them with the project.
- Networks constituted of all the people involved in the BAMiSA project and on the coordinators.
- **Partnerships** (North-South or South-South Partnership) that take part in the setting up of the UPA and GFC, (by investment at the start), and support the nutrition education activities and participate to the Project expansion.
- **Association de Promotion du Projet Bamisa** (APPB) set up the BAMiSA Project. It leads the network of various persons or groups who work on this project, whether they are in the North or the South, and ensures the standard of the flour.

The BAMiSA Project is at the disposal of :

- Local people, so as to enable them to manage the nutritional difficulties in their area with as much autonomy and permanence as possible, even in isolated areas, so as to reach vulnerable groups.
- Nutritional education programs who want to use the concept LAF-120 or the baby food BAMiSA in the fight against malnutrition.
- NGO or others organisations who want to use the BAMiSA flour as an alternative to imported products.

Implementing the BAMiSA Project is free :

- The Bamisa website empowers people to have the ability to start the BAMiSA Project
- Production of flour by the organisations who wish to sell BAMiSA flour with the trade mark BAMiSA® are subject to the signing of and compliance with the BAMiSA Charter and by a quality approach aimed at Quality Standards owing to APPB guidance.
- Any group undertaking the BAMiSA Project is welcome to join the national BAMiSA network or the french association promoting the BAMiSA Project : l'Association de Promotion du Projet BAMiSA (APPB)

Brand name BAMiSA® is protected by Patent Offices INPI and OAPI.