

Orange-Fleshed Sweetpotato (OFSP) Puree for Bakery Applications Business Partnership Opportunity

Makerere University College of Agricultural and Environmental Sciences is implementing a Bioinnovate funded project in Uganda entitled “Orange-Fleshed Sweetpotato (OFSP) Puree for Bakery Applications in East Africa for Nutrition, Post-harvest loss management, youth and women empowerment”. The projects located in Ethiopia, Kenya, Rwanda and Uganda seeks to achieve effective production of the Orange Fleshed Sweet Potato Puree as an ingredient in the vibrant bakery, confectionary and snack industry. It intends to provide technical and capital support to enable the acquisition of OFSP puree making equipment with flexible repayment and lease to own options to a food processing company that will produce OFSP puree as a business. For Uganda, the project is seeking for reputable and licensed food processing companies to write an Expression of Interest to run an OFSP Puree making business.

To qualify, applicants should ensure the following:

- They are operating an established viable food processing business
- Have an existing food safety plan, and qualified staff
- Have a clear employee payroll
- Have clear procurement procedures with back up records
- Have clear records of sales for the last 5 years with audited accounts,
- Have proof of ownership of a building or presence in a facility for at least 3 years
- Have up to 25% cash at hand of what the OFSP puree processing business will require
- Are able to meet production and sales target of the OFSP puree
- Are located close to Kampala with clear access to a Sweet potatoe growing region
- Demonstrate commitment towards a) aggressive access to and purchase of OFSP roots from farmers; b) quality assurance of OFSP roots received; and c) co-management of the OFSP roots supply chain
- Willingness to work with other partners of the project
- For more information about OFSP puree visit www.sweetpotatoknowledge.org

Interested companies should submit their applications with relevant documents by Monday, 19th August 2019 addressed to the;

Project Principal Investigator (P.I),
OFSP Puree for Bakery Applications
Project - Uganda,
College of Agricultural and Environmental
Sciences, Makerere University
P.O. Box 7062, Kampala, Uganda
Or send by e-mail attachment to:
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and copy to
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