

# THE PEANUT

*official newsletter of...*



Issue 4, June 2014

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Be sure to check out our newly updated website:  
[www.projectpeanutbutter.org](http://www.projectpeanutbutter.org).

Don't forget to like us on Facebook and follow us on Twitter @PPB\_RUTF!

We are now on Instagram! Follow ProjectPeanutButter to see more photos from the factories & field.



Above: PPB Malawi Production Manager Lynda Trigu (left) and Quality Manager Jane Milanzie (right) collaborate to ensure the latest batch of RUTF is produced to the highest standard.

## Malawi project reaches exciting milestones

The long-awaited transition from PPB Malawi's former factory to its new facility is now complete!

The original factory space was leased on a compound shared with a shoe company in the city of Blantyre. The new factory was built from scratch on Project Peanut Butter-owned land in the town of Lunzu, just north of Blantyre.

The PPB Malawi team conducted a factory dedication ceremony at the Lunzu site on March 27. Staff members sang songs of praise that such a major milestone had been reached and celebrated the presence of Nancy Baldwin, representative of a major PPB donor. PPB founder, Dr. Mark Manary, helped plant fruit trees in the factory compound, serving as a symbol of a new chapter in the PPB Malawi story (and hopefully a future (Ctd. pg 2) 1



Above: PPB Malawi staff members and St. Louis Nutrition Project volunteers pose outside the brand new factory building.

*(Ctd. from pg 1)*

source of food for factory employees as well). Factory staff are already taking ownership and pride in their new place of work, which is impressive in size and visible to many who pass by on the major Malawi “M1” highway.

Dedicated Project Peanut Butter staff and General Mills volunteers worked tirelessly to move production machinery from the old site to the new and to reassemble it in the new production room. The task was highly technical and required great care to ensure machinery was not damaged during the move and was connected to electricity properly. Their efforts paid off—on April 22, PPB Malawi successfully resumed production of lifesaving RUTF at the Lunzu factory.

Relocating to the Lunzu site has presented a few new challenges for the Malawi project to tackle, but there is no question that this move was the right move. The new factory is carefully designed in accordance with our specific production needs, is structurally superior to the old space, and can be altered at will as PPB grows and changes.

What’s the next milestone to be reached? PPB Malawi’s eventual goal is to process its own peanuts— one of the most widely recognized ingredients of RUTF. Initial designs for a peanut processing facility to be located nearby the factory are already underway. ♦



Above: Administrative Officer Eliza Phillipo in the new office building. Below: Assistant Quality Control Manager Shadreck Chimndozi takes samples in the new factory.





## Sierra Leone clinic team investigates four types of supplementary food to treat moderate acute malnutrition

“A wana” from Sierra Leone! This is the traditional greeting of the Mende people—the ethnic majority in Eastern Sierra Leone where Project Peanut Butter is implementing its latest feeding program. Beginning in January 2014, PPB began an important partnership with the Sierra Leone Ministry of Health and UN World Food Programme to research moderate malnutrition in children under 5 years old in the region.

The research involves traveling to 2 of 20 village-level clinic sites 5 days a week in order to staff, manage, and supply 1 of 4 types of supplementary food to clinic feeding programs. Local staff and volunteers distribute food and collect data on children’s health and growth in order to investigate which food is most effective in treating moderately malnourished kids in Sierra Leone. The program also requires identifying and treating children who are suffering from severe acute malnutrition with PPB ready-to-use therapeutic food—a crucial provision to halt further malnutrition and health complications. To date, PPB has treated 1,087 moderately malnourished and 240 severely malnourished children through this study. The work is expected to continue through next year!

Below: A long line of mothers waits for their children to be assessed by the PPB clinic team in Sierra Leone.



Still, the program does not impact malnourished children alone. As PPB volunteer Marcus Fagon has found,

*“It has struck me during my volunteer placement in Sierra Leone just how difficult life is here. And, with rainy season approaching, it seems inevitable that harvesting and eating healthy foods will only get harder. We’ve seen clinic attendance gradually rise, making our supply even more vital in these remote parts of Sierra Leone. In the upcoming season I know it will be more important than ever.”*

The traditional response to “Awana” is “Kwanay,” which translates to, “How is your health?” The PPB Sierra Leone clinic team is happy that its in-country expertise and resources are giving children in village communities the chance to answer this question positively! Through screening efforts, food distribution, and one-on-one counseling, PPB staff are sensitizing communities, educating mothers, and providing for one of the most vulnerable groups in Sierra Leone: malnourished children. ♦





Above: Women in Ghana sort peanuts after shelling them.

Below: Ghana Country Director Carly Edwards (center) poses with Luke Hostetter (left) and Dietrich Alderfer (right). PPB bid farewell to Dietrich and Luke this June, who spent many months renovating the Ghana factory. Thank you both for a job well done!



Below: A giant shipping container with the production machinery for the PPB Ghana factory is off-loaded (left). The production machinery is delivered to the PPB Ghana factory site in Kumasi, Ghana (right).



## Ghana crew actively searches for local peanut supplier in northern regions

Recently, PPB Ghana Country Director, Carly Edwards, traveled to Tamale in search of peanuts. Widely grown in the northern, more arid regions of Ghana, peanuts are a common snack and a staple ingredient in the popular local dish groundnut soup.

Although peanuts are a common crop, the high quality, roasted peanuts that Project Peanut Butter requires are challenging to find in Ghana on a large scale. While in Tamale, Carly investigated

potential sources for raw and roasted peanuts. She met with a rice and corn aggregator who is familiar with the peanut farming process and may be able to transition into peanut processing. She also saw women shelling and sorting peanuts that they had harvested using the traditional method. PPB Ghana is now investigating several options of peanut suppliers to ensure that all RUTF ingredients are available in July, when the mixing machinery will be tested in earnest. ♦



### Did You Know?

PPB has strict requirements for all the ingredients we use in order to meet our customers' high quality standards for RUTF. PPB tests peanuts for two main risks: aflatoxin and bacteria. Aflatoxin is a carcinogenic toxin produced by a mold that can grow on peanuts in greater or lesser quantities depending on how the peanuts are grown and stored. Peanuts can be sorted by hand to remove shriveled or discolored peanuts that are likely to contain aflatoxin. Bacteria must be killed during the peanut roasting process, and peanuts must be carefully packaged and stored after roasting before delivery to the PPB factory because the nuts will not be cooked or heated again. PPB strives to find ingredient suppliers willing to work toward and meet our high quality standards through each step of the process.



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