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## FEED THE FUTURE INNOVATION LAB FOR LEGUME SYSTEMS RESEARCH

April 2024



The Feed the Future Innovation Lab for Legume Systems Research fosters dynamic, profitable, and environmentally sustainable approaches that contribute to resilience, productivity, and better nutrition and economic opportunities. The lab is managed by Michigan State University.

### *From the Management Office*

**Legume Lab holds four Regional Stakeholder Convenings focused on identifying gaps in the legume system to drive research priorities**



Over the last six weeks, the Legume Systems Innovation Lab held four regional stakeholder convenings (RSCs) to address gaps in regional legume value chains in Africa and Central America. The gaps identified will drive funding priorities which will be released as request for proposals (RFP) in the upcoming month.

The program expects to fund legume research projects aligned with the Legume Systems Innovation Lab goals of best agronomic practices and services, targeted varietal scaling and development, inclusive inputs and market systems, and climate change adaptation and mitigation as they relate to legume value chains.

Over 350 legume stakeholders from Central America, East, Southern, and West Africa joined the day-long RSCs. Recording of all the events can be found at the link below.

RSC recordings

***The Legume Systems Innovation Lab expects to announce a call for proposals in May. Check our website for the latest information and watch your inbox for more details.***

## ***In the Field***

### **Project Final Reports**

*The Legume Systems Innovation Lab awarded competitive and commissioned project grants to support research activity during the first five years of the lab. These projects, now concluded, have submitted final technical reports which we will feature in our monthly newsletter. This month we feature a project that worked to work to support the development of legume-based agro-processing operations, through understanding factors that drive and constrain the demand for nutrient rich legumes, as well as identifying relevant interventions to alleviate these constraints, in Malawi and Zambia.*



## **Improving Incomes and Nutrition Security Through Development and Commercialization of Consumer Preferred Processed Legume-based Products in Malawi and Zambia**

*Led by Dr. Robert Fungo, Alliance of Bioversity International/CIAT*

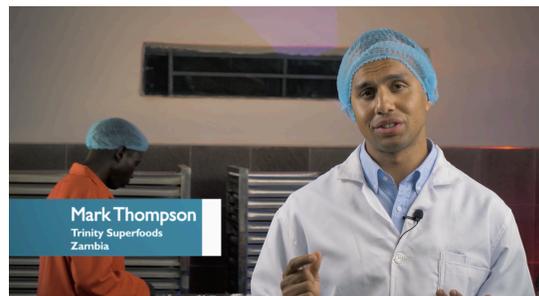
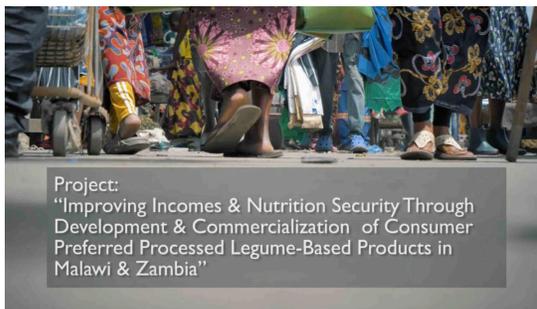
The project was designed to respond to the need for improved capacity of processors in each country to profitably develop and commercialize the value added nutritious legume-based processed food products and to fill the knowledge gaps.

The overall goal of the project was twofold: 1) to catalyze value addition on nutritious legume foods through testing and optimization of processed products in preparation for commercialization and: (2) increased access to knowledge on the consumer preferences and demand for value-added legume-based products.

The major research outputs included three optimized bean-based food products, policy briefs, protocols, students' theses and dissertations and manuscripts. The optimized products were generated from research by students together with the processors. The students were academically and technically guided by scientists from implementing institutions. These outputs had an impact on perception of private sector players (processors), in as far as adoption, demand and commercialization of bean-based food products are concerned in Malawi and Zambia.

Click the link below to read the complete project final technical report.

Read the full report



In addition, the Legume Systems Innovation Lab captured highlights of this project in a short video. Please click the View button below to see this project in action.

View

## *Featured Legume of the Month*

### Lentils



Lentils, which provide high protein and fiber also make a good pantry staple due to their long shelf life. They can be used as quick nutritional addition to many recipes or be the featured star of the dish.

According to an article from [Michigan State University](#), as much as eight grams of fiber per half-cup serving, cooked lentils can contribute a significant portion of the daily fiber recommendation, while delivering the benefits that a high-fiber diet can provide.

### Cooking with Lentils...

#### BEET AND LENTIL SALAD

This recipe from [Lentils.org](#) mixes lentils with fresh greens, goat cheese and tosses with dijon vinaigrette for a tasty and healthy salad

The salad comes together quickly in just three steps. First, combine cooked beets and lentils with arugula and goat cheese. Second, whisk together the dressing. Third, top with the dressings and enjoy!



[Get the Recipe](#)

**For More Information on the  
Feed the Future Innovation Lab for Legume Systems Research**

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