

The BAMiSA Project



Bouillie
Amylasée
Mil
Soja
Arachide



A Malnutrition Prevention Project

« For peoples' rights to feed themselves »
« For the rights of families to feed their children themselves »

Translated November 15th 2020

The WHO recommends fighting infant malnutrition effectively by feeding them **protein-energy** rich porridge that is fluid enough even for babies as young as six months old.

The BAMiSA Project is based on the concept of Liquefied Concentrated Porridge (LCP) which consists in preparing the porridge, or gruel, with a lot of flour and very little water. An amylase is then added to the still warm thick porridge to break down the starches and rapidly liquify it. The LCP can thus meet the WHO recommendations of **120 Kcal/100ml** whilst also putting an end to the disastrous dilution of porridge with water.

The BAMiSA project is characterised by its use of amylases obtained in situ by germinating locally-grown cereals to extract malts which, as with maternal milk and saliva, are rich in amylases.

The « **1 + 2 + 3 Porridge Recipe** », (i.e. **1** volume of flour + **2** volumes of water + **3** pinches of malt) thus enables the preparation of these LCP's.

Nutritional Education programmes include the liquefaction of porridge by an amylase and the LCP concept is made available to Health Services, to district and village communities as well as families to enable them to prepare LCP's on their own.

Our "**BAMiSA® flour**" is a balanced, pre-cooked and locally-sourced compound flour combining one cereal and two fatty legumes to produce a **protein-**, especially Lysin, and **lipid-rich** flour. This flour enters the category of dietary flours called "Formulated Supplementary Foods for Older Infants and Young Children" (*Codex Alimentarius CAC/GL 08-1991*).

The processing of this flour can be carried out by Local Production Unities (**LPU**) which consequently develop Income Generating Activities (**IGA**). The BAMiSA flour can also be produced by Community Manufactured Groups (**CPG**).

The use of the BAMiSA flour formula is totally free of rights but a patent protects the intellectual property of the BAMiSA® brand name (INPI and OAPI) whenever flour is sold under that name.

Adhesion to the BAMiSA Project is *signed and enacted* under supervision of the **Charte du Projet BAMiSA (BAMiSA Project Charter)**

The BAMiSA Project is supported by associative or communitarian structures in [BENIN](#), [BURKINA FASO](#), [CAMEROON](#), [IVORY COAST](#), [GUINEA-BISSAU](#), [MAURITANIA](#), [MOZAMBIQUE](#), [NIGER](#), [SENEGAL](#), [CHAD](#), (see Document 02 Members of the BAMiSA Project per country).

Contact in France : Association de Promotion du Projet BAMiSA (APPB),
Rives en Seine 76490, bamisa@free.fr , f.laurent76@free.fr