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FEED THE FUTURE INNOVATION LAB FOR LEGUME SYSTEMS RESEARCH

August 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 Systems Innovation Lab
Annual Report Now Available**



Feed the Future Innovation Lab for
Legume Systems Research
Fiscal Year 2023 Annual Report
October 1, 2022 – September 30, 2023

Version: FSNAL



The Feed the Future Innovation Lab for Legume Systems Research is pleased to announce the release of our program's annual report for fiscal year 2023. [Download](#) today!

Legume Lab to Participate in Side Event at AFSF September 2

FEED THE FUTURE
The U.S. Government's Global Hunger & Food Security Initiative

SIDE EVENT

AFRICA FOOD SYSTEMS FORUM 2024
Innovate, Accelerate and Scale:
Sustaining Food Systems Transformation & Digital Growth Era

Socio-technical Scaling for Transformative Action

2 September 2024
8:00AM - 9:30AM

Kigali Convention Centre, Rwanda
Room MH1

Organized by the Feed the Future Innovation Lab Council

USAID MICHIGAN STATE UNIVERSITY KANSAS STATE UNIVERSITY PURDUE UNIVERSITY WASHINGTON STATE UNIVERSITY PennState FEED THE FUTURE INNOVATION LAB FOR MARKETS, RISK & RESILIENCE HORTICULTURE INNOVATION LAB MISSISSIPPI STATE UNIVERSITY SYSTEM CENTER FOR AQUATIC HEALTH AND FOOD SECURITY The International Centre for Evaluation and Development Tufts

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 aimed to map and assess cowpea data sources and gaps along the cowpea value chain in four West African countries. The project worked in Benin, Nigeria, Niger, and Senegal.



The Cowpea Atlas Project set up national advisory panels in each of the target countries to contribute to data gap filling and to provide continuous ongoing data supply. Members of the Benin advisory panel are pictured above.

Cowpea Atlas Project

Led by Dr. Ousmane Coulibaly, CERAAS/ISRA

Cowpea is one of the most important seed legumes in the arid and semi-arid zones of Africa with considerable economic, nutritional, and agronomic

benefits.

Cowpea has also a huge potential in terms of derived products and utilization (canned, whole and decorticated flour, infant food), which is still largely untapped in the sub-region. The factors constraining the diversification of cowpea utilization across agro-ecological zones in the sub-region are poorly documented, limiting value addition in cowpea value chains. In addition, cowpea production and marketing systems are constrained by social, cultural and economic factors, which need to be identified and tackled to enable farmers to take advantage of existing national and export markets.

The global objective of the project was to establish an inclusive and sustainable agricultural-led economic growth through the identification of sociocultural and/or economic motivators and/or barriers to cowpea utilization at various stages and scales within production and market systems in Benin, Nigeria, Niger and Senegal. These countries cover a spectrum of diversity in agro-ecological zones, cowpea production and market systems in West Africa.

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

[Read the full report](#)

Featured Legume of the Month

White Beans



White beans are commonly found in grocery aisles under the names, navy, cannellini, and "great northern". They are a high source of fiber, complex carbohydrates, potassium, and dietary fiber.

Adding white beans into your cooking offers a low calorie vegetarian option that is gluten free. Try the recipe below

for a unique way to incorporate white beans into your diet.

Cooking with White Beans...

CREAMY WHITE BEAN ALFREDO PASTA

This recipe found on the [Bean Institute website](#) is a unique vegan creamy white bean Alfredo pasta. Yes, a vegan Alfredo!



White beans, walnuts, potato, and nutritional yeast stand in for the usual dairy in this smooth and rich sauce.

Add the traditional linguini pasta to the sauce and garnish with blanched peas, micro basil and rosemary lemon scented walnuts. A vegan delight!

[Get the Recipe](#)

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

[Visit our website](#)



This newsletter is made possible by the generous support of the American people through the United States Agency for International Development (USAID) under the Feed the Future initiative. The contents are the responsibility of Michigan State University and do not necessarily reflect the views of USAID or the United States Government.



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