

GEM parboiled domestic rice in urban markets a promising future in Nigeria

Sidi Sanyang, Kamanda Josey, Fiamohe Rose Edwige, Ndindeng Sali Atanga, Attiogbevi-Somado A. Kafu-Ata,
Abdoulaye Abiba
s.sanyang@cgiar.org
Africa Rice Center AfricaRice

Abstract: Multi-stakeholder innovation platforms IPs are hypothesized to facilitate collective action for the generation, adoption and scaling of agricultural innovations that improve productivity and income. This study demonstrates the process through which positive changes were induced in the Bukan-Sidi Lafia rice IP in Nigeria, through technical and institutional innovation. The Lafia IP was established around domestic parboiled rice as entry point using the Grain quality enhancer, Energy- efficient and durable Material GEM rice parboiler. Assessment conducted using rapid appraisal methods revealed that GEM-parboiled domestic rice competes with imported rice in urban markets. Added market value of GEM-parboiled domestic rice was 0.2 over sub-optimally parboiled rice. Consumer-preferred attributes of domestic parboiled rice over imported rice included swelling, cleanliness and taste. In addition, GEM is less time-consuming and safer to operate, and requires less fuelwood. As a result, local parboilers have adopted good parboiling practices in their businesses. Collective action using the IP enhanced the skills of IP actors through information and experience sharing. To further expand opportunities for the IP, there is a need to engage other key stakeholders mainly microfinance institutions to access credit, facilitate contractual arrangements beyond the IP, and improve capacity in business plan development and financial management.