

# **Trends and Constraints in the Utilization of African nightshade** (Solanum nigrum complex) in Tanzania

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## Background

- □ African nightshade (ANS) is a good source of income, essential minerals, vitamins and bioactive compounds<sup>12</sup>
- ANS is neglected and underutilized in many parts of sub-Saharan Africa (SSA) despite its various potentials
- ANS is among the most widely distributed and consumed indigenous vegetables in Tanzania<sup>2</sup>
- ANS utilization faces challenges due to a shift towards exotic vegetables<sup>1</sup>
- □ This study seeks to document trends and constraints of utilizing ANS and advice on optimum preservation techniques for year-round availability

## **Materials and Methods**

- Cross-sectional study
- Random sampling used to get participants
- Semi-structured questionnaires and Focus group (FGDs)
- A total of 627 participants were interview
- Four FGDs consisting 6-10 individuals Informed consent was sought from all participant
- **Figure 1:** Tanzania map showing ANS cultivating areas



#### **Figure 1:** Tanzania map showing ANS cultivating areas

### Results



ANS contributing to 5-10% of majority households incomes (53%)

Figure 4. Challenges hindering cultivation and increases postharvest losses of ANS (n=442)

Response (%)

Figure 5. Processing and preservation methods for of ANS (n=469)



Lack of knowledge contributed to poor postharvest handling technology and low value addition of ANS such as drying and fermentation

□Majority (72.1%) of farmers cultivate ANS as the source of food for their home use, other rejects are used as animal feeds

□ ANS accompanied various staple foods but mostly *ugali* (stiff porridge)

#### **Figure 8.** Various methods utilized to cool fresh ANS for preservation (n=442)

### Conclusion

#### **ANS** is highly consumed in Kilimanjaro and Morogoro

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□Insect pests and diseases hampered production of ANS

**□**Frying and boiling were the main preparation methods

Poor postharvest handling and minimal value addition hinder utilization of ANS

Quality pesticides , training on proper production techniques, and training on value addition

such as fermentation and drying can improve ANS accessibility and utilization

### References

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