

Project title : BARABARASHII - Evaluation of the impacts about a change of method that process shea nuts for the production of shea kernels

Project place	Project cost	Role in the project	Technical and financial sponsors	Dates
Burkina Faso	8 300 €	Shea expert	CONFIDENTIAL	July 2021 - September 2021

Project's goals and results

Main goals

As part of its **direct purchase program for sustainable shea kernels**, our partner trains women in Burkina Faso in improved stove construction techniques. Were evaluated thanks a study conducted in 2019 in collaboration with Nitidæ: energy **performance**, **sustainability**, dissemination and **improvement** of the economic and sanitary conditions of women producers. Then, our stakeholder trained women on the **processing** of shea nuts using the steaming method and now wishes to identify the **impact** of this change on energy consumption and work time.

Specific objectives

SO1. Identify the **collectors** where tests will be carry out (treatment system, pots, volume required...)

SO2. Conduct tests in **3 improved cookstoves** (sheets and measurement materials, calculation sheets)

SO3. Manage an **objective evaluation** of the impacts by improved cookstoves and of shea nut steaming method on wood and water consumption and on time saving

Beneficiaries

- All **women** who have built improved stoves and are using them following their training since 2016
- Buyers of shea nuts

Results

R1. Tests results evaluating **direct gains** obtained as regards saved energy, water and time

R2. Experts conclusions and recommendations on the task, especially with some cooking method that improves the **processing** and **drying** time of nuts that potentially affects their quality

Activities

A1. Hire technicians who will participate in the field measurements of Banzon, about 65 km from Bobo-Dioulasso

A2. Acquaint oneself with the shea nuts steamed **processing system** that women use

A3. Comparative tests on those two cooking methods through the **Controlled Cooking Test** (CCT) standard developed by the Global Alliance for Clean Cookstoves. Stoves will be tested 3 times under the same conditions:

- CCT of shea nuts by the **boiling method** on a traditional "three-stone" stove and on an improved one
- CCT of shea nuts by the **steam cooking method** on a traditional "three-stone" stove and on an improved one