

SHARE:

[Join Our Email List](#)

## FEED THE FUTURE INNOVATION LAB FOR LEGUME SYSTEMS RESEARCH

June 2023



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 Lab Project Builds Capacity at the University of Zambia



The Legume Lab project, "**Genetic Improvement of Dried Beans for Bruchid Resistance for Southern Africa**" has recently installed two Mattson cookers at the University of Zambia in Lusaka.

Long cooking times is a major constraint in the consumption of protein rich beans. The addition of the Mattson cookers will allow the project to easily research cooking times of the different common bean varieties they are developing.

The research team led by North Dakota State University is working to release bean varieties that are resistant to bruchids and have reduced cooking times.

Bruchids are a post-harvest pest responsible for over 48% of bean losses in quality and quantity of common bean in storage. The new varieties which offer both the reduced cooking times and bruchid resistance are expected to be welcomed by small holder farmers throughout the Zambian bean growing regions.

[Learn More](#)

## *In the Field*

### **Legume Lab Project Close-Out Meeting Held in Malawi**

Members of the Legume Lab project titled, "**Transforming Seed Systems to Respond to Bean Variety Demand Through Multistakeholder Platforms in Malawi**" recently convened in Lilongwe to discuss project outcomes as formal activities come to a close.

The project addressed the lack of coordination among legume value chain stakeholders in Malawi and introduced multistakeholder platforms as a means of linking researchers, seed companies, farmers, and private sector grain offtakers.

Through these platforms every member of the value chain benefits. Researchers receive critical information directly from farmers and offtakers on what variety traits are important and desired, seed companies benefit by understanding what varieties of seed the farmers and offtakers will support and purchase, farmers benefit through relationships with grain offtakers which can lead to growing agreements and support in adopting good agricultural practices, and offtakers benefit through the availability of quality legume products demanded by their customers.

The project was led by the Alliance Bioversity/CIAT which worked to bring the value chain players together by providing the framework for the relationships to grow. Even though project activities are coming to a close, the multistakeholder platforms are expected to continue providing sustainable solutions for the legume value chain in Malawi.



*Attendees of the Legume Systems Innovation Lab project, “Transforming Seed Systems to Respond to Bean Variety Demand Through Multistakeholder Platforms in Malawi” close-out meeting in Lilongwe, Malawi.*

## **Featured Legume of the Month**

### **LENTILS**



[Lentils.org](https://lentils.org) is a great resource for all things lentils. Some of the interesting things we found out about lentils on this website include:

- When lentils are combined with a whole grain they can provide the same quality protein as meat.
- A half cup of cooked green lentils provides 32% of your daily recommended allowance of fiber.
- Canada is the world's leading producer and exporter of lentils.

Lentils come in a variety of colors. Brown is the most common but you may also find green, yellow, orange or red in your local supermarket. Each have different cooking and other characteristics but all offer excellent nutritional benefits for you and your family.

### **Cooking with Lentils...**

#### **Thai Lentil Larb**

Larb is a popular Thai salad that is usually made with pork, chicken or other meat proteins. This recipe for **Thai lentil larb** from [Pulses.org](https://pulses.org) uses lentil as the main protein making this a great option for your meatless Monday dinner.

Light and flavorful, lentil larb is best served on lettuce and eaten by hand. Best of all this recipe takes less than 30 minutes to get on the table leaving more time for other activities or a quick meal during a busy day.



[Get recipe here](#)

### **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.



**MICHIGAN STATE**  
UNIVERSITY

Feed the Future Innovation Lab for Legume Systems Research | Michigan State University,  
Justin S. Morrill Hall, 446 West Circle Dr. Room 321, East Lansing, MI 48824

[Unsubscribe \[abr.legumesystems@msu.edu\]\(mailto:unsubscribe.abr.legumesystems@msu.edu\)](mailto:unsubscribe.abr.legumesystems@msu.edu)

[Update Profile](#) | [Constant Contact Data Notice](#)

Sent by [abr.legumesystems@msu.edu](mailto:abr.legumesystems@msu.edu) powered by



Try email marketing for free today!