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Nestlé develops nutritious sorghum-based porridge

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By **Manbeena Chawla** | November 15, 2021



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The Golden Morn porridge launch is part of a wider movement within Nestlé towards using agricultural or manufacturing byproducts to reduce waste and upcycle nutrients

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The product uses a sorghum side stream from the Nestlé factory in Agbara, Nigeria that is highly nutritious but is typically discarded during the production of malt for *Milo*.

To meet regional needs and tastes, the sorghum is then blended with cereals such as wheat and maize. The product was developed using a scientifically validated nutritional concept called *GRAINSMART™ Balance*, to achieve the right balance of carbohydrates and fiber, for optimal nutrition – including support for the immune system – and taste.

Using this side stream helped reduce the cost of ingredients and has allowed Nestlé to develop a nutritious breakfast option that lower-income families can afford.

Developed by experts at Nestlé's R&D Center in Abidjan together with the company's global R&D Network and local markets, the porridge is now being tested with consumers in Côte d'Ivoire under the *Golden Morn* brand, ahead of a regional launch in 2022.

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