



ViM Beneficiary Taste Tests of Title II Food Aid Products Sanmantenga Province, Burkina Faso

A Report from the Food Aid Quality Review

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Acronyms

CSB	Corn Soy Blend
CSB+	Corn Soy Blend Plus
CSB13	Corn Soy Blend 13
CSB14	Corn Soy Blend 14
FAQR	Food Aid Quality Review
FDP	Food Distribution Point
FFP	Food for Peace
FVO	Fortified Vegetable Oil
HNP	Health and Nutrition Promoter
IRSS	Institut de Recherche en Sciences de Santé
NGO	Non-Governmental Organization
PLW	Pregnant Lactation Women
PM2A	Preventing Malnutrition under the Age of 2
PVO	Private Volunteer Organization
USAID	United States Agency for International Development
RUSFI	Read-to Use Supplementary Food I (USAID Product)
RUTF	Read-to Use Therapeutic Food
SC+	Super Cereal Plus
SAVE	Save the Children
ViM	Victory Against Malnutrition

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Picture 1: A young boy stands in the middle of a group of women during a RUSF taste test in Toyende, Sanmantenga (December 2013). Photo taken by Nadira Saleh

Part I: Introduction and protocol for taste tests

Consumer acceptability taste tests are part of Tufts University Friedman School of Nutrition Science and Policy for the United States Agency for International Development (USAID)/Food for Peace (FFP)-funded Food Aid Quality Review (FAQR) Phase II. FAQR Phase II is part of USAID/FFP's efforts to improve the nutrition and quality of the Title II food aid basket.

In 2011, USAID approved FAQR Phase I recommendations on improving food aid products to better meet the nutritional needs of beneficiaries. Tufts University is currently in the second phase of this review which recommended modifying the current Corn Soy Blend 13 (CSB13), one of the main U.S. food aid commodities, to include a dairy ingredient and an upgrade of the micronutrient premix as well as to ensure that beneficiaries prepare CSB consistently with fortified vegetable oil (FVO) in the recommended ratio of 3 FVO to 10 CSB. The FAQR report also recommended strengthening the evidence base for innovations in products and programming and testing the effectiveness and cost-effectiveness of any recommended program or commodity modifications.

The objective of these taste tests was to gain feedback from Title II beneficiaries about the taste acceptability of the four food aid products when distributed and prepared as recommended by FAQR-I. These taste tests were conducted in collaboration with ACDI/VOCA and SAVE in Burkina Faso, District of Sanmatenga.

The taste tests explored the taste acceptability of the following foods:

- 1) Corn Soy Blend 14 (CSB14) (with whey protein concentrate and enhanced micronutrient profile), prepared with FVO;
- 2) Ready-to use supplementary food I (RUSF1);
- 3) Super Cereal Plus (SC+) (has an enhanced nutrient profile, dairy ingredient (non-fat dry milk), and oil already embedded into the CSB);
- 4) Corn Soy Blend Plus (CSB+) (prepared with FVO)

a) Participants

Prior to working with beneficiaries, taste tests and focus group discussions were conducted with Private Voluntary Organizations (PVOs) staff and project partners (IRSS and SAVE) to get feedback on the taste of the new products, understand staff experience with existing products, and to prepare for beneficiary taste tests (See Part II).

The beneficiary taste test participants included child-mother pairs who were consuming CSB as part of food aid rations they receive through the ACDI/VOCA and SAVE Title II ViM program. Mothers of any child in the target age range of 6-23 months who had started complementary feeding were eligible to participate. Approximately 10-15 women were recruited by ViM promoters at each site, totaling to 80-120 mother-child pairs (See Part III).

b) Taste Test and Interviews

Each of the four foods was tested at two villages, in the same zones where those foods will eventually be distributed in the main study. The SAVE team was heavily involved in recommending the villages for taste tests. These villages were chosen based on four factors:

- i. They had enough children of complementary feeding age to recruit for a taste test
- ii. The two selected villages were geographically well separated to account for differences in regional preferences
- iii. The two selected villages were culturally/ethnically different to account for differences in cultural preferences (if applicable)
- iv. The two villages had not recently been visited by an outside group (to reduce beneficiary burden)

While some of the selected villages also had a distribution point linked to the village, the taste test was never conducted at the distribution point.

The sessions lasted between two to three hours total. Women were present for the preparation of the food, prepared in a communal pot by the field research coordinator and IRSS staff. The preparation of the food was consistent with the updated FAQR recommendations, with respect to ratios and oil and flour. In the case of RUSF taste tests, no preparation was required.

As pre-selected mothers arrived, they were asked verbally for their consent for participation for themselves and their beneficiary child, and if they agreed, they were included in the taste test and question session. The mothers were asked to taste a couple spoonfuls of the sample and feed the rest to their child. They were then pulled aside one at a time and were administered a short interview regarding the food that they and their child consumed (Interview guide included in Appendix A). Women were then invited to ask any questions and were thanked for their participation.

Part II: Observations and experiences from preparations of porridges

With the exception of the RUSF, in all of the taste tests the ratio of flour to oil (10:3) and the corresponding recommended quantity of water was respected. During the first PVO taste tests with IRSS and SAVE, the research team also closely followed the instructions for preparation. However in subsequent beneficiary taste tests, with input from the PVO taste tests, the local enumerators and from SAVE staff, the methods of preparation were modified. This is both due to observations regarding the ease of preparation of the product and local taste preferences. These observations are summarized below:

Adding flour to boiling water

The current instructions from the commodity requirement documents and WFP encourage adding water to a pot and bringing it to a boil to ensure water is sterilized, then stirring in the flour and bringing that mix to a boil.

This method did not work for the team's original preparation during the IRSS taste test, since the product does not dissolve well upon contact with boiling water and led to lumpy porridge. Instead, in subsequent taste tests, the team first mixed dry flour with a small proportion of the water, adding this to a pot and gradually adding boiling/boiled water, mixing well in between additions. This avoided lumps and allowed porridge to slowly thicken.

SC+ is lumpy

Some local women use a perforated spoon to make porridge to help prevent lumps. While this was not especially necessary for the CSB and CSB14, the SC+ is a finer flour and is much more prone to lumps. In both taste tests of SC+, crushing lumps increased the amount of attention and time required to prepare the porridge. Using a perforated spoon for the preparation of the SC+ might be especially recommended for this porridge as well as recommendations to women to be especially attentive while preparing it.

CSB14 could be prone to insects

Before conducting the taste tests, the research team pre-measured the flours to reduce time on site. Both the SC+ and CSB14 were pre-measured at the same time, put in clear plastic bags and tied with twist ties. Interestingly, both bags of the CSB14 became infested with weevils, while the SC+ was not. It is worth noting that the CSB14 taste tests were a day after SC+ and could have become infested during this time. This observation should be formally tested; but if there is a difference between the susceptibility to weevils and other insects, beneficiaries should be informed.

Adding oil at the end

The current instructions recommend stirring in the oil after the porridge has boiled. The research team would like to reinforce this idea. In one of the preparations of CSB14 for beneficiaries, the team accidentally added oil while adding water to the CSB14. While women did not dislike the preparation, in subsequent preparations of CSB14 and CSB+, where the team was careful to add oil after the porridge had boiled, the oil taste was the highlight of the results. The difference in "oil-tasting" could also be due to the difference in the taste of the flour and the "milk" taste in the CSB14. However, it appears that the oil taste is still stronger where it is added at the end.

Porridge must "change color"

The cooking instructions specify to bring the porridge to a boil and then to let the porridge simmer for 5 minutes. At times, our team left the porridge to boil/simmer for slightly longer; and a high specific heat capacity of the porridge meant that it did not cool quickly either. In our initial preparations for the SAVE team, we followed the instructions quite carefully and cooked the porridge for the minimum amount of time. However, we received several comments that the porridge "looked raw" or "tasted raw." Our enumerators (who were not present for the SAVE taste test) were sensitive to the porridge "changing color" when cooked and let it simmer longer and no comments were made about "raw porridge." Most beneficiary women also use color change as an indication of the porridge being ready.

Porridges are thick

Along with changing color, the porridge should have an appropriate viscosity. Again, during the discussion with SAVE, we received several comments that the porridge was too light, especially for the SC+, which generally produces a lighter porridge than the CSB. With a longer cooking time during the beneficiary taste tests, the porridge preparations were much thicker and we received a lot of feedback from women that, in their own preparation, they would prepare thinner porridges. Thus, in addition to cooking time varying, the amount of water may also have to be increased to account for longer cooking.

RUSF is difficult to consume in one sitting

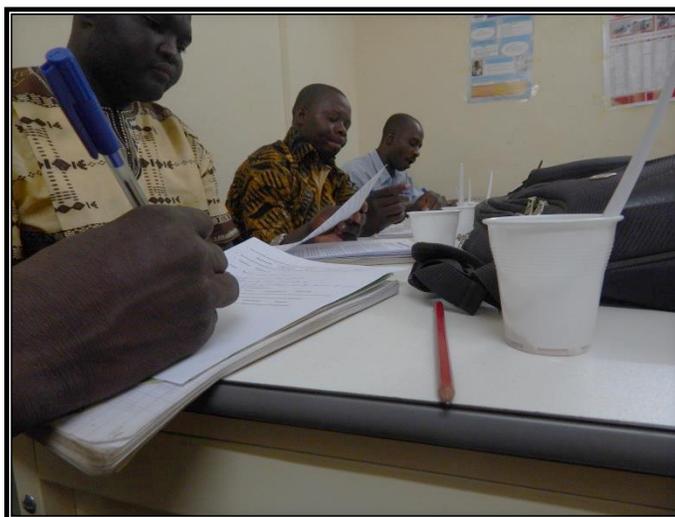
During both the IRSS and SAVE taste tests, the majority of participants opted to share a sachet of RUSF, rather than to consume one on their own. Bearing this in mind, to avoid waste during the beneficiary taste tests, the team asked women to open the packet, try some of the product herself and give the rest to her child. Even then, the enumerators noted that only half the children were able to finish the sachet in that sitting.

Part III: Results from taste tests with IRSS and SAVE

During the IRSS and SAVE taste tests, the team prepared each of the foods and gave the small group samples of each in succession. These taste tests were conducted the week preceding the beneficiary taste tests and helped inform changes to preparation, cooking time, scheduling, etc.

The IRSS taste test consisted of the IRSS primary nutrition unit (3 members) and the enumerators who would assist during the taste tests (3 enumerators). The Save the Children tests included the Health and Nutrition Coordinator, the head of the M&E department, the Social and Behavior Change Expert, all 5 supervisors and 5 promoters who were responsible for the villages in which the taste tests were conducted. Between the two teams, there were a total of 19 participants.

Table 1 provides some of the results from the respondents' self-administered questionnaires. The table highlights the number of responses for each rating category that IRSS and Save the Children staff provided for how well they liked each food product, as well as a hypothesis to how well beneficiaries would respond to the food. The results below do not include CSB+ since it was not available during these taste tests.



Picture 2: Members of the Save the Children team rate the taste of CSB14 in Kaya, Burkina Faso (December, 2013) Photo taken by Nadira Saleh

Table 1: IRSS and Save the Children impressions of food commodities in food acceptability taste tests

	Like strongly (score=5)	Like somewhat (score=4)	Neutral (score=3)	Dislike Somewhat (score=2)	Dislike Strongly (score=1)	NR	Total	Average Rating
CSBI4								
Personal impression	0.0% (n=0)	73.7% (n=14)	21.1% (n=4)	0.0% (n=0)	0.0% (n=0)	5.2% (n=1)	100% (n=19)	3.78
Perception of beneficiary preference	5.2% (n=1)	52.6% (n=10)	21.1% (n=4)	5.2% (n=1)	0.0% (n=0)	15.8% (n=3)	100% (n=19)	3.68
SC+								
Personal impression	15.8% (n=3)	47.4% (n=9)	21.1% (n=4)	5.2% (n=1)	0.0% (n=0)	10.5% (n=2)	100% (n=19)	3.82
Perception of beneficiary preference	10.5% (n=2)	52.6% (n=10)	15.8% (n=3)	5.2% (n=1)	0.0% (n=0)	15.8% (n=3)	100% (n=19)	3.81
RUSF								
Personal impression	57.9% (n=11)	31.6% (n=6)	5.2% (n=1)	0.0% (n=0)	0.0% (n=0)	5.2% (n=1)	100% (n=19)	4.56
Perception of beneficiary preference	63.2% (n=12)	26.3% (n=5)	5.2% (n=1)	0.0% (n=0)	0.0% (n=0)	5.2% (n=1)	100% (n=19)	4.61

With all products, the majority of respondents rated the products as “liked strongly” or “liked somewhat” for both their own impression and their prediction for beneficiary appreciation. That said, the average scores for the RUSF are comparatively much higher than either porridge preparation (4.56 versus 3.78 CSBI4 and 3.82 SC+ for personal impressions). For the CSBI4 and SC+, the score bracket with the greatest number of responses was “liked somewhat.” There was little difference between the respondents’ perception of the foods and their prediction for the beneficiaries.

a) IRSS and Save the Children Responses from self-administered questionnaire on sensory characteristics of each food

CSBI4

Respondents appreciated the color of the porridge (n=7), and did not see a great difference from the porridge already distributed. There were no negative comments regarding the look of the porridge. Conversely, without any added sugar and salt, respondents found the porridge to be very bland (n=14). They thought the porridge was a good base that could be adapted, and many directly stated that it needed sugar (n=9). The respondents during the IRSS taste test found the texture correct for porridge. However, those present for the SAVE taste test found the texture to be too liquidy/thin, with some grains that were not fully cooked.¹

¹ The porridge may not in fact have been well cooked that day. This was corrected for the beneficiary taste tests.

SC+

The results for the SC+ were similar to those of CSB14. The SAVE respondents noted the lighter color of the porridge, and while some found the lighter color appealing, resembling a local pearl millet porridge, others said it looked undercooked (n=3). Whereas, for the IRSS taste test, the respondents found the appearance to be appealing. Participants in both groups found the porridge to be bland, with a “milky taste” but lacking a taste of oil. They respondents enjoyed both the texture and odor, but thought the texture could be thicker and less lumpy.

RUSF

Both IRSS and SAVE teams enjoyed the appearance of the RUSF. Many also enjoyed the taste (average rating of 4.55), but a couple found it a bit too sweet or salty (n=4). They found the texture to be heavy and thick, which some individuals did not enjoy, but three respondents reported enjoying. They reported that the product quickly satiated them, and that they were thirsty after eating it. They also said it resembled a local preparation and that it would be accepted by beneficiaries.

b) Responses from IRSS and SAVE group discussions

After the staff members had tried each of the three foods (CSB+ was not available for tasting), a small group discussion was conducted to further explore hypothesized beneficiary reactions to the products. The staff members were asked if beneficiaries would like any of the foods better than what they were currently receiving. Overwhelmingly, the participants asked if it was possible to add sugar or salt. With the addition of these ingredients, the taste would be improved and would be better accepted.

They also stated that oil modifies the taste immensely. And that in the SC+, the taste of oil wasn't present, and therefore might not be accepted. They found the SC+ to be very light, yet lumpy; a concern since when cooled, the lumps could become gluey and difficult to swallow. They also added that the SC+ was saltier and looked like “white sand,” as if it was undercooked. They worried that the porridge did not change color and therefore as a result, they hypothesized that the CSB14 and RUSF would be better accepted over the SC+.

In contrast, they found the color of the CSB14 agreeable, but they found there to be small black particles in the flour.² They mentioned that these might be interpreted as dirty by beneficiaries.

Regarding the RUSF, the SAVE team worried that pregnant and lactating women consuming the RUSF would not want to give it up when the distribution shifted from mothers to children of 6 months. That said, members of both teams worried that pregnant and lactating women would have difficulty consuming the food due to how sweet and thick it was. Even during their own taste tests, they chose to share sachets of RUSF between two people, rather than consume a full sachet themselves (though there were some who consumed the whole sachet). They mentioned that RUSF closely resembles PlumpyNut and in some regions where PlumpyNut is distributed, it is viewed positively. They also mentioned that it resembled a local sweet that is considered a treat, making it acceptable, but also meaning that it would not “fill the stomach” like a meal; the purpose which the CSB+ currently serves. Lastly the teams highlighted that the risk of sharing is not entirely avoided since children may share such a product amongst themselves.

² These were not insects, but some sort small, dark, husk by-product present in all the samples. Whether this is present in all raw CSB14 flour needs to be verified.

The SAVE group was asked if women would have difficulty following the new FAQR recommendations, for example, the greater ratios of oil to CSB+ and CSB14, no added oil for SC+ and a sachet of RUSF instead of porridge. The group expressed that women would not have difficulty preparing the products provided they are given local measure equivalents that reflect the recommended portions and proportions of ingredients. They also recommended training/education on how to prepare SC+ because women may be anticipating more of a color change from the flour, which may not be apparent given its lighter color. New recipes will have to be adapted to make SC+, since many women use the oil to make couscous from CSB+. They also reinforced that women will add sugar to be accepted, and oil will likely be added to SC+.

Part IV: Results from taste tests with beneficiaries

a) Preparation/Observation

Beneficiary taste tests were conducted between December 9-13, 2013, with one product tested in two villages per day. Bearing in mind the feedback from the PVO taste tests regarding a risk of undercooked porridges, each porridge was allowed to boil and simmer for several minutes before cooling and serving. Timings of the taste tests were consistent such that each product was tested in the morning in one village, and in the afternoon in the second village. Participation in the taste tests was high with at least 11 mother-child pairs at each site. In general, the team found that the product (including the RUSF) was more quickly and fully consumed in the morning sessions than in the afternoon sessions. The results from the beneficiary taste tests are grouped below by food product

CSB+

The CSB+ was tested in the villages of Tamdogo and Kowedogo. Both have similar demographic characteristics (predominantly Mossi) and both had 15 mother-child pairs participate (n=30). The preparation of the porridge was well received by both the mothers and children. The mothers seemed to enjoy the porridge, and there was little refusal from the children.

CSB14

The CSB14 taste tests were conducted in Foubé and Namissiguima with 12 pairs in Foubé and 11 pairs in Namissiguima (n=23). The decision to include these villages centered on the fact that Foubé is one of the largest distribution sites which also becomes inaccessible during the rainy season. Namissiguima, another large distribution site 60 km away, might have different characteristics and was also included. During the morning taste test, both the mothers and children quickly and easily consumed the porridge. Due to transportation difficulties, the afternoon taste test started late, and while the taste test was mostly well received, there were two or three children who did not finish their porridge at the end of the test. The team hypothesizes that this could have been because of fatigue of the participants.

SC+

The SC+ was tested in the villages of Tangasgo and Dahisima. There were a mix of ethnicities in the area; though predominantly Mossi, there were some Peulh as well, and all respondents spoke either Mooré or Dioula. During the morning session (n=16), both the mothers and children consumed the porridge easily, completely emptying the cups. The team noticed that the afternoon session (n=16) consumed all of the porridge as well, though they were slower to do so than the morning group.



Picture 3: Women in the village of Khamse Peulh feed their children RUSF with their hands. (December 2013). Photo taken by Nadira Saleh

RUSF

RUSF was tested in Toyende and Kamse Peulh, two villages 40km from each other. Kamse Peulh has a strong Peulh representation, which the team thought important to include given their potential to have a difference in tastes from the Mossi majority. The Toyende taste test included 14 pairs, as did Kamse Peulh (n=28 in total). In both taste tests, women shared an RUSF packet with their child. Enumerators observed that the mother either fed the child by giving squeezing some of the RUSF onto her fingers and putting it in the child's mouth or the mother gave the packet to the child to consume directly. Few children were able to finish the packet. After this point, the mothers ate the rest of the RUSF directly from the packet. At the end of both taste tests, half of the packets distributed still had RUSF remaining.

b) Results from Interview

1) General impressions of the food and characteristics disliked

Table 2 below highlights the number of responses for each rating that mothers gave for how well they liked each food (a Likert scale of 1 to 5). They were also asked to provide the same assessment of how well they perceived their children to like the foods. Average ratings of the mother's impressions and the child's impression are included for each food.



Picture 4: A study team enumerator carries samples of CSB14 to beneficiary women in Namissiguima, Burkina Faso (December 2013). Photo taken by Nadira Saleh

Table 2: Mother and child preference for food commodities in food acceptability taste tests

	Like strongly (score=5)	Like somewhat (score=4)	Neutral (score=3)	Dislike Somewhat (score=2)	Dislike Strongly (score=1)	Total	Average Rating
CSB+							
Mother	63.3% (n=19)	33.3% (n=10)	0.0% (n=0)	3.3% (n=1)	0.0% (n=0)	100% (n=30)	4.57
Child	93.3% (n=28)	3.3% (n=1)	3.3% (n=1)	0.0% (n=0)	0.0% (n=0)	100% (n=30)	4.90
CSB14							
Mother	65.2% (n=15)	34.8% (n=8)	0.0% (n=0)	0.0% (n=0)	0.0% (n=0)	100% (n=23)	4.65
Child	73.9% (n=17)	21.7% (n=5)	4.3% (n=1)	0.0% (n=0)	0.0% (n=0)	100% (n=23)	4.70
SC+							
Mother	56.2% (n=18)	43.8% (n=14)	0.0% (n=0)	0.0% (n=0)	0.0% (n=0)	100% (n=32)	4.56
Child	71.9% (n=23)	28.1% (n=9)	0.0% (n=0)	0.0% (n=0)	0.0% (n=0)	100% (n=32)	4.72
RUSF							
Mother	56.2% (n=18)	43.8% (n=10)	0.0% (n=0)	0.0% (n=0)	0.0% (n=0)	100% (n=28)	4.64
Child	60.7% (n=17)	35.7% (n=10)	0.0% (n=0)	3.6% (n=1)	0.0% (n=0)	100% (n=28)	4.54

CSB+

The CSB+ had high average ratings among both mothers and children (4.57 and 4.9, respectively). When asked about the factors they *did not* like about the food, and prompted for characteristics such as appearance, texture, taste and odor, the vast majority of mothers said they liked the CSB+ entirely (86.7%, n=26). Of the few who reported factors that they did not like, they mentioned a bland taste (n=1), a need for sugar (n=1), a difficulty in swallowing the food (n=1) or a milky taste (n=1).

CSB14

Overwhelmingly, women scored the CSB14 as either strongly liking it (n=15) or liking it somewhat (n=17). They reported similar responses from their children, with 73.9 percent liking it strongly (n=17), and 21.7 percent liking it somewhat (n=5). Only one respondent reported to have a dislike for the food, noting the bland flavor of the food, stating that it needed either salt or sugar.

SC+

All of the mothers ranked the SC+ as either liking it strongly (n=18) or liking it somewhat (n=14). They gave similar, but slightly higher scores for their children liking the SC+, with an average rating of 4.72 in comparison to their own 4.56. Of the 32 respondents, 12 mentioned factors that they did not like about the food. Included among the characteristics were: lack of sugar (n=7), lack of salt (n=3), lack of oil (n=1), bland porridge (n=1), porridge too liquid (n=1) and lumps in the porridge (n=1).³

RUSF

As with the porridge preparations, the RUSF received a high average rating among both mothers and children (4.64 and 4.54, respectively). Nearly all of the children were perceived to either like the porridge strongly or somewhat (60.7% and 35.7%, respectively). One child did not like the taste of the RUSF and refused to eat it. When asked what they did not like about the RUSF, four women mentioned characteristics that they did not enjoy, including, too much sugar (n=4) and too much fat (n=1).⁴ The other 24 participants (85.7%) reported that they liked the RUSF entirely.

II) Characteristics enjoyed in each food

When asked about the characteristics the mothers enjoyed about the food they had tasted, given the same prompts for odor, texture, taste, etc.), the mothers provided a variety of responses. Figure 1 highlights some of the common factors and the frequencies with which they appeared in the responses for each food. Each factor highlighted in Figure 1 appeared at least three times in the taste test responses for that food. Note that women may have mentioned several reasons for liking the food, and others only a few factors; thus the frequencies are not necessarily correlated with the number of respondents.

CSB+

In the CSB+ taste tests, the most commonly mentioned factor that respondents appreciated about the porridge was its oily flavor (n=16). They also noted the tastes of flour (n=4), milk (n=3), sugar (n=3), as well as the smell of the porridge (n=4) and the color (n=4).

CSB14

Similar to the CSB+, the most frequently positive characteristic women mentioned about the CSB14 was the taste of oil (n=10). They also reported several “smell factors,” including the smell of peanut (n=2), oil (n=2), fish (n=1), soumbala (n=1), milk (n=1), or the general odor (n=2). During the preparation of the porridge, the participants in both groups mentioned a pleasant bean/nutty smell coming from the porridge that was unlike what they had smelled before.

SC+

Unlike the other two porridge preparations, the characteristic most mentioned about the SC+ porridge was its color (n=9). The second most mentioned characteristics was the smell of the porridge (n=8), followed by the taste of milk (n=6), the overall taste (n=5) and the aftertaste (n=3).

RUSF

³ Note that some respondents mentioned more than one factor

⁴ One mentioned two factors.

Participants reported to like the peanut taste of the RUSF (n=16). They also enjoyed the taste of the sugar (n=11), the taste of salt (n=9), a milk-like taste (n=6) and the smell of peanuts (n=5).

III) Likelihood and motivations for feeding food to child.

After tasting the food, each woman was asked about the likelihood that they would feed the food to their children. Table 3 below describes the reported likelihood on a scale from 1 (very unlikely) to 5 (very likely), that women expressed about their willingness to feed the food to their child.

Table 3: ViM program beneficiaries’ self-reported likelihood to feed study foods to children

Food Tasted	Very likely (score=5)	Likely (score=4)	Maybe (score=3)	Unlikely (score=2)	Very unlikely (score=1)	Total	Average Likelihood
CSB+	93.3% (n=28)	6.7% (n=2)	0.0% (n=0)	0.0% (n=0)	0.0% (n=0)	100% (n=30)	4.93
CSB14	91.3% (n=21)	8.7% (n=2)	0.0% (n=0)	0.0% (n=0)	0.0% (n=0)	100% (n=23)	4.91
SC+	100% (n=32)	0.0% (n=0)	0.0% (n=0)	0.0% (n=0)	0.0% (n=0)	100% (n=32)	5.00
RUSF	96.4% (n=27)	3.6% (n=1)	0.0% (n=0)	0.0% (n=0)	0.0% (n=0)	100% (n=28)	4.96

For each product, women reported a high likelihood to feed their child the study food. For CSB+, 93.3 percent of respondent women (n=28), said they were “very likely” to feed their child the study food. CSB14, SC+ and RUSF all comparable results with 91.3, 100 and 96.4 percent of women also reporting to be very likely to feed the respective study foods to their children. These correspond in high average reported likelihood to feed their children the study foods; between 4.91 and 5.

Building on the previous question, when asked about the motivation for which a respondent mother would or would not feed her child each food, the participants provided a variety of responses. These responses are summarized below for each product and in Figure 2. Since all mothers reported positive likelihoods for feeding their children the study foods, Figure 2 summarizes their motivations, rather than disincentives. The responses included in Figure 2 were mentioned at least three times for the study food that was tasted. These factors were often compounded, for example one mother responded that she would feed the CSB+ to her child because it “contained vitamins which provide strength and vitality.” This response reinforces that the mother believed that the CSB+ had nutritional qualities that then made her child stronger, and both reasons were included. It is important to note some of the reasons could be synonymous, but were considered to be different enough in this analysis to merit separate categories. For example, the term “en forme” in French could represent a child being healthy, strong, a healthy weight or ideal height. Since these are difficult to delineate, “en forme” is considered its own category and is described as “good physical shape.”