



This flier has been compiled with information sourced from: Pig Husbandry in Papua New Guinea, (TOT Training Manual); and NARI Technology Release Document.



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PAPUA NEW GUINEA
NATIONAL AGRICULTURAL RESEARCH INSTITUTE

Sweetpotato silage

Making pig feed using sweetpotato tubers and vines



*Building climate resilient agricultural communities
in Papua New Guinea*



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Action in Support of Smallholder Agriculture for
Climate Change Adaptation*

Introduction

Sweetpotato silage is made using sweetpotato (SP) tubers and vines, and salt. SP silage can be stored for several months and fed freely to pigs.



Silage reduces the daily labour of preparing pig feed. During times of climate stress, such as long wet or dry periods, stored SP silage can be readily fed to pigs.



Growing pigs for sale by feeding high energy SP silage can provide income for household food security. Pigs or pig meat may be sold or bartered and keeping pigs also provides social security during times of hardship.

Sweetpotato silage makes efficient use of

farm resources and reduces some costs of village and smallholder farming. The tools and equipment are simple and affordable and the technique is not difficult to learn.

Materials

- Sweet potato roots and vine
- Large, thick plastic garbage bags
- 60 or 70 L garbage bins or 40 kg stock feed bags
- Cutting boards and sharp knives
- A machine for grating the tubers if available or a kitchen grater
- Large tarpaulin for a drying and mixing surface
- Table salt

Method

1. Gather sweet potato roots and green vines from your garden. You can also buy from markets.
2. Wash the roots and vines well, and remove any rotten, or yellowing stems and leaves.
3. Chop up the vines and roots. Or you can grate the tubers using a kitchen grater.



3. Dry the chopped/grated roots and vines in the sun. Dry the roots material for two hours and the vine material for 30 minutes.



4. Mix the root material and the vine material together, and add some salt to the mixture, about one tablespoon to four kilos of sweetpotato. Mix well.



6. Fill the thick plastic garbage bags with the mixture.
7. Close the plastic bag well, and make sure the bag is airtight. an inner bag.