

## ANNEX I: SECTOR PRIORITIZATION

Grants will be provided to micro, small and medium-sized enterprises (MSMEs) operating within the wheat value chain—covering both soft and hard wheat—across Lebanon. This support aims to help businesses sustain their operations, recover from ongoing economic challenges, and enhance their production capacity. The intervention contributes to preserving local production, securing livelihoods, and strengthening food security and economic resilience nationwide.

Below are some examples of Key Products by MSMEs Involved in the Wheat Value Chain:

Product Type	Description
Raw Wheat (Soft/Hard)	Sold directly or stored for milling or seed multiplication: Unprocessed wheat grains, typically categorized as soft (lower protein, used for pastries) or hard (higher protein, used for bread and pasta). Sold directly in markets, stored for future milling, or retained for seed multiplication to ensure future harvests.
Whole Wheat Flour	For household use, manakish, or traditional baking:  Milled from whole wheat grains, retaining bran and germ for higher nutritional value. Commonly used in home kitchens for everyday baking, including traditional items like <i>manakish</i> , flatbreads, and other staples. Also used by small bakeries and local food businesses.
Cracked Wheat / Bulgur	Common processed product, often sun-dried or machine-prepared: Parboiled, dried, and crushed wheat kernels. Production can be artisanal (sun-dried) or industrial (machine-dried). Often stored dry and traded in bulk or retail packs.
Freekeh	Roasted green wheat, traditional value-added item: Young, green wheat that is harvested early, roasted, and threshed to produce a smoky, nutty grain. Considered a value-added heritage product in rural communities.
Kishk	Fermented wheat and yogurt blend, popular in rural diets: Fermented blend of dried yogurt (laban) and ground wheat, typically formed into small balls or powder
Saj and bakery items	In some women-led coops, linked to flour processing: Flatbreads and other baked goods made on a saj griddle or in traditional ovens. Often produced by women-led cooperatives, especially in rural areas.
Wheat-based sweets	Maamoul and other local recipes in small-scale production: Traditional confections such as maamoul (date or nut-filled pastries) and other local sweets made with semolina or wheat flour. Commonly produced at home or in small-scale bakeries, especially around holidays and festivals. Serve as a source of seasonal income, especially for women artisans.