



African Food Tradition rEvisited by Research  
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## Summary

The most relevant results obtained in WP2, 3 and 4 that can be transferred to Europe have been identified in task 6.1. Indeed, several kinds of results can be successfully exploited in European countries:

- final products (food products or functional ingredients)
- technology/process (as a way that could be used to transform European raw materials)
- starters, strains, general principles of production
- African know-how

These results must be valorized as much as possible at European level (improvement of European fabrication and recipes, African products adapted to European taste and habits...).

For each category of products, and according to the results of the previous work packages, a study has been carried out to analyze and determine potential applications for the European market and/or food and ingredients companies (product, ingredient, technology/process or know-how).

Selection has been done with the help of the following criteria:

- Cost/benefit ratio critical for adoption by European companies,
- Food safety aspects, legislation,
- Integration of new process on existing production lines,
- Environmental impacts, sustainability and added value



## Methodology

For each product group, it is intended to improve, develop and create products and/or technologies representing an interest shared between European and African food companies. The interest for Europe is shared according to three strategies applied to the selected African products. The following matrix presents the different opportunities of development for African products in Europe.

<b>Sharing strategies</b>	Make existing African products accessible to European markets	Apply African traditional processes to European raw materials	Share of the African traditional know-how with Europe to develop new technologies and/or new products in Africa and in Europe
<b>Benefit for Europe</b>	Products imported to Europe meet food safety and other regulatory standards	- New product with high nutritional value - New alternatives of Foodstuffs - New ingredients -Technology transfer	- Meet the new demands of European consumers - New product with high nutritional value

For each category of products, and in accordance with the results obtained in the previous WPs a working group organized during the last AFTER meeting in Sally (Senegal) has proposed opportunities for potential transfer of results to Europe.

Each working group was gathering both African partners and European partners having a good knowledge and expertise on the products and having being involved in the development of new products and/or in the re-engineering and improvement of existing products.

## Results

A matrix has been fulfilled and completed for each category of products and for each product covering all potential opportunities of innovation transfer able to be implemented in Europe. Potential applications are including:

- ✓ Final products (food products, functional foods, ingredients)
- ✓ Technologies
- ✓ Micro-organisms (starters, strains...)
- ✓ Novel derivatives of products
- ✓ Non-food applications

7.2.1	Technology to be transferred to European food industry - Potential applications					
Products	Final products (food product, functional ingredients)	Technology transfer	Microorganisms (starters, strains...)	Novel Derivatives	Non food applications	Concrete actions for transfer (contacts, communication...)
Akpan	Pasteurized yoghurt bottle	Fermentation process applicable to european cereals	New uses of industrial Lab and yeasts strains			Safysis (LaB) and Chris-Hansen (yeasts): MTA for testing in fermented cereal products. Information on the obtained first results. Danone & Limagrain: meeting for presenting the process and products
Gowé	Dried ready to use fermented flour					
Kenkey	Vacuum-packaged ready to eat white kenkey					Agrobeseo, Kenkey producer, Peckham, London. No strongly positive response in her market space.
Kishk sa'eedi	Dried ready to use whole wheat/butter milk mix	Combined fermentation of whole wheat and buttermilk	New isolated Lab strains for the fermentation of butter milk and of cereal/butter milk mix	Novel products (snacks, energy bars)		Samples discussed with several UK health food ingredient companies including Aduna PLC, Bristol and McKnaides Fine Foods, Kent. Re-engineered KS product not available

As mentioned in the matrix, for each product, concrete actions like contact and discussion with European companies or consultants have started to be initiated for introduction of potential applications in Europe. These contacts will normally reach to agreements and contracts for exploitation, taking into account property rights for African Countries.

<b>Akpan</b>	New shape and/or packaging	New and/or improved nutritional properties	New sensory profile/new taste	New color and food coloring	New concept of products
Pasteurized yoghurt bottle	X	X	X		X
Fermentation process applicable to European cereals		X	X		X
New uses of industrial lab and yeasts strains		X	X		X

<b>Gowé</b>	New shape and/or packaging	New and/or improved nutritional properties	New sensory profile/new taste	New color and food coloring	New concept of products
Dried ready-to-use fermented flour		X	X		X
Fermentation process applicable to European cereals		X	X		X
New uses of industrial lab and yeasts strains		X	X		X

<b>Kenkey</b>	New shape and/or packaging	New and/or improved nutritional properties	New sensory profile/new taste	New color and food coloring	New concept of products
Vacuum-packaged ready-to-eat white kenkey	X	X	X		X
Fermentation process applicable to European cereals		X	X		X
New uses of industrial lab and yeasts strains		X	X		X

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<b>Kishk Sa'eedi</b>	New shape and/or packaging	New and/or improved nutritional properties	New sensory profile/new taste	New color and food coloring	New concept of products
Fermentation process applicable to European cereals and dairy products		X	X		X
New uses of industrial lab and yeasts strains		X	X		X

**Conclusion**

For the group 1 of products eleven potential applications have been identified for Europe and concrete actions have started to be initiated with food industrial producers in Europe in order to implement ways of production in Europe.