



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.

Sharing strategies	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
Benefit for Europe	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

7.2.2 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...)
Lanhouin	powder, cube, flavouring agent					Discussion with UK, Portuguese and French healthfood companies showed interest in Lanhouin as a high end condiment.
Kitoza	pork and beef kitoza packaged under vacuum with a 35 days shelf-life	smoking process with optimization given to the drying/smoking diagram	biopreservative starter composed by <i>Staphylococcus carnosus</i> and <i>Pediococcus acidilactici</i> (starter with high tolerance to salt and strong antagonistic properties against <i>Listeria monocytogenes</i> and retards fat oxidation)			No discussion or actions due to food safety issues of original product
Kong	smoked kong (liquid smoke) under vacuum					Discussions with French actors showed only interest from the diaspora market. All companies are in touch with Racines the manufacturer of improved Kong

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.

PRODUCT	Application	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
Lanhouin	Powder,cube, flavouring agent	X	X	X		X
Kitoza	Pork and beef kitoza packaged under vaccum with a 35 days shelf-life	X				X
	Smoking process with optimization given to the drying/smoking diagram			X		
	Biopreservative starter composed by Staphylococcus carnosus and Pediococcus acidilactici		X	X		X
Kong	Smoked kong (liquid smoke) under vaccuum		X	X		X

Conclusion

For the group 2 of products 5 potential applications has 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.