



African Food Tradition rEvisited by Research
FP7 n°245025

Start date of project: **01/09/2010**
Duration: **45 months**

Deliverable number: 7.2.3

Title of deliverable: Technology transfer report for group 3

Deliverable type (Report, Prototype, Demonstration, Other): Report

Dissemination level (PU, PP, RE, CO)*: PU

Contractual date of delivery: October 2014

Actual date of delivery: January 2015

Work-package contributing to the deliverable: WP7

Organisation name of lead contractor for this deliverable: ACTIA

Authors: Christophe Cotillon, Dominique Pallet, Mathilde Boucher

Key-words: Bissap, Bouye, Jaabi, Transfer, Europe

This document has been sent to:

The coordinator by WP Leader	Date: December 2014
To the Commission by the Coordinator	Date: January 2015

* PU: Public; PP: Restricted to other programme participants (including the Commission Services); RE: Restricted to a group specified by the consortium (including the Commission Services); CO: Confidential, only for members of the consortium (including the Commission Services)

Table of content

Summary	2
Methodology	2
Results	3
Conclusion.....	5

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

AFTER (G.A n°245025) – Deliverable 7.2.3
Technology transfer report for group 3

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 Saly (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 includes :

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

7.2.3	Technology to be transferred to European food industry - Potential applications						
Products	Final products (food product, functional ingredients)	Technology to be transferred	Microorganisms (starters, strains...)	Novel Derivatives	Non food applications	Concrete actions for transfer (contacts, communication...)	
Bissap	Syrup, juice	Aqueous extraction procedure - concentration of bissap anthocyanin - new process to make bissap syrup - process for bissap powder		powder, concentrate, coloring agent		Contact with SICIT 2000 an Italian company who have a projet to make an energy drink from bissap - Contact with VALINOX an equipment Portugal company - Formulation of news products from bissap with one Company from Portugal	Discussed with various UK health food companies who all had existing Bissap supplies.
Bouye	Syrup, juice, functional ingredient (nutritional qualities)	Aqueous extraction procedure - new process to make baobab syrup - process for baobab powder		powder, flavoring agent		Contact with VALINOX an equipment Portugal company	Contact with Nick Slater at Aduna, UK: company currently makes a baobab flour product and snack bar but may be interested in a a juice in future.
Jaabi	Biscuits (Yabaande), snacks	New formula : biscuits made of mixed jaabi and cereal flour			Kernels can also be used as fuel, or in cosmetic products		

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
Bissap	Syrup, juice		X	X		X
	Aqueous extraction procedure - concentration of bissap anthocyanin - new process to make bissap syrup - process for bissap powder	X	X	X		X
	Powder, concentrate, coloring agent				X	X

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
Bouye	Syrup, juice, functional ingredient (nutritional qualities)		X	X		X
	Aqueous extraction procedure - new process to make baobab syrup - process for baobab powder	X	X	X		X
	powder, flavoring agent					X
Jaabi	Biscuits (Yabaande), snacks		X	X		X
	New formula : biscuits made of mixed jaabi and cereal flour		X	X		X
	Kernels can also be used as fuel, or in cosmetic products					X

Conclusion

For the group 3 of products a certain number of 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.