



African Food Tradition rEvisited by Research
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Summary

This task also aims at producing product samples that will be used as demonstration samples for European food or ingredients companies. Sometimes, European companies have been approached and invited to participate in the production of samples in collaboration with European partners of AFTER. Sensory analyses have been sometimes organized for comparison with standard European products.

This activity aims at identifying samples productions activities in Europe allowing food industrials and ingredients companies to access to technical specifications and problems related to these productions and then to raise their interest for testing new products and productions from African Countries in their proper companies.

Reproducibility in Europe of the same process conditions used in African Countries was sometimes not easy and the adaptation of the traditional processing conditions by introduction of modifications was sometimes necessary.

Sometimes, it was also important to use raw materials, foodstuffs and varieties coming from Africa for facilitating reproducibility.

This sampling activity has also allowed a confrontation between the product and European consumer in order to test the opportunity of consumption of such food products in Europe.

Methodology

During the AFTER project a lot of sample of all the products have been produced. For each category of products, and for each product, identification of production samples activities at both laboratory scale and pilot scale has been done.

This identification has been performed by working groups organized during the last AFTER meeting in Saly (Senegal). Each working group was dealing with one out of 3 groups of products.

Results

A matrix has been fulfilled and completed for each category of products and for each product gathering all necessary information about sampling activities which took place during demonstration activities of the project.

This information includes necessary information:

- ✓ Place of samples production
- ✓ Team involved in the samples production
- ✓ Dates of production
- ✓ Scale of production (laboratory or pilot scale)
- ✓ Technical specifications related to the samples productions
- ✓ Main problems encountered
- ✓ Contacts for more details

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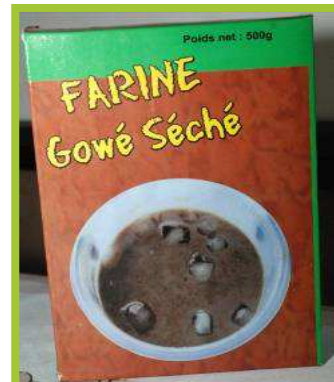
Table 1: product samples for Group 1

Akpan	France, Montpellier	CIRAD UMR QualSud	19-21/11/2014	Laboratory scale	Optimum pasteurization process (70°C/30 min) gives a thicker product; addition of water to the final product for adjusting the viscosity	christian.mestres@cirad.fr hounjos@yahoo.fr
Gowé	France, Montpellier	CIRAD UMR QualSud	Not already performed (January)	Laboratory scale	Ready to cook flour of dried fermented and malted sorghum	
Kenkey	France, Montpellier	CIRAD UMR QualSud FRI	12-14/11/2014	Laboratory scale	Small (50 g) vacuum-packed white kenkey. Yellow dehulled maize should also be tested as raw material	christian.mestres@cirad.fr wis.amoa@gmail.com
Kishk sa'eedi	Alexandry, Egypt	Alexandry University	May 2014	Laboratory scale	several Kg of kishk sa'eedi in small balls	Sameh AWAD (FAAU)

Akpan



Gowé



Kenkey



Kishk sa'eedi



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For this first group of products, the samples production has been realized only at laboratory scale.

No information about the involvement of food industrials and/or ingredients producers in these different samples productions has been transmitted.

Conclusions

For the group 1 of products, production activities of samples have been identified and collected all of them being performed at laboratory scale.

Technical specifications as well as problems encountered related to each sampling production activity are available for food industrials and ingredients producers in Europe interested in African food products and in diversifying their current production.