

Concept

AFTER project (African Food Tradition revisited by Research) involves seven African countries: Benin, Cameroon, Egypt, Madagascar, Senegal, Ghana and South Africa and four EU countries: France, Portugal, Italy and the United Kingdom.

Ten traditional products which represent three main categories of products are studied:

- Fermented cereal-based products: Akpan, Gowe, Kenkey, Kishk Sa@edi
- Fermented salted fish and meat: Lanhouin, Kitoza, Kong
- Traditional plant based extracts for functional foods: Bissap, Buy, Jaabi

By generating and sharing knowledge on food technology AFTER intends, for each product group, to improve, develop and create a product or a technology representing an interest shared between European and African food companies. So it contributes directly to improving the competitiveness of these products and it facilitates their implementation and uptake by food companies and their marketing on African and European markets.

Objectives

The overall objective of AFTER is to improve traditional African products in the light of combined and/or new technologies for mutual benefits for the consumers, the companies and the producers of Africa and Europe.

The project has four general objectives valid for the ten traditional products from Africa:

- **To reach comprehensive scientific knowledge** of the existing know-how on technologies, processes and products.
- To propose improved traditional processes by a reengineering of the unit operations with the aim of improving the safety and nutritional quality while keeping or improving the organoleptic characteristics of traditional products.
- To reach objective criteria of acceptability of the traditional products by the consumers and to ensure that the products can effectively access the EU markets in view of regulatory and ethical issues while also protecting the intellectual rights of the people in Africa.
- To present the results into ready-to-use information for food companies including SMEs via guidelines on quality management, food law and regulation and consumer protection and to transfer the results to the stakeholders from Africa and from the EU.

Activities

Project AFTER is structured into 7 workpackages (WP1-WP7) concerning scientific and technical activities and a workpackage 0 related to coordination.









- WP0 ó Management and coordination
- WP1 Characterisation of traditional products and know-how
- WP2 Process reengineering of fermented cereal-based products
- WP3 Process reengineering of meat and fish products
- WP4 Process reengineering for traditional functional foods
- WP5 Consumer and market acceptance
- WP6 Appropriation of the improved processes and technologies
- WP7 Dissemination and exploitation

Partnership

- Cirad: Agricultural Research for Development France
- UAC : University of Abomey Calavi / Faculty of Agronomy Benin
- CSIR: Council for Scientific and Industrial Research South Africa
- FAAU: Faculty of Agriculture, Alexandria University Egypt
- UT : Antananarivo University Madagascar
- UCAD : Ecole Supérieure Polytechnique / Cheikh Anta Diop University of Dakar Senegal
- ENSAI : National School of Agro-Industrial Sciences Cameroon
- ESB : Escola Superior de Biotecnologia Portugal
- NRI: Natural Resources Institute United Kingdom
- AAFEX : Association AFrique agro EXport Senegal
- SPES: Spread European Safety Italy with the next partners involved:
 - o ANIA: Associaton Nationale des Industries Alimentaires (Paris-France)
 - o FEDERALIMENTARE: Federazione Italiana della Industria Alimentare (Rome ó Italy)
 - FIAB: Federación española de Industrias de Alimentación y Bebidas (Madrid-España)
 - o FIPA: Federação das Indústrias Portuguesas Agro-Alimentares (Lisboa-Portugal)
- INRA: National Institute for Agricultural Research France
- FRI: Food Research Institute Ghana
- Racines France
- NRC : National Research Centre Egypt

Funding, coordinator and contact

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Coordinator: Dominique PALLET - Cirad, UMR õQualisudö (Montpellier - France).

Contact: after@cirad.fr / **Website:** http://www.after-fp7.eu/en/





