



AFTER

African Food Tradition rEvisited by Research

Collaborative Project /

Small or medium-scale focused research project

Work programme KBBE-2009-2-3-02

***“Sharing food technology research and development
through international collaboration”***

Dr. Didier Montet and Dominique PALLET, Project coordinator

Site : www.after-fp7.eu



Project Approach « AFTER »

This project will seek to develop processes incorporating traditional knowledge and technological knowledge with the aim of a better valuation of the quality of traditional African products



A balanced partnership between Africa and Europe



The map shows Europe on the left and Africa on the right, with several countries highlighted in orange. Arrows point from these highlighted areas to various institutional logos. On the European side, logos include: University of Greenwich (Natural Resources Institute), CIRAD, ACTIA, INRA, SPES GEIE, and Universidade Católica Portuguesa (Escola Superior de Biotecnologia). On the African side, logos include: Lux Mealex Gold (Université Cheikh Anta Diop), AAFEX, CSIR (Council for Scientific and Industrial Research), Université d'Abomey-Calavi, Université d'Antananarivo (Faculté des Sciences), and CSIR (our future through science). On the far right, logos for Alexandria University (Faculty of Agriculture) and ENSAI are also present.



Scope and objectives

- **AFTER** is focused on the African continent
- **AFTER** applies European science and technology to African traditional food products
- **AFTER** aims to revisit these traditional African products, knowledge and know-how in the light of new technologies
- **AFTER** will benefit to consumers, producers and processors in Africa and Europe.

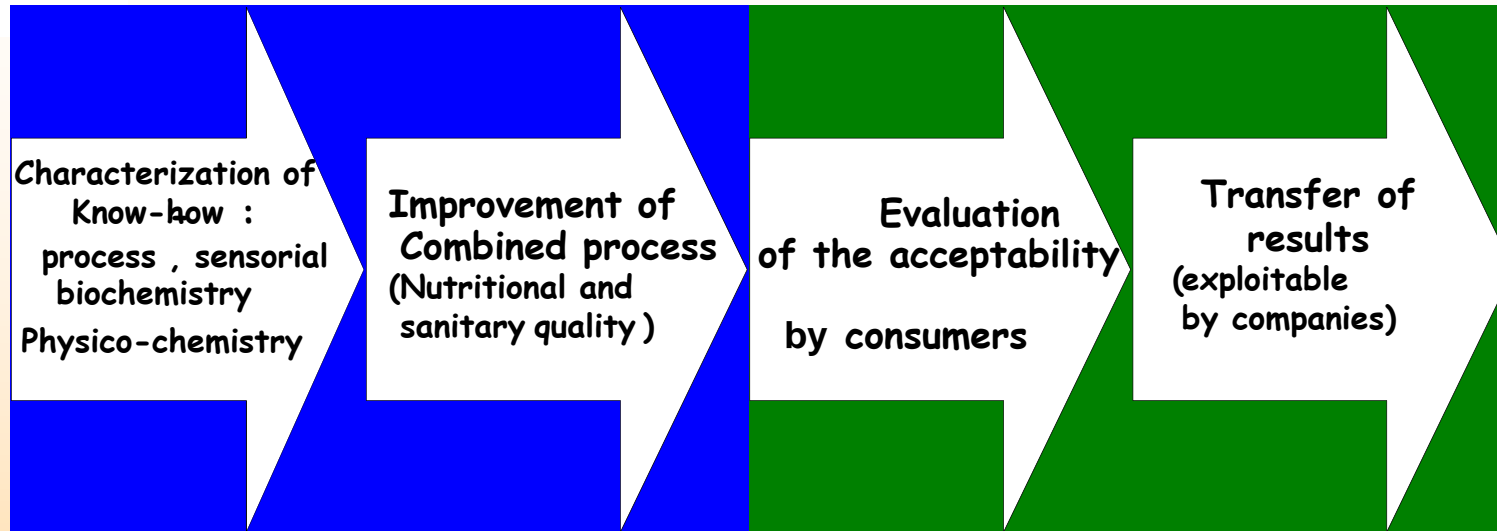


AFTER has four main specific objectives

- 1) To characterize the existing knowledge and know-how
- 2) To improve the combined process for a better safety and nutritional quality
- 3) To evaluate consumer acceptance
- 4) To transfer the results into ready-to-use information by food companies



This project is an integrated and collaborative project



Characterization biochemical, sensorial, Physico-chemical of Products, microbio

Study of transfers and reactions of process Ingeeniery

Surveys of acceptability
Sensorial analysis

Transfer of technology
Analysis of impact



WP0

Project management and coordination

Characterization of traditional products and know-how

WP1

WP5

Consumer and market acceptance

WP6

Appropriation of the improved processes and technologies

WP2

Process reengineering of fermented cereal based products

WP3

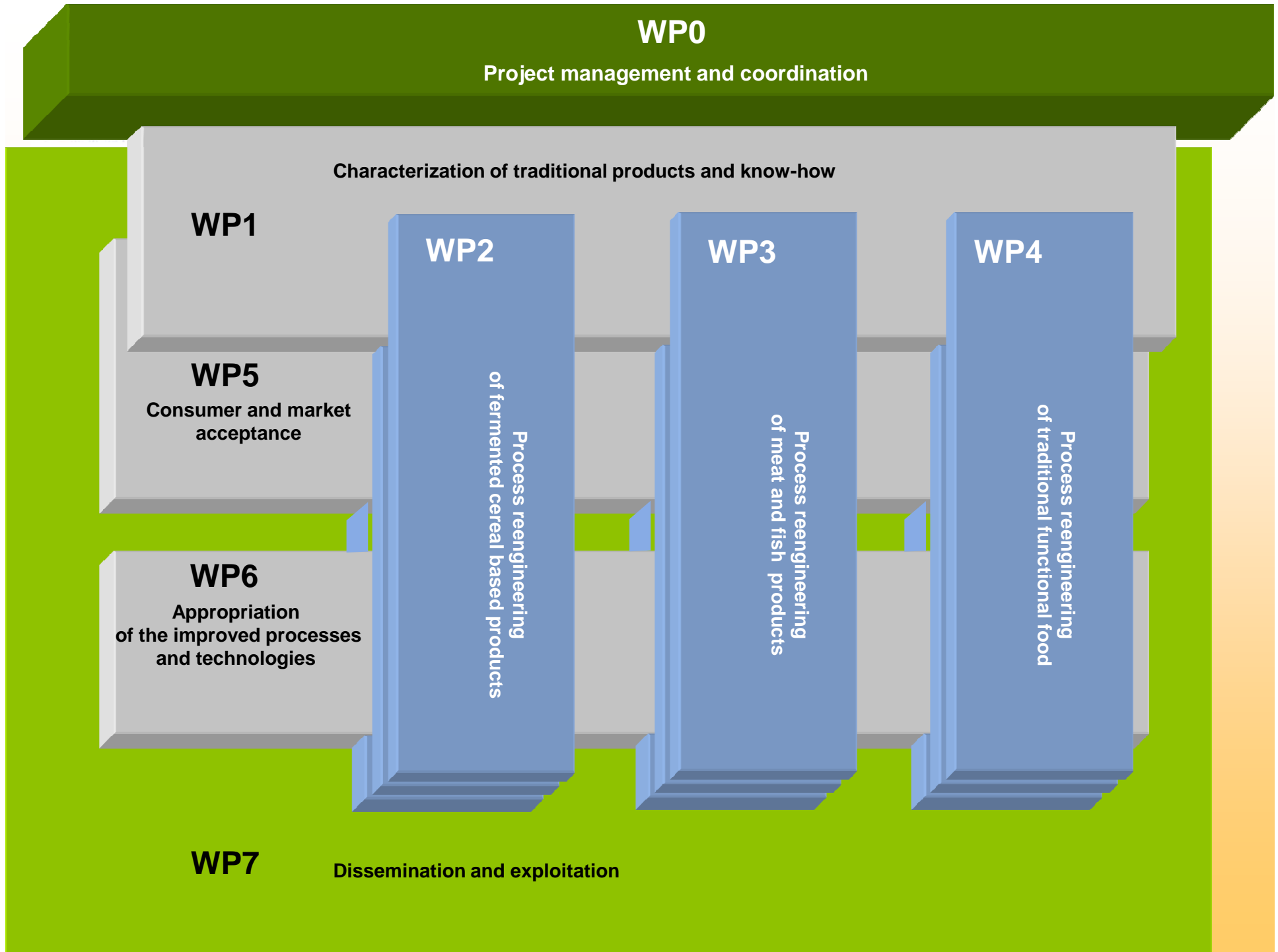
Process reengineering of meat and fish products

WP4

Process reengineering of traditional functional food

WP7

Dissemination and exploitation





AFTER is based on three groups of products

1. Fermented cereal-based products
2. Fermented salted fish and meat
3. Traditional plant based extracts
for functional food



Fermented cereal-based products: *Akpan, Kenkey, Gowé, Kishk*





Smoked fermented Fish and meat "Kong", Lanhouin, Kitoza





Traditional plant based extracts for functional food: *Adansonia digitata*, *Hibiscus sabdariffa*, *Ziziphus mauritiana*

Baobab



Jujube



Specific targets for each 3 groups of traditional products

1-Fermented cereals



Elaboration of new products
Maltage, fermentation



2- Fermented Meats and Fishs



Knowledge, monitoring, modeling
drying, fermenting, salting, smoking.




3- Plant extracts and traditional functional beverages



Introduction of new technologies: separation in liquid phase, clarification, concentration, fractionation



	Benin	Cameroon	Egypt	Ghana	Madagascar	Senegal
 Cereal fermented product 1:	Akpan					
Cereal fermented product 2:				Kenkey		
Cereal fermented product 3:	Gowé					
Cereal fermented product 4: Wheat and milk			Kishk Sa'eedi			
Smoked fermented Fish 1: Cassava Fish	Lanhouin					
Smoked fermented Fish 2:						Kong
Salted dried Meat 1 : beef					Kitoza	
Functional product 1 from <i>Hibiscus sabdariffa</i>						Bissap
Functional product 2 from Baobab						Buy
Functional product 2 from Jujube		Jaabi				



AFTER

African Food Tradition rEvisited by Research

Questions

Dr. Didier Montet and Dominique PALLET, Project coordinator

Site : www.after-fp7.eu