



African Food Tradition rEvisited by Research
FP7 n°245025

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* 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)

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1. INTRODUCTION

The aim of this document, drafted by SPES GEIE in collaboration with CIRAD and the all partnership, is to give a review the dissemination strategy which was designed at the beginning of the project in order to assess nature and type of stakeholders address, of the main results transferred and main channels used. Last but not least in annex are provided relevant details of the dissemination tools elaborated as well as a final overall table of dissemination actions did from the beginning of the project until the end which as differentiated per type of action as follows:

- Participation to exhibitions/fairs (i.e. by holding a stand, distribution of brochure or flyers)
- Oral communication or event addressing a large audience (e.g. AFTER presentation, main results promotion and dissemination within the context of exhibitions/fairs)
- Scientific publications of results
- Generalist papers
- Scientific oral communications within the framework of Congresses
- Scientific posters within the framework of Congresses
- Demonstrations of technical results at pilot scale
- Technical guideline
- Web Site AFTER and news on others Websites
- AFTER congress

2. MAIN RESULTS ACHIEVED FROM THE RTD

AFTER project (African Food Tradition revisited by Research), coordinated by the CIRAD and funded by the European Commission within the seventh Framework Program for Research Technological Development (FP7), aims at improving African traditional products and their associated know-how, taking into account consumers and producers quality requirements in Africa and in Europe and using new technological approaches. Ten African products are concerned. The outcome of this project is the industrialization and commercialization of the newly developed technologies and products in African as well as in European markets.

AFTER revisited traditional African products, knowledge and know-how in the light of new technologies for the benefit of consumers, producers and processors in Africa and Europe. The 10 selected products represented 3 families of foods (described as follows), fit into a matrix of technologies and processes shared between Europe and Africa that have been jointly developed within the framework of AFTER. Technical dissemination focused on results and innovation summarized in the table below.

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Product	Improved process and steps which have been reengineered
Akpan	<ul style="list-style-type: none"> • The control of the hot dipping conditions (time, temperature) inhibits the development of undesirable microorganisms, without starting the cooking step. • Adapted to a large-scale production, the formulation BEFORE pasteurization limits the risks of cross contaminations (milk and sugar traditionally added just before consuming akpan) • The addition of a pasteurization step purifies the product by reducing the amount of pathogens (high risks of contamination during milling and sifting) and by favoring the implementation of the starter culture. • The fermentation control by adding <i>Lactobacillus casei</i> enables to standardize the process and to obtain a product with reliable and consistent quality. • The optimized cooking parameters associated with the standardization of the ratio Ogui cooked/non-cooked conduct to better sensorial qualities (by avoiding turning to Akassa production, which is a totally cooked product). • Finally, the packaging of akpan in individual bottles (300mL) offers to the consumer a fresh and high quality product, ready to drink.
Gowé	<ul style="list-style-type: none"> • The effective management of the malting process is essential to obtain a more digestible product. Washing seed with salted water and using poplin as a support for germination enable to inhibit the development of moistures during the germination step. • The control (time temperature couple) of the saccharification step guaranties the natural sweet taste that the consumers are looking for. • The fermentation control by adding <i>Lactobacillus casei</i> and <i>Kluveromyces thermotolerans</i> enables to reduce the fermentation time and to obtain a product with reliable and consistent quality. • The drying step of the saccharified dough enables to considerably increase the shelf life of the product, traditionally reduced to a few days. • Presented in an improved secondary packaging (carton box with a 500g packet of flour), the gowe flour can be stored at room temperature during 6 months. It will only need to be cooked after water dilution.
Kenkey	<ul style="list-style-type: none"> • Steeping time and temperature have been mastered in order to control the color and acidity of the final product. • Fermentation time and temperature have been controlled to develop the characteristic taste of Kenkey. • Proportions of pre-cooked and remaining fresh dough are standardized in order to obtain a stable final product. • Moulding has been made more attractive to consumers. • Shelf-life of white Kenkey has been extended thanks to packaging.

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Product	Improved process and steps which have been reengineered
Kishk sa'eedi	<ul style="list-style-type: none"> • The addition of a pasteurization step for the buttermilk purifies the product by reducing the amount of pathogens. • Fermentation of buttermilk was controlled by adding a starter culture of Lactobacillus rhamnosus, Lactobacillus gasseri and Lactococcus lactis subsp lactis. • Mixing time and temperature of the hama mixture was controlled in order to obtain correct texture and to facilitate the 2nd fermentation process. • Re-engineered Kishk sa'eedi is packed in stand up or flat pouches containing 80 grams or 10-12 balls, depending on their size.
Lanhouin	<ul style="list-style-type: none"> • Ripening treatment in brine initiates desiccation of the product, reduces the microbiological flora and prevents biogenic amine production. Mastering this step allows a better stabilisation and a better organoleptic quality of the final product. • Fermentation step has been optimised in order to enable the development of the characteristic aroma while controlling the microbiological quality of the product. • Immersion of the fermented and salted fillets in a solution of lime and garlic has a bacteriostatic effect, an insect-repulsive effect and allows a better conservation of the product during storage. • Drying with a shell type dryer prevents contamination from flies and dust. • The final product is presented in a plastic packaging
Kitoza	<ul style="list-style-type: none"> • The combustible material used for drying/cooking has been chosen in order to reduce the level of HAP in the final product. • Smoking has been separated from the drying/cooking step and the time has been mastered in order to reduce the level of HAP in the final product.
Kong	<ul style="list-style-type: none"> • When dipping the eviscerated and washed fish into salted water, it initiates the dehydration before the cooking and drying step. Baths made from local vegetables like garlic or ginger, which have a bacteriostatic action, also participate to stabilize the final product. • During the cooking and drying step, the use of combustibles which don't produce smoke enables to reduce the PAH inputs. • Other combustibles are then preferred for the smoking step to gold the fish, always controlling the smoking time to limit the PAH final content. • The improvement of packaging solutions ensure the microbiological quality to the end consumer, extending its shelf-life.
Bissap	<ul style="list-style-type: none"> • Manual or mechanical grinding of the bissap calyx enables to optimise the aqueous extraction. • The filtration step can be facilitated by using simple and reachable equipments. • The control of thermal treatment (time-temperature couple) enables to preserves the organoleptic and nutritional qualities of hibiscus, increasing the shelflife of the final product. • Rapid cooling, which stops the thermic treatment, plays an important rôle in the preservation of the nutritional properties as well.
Baobab	<ul style="list-style-type: none"> • The use of baobab powder (intermediate product from baobab fruit) enables to optimise the aqueous extraction. • The control of thermal treatment (time-temperature couple) enables to preserves the organoleptic and nutritional qualities of baobab, increasing the shelflife of the final product. • Rapid cooling, which stops the thermic treatment, plays an important rôle in the preservation of the nutritional properties as well.
Jaabi	<ul style="list-style-type: none"> • The introduction of a complementary step of grinding of the unrefined flour obtained after pounding in the mortar, followed by a fine sieving, allows to obtain a pure and homogeneous flour of Jaabi. The final texture of Yaabande is largely improved there. • The control of the cooking time of preformed pancakes improves the organoleptic qualities of the final Yaabande. Beige, visually homogeneous and firm of texture, it is more appreciated by consumers.

3. TARGETS AND STAKEHOLDERS

The dissemination actions included different activities to be carried on in interaction with all the Consortium members. They were tailored to reach as many SMEs, stakeholders and target groups, as representatives as possible, in order to achieve the maximum impact of project's results, with special respect to:

- **WIDER PUBLIC and POLICY MAKERS:** knowledge of African Traditional Food Products (throughout scientific outputs) was enhanced and awareness on the diversity of the African products on which the research is based on (i.e. Akpan, Kenkey, Gowé, Kishk Sa'eedi, Lanhouin -cassava fish, Kitoza, Kongin, Adansonia digitata, Hibiscus sabdariffa, Ziziphus mauritiana) was promoted. The support to the conservation of plant and cultural diversity was increased. At this regard the marketing regulatory reports released under WP5 were of interest to let them aware of the concrete possibilities and main constraints. Moreover concepts of health promoting foods were appreciated during the project events.

- **FOOD SMEs (both European and African):** possibilities of development connected to exploitation of such foods were described in Guidelines under WP1 and constituted main inputs for technology transfer actions and can be considered as a “repository” of the project even after its end (this is a major aspect of sustainability which should be remarked). For example SPES Federations, AAFEX will continue to disseminate, promote and distribute the Guidelines for technology transfer also in the future and to use them in occasion of the next Fair or visit to their associated companies.

- **SCIENTIFIC COMMUNITY:** Academia and scientific community were approached by a large number of publications, articles, poster and other actions where necessary technical and RTD features were peer-reviewed in order to ensure the quality requested. Where applicable the consortium decided to establish intellectual property rights (by a written patent application, i.e. when a result has been published via a papers in scientific journals will be prepared. Regarding publications, partners have been encouraged to write joint papers. In addition, short term scientific visits between partners were envisaged and multifaceted training of young scientists was enhanced.

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4. OVERALL DISSEMINATION ACTIVITIES

The most important and relevant dissemination actions have been summarised per type of actions in the following tables from the very beginning until the end of the project:

Type of activities	Quantity
<ul style="list-style-type: none"> • Participation to exhibitions/fairs (i.e. by holding a stand or informative corner where distribution of information materials such as brochure and flyer was done) 	23
<ul style="list-style-type: none"> • Generic distribution of flyer in external context 	17
<ul style="list-style-type: none"> • Oral communication or event addressing a large audience (where at least one full slide of the project was illustrated) 	179 (of which 31 during scientific conferences)
<ul style="list-style-type: none"> • Scientific oral communications within the framework of Congresses 	61
<ul style="list-style-type: none"> • Scientific publications of results 	13
<ul style="list-style-type: none"> • Generalist papers (such as quartely review, newsletter, magazines) 	17
<ul style="list-style-type: none"> • Scientific posters within the framework of Congresses 	44 posters
<ul style="list-style-type: none"> • Demonstrations of technical dresults at pilot scale 	5 demonstrations
<ul style="list-style-type: none"> • Technical guideline 	10 Guideline for the industries
<ul style="list-style-type: none"> • Web Site AFTER and news on others Websites 	1 Site Weblink 4
<ul style="list-style-type: none"> • Other means 	1 TV channel 1 Twitter account 1 Facebook page
<ul style="list-style-type: none"> • AFTER Congress 	1 international congress organized

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Dissemination activities focused on specific targets:

Type of activities	TARGETS
<ul style="list-style-type: none"> • Participation to exhibitions/fairs (i.e. by holding a stand or informative corner where distribution of information materials such as brochure and flyer was done) 	WIDER PUBLIC and POLICY MAKERS
<ul style="list-style-type: none"> • Generic distribution of flyer in external context 	Wider and generic public stakeholders dealing with food industry and RTD issues
<ul style="list-style-type: none"> • Oral communication or event addressing a large audience (where at least one full slide of the project was illustrated) 	WIDER PUBLIC and POLICY MAKERS; FOOD SMEs (both European and African):
<ul style="list-style-type: none"> • Scientific oral communications within the framework of Congresses 	RTD providers, research public/private agencies, universities
<ul style="list-style-type: none"> • Scientific publications of results 	SCIENTIFIC COMMUNITY
<ul style="list-style-type: none"> • Generalist papers (such as quartely review, newsletter, magazines) 	WIDER PUBLIC and POLICY MAKERS; FOOD SMEs (both European and African):
<ul style="list-style-type: none"> • Scientific posters within the framework of Congresses 	SCIENTIFIC COMMUNITY
<ul style="list-style-type: none"> • Demonstrations of technical dresults at pilot scale 	FOOD SMEs (both European and African):
<ul style="list-style-type: none"> • Technical guideline 	African FOOD SMEs
<ul style="list-style-type: none"> • Web Site AFTER and news on others Websites 	WIDER PUBLIC and POLICY MAKERS SCIENTIFIC COMMUNITY
<ul style="list-style-type: none"> • Other means 	Wider public using social nwtwork
<ul style="list-style-type: none"> • AFTER Congress 	WIDER PUBLIC and POLICY MAKERS FOOD SMEs (both European and African) SCIENTIFIC COMMUNITY

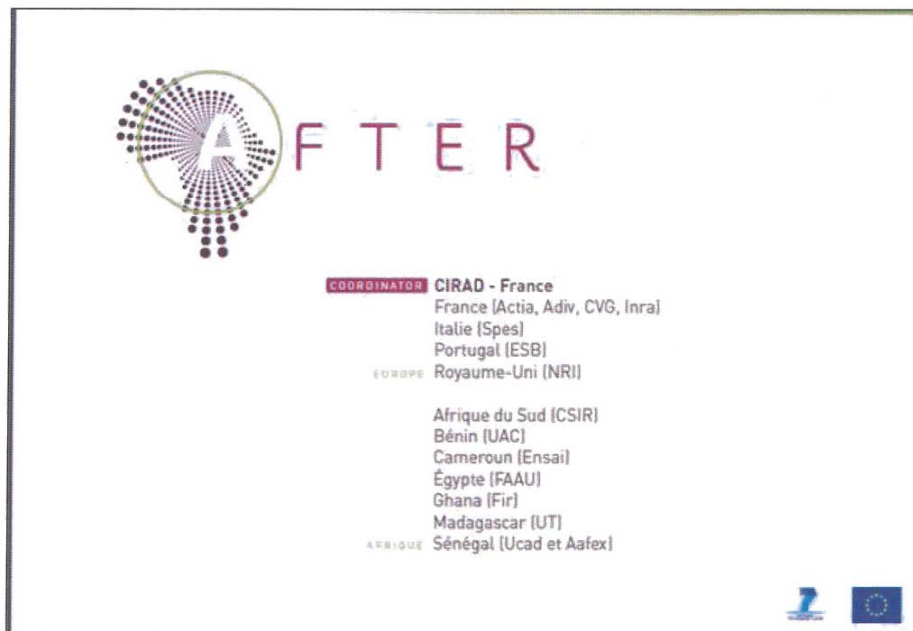
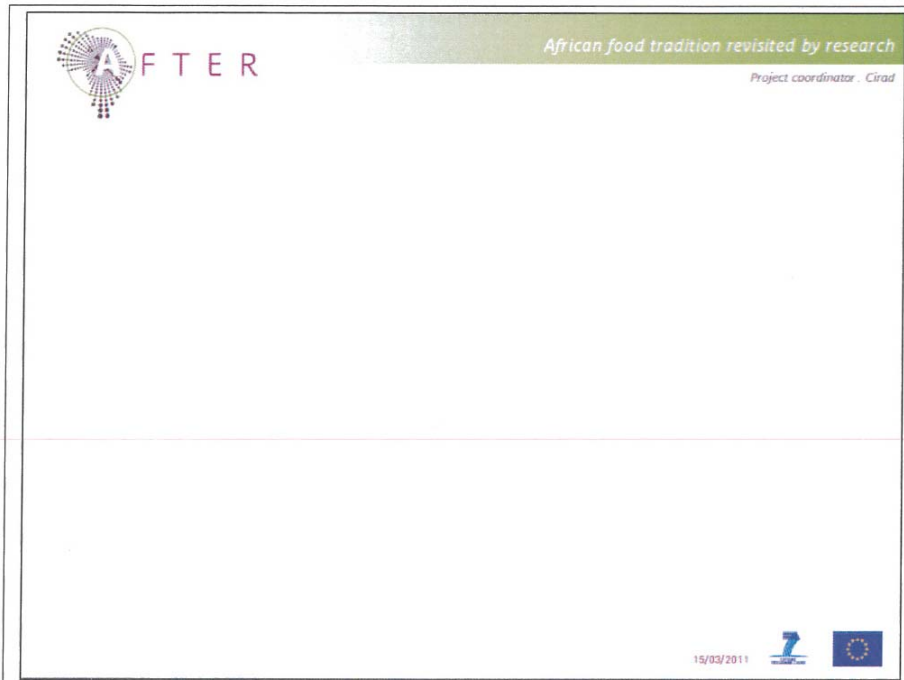
5. ANNEXES MAIN DISSEMINATION MATERIALS

5.1. Logo of the project



5.2 Template for official power point presentation

Template of general After Power point presentation



5.3 Leaflet in English by Federalimentare (SPES)

AFTER project aims to improve African traditional products and the know-how associated by sharing the European and African knowledge and technical for the benefit of consumers and producers in Africa and Europe. Financed by the European Commission (FP7) the project will be implemented by partners of 7 African countries: Benin, Cameroon, Ghana, Egypt, Madagascar, Senegal and South Africa and 4 European countries: France, Italy, Portugal and United Kingdom.



Process reengineering of three main categories of Traditional products are studied:

Fermented cereal-based products:



Akpan is a yoghurt-like product prepared from a partially fermented cooked maize gruel, named Ogi.



Kishk Sa'eedi is made from a combination of wheat with natural local fermented buttermilk in the form of yoghurt or sour milk. On completion of fermentation, the mixture is shaped and sun dried.



Gowé is a homogenous fermented, malted, paste prepared from sorghum, millet or maize.

Fermented salted fish and meat



Kitoza is a salted/dried meat (usually beef). Depending on the process conditions, the fermentation can be spontaneous. Sometimes, it is smoked in order to improve organoleptic and self-stability properties.



Kong (Catfish, Arius heudelotii) is traditionally smoked in Senegal for local and export markets. Such smoked fishes are not voluntarily fermented; however, a spontaneous fermentation step often takes place in the process of traditional dried fish.

Traditional plant based extracts for functional foods



Bouye is a juice obtained from the fruit of the baobab (Adansonia digitata L.). The baobab is a tree that grows wild in all semi-arid and dry sub-humid areas throughout Africa and Madagascar.



Jaabi also called Jujube (Ziziphus mauritiana Lam.) is the fruit of the jujube tree, widely spread in the Soudano-Sahelian savannas of Africa, particularly in North-Cameroun. The fruit is locally used fresh or dried for food purpose. It is consumed as snack food or processed into flour for the preparation of pancakes, or also associated with pastry or drinks. The dried and processed fruit has a pleasant biscuit taste and a plain aromatic flavour.

5.4 Leaflet in French by Ania (SPES)



Alimentation et santé



Adapter des produits traditionnels africains
aux normes européennes

MOTS CLÉS

Recettes exotiques,
Ingrédients fonctionnels, Réingénierie

LES ENJEUX



Le Quinoa, introduit en Europe il y a quelques années depuis l'Amérique du Sud, a connu un grand succès... Qu'en sera-t-il du « Kitoza » ? Ou d'autres produits traditionnels africains, tels l'Akpan, le Buy... ? Le projet AFTER s'intéresse à la valorisation de ces produits traditionnels africains en Europe et en Afrique.

LE PROJET

- ✓ Réingénierie des produits traditionnels africains (qualité, sécurité,...)
- ✓ Tests d'acceptabilité de ces produits (consommateurs, marchés...)
- ✓ Développement de produits aux saveurs et aux propriétés fonctionnelles nouvelles

LES CARACTÉRISTIQUES DU PROJET

Partenaires français : CIRAD, ACTIA, ANIA

Durée : 2010-2014 (45 mois)

Site : www.after-fp7.eu

Vidéo : retrouvez les vidéos présentant les projets
sur notre chaine Dailymotion : www.dailymotion.com/Ania_France



Plus d'informations : recherche@ania.net 01 63 63 86 00

Ce projet est financé par la Commission Européenne



5.5 Leaflet in French by AAFEX

African food tradition revisited by research
Project coordinator - Cirad
www.after-fp7.eu

Comment faire apprécier les produits alimentaires traditionnels africains par les consommateurs des villes d'Afrique et d'Europe ?

Comment mettre au goût du jour des fabrications artisanales pour les rendre commercialisables à grande échelle et conformes aux normes et goûts actuels?

Un projet européen

Financé par l'Union Européenne (FP7), le Projet AFTER (African Food Tradition Revisited by Research) implique 7 pays africains (Bénin, Cameroun, Egypte, Madagascar, Sénégal, Ghana et Afrique du Sud) et 4 pays européens (France, Italie, Portugal et Royaume-Uni).

10 produits traditionnels africains revisités

Quatre produits fermentés à base de céréales consommés en Afrique comme boissons fraîches sans alcool (Akpan et Gowé), boulettes (Kishk) ou pâte (Kenkey).

Trois extraits de plante : boissons fabriquées à partir de calices de la fleur d'hibiscus rouge ou de la pulpe du fruit du baobab et pomme surette (jujube), réduite en farine pour diverses utilisations alimentaires.

Un produit à base de viande (Kitoza à Madagascar ou Biltong en Afrique du Sud) et à deux produits à base de poissons (Lanhouin et Kong).

African food tradition revisited by research
Project coordinator - Cirad
www.after-fp7.eu

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FTER

African food tradition revisited by research

Project coordinator : Cirad
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FTER

African food tradition revisited by research

Project coordinator : Cirad
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5.6 Brochure (English)

7 AFRICAN COUNTRIES
Benin (IUCI)
Cameroon (INRAI)
Egypt (IRAU, INCI)
Ghana (IFRI)
Madagascar (UTI)
Senegal (IUCAL, AINA)
South Africa (CSIR)

7 EUROPEAN COUNTRIES
France (ICITA, ARA, ANR, CIRAD, CVO, Inra, Biocore)
Italy (Igea)
Portugal (IITA)
United Kingdom (NRI)

« The AFTER project aims to bring together Europe and Africa around one objective: to improve traditional African products. »

By generating and sharing knowledge on food technology, the AFTER project intends, for each product group, to improve or develop or recreate a product or a technology of interest to both European and African food companies.

The AFTER project contributes directly to improving the competitiveness of these products and technologies, and it facilitates their implementation and uptake by food companies and their marketing on African and European markets.

Ten traditional products from three main categories of products are studied:
FERMENTED CEREAL-BASED PRODUCTS: Akpan, Gowi, Kankoy, Kuku Sakiwi.
FERMENTED AND SALTED FISH AND MEAT: Lathoun, Kibza, Adry.
TRADITIONAL PLANT BASED EXTRACTS FOR FUNCTIONAL FOODS: Bissap, Bay, Zabi.
Beyond these direct results, the lessons learned and the methodologies for the assessment of traditional products and processes will be shared with other countries from both continents, and also with other groups of countries (Asia, India, South America) in order to disseminate the results among the research community involved in food research in developing countries.

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COORDINATOR INRAE - FRANCE
www.afterfp7.eu

Objectives

- The project has four general objectives for the traditional products from Africa:
- To gain comprehensive scientific knowledge on the existing know-how on technologies, processes and products.
 - To propose improved traditional processes by reengineering the unit operations, with the aim of improving the safety and nutritional quality while maintaining characteristics of traditional products.
 - To reach objective consumer acceptability criteria for the traditional products and to ensure these products can effectively compete with EU products on the market, also protecting the intellectual property rights of the people in Africa.
 - To present the results as ready-to-use information for food companies including SMEs in the form of guidelines on quality management, food law and regulation and consumer protection and to transfer the results to the stakeholders in Africa and in the EU.
- CONSUMER TESTS**
- European consumer tests regarding traditional bissap and baobab drinks were performed. The ESB team from Porto, Portugal, carried out sensory and consumer tests in Portugal for four drinks made from red hibiscus flowers and three drinks made from *Adansonia digitata* L. The bissaps drinks were also tested by English and French consumers at the beginning of 2013.

Additionally, using the same approach, traditional Akpon and Gwee were tested by the CIRAD team, Montpellier, France and Kenkey by IRI, Chatham, UK.

After project products



FERMENTED CEREAL-BASED PRODUCTS

KENKEY is a popular traditional fermented food made from maize and is a staple for most of the people in the coastal regions of Ghana. It is a sour tasting cooked stiff porridge of maize consistency made from fermented whole-corn maize dough, shaped into balls or cylindrical forms, and wrapped in maize husks or plantain leaves.

AKPON is a yogurt-like product prepared from a partially cooked fermented maize grain, termed ogi. It is usually mixed with condensed milk, ice and sugar by street vendors just before consumption. It is the most commonly consumed beverage in Benin.

GWE is a homogenously cooked fermented paste prepared from a blend of milled and non-milled sorghum, millet or maize. It is consumed as a beverage after dilution in water and addition of ice, sugar and sometimes milk. It is the preferred beverage of children, pregnant women, sick and old people in Benin.



TRADITIONAL PLANTS-BASED PRODUCTS

THE BAOBAB (*Adansonia digitata* L.) is a tree that grows in the wild in all semi-arid and dry sub-humid areas throughout Africa and Madagascar. The fruit of the baobab, called 'bui' in Senegal, is widely consumed in various forms.

ZIZIPHUS HAITIENSIS is the fruit of the jujube tree, widespread in the wild state in the Soudano-Sahelian savannas of Africa, particularly in Cameroon. The fruit is collected dry after falling from the trees and is used locally for food purposes. It is consumed as a snack food or processed into flour for the preparation of pancakes (Yababadi), or also associated with pastries or drinks. The dry and processed fruit has a pleasant biscuit-like taste and a slight aromatic flavour.

Dry calyx of **HIBISCUS SABDARIFIA**, known as bissap, is used in Senegal and other Western African countries for the preparation of beverages and other products with high anthocyanin content.



FERMENTED FISH AND MEAT

LANHOUN is a salted/dried mixture of different spontaneously fermented fish. It is widely used as a condiment in West Africa, particularly in Benin, Togo, and Ghana.

KITOZA is a type of salted/dried/smoked beef or pork meat. It is a traditional product of Madagascar. Today, it is smoked in order to improve organoleptic and shelf-stability properties.

KOHO (catfish, *Arius leuiscellii*) is traditionally smoked in Senegal for local and export markets. Such smoked fish is not deliberately fermented; however, a spontaneous fermentation step often takes place in the traditional drying process.

5.7 Website link & activities (French report)



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Project coordinator Cirad
www.after-fp7.eu

Des mises à jour régulières


Des actualités

- Entre le 1^{er} mars 2013 et la fin du projet, **22 nouvelles actualités ont été mises en ligne.**
- Soit un rythme, d'une nouvelle actualité par mois, en moyenne.
- Au total, 36 actualités ont été mises en ligne sur les versions française et anglaise du site, durant la durée du projet.

Actualités

- **Gowé: une nouvelle publication sur les tests sensoriels**
Les résultats de recherches menées au Bénin ont évalué l'acceptabilité du produit par les consommateurs dans *Food Science and Nutrition* (Wiley Periodicals).
- **Meeting final du projet à Saly**
La quatrième et dernière réunion annuelle du projet a eu lieu le 12 novembre 2014 à Saly, au Sénégal. Elle a réuni les membres du projet.
- **Le 1^{er} Congrès AFTER réussi!**
Le premier Congrès international sur les aliments et la nutrition a eu lieu le 12 novembre 2014 à Dakar.

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Des mises à jour régulières

Des résultats et des livrables



Ont été régulièrement mis à disposition sur le site :

- Livrables publics
- Publications scientifiques
- Posters & communications orales de congrès
- Articles de presse sur le projet

Diffusion des résultats

Publications scientifiques, posters et communications orales de congrès... Retrouvez toutes les publications liées au projet AFTER.

- **Publications scientifiques**
Toutes les publications scientifiques réalisées dans le cadre du projet AFTER...
- **Congrès EFoST : posters & communications orales**
Le projet AFTER était bien représenté au congrès de l'European Federation of Food Science & Technology qui s'est tenu à Montpellier, du 21 au 23 novembre 2012.
- **Congrès SAAFoST : posters & communications orales**
Onze posters et une communication orale ont été présentés au congrès de la South African Association for Food Science and Technology (SAAFoST 2013).

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Des mises à jour régulières

Dans l'espace réservé aux partenaires

Ont été régulièrement mis à disposition sur le site :

- Les livrables du projet, présentés par Workpackage
- Les Milestones
- Les rapports périodiques, élaborés au fur et à mesure de l'avancement du projet
- Divers documents du WP 0 - Management & coordination : documents contractuels, financiers, éthiques, les livrables et compte-rendu de réunion...

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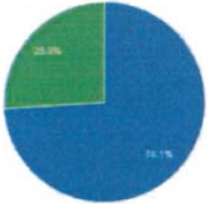
Statistiques de fréquentation

Du 1er mars 2013 au 30 novembre 2014

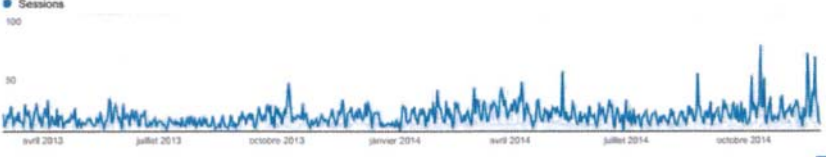
Audience générale



- Un impact au delà des acteurs et partenaires du projets : **74 % de nouveau visiteurs.**
- Les internautes trouvent aisément les informations recherchées : **2,73 pages vues**, en moyenne par session.
- 8 716 visites
- 23 826 pages vues
- 2'44" en moyenne par session

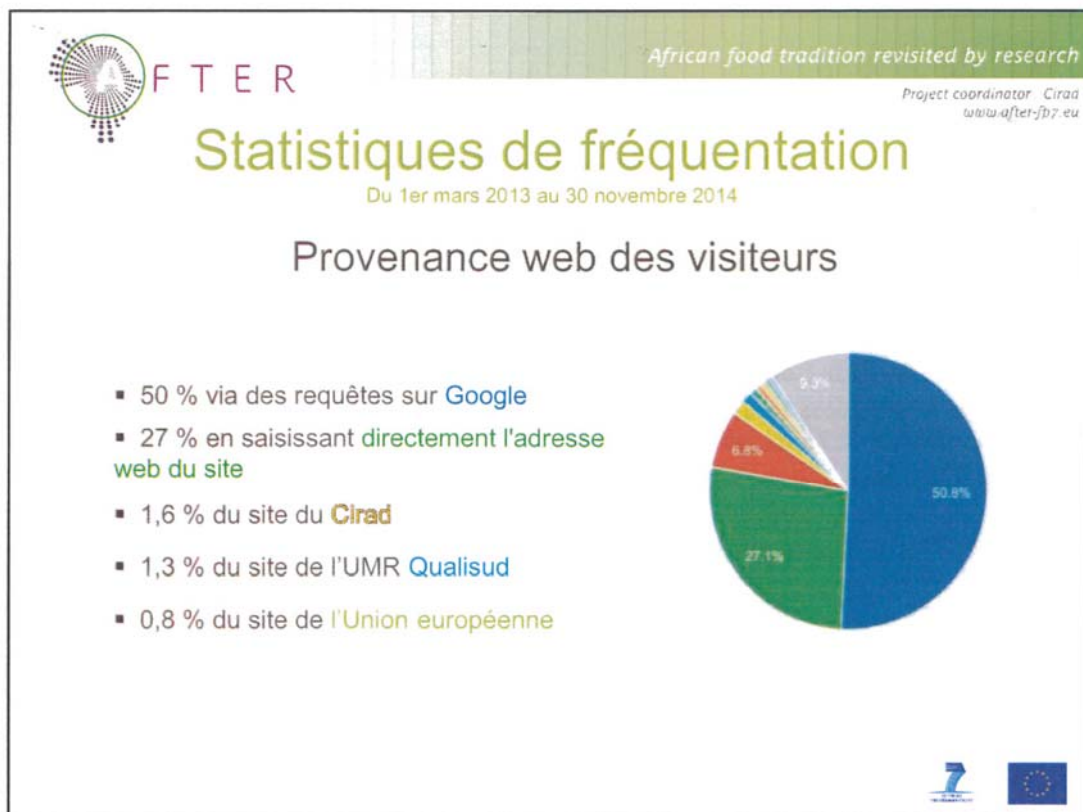
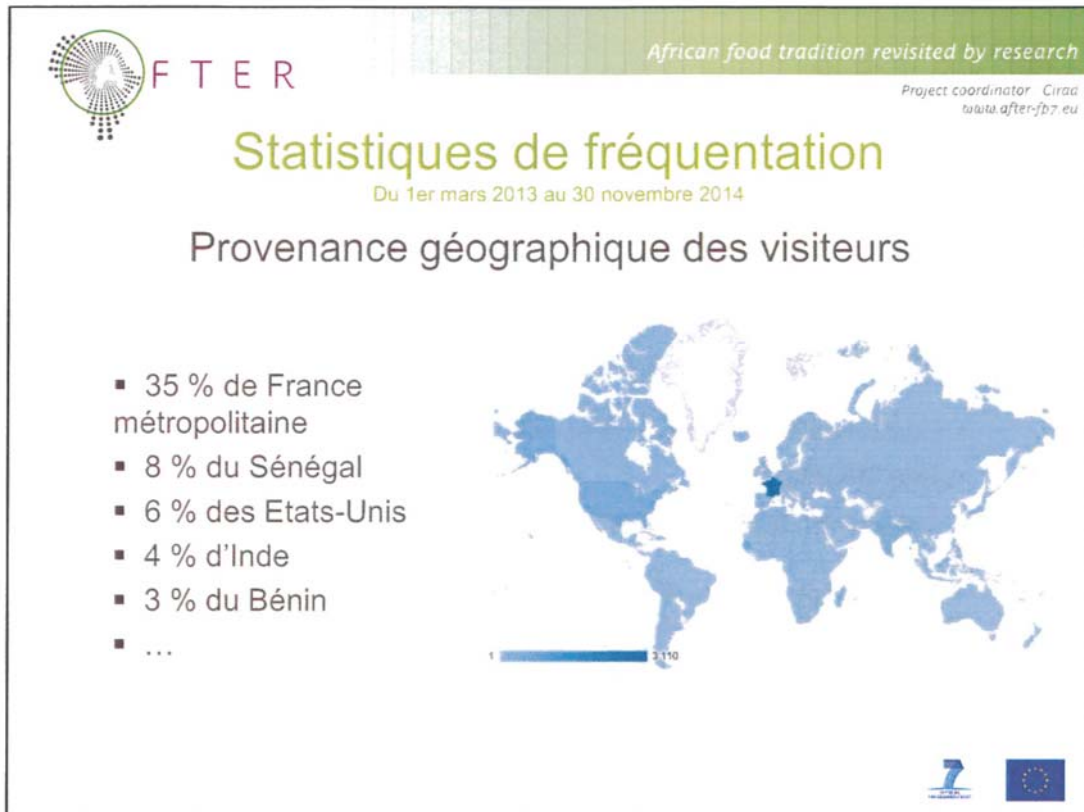
■ New Visitor ■ Returning Visitor




■ Sessions





AFTER (G.A n°245025) – Deliverable 7.5.2
Dissemination report describing targets, materials and channels



AFTER

African food tradition revisited by research

Project coordinator: Cirad
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Statistiques de fréquentation

Du 1er mars 2013 au 30 novembre 2014



Pages les plus consultés : les produits

- Page d'accueil du site : 15 %
- Produits fermentés à base de céréales : 5 %
- Produits fermentés à base de viande et de poissons séchés : 4,5 %
- L'espace réservé aux partenaires : 3,3 %

Documents les plus téléchargés : les présentations du projet

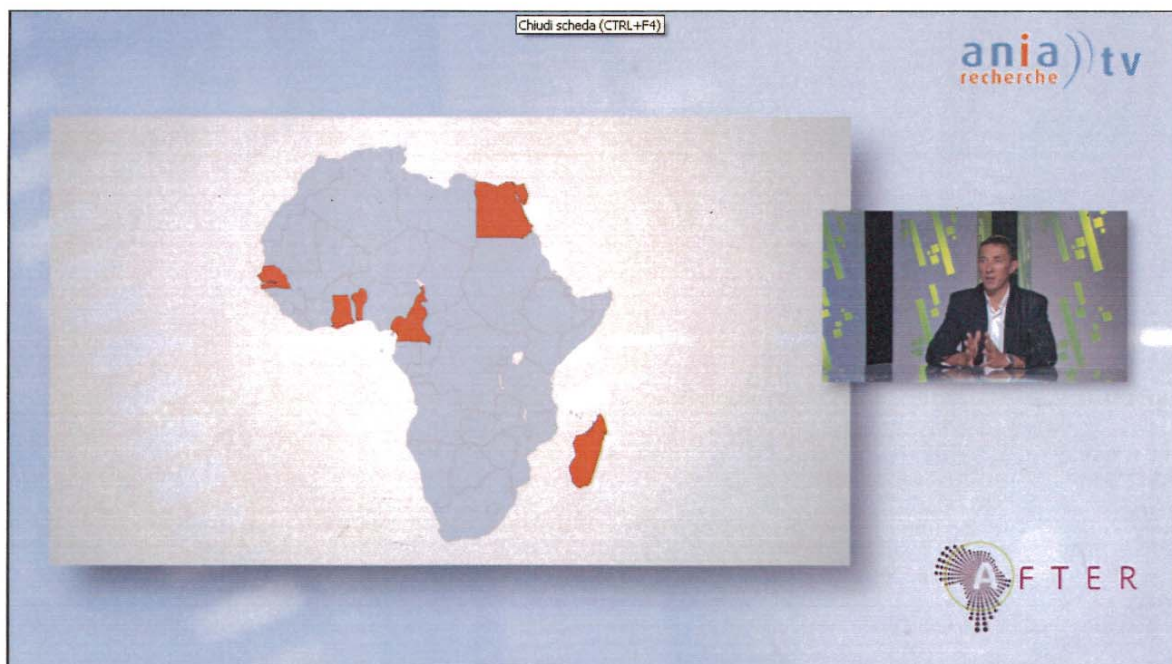
- La plaquette du projet en français : 9 %
- La plaquette du projet en anglais : 3 %
- La présentation du projet réalisée à Montpellier en juin 2011 : 2,7 %

Le premier lien consulté depuis le site : www.congressafter.com



5.8 Video link

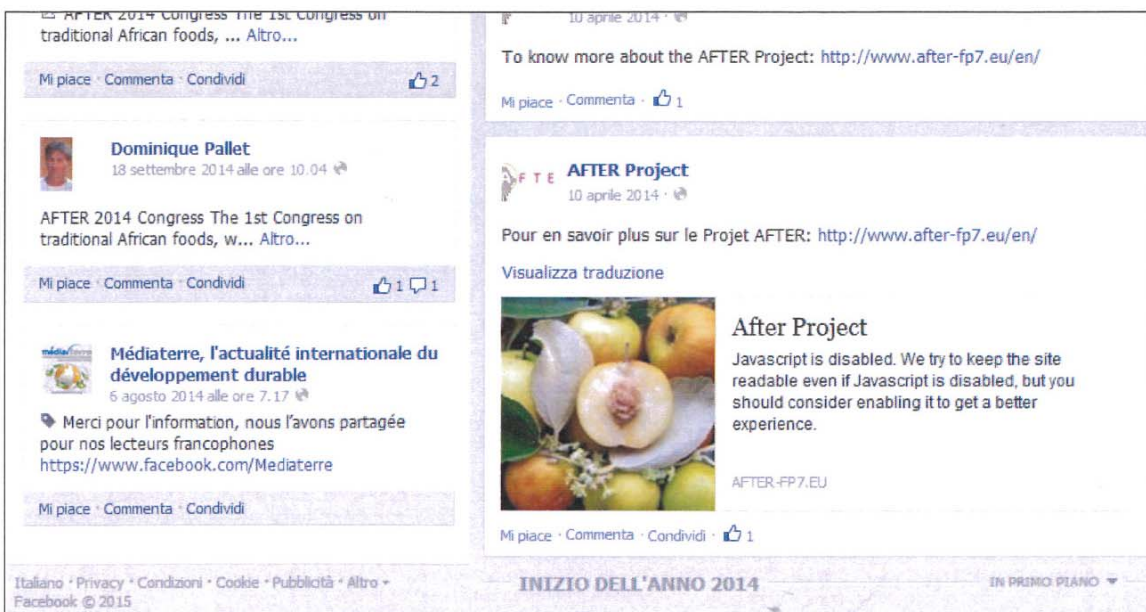
http://api.dmcloud.net/player/pubpage/4cc8031af325e165e0000005/51e96c6e06361d6aef000023/73a63446a3fa4be1b04c28fc9d2dc08c?wmode=opaque&force_asset_name=mp4_h264_aac_hd&autoplay=1



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5.9 Facebook page

<https://www.facebook.com/projet.after>



5.10 Overall dissemination tables month 1 – Month 51

FROM M1 (September 2010) TO M12 (August 2011)

Planned timing	Name of the event	Place	Type of activity (<i>leaflets, seminars, presentations etc.</i>)	Target	Results disseminated (Work package involved)	Size of the audience	Responsible partner
21/9/2010	Infoday on new Calls 2011 “Food, Agriculture, Fisheries, biotechnologies” 7th FP UE – The importance of the industry and the SMEs in this Theme	Torino	Slides	Open public	n.a.	200	SPES (Federalimentare)
29/9/2010	Meeting with President of Italian Republic – Maison de l’Italie	Paris	Slides	n.a.	n.a.	80	SPES (Federalimentare)
4/10/2010	8th Day of Innovation and Research of Confindustria “Towards the 8th FP”	Rome	Slides	Open public	n.a.	250	SPES (Federalimentare)
22/10/2010	Slow Food Conference "Ensuring food diversity and safety in Europe"	Torino	Slides	Open public	n.a.	100	SPES (Federalimentare)
9/11/2010	Expo generation “2015 target” – New competences and skills for Food and sustainable development”	Milano	Slides	Open public	n.a.	50	SPES (Federalimentare)
10/12/2010	“Food for Life” Technology Platform for Food Research	Torino	Slides	Open public	n.a.	100	SPES (Federalimentare)
7/05/2011	Food Industry: innovation of processing and food safety	Parma	Slides	Open public	n.a.	50	SPES (Federalimentare)
16/05/2011	The Italian Food Industry and future scenarios	Verona	Slides	Open public	n.a.	40	SPES (Federalimentare)
31/08/2011	ISEKI Food 2011 “Bridging research & Food & Drink Industry needs & future skills	Milano	Slides	Open public	n.a.	500	SPES (Federalimentare)
October 2010	SIAL (food fair)	Paris Villepinte	Leaflet distribution: the leaflet presents the project (FOCUS)	SIAL attendees = food companies representatives	General dissemination	500 copies distributed (140 000 attendees)	SPES (ANIA)

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October 2010	SIAL (food fair)	France	Leaflet e-distribution: the leaflet presents the project (FOCUS)	ANIA Innovation dissemination list	General dissemination	300	SPES (ANIA)
28/02/2011	GOF	Paris	Oral presentation of the project	Food sectors representatives	General dissemination	30	SPES (ANIA)
June 2011	ANIA Research website	France and Europe	Web space dedicated to the AFTER project	Researchers, food companies representatives, students,...	General dissemination	6000 visitors/month	SPES (ANIA)
Nov. 2010	FIPA Notícias	Internet	Newsletter	Food sector	Project presentation	Aprox. 3000 by direct-mail	SPES (FIPA)
Dec. 2010	FIPA website	Internet	Webpage	Food sector	Project presentation	Aprox. 500 pers./month	SPES (FIPA)
Dec. 2010	FIPA General Assembly	Lisbon	Presentation	Food sector	Project presentation	Representatives of 14 branch sectors	SPES (FIPA)
March 2011	Innovation and Technological Transference in Food Industry	Lisbon	Presentation	Food and I&D sector	Project presentation	80 pers.	SPES (FIPA)
21/09/10 27/04/11	Communication Training and Technology Transfer- Working Group (ETP F4L Spain)	Madrid, Spain	Presentations and leaflets	Smes, Technological Centers, Universities	WP7	20	SPES (FIAB)
23/09/10 31/03/11	Food Security- Working Group (ETP F4L Spain)	Madrid, Spain	Presentations and leaflets	Smes, Technological Centers, Universities	WP7	30	SPES (FIAB)
26/10/10 22/02/11 25/05/11	Health and Food- Working Group (ETP F4L Spain)	Madrid, Spain	Presentations and leaflets	Smes, Technological Centers, Universities	WP7	28	SPES (FIAB)

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05/11/10 03/03/11	Food and Consumers- Working Group (ETP F4L Spain)	Madrid, Spain	Presentations and leaflets	Smes, Technological Centers, Universities	WP7	18	SPES (FIAB)
09/09/10 11/11/10	Management of Supply chain- Working Group (ETP F4L Spain)	Madrid, Spain	Presentations and leaflets	Smes, Technological Centers, Universities	WP7	25	SPES (FIAB)
07/10/10 20/01/11 28/04/11	Food Processing, Packaging and Quality-Working Group (ETP F4L Spain)	Madrid, Spain	Presentations and leaflets	Smes, Technological Centers, Universities	WP7	25-30	SPES (FIAB)
28/02/11 07/06/11	Horeca-Working Group (EPT F4L Spain)	Madrid, Spain	Presentations and leaflets	Smes, Technological Centers, Universities	WP7	16	SPES (FIAB)
19/05/11	Vegetal and fruit sector- Working Group (EPT F4L Spain)	Madrid, Spain	Presentations and leaflets	Smes, Technological Centers, Universities	WP7	80	SPES (FIAB)
23/11/10	Board of ETP F4L Spain	Madrid, Spain	Presentations and leaflets	Smes And Technological Centers	WP7	15	SPES (FIAB)
23/11/10 15/03/11	Mirror Group of ETP F4L Spain	Madrid, Spain	Presentations and leaflets	Spanish Administration	WP7	10	SPES (FIAB)
12-13/09/10	KBBE-7PM INFODAY AND MEXICAN PLATFORM MEETING (PTM-FFL)	Brussels	Oral presentation	Smes, Technological Centers, Universities,	WP7	125	SPES (FIAB)
14/09/10	NATIONAL EUROPEAN PLATFORMS MEETING FOOD FOR LIFE	European Countries	Oral presentation	National Food Federations	WP7	25	SPES (FIAB)
21/09/10	Conference on the FP7 (KBBE) in Almeria. PTE F4L	Murcia, Spain	Presentations and leaflets	Smes	WP7	150	SPES (FIAB)

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30/09/10	BIOSPAIN 2010 CONFERENCE	Pamplona, Navarra, Spain	Scientific congress: presentation and leaflets	Smes, Technological Centers, Universities	WP7	250	SPES (FIAB)
30/09/10	CIAA NANOTECHNOLOGY WORKING GROUP	Brussels	Oral presentation	Expert Group	WP7	10	SPES (FIAB)
5-6/10/10	FOOD PACKAGING INNOVATIONS: "CONFERENCE AND WORKSHOPS"	European Countries	Oral presentation	Smes, Technological Centers, Universities,	WP7	150	SPES (FIAB)
07/10/10	IV Emov Assembly: INTERPLATFORMS COOPERATION WIFI COMMUNICATIONS	Madrid, Spain	Presentations and leaflets	Smes, Technological Centers, Universities	WP7	150-200	SPES (FIAB)
17-19/10/10	SIAL FOOD INTERNATIONAL FAIR: TROPHELIA EUROPE AWARDS 2010	Paris, France	Presentations and leaflets	Universities	WP7	50	SPES (all)
28/10/10	STAKEHOLDERS CONFERENCE	Brussels	Presentations and leaflets	Smes, Technological Centers, Universities	WP7	200	SPES (FIAB)
04/11/10	STRATEGIC ALLIANCES AND OPEN INNOVATION	Madrid, Spain	Working day Presentations and leaflets	Smes, Technological Centers, Universities, Administration	WP7	150	SPES (FIAB)
26/01/11	GENERAL ASSEMBLY H2O PLATFORM	Madrid, Spain	Leaflets	Smes, Technological Centers, Universities	WP7	150	SPES (FIAB)
27/01/11	Funding opportunities for R&D projects	Madrid, Spain	Presentations and leaflets	Smes, Technological Centers, Universities	WP7	75	SPES (FIAB)
04/02/11	TOWARDS A RESEARCH AND INNOVATION UNION MAIN CHALLENGES	Brussels	Presentations and leaflets	Smes, Technological Centers,	WP7	150	SPES (FIAB)

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				Universities			
09/02/11	BUSINESS MANAGEMENT RESEARCH AND TECHNOLOGY INNOVATION EVENT	Madrid, Spain	Presentations and leaflets	Smes, Technological Centers, Universities	WP7	30	SPES (FIAB)
15/02/11	ePYME REPORT PRESENTATION	Madrid, Spain	Oral presentation	Smes	WP7	150-200	SPES (FIAB)
01/03/11	COMMUNICATION STAR 2011. IMPROVING THE COMMUNICATION OF AGRI-FOOD RESEARCH RESULTS	Brussels	Oral presentation	Smes, Technological Centers, Universities	WP7	35	SPES (All) ACTIA
11/03/11	Training and Technology Transfer-Working Group (PTE F4L)	Brussels	Oral presentation	Smes, Technological Centers, Universities	WP7	40	SPES (FIAB)
04/04/11	4th annual meeting of Fun-C-Food (functional foods)	Madrid, Spain	Standpoint: Oral presentation	Smes, Technological Centers, Universities	WP7	50	SPES (FIAB)
07/04/11	IDTrack Congress: LOGIStrack	Madrid, Spain	Presentations and leaflets	Smes, Technological Centers, Universities	WP7	60	SPES (FIAB)
02/05/11	9th meeting about ETP Food for Life Europe	Budapest, Hungary	Oral presentation	Smes, Technological Centers, Universities	WP7	50	SPES (All)
01/06/11	Food meeting with ASEBIO	Madrid, Spain	Oral presentation	Smes	WP7	8	SPES (FIAB)
05-06/05/11	I National Congress of Agrofood: Innovation to advance	Pamplona, Navarra, Spain	Presentations and leaflets	Smes, Technological Centers, Universities	WP7	100	SPES (FIAB)

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05-10/06/11	Technology Mission about functional foods	Chile	Presentations and leaflets	Smes, Technological Centers, Universities	WP7	20	SPES (FIAB)
07-08/06/2011	VI National Congress of Food Science and Technology	Valencia, Spain	Presentations and leaflets	Smes, Technological Centers, Universities	WP7	50	SPES (FIAB)
15/06/2011	Management of Supply chain- Working Group (European ETP F4L)	Brussels	Oral presentation	Smes, Technological Centers, Universities	WP7	30	SPES (All)
11/05/2011	EU/SA Co-operation Open Day ¹	Pretoria, South Africa	Exhibition stall with leaflets, discussions with conference delegates	SA and EU ministers, embassies and researchers	General dissemination	300	CSIR
May 2011	Article	Egypt	Article in weekly magazine	General	WB 1	National	NRC
June 2011	Article	Egypt	Article in daily news paper	Egypt	WB2	National	NRC
July 2011	TV program Local channel	Egypt	Oral interview + Demonstration	Egypt	WB5	National	NRC
26/06/2011	Meeting Qualisud	Montpellier	Oral presentation of the project	Researcher	Scientific dissemination – WP0	60	CIRAD

¹ EU "Open Day" exhibition. This event was held at the CSIR Conference Centre in Pretoria on the 11th of May 2011 and was attended by SA ministers and other dignitaries, EU representatives and South African researchers. The event was organised to showcase EU/SA research collaboration and we had a stall where we displayed pamphlets and described the project objectives to interested parties.

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20/05/2011	CORAF	Cotonou	Oral presentation of the project	International organisation	Scientific dissemination – WP0	40	CIRAD / UAC
April-May 2011	SPORE Journal	France	Article		Scientific dissemination – WP0		CIRAD
28/03/2011	Fiche 46 – Gcard/Montpellier/Corum	France	Article		Scientific dissemination – WP0		CIRAD

FROM M13 (September 2011) TO M30 (February 2013)

Planned timing	Name of the event	Place	Type of activity (<i>leaflets, seminars, presentations etc.</i>)	Target	Results disseminated (Work package involved)	Responsible partner
19/06/2012	FoodForLife France	Paris, France	Presentation	Researchers, food companies representatives, public bodies, research agency...	General dissemination	SPES (ANIA)
July 2012	Ecotrophelia France	Avignon, France	Presentation, leaflet	Students, food companies, research institutes	General dissemination	SPES (ANIA)
17/09/2012	Mailing	France	E-mail with leaflet	Food companies' R&D directors, clusters, universities, researchers	General dissemination	SPES (ANIA)
21-25/10/2012	SIAL	Paris, France	Focus dissemination	Food companies	General dissemination	SPES (ANIA)
22/10/2012	IPA 2012	Paris, France	Presentation of AFTER project at the global food factory innovation forum.	Researchers, food companies representatives, public bodies, research agency...	General dissemination	SPES (ANIA)

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21/01/13	CoDir	Paris, France	PowerPoint Presentation	Food specialists	General dissemination	SPES (ANIA)
12/12/12	Export Club	Paris, France	PowerPoint Presentation	Exporting food companies' export directors	General dissemination	SPES (ANIA)
25/01/2013	Groupement Opérationnel des Fédérations	Paris, France	PowerPoint Presentation	Directors of sectoral federations	General dissemination	SPES (ANIA)
29/01/13	ANIA's research expert group	Paris, France	PowerPoint Presentation	Food companies' R&D directors	General dissemination	SPES (ANIA)
13/3/2012	Conference: Agri-Food Open Innovation Day "Innovation, needs and expectations of the Italian food industry"	Italy (Milan)	Slide display	Public stakeholders and policy makers, universities	General dissemination	SPES (FEDERALIMENTARE)
24/5/2012	Congress: Annual ACTIA General Assembly	Italy (Cesena)	Slide display	Members, University	General dissemination	SPES (FEDERALIMENTARE)
14/6/2012	Conference: Joint programming initiative on a Healthy Diet for a Healthy Life	Netherlands (The Hague)	Slide display	Public stakeholders and policy makers, universities	General dissemination	SPES (FEDERALIMENTARE)
4/10/2012	Conference: Traditional Food International (Basefood project)	Italy (Cesena)	Slide display	Public stakeholders and policy makers, universities, SMEs	General dissemination	SPES (FEDERALIMENTARE)
5/10/2012	Congress Fedima General Assembly "Research, Development & Innovation in the Traditional Food"	Salzburg (Austria)	Slide display	Public stakeholders and policy makers, universities, SMEs	General dissemination	SPES (FEDERALIMENTARE)
January 2013	Informalmentare Newsletter	Italy	http://www.federalimentare.it/Informalmentare/informalmentare_1_2013.pdf	Public stakeholders and policy makers, universities, SMEs	Newsletter	SPES (FEDERALIMENTARE)
January 2012	FIPA Newsletter	http://www.fipa.pt/pdf/1336667328FN0112.pdf	Newsletter	Web users	WP7	SPES (FIPA)
March 2012	FIPA Newsletter	http://www.fipa.pt/pdf/13366672	Newsletter	Web users	WP7	SPES (FIPA)

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		18FN0512.pdf				
April 2012	FIPA Congress	Lisbon	Leaflet	Food and Drink Industry	WP7	SPES (FIPA)
16/09/2011	Agrifood Conference	Madrid	Presentation	Consumers	WP5	SPES (FIAB)
19/09/2011	Technology Platform Food for Life-Spain.Health and Food Work Group Meeting	Madrid	Presentation	Disseminate the project	WP5	SPES (FIAB)
22/09/2011	International Cooperation in logistics	Madrid	Presentation	Disseminate the project	WP5	SPES (FIAB)
22/09/2011	Food Safety Work Group Meeting. PTE FFL Spain	Madrid	Leaflet, Presentation	Disseminate the leaflet	WP5	SPES (FIAB)
09-10/10/2011	Anuga´s Fair	Madrid	Leaflet	Disseminate the leaflet	WP5	SPES (FIAB)
04/10/2011	Technology Platform Food for Life-Spain. 5th Horeca Work Group Meeting.	Valencia	Leaflet, Presentation	Disseminate the leaflet	WP5	SPES (FIAB)
18/10/2011	Fruit Attraction Fair	Madrid	Leaflet, Presentation	Disseminate the leaflet	WP5	SPES (FIAB)
20/10/2011	Vegetable Work Group Meeting	Madrid	Leaflet, Presentation	Fruit Attraction Fair	WP5	SPES (FIAB)
26/10/2011	Technology Innovation Agency of SouthAfrica	Madrid	Leaflet, Presentation	Disseminate the project	WP5	SPES (FIAB)
15/11/11	BYFUNC Meeting	Madrid	Leaflet	Disseminate the leaflet	WP5	SPES (FIAB)

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17/11/2011	The Creative Class Goes to Paradise	Madrid	Leaflet, Presentation	Expert Meeting	WP5	SPES (FIAB)
17/11/2011	Agrofood Innovation and Competitiveness	Montpellier INRA	Presentation	Disseminate the project	WP5	SPES (FIAB)
15/12/2011	Interplatforms Meeting “ Ecoinnovation to improve companies competitiveness”	Seville	Presentation	Disseminate the project	WP5	SPES (FIAB)
11/01/2012	CTA Meeting	Madrid	Leaflet, Presentation	Disseminate the leaflet	WP5	SPES (FIAB)
16/01/2012	PRODMAR Association Meeting	Madrid	Leaflet, Presentation	Disseminate the leaflet	WP5	SPES (FIAB)
17/01/2012	Technology Platform Food for Life-Spain.Health and Food Work Group Meeting.	Madrid	Leaflet, Presentation	Presentation of the project	WP5	SPES (FIAB)
18/01/2012	Science and R&D group meeting. Food Drink Europe.	Brussels	Leaflet, Presentation	Disseminate the leaflet	WP5	SPES (FIAB)
19/01/2012	Board Meeting Spanish Technology Platform Food for Life Spain	Madrid	Leaflet, Presentation	Disseminate the leaflet	WP5	SPES (FIAB)
24/01/2012	Food Safety Work Group Meeting. PTE FFL Spain	Madrid	Leaflet, Presentation	Disseminate the leaflet	WP5	SPES (FIAB)
07/02/2012	ePyme Report Presentation.	Madrid	Leaflet, Presentation	Disseminate the leaflet	WP5	SPES (FIAB)
07/02/2012	Nanotechnology Expert Group Meeting.	Brussels	Leaflet, Presentation	Disseminate the leaflet	WP5	SPES (FIAB)
08-09/02/2012	Transfer Forum	Malaga	Leaflet, Presentation	Disseminate the leaflet and presentation	WP5	SPES (FIAB)

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14/02/2012	ePyme Report Presentation.	Madrid	Leaflet, Presentation	Disseminate the leaflet and presentation	WP5	SPES (FIAB)
20/02/2012	Technology Platform Food for Life. President´s Work Groups Meeting	Madrid	Leaflet, Presentation	Disseminate the leaflet and presentation	WP5	SPES (FIAB)
23/02/2012	Technology Platform Food for Life-Spain. Food Quality, Manufacture and Environment Sostenibility Work Group Meeting.	Madrid	Leaflet, Presentation	Disseminate the leaflet and presentation	WP5	SPES (FIAB)
29/02/2012	Food and Consumers Work Group. Technology Platform Food For Life-Spain	Madrid	Leaflet, Presentation	Disseminate the leaflet and presentation	WP5	SPES (FIAB)
13/03/2012	Food Packaging and Logistics Conference on ready meals. Itene´s Foundation	Madrid	Leaflet, Presentation	Disseminate the leaflet and presentation	WP5	SPES (FIAB)
26/03/2012	Food Industry and it health compromise.	Barcelona	Leaflet, Presentation	Disseminate the leaflet and presentation	WP5	SPES (FIAB)
27/03/2012	Innovation and Internationalization to promote the public private cooperation	Barcelona	Leaflet, Presentation	Disseminate the leaflet and presentation	WP5	SPES (FIAB)
17/04/2012	Innovation day to boost the Iberian Pig Sector	Madrid	Leaflet, Presentation	Disseminate the leaflet	WP5	SPES (FIAB)
19/04/2012	Innovation in the food Industry. New Markets and products.	Murcia (Jumilla)	Leaflet, Presentation	Disseminate the leaflet	WP5	SPES (FIAB)
24/04/2012	Food Safety Work Group Meeting. PTE FFL Spain	Madrid	Leaflet, Presentation	Disseminate the leaflet	WP5	SPES (FIAB)
15/05/2012	Cyted- Iberoeka Forum " Technology and Automatization process in food Industry"	Barcelona	Leaflet, Presentation	Disseminate the leaflet and stand in the innovation meeting point with project information	WP5	SPES (FIAB)

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16/05/2012	Bta´s Fair	Barcelona	Leaflet, Presentation and Stand	Disseminate the leaflet and stand in the innovation meeting point with project information	WP5	SPES (FIAB)
17/05/2012	Technology Platform Food for Life-Spain Event. Technologies and Opportunities. Bta´s fair	Barcelona	Leaflet, Presentation	Disseminate the leaflet and stand in the innovation meeting point with project information	WP5	SPES (FIAB)
21/05/2012	Food and Consumers Work Group. Technology Platform Food For Life-Spain	Madrid	Leaflet, Presentation	Disseminate the leaflet	WP5	SPES (FIAB)
11-13/05/2012	European Platforms Food for Life Meeting.	Turkey (Estambul)	Leaflet, Presentation	Disseminate the leaflet and presentation	WP5	SPES (FIAB)
13/06/2012	Sinergies in Bioeconomy ALENTA BIOPLAT.	Madrid	Leaflet, Presentation	Disseminate the leaflet	WP5	SPES (FIAB)
19/06/2012	Science and R&D group meeting. Food Drink Europe.	Brussels	Leaflet, Presentation	Disseminate the leaflet	WP5	SPES (FIAB)
21/06/2012	Food and Consumers Work Group. Technology Platform Food For Life-Spain	Madrid	Leaflet, Presentation	Disseminate the leaflet	WP5	SPES (FIAB)
22/06/2012	The Innovation in Agrofood sector	Burgos	Leaflet, Presentation	Disseminate the leaflet	WP5	SPES (FIAB)
03/07/2012	Chain Management Work Group. Technology Platform food for Life Spain	Madrid	Leaflet, Presentation	Disseminate the leaflet	WP5	SPES (FIAB)
06/09/2012	Technology Platform Food for Life-Spain. Technology Transfer and Research Work Group Meeting	Madrid (SPAIN)	Leaflet, Presentation	Disseminate the leaflet and presentation	WP5	SPES (FIAB)
26/09/2012	FIAB´s Innovation Plan Meeting	Madrid (SPAIN)	Leaflet, Presentation	Disseminate the leaflet and presentation	WP5	SPES (FIAB)

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27/09/2012	Technology Platform Food for Life-Spain. Vegetables Work Group Meeting	Murcia (SPAIN)	Leaflet, Presentation	Disseminate the leaflet and presentation	WP5	SPES (FIAB)
19-21 /09/2012	BIOSPAIN	Madrid (SPAIN)	Leaflet, Presentation and Stand	Disseminate the leaflet and stand in the innovation meeting point with project information	WP5	SPES (FIAB)
03/10/2012	Technology Platform Food for Life-Spain. Food and Health Work Group Meeting	Madrid (SPAIN)	Leaflet, Presentation	Disseminate the leaflet and presentation	WP5	SPES (FIAB)
21-22 /10/2012	SIAL PARIS	Paris (France)	Leaflet, Presentation	Disseminate the leaflet and presentation	WP5	SPES (FIAB)
8-9/11/2012	«Innovation on functional foods »	Costa Rica	Leaflet, Presentation	Disseminate the leaflet and presentation	WP5	SPES (FIAB)
20/11/2012	Technology Platform Food for Life-Spain. Quality, Production and Environmental Sustainability Work Group Meeting	Madrid (SPAIN)	Leaflet, Presentation	Disseminate the leaflet and presentation	WP5	SPES (FIAB)
26/11/2012	Technology Platform Food for Life-Spain Board Meeting	Madrid (SPAIN)	Leaflet, Presentation	Disseminate the leaflet and presentation	WP5	SPES (FIAB)
10/12/2012	III FIAB's Conference (MAGRAMA and MINECO)	Madrid (SPAIN)	Leaflet, Presentation and Stand	Disseminate the leaflet and stand in the innovation meeting point with project information	WP5	SPES (FIAB)
08/01/2013	FIAB's Innovation Plan Meeting	Madrid (SPAIN)	Leaflet, Presentation	Disseminate the leaflet and presentation	WP5	SPES (FIAB)
10/01/2013	FOOD DRINK EUROPE-SCIENCE AND R&D meeting	Brussels	Leaflet, Presentation	Disseminate the leaflet and presentation	WP5	SPES (FIAB)
11/01/2013	Technology Platform Food for Life-Spain Presidents Group Working Meeting	Madrid (SPAIN)	Leaflet, Presentation	Disseminate the leaflet and presentation	WP5	SPES (FIAB)

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15/01/2013	Technology Platform Food for Life-Spain. Food and Health Work Group Meeting	Madrid (SPAIN)	Leaflet, Presentation	Disseminate the leaflet and presentation	WP5	SPES (FIAB)
22/01/2013	ASEBIO. Food and Health Work Group Meeting	Madrid (SPAIN)	Leaflet, Presentation	Disseminate the leaflet and presentation	WP5	SPES (FIAB)
29/01/2013	Eureka and Eurostars. Other program	Murcia (SPAIN)	Leaflet, Presentation	Disseminate the leaflet and presentation	WP5	SPES (FIAB)
30/01/2013	Eureka and Eurostars. Other program	Valencia (SPAIN)	Leaflet, Presentation	Disseminate the leaflet and presentation	WP5	SPES (FIAB)
31/01/2013	Eureka and Eurostars. Other program	Lérida (SPAIN)	Leaflet, Presentation	Disseminate the leaflet and presentation	WP5	SPES (FIAB)
06/02/2013	FOOD DRINK EUROPE-Nanotechnology	Brussels	Leaflet, Presentation	Disseminate the leaflet and presentation	WP5	SPES (FIAB)
14/02/2013	I Meeting Industry: Catedra Carinsa-University San Antonio de Murcia	Murcia (SPAIN)	Leaflet, Presentation	Disseminate the leaflet and presentation	WP5	SPES (FIAB)
26/02/2013	Technology Platform Food for Life-Spain. Quality, Production and Environmental Sustainability Work Group Meeting	Madrid (SPAIN)	Leaflet, Presentation	Disseminate the leaflet and presentation	WP5	SPES (FIAB)
26/02/2013	Packnet. Food waste	Madrid (SPAIN)	Leaflet, Presentation	Disseminate the leaflet and presentation	WP5	SPES (FIAB)
March – May 2012	Expert Consultations on Food security	Cabinet Information and Decision-making Support Centre	Consultations	National Food Security Expert Committee; Cabinet; decision makers in various sectors	WP1 - Advocacy for KS contribution to better nutrition, poverty alleviation and food security	NRC
October 2011	Value chain workshop	Antananarivo Madagascar	Workshop	University/Producers/Salers/authorities	WP5	UT

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April/May 2012	Master II presentations	Antananarivo Madagascar	Presentation	University public	WP1	UT
11/6/2012	Food technology experts meet	Medway	Online newsletter	http://nri.org/news/newslatest.htm	WP5	NRI
Continuous	Internet		Twitter		WP5	NRI
Continuous	Internet		Facebook		WP5	NRI
September 2011	Quarterly review	Accra, Ghana	Seminar	Researchers, technicians	WP 1	FRI
January 2012	Annual review	Accra, Ghana	Seminar	Researchers, technicians	WP 1	FRI
January 2012	M.Phil proposal	Accra, Ghana	Presentation	University	WP 1	FRI
April 2012	Quarterly review	Accra, Ghana	Seminar	Researchers, technicians	WP1, WP 2	FRI
June 2012	Ph.D proposal	Accra, Ghana	Presentation	University	WP1, WP 2	FRI
July 2012	Quarterly review	Accra, Ghana	Seminar	Researchers, technicians	WP1, WP 2	FRI
July 2012	M.Phil thesis work	Accra, Ghana	Presentation	University	WP 1	FRI
12- 14 October 2011	ESN meeting	Rome - Italy	European meeting	Scientists and researchers	WP5	ESB

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5 - 9 August 2012	IUFOST	Foz do Iguaçu - Brazil	Conference	Scientists and researchers	WP5	ESB
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FROM M31 (March 2013) TO M51 (November 2014)

PARTICIPATION TO EXHIBITIONS/FAIRS (i.e. BY HOLDING A STAND, DISTRIBUTION OF BROCHURE OR FLYERS)

Responsible partner	Name of the event	Date	Place	Type of participants or nature of dissemination (e.g. food companies, general public, etc...)
SPES (FIAB, FIPA)	Alimentaria & Horexpo Lisboa 2013 http://www.alimentariahorexpo-lisboa.com/en/Home/	14-17 April 2013	Lisbon (Portugal)	Food companies and general public
AAFEX	SIAM 2012 (<i>Salon International de l'Agriculture au Maroc</i>)	24-28 Apr 2013	Meknes (Morocco)	General public
AAFEX	AFROEATS (<i>International festival of local products and African cuisine</i>)	30 April to 5 May 2013	Dakar (Senegal)	General public
AAFEX	FIM 2013 (<i>Foire internationale de Madagascar</i>)	23-26 May 2013	Antananarivo (Madagascar)	General public
SPES (Federalimentare)	CIBUS Food Fair	May 2013	Parma (Italy)	

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SPES (ANIA)	Nutrevent	19-20 June 2013	Paris (France)	
NRI	ICFPT International Conference on Food Processing and Technology / ICFSN International Conference on Food Science and Nutrition https://www.waset.org/conferences/2013/1_london/icfpt/	8-9 Jul 2013	London (UK)	Scientific community
AAFEX	International Colloque on Agriculture and Food Security	31 July – 1 August 2013	Dakar (Senegal)	Food Companies & General public
SPES (FIAB)	20th International Nutrition Congress http://icn2013.com/	15-21 Sept 2013	Granada (Spain)	Scientific community
UAC	4th symposium of Abomey-Calavi University (UAC) on Sciences, Cultures and Technologies <u>Theme</u> : "Research applied to Societal Development"	23-28 Sept 2013	Cotonou (Benin)	Scientific community
SPES (FIAB)	ANUGA Fair	6-7 October 2013	Colonia (Germany)	Stand for food companies & General Public
AAFEX	Business Forum	29-31 October 2013	Abidjan (Ivory Coast)	Stand for food companies & General Public
ENSAI	Bioscience conference	Dec 2013	Cameroon	Scientific community
FRI	Agrifex : Farmers' Day (Agricultural fair)	6 Dec 2013	Accra (Ghana)	

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SPES (ANIA)	Horizon 2020 Info Session organized by French ministry for Economu and Public Financing Authority BPIFrance	22 January 2014	Paris (France)	Leaflets
SPES (ANIA)	CFIA Rennes International Fair for the Food Industry and the Technological suppliers of the food industry	11 February 2014	Rennes (France)	Leaflets
SPES (ANIA)	French Foundation for Food and Health event: “Is food innovation acceptable?”	11 March 2014	Paris (France)	Leaflets
SPES (FIAB)	ALIMENTARIA BARCELONA FAIR	30 March-3 April 2014	Barcelona (Spain)	Stand for food companies & General Public
AAFEX	SIAM 2014	24 Avril- 3May 2014	Mekhnes (Maroc)	General Public
SPES (FIAB, FEDERALIMENTARE)	CIBUS Fair	6 May 2014	Parma (Italy)	Stand for food companies & General Public
FIAB	XVI meeting of the Spanish Nutriton Society (SEN)	3-5 July 2014	Pamplona (Spain)	General Public
AAFEX	SIAL 2014	19-23 Octobre 2014	Paris France	General Public
SPES (ANIA)	SIAL 2014	19-23 October 2014	Paris (France)	Thousands of professional participants (food industry)
NRC (as Member of the SF)	Terra Madre e Salone Internazionale del Gusto	23-27 October 2014	Torino	Thousands of public participants, farmers, and food

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National Ark of Taste Committee - Egypt)	(Slow Food, SF)		(Italy)	industry,
SPES (ANIA)	Organic food processing, future challenges : sustainability, integrity and new regulation	17-18 November 2014	Paris (France)	Organic processing sector stakeholders (150 participants)
NRI	Food Matters	18-20 November 2014	London (UK)	Visits to company stands
SPES (ANIA, FIAB, FEDERALIMENTARE)	NTP National Technology Platform Dissemination Day	2 December 2014	Brussels (Belgium)	PowerPoint Presentation, Distribution of leaflets

ORAL COMMUNICATION OR EVENT ADDRESSING A LARGE AUDIENCE

Responsible	Name of the event – Nature of	Date	Place	Objectives and content of the	Type of participants
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partner	the communication (e.g ppt presentation, conference, etc..)			communication (i.e. results disseminated, WP involved)	(e.g. food companies, general public, etc...)
SPES (ANIA)	Regional events organized by ANIA's regional federations Lille, Bordeaux, Avignon, Schiltigheim, Clermon-Ferrand, Caen, Dijon, Rennes, Orléans, Troyes, Besançon, Rouen, Bondoufle, Castelnau-le-Nez, Saint Vance, Vandoeuvre, Ramonville, Nantes, Amiens, Lyon	March to December 2013	France	PowerPoint, presentation, discussion, leaflet, brochure and other distribution material	SMEs
NRI	Natural & Organic Products Europe http://www.naturalproducts.co.uk/	7-8 April 2013	London (UK)	Participation in conference or presence at a booth (e.g. of a Chamber of Commerce or a Food Industry Federation...)?	Scientific community
SPES (FIAB, FIPA)	Alimentaria & Horexpo Lisboa 2013 http://www.alimentariahorexpo-lisboa.com/en/Home/	14-17 April 2013	Lisbon (Portugal)	Distribution of dissemination material, Participation in a conference	Food companies and general public
SPES (Feder alimentare)	CIBUS Food Fair	May 2013	Parma (Italy)	Distribution of dissemination material; organization of consumers test on African products (like hibiscus etc.)	
SPES (ANIA)	Nutrevent	19-20 June 2013	Paris (France)	Booth, Distribution of dissemination material, Presentation	

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NRI	ICFPT International Conference on Food Processing and Technology / ICFSN International Conference on Food Science and Nutrition https://www.waset.org/conferences/2013/london/icfpt/	8-9 Jul 2013	London (UK)		
AAFEX	International Colloque on Agriculture and Food Security	31 July – 1 August 2013	Dakar (Senegal)	Presentation of AFTER	Food Companies & Général public
UCAD	SOACHIM congress	11-17 Aug 2013	Ouagadougou (Burkina Faso)	Presentation of AFTER project and some of the results at congress organised by SOACHIM	
AAFEX	Study mission of French cooperative system	2-5 Sept 2013	Paris (France)	Presentation of AFTER	Food Companies
SPES (FIAB)	20th International Nutrition Congress http://icn2013.com/	15-21 Sept 2013	Granada (Spain)	Distribution of dissemination material, Participation in a conference	Food companies, scientific researchers and general public
UAC	4th symposium of Abomey-Calavi University (UAC) on Sciences, Cultures and Technologies <u>Theme</u> : "Research applied to Societal Development"	23-28 Sept 2013	Cotonou (Benin)	Four (4) communications presented together with the PhD Students on the products Gowé, Akpan and Lanhouin	

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Multipartners	20th Biennial International SAAFoST Congress and Exhibition + post-congress ICMSF workshop http://www.saafo2013.org.za/Newsletters/2012/jul27/index.htm	7-9 October + 10 October 2013	Pretoria (South Africa)	Presentations & posters (cf list below)	Scientific researchers Food Companies
ENSAI	Bioscience conference	Dec 2013	Cameroon	Presentation	
SPES (FIAB)	VI Food Symposium Murcia and Brokerage Event	29 October 2013	Murcia (Spain)	Presentation	General Public
AAFEX	Business Forum	29-31 October 2013	Abidjan (Ivory Coast)	AAFEX communication on the role of research in value chains development of agrofood sector	food companies & General Public
UCAD & CIRAD	Fête de la Science – Talk-debate : power-point presentation and questions (1h)	20Nov 2013	Dakar (Senegal)	“The agri-food potential of Senegal for a better food security and safety” – illustration with the example of the AFTER project (WP3,4 and 7)	Scientific students and general public (around 30 people)
AAFEX & UCAD	Foire Internationale de Dakar (FIDAK) – Talk-debate with product tasting (2h)	9 Dec 2013	Dakar (Senegal)	“The AFTER project AFTER : practical results to valorise traditional african food” (WP3,4 and 7)	Scientific students and food SMEs (50 people)
SPES (ANIA)					
SPES (FIAB)	Food and Health WG Spanish Tecnology Plataform Food for Life-Spain	4 February 2014	Madrid (Spain)	Leaflet and presentation of After project	General public (50 participants)

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SPES (FIAB)	Transfiere Forum	12-13 February 2014	Málaga (Spain)	Presentation	Scientific, students and food SMEs (500 people)
AAFEX	Séminaire de Formation sur la vie Associative	18-19 Février 2014	Niamey, Niger	communication	Food SMEs
SPES (FIAB)	Quality, production and sustainability WG Spanish Tecnology Plataform Food for Life-Spain	21 February 2014	Madrid (Spain)	Leaflet and presentation of After project	General public (30 participants)
AAFEX	Forum AFRICALLIA	26 au 28 février 2014	Ouagadougou Burkina Faso	présentation	General public
AAFEX/ CIRAD	SIAGRO 2014	March 2014	Dakar (Senegal)	Oral communication	General public
SPES (FIAB)	1st Conference UCM-ASEN on advances and controversies in nutrition and health	3-4 March 2014	Madrid (Spain)	Leaflet and presentation of After project	Stand for food companies & General Public
SPES (FIAB)	Food National Technology Platforms Meeting	10-11 March 2014	Athens (Greece)	Leaflet and presentation of After project	300 participants
SPES (FIAB)	Spanish Ecotrophelia Awards	28 March 2014	Barcelona (Spain)	Presentation	General public
SPES (FIAB)	National Conference on Nutrition Practice: XVIII Conference on Practical Nutrition and IX International Congress of Food, Nutrition and Dietetics	29-21 March 2014	Madrid (Spain)	Leaflet and presentation of After project	800 delegates, 70 speakers of reference in the world of health and nutrition at national and international level and 25 scientific societies and collaborators (General Public)

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SPES (FIAB)	Formation and Technology Transfer WG Spanish Tecnology Plataform Food for Life-Spain	8 April 2014	Madrid (Spain)	Leaflet and presentation of After project	General Public (20 participants)
NRC	EU-Africa Business Forum. High level round table private session on « Innovation serving food and nutrition security in Europe and Africa » Oral interventions. (EC Policy/strategy event)	1 April 2014	Brussels (Belgium)	The AFTER project was given as the example of EU-Africa collaboration where Africa was for the EU food industry, a source of innovative food processing technologies that contributed to food and nutrition security (FNS) in Africa.	Over 60 participants. EC DG Research and Innovation staff and representatives of food producers, food industry researchers, regional S&T and business organizations from Africa and Europe
SPES (FIAB)	Supply chain WG Spanish Tecnology Plataform Food for Life-Spain	24 April 2014	Madrid (Spain)	Leaflet and presentation of After project	General public (20 participants)
SPES (FIAB)	Food and Health WG Spanish Tecnology Plataform Food for Life-Spain	29 April 2014	Madrid (Spain)	Leaflet	General public (50 participants)
SPES (FIAB)	Food Safety WG Spanish Tecnology Plataform Food for Life-Spain	7 May 2014	Madrid (Spain)	Leaflet and presentation of After project	General public (30 participants)
NRC	Farm to Fork Conference. Interactive session with ppt presentation and handouts.	12 May 2014	Cairo (Egypt)	The work of AFTER project on Kishk Sa'eedi was given as an example in the session entitled “Rediscovering Egyptian Food Heritage”.	About a 100 participants represented chefs, restaurateurs, farmers, sustainable food producers food businesses, and development agencies
SPES (FIAB)	NFTP-Meeting and SPES-Meeting	19-20 May 2014	Brussels (Belgium)	Speech	General Public

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SPES (FIAB)	Quality, production and sustainability WG Spanish Tecnology Plataform Food for Life-Spain	29 May 2014	Madrid (Spain)	Leaflet	General Public (30 participants)
AAFEX	Séminaire d'information et d'échanges ayant pour thème "Importance de la transformation agroalimentaire pour le développement de l'Afrique".	30 May 2014	Cotonou Bénin	Presentation	Food SMEs, General public
All members	Meeting of After project	1-2 June 2014	Montpellier (France)	Leaflet and presentation	All members of After project
SPES (FIAB)	Workshop about H2020, EIP, PPP...	9 June 2014	Castilla La Mancha (Spain)	Leaflet	General Public
SPES (FIAB)	Workshop about H2020, EIP, PPP...	18 June 2014	Reus, Barcelona (Spain)	Leaflet and presentation	General Public
SPES (FIAB)	Workshop about H2020, EIP, PPP...	23 June 2014	Talavera, Toledo (Spain)	Leaflet	General Public
SPES (FIAB)	Meat Sector WG Spanish Tecnology Plataform Food for Life-Spain	16 July 2014	Madrid (Spain)	Leaflet	Meat sector (researchers and industries)
CIRAD, ESP	Forum International sur la promotion des Innovations et des Partenariats dans le secteur de l'agroalimentaire et des agroressources (FINNOVAR)	16-18 July 2014	Dakar (Senegal)	"A successful exemple of international collaboration to develop traditional african food revisited by research : the AFTER project" (all WP)	115 participants from Africa & 25 from Europe: representatives of all the actors in the innovation sector
SPES (FIAB)	Workshop about H2020, EIP, PPP...	18 July 2014	Córdoba (Spain)	Leaflet	General Public

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SPES (ANIA)	Research and Innovation Commission at ANIA	9 July 2014	Paris (France)	Leaflet and project presentation	R&D managers of French food companies (20 participants)
SPES (FIAB)	The XIIIth meeting about system of INIA of Latinamerica	9-11 September 2014	Jalisco (México)	Leaflet and presentation of After project	Researchers
SPES (ANIA)	Entretiens du SIRHA introductory conference to the international salon for hotel and restaurant sector	13 September 2014	Paris (France)	Leaflet	Food sector professionals (100 participants)
SPES (FIAB)	Mirror Group Spanish Tecnology Plataform Food for Life-Spain	23 September 2014	Madrid (Spain)	Leaflet	Public Administrations (10 participants)
SPES (FIAB)	Food and Consumer WG Spanish Tecnology Plataform Food for Life-Spain	30 September 2014	Madrid (Spain)	Leaflet	General Public (30 participants)
SPES (FIAB)	NFTP-Meeing and SPES-Meeting	6 October 2014	Turin (Italy)	Leaflet and presentation of After project	Stakeholders for technology transfer
SPES (FIAB)	Meat Sector WG Spanish Tecnology Plataform Food for Life-Spain	10 October 2014	Madrid (Spain)	Leaflet	Meat sector (researchers and industries)
SPES (FIAB)	Packaging sector WG Spanish Tecnology Plataform Food for Life-Spain	14 October 2014	Madrid (Spain)	Leaflet and presentation of After project	General Public (20 participants)
SPES (FIAB)	Food Safety WG Spanish Tecnology Plataform Food for Life-Spain	16 October 2014	Madrid (Spain)	Leaflet	General Public (30 participants)
SPES (FIAB)	Workshop about H2020, EIP, PPP...	17 October 2014	Santiago, Galicia (Spain)	Leaflet	General Public
SPES (FIAB)	NAOS Strategy at a Glance: Present and Future. Climate, food and human health	20 October 2014	London (England)	Oral presentation	General Public

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	in preparation for EXPO MILAN 2015				
SPES (FIAB)	Big data : development of new products in the fabric of reality	27 October 2014	Madrid (Spain)	Leaflet and presentation of After project	General Public (100 participants)
SPES (FIAB)	Food and Health WG Spanish Tecnology Plataform Food for Life-Spain	29 October 2014	Madrid (Spain)	Leaflet	General Public (50 participants)
SPES (FIAB)	The regulation and self-regualion of food advertising	29 October 2014	Madrid (Spain)	Speech and leaflet	General Public (80 participants)
SPES (FIAB)	Quality, production and sustainability WG Spanish Tecnology Plataform Food for Life-Spain	4 November 2014	Madrid (Spain)	Leaflet	General Public (30 participants)
SPES (FIAB)	Seminar on the Application of the Rules of Consumer information: developments and challenges	5 November 2014	Madrid (Spain)	Leaflet and presentation of After project	General Public (300 participants)
SPES (FIAB)	Workshop about H2020, EIP, PPP... and Fruit and Vegetables Sector WG Spanish Tecnology Plataform Food for Life-Spain	6 November 2014	Almeria (Spain)	Leaflet	General Public
SPES (ANIA)	Regional Actions Commission at ANIA	13 November 2014	Paris (France)	Leaflet and project presentation	General Managers of Regional Food and Drink Federations (20 participants)
SPES (FIAB)	Supply chain WG Spanish Tecnology Plataform Food for Life-Spain	21 November 2014	Madrid (Spain)	Leaflet	General Public (20 participants)
Multipartners	AFTER Congress	11 & 12 November 2014	Dakar (Senegal)	Around the theme “Promoting traditional African foods: innovations, quality and market access” Presentations & posters	100 participants (researchers, producers), 25 exhibitors

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				(cf list below)	
NRC	CAAST-Net PLUS Stakeholder Consultation on “Transferring Knowledge into solutions. Africa-EU Strategies for Science, Technology and Innovation, Addressing Societal challenges”. Oral interventions. (Policy/strategy consultation)	24-25 November 2014	Entebbe (Uganda)	The AFTER project contribution to facilitating research and innovation uptake in the domain of food and nutrition security was presented. (The AFTER project is listed in the list of FP7 projects in the report entitled “Africa-EU Collaboration on Food Security FNS”)	About a 100 participants from the EU and Africa representing academia, public and private sectors, and experts in various fields related to food and nutrition security, climate change and health.
SPES (ANIA)	Research and Innovation Commission at ANIA	25 November 2014	Paris (France)	Leaflet and project presentation	R&D managers of French food companies (15 participants)
SPES (ANIA)	Presentation at ADEPALE, French Federation for Processed Foods	25 November 2014	Paris (France)	Leaflet and PowerPoint presentation	Federation staff (10 participants)
SPES (ANIA)	Regional events organized by ANIA’s regional federations Strasbourg and Besançon	May and December 2014	France	PowerPoint, presentation, discussion, leaflet, brochure and other distribution material	Federation staff and their guests (5 participants)

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PUBLICATIONS (I.E. AFTER PRESENTATION/RESULTS IN SCIENTIFIC OR GENERALIST PAPERS)

Responsible partner	Parution Date	Scientific journal, Magazine	Title of the publication	WP involved
ENSAI	18 th January 2014	SCIENCEDOMAIN International www.sciencedomain.org	Traditional Production, Processing and Quality Attributes of Ziziphus mauritiana in Savannah Region of Cameroon.	WP1 & 4
UAC	2 nd December 2014	Food Science & Nutrition	Sensory evaluation and consumer acceptability of a beverage made from malted and fermented cereal: case of gowe from Benin.	WP2 & 5
UAC & NRI	17th of July 2014	Indian Journal of Applied Research	<u>Sensory Evaluation and Consumer Acceptability of an African Fish Based Flavouring Agent and Taste Enhancer</u>	WP3 & 5
ESB	21-23 November, Montpellier 2012	European Federation of Food Science & Technology (EFFOST)	Poster presentation Acceptability Factors for a traditional African bissap juice in European Context Silva A.P., Franco, M., Freitas M. Q., Monteiro M. J., Cissé M., Pallet D., Bennete B., Tomlins K., Pintado M., Sottomayor M.	WP5
ESB	Porto, 06 June 2013	Workshop “Revisitando alimentos Africanos para o consumidor Europeu”.	Workshop “Revisitando alimentos Africanos para o consumidor Europeu”	WP5
ESB	5-9 August 2012	16th World Congress on Food Science and Technology (IUFOST)	Oral presentation Descriptive Sensory Analysis and Portuguese Consumer Acceptability of Bissap Hibiscus Drinks with African Origin M. Q. Freitas M. I. Franco, S. Teixeira, A. P. Silva, M. J. Monteiro, M. Cissé, Keith Tomlins and M. M. Pintado	WP5

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ESB	21-23 November, Montpellier 2012	European Federation of Food Science & Technology (EFFOST)	Poster presentation Application of a Check-All-That-Apply Question to the Characterization of Hibiscus sabdariffa L. drinks with African origin M. Q. Freitas, M. I. Franco, S. Teixeira, A. P. Silva, M. J. Monteiro, M. Cissé, Dominique Pallet, Ben Bennett, Aurelie Bechoff, Keith Tomlins and M. M. Pintado	WP5
ESB	7-9 October, 2013	20th SAAFoST (South African Association for Food Science and Technology) Biennial International Congress	Oral presentation Intracultural study of Consumer Acceptability of Hibiscus sabdariffa L. Drinks between European countries – Portugal, United Kingdom and France M. I. Franco, Geneviève Fliedel, Aurelie Bechoff, Corinne Rumney, M. Q. Freitas, S. Teixeira, A. P. Silva, M. J. Monteiro, M. Cissé, Dominique Pallet, Ben Bennett, Keith Tomlins and M. M. Pintado	WP5
ESB	7-9 October, 2013	20th SAAFoST (South African Association for Food Science and Technology) Biennial International Congress	Poster presentation Application of a Check-All-That-Apply Question to the Characterization of Adansonia digitata L. drinks with African origin M. I. Franco, M. Q. Freitas, S. Teixeira, M. J. Monteiro, A. P. Silva, M. Cissé, Dominique Pallet, Ben Bennett, Aurelie Bechoff, Keith Tomlins and M. M. Pintado	WP5
ESB	11-12 November, 2014	AFTER Congress, Dakar - Senegal	Oral presentation Studies on reengineered Kitoza (a Malagasy meat product): sensory properties and consumer acceptance in the EU Pintado, A. I. E., Monteiro, M. J., Rakoto, D., Fliedelc, G., Maravalc, I., Palletc, D., Tomlins, K. and Pintado, M. M.	WP5

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ESB	11-13 November, 2014	Total Food 2014, Norwich, UK	Poster presentation Studies on reengineered Kitoza (a Malagasy meat product): sensory properties and consumer acceptance in the EU Pintado, A. I. E., Monteiro, M. J., Rakoto, D., Fliedlc, G., Maravalc, I., Palletc, D., Tomlins, K. and Pintado, M. M.	WP5
ESB	15-17 October 2014	1st Congress on Food Structure design Innovation in Food Structure Properties - Relationships Porto	Poster presentation Consumers' sensory perception and acceptability of Hibiscus drinks: a cross-cultural study in Europe Monteiro, M.J.P.a, Costa, A.I.A.a, Fliedel, G.b, Bechoff, Ac, I. Maravalb, A.I.E. Pintadoa, Cissed, M., D. Palletb, Tomlins, K.c, Pintado, M.M.a	WP5
ESB	15-17 October 2014	1st Congress on Food Structure design Innovation in Food Structure Properties - Relationships Porto	Poster Presentation Acceptability of Reengineered Hibiscus drinks by Senegalese consumers Monteiro, M.J.P. a, Cisse, M. d , Fliedel, G. b, Bechoff, A. c, Costa, A.I.A. a, Boucher, M. b, Ayessou, N. d, Pallet, D. b, K.Tomlins c, Pintado, M.M. a	WP5
ESB	11-12 November, 2014	AFTER Congress, Dakar - Senegal	Oral presentation Consumers' sensory perception and acceptability of Hibiscus drinks: a cross-cultural study in Senegal and Europe	WP5

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			Monteiro, M.J.P.a, Costa, A.I.A.a, Fliedel, G.b, Bechoff, Ac, I. Maravalb, A.I.E. Pintadoa, Cissed, M., D. Palletb, Tomlins, K.c, Pintado, M.M.a	
ESB	11-12 November, 2014	AFTER Congress, Dakar - Senegal	Poster presentation: Consumers' sensory perception and acceptability of Hibiscus drinks: a cross-cultural study in Europe Monteiro, M.J.P.a, Costa, A.I.A.a, Fliedel, G.b, Bechoff, Ac, I. Maravalb, A.I.E. Pintadoa, Cissed, M., D. Palletb, Tomlins, K.c, Pintado, M.M.a	WP5cc
ESB	11-12 November, 2014	AFTER Congress, Dakar - Senegal	Poster Presentation: Acceptability of Reengineered Hibiscus drinks by Senegalese consumers Monteiro, M.J.P. a, Cisse, M. d , Fliedel, G. b, Bechoff, A. c, Costa, A.I.A. a, Boucher, M. b, Ayessou, N. d, Pallet, D. b, K.Tomlins c, Pintado, M.M. a	WP5
NRC	20/01/2015	AFTER 2014 Congress Proceedings www.after-fp7.eu/	Kishk Sa'eedi, Intellectual property rights for the Egyptian producers and market access to the EU	WP 0, 1, 2 and 5
ENSAI	18th January 2014	SCIENCEDOMAIN International www.sciencedomain.org	Traditional Production, Processing and Quality Attributes of Ziziphus mauritiana in Savannah Region of Cameroon.	WP1 & 4
UAC	2nd December 2014	Food Science & Nutrition	Sensory evaluation and consumer acceptability of a beverage made from malted and fermented cereal: case of gowe from Benin.	WP2 & 5

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UAC & NRI	August 2013	Indian Journal of Applied Research	<u>Sensory Evaluation and Consumer Acceptability of an African Fish Based Flavouring Agent and Taste Enhancer</u>	WP3 & 5
ENSAI	January 2015	SCIENCEDOMAIN International www.sciencedomain.org	Sensory Profile and Consumer Acceptability of ZiziphusMauritiana and Processing Product in Savannah Region of Cameroon	WP4 & 5
UAC	23-28 septembre 2013	Colloque des Sciences, Cultures et Technologies Université d'Abomey Calavi (UAC), Abomey-Calavi, Benin	Connaissances et perceptions endogènes sur la production, la consommation et les attributs de qualité du Lanhouin au Bénin	WP1
UAC & INRA	7-10 october 2013	SAAFoST(South African Association for Food Science and Technology) congress	Staphylococcal population in Lanhouin: potential indigenous starter?	WP3
UAC & INRA	1-4 september 2014	ICFMH Conference	Staphylococcal population in Lanhouin: potential indigenous starter?	WP3
UAC	11-12 november 2014	AFTER Congres. 1st ed. Dakar, Senegal.	Effect of some preservation agents and method of packaging on the stability of Lanhouin during storage	WP3
UAC	11-12 november 2014	AFTER Congres. 1st ed. Dakar, Senegal.	Sensory Evaluation and Consumer Acceptability of an African Fish Based Flavouring Agent and Taste Enhancer	WP3
UAC	29 th Aughust 2014	Journal of Food Science and Agriculture	Cross cultural acceptance of a traditional yoghurt like product made from fermented ceral	WP2 & 5
UAC	11-12 november 2014	AFTER Congres. 1st ed. Dakar, Senegal.	Optimisation du procédé traditionnel de fabrication du Akpan	WP2
UAC	September 2013	SAAFOsT	Sanitary and nutritional quality of Akpan, a yoghurt-like cereal product from Benin	WP1

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UAC	October 2012	EFFOsT	Diversity of technologies and quality of akpan, a vegetal yoghurt-like cereal product from benin	WP1
UAC	Juillet 2014	Food chain	Processing and quality attributes of gowe: a malted and fermented cereal-based beverage from Benin	WP1
UAC	September 2013	SAAFOsT	Optimization of cereal malting processing for gowe production	WP1-WP2
UAC	11-12 november 2014	AFTER Congres. 1st ed. Dakar, Senegal.	Sensory and consumer evaluation of a beverage “gowe” made from malted and fermented cereal	WP2-WP5

SCIENTIFIC POSTERS WITHIN THE FRAMEWORK OF CONGRESSES

Scientific congress (Name, place and date)	Title of the poster	WP involved	Responsible partner	Communicating Author
Congresses posters and oral communications at the European Federation of Food Science & Technology congress, kept in Montpellier, from 21 till 23 November 2012 http://www.after-fp7.eu/en/results/results-dissemination/eefost-congress	Exploring the Egyptian traditional cereal-based Kishk Sa'eedi (KS) by survey	WP2	NRC	Ahmed Z.S., Hassan-Wassef H., Pallet D.
	Value-addition to Kenkey, an indigenous African fermented food, targeting the international market	WP2	FRI (Ghana)	Amoa-Awua W.K., Oduro-Yeboah C., Mestres C., Tomlins K., Bennett B., Obodai M., Annan T., Owusu M., Ofori H., Anyebuno G., Diako C., Tortoe C., Pallet D.
	Antiradical activity of two pentacyclic triterpens from Ziziphus fruits (<i>Z. mauritiana</i> & <i>Z. mucronata</i>)	WP4	UCAD (Senegal)	Biyanzi P., Ndjouenkeu R., Mbofung C. M.

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	Composition and antioxidant activity of four ecotypes of jujube fruits from Northern Cameroon	WP4	UCAD (Senegal)	Biyanzi P., Ndjouenkeu R., Mbofung C. M.
	Value chain analysis for bissap (Hibiscus Sabdariffa L.) in Senegal	WP4	UCAD (Senegal)	Cisse M., Kane A., Gally T., Bennett B.
	Value chain analysis for baobab (Adansonia Digitata) in Senegal	WP4 & 5	UCAD (Senegal)	Cisse M., Gally T., Bennett B.
	Sensory and consumer testing of bissap in Senegal	WP4	UCAD (Senegal)	Fliedel G., Cisse M., Ayessou N., Declemy A.L., Akissoé N.H., Bechoff A., Pallet D., Tomlins K.I.
	Application of a Check-All-That-Apply Question to the Characterization of Hibiscus sabdariffa L drinks with African origin	WP4	UCAD (Senegal)	Freitas M. Q., Franco M. I., Teixeira S., Silva A. P., Monteiro M. J., Cissé M., Pallet D., Bennett B., Bechoff A., Tomlins K., Pintado M. M.,
	Kish Sa eedi of Egypt The contribution of food value chain analysis methodology to the advancement of human development goals	WP2	NRC	Hassan-Wassef H., Ahmed Z. S., Bennett B., Pallet D.
	Quality Characterization of Kitoza - a Malagasy Meat Product	WP1 & 3	INRA (France)	Jeannoda V., Ratsimba A.I., Andriamampianina H.L., Arnaud E., Rakoto D., Pallet D.
	Dissecting biochemical changes is a prerequisite for the improvement of a traditional process case study of Gowe-Benin	WP1 & 2	UAC (Bénin)	Mestres C., Nguyen T.C., Fliedel G., Loiseau G
	Diversity of technologies and quality of Akpan, a vegetal yoghurt-like cereal product from Benin	WP1 & 2	UAC (Bénin)	Sacca C., Adinisi L., Akissoe N., Dalode G., A.L Declemy, Anihouvi V., Hounhouigan J.,
	Acceptability Factors for a traditional African bissap juice in European Context	WP4		Silva A.P, Franco M. I, Freitas M., Monteiro M. J, Cisse M., Pallet

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				D., Benett B., Tomlins K., Pintado M., Sottomayor M
<p style="text-align: center;">20th Biennial International SAAFoST Congress and Exhibition + post-congress ICMSF workshop</p> <p style="text-align: center;">7-9 October 2013, Pretoria (South Africa)</p> <p>http://www.safost2013.org.za/Newsletters/2012/jul27/index.htm</p>	Diversity of Staphylococcal species in pork and beef Kitoza	WP1 & 3	INRA (France)	Régine Talon
	Staphylococcal species in Lanhouin: potential indigenous starter?	WP1 & 3	UAC (Benin) INRA (France)	Régine Talon
	Characterization of Adansonia digitata L. drinks with African origin	WP1 & 4	ESB (Portugal)	Manuela Pintado
	Physico-chemical characterization of the oil of Ziziphus kernels from the savannah area of Cameroon	WP1 & 4	ENSAI (Cameroon)	Robert Ndjouenkeu
	Sensory and consumer acceptance of Kitoza, a Malagasy Meat Product	WP3 & 5	UT (Madagascar)	Danielle Rakoto
	Characterisation of traditional processing of kitoza, a salted/dried/ smoked meat product from Madagascar	WP1 & 3	UT (Madagascar) INRA, CIRAD (France)	Elodie Arnaud
	Investigating the microbiological profile of Motoho, a traditionally fermented sorghum beverage	WP1 & 2	CSIR (South Africa)	Sanchia Moodley (SA)
	The fermented wheat based endogenous kishk Sa'eedi: Proximate composition and sensory evaluation	WP1, 2, 5	NRC (Egypt)	Zahra Ahmed
	Microbiological quality of beverage and syrup made from the calyx of Hibiscus sabdariffa by local company in Senegal	WP1 & 4	UCAD (Senegal)	Toure Kane
	Sensory and consumer testing of drink from baobab fruit in Senegal	WP4 & 5	UCAD (Senegal)	Mady Cisse
	Anthocyanin concentrate production from calyx of Hibiscus sabdariffa L	WP4	UCAD (Senegal)	Toure Kane
	Optimization of cereal malt processing for Gowe production	WP2	UAC (Bénin)	Noël Akissoé
	Sanitary and nutritional quality of Akpan, a yoghurt-like cereal product from Benin	WP1 & 2	UAC (Bénin)	Noël Akissoé

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	Chemical and microbiological analysis of Laban Zeer and traditional Kishk Sa'eedi	WP1 & 2	FAAU (Egypt)	Sameh Awad
<p style="text-align: center;">AFTER 1 Congress “Promoting Traditional African Foods: Innovations, Quality and Market Access” 11th and 12th of November 2014, Dakar, Senegal</p>	Akpan “ a yoghurt-like cereal product from West Africa” beneficially modulates bacteril omposition and activity within the faecal microbiota	WP2	CBQF (Portugal)	Manuela Pintado
	Sanitary and nutritional quality of akpan, yoghurt-like cereal product from West Africa	WP2	UAC (Benin)	Carole Sacca
	Amélioration des conditions de vente du poisson fume pour une meilleure sécurité sanitaire	WP3	ESP (Senegal)	Fatou Mbow
	Amélioration de la qualité microbiologique du poisson fumé Arius spp par des extraits végétaux	WP3	ESP (Senegal)	Hortence Diatta
	Optimisation des procédés de fumage pour la réduction des hydrocarbures aromatiques polycycliques dans le poisson Arius spp	WP3	ESP (Senegal)	Fatou Bintou Fall
	Diagnostic et caractérisation microbiologique des procédés artisanaux de fabrication de boisson et de concentré d’Hibiscus Sabdariffa L. au Sénégal	WP4	ESP (Senegal)	Adiara Ndiaye
	Optimisation du procédé traditionnel de fabrication de l’akpan	WP2	UAC (Benin)	Noël Akissoé
	Reengineering of the smoking of Kitoza, a traditional Malagasy meat product	WP3	UT (Madagascar)	Danielle Rakoto
	Essais de production de concentré d’extraits aqueux de calices d’Hibiscus sabdariffa L. (Bissap)	WP4	ESP (Senegal)	Ale Kane
	Effect of some preservation agents and method of packaging on the stability of Lanhouin during storage	WP3	UAC (Benin)	Janvier Kindossi
	Acceptability of Reengineered Hibiscus drinks by Senegalese consumers	WP4 & 5	CBQF (Portugal)	Maria João Monteiro
<p style="text-align: center;">AFTER 1 Congress “Promoting Traditional African Foods: Innovations, Quality and Market Access”</p>	Sensory Evaluation and Consumer Acceptability of an African Fish Based Flavouring Agent and Taste Enhancer	WP3 & 5	UAC (Benin)	Janvier Kindossi

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11th and 12th of November 2014, Dakar, Senegal	Connaissances et perceptions endogènes sur la production, la consommation et les attributs de qualité du Lanhouin au Bénin	WP3	UAC (Benin)	Janvier Kindossi
	Sensory evaluation and consumer acceptability of a beverage made from malted and fermented cereal : case of traditional gowe from Benin	WP2 & 5	UAC (Benin)	Laurent Adinsi
	Consumers' sensory perception and acceptability of hibiscus drinks: a cross-cultural study in Europe	WP4 & 5	CBQF (Portugal)	Maria João Monteiro
	A cross cultural study in Senegal on acceptance of traditional drink made of Hibiscus	WP4 & 5	NRI (United-Kingdom)	Aurélie Bechoff
	Effect of the ratio of pre-cooked to uncooked fermented maize dough on the texture and consumer acceptance of white Kenkey	WP2	FRI (Ghana)	Wisdom Amoa
	Value addition to Kenkey, an indigenous African fermented food, targeting the international market	WP2	FRI (Ghana)	Wisdom Amoa
	Characterization of the dominant microorganisms responsible for the fermentation of dehulled maize grains into white kenkey (Nshio) in Ghana	WP2	FRI (Ghana)	Wisdom Amoa
Agricultural Development and the Role of African Diaspora 19th March 2014, Birmingham, UK			NRI (UK)	Ben Bennett

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DEMONSTRATIONS DONE

Responsible partner(s)	Date	Place	Objectives and content of the communication (i.e. results disseminated, WP involved)	Number & position of participants (e.g. food companies, general public, etc...)
ESP/AAFEX/CIRAD	23/09/2013	CSFPAAA, Dakar, Senegal	Participative workshop to share improvements for Bissap traditional processes: 5 particular steps (manual or mechanical grinding of the bissap calyx, aqueous extraction, filtration, pasteurization and rapid cooling system.	Directors of five Senegalese SMEs already involved in AFTER project, with two of their agents / partners representatives
ESP/AAFEX/CIRAD	24/09/2013	CSFPAAA, Dakar, Senegal	Participative workshop to share improvements for Baobab traditional processes: 4 particular steps (introduction of the baobab, aqueous extraction, pasteurization and rapid cooling system.	Directors of five Senegalese SMEs already involved in AFTER project, with two of their agents / partners representatives
ESP/AAFEX/CIRAD	30/11/2013	GIE Seuti Ndiaré, Dakar, Senegal	Participative workshop to share AFTER process improvement with local kong producers: washing with bleach after gutting fish; introduction of a dipping operation in salted water, separation of the unit operations of drying and smoking, combined with the use of clean fuels	12 participants: producers, students / partners representatives
UAC/AAFEX/CIRAD	14/05/2014	UAC Scientific library, Cotonou, Benin	Restitution of results & Demonstration: Akpan mixing and bottling	14 Beninese SMEs / partners representatives
UAC/AAFEX/CIRAD	14/05/2014	UAC Scientific library, Cotonou, Benin	Restitution of results & Demonstration: Gowe reconstitution from Gowe flour	14 Beninese SMEs / partners representatives