African Food Tradition rEvisited by Research
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Authors: Christophe Cotillon, Dominique Pallet, Mathilde Boucher
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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)
Table of content
Summary ........................................................................................................................................... 2
Methodology ...................................................................................................................................... 2
Results ............................................................................................................................................. 3
Conclusion ......................................................................................................................................... 5

Summary
The most relevant results obtained in WP2, 3 and 4 that can be transferred to Europe have been identified in task 6.1. Indeed, several kinds of results can be successfully exploited in European countries:

- final products (food products or functional ingredients)
- technology/process (as a way that could be used to transform European raw materials)
- starters, strains, general principles of production
- African know-how

These results must be valorized as much as possible at European level (improvement of European fabrication and recipes, African products adapted to European taste and habits...).

For each category of products, and according to the results of the previous work packages, a study has been carried out to analyze and determine potential applications for the European market and/or food and ingredients companies (product, ingredient, technology/process or know-how).

Selection has been done with the help of the following criteria:

- Cost/benefit ratio critical for adoption by European companies,
- Food safety aspects, legislation,
- Integration of new process on existing production lines,
- Environmental impacts, sustainability and added value

Methodology
For each product group, it is intended to improve, develop and create products and/or technologies representing an interest shared between European and African food companies. The interest for Europe is shared according to three strategies applied to the selected African
products. The following matrix presents the different opportunities of development for African products in Europe.

<table>
<thead>
<tr>
<th>Sharing strategies</th>
<th>Make existing African products accessible to European markets</th>
<th>Apply African traditional processes to European raw materials</th>
<th>Share of the African traditional know-how with Europe to develop new technologies and/or new products in Africa and in Europe</th>
</tr>
</thead>
<tbody>
<tr>
<td>Benefit for Europe</td>
<td>Products imported to Europe meet food safety and other regulatory standards</td>
<td>- New product with high nutritional value&lt;br&gt;- New alternatives of Foodstuffs&lt;br&gt;- New ingredients&lt;br&gt;- Technology transfer</td>
<td>- Meet the new demands of European consumers&lt;br&gt;- New product with high nutritional value</td>
</tr>
</tbody>
</table>

For each category of products, and in accordance with the results obtained in the previous WPs a working group organized during the last AFTER meeting in Saly (Senegal) has proposed opportunities for potential transfer of results to Europe. Each working group was gathering both African partners and European partners having a good knowledge and expertise on the products and having being involved in the development of new products and/or in the re-engineering and improvement of existing products.

Results

A matrix has been fulfilled and completed for each category of products and for each product covering all potential opportunities of innovation transfer able to be implemented in Europe. Potential applications includes:

- Final products (food products, functional foods, ingredients)
- Technologies
- Micro-organisms (starters, strains…)
- Novel derivatives of products
- Non-food applications
## Technology to be transferred to European food industry - Potential applications

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

**Concrete actions for transfer (contacts, communication...)**

- Contact with SICIT 2000 an Italian company who have a projet to make an energy drink from bissap
- Contact with VALINOX an equipment Portugal company - Formulation of new products from bissap with one Company from Portugal
- Contact with VALINOX an equipment Portugal company
- Contact with Nick Slater at Aduna, UK: company currently makes a baobab flour product and snack bar but may be interested in a juice in future.
As mentioned in the matrix, for each product, concrete actions like contact and discussion with European companies or consultants have started to be initiated for introduction of potential applications in Europe. These contacts will normally reach to agreements and contracts for exploitation, taking into account property rights for African Countries.

<table>
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<th>PRODUCT</th>
<th>Application</th>
<th>New shape and/or packaging</th>
<th>New and/or improved nutritional properties</th>
<th>New sensory profile/new taste</th>
<th>New color and food coloring</th>
<th>New concept of products</th>
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<td>Syrup, juice</td>
<td>X</td>
<td>X</td>
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<td></td>
<td>X</td>
</tr>
<tr>
<td></td>
<td>Aqueous extraction procedure - concentration of bissap anthocyanin - new process to make bissap syrup - process for bissap powder</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td></td>
<td>Powder, concentrate, coloring agent</td>
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<td></td>
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| **Jaabi**   | Biscuits (Yabaande), snacks |                            |                                            | X                               | X                             |                          |
|             | New formula : biscuits made of mixed jaabi and cereal flour |                            |                                            | X                               | X                             |                          |
|             | Kernels can also be used as fuel, or in cosmetic products |                            |                                            |                                 | X                             |                          |

**Conclusion**

For the group 3 of products a certain number of potential applications have been identified for Europe and concrete actions have started to be initiated with food industrial producers in Europe in order to implement ways of production in Europe.