African Food Tradition rEvisited by Research
FP7 n°245025

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**This document has been sent to:**

<table>
<thead>
<tr>
<th>The coordinator by WP Leader</th>
<th>Date: December 2014</th>
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<tbody>
<tr>
<td>To the Commission by the Coordinator</td>
<td>Date: January 2015</td>
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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)
Summary

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

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

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

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

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

During the AFTER project a lot of sample of all the products have been produced. For each category of products, and for each product, identification of production samples activities at both laboratory scale and pilot scale has been done. This identification has been performed by working groups organized during the last AFTER meeting in Saly (Senegal). Each working group was dealing with one out of 3 groups of products.

Results

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

- Place of samples production
- Team involved in the samples production
- Dates of production
- Scale of production (laboratory or pilot scale)
- Technical specifications related to the samples productions
- Main problems encountered
- Contacts for more details
## Table 1: product samples for Group 1

<table>
<thead>
<tr>
<th>Product</th>
<th>Country &amp; Location</th>
<th>Institution</th>
<th>Date</th>
<th>Scale</th>
<th>Description</th>
<th>Contact Information</th>
</tr>
</thead>
<tbody>
<tr>
<td>Akpan</td>
<td>France, Montpellier</td>
<td>CIRAD UMR QualSud</td>
<td>19-21/11/2014</td>
<td>Laboratory</td>
<td>Optimum pasteurization process (70°C/30 min) gives a thicker product; addition of water to the final product for adjusting the viscosity</td>
<td><a href="mailto:christian.mestres@cirad.fr">christian.mestres@cirad.fr</a> <a href="mailto:hounjos@yahoo.fr">hounjos@yahoo.fr</a></td>
</tr>
<tr>
<td>Gowé</td>
<td>France, Montpellier</td>
<td>CIRAD UMR QualSud</td>
<td>Not already performed (January)</td>
<td>Laboratory</td>
<td>Ready to cook flour of dried fermented and malted sorghum</td>
<td></td>
</tr>
<tr>
<td>Kenkey</td>
<td>France, Montpellier</td>
<td>CIRAD UMR QualSud</td>
<td>12-14/11/2014</td>
<td>Laboratory</td>
<td>Small (50 g) vacuum-packed white kenkey. Yellow dehulled maize should also be tested as raw material</td>
<td><a href="mailto:christian.mestres@cirad.fr">christian.mestres@cirad.fr</a> <a href="mailto:wis.amoa@gmail.com">wis.amoa@gmail.com</a></td>
</tr>
<tr>
<td>Kishk sa'eedi</td>
<td>Alexandry, Egypt</td>
<td>Alexandry University</td>
<td>May 2014</td>
<td>Laboratory</td>
<td>several Kg of kishk sa'eedi in small balls</td>
<td>Sameh AWAD (FAAU)</td>
</tr>
</tbody>
</table>

- **Akpan**
  - France, Montpellier
  - CIRAD UMR QualSud
  - 19-21/11/2014
  - Laboratory scale
  - Optimum pasteurization process (70°C/30 min) gives a thicker product; addition of water to the final product for adjusting the viscosity

- **Gowé**
  - France, Montpellier
  - CIRAD UMR QualSud
  - Not already performed (January)
  - Laboratory scale
  - Ready to cook flour of dried fermented and malted sorghum

- **Kenkey**
  - France, Montpellier
  - CIRAD UMR QualSud
  - 12-14/11/2014
  - Laboratory scale
  - Small (50 g) vacuum-packed white kenkey. Yellow dehulled maize should also be tested as raw material

- **Kishk sa'eedi**
  - Alexandry, Egypt
  - Alexandry University
  - May 2014
  - Laboratory scale
  - several Kg of kishk sa'eedi in small balls
  - Sameh AWAD (FAAU)
For this first group of products, the samples production has been realized only at laboratory scale.

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

**Conclusions**

For the group 1 of products, production activities of samples have been identified and collected all of them being performed at laboratory scale. Technical specifications as well as problems encountered related to each sampling production activity are available for food industrials and ingredients producers in Europe interested in African food products and in diversifying their current production.