



TITLE

AFTER - AFRICAN FOOD TRADITION REVISITED BY RESEARCH

HIGHLIGHTS

Improve traditional African products in the light of combined and/or new technologies for mutual benefits for the consumers, the companies and the producers of Africa and Europe

ABSTRACT

AFTER aims to revisit 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. By applying European science and technology to African traditional food products, AFTER seeks to turn research into quantifiable and innovative technologies and products that are commercially viable in both European and African markets. The 10 selected products representing 3 families of foods, (fermented cereal-based, fermented salted fish and meat, and vegetable and fruit based functional foods), fit into a matrix of technologies and processes shared between Europe and Africa that will be jointly developed within the framework of AFTER.

The 10 products will be characterised according to existing knowledge on technologies and processes. The improved products, produced through reengineering and new processing technologies, will be tested for consumer acceptance, safety and nutritional quality. The market and entry requirement for new products will be assessed. Involving EU and African companies in production trials for the improved products will translate the results into ready-to-use information for food companies. AFTER has 8 workpackages: Management and Coordination; Characterisation of traditional products and know-how; Process reengineering of fermented cereal based products; Process reengineering of meat and fish products; Process reengineering for traditional functional foods; Consumer and market acceptance; Appropriation of the improved processes and technologies and Dissemination and exploitation.

Creating new markets and trade opportunities for improved traditional foods and novel products in Europe and Africa will increase economic returns for all stakeholders involved in the production chain, down to the community level. Due consideration will be accorded to regulatory, ethical and IPR issues while also protecting the intellectual rights of Africans.

KEYWORDS

Traditional African Products, Food Processing, Innovation, Novel Products

PROMOTERS / PARTNERS

Escola Superior de Biotecnologia – Universidade Católica Portuguesa (Portugal); Centre De Cooperation International En Recherche Agronomique Pour Le Developpement (France) (Coordinator); Universite D'abomey-Calavi (Benin); Council For Scientific And Industrial Research (South Africa); Alexandria University (Egypt); University Of Antananarivo (Madagascar); ...



FINANCING PROGRAM	EXECUTION DATE	GLOBAL BUDGET
FP7-KBBE	2010-2014	€ 3 876 874,34

CONTACTS	E-MAIL	PHONE
Manuela Pintado	mpintado@porto.ucp.pt	+351 22 55 800 00