WP4 PARTNERS

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Work Package 4
Food Processing & Product Innovation
BACKGROUND

InnoFoodAfrica WP4 develops safe and nutrient-dense cereal-pulse-root, crop-fruit-based food ingredients and food products to tackle both nutrient deficiencies and obesity, taking into account both children and adults. Work includes development of new ingredient and food products as well as adaptation of existing technologies to the new materials and African conditions. WP4 work starts with development of high quality food ingredients from plant-based raw materials with an attempt to improve the nutritional profile. Selected ingredients will be used for development affordable and convenient food prototypes (snacks, pasta, instant foods, bakery products, meat substitutes), targeting both undernutrition as complementary foods and over-nutrition to combat diet related non-communicable diseases.

OBJECTIVES

- Development of 5 high quality food ingredient categories from cereal, pulse, root crop and fruit based raw materials.
- Development at least 7 affordable and convenient food prototypes (snacks, pasta, instant foods, bakery products, meat substitutes);
- Confirming the stability, sensory and nutritional quality of the developed ingredients and food prototypes
- Providing process data for VC, business model and food samples for consumer studies.
- Establishment of a technology toolbox by combining and sharing the knowledge of local African partners and EU partners focusing on energy efficient minimal processing, small/micro-scale food processing and solutions for high quality, convenient and safe foods.

OUR APPROACH

- Development of value added food ingredients and nutritionally improved food ingredients such as protein-rich, fat replacers, low GI (Glycemic Index) and bioprocessed ingredients based on African plant-based raw materials.
- Product design of foods to combat malnutrition both for African urban and European market, such as healthy snacks, instant porridge, pasta, texturized vegetable protein and baked goods.
- Technology toolbox and knowledge sharing by harnessing knowledge of local African partners and EU research, technology organisations and universities. Technology transfer is conducted to improve the skills and opportunities of economic actors active in the VCs. The actions include linking local players within the food chain to identify and establish new business opportunities as well as provide technical and business development training.