

**One day ICFMH Workshop on
Value added processing of indigenous fermented food
30th August 2010 – 09:00 to 17:00
Venue: University of Copenhagen, Faculty of Life Sciences, lecture hall 3-13**

| Time | Topic | Speaker |
|---------------|---|---|
| 09:00 - 09:15 | Welcome by chairpersons | Prof. Lene Jespersen & Prof. Wilhelm Holzapfel |
| 09:15 – 09:35 | Implementing agro-food research results for development in developing countries: a case study from Benin | Prof. Joseph Hounhouigan, FSA/UAC, National Director of Research, Cotonou, Benin |
| 09:35 – 09:55 | Project of Services development in the Research Institute of Applied Sciences and Technology of Burkina Faso | Dr. Bréhima Diawara, DTA/ IRSAT/ CNRST, Burkina Faso |
| 09:55 – 10:15 | Adding value to indigenous foods | Dr. Wisdom Amoa-Awua, Food Research Institute, Ghana |
| 10:15 – 10:35 | Studies on improvement of GARI and technology transfer to East Africa as a strategy for improvement of food security | Prof. Samuel Kuria Mbugua, University of Nairobi, Dept. of Food Science, Nutrition and Technology, Nairobi, Kenya |
| 10:35 – 11:15 | Break | |
| 11:15 – 11:35 | The role of Laboratory Accreditation to ISO 17025 in international trade | Dr. Mary Halm, Food Research Institute, Ghana |
| 11:35 – 11:55 | Advantages and difficulties in implementing quality approach in Burkina Faso's laboratories in accordance with the ISO/CEI 17025 Standard | Dr. Bréhima Diawara, DTA/ IRSAT/ CNRST, Burkina Faso |
| 11:55 – 12:15 | Research on African alkaline fermentations for improvement of food security in Africa: example of interactions between African and European scientists and institutions | Dr. Irene Ouoba, London Metropolitan University/Burkina Faso |
| 12:15 – 12:35 | A review on enhancement of micronutrient content of Southern African indigenous fermented foods | Dr. Ester Mpandi Khosa, School of Biomedical Sciences, Charles Sturt University, New South Wales, Aus |
| 12:35 – 12:55 | Funding opportunities for food research in Africa under the European Union Research Framework Program | Mr. Moses Mengu, Danish Technological Institute, DK |
| 13:00 – 14:00 | Lunch | |
| 14:00 – 14:20 | Fermented Food in human culture and well-being | Prof. Wilhelm Holzapfel, Handong Global University, Korea |
| 14:20 – 14:40 | Value added processing of African fermented foods | Prof Lene Jespersen, University of Copenhagen, DK |
| 14:40 – 15:00 | Microbes and nutritional changes in African fermented foods | Prof. Sunday Odunfa, Department of Microbiology, University of Ibadan, Ibadan, Nigeria. |
| 15:00 – 15:15 | Starter Cultures for <i>Digitaria</i> Sourdoughs | Mojisola O. Edema, Department of Microbiology, University of Agriculture, Abeokuta, Nigeria |
| 15:15 – 15:40 | Break | |
| 15:40 – 15:55 | Development of starter culture for improved processing of Lafun, an African traditional fermented cassava food product | Sègla Wilfrid Padonou, FSA/UAC, Cotonou, Benin |
| 15:55 – 16:10 | Evaluation of <i>Yanyanku</i> Processing, an Additive used as Starter Cultures to Produce Condiments in Benin | Paulin AZOKPOTA, FSA/UAC, Cotonou, Benin |
| 16:10 – 16:20 | Closing remarks and summary | Chairpersons |
| 16:20 – 17:00 | Brokerage event (new contacts/ interactions/identification of joint interests) | <u>Coordination:</u> Mr. Moses Mengu, Danish Technological Institute and Dr. Vicki Lei, University of Copenhagen |

