Project Participation

• NOVEL Q Project
• EU-AFTER
NOVEL Q (New edible coatings from cereal proteins)

- This was a partnership with several European Countries
- WP 6 – Evaluation of the quality of coated fruits and nuts
- Extract prolamin proteins to supply project partners for analysis the suitability for the analysis of spread technology and thermoplasticization work
Outputs

Publications

Conference papers

Postgraduate studies
• MSc degrees

Evaluation of technologies by industry
• Edible coating evaluated by the fruit industry
“African Food Tradition Revisited by Research” (AFTER), Grant agreement no: 245025 (February 2010).

- Project Partners led by CIRAD, France
  - African and European partners

- The project was part of the Seventh Framework Programme, Theme 2: Food, Agriculture and Fisheries, and Biotechnology.

- The AFTER (African Food Tradition REvisited by Research) project aimed to generate and share knowledge on food technology and to support the implementation of a range of traditional products in African and EU markets.

- The project focused on improvement of three categories of traditional products and these were divided into:
  - Group 1: Fermented Cereal-based products
  - Group 2: Fermented slated fish and meat
  - Group 3: Plant-based extracts for functional foods
Main Project Outputs in South Africa

- CSIR, University of Pretoria and Golden Goose, an SMME
- 1 PhD and 1 MSc Student
- Publications
- SMME, Golden Goose improved the production process of a traditional fermented non-alcoholic sorghum beverage, Motoho
Processing Facility for Motoho
Thank you