

EU Project Participation

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Presented at EU-SOUTH AFRICA MATCHMAKING EVENT

24 October 2023
Johannesburg, South Africa



science & innovation

Department:
Science and Innovation
REPUBLIC OF SOUTH AFRICA



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

Coated pears - hung up to dry



Outputs

Publications

- Buchner, S. et al (2011) Effect of kafirin protein coating on sensory quality and shelf-life of 'Packham's Triumph' pears during ripening, *Journal of the Science of Food and Agriculture*, 91, 2814-2820

Conference papers

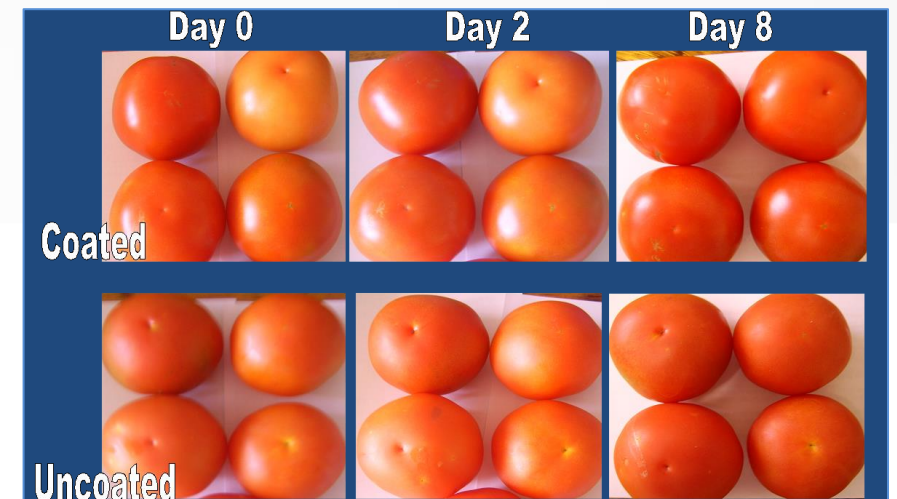
- Dlamini, N.R., Lepuru, J. And Emmambux, N. (2010) Cereal processing by-products as sources of protein ingredients, *Proceedings of the Cereal Science and Technology (South Africa)- International Cereals Science and Technology Association (ICC) Grains Symposium on Quality and Safety of grain crops and foods (3-5 February, 2010), University of Pretoria, South Africa . ISBN 978 0 86886*

Postgraduate studies

- MSc degrees

Evaluation of technologies by industry

- Edible coating evaluated by the fruit industry



EU-AFTER

- **“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



The background is a dark blue gradient with a complex, abstract pattern of white and light blue geometric shapes, including circles, lines, and polygons, creating a sense of depth and movement.

Thank you