

# INTERNATIONAL SEMINAR ON VALUE-ADDED PROCESSING OF AFRICAN TRADITIONAL FERMENTED FOODS FOR IMPROVED QUALITY AND SAFETY

*LINKING MARKETS TO BIODIVERSITY:  
THE NICHE FOR LOCALLY FERMENTED FOODS  
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# MODE OF PRESENTATION

- ▶ 1 INTRODUCTION
- ▶ 2 METHODOLOGY
- ▶ 3 MARKET STRUCTURES IN AFRICA
- ▶ 4 MARKETING FERMENTED FOODS
  - TYPES OF FERMENTED FOODS
  - PREPARATION OF FERMENTED FOODS
  - REASONS FOR FERMENTING FOODS
  - TRANSPORTATION OF FERMENTED
  - NATURE AND IMPORTANCE OF FERMENTED FOODS
- ▶ 5 CONCLUSION/RECOMMENDATIONS

# INTRODUCTION

- ▶ FERMENTED FOODS ARE A KEY COMPONENT TO MANAGEMENT OF FOOD IN AFRICAN SOCIETIES
- ▶ REASONS FOR FERMENTED FOODS
  - *VALUE-ADDITION*
  - *FOOD SAFETY*
  - *ADDRESSING SPIRITUAL NEEDS*

# INTRO CONT'D

- ▶ **MARKETS ARE NOT ONLY USED FOR SELLING AND BUYING BUT FOR OTHER USES**
  - REKINDLING RELATIONSHIPS
  - ESTABLISHING SOCIAL NETWORKS
  - INFORMATION SHARING
  - OPPORTUNITIES FOR MARRIAGES
  - POWER BROKERING
  - A PLACE WHERE EVEN WARS START
- ▶ **MARKETING OF PROCESS PRODUCTS OF AFRICAN ORIGIN HAS PROBLEMS**
  - LACK OF TECHNICAL KNOW-HOW
  - INADEQUATE TECHNOLOGY

# INTRO CONT'D

## ▶ LACK OF INTEREST IN AFRICAN FOOD SECURITY POLICIES

- *MUCH ATTENTION HAS BEEN FOCUSED ON CONVENTIONAL FOODS SUCH AS RICE, MAIZE, WHEAT, POTATOES*
- *LITTLE OR NO ATTENTION TO THE NON-CONVENTIONAL FOODS SUCH AS MILLETS, SORGHUM, YAM, PLANTAIN, COCOA YAM ETC*

## ▶ FOOD CRISES OR **RICE CRISES**

- **NON CONVENTIONAL FOODS SERVED AS BUFFER.**

# METHODOLOGY

- ▶ A DESK STUDY USING THE FOLLOWING
  - USE OF KEY INFORMANTS
  - MIND MAPPING/PARTICIPANT OBSERVATION
  - EMPIRICAL AND INDIGENOUS WORK DONE BY PROF D. MILLAR

# MARKET STRUCTURES

- ▶ NETWORK OF SMALL TO LARGE SIZE TO LINK COMMUNITIES
- ▶ MARKET DAYS BASED ON ROTATION
- ▶ WHAT IS TRADED ON THE MARKET DEPENDS OF (i) THE SIZE OF THE MARKET, (ii) THE TYPE OF CROPS/LOCAL INTEREST
- ▶ SECTIONS ARE ALLOCATED TO SPECIAL PURPOSES

# TYPES OF FOOD IN MARKETS

- ▶ NON-FERMENTED
- ▶ FERMENTED
- ▶ FERMENTED FOODS ARE THOSE THAT HAVE UNDERGONE SOME CHEMICAL OR BIOCHEMICAL OXIDATION DURING ANY STAGE OF ITS PROCESSING.

# PROBLEMS OF UNFERMENTED FOODS

- ▶ SHELF-LIFE VERY LIMITED HENCE CANNOT BE STORED FOR A LONG TIME
- ▶ LARGE QUANTITIES CANNOT BE PRODUCED FOR STORAGE AND SALES
- ▶ POOR PACKAGING

# FERMENTED FOODS TYPES

- ▶ IDENTIFIED FERMENTED FOODS IN GHANA
- ▶ GENERALLY THREE TYPES
  - CEREAL BASED; PREPARED AS EITHER DRINKS OR SOLID FOOD
    - ▶ FURA, MASSA, FOROFORO, PITO, BRUKUTU, KOKO (PORRIDGE), TUO ZAFI, ---- MILLET/SORGHUM DERIVED
    - ▶ **BEAN CAKE (TUBANI)**
    - ▶ KENKE, Y BUNKU, ASAANA, -----MAIZE BASED
  - ANIMAL PROTEIN
    - ▶ NUNU, MILK
  - ROOT TUBER/ SEED FROM HARD TREES
    - ▶ CASSAVA DOUGH, GARI
    - ▶ DAWADAWA, CAKE FROM SILK COTTON (KANTONG

# CURRENT STATE OF AFRICAN FERMENTED FOODS

- ▶ MOST AFRICAN FERMENTED FOODS ARE SAID TO BE BASIC
- ▶ VALUE-ADDITION IS VERY LIMITED
- ▶ LACK OF ADEQUATE KNOWLEDGE ON FERMENTATION PROCESSES
- ▶ TRIAL AND ERROR METHODS USE TO FERMENT FOOD
- ▶ NON-UNIFORM FERMENTATION WHEN PRODUCED IN BULK

# REASONS FOR FERMENTED FOODS

- VALUE-ADDITION
- ENHANCE TRANSPORTATION TO LONG DISTANCES
- INCREASE SHELF-LIFE/ FOOD SAFETY
- ADDRESSING SPIRITUAL NEEDS

# ECONOMIC POTENTIAL

- ▶ MOST ARE EASILY PREPARED AND LESS INCOME INTENSIVE
- ▶ READY FOOD FOR THE TRAVELLER OR THE HUNGRY WHO HAS NO TIME TO WAIT
- ▶ WELL PATRONISED
- ▶ PROVIDES MOST NUTRITION REQUIREMENTS e.g. **CARBOHYDRATES, PROTEINS, VITAMINS, FAT, TRACE ELEMENTS**
- ▶ GOOD BUSINESS VENTURE FOR PEOPLE WITH LOW INCOME

# CONCLUSIONS/RECOMMENDATIONS

- ▶ PRELIMINARY STUDY
- ▶ A PARALLEL ACTION ON MARKET MAPPING NOT ONLY FOR FERMENTED FOODS BUT INTEGRATED AND HOLISTIC MARKETS
- ▶ HOLISTIC APPROACH TO A CONFIGURATIONS THAT DRIVE MARKET FORCES e.g. TECHNOLOGY, GOVERNANCE,, FINANCE, RESOURCES, COMPETITIVE INTEREST OR COMPETING CLAIMS TO LIMITED RESOURCES
- ▶ A BOTTOM-UP ENDOGENOUS DEVELOPMENT APPROACH REQUIRED

THANKS

