



PRESENTATION OF THE FOOD TECHNOLOGY Institute of Dakar (ITA).



International Conference on Sustainable Development of Natural Resources
5 to 7 december Accra (R. Ghana)

ITA ?

- Public Applied Research Development Institution specialized in agro-food established in 1963;

- Staff: 82 with 20 Researchers

- Organisation:

- Board of Directory (with private)

- General Manager (DG)

- Three main Directions (R/D – Administration – Extension)

- 5 divisions

- 4 labs and 5 pilot plants

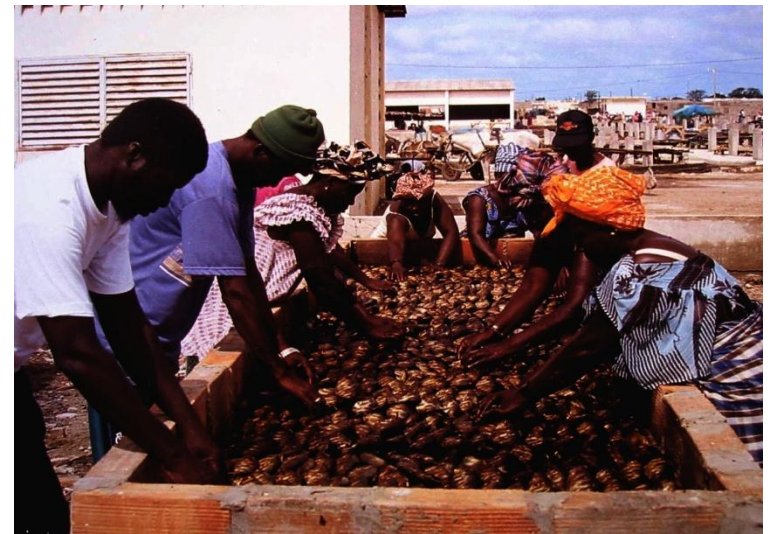


Main Objectives



- To lead and coordinate researches and studies concerning treatment, processing, storage and utilization of local foods with the aim to promote the implantation of food industries;
- To develop new food resources from cereals, peanut, fish, beef meat, milk, local fruits and vegetables;
- To help on quality control of food products at the stages of production, commercialization, importation and exportation;
- To carry out for private companies/entrepreneurs technical studies
- To initiate training programmes for food industry sector , home economists and entrepreneurs.

MAIN ACHIEVEMENTS OF ITA PRODUCTS DEVELOPMENT ILLUSTRATIONS : fish smoking



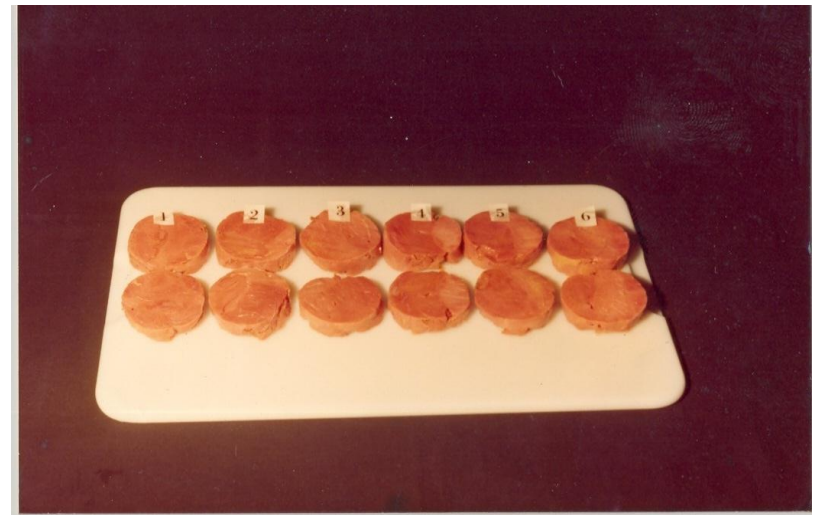
FISH SMOKING

MAIN ACHIEVEMENTS OF ITA

ILLUSTRATIONS : beef processing



Development of pure bœuf sausage



Pressed beef meat(pur bœuf)

MAIN ACHIEVEMENTS OF ITA

ILLUSTRATIONS : Fruits and vegetables processing

**Canned
vegetables**



Hibiscus juice in the market



**Concentrated of Bissap
extract (hibiscus)**



Dried mango



Hibiscus instant powder

MAIN ACHIEVEMENTS OF ITA

ILLUSTRATIONS : cereals processing



Millet bread



Millet cake



Maize cake



« Diouka » from maize

ITA MAIN ACHIEVEMENTS ON FOOD BIOTECHNOLOGY



Valorization of « Parkia
Biglobosa » (Nèrè)



Controlled production of edible
mushroom to high nourishing value
from plant garbages



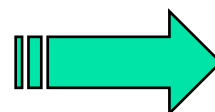
Starter production for traditional
fermented milk production
« Mbannick »



MANGO VINEGAR

Main results transferred by ITA

- They concern :
 - Equipments for production and processing
 - Process of production
 - Development of new products
- More than 100 processes and techniques have been developed



Cereals, vegetables, fruits, legumes, fish, meat, biotechnology

An example of tranfer on Fruit processing

- Dry mango preparation in Casamance Region.



Shea Butter (Karité)



- Shea butter value added products in development in **Kédougou Région** with assistance of ITA.

Significant impacts:

- more than 43 Associations producing shea butter (Groupements de Productrices de beurre de Karité (**GPK**)) more than 1200 women are concerned,
- training of **GPK** on quality insurance
- Improvement of the market of Shea butter from Kédougou (Social trade with Karitediema in Europa).

Ongoing transfer of edible Mushrooms production to the population of Podor (north of Senegal) with the support of UNU - INRA



All photos kindly by Dr Lat Souk Tounkara



Capacity building activity on Lab Works for students

- lab works' sessions on fruits, vegetables, milk and meat processing, are regularly done for undergraduate students from the Senegalese and foreign universities
- During year 2010, 55 students from different academic institutions has been hosted by ITA researchers.

Capacity building of women's group on local food processing

Women are the most involved in local food processing particularly of cereals, fish, fruits, and vegetables



ITA New Training Center specially Created for capacity building of entrepreneurs on local food processing



RECENT ITA AWARDS

- IDB prize on Science and Technology 2007 édition (Diploma, Cup and 100 000 \$ US)
- « Cereal Award Prize» from French Company Danone in 2006 (IUFOST 2006);
- Decision of the UNU-INRA to have an Operational Unit on food technology in ITA (2008)



Thank you for your kind attention

