

Awareness and training of value chain actors, researchers and students on the adoption and dissemination of solar meat drying technology

Principal Investigator: Moussa Zongo (moussa_zongo59@ujkz.bf), University Joseph-Ki-Zerbo / Co-PI: Boureima Traore, University Thomas Sankara



Why this LCD project matters

- In Burkina Faso, meat management has significant growth potential and could contribute to food security considerations. However, the meat sector faces difficulties linked to the lack of knowledge and good management practices about proper and safe meat processing technologies.
- The use of innovative technologies in food processing is becoming more widely used in the food industry for both economic and food safety reasons
- Any contribution toward a better understanding of biltong or kitoza production could help to improve the meat sector. Gaps in research and knowledge show that there is no guidance for manufacturing biltong, with defined properties in terms of drying parameters and times, final moisture contents, and spice combinations.
- Solar technology is still considered a relatively novel technology in Burkina Faso. The scaling of this technology requires a gradual approach requiring capacity development and awareness raising.



Local Capacity Development planning session

Contribute to the adoption and sustainable dissemination of solar drying meat technology by developing the skills and knowledge of value chain actors in Burkina Faso.

The project activities will be carried out in the Centre-Nord region.

- Strengthen the capacities of various stakeholders through awareness raising and outreach.
- The audience targeted will be the meat suppliers, processors, traders, banks and microfinance actors, and policy makers to enhance the enabling environment for the dissemination and adoption of the meat drying technology.

This work was funded in whole or part by the United States Agency for International Development (USAID) Bureau for Resilience and Food Security under Agreement # AID-OAA-L-15-00003 as part of Feed the Future Innovation Lab for Livestock Systems. Any opinions, findings, conclusions, or recommendations expressed here are those of the authors alone

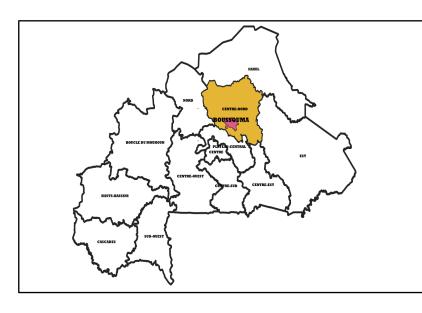




Overarching goal

Our work is based in

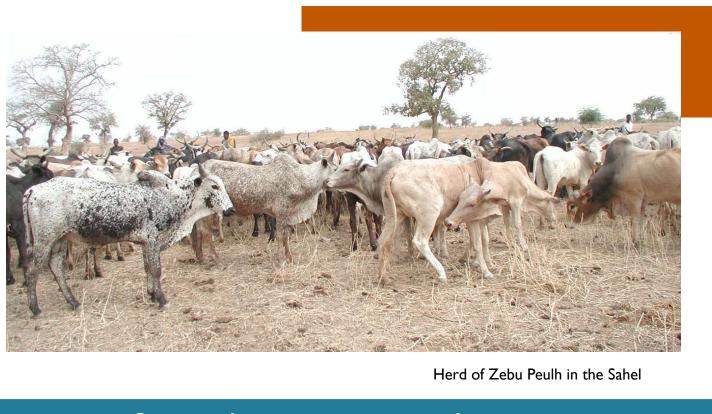




What we aim to do

Update university curricula and training materials based on the results of experiments on the solar dried meat to strengthen the local knowledge in participating universities (UJKZ and University Thomas Sankara) and research institutes (Institute of Environment and Agricultural Research (INERA), Research Institute of Applied Sciences and Technologies (IRSAT), and National School of Livestock and Animal Health (INESA).

Pilot a comprehensive set of training materials for students, researchers, and selected value chain actors.



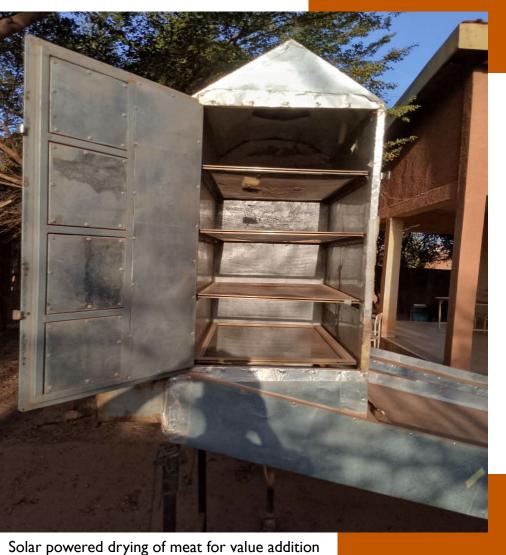
Our work on cross-cutting themes

This individual project will address an LCD priority area set by the LSIL LCD Crosscutting Theme (CCT):

- Develop curricula and manuals for the training of stakeholders
- Enhance researchers and private sector knowledge around solar meat drying technology and professional development
- Enhance the value, sustainability and viability of partnerships between local universities in Burkina Faso and international counterparts



Dried meat sample



IRSAT









