

NEPAD SANBio / BioFISA II Study Tour to Finland

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BioFISA II funded projects

Human nutrition

Name	Makekele Somo
Position	Managing Director
E-mail	elvema.za@gmail.com
Company/institution background	Elvema Nutrition (Pty) Ltd (www.elvema.co.za) is the manufacturer and distributor of Elvema Instant Nutritional products. Elvema manufactures a variety of teas, nutritious bars, Nutri-Veg shakes and instant porridges in various flavours. Elvema's nutritional food products contain Moringa Oleifera and the products are at the cutting edge of cellular dysfunction repair, providing a wealth of natural ingredients to help nourish bodies. Elvema was established in 2011 and manufactures its products through Nutritional Food, a facility that is ISO 22000 and HACCP accredited. Some Elvema products are licensed under CSIR Biosciences.
Product being developed in BioFISA project	Nutri Drink
Short background of the project	The just-add-water Nutri-drink premix has been developed as a nutrient dense indigenous food product to address micronutrient deficiencies in children, pregnant women, vulnerable adults, the elderly as well as individuals who would like to maintain their health. The project focuses on the commercialisation of the product.

Name	Riëtte de Kock
Position	Associate Professor
E-mail	Riette.dekock@up.ac.za
Company/institution	University of Pretoria, South Africa
Product being developed in BioFISA project	<ul style="list-style-type: none"> • Biscuits from sorghum flour • Fermented or acidified drinks from sorghum flour • Bogobe jwa lerotse – extruded, instant sorghum-melon porridge <p>To develop, manufacture and market healthy SMA²RT food products with traditional values that meet the needs and aspirations of urban-living African Millennials with the aim of creating viable business enterprises</p>
Short background of the project	<p>Climate change and consequent drought, population growth, urbanisation and resulting rising food prices are having profound socioeconomic impacts in southern Africa. Together with this, entrepreneurship is the optimal solution to low economic growth, poverty and unemployment.</p> <p>Traditionally rural communities in South Africa, Botswana and Lesotho prepared nutritious snacks and meals from indigenous cereal, legume, fruit and vegetable crops. However, with urbanisation and adoption of Western type foods, consumption of such diets has declined, in favour of convenient on the go, easy to prepare or ready to eat products. Snack foods available to consumers, while tasty, are often high in fat, sugar and salt but poor in protein, micronutrients and dietary fibre. Southern Africa's burgeoning cities, with increasing numbers of young people with disposable income has created a demand for Safe, Market ready, Acceptable African, Ready-to-eat/use, Trendy (SMA²RT) healthy snack foods.</p> <p>Climate change requires use of agricultural crops that are favourably adapted to poor environmental conditions (e.g. sorghum, millets and cowpeas). However, there is a lack of a well-developed processing and marketing value chain for value added products based on these often neglected crops. Much of the food produced from these crops is consumed at the subsistence household level, with limited value addition and commercialisation.</p> <p>Within this context, opportunities arise to create viable enterprises based on: manufacturing and marketing of SMA²RT foods using climate-friendly neglected crops (e.g. sorghum,</p>

	<p>millets, melons and cowpeas)</p> <p>To ensure the sustainability of this project the long term benefits are:</p> <ol style="list-style-type: none"> 1. To create jobs and include more local content along the value chain; 2. For small-scale farmers to obtain a livelihood through cultivation of the crops; 3. To enhance health and nutrition of consumers and communities; 4. To promote cultural heritage among the youth and tourists to the regions; and <p>To train and equip graduates to start their own businesses.</p>
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Animal nutrition

Name	Msekiwa Matsimbe
Position	Project Manager
E-mail	Msekiwa2@yahoo.com
Company/institution background	NEPAD Fish Node - LUANAR, Malawi
Product being developed in BioFISA project	Insects for Feed and Food in collaboration with Scaled Impact NPO (South Africa) and Department of Research and Specialist Services (Zimbabwe)
Short background of the project	<p>This project aims at delivering solutions to the increasing cost and demand for sustainable animal feed proteins as well addressing the environmental challenges of industrial waste streams. Insects and in particular Mealworms have been identified as one of the solutions to the challenge, because they have among the lowest feed to protein conversion rate of less than 2kg feed/kg protein. More importantly they can feed on industrial waste, rural waste, need little water and don't require fertile arable land nor much space to be produced.</p> <p>Project Outputs</p> <ul style="list-style-type: none"> • Aqua feed commercialised • Poultry feed commercialised • An industrial insect production solution • A community insect production solution <p>Currently the insect market is still focussed on pet food and human food. The application as substitute to fishmeal in animal feed is rapidly growing (from a relatively small base) and commercial enterprises are actively entering and shaping the market. Mealworms are next to black soldier flies the most promising insects for feed, given their nutritional profile, similar to fish meal, and the potential to reach competitive pricing through engineered industrial upscaling and optimized supply chain solutions</p> <p>In South Africa the fish meal and fish oil additives market is 52'000t/yr. In relation to the planned 180t/yr of this project, only competitiveness and not size is a market limitation. Current available large scale commercial mealworms are 8x higher in price than commodity fish meal but this comparison is flawed because they serve the higher valued pet food market.</p>

Name	Prof Irvin Mpofu
Position	Director – Graduate Studies
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Company/institution	Chinhoyi University of Technology, Zimbabwe
Product being developed in BioFISA project	Ash-based Vitamin Mineral Block Lick for Beef Cattle Ash-based Vitamin Mineral Block Lick for Goats In collaboration with RAEIN Africa (South Africa). Commercial partner: Capital Foods (Zimbabwe)
Short background of the project	Minerals and vitamins are often ignored functional nutrients for grazing cattle especially in smallholder farming areas in Southern Africa. More than 80% of cattle are found in the smallholder farming areas contributing less than 2% annually to the total number of commercially marketed livestock (off-take). The per-capita consumption of meat is very low and less than 10kg per year. There is a huge potential for this sector to contribute more if the quality and quantity of the cattle are improved through nutrition.

Animal and human nutrition

Name	Dr Mziwenkosi Nhlanhla Mthiyane
Position	Lecturer & Head of Department
E-mail	mthiyane@uniswa.sz or kakade2000@gmail.com
Company/ institution	The University of Swaziland (UNISWA), Swaziland
Product being developed in BioFISA project	<p>1) Nutritious and medicinal pellets for livestock</p> <p>2) Goat yoghurt</p> <p>In collaboration with Chinhoyi University of Technology (Zimbabwe) and Arrowfeeds (Pty) Ltd and Parmalat (Swaziland)</p>
Short background of the project	<p>Livestock production contributes about 30% of agricultural GDP in Sub Saharan Africa (SSA). Livestock are a source of protein-rich food and income for people. However, their productivity in SSA is the lowest globally. This is partly due to under-nutrition, which compromises the immune system, predisposing animals to parasitic infections, especially during the winter. Hence, demand for livestock products has outpaced domestic production, rendering Africa heavily reliant on importation of basic livestock products. In Swaziland, dairy products consumption is 60 million litres per annum while the country produces only 10 million litres, with about 50 million litres imported from South Africa. Consequently, Swaziland imports over R 255 million worth of dairy products annually.</p>

Delegates from the FemBioBiz women bio entrepreneur competition – nutrition and cosmetics

Name	Mrs Nkata Seleka
Position	CEO of Sleek
E-mail	nkataslk@gmail.com
Company background	<p>Sleek Foods (Pty) Ltd was borne out of the founder's passion for cooking and fine foods. In 2014, Mrs Nkata Seleka, founder and owner who is a seasoned ICT Specialist, took a giant leap of faith to pursue her interest in the food industry. The result is a range of original and unique sauces, pastes and condiments made with recipes which have been tested and refined over time until perfection.</p> <p>Sleek Foods original line of Ready-to-Eat and versatile pastes are made using Olive Oil and no preservatives (and a shelf life of over 2 years), which come in Onion and Tomato flavour (Hot, Mild and Lemon & Herb). These are sold in major Supermarkets around Botswana. This product line has, amongst other accolades, won the First prize at the prestigious Botswana Beef Festival in Botswana in 2014. Sleek Foods is also the 2017 Botswana winner of the FemBioBiz competition and came 3rd at the final round of the same competition in Cape Town at the South African Innovation Summit which was held from the 6th to the 8th September 2017.</p>
Very short background and market opportunities in my sector	<p>Our latest line is a very unique and delectable mixed Vegetable Relish which we now supply to KFC Botswana replacing the brand they've been using. Sleek Foods was certified by Yum Brands International, who own KFC, Pizza Hut and Taco Bell, in July 2017 after passing the Yum Brands Audit. This means that we can sell our Vegetable Relish to any KFC in the world as long as they want it. This has been a game changer and huge endorsement for Sleek Foods especially that we are only in our third year of operation and already supplying an International Fast Food Brand like KFC. Our plan is to start exporting our relish to KFC's in the neighbouring countries by February 2018.</p>

Name	Sandra Mwiihangele
Position	Cosmetic Chemist & Managing Director
E-mail	sandra@kiyomisandz.com
Company background	<p>Kiyomisandz Beauty Products is a two-time INNOVATION AWARD winning cosmetic manufacturing company based in Windhoek, Namibia. It was started up by owner and cosmetic chemist, Sandra Mwiihangele, whose passion and expertise lies in cosmetic development. She was also listed on Forbes Africa 30 under 30 Class of 2017.</p> <p>Kiyomisandz offers 3rd party cosmetic manufacturing services to clients, hotels, etc. such as R&D, Stability Testing & Manufacturing.</p>

	<p>Kiyomisandz also launched its first & successful in-house skincare brand called the Summer Rain Collection that contains nutritious fruit extracts which are rich in anti-oxidant properties and the native Namibian Marula Seed Oil.</p>
<p>Very short background and market opportunities in my sector</p>	<p>There are profitable opportunities for manufacturing in Southern Africa, especially in Namibia. For the next decade, Namibia is focusing on increasing product manufacturing in various sectors to help increase job employment and the country's overall GDP. The Namibian government is welcoming and ready for international investors to be involved in the manufacturing sector. Kiyomisandz is the only specialized contract cosmetic & toiletry manufacturing business in Namibia. Therefore, the company has a huge competitive advantage with regards to supplying & exporting African-Namibian made commercial & indigenous cosmetic products to the rest of the continent and overseas markets. African natural products are becoming more popular and sought after over the years.</p>