

E .D.Korir*, D. Ndiritu and Jack Githae (2017). Refined Development of Fermented Foods in Kenya: A Solution for Translational Nutrition, Food security and Income Generation. The National Commission for Science, Technology and Innovation. Kenyatta International Conference Center, 22nd - 26th May, 2017

Abstract:

A team consisting of a microbiologist, a plant scientist, **a design oriented social scientist** and a respected herbalist has begun to conduct systematic research into the prospects for development of fermentation industries in Kenya. Though the range of fermented products, thus far, has been confined to foods, beverages and medicines, there may be many potentials for domestic and small scale fermentation products that have not yet been identified by their potential producers or users. The authors describe a bit of what we already know about indigenous and exotic fermented products for household use while beginning to consider possibilities for the use of industrial and other large scale waste in creating non-ingestible products to meet local and international needs. The team is also looking into viable low tech production and business models that can enable dispersed small, local, production centers and both small and large scale distribution systems. A component of this development will be information and dissemination of knowledge, techniques and understanding of both time-tested and innovative products that emanate from our research.