

Publications and dissemination of results of the project	Details of publication or dissemination	Status	Link
Publications in international peer-reviewed journals	Bayili, G.R, Johansen, P., Sawadogo, H., Diawara, D., Ouedrago G.A., Jespersen, L. Identification of the predominant microbiota during production of lait caillé, a spontaneously fermented milk product made in Burkina Faso.	Published	Bayili et al., 2019
	Houngbédji, M., Johansen, P., Padonou, S.W., Hounhouigan, D.J., Siegumfeldt, H., Jespersen, L. Effects of intrinsic microbial stress factors on viability and physiological condition of yeasts isolated from spontaneously fermented cereal doughs.	Published	Houngbédji et al., 2019
	Houngbedji, M., Johansen, P., Padonou, S. W., Arneborg, N., Nielsen, D. S., Hounhouigan, D. J., Jespersen, L. (2018). Succession of lactic acid bacteria and yeasts during spontaneous fermentation of mawè, a cereal dough produced in West Africa. <i>Food Microbiology</i> 76:267-278, doi: 10.1016/j.fm.2018.06.005 (attachment 32).	Published	Houngbédji et al. 2018
	Akabanda, F., Suurbaar, J., Parkouda, C., Donkor, A-M., Owusu-Kwarteng, J. (2018). Effects of mechanical dehulling on microbiological characteristics and chemical changes during the processing of <i>Parkia biglobosa</i> seeds into dawadawa, a West African alkaline fermented condiment. <i>Journal of Ghana Science Association</i> 17 (2), 12-19 (attachment 33).	Published	Akabanda et al. 2018
	Owusu-Kwarteng, J., Wuni, A., Akabanda, F., Donkor, A-M., Jespersen, L. (2018). Prevalence and characteristics of <i>Listeria monocytogenes</i> isolates in raw milk, heated milk and nunu, a spontaneous fermented milk beverage, in Ghana. <i>Beverages</i> 4(2), 40. doi:10.3390/beverages4020040 (attachment 34).	Published	Owusu-Kwarteng et al. 2018
	Tankoano, A., Sawadogo-Lingani, H. , Savadogo, A., Kabore, D., Traore. Y. (2017). Study of the process and microbiological quality of Gappal, a fermented food from Burkina Faso based on milk and millet dough. <i>International Journal of Multidisciplinary Current Research</i> 5:Jan/Feb 2017 ISSN: 2321-3124 (attachment 35).	Published	Tankoano et al. 2017
	Owusu-Kwarteng, J., Wuni, A., Akabanda, F., Tano-Debrah, K., Jespersen, L. (2017). Prevalence, virulence factor genes and antibiotic resistance of <i>Bacillus cereus sensu lato</i> isolated from dairy farms and traditional dairy products. <i>BMC Microbiology</i>	Published	Owusu-Kwarteng et al. 2017

17:65. doi:10.1186/s12866-017-0975-9. (included in midterm-report 2016-2017, attachment 16).		
Tankoano, A., Kabore, D., Savadogo A., Soma, A., Fanou-Fogny, N., Compaore-Sereme, D., Hounhouigan, J.D., Sawadogo-Lingani, H. (2016). Evaluation of microbiological quality of raw milk, sour milk and artisanal yoghurt from Ouagadougou, Burkina Faso. <i>African Journal of Microbiology Research</i> 10 (16) p. 535-541. DOI: 10.5897/AJMR2015.7949. (included in midterm report 2015-2016, attachment 4).	Published	Tankoano et al. 2016
Owusu-Kwarteng, J., Tano-Debrah, K., Akabanda, F., Jespersen, L. (2015). Technological properties and probiotic potential of <i>Lactobacillus fermentum</i> strains isolated from West African fermented millet dough. <i>BMC Microbiology</i> 15:261. doi:10.1186/s12866-015-0602-6. (included in midterm report 2015-2016, attachment 5).	Published	Owusu-Kwarteng et al. 2015
Houngbédji, M., Padonou, S. W., d'Auchamp, A. M., Jespersen, L., Hounhouigan D. J. Improving food value chains for cereal doughs in West Africa: case study of mawè in Benin.	Accepted	
Bayili, G.R., Johansen, P., Hougaard, A.B., Diawara, B., Ouedraogo, G.A., Jespersen, L., Sawadogo-Lingani, H. Technological properties of indigenous LAB strains from Lait caillé, a spontaneous fermented milk from Burkina Faso. Submitted to <i>Journal of Dairy Research</i>	Submitted	
Kando, C., Johansen, P., Sawadogo-Lingania, H., Ouédraogoc, G.A., Diawara, B., Thorsen, L., Jespersen, L. Predominance of <i>Bacillus</i> spp. during the production of Mantchoua, a traditional kapok seed fermented condiment from Burkina Faso. Submitted to <i>World Journal of Microbiology and Biotechnology</i> .	Submitted	
Houngbédji, M., Padonou, S.W., Parkouda, C., Johansen, P., Sawadogo-Lingani, H., Akissoé, N., Jespersen, L., Hounhouigan, D.J. Antifungal activity against pathogenic yeast <i>C. glabrata</i> , free amino acid release ability, and QPS status of lactic acid bacteria and yeasts associated with West African fermented cereal doughs.	In preparation	

	Motey G., Akabanda F., Owusu-Kwarteng J., Jespersen L. The microbiology of Ghanaian traditional fermented foods – A review. In preparation for <i>Comprehensive Reviews in Food Science and Food Safety</i> .	In preparation	
	Compaoré C.S., Bayili, G.R., Johansen, P., Tankoano, A., Kompaoré, R., Sawadogo, H., Jespersen L. Physicochemical and microbiological characterization of raw milk and curd milk from Ouagadougou.	In preparation	
	Compaoré, C.S., Tapsoba, F., Compaoré, H., Parkouda, C., Tamboura, D., Sawadogo, H., Jespersen, L. Multiplication of <i>Bacillus</i> starter cultures on local carrier material for the transfer in soumbala production companies.	In preparation	
	Stephen Nketia, G.A.A. Anyebuno, M. Owusu and W. Amoa-Awua Value Chain analysis and conceptual framing of fura in Ghana	In preparation	
Publications in other scientific journals	Stephen Nketia, G.A.A. Anyebuno, M. Owusu and W. Amoa-Awua Generic business model for fura and extruded sour dough snack for commercialization in Ghana	In preparation	
Chapters/articles in books	Owusu-Kwarteng, J., Johansen, P., Jespersen, L., Nielsen, D.S. (2017). Nunu, A West-African fermented yogurt-like product. In Shah, P.N., (Editor). <i>Yogurt in health and disease prevention</i> . Elsevier. ISBN: 978-0-12-805134-4, Chapter 15, p. 275-283	Published	Owusu-Kwarteng et al. 2017. Nunu, A West-African fermented yogurt-like product
Presentations at international conferences	Traditional Fermentation of food in Africa. Workshop on Analysis of the Microbiomes of Naturally Fermented Foods. Amoa-Awua, W.K. Feb 5-9. Accra.	February 5-9	
	Workshop on Analysis of the Microbiomes of Naturally Fermented Foods. Microbial food safety issues and relevant microbiological techniques used in Ghana. Atter, A., Amoa-Awua, W.K. University of Ghana. Feb 5-9. Accra.	February 5-9	
	Oral presentation at 34rd International Specialized Symposium on Yeast (ISSY34). Johansen, P., Houngbédji, M., Padonou, S.W., Hounhouigan, D.J., Siegmundt, H., Jespersen, L. Viability and physiological responses of yeasts exposed to stress conditions occurring in West African fermented cereal doughs (attachment 36).	October 1–4 2018	https://www.issy34-bariloche.com/

Oral presentation at 26th International ICFMH Conference - FoodMicro 2018. Hounghédji, M., Johansen, P., Padonou, S.W., Hounhouigan, D.J., Siegumfeldt, H., Jespersen, L. Viability and physiological responses of yeasts exposed to stress conditions of West African fermented cereal doughs (attachment 37).	September 3–6 2018	https://www.foodmicro2018.com
Poster presentation at 26 th International ICFMH Conference - FoodMicro 2018. Akabanda F., Owusu-Kwarteng, J., Wuni, A., Tano-Debrah, K. Virulence potential and antibiotic resistance of shiga toxigenic <i>Escherichia coli</i> (stec) isolates from raw cow milk in Ghana (attachment 38).	September 3–6 2018	https://www.foodmicro2018.com
Workshop on Advancing Food Microbiology Research & Microbial Food Safety Surveillance in Africa. ICFMH 2017 Training for Selected African Countries. Research into indigenous African fermented foods: Collaboration between African and European institutions since 1992. Amoa-Awua, W.K. Dec 12-17, 2017, Accra.	Dec 12-17, 2017	
Poster presentation at International Association of Food Protection Annual Meeting-2017. Owusu-Kwarteng, J., Wuni, A., Akabanda, F., Jespersen, L. (2017). Prevalence and antibiotics resistance of <i>Listeria monocytogenes</i> isolated from raw and traditionally processed cow milk in Ghana (attachment 39).	July 9-12, 2017	https://iafp.confex.com/iafp/2017/webprogram/Paper14028.html
Poster presentation at IPC 2017. Motey, G.A., Johansen, P., Larsen, N., Danso, K.O., Owusu-Kwarteng, J., Jespersen, L. Probiotic Potential of <i>Saccharomyces cerevisiae</i> and <i>Kluyveromyces marxianus</i> strains Isolated from Indigenous Fermented West African Foods (included in midterm report 2016-2017, attachment 8).	June 20-22 2017	https://www.probiotic-conference.net/
Poster presentation at ISSY33. Hounghédji, M., Johansen, P., Padonou, S.W., Hounhouigan, D.J., Jespersen, L. Yeast diversity and susceptibility to organic acids during spontaneous fermentation of mawè, a cereal-based dough produced in West Africa (included in midterm report 2016-2017, attachment 12).	June 26-29 2017	https://issy33.com/
Poster presentation at ICY14. Johansen, P., Hounghédji, M., Padonou, S.W., Hounhouigan, D.J., Jespersen, L. Occurrence and microbial diversity of yeasts during spontaneous fermentation of mawè, a cereal-based dough produced in West Africa.	September 11-15 2016	http://onlinelibrary.wiley.com/doi/10.1111/gtc.12471/full
Poster presentation at FOODMicro 2016. Hounghédji, M., Johansen, P., Padonou, S.W., Hounhouigan, D.J., Jespersen, L. Diversity of yeasts and lactic acid bacteria	July 19-22 2016	http://www.foodmicro2016.com/

	occurring during spontaneous fermentation of mawè, a cereal dough produced in West Africa (included in midterm report 2016-2017, attachment 13).		
	Poster presentation at FOODMicro 2016. Bayili, G.R., Johansen, P., Sawadogo, H., Diawara, B., Ouedraogo, G.A., Jespersen, L. Identification of the microbiota involved in the production of lait caillé, a spontaneous fermented milk product from Burkina Faso (included in midterm report 2016-2017, attachment 11).	July 19-22 2016	http://www.foodmicro2016.com/
	Poster presentation at FOODMicro 2016. Owusu-Kwarteng, J., Adetunde, L., Akabanda, F., Jespersen, L. Distribution of virulence factor genes and antibiotic resistance pattern of <i>Bacillus cereus</i> sensu lato isolated from cattle grazing farms and milk products.	July 19-22 2016	http://www.foodmicro2016.com/
	Lab management of ISO17025. Training workshop on improving the microbial safety of African food products towards local and global markets. ICFMH 2014 Training for Selected African Countries. Amoa-Awua, W.K. June 16 – 20, 2014, Accra	June 16 – 20, 2014	
Presentations at national conferences, lectures etc.	Oral presentation at FRSIT 2018, Ouagadougou, Burkina Faso. Bayili, G.R., Johansen, P., Sawadogo-Lingani, H., Brehima, D., Ouedraogo, G.A., Jespersen, L. Identification de souches endogènes du lait caillé et utilisation comme cultures starters.	October 20-25 2018	
	Oral presentation at at Journée Scientifique (JS) de l'IRSAT, Ouagadougou, Burkina Faso. Bayili, G.R., Johansen, P., Sawadogo-Lingani, H., Brehima, D., Ouedraogo, G.A., Jespersen, L. Bactéries lactiques et levures du Lait caillé : Identification et quelques propriétés technologiques.	April 27 2018	
	Oral and poster presentation at Journée Scientifique (JS) de l'IRSAT, Ouagadougou, Burkina Faso. Bayili, G.R., Johansen, P., Sawadogo-Lingani, H., Brehima, D., Ouedraogo, G.A., Jespersen, L. Propriétés technologiques de souches de <i>Lactococcus lactis</i> subsp <i>lactis</i> isolées à partir du procédé traditionnel de production du lait caillé dans la région de Bobo-Dioulasso.	April 27 2018	
	Poster presentation at Journée Scientifique (JS) de l'IRSAT, Ouagadougou Burkina Faso. Bayili, G.R., Johansen, P., Sawadogo-Lingani, H., Brehima, D., Ouedraogo, G.A., Jespersen, L. Identification des microorganismes impliqués dans le procédé traditionnel de production du Lait caillé, dans la zone de Bobo-Dioulasso.	April 27 2018	

Poster presentation at Symposium International sur la Science et la Technologie (SIST) 2017, Ouagadougou, Burkina Faso. Bayili, G.R., Johansen. P., Sawadogo-Lingani, H., Brehima, D., Ouedraogo, G.A., Jespersen, L. Identification and characterization of the microorganisms involved in the production of Lait caillé, a spontaneously fermented milk product from Burkina Faso.	December 4-8 2017	
Oral presentation at Symposium International sur la Science et la Technologie (SIST) 2017, Ouagadougou, Burkina Faso. Kompaoré, R., Compaoré, C., Sawadogo-Lingani, H. Caractérisation physicochimique et microbiologique du lait frais et lait caillé produits à Ouagadougou.	December 4-8 2017	
Poster presentation at Symposium International sur la Science et la Technologie (SIST) 2017, Ouagadougou, Burkina Faso. Konkobo-Yameogo, C., Diarra, S., Sissao, Y., Sawadogo, H., Parkouda, C., Kabore, D., Bayili, G.R., Dawende-Compaore, C. Mangeur urbain, mangeur à répertoire gastronomique pluriel: le lait caillé traditionnel dans la ville de Ouagadougou.	December 4-8 2017	
Oral presentation at Symposium International sur la Science et la Technologie (SIST) 2017, Ouagadougou, Burkina Faso. Tamboura, D. Evaluation de la qualité sanitaire et nutritionnelle du soubala produit avec des cultures starter de <i>Bacillus</i> sp.	December 4-8 2017	
Poster presentation at Journées Portes Ouvertes (JPO) du CNRST 2017, Bobo-Dioulasso, Burkina Faso. Bayili, G.R., Johansen. P., Sawadogo-Lingani, H., Brehima, D., Ouedraogo, G.A., Jespersen, L. Propriétés technologiques de souches de <i>Lactococcus lactis</i> subsp <i>lactis</i> isolées à partir du procédé traditionnel de production du lait caillé dans la région de Bobo-Dioulasso.	October 12-13 2017	
Poster presentation at Journées Portes Ouvertes (JPO) du CNRST 2017, Bobo-Dioulasso, Burkina Faso. Bayili, G.R., Johansen. P., Sawadogo-Lingani, H., Brehima, D., Ouedraogo, G.A., Jespersen, L. Identification des microorganismes impliqués dans le procédé traditionnel de production du Lait caillé, dans la zone de Bobo-Dioulasso.	October 12-13 2017	
Poster presentation at workshop SIST 2016, Ouagadougou, Burkina Faso. Bayili, G.R., Johansen, P., Sawadogo, H., Diawara, B., Ouedraogo, G.A., Jespersen, L.	October 24-28 2016	

Identification of the microbiota involved in the production of lait caillé, a spontaneous fermented milk product from Burkina Faso.		
Poster presentation at workshop JPO CNRST, Ouagadougou, Burkina Faso. Bayili, G.R., Johansen, P., Sawadogo, H., Diawara, B., Ouedraogo, G.A., Jespersen, L. Identification of the microbiota involved in the production of lait caillé, a spontaneous fermented milk product from Burkina Faso.	September 29-30 2016	
Oral presentation delivered at the UDS Annual Interdisciplinary conference on the theme “Science and Technology for Sustainable Development” at Navrongo-Ghana. Wuni A., Owusu-Kwarteng, J., Jespersen, L. (2016). Prevalence of <i>Listeria monocytogenes</i> in milk and milk products in the northern region of Ghana, based on different detection methods (included in midterm report 2016-2017, attachment 9).	September 1-2 2016	
Oral presentation delivered at the UDS Annual Interdisciplinary conference on the theme “Science and Technology for Sustainable Development” at Navrongo-Ghana. Motey, G.A., Akabanda, F., Owusu-Kwarteng, J., Jespersen, L. (2016). The microbiology of Ghanaian traditional fermented foods – past, present and future perspective for green growth (included in midterm report 2016-2017, attachment 10).	September 1-2 2016	
Oral presentation delivered at the UDS Annual Interdisciplinary conference on the theme “Science and Technology for Sustainable Development” at Navrongo-Ghana. Owusu-Kwarteng, J., Akabanda, F., Motey, G.A., Wuni A., d’Auchamp, A.M., Jespersen, L. (2016). An assessment of the dairy value chain in northern Ghana; a step towards applying science and technology for economic growth (included in midterm report 2016-2017, attachment 14).	September 1-2 2016	
Danish Development Research Network, 11th General Assembly, Copenhagen “Preserving African Food Microorganisms for GreenGrowth”, Moses Mengu.	February 11 2016	
Oral presentation at Copenhagen Microbiology Center Symposium 2015. Hougbedji, M., Johansen, P., Jespersen, L. (2015). Microbial interactions and quorum sensing mechanisms of importance for sustainable cereals-based foods Fermentation: the case of Mawè and Mawè-based foods (included in the midterm report 2015-2016, attachment 6).	October 2 2015	http://microbiology.ku.dk/2015-cmc-symposium/

<p>Poster presentation at Copenhagen Microbiology Center Symposium 2015. Bayili, G.R., Johansen, P., Sawadogo, H., Diawara, B., Jespersen, L. (2015). Microbiological quality of “Kosam daanidam” an indigenous fermented milk from Burkina-Faso (included in the midterm report 2015-2016, attachment 7).</p>	<p>October 2 2015</p>	<p>http://microbiology.ku.dk/2015-cmc-symposium/</p>
<p>Paper presented at the WAITRO Networking Conference on “RTOs as drivers for industrialization and socio-economic transformation, Uganda Industrial research Institute, Kampala, Uganda. “Success stories in capacity building for technology transfer to industry and lessons learned”. Moses Mengu</p>	<p>March 26-27 2015</p>	