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**REPORT ON HIGH-TECH FOOD PROCESSING TECHNOLOGY TRAINING  
COURSE FOR DEVELOPING COUNTRIES HELD IN BEIJING, CHINA  
FROM 17<sup>TH</sup> NOVEMBER – 15<sup>TH</sup> DECEMBER 2006.**

BY

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## **ACKNOWLEDGEMENT**

I wish on behalf of the Government of the Republic of Ghana, Council for Scientific and Industrial Research - Food Research Institute (CSIR-FRI), Ghana, and on my own behalf to express our sincere gratitude to the Government of the People's Republic of China, Ministry of Commerce of the P.R. of China and Beijing Food Research Institute (BFRI) for making it possible for Ghana and me in particular to be part of this training programme. We are so grateful for the opportunity offered to Ghana and I want to assure the Government of P.R. of China and the organizers that we shall put to good use the knowledge acquired during the training programme in our country. I am very grateful once again for the opportunity and I wish to say "Ayeekoo" meaning well done.

## **EXECUTIVE SUMMARY**

The training course in high-tech food processing technology was arranged and sponsored by Ministry of commerce of the P.R. of China for developing countries. The course started on the November 17, 2006 and ended on December 15, 2006. The programme was organized by BFRI. Thirty-one (31) participants from twenty-two (22) countries participated. The countries which participated were as follows; Ghana, Liberia, Zambia, Peru, Fijii, Seychelles, Greneda, Guyana, Tonga, Philippines, Kenya, Zimbabwe, Morocco, Syria, Serbia, Tanzania, Lesotho, Mauritania, Oman, Ethiopia, Chile and Cuba. Participants were taken through special topics on modern (high technology) food processing tecchnologies in the classroom and visited some top food processing industries to observe modern processing technologies.

## **1.0 LECTURES**

Eleven days was allocated for lectures in the classroom. There were seven different areas of food processing technologies that were treated in these eleven days. The topics discussed were as follows;

- Rapidly developing Chinese food industry.
- Meat processing technology
- Non-thermal preservation of foods
- Technology of functional foods
- Application of biological technology in food processing industry with special reference to the use of endopeptidases from soy beans
- Application of membrane separation technology and Extrusion technology in food processing.

## **2.0 TECHNICAL VISITS**

Seven technical visits were organized by the BFRI. The first place visited was the functional food laboratories at the Union University of China, Beijing campus. Participants were conducted round the various sections of the modern laboratory to observe the processes involved in preparation of functional compounds of functional foods. The visit enabled participants to see at first hand some of the modern equipment that were in use in this area of specialization. Participants were also taken to a pork processing factory in Beijing. Various pork products in China are produced in this factory. Participants had the opportunity to observe all the processes involved in pork processing starting from the slaughterhouse to packaged pork for the market. The third factory visited was the Trend membrane factory, one of the top membrane factories in China. Participants were taken through all the sections of producing membrane modules. Another place the group visited was one of the top Soy processing factories in China. The factory enjoys 80% of the Soy products market in Beijing. It is famous for its Soy products. Participants were conducted round some of the plants but watched a documentary on other parts of the production. It was a great experience at this factory. Participants also visited two major dairy factories in Beijing.

These two are among the top dairy processing factories in China. Finally the group visited Huiyuan Beverage and Food Group Co. Ltd, the largest fruit processing company in China. This company is well noted for its brands in China. Participants had the opportunity to see all the processing steps in this factory.

#### **CONCLUSION**

In general, the training programme was very successful and very beneficial to me and to Ghana. I hope to apply the technologies learnt in China especially in the area of meat processing and Soy bean processing in my Institute and Ghana as a whole. Thanks to the organizers and the resource persons for the opportunity, love and the hospitality. It is our hope that China continues to extend her friendship to Ghana forever. God bless China.

#### **RECOMMENDATION**

The Government of PR of China should inform participating Countries far in advance about the programme to allow enough time for preparation of participants for the course.