INNO ECOFOOD

Funded by the European Union

ECO-INNOVATIVE TECHNOLOGIES FOR IMPROVED NUTRITION, SUSTAINABLE PRODUCTION AND MARKETING OF AGROECOLOGICAL FOOD PRODUCTS IN AFRICA. (INNOECOFOOD)

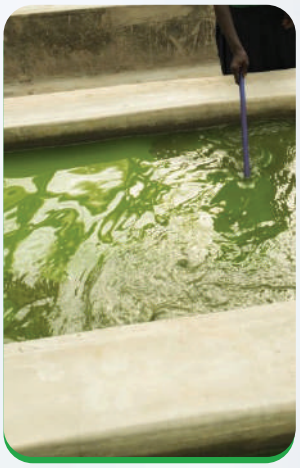
2024 - 2026

1.0. Goal

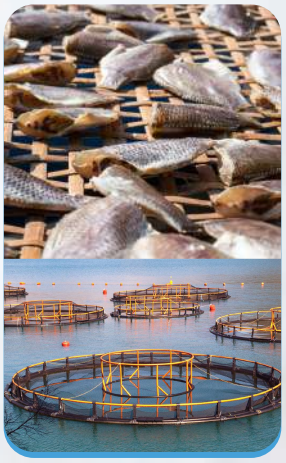
INNOECOFOOD main aim is to establish production/business ECOHUBS, living lab cages and improve local aquaculture farms using AI and IoT in six African countries; Kenya, Uganda, Tanzania, Namibia, Ghana, and Egypt.

1.1. INNOVATIVE AND CLIMATE SMART FOCUS:

I**NNOECOFOOD** focuses on optimizing production, processing and consumption of fish (catfish and tilapia), blue-green cyanobacteria spirulina and insects (crickets, black soldier fly).


Spirulina


Black soldier flies


Aquaculture cages

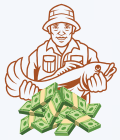

Cricket powder

The project adopts climate-smart sustainable local resources, innovative chilling and drying processes using renewable energy, reduced water consumption and circular systems within the Eco hubs and the Living labs.

Technology: Use of AI and IoT in production and processing of fish, spirulina and insects.

2.0. WHAT THE PROJECT WILL ACHIEVE

2.1. SOCIAL ECONOMIC EMPOWERMENT



- Training of Trainers (TOTs) approach; Capacity building of rural farmers, youth and women to innovatively produce and process nutritious aquaculture catfish and tilapia, blue-green cyanobacteria spirulina, and insect value chains that will be processed into certified marketable human food products and feed.
- A digital aquaculture product marketplace on the Virtual ECOHUB for market linkages.

2.2. INNOVATIVE HUMAN FOOD AND FEED PRODUCTS

- To add value to conventional food products with high-protein fish by-products, spirulina and cricket powder.
- To develop a range of non-conventional value-added food products from fish waste, spirulina and insects.

2.3. ENVIRONMENTAL SUSTAINABILITY

- Up-cycle fish waste nutrients and make novel products from fish and co-products, spirulina and insects.

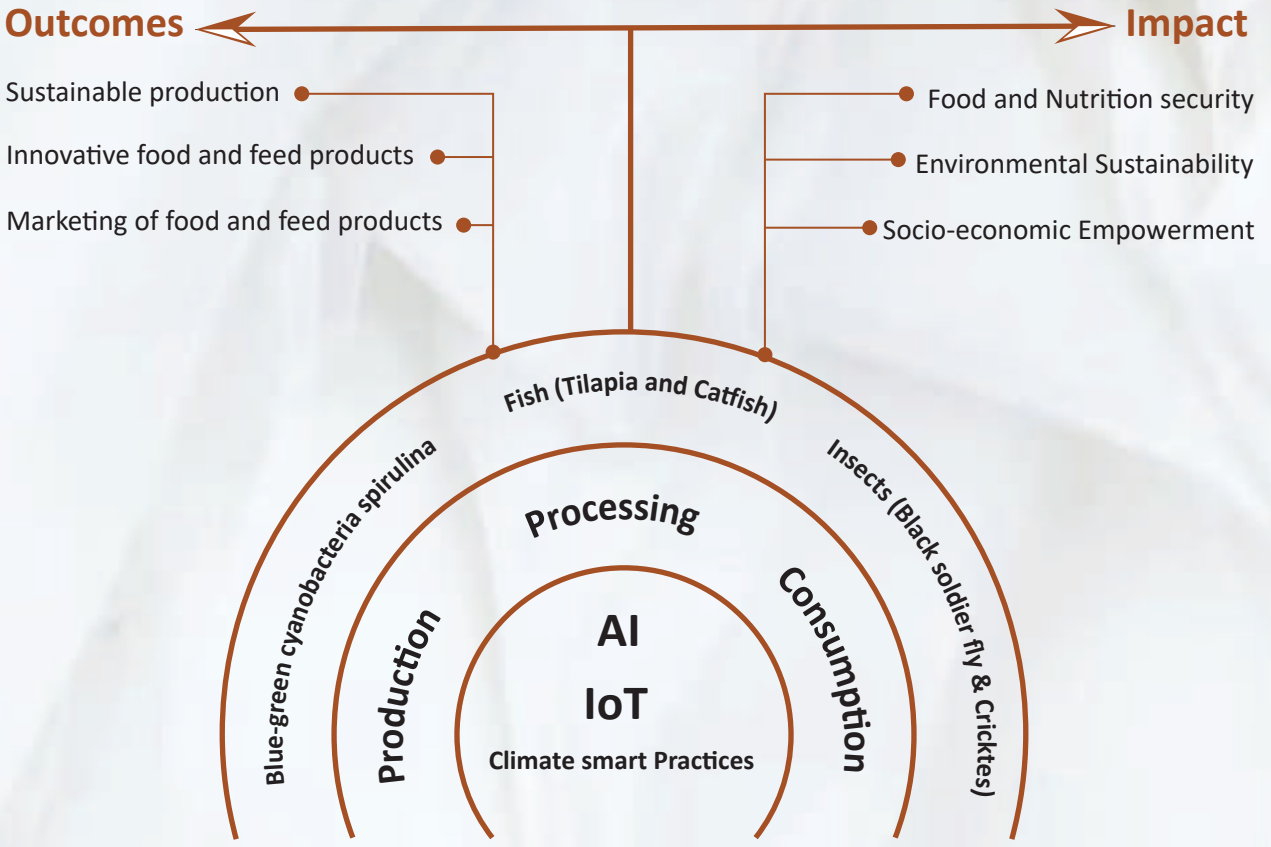


Figure: Project Summary

Transforming Aquaculture for Community Empowerment

For More Information Visit:

Website: www.innoecofood.eu

Social Media: & 𝕏