

UNIVERSITY FOR DEVELOPMENT STUDIES

FACULTY APPLIED SCIENCES



Preserving African Food Microorganisms for Green Growth (DFC No. 13-04KU)

DOCUMENTATION OF SMEs TRAINED IN NEW BUSINESS MODEL GENERATION AND IN PACKAGING TECHNOLOGY AND DISTRIBUTION METHODS FOR FOOD (M14 AND OC5)



UDS-Green growth local project team

Dr. James Owusu-Kwarteng – Team Leader Dr. Fortune Akabanda - Post-doc/member MS. Grace Adzo Motey – PhD student Mr. Oliver Awo – PhD Student In fulfilment of work package five (**WP5**) of the green growth project, six (6) SMEs (Table 1.) in Northern Ghana have been trained in new business model generation and in packaging technology and distribution methods for food with particular emphasis on yoghurt production. SMEs were introduced to different business models with particular emphasis on the value proposition model. Furthermore, SMEs received training on marketing of the products with emphasis on the product design, technology, user convenience, quality packaging, accessories and warranties.

The six SMEs involved in yoghurt production have been given specific techniques for testing the quality and safety of raw milk and yoghurts, quality and safety management guidelines and handling and use of starter cultures. Finally, the SMEs enjoined to always have the consumer (end user) of their products in mind during development, manufacturing and packaging in order to meet or exceed their customers expectation. Once customers are satisfied, they (the SMEs) will continue to be in good business.

S/No	SME name	Location	Contact
1	Notre Dame fresh yoghurt	Navrongo	nanadjei@gmail.com
2	Star fresh yoghurt	Bolgatanga	+233 (0)502883646
3	Thess fresh yoghurt	Navrongo	+233 (0)242760011
4	Sowno Enterprise	Walewale	+233 (0)241821930
5	BNK fresh yoghurt	Bolgatanga	+233 (0)201034025
6	EDMA foods	Bolgatanga	+233 (0)242930633/ mangelaadjei31@gmail.com

Table 1. SMEs trained in new business model generation and in packaging technology and distribution methods