



Appendix 3c

APPENDIX TO MIDTERM REPORT: Publications and dissemination of results of the project	Details of publication or dissemination	Status	Link	Is MFA's funding of the grant mentioned in the publication? If not, please explain the reason for this
Publications in international peer-reviewed journals	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	Houngbedji et al. 2018	Yes
	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	Yes
	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	Yes
	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	No. Locally made publication by DTA. Most likely the West African partner was not aware of the fact that Danida should be acknowledged. The project leader will emphasize the importance of mentioning Danida in coming scientific publications.
	Owusu-Kwarteng, J., Wuni, A., Akabanda, F., Tano-Debrah, K., Jespersen, L. (2017). Prevalence, virulence factor genes and antibiotic resistance of <i>Bacillus cereus</i> sensu	Published	Owusu-Kwarteng et al. 2017	Yes

<i>lato</i> isolated from dairy farms and traditional dairy products. <i>BMC Microbiology</i> 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	No. Locally made publication by DTA. Most likely the West African partner was not aware of the fact that Danida should be acknowledged. The project leader will emphasize the importance of mentioning Danida in coming scientific publications.
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	Yes
Houngbedji, 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. Revised manuscript submitted to <i>Food Chain</i> under the number: Ms No. FoodChain D-18-00013R1.	Accepted		Yes
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.	In preparation		Yes
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.	In preparation		Yes
Houngbédji, M., Johansen, P., Padonou, S.W., Hounhouigan, D.J., Siegumfeldt, H., Jespersen, L. Intrinsic stress factors of West African fermented cereal doughs and their influence on viability and physiological responses of predominant yeasts.	In preparation		Yes
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		Yes

	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. In preparation for <i>International Journal of Food Microbiology</i> .	In preparation		Yes
	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		Yes
	Compaoré C.S., Bayili, G.R., Johansen, P., Tankoano, A., Compaoré, R., Sawadogo, H., Jespersen L. Physicochemical and microbiological characterization of raw milk and curd milk from Ouagadougou.	In preparation		Yes
	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		Yes
Publications in other scientific journals	None			
Other forms of publications	Folder describing the GreenGrowth project, which can be used as a hand out during meetings (included in midterm report 2015-2016, attachment 9).	Published		Yes
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	No. Since acknowledge section could be included in the book chapter.
Presentations at international conferences	Oral presentation at 34rd International Specialized Symposium on Yeast (ISSY34). Johansen, P., Hounbédji, M., Padonou, S.W., Hounhouigan, D.J., Siegmufeldt, 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/	Yes
	Oral presentation at 26th International ICFMH Conference - FoodMicro 2018. Hounbédji, M., Johansen, P., Padonou, S.W., Hounhouigan, D.J., Siegmufeldt, 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	Yes

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	Yes
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	Yes
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/	Yes
Poster presentation at ISSY33. Hounbedji, 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/	Yes
Poster presentation at ICY14. Johansen, P., Hounbedji, 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	Yes
Poster presentation at FOODMicro 2016. Hounbedji, M., Johansen, P., Padonou, S.W., Hounhouigan, D.J., Jespersen, L. Diversity of yeasts and lactic acid bacteria occurring during spontaneous fermentation of mawè, a cereal dough produced in West Africa (included in midterm report 2016-2017, attachment 13).	July 19-22 2016	http://www.foodmicro2016.com/	Yes
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/	Yes
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/	Yes

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		Yes
	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		Yes
	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		Yes
	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		Yes
	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		Yes
	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		Yes
	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		Yes
	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		Yes

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		Yes
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		Yes
Poster presentation at workshop SIST 2016, 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.	October 24-28 2016		Yes
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		Yes
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		Yes
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		Yes
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	September 1-2 2016		Yes

	step towards applying science and technology for economic growth (included in midterm report 2016-2017, attachment 14).			
	Danish Development Research Network, 11th General Assembly, Copenhagen "Preserving African Food Microorganisms for GreenGrowth", Moses Mengu.	February 11 2016		(Yes)
	Oral presentation at Copenhagen Microbiology Center Symposium 2015. Hounbedji, 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/	Yes
	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).	October 2 2015	http://microbiology.ku.dk/2015-cmc-symposium/	Yes
	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	March 26-27 2015		(Yes)
Publication or mentioning in the mass media	Nothing is impossible in West Africa. Popular scientific article in University Post, University of Copenhagen (attachment 40)	Published March 2108	https://uniavisen.dk/en/nothing-impossible-west-africa/	Yes
	Der er noget i gære i Ghana, Verdens bedste nyheder. Popular scientific article in the Danish newspaper MX, February 2017 (included in midterm report 2016-2017, attachment 17).	Published February 2017	https://verdensbedstenyheder.dk/nyheder/der-er-noget-i-gaere-i-ghana/	Yes
	Fermentering skaber bæredygtig vækst i den vestafrikanske fødevareresektor. Popular scientific article on the news homepage of Department of Food Science, University of Copenhagen.	Published February 2017	https://www.science.ku.dk/presse/nyhedsarkiv/2017/fermentering-skaber-baeredygtig-vaekst-i-den-vestafrikanske-foedevaresektor/	Yes

	Fermentation creates sustainable growth in the West African food sector. Popular scientific article on the news homepage of University of Copenhagen.	Published February 2017	https://www.science.ku.dk/english/press/news/2017/fermentation-creates-sustainable-growth-in-the-west-african-food-sector/	Yes
	University of Copenhagen Helps Preserve African Heritage of Fermented Food. Popular scientific article on AfricanBiz (included in midterm report 2016-2017, attachment 18).	Published February 2017	http://www.africabiz.link/	Yes
	Fermentation creates sustainable growth in the West African food sector. Popular scientific article on the homepage PressReleasePoint (included in midterm report 2016-2017, attachment 19).	Published February 2017		Yes
	You.tube video: AGRO MAG 13. Researchers from Department of Nutrition and Biotechnology, Faculty of Agricultural Sciences (FSA) at the University of Abomey Calavi are in contact with certain food processors. An overview of this excursion and workshop has been published on the following you.tube video.	Published April 7th 2014	https://youtu.be/DVoiHylWkU	
	None			
Other forms of dissemination of the results	Africa Innovation Network Seminar at DTI, Denmark.	Carried out 20 August 2015	www.africainnovationnetwork.com	(Yes)
Meetings/interaction with international research institutions/networks	A multi-sector partnership for improved nutrition, meeting at University of Copenhagen, Denmark, with Lene Jespersen participating.	June 2016		(Yes)
	Business in Africa, Berlingske Business, meeting at EKF, IFU og Væksthus Hovedstadsregionen, Denmark, with Mogens Jakobsen participating.	August 2016		(Yes)
	PLAN for Partnering to Fight Malnutrition – Keeping Nutrition from Farm to Fork, roundtable discussions at Global Alliances for Improved Nutrition, Denmark, with Pernille Johansen participating.	October 2016		(Yes)
	High-tech low-cost solutions - a road to SDG innovation, workshop at Technical University, Denmark, with Lene Jespersen participating.	December 2016		(Yes)

	One-day stakeholder meeting and training workshop on new business generation for SMEs in yoghurt production was held on 25 th October 2018 at the University for Development Studies (UDS), Navrongo, Ghana. Participants included representatives from MoFA, WIAD, BIC, GSA SMEs.	October 25 2018		Yes
Presentations to policy makers, ministries, the private sector, other development actors, end users and other relevant local actors and potential users of the research findings	Presentation at workshop organised by National Office of Scientific Research and Innovation (Direction Nationale de la Recherche Scientifique et de l'Innovation). The presentation entitled " <i>Biotechnologies microbiennes appliquées à l'agro-alimentaire (Microbial biotechnologies and applications in agri-food)</i> "	July 5 2018		Yes
	The UAC GreenGrowth team gave participants information about the project, the achievements, etc. Held at UAC, University of Abomey-Calavi, Benin. Participants included UAC staff and SMEs Greengrowth project objectives, achievements and ongoing works were presented.	February 5-7 2018		Yes
	Training of SMEs on business model canvas development for product and services under GreenGrowth, held at FRI.	October 27 2017		Yes
	Training on new business model generation for product and services. Held at UAC, University of Abomey-Calavi, Benin. Participants included UAC staff and SMEs.	October 19 2017		Yes
	Training workshop on business model canvas development for product and services under DANIDA collaborative green growth project, UDS, Navrongo Ghana.	November 24-25 2016		Yes
	Introduction to how the International Centre at DTI promotes the collaboration between research projects and industries with examples from the FFU project "Preserving African Food Microorganisms for Green Growth". Moses Dachariga Mengu, Project Director of International Centre, Danish Technological Institute. MidtermBSUII Partnership Seminar, Hornbækhus, Denmark.	April 4-6 2016		(Yes)
	Meeting with BUSAC (Business Sector Advocacy Challenge) Fund with Nicolas Jørgensen Gebara. At the meeting possible collaboration was discussed.	May 26 2016		(Yes)
	Meetings with Ministries, CSIR, GSA and relevant agencies in Ghana by Executive Board of DTI.	January 2016		(Yes)
	Meeting with FONRID (Fonds National de la Reserche et de L'Innovation Pour Development), Burkina Faso. At the meeting possible future collaboration on biodegradable plastic material was discussed.	May 22 2015		(Yes)

	Meeting with the Secretary General of the Ministry of Research and Innovation, Burkina Faso. At the meeting the delegation introduced the GreenGrowth project to the Secretary General.	May 22 2015		(Yes)
	Meeting of UAC team with a potential user of the Green Growth research findings. Racines (France) SA with its local partner Alitech Industries is looking for a way to improve cassava fermentation.			(Yes)
	During Ana Maria's visit in Benin, a joint excursion involving DTI, Wageningen University, University of Zambia and University of Abomey-Calavi was organized to visit main fermented cereal processing stakeholders in the South and Center of Benin. Finally, a one day workshop was organized at the end of the excursion involving the scientists and the different stakeholders to harmonize the viewpoint on the future collaboration. An overview of this excursion and workshop has been published on the following you.tube video: https://youtu.be/DVoilHyLWkU	24-27 February 2014		(Yes)
	Meeting at the Danish embassy in Ghana with Emmanuel Kodwo Sackey and Lars Jøker. The GreenGrowth project was introduced and possible contacts to associations were discussed to elaborate the dissemination of the GreenGrowth results.	Carried out 20 May 2016		(Yes)
Communication to meetings with embassies/sector programmes	Participation in Thematic Meeting on "Research and Private Sector Collaboration". Wisdom Ainoa-Awoa presented the collaboration between FOOD-KU, DTI, FRI and other West African partner institutions and their outputs as well as capacity building.	Carried out 26 May 2016		(Yes)
	Moses Mengu, "Overview of DTI activities in Africa", Presentation to the DANIDA Department for Green Growth, DANIDA, Asiatisks Plads, Copenhagen.	Carried out 21 April 2015		(Yes)
	Prof. Lene Jespersen & Moses Mengu contributed at the Danida Seminar on strengthening linkages between development research and commercial interests, Ministry of Foreign Affairs, Denmark.	31 March 2016		(Yes)
	Meeting with the Danish embassy in Ghana with Lars Jøker and Emmanuel Kodwo Sackey.	Carried out June 2015		(Yes)
	Meeting at the Danish embassy in Burkina Faso with Jonas Henriques and Fatoumata Cisse Ide. The GreenGrowth project was introduced.	Carried out 25 May 2015		(Yes)