



**NFTRC RESEARCHED PRODUCTS READY FOR UPTAKE FOR MARKET TESTING AND COMMERCIALISATION.**

National Food Technology Research Centre (NFTRC) has over the years developed plant- and animal-derived prototypes to facilitate entrepreneurship development in food processing. These products are largely intended for small-scale manufacturing, to create employment and diversify the economy. However, these can easily be adapted for medium and large-scale manufacturing. The following is a list of products that have been developed and are ready for uptake for market testing and commercialisation.

NATURE OF PRODUCT	PRODUCT	DESCRIPTION
<p><b>VELD PRODUCTS</b> This category of products has been given special attention for the specific purpose of promoting both their sustainable utilisation and trade, as well as propagation of their raw materials</p>	<ol style="list-style-type: none"> <li>1. <i>Mmilo</i> fruit squares</li> <li>2. <i>Mmilo</i> fruit stew</li> <li>3. <i>Mmilo</i> in syrup</li> <li>4. <i>Mmilo</i> smoothie</li> <li>5. <i>Moretlwa</i> fruit leather</li> <li>6. <i>Moretlwa</i> dairy blend</li> <li>7. <i>Mogwana</i> dairy blend</li> </ol>	<p>These products are intended for the utilization of natural raw materials found in most parts of the country. They will promote small business in rural communities; aimed mainly at the tourism industry</p>
	<ol style="list-style-type: none"> <li>8. Dried truffles (<i>mahupu</i>)</li> <li>9. Vacuum-packed truffles</li> <li>10. Truffle stir-fry</li> <li>11. Truffle oil</li> </ol>	<p>Truffle products offer a particularly lucrative opportunity for income-generation by rural communities, especially with regard to export markets.</p>
	<ol style="list-style-type: none"> <li>12. <i>Morama</i> roasted nuts</li> <li>13. <i>Morama</i> butter</li> <li>14. <i>Morama</i> oil</li> <li>15. <i>Morama</i> milk</li> <li>16. <i>Morama</i> yoghurt</li> <li>17. <i>Morama</i> biscuit/cookie</li> <li>18. <i>Morama</i> granola bar</li> </ol>	<p>These grow in somewhat marginal climatic conditions. <i>Morama</i> contains essential micronutrients that could be used to correct some deficiencies in other foods such as cereals. Utilization of these products could alleviate micronutrient deficiency. <i>Morama</i> oil actually has comparable nutritional quality to olive oil, which is highly acclaimed (with potential to beat the latter, upon plant selection).</p>



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| 19. <i>Morula</i> toffees  | <i>Morula</i> is found in abundance in the eastern part of the country. NFTRC has worked with Veldt Product Research and Development to develop products aimed at creating employment for income generating activities. |
| 20. <i>Morula</i> jam  |   |
| 21. <i>Morula</i> drink  |   |
| 22. <i>Morula</i> pulp   |   |
| 23. <i>Mosata/ mashezha</i> pickle   | Has a meaty taste and therefore can be used as a meat substitute.   |
| 24. Dried <i>phane</i>   | Contains high protein content. Seasonal. Canning of this product can make it available throughout the year and for the export market  |
| 25. <i>Phane</i> and mixed vegetable dried soup mix                                    |   |
| 26. Canned <i>phane</i> in brine   |   |
| 27. <i>Phane</i> , onion and tomato mix  |   |
| 28. <i>Mowana/baobab</i> smoothie  |   |
| 29. <i>Mowana</i> dairy blend  |   |
| 30. <i>Mowana</i> fruit pulp powder  |   |
| 31. <i>Delele</i> – blanched & dried   |   |
| 32. <i>Mogwana/ Moretlwa</i> dairy blend   |   |
| 33. <i>Motsentsela</i> snack bar   |   |
| 34. <i>Mongongo</i> oil  |   |
| 35. <i>Bogobe ja mokolwane</i> ( <i>Typhaene petersiana</i> fruit pulp cooked in milk) |   |
| 36. <i>Tswii</i> in <i>seswaa</i>  |   |
| 37. <i>Thepe</i> (blanched & dried)  |   |
| 38. <i>Rothwe</i> (blanched & dried)   |   |
| 39. <i>Dikgose/mokgose</i> coffee  |   |
| 40. <i>Mosukujane</i> iced tea   |   |
| 41. <i>Motlopi</i> iced coffee   |   |



**DAIRY PRODUCTS**

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| <ul style="list-style-type: none"> <li>42. <i>Madila</i></li> <li>43. Yoghurts (variety; incl. soy yoghurt, which is a non-dairy type)</li> <li>44. <i>Omaze uozongombe</i></li> <li>45. <i>Ogondivi</i></li> <li>46. <i>Queso blanco</i></li> <li>47. Feta cheese</li> <li>48. Skimmed milk</li> <li>49. Pasteurised milk</li> </ul> | <p>Hygienic processing of <i>madila</i> and reduction of the wastage observed with the traditional process for the product</p> |
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**FRUIT AND VEGETABLE PRODUCTS**

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| <ul style="list-style-type: none"> <li>50. <i>Legapu</i> (watermelon) jam</li> <li>51. <i>Legapu</i> fruit syrup</li> <li>52. Watermelon drink,</li> <li>53. Watermelon juice blends,</li> <li>54. <i>Lerotse</i> (cooking melon) jam</li> <li>55. <i>Lerotse</i> fruit syrup</li> <li>56. <i>Lerotse</i> melon drink</li> <li>57. <i>Lerotse</i> and lemon marmalade</li> <li>58. <i>Lerotse &amp; legapu</i> mixed fruit syrup</li> <li>59. <i>Sesoswane</i> oil</li> <li>60. <i>Lengangale</i>,</li> <li>61. <i>Kgodu-ya-lerotse</i></li> <li>62. Lemon curd</li> <li>63. Peaches in syrup</li> <li>64. Mixed vegetable pickle (atchar),</li> <li>65. Dried <i>morogo-wa-dinawa</i></li> <li>66. Dried <i>morogo-wa-dinawa</i> with melon pulp</li> <li>67. Jarred <i>morogo-wa-dinawa</i> and tomato mix</li> <li>68. Frozen mixed vegetables</li> <li>69. Frozen potato chips/fries</li> <li>70. Tomato sauce</li> <li>71. Tomato paste</li> <li>72. Dried tomatoes,</li> <li>73. Tomato juice</li> <li>74. Tomato purée</li> <li>75. Tomato salsa/tomato-&amp;-vegetable stew</li> <li>76. Dried cabbage</li> <li>77. Dried onions</li> <li>78. Dried carrots</li> <li>79. Bean-leaf <i>dobi</i></li> </ul> | <p><i>Lerotse</i> and <i>legapu</i> are seasonal, but are found in abundance when in season, therefore NFTRC encourages entrepreneurship in products made from them.</p> <p>Hygienic and nutrient-preserving processing of traditional leafy vegetables</p> <p>Will help to absorb the increasing supply of tomatoes in the saturated fresh produce market, and ensure supply of products throughout the year</p> <p>Drying of vegetables provides opportunity to preserve vegetables that would</p> |
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	80. Spinach <i>dobi</i>	otherwise be unavailable
	81. <i>Setapatapa</i> ( roasted & ground watermelon-seed soup)	during some seasons, as well as provide access by consumers in remote areas, to nutritious yet otherwise perishable food
<b>MEAT PRODUCTS</b>	82. Canned <i>seswaa</i>	Meat processing encourages small-, to medium-scale entrepreneurship in beef-, donkey-, pork-, game- and poultry processing.
	83. Canned <i>serobe</i>	
	84. Canned <i>mokoto</i>	
	85. Canned beef stew	
	86. Canned chicken	
	87. Biltong	
	88. <i>Bokhwilo</i>	
	89. <i>Mokungwana</i>	
	90. Patties	
	91. <i>Boerewors</i> sausage	
	92. Polony sausage	
	93. Vienna sausage	
	94. Russian sausage	
	95. Pastrami	
	96. Smoked meat	
	97. Ham	
	98. Fish Filets	
	99. Canned catfish	
<b>CEREALS, PULSES, OILSEEDS AND ROOTCROP PRODUCTS</b>	101. Extruded sorghum and maize snacks	1. Promotion of the utilization of sorghum and maize since the raw materials are readily available
	102. Instant porridges	
	103. Sorghum <i>mageu</i>	
	104. Plain sorghum flour	
	105. Fine sorghum flour for baking	Non-gluten flour-for <i>bogobe-jwa-lerotse (thophi)</i>
	106. Sorghum- <i>lerotse</i> flour	
	107. Sorghum muffin	
	108. Sorghum snack bar	A popular product for entrepreneurs; readily
	109. Sorghum biscuit	
	110. Peanut butter	



available market as it is used in schools.

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| 111. | Vegetable oil   | Mostly sunflower oil   |
| 112. | Sweet potato dehydrated mash  | The development of these products was funded by the Southern African Root-crops Research Network, to promote the utilization of sweet potato in Botswana |
| 113. | Sweet potato flour  |  |
| 114. | Sweet potato jam  |  |
| 115. | Sweet potato weaning food   |  |
| 116. | Sweet potato pudding  |  |
| 117. | Roasted bean snack  |  |
| 118. | <i>Sekome</i>   |  |
| 119. | <i>Senkgwana</i>  |  |
| 120. | Dried bean soup/  |  |
| 121. | Minestrone soup powder  |  |
| 122. | Cereal-, legume & vegetable Soup powder   |  |
| 123. | Spleen & mixed vegetable soup powder  |  |
| 124. | Canned <i>dikgobe</i> (maize-based) – dried wholegrain maize or <i>letshotlho</i> + cowpeas |  |
| 125. | Canned <i>dikgobe</i> (sorghum-based) – sorghum + cowpeas                                   |  |
| 126. | Canned roasted meat and <i>dikgobe</i> (sorghum + cowpeas)                                  |  |
| 127. | Canned beans in brine   |  |

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**BEVERAGES**

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| 128. | Bottled water                 |
| 129. | Soya Milk/Soymilk             |
| 130. | Ginger beer ( <i>gemere</i> ) |
| 131. | <i>Lerotse</i> drink          |
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<b>CONDIMENTS</b>	132.	Mayonnaise
	133.	Peri-peri sauce
(Tomato sauce also belongs in this category, but has been elevated to the special category on Tomato Products, under Fruit & Vegetable products, above).	134.	Meat marinade

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<b>PET FOODS</b>	135.	Canned donkey meat pet food
	136.	Fish meal pet pellets

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