OBJECTIVES:

To develop and to determine the feasibility of a project of food nature by means of:

- Study of: cultural bases, food habits, climatic conditions.
- To elaborate food product covering some of the food needs.

Studying all the aspects of the region it will be possible to propose a process of production. The final product will be capable of satisfying one of the most important needs of supply.

INTRODUCTION:

Demand of the foundation: to carry out project.

Information of Turkana:

- Placed in the north end of Kenya.
- Tropical climate.
- Nomadic- seminomad population dedicated to the shepherding.
- Tº: 30-35ºC.
- Relative humidity: 85%.
- Problem: conservation of the meat.

MATERIAL AND METHODS:

- 4,7 kg Meet
- 200 g Fat
- 142, 5 g mixture of spices.
- Artificial guts.
- Salt (Guts treatment).

RESULTS:

Evaluation of the final product: sensory analysis and periodic incisions.

A) Store
- Tº: 21ºC
- Two sausages natural gut and two of artificial gut
- t: 7 days
- Result: Bad product development

B) Fridge
- Tº: 12-14 ºC
- Two sausages natural gut and two of artificial gut
- t: 10 days
- Result: Good product development

• Correct product development in ten days of dehydration.

CONCLUSIÓN:

• Use: Form of consumption of the meat for the nomads.
• Viability of the long-term product through an adaptation of western procedures.
• Change the concept of food preservation.
• Contribution of a new accused that allow to extend the knowledge and the tools of production.