UNIVERSITY OF IBADAN
DEPARTMENT OF FOOD TECHNOLOGY
FOOD TECH NEWS

Highlights | News | Departmental Photos | October - December, 2025

Scholarships, Fellowships

ARTIFICIAL INTELLIGENCE (AI) AND THE FUTURE OF NIGERIA'S FOOD INDUSTRY

Afolabi Olayemi, M.Sc.

The food industry is a rapidly expanding sector and is crucial to a nation's survival. Its associated food value chain traditionally entails agricultural production, distribution, processing, preservation, packaging and storage. In a recent report by Senator Kashim Shettima (Nigeria's Vice President), food and nutrition programs are now projected as important part of the National Development Plan (2021-2025) and Nigeria Agenda (2050). Despite the marginal increase in food production and market growth, a number of challenges within the food industry still persists. These include poor mechanization, climate change, reliance on imported commodities, and structural problems such as poor infrastructure, high post-harvest loss, little value addition operation and insecurity. With the rapid advancement of AI technologies, Nigeria's food industry is about to undergo transformation.

AI tools have numerous applications in food production. They help farmers in making informed decisions about planting, watering, and harvesting by providing them with real-time data on crop health, weather patterns, pest infestations, and soil quality. AI-powered technologies like drones and sensors for precision farming, insect detection, and climate forecasting can make a difference. The Internet of Things (IoT) and artificial intelligence have potential to improve cold chain logistics, reduce post-harvest loss, and guarantee food safety. Furthermore, AI-systems may be deployed to automate packaging, minimise waste and assist in sorting produce based on set quality standards. AI can also be used to evaluate the condition of food plant machinery, monitor stock levels and expiry dates. In addition to the aforementioned, AI-powered food tech companies have created new job opportunities for skilled persons while also assisting in nutritional education delivery supported by data-driven insights from appropriate tools. Efforts such as these ensure that food systems not only produce sufficient food but also offer healthy and nutritious options. Evidently, the rapid rise of AI tools and technology in Nigeria's food sector will help meet the needs of its growing population, reduce food insecurity and create resilient food systems.

With time, challenges associated with infrastructural deficiencies (especially in rural areas), limited access to broadband internet, high cost of installation, limited skilled workers required to drive local proficiency in data science and artificial intelligence, would be overcome. Policy and ethical compliance of data protection and fair access to AI tools/technologies are beginning to ease out. Sustained massive government investments in digital infrastructure, capacity-building programs and strong partnerships with private sector, business owners and agricultural stakeholders is the way to go. In the years ahead, artificial intelligence will completely reshape Nigeria's food industry, turning traditional agriculture into a precision-focused system while also enhancing productivity, food quality and data-driven economy feeding the country's burgeoning population.

THE POTENTIAL ROLE OF INFLUENCERS IN MARKETING AND PROMOTING KUNU, AN INDIGENOUS BEVERAGE

John Oluwabunmi Adejumobi, B.Sc.

Kunu is a traditional non-alcoholic cereal beverage that is generally accepted and widely consumed across Nigeria, especially in the northern regions. It is typically produced from grains (millet, sorghum and maize) and in many variants. A recent research conducted in Nigeria on beverage product promotion found influencer authenticity, credibility and engagement rate to be significant predictors of consumer purchasing behavior. This implies that influencer-driven marketing can be effective for beverage categories such as kunu. Influencer marketing (paid or earned) content created by individuals with a strong following on social media platforms, has emerged as a powerful tool in food and beverage promotion.

Influencer marketing started to evolve beyond promoting brands and products, becoming a huge movement for entrepreneurship across platforms, especially on TikTok, Instagram, and YouTube. Research suggests that influencers are powerful tools for brands to reach out to consumers. This has allowed many to see social media as not just a platform for entertainment but also a starting point in becoming an entrepreneur and acquiring financial independence (Haenlein, 2020). Online activity plays a central role in offline decision-making, allowing consumers to research products (McKinsey, 2013). Moreover, social media has created new opportunities for marketers to expand their strategies beyond traditional mass-media channels (Sundermann, 2019). Many use influencers to increase the reach of their marketing messages and posts (Keller et al., 2003). Online influencers who curate personal brands have become marketing assets because of their relationship with their followers (Kadekova and Holiencinova, 2018).

Below are some practical ways that influencers can contribute to the promotion and marketing of kunu:

- **Awareness and reach**

Influencers can partner with macro-influencers or well-known regional personalities to introduce kunu to broader, urban audiences that may be unfamiliar with the product. This can be achieved using short videos, reels, TikTok, etc showing preparation process and other sensory qualities of the drink. Also, influencers can use hashtags and challenges that invite user participation (e.g., taste-test challenges, recipe remix, etc).

- **Trust and cultural authenticity**

Influencers can engage local micro-influencers like food bloggers, homemaker influencers, cultural creators, etc. from the regions where kunu originates to validate authenticity. Demonstrations that show traditional preparation methods of kunu can also be used to reinforce the product's heritage and trustworthiness.

- **Combination of techniques**

This deals with combining influencer content with existing promotional techniques like discount codes, limited-time bundles, pop-up tasting, etc. Short "how-to" videos for home-made kunu mixes or convenient ready-to-drink forms can be employed to lower trial barriers.

- **Sustained engagement with community**

Influencers usually develop ongoing series or ambassadorial programs (not

one-off posts) to avoid the "single-post" trap and to build repeated exposure. They also encourage user-generated content (UGC) by reposting followers' home preparations or creative ideas e.g. followers' recipes.

- **Product innovation and co-creation**

Producers or food creators can co-create limited edition flavors or packaging with influencers to tap into certain niche markets such as health-conscious consumers. Strategies like pop-up ad videos, Instagram Stories, YouTube content and price point methods like affordable sachets against premium bottled kunu can also be utilised.

The factors limiting influencer-driven marketing and promotion of kunu include the following:

- **Quality and food safety perception:** A major setback for kunu as a viable product for influencer marketing is its high rate of spoilage within short period of time. Improving the shelf-life and keeping quality of kunu is an area that food technologists would need to explore in order to improve the chances of kunu as a product fit for global recognition and relevance. Consumers may be wary of informal street-sold beverages. In this stance, influencers must help signal hygiene/quality within the ambient of validated claims.
- **Regulatory and disclosure environment:** Guidance on digital advertising and influencer disclosure is evolving as brands and influencers must also comply with advertising standards and truthfully disclose sponsored content. Failure to disclose such information can erode trust and may attract regulatory scrutiny.
- **Mismatched influencer-product fit:** Using high-glamour influencers for a traditional, everyday beverage risks perceived inauthenticity and low engagement. Research underscores the significance of congruence between influencer personality and the product being advocated.
- **Measurement difficulties for Small and Medium scale Enterprises:** Tracking real conversion from influencer campaigns (offline purchases, informal retail) is harder than for e-commerce sales. Creative measurement strategies are therefore necessary to know actual real sales attributable solely to influencer marketing.

In conclusion, consumers in Nigeria are increasingly gravitating towards influencer-driven content that reflects authentic local narratives which resonates with their cultural values. Influencers offer a powerful, flexible channel for promoting kunu - raising awareness among urban youths to validating the beverage's cultural authenticity. Real Success depends on selecting influencers who fit the product and potential consumers, blending online content with offline sampling, ensuring truthful messaging about quality and nutrition and measuring outcomes with creativity. With thoughtful partnerships and compliance with evolving regulations, influencer marketing can be a key driver for modernizing kunu's market presence while preserving its heritage.

CONSUMER PERCEPTION AND MARKETING OF FUNCTIONAL FOODS IN PARTS OF NIGERIA

Janet I. Adetoyi, B.Sc.

Functional foods are foods with additional benefits beyond just nutrition, often related to health promotion or disease prevention. They are formulated to have physiological benefits and/or reduce the risk of chronic disease beyond basic nutritional functions, and may be similar in appearance to conventional foods consumed as part of regular diets (Granato *et al*., 2020).

In Nigeria, some natural foods have potential as functional food sources. These include edible mushrooms, tigernuts, soy milk, melon seed, bitter leaf, moringa, kunun-zaki, zobo, snail, edible insects, fura da nunu and garlic (Chanda *et al*., 2011; Akerele *et al*., 2016; Acham *et al*., 2018; Adenowo & Kazeem, 2020). These foods have been proven to have many health benefits. For instance, garlic has antimicrobial activity, anti-carcinogenic effects, antioxidant activity, ability to reduce cardiovascular diseases, improve immune functions elicit anti-diabetic activity. Its contains sulfides that help in detoxification support the maintenance of heart, immune and digestive health; prebiotics (Inulin, Fructo-oligosaccharides, Polydextrose) that promote maintenance of digestive health and calcium absorption as well as selenium, which neutralises free radicals that may damage cells, and helps to maintain immune and prostate health (Rahman, 2007). Frequent consumption of edible mushrooms can cure diabetes, breast cancer, prostate and high cholesterol levels (Okigbo & Nwatu, 2015). In fact, tigernut is known to be a natural functional food owing to its usefulness in alleviating indigestion and controlling flatulence, excessive thirst, diarrhoea, and dysentery treatment. It is also used in the prevention and treatment of coronary heart disease, obesity, diabetes, colon cancer and gastrointestinal disorders (Chevallier, 1996; Adejuyitan, 2011). Other local foods like fura (from millet) can prevent the incidence of gallstones in women (Chibuikem, 2015); edible insects like termite (*M. nigeriensis*) can be added to the diets of people suffering from high blood cholesterol and risk of cardiovascular disease.

In Nigeria, there is low formal knowledge but high experiential knowledge of functional foods. Among youths, only a small proportion can define or explain functional foods scientifically, yet they frequently consume foods known for health benefits. In a study on plantain flour awareness among young adults in Ibadan, most respondents indicated low understanding of functional food concepts even though plantain was well known to them as a food believed to "support blood sugar control" (Oyebade, Adeyemo & Olajide, 2013). Similarly, Obayelu (2015) found that consumers of moringa products had difficulty articulating the scientific mechanisms behind its benefits, but they widely believed that "moringa gives strength," "boosts immunity," or "treats common sickness," indicating knowledge rooted in tradition rather than nutritional science. Studies on tigernut consumption in Ogun State further underscore this pattern: individuals frequently consumed tigernut milk or raw tigernuts but lacked awareness that these foods contain prebiotic fiber, bioactive compounds, or heart-health benefits as documented in research (Akerele, 2020).

Attitudes towards functional foods in Nigeria are generally positive, largely because people associate certain foods with some preventive or therapeutic value. However, these beliefs are not based on scientific knowledge but rather on cultural/personal experience, and family traditions. Many Nigerians express the belief that certain foods "clean the body," "give blood," "treat fever," or "help digestion," which aligns with the intended health-enhancing definition of functional foods even though consumers do not use that term (Obayelu, 2015). One key finding across studies is that attitudes depend on the familiarity of the food form. When functional foods are presented in traditional forms (e.g., raw onions, moringa leaves, fermented foods), consumers are confident and willing to make such purchases. However, when presented in unfamiliar forms (e.g., powdered moringa capsules, packaged tigernut drinks, plantain flour), some consumers become cautious, associating these forms with "medicine" or with specific groups such as diabetics or the elderly (Oyebade *et al*., 2013). This belief reinforces the influence of cultural norms in shaping acceptance because foods must make sense within local culinary identity before people freely adopt them.

Unarguably, culture appears to be one of the strongest determinants of how Nigerians perceive functional foods. Across all geopolitical zones, people rely heavily on traditional knowledge systems, family narratives, and indigenous food practices. For example:

- Fermented foods like ogi, iru, and ugba are consumed because they "help the stomach" or "give strength," beliefs supported by long-standing community knowledge.
- Spices like onions, garlic, ginger, turmeric, and pepper are used both as flavouring and as a form of "daily medicine," especially in Yoruba and Hausa communities (Obayelu, 2015).
- Foods like zobo, bitter leaf, and moringa are linked to traditional healing practices, which gives them a culturally rooted functional-food identity

(continuation pg 4)

(Akerele, 2020).

These cultural frameworks mean that Nigerians often adopt functional foods not because they are marketed as such, but because they are interwoven with daily life, ancestral practices, and communal narratives about well being.

Factors affecting acceptance of functional foods may well be summarised to include:

- **Attitudes and Beliefs**

Positive attitudes emerge when foods are familiar and associated with observable health outcomes. Akerele (2020) reported that tigernuts, consumed in various forms in Ogun State, are widely regarded as "good for digestion," "strength-giving," and nutritious, leading to regular consumption. However, attitudes become less favourable when functional foods are presented in unfamiliar forms or are associated with ill-health rather than general well being. For example, plantain flour and some other processed functional food forms were perceived by some youths as appropriate primarily for diabetics or older adults, and hence reduce their appeal among younger, healthier consumers (Oyebade, Adeyemo & Olajide, 2013). These divergent attitudes reinforces the fact that consumer beliefs formed through everyday experience strongly affect acceptance, especially when scientific framing differs from traditional perceptions.

- **Cultural and Traditional Food Practices**

Cultural context plays a central role in shaping both the perception and acceptance of functional foods. Traditional Nigerian foods such as fermented cereals (ogi), locust beans (iru), and indigenous leafy vegetables are widely consumed within cultural food systems and are often associated with health- promoting properties passed down through generations. Obayelu (2015) posited that such cultural food beliefs provide a framework for interpreting the health effects of familiar foods, reinforcing habitual consumption. Therefore, foods with long historical use are accepted not because of formal functional food labelling, but because they are embedded in cultural narratives linked with health promotion and well being. This alignment between cultural practice and functional food perception suggests that functional foods that resonate with traditional cuisines are more readily accepted while foods that differ from familiar forms face greater skepticism (Akerele, 2020).

- **Socioeconomic Factors**

Socioeconomic status, particularly income and education, significantly influences the acceptance of functional foods. Ogunleye and Afolabi (2025) found that wealthier households in Ifo Local Government Area were more likely to purchase packaged and fortified functional foods, as they have greater financial capacity and access to varied information sources. Conversely, lower- income households tend to rely on traditional functional foods that are affordable and locally accessible. Education undoubtedly influenced acceptance; more educated consumers exhibited better grasp of health claims and were more willing to integrate novel functional food forms into their diets (Ogunleye & Afolabi, 2025). Thus, socioeconomic disparities shape functional food acceptance by influencing both access to information and purchasing power.

- **Availability, Cost, and Accessibility**

Functional food acceptance is also affected by practical considerations such as cost and product availability. Foods that are readily available in local markets such as onions, ginger, and moringa leaves tend to be consumed more frequently due to convenience and affordability (Idiaye, 2024). In contrast, processed, fortified, or packaged functional foods often face limited adoption because they are perceived as expensive or less accessible, particularly in rural areas (Ogunleye & Afolabi, 2025). Idiaye's (2024) study on fortified garri in Ibadan showed that consumer willingness to pay was closely tied to price. Therefore, accessibility and affordability are key factors determining as to whether functional foods become part of routine consumption.

- **Information Sources and Trust**

Nigerians often rely on family, friends, and healthcare professionals when interpreting health claims and making dietary decisions (Obayelu, 2015; Ogunleye & Afolabi, 2025). Misleading or overly technical labeling do create confusion or skepticism, reducing confidence in functional food products. Clear and culturally resonant communication, on the other hand, enhances understanding and supports positive attitudes. This aligns with broader evidence that trusted social networks and credible information channels play a crucial role in translating awareness into actual consumption behaviour.

- **Marketing and Product Labeling**

Marketing strategies and product labeling are important determinants of functional food acceptance. Clear, informative labels can enhance consumer understanding of health benefits, while poorly designed or technical labels end up confusing or discouraging consumers. Functional foods that are well-branded, culturally appropriate, and

accompanied by credible health claims tend to enjoy higher acceptance (Makama et al., 2024). For instance, packaged moringa products with easily interpretable nutritional information were more appealing to educated urban consumers (Obayelu, 2015). Conversely, labels perceived as misleading or profit-driven can reduce trust, demonstrating that effective marketing and transparent labeling are essential for translating awareness into actual consumption.

Strategies for Improving Consumer Acceptance include:

- **Nutrition Education and Public Awareness Campaigns**

Research in Ogun State revealed that consumers exhibited low but growing awareness of the health benefits of tigernut, relying primarily on informal channels such as friends, family, and social media (Afolayan *et al*., 2023). This indicates that structured, evidence-based communication is lacking, and as a result, many consumers remain uninformed or misinformed. Nutrition education programs especially those delivered through primary health centres, schools, urban markets, and verified social-media health influencers can help strengthen knowledge about the scientifically validated benefits of functional foods. Similar recommendations have been made in global reviews indicating that awareness levels directly influence perceived usefulness and health value of functional food products (Steinhauser *et al*., 2020).

- **Policy Intervention and Strengthened Regulatory Frameworks**

Weak regulation and limited certification standards remain significant barriers to trust and widespread acceptance of functional foods in Nigeria. Several studies highlight that consumers mistrust industrially fortified or enriched foods due to unclear claims, inconsistent labelling, or lack of regulatory visibility. In contrast, plant-based functional foods enjoy greater acceptance because they are perceived as "natural," familiar, and less manipulated. Policy interventions must therefore aim to standardize health claims on functional foods, develop evidence-based guidelines for nutrient enhancement and fortification, and strengthen regulatory enforcement through agencies such as NAFDAC and SON. When consumers perceive strong regulatory oversight, trust levels increase. Research shows that clear governmental regulation enhances consumer acceptance especially among populations with low scientific literacy (Nwagbo *et al*., 2025). Introducing policies that mandate transparent declarations of functional ingredients and verified health benefits would reduce misconceptions and increase consumer confidence.

- **Industry-Government Collaboration**

The functional food sector can grow only through coordinated actions between producers, processors, marketers, and regulatory bodies. Studies on tigernut consumption show that despite high interest in its health benefits, market availability, processing quality, and product diversification remain limited (Afolayan et al., 2023). Collaboration between government and industry can help address these gaps.

- **Improved Labelling, Certification, and Product Transparency**

Product labelling is a major determinant of acceptance, particularly for processed functional foods. Many Nigerian consumers remain skeptical of fortified or enriched foods because labels are often unclear, incomplete, or overly promotional. In a comparative study of perceived versus actual healthiness of functional foods, misleading labels were identified as a primary driver of consumer misconceptions (Röös *et al*., 2021). Improved labelling strategies should therefore include: Clear declaration of functional components and their verified health roles, Certification seals from NAFDAC or accredited nutrition bodies, Simple, consumer-friendly language, QR codes linking to research summaries or product testing reports which aids traceability. Transparent labelling reduces uncertainty and aligns consumer expectations with scientifically validated benefits.

- **Marketing Improvements**

The acceptance of functional foods has been shown to increase when products are readily available in retail outlets, supermarkets, and local markets. For example, respondents in the Ifo LGA study noted that availability and ease of access influenced their purchasing decisions more than income (Afolayan *et al*., 2023). Strengthening distribution systems and expanding retail presence would therefore support higher consumption. In Nigeria, products such as tigernut drink (kúnú aya) already enjoy cultural familiarity; strategic branding could leverage this natural advantage. Promotional strategies especially digital marketing should highlight verified health attributes, production transparency, and traditional value, which research identifies as key motivators for Nigerian consumers.

Overall, functional foods hold significant potential for improving public health and reducing micronutrient deficiency and non-communicable diseases in Nigeria. However, consumer acceptance depends strongly on awareness, sensory quality, affordability, and trust in manufacturers. Effective marketing strategies combined with evidence based claims and culturally relevant product development are necessary to enhance the adoption of functional foods. Strengthening regulatory frameworks, improving consumer education, and leveraging local raw materials can further support functional food growth in Nigeria.

MEET ONE OF OUR LIVING LEGENDS OF SUPPORT

Dr. Gbolade Famoriyo is an accomplished food technologist who previously worked at the University of Ibadan's Department of Food Technology before establishing JaaGee Nigeria Ltd. The main focus of JaaGee Nigeria Limited is to provide innovative solutions for food production, laboratory analysis (ISO certified), and quality control across various industries. The company specializes in offering advanced analytical tools and equipment to enhance efficiency and ensure high-quality standards in sectors like food, pharmaceuticals, and petroleum. Gbolade Julius Famoriyo is a prominent figure in Nigeria, known for his roles in business and academia. He was the President of Science Product of Nigeria and serves as the President of the IFE Chamber of Commerce and Industry (IFECCIMA), National Vice President NACCIMA He is also an author, having written the book:"The Goal Oriented Lifestyle".

In recent times, he has offered free analytical services to interested students undergoing their final year project. Dr. Famoriyo continues to support the department in many other ways such as mentorship and contributing to NIFSTS induction program.

APPOINTMENTS

The University of Ibadan, on 19th December, 2025, appointed Mr. Bukola J. Ojo and Mrs OoreOfe Oluwatofunmi Lawal as lecturers (Lecturer II) in the Department of Food Technology.

Institutional Collaboration

The Department of Food Technology, University of Ibadan in a bid to promote intellectual gains across the globe secured a working MOU with the University of Teramo (UniTe) Italy. The Department of Food Technology University of Ibadan was included in the TNE23-00047_Enhancing Governance and Innovation Capacities for the Higher Education System regeneration (ENGINES). This training have been fully funded by Erasmus Mundus Grants support for academic mobility between UNiTe and the University of Ibadan (UI). The initiative covers Faculty Staff and Students (PhD, Masters, and Undergraduate) research, teaching or study at UNiTe and UI respectively. Both Universities will host respective faculty members and PhD candidates who will learn and exchange knowledge with the staff of the Universities. All the mobilities are expected to be completed by 31 May, 2026.

Departmental Photo Gallery

A cross section of packaged Tapioca, ginger powder, kuli-kuili and others, produced and displayed by some of our entrepreneral minded students as part of highlights of the last NAFSTS Food Week held in Ibadan (October 28, 2025).

Opening presentation by the President of the UI local chapter of National Association of Food science and Technology Students Student Conference (October 27, 2025).

West African Milk Company (WAMCO) award presentation to the best graduating student (Miss Christianah O. Ogunleye) in the department involving a representative of the company (Mr . Adedokun in the presence of VC and the University Officials (Nov. 12, 2025)

A cross section of our departmental students on an industrial visit to Handy ware (Nig) Ltd, Ibadan-producers of Food Flavours (November 6, 2025).

Three PhD Research Students: (L-R Mr. T. J. Ikyemum, Mrs. Onaolapo A. Olatunji and Mr. A. K. Owojori) at University of Teramo (UNITE), Italy on 4-Month Student-Staff Mobility Exchange program as part of an MOU with the Department of Food Technology, University of Ibadan, Nigeria.

A short departmental ceremonial honour for West African Milk Company (WAMCO-Producers of Peak Milk Brand) awardee Miss Christianah O. Ogunleye of best graduating student 2023/24 session.

An undergraduate student (Dorcas Johnson) proudly displaying samples of FoodTech bread (now on sale) during the last concluded National Association of Food science and Technology students in Ibadan (October 28, 2025)

SCHOLARSHIP

PhD Scholarship at UKUDLA African German Centre for Sustainable and Resilient Food Systems and Applied Agricultural and Food Data Science

The African German Centre of Excellence UKUDLA invites applications for PhD scholarships in the area of sustainable, resilient food systems and data science. Scholarships will be awarded for a period of 36 months (with possibility of extension). During this period, a 6-month exchange period at the German partner University of Hohenheim is an integral part of the scholarship. The scholarship is financed by the DAAD with funds from the Federal Ministry of Agriculture, Food and Regional Identity (BMLEH), Germany.

Further details: https://ukudla-coe.ac.za/opportunities/african/

Commonwealth Shared Scholarships: Commonwealth Scholarships and Fellowships provide talented and motivated individuals with the opportunity to enhance knowledge and skills in their given sector, in order to contribute to sustainable development in their home countries.

Further details: https://cscuk.fcdo.gov.uk/scholarships

Erasmus Mundus FOOD4S Scholarship 2026 – Master in Sustainable Food System

The **Erasmus Mundus FOOD4S Scholarship** Program is a two year master degree in Sustainable Food Systems, Engineering, Technology and Business. It is a joint program by four top universities in Europe. Students study in Belgium, Portugal, Germany and Ireland. They learn food science, food safety, technology, business and sustainability. The program is fully funded by the European Union under Erasmus Mundus.

Admission Requirements

To apply you must:

- Have a Bachelor degree in food science, engineering, life sciences or related subjects.
- Be fluent in English.
- Have good grades and motivation to work in the food and sustainability field.
- Submit all required documents before the deadline.

Documents Required

- CV or Resume
- Academic transcripts
- Bachelor degree certificate or proof of graduation
- Passport copy
- English test proof such as IELTS or TOEFL
- Motivation letter

Scholarship Benefits

The Erasmus Mundus scholarship pays for:

- Full tuition fees
- Monthly stipend for living costs
- Travel and visa expenses
- Health insurance

Deadline: March 2026

Erasmus Mundus Joint Master Degree FIPDes – Food Innovation and Product Design

This is a joint master that joins four universities. These universities, amongst the oldest and most prestigious institutes in Europe, offer this truly integrated and unique program, adopting a holistic and cross-disciplinary approach: from initial conception through prototypes to consumption, from raw materials to packaged goods. FIPDes students study, live and get professional experience in four different EU countries. They benefit from the most competitive and innovative learning environments, based on participative learning, teamwork, R&D projects and hands-on training in collaboration with pioneering research, culinary &industrial laboratories.

Scholarship Summary

Level of Study: Masters **Institution(s):**Erasmus

Study in: Joint masters (France, Ireland, Sweden and Italy).

Courses Offered: Food science innovation and packaging.

Program Period: Two years.

Deadline: January 20, 2026

Scholarship Coverage

The EMJMD scholarships include student participation costs (including the tuition fees, full insurance coverage and any other mandatory costs related to student participation in the course), a contribution to student travel and installation costs and a subsistence allowance for the entire duration of the EMJMD study program.

Eligibility Criteria for Erasmus Mundus Joint Master Degree FIPDes

To be eligible for the Master of Food Innovation and Product Design (FIPDes) Program, these points should be considered:

Required Languages: English (you will have the opportunity to study French language during the course).

Eligible Countries: All world Countries.

Background: BSc: degree or equivalent degree of at least 180 ECTS or equivalent in food science and technology, biotechnology, process engineering, biochemistry, nutrition or food-related fields with many prerequisites (e.g. chemistry, biotechnology, process technology/engineering, biochemistry, mathematics, statistics) representing at least three years of study from a foreign institute of higher education. Candidates should be interested in a truly international academic experience and aiming for an international career.

English language proficiency level: Demonstrated in one of the following ways:

TOEFL at minimum level 575.

Internet-based TOEFL at minimum level 90.

IELTS at minimum level 6.5.

Cambridge Certificate of Proficiency (FCE with B2 level, CAE or CPE).

Students with English as their mother tongue (a copy of a passport is needed to prove this).

Students who have completed a higher education degree with English as a medium of instruction (a certificate from the university is required to prove this).

Stay of more than a year in an English-speaking country (a certificate from employer or other as applicable, or a copy of the passport page showing visa to enter and leave the English-speaking country, is needed to prove this).

Exemptions can exceptionally be made for outstanding students with a lower English proficiency level.

Food Technology and Nutrition - Master's Programme at Lund University, Sweden

This programme is aimed at students who want to learn more about food and who want to work with innovative future foods, for instance as a part of the solution to major health issues such as malnutrition and obesity. The programme covers the design and production of foods with health benefits. You will learn about subjects such as food chemistry, food processing, surface and colloid chemistry, microbiology, nutrition and food analysis. It is also possible for students to choose courses with a focus on environment and sustainability.

The Lund University Global Scholarship programme is a merit-based and selective scholarship targeted at top academic students from countries outside the EU/EEA.

Lund University Global Scholarship

Within the framework of the Lund University Global Scholarship programme, the University also offers the African Research Universities Alliance (ARUA) Scholarship targeted at top academic students from selected African research universities.

Humboldt Research Fellowship for postdocs and experienced researchers. This is a 6-24 month research stay in Germany. Open to all countries except Germany.

Further Details: https://www.humboldt-foundation.de/en/apply/sponsorship-programmes/humboldt-research-fellowship#h1268

Editorial Team

Prof G. L. Arueya
Editor-in-Chief

Mr. T. J. Ikyernum & Mr. B. J. Ojo
Graphics designer & Editor

Further inquires, adverts, sponsorship or partnership contact;
Department of Food Technology University of Ibadan
e-mail: *foodtechuniversityofibadan@gmail.com*
+2349077644170