

QualiSani: Grilling/Smoking equipment with chimneys and combustion chamber.



With QualiSani, no more toxic compounds such as Polycyclic Aromatic Hydrocarbons (PAHs) in your smoked fish and grilled meat, and reduction of cancer risk for consumers.

The QualiSani is a equipment for grilling and smoking meat and fish, featuring a combustion chamber and a grilling chamber with a capacity of 20–30 kg. It includes five grids, smoke evacuation chimneys, and a handling window for heat regulation. A granite filter is used to capture contaminants, ensuring a cleaner cooking process.

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Warning: This technology is **not yet validated**.
 Scaling readiness: idea maturity 9/9; level of use 4/9

Gender assessment **1** Climate impact **2**

Problem

- Traditional smoking and grilling methods lead to high contamination of products posing significant health risks.
- Inefficiency of Existing equipment for smoking and grilling
- Critical need for improved equipment to reduce contamination and meet the needs of both processors and consumers in regions like Benin.

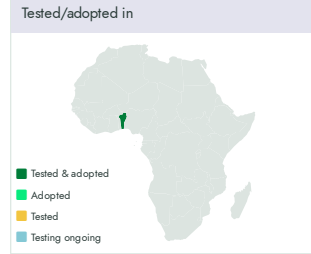
Solution

- **Granite Filter:** Incorporates a granite filter to capture and reduce harmful Polycyclic Aromatic Hydrocarbons (PAHs) from smoke.
- **Improved Equipment Design:** Features two chambers (combustion and grilling/smoking) with advanced heat regulation and smoke evacuation systems to minimize contamination.

Commodities
Fish, Other animal

Sustainable Development Goals

Categories
Transformation, Equipment, Agrifood processing



Key points to design your project

The adoption of QualiSani equipment for grilling and smoking offers a solution to improve food safety and processing efficiency. Key steps to integrate this technology include:

- Educate food processors and stakeholders about the benefits of QualiSani equipment,
- Facilitate the local manufacturing of QualiSani equipment to meet processing needs.
- Provide comprehensive training and technical support to ensure effective use and maintenance of the equipment.

Cost: **\$\$\$ 1491 USD** Per unit **30 %** Benefit

IP Patent granted

Target groups

