



FOOD SAFETY AND HYGIENE KNOWLEDGE ALONG THE CAMEL MILK VALUE CHAIN IN KENYA

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1 THE MESSAGE

Few actors have knowledge and training on milk hygiene and safety among the actors in the camel milk value chain. Consequently, milk quality is below standards, limiting camel milk to access niche markets.

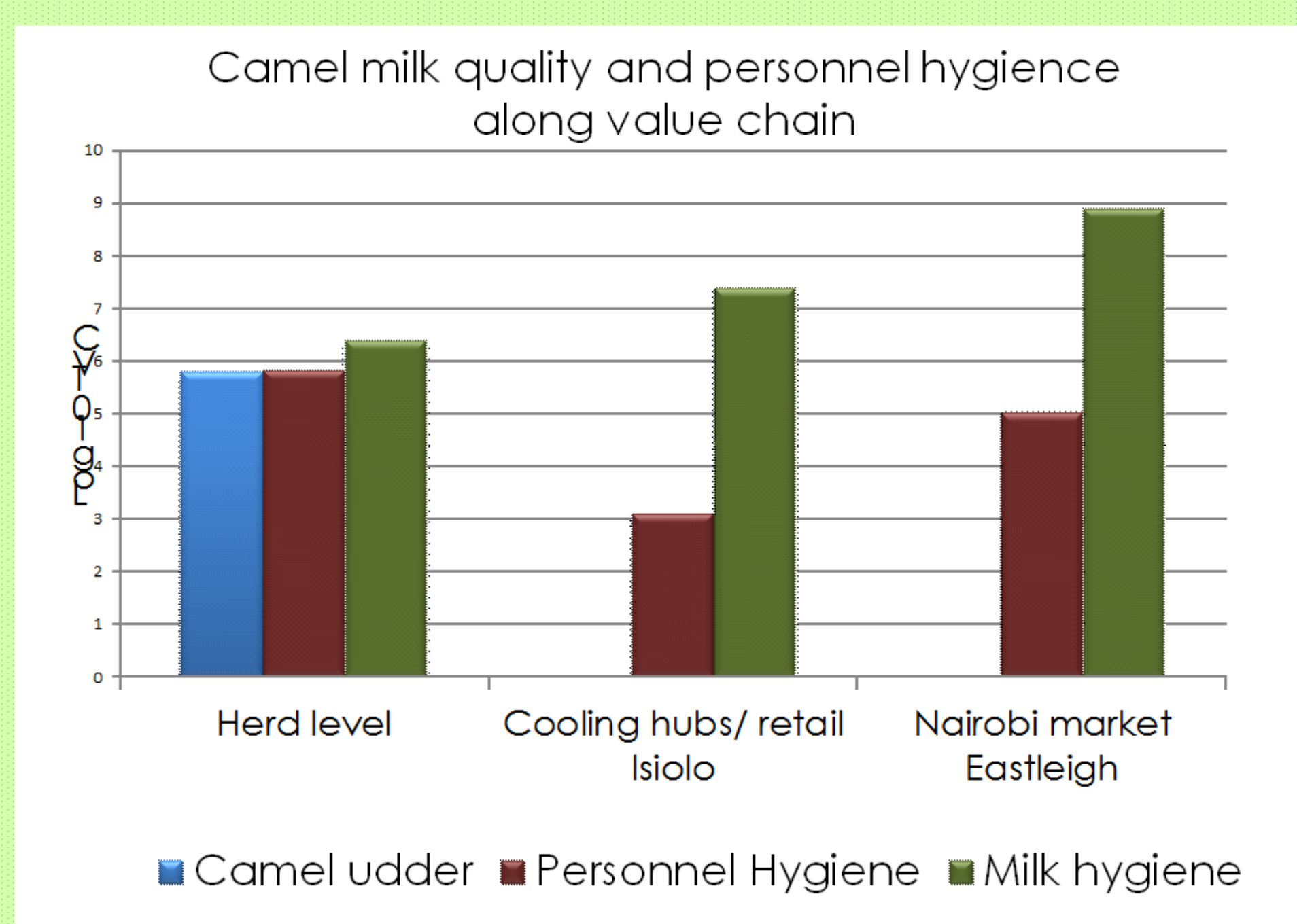
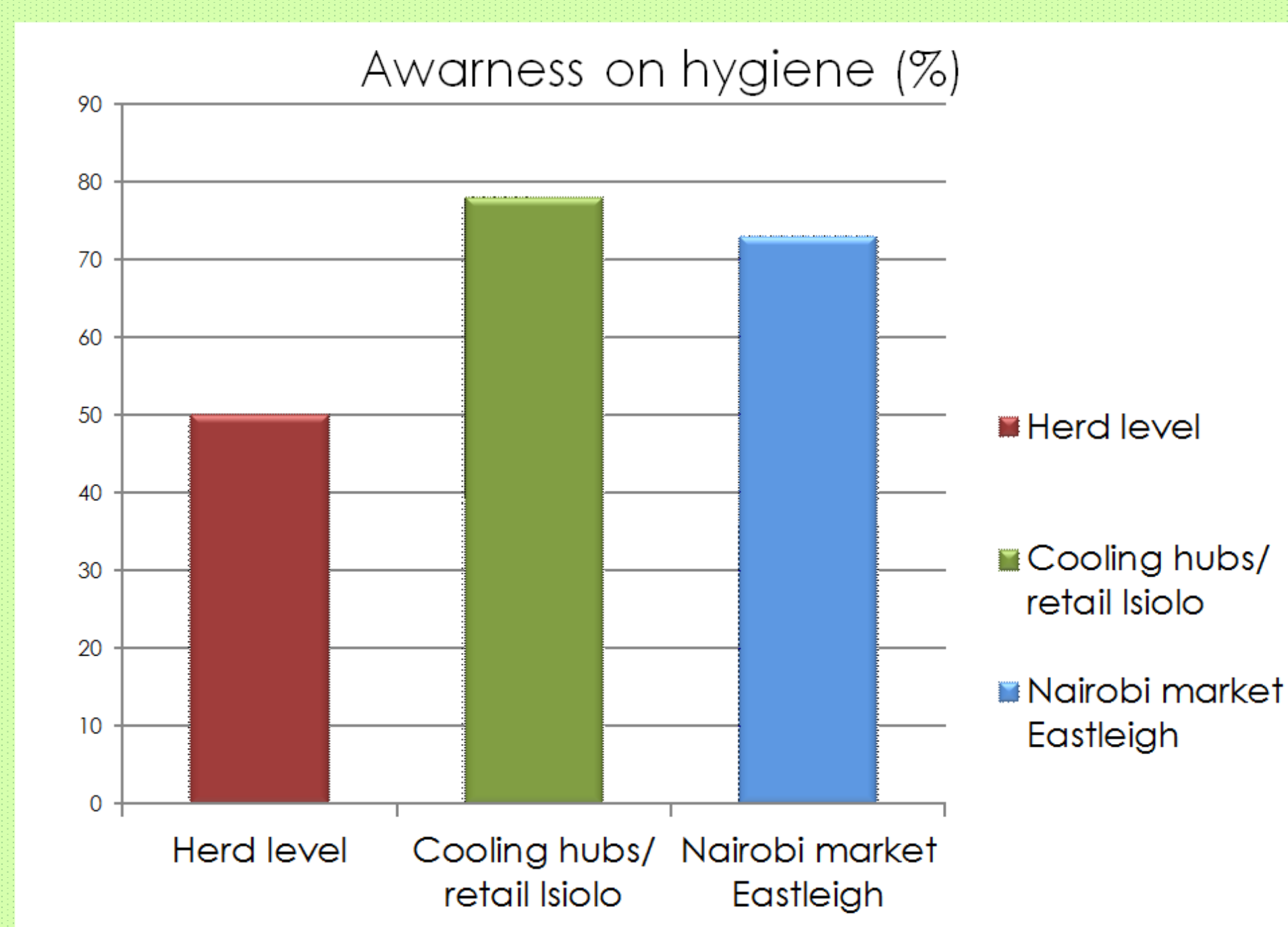
2 INTRODUCTION

Pastoral Camel husbandry is characterized by extreme weather conditions, lack of adequate pasture, and high levels of poverty among other challenges. Camel milk is therefore an important source of income substantively contributing to improved livelihood of producers. However camel milk faces rejection from processors due to its' poor quality leading to high postharvest losses. This study therefore hypothesised that lack of knowledge on food safety and hygiene could be the reason for poor milk quality, hence postharvest losses along the camel milk value chain.

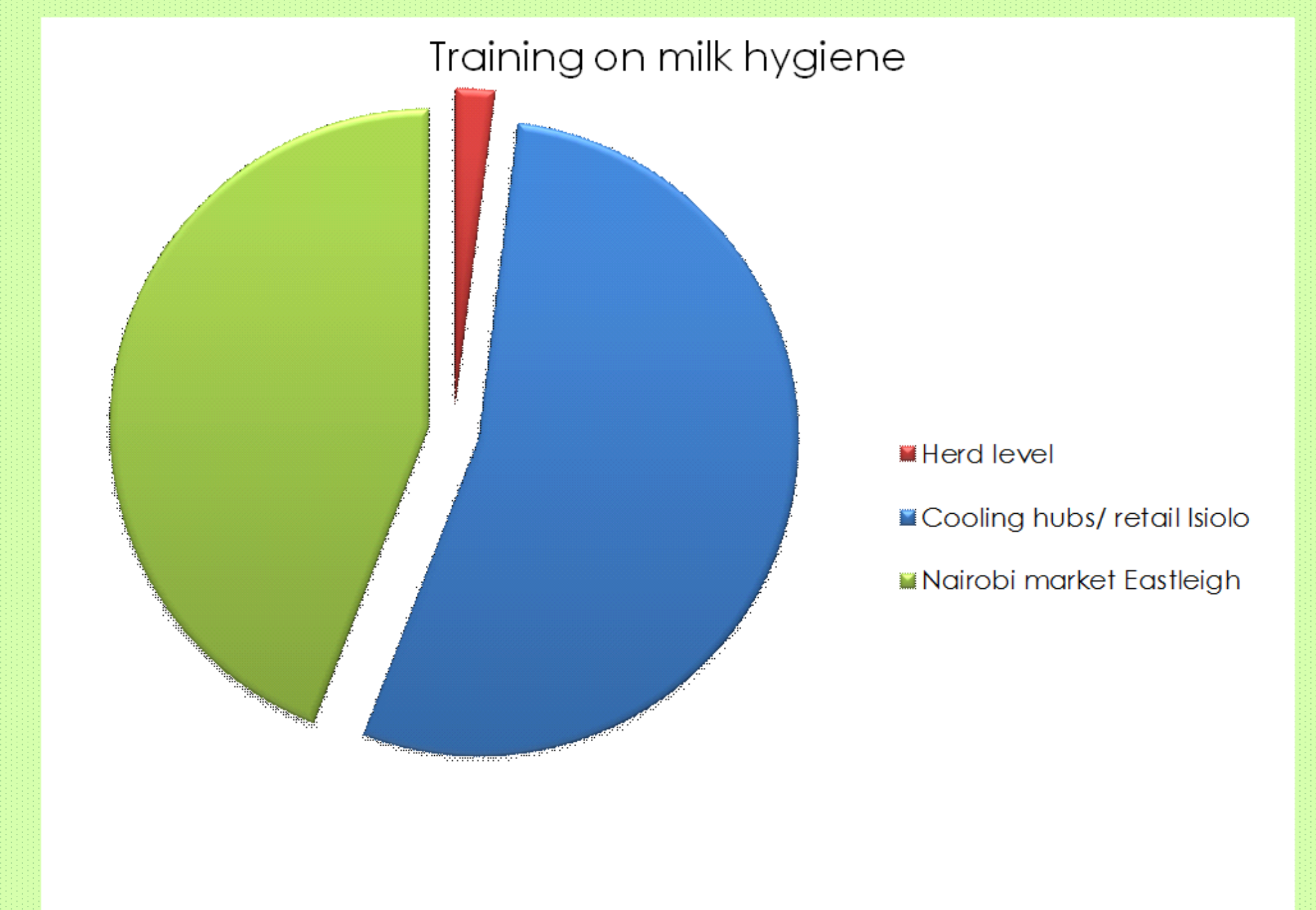
3 METHODS

- The current study was conducted in Isiolo County, a typical ASAL area in north-eastern. Has both peri-urban and pastoral camel production systems. The chain has a thriving camel milk trade in Nairobi (Eastleigh estate) to the terminal market for the Isiolo camel milk value chain .
- Data was collected through a cross-sectional survey using structured questionnaires, focused group discussions (FGDs). The respondents were 75 herdsman, 75 women at the collection /bulking centre in Isiolo town and 85 women retailing camel milk within Isiolo town and its environs .
- Laboratory analyses included total viable counts (TVC) on camel udder surface, personnel hand surface and farm bulk milk.
- Descriptive statistics and ANOVA test were used for data analysis

4 RESULTS



Handling practices along the camel milk value chain



- Lower awareness and training of herdsman on hygiene compared to both retailing women and women at the collection/bulking centres was reflected on TVC of hands.
- Milk quality depreciated along the value chain due to time of transportation between the nodes

5 CONCLUSIONS

Knowledge on food safety and hygiene along the pastoral camel milk value chain was existent but was lower among herds men than actors at cooling hubs and retailing markets. The hygiene practices along the pastoral value chain are poor leading to microbial contamination of milk, hence posing health risks to consumers and reduced product shelf life. Training of actors along the camel milk pastoral value chain on food safety and hygiene practices could be the best way to improve their knowledge.

ACKNOWLEDGEMENT

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