Formal and informal markets: Beyond appearance

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What is (IN) formal markets?

MESSAGE 1:
“... informal markets are big and here to stay....”
Judgments and prejudices

Food products “informal markets” ≠ unsafe/risky

- Limited infrastructure (unavailability of toilets, running water, structures not easy to disinfect, flies,...) – if you sample it, you’ll find it!!

MESSAGE 2

“Informal not necessarily unsafe; Formal not necessarily safer”

photo credit: ILRI/Stevie Mann
Hazard assessment in Vietnam (pork)


Risk assessment in Vietnam (pork)

High level of risk mitigating practice

- 100% of respondents cooked food within 3 hours of purchase
- 98% cooked for >10 minutes
- 99% report hand washing
- 58% keep in fridge

MESSAGE 3
“...presence of hazard does not necessarily mean risk”
The “informal” dairy sector in Kenya

- Informal = raw milk (85% milk production, Kenya)
- Informal milk sector feeds the largest amount of population
  - availability / accessibility (amount, location, price) / nutrition
- Offers livelihoods to many
- Increased support from regulators through a “training and certification” scheme (2006)
  - Satisfied traders, better milk quality, legitimization
- Recent push back from government
  - limited resources, concerns food safety, pressure from processors, ...
HOW TO RAISE QUALITY (safety, nutrition)

WHAT FORMALIZATION MODEL

TOWARDS RISK-BASED and ENABLINGolicies