

Formal and informal markets: Beyond appearance

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CGIAR

What is (IN) formal markets?



photo credit: ILRI/Stevie Mann

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!!**

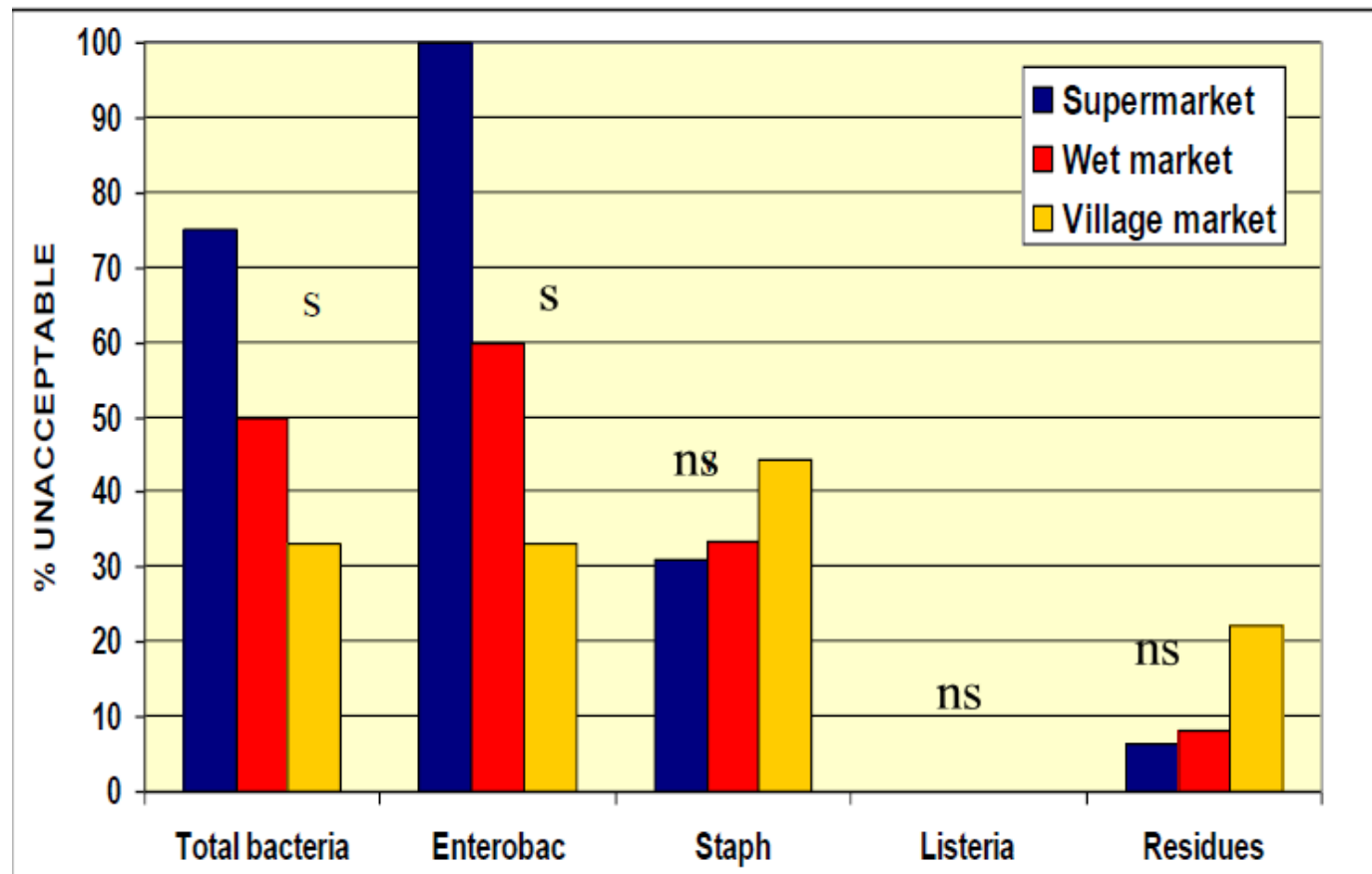
MESSAGE 2

**“Informal not necessarily *unsafe*;
Formal not necessarily *safer*”**



photo credit: ILRI/Stevie Mann

Hazard assessment in Vietnam (pork)



Source of data: ILRI-ACIAR survey, 2009.

From: Lapar L, et al. Building an enabling environment for food safety in informal markets in India and Vietnam: the role of capacity strengthening (LCIRAH conference 2014)

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, ...

Moving forward....

photo credit: ILRI/Ben Lukuyu



photo credit: ILRI/Brad Collis

HOW TO RAISE
QUALITY (safety,
nutrition)

WHAT
FORMALIZATION
MODEL

TOWARDS
RISK-BASED and
ENABLING
POLICIES