FOOD SAFETY IN KENYA Focus on dairy



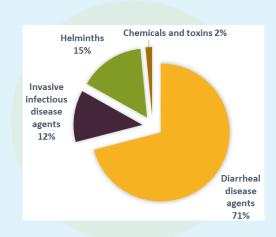
Why dairy?

- Contaminated milk is an important conduit of food-borne diseases.
- Food-borne diseases represent a significant share of the global burden of disease, particularly in Africa.
- Improving the safety of dairy products & increasing their consumption are both important for improving population health in Kenya.
- 3R Project study estimates that 53,093 healthy life years are lost annually in Kenya due to milk-related infectious diseases & public health costs are estimated at KSH 436 billion.

Which hazards?

Most food-borne diseases, including those transmitted through milk, are caused by microbes; hence addressing microbial hazards should be prioritized.





What should we do?

- Strongly encourage consumers to boil milk, as this kills most microbes.
- Capacity building of the private sector, including the informal sector on milk safety.

Best practice?

- Keeping milk safe after boiling, requires it be immediately tightly covered, kept in a cool environment & consumed within a few hours.
- Promote & make available at reasonable cost, simple technologies that improve milk collection & transportation e.g. wide-necked containers, aluminium cans.



Citation: Grace, D., Alonso, S., Mutua, F., Hoffmann, V., Lore, T. and Karugia, J. 2018. Food safety in Kenya: Focus on dairy. Project Note. Washington, D.C.: IFPRI. Access link: https://hdl.handle.net/10568/98389. Photo Credit: ILRI Flickr and authors publication.





