



MILK PROGRAMMES

- Implemented in Kenya with support of Government in the 80's but temporarily discontinued
- Was based on UHT milk
- Costly machinery and packaging
- Need for economic and environment-friendly presentation; advantage with re-usable packaging
- Opportunity for bulk-supply in stainless steel dispensing units
- Use of established and opportunity for new milk collection centres to supply micro processing

MICRO PROCESSING

- ESTABLISHMENT OF MULTI MICRO-PROCESSING UNITS
- WE RECOMMEND THE FERMENTED MILK WAY TO SUPPLEMENT UHT WHERE APPROPRIATE
- POSSIBILITY FOR OWNERSHIP AT VILLAGE/ LOCATIONAL LEVEL BY FARMERS OR FARMER GROUPS

BENEFITS

WHY FERMENTED AND MICROPROCESSING?

- **Health Benefits of Fermenting Microorganisms**
 - Clinical documentation e.g. replenishment after antibiotic therapy, immunity, lactose intolerance in individuals, etc
- **Shelf Life**
 - At least 7 days at ambient temperatures
- **Employment at Grass Root Level**
 - Sustainability of project – ready supply, ready market – Bwizibwera case
- **Cultural Acceptance**
 - Fermented milk has been used predominantly in our communities as a drink or meal – case of our athletes
- **Cost-savings**
 - Transport, rural labour, packaging etc

WAY FORWARD

- STUDY TO IDENTIFY PROCESSING POINTS, AND RESOURCES REQUIRED
- DESIGN OF MINIPLANTS
- DESIGN AND DELIVERY OF INSULATED TANKS
- ACTION TEAM TO LIASE WITH STAKEHOLDERS – GOVERNMENT AND OTHERS

**THANK YOU FOR YOUR TIME AND ATTENTION! - AND, NOW,
FOR YOUR COMMENTS, PLEASE!**