

## BfR Workshop in Tanzania: milk testing in theory and praxis

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Small-scale farming is an important source of livelihood for many people in African countries such as Tanzania, Ethiopia, Uganda and Senegal. However, it is precisely in this market segment where meat, milk and fish value chains may pose human health risks due to the presence of food safety hazards such as microbial pathogens. Reason for this is most often a lack of knowledge about effective food hygiene measurements or adequate analytical methods, both necessary tools to ensure food safety.

Against this background, the non-governmental organisation International Livestock Research Institute (ILRI) supports small-scale farmers in Africa. The objective of the project "Safe Food, Fair Food" is to improve food safety by the development, testing and communication of technologies and methods. This may help to prevent food-borne diseases as well as to ensure the livelihood of farmers.

In this context, the Federal Institute for Risk Assessment (BfR) organized a workshop for students and laboratory technicians, together with IRLI in Tanzania. During the one-week training the participants gained from increased knowledge and understanding of theory as well as practical experience in microbiological assessment of raw milk.

In March 2014, the BfR organized a workshop for students and laboratory technicians at Sokoine University of Agriculture (SUA) in Morogoro, Tanzania. During the one-week workshop, the participants learned about how to test raw milk for the presence of various microorganisms, including foodborne pathogens such as *Salmonella* spp., *Listeria* and *Staphylococcus* spp. Another focus was given to the identification of microorganisms causing mastitis (udder infection).

Food safety relies on the identification and assessment of microbial risks. One goal of the workshop was therefore to train future laboratory employees on how to identify the most common microorganisms that can be found in milk, and to strengthen their individual capacity in microbiological assessment of food.

The detailed report of the workshop can be found at:

<http://safefoodfairfood.wordpress.com/2014/06/18/safe-food-fair-food-project-trains-tanzanian-students-and-lab-technicians-on-milk-quality-testing/>

The project "Safe Food, Fair Food" of the organisation ILRI is running since 2008. Cooperation partners include universities and research networks. Project activities take place in Ethiopia, Tanzania, Uganda and Senegal. The project is funded by the German Society for International Cooperation (Deutsche Gesellschaft für Internationale Zusammenarbeit, GIZ).

Further information on the project "Safe Food, Fair Food":

<http://safefoodfairfood.wordpress.com/>