



RESEARCH
PROGRAM ON
Livestock

*More meat, milk and eggs by and for
the poor*



Dairy cultures to improve the quality of traditional dairy products

Key messages and solutions

- Fermented milk and fermented milk based products are produced using dairy cultures
- Using dairy cultures is a simple way to produce a day to day stable product with specific characteristics.
- Using dairy culture will improve the quality of processed products
- Using dairy cultures allows producers to deliver dairy products to meet consumer preferences and increase income



Benefits

Dairy cultures help:

- Provide the required viscosity
- Develop the desired flavour
- Give the proper texture
- Prevent pathogenic bacteria from taking over

Problem statement

- Traditional processing of local fermented milk dairy products is based on spontaneous uncontrolled fermentation of milk leading to many variations in product characteristics (acidity, texture, taste and aroma). Producers face the problems of weak texture, flavour and in some cases gas production.
- Dairy cultures give the unique flavour and texture to dairy products. They also help in product conservation and to extend product shelf life.
- Dairy cultures provide options to control acidification and diversify flavour profiles to meet consumer preferences.

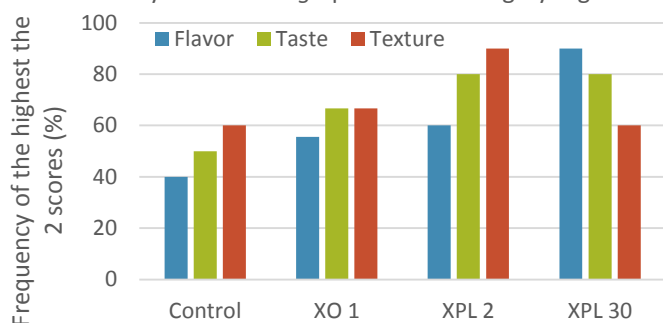


Evidence

- The intervention was tested in Tigray, Abergelle and Yabello targeting goat and cattle herders. The intervention is simple to understand and to apply. Product characteristics were developed using dairy cultures to meet the regional consumer preferences which was evaluated by sensorial evaluation.



Use of dairy culture in *Ergo* production in Tigray region



Suitability

- The intervention is appropriate for pastoral and agro-pastoral communities that are processing milk fermented based dairy products.
- The availability of dairy cultures is through dairy plants with help of NARS and international organizations. Resources required are some cash and some knowledge.
- The intervention contributes especially to human nutrition (safer food) and market linkages (consumer demand) and gender empowerment.

Resource requirements (low to high)

Land	○ ○ ○ ○ ○
Water	○ ○ ○ ○ ○
Labour	○ ○ ○ ○ ○
Cash	● ○ ○ ○ ○
Access to inputs	● ● ○ ○ ○
Knowledge and skills	● ● ● ○ ○

Impact areas (low to high)

Food security	○ ○ ○ ○ ○
Human nutrition	● ● ○ ○ ○
Employment and livelihoods	○ ○ ○ ○ ○
Natural resources base	○ ○ ○ ○ ○
Gender empowerment	● ● ○ ○ ○
Market linkages	● ● ● ○ ○

Value chain focus



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