

Danish Knowledge Raises Quality and Productivity in Ethiopian Camel Milk



Danish expertise in milk production and food safety is amongst the highest in the world. As a part of a collaboration project, Danish expertise from Technical University of Denmark will be applied to African camel milk production alongside technology produced by Chr. Hansen. With Danish expertise, quality and productivity in Ethiopian camel milk production will rise.

Since the first co-operative dairies were founded in the 19th century, Denmark has been one of the world-leaders in a safe and efficient dairy production. This is due to close collaboration between research companies, public and private organisations.

In many corners of the world, camel milk is not an integrated part of the food culture, but in Africa it makes up 9% of the continent's total milk production. Unfortunately, the milk production in most of Africa is known for being of poor quality and with lack of hygiene. Since Africa's production is mostly unpasteurised and unclean, it causes illness due to the high amount of bacteria.

Danish expertise can increase product quality

Denmark has a wide spectrum of expertise when it comes to a high-quality and clean dairy production. In a project lead by Technical University of Denmark, Majors and PhD students from Haramaya University in Ethiopia will learn from the Danish expertise in dairy production. They will learn specifically how Danish technologies and production methods can increase quality and productivity in Ethiopia. The goal is to spread the Danish expertise on microbiology and dairy production and strengthen businesses in the developing region.

In addition to vital know-how on sufficient milk production, the farmers have been supplied with technology tailored to their production. As a part of the project, the ingredient company Chr. Hansen has developed a rennet to create curd from camel milk. On many areas, camel milk differs from traditional cow milk, which is why Danish researchers have developed the new rennet.

The goal is to spread the Danish expertise on microbiology and dairy production

The project is an example on how Danish know-how is spreading to the rest of the world. If the project succeeds, the farmers can not only expect economic gains, but also a safer and more sustainable production.