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# AGRILINKS WEBINAR: ADDRESSING FOOD SAFETY IN ANIMAL SOURCE FOODS FOR IMPROVED NUTRITION

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WEBINAR CHAT TRANSCRIPT

JANUARY 25, 2017

## PRESENTERS

Andrew Bisson, USAID/Bureau for Food Security

Silvia Alonso, International Livestock Research Institute

Dennis Karamuzi, USAID Rwanda Dairy Sector Competitiveness Project II

Hung Nguyen-Viet, International Livestock Research Institute

## MODERATORS

Jennifer Lane, Land O'Lakes International Development

Carla Fernandez de Castro, USAID Knowledge-Driven Agricultural Development

Dawit Hagos: Hi Every one

Abel Ahmed: Hi Every one

John Oppong-Otoo: Hello!

Abel Ahmed: Are you guy's speaking? I am not hearing you.

Dawit Hagos: I think they didn't start the presentation

Abel Ahmed: At what time will be started?

John B. Kaneene: I'm sorry, but where is the new URL?

Immaculate Nyaugo: Hello everyone, greetings from Kenya

Benoit Gnonlonfin: hi everyone

Immaculate Nyaugo: Has the discussions started? I can't hear anyone

Jim Yazman: Jim Yazman, livestock sciences specialist, USAID-BFS

Benoit Gnonlonfin: Is the meeting still on?

Dawit Hagos: I can't hear anything

Dawit Hagos: is the meeting started?

Benoit Gnonlonfin: me too

Marian Boquiren: Greetings from Manila - Philippines

Elizabeth Manning: Webinar starts at 9:30am EST US

Dawit Hagos: Do you mean after 25 minutes?

Benoit Gnonlonfin: I cannot hear anything

Dennis Karamuzi: great!

AV Tech: Hello! Please note that the webinar will start at 9:30am EST

Dennis Karamuzi: Sure

Benoit Gnonlonfin: I am based in Nairobi

Elizabeth Manning: and we all can hear everything too

Gregory Sikumba: Hi everyone Gregory from ILRI Nairobi

Moffatt Ngugi: Greetings everyone! am at the bureau for food security. I cover climate and environment issues for food security programs

Ghader Manafiazar: Hello, this is Ghader from U of Alberta, Canada

Franck Berthe: I can hear you very well. Thx

Benoit Gnonlonfin: okay

Luopu Garmi: Hello this is Luopu from Liberia

Alexander Toto: Windhoek, Namibia

Dennis Karamuzi: bad sound coming in

Sahra Mohamed: Hi Everyone, I'm Sahra from GAIN London

John B. Kaneene: Greetings from Michigan, USA.

Nodali Ndraha: same here, bad sound :)

Miville Des chenes: Greetings from Quebec, CANADA

Kop'ep Dabugat: Hello Everyone... This is Kop'ep from the CNC in Nairobi

Resham Thapa: Hi every one, this is Resham representing RIDA Nepal.

Brian Milton: Good morning all

Nanda Joshi: This is Nanda P Joshi form Michigan State University. I can hear you well.

Emily Urban: Greetings from Knoxville, Tennessee, USA

Martin Ethy: Greetings from Gaithersburg, Maryland, USA

Mo Salman: Bad echo sound is coming

Dawit Hagos: I can't hear you

Saskia Hendrickx: Hello, Saskia Hendrickx Feed the Future Innovation Lab for Livestock Systems at the University of Florida

Charlotte Serrem: Greetings from Eldoret Kenya

Sarah Kehl: Greetings from Sarah at FDA in Maryland, USA

Barakat Mahmoud: Hello everyone, this is Barakat Mahmoud, Training Specialist, USAID/BFS

USAID Agrilinks: Hello Everyone! Welcome to the USAID Bureau for Food Security webinar today! We are very excited to host today's exciting event! I would like to apologize for a couple of technical issues we were having this morning

Hung Nguyen (ILRI): Hello, Hung Nguyen from ILRI Vietnam

USAID Agrilinks: We will be getting started in just a few minutes

Susan Bornstein: Greetings everyone. This is Susan Bornstein, Land O' Lakes International Development, Washington, DC

Harley Stokes: Good morning - this is Harley Stokes for Catholic Relief Services

Firaol Tafa: I can't hear your voice

Joyce Turk: All I hear is breathing.

Firaol Tafa: this is firaol tafa from Ethiopia

Jowel Choufani: Hello, this is Jowel Choufani from IFPRI Washington DC

Pierre DJOMO: The sound is not yet good

Michael Taylor: Mike Taylor here in Washington

Pierre DJOMO: From DRC

Elizabeth Manning: echo echo echo

Esther Omosa: Hi everyone, Esther Omosa from ILRI, Nairobi

Sahra Mohamed: there is an echo

Nodali Ndraha: echo echo

Barakat Mahmoud: the sound is not clear!

USAID Agrilinks: Welcome! We are working on the sound issue right now.

Caitlin Nordehn: This is Cait Nordehn from Cultural Practice, LLC in Washington

Mariam Bagayoko: Mariam Bagayoko, French translator specializing in development issues, based in Paris, France

Anne-Marie Mayer: Hello, greetings

Pierre DJOMO: Le son est meme parti

Beau Ingle: Good Morning, this is Beau Ingle from The Ohio State University - Office of International Programs in Agriculture

Pierre DJOMO: maintenant c'est revenu

Dror Tamir: This is Dror Tamir from Hargol FoodTech, Israel - Delivering alternative protein from edible grasshoppers

Madeleine Smith: Hello all, Madeleine Smith here, Food Systems and Nutrition Consultant/FAO

Pierre DJOMO: The sound is not clear

USAID Agrilinks: thank you so much for joining us today folks! I am Carla and I will be moderating the chat today. We invite you to take part in our polls, which are very helpful to inform future webinars!

USAID Agrilinks: Pierre Thank you we are working on it

John Angelos: John Angelos here from the Western Institute for Food Safety and Security, UC Davis, School of Veterinary Medicine

USAID Agrilinks: Hello John, welcome to you! Thank you so much for joining us!

Hart Bailey: Howdy from Mississippi State University

Dennis Karamuzi: I can hear you

USAID Agrilinks: Hello Hart!

Sara Garcia 2: Sara Garcia here from Dairy Food Safety Lab UC Davis

Kelly McDonald: Kelly McDonald - Knowledge Management Coordinator for USAID's SPRING project

USAID Agrilinks: Hello Sara!

Sadou Soumana: Sadou Soumana from World Vision Niger, West Africa

Pierre DJOMO: No possibility to translate for francophone participants?

Benoit Gnonlonfin: please the sound still not good enough

USAID Agrilinks: Hello Sadou!

John B. Kaneene: yes I can hear you all clearly

John McCormack: john McCormack, Winrock International here

USAID Agrilinks: Hello Pierre- I am sorry, we cannot translate!

USAID Agrilinks: Hi Benoit - we are working on it!

Pierre DJOMO: OK

USAID Agrilinks: Thank you John and Hello!

Russ Webster: Russ Webster, CNFA

USAID Agrilinks: Hello John - welcome to you!

Pierre DJOMO: Now sound is clear for me

Muhammad Sabir Kiyani: Hi

USAID Agrilinks: Hi Russ, thank you so much for joining us today

USAID Agrilinks: Hello Muhammad!

Bob Rabatsky: Bob Rabatsky FTF Partnering for Innovation

Esther Omosa: there is echo, if they can sort the echo the sound ok

Leslie Garry Adams: Garry Adams- Texas A&M University

Dennis Karamuzi: Hello Adam

USAID Agrilinks: Hello Bob! Welcome to you!

Husein Mohammed: Canada, McGill University

Claire Baker: Claire Baker, Montana State University

Caroline Bosire: Caroline Bosire, ILRI Kenya.

Elon Gilbert: good morning from the Jocko Valley

USAID Agrilinks: Esther we are working on the sound for you now.

Jerry Brown: Good morning! This is Jerry Brown in DC

Martin Ethy: Is there any screen presentation? Or only audio

Carrie Hubbell Melgarejo: Nutrition Advisor, Anemia & Agriculture-Nutrition

USAID Agrilinks: Good morning Jerry!

Jada Anderson: Jada Tullos Anderson, Wilderness Markets, North Carolina, USA  
Gig 'Em, Garry.

Seydou Samake: Hello everyone!

USAID Agrilinks: Hello Martin, there should be a screen presentation, can you not see the polls?

Emma Blackmore: Emma Blackmore, IIED, Kenya. Hi!

Linda Logan 2: Linda Logan Texas A&M Greetings to you all

Pranata Barua: Good morning from Ottawa, Canada

Andrew Bisson (USAID): Hi Martin, yes PPT coming up!

Susan Bornstein: we see the survey

Carrie Hubbell Melgarejo: on SPRING project

USAID Agrilinks: Hello Seydou and Jada!

Kinsukulu Kama: Hi Everybody

USAID Agrilinks: Yes, Susan, please take a moment to fill it out.

Martin Ethy: ok thank you

Selam Meseret: Good morning! The sound isn't clear

USAID Agrilinks: Welcome Carrie!

Mariam Bagayoko 2: Good morning, I have no sound at all.

Jessie White: Hello, this is Jessie White a Nutrition Specialist at UNICEF HQ in NY

Michelle Jennings: Hello to all!

Harley Stokes: The sound is so scratchy

Russ Webster: speaker should turn down volume - it's distorted.

Jada Anderson: Getting better!

Jowel Choufani: sound just got better

Russ Webster: that's better - thanks.

Harley Stokes: Yes, good

Pierre Djomo: Sound good now

Halil Agah: Ankara Turkey

Firaol Tafa: just perfect

AV Tech: Thanks for patience all!

AV Tech: Yes, if you're having issues at this point, please chat me

Sandrine Chetail: Hi this is Sandrine from Mercy Corps

Pierre Djomo: Noted

Harley Stokes: Hi Jennie!

Teale Yalch: Teale Yalch from GAIN

USAID Agrilinks: Hello Sandrine!

USAID Agrilinks: Welcome Teale!

Celine Melki: Hello this is Celine from Land O'Lakes International, Farmer-To-Farmer program, Lebanon

Meaghan Murphy: Hi all, Meaghan from Fintrac/Feed the Future Enabling Environment for Food Security project

Lorrie King: Hi! This is Lorrie from UMCOR Global Health Unit

Lily Keledorme: Hello, this is Lily from Ghana

Emma Blackmore: The link vanished too quickly for the May event. Please post

Julie Cerenzia: Hello. This is Julie from Bryant Christie Inc. in Seattle, WA, USA

USAID Agrilinks: Hello Meaghan! So glad you could join us!

USAID Agrilinks: Lorrie, great seeing you

USAID Agrilinks: Good afternoon Lily!

USAID Agrilinks: hello Emma!

USAID Agrilinks: Hi Julie!

Jon Halverson: Great to be with all of you! I'm excited about this topic!

Harley Stokes: Can't hear Andrew

Russ Webster: No sound.

Janel Lane 3: Can't hear Andrew

Kop'ep Dabugat: we can't hear

Nyabenyi Tipo: Hi, this Tipo from Sierra Leone

Nanda Joshi: Can't hear!!!

António Tovelá: Hi all! This is Antonio TOVELA from Land O'Lakes in Maputo, Mozambique

Parvati Patil: Much better!

Jowel Choufani: better, thanks

Nanda Joshi: good now.

Jon Halverson: Excellent now

USAID Agrilinks: Hi Tipo! And Antonio!

USAID Agrilinks: Great.

Innocent Twizeyimana: Hello! This is Innocent from Rwanda

USAID Agrilinks: Folks - please post your questions right here in the chat box! I will copy your questions to a document to share with our presenters during the question and answer portion of the webinar

USAID Agrilinks: Thank you!

António Tovela: I can't hear you

Feroz Wani: hi All this is Feroz Ahmad from Kashmir India sorry for being late!

António Tovela: It is ok now

Henry Allieu 2: Poor Network here in Sierra Leone

Innocent Twizeyimana: I am with One Acre Fund\_ Farmers First/Rwanda

AV Tech: If you are having audio issues at this point, please make sure you close any software on computer (Skype, iTunes, etc.) that may control audio

USAID Agrilinks: Hello Innocent! So glad you could join us!

Pierre Djomo: Not

AV Tech: Also, please do NOT use Google Chrome

Pierre Djomo: Very good now

USAID Agrilinks: Welcome Feroz!!

AV Tech: For other issues, please hover your mouse above my name (AV Tech) to private chat me. Thanks

Bakirya Judith: I am Judith Bakirya of Africa Agribusiness Academy based in Uganda- happy to join

USAID Agrilinks: Hello Bakirya Judith, welcome to you from Uganda we are so happy you and everyone else could join us today!

Patricia Caporaso: Hello. I am Patricia from Food For Development.

USAID Agrilinks: Hello! Welcome to you Patricia. we are just getting started!

Patricia Caporaso: perfect.

Francois Stepman: Dairy cattle, in general, can tolerate relatively high levels of aflatoxin in their feed. It has been hypothesized that the microbial population in the rumen is able to metabolize most mycotoxins including aflatoxin. Nixtamilisation is one option, but applying this approach at a large scale in Africa has not been researched yet. Are there local foods/binders that give protection? Have these been researched? F. Stepman (Platform for African – European Partnership in Agricultural Research for Development)

Hannah Obeng: Hi, I am Hannah from CSIR-Food Research Institute, Ghana

USAID Agrilinks: Hello Hannah, welcome to you from Ghana, we are so happy to have you

Hannah Obeng: Thank you!

Henry Allieu 2: AV Tech I do not have any other opened software on my computer

Henry Allieu 2: i think it is poor network

USAID Agrilinks: Henry, we are working on it!

Parvati Patil: Can you talk about reasons why it is difficult to regulate the wet markets?

USAID Agrilinks: Apologies for any issues you are having!

Henry Allieu 2: ok

Henry Allieu 2: thanks

Jennie Lane (Land O' Lakes): Parvati, stay tuned- we will get to that

USAID Agrilinks: Thank you so much for the questions you have posted so far everyone! Please keep up the questions and we will answer them in the questions and answer portion of the webinar!

USAID Agrilinks: Also, feel free to dialogue among yourselves, right here in the chat and share resources!

Harley Stokes: I'm wondering if Andrew can speak more to aflatoxins in ASF - is it just in milk or are there other sources?

USAID Agrilinks: Thank you Harley, we will answer all these questions shortly

Marian Boquiren: Hi. I am Marian from the Philippines. Re: willingness to pay a premium price of 5% to 10% ---- would this refer to meat sold within the same channel --- e.g., meat that is perceived as more hygienic and safer can be sold at a higher price within the same channel (i.e., wet market). Or would it be meat sold in supermarkets can command higher price vis-a-vis meat sold in wet market?

USAID Agrilinks: For anyone having trouble with the presentation, you can download it and any other resources right on the Agrilinks event page: <https://agrilinks.org/events/webinar-addressing-food-safety-animal-source-foods-improved-nutrition>

Founè dite Aïssatou Traore: what is a bout listeria in pork meat production in chain value???

USAID Agrilinks: Thank you for your questions Marian and Founè!

Marian Boquiren: How is food safety controlled and monitored in wet markets?

Harley Stokes: In wet markets in Cambodia you often see meat vendors spraying Raid/bug spray on the meat to keep the flies away

Michelle Jennings: Can you elaborate more on the origins and definition of the "one health" approach?

Carrie Hubbell Melgarejo: @TRAORE, great question! I know Delia Grace, who works with Hung Nguyen-Viet, has written about things like that, including the risks to producers themselves, possibly even listeria and hazard for women

USAID Agrilinks: Thank you for the questions, documenting them all to answer at the end

Jennie Lane (Land O' Lakes): Hi Carrie - I don't see the question you refer to from @Traore

John B. Kaneene: why are there limited antibiotics in food of animal origin in Vietnam? Your data show very little presence of this problem.

AV Tech: You sound good Silvia! Silvia is joining us from Ethiopia.

Marian Boquiren: Hi Harley. I did a study in Cambodia a few years ago. Vendors generally did not want to use ice especially for fish as it gives a

perception that the fish is no longer fresh ... wondering whether it is still the same practice nowadays.

- John Angelos: One Health approaches to problem solving are best described as being transboundary or cross disciplinary. See <http://www.sciencedirect.com/science/article/pii/S01479571150096X>
- USAID Agrilinks: Thank you John for sharing! i will share these resources on the Agrilinks event page after our event to make them available to everyone - the page can be found at: <https://agrilinks.org/events/webinar-addressing-food-safety-animal-source-foods-improved-nutrition>
- Michelle Jennings: Thanks John for that link!
- Sara Garcia 2: @michelle jennings One health is the idea that the health status of humans animals and the environment are interconnected.
- Founè dite Aïssatou Traore: in Africa according to tilapia production, risk is real, but we can not have good perception, because the same river is for agriculture fisheries may be drink water, and care is not involved for securities no frontier with countries no disposition for tilapia production, in the same river, and how we can take care of food secure for fisheries and population
- Franck Berthe: How do you address the issue of lack of data [regarding e.g. informal markets] when conducting risk assessment?
- Founè dite Aïssatou Traore: no special programing for measures
- Andrew Bisson (USAID): Hi Franck - this is a major challenge. Qualitative analysis using PRA tools supplemented with the existing data can provide v useful information and insights on informal channels that might never be captured through 'official statistics'
- Lidan Du: Question for Dr. Nguyen -- is there anything you could share about any experiences from working with the informal pork sector to mitigate the food safety issues, since the order and command approach did not work (and BTW, was it because of lack or ineffective enforcement of food safety laws / regulations)? Thanks!
- Franck Berthe: Thx Andrew!

Benoit Gnonlonfin: Question to Nguyen-- with respect to MRL, is the codex standards used/enforce?

USAID Agrilinks: Great questions! Thank you!

Francois Stepman: Many of the farmers who don't understand the risk would feed moldy or spoiled maize to animals as feed, and drink the milk from these animals, which is the problem the Food Africa program from Finland is focusing on. The program involves several Finnish and African research institutions. Erastus Kangethe (University of Nairobi). He was interviewed on the question about the importance of research on aflatoxin binders for the dairy sector in Kenya and East Africa: <http://paepard.blogspot.be/2014/10/the-importance-of-research-on-aflatoxin.html>

Marian Boquiren: re: milk certification --- were customers willing to pay a higher price? Did price significantly increase? I am asking this because oftentimes it is difficult to have a balance between affordability of product especially lower income group vis-a-vis quality assurance via certification.

Benoit Gnonlonfin: still question to Nguyen-- regarding policy, how to you go about harmonization?

Carrie Hubbell Melgarejo: @ Marian & Harley--both great stories... Perception of risk being different from the true hazards

USAID Agrilinks: Don't forget to check out the Agrilinks event page for additional resources! <https://agrilinks.org/events/webinar-addressing-food-safety-animal-source-foods-improved-nutrition>

Bakirya Judith: In Uganda, pork is very popular and the issues are related. But the value chain is not organized. The name Pork is not used directly for cultural/religious issues - Its nick names used. Not much work technical work is being undertaken in the Pork Value Chain - it remains informal business!!

Andrew Bisson (USAID): Francois - you are hitting on a key point - consumer awareness is often low, in demand driven markets this presents options but needs to be handled carefully

Susan Bornstein: we can hear you Dennis!

USAID Agrilinks: We have Dennis on the line folks! Sorry for the Internet issues and thank you for your patience!

Innocent Twizeyimana: We can hear

Franck Berthe: @Francois and @Andrew: the example of Vietnam shows that risk perception can be different from "real" risk as established by risk assessment

Feroz Wani: can hear

Sarah Kehl: Great presentations! Will they be available online after the webinar?

Sara Garcia: We can hear Denis now!

AV Tech: Yes, some Internet and phone connectivity issues for Dennis in Rwanda, but we're keeping our fingers crossed.

USAID Agrilinks: @ Sarah, all resources will be available including webinar presentation and audio at <https://agrilinks.org/events/webinar-addressing-food-safety-animal-source-foods-improved-nutrition>

Pierre Gerber: to Silvia: is MoreMilk also looking at milk quality at farm gate, or isn't this considered as a major issue?

Sadou Soumana: Hi, what kind of services development program can promote to reduce FBD risk in West Africa?

USAID Agrilinks: Thank you Pierre and Sadou

USAID Agrilinks: I have passed your questions to our presenters

Francois Stepman: "White Gold: Opportunities for Dairy Sector Development Collaboration in East Africa", March 2014, 138 pages. This report presents findings from desk studies and country visits on the six East African countries (Burundi, Ethiopia, Kenya, Rwanda, Tanzania, and Uganda) made on request of the Inter-Agency Donor Group on Pro-poor Livestock Development.  
<http://paepard.blogspot.be/2014/05/opportunities-for-dairy-sector.html>

Hilary Creed-Kanashiro: What effect do hormones fed to cows have when present in the milk? Can they be eliminated, is this treatable?

Harley Stokes: Dennis, what is the incentive for the farmers to send the milk to the collection center if they are selling to raw milk vendors?

USAID Agrilinks: Thank you Hilary and Harley!

- Founè dite Aïssatou Traore: what are developing business plan for diseases, and slaughters participation in your business plan, to protect products
- Martin Ethy: To Dennis: How could you assure the traceability of milk once they are collected in the Milk collection center, knowing that Milk is for different origin, maybe from different farms. Thank you
- Glenn Lines: Are the milk collection centers stand-alone business entities that are auto-financing or are they project supported? What happens when the project funding ends?
- Feroz Wani: School feeding milk consumption looks wonderful idea...
- Russ Webster: Great presentations; could the speakers say a bit more about what their programs are doing to mitigate presence of mycotoxins in animal feed, and what are some of the key challenges in addressing this issue with producers?
- Esther Omosa-ILRI: In Dennis' PUSH and PULL illustrations, I would like to know if the project managed to monitor milk consumption at the END USER point say consumption patterns at household level?
- Rachel Kopay: Dennis, your lists of challenges are spot-on, and they are similar in so many markets globally!
- Russ Webster: I'm also curious to know whether the countries they are working in have effective food safety CODEX standards and enforcement mechanisms.
- James Akai: How does this food safety initiative, for example on dairy, reach households who rare free-range livestock from which they access milk only occasionally, not for commercial scales?
- Mo Salman: Some areas in Africa and Middle East are customized to boil milk prior to consumption (drinking hot milk is more suitable in these countries). What is wrong in encouraging this practice instead of requiring pasteurization?
- Feroz Wani: challenges seem common even here in Kashmir India
- Brian Milton: Excellent presentation from Dennis. Integrated approach is essential for effectiveness and sustainability. Focus and impact on commercial business considerations is key to success in building dairy.

Emma Blackmore: What incentives exist for producers to circumvent these collection centers and go straight to informal vendors? Or rather what are the benefits of people to participate in these cleaner chains?

Emma Blackmore: \*for people

Sara Garcia: most milk produced by small holders stays in the informal market (estimated at %80 in Rwanda). This make it difficult to measure end user consumption as the milk never enters a process line for tracking

USAID Agrilinks: great questions - thanks! got your correction Emma

Marian Boquiren: how did the milk collectors ensure compliance from producers?

Feroz Wani: an incentive at collection center or receiving the better feed, resulting in better production and trainings / capacity building by milk collection center can incentivize the and push people towards getting it tested and route through collection

Florence Egal: In FAO's experience years ago in Morocco, the outcome was poorer nutrition in smallholder producing families as they chose to sell their milk rather than feed it to their kids.

Bob Rabatsky: Hi Dennis. Are you still promoting PortaScience's Udder Check low cost test strips for checking dairy cows for mastitis?

Dawit Hagos: Is there a means of control for aflatoxin to deliver quality milk to the informal market users

Andrew Bisson (USAID): You are hitting the nail on the head Feroz- progress is tied up in incentives to promote improved quality/safety

Stacy Cummings: Congratulations on your growth to more than 85 centers.

Harley Stokes: Yes, we can hear you

Sarah Dumas: Would love to hear more about the producer-level interventions and incentives

John Oppong-Otoo: Hello Dennis, what is the level of implementation of HACCP system in the milk industry in Rwanda and are there state incentives for less endowed producers to install and implement HACCP in their operations?

Marian Boquiren: with the improved set-up and quality control, did profitability also improved? Would want to know more on how project changed behavior? What were the incentives?

Innocent Twizeyimana: yes, we following

AV Tech: We're with you Dennis.

Sara Garcia 2: Food safety starts on the farm. The key is to train small holders in proper animal care and husbandry to reduce food borne disease before it enters the food chain and create a systems where processor pay premiums for higher quality milk

Claire Baker: Can someone address antibiotic use for scours? What other treatments are used and how much loss is there?

Amirul Islam: very helpful presentation

Francois Stepman: What about access to safe FEED?

Esther Omosa-ILRI: Florence Egal, that has been the challenge selling more of the milk to purchase other social needs at the expense of household nutrition; also a possibility to sell milk and purchase other less nutritious foods.

Innocent Twizeyimana: thank you too

Martin Ethy: Thanks Dennis and the other for these nice presentations

Rachel Kopay: I am also interested in hearing about antibiotic use on-farm - and do the milk quality tests mention include testing for antibiotic residues in the raw milk?

Marian Boquiren: re: use of consumer container, did sellers also check that containers were clean? How did project "teach" consumers about food safety? Clean containers?

USAID Agrilinks: Folks we have various resources and links posted, please take advantage of the files for download and useful links!

Amirul Islam: Can we get all the presentation question and answer?

Barakat Mahmoud: Educating the public and adapting/implementing food safety programs such as GHPs, GMPs, HACCP, etc. (by the food industry) is the key to reduce the global burden of foodborne

diseases! you need to establish strong Extension programs that work with the government and other stakeholders!

- Samirah Faruk: How about Salmonella threat to feed, how do you deal with this
- USAID Agrilinks: Yes! Amirul. The presentation, webinar, audio recording and transcripts will all be available on the Agrilinks event page: <https://agrilinks.org/events/webinar-addressing-food-safety-animal-source-foods-improved-nutrition>
- USAID Agrilinks: These resources will be made available within one week of today
- Sara Garcia 2: Rachel, We at the Dairy Food Safety Lab at UC Davis will be investigating antibiotic residues in milk in Rwanda starting this summer. There is currently not much information on this issue.
- Luopu Garmi 2: Hi Dennis, your presentation was on the point and really helpful. The value chain process is unique in accessing nutritious clean milk.
- Florence Egal: Esther, at the time we ended up spending UN money through Ministry of Agriculture to ultimately boost major dairy actors (closely inked to the royal family).
- Rachel Kopay: Thank you, Sara.
- USAID Agrilinks: For more information on Aflatoxins, please visit the Agrilinks web page: <https://agrilinks.org/aflatoxin> and this one: <https://agrilinks.org/blog/exploring-storage-and-drying-solutions-aflatoxin-prevention> the following online chat: <https://agrilinks.org/events/askag-twitter-chat-aflatoxins-101>
- Samirah Faruk: My question is for Dennis
- USAID Agrilinks: Yes Samirah
- Francois Stepman: Indian-Dutch exploration on ways to reduce antibiotics in dairy farming: <http://paepard.blogspot.be/2014/07/indian-dutch-exploration-on-ways-to.html> + <http://paepard.blogspot.be/2015/04/reducing-antibiotic-use-in-dairy-farming.html>
- Harley Stokes: Hi @USAID Agrilinks - thanks for the links
- Harley Stokes: the 2nd link is broken

Dawit Hagos: Thanks Agrilinks for the links about aflatoxin

USAID Agrilinks: This is another resource that may interest participants, a webinar on food safety: <https://agrilinks.org/events/improving-food-security-and-trade-through-better-sps-systems-africa>

USAID Agrilinks: @Harley: <https://agrilinks.org/blog/exploring-storage-and-drying-solutions-aflatoxin-prevention>

Harley Stokes: Thanks!

Esther Omosa-ILRI: Florence, nutrition education/ social behavior change is likely to change the mindsets among the producers; using various approaches (innovative...like you did in Morocco. Maybe)

Francois Stepman: Access agriculture uploaded five new videos: 1. Keeping milk clean and fresh. 2. Taking milk to the collection center, 3. Managing cattle ticks, 4. Keeping milk free from antibiotics, 5. Pure milk is good milk  
<http://www.accessagriculture.org/search/milk/all/>

Henry Allieu 2: Thanks so much for the slides

USAID Agrilinks: Folks I am going to pull up our exit polls in just a few minutes, this does not mean that the question and answer portion will end - we will continue with the webinar until 11 answering various questions that we received! Please do take a moment to fill out our exit polls while we continue with the Q&A. Thanks!!

USAID Agrilinks: Any unanswered questions we will post answers to in the comments section of the Agrilinks event page within one week, be sure to continue the dialogue on the page and engage our experts!  
<https://agrilinks.org/events/webinar-addressing-food-safety-animal-source-foods-improved-nutrition>

Harley Stokes: @USAID - are we able to download select relevant files for download? I only see an option to download all

Madeleine Smith: Hi everyone, this is Madeleine Smith working with FAO. Thanks for the great presentations. I am interested in gathering a variety of case studies related to livestock and nutrition. 1) Related to several questions what are the experiences in using extension, product marketing, SBCC, or other approaches to promote both marketing and home consumption of safe foods? 2) Case studies related to addressing risks and challenges around separation of children and

livestock; 3) Case studies related to aflatoxin in ASF. Please share links or contact me directly – [mads.smith@hotmail.com](mailto:mads.smith@hotmail.com)

- USAID Agrilinks: @Harley visit the Agrilinks event page, all the links and resources are there: <https://agrilinks.org/events/webinar-addressing-food-safety-animal-source-foods-improved-nutrition>
- Henry Allieu 2: Handling processes of the animal sourced foods in improving household nutrition should be very paramount. Very much concern as well on the preservative and storage modes of these fresh stocks in the rural poor home settings for consumption
- USAID Agrilinks: @Madeleine! This is great! Great way to pull from the audience!
- Henry Allieu 2: Comment...
- Florence Egal: Esther, agree that nutrition education/communication is key. We used to have a cup of milk at school when I was a kid in France; we are now trying to reduce milk consumption. Granted the situation is different, but we should adopt whole diet approach based on local food availability and not focus on a given commodity.
- Russ Webster: Thanks again for a very informative seminar - Russ
- USAID Agrilinks: Please take a moment to fill out our polls! Thank you so much! We will continue to answer questions!
- Russ Webster: Will do.
- USAID Agrilinks: thanks Russ!
- Kelly McDonald: Great presentations, loved hearing about interventions/solutions are being implemented to promote safe consumption of ASF
- Andrew Bisson (USAID): Modest investments in training and awareness raising of stakeholders in the market chain have been shown to have substantial benefits - understanding where the risks are greatest which can be matched with simple solutions can be v impactful
- USAID Agrilinks: Folks - Thank you so much for participating in today's webinar! We are very excited at the level of participation and engagement from the audience and for your quality chat in the chat pod! Please remember that all the resources are available on the Agrilinks webpage: <https://agrilinks.org/events/webinar-addressing-food-safety-animal-source-foods-improved-nutrition>

Esther Omosa-ILRI: Florence, maybe the strategy may be very depending on context; for some developing countries like Kenya, we will need to promote milk consumption especially among the poor households; but yes with a forward thinking on how /when to adjust (a saturation point, of some sort)

USAID Agrilinks: we are going to close out shortly but please check out Agrilinks for more resources and be sure to contribute to Agrilinks with blogs and resources! Agrilinks is made by you and for you!

Sara Garcia 2: Thank you great Webinar!

Harley Stokes: Thank you for the presentations!

Aimee Rurangwa 2: How does the population know who is certified?

USAID Agrilinks: Thank you Sara and Harley for joining us and everyone else for joining us from near and far!

Franck Berthe: Thanks to all indeed

Amirul Islam: Great!! Thanks a lot to organizer and presenter

USAID Agrilinks: thank you Franck and Amirul!

Charlotte Serrem: Thank you for the presentations. Great session!

Feroz Wani: Thank you very much to all of you, it was a great learning session!

Florence Egal: Esther, which area of Kenya?

USAID Agrilinks: thanks for joining us, Charlotte!

Dawit Hagos: Thanks,

Samirah Faruk: Thank you for a great session

Lily Keledorme: Thank you for this knowledge sharing opportunity

Moffatt Ngugi: Thanks!

USAID Agrilinks: Thank you lily!!

Madeleine Smith: Thank you!

Nadia Namken: thanks!  
Marian Boquiren: thanks  
Kop'ep Dabugat: Thanks to all!!!  
Sadou Soumana: thanks for the useful presentations.  
Luopu Garmi: Thanks for the presentations