



# DAIRY SPLASH



**member**  
OF THE MONTH !



[www.rfhp.co.za](http://www.rfhp.co.za)

ESADA's member of the month is **Hanspack CC.**

It was established in 1997 as a supplier of various packaging materials to the dairy and fruit juice industries. Hanspack runs a blow moulding plant which makes 250ml and 500ml HDPE bottles for various fruit juice and dairy packers and white bottles for Drink Yoghurt packers.

[www.rfhp.co.za](http://www.rfhp.co.za)

**Eastern Dairies in Uganda unites cooperatives and improves market**

USDA jump-starts new business through Food for Progress program.

Eighteen months ago, 11 primary dairy cooperatives in Eastern Uganda faced challenges in marketing their members' milk; milk prices were low; demand for milk was volatile; and some buyers were unreliable in paying for deliveries. Acting independently, the cooperatives lacked the ability to mitigate the situation, resulting in insufficient household incomes for their more than 500 members, of which nearly 50 percent are women.

<http://www.dairyafrika.com/news.asp?ID=43>

## Quality of HTST Sterilized Milk Products

African dairy products need to continuously improve the quality of their products for them to be competitive globally. In this issue of DairySplash, ACB Hydrolock, a designer and manufacturer of **STERILIZATION Equipments**, explain the reasons behind the improvement of their sterilizers to the 2-stage HTST sterilization process. The improved process is aimed at suppressing the cooked taste and brown colour (alteration of the original products) due to the intensity of the heat treatment akin of the old sterilisation process. To download this report kindly visit; [http://www.dairyafrika.com/documents/Quality\\_of HTST Sterilized Milk Products.pdf](http://www.dairyafrika.com/documents/Quality_of_HTST_Sterilized_Milk_Products.pdf)

## Design Guidelines for Process Plants

Mr. R. Srichandan Babu, and Pankaj N. Shah from e-engineering solutions give highlights on the basic concepts of legal system, standards and codes, safety requirements, safe practice while designing a process plant. Importance of GMP (Good Manufacturing Practices) and modular design concepts are explained. Plant personnel and plant designers are required to know these basic plant design criteria/guidelines while designing a process plant.

Plant Design refers to the automation technologies, work practices and business rules supporting the design and engineering of process plants. Such plants can be built for CPG (Consumer Packaged Goods) industries such as Dairy, Food, Home & Personal Care (HPC), Pharmaceuticals, and chemical. To download this report kindly visit; [http://www.dairyafrika.com/documents/Design Guide Lines for Process plant.pdf](http://www.dairyafrika.com/documents/Design_Guide_Lines_for_Process_plant.pdf)

## Parmalat declares 'Quality is not negotiable' at the launch of Cheese Plant

Heading into the festive season Parmalat launched a cheese processing plant that will enable the company to begin manufacturing cheese in Zambia. The factory was officially opened on 28<sup>th</sup> November 2007.

Expressing delight at this development guest of honour deputy minister of Agriculture and Cooperatives Daniel Kalenga, MP, said Parmalat is a company that plays a big role in the agriculture sector in particular the dairy industry in Zambia.

During the course of 2007 Parmalat made significant reinvestments to its operations, in addition to the cheese processing plant, Parmalat purchased a 1 liter tetra packing machine – the only one of its kind in Zambia. Parmalat also begun upgrading its Kitwe plant by installing additional sachet machines and bottle filler equipment which has enabled the plant to produce and pack fresh cream, in addition to its renowned Morning Fresh milk and Lacto mabisi brands. more <http://www.dairyafrika.com/news.asp?ID=44>

### Others secretariat notices;

#### Advertise in the ESADA website;

ESADA is offering the stakeholders an opportunity to advertise on the [www.dairyafrika.com](http://www.dairyafrika.com) website. With high traffic of targeted consumers, ESADA would like to give introductory offer of USD 800 for non-members and USD 600 for members for three months.

#### Trade link;

ESADA would like to invite members to make use of the [www.dairyafrika.com](http://www.dairyafrika.com) trade link to sell or source products and other inputs. For more information visit [www.dairyafrika.com](http://www.dairyafrika.com)

#### Join ESADA;

ESADA would like to invite stakeholders in the dairy sector to join ESADA in order to start enjoying the current and projected benefits. For more information and to join visit <http://www.dairyafrika.com/section.asp?ID=9>.

For more information on above contact [secretariat@dairyafrika.com](mailto:secretariat@dairyafrika.com)



### [The 4<sup>th</sup> African Dairy Conference and Exhibition](#)

Theme **“AFRICAN DAIRY: REGIONAL INTEGRATION – THE KEY TO GROWTH”**

Registration is now OPEN. Visit [www.dairyafrika.com](http://www.dairyafrika.com) to register and enjoy early bird discounted rates.

**Second Global Dairy Congress;** 11-13 March, 2008. Theme. “Taste of the Future” in Athens. More info <http://www.zenithinternational.com/events>.

*Expression of opinion, claims and statements of supposed facts do not necessarily reflect the views of ESADA. While every effort is made to report accurately, ESADA will not accept liability in regards to any statement, advertisements, facts or recommendation made herein.*

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