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MOLI-Project aims at improving the livelihoods of 7,000 livestock farming families in 5 municipalities in the Kakheti region. The interventions focus on connecting farmers with small businesses, such as dairies, feed mills, veterinary pharmacies and machinery service providers that provide improved inputs, services and advice in order to **increase the dairy and meat production, enhance market access** and, together with local government, **create a successful business-enabling environment.**

MOLI-Project is a rural development project implemented by HEKS/EPER, in partnership with HELVETAS Swiss Intercooperation and Association of Business Consulting Organisations of Georgia – ABCO Georgia, with the financial support from the Swiss Cooperation Office for the South Caucasus.



IMPROVED FOOD SAFETY IN DAIRIES AND SLAUGHTERHOUSES





ing the necessary changes in their operations, process flow and investments face a real risk of being fined or even closed down in the future. Considering that the milk-processing sector exists primarily of small dairies, this could have a major impact on the local economy and jobs.

Our Intervention

From basic production practices to European food safety standards

In Georgia there are many small-scale businesses, such as dairies and slaughterhouses, that process milk and meat without any external advice from food safety experts. As the government is increasingly taking food safety issues seriously and is making an extra effort to further professionalize the milk and meat sectors, there is a great need for dairies and slaughterhouses to start investing in food safety measures. Those agro-processing companies that are not mak-

To strengthen the milk- and meat-processing sector - and preventing the potential closure of many Small and Medium Enterprises (SMEs) - MOLI designed a strategy that builds on the expertise of food safety consultants and veterinarians. These experts have been linked to small dairies and slaughterhouses to raise awareness and give advice on how to address food safety issues in the companies and along the supply chain. Through this intervention many SMEs in Khaketi are in the process of becoming compliant with high quality food safety standards that apply to modern dairies and slaughterhouses.



What are the Adapted Good Practices?

- By working with veterinarians who regularly monitor the health conditions of livestock, enterprises such as dairies and slaughterhouses, have been able to improve the quality of the milk and meat that they receive from the farmers.
- As dairies are paying more attention to food safety, they are increasingly promoting the use of basic hygienic milking equipment, such as filters, containers and detergents. As a result farmers are supplying better quality and cleaner milk to the dairies.
- With support from food safety consultants, dairies are progressively ensuring compliance with food safety standards by implementing a management system such as HACCP (Hazard Analysis and Critical Control Points) that builds on improved record keeping, behav-



What are the Benefits?

- Dairies have access to better quality milk thanks to improved health of cattle. As a result they can produce more cheese and increase sales.
- Dairies and slaughterhouses' potential market access is increased due to food safety compliance. As retailers of cheese and meat products are becoming more aware of food safety issues, they are increasingly demanding that their suppliers are compliant with food safety standards.
- Dairies and slaughterhouses that are compliant with NFA requirements will stay in business and improve their competitiveness in the market - they are not fined or closed down.
- Consumers will benefit from reduced health risks thanks to safer production of cheese and meat.



Key Messages

- Think ahead and invest in food safety measures: this will save you money, time and ultimately your business!
- Food safety compliance does not only keep you in business - it also gives you opportunities to access new markets, as more and more retailers and traders demand better quality food.
- You don't need to do it alone! Experts, like food safety consultants, can help you make the necessary changes and their advice saves you money in the long run.
- Stay informed and search for updated information at the National Food Agency!