How can dairy ingredients contribute to better nutrition for malnourished children in developing countries?

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More than one in four of all children below the age of five suffer the effects of stunting due to malnutrition, according to UNICEF. For many of them, the problem is not that food is in short supply, but that the food, their families can afford, lacks essential nutrients for growth and development. Local supply chains either do not exist or are not equipped to deliver nutritious, safe and affordably priced foods to the consumers who need them most.

Clinical studies have shown that inexpensive milk-derived ingredients such as whey protein and permeate can be used to boost local dairy production and make important nutrients more easily available.

A few years ago, the GAIN Nordic partnership set out to bring this nutrition to low-income consumers in developing countries. By connecting international businesses and NGOs with local dairies and farmers, GAIN Nordic intends to build local dairy supply chains.

The first three-year project in Ethiopia is well underway. Supported by the Danish development cooperation agency Danida, the objective is to bring an affordable and nutritious yoghurt to market – and, through that, contribute to the UN Sustainable Development Goals.

Arla Foods Ingredients and the Danish aid organization DanChurchAid are among the key partners that are now working with Ethiopian dairies and smallholder farmers to achieve the project's aims.