

Food and nutrition safety: The caprine production value chain in Paraguay

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The objective of the study is to examine food and nutrition safety in the goat production value chain. The value chain of food production in recent years has become one of the main paradigms of the theory and practice of development. This is the reason why the Food and Agriculture Organization of the United Nations (FAO) has released manuals on the development of sustainable food value chains. In Paraguay, the conditions of vulnerability affect 40% of the population in as much as the prevalence levels of malnutrition and basic diseases prevail. This work highlights the importance of the value chain of goat production as a national movement for society as a whole. The objective of this study is to promote consumption of meat and milk, integration of the product to the commercial chain, strengthening the demand for goat products (meat and milk) and the diffusion of nutritional properties through the execution of a plan of food and nutrition education to the population. The breeding of goat cattle in Paraguay is still insipient despite being a rustic animal in terms of breeding, it serves dual purpose (meat and milk) contributing to the diversification of family farming, self-consumption and marketing their products. The sustainable breeding of goats increasingly gives importance to the adaptation of production. Because of the characteristics in terms of the way of grazing, it is considered as the species of choice to be coupled to any place, where other species have no possibilities of adaptation, development and production. The goat is an animal that has its own place in livestock production, being a good provider of proteins for the population's diet. The goat breeds found in Paraguay are: Anglo Nubian, Toggenburg, Alpine French, Saanen, Boer and Creole respectively.

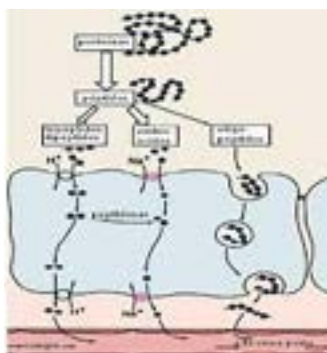


Figure 1: Goat's milk protein is, due to its more digestible nature, absorbing its amino acids more efficiently than those of cow's milk protein.

Recent Publications:

1. Haenlein G F H (2004) Goat milk in human nutrition. Small Ruminant Research. 51:155-163. Doi:10.1016/j.smallrumres.2003.08.010.
2. Park Y W (2006) Goat Milk Chemistry and Nutrition. In: Handbook of Milk of Non-Bovine Mammals. Blackwell Publishers. Pages:34-58. Doi:10.1002/9780470999738.ch3.

Biography

Antonio D Danei graduated from Universidad del Norte, Asunción, Paraguay; has completed Postgraduation in Nutrition and Cancer from Argentine Society of Clinical Nutrition, Córdoba, Argentina; Postgraduation in University Didactics from Paraguay Baptist Medical Center, Asunción. He also pursued course in Genetics and Nutrigenomics from the University of Navarra/ Nutrigenomics Institute of Madrid, Spain. He is the Anchor of several TV programs on food education and health. He is a Member of the Directive Commission of the Association of Registered Dietitian of Paraguay; Member of the Council of Registered Dietitian of MERCOSUR (Community Market of South America).

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