

There is a good reason why we love dairy. It's not just the topping on your favourite pizza, that stringy addition to your toasted sandwich or the creaminess of macaroni and cheese.

Dairy, including cow, goat and sheep milk contain casein. During digestion this protein releases casomorphins, which is a chemical much like an opioid. These casomorphins can attach to neuroreceptors in our brains, as a narcotic would, resulting in the release of dopamine, giving a feeling of stress release and has even been likened to addiction.

Cheese's high fat content may also make it easy to crave. Food cravings are triggered by the part of your brain that handles reward. The release of endorphins after eating can be particularly pleasurable, leading you to want more of the same experience.

Some studies even suggest that casomorphins have health benefits, such as anticancer and antioxidant properties – although more research is needed.

This is why dairy reigns supreme and has captured our hearts and taste buds like no other.

Dairy championship

The SA Dairy Championship 2024, regarded as a world class event, have again excelled this year bringing in over 1 000 entries from 78 producers.

"Not only does it underscore the diversity and extensive array of products we manufacture, but it also shines a spotlight on the significant contribution the dairy sector makes to the South African economy," says Breyton Milford,

Image courtesy of www.freepik.com/



Breyton Milford

the General Manager of Agri-Expo, who have once again successfully hosted the championships, that have been held since 1834.

The 191st Awards Dinner was held on 25 April in Durbanville, judging both store shelf dairy produce and artisan dairy products.

It's all about the dairy ...
Because we love it!



The number of quality continental dairy products being judged have been steadily increasing over the years due to the increase of demand and the artistic innovation of local cheesemakers. Bringing in a larger variety for consumers.

Woolworths was once again a clear winner by topping the winnings with nine out of the 12 cream awards and scoring the highest average point, being announced the SA Dairy Product

of the Year winner with the Mature Gouda (10 months).

Fairview, also a firm favourite in South Africa, won a whopping 11 SA Champion titles and six prestigious Qualité awards, the highest number of Qualité awards this year. While Faircape Dairy won an impressive five Qualité awards.





Insulated Structures
Efficiency At Work

Effective solutions to reduce the cost of in-store refrigeration

Polyurethane Injected Panels

- Standard panels: Outer and inner skin of frost white Chromodek, also available in black finish.
- Polyurethane injected panels for superior insulation and adhesion.
- High-impact PVC interlock profiles on all edges provides totally sealed insulation and a perfect vapour barrier.
- Tongue and Groove panel options available.
- Easily erected.
- Optional skin finish in Stainless Steel – Grades AISI 304 AIS 403.

Cold & Freezer Rooms



Floors – Fabricated and Concrete

Fabricated Floors

- The inside floor finish is 1.5mm Aluminium tread plate glued and screwed to a marine ply base.
- Galvanised plate options available in lieu of the Aluminium Chequer Plate finish.

Concrete Floor

- Concrete floors are used for flush or step-up entry and in permanent structures. Usually a recess of 150–170mm is used to accommodate the foam slab insulation and the concrete screed.



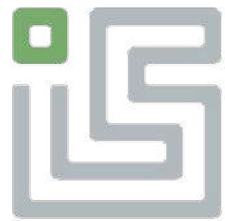
Meat Rails

- Hot Dipped Galvanised system.
- Support structure integrated into insulated panels.
- Optional free-standing continuous galvanised system with bends and switch gear.

Aluminium Chequer Plate

- Installed as an option to protect panels from scratches and light impact damage.
- 1.5mm and 2.0mm thick options.
- Standard height 1 250mm AFFL.





Insulated Structures
Efficiency At Work



Up to 40%
Energy Saving



New or Retrofit
Existing cases

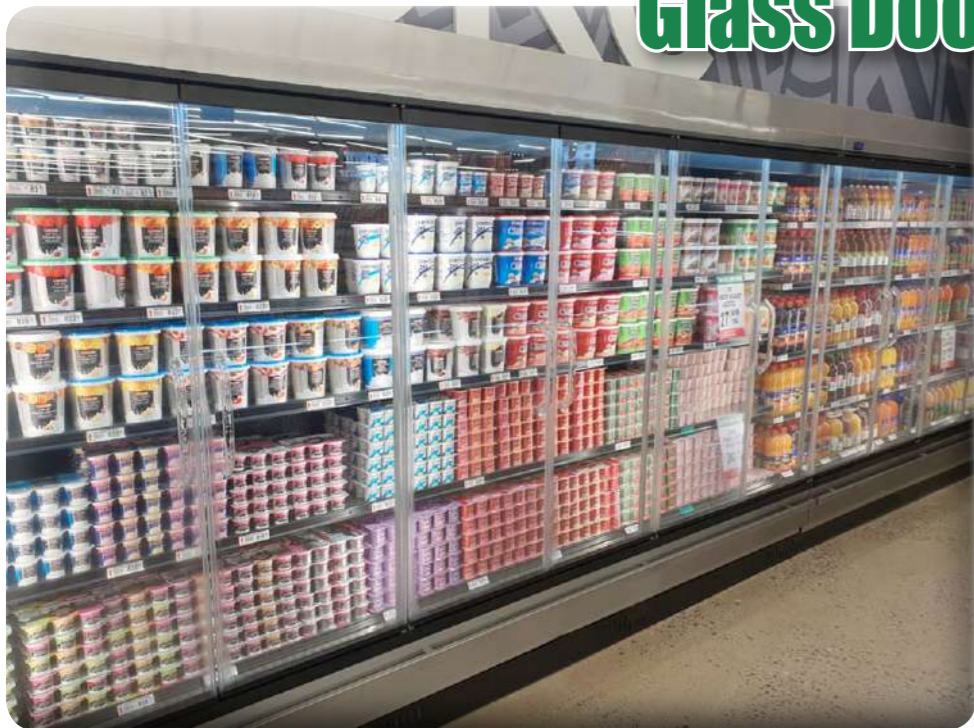


Environment
Respect

Benefits of Airshield Glass Doors

- Reduce Energy consumption.
- Extend Product shelf life.
- Double Glazed Argon filled void for better insulation.
- Optimal Product temperature.
- Glass doors have an option of Mullion lights. Quoted separate.
- Handles included.
- Up to 40% energy saving.
- Solution for new cabinets or retrofitted on existing cabinets.
- Doors are spring loaded.
- Less cold air spillage – warmer aisles.

Airshield Glass Doors



Ways to save

With energy cost rising and food retailers looking to improve the shopping experience environment for customers, Insulated Structures has developed an effective solution to reduce the cost of in-store refrigeration while enhancing the customer experience.

Insulated Structures doors are easy to retrofit on in-store cabinets to reduce the energy required to keep chilled foods at the correct temperature.

Meanwhile, customers are able to clearly see and access the products on offer. Reduced energy requirements means smaller refrigeration plant selection for new stores. These savings will off-set the initial cost of the doors. Up to 40% reduction in refrigeration requirement has been achieved.



Standard Airshield Glass Doors with a Black Frame.
Heated Hybrid also available in this design.
Heated Hybrid Glass Doors are fitted with a heater to reduce condensation on the doors in Coastal areas.
Heated Hybrid is fitted with soft closers.

Premium Airshield Glass Doors.
Frameless Door with Argon Gas filled for better insulation.



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Image by Shubham Tiwari | Design Talk, www.canva.com



Why is dairy so beloved?

Dairy is never just plain cheese or milk, and South African palates have not been very imaginative in past years. Now, with outstanding creativity and innovation of our local cheesemakers we are being spoilt for choice with the continuous evolution and creativity of exciting new tastes and textures for consumers to constantly explore.

A great example is a tasty treat from Fairview Cheese Company providing the Woolworths Raspberry Roulade with Pink Peppercorns winning a prestigious *Qualité* award.

Another great *Qualité* winner from the SA Dairy Championships SA 2024, is Belnori Boutique



Cheesery's St Francis of Ashishi cheese made with half goats' milk and half Jersey milk, a creamy mould ripened cream cheese encased in ash.

Another category that did very well is the ice cream category, with Polar Ice Cream winning a *Qualité* award for their Signature Salted Caramel Ice Cream with Salted Caramel Sauce. And if that doesn't sound decadent enough, they also came out tops with their Polar Premier Swiss Chocolate Ice Cream and Cannoli Lolly – rolled wafer biscuit filled with vanilla ice cream and capped with chocolate.

Lancewood was also awarded for their Toffee Fudge Flavoured Low Fat Drinking Yoghurt and a Plain Medium Fat Cream Cheese.

As we are introduced to more refined and interesting dairy options, the range for diversity is welcoming and exciting.

Not to be eaten alone

Dairy can transcend into a taste sensation when paired with a particular cracker, wine, preserve or a sprinkled topping.

Oh, and of course, dairy is also best paired with wonderful people! Dairy brings people together, whether shared on a charcuterie board for a get together with friends or melted into gooey, stringy goodness on top of pizza for a movie with the family.

On the right are some brilliant ideas for pairing dairy, whether with friends or just for some private indulgence ...

Benori cheese varieties. www.belnori.com/



Sustainable and eco friendly

As the world is becoming more conscious of helping slow down the damage we do to the environment, farmers and producers are finding more ways to become sustainable by reducing

Dairy	Pairing Foods	Drink Choices
Plain Yoghurt	Fruit, muesli, nuts, seeds, honey, coconut, chocolate	Fruit juice, tea, coffee
Plain Ice Cream	Sauces, fruit, sprinkles, wafers, nuts, honey	Hot Chocolate
Soft – cottage cheese, feta, brie, mascarpone, ricotta	Crackers, berries, nuts	Champagne, sweet white wine, red fruity wine, cider
Semi-soft – mozzarella, stilton, provolone, edam, gouda, roquefort	Roasted vegetables, apples, grapes	Chardonnay, merlot, cider, pilsner
Semi-hard – gruyere, cheddar, Emmentaler, Swiss, Monterey Jack	Dark chocolate, nuts, dried fruit,	Pinot noir Syrah, Belgian Ales
Hard – Cheshire, Cantal, Gloucester, Manchengo, Serena	Nuts, honey, olive, fruit, salted meats, vegetables, preserves	Chianti, Pinot Noir, heavy ales and stouts



damage to ecosystems, water systems, biodiversity, reducing greenhouse gasses and pollution.

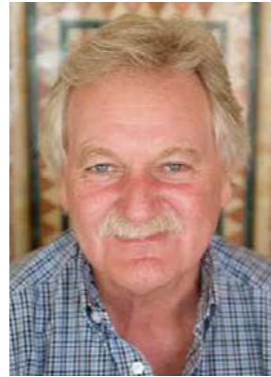
The Milk Producers' Organisation (MPO) is a representative producers organisation focused on serving the primary sector of the South Africa dairy industry. The aim is to support and enable South African dairy farmers to build profitable, sustainable, and competitive businesses.

"We are seeing more and more dairy farmers implementing sustainable farming practices, including ...

- Renewable energy recourses, including the installation of solar and biogas systems.
- Invest in genetics
- Longevity of animals, linking to animal health – dairy farmers try to ensure their cows are happy, healthy, and cared for in order to maximise production.
- Planting of multi-specie pastures in pasture-based systems. This not only enhances soil health and reduces CO₂, but also increases production of milk.
- Water and waste management practices, including irrigation sufficiency and slurry dams."

South Africa may not be as advanced as in the rest of the world, as Europe has strict sustainability practices and in other parts of the world, they even receive sustainability grants.

South African producers are also on a faster track to sustainability due to the shortcomings of Eskom and having no other choice but to invest resources into alternative energy.



Charles Back

As for Fairview, Charles Back, a third-generation owner, expressed, "We combine traditional European recipes with a distinct South African flair, using only the finest sustainably sourced ingredients."

When it comes to farming, Nestlé is another good example of responsible farming. Their ambition is to make their Skimmelkrans dairy farm reach net zero carbon emissions, this should have been achieved in 2023.

The government packaging regulation which came out in 2021, made EPR (extended producer responsibility) mandatory for all producers and imports of packaging.

It is also on the agenda for the government to propose stricter regulations for extended producer responsibility (EPR). These regulations are being taken seriously by South African dairy producers, ensuring sustainable and ecofriendly products.

Polyoak is one such supplier who takes environmental packaging seriously, having a 'circular economy' which is a framework that challenges climate change, biodiversity loss, waste and pollution by manufacturing packaging that is widely recycled.

Polyoak manufactures their dairy bottles using high density polyethylene plastic which can be recycled into new bottles for personal care and detergent products. Other recycled products are refuse bags, bins, pipes and parts for engineering and mining applications.



Image: <https://en.wikipedia.org/>

The iconic Goat Tower, loved by both kids and adults, serving as the cherished home to Fairview's furry mascots since 1981.



VOTE GOAT!

In a move that raised eyebrows and provoked uproar among traditionalists, Fairview Wine and Cheese, under the visionary leadership of Charles Back, announced a groundbreaking strategy to tackle economic

challenges head-on. Fairview bid adieu to human labour and welcomed their four-legged friends to take over vineyard duties.

This is done through a concoction of goat pheromones, CBD and methamphetamines with one dedicated worker meticulously rubbing this special solution on the vine tips, transforming them into irresistible delicacies for Fairview's caprine comrades. With a newfound zest, these meth-infused goats work tirelessly, munching away at the summer canopy and winter pruning tasks, day and night.

As with any bold innovation, there are dissenting voices. Workers and unions, particularly the Wine Workers Federation (WWF), up in arms, protested against the replacement of human labour with their bleating buddies. The vineyard gates became a battleground, with picket signs clutched tightly in furious fists and chants of solidarity echoing through the air.

Amidst the protests, Charles Back stands firm, "We understand the concerns of our workers," he declares, "but in these challenging times, we must embrace innovation to survive."

Fairview remains committed to dialogue and progress. They are exploring further avenues to incorporate goat labour in the winery and cheese factory, all in the pursuit of reducing wage bills and embracing a sustainable future.

To inject some fun and frolic into politics, the GOAT Party is here to turn up the bleat and herd this country onto the right track!

www.instagram.com/p/C6yKS3fqwk/





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Types of sheep milk cheese

While cheese made with sheep or ewe's milk may seem rare, some of the most famous and common cheeses fall into the category of sheep milk cheese, including feta, ricotta, and pecorino. They come in various degrees of firmness and sharp yet pleasant flavours, making them a general favourite to be served on cheese boards or with fruits and salads.

What's unique about sheep milk cheese

Sheep's milk contains considerably higher amounts of calcium and butterfat than cow and goat milk, providing more solid material for curdling and cheese production. In fact, it has almost twice as much butterfat as other milk sources, resulting in the characteristic creamy or buttery mouthfeel of sheep milk cheeses. It makes them a favourite to pair with bolder red wines like Bordeaux or Cabernet Sauvignon.

These high fat levels are also the reason behind the most distinctive feature of sheep milk cheese – they 'sweat' when brought to room temperature. It is because of the fat melting and precipitating as liquid globules.

The higher calcium content makes the milk less prone to contamination during the cheese making process. www.onlyfoods.net/



Julia Baker
– creating engaging and relevant content for Supermarket & Retailer Magazine



Kieno Kammies on CapeTalk with CapeTalk broadcasting from the Fair Cape Dairies farm.



A study highlighted the value of mechanical scratching brushes to a cow's well-being. Using the same weighted gate setup, it found that cows were as interested in rubbing up against the spinning bristles as they were in gaining access to fresh feed. Although the brushes are not cheap, the findings have convinced a growing number of farmers that they are worth the expense. <https://www.nytimes.com/>

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Dairy's health benefits & nutritional value

When it comes to dairy, its health benefits and nutritional value might surprise you. While often viewed as a guilty pleasure, dairy offers several nutrients that are good for your body.

Dairy provides important vitamins like vitamin A, D, K and zinc. The conjugated linoleic acid in dairy may ease inflammation and is also known to prevent heart disease.



Manie Libbok

Athletes and bodybuilders regularly use casein protein powder, finding that the protein has great benefits for bones and muscle. True to that fact, Woodlands Dairy, creators of the award-winning High Protein Recovery (HPR) drink, has announced an exciting partnership with Springbok rugby player Manie Libbok.

Protein carries out chemical reactions, like digestion. It helps tissues and organs change and grow as needed. It protects your body from viruses and bacteria and support your body's movement by providing cell structure.

"Protein is a vital part of any balanced diet," says registered dietitian Elyse Homan, MS, RD, LD.



Elyse Homan

“Casein forms a gel-like substance in your stomach,” Homan explains. “It releases more slowly than other proteins and takes longer for your body to absorb.”

The health benefits of casein include ...

- Gives you all the essential amino acids. Casein is a complete protein and has all nine essential amino acids.
- Reduces muscle breakdown. The slow absorption consistently feeds your cells with amino acids, allowing muscles to recover instead of breaking down.
- Promotes muscle growth. Casein has a high amount of leucine, and amino acid that regulates how your body changes food into energy, which helps build and repair muscles.



<https://hn.linkedin.com/in/jlvargasb/en>

- A brilliant source of calcium. Apart from being essential for teeth and bones. Lack of calcium can lead to loss of bone mass and osteoporosis.

When it comes to teeth, dairy is intimately associated with the childhood growth of oral tissues and to their continued integrity through life. Dairy products contribute to maintaining this healthy status and may prevent dental caries (decay of tooth or bone) by the actions of bio-active components genetically encoded in milk composition.

Dairy products and oral health ScienceDirect

Lactose intolerance is real for many people, nowadays stores have a range of dairy free or plant-based dairy for those with specific dietary restrictions like lactose intolerance. This is a great solution for those who are unable to eat dairy products but still love the taste.

Dairy's saturated fat and salt contents may also cause problems for people who are sensitive to dietary fat or have high blood pressure.

Is cheese addictive? healthline.com

Whether you're a fan of creamy Brie, or pungent Blue cheese, a sweet double cream yoghurt, or a flavoured milk, there's a type of dairy out there for everyone to enjoy. So, savour each taste and celebrate the love for dairy in all its delicious forms. Whether you pair it with wine, sprinkle it over salads, or melt it into your favourite dishes – let's raise a toast to this versatile ingredient that brings joy and flavour to every occasion. **SR**





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Celebrates World Milk Day

Sustainably farmed nutrition.

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Celebrate the Journey from Farm to Glass with NESTLÉ® NESPRAY® on World Milk Day

As part of the global celebration of World Milk Day, NESTLÉ® NESPRAY® takes pride in championing the farm-to-glass journey of our product, embodying the essence of our commitment to delivering the highest quality milk to our consumers.

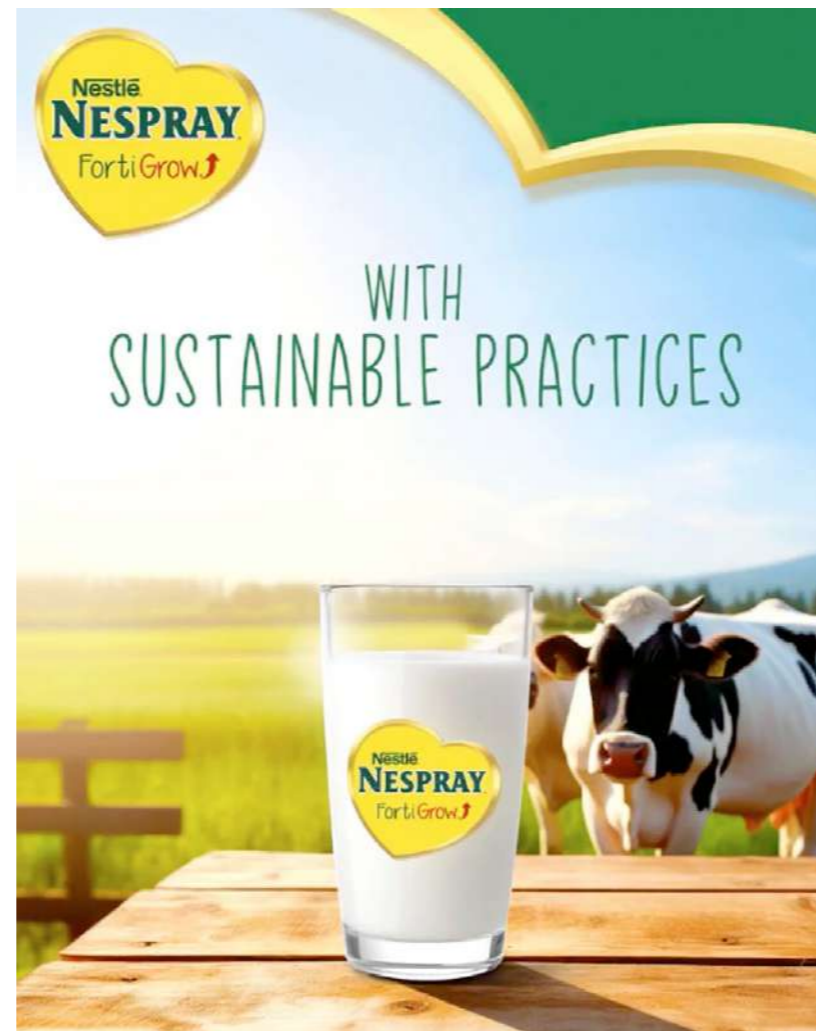
World Milk Day, held on June 1, is an initiative of the Food and Agriculture Organization of the United Nations (FAO). The day is dedicated to recognizing the importance of milk as a global food source and celebrating the hard work of dairy farmers around the world. World Milk Day encourages people to enjoy milk – and to appreciate the hard work that goes into producing it. This year, the spotlight is on dairy as an accessible, affordable, and nutrient-dense food, critical to balanced diets worldwide.

The NESTLÉ® NESPRAY® team is both proud and excited to join in this celebration, as we share the same values and commitment to bringing nutritious and quality milk products to every household. Our story is a testament to the journey of milk, from the hardworking dairy farmers to the nurturing of school-aged children worldwide.

100% of our milk comes from local, sustainable farms – and each farm is regularly audited to make sure they're adhering to our stringent quality and safety standards. These sustainable dairy farms are committed to nurturing both children's futures and the future of our planet.

Once sourced, the fresh milk goes through a meticulous quality check process. The milk is tested for antibiotics and toxins that can contaminate milk. Our state-of-the-art technology ensures that the milk we provide is safe, healthy, and meets the high-quality standards set by NESTLÉ® NESPRAY®.

Our commitment to quality doesn't stop there. We ensure that our milk retains its nutritional value throughout the production process.



The fresh milk is carefully processed and dried to create the milk powder that forms the basis of NESTLÉ® NESPRAY®, locking in some of the essential nutrients needed for children's healthy growth and development.

Finally, it ends its journey in the hands of parents like you – NESTLÉ® NESPRAY® is a source of Iron, Calcium and Vitamins A, C and D. These nutrients supports growing children.

We're very excited about this global movement, and invite you to join us as we recognise the role of milk in our diets. With World Milk Day focusing on the value milk offers in terms of nutrition and development, we're proud to champion what this day stands for.



**Let's raise a glass
this World Milk Day.**

Here's to the dairy farmers.

The quality checkers.

The processors and the packers.

And, of course, to you – the milk-drinkers,
and parents of a generation of healthy children.

References:

<https://worldmilkday.org/>

<https://www.nespray.co.za/articles/100-locally-sourced-fresh-milk-their-glass>



Why dairy has a significant place in sustainable diets



Many South African consumers are becoming more aware of the climate change impacts of their food choices and are looking for practical ways to shift towards a more sustainable diet.

“Although including more vegetables and fruit, whole-grains and legumes in our family meals can be more environmentally friendly, sustainable diets must also be healthy diets and because of their unmatched nutritional quality, animal-based foods such as dairy play a vital role in sustainable diets.”

It’s important to understand what the experts mean when they talk about sustainable diets. Environmental factors are an important consideration, but so are nutritional needs, affordability and whether the diet is culturally acceptable. A sustainable diet must be one that is accessible,

affordable as well as good for the planet and people’s well-being.

According to registered dietitian at Rediscover Dairy, Maretha Vermaak ...



Maretha Vermaak

“A healthy diet consists mostly of plant-based foods and includes moderate amounts of eggs, dairy, poultry, fish, and small amounts of red meat. This balance of a variety of foods is really important.”

“Diets that are predominately or exclusively plant-based may lack several micronutrients, such as vitamin B12, iron, calcium, and zinc, which are essential for the body’s functioning and the prevention of nutritional deficiencies. Not only are animal-source foods such as dairy rich in most of these micronutrients, but their bioavailability is also higher compared to plant-sourced foods.

“Another important consideration when it comes to sustainable diets is that consuming a diet that exceeds a person’s energy requirements is regarded as an environmental burden. Reducing overconsumption and improving the energy balance of your diet will have both health and environmental benefits. This is relevant in countries such as South Africa where we have such high rates of overweight and obesity.”



World Milk Day was celebrated on Saturday, 1 June 2024.

This year’s theme focuses on the role of dairy in delivering quality nutrition to nourish the world.

Activities and events will be highlighted on social media channels with the hashtags #WorldMilkDay & #EnjoyDairy and will include videos from dairy farmers and producers around the world highlighting the sustainability practices that are in place on today’s farms and production facilities.

To find out more about dairy’s role on healthy diets, visit <https://www.rediscoverdairy.co.za/>

The Consumer Education Project (CEP) is an initiative of Milk South Africa (Milk SA).

Milk SA is a voluntary, non-profit company set up to promote the development of the dairy industry. The Project is multidisciplinary as it uses expert knowledge from different disciplines that is communicated to the target audiences through television, social media, digital media, radio and print, focussing on the health and nutritional benefits of dairy.

Because diets are culturally based and geographically influenced, different populations have certain nutritional challenges. For instance, in South Africa calcium intake is low across all age groups, and researchers have attributed this in part to a low consumption of dairy.

Therefore, the South African food-based dietary guidelines encourage the consumption of milk, yoghurt or maas on a daily basis.



Professor Mieke Faber, Extraordinary Professor at North West University explains ...



Mieke Faber

“The impact of dietary shifts on health and the environment is context-specific due to diverse food systems and discrepancies in food security and nutritional status across and within countries.”

“In most high-income countries, consumption of animal-source foods should be limited because of high risks of non-communicable diseases (NCDs) and environmental footprints. So, shifts towards a more plant-based diet will simultaneously reduce health risks and environmental impact. However ...

“In many low- and middle-income countries with a high prevalence of nutrient deficiencies and undernutrition such as South Africa, diversifying the diets and increasing the intake of animal-source foods will be needed to supply adequate amounts of essential nutrients, with a consequent increase in environmental impact.”

“Under these circumstances, meeting dietary requirements and nutrition targets would be the priority, with a somewhat higher environmental impact as a trade-off.”

As you think of ways to make your family’s diet more climate friendly and sustainable, you need to take into account healthy balance and nutritional

quality as well as consider other factors around food consumption that impact on the environment.

Eating more plant-based foods – experiment with ways to include more vegetable and fruit, legumes, grains, nuts and seeds in your meals. Some ideas include planning meals that use a variety of differently coloured vegetables, adding leafy greens and tomato to your cheese sandwich or spinach and red pepper to an omelette. Try out delicious recipes for meals that are plant-based and boost the nutritional quality by including legumes and dairy.

Limiting highly processed foods – reduce the amounts of nutrient-poor sugary beverages, salty snacks and high fat take-aways that you purchase every month. Instead focus your food budget on food choices that are nutrient-dense such as fresh vegetables, fruit, milk, yoghurt and meat. Cultivate an interest in cooking from scratch, and make preparing healthy meals and lunchboxes a fun, team effort in your home.

Limiting red meat – Smaller portions of beef cuts can be used in meals and legumes such as beans, lentils and chickpeas can be added to bulk up a stew, curry, mince sauce or casserole. It helps to plan fewer red meat-based meals in a month, opting instead for chicken, fish or vegetarian alternatives.

Reducing your food waste – many consumers don’t realise that our collective food waste is a major contributor (around 10%) to global

greenhouse gas emissions. So, cutting down our food waste is one of the most effective ways that consumers can lead more climate friendly lives.

This means planning your meals, shopping only for what you need, storing food correctly, freezing surplus food whenever possible, giving away excess food and making sure you use perishable food items such as dairy before their expiry dates.

Recycling, reusing and repurposing food packaging waste – while food packaging has a protective role, it is a major contributor to environmental pollution. Actively reduce your use of single-use plastics and use reusable shopping bags for your food shopping. In addition, set up a family system for recycling, reusing or repurposing your food packaging waste to reduce your household’s impact on the environment.

Growing anxiety about the climate crisis is motivating more people to be open to adapting their diets and this presents an opportunity for us to also improve our food choices for better health.



Every shift we make towards climate friendly lifestyles must include our focus on nutritional quality and its impact on our well-being, all within the framework of our food budgets. This means that nutrient-dense, affordable, accessible foods such as dairy will have a long future when it comes to being part of sustainable diets. **SR**





DSA Lab Services

An independent scientific laboratory promoting research and legal compliance within the South African dairy industry.

dsalab@dairystandard.co.za



For more information about food safety management systems and compliance, contact the Dairy Standard Agency on 012 665 4250 or send an email to info@dairystandard.co.za.

Supported by





The Dairy Standard Agency

Where quality and food safety meet

The Dairy Standard Agency (DSA) is a registered non-profit company (NPC) in terms of the Companies Act, 2008 (Act 71 of 2008). Its primary objective is to promote the compliance of milk and other dairy products with quality standards.

A scientific foundation

The DSA is an objective organisation which acts according to scientific information and functions independent of commercial interests that may affect the organisation's actions. Our goal is to serve the industry and, ultimately, the consumer.

The DSA is informed and guided by scientific knowledge in respect of the numerous factors relevant to the quality of unprocessed milk, processed milk and other dairy products. This includes issues such as various legal and other standards, guidance in respect of good production, manufacturing and distribution technologies, and measures to minimise and eliminate problems.

Serving the dairy value chain

The DSA serves many stakeholders in the dairy value chain, including feed manufacturers, milk producers, veterinary practitioners, raw material suppliers, processors, distributors, retailers, and the consumer.

While the DSA's primary goal is to promote the quality of unprocessed milk, processed milk and other dairy products, it also stands to reason that different South African and international legal and voluntary standards (which include numerous goods production and manufacturing standards), the application of the various fields of scientific knowledge, and research regarding the origin and prevention of quality problems, are equally important.

Hence, the DSA currently manages 17 different projects of a statutory and non-statutory nature, of which the statutory projects are funded by Milk South Africa (Milk SA).

Strategic development relating to proactive and reactive approaches, which are covered by these DSA project activities, assists the organisation in remaining relevant and making valuable contributions, especially in terms of the demanding and multi-dimensional tasks of the regulatory environment in which the organisation is directly and indirectly involved in.

DSA Lab Services

The DSA runs a state of the art laboratory, DSA Lab Services, where customers – from milk producers to retailers to government authorities – can have dairy and dairy related products tested for a variety of pathogens, ingredients, composition and authenticity.

The laboratory tests in excess of 2 500 dairy product samples annually for a variety of microbiological, chemical and other properties, including potential adulteration. Raw and pasteurised milk are tested for more than 17 different properties. In terms of dairy products, tests are carried out on UHT milk, condensed milk, evaporated milk, cream, cheese, butter, and fermented products such as yoghurt and buttermilk.

DSA Lab Services uses equipment that meet international standard, and tests adhere to specific standards stipulated by legislation, regulations, and industry norms. The standards of the International Organization for Standardization (ISO), the South African Bureau of Standards (SABS), Codex Alimentarius and the African Organisation for Standardisation (ARSO) are also considered.

The DSA is currently in the process of obtaining the much sought-after South African National Accreditation System (SANAS) accreditation.

At grassroots level

The DSA is also closely involved in the production of safe dairy at the source, namely on farms. Staff pay regular visits to on-farm milking parlours to ensure that hygiene and other standards are adhered to. It also publishes and regularly reviews its Code of Practice for Milk Producers, a guideline document which assist dairy producers (who often also process their own milk) in correctly setting up and managing their dairy enterprises, and meeting the necessary standards for safe and healthy dairy.

The DSA Quality Club represents a grouping of noteworthy and likeminded national and international companies who endorse the DSA's efforts and who play their part in ensuring that quality dairy products reach the end consumer. The current members of the DSA Quality Club are AECI Food & Beverage, Biomérieux, Merieux NutriSciences, Nutrochem, Polyoak Packaging, and Rhine Ruhr.

The DSA, since its inception, has progressed as an organisation that is well-recognised by international industry related establishments, government bodies, the primary and secondary dairy industry, and stakeholders such as national consumer bodies and the retail sector. Getting to know us and our services is worth your while.

For more information, phone 012 665 4250 or email info@dairystandard.co.za.