



Ministry of Animal Resources General Administration for Animal Production Development Dairy management

Hanadi Hassan

Khartoum - Sudan

Abstract

Dairy production Expected risks, how to manage and assess the degree of risk and the needs required to avoid and reduce risk expectations

1. Abandoning dairy products leads to health risks such as fractures, weakened immunity, metabolism and poor skin condition.
2. Unhealthy and unexpected dangers of dairy products from excessive consumption of dairy products that increase the level of calcium in the body and affect the thyroid gland, iron and zinc deficiency and an increase in body weight.
3. The shrinking of pasture areas due to the expansion of agricultural projects, housing plans and oil exploration, which led to a scarcity of fodder and thus higher prices.

Physical hazards

Dairy processing may include a variety of situations in which workers may be exposed to injuries due to lifting, carrying, falling to the ground, repetition of work, and the position of workers during the completion of work in milk processing, exposure to heat and cold. Manually. Repetition of work, including operation of cutting machines into slices, vacuum packing and improper positioning, design of the workstation and the process activity itself.

General EHS Guidelines Slipping methods, use of machinery and tools, and collision accidents including use of internal transport equipment and machinery, for example, trucks with forklifts and containers

Biological hazards

Exposure to biological and microbiological agents may be associated with inhalation of heating (thermal oils), cooling (ammonia), dust and aerosol systems and their ingestion, particularly in the processes of milk processing and silting and moisture levels. As the World Health Organization calls it, heat and cold.

Chemical hazards

Gases and vapors (chemical handling activities related to cleaning and disinfection of process areas, in addition to maintenance of heating (thermal oils) and cooling systems (ammonia).

Use them to transport pallets of cardboard boxes (this is usually to reduce exposure to chemicals), including what can lead to dust from the ingredients used in the recommended ingredients for the prevention of exposure to chemicals and controls.

Dairy risk analysis

Dairy hazards are analyzed by HACCP (Hazard Analysis and Critical Control Points) system.

Biography

Hanadi Hassan has completed her PhD in Food Science at the University of Khartoum – Sudan in the so called “Food Valley” with a dissertation thesis entitled “Ministry of Animal Resources General Administration for Animal Production Development Dairy management”: a traditional process for new applications”.

[7th International Conference on Food Science and Food Safety](#) | March 16-17, 2021

Citation: Ministry of Animal Resources General Administration for Animal Production Development Dairy management, Food Safety summit 2021.7th International Conference on Food Science and Food Safety | March 16-17, 2021, 05