



## Lactoferrin extraction and its economic potentialities in milk vita, Bangladesh.

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### Abstract:

Lactoferrin (Lf) is an iron-chelating traceable glycoprotein present in milk. Its functional outlook includes : iron absorption, anti-inflammatory, intestinal flora protection, antibacterial, antiviral, etc. covering different fields : food & beverage, infant formula, sports & functional foods, pharmaceuticals, personal care products and other applications. It is present in the milk of bovine at a high concentration in colostrums as 2-5mg/ml and at a low concentration in raw milk as 0.1- 0.3 mg/ml. Lf may be extracted from milk whey (1.Castro et.al.,J.Adv.Dairy Res 2017,5:4). Milk Vita – the largest liquid milk processing organization in Bangladesh dealing with about 200,000 lt/day raw liquid milk production, collection, processing and marketing nation widely in the diversified fold of dairy products where every day we may extract about 60 kg super quality Lactoferrin (Lf) from the said raw milk resulting market value about USD 30,000 per day or about USD 10 million per year 360 working days as regular gross additional income beyond conventional milk business ( 2. Azad, M.A.K.,2001) . Thus, if from Milk Vita do requisite steps for Lf extraction from own collected raw milk may be accrued more money than traditional milk business. Bangladesh is severely affected by pandemic corona virus crisis. Everyday the fatality is increasing in lethal mode. All people in Bangladesh including Milk Vita nowadays are fighting against this unseen enemies. We , the Milk Vita people are also panic due to the upcoming post corona virus financial pandemic threat. Therefore, we may concentrate our innovative eyes to extract Lf from our regular milk collection from dairy farmers investing the required local/international technology and marketing the same globally and combat post corona virus crisis accordingly.



### Biography:

Mohd. Abul Kalam Azad is performing as a Smallholding Cooperative Dairy Expert in Bangladesh over 2 decades. Presently he is servicing in Milk Vita ([www.milkvita.org.bd](http://www.milkvita.org.bd)) – the largest pioneering cooperative milk processing organization in Bangladesh as a Manager (Production). Previously he served in Inter Chain Project Consultant AB Sweden, NORAD ,Central Bank of Bangladesh and other national and international donor organizations augmenting SME development / rural entrepreneurship development . He also participated a lot of national and international dairy food processing /livestock based global seminar, symposium, conference, workshops as a OCM/keynote speaker/panel speaker/seminar chair/co-chair as well as national and international training programme globally.

### Recent Publications:

1. Milk vita cooperative dairying: A legendary era in Bangladesh, Mohd.abul Kalam Azad
2. Successful smallholding dairying in Bangladesh through milk vita, Mohd.abul Kalam Azad
3. Pasteurized milk consumption and combating malnutrition in Bangladesh, Mohd.abul Kalam Azad

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