



Milk Lactoferrin extraction as a source of potential additional income for combating post COVID-19 crisis in Dairy Industry

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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 Milk Vita or milk processing organization in Bangladesh do requisite steps for Lf extraction from own collected raw milk may be accrued more additional 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 COVID-19 financial pandemic threat. Therefore, we may concentrate our innovative eyes to extract Lf from our regular milk collection collected from dairy farmers investing the required local/international technology and marketing the same globally and combat post corona virus crisis accordingly.

Biography:

Over 02 decades MOHD. ABUL KALAM AZAD is performing as a Smallholding Cooperative Dairy Expert in Bangladesh. Presently he is servicing in Milk Vita (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 . He has published more than 20 dairy based basic research papers in different national and international journals accordingly and has been contributing as an editorial board member of reputed journals He completed his B.Sc. in Animal Husbandry (Honours) in 1987 and MS in Dairy Science Degree in 2001 from Bangladesh Agricultural University as well as also completed MBA in Marketing & International Business Degree in 2005 from International Islamic University Chittagong ,Bangladesh accordingly.

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1. Combining ability of pod yield and related traits of groundnut (*Arachis hypogaea* L.) under salinity stress. Md Abul Kalam Azad 1, Md Shah-E-Alam 2, Md Abdul Hamid 3, Mohd Y Rafii 4, M A Malek 5. Affiliations expand. PMID: 24737982 PMCID: PMC3967799 DOI: 10.1155/2014/589586

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