



MilkQua

MILK QUALITY ALONG THE DAIRY CHAIN FOR A SAFE AND SUSTAINABLE MILK

**ENHANCE MILK AND DAIRY
FOOD QUALITY BY REDUCING
THE USE OF CONVENTIONAL
ANTIMICROBIAL PRODUCTS IN
TUNISIAN FARMS.**

- 💧 **Helping producers** to prevent monitor and reduce food safety risks in their farms and companies
- 💧 **Reducing the use of antibiotics** and antibiotic-resistance for cattle and consumers, and improving animal yield
- 💧 **Improving farmers daily handling practices** and improving antimicrobial stewardship for dairy stakeholders that will enhance food security and viability of rural communities.

A RESEARCH PROJECT ENGAGING FIVE EU PARTNERS AND FIVE TUNISIAN PARTNERS

including livestock organization, academic and research institutions and dairy companies.



MILKQUA aims to :

- DELIVER an extension-based national milk program (QMP) to reduce the incidence of mastitis, and the consequent use of antibiotics.
- EXPLORE the use of essential oils and plant extracts with antibacterial activities in diets of dairy cows to decrease the burden of mastitis, and increase feed efficiency, animal welfare and sustainability of milk production system.
- IMPROVE the quality, including the shelf life of dairy products.

Synergy in communication and dissemination by the several Tunisian stakeholders **will permit to reduce and monitor antimicrobial usage in livestock and improve both milk quality and quantity.**

To know more about the project, you can visit : www.milkqua.eu

