

# Bulletin

of the International Dairy Federation

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433/  
2009

## A Revolution in Food Safety Management



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## Bulletin of the International Dairy Federation 433/2009

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## 17. Contamination of Dairy Foods via Animal Feed

T.B. Murdiati<sup>1</sup>

### Abstract

The quality and safety of animal feed is related to the quality and safety of the resulting animal products, such as milk and other derived dairy products. Since the accidental contamination of animal feed by dioxins and the bovine spongiform encephalopathy case, there has been increased attention on the quality and safety of animal feed as well as the safety of the subsequent food of animal products. The major implication of contaminated feed is the present of harmful residue in animal products from animal consuming the contaminated feed. Contamination of animal feed is dependent on a number of factors including human error, animal feeding system, feed ingredients, feed production system and feed storage. Chemical contaminants includes industrial or environmental contaminants such as dioxin, natural toxins produced by fungus such as mycotoxins, authorized chemicals such as antibiotics and other feed additive. Unlike biological contaminants, which can be minimized by sanitation and hygienic handling, some chemical contaminants are persistent and accumulate in agricultural products. However, carry over of chemical contaminants from feed to animal products is influenced by absorption, metabolism and excretion of the contaminant. Depending on the physical chemical properties of the contaminants, some chemical contaminants are metabolized into harmless substances, others are persistent and remain in the animal products as residue. An attempts to reduce or prevent chemical contaminants should be carried by proper farm management including good feeding system to ensure the proper use of feed and feed ingredients, including continuous monitoring on the quality of feed from all sources. The Good Farming Practices approach is the best alternative in ensuring the safety of dairy products.

Key words : feed, quality, safety, chemical contaminant, dairy product.

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