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**Coletta Kemboi**, a dairy farmer in Maili Nne, Kenya, leveraged new skills to care for her cows, expand her business, and provide for her family.

My husband, Daniel, and I started dairy farming 15 years ago, with just two cows. When we started our business, it was hard to find customers. Sometimes our milk spoiled, and the customers we did have would complain.

When I took a training with MoreMilk, I learned about how to improve hygiene across the dairy farm. I learned where to keep your cows, how to clean them, and how to prevent transferring bacteria from the cows to the milk. And I learned that the containers used to collect the milk should be very clean, not reused from cooking—something I have taught our customers as well.

Since then, we have not had any complaints about spoilage. The milk we produce, about 110 liters per day, is high quality. And that has helped us recruit new customers because once one of them buys our milk, he goes and tells others. We've gotten at least 20 new customers since I did the training, including people who work in hotels.

When the inspectors from the dairy board visit our shop in Maili Nne, they take tests of our milk. Before, there were some traces of unclean milk, but since I went through the training, they have come to our shop around three times. And their tests are proof that our milk is good.

Our cows have also been more productive because I now know how to feed them better and make sure they have water. And I learned that when there is excess milk, there is added value. I started making mala, a malted milk, with the excess. No milk is wasted. And I can sell mala in the shop for 100 shillings per liter, while fresh milk sells for 70 shillings per liter.

The extra money we are earning goes to the farm—we are planting beans—and to our house. And we are able to pay my three children's school fees, including for my daughter, who will join university this year.

So I am proud and happy, and I thank God for the training I received.



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## Fortifying the global pantry against micronutrient deficiencies

Another promising innovation is found in pantries all over the world.

Large-scale food fortification is an old technology—but we’re unlocking new ways of using it to increase micronutrients in the food staples of low-income countries to create resilience for vulnerable families.

After all, micronutrient deficiencies have an outsized impact on health. For example, vitamin A deficiencies are the leading cause of childhood blindness, while folate deficiencies are the leading cause of neural tube defects.

In the United States and Switzerland, iodized salt has been sold in supermarkets since the 1920s. It has been a critical and highly affordable intervention against iodine deficiency disorders, which has led to the virtual elimination of iodine deficiency and the improvement of IQ scores in countries throughout the world. Over the past 20 years, the percentage of households using iodized salt has increased from less than 20% to nearly 90%.

Leveraging that success, Ethiopia is now exploring adding another critical nutrient, folic acid, to iodized salt. They are testing a way to produce this “double-fortified” salt nearly as cheaply as iodized salt—without having to build new factories. This pioneering approach holds the potential to dramatically reduce devastating birth outcomes, including nearly

eliminating three-quarters of all deaths and stillbirths due to neural tube defects, up to 5,000 per year in Ethiopia, and helping to reduce anemia up to 4% across the country.