

**COUNCIL FOR SCIENTIFIC AND INDUSTRIAL RESEARCH**



**FOOD RESEARCH INSTITUTE**

**REPORT ON TRAINING FOR ICE KENKEY MILLERS, PRODUCERS  
AND VENDORS IN AND AROUND ASHAIMAN MARKET.**



**By**

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## **SUMMARY**

The training manual on ice kenkey production developed by the team (CSIR-FRI/MA/AA/2014/001) was used. The training focused mainly on GMP and GHP and one unique thing about this training was the fact that trainees were allowed to have a practical session and the ice kenkey produced after was shared to some school children in the vicinity.

## **INTRODUCTION**

Chemical and microbial analyses was conducted on ice kenkey samples bought from Ashaiman market and the results revealed the presence of some pathogens; trace metals as well as aflatoxin B<sub>1</sub>, B<sub>2</sub>, and G1. The findings from this research resulted in the organization of a day's training workshop on safe handling and preparation of ice kenkey for the key players in this industry i.e. Fante kenkey suppliers, millers of the kenkey, ice kenkey producers and vendors in and around Ashaiman market. This was held on the 29<sup>th</sup> June 2014, at the Church Auditorium of the Apostolic Central in Ashaiman by a team of Research Scientist from CSIR-Food Research Institute in collaboration with the Ashaiman Municipal Assembly. The training was conducted with the aim of improving the quality and safety of ice kenkey sold and consumed by people in this area. This is the second training organized by the team and hope to carry out more of such trainings in other municipal assemblies.

**Some pictures from the training:**



Fig 1. A team member introducing the use of disposable gloves to participants



Fig 2. Two of the participants being instructed by team members



Fig 3. A participants in an apron, hair cover and washing her hands before the start of work



Fig 4. A participant observing good hygienic practices in the preparation of ice kenkey



Fig 5. Other participants watching attentively



Fig 6. A sample of the bottled ice kenkey produced by the participants

## **CONCLUSION**

The participants after going through the training workshop acknowledged their pitfalls in the main steps involved in ice kenkey production and pledged to use the knowledge acquired to improve on the process and disseminate the information to those absent.

## **ACKNOWLEDGMENT**

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