

# Monthly Newsletter



## Breaking news

### USDA AND CARD HOLD HACCP TRAININGS FOR REGULATORY AND FOOD INDUSTRY PERSONNEL

On September 10-20 the United States Department of Agriculture (USDA) Office in the US Embassy in Armenia and the Center for Agribusiness and Rural Development (CARD) NGO held courses on "Development and Implementation of HACCP Plans for Seafood Industry" and "Workplace Sanitation and introductory Meat and Poultry HACCP" for representatives of the RA Ministries of Agriculture and Health, as well as food industry personnel, consultants and Academy representatives. Over 70 people participated in the trainings.



The trainings aimed at improving the conditions of food processing sanitation as well as meeting the minimum requirements for the production of safe and wholesome food. HACCP system is an organized approach to identify and control the factors threatening food safety. The system is to prevent hazards and not to inspect food/procedures. It's a system of management which is applied to protect food from chemical, microbial and physical factors.



The trainings were held in the framework of the USDA's Technical Assistance to support Food Safety system in Armenia. It's a long term program implemented in association with the RA Ministries of Agriculture, Health, and Trade and Economic Development.

Mr. Sean Carmody, Agricultural Project Coordinator in Armenia and Georgia, was present at the trainings. In his speech he mentioned that the goal of the trainings was to introduce reforms in the field of food production. He noted that such trainings were a significant step for the production of safe food in Armenia.

## Breaking news

### THE US FCS GROUP VISITS CARD HEADQUARTERS

On September 28<sup>th</sup>, 2007 the US FCS representatives accompanied by Doug Florey, FCA Advisor and Sean Carmody, USDA FAS CADI Coordinator paid a visit to the Center for Agribusiness and Rural Development (CARD) to get familiar with its activities and meet the staff. Gagik Sardaryan, CARD Director welcomed the guests and organized a small tour through CARD departments introducing the different USDA projects implemented via CARD and its main accomplishments.



The visitors were impressed by the wide range of CARD activities and the huge work performed by CARD which covers all the aspects of agricultural sectors. At the end of the meeting the honorable guests were given CARD booklets and brochures. The guests thanked for the hospitality and wished CARD new achievements and success in all its endeavors.

### Upcoming Events

October 14: The last of a series of "Traditional Cuisine" Regional Contests which will take place in Spitak town, Lori region.

October 5-31: Food Safety Training to be conducted for CARD Youth Club Members.

October 9,11,16,18: Food Safety Trainings for State Food Safety and Veterinary Inspection Agency Personnel.

November 5,6,7: Wine Appreciation (Sommelier) Training to be held in Marriott Armenia Hotel, organized jointly by CARD and TAM-BAS. The course will be conducted by a famous wine maker Frederic Julia from Bordeaux.

PLEASE CONTACT CARD FOR FULL DETAILS

#### CARD

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## Application of New Sheep Milking Technology Becomes a Good Tendency

As early as 2006 CARD had organized a seminar on sheep breeding and sheep milk production. During the meeting the CARD Rural Development team introduced the current situation in sheep breeding in Armenia and compared it with sheep milking practices of different countries, where the use of sheep milking parlor enables the production of pure and high quality milk. A similar meeting was organized for the sheep breeders of Akunq village, Gegharkunik region per request of Artur Movsisyan, "Araks-2" Cooperative President. During the discussions the sheep breeders were provided with comprehensive information on advanced sheep milking practices through introduction of sheep farm activities in Wisconsin, USA, in particular. The farmers got knowledge about the structure of sheep milking parlor and some details to its application. All this information was provided due to the Norman E. Borlaug International Agricultural Science and Technology Fellows Program attended by the CARD Rural Development team (April 30-May 30, 2006).

With this knowledge gained and the awareness of the advantages of using the new milking technology in terms of improved milk quality the farmers of Akunq village cohesive with "Araks-2" Cooperative requested CARD's assistance in establishing a sheep milking parlor in the mountainous pastures.

Thus, in April 2007 CARD launched the project of establishing a sheep milking parlor in Akunq village, Gegharkunik region. First a milking parlor was designed and constructed by CARD and then, with the contribution of "Araks-2" Cooperative and the farmers' labor force, the milking parlor roof was constructed and a water pipeline was installed for the

milk cooling before transporting it to the processing facility.

After consulting with different experts from the US it turned out that the use of milking parlor itself is not enough to ensure pure and high quality milk; during the milking process the sheep also have to be fed for stress relief.

Prior to milking the sheep have been checked for brucellosis and other dangerous diseases by the veterinary service. As a result, 150-160 sheep have been selected, the milk of which is safe and free from any diseases.

According to the recent information within the period of June-August 2007 a sheep milking with application of new milking technology had been carried out, as a result of which the produced milk was significantly higher in quality as compared with the milk produced traditionally. Whereas the cheese out of the milk produced with the use of advanced milking technology was recognized for its excellence in quality and taste.



## Training Program in Denmark

CARD jointly with the leading Dairy Ingredient producer Chr Hansen organized a training program for group of Armenian dairy producers in Denmark during the period of September 3-8, 2007. Naira Mkrtchyan, CARD Agribusiness & Marketing Manager, and Andrey Araksyants, Food Quality Assurance Specialist, represented CARD in Denmark. The training was on technology of appropriate culture usage technique for **Sour cream, Yogurt, Feta, Continental cheeses.**



## WINE TASTING TECHNIQUES

Wine tasting is not just like art, it is an art. While wine tasting can be subjective in nature, wine connoisseurs follow some general "guidelines" when judging a wine. The Three Steps in Wine Tasting are: **Look, Smell and Taste**

### Look

You can tell much about a wine simply by studying its appearance. The colour of wine varies tremendously, even within the same type of wine.



**Rim colour:** You can guess the age of a red wine by observing its "rim." Tilt the glass slightly and look at the edge of the wine. A purple tint may indicate youth while orange to brown indicates maturity.

**Swirling:** Swirling the wine serves many purposes, but visually it allows you to observe the body of the wine. "Good legs" may indicate a thicker body and a higher alcohol content and/or sweetness level.

### Smell

Swirl your wine. This releases molecules in the wine allowing you to smell the aroma, also called the bouquet or nose.

### Taste

To get the full taste of a wine follow the following three steps:

- 1. Initial taste:** This is where the wine awakens your senses (your taste buds respond to sensations).
- 2. Taste:** Slosh the wine around and draw in some air. Examine the body and texture of the wine.
- 3. Aftertaste:** The taste that remains in your mouth after you have swallowed the wine. After tasting the wine, take a moment to value its overall flavour and balance.

On the next issue of Gourmet Corner we will talk about flavours found in wine.