

Kenyan perceptions of aflatoxin: An analysis of raw milk consumption

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Outline

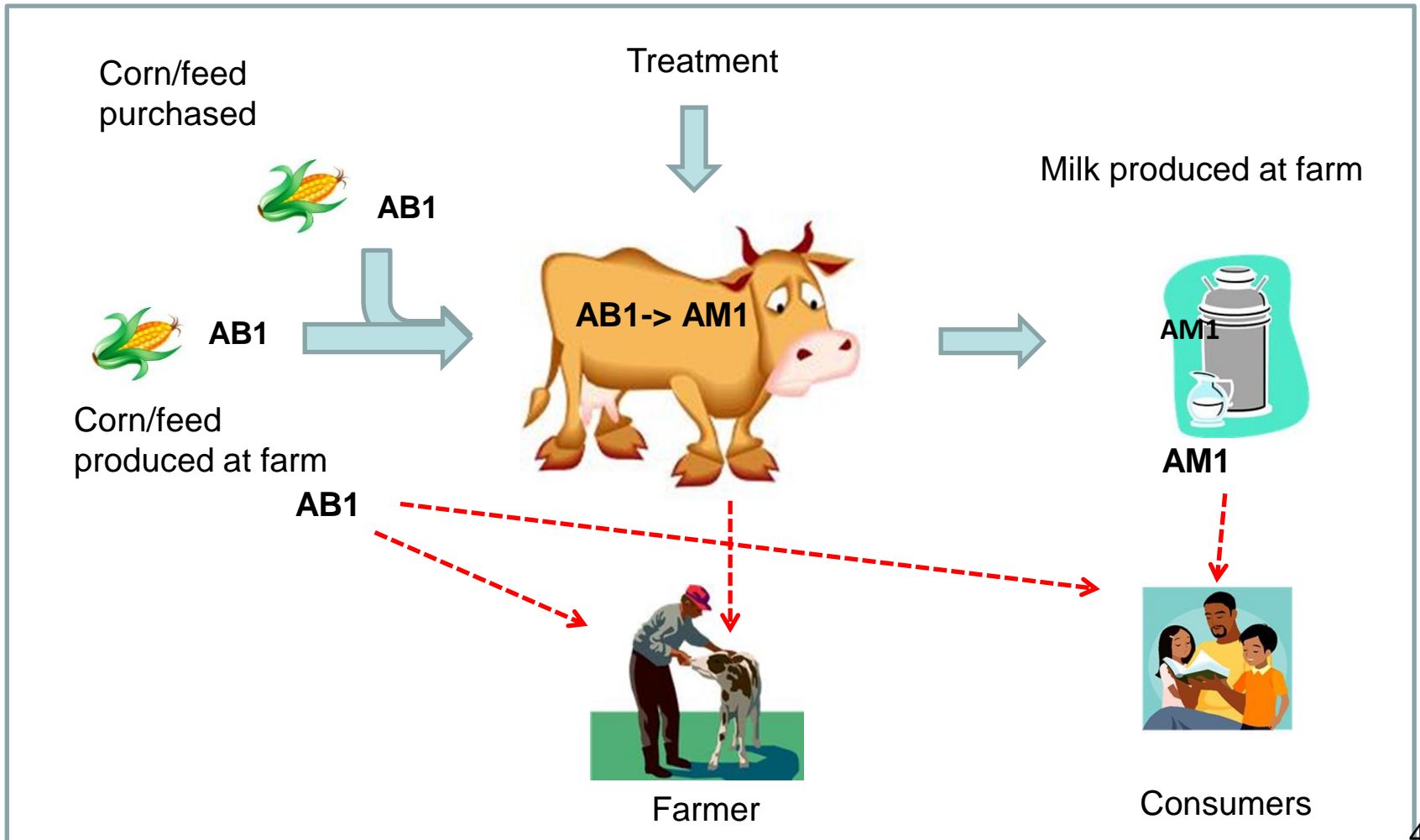
- Introduction
- Study area & data collection
- Methodology
- Results
- Conclusions

Introduction

- Aflatoxins are mycotoxins produced by certain species of moulds, mainly *Aspergillus flavus* and *Aspergillus parasiticus*
- Aflatoxins can be transmitted to humans through agricultural products consumption

Introduction

Figure 1. Aflatoxin contamination pathway



Introduction

- Aflatoxins could be responsible for:
 - Hepatocellular carcinoma in humans
 - Stunting in children
 - Acute aflatoxin poisoning due to consumption of contaminated food causes deaths
 - Chronic aflatoxin poisoning in dairy cattle, causing a reduction in milk yield
 - Decreased feed efficiency
 - Reduced reproduction efficiency

Introduction

- There are no accurate estimates of incidence of chronic and acute disease related to aflatoxin exposure
- Outbreaks in Kenya (1982, 2001, 2004 and 2005) and Somalia (1997/98) indicate the magnitude of the problem
- The 2004 outbreak in Kenya was responsible for 317 cases and 125 deaths


Introduction

- Kenya has among the highest milk consumption levels of developing countries (100 kg/year per capita vs. 25kg for sub-Saharan Africa)
- Around 80% of the marketed milk is sold raw and mainly through the informal market
- Research questions:
 - Are consumers aware about aflatoxins and possible milk contamination?
 - Are consumers willing to pay (WTP) for certified 'aflatoxin-free' milk?

Study area & data collection

- City of Nairobi, Kenya
- 1 area:
 - Dagoretti: peri-urban area of Nairobi → low-income class respondents; raw milk consumers (323 participants)
- Sampling: systematic sampling - assumptions of randomness over time
- Face-to-face interviews conducted in July and August 2013

Study area & data collection

- Face-to-face questionnaire: 
 - Directed at raw milk consumers
- Questionnaire included different sections:
 - Milk purchase and consumption habits
 - Aflatoxin awareness
 - Choice experiment exercise
 - Attitudinal issues
 - Socio-demographic characteristics

Methodology

- We opted for Choice Experiment (CE) or more precisely Best-Worst (B-W) technique
- The selection of the milk attributes to design the experiment was on the basis of:
 - Research objectives
 - Review of literature and previous works
 - Respondents' ability to process the information

Methodology

Table 1. Selected raw milk attributes and their respective levels

Attributes	Levels
Milk colour	White Yellowish
Milk smell	Not smelly Smelly
Aflatoxin certification	Certified retailer Non-certified retailer
Price* (KSH/Litre)	50 60 70 80

*1 Euro = 120 KSH (May 2014)

Methodology

- Raw milk attributes: $2^3 \cdot 4 = 32$ different products
- Orthogonal fractional factorial design (OMP) to reduce the number of products
- OMP → reduce the number of choice cards to 8 (first alternative)
→ Using two generators we produced the 2 remaining alternatives

Methodology

Figure 2. An example of a choice experiment card for the raw milk questionnaire

Card 5

Please indicate the most preferred cow milk and the least preferred cow milk
(Tick only one case in each line)

Milk 1	Milk 2	Milk 3
White	White	Yellowish
Not smelly	Not smelly	Smelly
Aflatoxin-free certified	Non-certified	Aflatoxin-free certified
70 KSH/litre	50 KSH/litre	80 KSH/litre

Most preferred

Least preferred

Methodology

- Conjoint analysis arises from the theory of Lancaster (1966) which stipulates that utility is derived from the properties or characteristics that goods possess (bundle of attributes)

Consumer's utility could be expressed as:

$$U_{ij} = V_{ij} + \varepsilon_{ij} \quad (1)$$

Lancaster theory leads to the following linear additive decomposition of V_{ij} :

$$V_{ij} = \beta_1 x_{ij1} + \beta_2 x_{ij2} + \dots + \beta_n x_{ijn} \quad (2)$$

x_{ijn} is the n^{th} attribute value for card j for consumer i , and β_n represents the coefficients to be estimated

Methodology

- Following additional assumptions about the distribution of the error term, the following probability models could be derived:

- ✓ CL (McFadden, 1973):

$$Pr(j) = \frac{e^{V_{ij}}}{\sum_{k \in C_n} e^{V_{ik}}} \quad (3)$$

- ✓ RPL model (Train, 2009):

$$Pr(i) = \int \left(\frac{e^{\beta' \cdot X_{ni}}}{\sum_j e^{\beta' \cdot X_{nj}}} \right) \cdot f(\beta) \cdot d\beta \quad (4)$$

where $f(\beta)$ is the density function of β

Methodology

- Consumers' willingness to pay (WTP) in preference space was obtained as follows:

$$WTP_i = -\frac{\beta_i}{\beta_{price}} \quad (5)$$

β_i : coefficient of the attribute level

β_{price} : coefficient of the price attribute

- Consumers' willingness to pay (WTP) in WTP space was obtained by estimating a Generalized Multinomial Logit model (G-MNL) fixing $\theta = \tau = 0$ (Hensher and Green 2010; Hole 2011)

Results

Table 2. Respondents' characteristics

Characteristic	Characteristic level	(%)
Age	≤ 20	6
	21-30	50
	31-40	28
	41 and older	16
Marital Status	Single	40
	Married	56
	Divorced	3
	Widow	1
Members of Households	One	14
	Two	19
	Three	22
	Four	20
	Five	18
	More than five	7

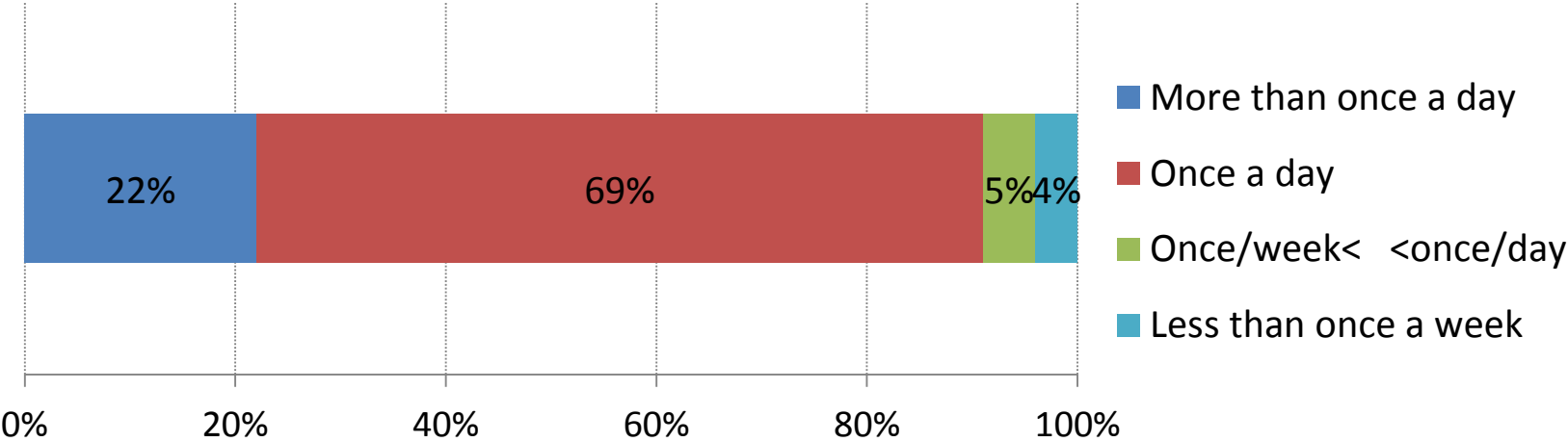
Results

Table 2. Respondents' characteristics (contd.)

Characteristic	Characteristic level	(%)
Children living in the household	No children	33
	One child	26
	Two children	24
	Three children	14
	Four children and more	3
Education	No education	1
	Primary	23
	Secondary	49
	College	21
	University	6

Results

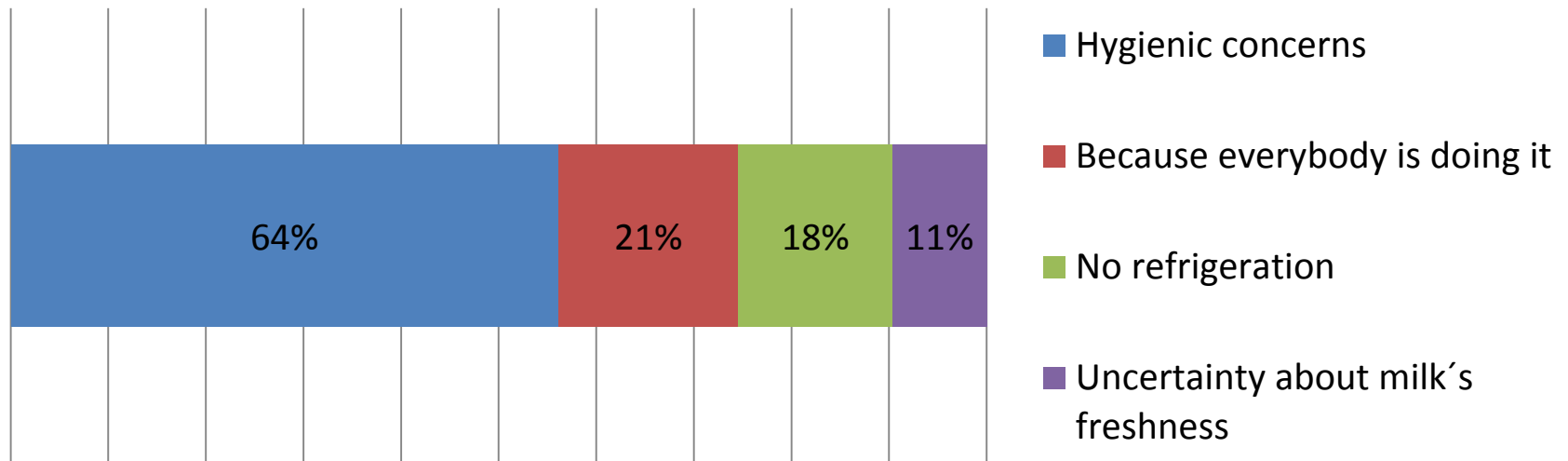
Figure 3. Raw milk purchase frequency



Results

- Almost all respondents (99%) boil the milk prior to consumption

Figure 4. Reasons for boiling the milk



- Majority of respondents (95%) believe that the milk is safe after boiling

Results

Figure 5. Have you heard about aflatoxin?

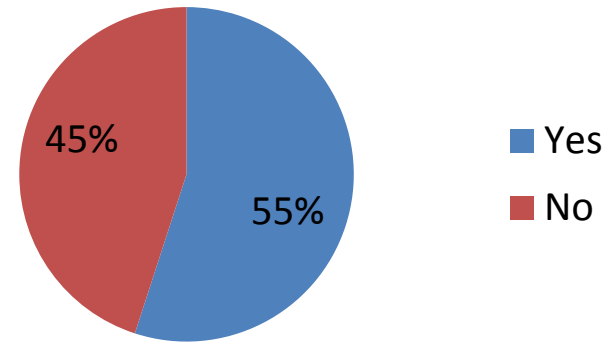
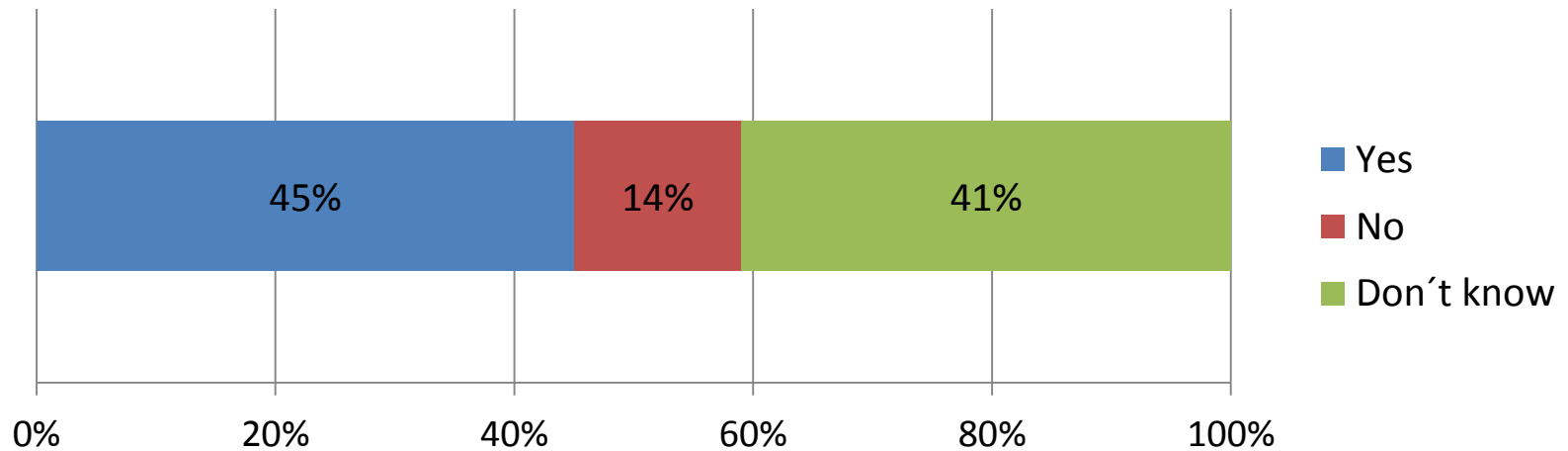


Figure 6. Can aflatoxins be transferred from mouldy feed given to a cow into milk?



Results

Figure 7. Health impact of aflatoxin on humans

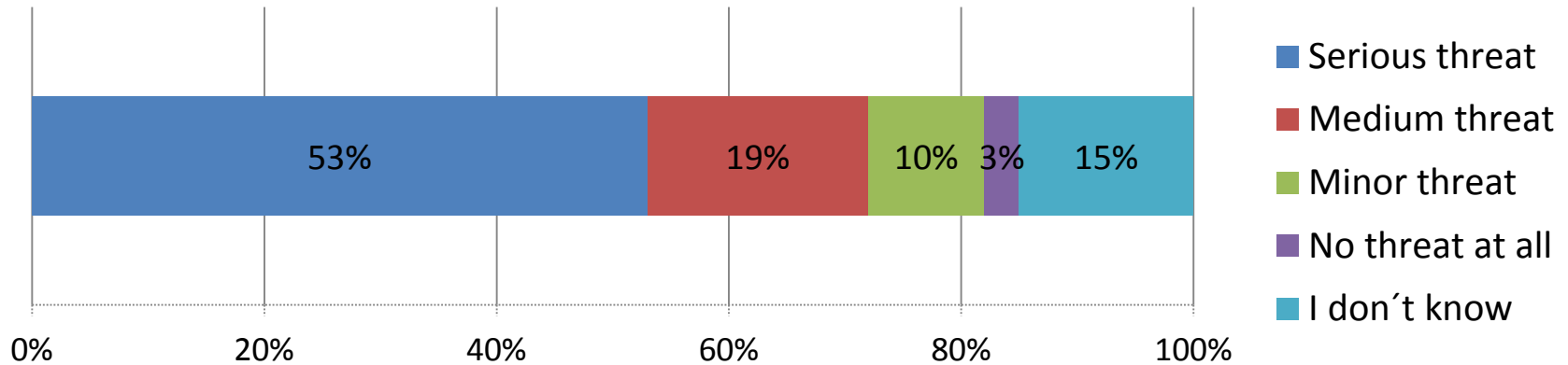
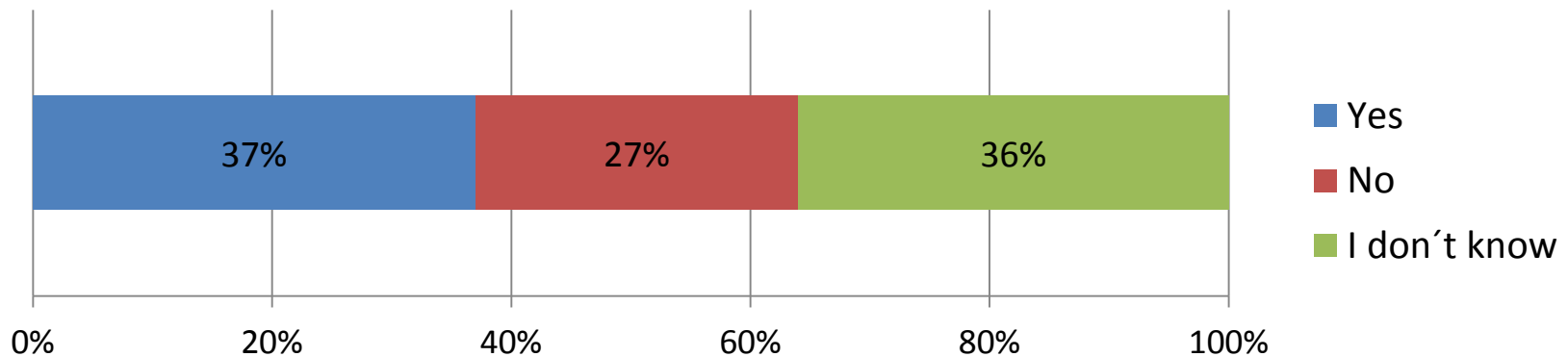


Figure 8. Is it possible to make aflatoxin contaminated milk safe?



Results

Figure 9. Opinion on food certificate/food safety labels?

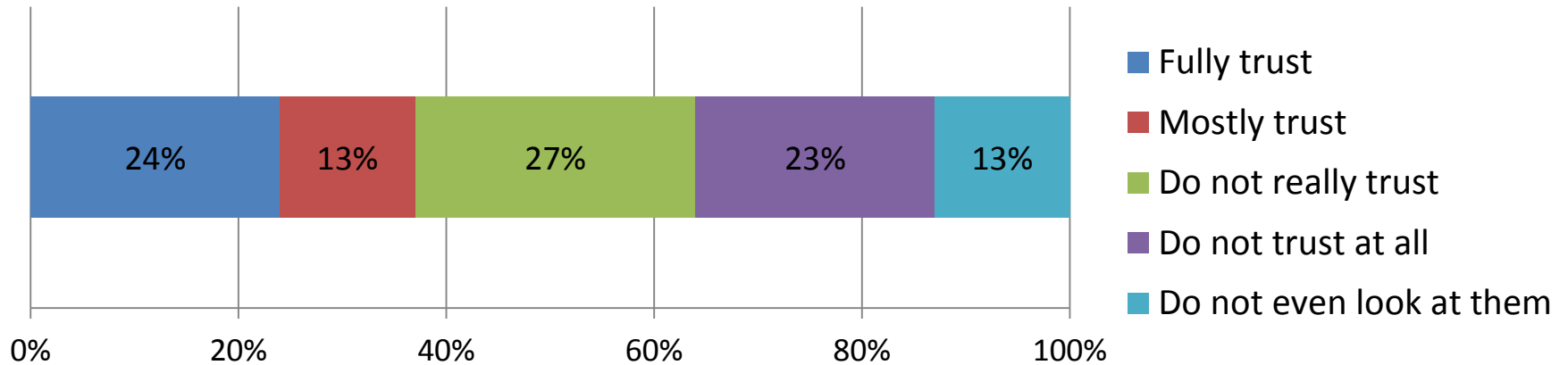
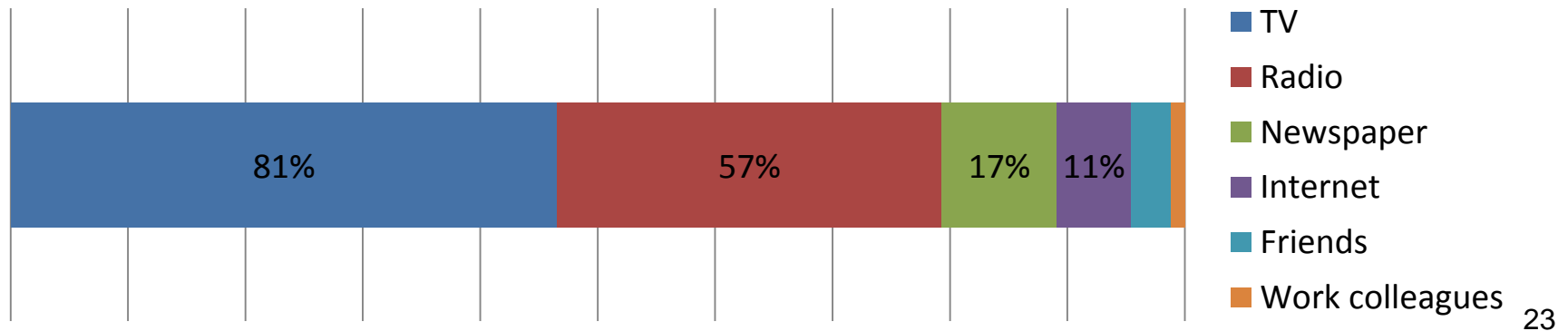


Figure 10. Main sources of information*



Results

Table 3. Estimated models' coefficients for raw milk survey respondents

Variable	CL	RPL
White ^a	.3567 ^{***}	.6563 ^{***}
Smelly ^b	-1.8465 ^{***}	-5.6716 ^{***}
Certified ^c	1.7593 ^{***}	4.4568 ^{***}
Price	-.0301 ^{***}	-.0643 ^{***}
SD_White		1.1018 ^{***}
SD_Smelly		-4.0607 ^{***}
SD_Certified		3.5125 ^{***}
SD_Price		0.0954 ^{***}
LL	-1980.1 ^{***}	-1600.9 ^{***}
Pseudo R ²	0.1998	

^a Dummy variable takes 1 when the milk is white and 0 when it is yellowish.

^b Dummy variable takes 1 when the milk is smelly and 0 when it is not smelly.

^c Dummy variable takes 1 when the milk is certified and 0 when it is non-certified.

^{***} Significant at 1%.

Results

Table 4. Willingness to pay (WTP) estimates (in KSH/litre) and 95% confidence intervals (CI) for raw milk survey respondents

Variable	CL	RPL
	WTP [95% CI]	WTP [95% CI]
White	11.8 [7.3; 16.8]	10.2 [5.9; 15.3]
Not smelly	61.2 [53.4; 71.6]	88.1 [71.4; 111.6]
Certified	58.4 [50.0; 69.6]	69.3 [55.3; 89.2]

Results

Table 5. RPL model willingness to pay (WTP) estimates (in KSH/litre) and 95% confidence intervals (CI) for certified 'aflatoxin-free' milk

Groups	WTP [95% CI]
All sample	69.3 [55.3; 89.2]
Heard about aflatoxin	73.0 [55.7; 102.4]
Have not heard about aflatoxin	66.4 [47.6; 99.5]
Aflatoxin can be transferred	154.3 [96.3; 370.7]
It can't be transferred or I don't know	45.6 [36.8; 57.4]

Results

Table 6. Willingness to pay (WTP) estimates (in KSH/litre) and 95% confidence intervals (CI) for raw milk survey respondents: *preference space vs. WTP space*

Variable	RPL preference space	RPL WTP space
	[95% CI]	[95% CI]
White	10.2 [5.9; 15.3] (2.5)	5.2 [1.8; 8.5] (1.72)
Not smelly	88.1 [71.4; 111.6] (10.1)	67.8 [57.1; 78.4] (5.44)
Certified	69.3 [55.3; 89.2] (7.80)	58.2 [47.4; 69.1] (5.53)

Conclusions

- Surprisingly, milk consumers/buyers' awareness about aflatoxin is relatively high in peri-urban areas (55%)
- Insufficient knowledge of respondents on the health risks of aflatoxin and if it can be transferred to milk → importance to enhance population understanding (communication, TV, radio)
- A high proportion of respondents believe that boiling the milk will eliminate aflatoxin from the milk (which is wrong)

Conclusions

- Respondents are willing to pay a premium for certified 'aflatoxin-free' milk → These results are of value to the dairy industry in the design and implementation of the necessary actions to improve the quality of the product (certification? trust?)
- Respondents' WTP depends on their awareness about aflatoxin and its presence in milk → higher awareness implies higher premium
- RPL model is the best suited (among the other studied models: CL, OL, ROL)
- Next steps: GMNL model – WTP space – correlation among variables

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