

Culinary

Entrepreneurs

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A magazine for the food, hospitality
and tourism entrepreneurs by



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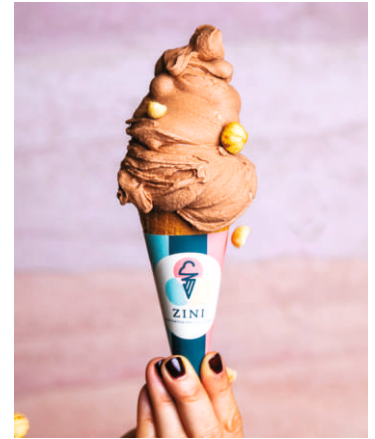
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Editorial



Happy World Milk Day

Dairy is an important part of the global economy. The dairy industry provides income and nutrition to millions. In many desert and semi - arid areas, dairy animals are often the sole asset of pastoralists.

Moving forward, dairy producers will need to cater to conscious customers by ensuring low-carbon dairy farming, introducing better management of resources, and offering more healthy products. Ethical dairy farming places a strong emphasis on the well-being of the milk-producing animals and their calves.

The United Nations has designated 2024 as the International Year of Camelids, recognizing their pivotal role in the livelihoods of millions, including nomads and pastoralists. The tourism section of this issue covers the semi-desert and desert areas of Kutch where camel and camel carts are integral to transportation in the region.

We end with an article by the owner of a camel farm in the desert regions of Australia.



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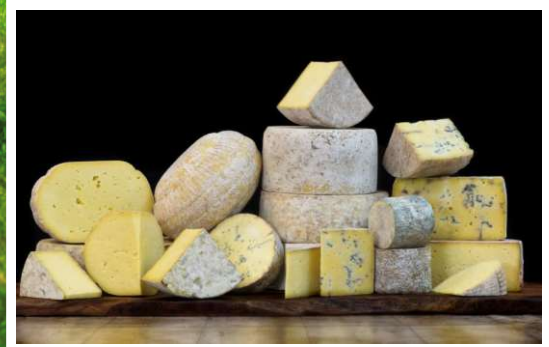
DAIRY STORIES



Anil Mulchandani

Dairy farming is a globally-important socio-economy activity. Livestock farming uses land that is often unsuitable for forestry or agriculture for grazing or growing fodder that is then converted by the dairy farmer into milk products that provide nutrients, dietary energy, proteins and fats to the population.

However, the dairy industry has also been criticized by animal lovers and welfare activists for cruel practices like calves being deprived of the milk they need for nutrition, dragging the calves away from their mothers, tethering and confinement of animals, culling or neglect of bull calves, mutilation of livestock, ill treatment of animals, etc. Environmental activists have also raised concerns about the negative



impacts of dairy farming like the greenhouse gasses produced by cattle, the degradation of water resources, and the conversion of ecologically-valuable systems like forests, grasslands and wetlands into cattle farms. Dairy cattle have been known to contribute to poor air quality.

In order to ensure the positive impact of dairy farming, it is important to sustainably manage the farms and

the production facility.

The United Nations Food & Agriculture Organisation has declared the International Year of Camelids in 2024 to promote the social, economic and nutritional importance of camel farming in arid areas.

In this article we have included stories of dairy farms that keep camel, horses, donkeys, goat, sheep, cows or buffalos.

The Ethical Dairy

David Finlay

Rainton Farm is a pioneering commercial dairy in the UK to be following the cow with calf method, demonstrating that cow with calf dairy farming is viable and sustainable at scale. Our ethical dairy model is based around treating the animals, the land, our environment and the people who work here with respect and kindness. We produce traditional cheeses made with organic milk from our own dairy herd, where we keep the calves with their mothers to suckle.

It works for the cows whose behaviour suggests a marked reduction in stress, improvement in health and higher than expected levels of productivity. It works for the calves who thrive being reared by their mothers, growing twice as quickly as before. It also works for us and the farm staff, with reduced inputs.

It is an Animal welfare initiative



as our cows get greater space and comfort, they are given 100% forage diets, and they are suckling their own calves for five months. Our team members enjoy shorter working hours, good remuneration, greater empowerment, and a sense of purpose. From an environmental sustainability perspective, we are following good agroecological practice, use

composted farm waste applied with umbilical dribble bar, plant mixed broadleaf woodlands, and make wildlife ponds. We use no fertilisers or pesticides and no ploughing or deep cultivation, fencing off all waterways.

Initially, this was financially disastrous. But once natural productivity recovered, the model is more resource





efficient, profitable and resilient than the conventional model.

This has been a long learning journey. Each step has had its challenges. Mindset change is the most difficult to overcome. Then industry push-back. Vested interests see this model as a threat. Trial and error and perseverance has seen good results.

We have promoted ourselves by having an open farm where visitors can come and see the ethical practices we claim and our products. Social media has created the market pull-through. We also attend food shows and events to showcase our products.

Though there is more consciousness about sustainable



and ethical practices, ethical food producers are small scale and scattered. They have to find their own markets and their products are much more expensive than the industrial equivalent because of lower production scale. Many dairy players are only interested in volume markets. Their processing infrastructure cannot handle small volumes and the cost of collection is high. Small-scale processors tend to find it difficult to raise finance in a very competitive market where undefined descriptions like, 'grass fed' or 'regenerative' add confusion with customers.

It seems odd to me that many governments ask producers to deliver 'public goods' from their farms (as well as food) but public

procurement is so poorly funded and tends to source the cheapest of products with little thought of provenance or social/environmental impact. Public procurement and education should be leading the way towards a more sustainable future by creating a premium market for Environmental, social, and governance (ESG) businesses.

Our key product is raw milk cheese because it gives us, as a





small remote producer, direct access to a national market through social media and next day delivery. The raw milk element is important to the ethical food customer as it links a healthy soil biome through our cows to a healthy gut biome of the customer.

We have a cabinet full of awards over the years. We are probably still the largest cow-with-calf dairy in Europe and work quite a lot with dairy researchers in the UK, Sweden, Denmark, USA, Canada and New Zealand.

Consolidate and refine the holistic agroecological model and then seek independent verification of its viability and relevance to the industry and the needs of society going forward.

David Finlay's Message for Ethical Food Producers

Breaking with the conventional mould is not easy or particularly popular as it can be seen as a criticism or even a threat to industry colleagues and others that benefit from business-as-usual. Visit others who are doing what you want to do and learn from their mistakes. Don't re-invent the wheel. Make certain there is an accessible market for your products. Get your finances sorted out – capital and revenue – well before you start.

Camel Milk South Africa

Hans Knoesen



It was more disaster than opportunity that resulted in our camel dairy. The farm is in the Kalahari region in South Africa.

We go through periods of two to three years of low rainfall followed up by two to three years of better than average (150mm) rainfall. The camels have been on the farm since 1950 and we have trained them for safari operators and sold some as pets, but they were not mainstream economic value to the farm. During an extended drought in 2015 we investigated the potential of the camel meat market and stumbled upon the health benefits of the milk. We started the dairy on the side and it took until 2022 before it turned profitable. It is now the

main activity on the farm and everything else is organised around the demands of the dairy.

In terms of nutrition it is easier to digest camel milk than cow milk, and the main proteins in cow milk responsible for adverse reactions are absent from camel milk. It is therefore a niche market product aimed at those that react to cow milk. It is also beneficial to children with Autism and assist in stabilising blood sugar levels.

On the social front, it is not an animal indigenous to SA and is not widely available, but it is an animal that is extremely well adapted to the climate in the Kalahari and it is able to withstand the long drought periods while producing

a premium product. Other than the obvious benefit for the dairy to provide employment, the aim for the future is for subsistence farmers in the area to switch from sheep to camels and then we rent the camel back during their lactation phase. This will allow these farmers to farm with more hardy animals and share in the camel milk market.

Environmentally, camels take in 70 to 80% of their food from scrubs and trees at a height not utilised by sheep and cattle. They are also able to move much further away from the homestead during the day allowing them to utilise a much wider variety of plants whilst reducing the population density/feed demand closer to



the dairy.

The one big challenge was the acceptance of a strange and unknown milk in the market of South Africa. We primarily serve the health market based in the cities and we use influencers and any other natural healing experts to push the product. The other challenge was with the logistics. The farm is more than 1000km away from the cities and we had to find a way to ship and distribute the milk to the customers. It was a matter of cold calling as many logistics companies we could find on the web until we had a cold chain

setup for the milk.

Our camels roam freely during the day and at night, harvesting natural food from the environment. We do supplement their food to increase their protein intake which increases the milk yield. We have a small isolated herd with no contact with other camels. We have not had a problem with mastitis and very little demand for vet intervention. This will change as the herd size increases. We do not use any anti-biotics and our camels receive no injections for parasites. After the milking session the milk is decanted into

20 liter containers and frozen. Once every 2 weeks it is transported to Cape Town where it is pasteurised, evaporated and processed to powder. A sample of each batch of the powder is sent for microbial testing.

Our current product range is mainly camel milk powder and a camel milk skincare range.

We want to improve our genetics to produce more milk on the land available. We have to broaden the South African client base by increasing the profile of camel milk as a nutraceutical in the country. We want to establish the camel milk skincare range as a viable alternative to what is currently available in the market.



Hans Knoeson's Tips For Culinary Professionals

The anti-allergy properties of camel milk make it an ideal ingredient to add creaminess to a dish without affecting your clients.

Day Spring Dairy

Greg & Ana Kelly

Dayspring Dairy is a family owned and operated farm. We are the first licensed sheep dairy and producer of sheep milk cheeses in Alabama. All of our cheeses are made from milk from our flock of 100 dairy sheep, which are shepherded by Greg Kelly. Many of our sheep have names and we affectionately call them “our girls” and they are at the heart of our farmstead cheesemaking operation. Ana Kelly is the head cheesemaker and culinary mastermind. Our children also enjoy contributing to the farm and will be an integral part of our business as they grow and mature.

The idea of Dayspring Dairy was born while we had professional careers but felt led to do something different with our lives. After visiting a sheep dairy in Tennessee in 2010, we knew right away that this is where God was leading us. In 2011, we purchased a beautiful farm in Gallant, nestled in a valley in the piedmont of north-east Alabama



with lush rolling pastures. After months of research, including visiting several sheep dairies across the country, construction on our dairy and creamery began in 2012 with a focus on sustainability and agritourism.

Our goal is to produce unique, delicious, safe, and healthy cheeses for our customers.

Dayspring Dairy cheeses start with the highest quality milk. Our sheep graze on our lush native pastures year round producing milk with unique flavor profiles. We never use pesticides or commercial fertilizer on our pastures. Likewise, our sheep are never given hormones. All of these factors help us produce cheeses that are one-of-a kind.



Why Dayspring? Dayspring means sunrise and is a biblical reference to Jesus. We know God has led us to do this endeavor which is why we have named it Dayspring Dairy, to give Him the honor and glory.

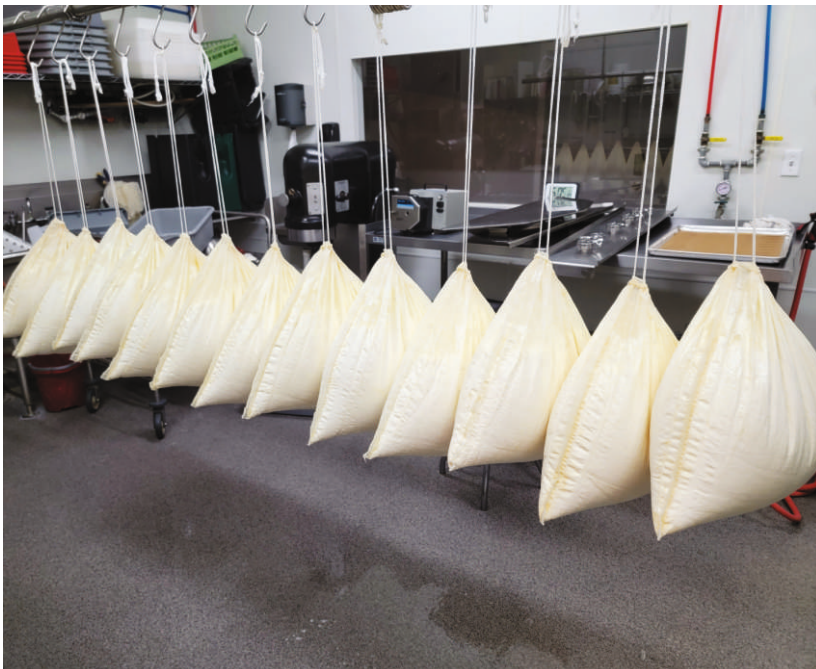
We really preferred the flavor of sheep milk and sheep milk cheeses. There was also plenty of

goat cheese in the area and we wanted to launch a unique product that had never been sold before. Since we were new to farming, we felt that cow's milk was too great a leap for first time farmers due to their size and expense.

We don't have to provide much pasture and grass per sheep

and can have more animals per acre than if we started a cattle farm. Sheep are seasonal producers so we only milk them from March – September which gives us a nice five month break every year.

Sheep cheeses are delicious and also very healthy. The fats are considered healthier than fat





from cows. There is also a high level of protein and minerals.

There were lots of challenges. Animal health was and continues to be a big issue and dairy sheep can have lots of health problems. We had to learn how to treat lots of illnesses and of course, called a vet if we needed help.

Our spreadable cheeses are the top sellers but also the most profitable for us to produce. We did used to make hard aged cheeses but the labor involved was very time consuming and



not as profitable. We are the only sheep farm in our region producing products and selling in the 2 largest Metropolitan areas of Alabama and Georgia. There is no other cheese competing with us at our farmers markets. Customers can go buy mass produced, imported cheeses from the store but it's a very different product.

Tips For Indian Chefs

I would encourage Indian chefs to try Sheep Milk Halloumi as an option to Paneer, which is widely popular in Indian cuisine. Halloumi provides even more flavour and versatility.

Chevalait

Julie Decayeux

It was our passion for draft horses that guided us towards our profession. Our mares are Percheron draft breeds. **Milk is the only way to promote them and to highlight them actually when vehicles are replacing draft horses.** We produce and market fresh mare's milk as well as powdered organic products. We have created a range of organic cosmetics, to promote breed of draft horse, the Percheron to whom we give back usefulness and a reason for being. The Percheron from western France's Perche province is well-muscled, and known for its intelligence and willingness to work. They have been bred and selected as much for their gentleness and their great confidence in humans as





for their milking abilities allowing them to raise their foal in addition to milking.

Our mares are fed with a selection of the best foods grown organically. Foals stay with their mothers throughout lactation. They are only separated for part of the day. Fillies stay on at the farm. Male foals will be sold for other purposes.

Equine milk is closer to human milk than milk from cattle.

Therefore, mare milk is more digestible and healthy for babies, specially those who are allergic to cow milk. It saves breeds of rare draft horses. It permits foals to stay all the milk period with their mother because no foal, no milk. And for those passionate about horses and farming, this is a good profession. Three of our four children have decided to remain



in mare dairy.

The journey of the enterprise was difficult because we are unique in being a dairy horse farm in this area. We had to create the market because even for those who knew about mare milk, they never found it in an organic shop or could source it in the fresh version

Our unique product is our fresh pasteurized mare milk, and as cannot ship it far we have

powders in 280gm or 900gm packing that we send by post all around the world since more than 17 years now.

Internet and social media networks with parent's testimonies have helped in promotion. Media needs to be used to promote mare milk.

We would like to create other mare dairy farms in the world to promote local mare milk



Laos Buffalo Dairy

Head Chef Rachel O'Shea

Photos: Megan Schlow

We had our collective midlife crisis in 2013, while living in Singapore, and decided we would move to Laos and see if there was an opportunity here as an up-and-coming tourist destination.

Our original idea was to design an eco-friendly hotel and sell to a big hotel chain and use the money to do something else here. After moving here in 2014 we had a conversation with a friend about building the hotel and then using the money to do one of many different things, some of which were a consulting firm, real estate company and a dairy (because we wanted cheese and buffalo curd for the guesthouse



we were running). Two months after this discussion our friend called and said he had a farmer who was willing to work with us. Thus, started our journey down the road to starting our farm enterprise, Laos Buffalo Dairy.

We are the first ever dairy in Laos, and to date still the only buffalo dairy. Many Laos people didn't know what a dairy was and since almost 94% of East Asians are lactose intolerant, they don't really know what dairy was

either. Add on top of that that they thought milk came from Mothers, the box from Thailand and coconuts, it made the explanation difficult. So trying to explain to people that we were going to milk something they had no idea could be milked, and then use that resource to make something to eat, and they thought we were crazy. Having no agricultural experience ourselves, we had to learn everything, literally from the grass roots up, including how to





make cheese!

We overcame these challenges by eventually finding a local Village Chief who seemed to have more knowledge and showed a willingness to help us see if this crazy idea would work. He helped us find a farmer with three buffaloes and their calves that we could teach to milk. We collected the milk daily and every three to four days there would be enough milk to try and make cheese using a cow's milk mozzarella recipe, which even though the recipe was adjusted every time to try and make the cheese work, failed. 15 dairies around the world were emailed to help us and we explained to them that we were a social enterprise trying to help the local people have a better life by providing them with another income stream, while providing



them with healthier animals. A single person from Australia emailed back and offered up her recipe, which with a little bit of adjustment worked! And we knew we were on our way.

Today, our dairy is multi-faceted. We have the tourism aspect which allows tourists to come in and learn about how we have been helping the local people all while allowing them to feed the pigs, rabbits and buffalo, give baths to the buffalo after learning how to milk them, and give baby bottles to the calves. We have our cheese production that is sold to hotels and restaurants at the cafe on site, in town and in some other cities in Laos. We have our farmer training programs to help locals learn better, more humane ways of



raising their animals, without having to just "trust us" and lay out money they may not have. They can come in and see the processes working before ever having a financial outlay themselves. We have a buffalo breeding program that we have been successfully doing since 2017, which helps to produce bigger, stronger, healthier animals and better milking stock, like Laos used to have. And, finally, we have developed Mother and Childhood nutrition programs here in Laos, as well as in Cambodia in order to help fight childhood malnutrition rate.

Our farm is a sustainable business because we rent the buffalo from the farmers, rather than owning our own and creating more stock. We help the



farmers by taking their resource that they also consider a bank account, make it healthier by providing vaccines and a healthy diet, helping to have live babies and paying for the milk we use. 94% of the buffalo we send back are already pregnant with better genetics to help fight the almost 40% mortality rate of calves

outside of our farm, whereas less than 3% of the calves die on our farm.

Education is what we use to promote dairy in Laos. Over the low tourist season, we invite in the teams from the local hotels and restaurants and the tourist agencies to come have a tour with us in order to learn more about what we do. At the end of the tour, we give them a cheese tasting plate of all our products so they can try them and after that, we offer them an ice cream. Ice cream is the clear winner and most Lao people like their sweets, but more and more Lao people are starting to enjoy some of the cheeses. We are also starting a radio campaign to help educate people so they know we are here and what we are doing and they can come visit as well.

We hope to be able to make a charitable arm for Laos Buffalo Dairy so that when we are able to recreate the dairy in other countries we can send the teams that will work in those dairies and the local farmers there, to Laos thru the charity, to learn all about how it's done so they can then go home and make the model work in those countries. We would like to scale up our nutrition education in both countries, as well as others that we establish the new dairies in and help create a healthier population of people.



The Donkey Dairy

Jesse Christelis

The inception of The Donkey Dairy in South Africa was rooted in a mission to compassionately rescue donkeys from distressing environments. Unlike commercial cow dairies, our approach focuses on the humane aspects of donkey milk farming, ensuring that foals are never separated from their mothers. Donkeys, being sensitive creatures, thrive in stress-free environments where oxytocin release is facilitated by the presence of their foals, leading to a natural and joyful milk production. Our inspiration also stems from the remarkable health benefits of donkey milk, propelling us to create a sustainable and ethical source to not only aid donkeys but also provide a natural and chemical-free solution for various health issues.

It began with a dream to preserve a rare bloodline of blue-eyed spotted donkeys, endemic to South Africa. The vision expanded to include rescuing



donkeys from places of distress, with a commitment to rehabilitation. By May 2019, we had rehabilitated and rehomed over 580 donkeys under the secondary company DONKEYS AND DWARF GOATS SA.

We launched an extensive research that revealed the health and beauty benefits of Donkey Milk. The findings were remarkable, ranging from its effectiveness in treating skin ailments like eczema, psoriasis, and acne to its role as an ideal substitute for babies with cow milk allergies. The beloved herd of Donkeys, originally nurtured on the farm, transitioned to becoming Dairy Donkeys. The milking process was refined to produce pristine donkey milk,

leading to the launch of The Donkey Dairy's range of natural skincare products.

Equine milk, especially from donkeys, boasts unparalleled nutritional richness. With lower fat content and the absence of casein proteins that cause lactose intolerance, it's an excellent choice for those with milk allergies. Closer in composition to human milk than milk from cattle, donkey milk can be a replacement for formula or cow's milk for babies. Its richness in vitamins, minerals, and antimicrobial compounds contributes to skin health and addresses various health conditions such as asthma, whooping cough, osteoporosis, autoimmune diseases, high blood



pressure, the list goes on. Socially and environmentally, our farm prioritizes ethical and sustainable practices, ensuring the well-being of our animals and minimizing ecological impact.

Establishing a donkey dairy posed challenges, from sourcing quality donkeys to educating consumers about the benefits of donkey milk. Overcoming these hurdles involved rigorous research, partnerships with veterinarians,

and an extensive outreach program. Dispelling myths around donkey milk required community engagement, supported by scientific research. The low milk yields of donkeys presented a financial challenge, as donkeys only produce around 250ml of milk per day per donkey, compared to 40litres of milk per day in a dairy cow, meaning you would need to keep 160 donkeys for the production of a cow, leading us to diversify into

skincare products, hypoallergenic foods, and public visits to offset costs and care for our herd. At The Donkey Dairy, we prioritize the well-being of our animals through optimal living conditions, regular veterinary check-ups, and a balanced diet. Quality control is stringent to meet the highest standards. Sustainability is central to our operations, incorporating eco-friendly practices such as waste reduction, energy efficiency, and



responsible land use.

The Donkey Dairy offers a premium skincare range, natural and chemical-free, ideal for sensitive skin and babies. Our products, leveraging the anti-aging properties of donkey milk, have delivered remarkable results for clients, reducing fine lines and wrinkles, treating eczema, psoriasis, acne and other skin allergies.

Collaborative efforts are crucial to promote alternatives to bovine milk. Governments can offer support through research grants and incentives for ethical farming. Nutritionists can raise awareness about nutritional benefits, and private players can invest in sustainable farming. Education campaigns are vital to debunk myths and build a positive perception of donkey milk.

The Donkey Dairy looks forward to expanding its product range and reach. Innovation, continuous research, and sustainability will be our focus. Collaborations with like-minded organizations and community outreach remain pivotal in fostering understanding and appreciation for donkey milk's health benefits.

Tips For Culinary Professionals

Donkey milk's unique composition makes it a versatile and exciting ingredient in the culinary world. Chefs and bakers can experiment with this delicately sweet milk in various culinary creations, providing a distinctive flavor profile and potential health benefits. Here are some tips and recipes to inspire culinary professionals:

Tips for chefs

Substitute for Traditional Milk: Donkey milk can be used as a substitute for traditional cow's milk in a variety of recipes. Its sweet taste, reminiscent of almond or coconut milk, adds a unique twist to both sweet and savory dishes.

Richness in Desserts: Due to its high lactose content, donkey milk is naturally sweet, making it an excellent addition to desserts. It pairs exceptionally well with chocolate, enhancing the richness of brownies, cakes, and other confections.

Versatile in Ice Cream: While donkey milk has a lower fat content compared to traditional dairy, chefs can create a delightful and lighter version of ice cream or sorbet. Its natural sweetness makes it an ideal base for frozen treats.

Recipes:

Donkey Milk Infused Ice Cream:

Ingredients:

- 2 cups donkey milk
- 1/2 cup sugar
- 1 teaspoon vanilla extract
- Optional: Fruit puree, chocolate chips, or nuts for added flavor

Instructions:

1. In a bowl, whisk together donkey milk, sugar, and vanilla

extract until the sugar dissolves.

2. Pour the mixture into an ice cream maker and churn according to the manufacturer's instructions.

3. During the last few minutes of churning, add optional ingredients for added texture and flavor.

4. Transfer the ice cream to a

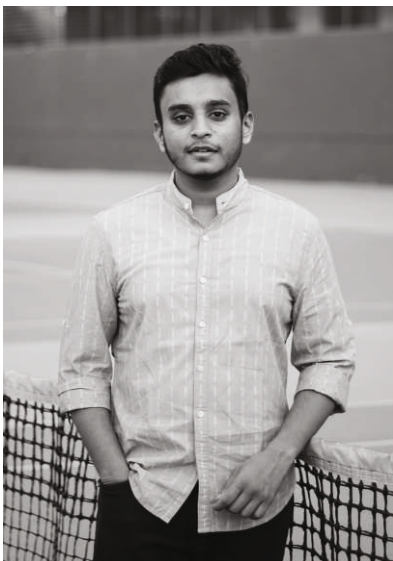
container and freeze for a few hours until firm.

5. Serve and savor the unique taste of donkey milk in this refreshing frozen treat.

Culinary professionals can explore these recipes as a starting point and further innovate with donkey milk to create enticing dishes that showcase its delicate sweetness and potential health benefits.

Sarthak Satvik

Girish Patel



located near Lothal in Ahmedabad district of Gujarat, Sarthak Satvik



makes pure ghee using A2 milk from free-ranging local cows through the traditional bilona process.

I had a larger vision of getting into the wellness food segment since long. I got an opportunity to understand the importance of Desi A2 Cow Ghee. I researched its benefits and the misconception prevailing in the market about how it is unhealthy. Then I tried it on myself, I have been using A2 cow ghee right after my angioplasty surgery for almost two years and was closely observing the cardiovascular parameters. My results from the consumption of A2 Cow Ghee



were splendid. Also, I found out that the current market has many adulteration practices for providing cow ghee at economical rates, which of course adversely affects the consumer's health. So considering the absence of good and consistent quality A2 cow ghee, I decided to venture into the business of Artisanal A2 Cow Ghee.



We setup our business with initiatives to increase the milk yield of indigenous breed cows which are prevalent in the Bhal plains. We are maintaining all records of milk yield and are in contact with Rashtriya Kamdhenu University to study the data.

We have developed our very own procurement system to keep ensure the quality of milk procured. We have stringent raw milk quality checking machines and SOPs to make sure we get the best quality of milk. Also to

maintain consistency we make sure the whole process of making ghee is as per the defined SOP derived by our trail and error.

Most of the Ghee makers in market do not have their own procurement method or have no control over the quality of the raw material as they procure butter from the market and then process it, as that process is economically cheaper but lacks transparency. We also have our in-house laboratory to check the finished products.

The traditional bilona churning process creates the best Makkhan. We started using the makkhan in our home dishes. Seeing the consumer demand for healthy and unadulterated products, we designed a beautiful small 200 gms makkhan box for white country butter for stores in Mumbai and Ahmedabad.

We are planning to introduce our products to international markets. Given the popularity of Ayurveda and Yoga, Cow Ghee demand in the international market is increasing, and we would like to tap the same.



Bansi Gir Gaushala

Gopalbhai Sutariya

I started the Gir cattle dairy with the strong support of my younger brother Shri Gopeshbhai Sutariya and other family members, in 2006. This endeavour was inspired by their Guru Swami Hansanandtirth Dandiswamy, who used to tell my family, "as long as Gaumata ("Cow" as Divine Mother) and farmers are unhappy, the country can never be happy". We feel our place is blessed by our Guru, Govind Shri Krishna and Gaumata, who guide our activities and aid our efforts with their Grace.

Bansi Gir Gaushala is not run with profits as the primary motive. This family-funded organization is run with a strong focus on reviving Bharat's ancient Go-Sanskriti, where Gaumata or Cow Mother was at the center of all life activities, including nutrition, healthcare, agriculture, education and business. In this way, many of our operations are strikingly different from what you would normally find in a typical "dairy" farm.



The Gopalan (care of Gaumata) practiced at this Gaushala is directly inspired by ancient vedic practices, blending in modern scientific insights wherever appropriate and necessary. According to shastras (scriptures), the gavyas (outputs such as milk) obtained from Gaumata are kalyankari (beneficial) and mangalkari (auspicious) when Gaumata is santusht (satisfied) and prasann (happy). This is an

important principle of Gopalan that is most often forgotten in modern times, where the focus is primarily on the Ayurvedic benefits of Gaumata outputs, but not as much on how the Gaumata is looked after in the first place.

The health parameters of our Gir cows are possibly among the best you will find anywhere. Many of our cows continue to give a high output of milk even after 15 lactations, while 5-7 lactations is usually the average in typical





dairy farms. While we are proud of this fact, we strive to share our knowledge and help other farmers and Gaushalas improve the health of their herds with very encouraging results. We also believe that much more can be done for the betterment of cows, and we continue to try our best.

Our main products include GIR Ahinsak Gau Ghee, and GIR range of Go Adharit Ayurvedic supplements, among others. Over the years, Bansi Gir Gaushala has worked closely with leading Ayurvedic physicians to develop path-breaking medicines and supplements in the interest of promoting Go Adharit Ayurveda.

These supplements have been extremely effective in treating a wide range of (though not the entire gamut of) health conditions. Our herbal ingredients are sustainably sourced from ethical

sources, and adhere to the highest grades of quality not otherwise available in the general market.

Today many people are increasingly becoming more aware about the religious and spiritual significance of Gaumata.

However, not many people are aware that livestock farming is challenging and costly, particularly if you undertake this activity in an ethical, non-exploitative manner which is consistent with the highest principles as espoused in ancient traditions. Bansi Gir Gaushala is



doing its very best to bring more awareness about this aspect, and strongly encourages all consumers to pay the full price for Gaumata products to farmers & Gaushalas who look after Gaumatas.

Another challenge we face is availability of grazing lands, called Gauchar. We believe this is a direct threat to the food security and health of people in the society who depend upon dairy for their nutritional needs. As a result, there is need to introduce concentrate feeds with vitamin and mineral supplements. Since many years, we have introduced the practice of including over 36 different varieties of Ayurvedic herbs in our dairy cattle's diet. We also grow our own fresh feeds with rich nutritional content using natural Go-Krupa Krishi technology. However, non-availability of good grazing fields, and difficulty in obtaining high quality organic ingredients for concentrate feeds always remains a challenge for Gaushalas in general.

For this purpose, we hope to develop more and higher quality

educational content and make it available to farmers online as well as offline. We also continue to develop path-breaking herbal supplements to help with various health conditions using principles of Go Adharit Ayurved. Over the years, we have been constantly improving our offerings that consequently also hopefully improve the lives of consumers. Last but not least, we continue to look for better practices that will help to further improve the health and wellness of Gaumatas, and share best practices with other farmers and Gaushalas.

Gopalbhai Sutariya's ethical practices

Dohan

The milk obtained from Gaumata is the result of the ancient practice of "dohan", whereby the

calf is free to feed to her or his satisfaction from two udders while the other two udders are used to obtain milk for other living beings including humans. This does increase the cost of milk, ghee, etc but makes sure that the calf is well-fed and the mother is content. We firmly believe this has direct benefits to the consumer as well as the society.

Equality

Old, non-lactating cows and male calves are given equal care, love and respect that they truly deserve. All cows are looked after as family, irrespective of their output of milk. As a result, the percentage of cows giving milk at our Gaushala tends to be much lower than conventional dairies. We believe this leads to lower stress and better health



outcomes for Gaumata, and milk which is truly consistent with ancient Vedic and Ayurvedic principles.

Free-ranging

Cows are left to roam freely in accordance with the principles of nature, and are not kept tethered throughout the day. Modern day practices to induce breeding or improve milk output such as artificial insemination or hormone injections, etc are not followed here. Our feeds are naturally derived and developed under the guidance of senior Ayurvedic physicians and Veterinarians.

Genetic Integrity

The Gaushala has over 700 heads of Gir breed cattle, that are spread across 18 gotras or lineage. Meticulous pedigree records are maintained to ensure that there is no inbreeding within the same lineage. We believe this ensures genetic integrity and diversity of the pool, as well as leads to better health outcomes.

Gir Nandi Yojana

The Gaushala is possibly the richest pool of some of the healthiest pure breed Gir Gaumatras in the country, and

possibly the world. However, the Gaushala does not trade in semen or promote artificial insemination, or even sell elite cows and calves. The bulls are offered free of cost for breeding purposes to trusted Gaushalas and villages for limited periods to strengthen the genetic pool of Gir breed in the country. We run over 250 such free centers, mostly within Gujarat, with amazing results in milk output and livestock health.

Go-Krupa Krishi (natural technology)

The Gaushala has also developed highly-effective natural agricultural technology that is named as "Go-Krupa Krishi", under the guidance of senior Agricultural Scientists and Ayurvedic scholars, the materials and training for which is offered absolutely free of cost to farmers. Today lakhs of farmers have benefited from this technology, with extremely encouraging results obtained across 22 states, in over 65 different crop varieties and 10 different types of soil. As a result of this initiative, hundreds of farmers have adopted indigenous breed cows, many of them even

non-lactating, purely for their dung and successfully implemented natural but very profitable Go Adharit Krishi (cattle-based farming).

Training & Education

The Gaushala conducts online and offline training sessions for farmers and livestock herders. The Gaushala is an advisor to a number of prominent educational, religious and social organizations, and government authorities. We entertain visitors who want to learn from our best practices. Our YouTube channel is run on a non-monetized basis, with over 120 videos and 80,000 subscribers, and is popular among farmers and pastoralists. We have published a 300-page book that is freely downloadable from our website www.bansigin.in

Development of grazing fields

The Gaushala has also conducted detailed study of over 100 different varieties of grass, and nodes of some of the best varieties with rich nutritional content are offered free of cost to farmers and Gaushalas who want to use them to develop their own Gauchars (grazing fields)



**Goji Berries
& Ginger**

**Juniper
Berries &
Pomegranate**

**Rose Hibiscus
& Lime**

**Apple &
Rosemary**

**Indulge your taste buds and invigorate your senses
with Gut It Right's kombucha.**

Gut it Right is a kombucha brewing company based in Ahmedabad, Gujarat. Crafted with care and passion, our kombucha is the ideal companion for those seeking a harmonious blend of exquisite flavours and wellness benefits.

To know more, please contact: info@gutitright.com | +917043340077 | @gut_it_right

Little Goat Farm Co. Ltd.

Kai Srikong
Farmer and Cheese maker

I lived at Nongchok. This small village has a lot of small dairy goat farms but the residents lacked knowledge about farm management. At that time we found another problem, Caprine Arthritis encephalitis virus. This challenge made me start my Ph.D program because we need to work hard in a laboratory to fight the virus quickly. When I got the research result, I realised that the result is nothing if it cannot be a product. A product is nothing if it cannot have a market share and can bring back a profit to the farmers. I have to go in another way but which way? Once my husband told me, European people eat goat cheese more

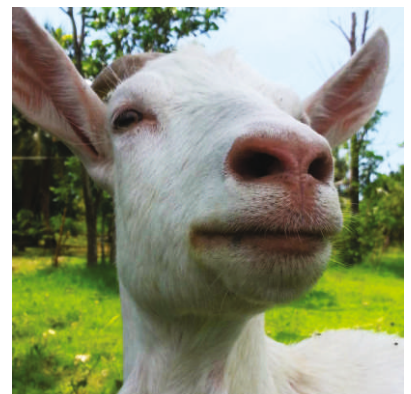


than drink goat milk and it is often more expensive than cow's milk cheese. Now I get the idea and started making cheese immediately to support the economy.

I am a veterinarian but vet school taught us only a little bit about dairy goats but more about cows. Since the day I want to work with dairy goat farm, I started to learn from the dairy goat farmers, try to find and categorise the farm's

problems then fix it. I ran a veterinary clinic for goats only. This clinic was not only for the treatment of sick goats but the main work was educating farmers how to take care of their farm and when to call the vet. I rented a small goat house and bought a few goats to learn and practice feeding management for a dairy goat because this is a major cost of the farm and I wanted to create a goat farm management model for farmers to have a better farm performance.

After we have a good farm performance, it brings a new problem, over supply. From then to now I try everyday to deal with it better. In the first year I made cheese, it look like cheese but not cheese at all. It is because I learning by doing by myself and I didn't know what





is real cheese.

Then I ask for help from many chefs to taste it and guide me what it should be. I use my science knowledge to create cheese. It's like I have the brain and the hands to produce but without the tongue to taste and select. Chefs help me to complete my work perfectly.

In the first few years, my cheeses were in a bin more than the cheese I could sell. But it was part of my learning to make better and better cheeses.

"Life is good, cheese makes it better" is my maxim today. Not only should people feel better when they eat my cheeses, it also means all of the people who get involved in it, the goats, farmers, chefs, and my team, feel good about the

cheese.

I am really proud of my enterprise. We are a truly Thai artisan cheese. We never go abroad or learn how to make cheese from anywhere. All of what we make is learned at our facilities.

Natural rind cheese named Nourkai is our top product. It is our signature goat cheese.

This cheese is the first cheese we created with help from chefs. It is the most difficult cheese to make in a tropical area like Thailand. But we are brave enough to make it and now it is worth the effort.

With our special technique and culture, finally we can make it happen. Nourkai is Thai. It is not too strong as compared to

French cheese but it still has the perfect charm of goat cheese. It is not only our technique and culture which we selected from local microorganisms. But it is also a good quality of fresh milk.

As we know, livestock is a cause of climate change too. One of our goals is to achieve the highest performance farm based on animal welfare. Another goal is our cheese production should have a minimal load for the earth. We





use composable packaging and make effort to be zero waste. We plan to run our business with the care of people too. Because we believe our business will sustain when people realize we care for them.

This year, we created a new cheese with wild mushroom and we will have a wild mushroom- and -cheese project with 8 Michelin chefs. All of the profit will be donated to Native Species Reforestation Foundation to decrease wildfire in Thailand.

A dairy goat farm is more suitable for small farm or woman labourers than bovines like cows. Also, goats are good at adaptation for various areas and tropical climate. It can start with lower budget than a dairy cow

farm but goat milk and goat cheese yield a higher price than cow's milk and cow's milk cheese. Goat cheese is more unique than cow's milk cheese and customers are familiar with artisan goat cheese too. When small players play their game as high quality and unique, it will be more obvious and have a value in a market which a big company cannot do.

As the global food culture is blending together, we plan to fit in Asia's cheese market and be a great enterprise for our people and environment. Asia's cheese market is growing quickly. We plan to have a significant market share and make people realise there can be great quality cheeses from Thailand and Asia to the world.

Nowadays wildfire creates a worse air pollution all over



boundaries. Our enterprise joins a wildfire prevention project in Thailand and Indochina countries with Native Species Reforestation Foundation.



Tips for chefs and restaurants

I would like recommend food professionals to discover high-quality local cheeses. Let's discover a fantastic taste and aroma which only local cheese can give you. Especially goat cheese, because goats can eat many kind of feedstuff, leaves and grass. This local feedstuff will give a special cheese's aroma and will make your menu special.



The Community-To-fork Restaurants

Montara Hospitality Group is spearheading a transformative sustainable dining movement in Phuket. We spoke to the chefs behind their Michelin Starred Restaurants.

PRU

Chef Jimmy Ophorst

We didn't start a sustainable restaurant, but we created a restaurant around our sustainable vision. Sustainability is the center or the core of the restaurant. This was always the idea of opening a restaurant, to do it the best we can with the right care. It shouldn't be the question why, but more the question of why not?

We believe that running a restaurant like this will be able to inspire others to follow the same path.

Starting PRU back in 2016 came with more challenges than opportunities, but we turned



those challenges into our advantage to create something special, something different where we are able to take care of the community as well.

The biggest challenge in the beginning was the local produce, as there wasn't a big variety like there is now. After that, the consistency to get the best produce available every single day was a challenge. But by showing the farmers what we

were looking for and give them feedback on how to get better results, they improved, we wanted to be an example for others. And if you see the produce in Thailand today, it has turned around completely.

At PRU, we serve rare Thai ingredients, explain why we chose them and why we want to showcase them. From the finest, most fragrant peppercorns from Trang to hard-to-harvest sour,





juicy ta-ko or Ceylon oak that grow 50 meters above the ground, PRU serves a host of exceptional ingredients that even locals may not be familiar with. At the new PRU, guests are delighted to learn about these carefully sourced ingredients and discover them in unexpected ways.

Durian and Caviar is the dish that represents the best what PRU stands for. It's something that we have been working on

for 5 years, to ensure that when we served this to guests who do not like durian, they will walk away and say: "At least it's not bad chef".

It shows that we try to do something different and are not scared to show that we are in fact different.

We always look to elevate the guest experience at PRU, therefore we have a lot of future plan and ideas, but one of the

biggest ones is to turn the operating farm into a research and development center with an R&D team to ensure we become a farm institute in Thailand.

Our Community, Our Commitment

Located on the grounds of the luxurious Trisara Resort, PRU showcase a new "community-to-fork" gastronomy experience boasting a new theater kitchen, new breath-taking views and new mouth-watering menus that





celebrate the best ingredients from Phuket and around Thailand.

At PRU, sustainability and community are givens that are inextricably intertwined. They are an integral part of what we do in our daily lives. These are some of our practices:

- Taking care of the local community, not just about the products, but also the chinaware, cutlery, design and more.
- The new restaurant is designed sustainably to ensure that we can do what we do best, sustainably.
- The introduction and usage of our organic Pru Jampa farm helps with the zero-waste practices we have, making our own compost, but also using the over produced ingredients from

the farm to turn it into fermentations.

- Helping the farmers with produce they can't sell and turn it into something we can in fact use in the restaurant. For example, the mango price is very low this year, so we decided to buy all the mangos from one organic mango farm to ensure they can sell their whole harvest.
- Fossil free cooking where we

use only electricity and wood for our cooking.

- Supporting local talents to give them a center stage at our restaurant and an opportunity joining our team.



JAMPA Restaurant



Executive Chef Rick Dingen

I wanted to build a restaurant where the team works together to better connect our guests to nature and especially all the great natural things that Thailand has to offer, and in a way that doesn't damage this



beautiful land. So, our philosophy is to be sustainable, to be zero-waste as much as we can, and chemical free. Of course we have to also make sure we serve delicious food, and that's why I am so lucky to have an incredible team of Thai talents who help me to innovate and perfect the courses we serve our customers.

As we are sustainable, we need to be very flexible and create and develop our menu depending on the season, our farm and locally grown ingredients by our community of farmers. I have a very close relationship with my farmers and fishermen. I visit them often to see how they are doing and what is coming up for the next season. For me it is important that every single person is happy with what they are doing, growing and producing. That is why I tell them to always grow what they love and I cook with what you are able to provide me with. I think this is the way to receive the best and best quality of ingredients.

I like to work with vegetables and combine them with seafood or other proteins. As for now I can say we have our Beetroot dish and our Watermelon dish that are my favorites. They both are mainly plant-based with some addition of fish bone sauce or dry smoked fish. For me I really like to surprise the guests with unique cooking method and flavors.



Our core belief is that everything starts with the ingredients which means you have to go to the source. Because we have our own farm, we can pay a lot of attention to the details of how something is cultivated and grown. I think our customers get that, and they do taste the difference between, let's say, an organically grown carrot from our farm versus something that you get from the supermarket

which is mass produced and has no taste. Of course we have to add innovative cooking techniques to really bring the flavors out and delight our guests. Me and the team are constantly being trained and experimenting to try to create delicious surprises. We also focus on the dining room experience, explaining what the dishes are so that customers become more informed and in

touch with what Thailand has to offer.

We utilize every part of the animal, whether it's fish, shellfish, or meat, and its bones and other parts to make sauces and reductions.

Our artisanal charcoal is directly made by the Pru Jampa Farm team. They collect the broken branches and fallen wood on our land, and turn it into sustainable





charcoal which is then used in our kitchen daily for our live fire cooking.

**JAMPA:
THE SUSTAINABILITY
FOOD DESTINATION**

Executive Chef Rick Dingen
Our unwavering dedication to sustainability is our core mission in delivering a mesmerizing dining experience. It also attracts more foodies to Phuket.

Environmental Sustainability

We aim to support our land, soil, and the people of JAMPA by reducing carbon emissions, conserving natural resources, minimizing pollution, and promoting biodiversity throughout everything that we do. These efforts have a positive impact on the well-being of our teams as well.

Social Sustainability

We contribute to our local communities by using their products and produce, actively involving them in our community's growth. This approach fosters collaboration and mutual support.



Gelato TRENDS

The ice-cream industry is seeing the growth of new trends. We spoke to a few gelato experts.

Team, Gelato Campus



Gelato Campus is a gelato school project based in Florence, born from the cooperation with the Florentine Artisans Chef Association, with the purpose to teach the art of Italian artisan gelato. At the core, the inspiration arrived

from the will to help people know Italian artisan gelato and the gelato business better, sharing and spreading the Italian gelato culture all over the world, according to their needs. For example, people who want to open a gelato shop or have a business interests in the field; gelato makers who want to upgrade their gelato skills, amateurs who love gelato and want to approach this world from a professional point of view, etc. gelato is a very popular and loved product all over the world.

Keeping in mind all these different kind of needs people who approach this world might have.

That is why, to be more agile,

the courses are structured in packages so the students, together with a member of the Gelato Campus team, can decide which formula is the best suitable for them.

I think that there are two kind of challenges: one is more technical and about developing new flavours, the other is about communication, to make the students understand that what artisan gelato makers do is a whole process that comes from professional research and experience, and the result is that one gelato is different from another (taste to believe!).

This is why we tried to keep our offer as flexible as possible.

Our program covers both basic





and advanced courses, for all kinds of “experience background”, balancing theory, from the origins and the history of gelato to the latest trends, basic ingredients and how to use them in the recipes, etc. and hands-on work, aka making gelato!

We cooperate also with cooking schools all over the world, flying one Gelato

Campus chef directly there to teach the secrets of artisan gelato making.

The peculiarity that differentiates Gelato Campus from the other schools is the opportunity to do an internship in a real gelato shop, an experience that allows learning directly in the field every aspect tied to the profession: production,

relationship with suppliers, staff management, customer relations, sales & marketing. As a plus experience, they have this unique opportunity to truly experiment what is the day-by-day job like. Last but not least, let’s not forget that Florence is the place where gelato is born! (and also an amazing city)

It is always great to see and



feel the passion and the enthusiasm students have for this profession, and an honor to celebrate the success of those who turns that into a business, and the fact that they will take home with them not just a class but a real experience.

Our chefs teach how to make all kinds of gelato flavors, from the big Italian classics as fiordilatte, hazelnut, pistachio, chocolate, to the ones tied to the Florentine tradition, or to experiment with unconventional and eccentric flavors, to stay on top of the latest trends and exigencies that businesses from different parts of the world may have.

Trends

Apart from the particular flavors that vary depending on the country, overall vegan, low-sugar and proteic gelato are being requested.

Chef Vetulio Bondi, president of Gelatieri Artigiani

Fiorentini

Chef Gilles Carbone

Matteo Zini. La Macelleria Gelateria



I always wanted to become an entrepreneur and have my own business. Coming from Bologna, the capital of Gelato, helped my choice about Gelato as I could study, train and develop my skills with the best in the field.

Gelato is a more artisan, natural and healthy product compared to industrial ice

cream. It presents lower fat and sugar content giving a total calories counts way inferior to ice cream. A great gelato is really up to the skills and the creativity of the Gelato master, when ice cream is more up to the industry, trends and machinery.

I studied at GelAteneo in Bologna, the Gelato school founded by Cattabriga, the pioneering brand in Gelato equipment (Otello Cattabriga invented the first automatic gelato machine in 1927): and learnt from the best gelato makers. I worked at Sorbetteria Castiglione in Bologna, under the guidance of Giacomo Schiavon, a true master in the field. After that, with a friend, we developed our first brand: La Macelleria Gelateria in Bologna and then moved to Brisbane, Australia, where we now count four stores. In 2021 I founded my own brand: Zini Contemporary Gelateria. I have one store in Sydney, where I mix specialty coffee, pastry and Gelato.



I worked pretty much all around the world and one of the most important things when it comes to gelato is to adapt to local customs. I try to develop recipes and flavours based on local culture, flavours and fresh produce. Being able to develop a recipe from scratch allow me to play

around with the raw materials to create unique flavours. I bring my expertise around the world to my stores, where I give the opportunity to my customers to try my special flavours and creations.

I really love to play with ingredients that come from the

country I am visiting. I'm really curious about the culinary traditions and the way different countries approach food and especially desserts. From there, I get my inspirations for my Gelato. I also take inspiration from cocktail and I really like to combine fresh fruits with alcoholic flavours.

Coming from a different background (I graduated in Economics with a master degree in Marketing), it wasn't easy to approach the hospitality industry, as I've never worked in a kitchen before. Gelato became a real passion and with that passion I overcame my first struggles



and everything became way easier.

I now work with Icemteam1927/Cattabriga for all Asia Pacific market, helping distributors customers and also important brands such as Venchi . I also consult privately, having customers around the globe, such as Gelato Meccanica in Adelaide, Mister Gelato in Auckland/ ShaunTeo Creations will start Gelato soon in Malaysia after consulting with me.

For aspiring chefs, I always recommend they always bring your personality into this business. Push creativity,

research for the best ingredients, keep learning and look out for new trends even in dif-ferent areas in the food industry

I will keep my journey of trying to export the italian heritage of gelato along with local cultures and try to make customers more aware of good and genuine Gelato

Trends

I think Gelato is a great addition to any menu of hotels, restsurants, bakeries and cafes. Gelato can be literally everywhere and people are asking for it. For

existing business in a different field than gelato, I always suggest to start transforming their signature dish/item into a gelato flavour.

I can see few different applications for Gelato in different food sections:

- Alcholic Gelato and Sorbets
- Gourmet and savoury Gelato (to be accompanied in a dish in a highend restaurant)
- Specialty coffee and gelato (think affogato, specialty coffee beans infusion, etc)
- Tea infusion Gelato/sorbets (very popular in Asia)
- Pastry filled with Gelato

Kim Zanni, Gelato di Babbo

I started my gelato business from a customized bike I designed in 2007 way before the shop, I had no money when I started so I had to be

creative with the little cash I had. I then took my product into 25 state supermarkets with three national distributors for a little less than a decade.

I am a self-taught gelato artisan. I spent almost two decades making gelato from

scratch. I often made bad gelato in my trials and over time I perfected the recipes. I spent my summer vacations in Italy, my ex-husband and in-laws live there. So I ate a lot of gelato during that time from many gelato shops. I thought why isn't there something like



this where I live? So I decided I would try it myself when I came back from Italy. When it came for me to start experimenting with recipes, I knew how it should taste and look. It took me about four months to figure everything out, get equipment that was used off Ebay and set up a commercial kitchen at my house to be inspected by the

department of Agriculture. Because I started with almost no money and when I mean no money, it was three thousand dollars total to start my business. I couldn't spend money on instant bases and canned flavors from gelato ingredient suppliers. I had to figure out how to make it with whatever ingredients I could afford. Working like that forced me to really know my ingredients and how they all worked to create my recipes. I can now take basically any ingredients from the supermarket if needed to make gelato. I am constantly changing my base recipes to improve and create new products.

Luckily, I had a pretty large

following locally on social media and a reputation that extends into other states that it wasn't an issue. In the very beginning of the bike days I spent a lot of time getting people to sample my products. I also spent a lot of time in grocery stores doing demos and food shows. Since gelato was new to my area I received a lot of press. This allowed me to educate the community at no cost to me.





Working with farmers was complicated. I was at their mercy as far as pricing and production was concerned. I worked with a farm that would milk 100 cows and make my products and deliver them to stores. However it became problematic. I then went to a large co-packer to vertically integrate and that was a huge mistake for me and my products. They made my products as cheap as possible and I couldn't see what was happening with my products during production and storage from hours away. So I stopped production and my business went defunct for a few years until Covid happened.

The shop came to me in a

dream during 2020 as covid lockdowns were in effect. For three nights in a row I kept having dreams of opening a shop. So, I did open one a few months after the lockdown was lifted.

I can make anything into gelato, pretty much I can match basically any flavor by tasting something. . I was on the gelato world tour back in 2014. I am a recognizable brand in 25 states supermarkets

I was ahead of the vegan trend in frozen products and the use of sugar alternatives

I went to Bronte Italy Where I went on the volcanic rock of Mt Etna to see the pistachio that I would then import into

America for my products.

What sets me apart is that I always use the best ingredients and source them myself.

My best gelato flavours are Pistachio, Caramel Sea Salt, Super Dark Chocolate, Chocolate Hazel-nut, Raspberry Sorbetto, and Strawberry Champagne Sorbetto.

I would like to focus on traveling the world as a gelato consultant. I have almost two decades of experience in gelato and creating a brand. My intellectual property and experience is great. I believe I can help so many people who want to get into gelato or are in gelato and struggling. I have kind of already done it all and



learned a lot of lessons along the way. I believe I have a lot of knowledge I can share.

Trends

Vegan and healthy gelato are the upcoming trend. I make my own vegan milks such as oatmilk, coconut milk and chickpea milk. I have been using natural sugar alternatives for a decade now and protein to create a healthy version.

Vegan is a multibillion dollar industry and will only continue to grow. Many of my non vgan custom-ers will choose vegan if they like the taste. That's how I know I'm



doing it right.

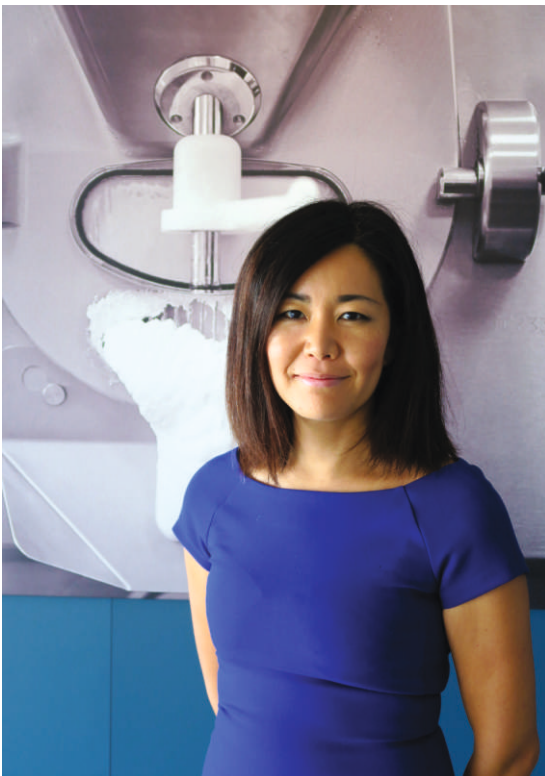
My suggestion for aspiring gelato artisans: don't use instant products, take the time to develop your recipes from scratch. It will set you apart from the rest in the world. Yes they even use

instant bases in Italy and compete with instant and canned products. Use the best ingredients and take pride in the extra steps it takes to create. This is the only way to truly know gelato. It's truly a labor of love. If you're going to do it, do it right with passion.



Carpigiani *Gelato University*

Kaori Ito, University Director



IFEA: Why did the company start a university?

Kaori: Incorporated in 1946, Carpigiani quickly established itself as the market leader in the production of machines for gourmet gelato. As the culture of Italian ice cream spread across the globe during the 1960s and 1970s, Carpigiani began to expand rapidly all over the world.

Today Carpigiani is the global leader in the production of equipment for fresh ice cream, pastry and much more. Over the years the company has also continued to consolidate its position as the leading manufacturer of equipment for soft serve, frozen yogurt, shakes, slush and whipped cream.

The story of Carpigiani Gelato University started in 2003 as the educational division of Carpigiani, with the mission to spread the culture of Italian artisan



gelato throughout the world. Today it is internationally recognized as a breeding ground for successful gelato entrepreneurs. In 2022-2023, CGU organized 500 courses in 12 languages, for a total of 14,000 lectures in 22 countries around the world. The headquarters are located in Anzola dell'Emilia (Bologna) and the school has 21 satellite campuses in 20 countries around the world: Argentina, Australia, Belgium, Brazil, Bulgaria, Colombia, Chile, China, Germany, Indonesia, Japan, Poland, Russia, Singapore, South Korea, Sweden, Taiwan, United Arab Emirates, UK



and USA (two campuses, North Carolina and Illinois).

More and more people and new investors are deciding to change their lives by opening a gelato shop entrusting their training to the experienced instructors of Carpigiani Gelato University. After the success of the courses held in Dubai, Sao Paulo and Kuala Lumpur, in 2015 Carpigiani Gelato University for the first time held courses in Algeria, Jordan, Sudan, Maldives and Bali.

IFEA: How did you develop the curriculum?

Kaori: The curriculum is the result of the work of a multidisciplinary team composed of Gelato, Pastry, Gastronomy and Food Technology experts but also of architects and designers specialized in Artisan Gelato Shops. Our curriculum aims to provide new gelato entrepreneurs with all the know-how needed to run a successful business through independent scientific knowledge of gelato and store management.



The initial hurdle we faced was attracting the whole world to our education, a total novelty in the industry. We overcame this initial challenge thanks to Carpigiani's international brand awareness and especially by spreading the success stories of our alumni who changed their lives through gelato entrepreneurship.

IFEA: What do the courses entail?

Kaori: Launched in September 2013, the Become a Gelato Maker training program, characterized by an increased presence of hands-on practice, attracts more and more students each year who choose to complete the entire 3-week course: Basic, Intermediate, Advanced to which, as of October 2023, the new one-week "Gelato Master Course" has been added. The Master course is designed with the objective of deepening into the physical characteristics of gelato, with a focus on the fundamental aspects of formulating dedicated bases and concentrated sauces, such as freezing and viscosity of the mixture.

We are the only institution that offers international



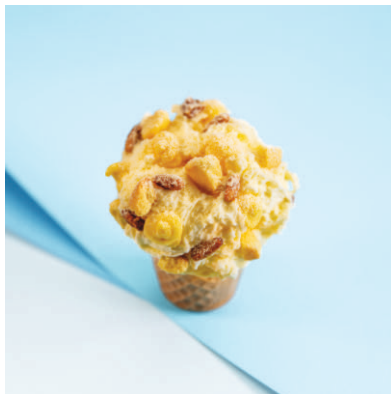
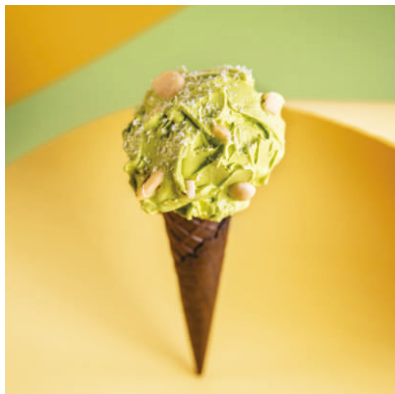
gelato training with a worldwide audience. The courses we offer are also unique, with new specialty courses launched regularly that interpret new trends in the industry so that we can keep professional gelato makers constantly updated.

In 2023, we celebrated our 20th anniversary, reaching the milestone of 70,000 alumnis since our foundation. Considering the artisanal gelato industry, this is about 100,000 gelato shops globally. That is quite an achievement!

IFEA: Who are the notable alumni?

Kaori: During these two decades have had many alumni who have opened successful gelato shops





after following our courses. Recently, our former student Cinzia Otri opened her second shop in Florence after the successful “Gelateria della Passera”. Another success story is that of “Pidapipó” in Melbourne, founded by our former student Lisa Valmorbida with the aim of bringing authentic Italian artisan gelato to Australia.

For many gelato makers, the flavour that reminds them of their origins continues to be one of their favourites. The "Kaleidoscope" recipe book, published on the occasion of the 20th anniversary, collects all the favourite recipes of our Gelato University Maestros, and most of them, in fact, date back to their childhood.

IFEA: What are the new developments of the University?

Kaori: In 2024 we will open two new campuses, one in Panama and one in Nigeria, thus continuing to be faithful to our initial mission: to spread the culture of artisanal ice cream around the world. We are also educating more and more pastry chefs and chefs in the food service industry to incorporate ice cream into their businesses and menus.



Gelato Trends

In our new blog we have just published an article about new trends in the world of gelato. In the article, our Maestro Stefano Tarquinio has identified four main trends in the sector: the introduction of complementary elements in the finished flavour, attention to alternatives with the rise of "free-from" options, the presence of gelato not only in gelato shops but also in other venues, and the spread of a new concept which sees artisanal shop no longer confined to a single location but rather with multiple outlets.

Rann Utsav:

A Cultural Extravaganza
Amidst the White Desert

Ankita J Sharma

From Salty marshland and desert to an Iconic destination of the Western Indian Subcontinent, the Great Rann of Kutch, has become a destination on the world tourism map providing employment to the pastoral population that keeps camels, goats and other livestock.

rann utsav

Tourism here
got a further
boost because
**Amitabh
Bachchan's**
magical words,

“

**Kutch nahi
dekhna, Toh Kutch
nahi Dekha.**

”



The Rann Utsav offers an incredible opportunity to explore the geographically-unique white salt desert of the Great Rann of Kutch, the rich heritage of Kutch, and the region's colourful crafts and cultures. The Tent City near the United Nations' rural tourism award winning Dhorodo village offers 5-star standard amenities at the very edge of the desert wilderness. The festival is geared up to offer tourists a unique experience in the Great Rann of Kutch with a craft bazaar set up in Tent City and musicians performing in the area that is known for its Sindhi Bhajans, Sufi music and Gujarat's dandiya and garba.

The tent city transforms the mono-chromatic white desert vistas around Dhordo into a colourful canvas, offering a glimpse into the rich ethnicity of the region and showcasing some of the world's most breathtaking sunrises, sunsets and full moon nights that can be witnessed in the desert.



The fully-facilitated tent city is the work of Lallooji & Sons (LJS), a company launched in 1912 at Allahabad (Prayagraj), the site of the Kumbh Mela. LJS has provided pilgrims and tourists visiting the Kumbh Mela with the required infrastructure and facilities. Today, LJS has offices and operations around India, with its headquarters in Prayagraj, from where it is

leaving an indelible mark on the landscape of cultural events. As per a spokesperson of LJS, the group has accomplished 10,000 plus events, encompassing successful alliances with more than 25 state governments, Union Territories and Public sector units.

"Our journey began with our great-grandfathers, pioneering event solutions long before the





Nikhil Agarwal

Managing Director, Lallooji & Sons

“In 2005, LallooJi and Sons expanded their operations to Gujarat, spurred by the vision of the then Chief Minister in 2005, Shri Narendra Modi. Recognizing the potential for tourism in the region, he encouraged the company to elevate the standards of hospitality, paving the way for luxurious stays and curated experiences”.

term 'event ecosystem' was coined. From the Kumbh Mela in Haridwar to Rann Utsav and

Statue of Unity in Gujarat, we have been at the forefront, shaping the industry," explains

Nikhil Agarwal, Managing Partner, Lallooji & Sons

Shivaji Khasnobis, Consultant at Lallooji and Sons says that the success story of LJS is not only about the excellent infrastructure they create for mass events but also the systems they have set in place. "As a consultant, I've had the privilege of working with global hospitality brands, but my journey with LJS from 2014 has been truly transformative. From setting standards at festivals to spearheading projects in diverse locations like Shivrajpur Beach, Dehradun, Puri, Uttarakhand and Dholavira, our focus remains on providing unparalleled experiences while empowering local communities”.



Shivaji Khasnobis

Consultant at Lallooji & Sons

“Our core team ensures during every new project that they employ 80 per cent of the workforce and 20 per cent of our skilled team from the local community living around the site. The Tent City

employs 500 locals and hosts 200-300 artisans, enriching the experience with authentic crafts and cuisine”.

Under the umbrella of Evoke Experience, a subsidiary brand operating from Ahmedabad, LJS continues to redefine hospitality standards and create immersive experiences across diverse locations, from bustling cities to tranquil beachfront. The efficient and skilled team of Evoke Experience works at Rann Utsav Tent City and makes sure every guest is comfortable and feels at home. The team has managed facilities for prestigious events like G20 in 2023.



Exploring the Rann

The celebration begins at Dhordo, a village near Rann of Kutch, where the tent city is situated. This is the nearest village to the Rann of Kutch, a salt marsh located in the north western part of Gujarat. Dhordo has been bestowed with the title 'Best Tourism Village' by the United Nations World Tourism Organization (UNWTO).

I enjoyed my stay at the tent city during the Rann Utsav. As the evening shadows lengthen camel carts are readied to take tourists into the salt flats and marshes of the Great Rann of Kutch. We can witness the brilliant sunset from the camel carts. After disembarking, I trudged on the salt flats to enjoy views of the unique geography of the Rann. The atmosphere was specially breath-taking on a full moon night. I watched the white salt

flats shimmering in the light of the full moon.

Once back in the comfort of the tent city, we headed for dinner. The team had thoughtfully provided a wide-variety of cuisines for each palate, including special counters for Jains.

The Rann Utsav guests are offered a choice of excursions. Those interested in history and archaeology can visit the 5000-year old citadel of Dholavira. Another excursion takes you to the shrine at the peak of Kala Dungar (the black hills of Kutch) that offers panoramic views of the surrounding landscapes. Religious trips can cover Matano Madh, Narayan Sarovar, Koteswar, Haji Pir or the Lakhpat Gurdvara.

I spent my time interacting with the artisans, watching the women engrossed in embroidery, the various

craftsmen at work, and the craft bazaar that is providing a platform for local artisans. When in the area, a foodie should not miss buying the fresh mawa at Bhirendiara and the gulab pak of Khavda.

As guests embark on this journey, they not only witness the splendor of the dazzling white salt-encrusted desert but also become part of a vibrant tapestry of traditions and hospitality. In the process, they also support the local population.

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The Potpourri of Kutch:

The unexplored potential of food and agriculture tourism in the district

Anil Mulchandani

Photos: Dinesh Shukla

Kutch is located on the western coast of India with the Arabian Sea on two sides. This coastal

region was a centre of trade and commerce from time immemorial. 5000-years ago Dholavira at Khadir Bet in the

Great Rann is said to have been a trading base. The Jadeja Rajputs moved to Kutch from Sindh and set up their



kingdom here in the 16th century. They developed ports along the Gulf of Kutch.

Several trading communities like the Bhatiyas, Kutchi Kohanas, Jain Baniyas and mercantile Muslim groups like the Kutchi Memons and Ismaelis made their base in Kutch. After the partition, Sindhis settled at Gandhidham and Adipur near the developing Kandla Port. Other Hindu communities moved to Kutch after the partition. Thus, Kutch has developed into a cultural tapestry of various communities from the Gujarati, Marwari and Sindhi merchants of Gandhidham near Kandla to Sikh farmers.

Culinary Highlights

Food and agriculture tourism can make the most of the diversity of Kutch from mango and date orchards, chickpea and millet farms, the pastoral villages with their livestock, and the seafood catches at the fishing ports like Jakhau.



Street food:

Kutch has a long tradition of baking, and breads are made in bhattis in Mandvi and other towns. Bread is called Double Roti in Bhuj. The popular street food of Kutch includes dabeli, bhaji cone and omlet bun. Mandvi, Gandhidham and Bhuj are famous for their dabeli and bhaji cone.

Sindhi snacks:

Gandhidham and Adipur are full of Sindhi shops for dal pakwan, pakoras, falooda, Sindhi mithai, etc.

Parsee food:

The Parsee families of Bhuj were earlier in the liquor business. With prohibition enforced in Kutch, the Parsees moved to Maharashtra. The



Bhujwala family has opened their heritage house as a homestay near the fire temple and public places they maintain. Parsee food can be ordered.

Thali: For local food visit Osho dining hall at Zorba The Buddha hotel in Mandvi or Annapurna near Beed Gate in Bhuj.

The Baghs:

Around Anjar, Mundra and Mandvi, Kutch abounds in orchards with date palms,



mango, papaya, sapota(Chikoo), etc with coconut groves closer to the coast. Ganesh Bagh near Anjar is an agri retreat with mango and other fruit trees.

Milk Products:

The livestock population of Kutch matches the district’s human population. Not

surprisingly, this is an excellent place to buy milk products like ghee, chaas, mawa and mithai.

Camel Milk:

The Banni grassland supports numerous animal genetic resources like Banni buffalo, Kankrej cattle, , Kharai camell, Sindhi horses, goat and sheep, and even donkey. . The Kharai are a rare breed of camel found in the salt marshes of Kutch district, They swim up to three kilometres in the shallow seas to reach their grazing land. You can have camel tea with the

Jaths and other camel herders in the region around Dhordo. If you want to buy camel milk to take back with you, look for Sarhad Dairy’s packaged milk products. Amul Camel Milk is available in 200 ml and 500 ml pet. bottles.

The Rural Experience:

Shaam-e-Sarhad at Hodko offers a Gujarati and Kutchi buffet, with a range of vegetables, pulses, millet breads like Bajra rotla, and local sweets



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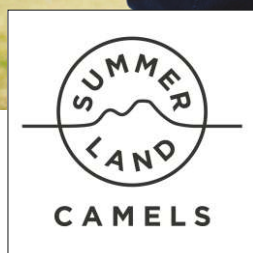


Farm in Australia

Paul Martin

“ Camel milk is generally known as very good for you, however access to the product in local stores is limited and there is a lack of education around its ability to be consumed by people with lactose and dairy issues. ”

I had two driving forces that led to the formation of Summer Land Camels. The first part was wanting to build an agricultural business that was a true paddock- to -plate experience both from the consumer side and production side. I wanted to create a business in the region that creates local jobs and connectivity and helps solve a national problem: our feral camel herd.



My journey with camels started over 30 years ago when our family cattle grazing business embraced the principles of regenerative agriculture and started using camels as a co grazing animal to help with woody weed management and harnessing the unique benefits of camels' gut bacteria that they could pass onto cattle and improve grazing efficiency while also creating biodiversity within our grazing herd.

When Australia was experiencing a lengthy dry period around 2010 to 2014 our feral camels started to gather in large numbers and created issues searching for water and encroaching on small towns and farmland to seek water. A

local movement led to the Australian Government launching a feral camel management plan and allocating over 100 million dollars to culling camels.

At this stage we could see the rising demand for dairy alternatives and interest in gut health which is the unique properties of camel milk. Australia was also uniquely situated as the only country with a disease-free health status that has camels. I felt we owed it to this amazing creature that we bought over to Australia in the 1800s from the Rajasthan region of India to assist European settlement where camels played a pivotal role in moving supplies through very arid parts of Australia and these transport corridors still operate today as our main arterial supply lines from Adelaide in the south to Darwin in the north.

Nutrition

Camels offer a great alternative in the more extreme desert areas of Australia over our more favoured grazing animals like sheep and cattle due to their ability to graze further from water and utilise vegetation that is unsuitable for domestic livestock. The ability to brose on more deeply rooted plant species also makes the meat more nutritionally dense with far greater health benefits for human consumption.

Environmental benefits

The most stable grazing landscapes also require biodiversity in the animals that graze it. Camels offer this biodiversity and can play a major role in managing a lot



of the introduced plant species like prickly acacia and parkinsonian that have overtaken a lot of quality grazing country in western parts of Qld and Northern Territory.

With rapidly changing weather conditions to the more extreme, having camels making up part of your food supply chain I see as a great

opportunity that once lost in Australia due to our animal health status, we would never get camels back into the country. We must utilise what we have while we have it.

Social benefits

The engagement of human resources to solve a problem with a positive outcome by utilising the camel rather than just culling. Being able to create award winning products from an animal that is thriving where others cannot survive in an environment that is changing rapidly.

Camels are also an animal that is revered in countries that have them. In the creation of Summer Land Camels, the farm has become a great





meeting place for many cultures that are away from their homeland and provide that great sense of community.

Economic sustainability

Summer Land Camels as a tourism destination now sees over 60,000 visitors a year coming through the gates. The farm now employs over 20 people from farm production, food processing, sales, marketing, café staff and cameleers to create and provide camel products that did not exist in Australia some 10 years ago.

Australia is a very large and dry country. Camels as a co-grazing animal can provide

massive benefits to communities looking to live and grow in these regions. The demand for camel meat and milk products is rapidly growing and Australia has a unique opportunity to become a leader in the value adding of these products.

The camels that are left in Australia mainly run on

Indigenous owned land. They are thriving in conditions where other animals cannot. At this point there is no direct benefit to these regions as the market has not grown enough but as we expand the market, they will have a unique opportunity to harvest and supply camels.

The challenges

The challenges to starting a





camel farm and dairy have been many. The requirement for capital to start up and grow the business has been very challenging and is still hard to raise as we prove up the demand and concept.

Developing products like camel milk skincare to treat skin issues and launching pre covid into bricks and mortar stores around Australia fell short and we had to pivot to online sales and education. Product development creating Gelato and Powder based products along with logistics in a country like Australia is very expensive and population

and awareness of camel milk is not great.

We have raised capital locally and have also used crowd source funding recently to continue to grow. With the demand for camel milk powder growing rapidly access to capital should become easier.

Export accreditation in Australia is also very costly and some products also require Halal certification which is not necessarily followed by a premium, just gets market access. Camel meat for export has many challenges in getting approved slaughterhouses and the need to have a more domestic supply of camels to fill markets that are used to volume supply.

Camel Milk

Camel milk is generally known as very good for you, however access to product in local stores and a lack of education around its ability to be consumed by people with lactose and dairy issues. This is not commonly known, and we use social media and our farm as a tourism destination helps in this education. Our farm that we started 8 years ago now attracts over 60,000 visitors a year with a large percentage get to go on farm tours and get to understand the benefits of camels and camel milk.

Top attractions

Along with our fresh milk and milk powder, Camel Rides are a big attraction along with feeding our camels around the

café. Camel milk gelato is always a massive hit for anyone that attends the farm along with our award-winning cheese once they get to taste it. As a novelty we made a camel milk whey vodka which won a silver award which has also become very popular with people looking for something a bit different.

Skin and gut related issues are way more common and camel milk as a skin treatment has given great results for people suffering eczema and our camel milk powder is becoming very popular for people who cannot get access to the fresh milk.

Being able to engage and ride a camel 45 minutes from a capital city in a farmland setting creates a feeling in people that they never forget. With camels being such a large animal, and so gentle in their nature, people are transformed into advocates for this amazing creature.

Promoting camel milk

A big challenge with camels



in Australia is the fact that they were removed from the official livestock register in the 1930's and classified as Feral. The issue with this is it is easier to lobby government and get funding to cull camels rather than develop an industry. Millions of dollars have been spent by government on a feral camel management plan – and there was not one page allocated to the opportunities that camels and their products could provide. Australia is the only country with a disease-free status for camels. We need to get camels back onto the livestock register to get access to similar funding afforded beef, sheep, and dairy producers. This requires an industry and demand to be

created which is first step which is what we are doing, getting an industry body going will be second step in this journey.

Camel Corporation

We are currently looking to secure a final investment to finish Stage 1 of this project which will complete our first camel dairy and tourism destination. This will see around 200 plus camels being milked each day being turned into fresh milk, cheese, gelato, skincare, powder, chocolate and vodka. Stage 2 will see another site purchased and developed into a 1000-head camel dairy supplying fresh milk and powder directly into market.

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