The Sameer Group of Kenya’s Uganda-based Sameer Agriculture & Livestock Ltd (SALL), recently commissioned a new state-of-the-art automated yoghurt line at its Kampala plant, to enable daily output capacity of 15 000 litres of yoghurt.

The yoghurt is packed in attractive new poly-sachets in a continuous so-called form, fill and seal (FFS) line, the company’s managing director, Anand Gaggar, said in a statement. The yoghurt has a flavour range that includes plain, strawberry, vanilla, butterscotch and banana.

**Expertise comes together**

Sameer, in conjunction with the RJ Corp of India, established a joint venture company, SALL, which entered into an agreement with the government of Uganda to lease the assets of the Dairy Corporation Ltd in Kampala.

Sameer Group is a leading economic force in East Africa, with major investments and successful operating companies in all key business sectors. The RJ Corp has for over 20 years been a major player in the food and beverage industry in India.

“Our fresh dairy yoghurt contains live cultures consisting of three major bacteria namely *Lactobacillus acidophilus*, *Lactobacillus bulgaricus* and *S. thermophilus*, imported from France. “The *Lactobacillus* in yoghurt maximises nutrient absorption in the body. It also ensures digestive absorption and stabilizes the immune system,” he said.

**Health aspects**

According to Gaggar, the yoghurt is rich in potassium, proteins, calcium, zinc, iodine, phosphorus and B-vitamins – including B12.

“It (yoghurt) helps to lower bad LDL cholesterol and increases good HDL cholesterol. It protects against ulcers and bad breath,” Gaggar said.

Fresh dairy yoghurt is reduced in fat and highly recommended for diet and weight control. It is recommended to all persons, even those who are lactose intolerant and cannot drink milk. “Lactose intolerance manifests itself due to a relative or absolute absence of the enzyme, lactose, in the small intestine. This prevents the body from digesting the lactose found in the milk, whereas yoghurt is safe and can be easily digested,” Gaggar said.

SALL is an ISO 9001:2000 and, recently awarded in September, ISO 22000:2005 food safety management system certified company. SALL is the first dairy company to receive this certification in Uganda. Most of the company’s products are also certified by the Uganda National Bureau of Standards.