WFP

UN World Food Programme

Food Safety and Quality Management System

Unicef Supply Division - Copenhagen

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- Food technologist -
Contents

• WFP target
• WFP Food Basket
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WFP Target

- Food assistance
- Prevention of Moderate Acute Malnutrition (MAM)
- Treatment of MAM

Supplementary food
WFP Food basket

Flour & Fortified flour
WFP Food Basket

Percentage of Total Quantity (3 166 320 MT) in 2010

- Wheat: 39% (1,233,916 mt)
- Maize: 18% (565,597 mt)
- Blended Food: 11% (356,656 mt)
- Rice: 9% (289,341 mt)
- Pulses: 8% (233,419 mt)
- Vegetable Oil: 3% (102,395 mt)
- Maize Meal: 3% (84,400 mt)
- Other: 1% (41,932 mt)
- Sorghum: 1% (41,741 mt)
- Sugar: 2% (47,370 mt)

Total: 3,166,320 MT
Procurement Data

- Purchased: 60% (2010: 3.1 million MT)
- In-Kind Donation: 40%
- Developed countries: 18% (15 countries)
- Developing countries: 82% (75 countries)
- Processed foods: ~25%
- Grains & Pulses: ~75%
WFP Food Basket
Percentage of Total Quantity (3 166 320 MT) in 2010

- HEB: High Energy Biscuits
- RUSF: Ready to Use Supplementary food
- CSB: Corn Soya Blend
- WSB: Wheat Soya Blend
- RSB: Rice Soya Blend

- Pulses 8% 233,419 mt
- Rice 9% 289,341 mt
- Blended Food 11% 356,656 mt
- Maize 18% 565,597 mt
- RUSF 4.53% 16,145 mt
- CSB++ 0.29% 1,041 mt
- WSB 7.32% 26,114 mt
- RSB 0.03% 107 mt
- CSB 73.03% 260,480 mt
**Food basket | Fortified Blended Foods**

- **Super cereals**
  - CSB+
  - WSB+
  - RSB+

- **Corn/ Wheat/ Rice flour**
  - Soy flour
  - Fortification

- **Sugar**
  - Per 100g:
    - 380cal
    - 14% protein
    - 6% fat
    - 5% fibre

- **Per 100g**:
  - 410Kcal
  - 16% protein
  - 9% fat
  - 3% fibre

- **Sugar, Skim milk powder, Soybean oil**

- **Super cereals +**
  - CSB++
  - WSB++
  - RSB++
Food basket | RUSF

- Peanut / Chreak pea paste basis

Fortification

Nutritional value based on the WHO recommendations for the treatment of the moderate acute malnutrition

Per 100g:
~510-550Kcal
~ 11-15% protein
~ 18-36% fat
Purchase on Programmes purposes only

All Purchases carried out by competitive tenders
  • **Objective:** Establishment of Long Term Agreement with WFP suppliers

Purchases carried out at different levels
  *International, Regional, Local*

**Inspections performed at each purchase**

**Supplier awarded regarding**
  • **Financial criteria**
  • **Quality/Safety criteria:** Rating A/B
WFP Food safety and quality management system (FSQMS)

- food habits / preferences
- local legislations (e.g. GMO, aflatoxin, fortification, etc.)
- food specifications
- long-term agreement
- supplier audit
- CAPA performance
- inspection companies & labs
- evaluation performance
- record keeping
- feed-back loop

Satisfaction (beneficiaries, NGO, donors, Gvt)

Incident management
FSQMS Supplier validation process

- Product Validation
  - New product
  - Existing product

Product assessment

- Internal Review Committee (IRC)
- Product Approved

Manufacturer validation

- TAG
- WFP Food Technologists
- WFP Food Technologists/Nutritionists
- WFP Nutritionist

Specifications
Product validation

- Meet WFP specifications
- Fortification: Premix from approved suppliers

Specifications and List of premix suppliers available and updated under the WFP quality control website

- If required by WFP (Food technologists), provide the product interagency questionnaire
2010: Joint the existing collaboration between MSF/UNICEF

- Define the RUTF/RUSF suppliers expectations
- Define a common assessment approach
- Take the advantages of the audit performed by 1 of the other organisation

Manufacturer validation
Joint inspections with MSF/UNICEF

Manufacturer validation | Process\(^{(1/3)}\)

1. TECHNICAL EVALUATION BY QUESTIONNAIRE
   - Send the questionnaire to the supplier
   - Collect the supplier’s questionnaire
   - Assess the returned questionnaire
   - Manufacturers

2. TECHNICAL EVALUATION BY AUDIT
   - Schedule the Audit
   - Inspection at the supplier’s facility
   - Send the Audit report
   - Corrective actions plan
   - Recommendations

3. AUDIT FOLLOW UP
   - Corrective actions plan analysis

UNGMO registration
Interagency questionnaire
Joint inspections with MSF/UNICEF
WFP food technologist
Manufacturer validation

**Standard references**

- *Codex Alimentarius* (Code of Practices and Guidelines)
  - Recommended International Code of Practice. General Principles of Food Hygiene *CAC/RCP 1-1969, Rev. 4-2003*
  - Advisory List of Mineral Salts and Vitamin compounds for Use in Foods for Infants and Children (CAC/GL 10- 1979)
  - Guidelines for Formulated Supplementary Foods for Older Infants and Young Children (CAC/GL8-1991)
  - *Standard for Processed Cereal-Based Foods for Infants and Young Children (Codex Stan 74- 1981)*
  - Code of Hygienic Practice for Powdered Formulae for Infants and Young Children (CAC/RCP 66- 2008)
  - All standards linked to specific products for ingredients/raw materials and final products (ex: *aflatoxins levels in peanuts*, *peroxide levels in vegetable oils*, *radioactive elements in milks*, etc.)
Manufacturer validation | Standard references

- ISO 22000:2005 –
  Food safety management systems - Requirements for any organization in the food chain
Manufacturer validation \textit{WFP requirements}

- CV Calculation
  - Coefficient of Variation Calculation
  - Information provided under the Food quality website
  - Ensure the homogeneity of the Vitamins/Minerals on the product
- Stability study
  - 25, 30 and 40 degrees Celsius
  - Sampling on the Same batch
  - Organoleptic, Packaging, Chemical, Micronutrients (at least one water soluble and one fat soluble tracer and one mineral), Microbiology, etc
Manufacturer validation Process (2/3)
<table>
<thead>
<tr>
<th>Audit rating</th>
<th>Approval Decision</th>
<th>Consequences for Purchasing</th>
<th>Purchase priority</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>Approved</td>
<td>Will be authorized to supply foods to WFP.</td>
<td>1st Choice</td>
</tr>
<tr>
<td>B</td>
<td>Partially approved</td>
<td>Can be awarded for food production. WFP will provide them with technical support to ensure they join the ‘A’ group.</td>
<td>Can be awarded to tender</td>
</tr>
<tr>
<td>C</td>
<td>Not approved</td>
<td>Cannot be awarded to a tender. These suppliers are temporary put on <em>stand-by</em>. Their production is not suitable at the current moment <em>And/Or</em> They are involved in a food safety issue. They will have to demonstrate to ODPF-Q that they took corrective action into consideration. A corrective actions plan and/or additional information will be required and verification will be carried out before they re-integrate the ‘A’ or ‘B’ list.</td>
<td>NO PURCHASE</td>
</tr>
<tr>
<td>D</td>
<td>Ineligible</td>
<td>They should never be awarded to supply food to WFP: The risk, in regards of the quality and safety of food they supply, is too high. Refusal of an audit Status C: No follow up on the recommendations required within the 6 months after the audit.</td>
<td>NO PURCHASE</td>
</tr>
</tbody>
</table>
Manufacturer validation | Process (3/3)
Manufacturer validation

Corrective actions

Regular audit

Following audit

Lab report

EACH purchase order

2/3 years
Thank You!