Technical Evaluation of Nutrition Products

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Content of presentation

• Process of technical evaluation

• Documents and samples

• Observations/challenges
Nutrition Unit

- Anthropometrics
- Food Fortification
- Salt Iodization
- Supplementary Food
- Therapeutic food
Welcome to UNICEF Supply Catalogue

The Supply Catalogue contains specifications for over 2,000 commodities that respond to the needs of children and their families. The Catalogue is designed to help you identify the most appropriate supplies for your programmes, assist you in your supply planning, delivery and monitoring, and help maximize your collaboration with UNICEF Supply Division.

To find supply items and descriptions, please click on the specific product category or use the Search function. If you cannot find an item, go to “Help”.

UNICEF Country Offices, National Committees, and Procurement Services partners can initiate orders for supplies. Please click on “How to Order”.

Country Offices can access an order tracking module by logging in at the top-right navigation bar on this page.

NB: Prices that appear in the Catalogue are indicative only. Actual prices may vary, depending on individual suppliers.

In Focus

- Supply Highlights
- FAQ on Procurements Services

This site is optimised for Internet Explorer 7 and a screen resolution of 1024x768.
Technical Evaluation

• Conducted as part of a bidding exercise
• Based on comparison of offered product with Product specification in a bid document
• Evaluation criteria are clearly listed in a bid document
• Requested documentation/sample must be submitted
Documents and Samples

- Technical questionnaire for food manufacturers
- Finished products specifications
- Stability study
- Certificate of Analyses (CoA) of raw materials
- CoA of finished product
- Following certificates: origin, health, Halal, radiation, Melamine free, GMO free
- Reference Sample
Technical Specifications

• List of ingredients in descending order
• Nutritional composition per 100 g. of product:
  - Energy value
  - Proteins
  - Lipids
  - Minerals
  - Vitamins
  - Moisture content
Special Requirements

- Safety
- Acceptability and efficacy
- International standards
- Shelf life
- Labeling
- Packaging
- Analytical requirements
Product Safety

- Free from objectionable matter. Must not contain any substance originating from micro organisms or any other poisonous or deleterious substances including anti nutritional factors, heavy metals, or pesticides in amounts that may represent a hazard to health
Product Safety
Limits: (RUTF)

- Aflatoxin level: maximum 5 ppb
- Micro organism content: maximum 10,000 cfu in 1 g
- Coli form test: negative in 1 g
- Clostridium perfringens: negative in 1 g
- Yeast: maximum 10 cfu in 1 g
- Moulds: maximum 50 cfu in 1 g
- Pathogenic Staphylococci: negative in 1 g
- Salmonella: negative in 25 g
- Listeria: negative in 25 g
- C.Sakazakii: negative in 10 g
Acceptability Study (RUTF)

- Conducted on children suffering with severe acute malnutrition in typical beneficiary countries
Efficacy Study

• Needed if major change in the recipe
Manufacturing standards

- Codex Alimentarius
- ISO 22000 (food safety management)
- ISO 9001:2000

Manufacturing license for food
Shelf life

• Long-term and accelerated stability studies should be provided

• Accelerated testing at $40\pm2^\circ\text{C}/75\pm5\%\text{RH}$/6 months and real time testing at $30\pm2^\circ\text{C}/65\pm5\%\text{RH}$

Labeling

Generic name
List of ingredients in descending order
Manufacturer’s name and address
Storage conditions
Instructions for use in written and pictorial form
Batch number
Manufacturing date
Best before date

Codex Alimentarius guidelines on nutrition labeling(CAG/GL2-1985(Rev.1-1993))
Packaging

• As specified in the bid document
• Must be of sturdy export quality, providing adequate protection of goods for carriage by air, sea and/or road
Analytical requirements
(Tested in each batch)

• Microbiological testing
• Tracers
Technical evaluation - challenges

- Incomplete documentation submitted
- Samples not received
- Poor quality of the sample
Challenges with Product Specification

- Not received
- Incomplete
- Specifications out of range
Challenges with CoA

- CoA not provided
- Provided incomplete
- Components out of range
Summary

Complete Dossier

- Food Questionnaire
- Questionnaire for manufacturers
- Product specifications
- Raw material specifications and sources
- CoA of raw materials
- CoA of finished product
- Stability study
- Acceptability study
- Samples/ Packaging material
Thank you!