LIPID-BASED FOODS IN FOOD AID FLOWS

John Wood WFP
Food Aid Flow for 2008

- 6.3 million tons delivered
- 2.1 million originated in developing countries
- 5.7 million tons distributed
- 0.5 million tons monetized (not WFP)

64% of global food aid distributed by WFP

(Source: Interfais  International Food Aid Information System)
Global food aid deliveries 1990-2008 (x million tons)
Balance of commodities (%)

Non – cereals 14%
Fats & oils
Pulses
Other

Cereals 86%
Wheat and wheat flour
Maize & sorghum & meals
Rice
Fortified blended food

www.wfp.org/content/food-aid-flow-2008
Food Aid Types by Interfais

**Designation**

- **Emergency**
  - For victims of natural or human induced disaster. *

- **Project**
  - For specific poverty reduction and disaster reduction activity

- **Programme**
  - Supplied by one government to another –usually monetised.

- to include lipid-based foods
### Major recipients of food aid by type

<table>
<thead>
<tr>
<th>Emergency</th>
<th>Project</th>
<th>Programme</th>
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<tbody>
<tr>
<td>☐ Ethiopia</td>
<td>☐ Bangladesh</td>
<td>☐ Bangladesh</td>
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<tr>
<td>☐ Sudan</td>
<td>☐ Haiti</td>
<td>Moldova</td>
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<td>☐ Zimbabwe</td>
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<td>☐ Somalia</td>
<td>☐ Kenya</td>
<td>☐ Eritrea</td>
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<td>☐ Afghanistan</td>
<td>☐ India</td>
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<td>☐ DPRK</td>
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<td>☐ Occ. Palestinian Terr.</td>
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<td>☐ Cape Verde</td>
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<td>☐ Myanmar</td>
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<td>☐ Ghana</td>
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</tbody>
</table>

- Tons total = 3.49 million
- Tons total = 753,000
- Tons total = 212,000

- Lipid-based foods in use
<table>
<thead>
<tr>
<th>Region</th>
<th>Deliveries (%)</th>
<th>Environmental Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sub-Saharan Africa</td>
<td>64%</td>
<td>15 – 41 °C*</td>
</tr>
<tr>
<td>Asia</td>
<td>23%</td>
<td>-15 – 49 °C*</td>
</tr>
<tr>
<td>Europe &amp; CIS</td>
<td>2%</td>
<td>-9 – 33 °C</td>
</tr>
<tr>
<td>Mid-East &amp; N Africa</td>
<td>6%</td>
<td>5 – 32 °C</td>
</tr>
<tr>
<td>Latin Amer &amp; Caribb</td>
<td>5%</td>
<td>13 – 33 °C</td>
</tr>
</tbody>
</table>

*Conditions under which most European companies conduct accelerated storage trials.*
Possible site for use of Lipid-based foods
Ready to use Therapeutic Food

UNICEF
- Mandate for recovery from severe malnutrition
- Product use as sole source of macro & micro-nutrients

Countries supplied with RUTF
As previous slide

Ready to Use Supplementary Food

WFP
- Mandate for prevention and control of moderate malnutrition.
- Product use as a supplement to daily foods to provide missing essential macro & micro-nutrients

Countries supplied with RUSF
Afghanistan, Burkina Faso, Ethiopia, Somalia, Sudan, Uganda, Yemen (2,800 tons /2009)
Lessons from the manufacture of fortified blended food for consideration by manufacturers of lipid-based foods

• The demand for product is erratic and unpredictable
• Product price is highly sensitive to world and local market price of raw materials.
• There is global over-capacity for manufacture but under-capacity for quality management and analysis.
• It is not practicable to hold bulk stocks in a manufacturer’s store awaiting call down in response to an emergency due to shelf life limitations.
• Complexities due to acceptance / non-acceptance of GM raw materials by recipient countries.
• Little sale of fortified blended foods into the retail sector. (exceptions are Malawi, Guatemala, Nepal)
Factors affecting the distribution and consumption of fortified blended food and possible parallels for lipid–based foods

• The seasonal nature of moderate malnutrition – the lean season(s)
• Complex cultural practices associated with the entitlement to family food and sharing of all foods entering the household.
• Estimating overages to allow for sharing and pipeline requirements.
• The place of the malnourished child as the ‘breadwinner’ for access to food aid.
Recommendations to potential suppliers of Lipid-based foods

• Establish flexible manufacturing capabilities.
• Establish effective GMP and HACCP systems.
• Undertake shelf-life studies on your product(s) for physical, chemical, microbiological stability at high temperatures.
• Undertake efficacy studies on your product.

Recognise that........

• As suppliers you will be subject to technical audit from UNICEF &/or WFP.
• Product is likely to be end-product tested before acceptance and shipment.
Conclusions

• Lipid based foods (RUTF/RUSF) are earning a place in the strategy against severe and moderate acute malnutrition.

• They must be shelf stable to the environmental conditions under which they will be used.

• Quantities will be relatively small, but buyers will require proven capability.

• As new products in the food aid flow they will be subjected to scrutiny.