PRODUCT SPECIFICATION SHEET

Supercereal Plus (CSB++)/BAG-1,5 KG

Version no: 4.1
Material No: S0000295
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1. General Description

Super Cereal Plus (CSB++) is a fortified Corn, Soy, Milk blend that is processed and packed in a 1.5 kg sachet. Super Cereal Plus is used to prepare a formulated complementary food in the form of a porridge or gruel that is suitable for infants and young children of 6-59 months. Super Cereal Plus consists of heat treated maize and dehulled soybeans, milk, sugar, vitamins, and minerals.

2. Intended Use

For use during emergencies and as food aid for food insecure populations. Super Cereal Plus contributes to preventing undernutrition including wasting, micronutrient deficiencies and stunting, and complements the treatment of moderate acute malnutrition. Super Cereal Plus is to be consumed to complement breastmilk/breastmilk substitutes and family foods. Consultation with a health worker, is recommended for assessing a child's developmental needs.

3. Target population

Infants and young children aged 6-59 months

4. Technical Specifications

The product is manufactured according to the formula below:

Extruded Maize (Corn) and dehulled Soybean*: 78.3 % by weight

Skimmed milk powder: 8 %

Sugar: 9 %

Refined soybean oil: 3 %

Vitamin and Mineral premix***: 0.20%

Dicalcium phosphate anhydrous or Tricalcium Phosphate****: 1.23%

Potassium chloride: 0.27%

**Maize to dehulled soybean ratio - 7 maize: min 3 soybean. Suppliers shall monitor the quality of incoming materials to determine the right ratio that meets the nutritional requirements of the final product. Thermal processing technology applied shall be sufficient to pregelatinize starch of cereals and inactivate antinutritional factors.*

***When other oils are used, the % of raw materials shall be adjusted to meet the product specification fully.*

***Micronutrient Premix shall be mixed with extruded product, not directly with maize (corn) and soybean.*

****When tricalcium phosphate is utilized, the inclusion rate shall be approximately 1.16%.*

Nutritional value per 100 g. dry finished product

Energy: 400 kcal/1, 673 kJ minimum

Protein: 16.0 % (N x 6.25) minimum

Fat: 9.0 % minimum

Ash: 4.1 % maximum

Moisture: 7.0% maximum

Crude fibre: 2.9 % maximum

Vitamin Content Per 100 g dry finished product

Vitamin A (RE): 800-1,250 µg

Vitamin D: 8-24 µg

Vitamin E (α-TE): 8 mg min

Vitamin K: 20 µg min

Thiamin: 0.4 mg min

Riboflavin: 1.6 mg min

Vitamin B6: 0.8 mg min

Vitamin C: 60 mg min

Pantothenic acid: 2 mg min

Folate (DFE): 160 µg min

Niacin: 10 mg min

Vitamin B12: 2 µg min

Biotin: 8 µg min

Mineral Content Per 100 g dry finished product

Sodium: 270 mg max

Iodine: 60-140 µg

Iron: 9-14.8 mg

Zinc: 8-14 mg

Potassium: 650-1,050 mg

Calcium: 420-660 mg

Phosphorus: 400-560 mg

Premix Composition (Addition Quantity/100 g of final product, +/-10%)

Vitamin A: 3460 IU (as dry Vitamin A Palmitate 250 Cold Water Dispersible Stabilized)

Vitamin D3: 441.6 IU (as Dry Vitamin D3 100 Water Dispersible Stabilized)

Vitamin E: TE 8.3 mg (as dry Vitamin E Acetate 50% Water Dispersible)

Vitamin K1: 30 µg (as dry Vitamin K1 5% Water Dispersible)

Vitamin B1: 0.2 mg (as Thiamine mononitrate)

Vitamin B2: 1.4 mg (as Riboflavin fine powder)

Vitamin B6: 1 mg (as Pyridoxine hydrochloride)

Vitamin C: 90 mg (as Ascorbic acid)

Pantothenic acid: 1.6 mg (as Calcium D Panthotenate)

Folate (DFE): 110 µg (as Folic acid*)

Niacin: 8 mg (as Niacinamide)

Vitamin B12: 2 µg (as Vitamin B12 0.1% or 1% Spray Dried)

Biotin: 8.2 µg (as Biotin 1%)

Iodine: 40 µg (as Potassium Iodide*)

Iron(a): 4 mg (as Ferrous fumarate fine powder)

Iron(b): 2.5 mg (as Iron-sodium EDTA)

Zinc: 5 mg (as Zinc Sulphate Monohydrate)

** Adequate dilution must be used in order to guarantee premix homogeneity*

Other minerals

Potassium: 140 mg (as Potassium Chloride with 0.5% silicon dioxide as anticaking agent, compliant with Food Chemical Codex, min 90%<425 micron and min 60%<250 micron)

Calcium: 362 mg (Dicalcium Phosphate Anhydrous or Tricalcium Phosphate*)

Phosphorus: 280 mg (calcium and phosphorus as Dicalcium Phosphate Anhydrous*)

*Comply with Food Chemical Codex, min 95%<250-micron, total aerobic viable count <1000 CFU/g, yeast<10 CFU/g, mould <100 CFU/g, and enterobacteria negative in 1 g.)

Carrier: Corn maltodextrin

Note: Variable levels of micronutrients (i.e., iron, zinc, etc.) naturally present in maize and soy may lead to variable amounts of micronutrients in finished product.

Characteristics of the finished blend:

It shall be of a uniform fine texture with the following particle distribution:

95% shall pass through a 600-micron sieve.
100% shall pass through a 1000-micron sieve.

Organoleptic characteristics

It shall have a pleasant smell and palatable taste, suitable for young children. Taste deviations such as an off taste or a bitter taste from rancidity making the product unsuitable or unusable by the final consumer are not acceptable.

It shall have a uniform fine texture with the particle size as specified in the specification. The product shall be homogeneous in color and free from agglomeration. It shall be free from lumping or balling when mixed with water of ambient temperature.

Additional Product Specifications

Peroxide value: max 10.0 meq/kg fat.

Cooking time:

It shall be suitable for young children and adults after a cooking at simmering point for a minimum of five minutes and a maximum of ten minutes.

Consistency / Viscosity of porridge:

Consistency of porridge should be suitable for feeding infants and children of 6-59 months. The thickness of the porridge should be soft and easily spoonable once prepared.
https://horizon.documentation.ird.fr/exl-doc/pleins_textes/pleins_textes_7/b_fdi_59-60/010026563.pdf

Anti-nutrients

The urease index of Super Cereal Plus should be lower than 0.2 pH units.

Shelf-life and stability

Unless stated otherwise in the LTA, the Super Cereal Plus must have a minimum 12-month shelf-life (preferably 18 months shelf life) when stored in ambient temperature, in a dry place and hygienic conditions. The supplier should conduct shelf-life studies to confirm shelf-life as per Interagency stability study requirements for nutritional products (unicef.org).

Standards

The raw materials, processing and manufacturing, testing, packaging and labelling of the product shall be in strict compliance with the specifications set forth herein, and with the latest edition of the following standards/guidelines.

Codex Texts can be found in the following webpages:

Standards: https://www.fao.org/fao-who-codexalimentarius/codex-texts/list-standards/tr/;

- Codes of practice: https://www.fao.org/fao-who-codexalimentarius/codex-texts/codes-of-practice/en/;
- Guidelines: https://www.fao.org/fao-who-codexalimentarius/codex-texts/guidelines/tr/;
- Maximum Residue Limits (MRLs) and Extraneous Maximum Residue Limits (EMRLs) for pesticides: https://www.fao.org/fao-who-codexalimentarius/codex-texts/dbs/pestres/en/;
- Additionally, Guidelines of International Commission on Microbiological Specifications for Foods can be found here: https://www.icmsf.org/publications/books/

Applicable Standards

- Codex general standard for contaminants and toxins in food and feed (CXS 193-1995)
- Codex general principles of food hygiene (CXC 1-1969)
- Codex maximum residue limits (MRLs) and codex extraneous maximum residue limits (EMRL) for pesticides
- Recommended methods of sampling for the determination of pesticide residues for compliance with MLR (CXG 33-1999)
- Codex general standard for food additives (CXG 192-1995)
- Code of practice on food allergen management for food business operators (CXC 80-2020)
- Codex general guidelines on claims (CXG 1-1979)
- Codex general standard for the labelling of prepackaged foods (CXS 1-1985)
- Codex guideline on nutrition labelling (CXG 2-1985)
- Guidelines on formulated complementary foods for older infants and young children (CXG 08-1991)
-Codex standard for processed cereal-based foods for infants and young children (CXC 074-1981)
- Codex code of hygienic practice for low-moisture foods (CXC 75-2015)
- Recommendations from joint FAO/WHO expert meeting on tropane alkaloids, 2020
- Codex general standard for the labelling of and claims for pre-packaged foods for special dietary uses (CXS 146-1985)
-Codex maximum residue limits (MRLs) and risk management recommendations (RMRs) for residues of veterinary drugs in foods (CX/MRL 2-2021)
-WHO technical note 2023: Supplementary foods for the management of moderate acute malnutrition in infants and children 6-59 months of age

5. Processing

5.1 Raw materials

Super Cereal Plus shall be manufactured from fresh maize grain and soybeans of good quality, free from foreign materials, substances hazardous to health, excessive moisture, insect damage and fungal contamination and shall comply with the latest version of Codex Alimentarius and applicable national food laws and standards.

Soybean

Soybeans shall be free from the following toxic or noxious seeds, toxic plants or their metabolites in amounts which may represent a hazard to human health: Crotalaria (*Crotalaria* spp.), Corn cockle (*Agrostemma githago* L.), Castor bean (*Ricinus communis* L.), Jimson weed (*Datura* spp.), Mexican Prickly Poppy (*Argemone mexicana*) and other seeds that are commonly recognized as harmful to health. Soybeans shall be tested for tropane alkaloids for every shipment received, according to EU 2015/976 EUR-Lex - 32015H0976 - EN - EUR-Lex (europa.eu).

Maize (Corn)

-Confirm to Codex STAN 153-1985.
-Suppliers shall test aflatoxins (total, B1), Deoxynivalenol (DON) and Fumonisins
- Maize (corn) shall be free from the following toxic or noxious seeds, toxic plants or their metabolites in amount which may represent a hazard to human health. Crotalaria (*Crotalaria* spp.), Corn cockle (*Agrostemma githago* L.), Castor bean (*Ricinus communis* L.), Jimson weed (*Datura* spp.), Mexican Prickly Poppy (*Argemone mexicana*) and other seeds that are commonly recognized as harmful to health.

Maize and soybeans must be stored under dry, ventilated and hygienic conditions. Only safe insecticides (i.e., phosphine) may be used for fumigation control. Where needed, fumigation must be performed by certified operators.

Skimmed milk powder

Confirm to Codex STAN 207-1999.

- Particle size shall be 100% through a 1000 microns sieve, 95% through 600 microns sieve.
- Maximum level of Aflatoxin M1 shall be: 0.5 mcg/kg milk (recommended methods ISO 14501/IDF 171:2007 or ISO 14674/IDF 190:2005)
- Maximum level of Melamine shall be 1 mg/kg.

Sugar

Confirm to Codex STAN 212-1999. To meet particle size specification: 100% through a 1mm screen, 95% through a 600-micron screen.

Refined vegetable oil

Confirm to Codex for named vegetable oils 210-1999
-Only refined deodorised bleached oils are acceptable
-Oils shall be selected judiciously to meet the requirements of ω-6/ω-3 fatty acids as stated in the section of Nutritional Requirements

Vitamins and minerals

The mineral and vitamin premix must not be produced by the Super cereal manufacturer itself and should be supplied only from a validated supplier of premix.

Micronutrient premixes are used at the following rate per metric ton of finished product:
-2.0 kg of vitamin premix
-12.3 kg of Dicalcium Phosphate Anhydrous.
-2.7 kg of Potassium chloride.
Requirements for Potassium chloride and Dicalcium Phosphate Anhydrous:
-Must meet at least Food Chemical Codex.
-Particle size for potassium chloride: min 60% < 250 µm (microns).
-Dicalcium Phosphate Anhydrous: compliant with Food Chemical Codex, min 95%<250 micron, total aerobic viable count <1000 CFU/g, yeast<10 CFU/g, mould <100 CFU/g, and enterobacteria negative in 1 g
- Must be purchased from GAIN approved suppliers (http://gpf.gainhealth.org)
- Micronutrient premixes must be delivered with a complete Certificate of Analysis (CoA)

It is recommended that micronutrient premixes should be stored in a dry, cool, and clean place where the temperature is a maximum of 25 degrees Celsius. Care must be taken during manufacturing to ensure these storage requirements are maintained and that any unused portion of the micronutrient powder is protected from air, light, heat, and moisture.

An Example of Premix Composition (Addition Quantity/100 g of final product, +/-10%)

Vitamin A: 3460 IU (as dry Vitamin A Palmitate 250 Cold Water Dispersible Stabilized)

Vitamin D3: 441.6 IU (as Dry Vitamin D3 100 Water Dispersible Stabilized)

Vitamin E: TE 8.3 mg (as dry Vitamin E Acetate 50% Water Dispersible)

Vitamin K1: 30 µg (as dry Vitamin K1 5% Water Dispersible)

Vitamin B1: 0.2 mg (as Thiamine mononitrate)

Vitamin B2: 1.4 mg (as Riboflavin fine powder)

Vitamin B6: 1 mg (as Pyridoxine hydrochloride)

Vitamin C: 90 mg (as Ascorbic acid)

Pantothenic acid: 1.6 mg (as Calcium D Panthotenate)

Folate (DFE): 110 µg (as Folic acid*)

Niacin: 8 mg (as Niacinamide)

Vitamin B12: 2 µg (as Vitamin B12 0.1% or 1% Spray Dried)

Biotin: 8.2 µg (as Biotin 1%)

Iodine: 40 µg (as Potassium Iodide*)

Iron(a): 4 mg (as Ferrous fumarate fine powder)

Iron(b): 2.5 mg (as Iron-sodium EDTA)

Zinc: 5 mg (as Zinc Sulphate Monohydrate)

** Adequate dilution must be used in order to guarantee premix homogeneity*

Other minerals

Potassium: 140 mg (as Potassium Chloride with 0.5% silicon dioxide as anticaking agent, compliant with food chemical Codex, min 90%<425 micron and min 60%<250 micron)

Calcium: 362 mg (Dicalcium Phosphate Anhydrous or Tricalcium Phosphate*)

Phosphorus: 280 mg (calcium and phosphorus as Dicalcium Phosphate Anhydrous*)

*Compliant with food chemical codex, min 95%<250-micron, total aerobic viable count <1000 CFU/g, yeast<10 CFU/g, mould <100 CFU/g, and enterobacteria negative in 1 g.)

Carrier: Corn maltodextrin

Note: Variable levels of micronutrients (i.e.., iron, zinc, etc.) naturally present in maize and soy may lead to variable amounts of micronutrients in finished product.

5.2 Homogeneity of micronutrients

Theoretical calculations indicate that a mixing system with a Coefficient of Variation of 10% using iron as the indicator element, will enable product to meet the above variation target on 95%, provided that all conditions of mixing are rigorously applied. To conduct these calculations, see:

- The guidelines for calculating CV: https://docs.wfp.org/api/documents/WFP-0000145319/download/

- The CV calculator: https://docs.wfp.org/api/documents/WFP-0000145318/download/

5.3 Processing

Super Cereal Plus shall be processed as a partially pre-cooked food under conditions which permit improvements in the pregelatinizing of starches, and in particular the deactivation of trypsin inhibitors in soya as indicated by the urease test. The purpose of this process is to improve the digestibility of starches and proteins. Preferred heat treatments include wet extrusion, dry extrusion, drum drying and roasting. These thermal treatments must be validated regarding the adequate reduction of antinutritional factors and microbial load. The soybeans must be cleaned and dehulled. The addition of refined oil should be carried out at or after the thermal treatment. The addition of skimmed milk powder and sugar should be carried out at the same time the vitamin and minerals are being added.

6. Food Safety and Quality management

It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to these

products. The product should comply with any microbiological criteria established in accordance with the Principles for the Establishment and application of microbiological Criteria for Foods (CAC/GL 21-1997)

Super cereal Plus shall not contain any harmful substances originating from microorganisms, or any other poisonous or deleterious substances like anti-nutrient factors, pesticides, heavy metals, or pesticide residues, in amounts which may represent a hazard to health.

These measures shall consider the specific nature of the products concerned and the specific population group for which they are intended.

The product shall comply strictly with *Codex General Standard for Contaminants and Toxins in Food and Feed (CXS 193-1995)*, *Codex Maximum Residue Limits (MRLs) and Codex Extraneous Maximum Residue Limits (EMRLs) for Pesticides*, *Codex Maximum Residue Limits (MRLs) for Residues of Veterinary Drugs in foods (CX/MRL 2-2021)* and *Guidelines of International Commission on Microbiological Specifications for Foods.*

Acceptable microbial limits

Total plate count: Max 10,000 cfu/g
Total coliform bacteria: Max 10 cfu/g
Escherichia coli: Absent in 1 g.
Salmonella: Absent in 25g
Staphylococcus aureus: Absent in 1 g.
Bacillus cereus: Max 50 cfu/g
Yeasts and moulds: Max 100 cfu/g

Mycotoxins

Aflatoxin (Total of B1, B2, G1, G2): 5 ppb max
Deoxynivalenol (DON): 0.2 mg/kg max

7. Packaging

Primary Packaging

Super cereal Plus must be packed in such a material that ensures the safety, quality and required shelf life of the product. The packaging material used shall be food grade and should not impart and migrate any toxic substance or undesirable odor or flavor in the product. The packaging material shall be robust enough to withstand different types of handlings and transport while protecting the product throughout its shelf life. The product should be packed under inert gas (e.g., nitrogen) to prolong shelf life. The sachet shape and dimensions shall be optimized to avoid any space loss in secondary packaging.

Packet weight: 1.5 kg, - *Weight and quantity tolerance must meet The International Organization of Legal Metrology International Recommendation OIML R 87*

Material composition:

The metallization must be away from the sealing area. Typical composition of a laminate: Polyolefin or polyster+ metalized polyolefin or polyester+ polyolefin e.g., Recommended PET/METPET/PE of 85 mic thickness as per ASTM F2251- 13 (2018)

Opacity: min 2% (ASTM D1003 or equivalent)
OTR (38 degrees – 0% RH): Max 5cc/m2.day) (ASTM D-3985 or equivalent)
WVTR (38 degrees C – 90% RH): Max 1.5 g/m2.day (ASTM F1249-06 or equivalent)
Seal strength (Transversal and longitudinal): Min 20 N/15 mm (ASTM F88 or equivalent)
Vacuum and bubble leak test: 20-25 kPa desirable

Secondary Packaging- Cartons

- Material: -Unbleached double wall corrugated cardboard with dimensions adjusted to the load. Plain brown with virgin fibers and paper
- B+C vertical fluting
- Grammage> 700 grams/m2
- NOT stapled
- Storage condition as stated in COA of carton.
- ECT (Edge crush test): Min 11 kN/m eq. 60 lbs/in (ISO 3037 or equivalent)
- Drop test (Product in carton): performed as per principles of ISO 2248/ASTM D5276

8. Labelling

Primary Packaging

Super Cereal Plus shall be labelled in an appropriate language or as stated in purchase order.

The below shall be stated in the primary label:

-Name of the product

- Target group: “Special formula for infants and young children 6-59 months”

- Net weight

- Ingredient list: List of ingredients in descending order, Minerals and Vitamins to be indicated, allergens must be written in bold. If there is a possibility of traces of allergens, the following phrase must be used “May contain…”

- Nutrient table

- Production date: DD/MM/YYYY

- Best Before End: MM/YYYY

- Batch/lot number

- Manufactured by: Name and address

Manufactured in: XX

- Storage instructions: “Store under dry and hygienic conditions and away from direct sunlight. After opening, keep the sachet tightly closed.”

- Other requirement“: "Not for sale or exchange", “Do not litter” logo, "Breastfeeding" logo,

-"It is strongly recommended to start breastfeeding immediately after birth, exclusively breastfeed during the first 6 months and continue until at least 24 months",

-"Consume in addition to family food", "The product shall be consumed cooked, as a porridge or gruel. Feed this porridge to your baby 1- 3 times per day, using a clean spoon. Only prepare sufficient quantity for one meal moment and consume all of the prepared food shortly after preparation. The product shall not be consumed uncooked."

-"Consultation with a health-worker is recommended for assessing child’s development needs."

- Preparation instructions, including pictograms of the following: dosage requirement, Do not mix with hot water, Opening the bag, Mixing with water, Cooking, Feeding to child, Closing the bag.
- *Use of UNICEF logo on products is subject to prior approval

Secondary Label

Super cereal shall be labelled in an appropriate language or as stated in the purchase order. The below shall be stated in secondary label:

-Product name
-Target group: “Special formula for infants and young children 6-59 months.”
- Net weight
- Production date: DD/MM/YYYY
- Best before end: MM/YYYY
- Batch/lot number
- Manufactured by: Name and address
- Manufactured in: XX
- Storage instructions: “This side up”. Symbol to use ➔ ISO 7000 N°0623 / “Keep away from Rain” Symbol to use ➔ ISO 7000 N°0626 /
- “This packaging has been designed to be stacked X boxes high”. Symbol to use ➔ ISO 7000 No.2403 /
- “Keep away from sunlight”. Symbol to use ➔ ISO 7000 N°0624.
-"Not for sale or exchange"
Use of UNICEF logo on products is subject to prior approval

Predelivery Inspection (PDI) is mandatory for this item.

9. Analytical requirements

The manufacturer should conduct a complete analysis of the finished product to verify that the finished product is homogeneous and consistent content. ALL parameters included in this specification sheet should be tested at least once a year.

Analytical CoA Requirements per Batch

A Certificate of Analysis (CoA) should be issued and forwarded prior to each shipment or order for each batch provided. This certificate must mention the laboratory name, methods of analysis, laboratory variability ranges for each nutrient, specifications, and targets for all the criteria below, to be applied to the finished product after primary packaging or anytime thereafter up to the point when the primary packaging is opened. The batch cannot be released if there is a failure to meet the following criteria:

List of compulsory tests and reference method for statements and CoA requirements per batch: (Reference method cited should be the latest version and can be equivalent.)

Analytical Requirements for each Certificate of Analysis per 100g:

Organoleptic characteristics (texture, appearance, smell, taste): Pleasant smell and palatable taste, typical color (Organoleptic evaluation)
Particle size: 95% must pass through a 600 microns sieve and 100% must pass through 1,000 microns sieve.

Moisture: Max. 7.0% (ISO 712: 2009, ISO 20483; AOAC 992.23 EN ISO 16634-2:2016)
Protein: Min. 16.0 g AOAC 981.10
Fat: Min. 9.0 g (AOAC 954.02, ISO 11085)
Crude fibre: Max. 2.9 g (AOAC 962.09, ISO 5498)
Total ash: Max. 4.6 g (ISO 2171:2007, AOAC 923.03)
Peroxide value: Max. 10.0 meq/kg fat (AOAC 965.33)
Urease index: Max. 0.20 pH units (AOCS Ba 9-58 (1997)
Tropane alkaloids (hyoscyamine + scopolamine) max 10 ppb

Vitamin A (RE): 800-1250µg (AOAC 992.04)
Iron: 9.0-14.8 mg (AOAC 944.02)
Calcium: 420-660 mg (AOAC 984.27)
Potassium: 650-1,050 mg (AOAC 984.27)

Aflatoxin (B1+B2+G1+G2): Max. 5 ppb (AOAC 972.26, ISO 7932:2004)
Deoxynivalenol (DON) Max. 0.2 mg/kg (EN 15891:2010)

Total plate count < 10,000 cfu/g (ICC No 125, ISO 4833-1:2013; AACC 42-11.01)
Total Coliform bacteria: < 10 cfu/g (AOAC 2005.03; ISO 4832:2006; AACC 45-15.02)
Salmonella: Absence in 25g (AACC 42-25B, ISO 6579-1:2017; AACC 42-25.03)

Escherichia Coli: Absent in 1 g (AOAC 991.14, ISO 16649-2:2001)
Staphylococcus aureus: Absent in 1 g (AACC 42-30B; EN ISO 6888-2:2004; AACC 42-30.04)
Bacillus cereus: < 50 cfu/g (AOAC 980.31, ISO 7932:2004)
Yeasts and moulds :< 100 cfu/g (ICC No 146, ISO 21527-2:2008; AACC 42-50.02)

GMO (only if required) Negative (< 0.9% of GMO material)

Useful Resources

1. Contaminants Reference Table
2. Stability study template for Nutritional Products
3. Interagency Requirements for stability study
4. Interagency Specialised Food Manufacturer Quality Questionnaire.
5. Interagency Specialised food Product Questionnaire
6. Technical Requirements for Nutritional Products
7. docs.wfp.org/api/documents/WFP-0000153256/download/

FOR MORE INFORMATION

CPHHQ-SD- Nutrition Supplies |sd.nutritionsupplies@unicef.org

Technical resources for nutrition products | UNICEF Supply Division