Context

Early 2016, ICRC Procurement and Operation Nutritionists had set the list of challenges faced by the ICRC in terms of food safety and quality management:

- Specifications definition for new products and up-date of former ones;
- Identification of new suppliers and validation of production process (Super Cereal...);
- Informed decision on lab analysis, definition of a lab test policy and labs validation;
- Involvement into the MSF_UNICEF_WFP consortium;
- Implementation of “basic” quality control approach;
- Updating of Standard Operating procedures and instructions (quality control, loading, and warehousing management for food products...).

Resources have been dedicated to achieve these goals. The specification update presented here is part of this global achievement.

Background

The Red Cross and Red Crescent Movement has large food assistance programmes for vulnerable population to ensure adequate nutrition and food security and prevent food borne diseases. Ensuring the quality of the food items is crucial and needs to be guaranteed through the whole process, from procurement to warehousing up to delivery to the final beneficiaries.

The ICRC nutritionists have engaged the revision of the Food products specification. In the first half 2017, focus was made on the Nutrition Specialised products. In the second half of 2017, the specifications for the general food products are being done.

Food safety - Quality Management - Specification update

The revision of the Food product sheets is under process. The nutrition specialised product sheets were recently updated in the Emergency Items Catalogue.


The other food product sheets will be updated in the course of 2018.

Codes/Descriptions

Item codes and item descriptions have been changed. The new codes and descriptions highlight generic names and family of products, and not brand names anymore.

Example: The BP5 biscuit from the company Compact AS
Use to be:
Code: FNUTBISCBP05
Name: BISCUITS ICSM type, BP5, prot.15%, Compact, package 500gr
It becomes:
Code: FNUTEFRABAR55
Name: EMERGENCY FOOD RATION, 9x55g food bars, box 500g

Product sheets updated

All the “Nutrition specialized products” have been updated. The technical specifications are more complete and accurate. The Quality Control procedures are set. The product general information are revised. Information sheets are introduced in the Nutrition chapter.

Quality Control

A Food Quality Monitoring Toolbox – the Red Box – has been developed. Some delegations have already ordered it. Trainings at delegation level started already in 2017. Doesn’t mean we won’t need any laboratory anymore, but we will be able to do the basic tests at field level and raise alerts quickly according to the results.
The new Nutrition specialised products chapter in the Emergency Items Catalogue:

Manufacturing the Red Box at ICRC Satigny: