Specifications

As per contractual agreement, ICRC/IFRC will appoint an inspection company that will check that the food matches compulsory analytical requirements.

Additional tests may be performed in case further quality assessment is required. This will be performed in addition to analysis performed by supplier according to his quality internal control system.

ICRC/IFRC reserves the right to control any parameter, at the supplier's premises or elsewhere, in accordance with these specifications.

On demand of the ICRC/IFRC the supplier will provide all documentation and evidence of a proper quality control.

Production process and Quality Management system:

Products must be manufactured in accordance with Codex Alimentarius applicable references, in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene recommended by the Codex Alimentarius Commission (CAC/RCP 1-1969), and other relevant Codes of Hygienic Practice and Codes of Practice. All producers must have Good Manufacturing Practice (GMPs) and Good Hygiene Practices (GHPs), a food safety policy in place and a complete quality management system based on a Hazard Analysis and Critical Control Points (HACCP) approach to food safety.

Traceability:

The manufacturer should have implemented an upstream and downstream quality system allowing for every production batch to trace the composition, the raw materials used, the results of the analysis performed on raw materials, intermediate products and final product, customers, etc.

Product requirements

Applicable standards	Codex Standard CAC/GK 09-1987 General principles for the addition of essential nutrients to foods. *Note: The premix of minerals and vitamins cannot be produced by the manufacturer itself and must be supplied by a specialized premix supplier*		
General Requirements			
Main Composition	*Parameter*	*Recommended level*	*Reference methods or equivalent*
	Moisture Content	4.5% max	ISO 712-2009 // AACC 44-16
	Energy	Min 440 kcal/100g	By calculation
	Carbohydrates (diff)	57g-61g/100g	By calculation
	Protein	12g-16g/100g of product	AACC 46.10 //ISO 20483:2006
	Lipids	Min 15g/100g of product	AOAC 996.06 // ISO 11085:2008
	Ash	Max 3.5%	ISO 2171:2007
Vitamins and Minerals	Vitamin A	Min 0.47 mg/100g	AOAC 992.04
	Vitamin C	Min 40mg/100g	AOAC 992.04 // AACC 86-03 // NF V-03-135
	Iron	Min 9mg/100g	AOAC 984.27
	Calcium	400mg-600mg/100g	AOAC 984.27
	Magnesium	100-140mg/100g	
	Sodium	Max 290mg/100g	
	Phosphorus	400-600mg/100g	
	Zinc	Min 9mg/100g	
	Copper	0.8-1.2mg/100g	
	Selenium	20-30 µg/100g	
	Iodine	80-120 mg/100g	
	Potassium	Min 250mg/100g	AOAC 984.27
Microbiology 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).			
Microbiology	Mesophilic Aerobic Bacteria	<10,000 cfu per g	ICC No 125 //AACC 42-11
	E. Coli	<10 cfu per g	AOAC 991.14
	Salmonella	0 cfu per 25g	AACC 42-25B // ISO 6579
	Enterobacteriaceae	<10 cfu per g	ISO 21528-2
	Yeasts and Molds	<100 cfu per g max	ICC No 146 //AACC 42-50
Contaminants: The product shall not contain any contaminants and toxins in amounts which may represent a hazard to health.			
Packaging: The product covered by the provisions of this specification must be packed in appropriate food grade packing which safeguard the hygienic, nutritional, technological, and organoleptic qualities of the product. Sachet foil to include an aluminum layer to protect against UV light and humidity. The bar is packed under inert gas (nitrogen or CO2).The 9 bars are wrapped in polyethylene film and vacuum sealed in a layer laminated aluminum-foil bag cover by a water repellent cardboard box which protects the bag. Secondary packaging: shock, puncturing resistant, strong export cartons. Cartons are of sturdy quality and provide protection of the goods for carriage by air, sea and/or road to final destination worldwide, including remote locations under adverse climatic and storage conditions and high humidity.			
Marking: The marking should comply with CODEX STAN 1-1985, to be marked with non-toxic ink, to remain readable after minimum 10 handlings.			
Marking : Primary Packaging	Name of the Product + Product Logo Product Type Ingredients Net content Name of the supplier Batch number Manufacturing date Best used before: Preparation for instructions : (Instructions for use in Arabic, English, French, German and Spanish) Storage instructions "Does not contain pork" label Any additional marking as per contractual agreement		

Leaflet	Each carton should contain a leaflet. The following information should appear on the leaflet : - Name and address of manufacturer including country of origin - Composition : all ingredients listed in order of descending quantities - Information of allergens and ingredient of animal origin - Nutritional value per 100g : energy content, proteins, lipid, carbohydrates and detailed content of each vitamin and minerals - Storage conditions - Protocol and instruction for use
Secondary packaging : Carton boxes	Name and logo of the product Net weight in kg. Date of manufacturing Date of minimum durability, declared as "best before". Additional marking requirements will be defined in the contractual terms case by case (ex. Double language, ICRC logo, etc) Extra Logos PO Number Each carton should contain a leaflet
Minimum documentation required To be established by an independent official body	Certificate of inspection.
	Certificate of origin, including manufacturing date.
	Health Certificate or Phytosanitary Certificate.
	Weight and Quality Certificate.
	Non radioactivity Certificate.
	Fumigation Certificate (when required).
	Certificate stating whether GMOs may be included in the product.