

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	Maize used as an ingredient should conform to Codex STAN 153-1985		
	Soya beans used as ingredient should conform to Codex STAN 171-1989 (Rev 1-1995)		
	Sugar used as ingredient should conform to Codex STAN 212-1999		
	Dry Skimmed milk used as ingredient should conform to Codex STAN 207-1999		
	Refined Soya bean Oil used an ingredient should conform to Codex STAN 210-1999.		
	Codex Standard CAC/GK 09-1987 General principles for the addition of essential nutrients to foods. <i>Note : The premix of minerals and vitamins cannot be produced by the manufacturer itself and must be supplied by a specialized premix supplier</i>		
	CODEX STAN 193-1995: General standard for contaminants and toxins in food and feed		
WFP specification for Supercereal Plus– Corn Soya Blend Version 15.1 (March 31st 2015)			
General Requirements			
Main Composition	<i>Parameter</i>	<i>Recommended level</i>	<i>Reference methods or equivalent</i>
	Moisture Content	7.0% max	ISO 712-2009
	Protein (N x 6.25)	16.0% min	AOAC 981.10 //ISO 20483:2006
	Fat	9.0% min	AOAC 954.02 // ISO 11085:2008
	Crude Fiber	2.9% max	AOAC 962.09
	Ash	4.6% max	ISO 2171:2007
Physico-Chemical characteristics	Peroxide Value	10 meq/kg fat max	AOAC 965.33
	Urease Index	0.2 pH units max	AOCS Ba 9-58 (1997)
	Organoleptic (smell, taste, color)	Pleasant smell Palatable taste Typical color	
	Consistency (Bostwick flow rate)	Min 100mm/30sec	For 17% dry matter porridge at 45 degrees Celsius Follow WFP procedure http://documents.wfp.org/stellent/groups/public/documents/manual_guide_proced/wfp258795.pdf
Vitamins and Minerals	Vitamin A	2770–4160 IU/100g of product	AOAC 992.04 // AACC 86-03
	Iron	9.0-13.5 mg per 100g	AOAC 944.02 // AACC 40-41B
	Calcium	420-630 mg per 100g	AOAC 984.27
	Potassium	650-970 mg per 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	Mesophyllic Aerobic Bacteria	10,000 cfu per g max	ICC No 125 //AACC 42-11
	Coliforms	10 cfu per g max	AOAC 2005.03
	Salmonella	0 cfu per 25g	AACC 42-25B
	E. Coli	0 cfu per g	AOAC 991.14
	Staphylococcus aureus	0 cfu per g	AACC 42-30B
	Bacillus cereus	50 cfu per g max	AOAC 980.31
	Yeasts and Moulds	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.			
Contaminants	Aflatoxin total(B1+B2+G1+G2)	5 ppb (B1, B2, G1, G2) max	AACC 45-16
	Deoxynivalenol DON (on dry matter basis)	0.2mg/kg max	EN 15891:2010
	Melamine	1mg/kg max	ISO/TS 15495 // IDF/RM 230:2010 8
Packaging : Super cereal Plus shall be packed in a new uniform multilayer bags of a net content of 1.5kg fit for export and multiple handling and must be heat-sealed. Additional empty bags shall be provided by the supplier for quality testing. 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. Bags should be packed in 5 ply carton boxes suitable for humanitarian supply chain. Each layer of the carton boxes should have the following density: the outer layer is made of bleached Kraft paper 125 GSM, the following layer should have the following density 210 GSM, 125 GSM, 210 GSM, 125 GSM.			

Primary Packaging : Plastic foil PE60/ Metal Polyester Film 12 micron	Characteristic of the Metalized layer		
	Parameter	Target value and testing method when applicable.	
	Specific weight	1.4 g/m ²	
	Thickness base film	12.0 microns	
	Yield	59.5 m ² /kg	
	Tensile strength at break	21.0 kg/mm ²	Method : ASTM D882
	Elongation at break	100%	Method : ASTM D882
	Shrinkage	2%	Method : ASTM D1204
	Shrinkage (150°C 30')	0.2%	Method : ASTM D1204
	Optical density	2.2	
	Permeability O ₂	1.5 cc/m ² /24h	Method : ASTM D1484
Melting Point	260 degrees Celsius		
Secondary packaging : Carton boxes 5 ply	Dimension (L x l x H)	400x 280 x 210	
	Thickness	5 mm	
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 : 1.5kg		
	Name of the supplier		
	Batch number		
	Manufacturing date		
	Best used before:		
	Preparation for instructions : (pictorial of opening of the bag, blending with water, cooking, infant feeding, bag closing)		
	Storage instructions		
Any additional marking as per contractual agreement			
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 (Keep dry, Keep away from heat, stack limitation, Top)		
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).		
	Non GMO Certificate		