FNUTSUPCCSS12	SUPER CEREAL, corn, soya, sugar, bag 12kg
FNUTSUPCCSS25	SUPER CEREAL, corn, soya, sugar, bag 25kg

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.

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Product requirements

Applicable standards	Maize used as an ingredient should conform to Codex STAN 153-1985		
	Wheat used as an ingredient should conform to Codex STAN 152-1985		
	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		
	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*		
	Codex standard for processed cereal-based for infant and young children. Code STAN 074-1981		
	CODEX STAN 193-1995: General standard for contaminants and toxins in food and feed		
	WFP specification for Super cereal – Corn Soya Blend with Sugar Version 15.1 (August 31st 2015)		
General Requirements			
Main Composition	*Parameter*	*Recommended level*	*Reference methods or equivalent*
	Moisture Content	10% max	ISO 712-2009
	Protein (N x 6.25)	Min 14g/100g of finished product	AOAC 981.10 //ISO 20483:2006
	Fat	Min 6g/100g of finished product	AOAC 954.02 // ISO 11085:2008
	Crude Fiber	Max 3.8g/100g of finished product	AOAC 962.09
	Ash	Max 4.5 g/100g of finished product	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)
	Particle size	95% must pass through a 600 microns calibrated sieve 100% must pass through a 1000 microns calibrated sieve	
	Organoleptic (smell, taste, color)	Pleasant smell Palatable taste Typical color	Visual inspection
	Consistency (Bostwick flow rate)	55mm/30sec minimum	For 15% dry matter porridge at 45 degrees C and at 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	9.0-15.2 mg per 100g	AOAC 944.02 // AACC 40-41B
	Calcium	350-520 mg per 100g	AOAC 984.27
	Potassium	610-910 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	<100,000 cfu per g max	ICC No 125 //AACC 42-11
	Coliforms	<100 cfu per g flour	AOAC 2005.03
	Salmonella	0 cfu per 25g flour	AACC 42-25B
	E. Coli	<10 cfu per g flour	AOAC 991.14
	Staphylococcus aureus	<10 cfu per g flour	AACC 42-30B
	Bacillus cereus	<50 cfu per g flour	AOAC 980.31
	Yeasts and Moulds	<1000 cfu per g flour	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)	20 ppb max	AACC 45-16
	Deoxynilvalenol DON (on dry matter basis)	1 mg/kg max	EN 15891:2010

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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.

Super cereal with Sugar must be packed in new uniform strong polypropylene (PP) bags of a net content of 25kg, fit for export, suitable for multiple handling and for humanitarian supply chain.

According to contract requirement, Super cereal with Sugar could required to be packed in in new uniform strong polypropylene (PP) bags of a net content of 12kg, fit for export, suitable for multiple handling and for humanitarian supply chain..

The outer polypropylene bags must have a heat cut mouth to prevent fibrillation and have sewn single folder bottom. Bags made of woven PP are to be given special food grade UV treatment. All bags must have separate inner liner polyethylene liner. The inner liner must be heat-sealed and outer bags is double stitched.

Outer Polypropylene bags specification	Size dimension	52 cm x 87 cm	
	Density	80 GSM	
	Weight	75g	
Inner liner Poly ethylene bags specification	Thickness	100 microns	
	Density	92 GSM	
	Weight	83-95g	
Drop test on the bags of finished product	Butt dropping : Bag is dropped from a height of 1.20m on the bottom and on the top of the bag	The bags of finished products must pass the drop test (after each drop, there shall be no rupture or loss contents)	**EN 277, ISO 7965-2**
Drop test on the bags of finished product	Flat dropping: Bag is dropped from a height of 1.60m twice on one flat and twice on the opposite flat.	The bags of finished products must pass the drop test (after each drop, there shall be no rupture or loss contents)	**EN 277, ISO 7965-2**

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 PO 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
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