Lessons learnt from National Food Visit

Lessons leant
The laboratory

• Qualitative test for the presence of iron was done.
• The test takes less than a minute.
• 10% KCN to wet the sample.
• HCL to acidify the sample.
• H2O2.
• red spots develop.
• It is easier to detect products fortified with NaEDTA than those fortified with fumarate and ferric sulphate.
• A qualitative rapid test is done to detect extrinsic iron.
• There was no qualitative done for vitamin A.
Quantitative test for Iron Using icheck Rapid Test Kit

• Check for intrinsic iron first using a non fortified sample.
• Test the fortified sample.
• Initial investment is high because each icheck kit tests for a single micronutrient then each unit cost 2000-7000USD.
• The reagents are premixed therefore there is limited room for error.
• Its fast and not labour intensive.
• The kit is portable and user friendly since all procedures are done at room temperature.
The kit and reagents are not locally available.
The servicing also needs external experts.
Monitoring and evaluation is possible.
The Mill lessons learnt

• Milling might seem simple but is a complex process.
• Fortification is possible since most big mills have infrastructure for fortification in place.
• Fortifying will not disturb the milling process.
• The mill can effectively run itself and requires minimum manpower.
• Millers are worried about the acceptance of the fortified product. There is therefore need for consumer education by Ministry of health in particular.
Lessons not learnt

• Premix storage.
• Raw material storage, grading.
• Paste control.
• Packaging of final product.
• warehousing
Constraints

• The premix and test kits are not manufactured within the region therefore quality control is difficult.
• Final cost fortification does not take into account the quality control and installation of equipment.
Recommendation

• There is need for a lift system to lift the premix to the feeders.
THANK YOU